

Rohnson

Air Fryer Pizza Oven

Instruction Manual

Model: R-2880



IMPORTANT SAFEGUARDS

Read all instructions before using the oven and its accessories.

- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
- Take inventory of all contents to ensure you have all the parts needed to operate your oven properly and safely.
- DO NOT use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord. Also, appliances are not intended to be operated using an external timer or separate remote-control system.
- NEVER use the outlet below the counter.
- Keep the appliance and its cord out of reach of children. Do not allow the appliance to be used by children. Close supervision is necessary when used near children.
- DO NOT let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
- NEVER leave the oven unattended while in use.
- DO NOT cover the Crumb Tray or any part of the oven with metal foil. This will cause the oven to overheat or cause a fire.
- In high-temperature professional programs, NEVER place baking paper on top of accessories. This can cause a fire.
- To protect against electrical shock, DO NOT immerse the cord, plugs, or main unit housing in water or other liquid.
- Do not operate this appliance with a damaged cord or plug or under malfunctions or is dropped or damaged in any manner. Such similar cases will bring the hazard or danger. Contact the manufacturer's customer service telephone number for information on examination, repair, or adjustment.
- DO NOT cover the air intake vents or air outlet vents while the unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- DO NOT insert anything in the ventilation slots and do not obstruct them.
- DO NOT place items on top of the surface while the unit is operating except for authorized recommended accessories.
- Before placing any accessories into the oven ensure they are clean and dry.
- Intended for countertop use only.
- DO NOT place the oven near the edge of a countertop. Ensure the surface is level, clean, and dry.
- DO NOT store any materials, other than supplied accessories into this oven when not in use.
- This appliance is for household and indoor use only. And not for commercial or industrial use.
- DO NOT use accessories and attachments not recommended or sold.
- When using this oven, provide adequate space above and on all sides for air circulation. When operating the oven, the rear surface of appliances shall be placed against but cannot be too close to a wall.
- A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, or the like when in operation.
- DO NOT place anything on the oven during operation.
- Avoid scratching door surfaces or nicking edges.
- DO NOT spray any type of aerosol spray or flavoring inside the oven while cooking.
- Use caution when inserting and removing anything from the oven, especially when hot.

- Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended.
- Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- DO NOT place any of the following materials in the oven: paper, cardboard, plastic, roasting bags, and the like.
- Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.



- **Caution:** The temperature of the accessible surface may be high when the appliance is operating. To prevent burns or personal injury, ALWAYS use protective hot pads or insulated oven mitts and use available handles dials, and so on.
- Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
- Please refer to the cleaning section for regular maintenance of the oven.
- Cleaning and user maintenance shall not be done by children.
- Press the RESET button to turn the function off and allow it to cool completely before cleaning, moving, and storing.
- Unplug from the outlet when not in use. To unplug, grasp the plug by the body and pull it from the outlet. Never unplug by grasping and pulling the flexible cord.
- DO NOT clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- DO NOT use the oven as a source of heat or for drying.
- This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices, and other working environments;
- farmhouses;
- by clients in hotels, motels, and other residential-type environments;
- bed and breakfast type environment.

VERY IMPORTANT

If the housing overheats, it is necessary to cool the oven down before the next time usage. Switch off then open the door for faster cooling.

QUICK GUIDE

There is a “Quick Guide” label together with the product.

Program	Thin Crust	Medium crust	Thick crust	Med. crust	Med. crust	Med. crust	Med. crust	Med. crust	Med. crust	Med. crust	Med. crust	Med. crust	Med. crust
Preheat	4:00	4:00	4:00	4:00	4:00	4:00	4:00	4:00	4:00	4:00	4:00	4:00	4:00
Preheat Time	10:00	1:00	2:00	2:00	3:00	3:00	3:00	3:00	3:00	3:00	3:00	3:00	3:00

It contains information on how to use the machine, time tips, and recipe links.


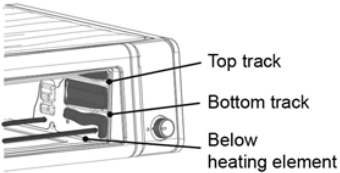



A product detailed video is available in the QR code below (Same as label one), use your phone to scan it then you can get the video.






