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› BLAZANT M-29 Dual Zone Toaster Oven Air Fryer Combo Instruction Manual

## BLAZANT M-29

# BLAZANT M-29 Dual Zone Toaster Oven Air Fryer Combo Instruction Manual

Model: M-29 | Brand: BLAZANT

## 1. INTRODUCTION

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This manual provides essential information for the safe and efficient operation of your BLAZANT M-29 Dual Zone Toaster Oven Air Fryer Combo. Please read all instructions carefully before first use and retain for future reference. The BLAZANT M-29 is a versatile 29QT/28L countertop appliance featuring dual cooking zones, quartz heating technology, and multiple preset functions for a variety of cooking needs, including air frying, baking, broiling, and pizza preparation.

## 2. IMPORTANT SAFEGUARDS

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- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot materials.
- 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.
- 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, drapes, walls, and the

like, when in operation.

- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar items.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Extreme caution should be exercised when removing tray or disposing of hot grease.
- Always wear protective, insulated oven mitts when inserting or removing items from the hot oven.

### **3. PRODUCT OVERVIEW**

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The BLAZANT M-29 features a dual-zone design with an upper oven for various cooking functions and a dedicated lower pizza drawer. The control panel allows for precise temperature and function selection.

# DUAL ZONE EXTRA LARGE CAPACITY



Image: Front view of the BLAZANT M-29 Toaster Oven, highlighting its dual-zone capacity and overall dimensions (18.7" W x 13" D x 15.8" H). The image also shows examples of food items that can be cooked, such as chicken legs, whole chicken, pizza, and toast.

## Control Panel



## PRECISE TEMPERATURE CONTROL

0-450°F

## 8 PRESET FUNCTIONS

AIR BROIL | BAGEL | BAKE  
AIR BAKE | FERMENT | WARM  
DEFROST | SLOW COOK

## 120-MINUTE TIMER FOR UPPER OVEN

With auto shut-off and sound alert

## 30-MINUTE TIMER FOR LOWER OVEN

550°F

Image: Detailed view of the control panel, showing the temperature knob (0-450°F), function knob with 8 preset options (Air Bake, Air Broil, Bake, Bagel, Slow Cook, Keep Warm, Ferment, Defrost), and a 120-minute timer for the upper oven. A transfer switch for upper/lower oven selection and a 30-minute timer for the lower oven (pizza/toast) are also visible.

- **Temperature Knob:** Adjusts temperature for the upper oven from 100°F to 450°F.
- **Function Knob:** Selects cooking mode for the upper oven (Air Bake, Air Broil, Bake, Bagel, Slow Cook, Keep Warm, Ferment, Defrost).
- **Upper Oven Timer:** Sets cooking time for the upper oven up to 120 minutes with auto shut-off and sound alert.
- **Transfer Switch:** Toggles between Upper Oven and Lower Oven operation.

- **Lower Oven Timer:** Sets cooking time for the lower pizza/toast oven up to 30 minutes. The lower oven heats up to 550°F.

## 4. SETUP

### Unpacking and Placement

1. Remove all packaging materials and accessories from the oven.
2. Place the oven on a stable, level, heat-resistant surface. Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation.
3. Do not place the oven near flammable materials or under cabinets.
4. Wipe down the exterior with a damp cloth. Wash all removable accessories (racks, trays, basket) with warm, soapy water, rinse, and dry thoroughly.
5. Before first use, operate the oven empty on the 'Bake' function at 400°F for 15 minutes to burn off any manufacturing residues. A slight odor or smoke is normal during this initial operation.

## 5. OPERATING INSTRUCTIONS

### Upper Oven Operation (Max 450°F)

The upper oven is designed for a variety of cooking methods using its quartz heating elements and 360° hot air circulation.

