

Glen SA-3050AFO

Glen Air Fryer Oven

MODEL: SA-3050AFO | 25 LITRE CAPACITY

1. Important 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 ensure the appliance is unplugged from the power outlet before cleaning, maintenance, or if not in use.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets. Close supervision is necessary when any appliance is used by or near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure adequate ventilation around the appliance during operation. Do not block any ventilation openings.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot materials.
- Do not place the appliance near flammable materials or heat sources.
- This appliance is for household use only. Do not use outdoors.

2. Product Overview

The Glen Air Fryer Oven SA-3050AFO is a versatile kitchen appliance designed for frying, grilling, roasting, and baking with little to no oil. It features a 25-litre capacity and precise time and temperature controls.



Image: Front view of the Glen Air Fryer Oven SA-3050AFO, showcasing its black finish, control knobs, and glass door with an interior view of the cooking chamber.

Key Features:

- Large 25 Litre cooking capacity.
- Adjustable time and temperature control for precise cooking.
- Up to 80% less fat consumed compared to conventional frying.
- Digital display and adjustable 60-minute timer.
- Temperature range from 80°C to 230°C.
- Powerful 1800W heating element.

3. Components and Accessories

The following components and accessories are included with your Glen Air Fryer Oven:

- Main Air Fryer Oven Unit
- Drip Tray: Collects excess oil and food particles.
- Rotisserie Shaft: For roasting whole chickens or other large items.
- Tray Handle & Removal Tool: For safely handling hot trays and the rotisserie shaft.

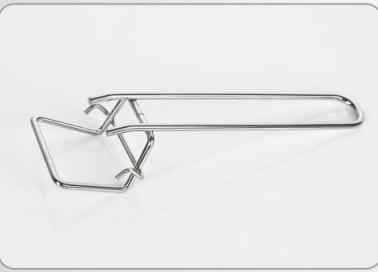
- Mesh Basket: Ideal for air frying smaller items like fries or nuggets.
- Wire Rack: Suitable for grilling, toasting, or placing baking dishes.



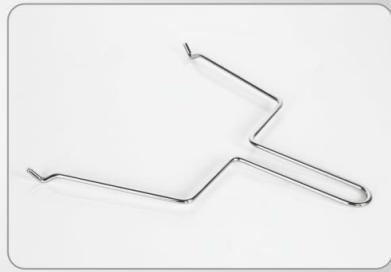
Drip tray



Rotisserie shaft



Tray handle



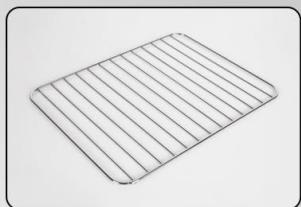
Removal tool

Image: A display of the included accessories: Drip tray, Rotisserie shaft, Tray handle, and Removal tool.

3 Tray Option



Mesh basket



Wire rack
for grilling



Mesh basket for
air frying

Image: Illustration of the three tray options: Mesh basket, Wire rack for grilling, and Mesh basket for air frying.

4. Setup

- Unpack:** Carefully remove all packaging materials and accessories from the oven.
- Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is at least 10-15 cm of space on all sides for proper ventilation. Do not place it directly against a wall or under cabinets.
- Initial Cleaning:** Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash all accessories (drip tray, racks, baskets, rotisserie shaft) with warm, soapy water, rinse thoroughly, and dry completely.
- First Use Burn-Off:** It is recommended to run the oven empty for about 15-20 minutes at 200°C (400°F) to burn off any manufacturing residues. A slight odor or smoke may be present during this process; ensure the area is well-ventilated.

5. Operating Instructions

The Glen Air Fryer Oven features three control knobs for Temperature, Function, and Timer.

Control Knobs:

- **Temperature Control:** Adjusts the cooking temperature from 80°C to 230°C.
- **Function Control:** Selects the desired cooking mode.
- **Timer Control:** Sets the cooking time up to 60 minutes. The oven will automatically shut off when the timer reaches zero.

Cooking Functions:

The oven offers 6 distinct cooking functions:

- **Upper Heating:** Heats from the top element.
- **Lower Heating:** Heats from the bottom element.
- **Upper + Lower Heating:** Heats from both top and bottom elements.
- **Upper Heating + Rotisserie & Convection:** Combines top heating with rotisserie rotation and convection fan for even cooking.
- **Upper Heating + Lower Heating & Convection:** Uses both heating elements with the convection fan for faster, more even cooking.
- **Upper Heating + Lower Heating & Air Fryer:** Utilizes both heating elements and a powerful fan for air frying.

6 functions



Upper
heating



Lower
Heating



Upper + Lower
Heating



Upper Heating +
Rotisserie
& Convection,



Upper heating +
lower heating &
convection



Upper heating +
Lower heating
& Air Fryer

General Operation Steps:

1. **Prepare Food:** Place your food on the appropriate accessory (mesh basket, wire rack, or rotisserie shaft).
2. **Load Oven:** Carefully slide the accessory with food into the desired rack position inside the oven. Ensure the drip tray is at the bottom to catch any drippings.
3. **Set Temperature:** Turn the Temperature Control knob to your desired cooking temperature.
4. **Select Function:** Turn the Function Control knob to select the appropriate cooking mode for your recipe.
5. **Set Timer:** Turn the Timer Control knob to set the required cooking time. The oven will begin heating.
6. **Monitor Cooking:** Periodically check on your food through the glass door. For best results, shake or flip food halfway through cooking, especially when air frying.
7. **Completion:** The oven will automatically turn off and a bell will sound when the timer expires. Carefully remove the cooked food using the tray handle or removal tool.