BEFORE FIRST USE

- Remove and discard any packaging material, promotional labels, and tape from the unit.
- Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- Wash the accessories (**except "Pizza Stone"**) in warm, soapy water, then rinse and dry thoroughly. **NEVER clean the main unit/these accessories in the dishwasher.**
- We recommend placing all accessories inside the oven and running it on the "Air Fry" function at max temperature for 10 minutes without adding food.
- Removes any packaging residue and odor traces for completely safe and not detrimental to the performance of the oven.
- Make sure the area is well-ventilated.

KNOW MORE ON THIS ITEM

Accessories (picture is for reference, final base on products)	Description
	Product unit
	Parts position
	Crumb Tray (1 pc) * Keep in the "below heating element" position. * The edge with a raised shape needs to be inserted into the oven as the front side. * After usage, must wash/clean it in time in case rusty.
	Oven Rack (1 pc) * Keep in the "bottom track" position * The edge with a raised shape needs to be inserted into the oven as the rear side. * After usage, must wash/clean it in time in case rusty.
 Dual side usage (flat side and bars side)	Enamel Casting Iron tray (1 pc) * Always lay on top of the Oven Rack. * After usage, wash / clean it in time. Cool the tray after usage, soak it in water for 30 min. Use the soft bristle brush to clean. * For Broil / Roast / Grill (If applied) and burnt taste pizza and so on functions.

	<p>Pizza Stone tray (1 pc)</p> <ul style="list-style-type: none"> * Always lay on top of the Oven Rack. * Do not wash it before cooking in cast-sucking water inside. * Do not put into water when stone still hot. * For the original pizza / Bread taste.
	<p>Air Fry Basket (1 pc)</p> <ul style="list-style-type: none"> * Always Keep in the “Top Track” position. * After usage, must wash/clean it in time in case rusty.
	<p>Fetch tool (1 pc)</p> <p>Help to take accessories from the oven or place accessories into the oven, in case hurt from high temperature.</p>

** The above accessories pictures are for reference only and are subject to the real one.

SMART DOOR SWITCH

The smart door switch is made of A and B parts.

A is in the housing, and B is in the door.

The smart door switch works for below functions:

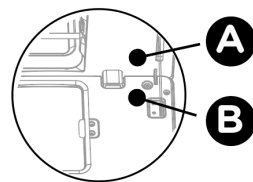
1) When open the door,

- the interior lamp is on
- the product will be in “Pause”

2) When close the door,

- the product continues back to work or automatically carries functions.

- During usage, need to sure the door is closed to the housing and no interference. Otherwise, the product will not work well.

