



aria







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Your Air Fryer Oven is a practical, multi-function appliance that uses incredibly hot air and rapid air circulation to evenly cook your food from all angles, without using extra oil or grease. This leads to deliciously crispy food in a snap with less fat, calories, grease, and harmful chemicals. Almost any food that can be prepared in a conventional, microwave, or convection oven can be fried, baked, roasted, or grilled in your new Air Fryer Oven.

We worked hard to create our helpful recipe book and dishwasher-safe accessories with a Lifetime Warranty, which lets you spend more time on the things that matter most - like enjoying delicious food, spending time with loved ones, and taking care of yourself. Enjoy your new Air Fryer Oven and the freedom it allows to create healthier lifestyles for yourself and those around you.

**Congratulations on your new 30QT Digital Air Fryer Oven and thanks for choosing Aria.**

## Important Safeguards

 **WARNING!** Always follow the Safety Instructions below before, during, and after using your Aria Oven. As your Air Fryer is a powerful electrical appliance with heating elements and fans, be sure to follow all safety precautions and read all instructions fully and carefully before using. Failure to do so could result in serious electrical shock, burns from heat, other injury, or physical damage.

### Read All Instructions Before Use And Save

- Some parts of the Air Fryer are extremely hot during and after operation such as the exterior, interior, trays, and all accessories. **Do not** touch hot surfaces, parts, accessories, interior or exterior while cooking or before it's cooled down. Use a heat-resistant oven glove instead of touching the Air Fryer or its accessories directly to avoid bodily injury.
- The Air Fryer contains both electronic and heating elements. To avoid electrical shock, do not immerse the power cord, plug, or housing in water or put them under the tap during cleaning.
- Make sure that your outlet's voltage corresponds to the voltage stated on the label of the appliance, and only use with a properly grounded outlet.
- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning, handling, or moving accessories.
- This appliance **Should not** be used by or near children.
- As the plug is polarized (one prong is larger than the other), be sure to insert into a polarized outlet the correct way. If the plug does not fit, reverse the plug and try again, or contact a certified electrician.
- Use the Cord Wrap on the Back of the Oven and **Do Not** let the cord hang



over the edge of the table or countertop, where it could be pulled on by children or pets, or touch hot surfaces, which could damage the cord.

- **Do not** place on or near a hot gas or electric burner.
- **Do not** use this appliance for other than intended or modify in any way.
- Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the Air Fryer Toaster Oven.
- **Do not** cover Crumb Tray or any part of the Oven with metal foil. This will cause overheating of the Air Fryer Toaster Oven.
- Oversized foods, metal foil packages, or utensils must not be inserted in the Aria Oven as they may involve a risk of fire or electric shock.
- A fire may occur if the appliance is covered or touching flammable materials such as curtains, draperies or walls. **Do not** store any items on top of the appliance when in operation. **Do not** operate under wall cabinets.
- **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- **Warning:** To avoid possibility of fire, Never leave the appliance unattended during use.
- **Do not** rest cooking utensils or baking dishes on glass door.
- **Do not** operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire.
- Prevent any water or other liquids from entering the Air Fryer.
- Before using, check the power cord of appliance and the accessories. **Do**

**not use** if any part shows any damage. Contact Customer Care if this is the case for warranty assistance.

- Before each use, ensure the heating element on top of the Air Fryer and the fan are both clean and clear from any ingredients or food from the previous cooking cycle.
- Never use the Oven without the Drip Tray in place to protect excess grease that may fall onto the heating coils.
- Immediately unplug the Air Fryer if you see dark smoke coming out of it. Wait for the smoke to stop being released before pulling out the Racks, Trays, or other accessories.
- Children over 10 years, anyone with a physical or mental disability, and anyone with a lack of experience and knowledge on how to use the Air Fryer should read the User Guide completely and be guided by someone who has prior experience with using the appliance.
- As the Air Fryer gets extremely hot during use, prevent fire hazards and **Do not** put plastic protective film, or non-oven-safe dishes, bowls, or tools into the Oven.
- **Do not** place paper, cardboard, or any similar materials into the Oven. If using parchment or baking paper, place your food securely on top of the paper before putting it in the Oven. The extremely light paper could be lifted by the fan and touch the heating elements, causing a fire hazard.
- In the case of a fire, **never attempt to extinguish the flames with water.** Immediately unplug the Oven. If safe, close the lid and smother flames with a damp cloth.





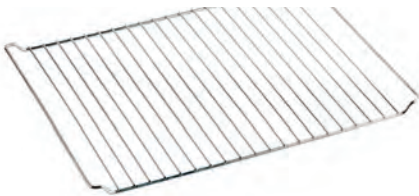
## What's In The Box



### 30Qt Aria Oven w/ Oven Light

Tap the “Light” button to turn the Light on or off. To save energy, the Light will turn off automatically after 5 minutes.

**Tip:** Tap the “Light” button again to turn the light back on.



### 2x Oven Rack

Ideal for toasting, grilling meats & vegetables, pizzas, snacks, and more.



