



bestchoiceproducts



INSTRUCTION MANUAL

11.6-Quart Air Oven



**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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WARNING

BEFORE USE, preheat the appliance without any food for 10 minutes. Harmless smoke and mild smell may escape from the appliance.

SAFETY TIPS

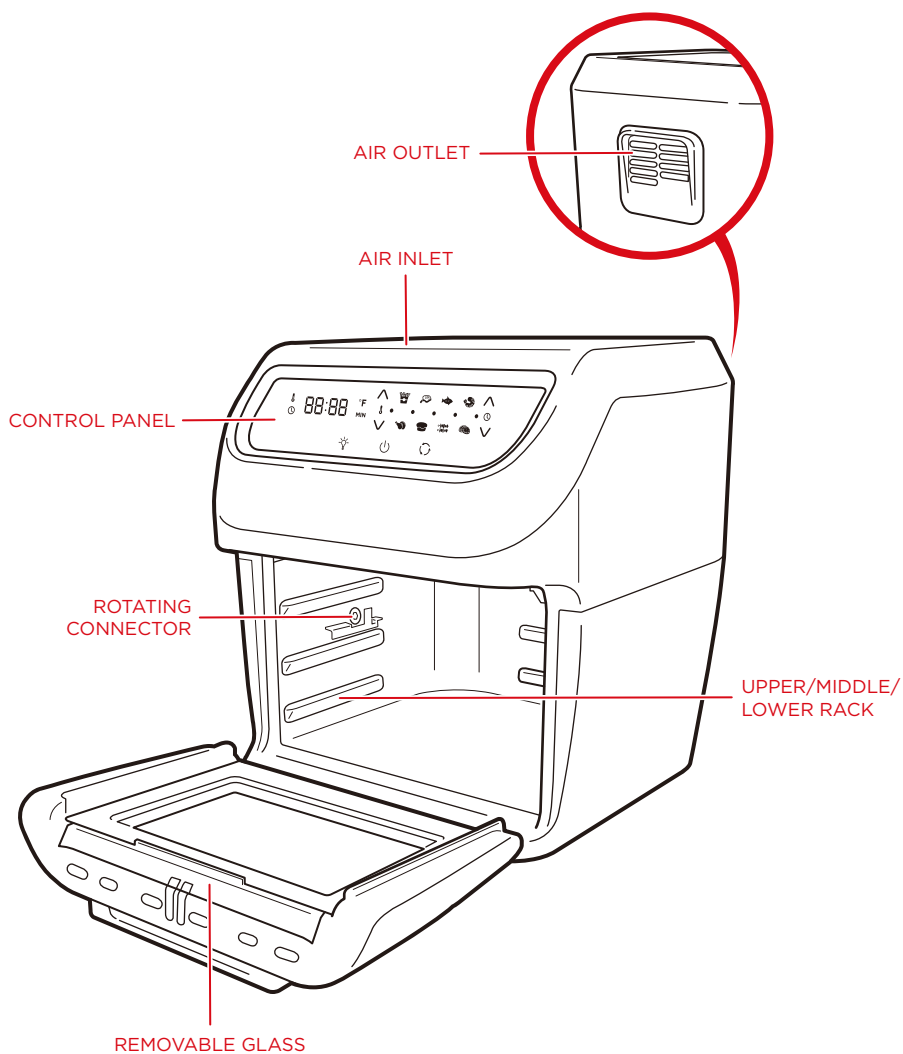
Please retain these instructions for future reference.

- 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

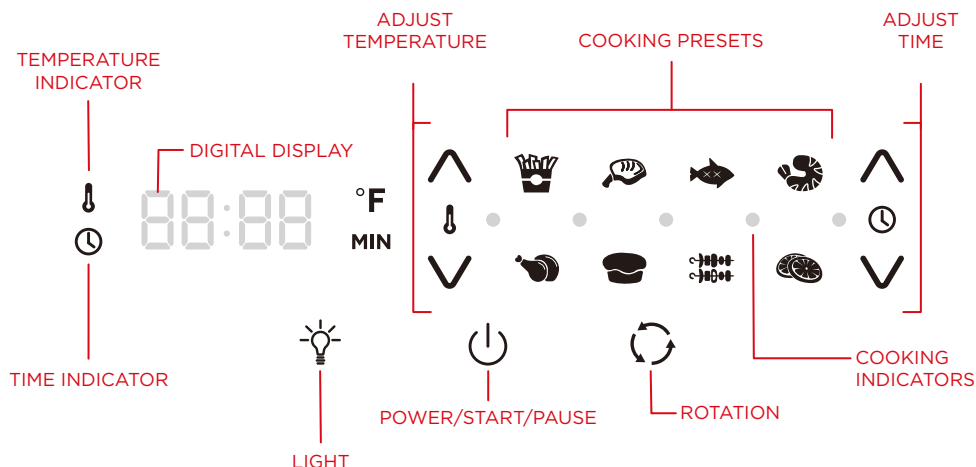
- Improper usage or handling may result in damage to property or person.
- Do not fill pan with oil or grease. This appliance uses hot air circulation.
- Make sure appliance is placed in a well-ventilated area away from hot surfaces, combustible materials, and wet environments.
- Do not position power 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 hot surfaces/interior while appliance is working.
- Do not touch accessories during or immediately after cooking. Always use handle or oven mitts/pot holders to move potentially hot accessories.
- 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 use any accessory or fitting other than original accessories and fittings.
- 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.
- 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 if you see smoke emitting from the appliance.
- After finishing operation of this appliance, make sure the appliance is turned off and unplugged.
- Let appliance cool for 30 minutes before disassembly or cleaning.

