

Sur la table

KITCHEN ESSENTIALS

AIR FRYER OVEN

USER MANUAL



Congratulations! You can now prepare your favorite recipes with your Air Fryer Oven.

www.mcappliances.us

MODEL SE-1830

BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Unplug from the outlet when not in use and before cleaning.
3. Allow to cool before cleaning or handling, and before putting on or taking off parts.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, do not place any part of the Air Fryer Oven in water or other liquids. See instructions for cleaning.
6. This appliance should not be used by or near children or individuals with certain disabilities.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned, been dropped, or damaged in any way, or is not operating properly. Return the Air Fryer Oven to the store or retailer where it was purchased for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the manufacturer may cause injury.
9. Do not use outdoors.
10. Do not let the 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 the Air Fryer Oven on or near a hot gas or electric burner or in a heated oven.
12. Do not use this Air Fryer Oven for anything other than its intended purpose.
13. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
14. To avoid burns, use extreme caution when removing Air Fryer 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 Air Fryer Oven.
16. Do not place any of the following materials in the Air Fryer Oven: paper, cardboard, plastic, and similar products.
17. Do not cover the Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
18. Oversized foods, metal foil packages, and utensils must not be inserted in the Air Fryer Oven, as they may involve a risk of fire or electric shock.
19. A fire may occur if the Air Fryer Oven is covered or touching flammable materials such as curtains, draperies, or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
21. Do not attempt to dislodge food when the Air Fryer Oven is plugged into an electrical outlet.
22. **Warning:** To avoid the possibility of fire, NEVER leave the Air Fryer 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 the 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, turn any control to "off", then remove the plug from the wall outlet.
28. A fire may occur if the Air Fryer Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any items on top of the appliance when in operation.

**SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY**

Power Cord Instructions:

1. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. An extension cord may be used if care is exercised in its use.
3. If an extension cord is used, the marked electrical rating of the extension cord must be the same or higher than that of the product. The extension cord must be arranged so that it will not hang over the countertop or tabletop where it can be pulled by children or tripped over accidentally.

POLARIZED PLUG

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.

WHAT'S IN THE BOX

A CRUMB TRAY

The removable crumb tray slides out from the bottom front of the Air Fryer Oven for easy cleaning. Always ensure that the crumb tray is placed underneath the bottom heating elements whenever the oven is in use.

B BAKING PAN

The baking/drip pan can be placed in any of the three rack positions.

C AIR FRYER BASKET

The air fryer basket is grated to allow air to pass through for even cooking. The basket should be placed in the middle rack position unless a recipe specifies otherwise.

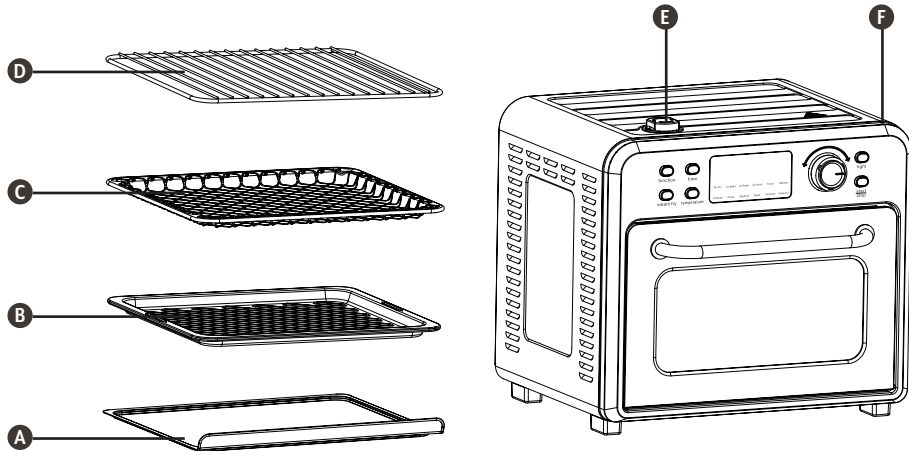
D WIRE RACK

The wire rack can be used in three positions: bottom, middle, and top.

E WATER FILLING COVER AND TUNNEL

The oven has a steaming function. Add a small amount of water during cooking to create steam, which locks in the food's inner moisture and flavor all while allowing for a perfectly toasted, crisp and savory exterior!

