



bestchoiceproducts



# INSTRUCTION MANUAL

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## 16.9-Quart Air Oven



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As shoppers, we're always trying to find the perfect balance between quality & value. At BCP, we believe we've achieved that. Our diverse catalog of everyday essentials is tailored especially to our customers & guaranteed to hit that sweet spot of high quality & low price.

— Always. —



**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.

## **NOTICE**

Please retain these instructions for future reference.

- In order to avoid damage or injury, make sure to follow all safety instructions and warnings.
- Do not allow children to operate this appliance. Keep appliance out of reach of children.
- Place appliance on a stable and level surface.
- Appliance is intended for indoor, household use only.
- **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.
- Ensure that your voltage is consistent with specifications.
- 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.

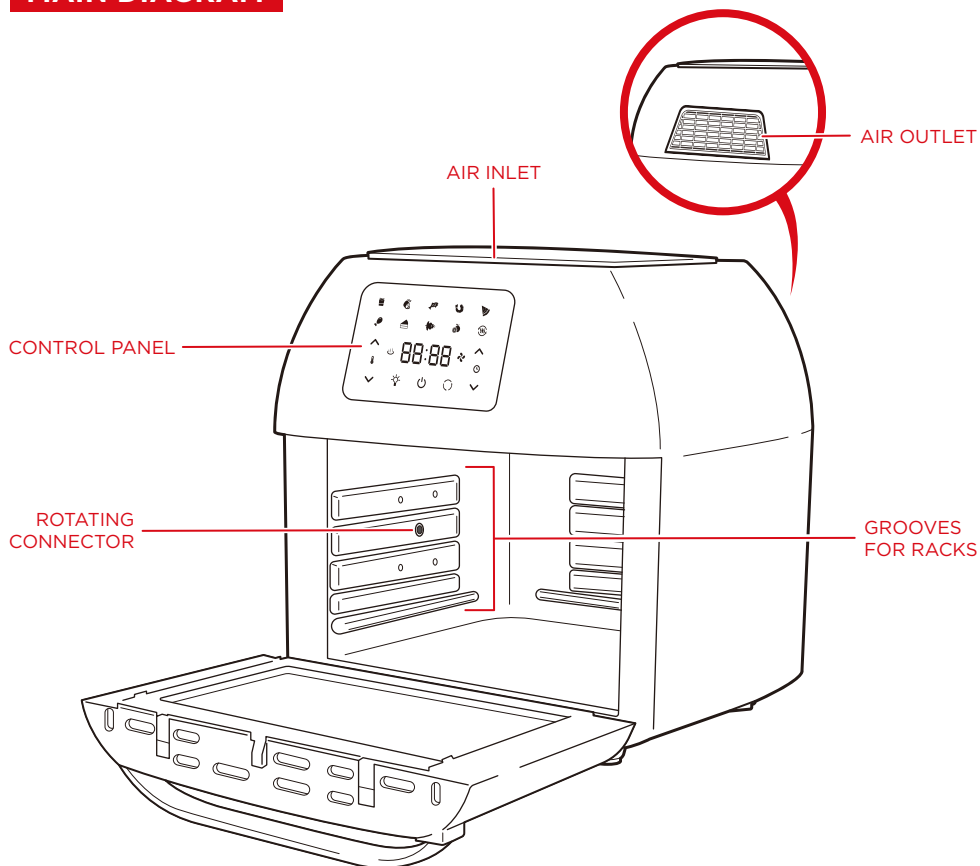
## **WARNING**

- 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 (e.g. curtains and tablecloths), and wet environments.
- Do not place appliance on a stovetop surface.
- 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 position power cord near air vents while appliance is in operation.
- Do not touch or place yourself near the air outlet vent of this appliance when it is operating.
- Do not cover the air inlet or outlet when appliance is operating.
- Never cover the appliance with other items.
- 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 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 spill water on the electrical components or connectors.
- 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 to move potentially hot accessories.
- Do not place metal or other conductive material into vents or you could risk electric shock.
- 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.

