cookwise AFO-17D-RC3

Cookwise 30L Air Fryer Oven Instruction Manual

Model: AFO-17D-RC3

Introduction

Thank you for choosing the Cookwise 30L Air Fryer Oven. This versatile appliance combines the functions of an air fryer, mini oven, and convection oven, offering a wide range of cooking possibilities. Designed for efficiency and convenience, it features a smart LED touchscreen, 20 pre-set programs, and a generous 30-liter capacity, making it ideal for preparing meals for families and gatherings. Please read this manual thoroughly before operation to ensure safe and optimal use of your appliance.



Figure 1: Cookwise 30L Air Fryer Oven. This image displays the appliance with food cooking inside, highlighting its capacity and the included recipe book.

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.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the 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.
- 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 cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

Product Overview

Familiarize yourself with the components of your Cookwise Air Fryer Oven.

Main Unit and Control Panel



Figure 2: Control Panel and Oven Interior. This image highlights the digital LED display, touch controls for various cooking modes,

and the interior view of the oven with food on multiple racks.

- **Digital LED Display:** Shows time, temperature, and selected program.
- **Touch Controls:** For selecting functions, adjusting time/temperature, and starting/stopping.
- **Interior Light:** For monitoring cooking progress.
- **Double Glass Door:** Provides insulation and allows clear viewing.
- **Heating Elements:** Robust upper and lower heating elements for even cooking.
- **Convection Fan:** Circulates hot air for faster and crispier results.

Accessories

Your Cookwise Air Fryer Oven comes with 7 essential accessories to enhance your cooking experience:



Figure 3: Included Accessories. This image displays the full set of accessories: baking tray, grill rack, air fry basket, rotisserie spit, rotisserie handle, crumb tray, and removal handle.

1. **Baking Tray:** For baking, roasting, or catching drips.
2. **Grill Rack:** For grilling, toasting, or placing dishes.

3. **Rotisserie Spit:** For roasting whole chickens or large cuts of meat.
4. **Rotisserie Handle:** For safely inserting and removing the rotisserie spit.
5. **Air Fry Basket:** For air frying foods like fries, wings, and vegetables.
6. **Crumb Tray:** Collects crumbs and drips for easy cleaning.
7. **Removal Handle:** For safely removing hot trays and racks.

Setup

1. **Unpacking:** Carefully remove all packaging materials, including any internal packing and protective films. Keep packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, wipe the exterior of the oven with a damp cloth. Wash all accessories (baking tray, grill rack, air fry basket, rotisserie spit, etc.) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is at least 10-15 cm (4-6 inches) of clear space on all sides and above the oven for proper ventilation. Do not place it near flammable materials or under cabinets.
4. **Power Connection:** Ensure the power cord is fully extended and plug the appliance into a grounded electrical outlet. The oven operates on 2.3E+2 Volts AC.
5. **First Use Burn-Off:** It is recommended to run the oven empty for about 15-20 minutes at 200°C (390°F) before first use. This helps to burn off any manufacturing residues and odors. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.

Operating Instructions

Control Panel Overview

The digital LED touchscreen allows for easy selection of cooking modes and adjustments.

- **Power Button:** Turns the oven on/off.
- **Function Selection Dial/Buttons:** Rotate the dial or press buttons to cycle through 20 pre-set programs (e.g., Air Fry, Roast, Bake, Dehydrate, Pizza, Toast, Defrost, Keep Warm, Reheat).
- **Temperature Adjustment:** Use the temperature buttons to increase or decrease the cooking temperature (range: 30°C - 230°C).
- **Time Adjustment:** Use the time buttons to set the cooking duration.
- **Start/Pause Button:** Begins or temporarily stops the cooking cycle.
- **Light Button:** Turns the interior oven light on/off.
- **Convection Fan Button:** Activates or deactivates the convection fan.

Pre-set Programs

The oven features 20 pre-set programs for common dishes. Select the desired program, and the oven will automatically set the optimal time and temperature. You can adjust these settings manually if needed.



Figure 4: 20-in-1 Versatile Mini Oven with Convection. This image illustrates the wide array of cooking functions available, from Air Fry to Dehydrate, accessible via the intuitive control panel.

Examples of pre-set programs include:

- Air Fry (Fries, Wings)
- Roast (Chicken, Meat)
- Bake (Cakes, Cookies)
- Grill
- Toast (Bread, Bagels)
- Dehydrate (Fruits, Vegetables)
- Pizza
- Defrost
- Keep Warm
- Reheat

Dual Cooking Function

The dual cooking function allows you to combine two cooking modes sequentially. For example, you can set the oven to first bake chicken wings and then air fry them for a crispy finish. This feature simplifies multi-step recipes.



