



User Manual

Air Fryer Toaster Oven

Model : KCV18WL



IMPORTANT NOTICE

1. We have pre-installed the crumb tray in the drawer-like part on the bottom of the air fryer oven and taped it to prevent accidental falling and damage during the transportation. **Please remove the tapes on the bottom of the oven before the first use!**

2. We applied protective oil on the heating elements in the factory to prevent oxidation during transportation and storage, which may influence the using performance of the oven. **Before you cook food with the oven, please turn the temperature knob to 450 degrees and keep it on for at least 10 to 15 minutes to remove the protective oil.** In the meantime, you will smell the odor of the oil. Don't worry, it is completely harmless to humans and animals!

3. **Please DO NOT touch the air fryer oven directly with your hand when the oven is working or just finish working to prevent it from being burned.**

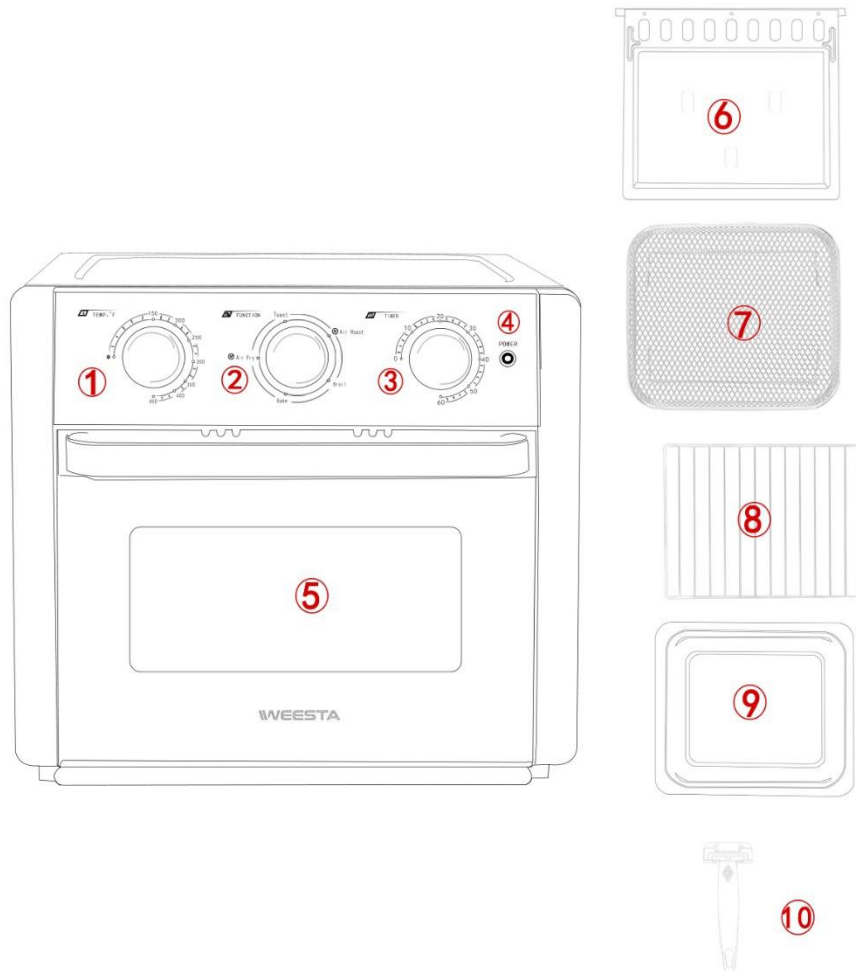
Please use oven gloves or the gripper in the package of the oven to take out the food!

