

OIMIS B0BQRBJWFG

OIMIS 17QT 9-in-1 Countertop Smart Air Fryer Oven

Instruction Manual - Model: B0BQRBJWFG

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1. IMPORTANT SAFETY INSTRUCTIONS

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 using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or main unit 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, and the like.
- 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 the like.

- Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

2. PRODUCT OVERVIEW AND COMPONENTS

The OIMIS 17QT 9-in-1 Air Fryer Oven is a versatile kitchen appliance designed for various cooking methods including air frying, roasting, baking, and dehydrating. It features a digital LED screen for easy operation and precise control.



Image 2.1: OIMIS 17QT 9-in-1 Air Fryer Oven with its primary accessories. The main unit features a digital control panel and a transparent door. Below the oven, the accessories include an air fry basket, baking pan, crumb tray, rotisserie spit, and rotisserie handle.

2.1 Main Unit Features

- **Digital LED Screen:** Displays temperature, time, and cooking presets.
- **Control Panel:** Intuitive buttons and knobs for setting functions, temperature, and time.
- **Transparent Door:** Allows monitoring of cooking progress without opening the oven.
- **Internal Light:** Illuminates the oven interior for better visibility.

2.2 Included Accessories

- **Air Fry Basket:** Ideal for air frying foods like fries, chicken wings, and vegetables.
- **Baking Pan:** Suitable for baking, roasting, and catching drips.
- **Crumb Tray:** Collects crumbs and drips at the bottom of the oven for easy cleaning.
- **Rotisserie Spit:** Used for rotisserie cooking of whole chickens or roasts.
- **Rotisserie Handle:** For safely inserting and removing the hot rotisserie spit.
- **Oven Rack:** Standard rack for various cooking needs.

3. SETUP AND FIRST USE

3.1 Unpacking

1. Carefully remove the air fryer oven and all accessories from the packaging.
2. Remove any packing materials, stickers, or labels.
3. Inspect the appliance for any damage. Do not use if damaged.

3.2 Before First Use

1. Wash all accessories (air fry basket, baking pan, crumb tray, rotisserie spit, rotisserie handle, oven rack) in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the oven with a damp cloth.
3. Place the crumb tray at the bottom of the oven.
4. To eliminate any manufacturing odors, operate the oven empty for approximately 15-20 minutes at 400°F (200°C) in a well-ventilated area. A slight odor or smoke may be present during this initial use; this is normal.

3.3 Placement

- Place the oven on a stable, level, heat-resistant surface.
- Ensure there is at least 4 inches (10 cm) of clear space on all sides of the oven for proper ventilation.
- Do not place the oven near flammable materials such as curtains or tablecloths.
- Ensure the power cord is not pinched or touching hot surfaces.

4. OPERATING INSTRUCTIONS

4.1 Control Panel Overview

The digital LED screen and control knobs allow for precise control over cooking functions, temperature, and time.

- **Power Button:** Turns the oven on/off.
- **Function Knob:** Rotate to select desired cooking function (Air Fry, Roast, Bake, Dehydrate, etc.).
- **Temperature Knob:** Rotate to adjust cooking temperature.
- **Time Knob:** Rotate to adjust cooking time.
- **Start/Pause Button:** Begins or pauses the cooking cycle.
- **Light Button:** Turns the internal oven light on/off.
- **Rotisserie Button:** Activates or deactivates the rotisserie rotation function.

4.2 Basic Operation

1. Plug the oven into a grounded electrical outlet. The display will light up.
2. Press the **Power Button** to turn on the oven.
3. Rotate the **Function Knob** to select your desired cooking mode (e.g., "AIR FRY").
4. Rotate the **Temperature Knob** to set the desired cooking temperature.
5. Rotate the **Time Knob** to set the desired cooking time.
6. Press the **Start/Pause Button** to begin cooking.
7. To pause cooking, press the **Start/Pause Button** again. Press it once more to resume.
8. When cooking is complete, the oven will beep and automatically shut off.

4.3 Using Specific Functions

4.3.1 Air Fry

Use the air fry basket for best results. Place food in the basket, ensuring not to overcrowd. For even cooking, shake the basket or flip food halfway through the cooking time.

