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Commercial CHEF CHMO17B

COMMERCIAL CHEF 17-QT Multifunctional Air Fryer Multi-Oven Instruction Manual

Model: CHMO17B

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, 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 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 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 similar products.

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

PRODUCT OVERVIEW

Components

The COMMERCIAL CHEF Air Fryer Multi-Oven comes with the following components:

- Air Fryer Multi-Oven Unit
- Oven Rack
- Baking Pan
- Air Fry Basket
- Removable Crumb Tray

INCLUDES



 *oven rack*



 *baking pan*



 *air fryer basket*



 *removable
crumb tray*

Image: All included accessories for the Air Fryer Multi-Oven, neatly arranged. These include an oven rack, a baking pan, an air fryer basket, and a removable crumb tray.

Control Panel

The appliance features mechanical dial controls for ease of use.

- **Function Dial:** Selects cooking mode (Air Fry, Bake, Broil, Roast, Warm, Toast).
- **Temperature Dial:** Adjusts cooking temperature.
- **Timer Dial:** Sets cooking duration.



EASY TO USE DIALS

Air Fry, Bake, Broil, Roast, Toast, Warm



Image: A detailed view of the top-mounted control dials. One dial is for selecting cooking functions like Air Fry, Bake, Broil, Roast, Toast, and Warm. The other dial is for setting the timer and temperature.

SETUP AND FIRST USE

- Unpacking:** Carefully remove the appliance and all accessories from the packaging. Remove any protective film or stickers.
- Cleaning:** Wipe down the exterior of the oven with a damp cloth. Wash the oven rack, baking pan, air fry basket, and crumb tray in warm, soapy water. Rinse and dry thoroughly.

3. **Placement:** Place the air fryer multi-oven on a stable, heat-resistant surface, ensuring adequate ventilation around all sides. Do not place it directly against a wall or under cabinets.
4. **Initial Burn-Off:** Before first use, operate the oven empty for approximately 15-30 minutes at 400°F (200°C) on the "Bake" setting to burn off any manufacturing residues. A slight odor or smoke is normal during this process. Ensure the area is well-ventilated.
5. **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet.

OPERATING INSTRUCTIONS

General Operation

1. Place food on the appropriate accessory (air fry basket, baking pan, or oven rack).
2. Insert the accessory into the desired rack position inside the oven.
3. Close the oven door securely.
4. Turn the **Function Dial** to select the desired cooking mode (e.g., Air Fry, Bake).
5. Turn the **Temperature Dial** to set the desired cooking temperature.
6. Turn the **Timer Dial** to set the cooking time. The oven will begin heating.
7. When the timer reaches zero, a bell will sound, and the oven will turn off.
8. Carefully remove cooked food using oven mitts.

Cooking Functions

- **Air Fry:** Ideal for crispy foods like fries, chicken wings, and nuggets. Use the air fry basket.
- **Bake:** Suitable for cakes, cookies, and casseroles. Use the baking pan or an oven-safe dish on the oven rack.
- **Broil:** For browning the top of dishes or cooking thin cuts of meat. Use the oven rack with the baking pan underneath to catch drips.
- **Roast:** Perfect for meats, vegetables, and whole chickens. Use the oven rack or baking pan.
- **Warm:** Keeps food warm after cooking.
- **Toast:** For toasting bread, bagels, or waffles. Use the oven rack.

AIR FRYER MULTI-OVEN



Image: The Air Fryer Multi-Oven displayed on a kitchen counter, surrounded by a variety of cooked dishes such as fried chicken, french fries, and pizza, demonstrating its versatility.

COOKING CAPACITY

The 17-QT (16L) capacity of this multi-oven allows for cooking various items:

- Fits up to a 6 lb. chicken.
- Accommodates up to 4 slices of toast.
- Can cook a 9-inch pizza.

COOKING CAPACITY



6 lb. chicken



4 slices of toast



9" pizza



Image: An infographic illustrating the cooking capacity, showing icons for a 6 lb. chicken, 4 slices of toast, and a 9-inch pizza, with the Air Fryer Multi-Oven in the background.

CARE AND MAINTENANCE

Cleaning

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
3. **Interior:** Wipe the interior walls with a damp cloth. For stubborn stains, use a non-abrasive cleaner.
4. **Accessories:** The oven rack, baking pan, air fry basket, and removable crumb tray can be washed in

warm, soapy water. Rinse thoroughly and dry completely before storing or reusing.

5. **Crumb Tray:** Regularly remove and empty the crumb tray to prevent grease buildup and potential fire hazards.
6. Do not immerse the main unit, cord, or plug in water or any other liquid.