4. **Please DO NOT put heat-sensitive objects near the air fryer oven when it is working!**

5. **Please DO NOT clean the oven before it is completely cool down!**

6. **Please keep the air fryer oven unplugged when you don't use it!**

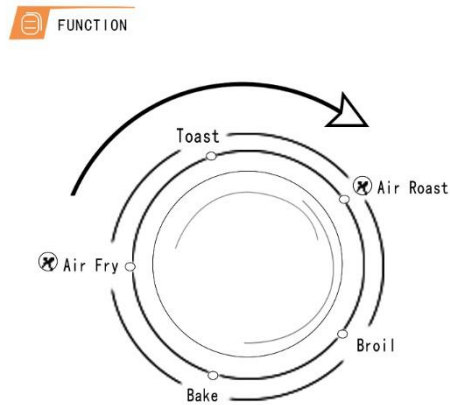
Product Introduction



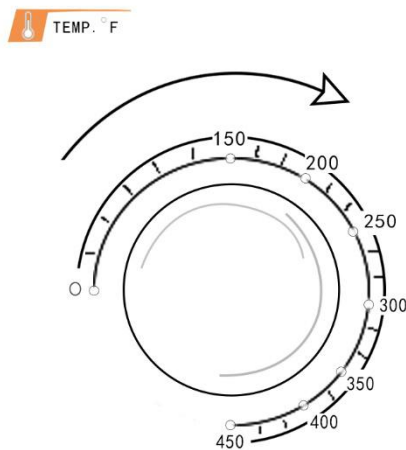
1. Temperature Dial
2. Function Dial
3. Timer Dial
4. Power Light
5. Double Glass Door
6. Crumb Tray
7. Air Fry Basket
8. Liner Rack
9. Baking Pan
10. Oven Gripper

How to Use

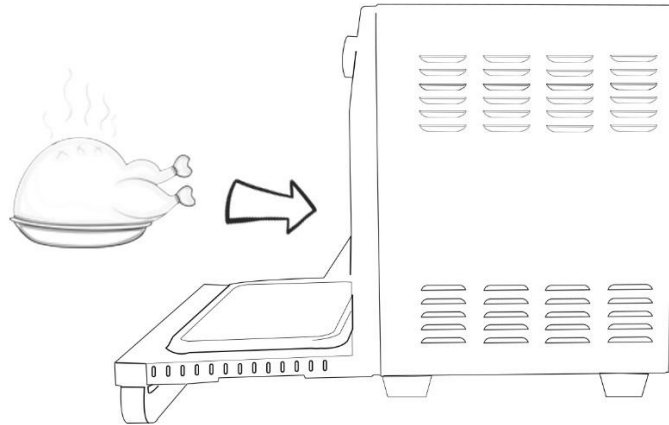
1. Select the function you want to use by rotating the function knob (the one in the middle);



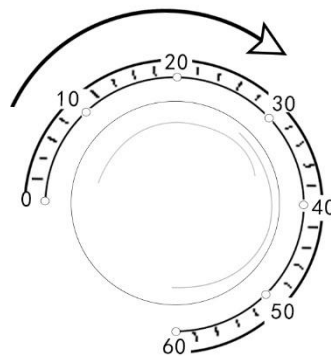
2. Adjust the temperature by rotating the temperature knob (the one on the left). You don't have to preheat the air fryer oven but we still recommend you to reheat 3-5 minutes before cooking to get better texture and better taste for your food;



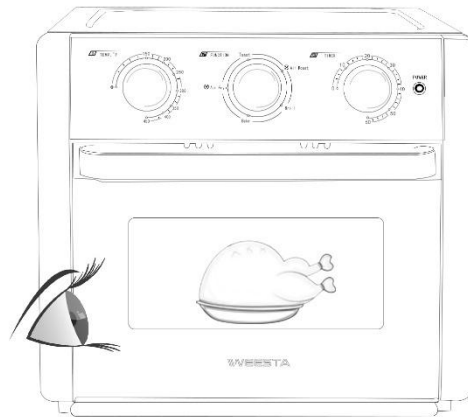
3. Put the food into the air fryer oven;



4. Turn on the air fryer oven by adjusting the timer dial (the one on the right). The power light on the control panel and the oven light in the inner tank will be on;