MAIN DIAGRAM



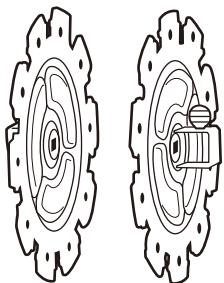
CONTROL PANEL

- **POWER/START/PAUSE:** Defaults to 370°F and 15 minutes. Press to start/pause, press and hold to turn off
- **ROTATION:** Toggle rotating function on/off. Requires rotating basket or rotisserie shaft
- **DIGITAL DISPLAY:** Automatically toggles between temperature and timer
- **COOKING INDICATORS:** Lights blink during cooking
- **COOKING PRESETS:** Press the desired preset button. Then press power to start cooking.



COOKING PRESET	TEMPERATURE (°F)	MINUTES
- Fries	400	15
- Meat	370	25
- Fish	390	15
- Shrimp	320	12
- Chicken	370	40
- Bake	350	30
- Rotisserie	400	30
- Dehydrate	90	240

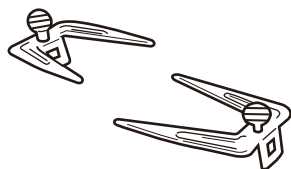
ACCESSORIES



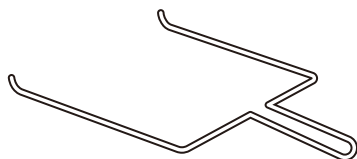
SKEWER RACKS (L/R, 1 SET)



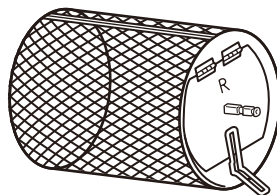
SKEWERS (10 PCS)



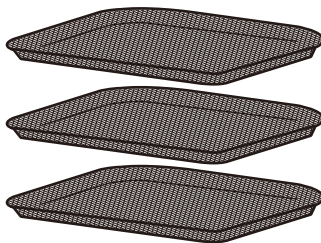
ROTISSERIE FORKS (1 SET)



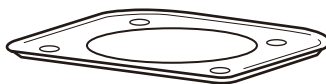
HANDLE



ROTATING BASKET



WIRE RACKS (3 PCS)



DRIP PAN



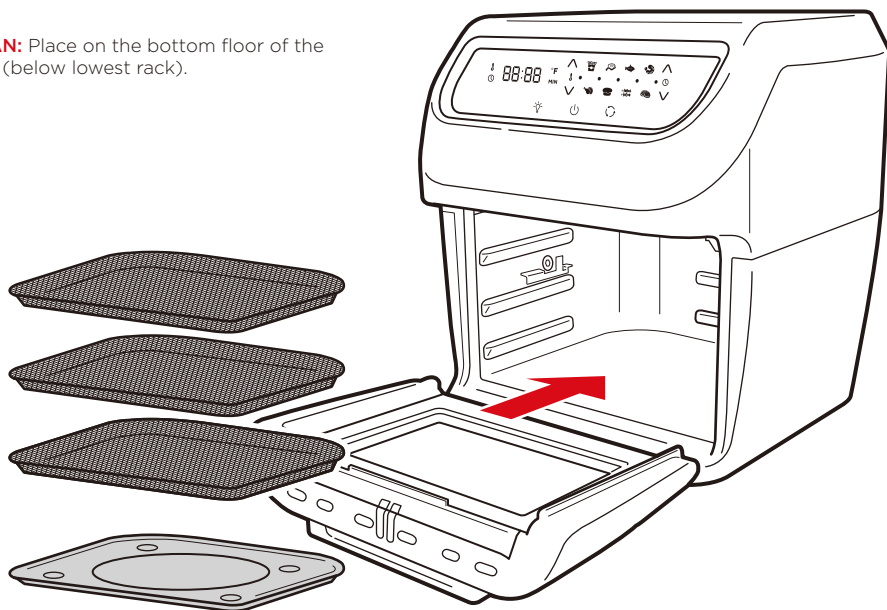
ROTISSERIE SHAFT

- **WIRE RACKS:** Use wire racks to make dried vegetables or jerky, cook fried snacks, or reheat small food items such as pizza.
- **DRIP PAN:** Use to catch oil and food.
- **SKEWER RACKS (L/R):** Use with skewers/rotisserie shaft to cook kabobs, meat, or vegetables.
- **ROTISSERIE FORKS:** Use with rotisserie shaft to cook roasts or whole chicken.
- **ROTATING BASKET:** Use to cook fries or small snacks.
- **HANDLE:** Use handle to remove rotisserie shaft or rotating basket.

USING ACCESSORIES

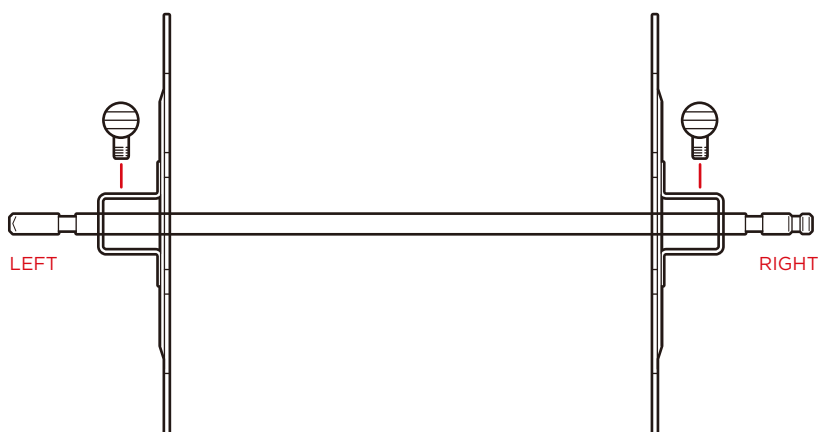
WIRE RACKS: Slide up to 3 wire racks into the air oven.

