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> OUNIN 24L Steam and Air Fryer Combo Countertop Oven Instruction Manual

OUNIN KXW240-160A

OUNIN 24L Steam and Air Fryer Combo Countertop Oven

INSTRUCTION MANUAL

Introduction

Thank you for choosing the OUNIN 24L Steam and Air Fryer Combo Countertop Oven. This versatile appliance combines 11 cooking functions to enhance your culinary experience. Please read this manual thoroughly before use to ensure safe and optimal operation.



Figure 1: OUNIN 24L Steam and Air Fryer Combo Countertop Oven with food inside.

Important Safety Instructions

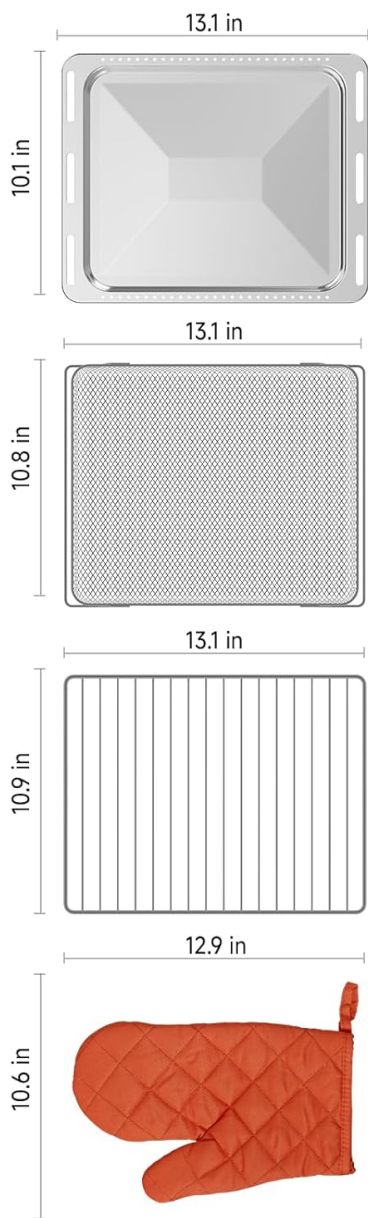
- Always place the oven on a stable, heat-resistant surface.
- Ensure adequate ventilation around the appliance.
- Do not touch hot surfaces. Use oven mitts or gloves when handling hot items.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not immerse the cord, plug, or appliance in water or other liquids.
- 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.
- For steam functions, use only distilled or filtered water in the water tank.

Product Overview

Components

The OUNIN 24L Steam and Air Fryer Combo Countertop Oven includes the following accessories:

- Air Fry Basket
- Baking/Grill Pan
- Oven Rack
- Oven Mitt



Baking Pan

Suitable for baking cookies, steaks, vegetables, and more



Air Fryer Basket

Suitable for making French fries, Chicken Popcorn, and more



Wire Rack

Suitable for roasting turkey, pork ribs, and more



Oven Mitt

Oven-Safe Heat-Resistant Gloves



Figure 2: Included accessories for the OUNIN 24L Oven.

Control Panel

The digital control panel provides intuitive access to all cooking functions, temperature, and time settings.

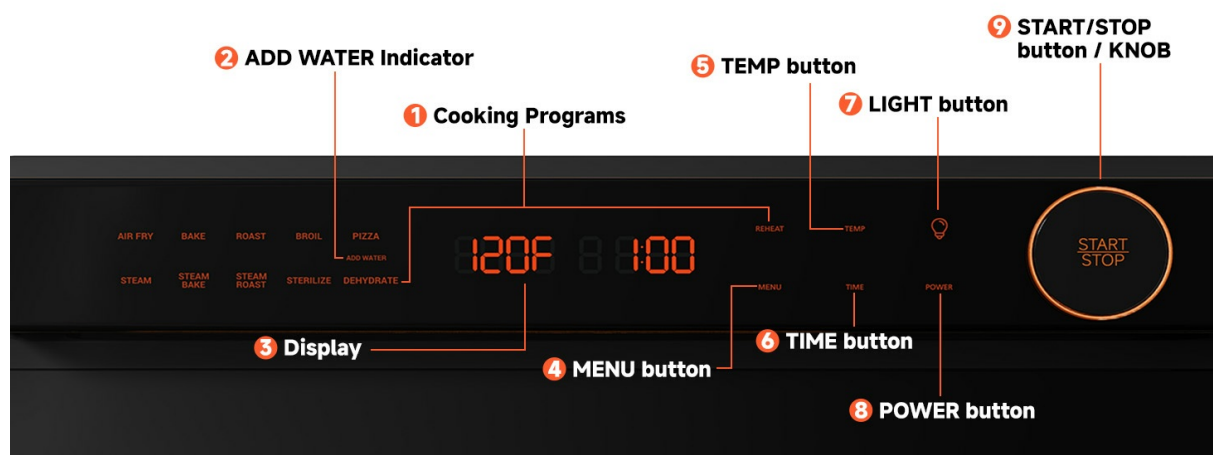


Figure 3: Intuitive Display and Control Panel.

