Manuals+

Q & A | Deep Search | Upload

manuals.plus /

- Magic Mill /
- Magic Mill 13-in-1 Air Fryer Toaster Oven User Manual

Magic Mill MTO-32S

Magic Mill 13-in-1 Air Fryer Toaster Oven

USER MANUAL

Model: MTO-32S

Important Safeguards

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

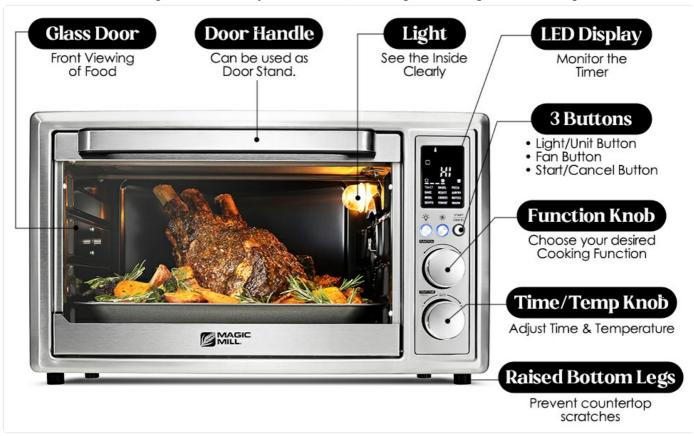
- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not use appliance for other than intended use.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- 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 place any of the following materials in the oven: paper, cardboard, plastic, or any materials not specifically designed for oven use.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

Product Overview and Components

The Magic Mill 13-in-1 Air Fryer Toaster Oven is designed for versatile cooking. Familiarize yourself with its main components and included accessories.



Overall view of the Magic Mill 13-in-1 Air Fryer Toaster Oven, showcasing its sleek design and a meal being cooked inside.



Detailed diagram illustrating the key components of the oven, including the Glass Door, Door Handle, Light, LED Display, 3 Buttons (Light/Unit, Fan, Start/Cancel), Function Knob, Time/Temp Knob, and Raised Bottom Legs.

Included Accessories:

- Crumb Tray: Collects crumbs and drips for easy cleaning.
- Air Fryer Basket: Designed for optimal air circulation during air frying.
- Food Tray (Baking Pan): For baking, roasting, and collecting drips.
- Wire Rack: For toasting, baking, and general cooking.
- Rotisserie Fork Set: For rotisserie cooking of whole chickens or roasts.
- Rotisserie Handle: For safely inserting and removing the rotisserie fork set.
- Food Tray Handle: For safely inserting and removing the food tray.



Visual representation of the oven's 360° Rapid Hot Air Circulation technology, non-stick interior, and the various dishwasher-safe accessories including Food Tray Handle, Rotisserie Handle, Removable Crumb Tray, Rotisserie Fork, Air Fry Basket, Food Tray, and Wire

Setup and First Use

- 1. **Unpacking:** Carefully remove the oven and all accessories from the packaging. Remove any packing materials, stickers, or labels.
- 2. **Placement:** Place the oven on a stable, level, heat-resistant surface. Ensure there is at least 4 inches (10 cm) of clearance on all sides and above the oven for proper ventilation. Do not place it directly against a wall or under cabinets.
- 3. **Initial Cleaning:** Before first use, wipe down the interior and exterior of the oven with a damp cloth. Wash all accessories (crumb tray, air fryer basket, food tray, wire rack, rotisserie fork set, rotisserie handle, food tray handle) with warm, soapy water. Rinse thoroughly and dry completely. The crumb tray, air fryer basket, food tray, wire rack, rotisserie fork set, and rotisserie handle are dishwasher-safe. The main unit is not dishwasher safe.
- 4. **First Burn-Off:** It is normal for a new appliance to emit a slight odor or smoke during its first use. To eliminate this, plug in the oven, set it to "Bake" at 400°F (200°C) for approximately 15 minutes. Ensure the area is well-ventilated. This process helps burn off any manufacturing residues.
- 5. Power Connection: Ensure the oven is plugged into a grounded 120V, 60Hz electrical outlet.

Operating Instructions

The Magic Mill Air Fryer Toaster Oven features an intuitive control panel with an LED display, function knob, time/temp knob, and three control buttons.



Detailed view of the oven's control panel, showing the LED display, function selection, and control knobs for temperature/time.