### Air Fryer Basket

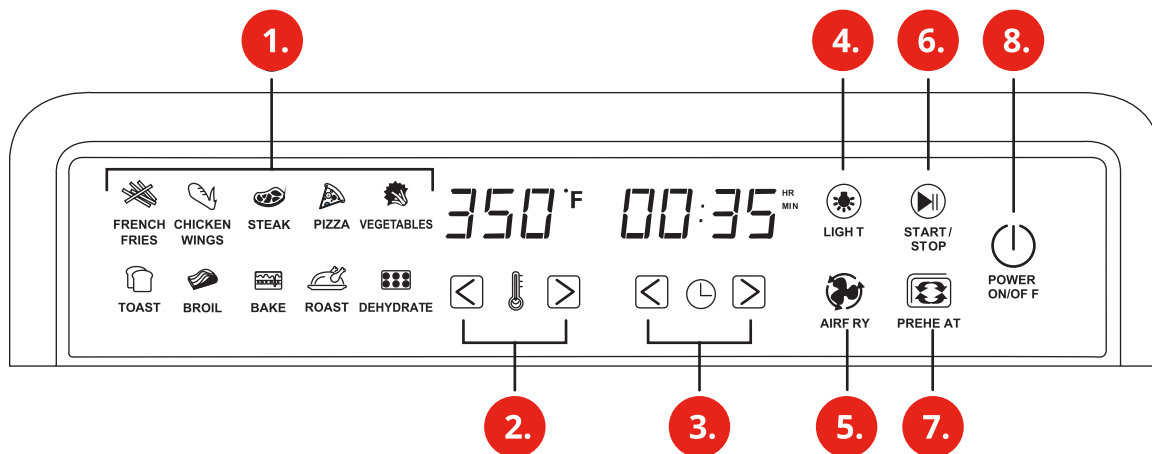
Ideal for smaller foods like fries, wings, other vegetables, snacks, and dehydrating fruits, meats, and herbs.








### Drip Tray or Baking Pan






Mostly used as a Drip Tray to protect the lower heating coils and catch excess oil and grease for easy cleanup. It can also be used for baking cookies and desserts.

# Touchscreen Control Panel



## 1. Presets Overview

Preset	Icon	Temp	Time
French Fries		450°F	25min
Chicken Wings		450°F	18min
Steak		450°F	7min
Pizza		400°F	11min
Veggies		450°F	15min

Preset	Icon	Temp	Time
Toast		450°F	4min
Broil		450°F	10min
Bake		350°F	20min
Roast		400°F	30min
Dehydrate		124°F	4hr

**Note:** The times and temperatures above are suggestions - they may vary on the amount of your food, the source, thawness, and other factors. You can also fine-tune time and temperature after selecting Preset. Always keep an eye on your food as it cooks so it turns out exactly how you prefer.



2.



### Temp Increase & Decrease

Tap the Temperature Decrease < or the Temperature Increase > icon to adjust to your desired temperature  
**Note:** Hold your finger on the icon for a faster cycling.

3.



### Time Increase & Decrease

Tap the Time Decrease < or the Time Increase > icon to adjust to your desired time. **Note:** Hold your finger on the icon for a faster cycling.

4.



### Oven Light

Tap the Light icon to turn the Oven Light On/Off. **Note:** To conserve energy it will turn off after 5min  
Simply tap icon again to turn it back on.

5.



### Air Fry

The AirFry icon indicates when the Air Fryer is actively cooking. The icon will flash while cooking and stop flashing when the door is opened or cooking is complete.

6.



### Start/Stop

Tap the Start/Stop icon to start or stop the cooking process.

7.



### Preheat

Tap the Preheat icon to preheat the oven.  
**Note:** Optional.

8.

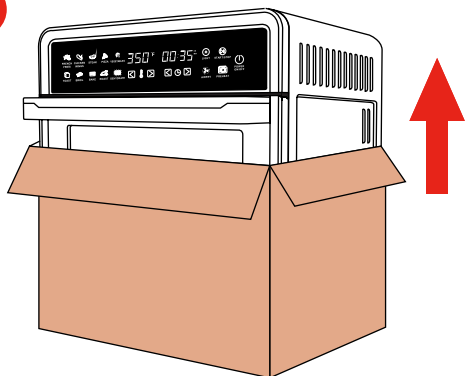


### Power On/Off

Tap the Power icon to turn the Oven On/Off.

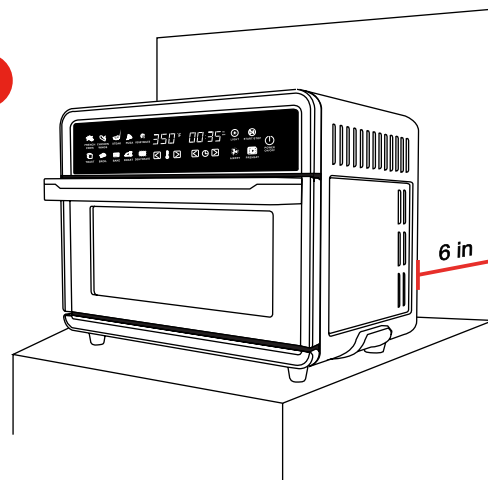
# Setting Up Your Aria Oven

1.