## ⚠ WARNING

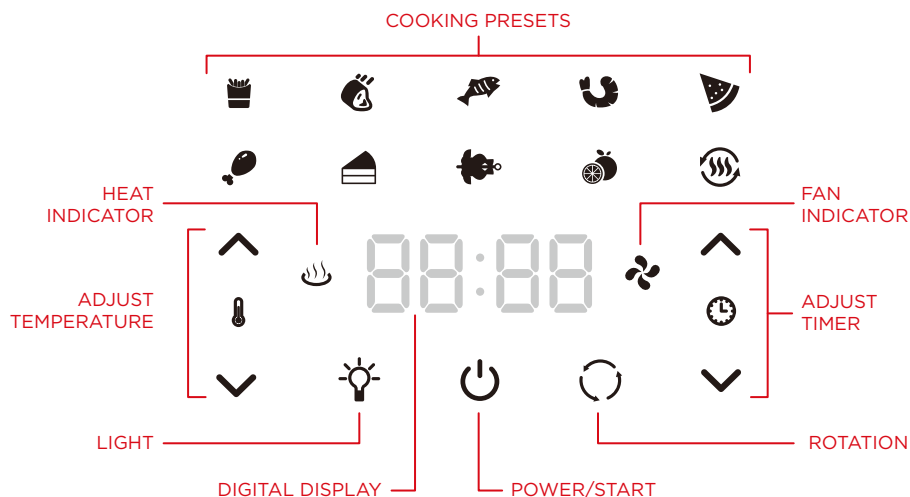
- Do not place flammable items such as paper or plastic into the appliance.
- Do not operate unless plug is properly plugged into a wall outlet.
- Do not use this product if you notice any problems during operation.
- Do not share an outlet with other appliances or risk damaging the outlet or causing a fire.
- This appliance has a polarized plug (one blade wider than the other), so the plug must be oriented correctly to fit into the plug.
- Using an extension cord is not recommended as it may overheat and cause a risk of fire.
- 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.
- **Overheating protection:** Appliance will not function if overheating protection is activated. Unplug and wait for appliance to completely cool before restarting.

## MAIN DIAGRAM



## CONTROL PANEL

- **POWER/START:** Defaults to 370°F and 15 minutes. Press to turn on/off or start cooking
- **ROTATION:** Toggle rotating function on/off. Requires rotating basket or rotisserie shaft
- **DIGITAL DISPLAY:** Automatically cycles between temperature and timer
- **COOKING PRESETS:** Select a cooking preset and press power/start to begin cooking



| COOKING PRESET | TEMPERATURE (°F) | MINUTES       |
|----------------|------------------|---------------|
| - Fries        | 400              | 20            |
| - Meat         | 370              | 25            |
| - Fish         | 390              | 20            |
| - Shrimp       | 320              | 12            |
| - Pizza        | 360              | 15            |
| - Chicken      | 380              | 20            |
| - Bake         | 350              | 30            |
| - Rotisserie   | 400              | 30            |
| - Dehydrate    | 90               | 240 (4 hours) |
| - Reheat       | 240              | 12            |

**NOTE:** Dehydrate preset allows temperature settings from 90°F to 170°F and timer settings from 1 to 24 hours (at 30 minutes intervals).

## ACCESSORIES



WIRE RACKS (3 PCS)



WIRE BASKET



DRIP PAN



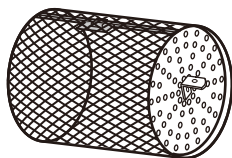
SKEWERS (10 PCS)



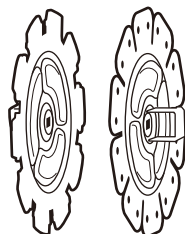
ROTISSERIE SHAFT & SCREWS



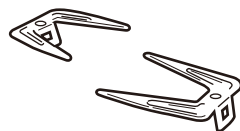
OVEN MITT



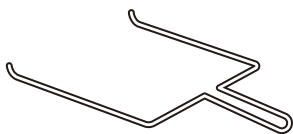
ROTATING BASKET



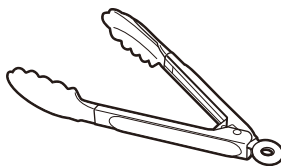
SKEWER RACKS (L/R, 1 SET)



ROTISSERIE FORKS (1 SET)



HANDLE



TONGS



BASTING BRUSH

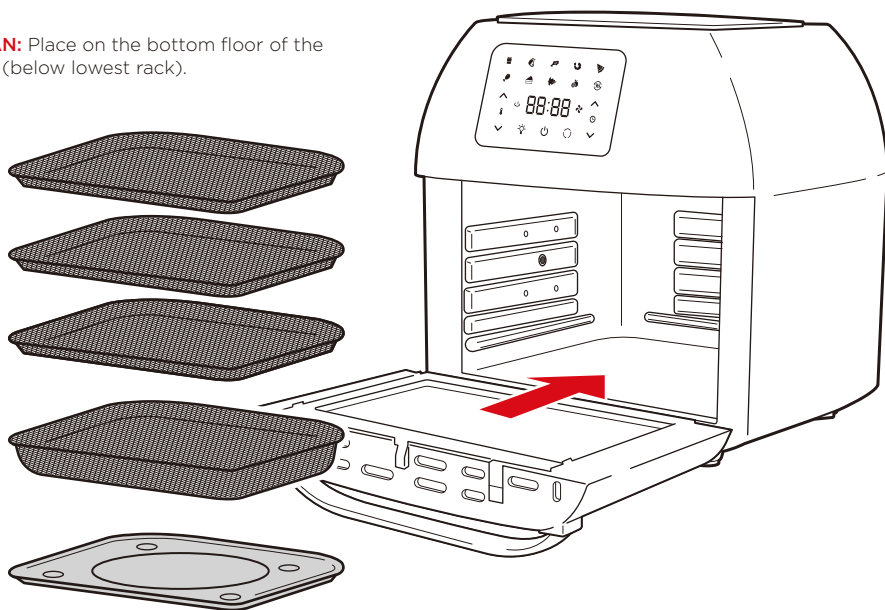
- **WIRE RACKS:** Use to make dried vegetables, jerky, or cook small food items
- **WIRE BASKET:** Use to cook fries or larger food items
- **DRIP PAN:** Use to catch oil and food
- **SKEWER RACKS (L/R):** Use with skewers/rotisserie shaft to cook kabobs, meat, or vegetables
- **ROTISSERIE FORKS:** Use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



