




CONVECTION AIR FRY OVEN **USER GUIDE**

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. Read all instructions.
2. UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.
Allow to cool before cleaning or handling and putting on or taking off parts.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place any part of the Convection Air Fry Oven in water or other liquid. See instructions for cleaning.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
6. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned, has been dropped or damaged in any way or has been dropped in water. Return the Convection Air Fry Oven to the store or retailer where purchased for examination, repair or adjustment.
8. The use of accessory attachments not recommended by may cause injury.
9. Do not use outdoors.
10. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
11. Do not place Convection Air Fry Oven on or near a hot gas or electric burner or in a heated oven.
12. Do not use this Convection Air Fry Oven for anything other than its intended purpose.
13. Extreme caution should be exercised when using containers in the oven that are constructed of materials other than metal or glass.
14. To avoid burns, use extreme caution when removing Convection Air Fry Oven accessories or disposing of hot grease.
15. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended ovenproof accessories in this Convection Air Fry Oven.
16. Do not place any of the following materials in the Convection Air Fry Oven: paper, cardboard, plastic or similar products.
17. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause the oven to overheat.
18. Oversize foods, metal foil packages & utensils must not be inserted in the Convection Air Fry Oven, as they may create a risk of fire or electric shock.
19. A fire may occur if the Convection Air Fry Oven is covered or touching flammable materials such as curtains, draperies or walls when in operation.
20. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
21. Do not attempt to dislodge food when the Convection Air Fry Oven is plugged into electrical outlet.
22. Warning: To avoid possibility of fire, NEVER leave Convection Air Fry Oven unattended during use.
23. Use recommended temperature settings for all cooking/baking, roasting and air frying.
24. Do not rest cooking utensils or baking dishes on glass door.
25. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. To disconnect, press Start/Stop to ensure cooking is stopped, then remove plug from wall outlet.
28. If contents ignite, do not open oven door. Unplug oven and allow contents to stop burning and cool before opening door.
29. Do not use with oven cooking bags.
30. Always allow at least one inch (2.6cm) between food and heating element.
31. Regular cleaning reduces risk of fire hazard.

32. Do not place eyes or face in close proximity with tempered safety glass door, in the event that the safety glass breaks.
33. Always use appliance with crumb tray securely in place
34. Clean oven interior carefully. Do not scratch or damage heating element tube.
35. Do not operate the appliance by means of an external timer or separate remote-control system.
36.  **CAUTION: HOT SURFACE.** The temperature of accessible surfaces may be high when the appliance is operating.
37. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions readily available. These instructions will help you use your Convection Air Fry Oven properly, so that you will achieve optimal results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

NOTICE

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.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

HEALTHY COOKING STARTS WITH GREENPAN

Since inventing healthy ceramic nonstick in 2007, we've dedicated ourselves to unique advances that make cooking better for everyone. From healthy ceramic nonstick cookware to revolutionary home appliances, our groundbreaking designs deliver remarkable performance so you can focus on the flavor. Enjoy!

CONTENTS

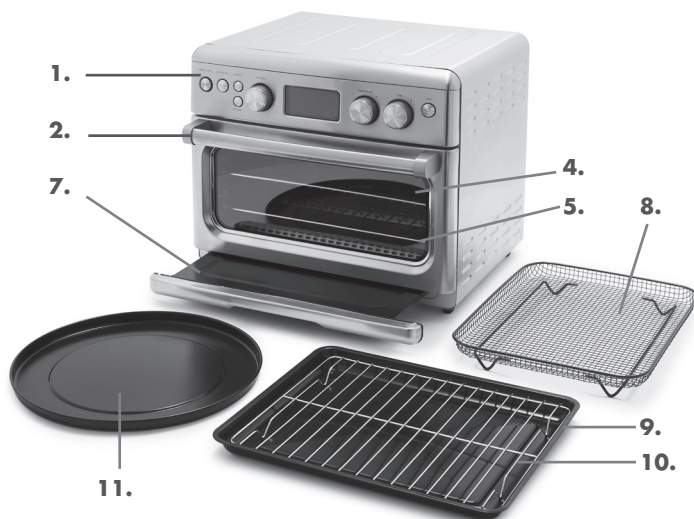
- 2 Important Safeguards**
- 3 Special Cord Set Instructions**
- 5 Features and Benefits**
- 6 Control Panel**
- 6 Before First Use**
- 6 Setting the Clock**
- 6 Oven Sound Volume**
- 7 Operation**
- 7 Changing Time, Temperature, or Function**
- 8 Oven Rack and Tray Position**
- 8 Tips and Hints**
- 9 Oven Settings and Cooking Guides**
- 13 Cleaning and Maintenance**
- 14 Troubleshooting**
- 16 Warranty**

