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› Silonn Air Fryer Oven 16QT 21-in-1 Smart Air Fryer Toaster Oven Combo Digital Countertop Natural Convection Roast Bake Dehydrate and Reheat 1600W Stainless Steel User Manual

Silonn SLAF02

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Model: SLAF02

INTRODUCTION

Thank you for choosing the Silonn Air Fryer Oven. This versatile 21-in-1 appliance combines the functions of an air fryer and a toaster oven, allowing you to toast, bake, roast, dehydrate, and reheat a wide variety of foods. With its 16QT large capacity and 1600W power, it is designed for efficient and convenient cooking. Please read this manual thoroughly before operation to ensure safe and optimal performance.



Image: The Silonn Air Fryer Oven, featuring its digital display and a roasted turkey visible through the glass door. This appliance is designed for multi-functional cooking.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or main housing 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.
- 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.
- Do not use appliance for other than intended use.
- 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 cooking.
- 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.
- Exercise extreme caution when removing tray or disposing of hot grease.

PRODUCT OVERVIEW

Components and Accessories

The Silonn Air Fryer Oven comes with several accessories to enhance your cooking experience:

- **Crumb Tray:** Collects crumbs and drips for easy cleaning.
- **Oil Tray:** Can be used to catch excess oil or for baking.
- **Wire Rack:** For general baking, roasting, or toasting.
- **Air Fry Basket:** Designed for optimal air circulation during air frying.
- **Tray Handle:** For safely inserting and removing hot trays and racks.
- **Recipe Book:** Provides cooking ideas and guidelines.

Included Accessories



Image: A visual representation of the Silonn Air Fryer Oven's included accessories, such as the tray handle, broil rack, bake pan, air fry basket, and crumb tray. It also shows a person placing items into a dishwasher, indicating some accessories are dishwasher safe.

Control Panel Overview

The digital control panel allows for precise control over cooking functions, time, and temperature.

21 Air Fry Food Settings

Choose any cooking method you want



Image: A detailed view of the Silonn Air Fryer Oven's control panel, highlighting the digital display, function dial, and various buttons for preheat, air fry, oven, reheat, and start/stop. The panel lists 21 cooking presets like Air Fry, Fries, Ribs, Wings, Chicken, Dehydrate, Bacon, Fish, Steak, Warm, Shrimp, Veggies, Defrost, Pizza, Bake, Broil, Roast, Toast, Pastry, and Ferment.

SETUP

- Unpacking:** Carefully remove the appliance and all accessories from the packaging. Remove any packing materials, stickers, or labels.
- Initial Cleaning:** Before first use, wipe the exterior of the oven with a damp cloth. Wash all accessories (air fry basket, wire rack, bake pan, crumb tray, tray handle) in warm, soapy water. Rinse thoroughly and dry completely.
- Placement:** Place the Silonn Air Fryer Oven on a stable, level, heat-resistant surface. Ensure there is at least 6 inches (15 cm) of clear space on all sides and above the appliance to allow for proper air circulation. Do not place it directly against a wall or under cabinets.

4. **Power Connection:** Ensure the power cord is fully extended and plugged into a grounded electrical outlet.
5. **First Use Burn-Off:** It is recommended to run the oven empty for about 15 minutes at 400°F (200°C) before first use to burn off any manufacturing residues. A slight odor or smoke may be present during this process; this is normal. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

Understanding the Controls

- **Function Dial (TIME/TEMP):** Rotate to select cooking functions, adjust time, or adjust temperature. Press to confirm selection.
- **PREHEAT Button:** Initiates a preheating cycle.
- **AIR FRY Button:** Activates air frying modes.
- **OVEN Button:** Activates traditional oven modes (Bake, Roast, Broil, Toast, etc.).
- **REHEAT Button:** Activates the reheating function.
- **START/STOP Button:** Starts or pauses/stops the cooking cycle.

General Operation Steps

1. **Prepare Food:** Place your food on the appropriate accessory (air fry basket, wire rack, or bake pan).
2. **Insert Accessory:** Slide the accessory with food into the desired rack position inside the oven. Ensure the crumb tray is always in place at the bottom.
3. **Select Function:**
 - Press the **AIR FRY** or **OVEN** button depending on your desired cooking method.
 - Rotate the **Function Dial** to scroll through the available presets (e.g., Fries, Chicken, Bake, Roast).
 - Press the **Function Dial** to select the desired preset.
4. **Set Time and Temperature:**
 - After selecting a preset, the display will show a default time. Rotate the **Function Dial** to adjust the cooking time.
 - Press the **Function Dial** again to switch to temperature adjustment. Rotate the dial to set the desired temperature.
 - For some functions, you may press the **PREHEAT** button before setting time/temp to allow the oven to reach the desired temperature first.
5. **Start Cooking:** Press the **START/STOP** button to begin the cooking process.
6. **Monitor Cooking:** The internal light can be turned on to check food progress.
7. **End of Cooking:** The oven will beep when the cooking cycle is complete. Carefully remove food using the tray handle or oven mitts.