Control Panel Overview:

- LED Digital Display: Shows selected function, temperature, time, and other indicators.
- Function Knob: Rotate to select from 13 preset cooking functions.
- Time/Temp Knob: Rotate to adjust cooking time or temperature. Press to switch between time and temperature
 adjustment.
- **Light/Unit Button:** Press to turn the interior light on/off. Press and hold to switch between Fahrenheit (°F) and Celsius (°C).
- Fan Button: Activates or deactivates the convection fan for certain functions.
- Start/Cancel Button: Press to start or pause cooking. Press and hold to cancel the current operation.

Cooking Functions:

The oven offers 13 versatile preset functions:



Visual guide to the 12 smart preset programs: Toast, Bagel, Pizza, Bake, Roast, Air Fry, Broil, Cookies, Rotisserie, Dehydrate, Ferment, and Warm. Each program has a suggested temperature range.

- Toast: For bread and pastries.
- Bagel: Specifically designed for bagels.
- Pizza: Optimal settings for baking pizzas.
- Bake: General baking function.
- Roast: For roasting meats and vegetables.
- Airfry: Utilizes rapid hot air circulation for crispy results.
- Broil: For browning and crisping the top of food.
- Cookies: Preset for baking cookies.
- Rotisserie: For rotating and cooking whole poultry or roasts.
- Dehydrate: Low temperature, long duration for dehydrating fruits, vegetables, etc.

- Ferment: For proofing dough or making yogurt.
- Keep Warm: Maintains food at a warm temperature.

General Operation Steps:

- 1. Prepare Food: Place food on the appropriate accessory (e.g., air fryer basket for air frying, food tray for baking).
- 2. Insert Accessory: Slide the accessory with food into the desired rack position inside the oven.
- 3. **Select Function:** Rotate the Function Knob to choose your desired cooking mode. The LED display will show the default time and temperature for that function.

4. Adjust Time/Temp:

- Press the Time/Temp Knob to toggle between adjusting time and temperature.
- Rotate the Time/Temp Knob to increase or decrease the value.
- 5. **Start Cooking:** Press the Start/Cancel Button to begin the cooking process. The oven will preheat if necessary, and then the timer will begin counting down.
- 6. Monitor Cooking: Use the Light/Unit button to turn on the interior light to check food progress.
- 7. **End Cooking:** The oven will beep when cooking is complete. Carefully remove food using oven mitts and appropriate handles.
- 8. Cancel Operation: To stop cooking at any time, press and hold the Start/Cancel Button.

Specific Function Notes:

- Air Frying: For best results, use the air fryer basket and ensure food is in a single layer to allow for optimal air circulation. The convection fan will automatically activate.
- Rotisserie: Secure the food onto the rotisserie fork set. Insert the rotisserie assembly into the oven's rotisserie sockets. Select the Rotisserie function. Ensure the rotisserie handle is used for safe insertion and removal.
- **Dehydrate:** This function operates at lower temperatures for extended periods (up to 24 hours). Ensure proper ventilation.

Maintenance and Cleaning

Regular cleaning will ensure the longevity and optimal performance of your Magic Mill Air Fryer Toaster Oven.

- 1. Always Unplug: Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
- 2. **Crumb Tray:** The removable crumb tray should be emptied and cleaned regularly, especially after each use. Slide it out, discard crumbs, and wash with warm, soapy water. Rinse and dry thoroughly.
- 3. **Interior Cleaning:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive cleaner can be used. Do not use steel wool pads or abrasive cleaners as they may damage the non-stick interior.
- 4. **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth. For brushed stainless steel, wipe in the direction of the grain to avoid streaks. Do not use harsh chemicals or abrasive materials.
- 5. **Accessories:** All included accessories (air fryer basket, food tray, wire rack, rotisserie fork set, rotisserie handle, food tray handle) are dishwasher-safe for convenient cleaning.
- 6. Glass Door: Clean the glass door with a glass cleaner or a damp cloth. Avoid scratching the surface.
- 7. Storage: When not in use, ensure the oven is clean and dry. Store it in a cool, dry place.

Note: The main oven unit is not dishwasher safe. Never immerse the oven, cord, or plug in water or any other liquid.