Storage

Ensure the appliance is clean and dry before storing. Store it in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure the power cord is securely plugged into a working outlet. Set the timer dial.
Food is not cooking evenly.	Overcrowding; incorrect temperature/time; food not flipped.	Do not overcrowd the basket/pan. Adjust temperature and time as needed. Flip or shake food halfway through cooking.
White smoke coming from the oven.	Grease/food residue on heating elements; initial burn-off.	This is normal during initial use. For subsequent uses, ensure the oven and accessories are clean. Remove excess fat from food.
Oven smells during operation.	New appliance smell; food odors.	Initial smell will dissipate after a few uses. Ensure proper ventilation. Clean the oven regularly.

SPECIFICATIONS

Feature	Detail
Model Name	Air Fryer Multi-Oven
Model Number	CHMO17B
Brand	Commercial CHEF
Capacity	17-QT / 16L / 0.57 cu. ft.
Power	1500 Watts
Voltage	120 Volts
Control Type	Knob Control (Mechanical Dials)

Feature	Detail
Product Dimensions (D x W x H)	12.59"D x 14.17"W x 14.56"H
Item Weight	15 pounds
Included Components	Air Fry Basket, Air Fryer Multi-Oven, Baking Pan, Crumb Tray, Oven Rack
UPC	810064695353

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the warranty card included with your product or contact Commercial CHEF customer service directly. Keep your purchase receipt as proof of purchase.

Note: Specific warranty terms and contact details may vary and are typically provided with the product packaging.

Related Documents - CHMO17B

 <p>User Manual Electric Pressure Cooker MODEL: CHP63MS</p> <p>1. READ User manual carefully before use for general operating instructions. 2. Place it in a safe place before the "SERIAL NUMBER" is checked off on the back of this page. 3. Fill in the information below. 4. Retain for future reference.</p> <p>MODEL NUMBER: _____ DATE OF PURCHASE: _____ Save and share your user manual to your friends for community or usage.</p>	<p>Commercial Chef CHP63MS Electric Pressure Cooker User Manual</p> <p>This user manual provides comprehensive guidance for the Commercial Chef CHP63MS Electric Pressure Cooker, detailing setup, operation, safety precautions, maintenance, and troubleshooting to ensure optimal use and longevity of the appliance.</p>
 <p>User Manual Air Fryer MODEL: CHAF35B</p> <p>1. READ User manual carefully before use for general operating instructions. 2. Place it in a safe place before the "SERIAL NUMBER" is checked off on the back of this page. 3. Fill in the information below. 4. Retain for future reference.</p> <p>MODEL NUMBER: _____ DATE OF PURCHASE: _____ Save and share your user manual to your friends for community or usage.</p>	<p>Commercial Chef CHAF35B Air Fryer User Manual - Operation, Safety, and Cleaning Guide</p> <p>Comprehensive user manual for the Commercial Chef CHAF35B Air Fryer. Includes safety instructions, setup, operation, cooking settings, cleaning, troubleshooting, and warranty information.</p>
 <p>User Manual Microwave MODEL: CHM770B, CHM770W, CHM770B6C, CHM770W6C Manuel D'utilisation Micro-ondes MODÈLE: CHM770B, CHM770W, CHM770B6C, CHM770W6C</p>	<p>Commercial Chef CHM770 Series Microwave User Manual</p> <p>User manual for Commercial Chef CHM770B, CHM770W, CHM770B6C, CHM770W6C microwaves. Covers safety, setup, operation, cleaning, troubleshooting, and warranty.</p>



[Deco Chef 24 QT Toaster Oven Air Fryer Instruction Manual](#)

Comprehensive instruction manual for the Deco Chef 24 QT Toaster Oven Air Fryer, covering safety precautions, parts, features, operating instructions, cooking functions, care, and warranty information.

CAMP CHEF



30 QT TURKEY FRYER
WARNINGS & INSTRUCTIONS
MODEL: SHP30TF

[Camp Chef 30 QT Turkey Fryer SHP30TF: Warnings, Instructions, and Safety Guide](#)

Comprehensive user manual and safety guide for the Camp Chef 30 QT Turkey Fryer (Model SHP30TF). Includes setup, operation, safety warnings, troubleshooting, and warranty information.

[ILVE Grigio Lusso 76cm Built-In Pyrolytic Oven - Features and Specifications](#)

Explore the ILVE Grigio Lusso 76cm built-in pyrolytic oven, a sophisticated appliance featuring CHEF-assist technology, 17 multi-function modes, pyrolytic cleaning, and a 123-litre capacity for advanced cooking.