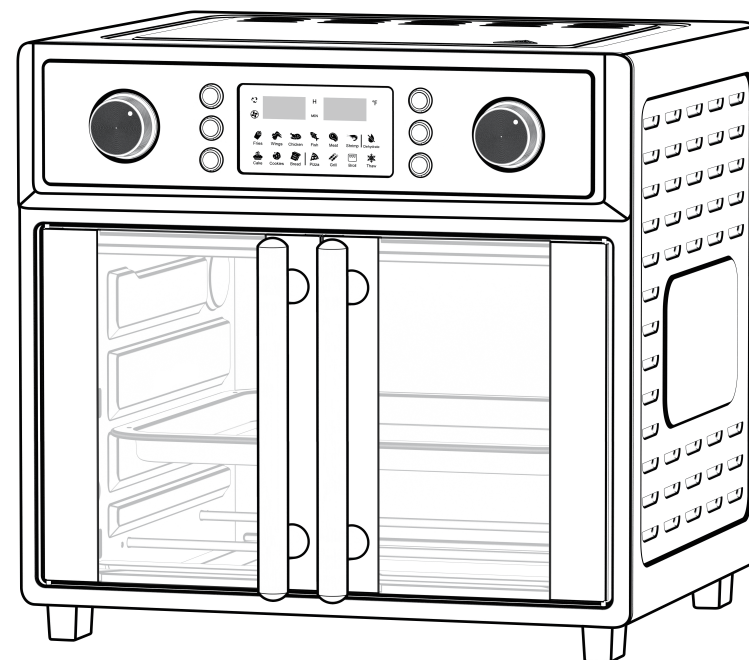


PlumChef

Plum-tastic
Start With PlumChef.

Your Culinary Partner.

AIR FRYER OVEN
USER MANUAL Model
AFS26A2



PlumChef

PlumChef Electrical Appliance Co., Limited

Important Safeguards

Always follow the basic safety precautions when using the appliance as below:

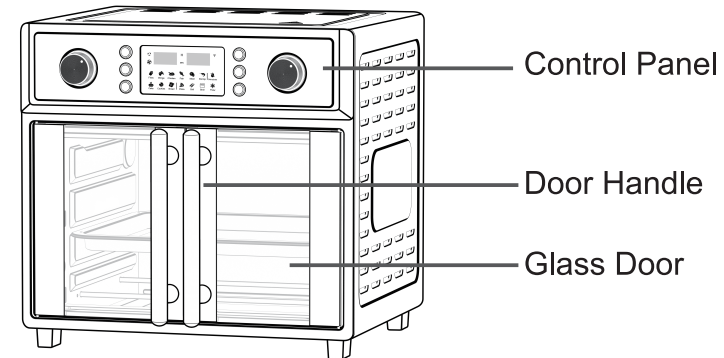
Please read this manual carefully and thoroughly before using.

- Always unplug when not in use and before cleaning. Allow to cool down completely before cleaning, handling and taking out the accessories.
- Do not touch hot surfaces without wearing thermal insulated gloves. Extreme caution should be taken when taking out the accessories, or hot grease and other hot liquids to avoid burns.
- Do not immerse the power cord, plug or the appliance into water or any other liquid to avoid an electric shock and malfunction.
- The appliance is not allowed to be used near or by children.
- Do not use the appliance with the damaged power cord or plug, or when malfunction or damage on the appliance is found. Contact the customer service.
- Using the accessories without authorization from the manufacturer may cause personal injuries.
- Do not use the appliance outdoors.
- Do not let the power cord hang over the edges of tables or worktops, as pets or children may pull it accidentally resulting in damage.
- Do not place the appliance on or near the gas, oven and stove.
- Do not use the appliance for other than its intended purpose.
- Use care when putting the containers that are made of other than metal or glass in the appliance.
- Do not put any of the following materials in the appliance: cardboard, plastic, paper or things alike.
- Do not cover the crumb tray or any other accessories with metal foil as it may lead to excessive internal temperatures in the appliance.
- A fire may occur if the appliance gets covered or used near the inflammable materials such as curtains, draperies, shelves, cupboards or walls when in operation.
- Do not store any items on the appliance during operation. Do not use the appliance under the wall cabinets.
- Do not clean the appliance with sharp metal brushes which may break off and touch the electronic components to cause an electric shock.
- Warning: To avoid fire hazards, never leave the appliance unattended during use.
- Do not rest any cooking accessory or food on the glass door.
- Check the appropriate cooking temperature and cooking time duration recommended for cooking, baking, toasting and air frying.

