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› Silonn 2-in-1 Smart Air Fryer Oven Combo Instruction Manual

## Silonn SLAF03TB

# Silonn 2-in-1 Smart Air Fryer Oven Combo

Model: SLAF03TB

## 1. INTRODUCTION

Thank you for choosing the Silonn 2-in-1 Smart Air Fryer Oven Combo. This versatile appliance combines the functionalities of an air fryer and a toaster oven, offering a wide range of cooking possibilities. With its 14QT capacity and digital controls, it is designed to make your cooking experience efficient and enjoyable.

This manual provides essential information for the safe and effective use of your new appliance. Please read it thoroughly before first use and retain it for future reference.



Image 1.1: The Silonn 2-in-1 Smart Air Fryer Oven Combo with its included accessories: crumb tray, oil tray, wire rack, air fry basket, and tray handle.

## 2. 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 operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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.

### 3. PRODUCT OVERVIEW

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The Silonn Air Fryer Oven is designed for ease of use and versatility. It features a digital control panel and a spacious interior for various cooking needs.

#### Components and Controls:

- **Digital Control Panel:** Features an LED display for temperature and time, along with touch controls for various functions and presets.
- **Viewing Window:** Allows you to monitor cooking progress without opening the door.
- **Interior Lighting:** Illuminates the cooking chamber for better visibility.
- **Heating Elements:** Dual independent heating elements (upper and lower) ensure even cooking.
- **Air Fry Basket:** Ideal for air frying foods like fries and chicken wings.
- **Wire Rack:** Suitable for baking, roasting, or toasting.
- **Crumb Tray:** Collects crumbs and drips for easy cleaning.
- **Tray Handle:** For safely inserting and removing hot accessories.

# 2-in-1 Operation

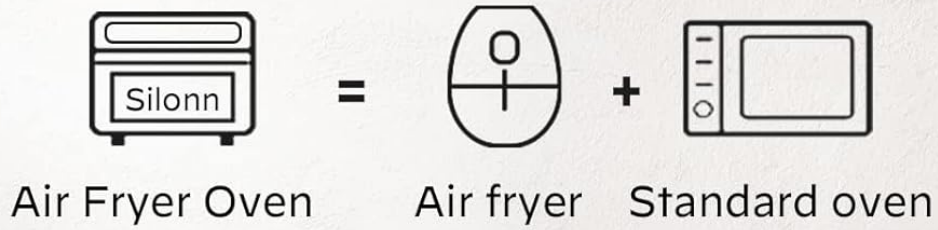


Image 3.1: Illustration of the Silonn Air Fryer Oven's 2-in-1 functionality, combining the benefits of an air fryer and a standard oven.

# Quality and Capacity

Food-grade stainless steel oven  
with large capacity



9" Pizza



350g French Fries



300g Steak



Image 3.2: Visual representation of the 14QT capacity, showing it can accommodate a 9-inch pizza, 350g of French fries, or 300g of steak.

## 4. SETUP

Before first use, follow these steps to prepare your Silonn Air Fryer Oven:

1. **Unpack:** Carefully remove all packaging materials and accessories from the appliance.
2. **Clean:** Wash the air fry basket, wire rack, crumb tray, and tray handle with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the oven with a damp cloth.

3. **Placement:** Place the appliance on a stable, level, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 4 inches of space on all sides.
4. **Initial Burn-Off:** Before cooking food, operate the oven empty for approximately 15 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal and will dissipate. Ensure the area is well-ventilated.
5. **Insert Crumb Tray:** Always ensure the crumb tray is properly inserted at the bottom of the oven before use.

## 5. OPERATING INSTRUCTIONS

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Your Silonn Air Fryer Oven features an intuitive digital control panel with 8 preset cooking modes. Refer to the control panel for specific icons and settings.

### General Operation:

1. **Power On:** Plug the appliance into a grounded electrical outlet. The display will illuminate.
2. **Select Mode:** Use the touch panel to select one of the 8 cooking presets: Air Fry, Roast, Broil, Preheat, Bake, Pizza, Toast, or Dehydrate.
3. **Adjust Settings:** After selecting a mode, the default temperature and time will appear. Use the '+' and '-' buttons to adjust these settings as needed.
4. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
5. **Pause/Cancel:** Press the Start/Pause button to pause cooking. Press and hold the Start/Pause button to cancel the current cooking cycle.

### Cooking Modes:

- **Air Fry:** Ideal for crispy foods with little to no oil. Use the air fry basket.
- **Roast:** For meats and vegetables, achieving a tender interior and browned exterior.
- **Broil:** For quick browning and melting. Place food closer to the top heating element.
- **Preheat:** Heats the oven to the desired temperature before adding food.
- **Bake:** For cakes, cookies, and casseroles. Use the wire rack with appropriate bakeware.
- **Pizza:** Optimized for cooking pizzas to perfection.
- **Toast:** For bread, bagels, and pastries.
- **Dehydrate:** For drying fruits, vegetables, and jerky at low temperatures over extended periods.

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## Air Fryer Oven

The Complete Cooking Appliance



Image 5.1: The Silonn Air Fryer Oven showcasing its digital control panel and the variety of cooking modes available, including Air Fry, Roast, Broil, Preheat, Bake, Pizza, Toast, and Dehydrate.



