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› [Calphalon Performance 12-in-1 Air Fry Toaster Oven with Dual Zone 12" Pizza Drawer Oven combo - Instruction Manual](#)

## Calphalon TSCLTV-PZDADAFDS-A

# Calphalon Performance 12-in-1 Air Fry Toaster Oven

Model: TSCLTV-PZDADAFDS-A



## INTRODUCTION

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Thank you for choosing the Calphalon Performance 12-in-1 Air Fry Toaster Oven with Dual Zone 12" Pizza Drawer Oven combo. This versatile appliance is expertly designed with individual zones to cook two separate dishes simultaneously, offering multifunctionality and maximum performance for your kitchen. From air frying to baking, its turbo convection technology ensures perfect results every time.



Figure 1: Front view of the Calphalon Performance 12-in-1 Air Fry Toaster Oven.

Key features include:

- **Dual Cooking Zones:** Cook two meals simultaneously with dedicated upper and lower zones.
- **12 Precision Cooking Functions:** Including Bake, Air Fry, Broil, Roast, Toast, Keep Warm (Upper Zone), and Bake, Pizza, Crisp, Roast, Cookies, Keep Warm (Lower Zone).
- **Turbo Convection Heat Technology:** Ensures faster and more even cooking.
- **Independent Controls:** Program separate timers for each zone.
- **Large Capacity:** Upper zone accommodates up to a 4 lb chicken; lower zone fits a 12" pizza.
- **Sleek Dark Stainless Steel Design:** Durable and stylish.

## IMPORTANT SAFETY INFORMATION

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Please read all instructions carefully before using this appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always unplug the oven from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 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.

- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The appliance contains PTFE, Aluminum, Iron, and Chromium. Ensure proper ventilation during use.
- Always ensure the crumb tray is properly inserted before operation.
- Do not place any materials other than manufacturer-recommended accessories in the oven.

## COMPONENTS AND ACCESSORIES

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Your Calphalon Performance Dual Oven comes with the following accessories:

- Nonstick Baking Pan
- Air Fry Rack
- Wire Rack
- Removable Crumb Tray



**DISHWASHER-SAFE ACCESSORIES:**  
AIR FRY RACK, NONSTICK BAKING PAN, WIRE RACK,  
AND REMOVABLE CRUMB TRAY

## SETUP

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1. **Unpack:** Carefully remove all packaging materials, including any protective films or stickers.
2. **Clean:** Wash the baking pan, air fry rack, wire rack, and crumb tray in warm, soapy water. Wipe the interior and exterior of the oven with a damp cloth. Dry all parts thoroughly.
3. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 6 inches) on all sides and above the oven for proper ventilation. Do not place it near a wall or under cabinets.
4. **Crumb Tray:** Insert the removable crumb tray into the bottom of the oven.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.
6. **Initial Burn-Off:** Before first use, operate the oven empty for approximately 15 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

## OPERATING INSTRUCTIONS

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The Calphalon Performance Dual Oven features two independent cooking zones and a digital control panel for precise operation.



Figure 3: Digital control panel with various cooking functions.

## Understanding the Dual Zones

The oven is divided into an Upper Zone and a Lower Zone, each with its own set of functions and controls. This allows you to cook different items at different temperatures and times simultaneously.





## INDEPENDENT PRECISION COOKING CHAMBERS TWO MEALS IN HALF THE TIME

Figure 4: The dual cooking zones in operation, demonstrating simultaneous cooking.

### Using the Control Panel

The digital control panel allows you to select cooking functions, adjust temperature, and set cooking time for both zones.

- **Function Buttons:** Press the desired function button (e.g., BAKE, AIR FRY, PIZZA) for the respective zone.
- **Temperature Adjustment:** Use the **TEMP** up/down arrows to set the desired temperature.
- **Time Adjustment:** Use the **TIME** up/down arrows to set the cooking duration.
- **Start/Pause:** Press the Play/Pause button to start or pause the cooking cycle.
- **Cancel:** Press the 'X' button to cancel the current operation.

### Cooking Functions Overview

Here's a brief guide to the available functions:

Zone	Function	Description
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Zone	Function	Description
Upper	Bake	For general baking of casseroles, cakes, etc.
Upper	Air Fry	Achieve crispy results with little to no oil. Use the Air Fry Rack.
Upper	Broil	For browning or cooking thin cuts of meat.
Upper	Roast	Ideal for roasting meats and vegetables.
Upper	Toast	For toasting bread, bagels, etc. Adjust darkness level.
Upper	Keep Warm	Maintains food temperature after cooking.
Lower	Bake	For general baking in the lower drawer.
Lower	Pizza	Optimized for cooking 12-inch pizzas to perfection.
Lower	Crisp	For achieving extra crispiness on foods.
Lower	Roast	For roasting smaller items in the lower drawer.
Lower	Cookies	Specific setting for baking cookies.
Lower	Keep Warm	Maintains food temperature after cooking in the lower zone.



