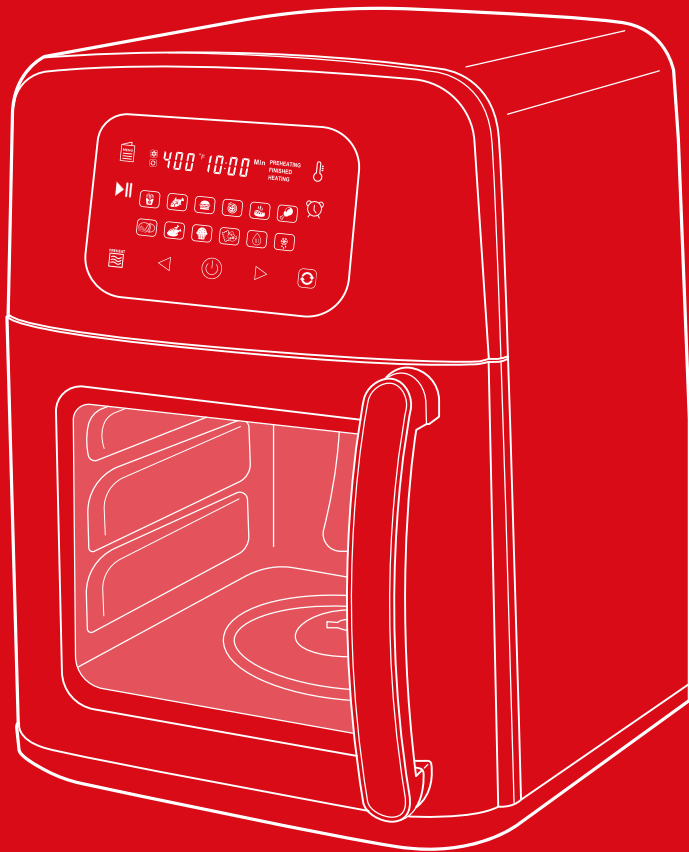




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INSTRUCTION MANUAL

12.4-Quart Air Oven



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Thank you for choosing us! Since 2002, Best Choice Products has been bringing customers high-quality products at the absolute lowest price. With everything ranging from instruments and toys to furniture and outdoor, we've got your everyday living essentials covered. We're centered around a customer-first philosophy - with free shipping, exceptional customer service, and a catalog sourced with you in mind.



Wash accessories
before first use.

Wipe inside and
outside with a clean,
dry cloth.

Make sure all stickers
and packing labels
are removed.

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SAFETY TIPS

Please retain these instructions for future reference.

- Place appliance on a stable and level surface.
- Appliance is intended for indoor, household use only.
- In order to avoid damage or injury, make sure to follow all safety instructions and warnings.
- **DO NOT** operate this appliance if you have a pacemaker, hearing aids, or similar medical devices. Please consult a professional licensed physician before operating this appliance.
- Switch off and unplug appliance if left unattended and before adding/removing accessories and cleaning.
- Children should not be allowed to play with this appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- If any parts are missing, broken, damaged, or worn, stop using this product until repairs are made and/or factory replacement parts are installed.
- Do not use this item in a way inconsistent with the manufacturer's instructions as this could void the product warranty.

