

LET’S START COOKING

USING PRE-SETS

- STEP 1** Put the food on / inside the selected accessory and place it in the appliance.
- STEP 2** Press the (Ⓢ) button to turn unit “on”, rotate the right knob to select the preset you need.
- STEP 3** Press the (Ⓢ) button to start cooking.

MANUAL USE

- STEP 1** Put the food on / inside the selected accessory and place it in the appliance.
- STEP 2** Press the (Ⓢ) button to turn unit “on”, then press the (⌚) button.
- STEP 3** Rotate the left knob to set the cooking time, and push (⌚) button to set.
- STEP 3** Rotate the left knob again, to set the cooking temp and push (⌚) button to set.
- STEP 4** Press the (Ⓢ) button to start cooking.

CAUTION: RISK OF FIRE!
Never use a cooking container filled with cooking oil or other hot liquids.

CAUTION: RISK OF BURNS!
The product gets hot during and after use. Do not touch hot surfaces with bare hands. Wear oven mitts during use.

- NOTE:** To pause the set time and temperature, press the (Ⓢ).
- NOTE:** To cancel preset or the set time and temperature, press and hold (Ⓢ) for 3 seconds.

MENU CHART

| | MENU | DEFAULT TEMP (°F) | ADJUSTABLE TEMP (F°) | TIME (MIN) | ADJUSTABLE TIME (MIN) |
|----|------------|-------------------|----------------------|------------|-----------------------|
| 1 | Fries | 400 | 100~450 | 18 | 1~60 |
| 2 | Roast | 450 | 100~450 | 20 | 1~60 |
| 3 | Pizza | 350 | 100~450 | 15 | 1~60 |
| 4 | Wings | 450 | 100~450 | 20 | 1~60 |
| 5 | Toast | 450 | 100~450 | 7 | 1~10 |
| 6 | Fish | 350 | 100~450 | 15 | 1~60 |
| 7 | Shrimp | 350 | 100~450 | 8 | 1~60 |
| 8 | Bake | 400 | 100~450 | 25 | 1~60 |
| 9 | Chicken | 400 | 100~450 | 25 | 1~60 |
| 10 | Defrost | 120 | 100~210 | 5 | 1~60 |
| 11 | Dehydrate | 135 | 100~210 | 8h | 2.5 ~ 24 h |
| 12 | Rotisserie | 450 | 100~450 | 35 | 1~40 |

NOTE: Rotisserie can be used along with the 12 presets or at the default temperature of 400°F for 15 mins. When using the Whole Chicken preset, the rotisserie is automatically turned on.

Control Panel

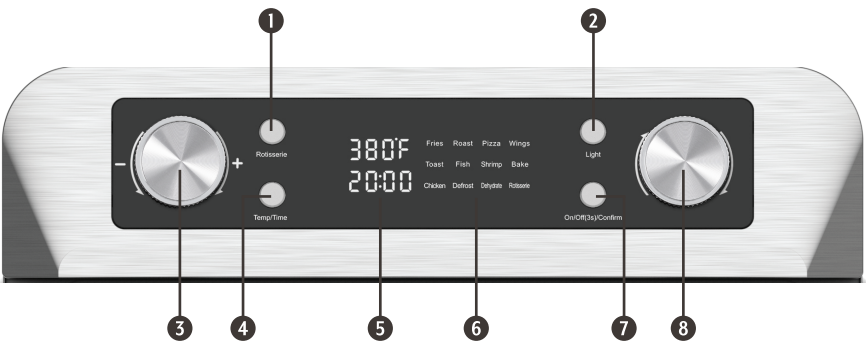


Figure 3

- 1 Rotisserie (⌚) Button**
When the food is securely fastened to the rotisserie assembly and the rotisserie bar is securely in place, press to turn the Rotisserie ON. The rotisserie bar will begin to rotate. Press the ROTISSERIE (⌚) button again to turn rotation OFF.
- 2 Light Button**
To turn on/off the interior oven light, press the light button, turn off automatically after 20 seconds.
- 3 Time and Temperature Control Knob**
Rotate the knob to set the cooking temperature and time (temperature adjustment range: 100-450°F, time adjustment range: 1-60min).
- 4 Time and Temperature Button**
Press the time/temperature button, the time and temperature can be adjusted through the knob.
- 5 Digital Display**
While in operation, the Air Fryer’s set TEMPERATURE and remaining TIME are displayed on the digital display at the same time. When the time counts down to 00:00, “OFF” will appear and 5 beeps sound as the Air Fryer Appliance turns OFF automatically.
- 6 12 Pre-Set Menu Icons**
To use any of the 12 preset menu options, rotate the knob to select the menu you need (Fries, Roast, Pizza, Wings, Toast, Fish, Shrimp, Bake, Chicken, Defrost, Dehydrate, Rotisserie).
- 7 Power (Ⓢ) Button**
Press the POWER button to turn the appliance ON. Use POWER (Ⓢ) button to confirm the setting. To turn the appliance OFF, press and hold the POWER (Ⓢ) button for 3 seconds.
- 8 Preset Settings Knob**
Rotate the knob to select the menu you need.

