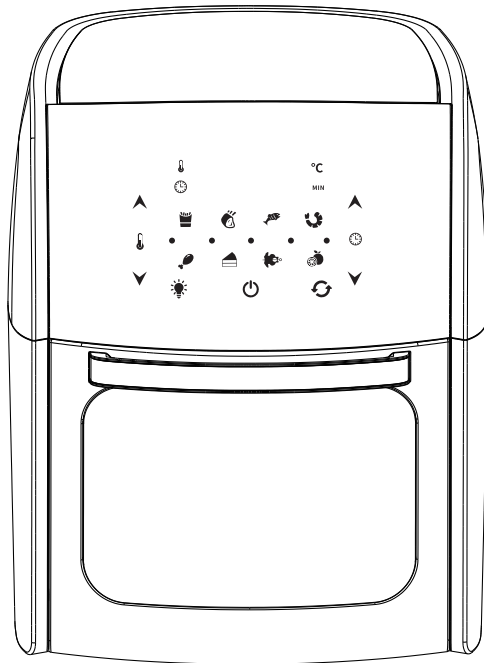




# AIR FRYER OVEN INSTRUCTION MANUAL

Model: HIC-AF-8081D



For any questions and malfunctions of the appliance during use, please contact  
our customer service email: [usa@imoosoo.com](mailto:usa@imoosoo.com)



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# IMPORTANT SAFEGUARDS

1. Before initial use and after subsequent use, hand wash the Rotating Mesh Basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally preheat the air fryer for a few minutes to burn off any residue.
2. Electric Power: If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.
3. Automatic Shut-Off: The appliance has a built in shut-off device, that will automatically shut down the unit when the Timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button (Press 2 seconds).
4. Electromagnetic Fields (EMF): This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.
5. This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge unless they are **UNDER THE SUPERVISION** of a responsible person or have been given proper instruction in using the appliance. This appliance is **NOT INTENDED FOR USE** by children.
6. **DO NOT USE** the unit for any purpose other than described in this manual.
7. **DO NOT USE** this unit if the plug, the power cord, other appliance itself is damaged in any way.
8. **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.
9. To prevent food contact with the interior upper screen and heat element, **DO NOT OVERFILL** the Rotating Mesh Basket.
10. **DO NOT COVER** the Air Intake Vent or Air Outlet Vent while the air fryer is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.
11. **NEVER POUR** oil into the Rotating Mesh Basket. Fire and personal injury could result. •While cooking, the internal temperature of the Unit is very high. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled.
12. **DO NOT OPERATE** the appliance on or near combustible materials, such as tablecloths and curtains.
13. When in operation, air is released through the Air Outlet Vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the Air Outlet Vent. Also avoid the air while removing the Rotating Mesh Basket from the appliance.
14. The Unit's outer surfaces may become hot during use. The Rotating Mesh Basket **WILL BE HOT**.
15. The cooktop may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.
16. When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
17. **DO NOT PLACE** the unit on stove top surfaces.
18. If the power cord is damaged, **YOU MUST HAVE IT REPLACED** by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
19. **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
20. **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.
21. This appliance has a polarized plug(one blade is wider than the other).**To REDUCE THE RISK OF ELECTRIC SHOCK**, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet,

reverse the plug. If it still does not fit, contact a qualified electrician.**DO NOT ATTEMPT** to modify the plug in any way.

- 22. **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
- 23. **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
- 24. **NEVER USE** this appliance with an extension cord of any kind.
- 25. Keep the appliance and its power cord **OUT OF THE REACH** of children when it is in operation or in the cooling process.

