

Problem	Possible Cause	Solution
The <i>Air Fryer Oven</i> does not work.	<ul style="list-style-type: none"> The appliance is not plugged in. You have not turned the Unit on, by setting the preparation time & temperature. 	<ul style="list-style-type: none"> Plug power cord into wall socket. With basket in place, set the Temperature and Time. Check that door is closed.
Food not cooked.	<ul style="list-style-type: none"> The Rotating Mesh Basket is overloaded. The temperature is set too low. 	<ul style="list-style-type: none"> Use smaller batches for more even frying. Raise Temperature and continue cooking
Food is not fried evenly.	<ul style="list-style-type: none"> Some foods need to be "turned" during the cooking process. 	<ul style="list-style-type: none"> See General Operations in this manual.
White smoke coming from Unit.	<ul style="list-style-type: none"> Oil is being used. Accessories have excess grease residue from previous cooking. 	<ul style="list-style-type: none"> Wipe down to remove excess oil. Clean the Rotating Mesh Basket after each use.
French fries are not fried evenly.	<ul style="list-style-type: none"> Wrong type of potato being used. Potatoes not rinsed properly during preparation. 	<ul style="list-style-type: none"> Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy.	<ul style="list-style-type: none"> Raw fries have too much water. 	<ul style="list-style-type: none"> Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil.
Door came off.	<ul style="list-style-type: none"> Door came off the hinge 	<ul style="list-style-type: none"> As the door is slightly open (about 1 inch from the closed position), align the hinge so the joints fall into the slots. Then close the door.

Technical information

Voltage and frequency	110V-60Hz
Heating power	1700W
Temperature range	104 - 392°F (Interval 5°F)
Time range	Dehydration menu: 1 - 24H (setting \leq 10H ,Interval 30 minute; setting \geq 10H,Interval 1 Hour) Other Menu : 1 - 60 MIN (Interval 1 minute)
Product capacity	3.2 GAL / 12L

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 DRINKPOD

CHEFPod Pro 1

AIR FRYER OVEN



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Model #: DP-CHEFPOD-1P

INSTRUCTION MANUAL

Save These Instructions - For Household Use Only

Important Safety Information

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Before operating your new appliance, please read all instructions carefully and for further reference.

IMPORTANT SAFEGUARDS

1. Read all instructions before using.
2. Do not touch the hot surface. Use handles or knobs.
3. To protect against electrical shock and/or impeded function, do not submerge the appliance body, cord, or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow proper cooling before putting on or taking off parts, and before cleaning the appliance.
6. Do not operate with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surface.
10. Do not place the appliance in the presence of combustible and / or flammable fumes.
11. Do not move the appliance when the appliance contains food, hot oil, or other hot liquids.
12. Do not use the appliance for anything other than the intended use.
13. To disconnect, press the stop button before removing the plug from the wall outlet.
14. Be sure to use on a heat resistant and even surface. Keep at least 1 ft. away from walls and other flammables.
15. The outer surface remains hot for a long time. Do not touch the surface before cooling.
16. Do not operate the appliance when empty.
17. CAUTION: TO REDUCE THE RISK OF ELECTRIC SHOCK, COOK ONLY IN THE PROVIDED REMOVABLE CONTAINER.

18. CAUTION: Hot surface.

19. CAUTION: to ensure continued protection against risk of electric shock, connect to properly grounded outlets only using a grounded (3 prong) extension cord that meets the following requirements:

- 1) A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 2) Longer extension cords should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- 3) If a longer extension cord is used, the marked electrical rating of the extension cord should be as great as the electrical rating of the appliance.

IMPORTANT SAFEGUARDS

- The Unit's outer surfaces may become hot during use. The Rotating Mesh Basket **WILL BE HOT**. **WEAR OVEN MITTS** or use the fetch tool when handling hot components. Wear oven mitts when handling hot surfaces.
- Should the Unit emit black smoke, **UNPLUG IMMEDIATELY** and wait for smoking to stop before removing oven contents.
- When time has run out, cooking will stop but the fan **WILL CONTINUE RUNNING** for 20 seconds to "cool down" the Unit.
- Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
- Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.