16QT/15L Large Capacity



9.5 Inch
Pizza



5 LBS ROAST
CHICKEN



32 CHICKEN
WINGS



4 SLICES OF
TOAST



32 COOKIES



Image: This image illustrates the 16QT (15L) large capacity of the Silonn Air Fryer Oven, demonstrating its ability to accommodate a 9.5-inch pizza, a 5-pound roast chicken, 32 chicken wings, 4 slices of toast, or 32 cookies.

Air Fryer + Toaster Oven



360° Circulation
Cooking



21 Air Fry
Food Settings



Oil-free
Air Fry



Top And Bottom
Heating Tubes
(Cook Evenly)



Image: The Silonn Air Fryer Oven is shown on a kitchen counter, surrounded by a variety of cooked meals such as lasagna, french fries, roasted vegetables, and lamb chops, emphasizing its versatility as both an air fryer and a toaster oven.

MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and longevity of your Silonn Air Fryer 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 cleaned regularly, ideally after each use, to prevent grease buildup and potential fire hazards. Slide it out and wash with warm, soapy water.
3. **Accessories:** The air fry basket, wire rack, and bake pan can be washed with warm, soapy water. For stubborn food residue, soak them before cleaning. Many accessories are dishwasher safe for convenience. Avoid using abrasive scouring pads or metal utensils that could damage the non-stick coating.
4. **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For baked-on grease, a non-abrasive cleaner designed for oven interiors can be used. Do not use steel wool or abrasive cleaners.

5. **Exterior:** Wipe the exterior of the oven with a soft, damp cloth. Do not use abrasive cleaners or solvents.
6. **Heating Elements:** Do not attempt to clean the heating elements. If food particles are on the elements, they will burn off during operation.
7. **Storage:** Ensure the oven and all accessories are clean and dry before storing. Store in a cool, dry place.



Image: A user is shown carefully removing a baking tray filled with a roasted chicken and various vegetables from the Silonn Air Fryer Oven, demonstrating the ease of access and the appliance's capability for preparing oil-free meals.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet not working; power cord damaged.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. Contact customer support if the cord is damaged.
Food is not cooking evenly.	Overcrowding the basket/tray; incorrect temperature/time; food not flipped/shaken.	Do not overcrowd the cooking area. Cook in batches if necessary. Adjust temperature and time as per recipe. Shake or flip food halfway through cooking for even results.
White smoke coming from the oven.	Grease/oil residue from previous use; high-fat food cooking.	Clean the crumb tray and accessories thoroughly after each use. For high-fat foods, place a small amount of water in the crumb tray to reduce smoke.
Appliance smells like plastic/burning.	First use burn-off; new appliance odor; food residue on heating elements.	This is normal for first few uses. Ensure good ventilation. If odor persists, clean thoroughly. If it's a strong burning smell, unplug immediately and contact support.
Digital display shows an error code.	Internal malfunction.	Unplug the oven, wait 5 minutes, then plug it back in. If the error persists, contact customer support.

SPECIFICATIONS

- **Brand:** Silonn
- **Model:** SLAF02 (SLAF02B)
- **Capacity:** 16 Quarts (15 Liters)
- **Wattage:** 1600 Watts
- **Control Method:** Touch / Dial
- **Material:** Stainless Steel
- **Color:** Black
- **Product Dimensions:** 37.49 x 43.94 x 41.5 cm (approx. 14.76 x 17.30 x 16.34 inches)
- **Item Weight:** 6.8 kg (approx. 14.99 lbs)
- **Special Features:** Manual control, 21-in-1 functions (Air Fry, Toast, Bake, Roast, Dehydrate, Reheat, etc.)

WARRANTY AND SUPPORT

Silonn stands behind the quality of its products.

- **90-Day Cooking Trial:** We offer a 90-day trial period for the Silonn Air Fryer Oven. If you are not satisfied, you may be eligible for a return. Please refer to your purchase terms for details.
- **Customer Care:** For any questions, issues, or support needs, our US-based customer service team is available to assist you. Please refer to the contact information provided with your product packaging or on the official Silonn website.



Customer Care

From video tutorials to extended phone hours, our Air Fryer Oven-loving team in Minnesota always provides support in the way that works best for you. We love our products, so we love talking about them. We'll treat you like a friend, just genuine answers, and if something goes wrong, we'll make it right.

Image: A team of Silonn customer care representatives smiling and engaged in a meeting, symbolizing the company's commitment to providing support and assistance to its customers.

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