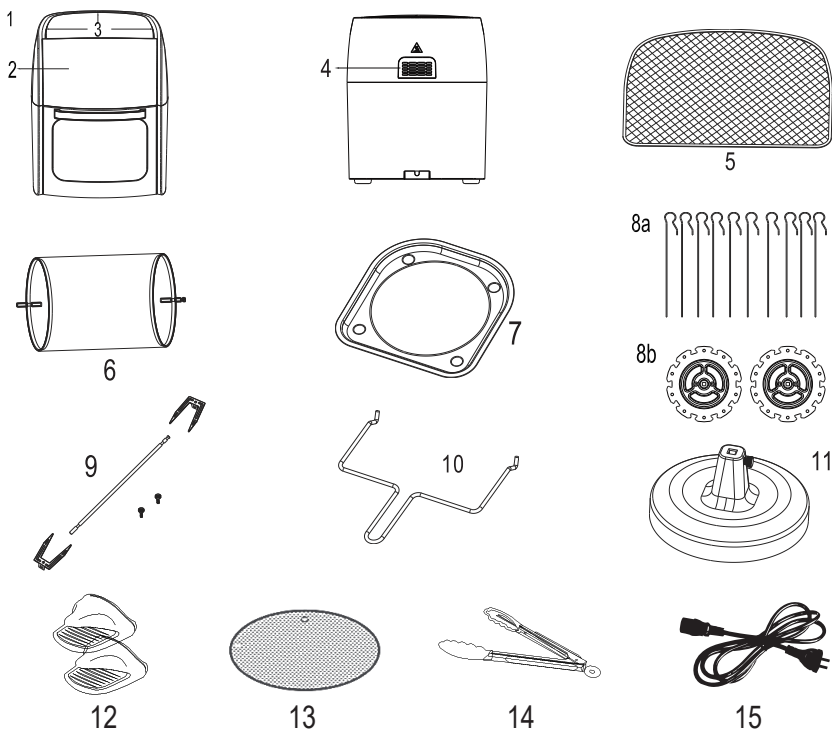
## SPECIFICATION

Model	HIC-AF-8081D
Voltage	AC 120V~60Hz
Power	1700W
Body material	PP
Frying basket material	Aluminum plate
Frying basket coating	PTFE
Weight	8.9kg

## PARTS & ACCESSORIES

NOTE: Unpack all listed contents from packaging. Varies by model. Please remove any clear or blue protective film on the components.

1. Main Unit	7. Drip Tray	12. Gloves
2. Control Panel	8a*. Skewers(10)	13. Pad
3. Air Intake Vents	8b*. Adjustable Skewers Racks(2)	14. Food Clip
4. Hot Air Outlet Vents	9. Rotisserie Shaft, Forks& Set Screws	15. Power cord
5. Air Flow Racks	10. Rotisserie Fetch Tool	
6. Rotating Mesh Basket	11. Rotisserie Stand	



#### 5. Air Flow Racks (\*Optional)

Can be used not only for dehydration, but also to cook crispy snacks or reheat items like pizza.

#### 6. Rotating Mesh Basket

Great for fries, roasted nuts, and other snacks. Use Rotisserie Fetch Tool to place basket into the Unit

#### 7. Drip Tray

Cook with the Drip Pan in place for easy clean-up.

#### 8a. Skewers (\*Optional)

Great for all your kabob recipes, meat, fish or veggies.

#### 8b. Adjustable Skewer Racks (\*Optional)

Used when making kabobs. Skewer Racks fit over Shaft and lock in place with Set Screws.

#### 9. Rotisserie Shaft, Forks & Set Screws (\*Optional)

Use for roasts and whole chicken, Force Shaft lengthwise through meat and center. Slide Forks onto shaft from either end into meat, then lock in place with Set Screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never outward towards the ends.

NOTE: Make sure roast or chicken is not too large to rotate freely within the oven. Maximum Chicken or Roast, 1000-1500g.

#### 10. Rotisserie Fetch Tool

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under Rotisserie Shaft and lift(left side first) then gently extract the food.

### 11. Rotisserie Stand (\*Optional)

Use for placing the Rotisserie Shaft when removing hot food from the Unit.

### 12. Gloves

Used for holding the racks or the rotating mesh basket to protect your hands.

### 13. Pad

Used for putting racks and rotating mesh basket on to protect your desk.

### 14. Food Clip

Used for fetching food.