Image 5.2: This diagram illustrates the balanced cooking mechanism of the Silonn Air Fryer Oven, highlighting its upper and lower heating elements for even heat distribution, eliminating the need to flip food.



## Easy to Clean

Wash parts and wipe surfaces with ease

Dishwasher Safe



Crumb Tray



Fry Basket



Wire Rack



Tray Handle

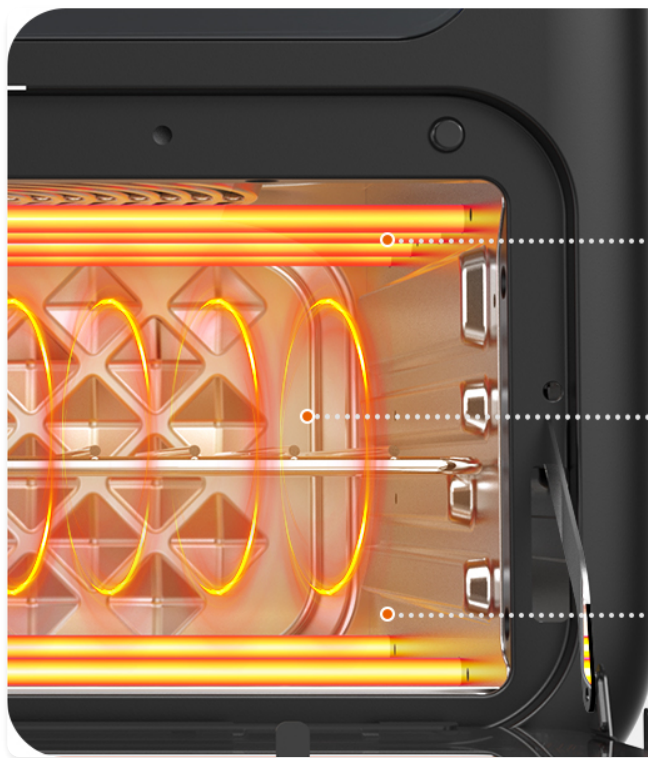
Image 5.3: The image highlights the 2X faster cooking capability of the Silonn Air Fryer Oven, attributed to its 360-degree heat circulation from both above and below.

## 6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Silonn Air Fryer Oven.

### Cleaning Instructions:

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Accessories:** The crumb tray, air fry basket, wire rack, and tray handle are dishwasher safe. For stubborn food residue, soak them in warm, soapy water before scrubbing with a non-abrasive sponge.
3. **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For baked-on food, a non-abrasive liquid cleanser or spray may be used. Avoid using steel wool or abrasive cleaners.
4. **Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads.
5. **Crumb Tray:** Empty the crumb tray frequently to prevent grease buildup and potential fire hazards.



## The Secret of Delicious Cooking

### Upper heating tube

Effortless frying and baking

### 360° hot air circulation

Even & effective cooking with less oil

### Lower heating tube

Roast to perfection and cook thoroughly

Image 6.1: This image demonstrates the ease of cleaning the Silonn Air Fryer Oven, highlighting its dishwasher-safe accessories including the crumb tray, fry basket, wire rack, and tray handle.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.
Appliance beeps continuously and timer won't change.	Control panel error; incorrect operation sequence.	Unplug the appliance for 5 minutes, then plug it back in to reset. Ensure you are following the correct steps for setting time and temperature for the selected mode. If the issue persists, contact customer support.
Food is not cooking evenly.	Overcrowding the basket/rack; incorrect temperature/time; food not spread out.	Avoid overcrowding; cook in smaller batches if necessary. Ensure food is spread in a single layer. Adjust temperature and time as per recipe or desired doneness.
White smoke coming from the appliance.	Grease/oil residue on heating elements; fatty foods cooking.	This is usually normal when cooking fatty foods. Ensure the crumb tray is clean. If smoke is excessive or black, unplug immediately and contact support.

Problem	Possible Cause	Solution
Appliance emits a burning smell.	Food residue on heating elements or interior; initial burn-off.	Ensure the appliance is clean, especially the crumb tray and interior. If it's the first use, a slight smell is normal. If the smell persists or is strong, unplug and inspect for foreign objects.

## 8. SPECIFICATIONS

Feature	Detail
Brand	Silonn
Model Name	Silonn Air Fryer Oven
Item Model Number	SLAF03TB
Capacity	14 Quarts (QT)
Color	Black
Material	Stainless Steel (Door Material Type)
Product Dimensions	13.27"D x 9.92"W x 12.91"H
Item Weight	11.33 pounds
Power Source	AC adapter
Control Type	Touch Control
Special Feature	8 Cooking Presets (Air Fry, Roast, Broil, Preheat, Bake, Pizza, Toast, Dehydrate)
Included Components	Crumb Tray x 1; Oil Tray x 1; Wire Rack x 1; Air Fry Basket x 1; Tray Handle x 1
UPC	850053724589

## 9. WARRANTY AND SUPPORT

For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product packaging or visit the official Silonn website. Keep your purchase receipt as proof of purchase for warranty claims.

If you require technical assistance, have questions about operation, or need to report a defect, please contact Silonn customer support. Contact details are typically available on the manufacturer's website or in the product's original documentation.