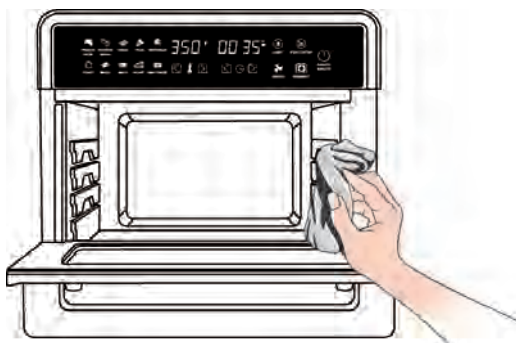
**Remove and discard** all packaging around and inside the oven. Be sure to peel off all protective films.

2.



Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat. Keep at least **6in distance between the Oven and walls**, furniture, etc.

3.



**Wash** all accessories and wipe clean the interior of the Oven. Dry and place accessories back in oven.

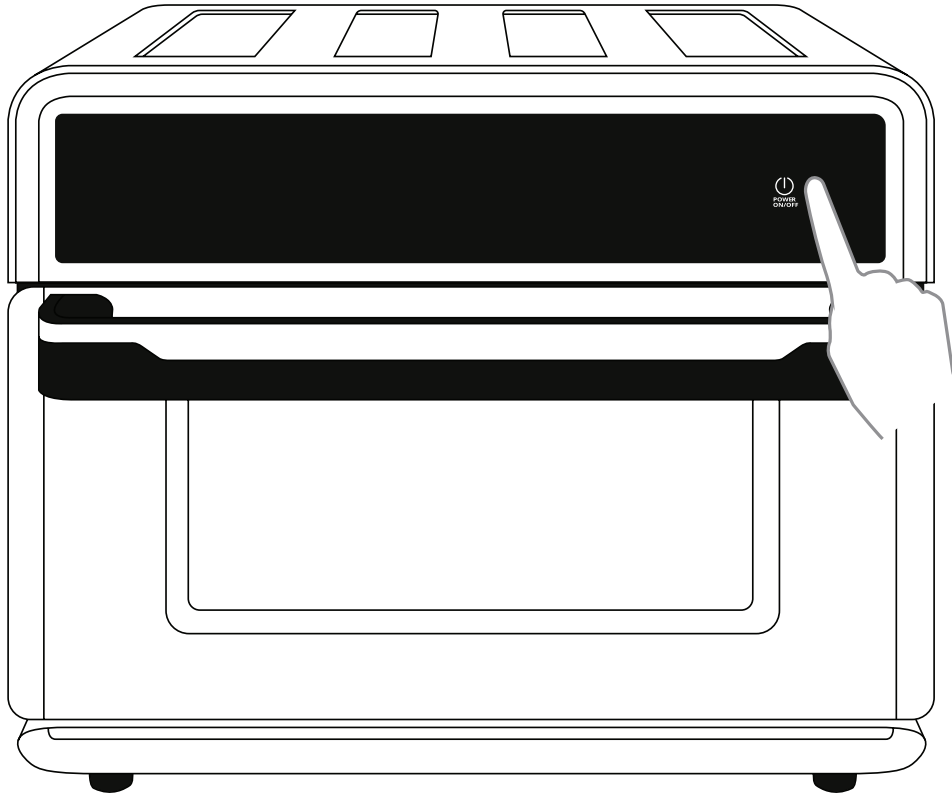
4.

During first use, the Oven may emit odor or smoke, which is caused by the protective film. This is normal. **Simply run the Oven empty for 15 minutes at the highest temperature** to sterilize and remove odor.



# Using Your Aria Oven

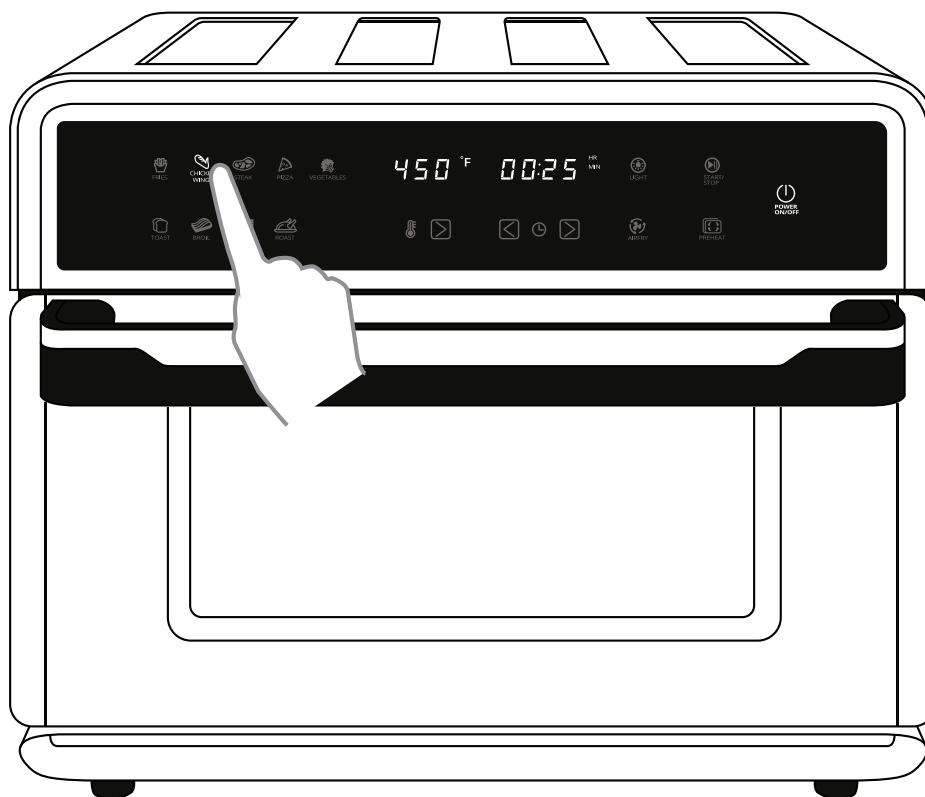
1.



