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› ADVWIN 40L Air Fryer & Convection Oven User Manual

ADVWIN AF558T

ADVWIN 40L Air Fryer & Convection Oven User Manual

Model: AF558T

INTRODUCTION

Thank you for choosing the ADVWIN 40L Air Fryer & Convection Oven. This appliance combines the functionalities of an air fryer, toaster, and convection oven, offering a versatile solution for your cooking needs. Please read this manual thoroughly before operation to ensure safe and efficient use.



Image: The ADVWIN 40L Air Fryer & Convection Oven, showcasing its dual-door design and spacious interior with a roasted chicken.

SAFETY INSTRUCTIONS

-
- Always place the appliance on a stable, heat-resistant surface.
 - Ensure adequate ventilation around the appliance. Maintain at least 10 cm clearance on all sides and 30 cm above.
 - Do not immerse the main unit, cord, or plug in water or other liquids.
 - Supervise children when the appliance is in use.
 - Unplug the appliance from the outlet when not in use and before cleaning.
 - Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
 - The appliance surfaces become hot during use. Use oven mitts when handling hot components.
 - Do not block any ventilation openings.
 - This appliance is for household use only.

PRODUCT FEATURES

- **French Double Door Design:** Allows separate opening and independent heating of left and right compartments.
- **Upgraded Auto-Rotation System:** For even cooking without manual intervention.
- **Rapid Heating Technology:** 220°C convection crisp technology with 360° airflow for faster cooking and reduced oil usage.
- **40L Super Capacity:** Accommodates large items like a 12" pizza or a whole chicken.
- **16-in-1 Digital Touch Settings:** Pre-programmed functions for various foods.
- **Double-Glazed Observation Window:** High-temperature resistant glass for safe monitoring, insulation, and anti-scalding.

Double Fan Heating

Curved Heating Tubes

Hot Air Circulation



Image: The interior of the ADVWIN oven with both doors open, illustrating the double fan heating, curved heating tubes, and hot air circulation for efficient cooking.

Large Touch Screen



Image: A detailed view of the large touch screen control panel, highlighting the 40L large capacity and the ability to cut down on fats.

ACCESSORIES INCLUDED

The ADVWIN 40L Air Fryer & Convection Oven comes with a comprehensive set of accessories to enhance your cooking experience:

- Large Oil Pan x 1
- Large Net Basket x 1
- Large Layer Rack x 1
- Small Oil Pan x 2
- Small Net Basket x 2
- Small Layer Rack x 2
- Partition x 1
- Roast Chicken Fork x 1

- Take Chicken Fork Rack x 1



Image: A visual representation of all included accessories: small layer racks, small net baskets, small oil pans, a large oil pan, a partition, and a roast chicken fork.

SETUP

1. **Unpacking:** Carefully remove the appliance and all accessories from the packaging. Retain packaging for future storage or transport if needed.
2. **Initial Cleaning:** Before first use, wipe the exterior of the oven with a damp cloth. Wash all removable accessories (racks, baskets, pans, roast fork) with warm soapy water, rinse thoroughly, and dry completely.
3. **Placement:** Place the oven on a flat, stable, heat-resistant surface. Ensure there is at least 10 cm of clear space on all sides and 30 cm above the appliance for proper ventilation. Do not place it near flammable materials.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the appliance's requirements (220-240V).

5. **First Use Burn-Off:** It is recommended to run the oven empty for about 15-20 minutes at 200°C (390°F) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated during this process.

OPERATING INSTRUCTIONS

General Operation

1. **Power On:** Plug in the appliance. The digital display will illuminate.
2. **Selecting Mode:** Use the digital touch screen to select your desired cooking mode (e.g., Air Fry, Roast, Bake). The oven offers 16 pre-set functions.
3. **Adjusting Temperature and Time:** Use the dedicated controls on the touch screen to set the temperature (60-220°C) and cooking time (1-120 minutes).
4. **Preheating:** For best results, preheat the oven to the desired temperature before adding food.
5. **Starting Cooking:** Press the Start/Pause button to begin cooking.
6. **Monitoring Food:** The double-glazed observation window allows you to monitor food without opening the doors.
7. **Pausing/Stopping:** Press the Start/Pause button to pause cooking. Press and hold to stop the cooking cycle.

