

Thank you for choosing to use RoomTec Air Fryer Oven, This appliance is intended for household use only.

Please read and retain these instructions for future reference.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is small difference between the physical item and the illustrations, please take the physical as the standard.

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Important Safeguards

When using electrical air fryer oven, basic safety precautions should always be followed, including, but not limited to the following:

- Read the instructions carefully before use.
- Remove and safely discard any packaging material and labels before using this product for the first time. Ensure that children do not play with plastic bags or any packaging materials.
- Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
- Always operate the appliance on a level, horizontal surface that is stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Never connect this appliance to an external timer or separate remote-control system.
- Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
- Do not turn on the power until the appliance and parts are properly in place; make sure the door is closed before plugging in and switching on the power.
- To protect against electric shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not expose the appliance to dripping or splashing and ensure that no objects filled with liquids such as vases are placed on or near the appliance.
- Do not touch the appliance, power cord or power plug with wet hands.
- Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down (if relevant) before putting on or taking off the parts, and before cleaning.
- The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the appliance yourself. All components should only be serviced by a qualified technician.

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- Do not use the appliance if the plug, power cable or unit itself are damaged. If the power cord is damaged, you must have it replaced at a service centre by a qualified technician in order to avoid a hazard.
 - Close supervision is necessary when any appliance is used near children. Keep the appliance and power cord out of reach of children when it is in operation and during the cooling process.
 - This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
 - Do not use the appliance for anything other than the intended use. It is for household use only. It is not to be used outdoors or for commercial purposes.
 - This appliance should be operated on a separate electrical power source from other operating appliances. If the power source is overloaded with other appliances, this oven may not work properly.
 - Leave enough open space from other objects while in use. Do not block air intakes or exhausts.
 - Do not place the appliance against a wall or against other appliances. Leave at least 10 centimeters of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
 - When the appliance is in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.
 - Do not touch the hot surfaces. The appliances outer surfaces may become hot during use. The rotisserie fork, rack and skewers will be hot. Wear oven mitts or use the tongs to remove it. Wear oven mitts when handling the mesh rack, mesh tray, and drip tray.
 - Extreme caution must be used when moving an oven containing hot food.
 - Do not cover the appliance while in use.
 - Do not let the cord hang over the edge of the table or counter.
 - Do not unplug the appliance by pulling on the cord.
 - This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible

for their safety. Children must be supervised to ensure that they do not play with the appliance.

- Do not leave the appliance operating while unattended.
- The appliance may emit smoke during its first use. It is not defective, and the smoke will burn off within a few minutes.
- Should the appliance emit black smoke, un-plug it immediately. Wait for the smoke to stop before removing the oven's contents.

Safety instructions

Short cord instructions:

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

Overheat protection:

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

Electric power:

If the electrical circuit is overloaded with other appliances, your unit may not operate properly. It should be operated on a dedicated electrical circuit (power point)

Automatic shut-off:

This appliance has a built-in shut-off device that will automatically shut down the unit.

when the timer LED reaches zero. You can manually switch off the appliance by selecting the power button. The fan will then continue running for about 180 seconds to cool down the appliance.

Preparation for use:

- When using this appliance for the first time, the oven may emit a slight odor which is not harmful and will disappear after a few minutes. This is because a protective oil was applied to protect parts from possible friction during transport.
- Carefully unpack the oven and remove all the packing materials.
- Place the appliance on a flat, heat-resistant non-flammable surface.
- Use a soft sponge and soapy water to remove any dust on the surface that may have accumulated during packing and transport. Allow the appliance to dry before use.

Symbol Meanings:



CAUTION: HOT SURFACES

The surfaces are liable to get hot during use do not touch.