FEATURES AND BENEFITS

1. **Control Panel**
Large high-end LCD display, dials, and buttons make it very simple to use (see details on page 6).
2. **Cool-Touch Handle**
Handle designed to stay cool during cooking.
3. **Interior Light**
Easily turn on/off using the button.
4. **Window**
Large window for clear view of cooking progress.
5. **Oven Racks**
Two Oven Racks are included and can be used in three positions.
 - Position 1 is the bottom position, and this is recommended when using the following functions: Bake, Roast, Pizza, Proof, and Slow Cook.
 - Position 2 is the middle position, and is recommended for Air Fry, Toast, Bagel, Cookies, Waffle, and Dehydrate functions.
 - Position 3 is the top position, and is recommended for Broil.

NOTE: Refer to page 8 for suggested rack positions with different functions.

6. **Easy-Clean Interior**
The interior walls of the oven are coated in a PFAS-free nonstick for easy cleaning and healthy cooking.
7. **Crumb Tray**
The Crumb Tray is easily removable from the bottom front of the oven and is coated in a healthy, PFAS-free nonstick for easy cleaning.
8. **Air Fry Basket**
Use the basket when using the Air Fry or Dehydrate functions to optimize your cooking results. Use the Air Fry Basket in the Baking Pan. The Air Fry Basket is coated in a PFAS-free nonstick for easy cleaning and healthy cooking.
9. **Baking Pan**
A Baking Pan is included for multiple purposes. Use it to place food in when Baking or Roasting. Or use it as the drip tray underneath the Air Fry Basket when Air Frying, Broiling or Dehydrating. The Baking Pan is coated in a PFAS-free; nonstick for easy cleaning and healthy cooking.
10. **Broil Rack**
The Broil Rack and function are ideal for open-faced sandwiches, thick cuts of meat, browning casseroles, and gratins, etc.
11. **Pizza Pan**
Accommodates up to a 13" Pizza. The Pizza Pan is coated in a PFAS-free nonstick for easy cleaning and healthy cooking.



CONTROL PANEL



A. Start/Stop Button with Indicator Light

Use to start and stop cooking. Indicator will illuminate when cooking.

B. Convection

Use the Convection button to change from Convection (low) to Convection Plus (high) or turn it off.

NOTE: Convection can only be turned "OFF" in the following settings: warm, proof, slow cook, reheat, and dehydrate.

C. Defrost

Use the Defrost button for Toast, Bagel, Pizza, and Air Fry presets.

D. Duo Cook Button

Use to program two-step cooking operations.

E. Settings Dial

Turn Settings Dial to scroll through the functions on the LCD screen.

F. Temperature Dial

Turn Temperature Dial to scroll through temperature and slice selections.

G. Time Dial

Turn Time Dial to scroll through time and shade selections. Use Time Dial to set the clock.

H. Light Button

Press the Light button to turn on/off the interior oven light. Interior light will turn off automatically after 60 seconds.

I. LCD Screen

Displays cooking functions, toast shade and slices, temperature, cooking/countdown timer, clock time, convection, defrost, and turn & switch.

BEFORE FIRST USE

1. Place your Convection Air Fry Oven on a flat, level surface.
2. Move oven 2 to 4 inches away from the wall or any objects on the countertop. Do not use on or near heat-sensitive surfaces.

NOTE: OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

3. Check that the Crumb Tray is in place and that there is nothing in the oven.
4. Plug power cord into the wall outlet.
5. Run the oven empty for 20 minutes. Ensure the area is well ventilated as the oven may emit vapors.

Setting the Clock

The clock can only be set when the oven is not cooking, and the time is displayed on the screen.

To set the clock:

1. If LCD is not displaying the clock, scroll through the function menu until clock is displayed.
2. Press and hold the Time Dial for 3 seconds.
3. The clock hour will flash. Turn the knob to set hour, then press Time Dial to confirm.
4. The clock minutes will flash. Turn the knob to set minutes, then press Time Dial to confirm.