## Power On/Off

Plug in and tap the Power On/Off icon to turn the Oven on.  
The screen will illuminate.

2.

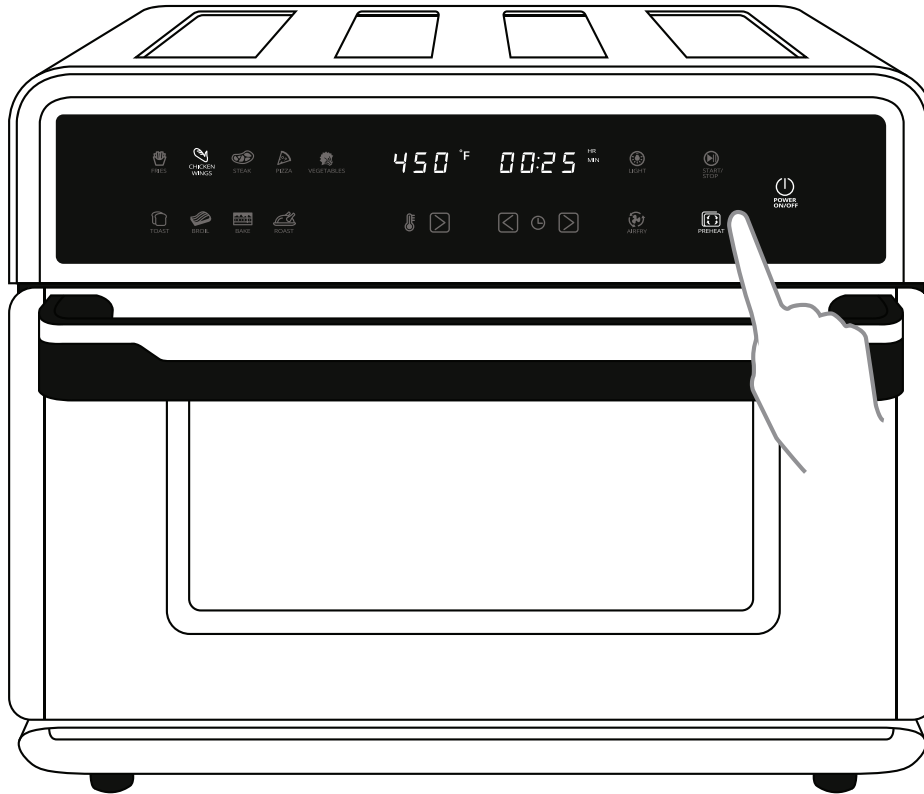


## Preset Functions

Tap the desired **Preset** icon and the screen will display the default temperature and time. You can always manually adjust the desired temperature and time afterwards to fine-tune for your preference.

**Note:** The Toast Preset's doneness can be adjusted to Light (1), Medium (2), and Dark (3) by tapping the **Temp Increase** or **Temp Decrease icons**.

