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› OIMIS 30L Multifunction Air Fryer Oven User Manual

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Model: 30L | Brand: OIMIS

1. PRODUCT OVERVIEW

The OIMIS 30L Air Fryer Oven is a versatile kitchen appliance that combines the functionality of an air fryer, toaster, dehydrator, pizza grill, and oven. With a 30-liter capacity and 1800W power, this appliance is designed for efficient and healthy cooking for families.



Image 1: OIMIS 30L Multifunction Air Fryer Oven. This shows the complete appliance with a roasted chicken inside, the control buttons, and the digital display.

2. INSTALLATION AND SETUP

2.1 Unpacking and Checking

Carefully remove the appliance from its packaging. Check that all parts and accessories are present and undamaged. Retain the packaging for future transport or storage.

2.2 Placement

- Place the oven on a stable, heat-resistant surface.
- Ensure adequate ventilation around the appliance (minimum 10 cm clear space on all sides).
- Do not place the oven near water or other heat sources.

2.3 Initial Cleaning

Before first use, clean the inside of the oven and all accessories with a damp cloth and mild detergent. Dry everything thoroughly.

2.4 First Use (Preheating)

To remove any manufacturing residues, we recommend preheating the empty oven. Set the temperature to 200°C and let the oven run for approximately 15 minutes. A slight odor or smoke may occur; this is normal and will dissipate quickly.

3. OPERATION

3.1 Control Panel

The appliance features an LED display, a rotary knob, and various buttons for easy operation.



Image 2: Detailed overview of the control panel with LED display, rotary knob, and function buttons.

- **ON/OFF:** Turns the appliance on or off.

- **START/STOP:** Starts or pauses the cooking process.
- **MENUS:** Selects one of the 21 pre-programmed cooking programs.
- **TEMP/TIME:** Switches between temperature and time settings. Use the rotary knob to adjust values.
- **LIGHT:** Turns the internal light on or off to check progress.
- **PREHEAT:** Activates the preheating function.
- **DUAL COOK:** Activates the dual cooking mode for two consecutive programs.
- **Rotary Knob:** For adjusting temperature, time, and selecting menus.

3.2 Temperature and Time Setting

The temperature can be set from 30°C to 230°C, and the timer from 0 to 8 hours, depending on the program. Use the TEMP/TIME button and the rotary knob to achieve the desired settings.

Gepatenteerd warm en koud luchtsysteem

Het heteluchtsysteem geeft de warmte af en voert overtollig vocht af van de ingrediënten voor een knapperige textuur.

Het koude luchtsysteem laat de oven snel afkoelen.
Lage oppervlaktetemperatuur.

Roestvrijstalen handgreep

Koele aanraking



Image 3: Visual representation of the wide temperature range from 30°C to 230°C, suitable for various preparations such as yogurt, baking, air frying, and grilling.

3.3 Pre-programmed Cooking Programs

Choose from 21 preset programs for various dishes, including:

- Air Fry (fries, snacks, chips)
- Roasting (chicken, meat)
- Grilling (steak, vegetables)
- Baking (pizza, cake, cookies, bagels)
- Dehydrating (fruit, vegetables)
- Keep Warm, Reheat, Defrost, Proof



Image 4: Overview of the 21 pre-programmed cooking programs on the control panel.

3.4 Dual Cook Function

The Dual Cook function allows you to combine two cooking programs consecutively. This is ideal for recipes that require different cooking phases, such as air frying first and then keeping warm.



Image 5: Illustration of the Dual Cook function, combining two cooking programs for complex recipes.

3.5 Rotisserie Function

Use the rotisserie spit for evenly roasting whole chickens or other meats. This ensures a crispy exterior and juicy interior.

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4. INCLUDED ACCESSORIES

The OIMIS 30L Air Fryer Oven comes with 6 convenient accessories:

- **Baking Tray:** For baking and roasting.
- **Air Fry Basket:** For air frying fries, snacks, and other small dishes.
- **Oven Rack:** For placing baking dishes or food.
- **Rotisserie Spit:** For roasting whole chickens or large cuts of meat.
- **Grab Handle:** For safely removing hot accessories.
- **Crumb Tray:** Catches crumbs and grease for easy cleaning.