NOTE: If nothing is pressed, clock will automatically set to currently displayed time.

NOTE: Once the LCD screen displays the clock, press any button or turn any dial to go back to the main screen.

OVEN SOUND VOLUME

1. Press "Start/Stop" and "Convection" buttons simultaneously for 2 seconds.
2. The number 1 (default setting) or currently selected setting will display.
3. Turn the Setting Dial to set preferred tone level: 0 (off/tones deactivated), 1 (low), or 2 (high).
4. Once your selection is displayed, press Time Dial to confirm.

Temperature Unit

To change Temperature Unit between degree "F" and "C":

Press "Defrost" and "Convection" buttons simultaneously for 2 seconds, the display icon on the LCD display will change to the other unit.

Memory

To store a memory function to the oven:

1. Press “defrost” and “Duo Cook” buttons simultaneously for 2 seconds.
2. OFF (default setting) or currently selected setting will display.
3. Turn the time dial to set preferred setting:
OFF: Each mode will return to default temperature and time after cooking.
ON: The oven will remember the temperature and time of last cooking.
4. Once your selection is displayed, press the time dial to confirm.

DOOR SENSOR

If the door is opened during cooking, the timer will pause, and the light will turn on.

When the door is closed, the timer will resume counting down and the light will stay on for 60 seconds before turning off. If the door is open for longer than 5 minutes with no input during cooking, the heaters will turn off and back to main menu.

TURN & SWITCH

When cooking food on multiple racks at one time, use the Turn & Switch feature to remind yourself to turn the tray 180 degrees and switch the trays to the other rack in the oven for the most even, consistent results. Turn & Switch is available for the following functions: BAKE, ROAST, WARM, PROOF, PIZZA, AIR FRY, REHEAT, COOKIES and DEHYDRATE.

1. Turn the Settings Dial until the indicator on the LCD screen reaches your desired function.
2. Press the Time Dial. ‘Turn & Switch’ will display on the LCD screen.
3. Follow the steps for the function you selected and begin cooking your food.
4. During cooking you can always activate or deactivate the function by pressing the time dial.
5. When it is time to switch rack positions, the Turn & Switch alert will sound. It will sound twice unless the door is opened or press the time dial in between – disabling the next alert.

OPERATION

To use the oven, follow these steps:

1. Place the rack, tray, and/or basket in the

position recommended by the chart on page 8.

2. Use the Settings Dial to scroll through functions.
3. LCD screen will display the last selected or default temperature and time (shade and slices for Toast and Bagel settings).
4. To use displayed settings, press Start/Stop to begin operation. Start/Stop button will illuminate, indicating the unit is functioning.

To change settings:

1. Turn Time/Temp Dial to choose desired temperature, time, shade, or slice.
2. If desired, press Defrost or Convection buttons, or Time Dial for Turn & Switch.
3. Press Start/Stop to begin operation. The button will illuminate, indicating the unit is cooking.

NOTE: Bake and Pizza have a preheating stage during which display will show “Preheat.” Once preheat is complete, oven will beep and display will show “Preheat Complete”. Press Start/Stop button to start cooking and countdown timer will begin.

4. When countdown timer reaches 0:00, oven will beep three times. Press the Start/Stop button to turn the heater off and back to main menu. Otherwise, the heaters will turn off and back to main menu. You can use the time dial to adjust the cooking time if you would like to continue the cooking. After 2 minutes of no action, the display will go back to the clock.

Cooking process can be canceled before countdown timer reaches 0:00 by pressing Start/Stop. Pressing it again within 5 seconds will resume the program.

CHANGING TIME, TEMPERATURE, OR FUNCTION DURING COOKING CYCLE

To change time: During the cooking cycle, use the Time Dial to add or decrease time. The new countdown time will be displayed, and cooking will continue.

To change temperature: During the cooking cycle, turn the Temperature Dial to desired temperature and cooking will continue at the new temperature.

To change function: You must press Start/Stop to stop the current program, then turn Settings Dial to select another function. Press Start/Stop again to continue cooking cycle.