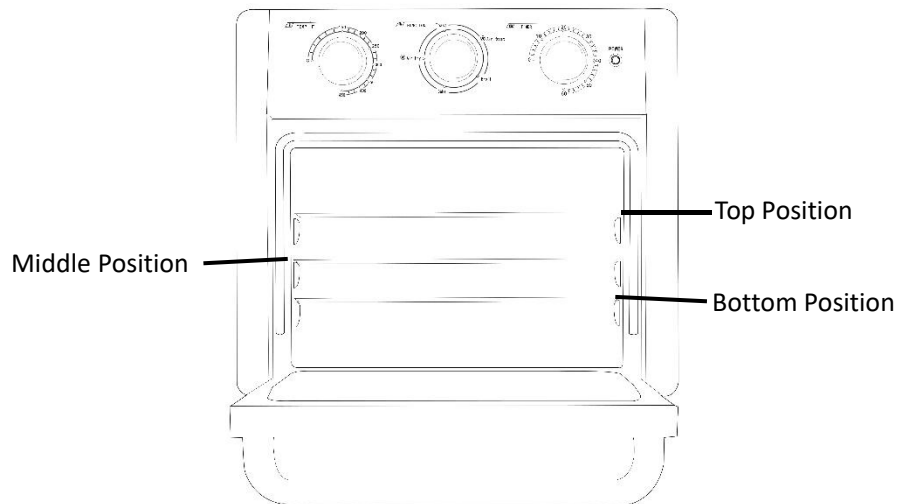
5. You could observe the food during the cooking process. We suggest you to use an instant-read thermometer to monitor the doneness of the food when you are cooking meat;



6. Enjoy your delicious meal!



Function Instruction



Air Fry: 4 Top Heating Elements + Fan.



AIR FRY

- When you Air fry small food like chicken wings, nuggets or French fries, put the air fry basket on the oven rack, place them at the **MIDDLE** position and **posit the baking pan at the bottom position**.
- When you cook big food like a whole chicken, please put the chicken on the baking pan and place the baking pan at the bottom position.
- Why should we put the baking pan at the bottom position? The hot air comes from the top center of the oven. It will heat the food then pass them and goes toward the bottom. If we don't put the baking pan, the air will not circulate towards the food until it hit the crumb tray. The baking pan is to stop the hot air and make it turn to the food and heat the bottom of the food to get a crispy texture.

Air Roast: 2 Top Heating Elements + 2 Bottom Heating Elements + Fan



AIR ROAST

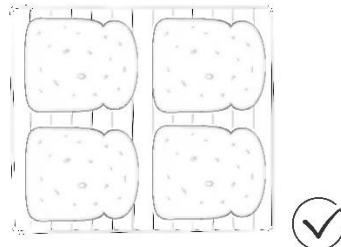
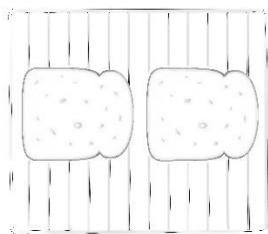
- Very useful mode to roast meat like beef, chicken, pork, lamb, etc. The top and bottom heating elements will cook the food very evenly. The fan will make the hot air circulate in the oven and fasten the cooking process.
- It also could be used when you would like to air fry a large amount of food, for example, when you want to cook 2 baskets of fries at the same time. If you use air fry in this situation, the food at the bottom will not be well cooked since the heat comes only from the top.

Toast: 2 Top Heating Elements



TOAST

- Please note that when we use the "toast" function, only the outermost and innermost of the 4 top heating tubes will be turned on. If we put toast at the center of the rack, they will be unevenly cooked.



- Although the oven doesn't need to be preheated before cooking, we suggest you preheat 5 minutes before you put the bread into the oven. The bread will be toasted more evenly and have a better

texture.

