

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

- › [VAL CUCINA](#) /
- › [VAL CUCINA Infrared Heating Air Fryer Toaster Oven Instruction Manual](#)

VAL CUCINA TA25-GB3

VAL CUCINA Infrared Heating Air Fryer Toaster Oven

MODEL: TA25-GB3

Your versatile 10-in-1 countertop cooking solution.

Introduction

The VAL CUCINA Infrared Heating Air Fryer Toaster Oven is a multi-functional countertop appliance designed to simplify your cooking experience. Combining the capabilities of an air fryer, toaster, and oven, this 10-in-1 unit offers efficient and versatile cooking options for a wide range of dishes. Its infrared heating element and true convection system ensure faster cooking times and evenly prepared meals.

Product Dimensions



“View in Your Room”

Use the feature with AR to see how it looks in your space before you buy!



The VAL CUCINA Air Fryer Toaster Oven with various cooked dishes and the included recipe book.

Key Features

- **Infrared Heating + True Convection Air Fry:** Incorporates an infrared heating element for efficient cooking and evenly cooked meals, up to 40% faster than traditional ovens. Features a powerful heat radiation system coupled with high-velocity heated-air circulation for quick and flavorful results.
- **Super Versatile 10-in-1 Functions:** Offers 10 preset digital functions including Air Fry, Toast, Bake, Broil, Roast, Reheat, Warm, Slow Cook, and Dehydrate, providing extensive cooking versatility.
- **Family & Party Size Capacity:** Features a 26.3 QT / 25L extra-large capacity, capable of roasting a 5-6lb chicken, toasting 6 slices of bread, cooking 20 chicken wings, or baking a 12-inch pizza.
- **Crunchy and Healthy Cooking:** Air Fry feature reduces fat by up to 75% compared to traditional frying, delivering perfectly crispy and golden results.
- **Fast, Safe & Easy to Use:** 1750W power with six heating elements reduces preheating time by up to 30%.

User-friendly digital display and analogue controls ensure effortless operation.

Full Menu with 10 settings, cooking can't be easier with joy.



AIR FRY



TOAST



BAKE



BROIL



ROAST



PIZZA



REHEAT



WARM



SLOW COOK



DEHYDRATE



The oven's digital display highlights its 10 versatile cooking functions.

True Convection

Delivers ideal high-velocity heated-air circulation for faster and more even cooking.



Illustration of the true convection system, showing high-velocity heated air circulation for even cooking.

Great for big family & Party
26.3 QT/25L extra large capacity.



2 LBS
FRENCH FRIES



5-6 LBS
CHICKEN



12 INCH
PIZZA



20 PCS
CHICKEN WINGS



6 SLICES
BREAD



The spacious interior accommodates up to 6 slices of toast, ideal for families.

Components and Accessories

Your VAL CUCINA Air Fryer Toaster Oven comes with the following essential accessories:

- **Air Fryer Basket:** Ideal for air frying foods like fries, chicken wings, and other snacks.
- **Wire Rack:** Used for toasting, baking, roasting, and broiling.
- **Enamel Baking Tray:** A non-stick tray suitable for baking, roasting, and collecting drips.
- **Crumb Tray:** Located at the bottom, it collects crumbs and drips for easy cleaning.
- **Recipe Book:** Includes over 25 essential recipes and cooking techniques.



A3??

Ingredients

- 1 rib eye steak (12 to 14 oz)
- 1/2 cup cherry tomatoes
- 1/2 cup sauce

Instructions

Preheat the air fryer to 375°F (190°C). Place the steak in the air fryer basket and cook for 10 minutes. Add the tomatoes and sauce, and cook for another 5 minutes.



BAKE-180°F-30/30'

Ingredients

- 2 pounds chicken wings
- 1/2 cup buffalo sauce
- 1/2 cup ranch dressing

Instructions

Preheat the air fryer to 180°F (82°C). Place the wings in the basket and cook for 30 minutes. Toss with buffalo sauce and ranch dressing.



A1:200°F-40/0'

Ingredients

- 1/2 cup oil
- 1/2 cup salt

Instructions

Preheat the air fryer to 200°F (93°C). Add the oil and salt to the basket and cook for 40 minutes.

All essential accessories included with your oven for versatile cooking.

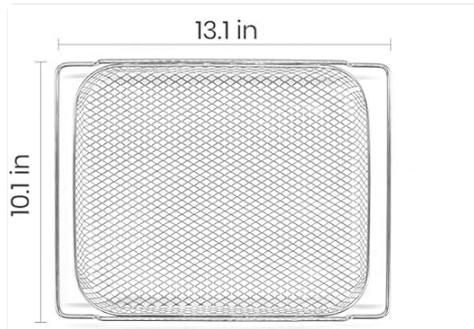
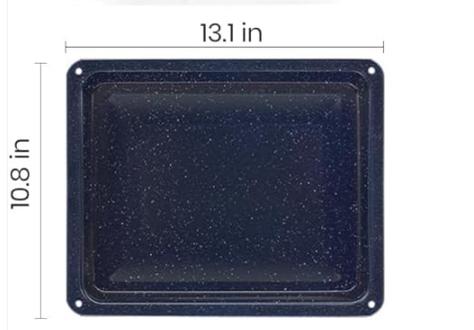
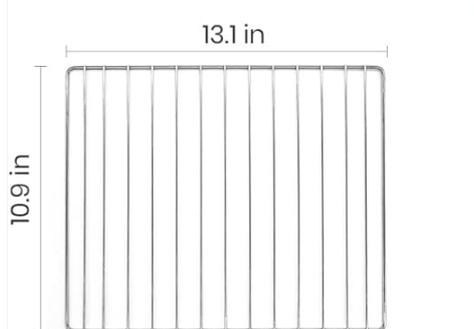
Setup and First Use

- Unpacking:** Carefully remove all packaging materials, including any protective films or inserts from inside the oven.
- Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is adequate clearance (at least 4 inches on sides and back, 8 inches above) for proper ventilation. Do not place directly under cabinets that may be sensitive to heat.
- Cleaning:** Before first use, wipe down the interior and accessories with a damp cloth and mild detergent. Dry thoroughly.
- Initial Burn-Off:** To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes at 400°F (200°C) in 'Bake' mode. Ensure the area is well-ventilated during this process. A slight odor or smoke is normal during this initial use.

