

ChefsChoice®

25 QT AIR FRYER OVEN WITH ABSOLUTE STEAM™ Instruction Manual



Register this and other ChefsChoice® products through our website:
<https://chefschoice.com/pages/product-registration>
Product registration is not required to activate warranty.

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SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

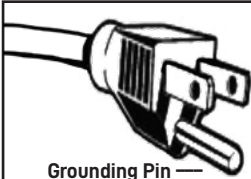
When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
2. This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
5. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. The heating base is subject to residual heat from cooking cycle. Do not touch heating base immediately after using. Allow to cool before handling.
13. Use caution when pulling out the basket during or after a cooking cycle. Escaping steam can cause burns.
14. Do not use appliance for other than intended use. Misuse can cause injuries.
15. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides, in particular the top. Always use appliance on a dry, stable, level surface.
16. Never operate this appliance by means of an external timer or separate remote-control system.
17. **WARNING:** Spilled food can cause serious burns. Keep appliance and cord away from children. Never drape cord over edge of counter and never use outlet below counter.

**SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY**

GROUNDING PLUG

North American models with grounded plugs:



Grounding Pin —

GROUNDING PLUG

To reduce the risk of electric shock, this appliance has a grounding type cord and plug that has a third grounding pin (3-prong plug). The plug must be plugged into an outlet that is properly installed and grounded in accordance with all local codes and ordinances. If the plug does not fit into the outlet or if in doubt as to

whether the outlet is properly grounded, contact a qualified electrician to install the proper outlet. Do not alter the plug in any way.

POWER CORD INSTRUCTIONS:

A short power-supply cord or detachable power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. If a long detachable power-supply cord or extension cord is used:

- a. **The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;**
- b. **The cord 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; and**
- c. **If the appliance is of the grounded type, the cord set or extension cord should be a grounding type 3-wire cord.**

Do not pull, twist or otherwise abuse the power cord.

Do not wrap the power cord around the main body of the appliance during or after use.

NOTIFICATIONS

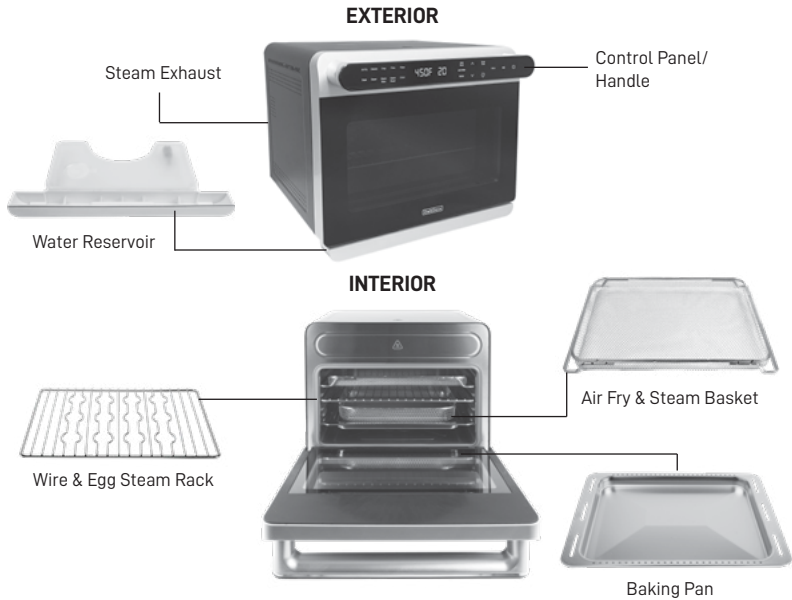
1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your air fryer to prevent possible damage to the surface.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

SAFETY TIPS

1. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven, or when handling accessories.
2. To reduce the risk of fire, keep oven interior clean and free of food, oil, grease, and any other combustible materials.
3. Do not use metal utensils such as knives to remove food residue from the heating elements as this can damage the appliance as well as lead to electrocution.
4. Do not store any materials in the oven when not in use.