Troubleshooting

If you encounter issues with your Magic Mill Air Fryer Toaster Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working electrical outlet. Check your circuit breaker.
Oven emits smoke or odor during first use.	Manufacturing residues burning off.	This is normal. Run the oven empty at 400°F (200°C) for 15 minutes in a well-ventilated area.
Food is not cooking evenly or as expected.	Incorrect temperature/time; overcrowding; improper accessory use.	Verify selected function, temperature, and time. Do not overcrowd the oven; cook in batches if necessary. Ensure correct accessory is used for the function (e.g., air fryer basket for air frying).
Control panel beeps loudly when adjusting settings.	Normal operational feedback.	The beeping sound is an audible confirmation of knob rotations and button presses. This is part of the oven's design.
Air fryer function does not seem to be working (no fan sound/air circulation).	Fan not activated; perceived lack of strong airflow.	Ensure the "Airfry" function is selected. The convection fan operates quietly and may not produce a strong audible sound, but it is working to circulate hot air. Ensure the fan button is pressed if you wish to manually activate/deactivate it for other functions.
Door does not close properly.	Obstruction; hinge issue.	Check for any food debris or accessories obstructing the door. If the hinge is damaged, contact customer support.

If the problem persists after trying these solutions, please contact Magic Mill customer support for assistance.

Specifications

Feature	Detail
Brand	Magic Mill
Model Name	MTO-32S
Capacity	30 Liters (30L)
Power	1800W (120V)
Outer Dimensions (L x W x H)	20.1 x 16.5 x 12.1 inches (51 x 42 x 31 cm)
Inner Dimensions	14.2 x 13.9 x 9.8 inches
Temperature Range	80-450°F (27-232°C)
Timer Capacity	Up to 24 hours
Control Type	Knob with LED Touch Display

Feature	Detail
Material	Brushed Stainless Steel, Tempered Glass Door
Included Components	Baking Pan, Air Fryer Basket, Wire Rack, Crumb Tray, Rotisserie Fork Set, Rotisserie Handle, Food Tray Handle
Item Weight	25.6 pounds
UPC	042796303200





20.1" | 51cm

16.5" | 42cm









Image illustrating the sleek design and compact size of the oven, along with its external dimensions (20.1" L x 16.5" W x 12.1" H), 30L capacity, and ability to accommodate 6 slices of toast or a 13-inch pizza.

Magic Mill stands behind the quality of its products. For specific warranty information, please refer to the warranty card included with your purchase or visit the official Magic Mill website.

If you have any questions, require technical assistance, or need to report an issue, please contact Magic Mill customer support:

- Online Support: Visit the Magic Mill Store on Amazon for product information and support resources.
- **Contact Information:** Refer to your product packaging or the Magic Mill website for the most current contact details (phone, email).

Please have your model number (MTO-32S) and purchase date ready when contacting support.

© 2023 Magic Mill. All rights reserved.

Related Documents - MTO-32S



Magic Mill MFD-7100 Food Dehydrator Instruction Manual

Comprehensive instruction manual for the Magic Mill MFD-7100 Food Dehydrator, covering important safeguards, usage methods, drying tips, storage, and maintenance.



Magic Chef MCC1311ARB/MCC1311ARS Built-in Convection Microwave Oven User Manual

This user manual provides comprehensive instructions for operating and maintaining the Magic Chef MCC1311ARB and MCC1311ARS built-in convection microwave oven. It covers safety guidelines, installation procedures, specifications, parts and features, cooking functions, special programs, care and cleaning, troubleshooting, and frequently asked questions.



Magic Mill Food Dehydrator MFD-7700 Instruction Manual

Comprehensive instruction manual for the Magic Mill Food Dehydrator MFD-7700, covering setup, operation, safety guidelines, troubleshooting, and recipes for various dried foods.



Magic Chef 24-Inch Built-In Wall Oven User's Manual - MCSWOE24S

User's manual for the Magic Chef 24-Inch Built-In Wall Oven (Model MCSWOE24S). Covers product registration, safety, specifications, installation, operation, care, troubleshooting, and warranty. Learn how to safely and effectively use your Magic Chef oven.



Magic Chef 24-Inch Built-In Wall Oven User's Manual

User's manual for the Magic Chef 24-Inch Built-In Wall Oven, Model MCSWOE24S. Includes product registration, safety instructions, specifications, parts and features, installation, operation, care, maintenance, and troubleshooting.



Magic Mill MFD-1010 Food Dehydrator Instruction Manual and Recipes

Comprehensive instruction manual for the Magic Mill MFD-1010 Food Dehydrator, including technical specifications, safety guidelines, usage instructions, and a variety of recipes for fruit leather, jerky, yogurt, and more.