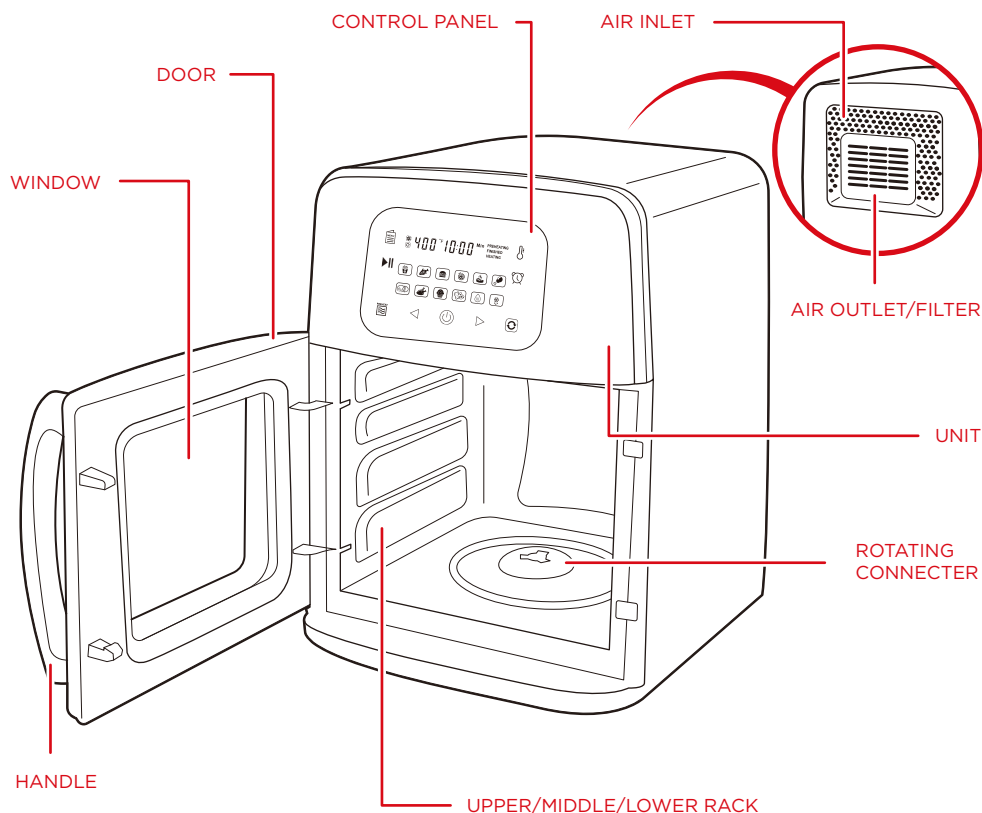
WARNINGS

- Improper usage or handling may result in damage to property or person.
- Do not fill pan with oil or grease. This appliance uses hot air circulation.
- Make sure appliance is placed in a well-ventilated area away from hot surfaces and combustible materials.
- Do not position power cord near air vents while appliance is in operation.
- Do not run power cord over sharp edges/corners or a hot surface.
- Do not pull or carry appliance by the power cord.
- Do not touch or place yourself near the air outlet vent of this appliance when it is working.
- Do not cover the air inlet or outlet when appliance is working.
- Never cover the appliance with other items.
- Do not use the appliance outside the proper voltage.
- Do not use the appliance if there is damage to the plug, main cord, or appliance.
- Do not expose plug or cord to high temperatures during operation.
- If cord becomes hot, stop operation of this appliance.
- Do not pull out the plug if hands are wet.
- Do not move or shake the appliance during operation.
- Do not touch the interior of the pan while appliance is working.
- Do not place metal or other conductive material into vents or you could risk electric shock.
- Do not immerse this appliance in water, rinse under tap, spray with water, or keep in wet/humid areas (this does not refer to the accessories).
- Do not keep power cord plugged in when appliance is not in use.
- Do not operate this appliance with an external timer or remote-control system.
- Do not place flammable items such as paper or plastic into the appliance.
- Do not operate unless plug is properly plugged into a wall outlet.

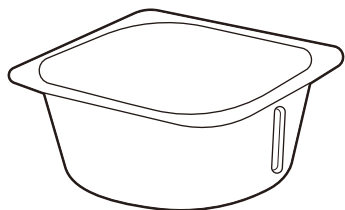
WARNINGS

- Do not use this product if you notice any problems during operation.
- Do not share an outlet with other appliances or risk damaging the outlet or causing a fire.
- Clean the power cord plug or socket if there is dust or water. Do not plug power cord in if wet or if there are dust particles on the socket or cord.
- This appliance has a polarized plug (one blade wider than the other), so the plug must be oriented correctly to fit into the plug.
- Be careful of hot steam and air escaping from the appliance during use and when removing food.
- Immediately unplug appliance if you see dark smoke emitting from the appliance.
- After finishing operation of this appliance, make sure the appliance is turned off and unplugged.
- This appliance is equipped with overheating protection. If the motor overheats, the unit will automatically stop. Turn off appliance and allow it to cool before continuing use.
- Let appliance cool for 30 minutes before disassembly or cleaning.