**FOR HOUSEHOLD USE ONLY
DO NOT USE FOR COMMERCIAL PURPOSES**

Getting to Know The Appliance

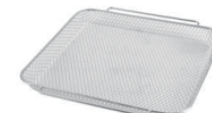
Main Components



1. Baking Tray



2. Wire Rack



3. Air Fryer Basket



4. Crumb Tray

Baking Tray: for cookies, cakes and turkeys.

Wire Rack: for roasting, toasting and baking pizza.

Air Fryer basket: to use with air fry function, for French fries, chicken wings and onion rings.

Crumb Tray: to collect the liquids and grease during cooking.

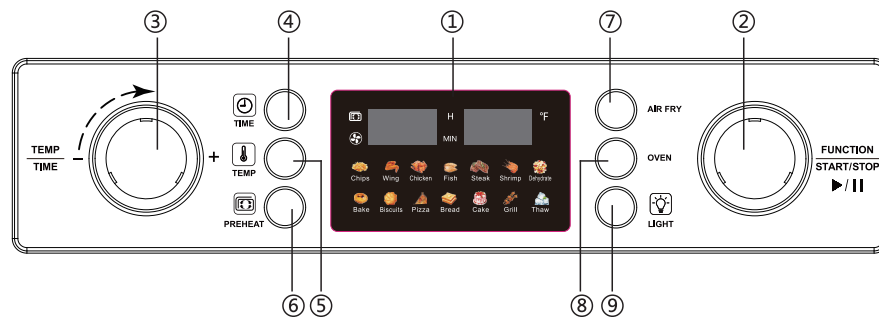
Features

Having adopted the new 360° hot air circulation technology, the appliance can cook more delicious and healthier foods for you.

Technical Specifications

Rated voltage	Rated power	Rated frequency	Max. capacity
120V	1700W	60Hz	26L

LED Control Panel



- ① DISPLAY/MENU
- ② KNOB(FUNCTION)
- ③ KNOB(TIME/TEMP)
- ④ TIME
- ⑤ TEMP
- ⑥ PREHEAT
- ⑦ AIR FRY
- ⑧ OVEN
- ⑨ LIGHT

① Presets with default temperature and time setting

Preset	Heating Elements	Temperature	Time	Temperature range	Time range
Chips	2x Linear Top Tubes + 1x Circular Tube	400°F	25min	140-450°F	1-90min
Wing	2x Linear Top Tubes + 1x Circular Tube	400°F	12min	140-450°F	1-90min
Chicken	2x Linear Top Tubes + 1x Circular Tube	360°F	30min	140-450°F	1-90min
Fish	2x Linear Top Tubes + 1x Circular Tube	360°F	12min	140-450°F	1-90min
Steak	2x Linear Top Tubes + 1x Circular Tube	400°F	10min	140-450°F	1-90min
Shrimp	2x Linear Top Tubes + 1x Circular Tube	360°F	7min	140-450°F	1-90min
Dehydrate	1x Circular Tube	160°F	9hrs	140-180°F	1-9hrs 59min (30min/press)
Bake	2x Linear Top Tubes + 2x Linear Bottom Tubes	320°F	30min	140-450°F	1-90min
Biscuits	2x Linear Top Tubes + 2x Linear Bottom Tubes	320°F	15min	140-450°F	1-90min
Pizza	2x Linear Top Tubes + 2x Linear Bottom Tubes	380°F	18min	140-450°F	1-90min
Bread	2x Linear Top Tubes + 2x Linear Bottom Tubes	400°F	8min	140-450°F	1-90min
Cake	2x Linear Top Tubes + 2x Linear Bottom Tubes	320°F	25min	140-450°F	1-90min
Grill	2x Linear Top Tubes + 1x Circular Tube	400°F	12min	140-450°F	1-90min
Thaw	2x Linear Top Tubes + 1x Circular Tube	120°F	15min	80-140°F	1-90min