F AIR FRYER OVEN HOUSING



Control Panel:

1 PRESET FUNCTION BUTTON

Use this button to select the desired cooking function. Press the button and rotate the knob to choose the function you need.

2 TIME BUTTON

Press this button to enter time setting mode. The time display will flash. Rotate the adjustable knob to increase or decrease the time.

3 TEMPERATURE DISPLAY

A digital display showing the current temperature setting.

4 TIME DISPLAY

A digital display showing the current time setting.

5 ADJUSTING KNOB

Use this knob to adjust the time, temperature, and function settings.

6 OVEN LIGHT

Press this button to turn the oven light on or off.

7 STEAM FRY

Press this button to enter steam fry mode.

8 TEMPERATURE BUTTON

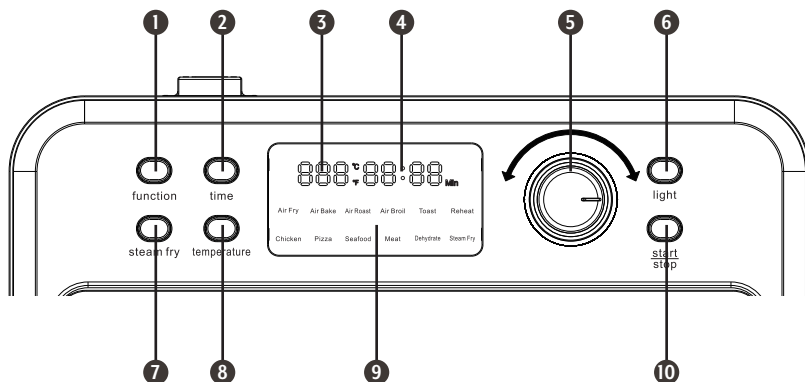
Press this button to enter temperature setting mode. The temperature display will flash. Rotate the adjustable knob to increase or decrease the temperature.

9 SCREEN

The selected function is clearly displayed on the screen.

10 START/STOP BUTTON

Use this button to start or stop the oven.

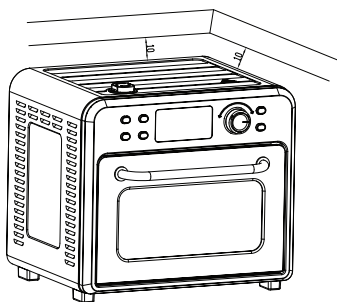


BEFORE YOUR FIRST USE

1. Unpack the Air Fryer Oven and remove all packaging materials.
2. Clean the Air Fryer Oven according to the Care & Cleaning section of this manual.
3. We recommend performing a trial run of your Air Fryer Oven to eliminate any protective substances from the heating elements.
4. Conduct the trial run in a well-ventilated area, as a small amount of smoke and odor may be detected. This is normal and should be expected.

OPERATING INSTRUCTIONS

Place your Air Fryer Oven on a flat surface. Before using your Air Fryer Oven, move it 10 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.



To Use the Air Fry Function:

1. Place food evenly in a single layer on the Air Fry Basket and insert the basket into the middle rack position.
2. Set the function to Air Fry.
3. Use the time button in combination with the knob to adjust the desired time if necessary.
4. Use the temperature button in combination with the knob to adjust the desired temperature if necessary.
5. Press the Start button to begin cooking.

NOTE: The top four heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door can get very hot. Handle with care. Do not leave the unit unattended.

To Use the Air Bake Function:

1. Arrange food on the wire rack or in the baking tray. Select the rack position depending on the food's size and type.
2. Set the function to Air Bake. When in Air Bake mode, the top outer two and bottom heating elements will operate once the function starts.
3. Use the time button in combination with the knob to set the desired time if necessary.
4. Use the temperature button in combination with the knob to set the desired temperature if necessary.
5. Press the Start button to begin cooking.

NOTE: The top outer two and bottom heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door can get very hot. Handle with care. Do not leave the unit unattended.

To Use the Air Roast Function:

1. Arrange food on the baking tray and select the rack position depending on the food's size and type. It is recommended to use the middle or bottom rack position.
2. Set the function to Air Roast.
3. Use the time button in combination with the knob to set the desired time if necessary.
4. Use the temperature button in combination with the knob to set the desired temperature if necessary.
5. Press the Start button to begin cooking.