Figure 5: Perfect Dual Cooking Mode. This image illustrates the ease of setting two cooking modes sequentially, such as Air Fry followed by Bake, or Roast followed by Keep Warm.

To use Dual Cooking:

1. Select the first cooking program and set its time and temperature.
2. Activate the Dual Cooking function (refer to your control panel for the specific button).
3. Select the second cooking program and set its time and temperature.
4. Press Start. The oven will execute the programs in sequence.

Using Accessories

- **Baking Tray/Grill Rack:** Slide into any of the 4 rack positions. Use the removal handle for hot trays.
- **Air Fry Basket:** Place food in the basket and slide it onto the grill rack or directly into the designated air fry

rack position.

- **Rotisserie Spit:** Skewer the food (e.g., whole chicken) onto the spit. Secure with forks. Insert the spit into the rotisserie slots inside the oven. Use the rotisserie handle for safe insertion and removal. Activate the rotisserie function on the control panel.
- **Crumb Tray:** Always keep the crumb tray at the bottom of the oven to catch crumbs and drips. Remove and clean regularly.



Figure 6: 360° Hot Air Circulation. This image demonstrates the internal hot air circulation system, ensuring even and crispy cooking, particularly visible with a rotisserie chicken.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your appliance.

1. **Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
2. **Crumb Tray:** Remove the crumb tray after each use and discard accumulated crumbs. Wash the tray with warm, soapy water, rinse, and dry thoroughly.

3. **Accessories:** Wash all removable accessories (baking tray, grill rack, air fry basket, rotisserie spit, etc.) with warm, soapy water. For stubborn food residue, soak them in warm water before cleaning. Rinse and dry completely. Most accessories are dishwasher safe, but hand washing is recommended to prolong their lifespan.
4. **Interior:** Wipe the interior walls of the oven with a damp cloth and mild detergent. For baked-on grease, use a non-abrasive cleaner designed for oven interiors. Do not use steel wool or abrasive pads.
5. **Exterior:** Clean the exterior of the oven with a soft, damp cloth. Do not use abrasive cleaners or scourers as they may damage the finish.
6. **Door:** Clean the glass door with a glass cleaner or a damp cloth.
7. **Storage:** Ensure the oven and all accessories are clean and dry before storing. Store the appliance in a cool, dry place.

Troubleshooting

If you encounter any issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the power button. Check the circuit breaker.
Food is not cooking evenly.	Overcrowding the basket/tray; incorrect temperature/time; food not rotated.	Do not overcrowd. Use recommended amounts. Adjust temperature/time. Shake or flip food halfway through cooking. Ensure crumb tray is clean and not blocking airflow.
White smoke coming from the oven.	Grease/oil residue on heating elements or crumb tray; fatty food cooking.	Unplug and let cool. Clean the interior, especially heating elements and crumb tray. For fatty foods, ensure proper ventilation.
Oven light not working.	Light bulb burnt out; light button not pressed.	Press the light button. If still not working, contact customer support for bulb replacement.
Digital display not responding.	Temporary electronic glitch.	Unplug the oven for a few minutes, then plug it back in. If the issue persists, contact customer support.

Specifications

Feature	Detail
Brand	Cookwise
Model Number	AFO-17D-RC3
Capacity	30 Liters
Power/Wattage	1800 Watts

Feature	Detail
Voltage	2.3E+2 Volts AC
Product Dimensions	45.6 x 43 x 36.5 cm (17.95 x 16.93 x 14.37 inches)
Material	Metal
Temperature Range	30°C - 230°C
Special Features	Smart LED touchscreen, 20 programs, 4 rack positions, Dual cooking function, Defrost, Timer, Convection function, Interior lighting, Double glass door, 7 accessories.



Figure 7: Large 30L Capacity. This image visually represents the oven's generous 30-liter capacity, illustrating how it can accommodate a 13-inch pizza, a 13-pound roasted chicken, 3.3 pounds of chips, and 28 chicken wings, suitable for large families.

Warranty and Support

Cookwise is committed to providing high-quality products. While specific warranty details are not provided in this manual, please retain your proof of purchase for any warranty claims. For product support, troubleshooting assistance, or to inquire about replacement parts, please contact Cookwise customer service through the retailer where you purchased the product or visit the official Cookwise website for contact information.
The product is designed for a long lifetime, built with high-quality, food-grade sturdy materials, and undergoes rigorous testing to ensure peak efficiency and safety.

© 2024 Cookwise. All rights reserved.