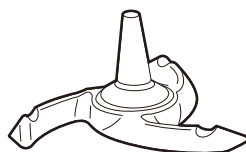
MAIN DIAGRAM



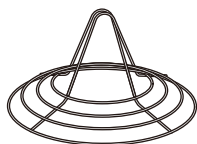
ACCESSORIES



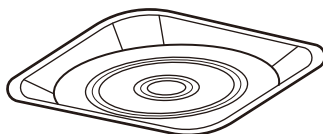
6.3-QUART PAN



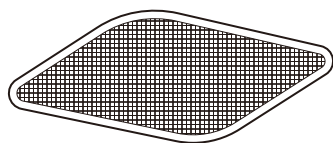
ROTATING BLADE



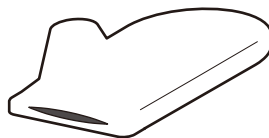
CHICKEN RACK



PIZZA PAN



ROASTING RACK (X3)



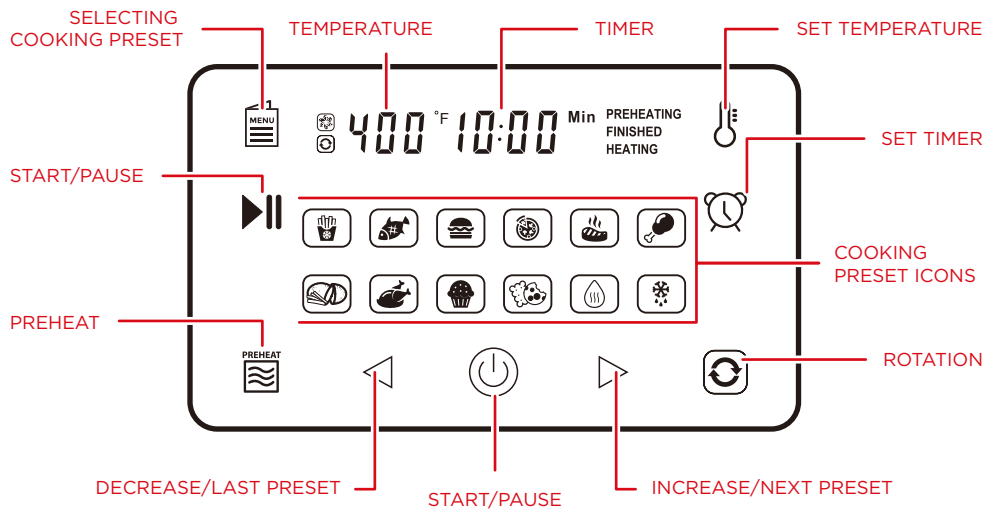
OVEN MITT

- **6.3-QUART PAN:** Use pan to cook fries, vegetables, fried food, meat, etc.

NOTE: Pan can be used with or without rotating blade attachment.













- **ROTATING BLADE:** Insert rotating blade into pan to stir or rotate foods. Make sure bottom of pan clicks into the rotating connector inside the air oven.
- **CHICKEN RACK:** Use chicken rack to cook a whole chicken. Place chicken rack on top of the rotating blade inside pan.
- **PIZZA PAN:** Use pizza pan to cook a 10-inch frozen pizza, vegetables, baked goods, skewers, etc.
- **ROASTING RACK:** Use roasting racks to roast, bake, grill, or dehydrate food.