Dual Zone Cooking (with Partition)

The unique French double door design allows for independent heating of the left and right compartments when the partition is inserted.

1. **Insert Partition:** Slide the partition into the designated slot in the center of the oven cavity.
2. **Load Food:** Place food and appropriate accessories (small oil pans, net baskets, layer racks) into each compartment.
3. **Set Independent Settings:** Use the left and right control panels to set separate temperatures and times for each compartment.
4. **Start Cooking:** Press the start button for each side. Both sides will operate independently.



Heating Large Portions of Food



Heating a Variety of Snacks

Image: The oven demonstrating its versatility, capable of heating large portions of food in full capacity or a variety of snacks simultaneously in dual-zone mode.

Using the Auto-Rotation Function (for Roast Chicken Fork)

1. **Prepare Food:** Securely attach the food (e.g., whole chicken) to the roast chicken fork.
2. **Insert Fork:** Place the roast chicken fork into the designated rotisserie slots inside the oven.
3. **Activate Rotation:** Select the appropriate cooking mode and activate the rotation function via the control panel.
4. **Remove Food:** Use the take chicken fork rack to safely remove the hot roast chicken fork after cooking.

Cooking Functions

16 kinds

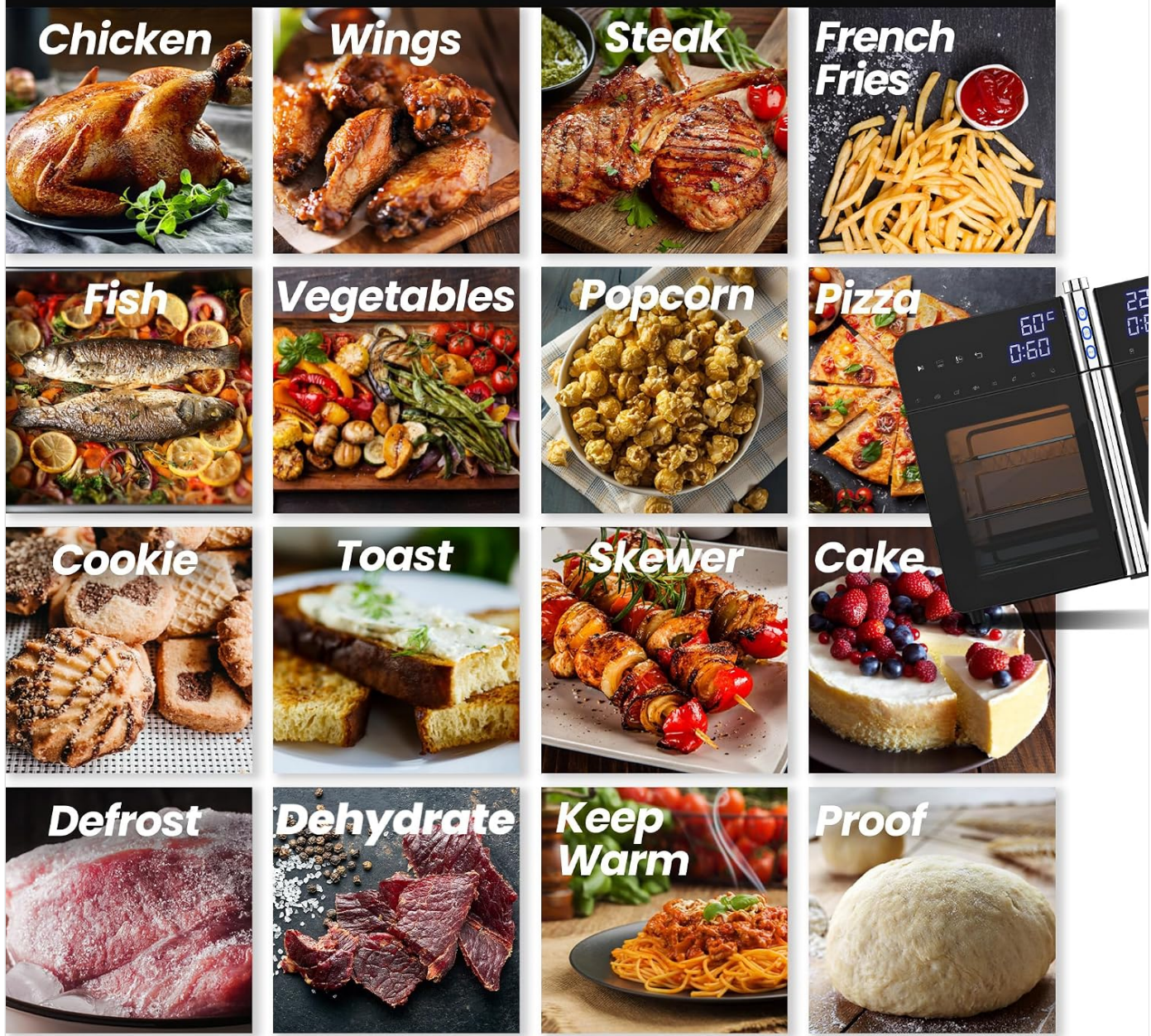


Image: A visual guide to the 16 cooking functions available on the ADVWIN oven, demonstrating its wide range of culinary capabilities.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will prolong the life of your ADVWIN Air Fryer & Convection Oven.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Exterior Cleaning:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
