






Accessories Combination

Complimentary Accessories

	Combination 1 Oven Rack Bake Tray	Combination 2 Air Fryer Basket Bake Tray	Combination 3 Air Fryer Basket Oven Rack	Combination 4 Air Fryer Basket Oven Rack Bake Tray	Combination 5 Rotisserie Rack
Interval size					

Optional Accessories

	Combination 1 Three Oven Racks	Combination 2 Three Air Fryer Baskets	Combination 3 Two Oven Racks Air Fryer Basket	Combination 4 Two Oven Racks Bake Tray	Combination 5 Rolling Grill Basket
Interval size					

How To Set

- 1.To start the oven, hard press turn on the switch.
- 2.To turn off the oven, hard press the switch three seconds.

FREE SETTING

Adjust freely according to your needs.



- Free selection mode 1**
- Step1:** Plug in the power supply and turn on the use switch.
 - Step2:** Select the toaster (first icon on the LED screen).
 - Step3:** Press the time button then set up the cooking time via turning the knob.
 - Step4:** Press the temperature button, then set up the cooking temperature via turning the knob.
 - Step5:** Press the start button.

- Free selection mode 2**
- Step1:** Plug in the power supply and turn on the use switch.
 - Step2:** Select the bake (second icon on the LED screen).
 - Step3:** Press the time button then set up the cooking time via turning the knob.
 - Step4:** Press the temperature button then set up the cooking temperature via turning the knob.
 - Step5:** Press the fan button you can choose the high/low speed fan (mainly for bake function).
 - Step6:** Press the start button.

- Step1:** Plug in the power supply and turn on the use switch
- Step2:** Turn the knob to select the cooking mode via the LED screen (toast/cake/fish/dehydration/chicken/ chips/warm/steak/pizza/Rotisserie)
- Step3:** Press the start button
- Note:**
Please close the glass door after pressing the power button.
Instructions for use included in the package
During operation, do not directly touch the outside of the oven with your hands
Please wash in time after use

PRESET MODE

Settings to quickly cook your favorite meals



About HYSapientia Air Fryer Oven

How HYSapientia Air Fryer Oven works?

HYSapientia Air Fryer Oven is combined with both normal oven and air fryer function. It has upper and lower heating tubes + high-speed fan structure, when the fan and heating tube operating together, it is equivalent to having functions such as air frying, fast grilling/ baking/roasting/dehydration etc....

How HYSapientia Air Fryer Oven differentiates from the Normal Convection Oven?

1. HYSapientia Air Fryer Oven has high speed fan with the speed between 2000rpm. But Normal Convection Oven has low speed fan with the speed only about 1000rpm.
2. HYSapientia Air Fryer Oven has the special air duct which can absorb the air from two sides of the oven and generate 360°thermal cyclone on the top of oven, then powerful hot wind causes the air fryer effect.

How HYSapientia Air Fryer Oven differentiates from the Normal Air Fryer?

1. HYSapientia Air Fryer Oven is made of the stainless steel, but most Air Fryer is made of the plastic.
2. HYSapientia Air Fryer Oven has large capacity compare with most Air Fryer Oven.

How Do I Use It Safely?

- Leave a space of at least 5cm around the oven to prevent items such as plugs from directly touching the oven.
- For your safety, please do not touch the hot surface with your hands, especially the glass door. It is recommended that you wear oven mitts and use the included tray handles to remove cooked food.
- Do not touch the surface of the oven and the air outlet on the back of the oven when the oven is working. After the oven is finished, the fan will continue to work to achieve the effect of heat dissipation. When the oven door is opened after cooking, please do not put your face close to the oven to avoid being burned by the hot air.
- Choose suitable accessories according to different cooking purposes. Please remove the grill pan, grill or air fryer basket when all accessories are cool.
- Do not heat plastic, wood glass, glazed china, beverage cans and non-food items in the oven.
- The air fryer does not have a microwave function, so if you want to heat food, you can wrap it in tin foil and heat it at 100°C.
- Do not use this product near showers, bathtubs, washbasins, swimming pools, etc. Do not rise this product with water.

How To Clean?

- Before you use it for the first time, clean all accessories with hot water, detergent and a non-abrasive sponge and wipe the inside and outside of the air fryer with a damp cloth.
- Always place the crumb tray at the bottom of the cooking chamber to collect the oil from fried food and for easy cleaning.
- For easy cleanup, it is recommended to line the baking tray and Crumb Tray with aluminium foil
- For deep cleaning, let accessories soak in warm, soapy water overnight and scrub with a non-abrasive brush or sponge

Frequently Asked Questions

- Q1:** Why can't I adjust the wind speed?
A1: The fan cannot be switched off, it can only be adjusted in cake or unfreeze mode to adjust the speed of the fan.
- Q2:** How can I switch the air fryer oven to the oven function?
A2: You can select the Bake (cake) mode, which is an oven function with temperature range of 60-140 degrees and time of 5-60 minutes. Also adjustable for high and low speed fan.
- Q3:** What if my food is not cooked or over cooked when it's in preset mode?
A3: If the food is not cooked or over cooked in the certain preset mode, so for next cooking you can slight adjust the temperature and time in this mode, as the preset mode just for the reference.
- Q4:** Does the Air Fryer Oven have the microwave function?
A4: The air fryer oven does not have microwave function, if you want to heat up the food, you can wrap it with aluminum foil and set the temperature around 100°C.
- Q5:** What if the Air Fryer Oven fill with oily smoke when cooking?
A5: There is not just the heat tube on the top but also at the bottom of air fryer oven, also the oven inner temperature could reach over 200°C when operation. So if you cook the meat with rich fat, such as pork or lamb, the fat burns become the oil and drip on the heat tube could cause the smoke, because the smoke point of meat fat is around 230°C, so we strongly recommended to place the bake tray cover with aluminum foil on the lower level in the oven in order to intercepts grease that fall out. alternatively, you can lower the cooking temperature under 200°C.
- Q6:** Why does the fan keep operating when the oven stop working?
A6: When the oven stopped and the temperature is above 80°C, the oven heater will turn off and the fan will continue to run for a minute to help dissipate the hot air inside and cool down the oven.