DRIP PAN: Place on the bottom floor of the air oven (below lowest rack).



SKEWERS/SKEWER RACKS:

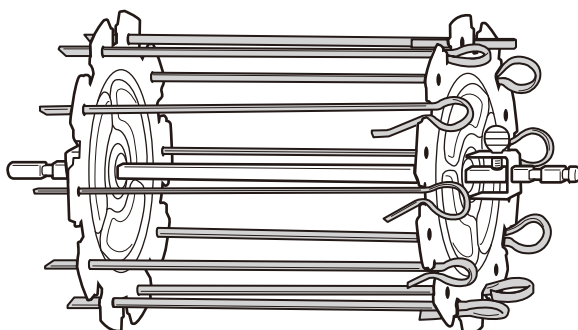
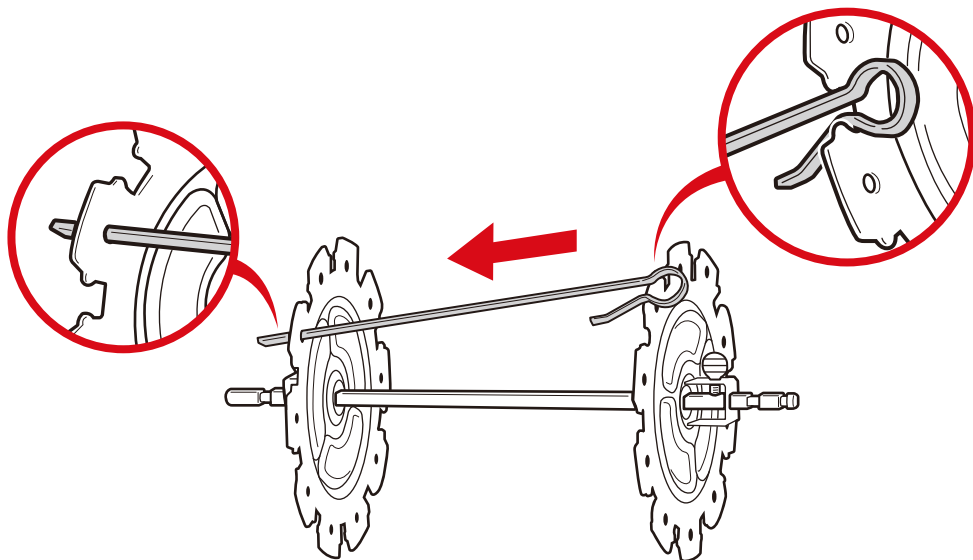
- Attach two skewer racks (L/R) to the rotisserie shaft.



USING ACCESSORIES

KEWERS/SKEWER RACKS:

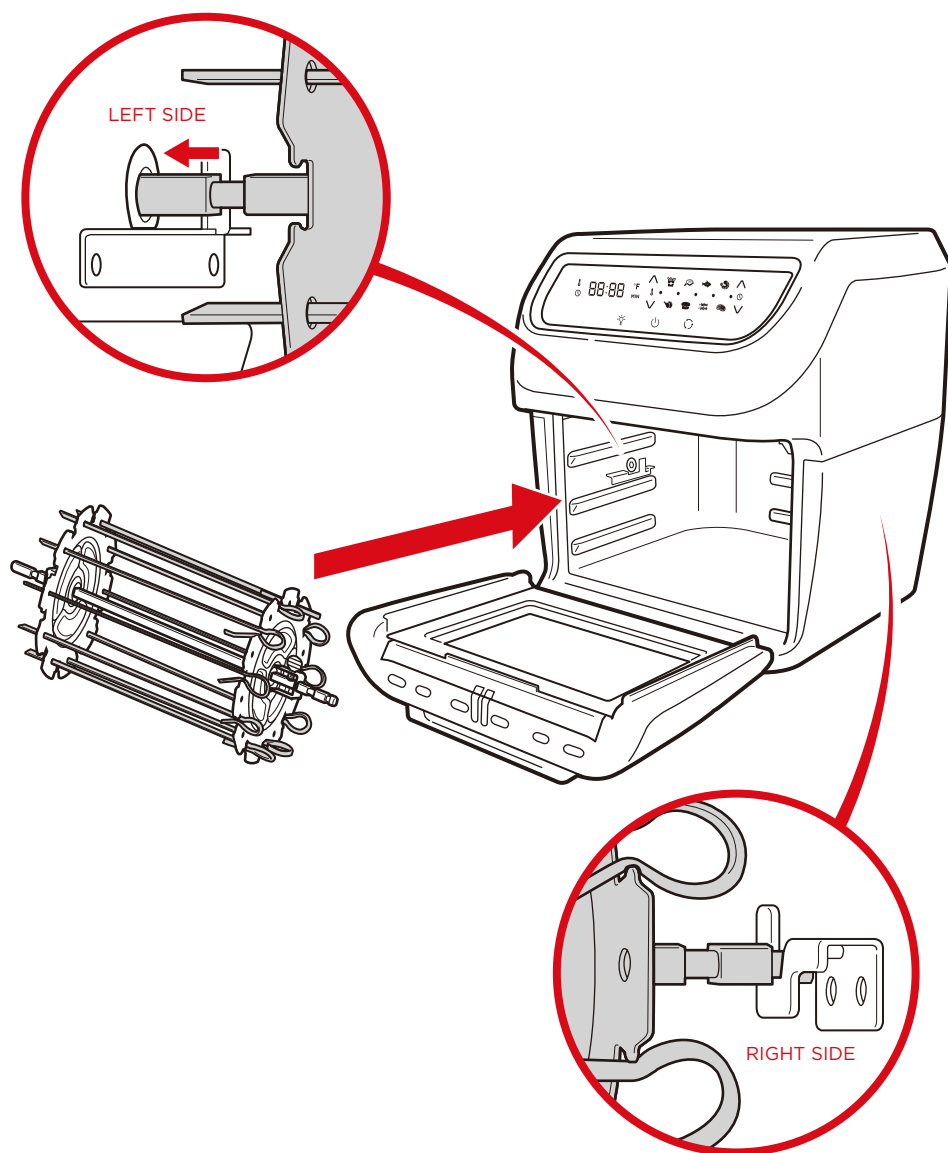
- Slide ingredients onto the skewers.
- Insert one end of a skewer into a hole, then squeeze the other end to lock it onto the skewer rack.
- Repeat until all skewers are attached to the skewer racks.