## USING ACCESSORIES

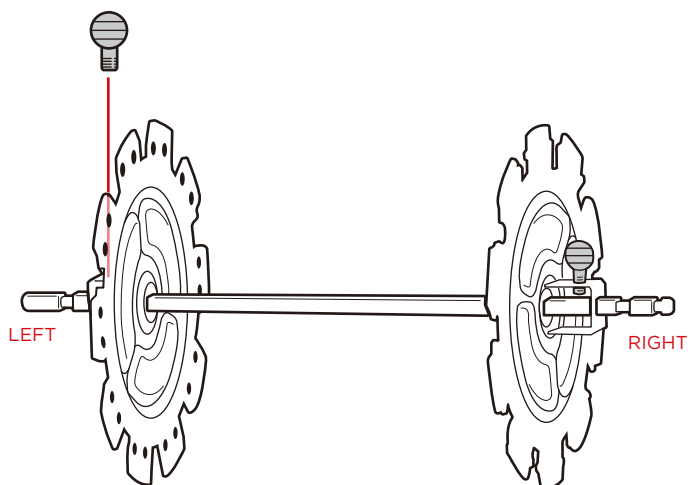
**RACKS:** Slide the wire racks or wire basket into the air oven.

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



### SKEWERS/SKEWER RACKS:

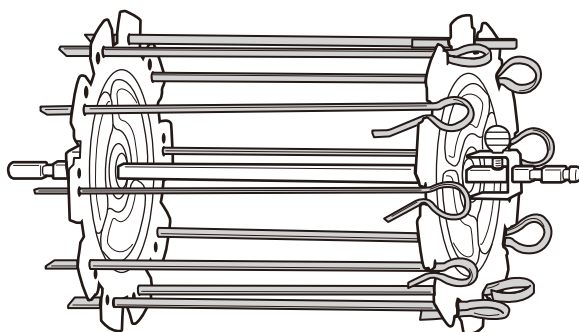
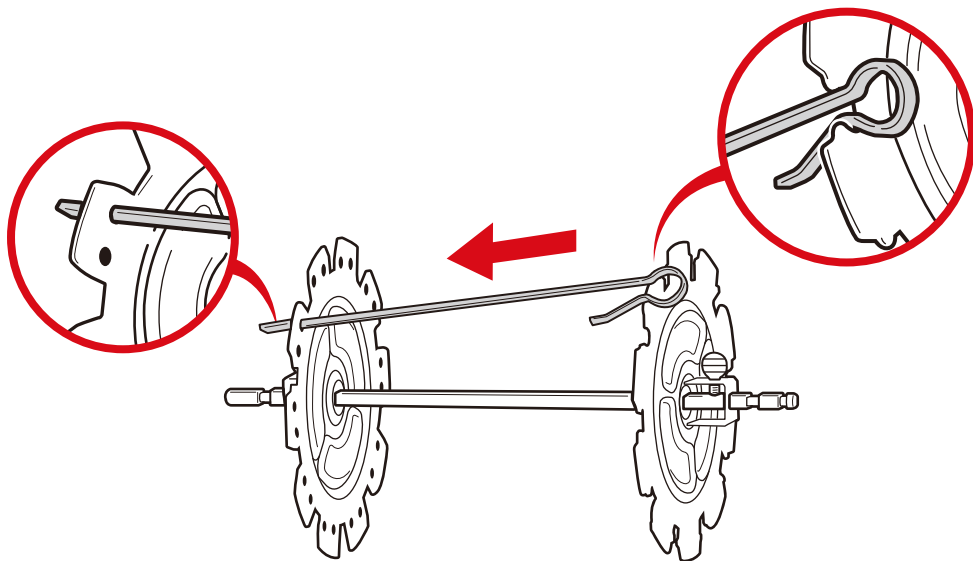
- Slide two skewer racks (L/R) onto the rotisserie shaft and secure with two screws.