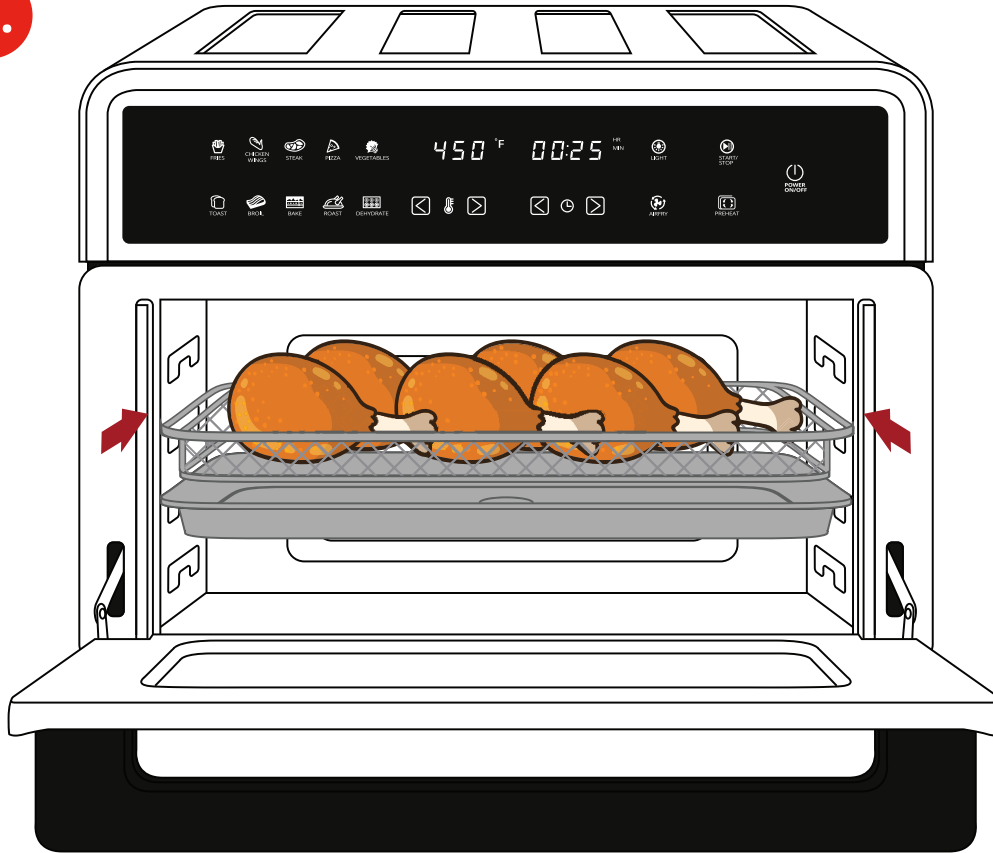
3.



## Preheat Function

Tap the **Preheat** icon to preheat the Oven to a warm temperature. This is useful when the Oven was stored in a cold place, or if you'd like extra crispy results. **Note:** No need to tap the "Start/Stop" icon to begin preheating. When the desired temperature is reached it will beep and the words "**Add Food**" will appear, which signals you can add your ingredients. Now you can manually set your cooking Time and Temp and tap Start/Stop to begin, or tap the Start/Stop icon, Select a Preset, and tap the Start/Stop again. **Note:** There's no need to preheat when using the Toast and Dehydrate modes.

4.



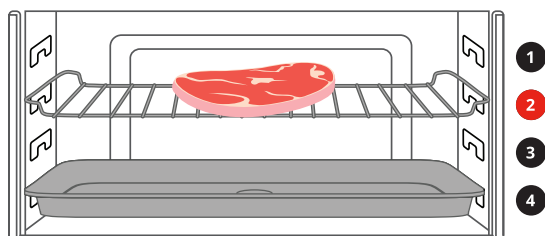
## Accessories

Slide the accessories with food into the desired position then close the door. Refer to the rack position diagram on the next page for guidance.

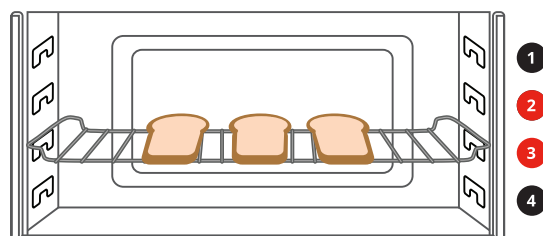
**Note:** When cooking foods with oil, juice, or grease, it's necessary to put the Drip Tray/Baking Pan underneath to protect the heating coils at the bottom of the oven from damage and dripping liquids.