USING ACCESSORIES

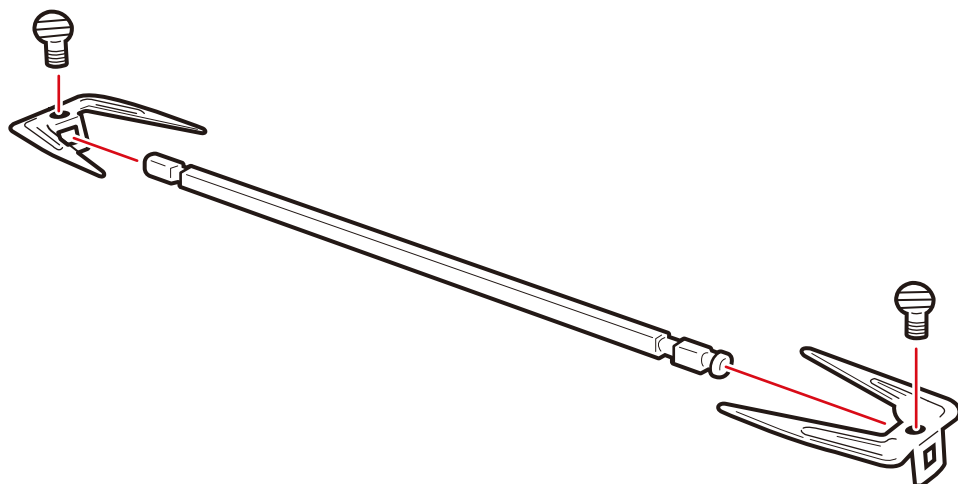
SKEWERS/SKEWER RACKS:

- Within the air oven, insert the left side of the rotisserie shaft into the designated hole. Hook the right side of the shaft onto the slot.

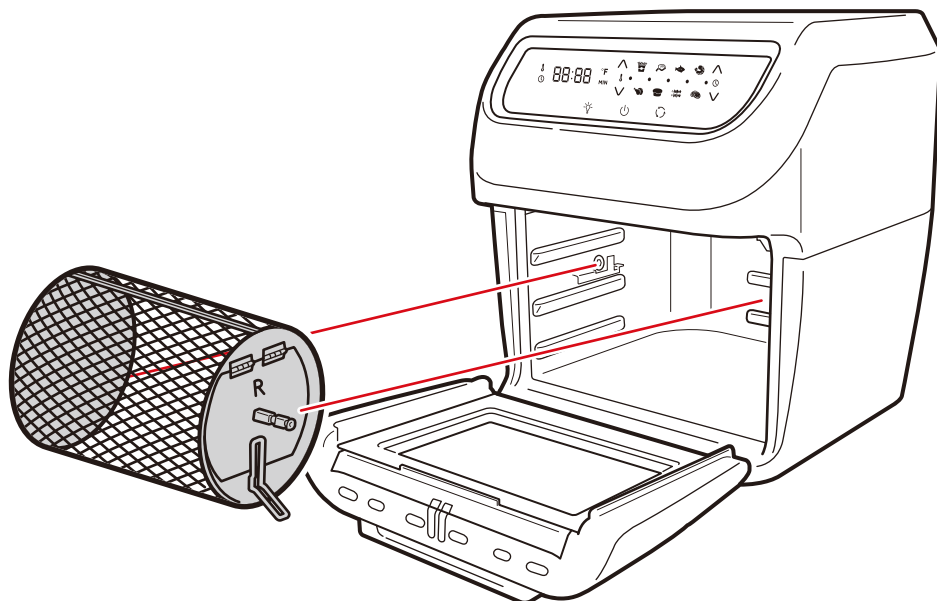


USING ACCESSORIES

ROTISSERIE FORKS: Slide the rotisserie shaft through the meat. Secure the meat with two rotisserie forks, one on each side.

