## аіша



# CONVECTION AIR FRYER TOASTER OVEN

**Model Number: WTO1-1001-BLK** 

Customer Service: 833-902-2335

aiwasupport@xtremeconnected.com

#### **IMPORTANT SAFETY INSTRUCTIONS**

When using your **Convection Air Fry Oven**, basic safety precautions should always be observed, including the following:

- Read all instructions.
- Do not touch hot surfaces. Always use gloves or knobs.
- Close supervision is necessary when any appliance is used by children at all times. Oven is not intended for use by children and/or persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge.
- Do not submerge appliance in water. To protect against electric shock, do not immerse cord, plug or any parts of the oven in water or any other liquids.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not operate appliance with damaged cord or plug or after the appliance malfunctions or has been damage in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- Do not place on or near a hot gas or electric burner.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- To disconnect, turn the time control to OFF, then remove the plug. Always hold the plug, and never pull the cord.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- Do not cover any part of the oven with metal foil. This may cause the oven to overheat.
- Use extreme caution when removing the tray, racks or disposing of hot grease or other hot liquids.
- Do not clean the inside of the oven with metal scouring pads, pieces can break off the pad and touch electrical parts, creating a risk of electric shock. Clean oven interior carefully. Do not scratch or damage heating element tubes. See "Care and Cleaning" instructions on page 10.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric risk.
- A fire may occur if the oven is covered or touching flammable material, including, curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.

- Extreme cautions should be exercised when using cooking or baking containers constructed of anything other than metal or oven proof glass.
- Be sure that nothing touches the top or bottom elements of the oven.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- Do not store any materials other than manufacturer's recommended accessories in this oven when not in use.
- Always wear protective, insulated oven gloves when inserting or removing items from the hot  $\widehat{\mathbb{A}}$  oven.
- This appliance is OFF when the Timer Control knob and the Model Control knob are in the "OFF" position. Do not place eyes or face in close proximity.
- Do not use outdoors.
- Do not use appliance for other than intended use.
- Plug the appliance directly into an outlet. Do not use a multi-outlet adapter.
- Always use appliance with the crumb tray securely in place.
- Do not operate appliance by means of an external timer or separate remote-controlled system.

#### SAVE THESE INSTRUCTIONS

#### **Other Consumer Safety Information**

This appliance is intended for household use only.

MARNING Electrical Shock Hazard: This appliance is provided with a polarized plug (one wide blade) to reduce the risk of electric shock. The plug fits only one way into a polarized outlet. Do not defeat the safety purpose of the plug by modifying the plug in any way or by using an adapter. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, have an electrician replace the outlet. The length of the cord used on this appliance was selected to reduce the hazards of becoming tangled in or tripping over a longer cord. If a longer cord is necessary, an approved extension cord may be used. The electrical rating of the extension cord must be equal to or greater than the rating of the appliance. Care must be taken to arrange the extension cord so that it will not drape over the countertop or tabletop where it can be pulled on by children or accidentally tripped over.

This appliance is equipped with a fully tempered safety glass door. The tempered glass is four times stronger than ordinary glass and more resistant to breakage. Tempered glass can break; however, it breaks into pieces with no sharp edges. Care must be taken to avoid scratching door surface or nicking edges. If the door has a scratch or nick, please visit hamiltonbeach.com/parts for a replacement. Always unplug your oven from the outlet when not in use.

#### BEFORE USING YOUR NEW CONVECTION AIR FRY OVEN

Before using your convection air fry oven for the first time, be sure to:

- 1. Read all of the instructions included in this manual.
- 2. Make sure that the oven is unplugged and the Time control is in the "**OFF**" position.
- 3. Wash all the accessories in hot, soapy water or in the dishwasher. See the "Care and Cleaning" instructions on page 10.
- 4. After re–assembling your oven, we recommend that you run it at the highest temperature (450°) on the toast function for approximately 15 minutes to eliminate any packing residue that may remain after shipping. This will also remove all traces of odor initially present.

**NOTE:** Initial start-up operation may result in minimal smell and smoke (for about 15minutes). This is normal and harmless. It is due to burning of the protective substance applied to the heating elements in the factory.