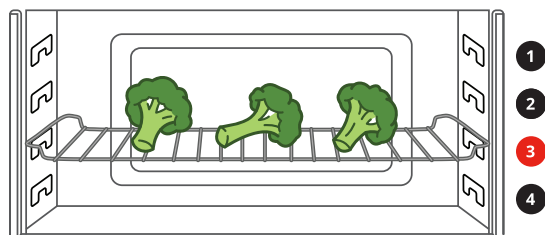
# Suggested Rack Positions



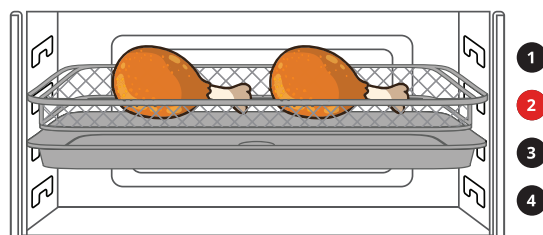
**Grilling & Broiling - Position 2**



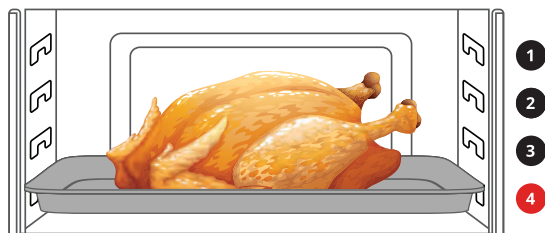
**Toast - Position 2 or 3**



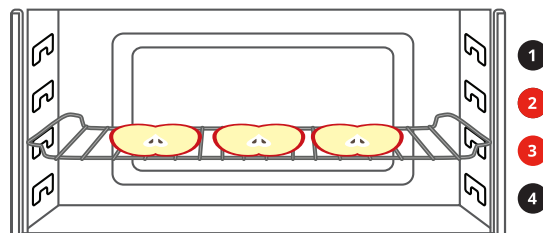
**Bake, Veggies & Pizza - Position 3**



**Chicken Wings & Fries - Position 2**



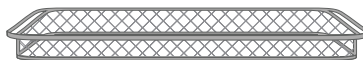
**Roast - Position 4**



**Dehydrate - Position 2-3**



**Grill Rack**

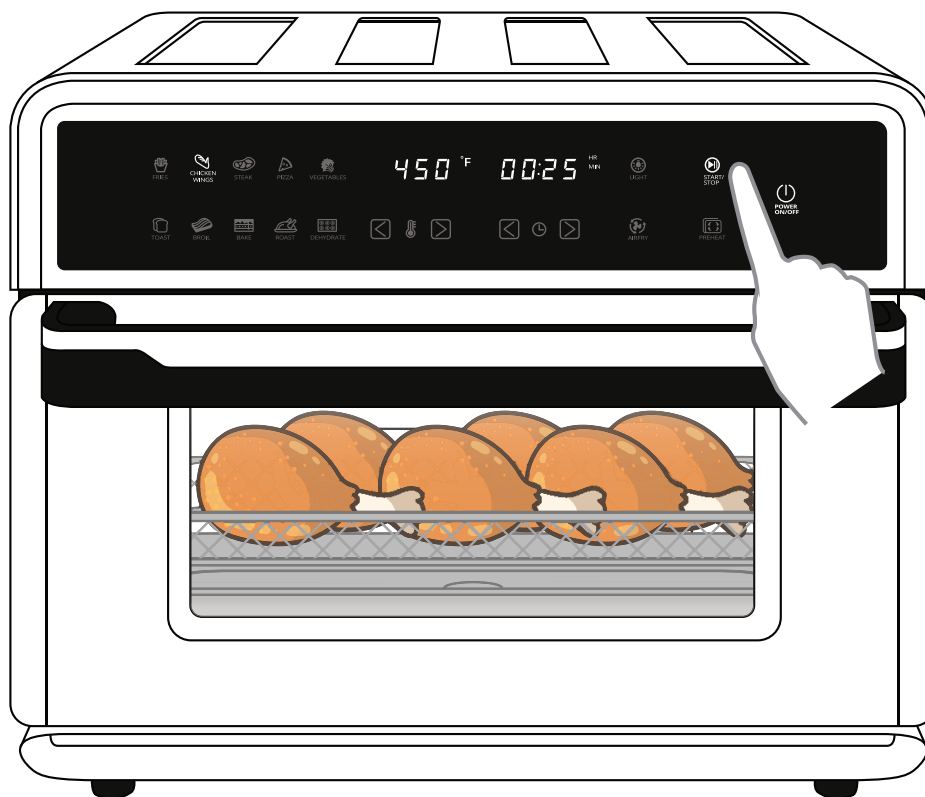


**Air Fryer Basket**



**Baking Pan & Drip Tray**

5.



## Start/Stop

Once your desired Cooking Time and Temperature are on the display, tap the **Start/Stop** icon to begin cooking. The timer will count down and the AirFry icon will flash, indicating the Oven is actively cooking. When cooking is complete, the Oven will beep 5 times and the display will show “END” with all icons lit.

**Note:** If you wish to ***Pause cooking***, simply tap the icon once. You’ll notice all the menu icons will light up, timer will pause, and AirFry icon will stop flashing. Tap again to resume cooking.



**WARNING!** When the AirFry icon is flashing and the Oven is cooking, the inside and outside of the Oven will get extremely hot and steam may be released from the air vent openings. Be sure to keep your hands, face, and all other body parts away to avoid injury. Also be careful of hot steam and air as you open the Door, adjust food, and move any accessories. Use heat-resistant oven gloves while handling parts and tongs to flip food when applicable.

**Note:** When cooking is complete, the AirFry icon will stop flashing however you will hear the fan run for about 2 more minutes to cool down properly. As the Oven is still extremely hot, be very cautious and do not open the Door at this time.

**Note:** The display will continue to show "END" unless you tap the menu icon to start a new new cooking cycle or turn the Oven Off.













**Note:** After the cooking is complete, the fan will continue to run for about 2 minutes so Oven can cool down properly. Do not open the Door during this time.

**Tip:** When cooking using 2 trays, you may use a heat-resistant oven glove to switch the position of the trays midway through cooking for more even results. We do not recommend cooking with more than two trays at once.

**Tip:** When cooking using 2 slots, the higher rack will cook more quickly than the lower tray. Keep this in mind while cooking and also be sure not to overcrowd the higher rack, as this will block some air flow.