3. **Interior Cleaning:** For the interior, wipe down with a damp cloth and mild detergent. For stubborn food residue, a non-abrasive sponge can be used. Ensure the interior is dry before next use.
4. **Accessory Cleaning:** All removable accessories (racks, baskets, pans, roast fork) can be washed in warm soapy water or placed in a dishwasher if they are dishwasher-safe (refer to accessory material). Rinse and dry thoroughly.
5. **Door Cleaning:** Clean the glass doors with a glass cleaner or a damp cloth.
6. **Storage:** Store the appliance in a cool, dry place when not in use.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure plug is securely inserted. Test outlet with another appliance. Contact customer support if issue persists.
Food is not cooking evenly.	Overcrowding; incorrect temperature/time; food not rotated (if applicable).	Do not overcrowd baskets. Adjust temperature/time as needed. Utilize auto-rotation for whole roasts.
White smoke coming from appliance.	Excess oil/grease on heating elements or pan; first use burn-off.	Clean heating elements and drip pan. Ensure proper ventilation during first use. If smoke is persistent or dark, unplug immediately.
Doors do not close properly.	Obstruction; misalignment.	Check for food debris or accessories blocking the door. Ensure the appliance is on a level surface.
Digital display not responding.	Temporary electronic glitch.	Unplug the appliance for 5 minutes, then plug it back in.

SPECIFICATIONS

Feature	Detail
Brand	ADVWIN
Model Number	AF558T
Colour	Black
Product Dimensions (L x W x H)	44.5 x 52.5 x 42.5 cm
Capacity	40 Litres
Power/Wattage	2800 Watt-hours
Material	Stainless Steel
Auto Shut-off	Yes
Time Setting Range	1-120 minutes
Temperature Range	60-220°C
Item Weight	18.9 kg