Product Introduction

• Features of your RoomTec Air Fryer Oven



- | | |
|-----------------------------------|--|
| 1 . Control Panel | 6 . Rails |
| 2 . Ventilation Slots | 7 . Top and Bottom Heating Elements
(not shown) |
| 3 . Oven Cavity (25 Litre) | 8 . Roasting fork shaft hole(not shown) |
| 4 . Oven Door with Viewing Window | 9 . 120V power plug |
| 5 . Door Handle | |

• Features of your RoomTec Air Fryer Oven



Crumb tray



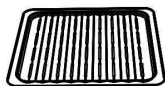
Oil tray



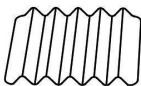
Wire rack



Basket



Steak tray



Bacon tray



Rotisserie fork



Tray handle



Fetch tool

Crumb tray, Oil tray:

Slide the drip tray into one of the lower rack slots in the oven.

Always keep the crumb tray comes in the bottom while using the appliance.

Please always keep the drip in the lowest layer inside the oven for gathering oil from fried food.

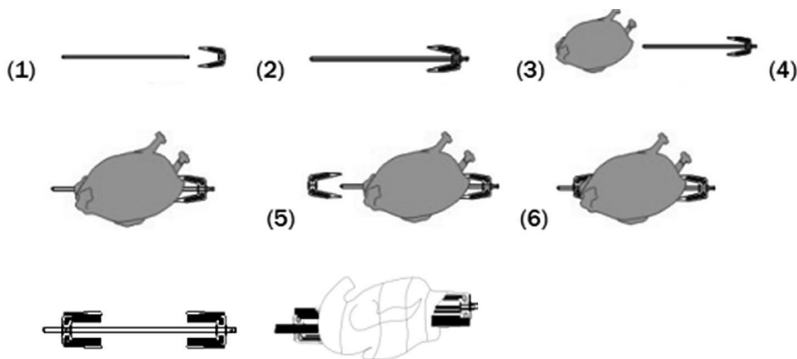
The drip tray can also be used as baking tray.

Wire rack, Basket, Steak tray, Bacon tray:

Each of the above can be used for a wide range of foods. Each can slide into the Oven. Ideal for multi-level cooking.

Rotisserie fork and screws:

- Use for roasts or a whole chicken.
 - Force the shaft length ways through the meat and centre.
 - Slide the forks onto the shaft from either end into the meat. Then lock into place with the screws. There is an indentation point on the shaft for a screw.
- Ensure the other screw is fitted tightly to the stick.
- You can adjust the screws closer to the middle if needed, but never outwards towards the ends.
 - Ensure that the rotast meat or chicken are not too large and are able to rotate freely inside the Oven.
 - Tie up the chicken or other roast meat with cooking string to hold it tightly around the rotisserie stick.



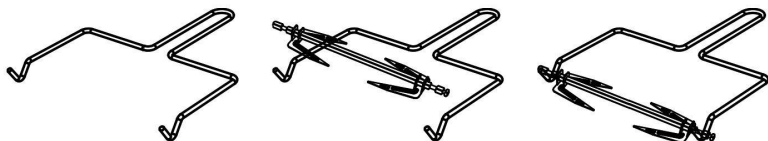
Tray Handle:

Use to remove the drip tray, wire rack and basket.

Fetch tool:

Use to remove cooked roasts or chicken which have been cooked using the rotisserie.

Place under the rotisserie shaft and then lift gently.



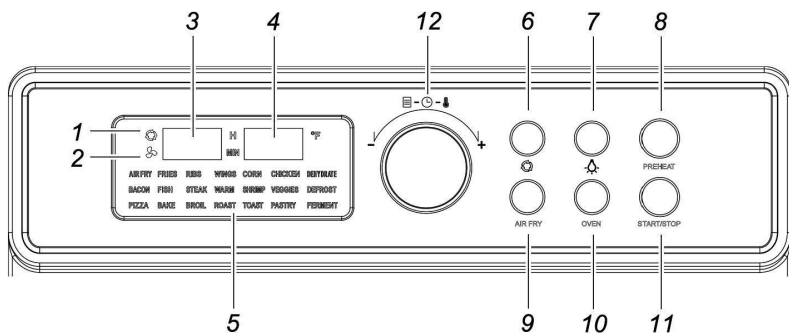
Product Parameters

Product Name: RoomTec Air Fryer Oven	Colour: Silver
SKU: AIRFRYEROVEN-001	Texture of Material: STAINLESS STEEL
Rated volume: 26QT/25L	Rated power: 1700W
Rated voltage: 120V	Rated frequency: 60Hz
N.W: 19.6 lbs	G.SIZE: 18.1*17.1*16.5 in
G.W: 22.8 lbs	QTY:1 PCS

Note: Please use your own oven mitts to remove accessories after the cooking is complete.