CONTROL PANEL DIAGRAM



- **SET TEMPERATURE:** Set temperature from 120°F to 400°F
- **SET TIMER:** Set timer from 1 to 60 minutes
(Note: Dehydrate preset allows for cook times longer than 60 minutes)
- **ROTATION:** Toggle rotating blades on/off to stir food
- **INCREASE/NEXT PRESET:** Press and hold to quickly increase
- **POWER:** Defaults to 400°F and 10 minutes
- **DECREASE/LAST PRESET:** Press and hold to quickly decrease
- **PREHEAT:** Press to preheat appliance at 375°F for 5 minutes

PRESETS

COOKING PRESET	TEMPERATURE (°F)	MINUTES	MAX AMOUNT
 Frozen fries	400	20	35 oz.
 Seafood	355	13	17 oz. (x2)
 Hamburger	355	13	7 oz. (x4)
 Frozen pizza	320	9	10-inch pizza
 Steak	355	11	7 oz. (x2)
 Frozen chicken	355	13	35 oz.
 Fresh Fries	400	25	17 oz.
 Whole Chicken	355	25	53 oz.
 Cake	300	38	17 oz.
 Cookies	320	18	20 cookies
 Dehydrate	120	360	17 oz.
 Defrost	145	5	17 oz.

PREPARATION

1. Place appliance on a stable and level surface and plug it into a wall outlet.
2. Leave at least 4 inches of clearance around the appliance during operation.
3. Make sure power cord has enough length to reach the socket comfortably.



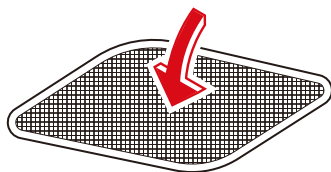
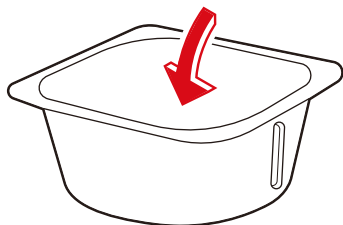
4. Press the **POWER** button to turn the appliance on.
5. Press the **PREHEAT** button to preheat appliance at 375°F for 5 minutes.

COOKING

1

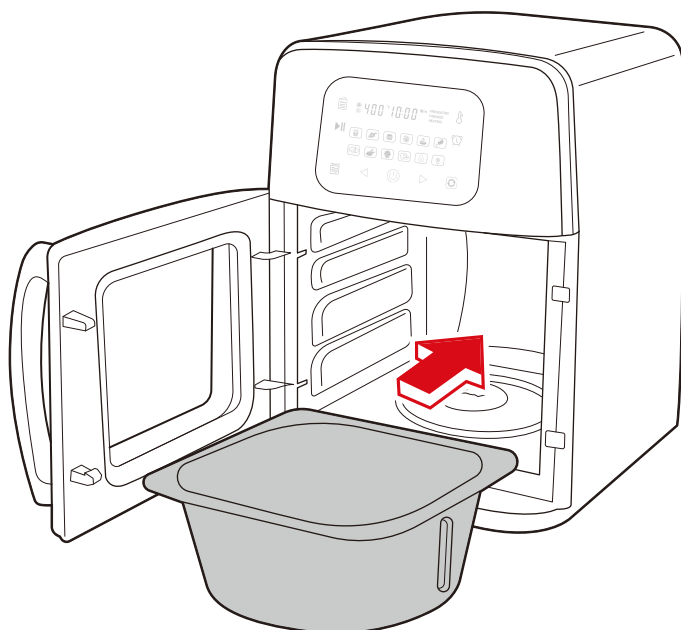
Place ingredients in the pan/rack.

- Do not overload the pan or appliance.



2

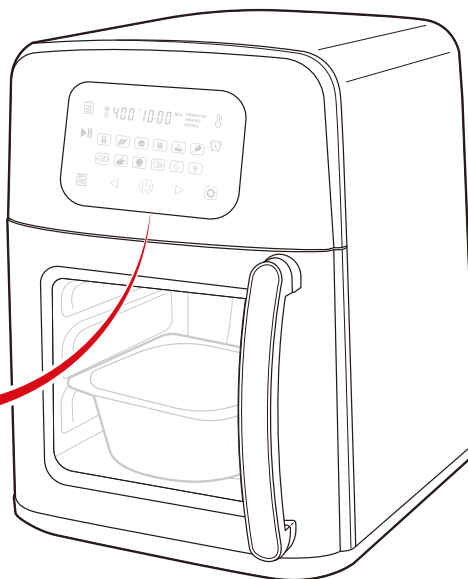
Use oven mitt to slide the pan/rack into air oven. Close the door securely.