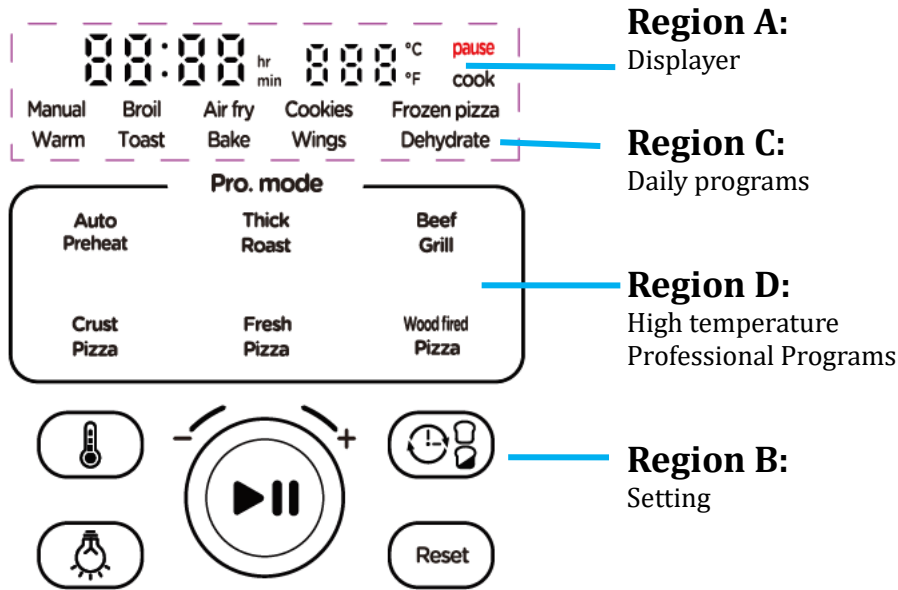


Time Setting memory

This setting makes it easy to repeat the same cooking, such as continuously repeating the same type of pizza baking.

- When the program is ending or canceled, the CONTROL PANEL will keep back with **the start setting** of time as memory. A reminder that any change after starting work will not be saved.
- Once the “RESET” button is pressed, the CONTROL PANEL will reset the product with **the default original setting** of time, and eliminate the last usage setting.

KNOW MORE ON THE CONTROL PANEL





** Panel final content information is subjected to the real product.

Region A: Displayer

Time displayer	Shows the TIME information
Temperature displayer	Shows the TEMP information. (Only one format of "°C" or "°F")
"Pause"	In light of when the unit is paused.
"Cook"	In light of when the unit is cooking
"min."	Shows the time by "minute" format
"hour"	Shows the time by "hour" format

Region B: Setting

	Dial	<p>Turn to select a cooking function or adjust time or temperature (or number of slices and darkness level when using the TOAST mode functions).</p> <p>For the same mode/button:</p> <ul style="list-style-type: none"> * The first press-down dial is for START work. * The second press-down dial is for PAUSE. * Under working (not pause) status, any time you press it for 2 seconds, it will cancel the function and reset the unit back into the default Region C/D selection.
	Interior Lamp	Press to turn the oven's interior light on and off. NOTE: The light will automatically off after 30 seconds on.
	Reset	Press this button, function will be canceled, and the unit into standby mode (displayer showing "00:00"). With another button press, the product will reset the original default program function list.

	Time/ Darkness	Press the TIME button, then use the dial to adjust the temperature. When using the TOAST mode function, this button will adjust the darkness level instead of the temperature.
	Temp.	Press the TEMP button, then use the dial to adjust the temperature.

Region C: Daily programs

The below programs are preset with default time and temperature as reference information. You can change these settings for the performance you need.

For more details, check “USING THE FUNCTIONS OF Region C” in the next section.

MANUAL	User DIY setting cooking time and temperature. (Temperature can be adjusted from 40-400°C)
BROIL	For steaks, fish, nachos, and for finishing casseroles.
AIR FRY	For chicken wings/nuggets, French fries, and so on. Under this mode, foods are fried with little to no added oil.
COOKIES	Program for Cookies.
FROZEN PIZZA	<ul style="list-style-type: none"> • For Frozen pizza bought from the supermarket. • No need to defrost pizza before cooking. <p><i>* If with iron tray:</i> directly place pizza on the tray.</p> <p><i>* If with stone tray:</i> after 15 min. preheat the stone with the “air fry” program, then place pizza on the tray.</p> <ul style="list-style-type: none"> • Select and start the “Frozen Pizza” program.
WARM	Warm up the food without overcooking.
TOAST	For max 9 slices of bread (10X10 cm) at one time. Can reset darkness (6 levels) for different quantities.
BAKE	For cookies and similar food.
WINGS	Program for wings.
DEHYDRATE	For healthy snacks, such as vegetables, fruits even meat.

For more other food, manual setting by the user as below.