Using the AIR FRYER OVEN

Control Panel:



LED Display

1. Display of Rotation Function
2. Display of AIR FRY Fan
3. Display of cooking Time
4. Display of Temperature
5. Display of Cooking Functions
6. Rotating button, Switch rotation function On/Off for Rotisserie Fork.
7. Light Button, Switch the light in the oven On/Off.
8. PREHEAT Button, Press the button the preheat the oven at the default temperature of 450°F and time of 3 mins.
9. AIR FRY Button, Press the button to select the desired AIR FRY cooking function. The corresponding cooking functions will light up in the LED screen.
10. OVEN Button, Press the button to select the desired OVEN cooking function. The corresponding cooking functions will light up in the LED screen.
11. START /STOP Button, Press the button to start or stop the cooking process.
12. Selector Dial, After pressing the AIR FRY or OVEN button, rotate the dial to select the desired cooking function. The corresponding cooking function will flash in the LED screen. Press the center of the dial to confirm the selection.

Selectable Cooking Function for AIR FRY:

- AIR FRY • FRIES • RIBS • WINGS • CORN • CHICKEN • DEHYDRATE
- BACON • FISH • STEAK • WARM • SHRIMP • VEGGIES • DEFROST

Selectable Cooking Function for OVEN:

- PIZZA • BAKE • BROIL • ROAST • TOAST • PASTRY • FERMENT

After the cooking function is selected, rotate the Selector Dial to set the temperature and/or the cooking time. Press the center of dial to confirm the desired temperature and/or cooking time.

Preset Cooking Temperature and Time

Cooking Program	Default Temperature	Default Time	Adjustable Temperature Range	Adjustable Time Range
AIR FRY	<i>400</i>	<i>20</i>	<i>140 - 450</i>	<i>1 - 90</i>
FRIES	<i>450</i>	<i>15</i>	<i>140 - 450</i>	<i>1 - 90</i>
RIBS	<i>400</i>	<i>25</i>	<i>140 - 450</i>	<i>1 - 90</i>
WINGS	<i>450</i>	<i>15</i>	<i>140 - 450</i>	<i>1 - 90</i>
CORN	<i>440</i>	<i>15</i>	<i>140 - 450</i>	<i>1 - 90</i>
CHICKEN	<i>435</i>	<i>40</i>	<i>140 - 450</i>	<i>1 - 90</i>
DEHYDRATE	<i>130</i>	<i>3H</i>	<i>80 - 180</i>	<i>1 - 24H</i>
BACON	<i>425</i>	<i>9</i>	<i>140 - 450</i>	<i>1 - 90</i>
FISH	<i>375</i>	<i>10</i>	<i>140 - 450</i>	<i>1 - 90</i>
STEAK	<i>450</i>	<i>13</i>	<i>140 - 500</i>	<i>1 - 90</i>
WARM	<i>160</i>	<i>30</i>	<i>140 - 450</i>	<i>1 - 90</i>
SHRIMP	<i>375</i>	<i>10</i>	<i>140 - 450</i>	<i>1 - 90</i>
VEGGIES	<i>400</i>	<i>10</i>	<i>140 - 450</i>	<i>1 - 90</i>
DEFROST	<i>125</i>	<i>40</i>	<i>80 - 140</i>	<i>1 - 90</i>
PIZZA	<i>400</i>	<i>20</i>	<i>140 - 450</i>	<i>1 - 90</i>
BAKE	<i>375</i>	<i>25</i>	<i>140 - 450</i>	<i>1 - 90</i>
BROIL	<i>450</i>	<i>15</i>	<i>140 - 450</i>	<i>1 - 90</i>
ROAST	<i>425</i>	<i>35</i>	<i>140 - 450</i>	<i>1 - 90</i>
TOAST	<i>400</i>	<i>5</i>	<i>140 - 450</i>	<i>1 - 90</i>
PASTRY	<i>400</i>	<i>30</i>	<i>140 - 450</i>	<i>1 - 90</i>
FERMENT	<i>100</i>	<i>60</i>	<i>80 - 140</i>	<i>1 - 90</i>

