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COSTWAY 14-in-1 Air Fryer

COSTWAY 14-in-1 Air Fryer Toaster Oven Combo User Manual

Model: 14-in-1 Air Fryer | Brand: COSTWAY

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the oven is covered or touching flammable material, including curtains, drapes,

walls, and the like, when in operation.

- Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not place cooking utensils or baking dishes on the glass door.
- Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

PRODUCT OVERVIEW

Components

The COSTWAY 14-in-1 Air Fryer Toaster Oven Combo is a versatile kitchen appliance designed for various cooking methods. It features a stainless steel exterior and an intuitive LED display with control knobs.



Image: Front view of the COSTWAY 14-in-1 Air Fryer Toaster Oven Combo, showing the LED display, control knobs, and glass door with a rotisserie chicken inside.

Accessories Included

The appliance comes with a comprehensive set of accessories to support its various cooking functions:

- **Wire Rack:** For toasting bread, baking, or placing dishes.
- **Bake Pan:** Ideal for baking pizzas, cookies, or catching drips.
- **Fry Basket:** Designed for air frying items like fries and vegetables.
- **Rotisserie Basket:** Suitable for roasting nuts and snacks.
- **Rotisserie Fork Set:** For cooking whole chickens or roasts.
- **10 Skewers:** For preparing kabobs.
- **Picking Tool:** A safe and anti-scald tool for removing hot accessories.
- **Crumb Tray:** A pull-out tray for easy cleaning of food debris.



Image: A visual representation of all included accessories: wire rack, bake pan, fry basket, picking tool, rotisserie basket, rotisserie fork set, and skewers, alongside the pull-out crumb tray.

SETUP AND FIRST USE

Unpacking

1. Carefully remove the appliance and all accessories from the packaging.

2. Remove any packaging materials, stickers, or labels.
3. Inspect the appliance for any damage. Do not use if damaged.

Placement

- Place the oven on a stable, level, heat-resistant surface.
- Ensure there is adequate clearance (at least 4 inches) on all sides and above the oven for proper ventilation.
- Do not place the oven near flammable materials or under cabinets.

Before First Use

1. Wash all removable accessories (wire rack, bake pan, fry basket, rotisserie basket, rotisserie fork set, skewers, picking tool, crumb tray) in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the oven with a damp cloth.
3. Plug the power cord into a grounded electrical outlet.
4. It is recommended to run the oven empty for about 15 minutes at 400°F (205°C) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure good ventilation during this process.
5. Allow the oven to cool completely before its first cooking use.

OPERATING INSTRUCTIONS

Control Panel Overview

The appliance features an LED display and intuitive control knobs and buttons for easy operation.

Easy Operation & Monitoring

Free Time/Temp Setting
Easily customize time or temperature

7 Air Fry Modes & 7 Oven Modes
Improve cooking efficiency and save your effort



Image: Close-up of the control panel showing the LED display, temperature and time adjustment knobs, and function buttons for various cooking modes.

- **LED Display:** Shows selected function, temperature, and time.
- **Function Knob/Buttons:** Select from 14 preset cooking modes (7 Air Fry, 7 Oven).
- **Temperature Knob:** Adjusts cooking temperature (180°F-400°F / 82°C-205°C).
- **Time Knob:** Adjusts cooking time (1-60 minutes for most functions, 1-24 hours for Dehydrate).
- **Start/Cancel Button:** Initiates or stops the cooking process.
- **Light Button:** Turns the interior oven light on/off.

General Operation Steps

1. Place food inside the oven using the appropriate accessory (e.g., fry basket for air frying, bake pan for baking).
2. Close the oven door.
3. Select the desired cooking function using the function knob/buttons. The LED display will show the default temperature and time for that function.
4. Adjust the temperature using the Temperature Knob if needed.
5. Adjust the cooking time using the Time Knob if needed.
6. Press the "Start" button to begin cooking.

7. The oven light can be turned on or off at any time during cooking to monitor progress.
8. When cooking is complete, the oven will beep, and the heating elements will turn off.
9. Carefully remove cooked food using the picking tool or oven mitts.

Cooking Modes

The appliance offers 14 versatile cooking modes:

- **Air Fry Modes (7):** Fries, Chops, Shrimp, Fish, Steak, Wings, Chicken. These modes utilize 360° hot air circulation for crispy results with less oil.
- **Oven Modes (7):** Bake, Pizza, Toast, Cake, Bacon, Dehydrate, Defrost. These modes cover traditional oven functions and specialized tasks like dehydrating and defrosting.