OVEN RACK AND TRAY POSITIONS

Please refer to the chart below for suggested Oven Rack, Baking/Drip Tray, and Air Fry Basket positions.

Tray	Position	Mode
Baking/Drip Tray	1	Roast, Bake, Pizza, Proof, Slow Cook
Air Fry Basket	2	Air Fry, Bagel, Waffles, Cookies, Toast, Dehydrate
Oven Rack	3	Broil

TIPS AND HINTS

For best results, use the provided Air Fry Basket fitted into the Baking/ Drip Tray.

Air Fry can be used at 200°F – 450°F for up to 1 hour. This function is used to Air Fry foods as a healthy alternative to deep frying in oil. A high fan speed and multiple heating elements circulate hot air to prepare a variety of foods that can be both delicious and healthier than traditional frying.

- Default: 400°F; 10 minutes.
- Many foods that can be fried can also be Air Fried without using excess amounts of oil. Air Fried foods will taste lighter and be less greasy than deep-fried foods.
- Air Frying doesn't require oil, but a light coating can enhance browning and crispiness. Do not use cooking sprays or low smoke point oils.
- An assortment of coatings can be used on Air Fried foods.

Some examples of different crumb mixtures include breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, crushed cornflakes, potato chips, and graham crackers. Various flours, including gluten-free, and other dry foods like cornmeal work as well.

- Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through the cooking cycle to ensure evenly cooked and browned results.
- When Air Frying large quantities of food that fill the tray, toss food halfway through the cooking cycle to ensure even cooking results and color.
- Foods will cook more evenly if they are cut into the same-size pieces.

- Please note that many foods release water as they cook. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

The chart on page 9 lists recommended amounts, cooking times and temperatures for various types of food that can be Air Fried in the Convection Air Fry Oven. If portions exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best Air Fry results, use the oven light to periodically check on food.

NOTE: When Air Frying, always use the Air Fry Basket with the Baking Tray. For all foods below, we suggest using the middle position (Position 2) for best results. Do not use cooking sprays or low smoke point oils.

BAKE

Bake can be used at 200°F – 450°F for up to 2 hours. Baking is recommended for a variety of foods you would normally prepare in a conventional oven.

- **Default: 350°F; 30 minutes**
- Select Bake with Low fan speed for more delicate items like custards and eggs, as well as most baked goods, like cookies, muffins, and cakes.
- Select Bake with High fan speed, also known as Convection Bake, for most baked goods that require even browning and leavening, like heartier baked goods and breads.
- When using either fan speed, cooking times and temperatures may need to be reduced—start checking foods about 5 to 10 minutes before the end of the suggested cooking time.

ROAST

Roast can be used at 200°F – 450°F for up to 2 hours.

- **Default: 375°F; 45 minutes**
- High fan speed works well with Roast. Roasting time is significantly reduced, and meats and poultry are perfectly cooked – browned on the outside, moist and juicy on the inside.
- Dress up vegetables by roasting them. As they caramelize, they become sweet and delicious.
- Because some foods roast faster, begin checking progress at least 5 to 10 minutes before the end of suggested cooking time.

BROIL

Broil is set to cook at 450°F for up to 2 hours. Broiling function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

- **Default: High; 10 minutes**
- For best results, use the provided Broil rack fitted into the Baking Pan to broil.
- Never use glass oven dishes to broil.
- Be sure to keep an eye on food as items can brown quickly when broiling.

AIR FRY

- **Default: 400°F; 20 minutes**
1. Press the Air Fry button or scroll through function menu and select Air Fry.
 2. Preset temperature and time will display.
 - a. To use displayed settings, press Start/Stop to begin.
 - b. To change settings, see General Operation on page 7.

TOAST

Toast shade can be set from light to dark, using the 7 bars on the screen to toast 1 to 6 slices. This function is used to toast bread and other items; both fresh and frozen items can be used.

- **Default: Shade 4; 4 slices; no Defrost**
- For best results and more evenly toasted items:
 - If toasting two slices, center them in the middle of the oven rack.
 - Four slices should be evenly spaced—two in front, two in back.
 - Six slices should be evenly spaced—three in front, three in back.
- If toast is lighter than you like, time can be added by turning the Time Dial before toasting is complete.
- **Shade Guide:** Light (1, 2) - Medium (3, 4, 5) Dark (6, 7)

WARNING: Always use Position 2 for toasting. Do not use rack in Position 3 as this may result in burning.

