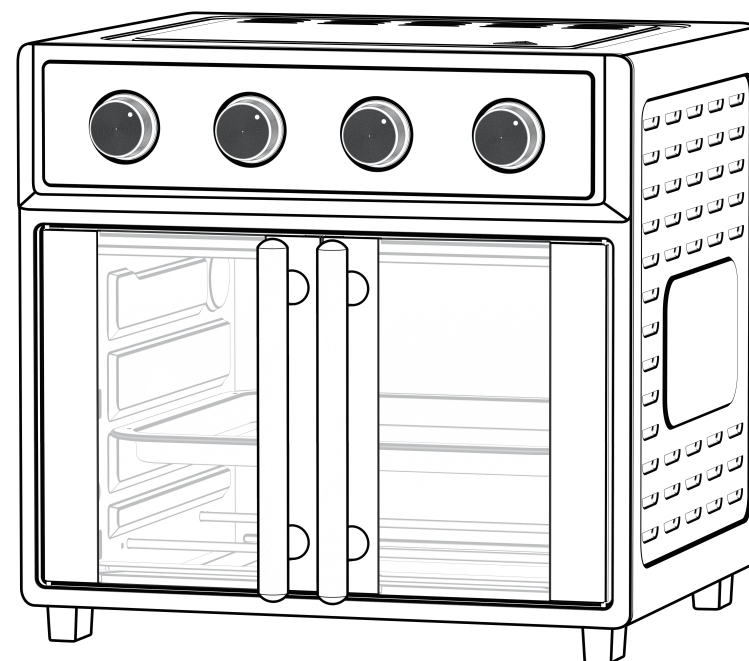


PlumChef

Plum-tastic
Start With PlumChef.

Your Culinary Partner.

AIR FRYER OVEN
Model
AFJ26A2
USER MANUAL



PlumChef

PlumChef Electrical Appliance Co., Limited

Important Safeguards

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

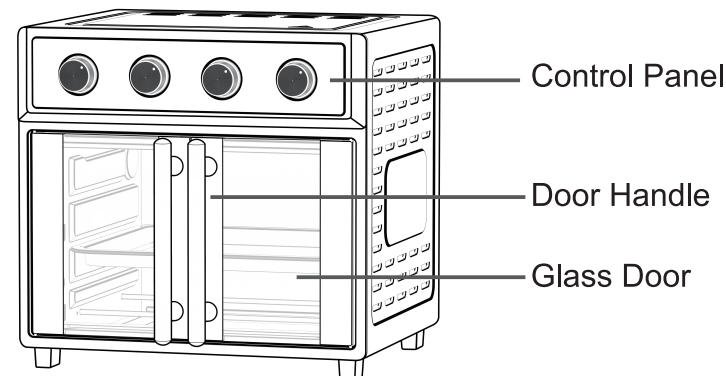
Please read this manual carefully and thoroughly before using.

- 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

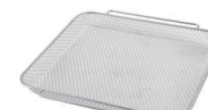
Main Components



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.

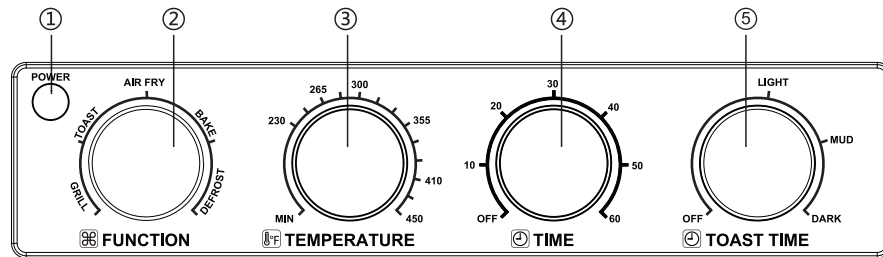
Features

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 |

Control Panel



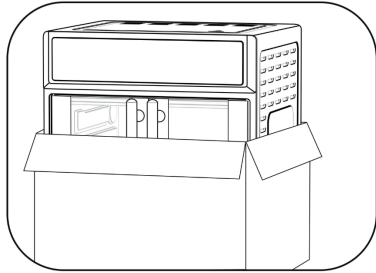
- ① Working light
- ② Rotate to select the function which need to be started
- ③ Rotate to select the suitable temperature
- ④ Rotate to select the cooking time required
- ⑤ Rotate to select the cooking toast time required