- **Cooking Programs:** Select from 11 preset functions.
- **Add Water Indicator:** Illuminates when the water tank needs refilling for steam functions.

- **Display:** Shows current temperature, time, and selected program.
- **Menu Button:** Cycles through available cooking programs.
- **Time Button:** Adjusts cooking time.
- **Power Button:** Turns the appliance on/off.
- **Light Button:** Activates the interior oven light.
- **Start/Stop Knob:** Rotates to adjust settings and presses to start or stop cooking.

Setup and First-Time Use

Unpacking

Carefully remove all packaging materials, including any protective films or stickers. Retain packaging for future storage or shipping.

Placement

Place the oven on a flat, stable, heat-resistant countertop. Ensure there is at least 4 inches (10 cm) of clear space on all sides and above the oven for proper ventilation.

Initial Cleaning

Before first use, wipe the interior and exterior of the oven with a damp cloth. Wash all accessories (air fry basket, baking pan, oven rack) with warm, soapy water, rinse thoroughly, and dry completely.

Water Tank (for Steam Functions)

The oven features a removable 1L water tank located at the bottom. For steam functions, pull out the water tank, fill it with distilled or filtered water, and reinsert it securely.

Accessories Include



Oven Gloves

Insulate and take food

Figure 4: Removable 1L Water Tank.

Operating Modes (11-in-1 Functions)

This appliance offers 11 versatile cooking functions:

HEALTHY STEAM. CRISP BAKE. EASY LIVING

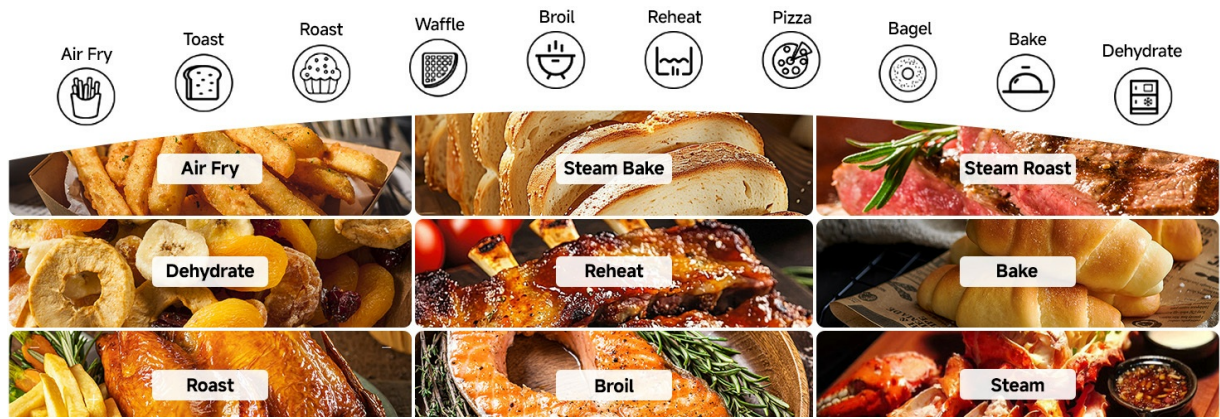


Figure 5: Overview of 11 cooking modes.

- **Air Fry:** Utilizes 360° hot air circulation for crispy results with minimal oil. Ideal for fries, chicken wings, and other fried foods.
- **Steam:** Perfect for delicate foods like fish and vegetables, preserving moisture and nutrients.
- **Steam Bake/Roast:** Combines steam and convection for a crispy exterior and juicy interior, suitable for poultry, bread, and pastries.
- **Bake:** Standard convection baking for cakes, cookies, and casseroles.
- **Roast:** For roasting meats and vegetables.
- **Broil:** High heat from above for quick browning and searing.
- **Dehydrate:** Low heat for drying fruits, vegetables, and jerky.
- **Reheat:** Gently warms food without drying it out.
- **Sterilize:** Uses steam to sanitize baby bottles and utensils.
- **Toast:** For toasting bread, bagels, and waffles.
- **Pizza:** Optimized setting for cooking pizzas evenly.