AIR FRY COOKING GUIDE

Food	Recommended Amount	Temperature	Multi Cooker Functions
Bacon	1 pound, about 12 to 16 slices	400°F	10 to 12 minutes
Chicken Wings	3 pounds, about 30 wings (max 4 pounds)	400°F	25 to 35 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	11/2 pounds, about 20 frozen mozzarella sticks	400°F	5 to 10 minutes
Frozen Chicken Nuggets	2 pounds	400°F	10 to 15 minutes
Frozen Fish Sticks	1 to 11/2 pounds	400°F	10 to 15 minutes
Frozen Fries	2 to 3 pounds	450°F	20 to 25 minutes
Frozen Steak Fries	2 to 3 pounds	450°F	20 to 25 minutes
Hand-Cut Fries	1 to 21/2 pounds (2 to 4 potatoes), cut into 1/4-inch thick pieces	400°F	15 to 25 minutes
Hand-Cut Steak Fries	1 to 21/2 pounds (2 to 4 potatoes), cut into eighths lengthwise	400°F	15 to 30 minutes
Shrimp	1 to 2 pounds	375°F	8 to 10 minutes
Tortilla Chips	6 five-inch tortillas cut into fourths	400°F	5 to 6 minutes, toss halfway through
Vegetables	1 pound, about 4 cups	400°F	Thin slices: 10 minutes Larger cut: 15 to 20 minutes

NOTE: Air Frying doesn't require oil, but a light coating can enhance browning and crispiness.

BAGEL

Bagel shade can be set from light to dark, using the 7 bars on the screen. This function provides full heat on the top and half heat on the bottom to toast both sides of fresh or frozen bagel halves.

- **Default: Shade 4; 4 slices; no Defrost**
- For best results, put bagels on the rack with the cut sides facing up.
- If bagels are too light, time can be added by turning the Time Dial before toasting is complete.

PIZZA

Pizza can be used at 200°F – 450°F for up to 2 hours. This function can be used to cook fresh or frozen pizza.

- **Default: 450°F; 10 minutes**
- For best results, place frozen pizza on rack in Position 1, and for fresh pizza, place the dough directly on the Baking Pan in rack Position 1.

SANDWICH

Sandwich can be used at 250°F - 450°F for up to 30 minutes.

- **Default: 300°F; 6 minutes**

WAFFLE

Waffle can be used at 200°F - 450°F for up to 1 hour.

- **Default: 400°F; 12 minutes**

COOKIES

Cookies can be used at 200°F - 450°F for up to 1 hour.

- **Default: 350°F; 15 minutes**

WARM

Warm can be used at 150°F – 300°F for up to 2 hours. Use this function to keep food warm once cooked. Warm can be accessed from the function menu or using the Keep Warm button.

- **Default: 150°F; 30 minutes**
- One great way to use the Duo Cook feature described below is to add Warm at the end of a cooking function so your dish is held at the proper serving temperature.

REHEAT

Reheat can be used at 200°F – 250°F for up to 2 hours. Use this function to reheat leftovers.

- **Default: 250°F; 20 minutes**

PROOF

Proof can be used at 80°F – 100°F for up to 4 hours. Use this function to proof bread or pizza dough.

- **Default: 85°F; 45 minutes**
- Place freshly made dough ball into a stainless-steel or glass mixing bowl and cover loosely with plastic wrap. Place into oven in position 1 and select the Proof default setting.
- Dough is ready when doubled in size. Start checking around 20 minutes.
- Shape dough and place on the Baking/Drip Tray or separate baking dish such as a loaf pan, cover loosely with plastic wrap, then place directly in the oven in Position 1.

DEHYDRATE

Dehydrate can be used at 100°F – 200°F for up to 72 hours. This function turns your Convection Air Fry Oven into a dehydrator that lets you dry or dehydrate food. The built-in fan and low heat are used to create a flow of hot air that reduces the water content found in fresh foods. Dehydrated food will continue to retain the majority of its original nutritional value.

- **Default: 150°F; 2 hours**
- Lemon juice can be used to pretreat fruits and vegetables to prevent browning.
- Drying times can vary greatly due to the thickness of cuts and relative humidity (see chart on page 11).
- Check foods often for dryness.
- Do not overcrowd. Foods should be arranged in a single layer with little to no overlap.
- Once time elapses, complete dough preparation and bake according to recipe.