All data are for reference only and the user is allowed to adjust the temperature and time as desired.

② FUNCTION START/STOP **FUNCTION Knob / START / Stop Button**

- Preset selection: press AIR FRY Button or OVEN Button to enter setting mode, rotate the FUNCTION Knob to select the preset and the selected icon flashes;
 - Start: after setting, press the button to start cooking;
 - Start/Stop: press while cooking to stop cooking, press again to resume cooking and press a third time to go back to standby mode.
- When it stops cooking, it will go back to standby mode if without further operation in 5 minute.

③ TEMP TIME **TEMP/TIME Adjustment Knob**

Rotate to adjust the cooking temperature and time.

④ **TIME Button**

Press to confirm the cooking time.

⑤ **TEMP Button**

Press to confirm the cooking temperature.

⑥ **PREHEAT Button**

When the food needs to preheat in advance, press the PREHEAT button, and then press the START button for the preheat operation. After hearing the "beep" sound, the preheat is completed, and then press the Air fryer or OVEN button to select the menu.

⑦ **AIR FRY Air Fry Mode**

- when in standby mode, press the button to see the 7 preset icons in the first row illuminating, rotate the FUNCTION Knob to select the preset and the selected icon flashes, press the Start Button to start cooking.
- when selecting the presets, press and hold AIR FRY Button for 3 seconds to DIY at a desired temperature and time with all icons going out. If there is no setting for the temperature and time given, the default setting will be 400°F and 10 minutes respectively.

⑧ **OVEN Traditional Oven Mode**

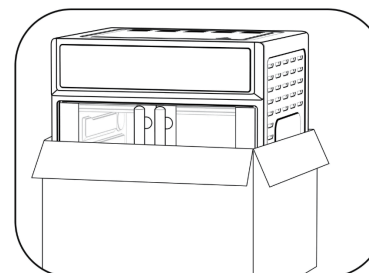
- when in standby mode, press the button to see the 7 preset icons in the second row illuminating, rotate the FUNCTION Knob to select the preset and the selected icon flashes, press the Start Button to start cooking.
- when selecting the presets, press and hold OVEN Button for 3 seconds to DIY at a desired temperature and time with all icons going out. If there is no setting for the temperature and time given, the default setting will be 350°F and 15 minutes respectively.

⑨ **LIGHT Button**

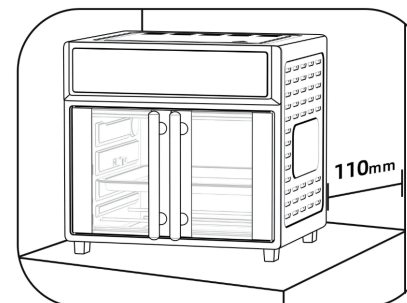
Press to turn on/off the oven light.

Prior to First Use

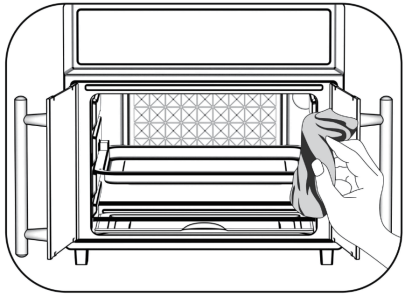
- Remove all the packaging materials.