## Important

Please make sure that your air fryer oven has been shipped with the components , that you ordered (some accessories may be sold separately). Check everything carefully before use. If any part is missing or damaged, do not use this product. Contact shipper using the customer service number located in the back of the owner's manual.

NOTE: Some accessories may not be included with the purchase.

## Warning

Forks, Skewers, and other metal parts with this unit are sharp and will get extremely hot during use.

Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

# USING THE ACCESSORIES

## Placing Air Flow Racks into Unit

1. Insert Drip Tray into bottom of the Unit.
2. Place Air Flow Racks into Unit by sliding through the side grooves and onto the back lip (FIG. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (FIG. B).
4. Rotate the Air Flow Racks mid-cycle for even cooking.

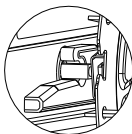


FIG.A

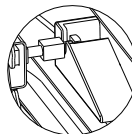
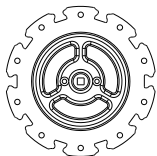


FIG.B

## Components



SKEWER RACK(2)  
FRONTAL VIEW



ROTISSERIE SHAFT  
LEFTSIDE RIGHTSIDE



SKEWERS  
X10



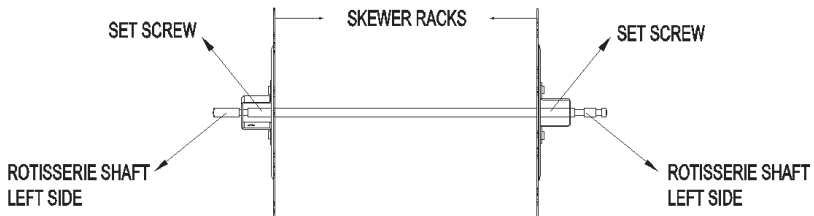
SETSCREWS  
X2

### Rotisserie Shaft & Skewers Racks

1. Place the two Skewer Racks at each end of the Rotisserie Shaft. Make sure the Set Screws are on the outer side of the Rotisserie Shaft.
2. Slightly tighten Set Screws. Do not over tighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully poke Skewers through food.

FINALASSEMBLY

FRONTAL VIEW



### Rotisserie Spit Assembly

1. Insert each Skewer point through holes on the let Skewer Rack (FIG. C).
2. Squeeze the clip end of each Skewer as you insert into the opposite Skewer Rack slot to secure.
3. Release clip to securely rest in slot as shown(FIG. D).
4. Repeat steps 1-3 in a uniform manner around the Skewer Rack. Make sure Skewers are evenly spaced.
5. Tighten the Set Screws to make sure they are securely in place.
6. Use caution while inserting the Spit into the unit to prevent getting poked by the skewer ends.

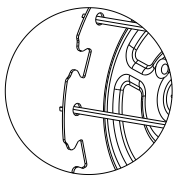
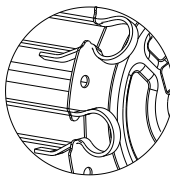


FIG.C-LEFT SIDE



FINAL ASSEMBLY

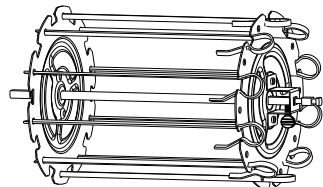


FIG.D-RIGHT SIDE

### Placing Rotisserie Spit or Rotating Mesh Basket into Unit

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft socket. Be sure the Rotisserie Shaft is in place to engage rotation (FIG. E).
2. Place the right side onto the hanger (FIG. F).

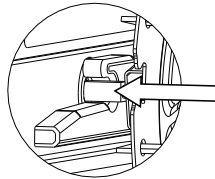
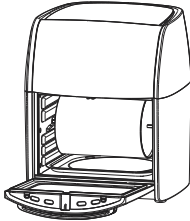