**Congratulations on your purchase of a Chef'sChoice®
25 QT Air Fryer Oven with Absolute Steam™!**

PRODUCT DIAGRAM



BEFORE USING YOUR AIR FRYER STEAM OVEN

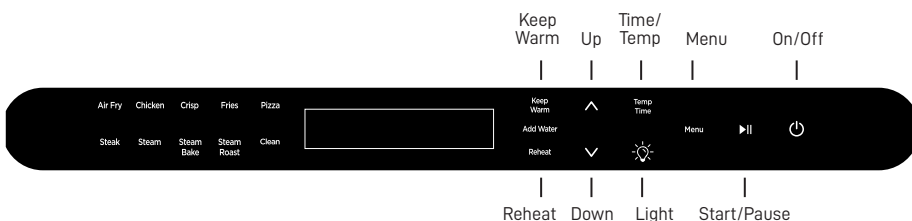
Remove all parts of the air fryer steam oven from the packaging.

- Unpack the appliance and accessories then wash and wipe everything down. Wipe the interior of the oven with a damp cloth or sponge. Dry with a paper towel. Make sure the oven is dry before operating the unit.
- Position the oven on a flat and heat resistant surface so that it is also positioned at least 6 inches (15 cm) away from any surrounding objects.
- Unwind and plug in the power cord into the wall outlet. Make sure the unit is clean and everything has been taken out of the oven.
- It is normal if some smoke or smell emanates from the appliance when using it for the first time. This is not harmful. To eliminate any packing oil that may remain after production, we recommend operating the appliance for 20 minutes on air fry function, putting the thermostat on its maximum temperature setting (450 °F).
- Once you plug in the unit, "OFF" will be displayed to indicate unit is plugged in. Press the On/Off  to turn the unit on.














CONTROL PANEL

LED Screen

The LED screen control panel displays 10 presets - Air Fry, Chicken, Crisp, Fries, Pizza, Steak, Steam, Steam Bake, Steam Roast and Clean.



USING YOUR AIR FRYER STEAM OVEN

1. Plug in the power cord. Tip: It is suggested to turn on the range hood when using the Air Fryer Steam Oven.
2. Remove the water reservoir from the bottom of the oven, open the silicone cover of the water reservoir, and add purified water. When using "Steam" preset, it is recommended to pull unit away from cabinets to reduce condensation.
3. After adding filtered or demineralized water, replace the silicone cover, and push the water reservoir into the base completely.
4. Press the On/Off button  to turn the Air Fryer Steam Oven on.
5. Press the "MENU" button to select desired preset. Press the Up  and Down  arrows to adjust the time repeatedly and temperature accordingly; long press the arrow to fast forward.
6. Once you have selected your preset option, click the "Start/Pause" button  to start the function.
7. Change time or temperature settings with ease at any point during the cooking process by tapping the time or temperature button and adjusting using the Up  and Down  buttons. To update your selection, press the "Start/Pause" button . Note: Some functions do not support adjusting time and temperature.
8. Press the LIGHT button  to turn the light on inside the Air Fryer Steam Oven. Press the LIGHT button  again to turn off the light.
9. Press the "Start/Pause" button  to pause the Air Fryer Steamer Oven cooking at any time and to pause time. Press "Start/Pause" button  again to restart cooking.
10. Press the On/Off button  to cancel the Air Fryer Steam Oven cooking at any time, returning to standby.
11. Press "Menu" to select cooking presets. Press the up and down arrows.
12. The "Add Water" light will flash when the appliance is low on water and serves as a reminder for the user to add water.
13. To turn off the Air Fryer Steam Oven after use, press the On/Off button .

Notes:

- Unless it is in a cooking mode, the unit will turn off after 4 minutes without operation.
- The inner light turns on automatically and stays on if the door is opened.
- Press and hold the time and temperature buttons for 3 seconds to change from °F to °C, and vice versa.