Overheating Protection

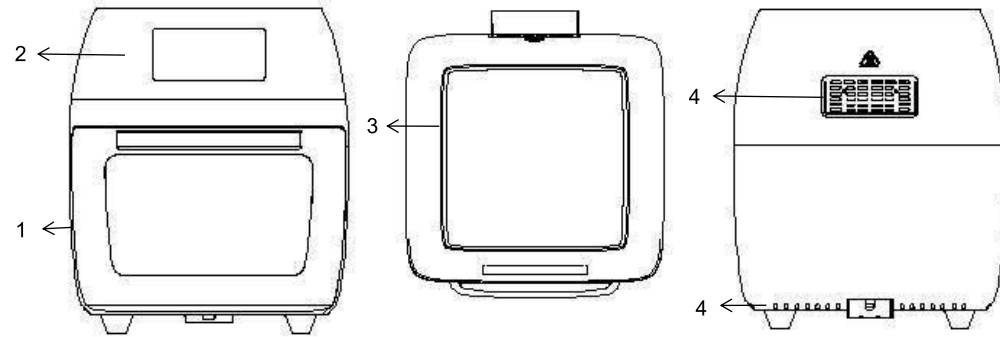
Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

Automatic Shut-Off

The appliance has a built in "shut-off" device, that will automatically shut down when the window opens during the working process. The appliance will start to work again once the window is closed.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY.

Product overview



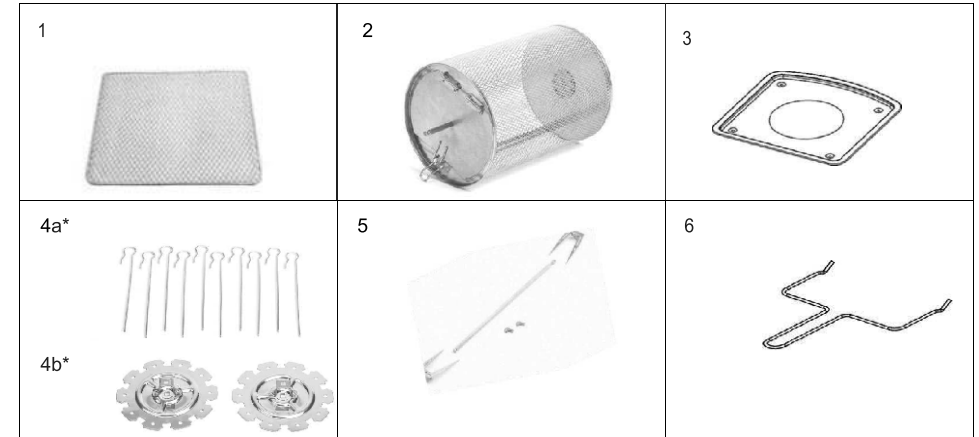
- 1. Main unit
- 2. Control panel
- 3. Air inlet
- 4. Air outlet
- 5. Power button
- 6. Internal light
- 7. Rotation button
- 8. Temperature control buttons
- 9. Time control buttons
- 10. Start / Pause button
- 11. Preset menu

Use of the digital panel

<p>5. Power button: Once the appliance is plugged into the power outlet, the Power Button will light up. Press the button and the full panel will light up.</p>	<p>9. Time control button: These buttons enable you to select exact cooking time to the minute, from 1 to 60 minutes in all modes except when dehydrating.</p> <p>DEHYDRATING uses 30 – 60 minute intervals and an operating time from ½ - 24 hours.</p> <ul style="list-style-type: none"> • Timer ≤ 10h = 30min. intervals • Timer > 10h = 60 min. intervals <p>Default setting: 149°F, 6h</p>
<p>6. Internal light: Selecting this button will help you check cooking progress while the appliance is operation. NOTE: Opening the door during the cooking process will pause the appliance. Internal light will illuminate when the is door open.</p>	<p>10. Start / Pause button: Confirm the setting by pressing this button and the appliance will start to work. Press this button again to pause the function when working.</p>
<p>7. Rotation button: Selecting this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.</p>	<p>11. Preset menu button: Select the preset by pressing the menu buttons, the light will shine and the display will show the default time and temperature when selected. Those values can be changed by pressing the temperature and time adjustable buttons. Confirm the program by pressing the start button</p>
<p>8. Temperature control buttons: These buttons enable you to raise or lower cooking temperature by 5°F intervals.</p>	

Accessories

NOTE: Unpack all listed contents from packaging.