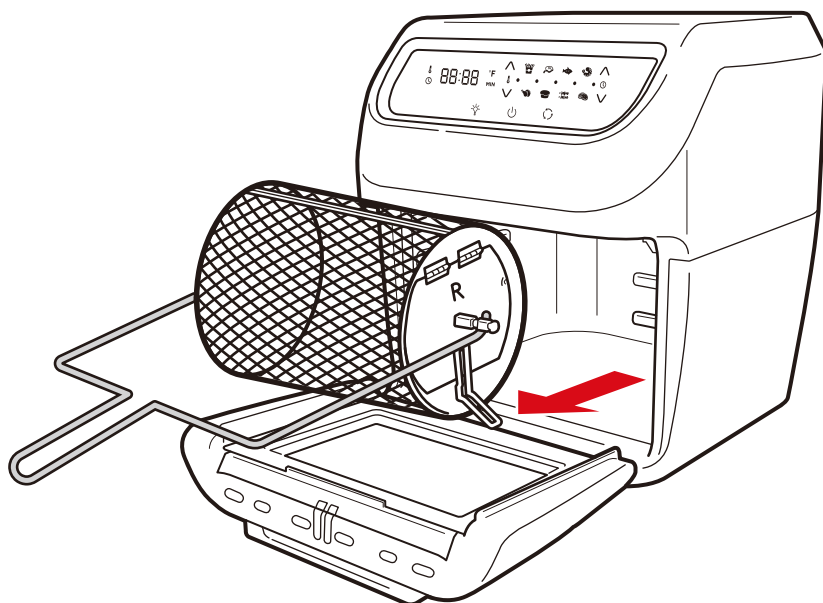
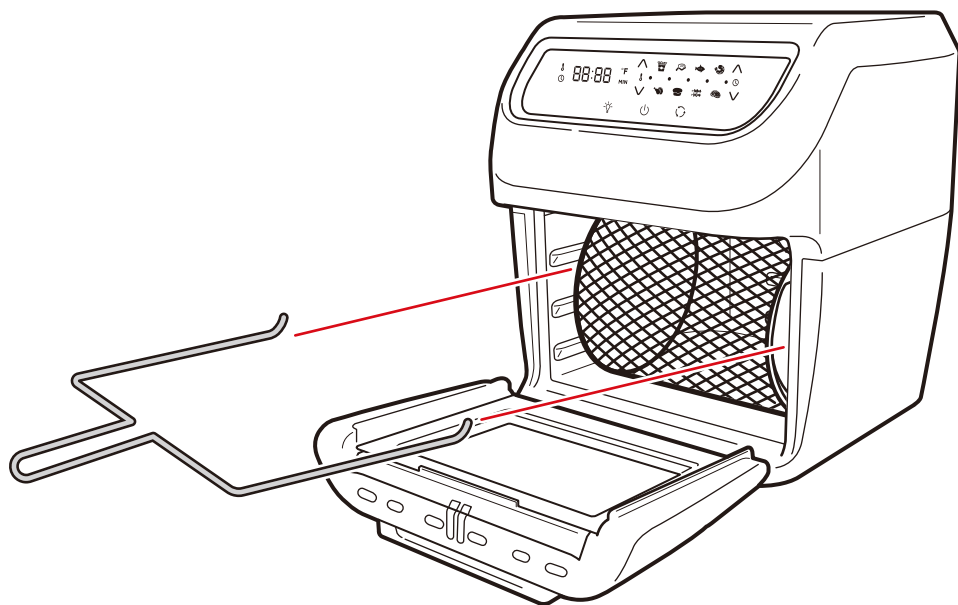


ROTATING BASKET: Open and place ingredients into the basket. Insert the basket into the designated slots in the air oven (see skewers/skewer racks section).



USING ACCESSORIES

HANDLE: Use the handle to lift the rotating basket or rotisserie shaft. Tug the handle right to release the accessory and pull it out.



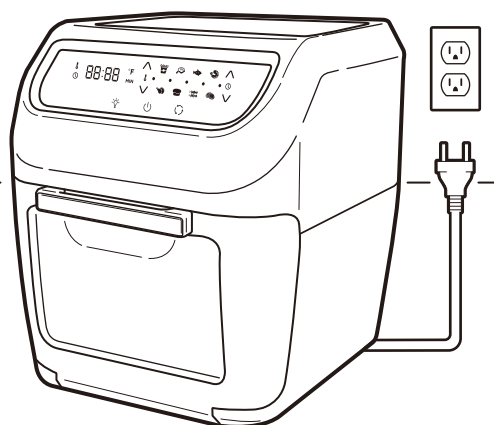
PREPARATION

1

Place appliance on a stable and level surface and plug it into a wall outlet.

- Leave at least 3 inches of clearance around the appliance during operation.
- Make sure power cord has enough length to reach the socket comfortably.

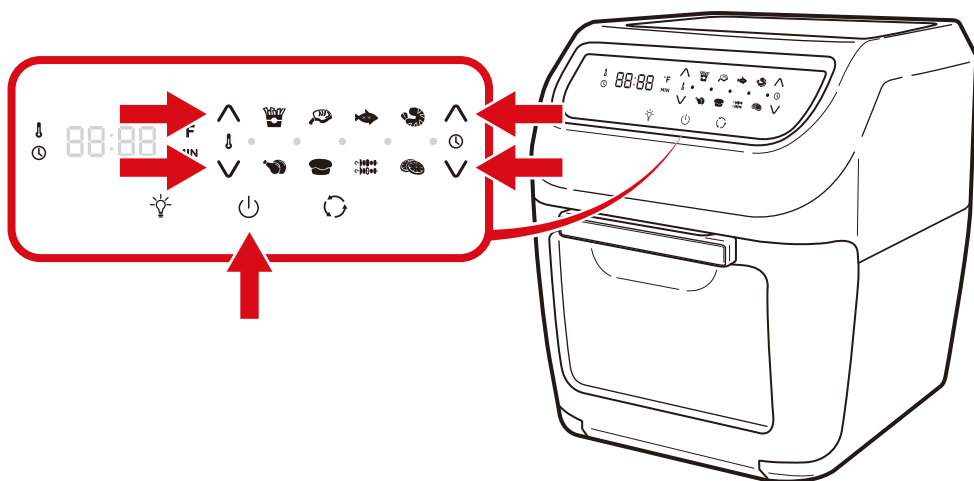
NOTE: Clean accessories with hot water, dish soap, and a non-abrasive sponge before first use. Wipe inside and outside of appliance with a clean, dry cloth. Make sure all stickers and packing labels are removed.