## USING ACCESSORIES

### SKEWERS/SKEWER RACKS:

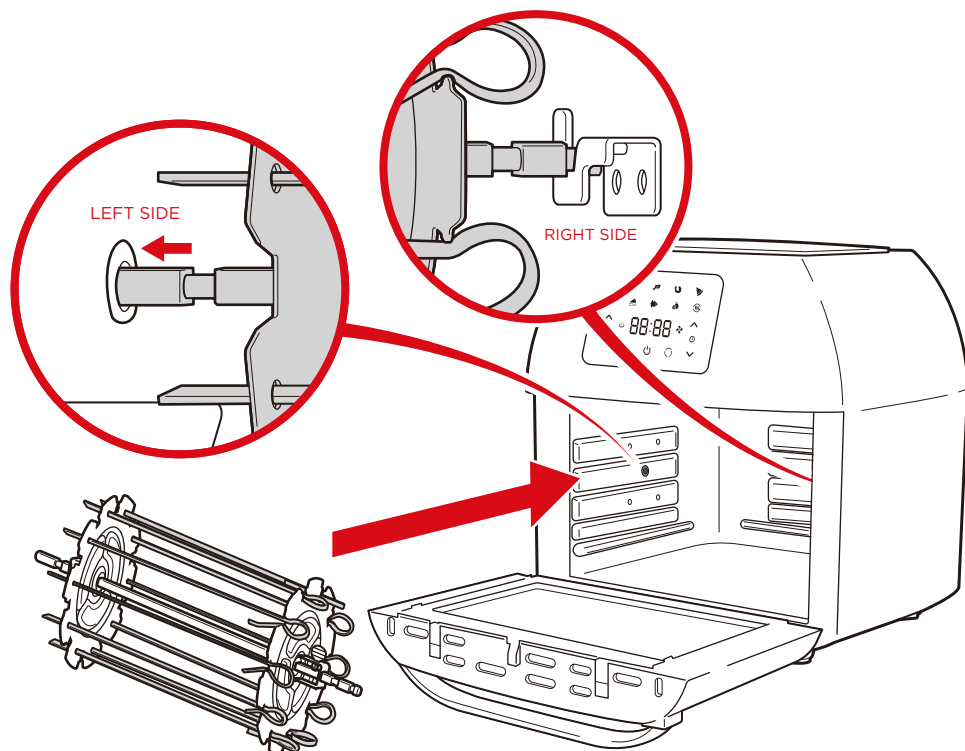
- Slide ingredients onto the skewers.
- Insert one end of a skewer into a hole on the left skewer rack, then squeeze the other end to lock it onto the right skewer rack.
- Repeat until all skewers are attached to the skewer racks.



## USING ACCESSORIES

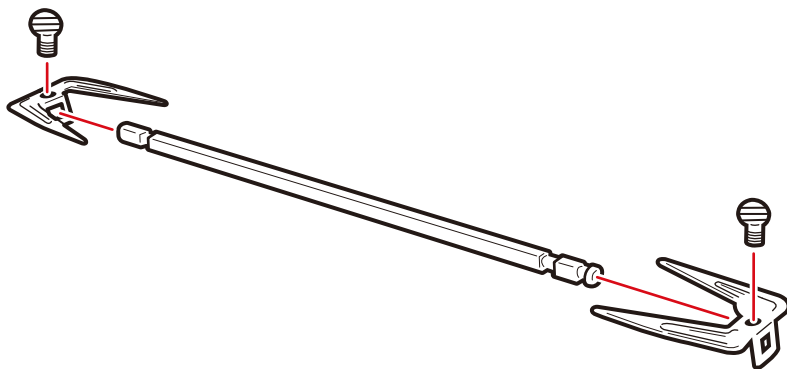
### SKEWERS/SKEWER RACKS:

- 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.



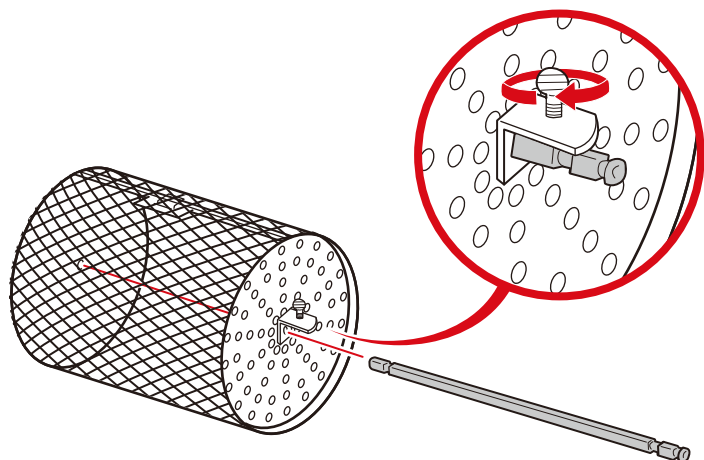
**ROTISSERIE FORKS:** Slide the rotisserie shaft through the meat. Secure the meat with two rotisserie forks, one on each side.

- Make sure meat is able to rotate freely inside the oven.