(References information. Settings can be changed based on food status)

Food	Temp. level	Function level	Time
Vegetable	200°-230°	Air Fry	20-25 min
Fish	H1	Broil	10-15 min
Bulk potato	200-230°	Air Fry	20-30 min
Chicken nuggets	200-230°	Air Fry	10-15 min
Fries / Chips	200-230°	Air fry	20-30 min
	<ul style="list-style-type: none"> • No need to wait for defrosting. • Mixed with some drips of oil for better performance. • If fresh fries, after washed then cooked 1 min. <p>Take out for cooling then water absorption by paper, then put into the refrigerator for 6 hours.</p>		

	<p>Very important that do not put too much quantity at one time. Suggest 400g per time and not heap up.</p> <p>After around 15 min., roll over fries from top to bottom. This can be an evenly baking result.</p>
<p>★ The cooking time should be adjusted based on actual food status.</p>	

USING THE FUNCTIONS OF Region C

Step 1	<p>Place ingredients in the accessories then put them into the product unit (except the “Pizza stone” accessory).</p> <p>Tips:</p> <p>1) To get even baking, preheating the oven to 160°C for 5 minutes is better without accessories before food is inserted into the oven.</p> <p>2) If with stone for frozen pizza: preheat the stone by “air fry” program for 15 min., then place pizza on the tray, then select/start the “Frozen pizza” program.</p> <p>3) Frozen meat/fish: Before cooked, defrost completely, and keep surface no water.</p>
Step 2	Turn the dial to select functions. The default time and temperature settings will be displayed.
Step 3	After the time and temperature are set, press the dial down to begin work.
Step 4	<p>During cooking, if need to change the cook time and temperature:</p> <ul style="list-style-type: none"> ● Press the TIME/DARKNESS button and turn the dial for selection. * The temperature of WARM mode is fixed and cannot be changed. * Once TOAST mode is started, its temperature can't be adjusted till this function is canceled or reset. ● Press the TEMP. button and use the dial to select time.
Step 5	<p>When cook time is complete, the unit will beep.</p> <p>If results are not perfect, add more time to recook.</p>

Region D: High-temperature Professional Programs

High-temperature Professional Programs are preset with default time and temperature. Time can be adjustable, but the temperature is fixed in these preset programs.

VERY IMPORTANT NOTE:

- Programs in Region D are working in 2 periods:

- **The first period is Preheating for accessories.**

Before pressing down the dial to start programs, **DO NOT** add food to the accessory, only place the accessory into the oven to preheat.

- **The second period is high-temperature cooking for food.**

Only when “PREHEAT” FINISHED DONE:

the “Bi” sounds will be on and “Add in (or Fill in) / Open” words shown in the displayer.

Open the door to place the food onto the accessory.

Once the door is closed back, the cooking will start automatically.

- Due to the extremely high temperatures achieved, place the oven in a well-ventilated area, as it

will emit smoke when cooking.

- **NEVER** place baking paper on top of accessories in this highly professional program. This can cause a fire.
- We recommend you monitor and stay close to the oven as your food can quickly become overdone.
- Must be careful on high temperature from accessories.
 - If pulling the accessory out from the oven, use a “Glove” or protections.
 - If turning over food on accessories surface, use “Clamp”.
- **IMPORTANT:** In case of a lot of smoke, food over burnt / acrid flavor.
 - Accessory must be cleaned, no food/oil left from last usage
 - Use oils with a high smoke point—like canola, avocado, vegetable, or grapeseed oil—instead of olive oil.
- During usage, you may meet below signals.

FiLL In OPEN or Add In OPEN	- Meanings: Preheat is finished. - Open the door, pull the accessory out, place food on the accessory, then push the accessory back inside the oven. - Close the door, and the program will start to cook automatically. Both "Add in (or Fill in)" and "Open" words will disappear.
End	- Meanings: The program is finished.

Auto preheat

- This is an automatic program as the first period of High-temperature programs started. Its Time and Temperature cannot be adjustable.
- **Reminder that, only insert accessory into oven, must no food.**
- Once the “preheat” job is finished, the “Bi” sound will be on. At the same displayer is showing “Add in (or Fill in)” / “Open”.
- Preheat time is subjected to room and over interior temperature. Check the details of the below High-Temperature Programs.

Thick Roast

“THICK ROAST” is designed for thicker protein (within 6cm thickness with skin) for a very good crispy roasted performance around 10 min., such as thicker pig trotter.