COOKING

3

Press the **POWER** button.

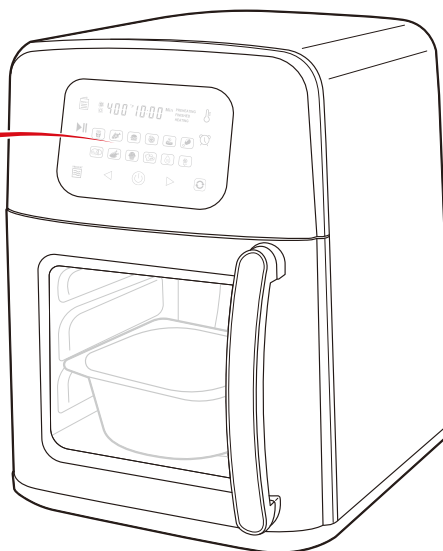
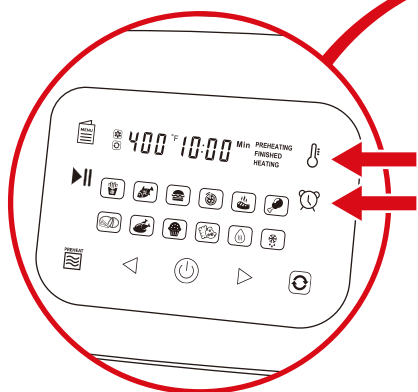


4

Press set **TEMPERATURE** button and use arrows to increase/decrease temperature.

Press set **TIMER** button and use arrows to increase/decrease time.

- You can also choose a cooking preset and adjust as needed with the timer and temperature buttons.



COOKING

5

Press **START** button to begin cooking.

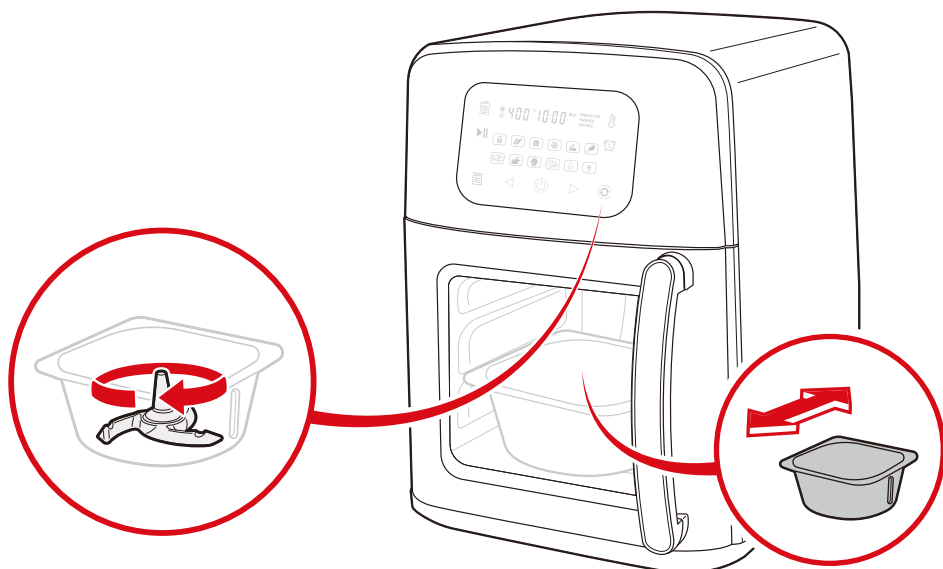
- If needed, press the start/pause button or open the door to end cooking early.