The chart below lists recommendations on how to dehydrate different foods. These are guidelines only. Drying times can vary due to thickness of cuts and relative humidity.

DEHYDRATE COOKING GUIDE

CATEGORY	FOOD	PREPARATION	TEMPERATURE	FAN SPEED	TIME
Herbs/Spices	Basil, Chives, Cilantro, Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme	Rinse in cold water; pat dry	100°F–115°F	Low	3 to 6 hours until stems are brittle and leaves crumble easily
Herbs/Spices	Garlic	Peel cloves; halve lengthwise	100°F–115°F	High	6 to 12 hours
Herbs/Spices	Ginger Root	Peel; grate or slice thinly	100°F–115°F	Low	2 to 6 hours
Fruit	Apples	Peel and core; slice thinly	135°F	Low	4 to 10 hours
Fruit	Apricots, Bananas, Figs, Mangos, Melons, Nectarines, Pineapples, Pears, Plums	Wash; core, deseed or pit fruit; remove rinds from melons or some peels; thinly slice	135°F	High	6 to 12 hours
Fruit	Cranberries, Blueberries	Dip in boiling water to burst skins	135°F	High	10 to 18 hours
Fruit	Cherries	Wash; pit	135°F	High	12 to 24 hours
Fruit	Citrus	Wash; thinly slice	135°F	Low	2 to 12 hours
Fruit	Grapes	Wash; leave whole	135°F	High	10 to 36 hours
Vegetables	Beans (Green/Wax), Broccoli, Cauliflower, Corn*, Mushrooms, Peas*, Peppers, Potatoes*, Onion, Squash, Tomatoes	Wash, peel and deseed as necessary. *blanch; cut or slice into uniform pieces; remove corn from cob; peas can be left whole	130°F–145°F	High	6 to 12 hours
Vegetables	Beets	Steam until tender; peel and thinly slice	130°F–145°F	High	3 to 10 hours
Vegetables	Leafy Greens (Kale, Spinach)	Wash; dry thoroughly; remove stems, tear leaves into small pieces if necessary	130°F–145°F	Low	3 to 6 hours
Meat	Pork/Beef	Remove fat and gristle; cut into uniform strips; marinate if desired; pat off excess oil during drying	160°F	High	4 to 15 hours
Fish	Lean fish	Cut into uniform strips; marinate if desired	130°F–140°F	High	Until firm and dry
Fish	Lean fish	Cut into uniform strips; marinate if desired	130°F–140°F	High	Until firm and dry

SLOW COOK

Slow Cook setting is recommended for foods that require longer cooking times at lower temperatures. Slow Cook can be used at 100°F - 300°F for up to 12 hours.

- **Default: 200°F; 2 hours**
- For slow-cooked dishes with crispy exteriors and soft interiors, place ingredients directly on the Baking Pan.
- For results that are most similar to recipes cooked in a slow cooker, place ingredients into a covered, ovenproof dish with liquid coming up one-third of the way.

CATEGORY	FOOD	Amount	TEMP/ TIME
Beef/Lamb/ Veal	Roasts	2 to 4 pounds	8 to 10 hours
Beef/Lamb/ Veal	Ribs, short ribs, shank	2 to 4 pounds	6 to 8 hours
Beef/Lamb/ Veal	Stews	3 pounds	6 hours
Poultry	Whole Chicken	4 pounds	6 to 8 hours
Poultry	Chicken Thighs	4 pounds	6 to 8 hours
Pork	Roast	4 pounds	8 to 10 hours

DUO COOK

Duo Cook is a special feature that enables you to combine two cooking functions or two temperatures and run them consecutively. This is ideal for those recipes that require multiple cooking steps. Some examples are:

- Starting a casserole or a dish like nachos, Bake to heat through and then switch to Broil for a melted and browned top.
- Beginning a dish on a higher heat to achieve a crispy crust and then reducing temperature for tender results when using Slow Cook or Low.

The functions that you may program using Duo Cook are Bake, Broil, Roast, Pizza, Low, Warm, Air Fry and Slow Cook.