FIG.E-LEFT SIDE

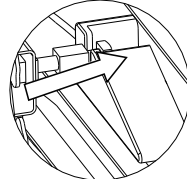


FIG.F-RIGHT SIDE

### IMPORTANT

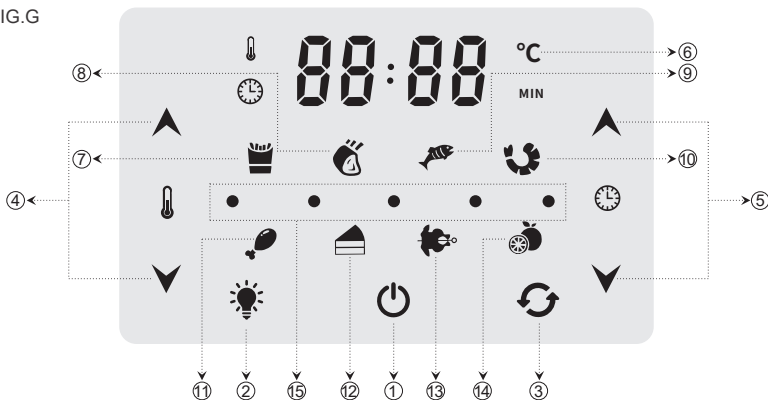
See the Final Assembly diagram to help identify the left and right sides of the Rotisseries Shaft before placing it in the Unit. The right side has two notches, and the left has one.

### Removing Rotisserie Spit or Rotating Basket from Unit

1. Open Unit door to pause cooking cycle or turn Unit off by pressing the Power Button.
2. Insert Rotisserie Fetch Tool beneath the Rotisserie Shaft.
3. Lift the right side of the Rotisserie Fetch Tool at a slight angle to clear the bracket, then shift to the right until the left side of the Shaft slides out of the Rotisserie Shaft socket.
4. Carefully remove the rotisserie food from the oven.

### Using the Accessories

FIG.G



### 1. Power/Start-stop Button

- Once the Unit is plugged in, the power button will light up. selecting the power button once (press 2 seconds) will cause the full panel to be illuminated, selecting the power button a second time will activate the cooking process at the default temperature of 365°F (185°C) and time of 15 mins, selecting the power button at any time during the cooking process will pause the unit, press 2 seconds the power button will shut down the unit, when you see digital screen shows "OFF", the motor will stop working after 15 seconds and hear the "beep" warning tone 3 times.

### 2. Internal Light

- Selecting this button will help you check cooking progress while Unit is in operation.

NOTE: Opening the door during the cooking process will pause the Unit. Internal light will illuminate if doors open.

### 3. Rotation Button

- Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.

### 4. Temperature Control Buttons

- These buttons enable you to raise or lower cooking temperature by 5°F/ 5°C intervals ranging from 150°F (65°C) to 400°F (200°C). Dehydration ranges from 900F(30°C)to 1750F(80°C).

### 5. Time Control Buttons

- These buttons enable you to select exact cooking time to the minute, from 1 min. to 60mins. in all modes except when dehydrating, which uses 0.5hr. intervals and an operating time of 2-24 hrs.

### 6. LED Digital Display

- The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

### 7~14. Cooking Presets

- Selecting any of these will set Time and Temperature to a default setting for that particular food. You may override these presets with Time and Temperature Buttons. View presets on the next page. These function menu allows mutual switching when working. In order to avoid the users switching after working for a long time, it can be set to switch within 2 mins when working. If the time is over 2 mins, the switching function will be locked. (After 2 mins, the menu is locked, but time and temperature won't be locked.)

### 15. Running Lights

- These lights will blink in sequence while cooking is in progress and continue blinking up to 15 secs, once you shut Unit down.

## COOKING PRESETS

### Preset Button Cooking Chart

※ Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button	Temperature	Time
7. FrenchFries	400°F (200°C)	15 mins
8.Steaks/Chops	370°F(185°C)	25 mins
9. Fish	390°F (200°C)	15 mins

Preset Button	Temperature	Time
10. Shrimp	320°F(160°C)	12 mins
11 .Chicken	370°F(185°C)	40 mins
12. Baking	350°F(175°C)	30 mins
13. Rotisserie	400°F (200°C)	30 mins*
14. Dehydrator	90°F(30°C)	4hrs(2-24hrs)

### Using the Air Fryer Oven Without Presets

Once you are familiar with the air fryer oven, you may want to experiment with your own cooking times and temperatures.

### Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit! Fire hazard or personal injury could result.

### Internal Temperature Meat Chart

This chart should be used to check the internal temperature of cooked meats, lease remember that these data offer only a reference.

Food	Type	Internal Temperature
Beet& Veal	Ground	160°F(70°C)
	Steaks,roasts: medium steaks,	160°F(70°C)
	roasts: rare	145°F(63°C)
Chicken& Turkey	Breasts	165°F(75°C)
	Ground stuffed	165°F(75°C)
	Whole bird legs,thighs,wings	165°F(75°C)
Fish& Shellfish	Any type	145°F(63°C)
Lamb	Ground	160°F(70°C)
	Steaks,roasts: medium	160°F(70°C)
	Steaks,roasts: rare	145°F(63°C)
Pork	Chops,ground,ribs, roasts Fully	160°F(70°C)
	cooked ham	140°F(70°C)

# GENERAL OPERATING INSTRUCTIONS

## Before using the air fryer oven for the first time

1. Read all material, warning stickers and labels.
2. Remove all packing materials, labels, and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water. Note: only the accessories are dishwasher safe.
4. Wipe the inside and outside of the cooking Unit with a clean, moist cloth.

NOTE: Never wash or submerge the cooking Unit in water.

NOTE: When using this unit, never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

## Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

## A Versatile Appliance

The air fryer oven is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.


## Warning

- NEVER put anything on top of the appliance.
- NEVER cover the air vents on the top and back of the cooking Unit.
- NEVER fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.
- NEVER use the Oven Door as a place to rest a hot Fry Basket filled with food. The Hot Fry Basket could damage the Oven Door or cause the Unit to tip.

Personal injury could result.

- ALWAYS use oven mitts when removing hot Air Flow Racks.

## Cooking with the air fryer oven

1. Place the ingredients on an Air Flow Rack, on one of the Rotisserie accessories, or in the Rotating Mesh Basket.
2. Put the Air Flow Rack, Rotating Mesh Basket, or Rotisserie Spit into the unit and shut the oven door. Plug the power cord into socket (the power provided in accordance with the rated power of the product).
3. When Rotating Mesh Basket or Rotisserie and food is in place, press the Power Button once (page 6, FIG G1)
4. Select a preset function (page 6, FIG G7-14) or manually set the Temperature and then the Time (page 6, FIG. G4-5). Refer to the detailed Control Panel instructions on page 6.
5. After selecting a preset function or adjust the temperature and time manually, please press the Power Button  to begin the Cooking cycle.

NOTE: You may open the oven door to view the rotisserie at any time during the process to check the progress.

NOTE: Consult the Charts in this manual or the Recipe Books to determine the correct settings.

## Tips

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities. •Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the air fryer oven.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the air fryer oven when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use the air fryer oven to reheat foods. Simply set the temperature to 300°F (150°C) for up to 10 mins.

## Important

### Removing Cooked or Hot Food

When removing cooked or hot food use the Rotisserie Fetch Tool( FIG. H) or oven mitts The Fetch Tool can also be used with Rotisserie Spit.

### Warning

- During the cooking process, the Rotating Mesh Basket and other accessories will become very hot. When you remove it to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. NEVER place the Rotating Mesh Basket directly on a countertop or table.
- Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to AVOID INJURY.

FIG.H



# COOKING CHART

Food Item	Min- Max	Time	Temperature	Comments
Thin Frozen Fries	1 1/4-3 cups	15-16mins	400°F(200°C)	
Thick Frozen Fries	1 1/4-3 cups	15-20 mins	400°F(200°C)	
Homemade Fries	1 1/4-3 % cups	10-16mins	400°F(200°C)	Add 1/2 tbspoil
Homemade Potato Wedges	1 1/4-3 % cups	18-22 mins	360°F(182°C)	Add 1/2 tbspoil
Homemade Potato Cubes	1 1/4-3 cups	12-18mins	360°F(182°C)	Add 1/2 tbspoil
Hash Browns	1 cup	15-18mins	360°F(182°C)	
Potato Gratin	2 cup	15-18mins	400°F(200°C)	
Steak	1/4-1.1lb(500g)	8-12mins	360°F(182°C)	
Pork Chops	1/4-1.1lb(500g)	10-14mins	360°F(182°C)	
Hamburger	1/4-1.1lb(500g)	7-14mins	360°F(182°C)	
Sausage Roll	1/4-1.1lb(500g)	13-15mins	400°F(200°C)	
Chicken Drumsticks	1/4-1.1lb(500g)	18-22mins	360°F(182°C)	