6

For certain foods, you can do one of the following to cook food evenly:

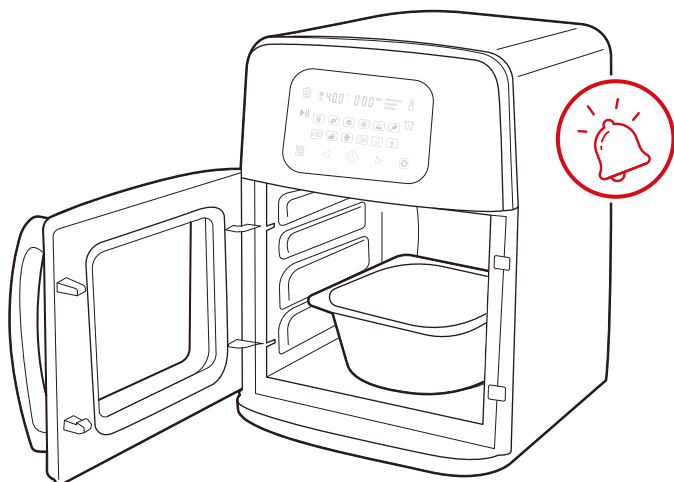
- Press the **ROTATION** button to stir food
- Shake the pan:
 - Use the oven mitt to pull pan out of the appliance and shake the food
 - Insert the pan back into the unit to continue cooking



COOKING

7

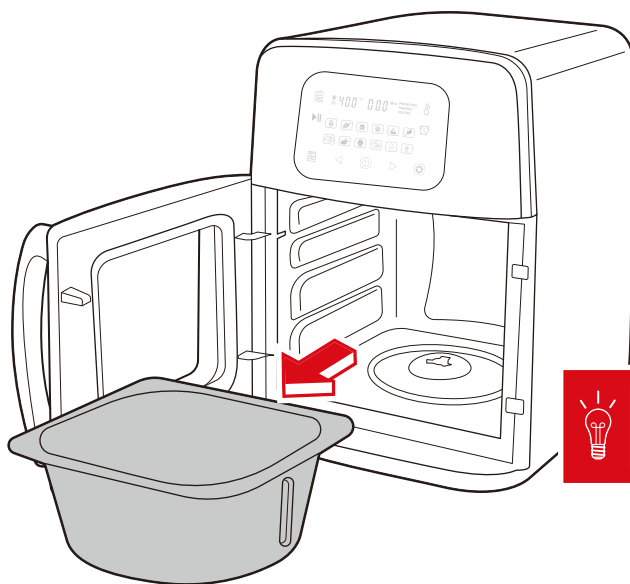
Cooking is finished when the timer hits 0. The air oven will emit a sound and stop. The fan will run for an additional minute to cool down the interior.



8

Carefully pull out the pan/rack and remove food.

Always switch off and unplug the appliance when you are done cooking with it. Do not move or store the appliance until it has completely cooled down.



Make sure to place the pan/rack on a stable surface away from any combustible items.

TECHNICAL SPECIFICATIONS

RATED VOLTAGE	RATED FREQUENCY	RATED POWER	MAX CAPACITY	PAN CAPACITY
120V	60Hz	1700W	12.4Qt	6.3Qt

USAGE NOTES

- Always use oven mitt to place or remove accessories/food from air oven.
- Do not overload the pan or appliance.
- Do not place food in appliance during preheating.
- Opening the door will automatically pause cooking.
- Smaller ingredients require a slight shorter cook time than larger ingredients.
- Shaking or stirring foods during cooking can help prevent uneven cooking.
- Do not cook overly greasy foods in the appliance.
- You can use a light amount of oil to make food crispy, but do not add an excessive amount of oil.
- Use pan if you wish to bake cakes, quiche, or stuffed/fragile ingredients.
- Pre-made dough requires a shorter cook time than homemade dough.

CLEANING AND STORAGE

- Unplug and let appliance cool for 30 minutes before disassembly or cleaning.
- Use a soft cloth and warm water to wipe down the exterior and interior of air oven.
- Clean pans, racks, and accessories with warm water, mild detergent, and a non-abrasive sponge or cloth. If needed, soak parts in hot water.
- Do not use strong, corrosive cleaners to clean this appliance.
- Do not clean appliance with metal utensils or abrasive cleaning materials.
- Once parts are completely dry, reassemble and store appliance in a cool, dry place.

TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Air oven does not work	Appliance is not plugged in correctly	Plug into grounded wall outlet
	Timer is not set	Set timer to start the air oven
	Door not closed	Fully close door
Fried ingredients are not done	Too many ingredients in basket	Place smaller batches in air oven
	Set temperature is too low, cook time too short	Raise temperature, increase cook time
Ingredients are fried unevenly	Ingredient batch too large and ingredients lay on top of each other	Remove some ingredients or shake food halfway through cooking
	Ingredients are not fresh or prepared improperly	Make sure to use fresh ingredients, and prepare them correctly for frying (add some oil, etc.
Fried food not crispy	Certain ingredients are better for air oven	Lightly brush some oil onto food or use oven-ready snacks in air oven
White smoke comes out of appliance	Food in air oven is greasy	White smoke is normal when frying greasy food
	Pan still contains grease residue from previous use	Properly clean the pan



Make the most out of your air fryer with these delicious recipes



SPICY FRIES



15-20 MIN.
TIMER



360° F
TEMPERATURE

INGREDIENTS

- | | |
|---------------------|------------------------|
| 4 potatoes | 1 tsp onion powder |
| 2 tsp oil | ½ tsp garlic powder |
| 1 tsp salt | ½ tsp red chili powder |
| 1 tsp pepper powder | |

DIRECTIONS

- 1 Peel potatoes and cut into sticks.
- 2 Marinade potato sticks in salt water for at least 20 minutes, and then dry with a paper towel.
- 3 Combine ingredients, then stir in potato sticks.
- 4 Set temperature to 360° F and timer to 5 minutes to preheat the air oven.
- 5 Put potatoes in air oven and set timer for 15-20 minutes, or until the fries become golden brown.
To cook fries evenly, shake halfway though cooking process.



CORN ON THE COB



10 MIN.
TIMER



400° F
TEMPERATURE

INGREDIENTS

- | | |
|-------------------------|-----------------|
| 2 ears of corn, shucked | 2 tsp olive oil |
|-------------------------|-----------------|

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air cooker.
- 2 Apply a thin layer of olive oil to the corn, place into oven and set the timer for 10 minutes or until golden.



12-15 MIN.
TIMER



360° F
TEMPERATURE

DUMPLINGS

INGREDIENTS

10 dumplings, thawed

2 tsp olive oil

DIRECTIONS

- 1 Set temperature to 360°F and timer to 5 minutes to preheat air oven.
- 2 Apply a thin layer of olive oil to the dumplings.
- 3 Put dumplings into 6.3-quart pan, and set time for 12-15 minutes or until golden brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

CHICKEN NUGGETS

INGREDIENTS

1 lb. chicken breast, cubed

1 tsp olive oil

2 eggs, beaten

1 tsp white pepper powder

1 cup flour

1 pinch salt

DIRECTIONS

- 1 Set temperature to 400° F and timer to 5 minutes to preheat air oven.
- 2 Pound chicken until even.
- 3 Stir dry ingredients together.
- 4 Coat the chicken nuggets with egg and olive oil.
- 5 Dip chicken nuggets in dry mixture until covered.
- 6 Put chicken nuggets into fryer evenly, set timer for 15-20 minutes or until golden brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

CHICKEN WINGS

INGREDIENTS

- | | |
|-------------------------|-----------------------------|
| 1 lb. chicken wings | 1 tsp cumin powder |
| 2 cloves garlic, minced | 1 tsp black pepper powder |
| 2 tsp ginger powder | sweet chili sauce, to taste |
| 1 pinch of salt | |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air oven.
- 2 Combine ingredients, then coat the chicken wings.
- 3 Put chicken wings into fryer evenly, set timer for 15-20 minutes or until golden brown.