For cooking programs with an adjustable time range of 1-90mins,the adjustable interval is 1 minute.

For cooking programs with an adjustable time range of 1-24 hours,the adjustable interval is 1 hour.

The adjustable interval for setting the temperature will always be 5 °F increments.

Using the Preset Cooking Options

- 1 .Choose which accessory to use inside the appliance depending on which best suits the food you wish to cook.
- 2 .Place the ingredients and chosen accessory into the unit and shut the door. Plug the power cord into a proper dedicated outlet.
- 3 .Once the appliance is connected to a power point, it will be goes into standby mode, then press the START/STOP button to switch on.
- 4 .When your chosen option is flashing on the screen, press the START/STOP button to start the cooking process.

Troubleshooting Guide

Problem	Cause	Solution
The Oven does not work.	The appliance is not plugged into the mains power.	Put the mains plug in an earthed wall socket.
	The oven door is not closed.	Ensure the door is closed.
The ingredients fries with the oven are not done.	There are too many ingredients inside	Use smaller batches for more even cooking.
	The temperature is set too low.	Increase the cooking temperature.
	The preparation time is too short.	Increase the cooking time.
The ingredients are fried unevenly in the oven.	Certain types of ingredients need to be turned during the cooking process.	Turn the ingredients during cooking.
Fried snacks are not crispy when they come out.	You used a type of fried snack that is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Chips / fries are not cooked evenly.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not soak the potato sticks properly before cooking.	Soak the potato sticks in a bowl of water for at least 30 minutes, then take them out and dry them with paper towels.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 375°F, when you fry greasy ingredients in the Oven.
	There is excess oil inside the Oven.	Wipe down the inside of the Oven to remove excessive oil.

Cleaning and Maintenance

- 1 .The rotisserie forks, screws, wire rack, basket,drip tray,crumb tray,steak tray bacon tray,tray handle and fetch tool can all be washed in warm soapy water immediately after use.
- 2 .Never use solvents or scouring pads to scrub inside the appliance; use a nylon or polyester mesh pad if necessary.
- 3 .Wipe the outside of the appliance with a soft damp cloth only.
- 4 .Do not immerse the power cord, plug or the housing body in water or any other liquids.

Storage

- 1 .Unplug the appliance and let it cool down thoroughly.
- 2 .Make sure all parts are clean and dry.
- 3 .Store the appliance in an upright position with all the parts intact and the door closed.

Proper disposal

Once the appliance reaches the end of its life cycle, do not throw it away. Hand it in at an official recycling collection point.

Thanks for choosing RoomTec.We'll also be happy to meet you on.

Web: **www.room-tec.com**

For any queries;please feel free to email our service team: **Service@room-tec.com**

Product Warranty Card

Thank you for choosing to use our Air Fryer Oven. The warranty covers our product which is intended for household use only and does not apply to commercial applications.

Warranty terms

- 1** .In case of performance failure within 3 months from the date of sale of the commodity, the commodity itself and its outer package must be intact and free of scratch. The commodity of the same model can be replaced (subject to inspection) but excluding man-made damage.
- 2** .The goods are guaranteed for one year from the date of sale, with lifelong maintenance, and the accessories are not within the scope of warranty.
- 3** .The warranty service is valid only under normal use.
- 4** .All external damages such as artificial damage, self dismantling, unpacking and improper use are not within the scope of warranty. This card must be provided during warranty. If this card is not provided or altered without permission, the company has the right to treat it as non warranty.