4.3.2 Rotisserie

1. Slide the rotisserie forks onto the rotisserie spit, securing your food (e.g., whole chicken) in the center. Tighten the screws on the forks.
2. Using the rotisserie handle, carefully insert the assembled spit into the rotisserie holes inside the oven. Ensure the left end of the spit engages with the rotisserie drive socket.
3. Select the "ROAST" or "AIR FRY" function, set temperature and time.
4. Press the **Rotisserie Button** to activate rotation.
5. To remove, use the rotisserie handle to lift and extract the spit from the oven.

4.3.3 Dehydrate

This function uses low heat and consistent airflow to remove moisture from food, ideal for fruits, vegetables, and jerky. Arrange food in a single layer on the air fry basket or oven rack.

4.4 Cooking Chart (Example)

Food Item	Amount	Temperature	Time	Notes
Frozen Fries	1 lb	400°F (200°C)	15-20 min	Shake halfway
Chicken Wings	1.5 lbs	380°F (195°C)	20-25 min	Flip halfway
Whole Chicken	Up to 2.2 lbs	375°F (190°C)	60-80 min	Use Rotisserie

Note: Cooking times and temperatures are approximate and may vary based on food quantity, density, and desired crispness. Always use a food thermometer to ensure food is cooked to a safe internal temperature.

5. MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and longevity of your OIMIS Air Fryer Oven.

5.1 Before Cleaning

- Always unplug the oven from the power outlet.
- Allow the oven and all accessories to cool completely before cleaning.

5.2 Cleaning the Interior

- Wipe the interior walls with a damp cloth and mild liquid soap. Do not use abrasive cleaners or scouring pads.
- For stubborn stains, a non-abrasive liquid cleanser or spray may be used. Apply to a sponge, not directly to the oven.
- Ensure the interior is completely dry before plugging in the oven.

5.3 Cleaning the Exterior

- Wipe the exterior with a damp cloth. Dry thoroughly.
- Do not immerse the oven in water or any other liquid.

5.4 Cleaning Accessories

- The air fry basket, baking pan, crumb tray, rotisserie spit, rotisserie handle, and oven rack can be washed in warm, soapy water.
- For baked-on food, soak accessories in warm water before cleaning.
- These accessories are generally dishwasher safe, but hand washing is recommended to prolong their lifespan.
- Always dry all accessories completely before storing or reusing.

5.5 Storage

Store the cooled and cleaned oven in a dry, clean place. Ensure all accessories are stored inside or alongside the oven.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue; power button not pressed.	Ensure plug is securely in a working outlet. Press the Power Button.
Food is not cooking evenly.	Overcrowding the basket/rack; incorrect temperature/time; food not flipped/shaken.	Cook in smaller batches. Adjust temperature/time. Flip or shake food halfway through.
White smoke coming from the oven.	Excess oil/grease from food; food residue on heating elements.	Ensure crumb tray is clean. Remove excess fat from food. Clean heating elements if accessible and cool.
Rotisserie function not working.	Rotisserie spit not properly engaged; Rotisserie button not pressed.	Ensure spit is correctly inserted into the drive socket. Press the Rotisserie Button.
Digital display not working.	Power issue; internal malfunction.	Unplug and plug back in. If issue persists, contact customer support.

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

7. PRODUCT SPECIFICATIONS

Brand	OIMIS
Model Number	B0BQRBWFG

Capacity	17 Quarts (16 Liters)
Power	1500 Watts
Product Dimensions	14.33 x 13.03 x 13.58 inches (L x W x H)
Item Weight	19.66 pounds
Material	Stainless Steel
Control Type	Knob with Digital LED Screen
Special Feature	Temperature Control, Rotisserie, Dehydrator
Certifications	ETL Certified

8. WARRANTY AND CUSTOMER SUPPORT

8.1 Limited Warranty

OIMIS warrants this product to be free from defects in material and workmanship for a period of one (1) year from the original purchase date. This warranty does not cover damage caused by accident, misuse, abuse, commercial use, or unauthorized modification of the product. It also does not cover normal wear and tear.

8.2 Customer Support

For technical support, warranty claims, or general inquiries, please contact OIMIS customer service. Please have your model number (B0BQRBJWFG) and purchase information ready when contacting support.

- **Website:** Visit the official OIMIS website for FAQs and support resources.[OIMIS Store on Amazon](#)
- **Email:** Refer to your product packaging or the OIMIS website for direct email support.
- **Phone:** Refer to your product packaging or the OIMIS website for direct phone support.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question