

Plum chef ATS-25K3black

Plum Chef Air Fryer Oven 27.5QT User Manual

Model: ATS-25K3black

1. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- 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 use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 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.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'OFF', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure adequate ventilation around the appliance during operation.

2. PRODUCT OVERVIEW

2.1 Appliance View

The Plum Chef Air Fryer Oven is a versatile countertop appliance designed for various cooking methods. Below is a general view of the appliance.



Image: Front view of the Plum Chef Air Fryer Oven.

2.2 Key Features

- **6-in-1 Functionality:** Air Fry, Bake, Broil, Toast, Warm, Dehydrate.
- **Large Capacity:** 27.5 Quarts, suitable for family-sized meals, accommodating a 4.5lb chicken or 6 slices of toast.
- **Efficient Cooking:** 1600W power with rapid air circulation technology for faster and healthier results.
- **Durable Construction:** Stainless steel front and non-stick interior for longevity and easy cleaning.
- **Intuitive Controls:** Four knob controls for precise temperature, function, and timer settings.

5-IN-1 FUNCTIONALITY



Image: Visual representation of the oven's multi-functional capabilities, including air fry, convection bake, bake, broil, toast, and warm.

27.5QT LARGE CAPACITY

3 Layers
Simultaneous
Baking!

Whole
Chicken **4.5lb**



Over 1kg
French Fries



12 inch
Pizza



Toast 6
slices/layer



Chicken Wings
24 layer



Egg Tarts
20 layer

Image: Illustration emphasizing the 27.5-quart capacity and the ability to cook on three layers simultaneously, showing a whole chicken, French fries, pizza, toast, chicken wings, and egg tarts.

2.3 Included Components

The following accessories are included with your Plum Chef Air Fryer Oven:

- 1 x Bake Tray
- 1 x Mesh Rack
- 1 x Retrieval Clip



Image: Display of the included accessories: a baking pan, a crumb tray, an air fryer basket, and a retrieval clip.

3. SETUP

3.1 Unpacking

1. Carefully remove the appliance and all accessories from the packaging.
2. Remove any packaging materials, stickers, or labels.
3. Keep packaging materials for future storage or disposal.

3.2 Placement

- Place the oven on a stable, level, and heat-resistant surface.
- Ensure there is at least 4 inches (10 cm) of clear space on all sides of the oven for proper ventilation.
- Do not place the oven near flammable materials or under cabinets that may be damaged by heat.

3.3 Before First Use

1. Wipe the exterior of the oven with a damp cloth.
2. Wash all accessories (bake tray, mesh rack, retrieval clip) in warm, soapy water. Rinse thoroughly and dry completely.
3. To eliminate any manufacturing odors, operate the oven empty for approximately 15 minutes at 400°F (200°C) using the 'Bake' function. A slight odor or smoke may be present; this is normal and will dissipate. Ensure the area is well-ventilated.
4. Allow the oven to cool completely before its first use with food.

4. OPERATING INSTRUCTIONS

The Plum Chef Air Fryer Oven features four intuitive control knobs for easy operation.



Image: Close-up of the control panel, showing the four knobs and various preset cooking options like chips, wings, chicken, fish, steak, shrimp, dehydrate, bake, biscuits, pizza, bread, cake, grill, and thaw.

4.1 Control Panel Overview

- **Air Fry Temperature Knob:** Adjusts temperature for Air Fry function (e.g., 150°F - 400°F).
- **Function Knob:** Selects cooking mode (Air Fry, Air Roast, Bake, Broil, Toast, Warm, Dehydrate).
- **Oven Temperature Knob:** Adjusts temperature for Bake, Broil, Toast, Warm, Dehydrate functions (e.g., 150°F - 450°F).
- **Timer Knob:** Sets cooking time (up to 60 minutes) and includes an 'OFF' position.
- **Power Button:** Turns the appliance on/off.