14-in-1 Cooking Solution

Air Fry Mode









Fries
Chops
Shrimp
Fish
Steak
Wings
Chicken

Oven Mode









Bake
Pizza
Toast
Cake
Bacon
Dehydrate
Defrost


=


 Air Fryer

+


 Convection Oven

+


 Toaster

+


 Roaster Oven

+


 Baking Oven

+


 Food Dehydrator

Image: A visual guide to the 14 cooking functions, categorized into Air Fry modes (Fries, Chops, Shrimp, Fish, Steak, Wings, Chicken) and Oven modes (Bake, Pizza, Toast, Cake, Bacon, Dehydrate, Defrost).

COOKING GUIDE

Air Frying Tips

- For best results, preheat the oven for 3-5 minutes before adding food.

- Do not overcrowd the fry basket. Cook in batches if necessary to ensure even cooking and crispiness.
- Shake the fry basket or flip food halfway through cooking for uniform results.
- Lightly spray or toss food with a small amount of oil for enhanced crispiness.

Rotisserie Function

The rotisserie function is ideal for cooking whole chickens or roasts evenly.

1. Prepare your food (e.g., truss a whole chicken).
2. Insert the rotisserie rod through the center of the food and secure it with the forks.
3. Place the rotisserie assembly into the oven's rotisserie slots.
4. Select the "Chicken" or "Rotisserie" (if available as a separate mode) function and adjust time/temperature as needed.
5. Ensure the rotisserie function is activated (usually indicated by a rotating icon on the display).

Dehydrate Function

The dehydrate function allows for drying fruits, vegetables, and making jerky.

- Slice food thinly and arrange on the wire rack without overlapping.
- Select the "Dehydrate" function. The default time is 24 hours, and temperature is typically lower (e.g., 180°F / 82°C). Adjust as required.
- Dehydration times vary significantly based on food type and thickness.

CLEANING AND MAINTENANCE

Regular cleaning and maintenance will ensure the longevity and optimal performance of your appliance.

Before Cleaning

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.

Cleaning the Interior

- Wipe the interior walls with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads.
- For stubborn stains, a non-abrasive liquid cleanser can be used.
- Clean the heating elements gently with a damp cloth if necessary, ensuring they are completely cool. Do not scrub.

Cleaning the Exterior

- Wipe the exterior stainless steel surfaces with a soft, damp cloth. Dry thoroughly.
- Do not use abrasive cleaners or metal polish on the exterior.

Cleaning Accessories

- All removable accessories (wire rack, bake pan, fry basket, rotisserie basket, rotisserie fork set, skewers, picking tool, crumb tray) are dishwasher safe or can be hand-washed in warm, soapy water.
- Ensure all accessories are completely dry before storing or reusing.

- The pull-out crumb tray should be emptied and cleaned regularly to prevent grease buildup and potential fire hazards.

TROUBLESHOOTING

Refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check household circuit breaker. If problem persists, contact customer support.
Food is not cooking evenly.	Overcrowding; incorrect temperature/time; food not flipped/shaken.	Do not overcrowd the basket/pan. Adjust temperature and time as per recipe. Flip or shake food halfway through cooking.
White smoke coming from the oven.	Grease buildup; food residue; first use burn-off.	Clean the interior and crumb tray thoroughly. Ensure no food particles are on heating elements. If it's the first use, this is normal. If excessive or persistent, unplug and contact support.
Rotisserie function not working.	Rotisserie assembly not correctly installed; function not selected.	Ensure the rotisserie rod is properly seated in the drive and support slots. Verify the rotisserie function is selected on the control panel.
Display shows an error code.	Internal malfunction.	Note the error code and unplug the appliance. Wait a few minutes, then plug it back in. If the error persists, contact customer support with the error code.

SPECIFICATIONS

Brand	COSTWAY
Model Number	14-in-1 Air Fryer
Color	Silver
Capacity	26 Quarts / 25 Liters
Power/Wattage	1700 Watts
Voltage	120V 60Hz
Current	14 AMP
Material	Stainless Steel, Galvanized Metal
Product Dimensions (L x W x H)	16.5" x 16.5" x 15.5" / 41 x 42 x 28.5 cm

Item Weight	22.5 lbs / 10 kg
Cord Length	47" / 120 cm
Special Features	Temperature Control, LED Display, 14 Preset Modes, 360° Convection Heat



Image: Diagram showing the overall dimensions of the air fryer toaster oven and its various accessories.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or visit the official COSTWAY website.

Please have your model number (14-in-1 Air Fryer) and purchase date available when contacting support.

Website: www.costway.ca (Example link, please verify official support channels)