Key Technologies

The oven features a 360° hot air system and Steam-Injection Technology for efficient and precise cooking.

High-Power Convection System with 2800 RPM Speed

Enjoy fast, even cooking for tastier results.



Figure 6: High-Power Convection System.

OUNIN Steam-Injection Technology

Steam then bake for a crispy outside, tender inside, sealing in nutrients and preserving delicious flavor.



OUNIN Combi Steam Oven



Traditional Oven



Figure 7: Steam-Injection Technology.

Official Product Video

Video 1: Official overview of the OUNIN 24L Steam Air Fry Oven, demonstrating its features and cooking capabilities.

General Operation

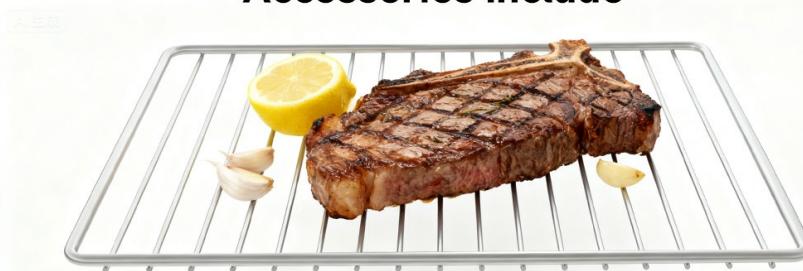
1. **Power On:** Press the Power button to turn on the oven. The display will illuminate.
2. **Select Function:** Use the Menu button to cycle through the 11 cooking programs. The selected program will blink on the display.
3. **Adjust Temperature/Time:** Rotate the Start/Stop knob to adjust the temperature and time for your chosen program. Press the Time or Temp button to switch between adjusting time and temperature.
4. **Start Cooking:** Once settings are confirmed, press the Start/Stop knob to begin cooking.
5. **Use Interior Light:** Press the Light button to illuminate the oven interior for monitoring food progress.
6. **Stop Cooking:** Press the Start/Stop knob again to pause or stop the cooking cycle.

Care and Maintenance

Cleaning the Interior

The oven features a durable stainless steel interior and an advanced non-stick coating for easy cleanup. After each use, allow the oven to cool completely. Wipe the interior with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the surface.

Accessories Include



Oven rack

Perfect for toasting all types of steak

Figure 8: Effortless interior cleanup.

Cleaning Accessories

All included accessories (air fry basket, baking pan, oven rack) are dishwasher-safe or can be hand-washed with warm, soapy water. Ensure they are completely dry before storing or re-using.

Water Tank Maintenance

Regularly empty and clean the water tank to prevent mineral buildup. Use a soft brush and mild soap if necessary. Rinse thoroughly and allow to air dry.

Troubleshooting

- **Oven not turning on:** Check if the power cord is securely plugged into a working outlet.
- **Uneven cooking:** Ensure food is spread evenly in the basket/pan and not overcrowded. Consider rotating food halfway through cooking.
- **Steam function not working:** Check if the water tank is filled and properly inserted. Ensure the selected program requires steam.
- **Food not crispy enough (Air Fry):** Ensure the air fry basket is used and not overloaded. Increase cooking time or temperature slightly if needed.

For further assistance, please refer to the Warranty & Support section.

Specifications

Brand	OUNIN
Model Name	Steam Bake Oven
Item Model Number	KXW240-160A
Capacity	24L (25.4QT)
Product Dimensions	18"D x 18"W x 14"H
Control Type	Knob Control
Material	304 Stainless Steel Interior
Special Feature	Portable, 11-in-1 Functions, Steam Infusion, 360° Hot Air Circulation
Item Weight	30 pounds

Warranty and Support

OUNIN is committed to providing high-quality products and customer satisfaction.

- **1-Year After-Sales Service:** Your product is covered by a 1-year after-sales service period.
- **24/7 Customer Support:** For any questions or issues, our customer support team is available 24/7 to assist you.
- **30-Day No-Questions-Asked Refund:** If you are not completely satisfied with your purchase, you may be eligible for a refund within 30 days.

Please refer to your purchase documentation for specific warranty terms and contact information for customer support.