2

Press the power button to turn the appliance on.

Set desired temperature and timer to **10 minutes**. Press start to preheat appliance.



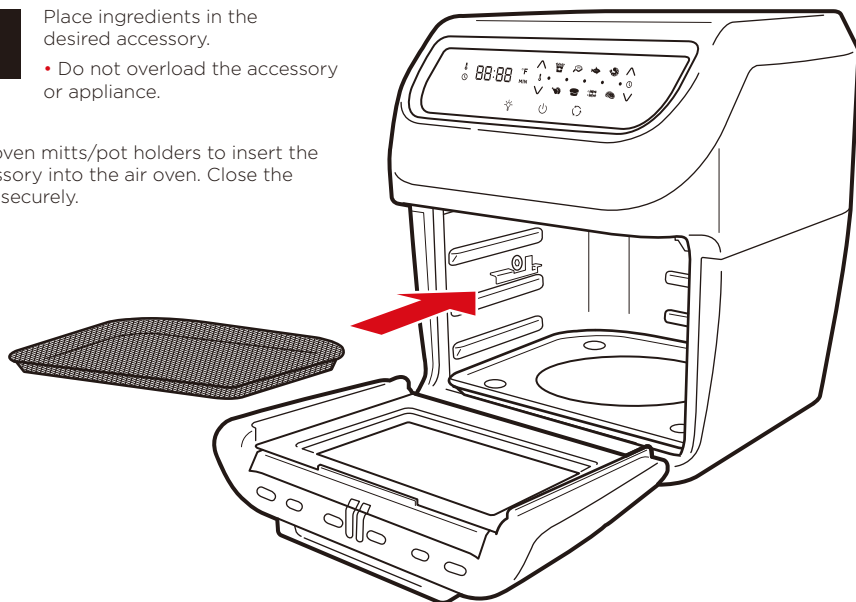
COOKING

1

Place ingredients in the desired accessory.

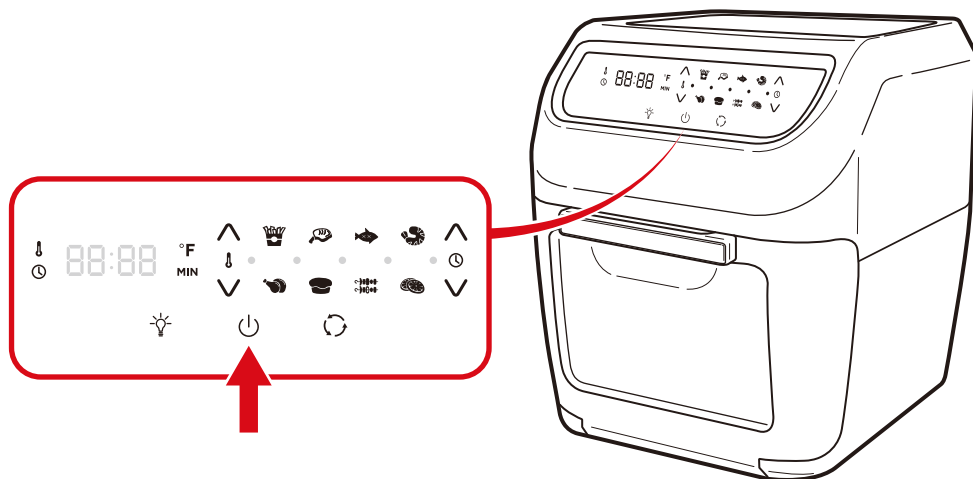
- Do not overload the accessory or appliance.

Use oven mitts/pot holders to insert the accessory into the air oven. Close the door securely.



2

Press the power button.

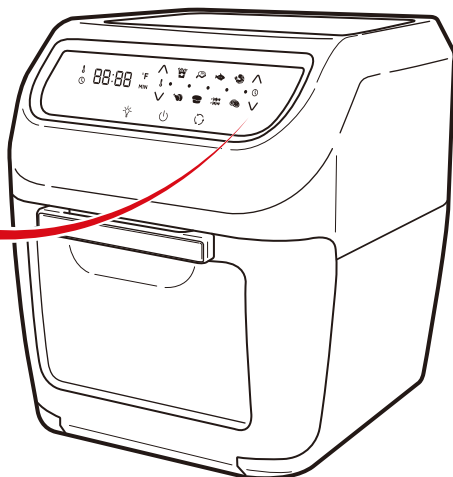
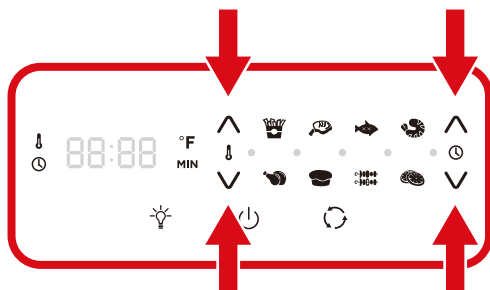


COOKING

3

Use arrow buttons to set temperature and timer.

- You can also choose a cooking preset and adjust as needed.