5. **Power Connection:** Plug the power cord into a grounded electrical outlet.

Operating Instructions

The VAL CUCINA oven features intuitive dial controls and a clear LED display for easy operation.

 <p>13.1 in</p> <p>10.1 in</p>	<p>Air Fry Basket Great for fries, chips and other snacks.</p>	
 <p>13.1 in</p> <p>10.8 in</p>	<p>Enameled Baking Tray Ideal for baking and broiling or grilling.</p>	
 <p>13.1 in</p> <p>10.9 in</p>	<p>Wire Rack Great for baking pizza, toast, meat and more.</p>	
 <p>12.9 in</p> <p>10.6 in</p>	<p>Crumb Tray Easy to clean with the use of the crumb tray.</p>	

The user-friendly control panel with digital display and knobs.

General Operation:

1. **Power On/Off:** The oven is typically in standby mode when plugged in. To turn off completely, press and hold the 'Start/Pause' button for 3 seconds.
2. **Selecting a Function:** Rotate the 'Function' knob to cycle through the 10 available cooking modes (Air Fry, Toast, Bake, Broil, Roast, Pizza, Reheat, Warm, Slow Cook, Dehydrate). The selected function will illuminate on the LED display.

3. **Adjusting Temperature & Time:** Press the 'Temp/Time' button. When the temperature or time indicator flashes, rotate the 'Select' knob to adjust the value. Press 'Temp/Time' again to switch between temperature and time adjustment.
4. **Start/Pause:** Press the 'Start/Pause' button to begin cooking. Press it again to pause the cooking cycle.
5. **Convection:** Press the 'Conv' button to activate or deactivate the convection fan for certain modes. A fan icon will appear on the display when active.
6. **Interior Light:** Press the 'Light' button to turn the interior oven light on or off, allowing you to monitor cooking progress.

Video Demonstrations:

VAL CUCINA Infrared Heating Air Fryer Toaster Oven Combo Overview

This video provides a general overview of the VAL CUCINA Infrared Heating Air Fryer Toaster Oven Combo, showcasing its design and various features.

VAL CUCINA Air Fryer Oven Introduction and How to Use

This video offers a detailed introduction to the VAL CUCINA Air Fryer Oven and demonstrates how to use its various functions effectively.

Care and Maintenance

Regular cleaning ensures optimal performance and longevity of your oven.

- **Before Cleaning:** Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- **Interior Cleaning:** Wipe the interior walls with a damp cloth and mild, non-abrasive detergent. For stubborn stains, a paste of baking soda and water can be used, then wiped clean.
- **Exterior Cleaning:** Clean the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads as they may damage the finish.
- **Accessories:** The Air Fryer Basket, Wire Rack, Enamel Baking Tray, and Crumb Tray are dishwasher safe for easy cleaning. For manual cleaning, use warm soapy water and a non-abrasive sponge.
- **Crumb Tray:** Empty the crumb tray regularly to prevent grease buildup and potential fire hazards.

Troubleshooting

Problem	Possible Cause	Solution
---------	----------------	----------

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure power cord is securely plugged in. Check household circuit breaker.
Food is not cooking evenly.	Incorrect rack position; overcrowding; convection not active.	Refer to recommended rack positions. Do not overcrowd the basket/tray. Activate convection for more even results.
Excessive smoke during cooking.	Food residue on heating elements/interior; high-fat food.	Clean the oven interior and accessories thoroughly. Use the enamel baking tray to catch drips from high-fat foods.
Paint peeling near steam release points.	Accumulation of moisture/steam over time.	This can occur with prolonged exposure to steam. Ensure proper ventilation around the oven. Wipe away any condensation after use. Contact customer support if peeling is extensive and affects performance.
Digital display is not working.	Power issue; internal malfunction.	Unplug the oven for a few minutes, then plug it back in. If the issue persists, contact customer support.

Specifications

Feature	Detail
Brand	VAL CUCINA
Model Name	TA25-GB3
Color	Black Matte
Product Dimensions	15.5"D x 16.5"W x 13"H
Capacity	26.3 QT / 25L
Power Source	AC, 1750W
Heating Elements	6 (2 Infrared, 4 Metal)
Control Type	Button and Knob Control

Feature	Detail
Temperature Range	100-450 Degrees Fahrenheit
Door Style	Dropdown Door
Door Material Type	Galvanized Steel
Item Weight	24.8 pounds

Essential Accessories & Authentic Recipe Book included.



Air Fry Basket



Crumb Tray



Wire Rack



Enameled Baking Tray



Recipe Book

Detailed product dimensions for proper placement.

Warranty and Support

For warranty information, product support, or to purchase replacement parts, please refer to the contact information provided in your product packaging or visit the official VAL CUCINA website. Keep your purchase receipt as proof of purchase for warranty claims.