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› BEST DIRECT STARLYF Doble Door Oven 28L - Multifunction Air Fryer Oven User Manual

## BEST DIRECT DOBLE DOOR

# BEST DIRECT STARLYF Doble Door Oven 28L

## MULTIFUNCTION AIR FRYER OVEN USER MANUAL

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### 1. Safety Instructions

Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, heat-resistant surface, away from walls and other appliances to ensure proper ventilation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation. The exterior surfaces can become very hot.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot components or food.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use accessories or attachments not recommended by the manufacturer, as this may cause injuries.
- Do not place anything on top of the appliance while it is operating.
- Ensure the power cord does not hang over the edge of a table or counter, or touch hot surfaces.

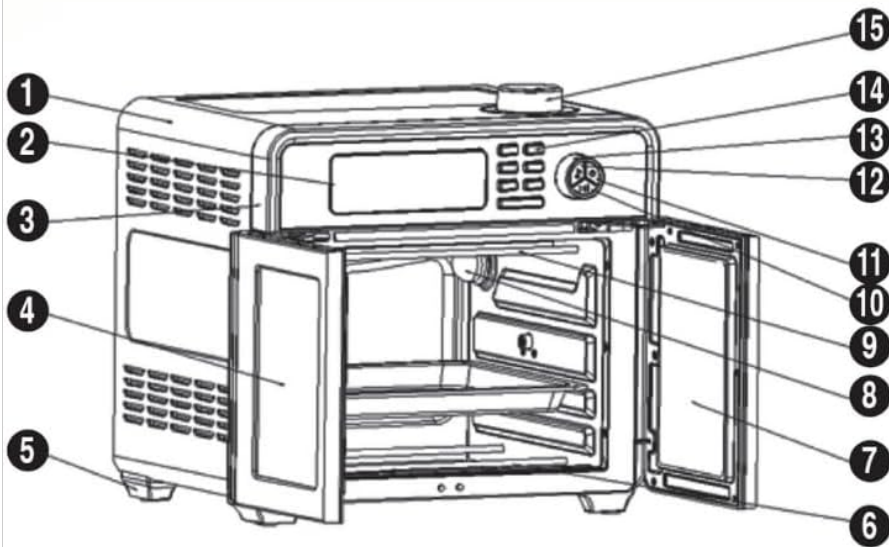
### 2. Product Overview

The STARLYF Doble Door Oven 28L is a versatile 7-in-1 multifunction appliance designed for various cooking needs. It combines the functions of a traditional oven, air fryer, grill, toaster, rotisserie, dehydrator, and pizza oven.

#### 2.1. Components

# Chef-O-Matic®

A COMPLETE KITCHEN IN YOUR HOME



- 1- Cover
- 2- LED screen
- 3- Frame
- 4- Glass French door
- 5- Anti-slip foot
- 6- Lower heating elements
- 7- Glass French door
- 8- Interior light
- 9- Upper heating elements
- 10- Start / Stop button
- 11- Time button
- 12- Temperature button
- 13- Adjustment knob
- 14- Function selector buttons
- 15- Door control



*Chef-O-Matic*  
**DOBLE DOOR OVEN**

- 16. Cooking / drip tray
- 17. Mesh basket
- 18. Grid
- 19. Crumb/drip tray
- 20. Rotisserie
- 21. Rotisserie handle
- 22. Grill/tray handle

Figure 1: Main Components of the Oven

The oven features a dual-door design for easy access and a digital control panel for precise operation.

## 2.2. Included Accessories

The following accessories are included to enhance your cooking experience:

- **Baking Tray:** For baking, roasting, and collecting drips.
- **Mesh Basket:** Ideal for air frying and dehydrating.
- **Wire Rack:** For grilling, toasting, and supporting other accessories.
- **Drip Tray:** Placed at the bottom to catch food particles and oil.
- **Rotisserie Fork:** For roasting whole chickens or larger cuts of meat.
- **Handle for Grill/Tray:** For safe insertion and removal of hot trays and racks.

Video 1: Overview of Air Fryer Accessories

## 3. Setup

### **3.1. Unpacking and Placement**

1. Carefully remove all packaging materials, including any internal packing and protective films.
2. Place the oven on a flat, stable, heat-resistant surface. Ensure there is at least 10-15 cm of space on all sides for proper air circulation.
3. Do not place the oven near flammable materials or heat sources.