1. Air Flow Rack:

Can be used for dehydration, to cook crispy snacks, or reheat items like pizza.

2. Rotating Mesh Basket:

Great for fries, roasting nuts and other snacks. Use Rotisserie Fetch Tool to place basket into Unit.

3. Oil Drip Tray:

Cook with the Drip Pan in place for easy clean ups.

4a. Skewers

Great for all your kabob recipes, meat, fish or veggies.

4b. Adjustable Skewer Racks

Used when making kabobs. Skewer Racks fit over Shaft and lock in place with Set Screws.

5. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chickens. Force shaft lengthwise through meat and center. Slide forks onto shaft from either end into meat, then lock in place with set screws. There are indentations on

the shaft for the set screws. You can adjust the screws closer to the middle if needed but never outward towards the ends. NOTE: Make sure roast or chicken is not too large to rotate freely within the oven. Maximum Chicken or Roast, approx. 3.5-4 lb.

6. Rotisserie Fetch Tool

Use to remove the rotating mesh basket, or cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift left side first then gently extract the food.

Warning

Forks, Skewers and other metal parts with this unit are sharp and will get extremely hot during use.

Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

Using the Accessories

Place Air Flow Racks into Unit

1. Insert Drip Tray into bottom of the Unit.
2. Place Air Flow Racks into Unit by sliding through the side grooves and onto the back lip (fig. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (fig. B).
4. Rotate the Air Flow Racks mid-cycle for even cooking.

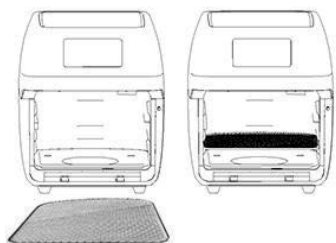
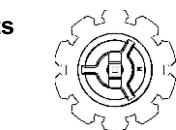


FIG.A

FIG.B

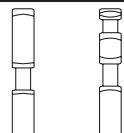
Components



SLEWER RACK1
FRONTAL VIEW



SKEWER RACK2
FRONTAL VIEW



ROTISSERIE SHAFT
LEFT SIDE RIGHT SIDE



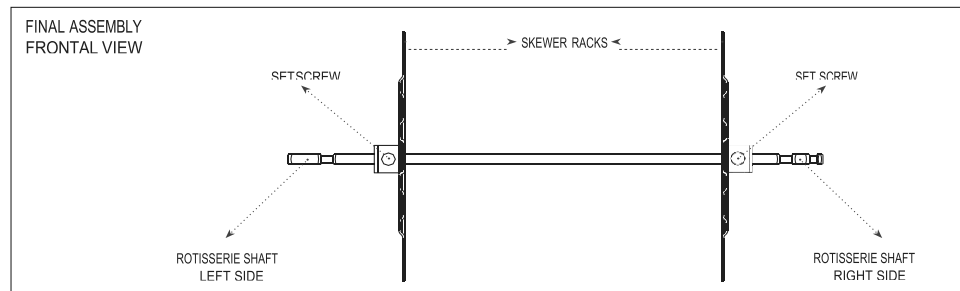
SKEWERS
(x10)



SET SCREWS
(x2)

Rotisserie Shaft & Skewers Racks

1. Place the two Skewer Racks at each end of the Rotisserie Shaft. Make sure the Set Screws are on the outer side of the Rotisserie Shaft.
2. Slightly tighten Set Screws. Do not over tighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully poke Skewers through food.



Using the Accessories

Rotisserie Spit Assembly

1. Insert each Skewer point through holes on the left Skewer Rack (fig. C).
2. Squeeze the clip-end of each Skewer as you insert into the opposite Skewer Rack slot to secure.
3. Release clip to securely rest in slot as shown (fig. D).
4. Repeat process 3 through 6 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced.
5. Tighten the Set Screws to make sure they are securely in place.
6. Use caution while inserting the Spit into the Unit to prevent getting poked by the Skewer ends.