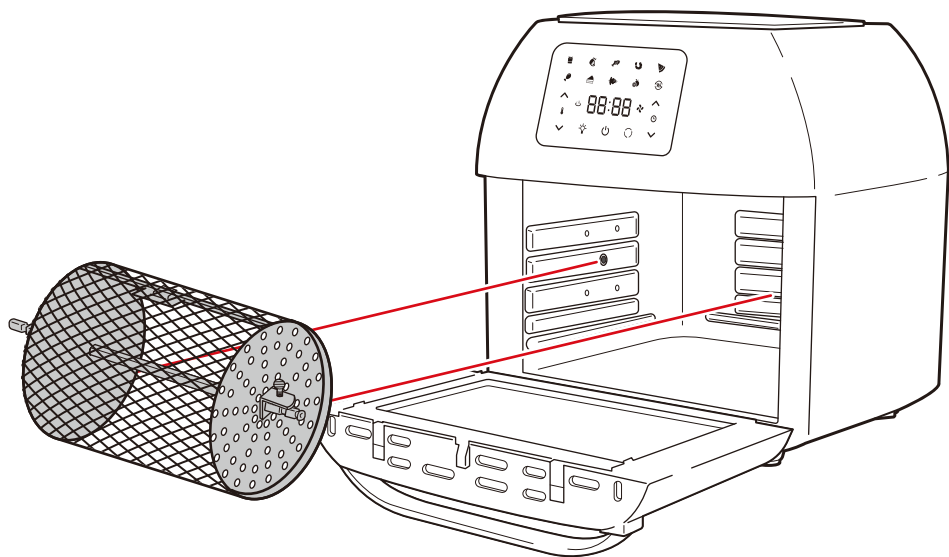


## USING ACCESSORIES

**ROTATING BASKET:** Slide the rotisserie shaft through the basket and secure with two screws.

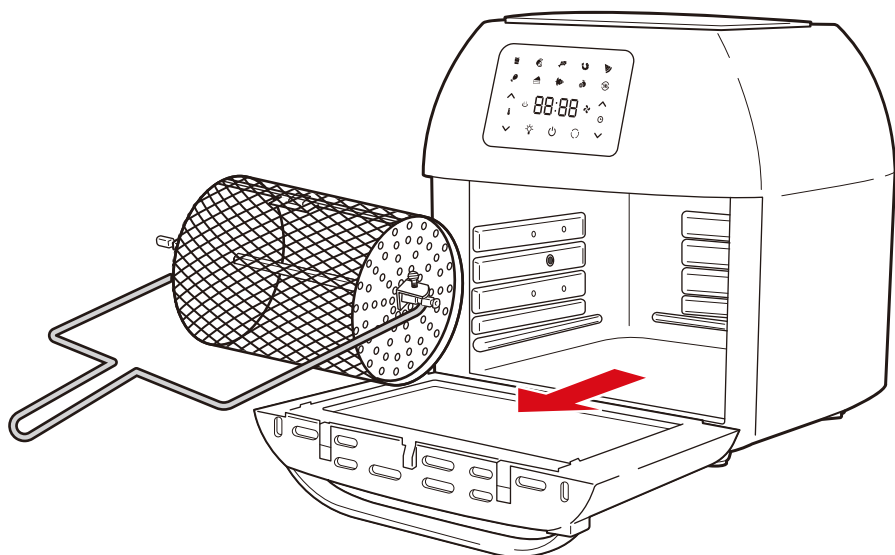
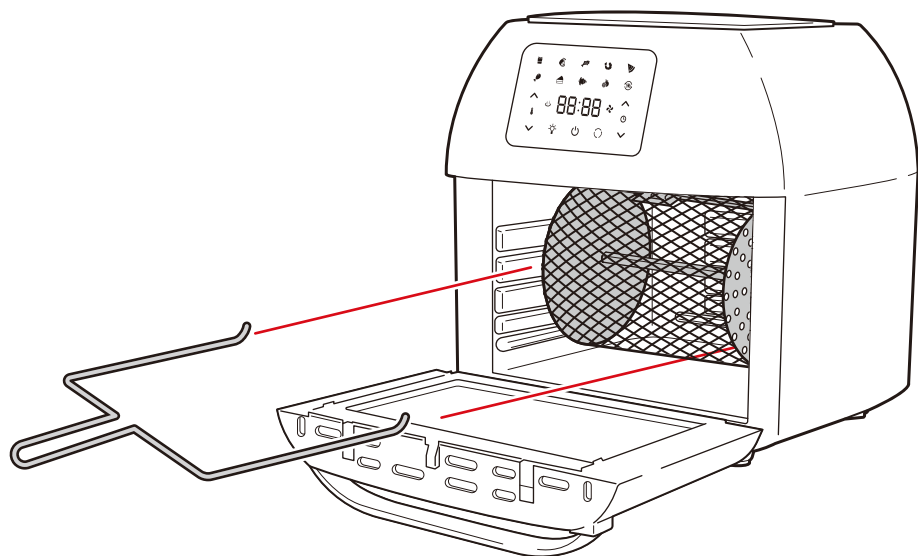


**ROTATING BASKET:** Open and place ingredients into the basket. Insert the basket into the designated slots in the air oven (see skewers/skewer racks section).