### **3.2. First Use Preparation**

1. Wash all accessories (baking tray, mesh basket, wire rack, rotisserie fork, handle) with warm, soapy water. Rinse thoroughly and dry completely.
  2. Wipe the interior and exterior of the oven with a damp cloth.
  3. Before cooking food, run the oven empty for approximately 15 minutes at 200°C (400°F) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.
  4. Allow the oven to cool down completely after the first run.
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## **4. Operating Instructions**

### **4.1. Control Panel Overview**

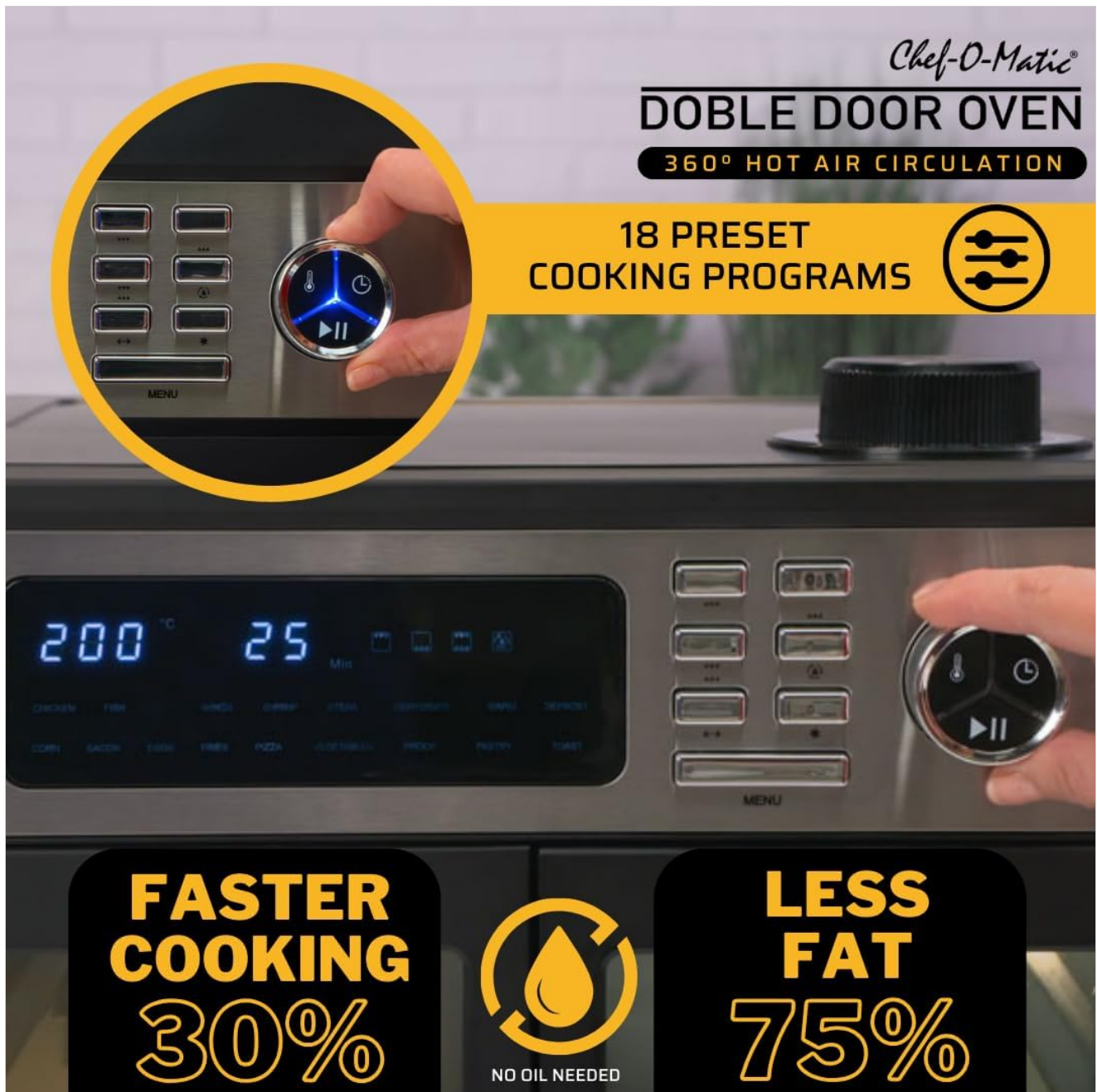


Figure 2: Digital Control Panel

The control panel features an LCD display, a rotary knob, and touch buttons for various functions, temperature, and time adjustments.