Sur la table

AIR FRYER
CONVECTION OVEN

WITH 360° AIR FLOW TECHNOLOGY

QUICK START GUIDE

USING THE ACCESSORIES

| | NAME | FUNCTION |
|---|------------------|---|
| B | Air Fry Basket | Use to fry larger quantity of foods. Always place on the drip tray (C) inserted into the lowest rail. |
| C | Drip Tray | Use to collect oil and other residues during frying process. |
| D | Oven Rack | Use to dehydrate, fry crispy snacks and reheat food. |
| E | Rotisserie Stand | Use to place the accessory (F, G, H) when hot after cooking. CAUTION: Do not place the stand inside the oven. |
| F | Rotating Basket | Use to fry food more evenly. Use to prepare french fries and roasted dry fruits. |
| G | Skewers Rack | Use to air fry / barbeque meat/fish/vegetables. |
| H | Rotisserie Forks | Use to air fry whole chicken/large pieces of meat. Force shaft lengthwise through the meat.* |
| I | Handle Tool | Use to place and remove the accessory (F, G, H). |
| J | Crumb Tray | Place the crumb tray to the bottom of the lower heating element, easy to clean. |

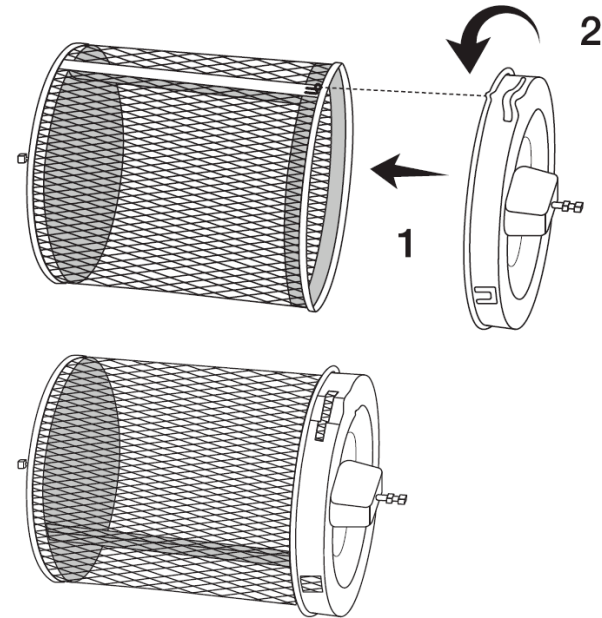
Make sure the whole chicken/large pieces of meat fit into the appliance without making contact with the heating elements or side walls or door of the appliance when rotating.

CAUTION: RISK OF INJURY! Skewers and forks have sharp edges. Handle with care.

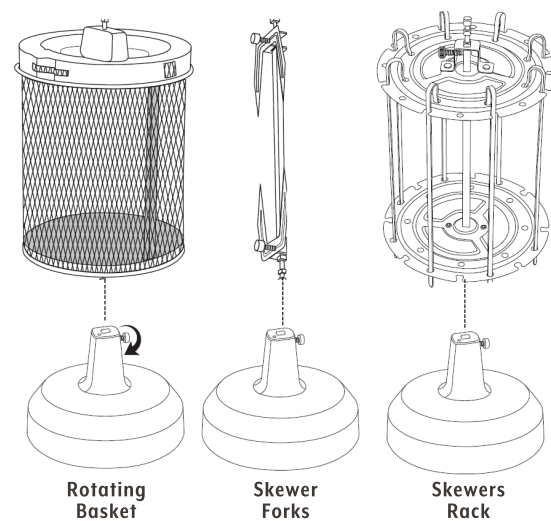


Scan here for bonus recipes and to watch how-to videos that will help you make the most of your air fryer. or go to www.monchateau.us/sltappliances