20 MIN.
TIMER



300°-400° F
TEMPERATURE

PORK CHOPS

INGREDIENTS

- | | | |
|------------------------------------|----------------------|-----------------|
| 1 lb. pork chops, room temperature | ½ tsp ginger powder | ½ tsp soy sauce |
| 2 beaten eggs | ½ tsp garlic | ½ tsp salt |
| 1 cup starch | ½ tsp chicken powder | ½ tsp oil |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air oven.
- 2 Combine ingredients, then coat pork chops and marinate for 20 minutes.
- 3 Place pork chops into air oven and set the timer for 10-12 minutes.
- 4 Open air fryer and flip pork chops. Reduce temperature to 300°F and bake for 10 more minutes, or until brown.



20 MIN.
TIMER



300°-400° F
TEMPERATURE

LAMB CHOPS

INGREDIENTS

- | | |
|---------------------------------------|----------------------------|
| 1 lb. lamb chops,
room temperature | 1 tsp ground pepper powder |
| 1 splash of brandy | 1 tsp crushed black pepper |
| 2 tsp oil | 1 tsp soy sauce |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat the air oven.
- 2 Mix seasonings, soy sauce, brandy, and oil.
- 3 Cover lamb chops with mixed seasoning and marinate for 20 minutes.
- 3 Put lamb chops into oven and set the timer for 10-12 minutes.
- 5 Open and turn over. Reduce temperature to 300°F and bake for 10 more minutes or until brown.



15-20 MIN.
TIMER



400° F
TEMPERATURE

LAMB KEBABS

INGREDIENTS

- | | |
|--------------------|-------------------------------|
| 1 lb. lamb kebab | 2 tsp oil |
| 1 egg, beaten | chopped green onion, to taste |
| 1 tsp cumin powder | 1 pinch salt |
| 1 tsp chili powder | |

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air oven.
- 2 Combine ingredients, then coat the lamb.
- 3 Marinate the seasoned lamb for 20 minutes.
- 4 Evenly spread out lamb kebab in fryer and fry for 15-20 minutes, or until brown.



5-8 MIN.
TIMER



400° F
TEMPERATURE

SPICY SHRIMP

INGREDIENTS

10 pcs prawns, thawed	1 tsp black pepper
2 tsp oil	1 tsp chili powder
1 clove of garlic, minced	sweet chili sauce, to taste

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat air fryer.
- 2 Rinse prawns.
- 3 Apply a thin layer of oil to prawns, place into fryer, and set the timer set for 5-8 minutes or until crunchy and golden
- 4 Mix sweet chili sauce with other ingredients in a pan and add prawns.



12-15 MIN.
TIMER



400° F
TEMPERATURE

FRIED SQUID

INGREDIENTS

1 lb. squid, frozen	1 tsp cumin powder
2 tsp oil	1 tsp chicken powder
1 tsp salt	1 tsp pepper powder

DIRECTIONS

- 1 Set temperature to 400°F and timer to 5 minutes to preheat the air oven.
- 2 Stir seasonings and oil together, then coat the squid.
- 3 Marinate for 20 minutes.
- 4 Put squid into the oven, set the timer for 12-15 minutes or until brown.



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Product Assembly



Returns & Refunds

PRODUCT WARRANTY INFORMATION

All items can be returned for any reason within 60 days of the receipt and will receive a full refund as long as the item is returned in its original product packaging and all accessories from its original shipment are included. All returned items will receive a full refund back to the original payment method. All returned items will not be charged a re-stocking fee.

All returned items require an RA (Return Authorization) number, which can only be provided by a Best Choice Products Customer Service Representative when the return request is submitted. Items received without an RA may not be accepted or may increase your return processing time. Once an item has been received by Best Choice Products, refunds or replacements will be processed within 5 business days.

All returns must be shipped back to the Best Choice Products Return Center at the customer's expense. If the reason for return is a result of an error by Best Choice Products then Best Choice Products will provide a pre-paid shipping label via email. Boxes for return shipping will not be provided by Best Choice Products, and is the customer's responsibility to either use the original shipping boxes or purchase new boxes.

Pictures may be required for some returns to ensure an item is not damaged prior to its return. Items returned are not considered undamaged until they are received by Best Choice Products and verified as such. All damages to items are the customer's responsibility until the item has been received by and acknowledge by Best Choice Products as undamaged.



WARNING

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