#### 4.2. Selecting Cooking Modes

The oven offers 18 preset programs for common dishes. To select a program:

1. Press the 'Menu' button to cycle through the available preset programs (e.g., Chips, Wings, Pizza, Steak, Cookies, Snacks, Veggies, Toast, Bagel, Broil, Roast, Dehydrate, Proof, Defrost, Warm, Reheat).
2. Once the desired program is displayed, the default temperature and time will appear.
3. Press the 'Start/Stop' button to begin cooking.

#### 4.3. Adjusting Temperature and Time

You can manually adjust the temperature and time for any program or for custom cooking:

- **Temperature:** Use the 'Temp' button and the rotary knob to increase or decrease the temperature (range: 30°C to 230°C).
- **Time:** Use the 'Time' button and the rotary knob to set the cooking duration.

## 4.4. Using Specific Functions

The oven supports multiple cooking functions:

- **Air Frying:** Place food in the mesh basket. Select an air fry preset or set temperature (e.g., 180-200°C) and time. The dual fan system ensures even, crispy results with minimal oil.
- **Rotisserie:** Secure a whole chicken or roast onto the rotisserie fork. Insert the fork into the designated slots inside the oven. Select the 'Rotisserie' function and set the desired temperature and time.
- **Dehydrator:** Arrange thinly sliced fruits, vegetables, or meats on the mesh basket. Select the 'Dehydrate' preset or set a low temperature (e.g., 30-70°C) for an extended period.
- **Grill/Broil:** Place food on the wire rack or baking tray. Select the 'Grill' or 'Broil' function for direct top-down heat.

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Video 2: How to Prepare French Fries using the Air Fryer Function

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## 5. Maintenance and Cleaning

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

### 5.1. General Cleaning

1. Always unplug the oven and allow it to cool completely before cleaning.
2. Wash all removable accessories (baking tray, mesh basket, wire rack, rotisserie fork) in warm, soapy water. They are generally not dishwasher safe unless specified.
3. Wipe the interior of the oven with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge. Avoid using metal scouring pads or harsh chemicals.
4. Clean the exterior of the oven with a damp cloth. Do not use abrasive cleaners or solvents.
5. Ensure all parts are completely dry before reassembling and storing the oven.

### 5.2. Drip Tray Cleaning

The drip tray should be cleaned after every use to prevent grease buildup and smoke. Remove the tray, discard any food debris, and wash it with warm, soapy water.

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## 6. Troubleshooting

If you encounter any issues with your STARLYF Doble Door Oven, please refer to the following common problems and solutions:

| <b>Problem</b>                    | <b>Possible Cause</b>  | <b>Solution</b>  |
|-----------------------------------|--|--|
| Appliance does not turn on.       | Not plugged in; power outlet malfunction; main power switch off.   | Ensure the power cord is securely plugged into a working outlet. Check the main power switch.  |
| Food is not cooking evenly.       | Overcrowding the basket/tray; incorrect temperature/time settings. | Do not overcrowd the cooking area. Cook in smaller batches if necessary. Adjust temperature and time according to recipe or food type. Flip or shake food halfway through cooking. |
| White smoke coming from the oven. | Grease buildup; food with high fat content.                        | Clean the drip tray and interior thoroughly. For fatty foods, drain excess oil during cooking.   |
| Oven produces unusual noise.      | Fan obstruction; loose components.                                 | Ensure no food or accessories are obstructing the fan. If the noise persists, contact customer support.  |

If the problem persists after trying these solutions, please contact customer support.

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## 7. Specifications



Figure 3: Product Dimensions

- **Model Name:** Chef-O-Matic Four à air Double Door XXL
- **Model Number:** DOBLE DOOR
- **Brand:** BEST DIRECT
- **Capacity:** 28 Liters
- **Power:** 1700W
- **Temperature Range:** 30°C - 230°C
- **Control Type:** Touch Control
- **Product Dimensions (DxWxH):** 33.5P x 42.5l x 41.5H cm
- **Item Weight:** 10 Kilograms
- **Material:** Alloy Steel
- **Door Style:** Double Door
- **Special Feature:** Automatic Cooking Menu
- **Country of Origin:** China

## 8. Warranty and Support

The STARLYF Doble Door Oven comes with an official 2-year warranty against manufacturing defects. For any product-related inquiries, technical assistance, or warranty claims, please contact BEST DIRECT Customer Service. Our dedicated support team is available to provide professional post-sales assistance.

Please retain your proof of purchase for warranty validation.

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