## 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.



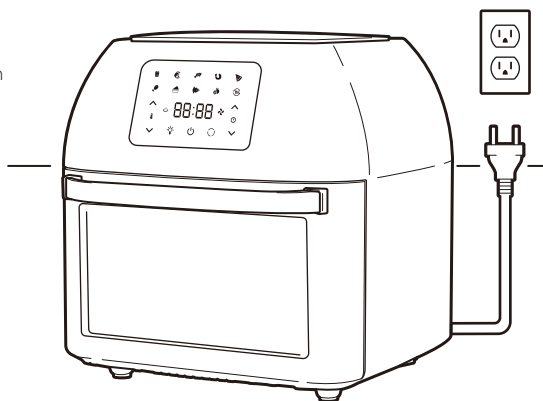
## PREPARATION

1

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

- Leave at least 5 inches of clearance around the appliance during operation.
- Make sure power cord has enough length to reach the socket comfortably.

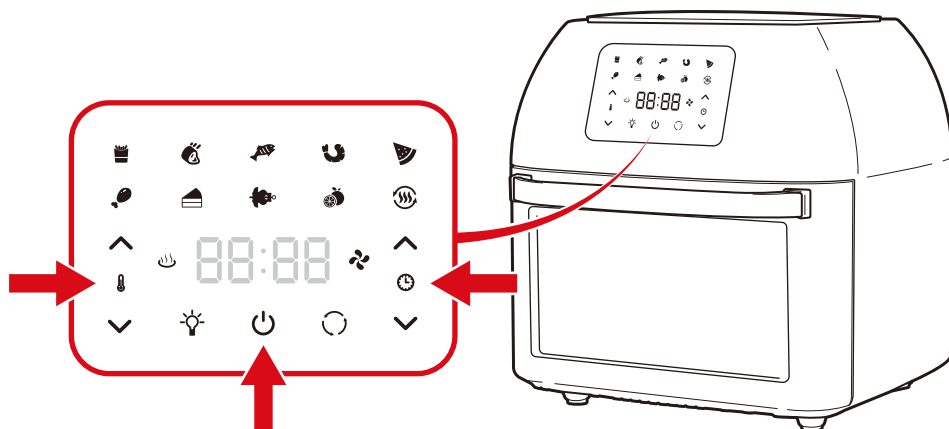
**NOTE:** Clean accessories with hot water, dish soap, and a non-abrasive sponge before first use. Wipe inside and outside of appliance with a clean, dry cloth. Make sure all stickers and packing labels are removed.



2

Press the power button to turn the appliance on.

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

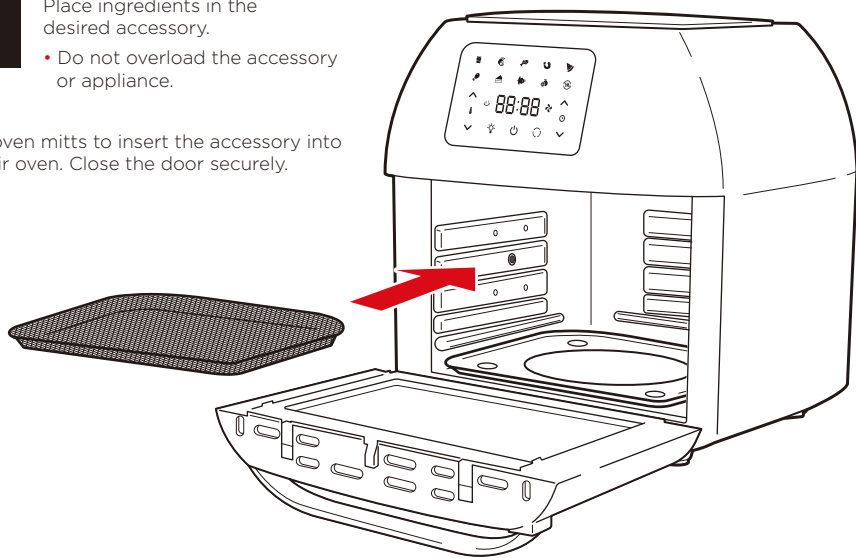


## COOKING

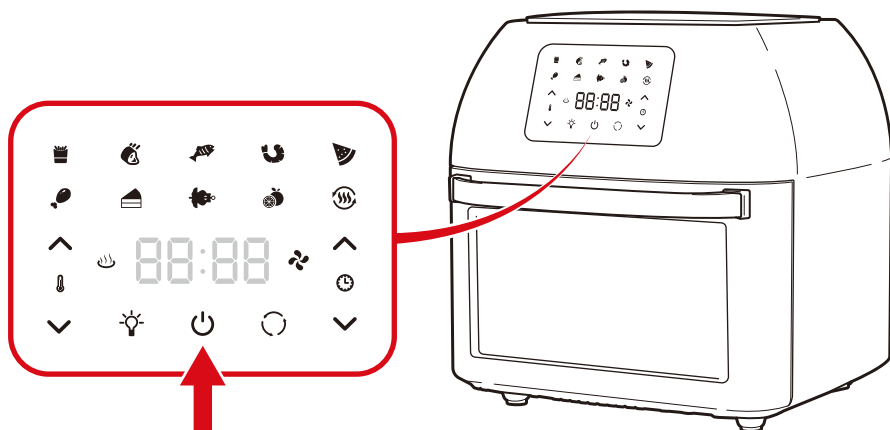
Place ingredients in the desired accessory.