Food Item	Min- Max	Time	Temperature	Comments
Chicken Breast	1/4-1.1lb(500g)	10-15mins	360°F(182°C)	
Spring Rolls	1/4-3/4lb(350g)	15-20mins	400°F(200°C)	Use oven-ready
Frozen Chicken Nuggets	1/4-1.1lb(500g)	10-15mins	400°F(200°C)	Use oven-ready
Frozen Fish Sticks	1/4-1.1lb(500g)	6-10mins	400°F(200°C)	Use oven-ready
Mozzarella Sticks	1/4-1.1lb(500g)	8-10mins	360°F(182°C)	Use oven-ready
Stuffed Vegetables	1/4-1.1lb(500g)	10 mins	320°F(160°C)	
Cake	1 1/4 cups	20-25mins.	320°F(160°C)	Use baking tin
Quiche	1 1/2 cups	20-22mins.	360°F(182°C)	Use baking tin/oven dish
Muffins	1 1/4 cups	15-18mins	400°F(200°C)	Use baking tin
Sweet Snacks	1 1/2 cups	20 mins	320°F(160°C)	Use baking in/oven dish
Frozen Onion Rings	1 lb(450g)	15 mins	400°F(200°C)	

### Settings

The table on page 10 will help you select the correct temperature and time for best results. As you become more familiar with the air fryer oven cooking process, you may adjust these settings to suit your own personal tastes.

NOTE: Keep in mind that these settings are indications. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

### Tips

- Set the Timer to halt the time needed for the recipe and the Timer bell will alert you when it's time to flip your food. When you hear the timer bell, the preset preparation time has elapsed.
- Add 3 mins, to cooking time when starting with a cold appliance.

## CLEANING & STORAGE CLEANING

### Cleaning

Clean the air fryer oven after each use.

The Rotating Mesh Basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water.

Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean the oven door, remove it by lifting it to a 80° angle while gently pulling upward. Clean both sides with warm, soapy water on a damp cloth. DO not soak or submerge the door in water or wash in the dishwasher.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
4. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

### Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
The unit does not work	<ol style="list-style-type: none"><li>1. The appliance is not plugged in.</li><li>2. You have not turned the Unit on by setting the preparation time and temperature.</li></ol>	<ol style="list-style-type: none"><li>1. Plug power cord into wall socket.</li><li>2. With basket in place, set the temperature and time. Check that door is closed.</li></ol>
Food not cooked	<ol style="list-style-type: none"><li>1. The Rotating Mesh Basket is overloaded.</li><li>2. The temperature is set too low.</li></ol>	<ol style="list-style-type: none"><li>1. Use smaller batches for more even frying.</li><li>2. Raise temperature and continue cooking.</li></ol>
Food is not fried evenly	Some food need to be turned during the cooking process.	See General Operations in this manual on pages .
White smoke coming from Unit	<ol style="list-style-type: none"><li>1. Oil is being used.</li><li>2. Accessories have excess grease residue from previous cooking.</li></ol>	<ol style="list-style-type: none"><li>1. Wipe down to remove excess oil.</li><li>2. Clean the Rotating Mesh Basket after each use.</li></ol>
French fries are not fried evenly	<ol style="list-style-type: none"><li>1. Wrong type of potato being used.</li><li>2. Potatoes are not rinsed properly during preparation.</li></ol>	<ol style="list-style-type: none"><li>1. Use fresh, firm potatoes.</li><li>2. Use cut sticks and pat dry to remove excess starch.</li></ol>
Fries are not crispy	Raw fries have too much water.	Dry potato sticks properly before misting oil. Cut sticks smaller, add a bit more oil.
Door came off	Door came off the hinge.	As the door is slightly open (about 1 in. / 2.5 cm from the closed position), align the hinge so the joints fall into the slots. Then, close the door.