## Suggested Cooking Times & Temp

Food		Temp	Time	Amount	Flip Halfway	Note
Frozen Fries		450°	14-18min	1 lbs		Handmade Fries *Soak for 30min dry, then add .5tsp of oil before cooking for crispiness
Handmade Fries		400°	15-20min	1 lbs		
Steak		380°	9-15min	8 oz	X	
Burger		375°	7-11min	4 patties	X	*1/4lb patties
Pork Chops		375°	12-18min	8-12 oz	X	
Sausage		390°	6-12min	4-8 links		
Chicken Wings		450°	18-25min	1-2 lbs	X	
Chicken Breast		390°	17-22min	2-5 pcs	X	
Fish		390°	7-12min	8 oz	X	
Veggies		380°	10-24min	6-32 oz		
Frozen Snacks		450°	10-16min	2-24 oz	Based on Ingredients	*Cheese Sticks, Pizza Rolls, Potstickers, Spring Rolls, Nuggets, etc.
Baking		320°	12-25min	2-24 oz		

**Note:** Please keep in mind that these are general guidelines. Your ingredients may differ in size or thickness so we can't guarantee the best settings for your specific ingredients.

**Please keep an eye on your food while cooking to ensure the best results for you.**





# Dehydration

You can use your Aria Air Fryer to dehydrate and preserve your favorite fruits, vegetables, and meats conveniently at home, **Make delicious snacks, create meat jerky, dry herbs, and more that you can store for later!**

## Tips for Best Results

- Be sure to consistently cut the fruits and vegetables as thin as possible, pat dry fruits and vegetables before dehydration.
- Prevent fruits like apples from browning by first soaking in water with a splash of lemon for 5 mins.
- Always trim the fat off all meats first as it will not dry properly.
- To ensure maximum air flow, **Do Not** overlap any pieces.
- Please be cautious that setting the time or temp too high (use guidelines below) may lead to your ingredients not dehydrating properly, and moisture may be sealed inside your food.

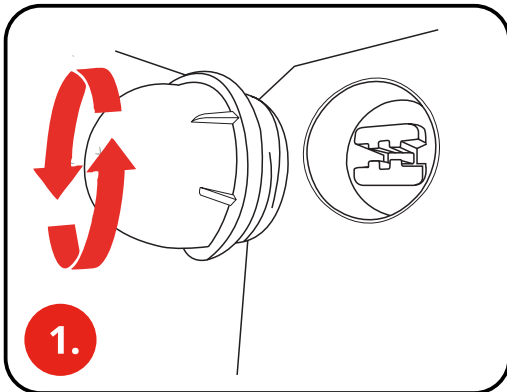
Food	Preparation	Time	Temp
Apples	Remove the core and seeds, cut into 1/8-inch thick slices, soak in water with some lemon juice for 5 min, pat dry	6-8 hours	135°
Mangos	Remove skin and pit, cut into 3/8 inch slices	6-9 hours	135°
Pineapple	Remove skin and core, cut into 3/8-1/2 inch slices	6-9 hours	135°
Beef, Chicken, or Turkey Jerky	After marinating overnight, pat dry, cut into 1/4-inch slices	4-7 hours	150°
Oranges	Cut into 1/4 inch slices	6-8 hours	135°
Strawberries	Cut in half or sliced thinly	6-8 hours	135°



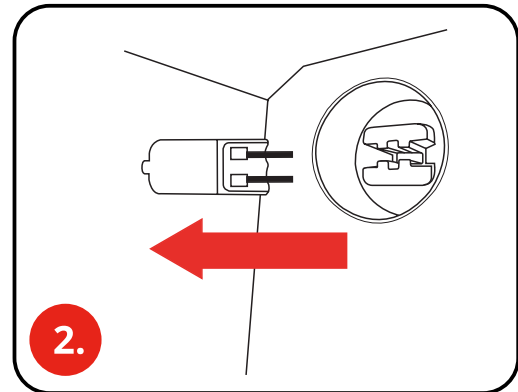
# Replacing The Oven Light

**⚠ ATTENTION:** Be sure to unplug the Aria Oven and allow it to cool completely before replacing the oven light.

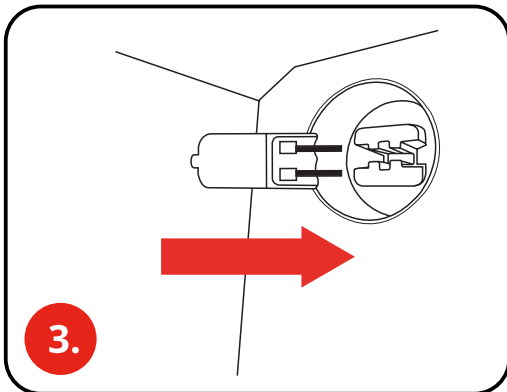
**Note:** Use only **25W Halogen Bulbs**



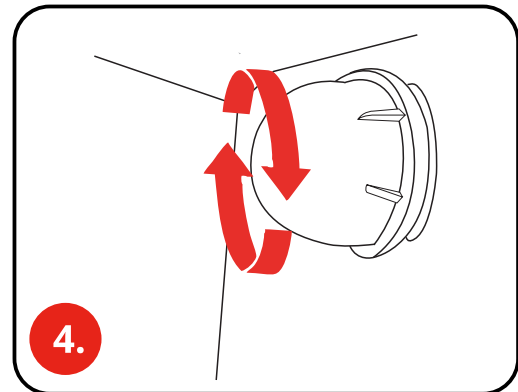
Rotate the light cover counter-clockwise to remove it.