30°C–230°C Breed temperatuurbereik

De temperatuur kan elke 1°C worden aangepast. Geschikt voor een grote verscheidenheid aan ingrediënten

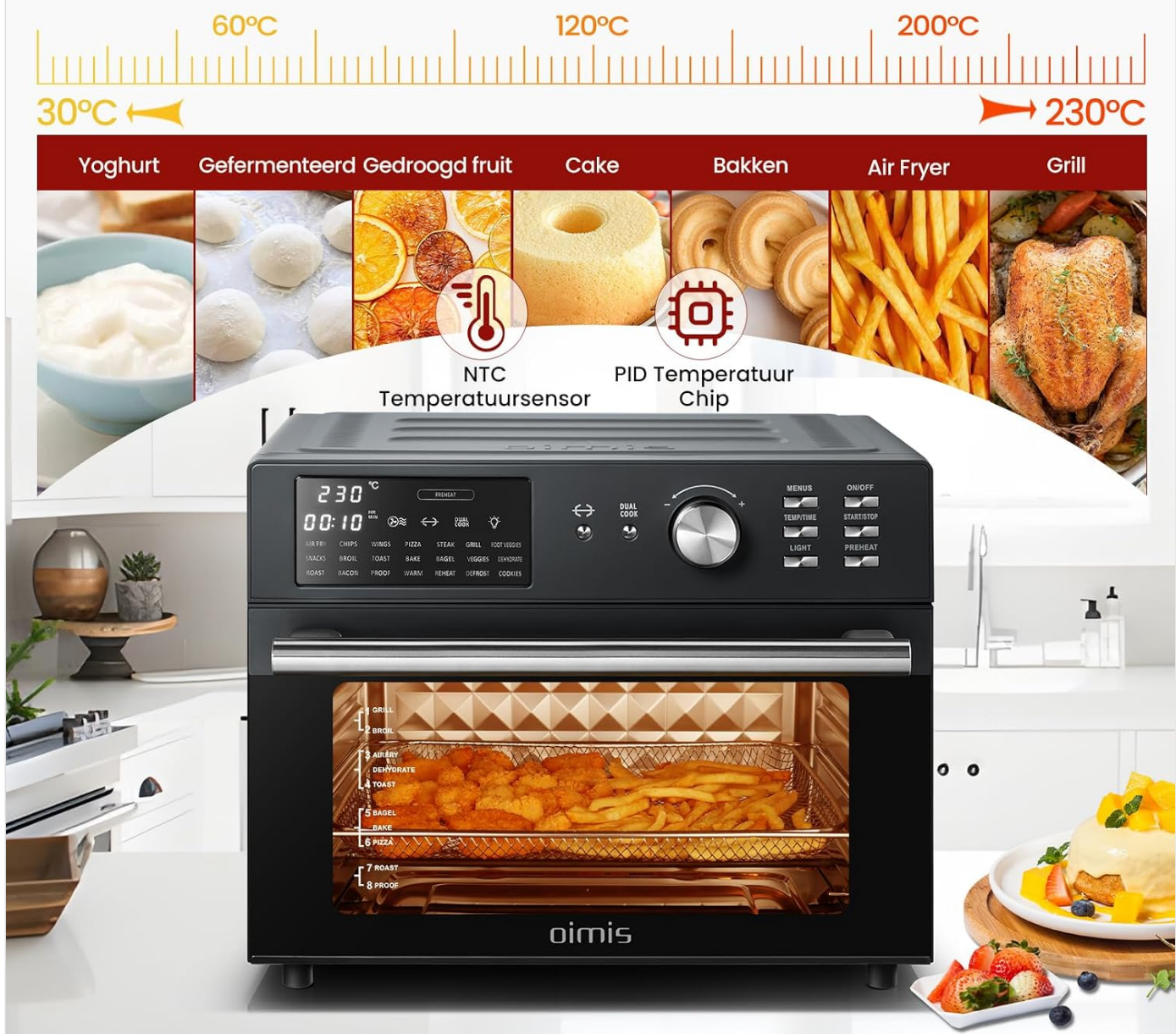


Image 6: Overview of the six included accessories: baking tray, air fry basket, oven rack, rotisserie spit, grab handle, and crumb tray. The oven has 4 rack positions, providing flexibility and efficiency when cooking multiple dishes simultaneously.

4 Stellingposities

Meer keuzes, gelijkmatiger, efficiënter



Image 7: The four rack positions in the oven, allowing for more choices and more even cooking.

5. MAINTENANCE AND CLEANING

Regular maintenance and cleaning ensure a long lifespan for your air fryer oven.