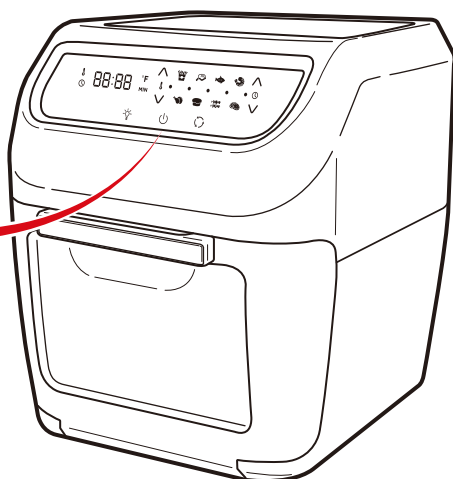
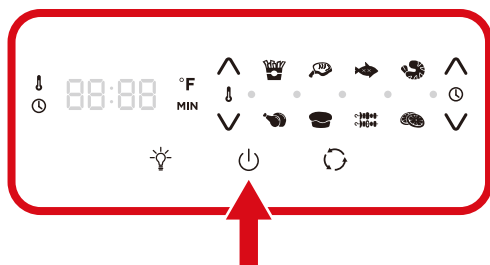


4

Press start button to begin cooking.

- If needed, press pause button to pause cooking, add/remove ingredients, or change the cooking preset.

• Note: If paused for 30 seconds, machine will automatically turn off.

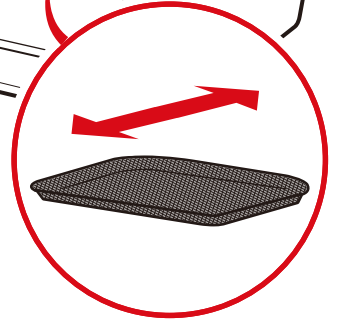
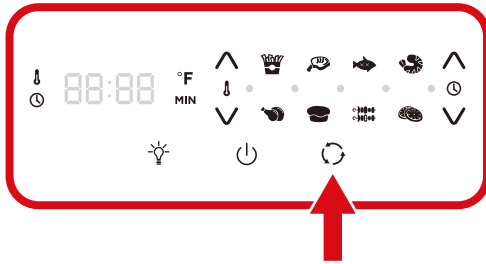


COOKING

5

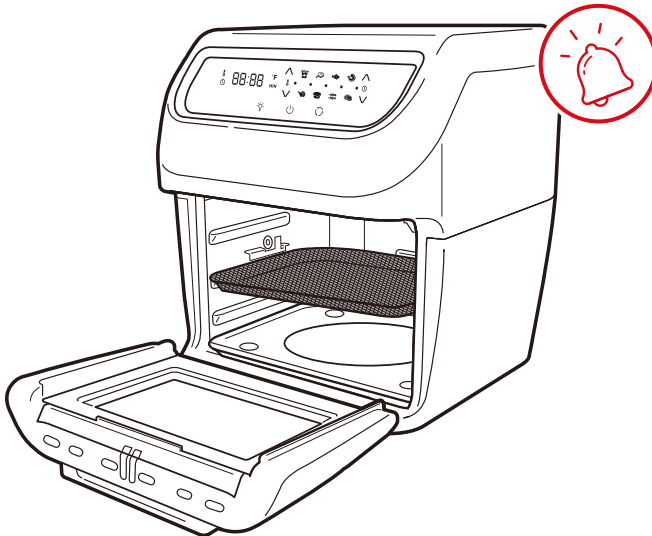
For certain foods, you can do one of the following to cook food evenly:

- Press the rotation button to rotate food
- Shake the pan or flip food
- Use oven mitts/pot holders to pull pan out of the appliance and shake/flip the food
- Insert the pan back into the appliance to continue cooking



6

Cooking is finished when the timer hits 0. The air oven will emit a sound and turn off. The fan will run for an additional 20 seconds to cool down the interior.



COOKING

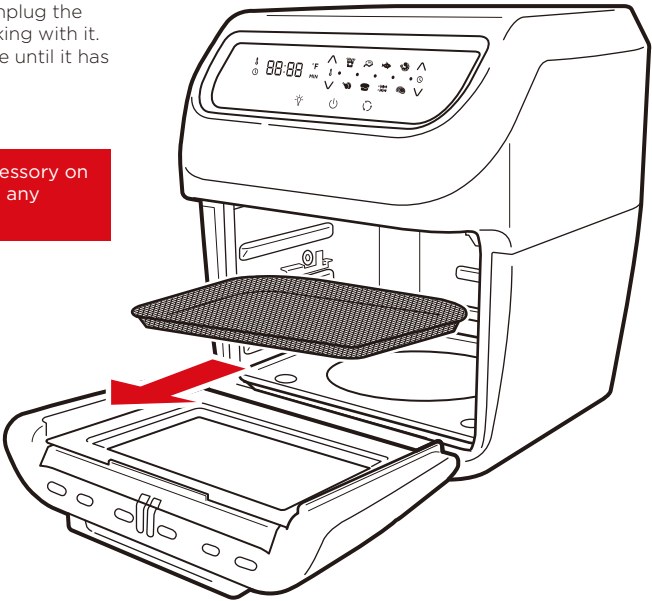
7

Use the handle or oven mitts/pot holders to pull out the accessory 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 accessory on a stable surface away from any combustible items.