1. Press the Duo Cook button.
2. Turn the Settings Dial to desired available function.
3. Set time and temperature for this function using the Temp and Time dial. Then press Duo Cook button.

4. LCD screen will then show functions that can be selected for the second stage. Repeat steps 2 and 3 to program second function, temperature and time.
5. Press Start/Stop to start cooking on the first function.
6. When the first cycle is finished, the oven will beep and automatically switch to the second cooking function.
7. When time reaches 0:00 and the second function cycle is completed, the oven will beep.

NOTE: When the oven is running the first function, you will still be able to check your settings for the second function by pushing the Duo Cook button. The display will show the second function settings for a few seconds and then revert to display for the first function.

NOTE: Press the CONVECTION button to choose between no convection, convection, and convection high. Convection and convection high may adjust the temperature to compensate. Convection high will deliver crispier food result.

REPLACING THE OVEN LIGHT

WARNING

Always unplug oven and let cool before replacing bulb. Only use a 40 Watt, 120V, G9 type oven bulb.

1. Remove the wire rack from the oven before replacing the light.
2. The light is positioned on the right hand side of the oven cavity. Position your fingers on the outside of the light cap and gently unscrew it and set it down gently.
3. Remove the used bulb by pulling it directly out of its holder.
4. Use a soft cloth to insert the new bulb. Do not directly touch the surface of the bulb with your fingers as oil from your skin can damage the bulb.
5. Rescrew the light cap on.

CLEANING AND MAINTENANCE

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the oven, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp cloth. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc. on interior of oven.
- Cleaning the accessories:
 - Crumb Tray should be hand washed in hot, soapy water, or with a nylon scouring pad or nylon brush, and thoroughly rinsed. These items are NOT dishwasher safe.
 - Baking Pan, Oven Racks, Broil Rack, Pizza Pan and Air Fry Basket are dishwasher safe or can be hand washed in hot, soapy water, or with a nylon scouring pad or nylon brush, and thoroughly rinsed.
- After cooking greasy foods and once your oven has cooled, always clean top of oven interior. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.
- To remove crumbs, slide out the front Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, soapy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
- We recommend using plastic, silicone, or wooden utensils to prolong the life and protect the coating.
- Never leave plastic utensils in contact with hot surfaces.
- Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

Issue	Cause	Solution
Error Code: Er 1	Temperature sensor open circuit.	Contact Customer Service.
Error Code: Er 2	Temperature sensor short circuit.	Contact Customer Service.
Unit won't turn on	An issue with the power plug.	Make sure your unit is plugged into a functional outlet.
Unit won't turn on	The oven door is open.	Make sure the oven door is closed.
Light turns off	Standard procedure.	This is normal. The light only stays on for 60 seconds each time the light button is pressed (or the door is opened) to conserve energy.
Difficulties changing cooking function when the unit is already cooking	Unit does not allow user to change cooking function when the unit is already cooking.	You need to first interrupt the current cooking function by pressing START/STOP. Then unit will go back to selection menu and desired cooking function can be chosen.
Difficulty setting the clock	Trying to set the clock while oven is cooking.	The clock can only be set when the oven is not cooking and the time is displayed on the screen. Please refer to the manual for instructions on how to set the clock.
Need to change the time during cooking		Use the Time dial to add or decrease time. The new countdown time will be displayed and cooking will continue.
Need to change the temperature during cooking		Turn the Temperature dial to desired temperature and cooking will continue at the new temperature.
Do I need to use the default time and temperature?		No. Use the time and temperature dials to customize your settings.
Unable to change the temperature between °C and °F		Press "Defrost" and "Convection" buttons simultaneously for 2 seconds. The display icon on the screen will change to the other unit.
Duo Cook function not working	Not selecting two cooking functions or two temperatures.	Duo Cook is a special feature that enables you to combine two cooking functions and run them consecutively.
Duo Cook function not working	Can only be used for certain functions.	The functions that you can program using Duo Cook are Bake, Broil, Roast, Pizza, Low, Warm, Air Fry, and Slow Cook. When the oven is running the first function, you will still be able to check your settings for the second function by pushing the Duo Cook button.
Turn & Switch function not working	Can only be used for certain functions.	Turn & Switch is available for the following functions: Bake, Roast, Warm, Proof, Pizza, Air Fry, Reheat, Cookies, Dehydrate.
The Defrost button is not working		The Defrost button can be used for Toast, Bagel, Pizza and Air Fry presets.
Unable to use memory function	Not using the memory function properly.	Press the "Defrost" and "Duo Cook" buttons simultaneously for 2 seconds. OFF (default setting) or currently selected setting will display. Turn the time dial to set preferred setting. OFF: Each mode will return to default temperature and time after cooking. ON: The oven will remember the temperature and time of last cooking. Once your selection is displayed, press the time dial to confirm.
Convection can't be turned off	Can only be turned off in certain settings.	Convection can only be turned "OFF" in the following settings: Warm, Proof, Slow Cook, Reheat, and Dehydrate.
Unable to use the Air Fry Basket in the third position		This is intentional. The recommended position is 2, but 1 can also be used.
Unable to use any of the accessories on the top (4th position)		This is intentional. Please refer to the guide for the bottom 3 tray positions.
Is the round pan only for pizza?		The round pan can be used as an alternate baking pan.