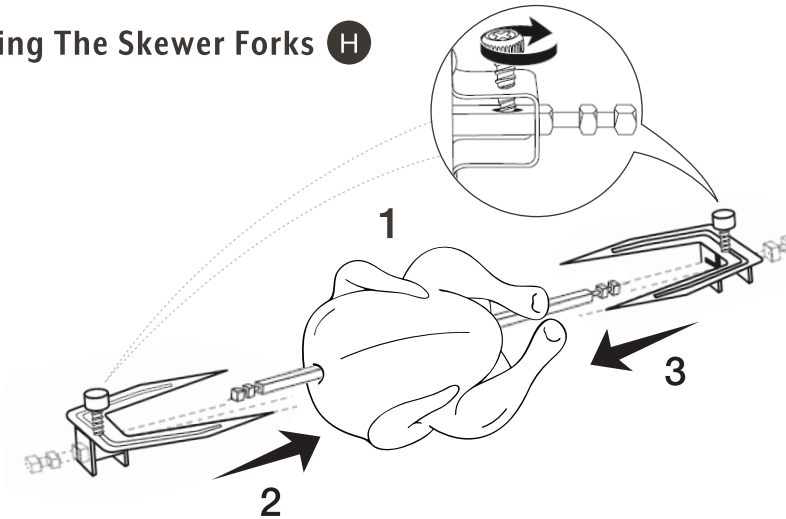
Using The Rotating Basket **F**



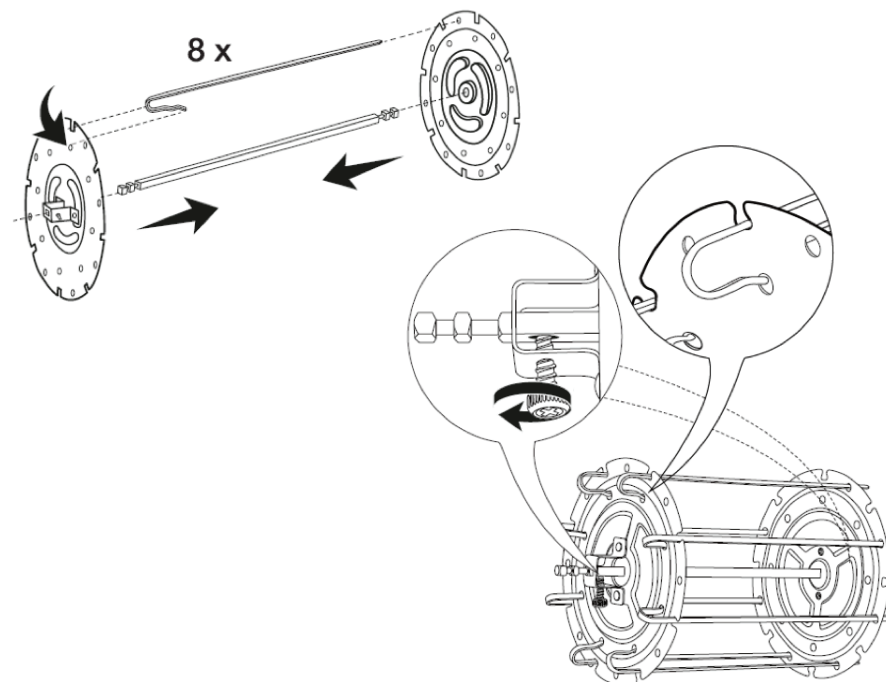
Using The Stand **E**



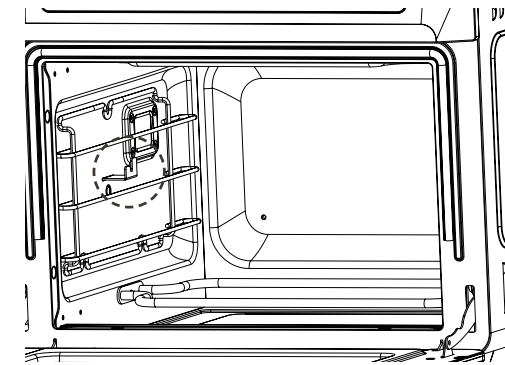
Using The Skewer Forks **H**



Using the Skewers Rack **G**

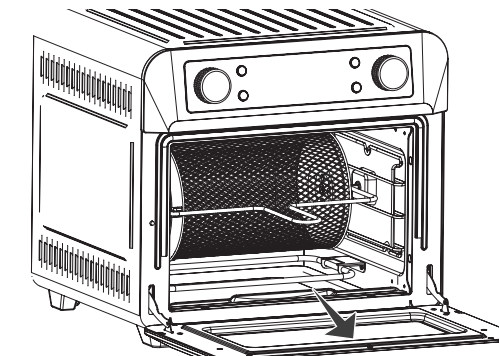


Insert Rotisserie into Appliance **F G H**

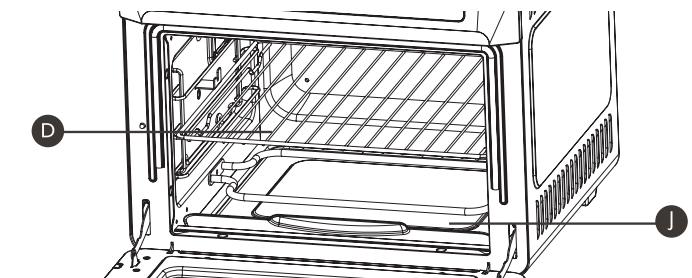


Hold the assembled Rotisserie Rod at a slight angle with the left side higher than the right side and insert the right side of the Rod into the Rotisserie connection inside. After securing the right side of the Rotisserie Rod into the coupler, proceed by placing the left side of the Rod on the bracket slot (fig. 1)

Using the Rotisserie Handle **I**



Placing the Crumb Tray and Oven Rack



Place the oven rack (D) on one of the 2 rails inside the appliance. Place the crumb tray to the bottom of the lower heating element.