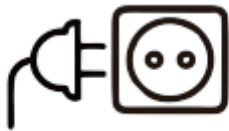
- Place the appliance on a flat, even and heat-resistant surface, and keep a safe distance of at least 11cm between the appliance and walls, cupboards or anything inflammable nearby.



3. Clean the interior of the appliance prior to first use.

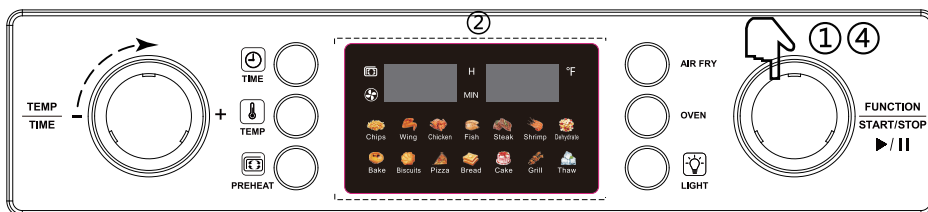


4. Ensure that the power outlet and power supply meet the specifications of the appliance before attempting to operate.



5. During first use, there may be burning smell and smoke and it's a normal phenomenon caused by the protective coating on the heating tubes after being heated. It is recommended to burn off any production residue prior to first use by setting the temperature at 450°F and timer for 18 minutes to sterilize and clear bad smell.

Operation Guide



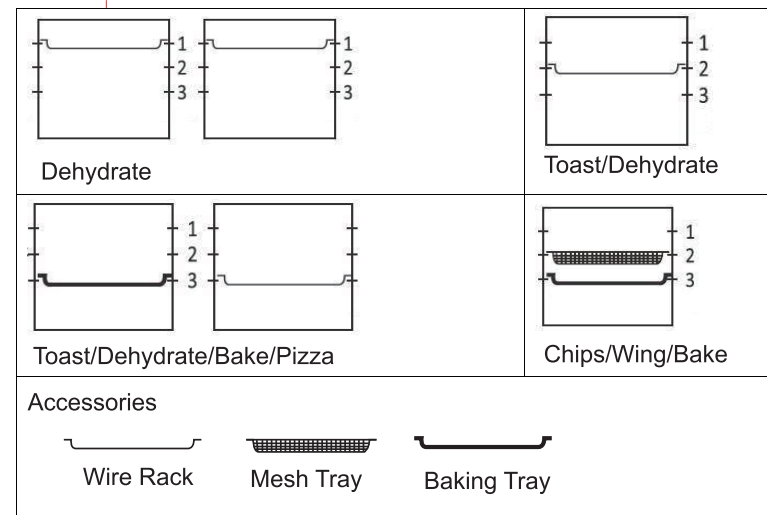
POWER ON → PRESET → POSITION FOR ACCESSORY → START

1

Plug in and it enters to the standby mode.

2

Preset selection. Press the AIR FRY or OVEN Button, the icons in the first or second row illuminate and the selected one flashes. By now, it reads the default temperature and time for the preset selected, but you can still adjust them as desired. Then, press the START Button to start cooking with the very preset icon constantly on and the others off.



3

Place the accessories with food into the appliance in an appropriate position and close the door. There are 3 layers for supporting different accessories for different purposes. Check the diagram above for reference.

Note: Do secure the food if you attempt to use the rotisserie spit before placing it into the appliance.

4

If you don't need to preheat, you can just press the START Button to start cooking and it reads the time duration on the screen. When the food is ready, it will beep 3 times and resume to standby mode.

Note: Do press the START Button and ROTATE Button in sequence if you attempt to use the rotisserie spit.