**WARNING:** TO AVOID RISK OF INJURY OR BURNS, DO NOT TOUCH HOT SURFACES WHEN OVEN IS IN USE.

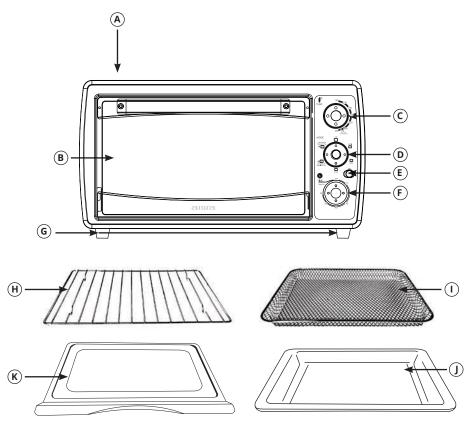
TO PREVENT DAMAGE TO SURROUNDING CABINETS, SHELVES AND WALLS, KEEP A CLEARANCE OF AT LEAST 7" AROUND ALL SIDES OF THE TOASTER OVEN.

▲ CAUTION: Always use extreme care when removing bake tray, wire rack or any hot container from a hot oven. Always use the gloves, or an oven mitt when removing hot items from the oven.

**NOTE:** All roasting times are based on meats at refrigerator temperature. Frozen meats may take considerably longer. Therefore, use of a meat thermometer is highly recommended.

**NOTE:** Indicator light is lit when toaster oven is on. This includes for STAY ON or TIMER function.

#### **GETTING TO KNOW YOUR TOASTER OVEN**



- A: Housing
- B: Glass Door
- C: Temperature Control
- D: Mode Control Dial
- E: Indicator Light
- F: Timer Control Dial

- G: Oven Feet
- H: 12.5" x 9" Wire Rack
- I: 12.5" x 9.75" Air Fry Basket/Rack
- J: 12.55" x 10.11" Bake Tray
- K: 12.5" x 9.75" Crumb Tray

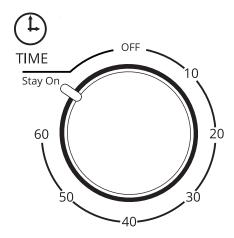
#### STAY ON SETTING

Select this setting when you need to override the timer, to keep the food cooking for a longer time than can be set using the timer.

To select **Stay On**, rotate the timer knob in the counterclockwise direction to the **Stay On** position.

When it this setting the toaster oven will remain on until you turn the timer knob to the **OFF** position.

**CAUTION:** Keep close supervision of oven when you select this setting. Always monitor the food at this setting to prevent overcooking, and to prevent it from catching fire if it is cooked for too long.



#### **5 MODE FUNCTION SETTING**

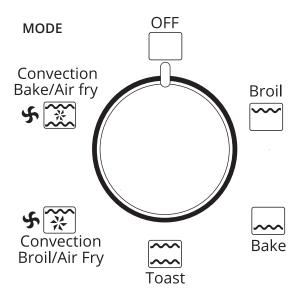
Broil: Top Heating ONLY

Bake: Bottom Heating ONLY

Toast: BOTH- Top + Bottom Heating

\$ Convection/Air Fry Bake: BOTH- Top + Bottom + Air Circulation Fan

ፍርም Convection Broil: Top Heating + Air Circulation Fan

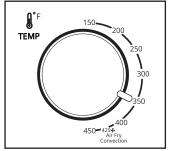


### **BAKE**

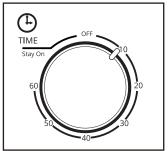
#### **WARNING:** FIRE HAZARD IF CONTENTS IGNITE

- 1. Do not open oven door.
- 2. Unplug oven allow contents to stop burning and cool before opening door.
- 3. Do not use oven cooking bags.
- 4. Always allow at least 1 inch (2.5 cm) between food and heating element.
- 5. Always unplug oven when not in use.

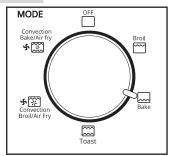
#### BAKE (cont.)



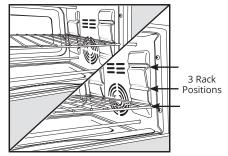
1. **TEMP** Rotate Dial to desired temperature.