### Error Codes

Display Shown	Possible Cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit of the thermal sensor	Call Customer Service

# FREQUENTLY ASKED QUESTIONS

## 1. Can I prepare foods other than fried dishes with my air fryer oven?

You can prepare a variety of dishes, including steaks, chops, burgers, and baked goods. See the air fryer oven Recipe Guide.

## 2. Is the air fryer oven good for making or reheating soups and sauces?

Never cook or reheat liquids in the air fryer oven.

## 3. What do I do if the Unit shuts down while cooking?

As a safety feature, the air fryer oven has an Auto Shut-Off device that prevents damage from overheating. Unplug and allow the Unit to cool down. Plug back in and restart with the Power Button.

## 4. Does the Unit need time to heat up?

Preheating is needed when you are cooking from a cold start, add 3 mins, to the cook time to compensate.

## 5. Is it possible to shut off the Unit at any time?

Press the Power Button once or open the door.

## 6. Can I check the food during the cooking process?

You can remove the Rotating Mesh Basket at any time while cooking is in progress. During this time, you can flip the contents on the Air Flow Racks if needed to ensure even cooking. Time and temperature will resume where you left off.

## 7. Is the air fryer oven dishwasher safe?

Only the accessories are dishwasher safe.

The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge with a small amount of mild detergent.

## 8. What happens if the Unit still does not work after I have tried all the troubleshooting suggestions?

Never attempt a home repair.

Contact the manufacturer and follow the procedures set forth by the warranty.

Failure to do so could render your warranty null and void.

## 9. Can the door come off?

Yes, it can. Open the door slightly (about 1 in/2.5 cm from the closed position), and gently lift up on the door hinge. The joints will slide out. You may clean the unit and windows more easily. To put the door back on, have the door slightly open as before, then align the hinge, so the joints all into the slots. Then, close the door.

# WARRANTY

## CUSTOMER CARE

The 1-year Limited Warranty is valid for products purchased from our MOOSOO only, starting from the date of the original retail purchase. We will provide customer service for any defects in quality or materials under normal, non-commercial use.

1. According to the requirements outlined in this instruction manual, the warranty is subject to the following conditions and exclusions.
2. This warranty provides, at no extra cost to you all labor and parts necessary to ensure your machine is in proper operating condition during the warranty period.
3. We provide the repair or replacement of your MOOSOO appliance if your MOOSOO appliance is found to be defective due to faulty materials, workmanship function within 1 year of purchase or delivery. ( If any part is no longer available or out of manufacture, we will replace it with a functional replacement part).

## WHAT IS NOT COVERED

1. Under your MOOSOO guarantee, MOOSOO shall not be liable for costs of repair or replacement of a product incurred as a result of: Accidental damage, faults caused by negligent use or care, misuse, neglect, careless operation or handling of the MOOSOO appliance which is not in accordance with this MOOSOO Instruction Manual.
2. Machines purchased from an unauthorized dealer.
3. Use of parts and accessories other than those produced or recommended by MOOSOO.
4. Repairs or alterations carried out by unauthorized parties or agents.
5. Use of the machine other than for normal domestic purpose, e.g. for commercial or rental purposes.
6. Reduction in battery run time due to battery age or use.

## WARRANTY SERVICE

1. If you have a query about your MOOSOO appliance, please contact the MOOSOO customer service email: [usa@moosoo.com](mailto:usa@moosoo.com)
2. Please inform us your model name/number, purchase date, order number, machine problem and your requirement.
3. Your model number can be found on rating plate. For information on your rating plate see the inside front cover.
4. Please keep your purchase receipt in a safe place to ensure you have this information.
5. Service under this warranty will not extend the available time of warranty.



