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› Hamilton Beach 11.6 QT Digital Air Fryer Oven User Manual

Hamilton Beach 35073

Hamilton Beach 11.6 QT Digital Air Fryer Oven User Manual

Model: 35073

INTRODUCTION

This user manual provides comprehensive instructions for the safe and efficient operation of your Hamilton Beach 11.6 QT Digital Air Fryer Oven. This versatile appliance combines the functions of an air fryer, toaster oven, roaster, pizza oven, dehydrator, and sandwich maker, designed to simplify your cooking experience. Please read all instructions carefully before first use and retain for future reference.



Figure 1: Hamilton Beach 11.6 QT Digital Air Fryer Oven (Model 35073)

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plug, or air fryer 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 dropped or 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.

PRODUCT OVERVIEW AND COMPONENTS

The Hamilton Beach 11.6 QT Digital Air Fryer Oven is designed for versatile cooking. Familiarize yourself with its main components:

- **Digital Control Panel:** Features touch controls for various functions, time, and temperature adjustments.
- **Easy-View Window:** Allows monitoring of food during cooking without opening the door.
- **Lit Interior:** Provides visibility inside the cooking chamber.
- **Cooking Chamber:** Main area for food preparation with multiple rack positions.
- **Mesh Shelves (3 included):** Designed for optimal air circulation during air frying and dehydrating.
- **Drip/Crumb Tray:** Collects excess oil and crumbs, making cleanup easier.
- **Rotisserie Lifter/Accessories:** For rotisserie cooking of whole chickens or roasts.

Accessories included:

3 mesh shelves, drip/crumb tray
and rotisserie lifter/accessories



Figure 2: Included accessories: 3 mesh shelves, drip/crumb tray, and rotisserie lifter/accessories.



Keep an eye on Your food as it cooks

With easy-view window and lit interior

Figure 3: The easy-view window and lit interior allow you to monitor food as it cooks.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Ensure all components listed in the "Product Overview" section are present.
2. **Initial Cleaning:** Before first use, wipe the exterior of the appliance with a damp cloth. Wash all removable parts (mesh shelves, drip/crumb tray, rotisserie accessories) in warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the air fryer oven on a stable, heat-resistant surface, away from walls or other appliances to ensure proper ventilation. Ensure there is at least 6 inches of clear space on all sides and above the unit.
4. **Insert Drip/Crumb Tray:** Always place the drip/crumb tray at the very bottom of the cooking chamber to catch any drips or crumbs during cooking.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Your Hamilton Beach Air Fryer Oven features a digital control panel for easy operation.

Digital Control Panel

Easy customizable cooking controls

Let you adjust the cooking time up to 60 minutes and temperature up to 400°F



Figure 4: Digital control panel with temperature and time adjustments.

The digital display shows temperature and time. Use the touch controls to select functions and adjust settings.

Pre-Set Functions

The air fryer oven includes 8 one-touch presets for common foods:

- French Fries
- Beef
- Chicken
- Fish
- Shrimp
- Rotisserie
- Vegetables
- Dehydrate

Air frying made easy

8 one-touch cooking presets for all your favorite foods



Little to
no oil



No preheat
needed



One-touch
operation



Cooks 2x faster
than an oven



Crispy
results



French Fries



Beef



Chicken



Fish



Shrimp



Rotisserie



Vegetables



Dehydrate

Figure 5: Visual representation of the 8 one-touch cooking presets.

General Cooking Steps

1. Place food on the appropriate mesh shelf or rotisserie accessory. For best air frying results, arrange food in a single layer.
2. Insert the mesh shelf(es) into the desired rack positions within the cooking chamber. Ensure the drip/crumb tray is in place at the bottom.
3. Close the oven door.
4. Select a pre-set function or manually set the desired temperature (up to 400°F) and time (up to 60 minutes) using the digital controls.
5. Press the Start button to begin cooking.

6. Monitor food through the easy-view window. Some recipes may require shaking or flipping food halfway through cooking for even results.
7. When cooking is complete, the appliance will beep. Carefully remove food using heat-resistant mitts.

Rotisserie Function

The rotisserie function is ideal for cooking whole chickens or roasts up to 5 lbs.

1. Prepare your food for rotisserie cooking, ensuring it is securely fastened to the rotisserie spit.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Select the "Rotisserie" pre-set or manually set time and temperature.
4. Press Start. The rotisserie will rotate the food for even cooking.
5. Use the rotisserie lifter to safely remove the hot food and spit from the oven.

Six appliances in one

More versatile in less space



Air fryer, toaster oven, roaster, pizza oven, dehydrator and sandwich maker

Figure 6: The appliance functions as an air fryer, toaster oven, roaster, pizza oven, dehydrator, and sandwich maker.

COOKING GUIDELINES

- **Oil Usage:** Air frying requires little to no oil. A light spray or toss with a small amount of oil can enhance crispiness.
- **Preheating:** While not always necessary, preheating for 3-5 minutes can improve cooking results for some foods.
- **Batch Cooking:** For best results, avoid overcrowding the shelves. Cook in smaller batches if necessary to ensure even air circulation and crispiness.
- **Shaking/Flipping:** For foods like fries or chicken nuggets, shaking the mesh shelves or flipping items halfway through cooking helps achieve uniform browning.
- **Doneness:** Always ensure food is cooked to a safe internal temperature.



**Extra-large
capacity
for full meals**
Fits 1.5 lbs. of fries or
chicken nuggets, a 5 lb.
chicken or 9" pizza

Figure 7: Extra-large capacity fits 1.5 lbs. of fries or chicken nuggets, a 5 lb. chicken, or a 9" pizza.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your air fryer oven.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Drip/Crumb Tray:** Remove and empty the drip/crumb tray after each use. Wash with warm, soapy water.

- 3. **Mesh Shelves and Accessories:** Wash mesh shelves and rotisserie accessories with warm, soapy water. For stubborn food residue, soak them before cleaning. These parts are not dishwasher safe.
- 4. **Interior:** Wipe the interior of the oven with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- 5. **Exterior:** Wipe the exterior with a damp cloth. Do not immerse the appliance in water.
- 6. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure plug is securely in outlet; check household circuit breaker; try another outlet.
Food is not crispy.	Overcrowding; insufficient cooking time/temperature; too much moisture.	Cook in smaller batches; increase time or temperature; pat food dry before cooking.
White smoke coming from appliance.	Excess oil/grease in drip tray; fatty food cooking.	Clean drip tray; ensure food is not excessively greasy.
Rotisserie not rotating.	Food too heavy or not balanced; rotisserie not properly installed.	Ensure food weight is within limits (max 5 lbs); re-install rotisserie spit correctly.

SPECIFICATIONS

Feature	Detail
Brand	Hamilton Beach
Model Name	11.6 QT Digital
Model Number	35073
Capacity	11.6 Quarts (11 Liters)
Output Wattage	1700 Watts
Voltage	120 Volts
Max Temperature Setting	400°F (204°C)
Control Method	Touch
Product Dimensions	13.53"D x 12.74"W x 15.4"H
Item Weight	16.42 pounds
Color	Black
Material	Plastic
Special Feature	Programmable



11.6 Quart Digital Air Fryer Oven

Figure 8: Product dimensions for the 11.6 Quart Digital Air Fryer Oven.

WARRANTY AND SUPPORT

For warranty information, product registration, or customer support, please visit the official Hamilton Beach website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

Hamilton Beach Official Website: www.hamiltonbeach.com