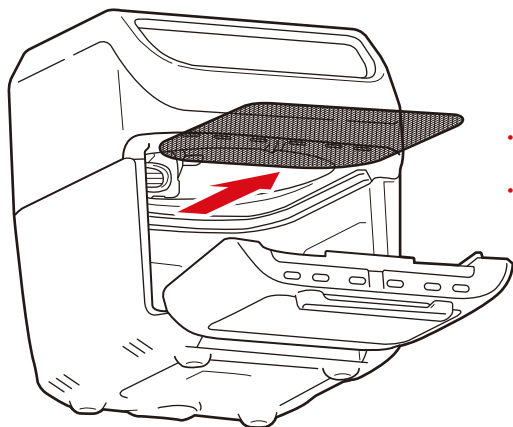
SUGGESTED COOKING SETTINGS FOR FOOD

FOOD ITEM	MIN-MAX AMOUNT (OZ.)	TIME (MIN.)	TEMPERATURE (°F)	ADDITIONAL INFORMATION
POTATOES AND FRIES				
Thin Frozen Fries	10-24	15-16	400	
Thick Frozen Fries	10-24	15-20	400	
Homemade Fries	10-24	10-16	400	Add 1/2 tbsp. oil
Homemade Potato Wedges	10-24	10-24	360	Add 1/2 tbsp. oil
Homemade Potato Cubes	10-24	10-24	360	Add 1/2 tbsp. oil
Hash Browns	8	15-18	360	
Potato Gratin	16	15-18	400	

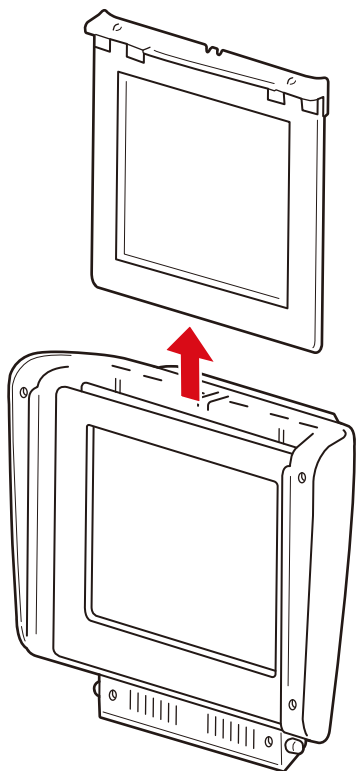
SUGGESTED COOKING SETTINGS FOR FOOD

FOOD ITEM	MIN-MAX AMOUNT (OZ.)	TIME (MIN.)	TEMPERATURE (°F)	ADDITIONAL INFORMATION
MEAT AND POULTRY				
Steak	4-17.5	8-12	360	
Pork Chops	4-17.5	10-14	360	
Hamburger	4-17.5	7-14	360	
Sausage Roll	4-17.5	13-15	400	
Chicken Drumsticks	4-17.5	18-22	360	
Chicken Breast	4-17.5	10-15	360	
SNACKS				
Spring Rolls	4-12	15-20	400	Use Oven-Ready
Frozen Chicken Nuggets	4-17.5	4-17.5	400	Use Oven-Ready
Frozen Fish Sticks	4-17.5	6-10	400	Use Oven-Ready
Frozen Mozzarella Sticks	4-17.5	8-10	360	Use Oven-Ready
Frozen Onion Rings	16	15	400	Use Oven-Ready
Stuffed Vegetables	4-17.5	10	320	
BAKING				
Cake	10	20-25	320	Use Baking Pan
Quiche	12	20-22	360	Use Baking Pan
Muffins	10	15-18	400	Use Baking Pan
Sweet Snacks	12	20	320	Use Baking Pan

CLEANING AND STORAGE



- Unplug and let appliance cool for 30 minutes before disassembly or cleaning.
- Open door and remove protective cover from top of the air oven (below the heating element).



- Slide to remove glass from door of the air oven.

NOTE: If needed, pull door at a 45° angle to remove for easy cleaning.

CLEANING AND STORAGE

- Clean appliance, removable parts, and accessories after every use.
- Use a soft cloth and warm water to wipe down the exterior and interior of air oven.
- Clean removable parts 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.

USAGE NOTES

- Always use handle or oven mitts/pot holders to move potentially hot accessories.
- Do not overload accessories 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 flipping 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.
- Pre-made dough requires a shorter cook time than homemade dough.
- Reheat food at 300°F for up to 10 minutes.

TECHNICAL SPECIFICATIONS

RATED VOLTAGE	120V
RATED FREQUENCY	60Hz
RATED POWER	1700W
MAX CAPACITY	11.6 Quarts

TROUBLESHOOTING

PROBLEM	REASON	SOLUTION
Air fryer does not work	Appliance is not plugged in correctly	Plug into grounded wall outlet
	Timer is not set	Set timer to start the air fryer
	Door is not closed	Fully close door
Ingredients fried by fryer are not done	Too many ingredients	Place smaller batches in 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/flip 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 when they come out of the fryer	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
	Accessories still contain grease residue from previous use	Properly clean accessories
Door comes off	By design, for easy cleaning	Align door hinges into slots and close



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 fryer.
- 5 Put potatoes in air fryer 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 fryer and set the timer for 10 minutes or until golden.



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 fryer.
- 2 Stir seasonings and oil together, then coat the squid.
- 3 Marinate for 20 minutes.
- 4 Put squid into the fryer, set the timer for 12-15 minutes or until 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 fryer.
- 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 fryer.
- 2 Combine ingredients, then coat pork chops and marinate for 20 minutes.
- 3 Place pork chops into air cooker 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 fryer.
- 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 fryer 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 fryer.
- 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.



15-20 MIN.
TIMER



400° F
TEMPERATURE

CHICKEN NUGGETS

INGREDIENTS

1 lb. chicken breast, cubed	1 tsp olive oil	1 tsp olive oil
2 eggs, beaten	1 tsp white pepper powder	1 tsp white pepper powder
1 cup flour	1 pinch salt	1 pinch salt

DIRECTIONS

- 1 Set temperature to 400° F and timer to 5 minutes to preheat air fryer.
- 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.



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Orders FAQ



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

Manufacturer and seller expressly disclaim any and all liability for personal injury, property damage or loss, whether direct, indirect, or incidental, resulting from the incorrect attachment, improper use, inadequate maintenance, or neglect of this product.