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Model: TO6135-1SD

PRODUCT OVERVIEW

The Black + Decker TO6135-1SD 6-Slice Crisp N Bake Air Fry Convection Oven is a versatile kitchen appliance designed to handle a variety of cooking tasks. Its spacious interior allows for preparing toast for breakfast or a 12-inch pizza for a late-night snack. Equipped with powerful heating and efficient convection technology, this unit functions as both an air fryer and a countertop oven, providing multiple cooking options for daily use.



Image: Front view of the Black + Decker Crisp N Bake Air Fry Convection Oven, showcasing its sleek silver finish and control knobs.

SAFETY INFORMATION

Please read all instructions carefully before using this appliance to ensure safe and optimal performance. Keep this manual for future reference.

- Always unplug the appliance from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 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.
- Do not use appliance for other than intended use.

COMPONENTS AND FEATURES

Key Features

- **6 Cooking Functions:** Air Fry, Bake, Broil, Toast, Keep Warm, and Pizza.
- **Spacious Capacity:** Accommodates up to six bread slices or a 12-inch pizza.
- **Enhanced Heating:** Features a fifth heating element combining calrod and quartz for faster heating.
- **Power:** 1750 watts for efficient cooking.
- **Rack Positions:** Three adjustable rack positions for versatile cooking.
- **Timer:** 60-minute timer for precise cooking control.

Included Accessories

- Air Fry Basket
- Baking Pan
- Broiler Rack
- Removable Crumb Tray



Image: The oven with its air fry basket, baking pan, and broiler rack partially pulled out, demonstrating the included accessories.

SETUP

Before first use, follow these steps to prepare your oven:

1. **Unpack:** Remove all packaging materials, stickers, and any plastic bands from the unit.
2. **Clean:** Wash the air fry basket, baking pan, broiler rack, and removable crumb tray in warm, soapy water. Rinse and dry thoroughly. Wipe the interior and exterior of the oven with a damp cloth.
3. **Placement:** Place the oven on a stable, level, heat-resistant surface, ensuring at least 4 inches of clearance on all sides for proper ventilation.
4. **First Use Burn-Off:** It is recommended to run the oven empty for about 10-15 minutes on the highest temperature setting (450°F) to burn off any manufacturing oils. This may produce a slight odor or smoke, which is normal. Ensure good ventilation during this process.

OPERATING INSTRUCTIONS

General Operation

The oven features three control knobs for easy operation:

- **Top Knob:** Temperature control (Min, Warm, 250°F - 450°F).
- **Middle Knob:** Function selector (Toast, Broil, Air Fry, Bake, Pizza, Keep Warm).
- **Bottom Knob:** Timer control (Stay On, 10-60 minutes).



Image: Close-up of the oven's control panel, showing the three rotary knobs for temperature, function, and timer settings.

Air Fry Function

Use the Air Fry function for crispy results with little to no oil.

1. Place food in the air fry basket, ensuring not to overcrowd.
2. Insert the air fry basket onto the rack, typically in the middle position, with the baking pan underneath to catch drips.
3. Turn the middle knob to the "Air Fry" setting.
4. Set the desired temperature using the top knob (e.g., 400°F for most air frying).
5. Set the cooking time using the bottom knob. The oven will begin heating.
6. Monitor food and shake or flip halfway through cooking for even crisping.



Image: The oven in use, air frying chicken pieces in the air fry basket, demonstrating the air fry function.

Bake Function

Ideal for baking cakes, cookies, casseroles, and more.

1. Place food in a suitable baking pan or directly on the rack.
2. Insert the rack into the desired position (e.g., lower position for larger items, middle for most baking).
3. Turn the middle knob to the "Bake" setting.
4. Set the desired temperature using the top knob.
5. Set the cooking time using the bottom knob.
6. Preheat the oven for 5-10 minutes before placing food inside for best results.



Image: A pizza being baked inside the oven, illustrating the bake function and the oven's capacity for a 12-inch pizza.

Toast Function

Perfect for toasting bread, bagels, and frozen waffles.

1. Place bread slices directly on the wire rack.
2. Insert the rack into the middle position.
3. Turn the middle knob to the "Toast" setting.
4. The temperature knob will automatically set to a toast-specific temperature.
5. Set the desired toast shade using the bottom timer knob. The oven will automatically shut off when done.



Image: Six slices of toast being prepared in the oven, demonstrating its 6-slice toasting capacity.

Broil Function

Use for browning, melting, or cooking thin cuts of meat.

1. Place food on the broiler rack within the baking pan to catch drippings.
2. Insert the rack into the top position for optimal broiling.
3. Turn the middle knob to the "Broil" setting.
4. The temperature knob will automatically set to a broil-specific temperature.
5. Set the cooking time using the bottom knob.
6. Always monitor food closely during broiling as it cooks quickly.

Keep Warm Function

This function is designed to keep cooked food warm without further cooking.

1. Place cooked food in an oven-safe dish or directly on the rack.
2. Turn the middle knob to the "Keep Warm" setting.
3. The temperature knob will automatically set to the appropriate warm temperature.
4. Set the desired time using the bottom knob, or select "Stay On" for continuous warming.

Pizza Function

Optimized for cooking pizzas to perfection.

1. Place pizza directly on the wire rack or in a pizza pan.
2. Insert the rack into the middle or lower position, depending on pizza thickness.
3. Turn the middle knob to the "Pizza" setting.
4. Set the desired temperature using the top knob (refer to pizza packaging for recommended temperature).
5. Set the cooking time using the bottom knob.

MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and appearance of your oven.

- **Before Cleaning:** Always unplug the oven and allow it to cool completely before cleaning.
- **Crumb Tray:** The removable crumb tray should be emptied and cleaned regularly to prevent grease buildup. Slide it out from the bottom front of the oven, discard crumbs, and wash with warm, soapy water.
- **Air Fry Basket, Baking Pan, Broiler Rack:** These accessories can be washed by hand with warm, soapy water or placed in the dishwasher.
- **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Avoid using steel wool or abrasive pads.
- **Exterior:** Wipe the exterior surfaces with a damp cloth. Dry thoroughly. Do not use abrasive cleaners or scouring pads on the exterior.
- **Glass Door:** Clean the glass door with a glass cleaner or a damp cloth.

TROUBLESHOOTING

If you encounter issues with your oven, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; timer not set.	Ensure unit is securely plugged into a working outlet. Check household circuit breaker. Set timer to desired cooking time or "Stay On".
Food not cooking evenly.	Overcrowding; incorrect rack position; insufficient preheating.	Do not overcrowd the basket/pan. Refer to cooking guide for recommended rack positions. Preheat the oven before adding food.
Excessive smoke during cooking.	Food with high fat content; dirty crumb tray/interior.	Ensure crumb tray is clean. For fatty foods, use the baking pan under the air fry basket to catch drippings.
Oven light not working.	Bulb burnt out.	Contact customer service for bulb replacement information. Do not attempt to replace yourself.

SPECIFICATIONS

Feature	Detail
Brand	BLACK+DECKER
Model Name	T06135-1SD
Color	Silver
Product Dimensions	13.11"D x 19.88"W x 14.75"H
Item Weight	15.26 pounds
Power Source	Electric (1750 watts)
Control Type	Knob Control
Door Style	Dropdown Door
Number of Shelves	3 (rack positions)
Capacity	6-Slice / 12-inch Pizza
UPC	050875003781

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or visit the official BLACK+DECKER website. You may also contact customer service directly for assistance with product registration, troubleshooting, or replacement parts.

Online Support: www.blackanddecker.com/support