- Do not overload the accessory or appliance.

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



Press the power button.

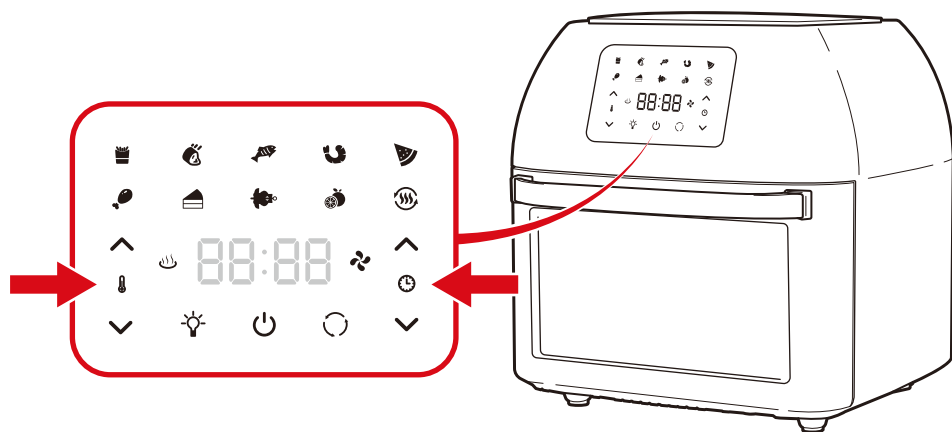


## COOKING

3

Use arrow buttons to set temperature and timer.

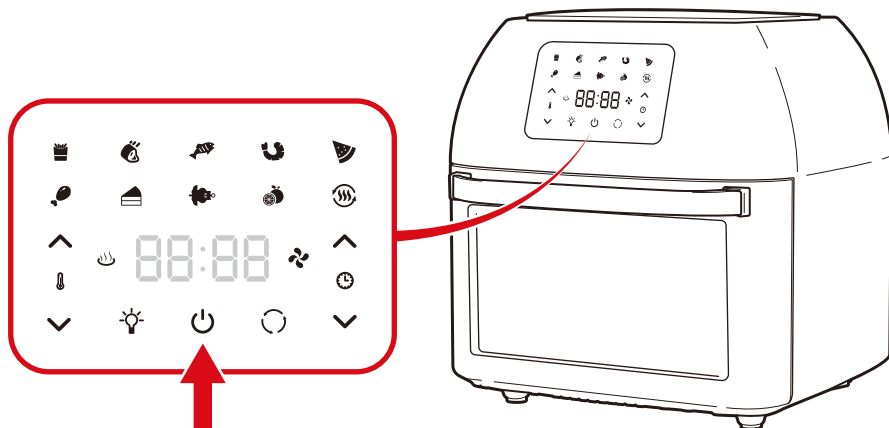
- You can also choose a cooking preset and adjust as needed.



4

Press start button to begin cooking.

- If needed, open door to pause cooking and add/remove ingredients.
- Press power to cancel cooking and turn off appliance.