Cooking Presets Chart for Quick Reference

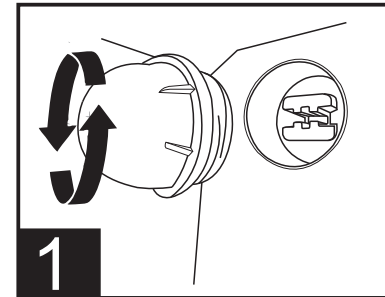
Preset	Food quantities suggested	Accessory suggested	Position suggested
Chips	Q.S.	Mesh Tray	2, 3
Wing	1500g	Baking Tray or Mesh Tray	2, 3
Chicken	2000g	Baking Tray	2, 3
Fish	13in	Baking Tray	2
Steak	190g	Baking Tray or Wire Rack	2
Shrimp	500g	Wire Rack or Mesh Tray	2, 3
Grill	Q.S.	Baking Tray or Skewers Set	2, 3
Bake	Q.S.	Baking Tray or Wire Rack	2, 3
Biscuits	Q.S.	Baking Tray or Mesh Tray	2
Pizza	11in maximum	Baking Tray	2
Bread	Q.S.	Wire Rack or Mesh Tray	2, 3
Cake	Q.S.	Baking Tray	2
Dehydrate	Q.S.	Wire Rack or Mesh Tray	1, 2, 3
Thaw	Q.S.	Baking Tray	2

It's normal to see steam on the glass door during cooking.

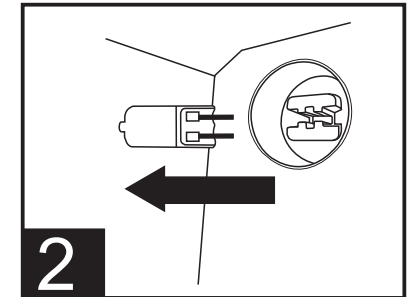
Replace The Oven Light

Note: Make sure that the appliance is unplugged and it has cooled down completely before attempting to replace the oven light.

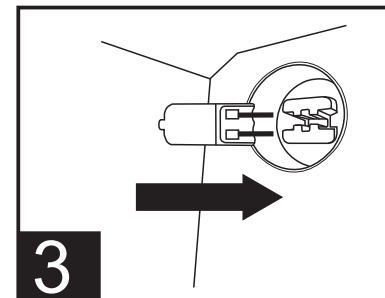
Rated power of bulb: 25W



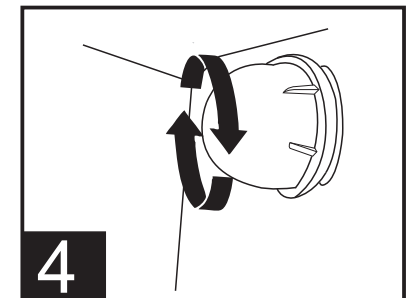
Step 1: Rotate counterclockwise to remove the cover.



Step 2: Pull straight out the old bulb.



Step 3: Gently insert the new bulb into the socket.



Step 4: Rotate the cover clockwise to firmly secure it to its place.

Maintenance, Cleaning & Storage

Unplug from the power outlet and allow the appliance and the accessories to completely cool down before attempting to handle and clean.

Clean The Exterior and The Door

- Do not use abrasive cleansers as it may scratch the surface of the appliance. Use mild cleaning detergents and a damp cloth or sponge to clean the exterior and the door. Do not apply the detergents on the surfaces of the appliance directly but on a cloth or sponge.
- Do not connect to the power outlet till the surfaces of the appliance and the accessories dry thoroughly.

⚠ Warning! Never immerse the appliance, the power cord or plug into water or any other liquid in case of an electric shock or malfunction.

Clean The Interior

- Use a damp and soft sponge to wipe off the grease splattered on the interior walls during cooking. Use non-abrasive cleaning detergents or mild sprays in case of the accumulation of stains. Do not apply the detergents directly on the surfaces of the appliance but on a soft sponge.

⚠ Warning! Extreme care when cleaning the heating elements. Wipe gently along the heating elements with a damp and soft sponge after it completely cools down. Do not use any cleaning detergents. Connect to the power outlet till the surfaces dry thoroughly.

Clean The Crumb Tray

- Do take out the crumb tray and remove the food residue after each use. Wipe with a damp and soft sponge. Do not use abrasive cleansers. Use a damp cloth or sponge with detergents to clean. Do not apply the detergents directly on the surface of the crumb tray. Dry it before placing it into the appliance.