Oven schoonmaken en onderhoud



Hieronder vindt u de tips voor het schoonmaken van onze oven:

1. Voordat u de oven schoonmaakt, moet u de voeding uitschakelen en de stekker uit het stopcontact halen;
2. 2. Veeg het vet op de binnenwand van de oven weg met een zachte doek die gedrenkt is in een neutraal schoonmaakmiddel;
3. Neem de bakplaat of andere accessoires uit de oven, dompel ze in heet water en maak ze schoon met een neutraal schoonmaakmiddel;
4. 4. Gebruik azijn en limonade: om de geschroeide resten of de olieschilfers te verwijderen die op de bakplaat of het rooster vastzitten, veeg je deze af met azijn (water + witte azijn) of limonade met een doek; voeg je zout toe aan de azijn of limonade, dan zal het reinigende effect beter zijn;

Opmerking:

1. Reinig de onderdelen en de binnenwand van de oven altijd opnieuw met water na het reinigen met een reinigingsmiddel, omdat de onderdelen en de binnenwand kunnen worden aangetast door het achtergebleven reinigingsmiddel.
2. 2. Wanneer de binnenwand van de oven nog warm is, zal deze een doordringende geur produceren wanneer deze met azijnwater wordt afgeveegd;
3. Gebruik geen staalborstels en bijtende reinigingsmiddelen;
4. Het is vereist om de onderdelen en de holte goed schoon te maken na het koken, omdat het achtergebleven zware vet en vuil tijdens de volgende kookbeurt kan ontbranden.
5. 5. Droog de oven na het schoonmaken op een koele plaats en droog de gereinigde onderdelen voor gebruik. Steek de stekker in het stopcontact voor gebruik.

Image 8: Tips for cleaning and maintaining the oven.

1. **Preparation:** Turn off the oven and unplug it from the power outlet. Allow the appliance to cool completely before cleaning.
2. **Interior:** Wipe away grease and food residues with a damp cloth and mild detergent. For stubborn stains, you can use a mixture of vinegar and lemon juice.
3. **Accessories:** Remove the baking tray, air fry basket, and oven rack. Submerge them in warm water with a neutral cleaning agent and clean them thoroughly. The removable glass inner door can be detached for easy cleaning.
4. **Crumb Tray:** Empty and clean the crumb tray regularly to prevent the buildup of grease and crumbs.
5. **Exterior:** Wipe the exterior of the oven with a soft, damp cloth. Do not use abrasive cleaners or steel brushes.
6. **Note:** Always re-clean parts and the inner wall with water after cleaning with a detergent. If the inner wall of the oven is still warm, it will produce a pungent odor when wiped with vinegar water.

6. TROUBLESHOOTING

Below are some common problems and possible solutions:

Problem	Possible Cause	Solution
Appliance does not work	Not connected to power, power outage, on/off button not pressed.	Check power connection. Check fuse. Press the ON/OFF button.
Food is not cooked	Incorrect temperature/time, overcrowded basket, door not properly closed.	Check temperature and time settings. Reduce food quantity. Ensure the door is properly closed.
White smoke from the oven	Grease residue on heating elements, too much oil used.	Clean the oven and accessories thoroughly. Use less oil.
Uneven cooking	Food not evenly distributed, incorrect rack position.	Shake or turn food halfway through cooking. Use the recommended rack position for the dish.

7. SPECIFICATIONS

Specification	Value
Model Number	30L
Capacity	30 Liters
Product Dimensions (D x W x H)	43.4D x 46W x 37.5H centimeters
Output Power	1800 Watts
Voltage	220 Volts
Minimum Temperature Setting	30 Degrees Celsius
Maximum Temperature Setting	230 Degrees Celsius
Material	Cold-rolled plate, Stainless steel (exterior), Metal or stainless steel (interior)
Control Method	Push button, Knobs + infinite rotary knob (time, temperature, and menu settings + LED display)
Special Features	Automatic shutdown Programmable, Temperature control, Timer, Grill function, Large capacity, Indicator light, LED screen, Automatic cooking menu, Rotisserie function, Adjustable rack, Removable door, Removable crumb tray, Dual cook mode, Four Pizza modes
Air Frying Technology	Rapid air circulation
Weight	11.46 Kilograms

8. WARRANTY AND SUPPORT

OIMIS strives to provide high-quality products and excellent customer service. For product inquiries, warranty claims, or technical support, please contact our customer service.

Contacting OIMIS Customer Service:

Service

Als je vragen hebt, aarzel dan niet om contact met ons op te nemen!
Het professionele klantenserviceteam beantwoordt uw vragen binnen 24 uur.



Stap 1:
Ga naar onze bestellingen en zoek je bestelling op in de lijst.

Stap 2:
Selecteer Problemen met bestelling en kies uw onderwerp uit de weergegeven lijst.

Stap 3:
Selecteer contact opnemen met OIMIS

Image 9: Steps to contact OIMIS customer service.

1. **Step 1:** Go to your orders and locate your order in the list.
2. **Step 2:** Select "Problems with order" and choose the topic from the displayed list.
3. **Step 3:** Select "Contact OIMIS".

Our professional customer service team will answer your questions within 24 hours.

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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.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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