4.2 Cooking Functions

- **Air Fry:** Uses rapid hot air circulation for crispy results with little to no oil. Ideal for fries, chicken wings, and other fried foods.
- **Bake:** Standard oven function for baking cakes, cookies, casseroles, and more.
- **Broil:** High heat from the top element for grilling and browning.
- **Toast:** Perfect for toasting bread, bagels, and waffles.
- **Warm:** Keeps food warm without overcooking.
- **Dehydrate:** Low temperature setting for drying fruits, vegetables, and making jerky.

4.3 General Operation Steps

1. **Prepare Food:** Place food on the appropriate accessory (bake tray, mesh rack) and insert into the oven.
2. **Select Function:** Turn the Function knob to your desired cooking mode.
3. **Set Temperature:** Adjust the Air Fry Temperature knob (for Air Fry) or Oven Temperature knob (for other functions) to the desired temperature.
4. **Set Time:** Turn the Timer knob to the desired cooking duration. The oven will begin heating.
5. **Monitor Cooking:** The internal light allows you to monitor food without opening the door.
6. **Finish Cooking:** The oven will automatically turn off and a bell will sound when the timer reaches zero. Carefully remove food using the retrieval clip or oven mitts.

4.4 Product Demonstration Video

Watch this video for a visual guide on the Plum Chef Air Fryer Oven's features and operation.

Your browser does not support the video tag.

Video: A demonstration of the Plum Chef Air Fryer Oven, showcasing its interior, capacity for a whole chicken, and the functionality of its control knobs.

5. MAINTENANCE AND CLEANING

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

5.1 General Cleaning

1. **Unplug and Cool:** Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
3. **Interior:** The non-stick interior can be wiped with a damp cloth and mild detergent. For stubborn food residue, use a non-abrasive sponge. Avoid metal scouring pads.
4. **Accessories:** Wash the bake tray, mesh rack, and retrieval clip in warm, soapy water. They are not dishwasher safe. Rinse thoroughly and dry completely before storing or reusing.
5. **Crumb Tray:** Regularly remove and clean the crumb tray located at the bottom of the oven to prevent grease buildup and potential fire hazards.

5.2 Storage

Ensure the oven is clean and dry before storing. Store in a cool, dry place.

6. TROUBLESHOOTING

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

- **Appliance Does Not Turn On:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check if the Timer knob is set to a cooking time and not 'OFF'.
 - Verify the power button is pressed.
- **Food Not Cooking Evenly:**
 - Ensure food is arranged in a single layer on the rack or basket for optimal air circulation.
 - Shake or flip food halfway through cooking for even browning.
 - Check that the correct temperature and time settings are selected for the food type.
- **White Smoke Coming From Appliance:**
 - This may indicate grease or food residue on the heating elements or crumb tray. Unplug, allow to cool, and clean thoroughly.
 - Excess oil from fatty foods can also cause smoke. Use less oil or blot excess fat.
- **Food Not Crispy:**
 - Do not overcrowd the basket or tray. Cook in smaller batches if necessary.
 - Ensure the Air Fry function is selected and the temperature is appropriate.
 - A light coating of oil can help achieve crispiness.

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

7. SPECIFICATIONS

Brand	Plum chef
Model Number	ATS-25K3black
Capacity	27.5 Quarts
Wattage	1600 watts
Product Dimensions (D x W x H)	15.16" x 15.94" x 14.57"
Material	Stainless Steel
Included Components	Bake Tray, Mesh Rack, Retrieval Clip

Perfect Countertop Oven for Family Use



Image: The Plum Chef Air Fryer Oven with its dimensions (length, width, height) clearly indicated.

8. WARRANTY AND SUPPORT

For detailed warranty information regarding your Plum Chef Air Fryer Oven, please refer to the warranty card included with your purchase or visit the official Plum Chef website. For technical support, replacement parts, or any other inquiries, please contact Plum Chef customer service through the contact information provided on their official website or in your product documentation.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question