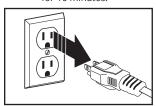
3. Preheat oven to desired temperature for 10 minutes.



2. MODE Rotate Dial to BAKE.



4. Center food in Oven. Rack position will vary depending on size of food.



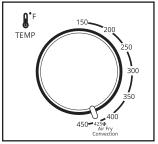
5. Unplug after use.

- Turn food halfway through cooking time.
- Visit foodsafety.gov for more safe cooking temperature information.
- To reheat rolls or biscuits, place on Baking Pan and heat at 300°F (149°C) for 10 minutes.
- Reheat leftover roasts or casseroles at 350°F (177°C) for 20 to 30 minutes or until heated through.
- Bake foods, such as a whole chicken, on low rack position. Place food in Baking Pan.
- Ovens with convection mode: When baking pizza, use convection setting and reduce cooking time by 25%.

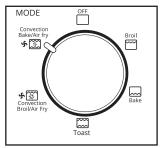
#### **♣** CONVECTION AIR FRY BAKE

#### **⚠ WARNING:** FIRE HAZARD IF CONTENTS IGNITE

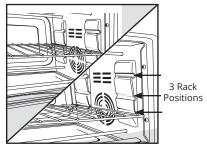
- 1. Do not open oven door.
- 2. Unplug oven allow contents to stop burning and cool before opening door.
- 3. Do not use oven cooking bags.
- 4. Always allow at least 1 inch (2.5 cm) between food and heating element.
- 5. Always unplug oven when not in use.



1. **TEMP** Rotate dial to desired temperature.



2. MODE Rotate Dial to CONVECTION BAKE.



**3.** Center food in Oven. Rack position will vary depending on size of food.



4. Unplug after use.

#### **Tips for Using Convection Bake:**

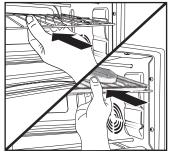
**NOTE:** Convection air fry bake forces more air to circulate in oven, so food will cook faster than conventional bake setting.

- Ovens with convection air fry mode: When baking pizza, use convection setting and reduce cooking time by 25%.
- Bake at same oven temperature but for a shorter period of time. OR
- Bake for same length of time as conventional Bake setting, but reduce temperature by about 25°F (14°C). OR
- Bake for a slightly shorter period of time and at a reduced temperature.
- Turn foods halfway through cooking time.
- Visit <u>foodsafety.gov</u> for more safe cooking temperature information.

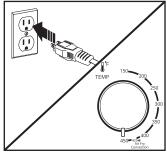


#### **WARNING:** FIRE HAZARD IF CONTENTS IGNITE

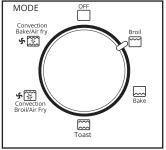
- 1. Do not open oven door.
- 2. Unplug oven allow contents to stop burning and cool before opening door.
- 3. Do not leave oven unattended during operation.
- 4. Do not use oven cooking bags.
- 5. Do not heat foods in plastic containers.
- 6. Always allow at least 1 inch (2.5 cm) between food and heating element.
- 7. Follow food manufacturer's instructions.
- 8. Always unplug oven when not in use.



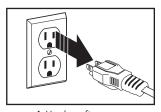
 Slide rack into top position. Place food directly onto a small baking pan or onto a broil rack inserted into a small baking pan. Place pan on rack (as shown) in oven. Do not preheat oven.



Plug in oven and Rotate Temp dial to 450°.



3. Set MODE to **BROIL**. NOTE: Only upper heating elements will be on in Broil mode. You can also use the **CONVENCTION BROIL/AIRFRY** mode for a quicker and more evenly cook. Please see the notes on pages 7-8 regarding tips for using convection modes.



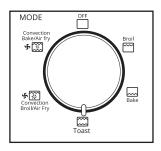
4. Unplug after use.

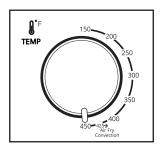
#### **Tips For Broiling**

- Turn foods halfway through cooking time.
- Visit foodsafety.gov for more safe cooking temperature information.