Menu Screen

Menu	Default Temperature	Default Time	Adjustable Temperature	Adjustable Time
Air Fry	400 °F	15 mins	100° - 450 °F	1 min - 60 mins
Chicken	360 °F	30 mins	100° - 450 °F	1 min - 60 mins
Crisp	450 °F	5 mins	100° - 450 °F	1 min - 60 mins
Fries	450 °F	10 mins	100° - 450 °F	1 min - 30 mins
Pizza	360 °F	15 mins	100° - 450 °F	1 min - 60 mins
Steak	360 °F	10 mins	100° - 450 °F	1 min - 60 mins
Steam	212 °F	25 mins	Non-adjustable	1 min - 60 mins
Steam Bake	360 °F	25 mins	100° - 450 °F	1 min - 60 mins
Steam Roast	380 °F	30 mins	100° - 450 °F	1 min - 60 mins
Clean	212 °F	10 mins	Non-adjustable	1 min - 60 mins

To adjust the time and temperature; long press to fast forward.

CLEANING YOUR AIR FRYER STEAM OVEN

To keep your Air Fryer Steam Oven in great shape for years to come, follow these guidelines for the best ways to clean and store the appliance.

1. Do not remove any parts for repair and modification. It is dangerous for anyone other than qualified service personnel to perform maintenance operations. If you encounter obstacles during use, please contact our maintenance customer service center.
2. Wipe the housing with a cloth block dipped in soft detergent (such as dishwashing liquid), then wipe it clean with a damp cloth, and finally dry it with a dry cloth. Do not use rough scrubbers or sharp metal scrapers to clean the oven door glass, to avoid abrasion on the surface of the door glass.
3. Always keep the joints between the furnace door and the furnace body clean.
4. The oven cavity must be cleaned frequently (preferably after each use) to guarantee high-quality performance and maintain the heating effect. Cleaning must always be done after cooling with warm water. Do not use cold water to clean accessories and cavity after long cooking.
5. Do not use steam cleaners on product.

This appliance has no user serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See warranty available online.

Parts and Accessories	Cleaning Method and Tips
<p>Steam Air Fryer Oven Exterior</p> <p>Oven Door</p> <p>Control Panel</p>	<ul style="list-style-type: none"> Wipe the exterior surfaces of the steam air fryer oven with a SOFT and barely damp cloth. Dry with a SOFT towel thoroughly to prevent water spots or streaks. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build up of stains. Ensure to apply the cleanser to the sponge and NOT DIRECTLY on the oven surfaces before cleaning. DO NOT use abrasive scrubbers or cleaning agents that may damage the exterior finish. Wipe the oven door with a SOFT and barely damp sponge using a glass cleaner or mild detergent. DO NOT use abrasive cleanser or metal scouring pads as this will cause scratches in the glass. Wipe the outer surface of the control panel with a SOFT and barely damp cloth. DO NOT use abrasive cleanser or metal scouring pads as this will cause scratches in the control panel. ⚠ WARNING: DO NOT submerge the unit in water or any other liquids. After cleaning, ensure all surfaces are dry by gently wiping them with a soft dry cloth before using the steam air fryer oven.
<p>Plug and Cord</p>	<ul style="list-style-type: none"> REGULARLY inspect the plug and cord for any signs of damage or wear. If you notice any fraying, exposed wires, or other issues, refrain from using the appliance until it's repaired or replaced by an authorized technician. To clean the plug and cord, gently wipe them with a dry cloth. ⚠ WARNING: NEVER immerse the plug and cord in water or any other liquid to prevent electrical hazards. ALWAYS hold the plug when unplugging the steam air fryer oven. AVOID pulling the cord, which can lead to damage.
<p>Accessories</p> <ul style="list-style-type: none"> - SS Baking Pan - SS Wire Rack - Iron-Plated Chrome Fry Basket 	<ul style="list-style-type: none"> Wash them with warm soapy water and a non-abrasive sponge or cloth. For stubborn stains or residues, soak the accessories in warm soapy water for a few minutes before cleaning. AVOID using steel wool, abrasive pads, or harsh cleaning chemicals. Rinse thoroughly and allow them to dry before putting them back into the oven.
<p>Stainless Steel Interior/Cavity</p>	<ul style="list-style-type: none"> Regularly clean the SS interior/cavity to prevent the buildup of stubborn stains and residues. Use a soft, damp cloth or sponge to wipe down the interior surfaces, removing any food residues, oil, or spills. DO NOT use harsh chemicals, bleach, or abrasive cleaning agents on the stainless-steel interior, as they can damage the surface and leave scratches or discoloration. For tougher stains or residue, use a mixture of mild dish soap and warm water. Apply the soapy solution to the stainless-steel interior with a soft cloth or sponge and gently scrub. Wipe with soft cloth and use a soft towel to dry to prevent water spots.