Fry, grill, roast & even bake conveniently using little or no oil



Image: Examples of food prepared in the air fryer oven, including a cake, chicken wings, roasted potatoes, and spring rolls, demonstrating its versatility.

6. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your appliance.

- **Always Unplug:** Before cleaning, always unplug the oven from the power outlet and allow it to cool completely.
- **Exterior Cleaning:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- **Interior Cleaning:** Wipe the interior walls with a damp cloth. For stubborn food residue, use a non-abrasive sponge with warm, soapy water. Ensure the interior is dry before next use.
- **Accessories:** Wash the drip tray, mesh basket, wire rack, and rotisserie shaft in warm, soapy water. They are generally dishwasher safe, but hand washing is recommended for longevity. Rinse and dry thoroughly.
- **Heating Elements:** Do not attempt to clean the heating elements directly. Any food splatters on them will burn off during operation.

7. Troubleshooting

If you encounter any issues with your Glen Air Fryer Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue; timer not set.	Ensure the plug is securely in a working outlet. Set the timer knob to the desired cooking duration.
Food not cooking evenly.	Overcrowding; incorrect rack position; food not flipped.	Do not overcrowd the basket/rack. Use the recommended rack position. Flip or shake food halfway through cooking.
Smoke coming from the oven.	Food residue on heating elements; excessive oil/fat.	Ensure the drip tray is clean. Reduce the amount of oil used. If it's the first use, it might be manufacturing residue burning off (ensure ventilation).
Food is not crispy.	Too much moisture; overcrowding; insufficient cooking time/temperature.	Pat food dry before cooking. Do not overcrowd. Increase cooking time or temperature slightly. Ensure the Air Fryer function is selected.

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

8. Technical Specifications

Specification	Detail
Brand	Glen
Model Name	SA-3050AFO
Capacity	25 Litre
Power	1800W
Temperature Range	80°C - 230°C

Specification	Detail
Timer	Up to 60 minutes
Control Type	Knob
Product Dimensions	30D x 25W x 80H Centimeters
Item Weight	11 kg
Material	Tempered Glass (Door), Steel (Components)
Special Features	Automatic Shut-Off, Temperature Control, Timer

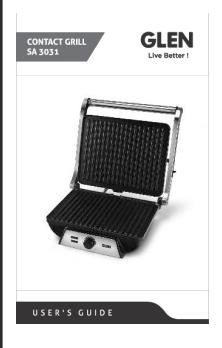
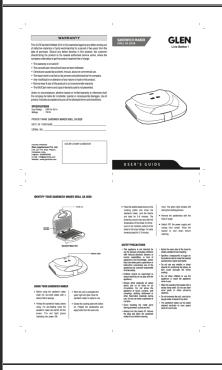
9. Warranty and Customer Support

Your Glen Air Fryer Oven SA-3050AFO comes with a **2-year warranty** from the date of purchase, covering manufacturing defects under normal household use.

For warranty claims, technical assistance, or any other inquiries, please contact Glen customer support. Keep your purchase receipt as proof of purchase for warranty services.

For more information, visit the official Glen website or refer to the contact details provided in your purchase documentation.

Related Documents - SA-3050AFO

	<p>Glen Contact Grill SA 3031 User's Guide</p> <p>User's guide for the Glen Contact Grill SA 3031, providing instructions on usage, cleaning, storage, safety precautions, and warranty information. Learn how to operate your Glen contact grill for optimal results.</p>
	<p>Glen Sandwich Maker Grill SA 3028 User Guide and Warranty</p> <p>Official user guide and warranty information for the Glen Sandwich Maker Grill SA 3028, including specifications, usage instructions, and safety precautions.</p>
	<p>Glen Oven Toaster Griller SA 5033/SA 5023 User Guide</p> <p>Comprehensive user guide for the Glen Oven Toaster Griller models SA 5033 Digital and SA 5023 Digital, covering features, operation, installation, maintenance, and safety.</p>

	<p>Glen SA 9013 Travel Kettle User Guide - Specifications, Usage, and Warranty</p> <p>Official user guide for the Glen SA 9013 Travel Kettle. Find specifications, operating instructions, cleaning tips, descaling guide, safety precautions, and warranty details.</p>
	<p>Glen SA 9012 N Glass Kettle User Guide and Warranty Information</p> <p>Comprehensive user guide and warranty details for the Glen SA 9012 N Glass Kettle. Includes product specifications, operating instructions, cleaning and descaling procedures, and important safety precautions.</p>
	<p>Glen SA 5048 Oven Toaster Griller User Guide Features & Operation</p> <p>Comprehensive user guide for the Glen SA 5048 Oven Toaster Griller. Learn about setup, safety, cleaning, functions like grilling, baking, roasting, convection, and rotisserie. Includes specifications and warranty information.</p>