- Light toast: 450 degrees F, 2 min if oven preheated; 450 degrees F, 4 min without preheating
- Medium toast: 450 degrees F, 3 min if oven preheated; 450 degrees F, 5 min without preheating
- Dark toast: 450 degrees F, 4 min if oven preheated; 450 degrees F, 6 min without preheating
- Please keep an eye on the toast when you cook them. They can easily get burnt.

Broil: 4 Top Heating Elements



BROIL

- When you use the “Broil” function, please make sure that the temperature is at the highest level (450 degrees).
- Please put the baking pan at the middle position and preheat at least 15 minutes at 450 degrees.
- Please put the food at the top position to get as close as possible to the 4 top heating elements.
- When you use the “Broil” function, the top side of the food will be cooked a lot faster than the bottom side of the food so please remember to flip the food in the middle of the cooking process to make the food evenly cooked.

Bake: 2 Bottom Heating Elements



BAKE

- This function is designed to cook food like soup or warm cold food. When we warm our food, we try to prevent the heat from the top because the direct heat from the top will burn the surface of the food instead of warming it.
- Please use “Toast” function to bake cakes, muffins, biscuits, or other desserts.

Cleaning & Maintenance

- Please clean the oven as soon as the inner temperature cools down;
- Please use a sponge with warm soapy water to clean the air fryer oven. Please DO NOT use metal tools or brushes to clean the inner tank and the accessories. Metal tools and brushes will make damage to the surface of the inner tank and the accessories.
- If there is fat dripping on the bottom heating elements, please clean the fat before the next use or the high temperature of the heating elements will turn the fat into heavy smoke which will influence the taste of the food, even trigger the smoke alert in the kitchen. However, since the heating elements' temperature is far lower than the ignition point of the fat so there will not be any risk of a fire incident.
- We don't recommend you to use a dishwasher to wash the accessories, especially the crumb tray, because the hot water and the cleaning product in the dishwasher might oxidize the accessories and make them black.

Troubleshooting

- Q: Why the crumb tray is missing?
- A: We have pre-installed the crumb tray in the drawer-like part at the bottom of the air fryer oven and we fixed it with some pieces of tapes to avoid accidental falling and damage during the transportation. Please lift the front side of the oven and remove the tapes before the first use and you will find and be able to take out the crumb tray.
- Q: There's smoke coming out of the oven!
- A: When you are not cooking foods that contain a lot of fat, such as French fries and vegetables, what you see is the water vapor after the water contained in the food evaporates. When you are making fat-containing foods, such as ribs, chicken wings, steaks, etc., the fat in the food will occasionally drip on the heating tube, and the fat

will produce oily smoke after heating. These oily fumes will also be discharged along the cracks in the oven door.

- Q: Can I put the air fryer oven under my cabinets?
- A: Yes, of course! However, please be aware that you need to keep at least 2-3 inches of clearance between the top of the oven and the bottom of your cabinets.

- Q: How far should I keep the air fryer oven from the wall?
- A: When you use the air fryer oven, please make sure there are at least 2-3 inches of clearance between the oven (both sides and the back) and the wall.

- Q: Why I smell something burnt at my first use?
- A: We have put protective oil on the heating elements to prevent oxidation during transportation and storage so when you receive the air fryer oven, DO NOT cook the food immediately. Turn the temperature to the highest (450 degrees) and keep it working for at least 10 to 15 minutes to remove the protective oil. :)

- Q: Can I put aluminum foil on the crumb tray?
- A: Yes, you can put aluminum foil on the crumb tray to make the cleaning easier for you. However, we don't recommend to put aluminum foil on the air fry basket or the liner rack because it will block the hot air circulation in the air fryer oven.

- Q: My food always sticks on the tray and the basket!
- A: You could use a kitchen spray like coconut oil spray to avoid this problem. It could also make it easier to clean.

Contact Us

WEESTA engages to provide the best products and the best service for our customers. If you have any questions or problems, feel free to contact us. Our professional customer service team will get back to you ASAP and resolve your issue. ;D

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Our Facebook Page: WEESTA