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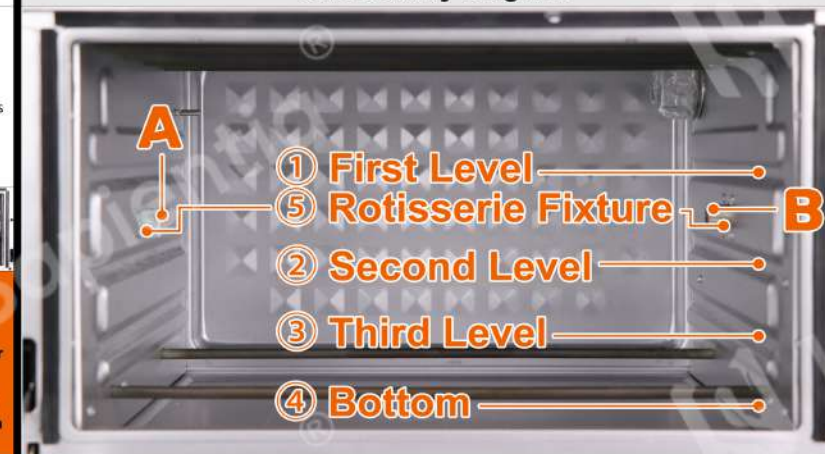
Complimentary Accessories

Picture	 32.6 × 29.8 cm <u>Crumb Tray</u>	 32.8 × 28.5 cm <u>Bake Tray</u>	 32.8 × 27.7 cm <u>Oven Rack</u>	 31.8 × 5 cm <u>Rotisserie Rack</u>	 33.3 × 27 × 3 cm <u>Air Fryer Basket</u>	 27.6 × 14 cm <u>Fetch Rack</u>	 <u>Gloves</u>
Position	④	①②③	①②③	⑤	①②③	1	1
Quantity	1	1	1	1	1	1	1
Function	Intercepts grease and crumbs that fall out during food cooking	Pans have depth to better hold food and receive hot air from the top	Use an Oven Rack to allow hot air to heat food evenly from the top fan and bottom heat pipes.	Rotisserie Rack can fix larger food and the synchronous motor in the oven makes the food rotate 360 degrees in the oven to achieve the best cooking effect.	Air Fryer Basket can hold more small and large quantities of food	Use Fetch Rack to install and remove the rotisserie rack	Use Gloves to remove all accessories after cooking to prevent burns
Cooking advise	No food contact	Pie Cake Pizza Whole Chicken	Steak Chicken Fish Toast Potato Sausage	Whole Chicken Pork Knuckle	Fries Chicken Nuggets Potato Wedges Doritos	No food contact	No food contact
Installation Method	Place the Crumb Tray under the bottom heating tube as shown in the picture	Place the Bake Tray on level 1.2.3	Place the Oven Rack on level 1.2.3	1.Pass the shaft through the fork, adjusting the distance of the fork according to the size of the food 2.Pass the screw through the hole above the fork and tighten to secure the fork 3.When installing, align the two ends of the same letter, first align the B end, and then install the A end	Place the Air Fryer Basket on level 1.2.3	1.When installing, align both ends of the same letter, first align the B end, and then install the A end 2.When taking out, lift end A first, and pull out end B outwards	Wear gloves and move hot accessories
Picture Demonstration							

Optional Accessories

 25.5*16.5cm <u>Panini Maker Mold</u> Cooking advise: Panini sandwich	 18*14cm <u>Kebab Rotary Rack</u> Cooking advise: Chicken Kebabs Mutton Kebabs	 18*12*12cm <u>Rolling Grill Basket</u> Cooking advise: Fries Chicken Nuggets
 30.3*24.6*4.4cm <u>Air Fryer Basket</u> Cooking advise: Fries Chicken Nuggets	 d:25.5cm <u>Pizza Baking Sieve</u> Cooking advise: Pizza	 26.9*3.8cm <u>Kitchen Tongs</u>

Oven Cavity Diagram



Warning & Tips:

- 1.Optional accessories need to be purchased separately
- 2.Be careful not to reverse the ends of the Rotisserie, otherwise it will cause motor failure
- 3.The Crumb Tray must be placed in the designated position - under the bottom heating tube
- 4.All accessories are dishwasher safe(except gloves)
- 5.Please refrain from touching the items with your hands until they have cooled
- 6.Place a foil-wrapped tray under the grill to reduce cooking fumes

- 7.Please put the chicken rack out of the reach of children to avoid accidentally swallowing the screws
- 8.Please do not heat the gloves in the oven
- 9.Some special foods may cause the accessories to be stained after heating, but the accessories themselves will not fade.
- 10.When cooking with multiple accessories at the same time place the tray on the bottom (third level) to avoid blocking the hot air from the top