## LARGE CAPACITY COOK FULL-SIZED MEALS & PROTEINS

Figure 5: The upper zone's large capacity for full-sized meals.

### CLEANING AND MAINTENANCE

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Regular cleaning and maintenance will ensure the longevity and optimal performance of your Calphalon Dual Oven.

1. **Always Unplug:** Before cleaning, always unplug the oven and allow it to cool completely.
2. **Crumb Tray:** Remove the crumb tray and discard any crumbs. Wash the tray with warm, soapy water or place it in the dishwasher.
3. **Accessories:** The nonstick baking pan, air fry rack, and wire rack are dishwasher safe for easy cleaning.
4. **Interior:** Wipe the interior surfaces with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Avoid using harsh chemicals or abrasive pads that could damage the nonstick coating.
5. **Exterior:** Clean the exterior with a soft, damp cloth. For the dark stainless steel finish, use a stainless steel cleaner if necessary, wiping in the direction of the grain.



6. **Door:** Clean the glass door with a glass cleaner or a damp cloth.
7. **Storage:** Ensure the oven is completely dry before storing. Store in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Calphalon Dual Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure oven is securely plugged into a working outlet. Check household circuit breaker.
Food not cooking evenly.	Overcrowding; improper rack position; uneven food placement.	Avoid overcrowding the oven. Refer to recipes for recommended rack positions. Rotate food halfway through cooking.
Excessive smoke during cooking.	Food residue; high-fat foods; crumb tray not clean.	Clean the oven interior and crumb tray thoroughly. Use a baking pan under fatty foods to catch drips.
Digital display not working or flickering.	Moisture in control panel; temporary electrical glitch.	Unplug the oven for 5 minutes, then plug back in. Ensure no steam or liquid enters the control panel area. If problem persists, contact customer support.

If the problem persists after trying these solutions, please contact Calphalon Customer Support.

SPECIFICATIONS

Attribute	Detail
Brand	Calphalon
Model Name	Air Fry Oven with Xpress Crisp Drawer
Item Model Number	TSCLTV-PZDADAFDS-A
Color	Dark Stainless
Product Dimensions	16"D x 17.7"W x 13.7"H
Item Weight	25.1 pounds
Control Type	Touch Control
Power Source	Electrical Outlet
Material	Stainless Steel
UPC	053891165990

WARRANTY INFORMATION

Specific warranty details for your Calphalon Performance 12-in-1 Air Fry Toaster Oven are typically included with your purchase documentation. Please refer to the warranty card or leaflet provided in the product packaging for information

regarding coverage, duration, and terms and conditions. Keep your proof of purchase for warranty claims.

## CUSTOMER SUPPORT

For further assistance, product registration, or to inquire about replacement parts, please contact Calphalon Customer Support. Visit the official Calphalon website for the most up-to-date contact information and support resources.

Website: [www.calphalon.com](http://www.calphalon.com)



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### Related Documents - TSCLTV-PZDADAFDS-A

	<p><a href="#">Calphalon Performance Air Fry Countertop Oven Instruction Manual</a></p> <p>Instruction manual for the Calphalon Performance Air Fry Countertop Oven, Model TSCLTRDG1-AFS-026. Includes important safeguards, product diagram, usage instructions, cooking functions details, cleaning and maintenance, troubleshooting, and warranty information.</p>
	<p><a href="#">Calphalon Cool Touch Countertop Oven Instruction Manual (TSCLTVCT2)</a></p> <p>Comprehensive instruction manual for the Calphalon Cool Touch Countertop Oven (Model TSCLTVCT2), covering setup, operation, functions, cleaning, maintenance, and troubleshooting.</p>
	<p><a href="#">Calphalon 14-Cup Programmable Coffeemaker Instruction Manual</a></p> <p>Comprehensive instruction manual for the Calphalon 14-Cup Programmable Coffeemaker (Model BVCL-JJ100-A). Learn about important safety precautions, setup, brewing, cleaning, maintenance, and warranty information.</p>



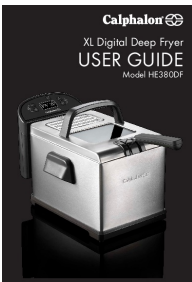
[Calphalon 14 Cup Programmable Coffeemaker Instruction Manual](#)

Comprehensive instruction manual for the Calphalon 14 Cup Programmable Coffeemaker, detailing important safeguards, setup, operation, cleaning, decalcifying, and warranty information.



[Calphalon 14-Cup Programmable Coffeemaker Instruction Manual](#)

This instruction manual provides detailed guidance for operating, maintaining, and troubleshooting your Calphalon 14-Cup Programmable Coffeemaker. Learn about safety precautions, brewing functions, cleaning procedures, and warranty information.



[Calphalon XL Digital Deep Fryer User Guide \(Model HE380DF\)](#)

User guide for the Calphalon XL Digital Deep Fryer (Model HE380DF). Covers setup, operation, safety, cleaning, maintenance, and includes recipes. Features the Opti-Heat System for precise temperature control.