- **Before the oven, the food needs to be fully cooked thoroughly.**
- Take out the bone and always keep food thickness within 6cm thickness, if not, it is too tall to insert into the oven or too close to the heater.
- To get the best taste, it is better to sousé food before oven cooking.
- It is essential to cook on the **Enamel Cast Iron tray** (after preheated).

Beef / Grill

“Beef/ Grill” is designed for a 2cm thickness Steak or meat to get juicy grill performance within a short time.

- There will be a “Bi” sound in the first around 50 seconds. Once sound, pull out the “Oven Rack” by Glove, and roll over food by Clamp. Then push back the “Oven Rack” into the oven and close the door to continue

the cooking. This rollover processing brings even grills and needs to be done quickly to keep a high-temperature oven inside.

- It is essential to cook on the **Enamel Cast Iron tray** (after preheated).

Crust pizza / Fresh pizza / Wood fired pizza

Food added onto pizza surface, suggest Cheese / thin sliced ham / a little vegetable.

- If with large-size **fresh** vegetables, meat, or seafood, please change into “Crust pizza” since they need more cooking time.
- If with large-size **frozen** vegetables, meat, or seafood, please change to the “FROZEN pizza” program (in daily programs) since they need much more cooking time.
- Both **preheated** Enamel Cast Iron tray (for burnt taste) and **preheated** stone tray (for original taste) can be for PIZZA. They bring different tastes.

“CRUST PIZZA” is designed for frozen crust (no ingredient on it) bought from supermarkets (thickness around 15-20 mm). Add ingredients (cheese, sliced ham on the surface) on the surface for your favorite pizza. No need to Defrost the crust at room temperature.

“FRESH PIZZA” is designed for handmade dough balls at home, around 10-20mm thickness with fresh ingredients on the surface as your favorite pizza.

“WOOD FIRED PIZZA” (“Neapolitan” Pizza) is designed for handmade dough balls at home, around 5-10mm thickness. Only with crushed tomato, mozzarella cheese, and some basil as ingredients.

RECIPE OF DOUGH BALL for “FRESH” and “WOOD FIRED PIZZA”:

Suggest buying from a baking shop or supermarket. If not available, below is the recipe for a 25cm size pizza at home.

Ingredient: Bread flour 100g; Sugar 5g; Salt 1g; Yeast 1g; Milk 63g; Butter 5g

- 1) After well mixing ingredient then plastic wrap for 1 hour.
- 2) Add some flour to the fermentative above mixture and make it into a ball shape.
- 3) Add some oil to the dough ball surface, and plastic wrap it again.
- 4) Place the dough ball into the refrigerator for at least 6 hours.
- 5) Before usage, take out the dough ball and unfreeze it for at least 1 hour.
- 6) Only prepare your pizza when pre-heating is almost finished. It is easier to move pizza from the desk to the oven.

- Add some flour to the desk then use your hand to reduce dough ball thickness by stretching way (better than by roll pressing way).

- After the crust is finished, then add your favorite ingredient to it, such as cheese, ham, sauce....

- To get a thin and crispy bubble/edge, leave around 4-5cm crust edge not with any sauce or food, then you will get an amazing thin and crispy pizza.

Preheating and Cooking time

- The table information below is only for reference.
- “Preheat time” in the table is subjected to the actual room and the oven interior temperature. If the room temperature is too hot or too cool, the program will reduce or increase the preheat time automatically.

- “Default cooking time” is subjected to actual food status, such as quantity, different brands' performance, and so on. You can keep adding or reducing cooking time for a good performance.

- “Default temperature” is preset, user cannot change it.

If need D.I.Y temperature, change to “Manual” in Region C (Daily programs), and take the below table of preheat time/cooking time information as a reference.