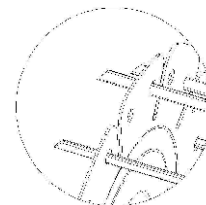
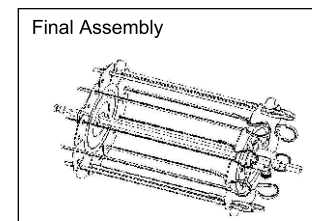


FIG. C - LEFT SIDE



Final Assembly

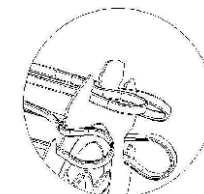


FIG. D - RIGHT SIDE

Place Rotisserie Spit or Rotating Mesh Basket into Unit

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft socket. Be sure the Rotisserie Shaft is in place to engage rotation (fig. E).
2. Place the right side onto the hanger (fig. F).

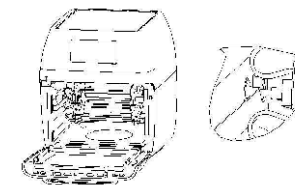


FIG. E - LEFT SIDE

Remove Rotisserie Spit or Rotating Basket from Unit

1. Open Unit door to pause cooking cycle or turn Unit off by pressing the Power Button.
2. Insert Rotisserie Fetch tool beneath the Rotisserie Shaft.
3. Lift the right side of the Rotisserie Fetch tool at a slight angle to clear the bracket, then shift to the right until the left side of the Shaft slides out of the Rotisserie Shaft socket.
4. Carefully remove the rotisserie food from the oven once you shut Unit down.

IMPORTANT: See the Final Assembly diagram (page 8) to help identify the left and right sides of the Rotisserie Shaft before placing it in the Unit. The right side has two notches, and the left has one.

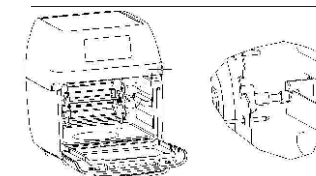


FIG. F - RIGHT SIDE

Cooking Presets

Preset Button Cooking Chart

* Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button	Temperature	Time
1. Drumstick	356°F	20 mins.
2. Fish	392°F	12 mins.
3. Shrimp	320°F	6 mins.
4. Pizza	356°F	8 mins.
5. French Fries	392°F	20 mins.
6. Rotisserie	392°F	25 mins.
7. Steaks/Chops	356°F	9 mins.
8. Dehydration	149°F	360 mins.

Internal Temperature Meat Chart

This chart should be used to check the internal temperature for cooked meats. USDA Food Safety Standards.

Food	Type	Internal Temperature
Beef & Veal	Ground	158°F
	Steaks, roasts-medium	158°F
	Steaks, roasts-rare	146°F
Chicken & Turkey	Breasts	167°F
	Ground, stuffed	167°F
Fish & Shellfish	Whole bird, legs, thighs, wings	167°F
	Any type	146°F
Lamb	Ground	158°F
	Steaks, roasts-medium	158°F
	Steaks, roasts-rare	146°F
Pork	Chops, ground, ribs, roasts	158°F
	Fully cooked ham	140°F

Prepare for use

1. Place the appliance on a stable horizontal surface. Do not place the appliance on non-heat-resistance surfaces.
2. Remove all the packing materials, labels and stickers.
3. Make sure the power cord has enough length to the power socket and there is enough good air circulation around the product.
4. Wash all parts and accessories used in the cooking process with warm soapy water. NOTE: Only the accessories are dishwasher safe.
5. Wipe the inside and outside of the appliance with a clean moist cloth.

Note: Never wash or submerge the cooking unit in water.

Warning: Never put anything on top of the appliance.

Never cover the air inlet and air outlet of the appliance.