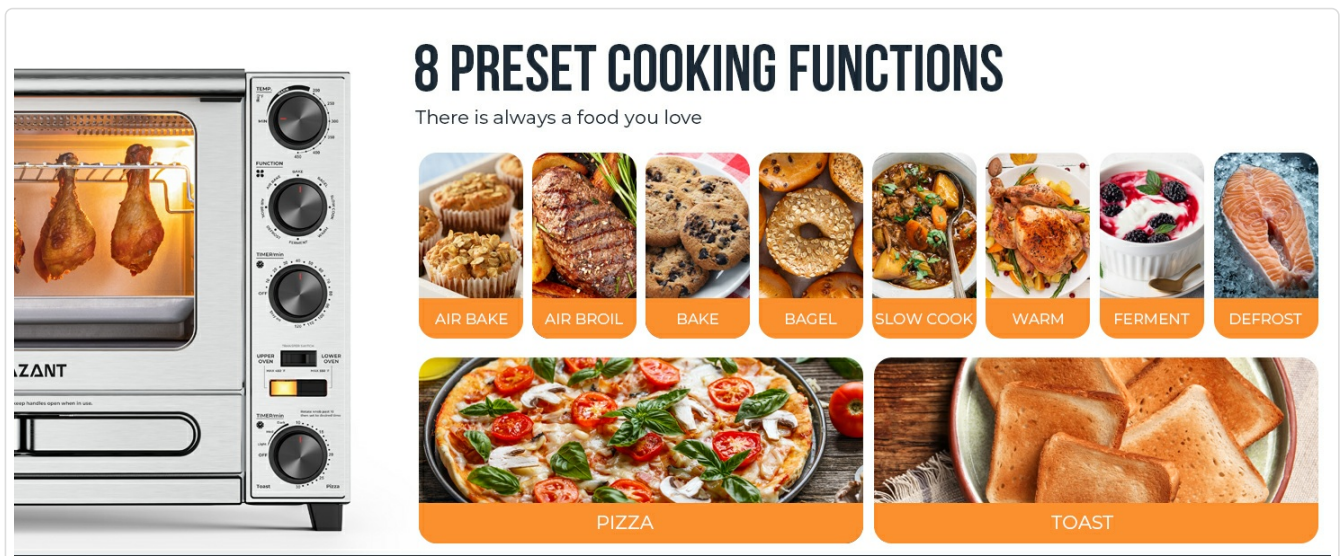


Image: Visual representation of the 8 preset cooking functions available for the upper oven, including Air Bake, Air Broil, Bake, Bagel, Slow Cook, Warm, Ferment, and Defrost.

1. Place food on the appropriate accessory (baking tray, air fry basket, or drumstick grill) and insert into the desired rack position in the upper oven.
2. Ensure the Transfer Switch is set to 'UPPER OVEN'.
3. Turn the Temperature Knob to the desired temperature (100°F - 450°F).
4. Turn the Function Knob to select one of the 8 preset cooking options or a custom setting.
5. Turn the Upper Oven Timer Knob to the desired cooking time (up to 120 minutes). The oven will begin heating.
6. When cooking is complete, the oven will automatically shut off and emit a sound alert. Carefully remove food using oven mitts.

## Lower Oven Operation (Pizza/Toast - Max 550°F)

The lower oven features a dedicated pizza drawer for quick and crispy results.



Image: The dedicated pizza drawer of the BLAZANT M-29, with a pizza being cooked. The image highlights the maximum temperature of 550°F for the lower oven, designed for faster cooking of pizzas and toast.

1. Place pizza or toast directly onto the pizza tray in the lower drawer.
2. Ensure the Transfer Switch is set to 'LOWER OVEN'.
3. Turn the Lower Oven Timer Knob to the desired cooking time (up to 30 minutes). The lower oven will heat up to

550°F.

- When cooking is complete, the oven will automatically shut off. Carefully pull out the pizza drawer and remove food using oven mitts.

## 6. ACCESSORIES

Your BLAZANT M-29 comes with several accessories to enhance your cooking experience:



### DRUMSTICK GRILL RACK

13.1" x 9.4"

Used for grilling chicken legs, pizza, pie and bread.



### BASKET

12.2" x 12.3"

Used for frying fries and other snacks.