Program	Preheat (only for reference)		Default temp. (°C)	Default cooking time (min)(only for reference)	Adjustable temp. (°C)	Adjustable time (min)
	1st time	next (continuously)				
THICK ROAST	8 min.	base on door opened time <2 min: no preheat <3 min: preheat 3 min >3 min: preheat 8 min	360	10:00	not Adjustable	0.5-60min
BEEF GRILL	8 min.	8 min.	400	30% cooked: 1:30 50% cooked: 2:00 70% cooked: 2:30 100% cooked: 3:30	not Adjustable	0.5-60min
CRUST PIZZA	15 min.	base on door opened time <2 min: no preheat <3 min: preheat 3 min >3 min: preheat 15 min	310	6'-7' pizza: 5:30 8'-10' pizza: 6:00 11'-12' pizza: 6:30	not Adjustable	0.5-60min
FRESH PIZZA	15 min.	base on door opened time <2 min: no preheat <3 min: preheat 3 min >3 min: preheat 15 min	360	6'-7' pizza: 7:30 8'-10' pizza: 8:00 11'-12' pizza: 8:30	not Adjustable	0.5-60min
WOOD FIRED PIZZA	15 min.	base on door opened time <2 min: no preheat <3 min: preheat 3 min >3 min: preheat 15 min	400	6'-7' pizza: 4:00 8'-10' pizza: 4:50 11'-12' pizza: 5:50	not Adjustable	0.5-60min

★ the cooking time should be adjusted based on actual food status (quantity/brand...)

Remark:

-- “1st time” in Preheat means: Oven is working from cool status.

-- “next (continuously)” in Preheat means: after 1st-time usage, continuously keep using the unit for the next time cooking.

-- for pizza size, 6'-7' (around 15.2-17.8 cm) pizza: only figure 7' showing in the panel displayer as information reminder

8'-10' (around 20.3-25.4 cm) pizza: only figure 10' showing

11'-12' (around 27.9-30.5 cm) pizza: only figure 12' showing

USING THE FUNCTIONS OF Region D

Step 1	Plug into the unit, and Region D buttons will be in the light. Reminder: "PREHEAT" in the first button is automatically programmed, not in light in this step.
Step 2	Insert the accessory into the oven. MUST NO FOOD on the accessory.
Step 3	Touch the "program" button you desired. The selected one will be flashing, and its Default time will show on the displayer. If need to adjust the cooking time (before "Preheat" starts), press down "TIME" button, and turn the dial to reduce or add time.
Step 4	After the setting is finished, press down the dial to confirm the setting and start the "Preheat" Job. The "PREHEAT" button works automatically with light.
Step 5	Wait till "PREHEAT" finished with "Bi" sound. Displayer will show "ADD IN (OR FILL IN)" and "OPEN" by shift.
Step 6	Open the door and pull the accessory out from the oven, add the food to the accessory.
Step 7	Close the door, the "program" icon will be in light, machine will start cooking directly. Time will start to count backward. Reminder that: - During "preheat" or "cooking", if the door is opened, the product will be held on ("pause" words on the displayer). Close the door then the product will keep on working. - During "Cooking", press down the "TIME" button, and turn the dial can reduce or add time., press down the dial on confirmation.
Step 8	Once the "program" is finished, will "Bi" sound and "End" words will be shown in the displayer.
Step 9	Pull the accessory out from the oven and take out the food. Close the door, displayer will return to the last setting. Press the "reset" button for "00:00" standby mode, press it again then the product will reset back to the original default programs.

DAILY CLEANING

The unit should be cleaned after every use.

NEVER clean the main unit/ accessories in the dishwasher.

- Unplug the unit and cool the unit/accessories down before cleaning.
- Remove all accessories from the unit, including the Crumb Tray.
- Except "Pizza Stone", soak other accessories in warm, soapy water for 30min. Use the soft bristle brush to clean. Cannot use hard tools for cleaning. Then rinse with fresh water for 2 times and dry thoroughly.
- Wipe the interior walls of the unit with a soft, damp sponge.
- Clean the main unit and the control panel with a little damp cloth.
- For "Pizza Stone", use a dry cloth for cleaning.