How to use

1. Place the ingredients on an air flow rack, one of the rotisserie accessories, or in the rotating mesh basket.
2. Put the air flow rack, rotating mesh basket or rotisserie spit, into the appliance and close the oven window.
3. When rotating mesh basket or rotisserie and food is in place, press the power button once.
4. Select a preset function on the display or manually set the temperature and then the time according to the " Settings".

The preset shows the temperature and time as below table, those values can be changed by pressing the temperature and time adjustable buttons. Confirm the program by pressing the start button and the appliance will automatically start the cooking cycle.

Preset Button	Temperature	Time
1. Drumstick	356°F	20 mins.
2. Fish	392°F	12 mins.
3. Shrimp	320°F	6 mins.
4. Pizza	356°F	8 mins.
5. French Fries	392°F	20 mins.
6. Rotisserie	392°F	25 mins
7. Steaks/Chops	356°F	9 mins.
8. Dehydration	149°F	360 mins

5. You may open the oven window to view the rotisserie at any time during the process to check the progress. You can also press the internal light to check cooking progress while Unit is in operation.

NOTE: Opening the window during the cooking process will pause the appliance. Internal light will illuminate if the window open.

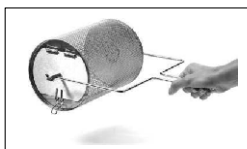
NOTE: During the cooking process, the rotating mesh basket and other accessories will become very hot.

When you remove it to check on the progress, make sure you have a trivet or a heat resistant surface nearby to set it down on. NEVER place the rotating mesh basket directly on a counter top or table.

Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to AVOID INJURY.

6. When removing cooked or hot food use the rotisserie fetch tool or oven mitts.

Fetch tool can also be used with rotisserie spit.



WARNING:

Never fill the appliance with oil or liquid.

Never use the oven window as a place to rest a hot fry basket filled with food. The hot fry basket could damage the oven window or cause the appliance tip. Personal injury could result.

Note: Always use oven mitts when removing hot air flow rack

Cooking Chart

Food Item	Time*	Temperature	Comments
Thin Frozen Fries	15 - 16 min.	392°F	
Thick Frozen Fries	15 - 20 min.	392°F	
Homemade Fries	10 - 16 min.	392°F	Add 1/2 tbsp. oil
Homemade Potato Wedges	18 - 22 min.	360°F	Add 1/2 tbsp. oil
Homemade Potato Cubes	12 - 18 min.	360°F	Add 1/2 tbsp. oil
Hash Browns	15 - 18 min.	360°F	
Potato Gratin	15 - 18 min.	392°F	
Steak	8 - 12 min.	360°F	
Pork Chops	10 - 14 min.	360°F	
Hamburger	7 - 14 min.	360°F	
Sausage Roll	13 - 15 min.	392°F	
Chicken Drumsticks	18 - 22 min.	360°F	
Chicken Breast	10 - 15 min.	360°F	
Spring Rolls	15 - 20 min.	392°F	Use oven-ready
Frozen Chicken Nuggets	10 - 15 min.	392°F	Use oven-ready
Frozen Fish Sticks	6 - 10 min.	392°F	Use oven-ready
Mozzarella Sticks	8 - 10 min.	360°F	Use oven-ready
Stuffed Vegetables	10 min.	320°F	
Cake	20 - 25 min.	320°F	Use baking tin
Quiche	20 - 22 min.	360°F	Use baking tin/oven dish
Muffins	15 - 18 min.	392°F	Use baking tin
Sweet Snacks	20 min.	320°F	Use baking tin/oven dish
Frozen Onion Rings	15 min.	392°F	

Tip

Set the Timer to 1/2 the time needed for the recipe and the Timer bell will alert you when it's time to "flip" your food. When you hear the timer bell, the pre-set preparation time has elapsed.

NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

Cleaning & Storage

Cleaning

Clean the appliance after each use.

The Rotating Mesh Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked on food should be soaked for easy removal in warm soapy water.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
3. To clean the oven door, remove it by lifting it to a 45° angle while gently pulling upward. Clean both sides with warm soapy water on a damp cloth.

Do not soak or submerge the door in water or wash in the dishwasher.

4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.
5. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.