Remove the used bulb by pulling out directly.



Insert the new bulb



Rotate the light cover clockwise to tighten it.



## Care, Cleaning, & Storage

**Before cleaning, unplug the Aria Oven from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.**

### Cleaning the Outer Oven and Door

- Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before wiping.
- To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these can scratch the glass surface.
- Wipe the LED screen with a soft damp cloth. Apply cleanser to the cloth not the LED surface. Cleaning with dry cloth or abrasive cleaners may scratch the touchscreen.
- Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.



**WARNING:** Do not immerse the Oven, power cord or power plug in water or any other liquid as this may cause electrocution.

### Cleaning the Interior

- Wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven surface, before cleaning.
- Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the Oven on.



**WARNING:** Use EXTREME caution when cleaning the heating elements as they can get very hot and are fragile. Allow the oven to cool completely, and then gently wipe a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

### Cleaning the Crumb Tray

- After each use, slide out the Crumb Tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
- To remove any baked-on grease, soak the tray in hot soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Always re-insert the crumb tray into the Oven after cleaning and prior to turning the Oven on.

### Cleaning the Accessories

- Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.



## Storage

- Always allow Oven and all accessories to cool completely before disassembling and cleaning.
- Ensure the oven and all accessories are clean and dry and door is closed.
- Use the Cord Storage on the back of the Oven to neatly wrap your cord.
- Store the appliance in an upright position standing level on its support legs. Do not store in a wet or hot condition.

## Extension Cord

- A short power-supply cord (or detachable power-supply cord) is provided to reducerisks resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a long detachable power-supply cord or extension cord is used:
  - 1.** The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2.** The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

# Troubleshooting

Issue	Cause	Solution
<b>The Oven Doesn't Turn On</b>	The Oven is not plugged in properly	Reinsert the power plug and make sure the oven is plugged in
	Oven is not on	Tap "ON/OFF" icon to power on
	The Door is not closed properly	Make sure the Door is completely closed
<b>Steam Is Coming Out From The Top Of The Oven Door</b>	You are cooking high moisture content foods	This is normal. The Door is vented to release steam created from high-moisture content foods such as frozen breads. Cool surfaces like the Door may gather this steam
<b>Dark Smoke Is Coming Out Of The Oven</b>	Food is burning	Immediately turn off the Oven and allow it to cool down completely. Be careful when you take out the food

Issue	Cause	Solution
<b>White Smoke Is Coming Out Of The Oven</b>	This is the first time using the Oven	This is normal. The Oven may produce some white smoke the first time. Simply run at the highest temperature for 15-20 minutes without any food to eliminate
	Cooking food with high oil, fat, or grease	This is normal. Frying greasy foods will produce white smoke, and should not affect cooking. Be sure to use the Baking Pan/Drip Tray so no excess grease drips onto the heating coils
	Baking Pan/Drip Tray, Crumb Tray, or heating coils still contain grease residues or oil from previous use	Always clean all accessories and parts between cooking cycles to not burn old grease or oil
<b>Foods Are Not Crispy After Air Frying</b>	Ingredients have high moisture	Use oven snacks or brush a thin layer of oil on the surface of the ingredients before cooking for crispier results

## Troubleshooting (continued)

Issue	Cause	Solution
<b>The Ingredients Cooked With The Oven Are Not Done</b>	Racks, Tray, or Basket is overfilled with food	Reduce the amount of ingredients and allow for proper hot air flow
	Incorrect Function	Be sure to cook with the proper Function for your ingredients
	Cooking time or temperature is too low	Set the temperature higher or cooking time longer
<b>Foods Is Cooked Unevenly</b>	Ingredients are stacked or close to each other during cooking	Spread out ingredients for proper hot air flow
	Accessories aren't in the right position	Adjust the accessories into the proper position
<b>Display shows Error Code "E1"</b>	Internal Error	Remove the power cord from the power outlet and contact Customer Care
<b>Display shows Error Code "E2"</b>	Internal Error	Remove the power cord from the power outlet and contact Customer Care



To make a warranty claim, do not return this  
appliance to the store.

**Please call 1.312.498.9334**

Between 10:00am - 5:00pm (CST) Monday through Friday

or **email [help@ariaairfryer.com](mailto:help@ariaairfryer.com)**





## We're Here to Help!

Enjoy your favorite foods with the assurance  
that we're here to help you anytime.

Email: [help@ariaairfryer.com](mailto:help@ariaairfryer.com) or  
Call: 312.498.9334 between 10am-5pm (CST)

[ariaairfryer.com/support](https://ariaairfryer.com/support)

### Lifetime Warranty Terms & Conditions

- **First 60 days after purchase date:** If any problems, we'll replace your unit at no cost but you'll be responsible to pay shipping both ways to get your product back to us and for us to send you a new one.
- **After 60 days of purchase date:** If any problems, we'll repair it or replace unit at no cost to you if we determine that the product is not damaged due to improper use and is a problem due to manufacturing deficiencies. You'll be responsible to pay for the shipping cost both ways, to and from our location.
- **Accessory Replacements:** We'll ship you a free replacement, you'll cover the shipping cost.





30QT / 1800 Watts

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