Clean The Accessories

- Soak all the accessories in hot soapy water before cleaning. Do not use abrasive cleansers or sharp metal implements, such as scouring pads to clean as they may scratch the surfaces of the accessories.

- In order to prolong the service life, dishwasher cleaning is not recommended.

Storage

- Make sure that the appliance and the accessories are clean and dry.
- Make sure that the door is closed.
- Make sure that the appliance is placed in an up-straight position on an even and flat surface. Do not store it in a humid or high-temperature environment.

Troubleshooting

Problem	Possible Cause	Solution
It does not work.	Unplugged.	Make sure it's plugged.
	Forgot to press the START Button after selecting the preset.	Press the START Button.
	The door is not closed.	Make sure the door is closed.
Steam comes out from the top of the door.	Cooking foods with high water content.	It's normal to release steam through the door coming from the food with high water content, such as frozen bread.
White smoke comes out of the appliance.	It's the first time to use.	It's normal that white smoke appears during first use. It is recommended to burn off the production residue at its highest temperature for 18-20 minutes without putting any food inside, till the white smoke disappears.
	Cooking high fat foods.	It's normal that fat coming from high fat foods may drip onto the heating components, baking tray or crumb tray during cooking to emit white smoke, and it won't affect its performance.
	The excessive grease or oil from the last cooking remains on the baking tray, crumb tray or heating components.	Make sure that all the accessories are washed clean after each use.
Black smoke comes out of the appliance.	Food is burnt.	Switch off the appliance at once and extreme care when taking out the food.
Food is still not ready.	Too much food at a time.	Decrease the quantity for per batch.
	Low temperature setting or short time duration.	Set the appropriate cooking temperature and time duration.
	Wrong preset selected.	Select a correct preset.

Food is not evenly cooked.	Food is piled or stacked on each other while cooking.	Make sure the food is uniform in size and placed evenly on the accessory.
	Wrong positions for the baking tray, the wire rack or the mesh tray.	Place the accessories in the right position before cooking.
Food is not crispy enough after air frying.	High water content of the food.	Spray or apply some oil evenly on the food for a crispier result.
"E1" on the screen.	Open circuit on the thermal sensor.	Unplug and re-connect to the power supply to operate. If still, contact the customer service.
"E2" on the screen.	Short circuit on the thermal sensor.	Unplug and re-connect to the power supply to operate. If still, contact the customer service.
"E3" on the screen.	Overheating on the thermal sensor.	Unplug and re-connect to the power supply to operate. If still, contact the customer service.

Disposal Considerations



To protect the environment and human health, the waste electrical and electronic equipment should not be disposed of together with household waste. Instead, it must be taken to a designated collection point for recycling of your waste electrical and electronic equipment. For more information about the recycling and disposal of this appliance, please contact your local authority or your household waste disposal service.

LIMITED WARRANTY

Plum Chef warrants to the original consumer or purchaser this Product is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, Plum Chef at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For Warranty Service, e-mail: plumchef@outlook.com. Please Have Your Product's Model Number, Date Code (On Rating Label), Your Name, Address, City, State, Zip Code And Phone Number Ready.

NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED. INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS U.S. DISTRIBUTOR SHALL BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE. INCLUDING WITHOUT LIMITATION, LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE, SOME STATES AND/OR TERRITORIES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS. SO THE ABOVE EXCLUSION OR LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU, THE ORIGINAL PURCHASER, SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR TERRITORY TO TERRITORY.

THIS LIMITED WARRANTY DOES NOT APPLY TO :

1. Failure of product to perform during power failures and interruptions or inadequate electrical service.
2. Damage caused by transportation or handling.
3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God.
4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity.
5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts.
6. Abnormal cleaning and maintenance as described in the user's manual.
7. Use of accessories or components that are not compatible with this product.