TROUBLESHOOTING GUIDE

Problem	Potential cause and solution
1. The oven is not turning on.	<ul style="list-style-type: none"> • Check and ensure that you have selected a function and a temperature and set the timer. • Check and ensure that the power cord is plugged in, the power is turned on, and that the outlet is working (check the appliance at a different outlet).
2. After preheating, when I close the door, the unit is not working	<ul style="list-style-type: none"> • Clean up the door and housing and keep them dry since there is a smart door switch here. (See “SMART DOOR SWITCH”) • The door is too hot, need to wait to cool down • If still does not work, check with our aftersales.
3. Should I add my ingredients before or after preheating?	<p>For Region C: Daily programs</p> <ul style="list-style-type: none"> * Oven interior preheating before programs is suggested (at 160°C for 5 min.). * No need to put Accessories into the oven for preheating (except the “frozen pizza” program). * Adding ingredients on the accessory surface, then insert the accessory into the oven after preheating is finished and before the program is selected/started. <p>For Region D: High temp. Professional Programs</p> <ul style="list-style-type: none"> * Insert accessories into the oven (MUST BE NO FOOD) then select/start the programs. The product will be preheated. * After preheating, pull out the accessory and add ingredients to the accessory surface. * Insert accessory with ingredients into the oven again and close the door to start high-temperature cooks
4. Food is undercooked.	<ul style="list-style-type: none"> • You may have overfilled. Put smaller batches of food in the basket, which are fried more evenly. • Check and ensure that the temperature is set correctly. • If under professional programs, due to food under different status or mistaken setting not enough time. If the food is not cooked, place it into the oven again and settle the “BAKE” function of Daily programs, then press the “TEMP.” button for max temperature, press the “TIME” button for 10 min, and press down the dial to start cooking. <p>Rechecking food during cooking.</p>
5. Smoke is coming from the appliance when I switch it on.	<ul style="list-style-type: none"> • If you are using the appliance for the first time, this is normal and no cause for concern; it should subside soon. Ensure good ventilation. • If you have used the air fryer oven before, unplug the appliance and let it cool. Check and ensure that the interior surfaces and all accessories inside the oven are clean and free of food residues. • If you cleaned the appliance properly and it continues to emit smoke, stop using the appliance and contact our after-sales support center. • If you are air-frying greasy food, the oil will dip into the pan where it may produce white smoke. This will not affect the appliance or the result.
6. Steam coming out from the oven door.	<p>This is normal. The door is vented to release steam created by foods with a high moisture content.</p>

7. Food is fried unevenly.	Try tossing/shaking the basket with food halfway through the cooking time but be careful not to burn yourself. The metal parts are very hot during use.
8. Home-made chips are fried unevenly.	You may not have used the right potato type. Use fresh potatoes that will remain firm during frying. Also, ensure to rinse and dry the cut potato sticks properly before cooking.
9. The Baking Pan warps during cooking.	Pan warping most commonly occurs with any type of baking pan when a pan is exposed to rapid changes in temperature. It can be restored to its original shape when it cools down on a flat, hard, and heat-resistant surface bench top.
10. The circuit breaker or safety switch tripped	<ul style="list-style-type: none"> • This appliance draws high current in operation, when used in conjunction with other kitchen appliances on the same power circuit at the same time, it may trip the circuit breaker or safety switch with incorporated overload protection. • Check to ensure that other appliances are operating at the same time (E.g. Kettles, toasters, microwaves) to isolate them from the same circuit, then operate the appliance separately to confirm that the circuit is no longer tripping.
11. Error Code	<p>E1: NTC (temperature sensor) is in poor contact with the PCB.</p> <ol style="list-style-type: none"> 1. Turn off the machine and wait for cooling. 2. After cooling, check to see if anything touches the sensor. If not, use the machine again. 3. If still in “E1”, contact our After Sales. 4. Do not disassemble the machine and repair it yourself. It will bring an electric leakage issue. <p>E2: PCB issues (parts issues, short-circuit, and so on)</p> <p>E4: Displayer PCB is in poor contact with the Power source PCB.</p> <p>E5: The cooling fan is in poor contact with the PCB.</p> <p>For E2, E4, E5,</p> <ol style="list-style-type: none"> 1. Turn off the machine and use the machine again after cooling. 2. If still in Error Code, contact our After Sales. 3. Do not disassemble the machine and repair it yourself. It will bring an electric leakage issue.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.