TROUBLESHOOTING (CONT.)

Issue	Cause	Solution
Timer pauses during cooking	If the door is opened during cooking, the timer will pause, and the light will turn on.	When the door is closed, the timer will resume counting down and the light will stay on for 60 seconds before turning off.
Condensation and steam comes out of the unit	When preparing greasy foods, oil may leak into the tray and produce steam.	The viewing window may fog up on the sides or in the corners, but cooking results will not be affected.
Condensation and steam comes out of the unit	When preparing foods with a high moisture content, the water evaporates from the food and causes condensation.	The viewing window may fog up on the sides or in the corners, but cooking results will not be affected.
Condensation and steam comes out of the unit	The Crumb Tray, Air Fry Basket, or bottom of oven may contain grease residue from previous use.	Make sure to clean thoroughly after each use.
Food is not crispy or fried evenly	Some foods may require more oil than others.	If not crispy enough, brush some oil on the food. Do not use cooking sprays or low smoke point oils.
Food is not crispy or fried evenly	An issue with food placement.	Make sure food is spread evenly in a single layer in the Air Fry Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
Food is not crispy or fried evenly	Cooking time.	Put the food in for additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
Food is undercooked	There may be too much food in the basket.	Cook smaller batches of food in a single layer. Avoid overlapping food.
Food is undercooked	The temperature might be too low.	Use the Temperature Dial to increase temperature.
When air frying, food is unevenly cooked	Not flipping larger items while cooking.	Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through cooking cycle to ensure evenly cooked and browned result.
When air frying, food is unevenly cooked	Pieces are too large, so cooking time takes longer.	Foods will cook more evenly if they are cut into the same sized pieces.
Food gets cold	Leaving food in the oven for too long.	Use the Duo Cook feature and add Warm at the end of a cooking function so your dish is held at the proper serving temperature.
Uncertain about which accessories are dishwasher safe		Baking Pan, Oven Racks, Broil Rack, Pizza Pan and Air Fry Basket are dishwasher safe or can be hand washed in hot, soapy water or with a nylon scouring pad or nylon brush. Crumb Tray is NOT dishwasher safe.
Interior walls get dirty after cooking	Everyday use.	Use a damp cloth and a mild liquid soap solution or spray solution on a sponge. Remove any residue from cleaners with a clean, damp cloth. Never use harsh abrasives or corrosive products.
Oven light stopped working	Intensive use.	Replace the used bulb with a new 40 Watt, 120V, G9 type oven bulb. Please refer to the manual for instructions on how to replace the light.
Fan remains on after cooking	Standard procedure.	This is normal. The fan remains on for a few minutes for cooling purposes.
The drippings from the air fry basket made a mess/ smoke in the oven.	Did not use Baking Pan with Air Fry Basket.	Be sure to always use the Baking Pan underneath the Air Fry Basket.
Oven tone is too loud or too quiet.	Need to change preferred tone level.	There are three tone levels - 0 (off/tones deactivated), 1 (low), or 2 (high). Please refer to the manual for instructions on how to adjust the sound volume.

LIMITED WARRANTY

GreenPan Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for two years. If your GreenPan Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at greenpan.us/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenPan Electrics are available online at greenpan.us/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision.

The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a

claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY. The arbitral tribunal may not consolidate more than one person's claims and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction.

If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