Function Table

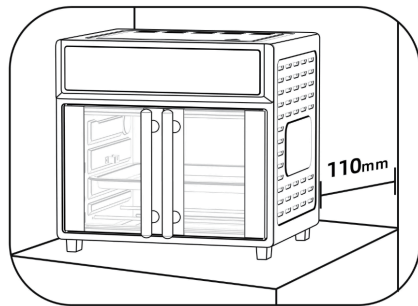
| Function | Heating coil | Upper Heating tubes | Bottom Heating tubes | Fan (high speed) | Fan (low speed) |
|----------|--------------|---------------------|----------------------|------------------|-----------------|
| Toast | | √ | √ | | √ |
| Air Fry | √ | √ | | √ | |
| Bake | | √ | √ | | √ |
| Grill | √ | √ | | √ | |
| Defrost | | √ | √ | | √ |

Prior to First Use

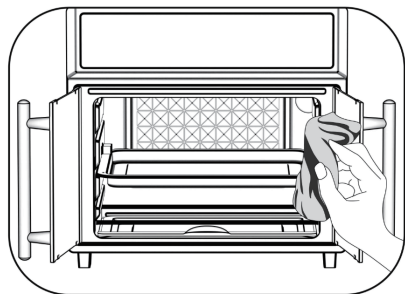
1. Remove all the packaging materials.



2. 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.

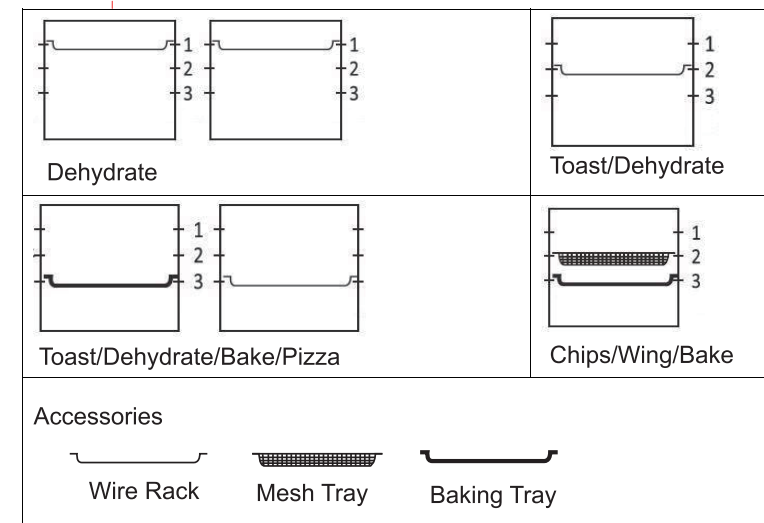


4. Ensure that the power outlet and power supply meet the specifications of the appliance before attempting to operate.



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.

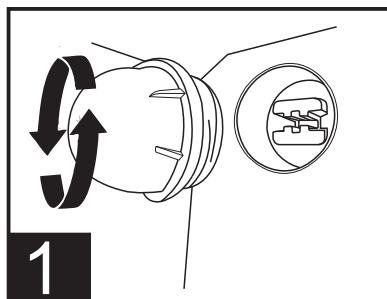
Operation Guide



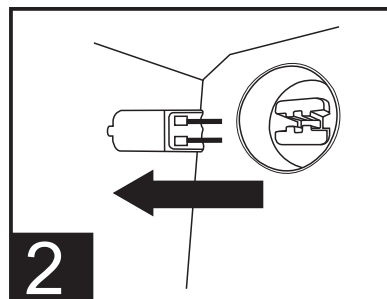
Replace The Oven Light

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

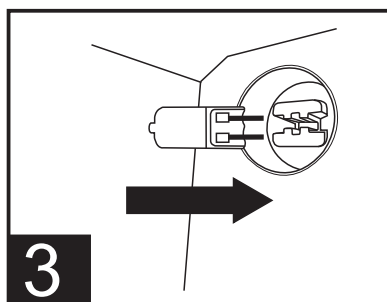
Rated power of bulb: 25W



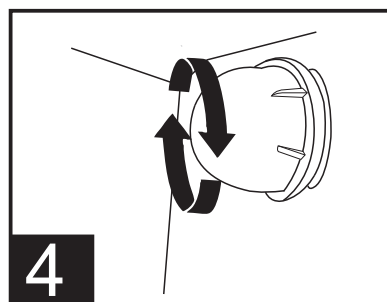
Step 1: Rotate counterclockwise to remove the cover.



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. |

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.

WARRANT

THANK YOU FOR PURCHASING OUR PRODUCTS !

Your satisfaction and support mean everything to us. To offer you the best shopping experience, we provide a 12-month warranty for our products. If you have any issues with our products, please feel free to contact the seller or E-mail: plumchef@outlook.com. Our customer support team are at your service 7 days/ 24 hours and will try our best to solve your problem. We also look forward to receiving any advice from you about our products or service and we will make efforts to make them better.