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Parts and Accessories

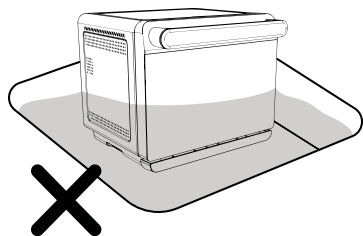
Cleaning Method and Tips (Continued)

Evaporating Plate

- Regular cleaning is crucial to maintain its performance and prevent the buildup of mineral deposits or stains. Depending on your usage and water hardness, you may need to clean it more frequently to ensure optimal steam generation.
- Use a soft brush or non-abrasive sponge to gently scrub the stainless-steel evaporating plate. Focus on areas with visible mineral deposits or stains.
- For stubborn mineral deposit, add a 50/50 mixture of water and white vinegar in the evaporating plate and let it sit for 30 minutes. Then wipe the deposit with a cloth. Quantity of the mineral deposit will vary depending on the hardness of the water used. The mineral deposit may look like grey chalk or like rust, if the water used is rich in iron. To prevent heavy buildup, ensure to use filtered or demineralized water.
- Use a clean, soft damp cloth to wipe down the stainless-steel surface, removing any loosened debris. Rinse the cloth thoroughly and wipe down the plate again to ensure there are no traces of the cleaning solution left.
- Use a clean dry cloth or towel to dry the stainless-steel evaporating plate completely.

Water Tank

- **ALWAYS** empty remaining water from the water tank and gently wash all parts with warm soapy water using a soft cloth or non-abrasive sponge.
- Rinse thoroughly with warm water.
- You can use a soft brush or a cotton swab to clean hard-to-reach areas inside the tank.
- Allow the water tank to air dry completely before reattaching it to the oven.
- Use filtered or demineralized when filling reservoir to reduce hard water deposits.
- Clean deposit with white vinegar, if any hard water deposit appears.



WARNING: DO NOT immerse Air Fryer Steam Oven in water.

STORING YOUR AIR FRYER STEAM OVEN

1. Always unplug the removable power cord and allow the Air Fryer Steam Oven to cool down before storage.
2. Place the accessories (i.e., frying tray and rack) inside the Air Fryer Steam Oven.
3. Always store the Air Fryer Steam Oven in an upright position.
4. Do not place anything on top of the Air Fryer Steam Oven.

PRODUCT WARRANTY

Appliance 1 Year Limited Warranty

ChefsChoice® ("the Company") warrants this appliance from failures in the material and workmanship for one (1) year from the later of the date of purchase or delivery to the original owner ("Warranty Period") with proof of purchase, provided that the appliance is operated and maintained in conformity with the Instruction Manual. Any failed part of the appliance will be repaired or replaced without charge at the Company's discretion. This warranty applies to indoor household use only.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by the Company, if the appliance is damaged through accident, misuse, abuse, negligence, scratching, or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL THE COMPANY BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think the appliance has failed or requires service within its warranty period, please contact the Customer Care Department through our website at **www.chefschoice.com**

"Support" -> "Contact Us". A receipt proving the original purchase date will be required for all warranty claims, hand written receipts are not accepted. You may also be required to return the appliance for inspection and evaluation. Return shipping costs are not refundable. The Company is not responsible for returns lost in transit.

Valid only in USA and Canada

REPLACEMENT PARTS

Replacement parts, if available, may be ordered online at **www.chefschoice.com**.

This manual contains important and helpful information regarding the safe use and care of your product. For future reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as gift: _____

Where purchased and price, if known: _____

Item number and Date Code (shown bottom/back of product): _____