### BAKING TRAY

13.1" x 12"

Used for baking and collect the drips from meat.



### CRUMB TRAY

13" x 12.4"

Collect the food residue when cooking.



### 59 CUSTOMIZED RECIPES



Image: A display of the included accessories: a drumstick grill rack (13.1" x 9.4"), an air fry basket (12.2" x 12.3"), a baking tray (13.1" x 12"), a crumb tray (13" x 12.4"), and an exclusive cookbook with 59 recipes.

- **Drumstick Grill Rack:** Measures 13.1" x 9.4". Designed for grilling chicken legs, allowing them to hang for even cooking. Can also be used as a regular rack.
- **Air Fry Basket:** Measures 12.2" x 12.3". Ideal for air frying fries, chicken wings, and other snacks.
- **Baking Tray:** Measures 13.1" x 12". Used for baking and collecting drips from meat.
- **Crumb Tray:** Measures 13" x 12.4". Located at the bottom of the oven to collect food residue and crumbs for easy cleaning.
- **Exclusive Cookbook:** Includes 59 customized recipes to help you get started with your new oven.

## 7. MAINTENANCE AND CLEANING

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Regular cleaning ensures optimal performance and extends the life of your appliance.

### General Cleaning

1. Always unplug the oven and allow it to cool completely before cleaning.
2. Do not use abrasive cleaners, scrubbing brushes, or chemical cleaners, as these can damage the non-stick coating and exterior finish.
3. Wipe the exterior with a damp cloth and dry thoroughly.

### Cleaning Accessories

- Remove the crumb tray, baking tray, air fry basket, and drumstick grill rack.
- Wash these accessories in warm, soapy water. For stubborn food residue, soak them before cleaning.
- Rinse thoroughly and dry completely before returning them to the oven.

### Cleaning the Interior

- Wipe the interior walls with a damp cloth or sponge. For baked-on grease, use a mild, non-abrasive cleaner.
- Do not spray cleaning solutions directly into the oven. Apply to a cloth first.
- Clean the glass door with a glass cleaner or damp cloth.
- Ensure the interior is completely dry before plugging the oven back in.

## 8. TROUBLESHOOTING

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Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure the power cord is securely plugged into a working outlet. Check circuit breaker. Set the timer knob to the desired cooking time.
Food is not cooking evenly.	Incorrect rack position; overcrowding; uneven food placement.	Refer to recipe for recommended rack position. Avoid overcrowding the oven. Arrange food in a single layer for best results. Rotate food halfway through cooking if necessary.
Excessive smoke during cooking.	Food residue or grease buildup; high-fat foods.	Clean the interior of the oven and all accessories thoroughly. Use the baking tray to catch drips from high-fat foods. Ensure proper ventilation.
Pizza is not crispy on the bottom.	Incorrect oven selection; insufficient cooking time.	Ensure the Transfer Switch is set to 'LOWER OVEN' for pizza. Increase cooking time slightly if needed. The lower oven reaches 550°F for optimal crisping.
Oven light does not work.	Bulb needs replacement.	Contact customer support for assistance with bulb replacement.

## 9. SPECIFICATIONS

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- **Model:** M-29
- **Capacity:** 29QT / 28L
- **Product Dimensions:** 14 x 18.7 x 15.8 inches (Depth x Width x Height)
- **Item Weight:** 27.8 pounds
- **Brand:** BLAZANT
- **Color:** Stainless Steel
- **Heating Method:** Convection, Quartz Heating
- **Installation Type:** Countertop
- **Upper Oven Temperature Range:** 100°F - 450°F
- **Lower Oven Temperature:** Up to 550°F
- **Upper Oven Timer:** Up to 120 minutes
- **Lower Oven Timer:** Up to 30 minutes

## 10. WARRANTY AND SUPPORT

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For warranty information, product registration, or technical support, please refer to the contact information provided with your purchase documentation or visit the official BLAZANT website. Keep your proof of purchase for any warranty claims.