#### OTHER COOKING MODES:







- 1. Slide oven rack or air-fry rack to middle position. Place bread of your choice directly on the rack. Do not pre-heat.
- 2. Plug in oven. Rotate the TEMP dial to 450°.
- 3. Rotate the MODE dial to TOAST.
- 4. Set the TIMER dial to desired amount for the level of toasting.
  - --Please note, TOAST mode uses both the top and bottom elements at the same time. This mode is meant just for quick toasting. Regular and longer cooking on this mode may lead to burning.
- 5. Unplug after use.

#### **CARE AND CLEANING**

#### Warning: Be sure to unplug the oven and allow it to cool before cleaning.

Your oven features a continuous clean coating that automatically cleans itself during normal operation. Any spattering that occurs while cooking and comes into contact with the continuous coating is oxidized while the oven is in operation. If desired, wipe the walls with a damp sponge, cloth or nylon scouring pad and mild detergent. DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS OR SCRAPE THE WALLS WITH A METAL UTENSIL, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.

All accessories should be washed in hot soapy water or can be cleaned in a dishwasher. The door can be wiped with a damp sponge and wiped dry with a paper or cloth towel. Clean the outside with a damp sponge. **DO NOT USE AN ABRASIVE CLEANER AS IT MAY DAMAGE THE EXTERIOR FINISH.** 

DO NOT USE AN ABRASIVE CLEANER OR STEEL WOOL SCOURING PAD ON THE DRIP PAN AS IT MAY DAMAGE THE PORCELAIN ENAMEL FINISH. LET ALL PARTS AND SURFACES DRY THOROUGHLY PRIOR TO PLUGGING OVEN IN AND USING.

#### TIPS AND TROUBLESHOOTING

#### **Tips**

- When using Large Baking Pan, temperature should be set 25°F (14°C) lower than recipe directions.
- Never place glass baking pans or casserole dishes in a countertop oven or toaster oven. Check pan manufacturer's directions for oven-safe rating.
- Do not cover Crumb Tray or any part of Oven with metal foil. This will cause overheating of Oven. Use of metal foil to cover a casserole during cooking is acceptable.

#### For High-Altitude Cooking:

The Extension service will have detailed information about cooking for your area. To locate the Cooperative Extension service in your county, please visit: <a href="http://www.csrees.usda.gov/Extension/">http://www.csrees.usda.gov/Extension/</a>.

#### **Troubleshooting**

 Check to make sure electrical outlet is working and oven is plugged in. Turn TEMP Dial to 350°F (180°C). Turn MODE Dial to BAKE; then turn TIME to STAY ON

#### An odor and smoke come from Oven.

• Smoke and odor are normal during first use of most heating appliances. These will not be present after initial heating period.

#### Some foods burn and some are not done.

- Adjust oven rack position to center food in oven.
- Adjust oven temperature or cooking time for best results with your recipes. **Baking Pan does not fit on rack.**
- Large Baking Pan fits directly into slots. Do not use for broiling.
- Refer to Parts and Features for details on Baking Pan and rack positions.

#### ONE YEAR WARRANTY

AIWA warrants its products for one year against defects in manufacturingunder regular consumer use with original receipt of retail purchase. We believe in our products and want to provide you with a replacement, if needed, but we have to know about the problem while the product is still under warranty. If you discover a defect covered by this warranty, please contact us about receiving a replacement. In order to use the products warranty the customer must provide proof of the retailers receipt.

\*Any customers outside of the U.S. will be responsible for shipping and handling charges if a replacement is required that is not due to a manufacturing defect. If there is not a manufacturing defect, shipping and handling will be applied.

AlWA's warranty is limited to our products only. Our warranty does not cover the replacement or repair cost of any third-party accessory, electronic device or personal property.

For instructions about how to obtain warranty service for your product and product support, please contact Customer Service: 833-902-2335.

Content is subject to change without prior notice. Some content may differ

from how the product works with your specific device.

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Please call for customer support: 833-902-2335.

aiwasupport@xtremeconnected.com

#### Includes:

Toaster Oven, Air Fry Mesh Basket, Bake Tray, Wire Rack, Crumb Tray, User Manual

#### **SPECIFICATIONS:**

Power: 1400 W

Voltage/frequency: AC 120V, 60Hz

Capacity: 19L