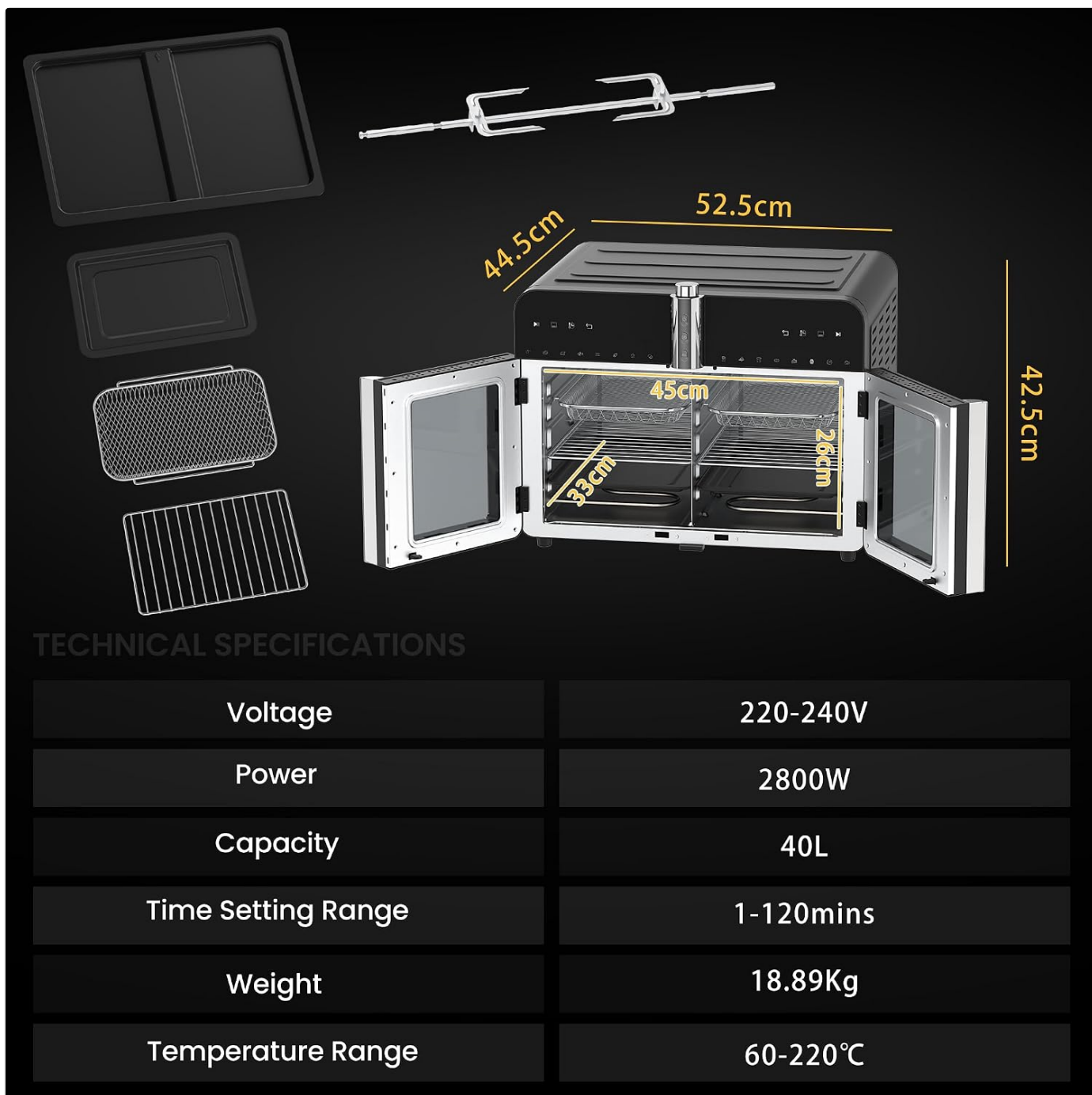


Image: Technical specifications and dimensions of the ADVWIN 40L Air Fryer & Convection Oven.

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or visit the official ADVWIN website. Keep your purchase receipt as proof of purchase for any warranty claims.

For further assistance, you may contact ADVWIN customer service through their official channels. Details can typically be found on the product packaging or the brand's official online presence.

You can also visit the [ADVWIN Store on Amazon](#) for more product information and support resources.