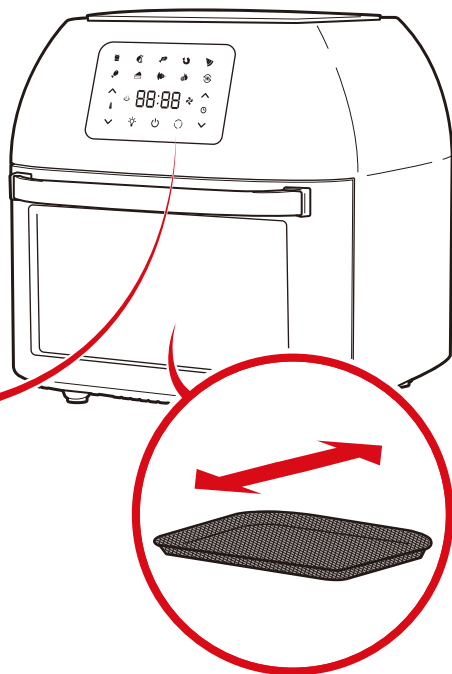


## COOKING

5

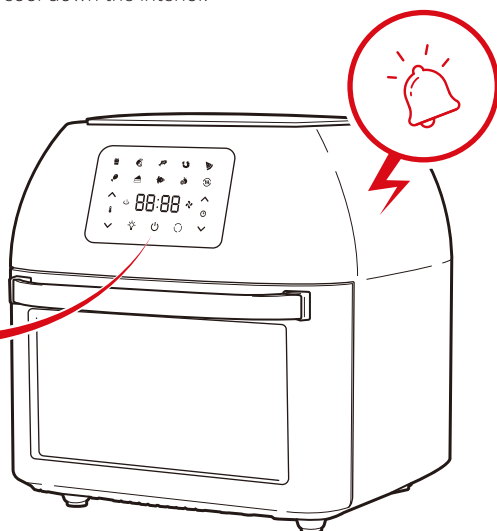
For certain foods, you can do one of the following to cook food evenly:

- Press the rotation button to rotate food
  - Shake the pan or flip food
- Use oven mitts 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 15 seconds to cool down the interior.



COOKING

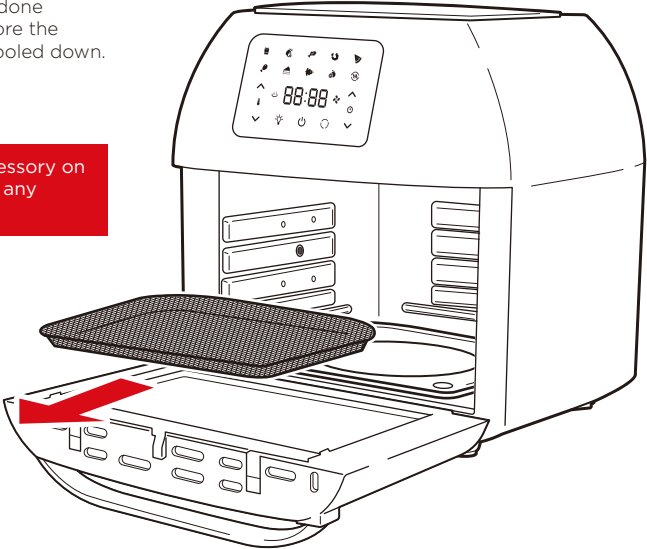
7

Use the handle or oven mitts 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<br>AMOUNT (OZ.) | TIME<br>(MIN.) | TEMPERATURE<br>(°F) | ADDITIONAL<br>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<br>AMOUNT (OZ.) | TIME<br>(MIN.) | TEMPERATURE<br>(°F) | ADDITIONAL<br>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            |

## USAGE TIPS

- Always use handle or oven mitts to move potentially hot accessories.
- Do not overload accessories or appliance.
- Do not overload the rotating basket.
- Do not pour oil into the rotating basket.
- Do not place food in appliance during preheating.
- Do not cook or reheat liquids (e.g. soups or sauces) in appliance.
- Opening the door will automatically pause cooking.
- Smaller ingredients require a slightly shorter cook time than larger ingredients.
- Shaking or flipping foods during cooking can help prevent uneven cooking.
- Set timer to half the cook time so the oven will indicate when it is time to shake or flip food.
- Cook food to a golden-yellow color; do not overcook or burn food.
- Do not eat burned food. Remove all burned food remnants.
- Do not cook overly greasy foods in the appliance.
- You can use a light amount of oil to add crispiness, but do not add an excessive amount.
- 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.
- Clean appliance, removable parts, and accessories after every use.
- Wipe down the exterior and interior of air oven with a soft cloth and warm water.
- Clean accessories with warm water, mild detergent, and a non-abrasive sponge or cloth. If needed, soak parts in hot water.
- Only accessories are dishwasher safe. Never submerge the appliance in water or any other liquid.
- 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.

## TECHNICAL SPECIFICATIONS

|                        |             |
|------------------------|-------------|
| <b>Rated Voltage</b>   | 120V        |
| <b>Rated Frequency</b> | 60Hz        |
| <b>Rated Power</b>     | 1800 watts  |
| <b>Max Capacity</b>    | 16.9 quarts |

## 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 is not closed                                                  | Fully close door                                                                              |
| Fried ingredients 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              | Certain ingredients are better for air oven                         | Use fresh ingredients or oven-ready snacks                                                    |
|                                    | Need some oil                                                       | Lightly brush some oil onto food                                                              |
|                                    | Ingredients are wet                                                 | Pat ingredients dry before cooking                                                            |
| White smoke comes out of appliance | Food in air oven is greasy                                          | Some white smoke is normal, wipe down food to remove excess oil                               |
|                                    | Accessories still contain grease residue from previous use          | Properly clean accessories                                                                    |



# Make the most out of your air oven 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.



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 oven.
- 2 Rinse prawns.
- 3 Apply a thin layer of oil to prawns, place into oven, 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.



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 oven 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 cooker and set the timer for 10-12 minutes.
- 4 Open air oven 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,<br>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.
- 4 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 oven 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 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 oven evenly, set timer for 15-20 minutes or until golden brown.

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