NOTE: The top four heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door can get very hot. Handle with care. Do not leave the unit unattended.

To Use the Air Broil Function:

1. Arrange food on the baking pan and place it in the middle or bottom rack position depending on the size of the food.
2. Set the function to Air Broil. When in Air Broil mode, the top four heating elements will operate once the function starts.
3. Use the time button in combination with the knob to set the desired time if necessary.
4. Use the temperature button in combination with the knob to set the desired temperature if necessary. Turn the food over about halfway through the broiling cycle.
5. Press the Start button to begin cooking.

NOTE: The top four heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door can get very hot. Handle with care. Do not leave the unit unattended.

To Use the Toast Function:

1. Arrange food on the wire rack in the middle rack position.
2. Set the function to Toast. When in Toast mode, the top outer two and bottom two heating elements will operate once the function starts.
3. Use the time button in combination with the knob to set the desired time if necessary.
4. Use the temperature button in combination with the knob to set the desired temperature if necessary.
5. Press the Start button to begin cooking.

NOTE: The top outer two and bottom two heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door can get very hot. Handle with care. Do not leave the unit unattended.

To Use the Reheat Function:

1. Arrange food on the wire rack, air basket, or baking tray in the middle rack position.
2. Set the function to Reheat. When in Reheat mode, the top outer two and bottom two heating elements will operate once the function starts.
3. Use the time button in combination with the knob to set the desired time if necessary.
4. Use the temperature button in combination with the knob to set the desired temperature if necessary.
5. Press the Start button to begin cooking.

NOTE: The top outer two and bottom two heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door can get very hot. Handle with care. Do not leave the unit unattended.

To Use the Chicken Function:

NOTE: While the Chicken function is primarily designed for cooking chicken wings, it can also be used to prepare other cuts of chicken.

1. Arrange the wings or other cuts of chicken in a single layer on the Air Fry Basket and position it in the middle rack.
2. Select the Chicken function.
3. Use the time button in conjunction with the knob to set the desired cooking duration if needed.
4. Use the temperature button in combination with the knob to set the desired cooking temperature if needed.
5. Press the Start button to begin cooking.

NOTE: The top four heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door may become very hot. Handle with care. Do not leave the unit unattended.

To Use the Pizza Function:

1. Place the pizza on the wire rack in the middle position.
2. Select the Pizza function.
3. Adjust the cooking time using the time button in combination with the knob, if necessary.
4. Adjust the cooking temperature using the temperature button in combination with the knob, if necessary.
5. Press the Start button to begin cooking.

NOTE: The top outer two and bottom two heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door may become very hot. Handle with care. Do not leave the unit unattended.

To Use the Seafood Function:

NOTE: The Seafood function is typically used for cooking shrimp.

1. Arrange the food on the wire rack or in the air basket, positioning it in the middle rack.
2. Select the Seafood function.
3. Adjust the cooking time as necessary using the time button in combination with the knob.
4. Adjust the cooking temperature as necessary using the temperature button in combination with the knob.
5. Press the Start button to begin cooking.

NOTE: The top outer two and bottom two heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door may become very hot. Handle with care. Do not leave the unit unattended.

To Use the Meat Function:

1. Place the food on the baking pan and position it in the middle rack.
2. Select the Meat function.
3. Adjust the cooking time, if necessary, by using the time button in combination with the knob.
4. Adjust the cooking temperature, if necessary, by using the temperature button in combination with the knob. Remember to turn the food over about halfway through the cooking cycle.
5. Press the Start button to begin cooking.

NOTE: The top four heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door may become very hot. Handle with care. Do not leave the unit unattended.

To Utilize the Dehydrate Function:

1. Arrange the food on the air fry basket.
2. Select the Dehydrate function.
3. Adjust the desired time using the time button in combination with the knob, if necessary.
4. Adjust the desired temperature using the temperature button in combination with the knob, if necessary.
5. Press the Start button to begin dehydrating.

NOTE: The top four heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door may become very hot. Handle with care. Do not leave the unit unattended.

To Utilize the Steam Fry Function:

1. Arrange the food on the air fry basket, rack, or baking pan and position it in the middle or bottom rack, depending on the food's size.
2. Activate the Steam Fry function by pressing the dedicated steam fry button.
3. Adjust the desired cooking time, if necessary, using the time button in combination with the knob.
4. Adjust the desired cooking temperature, if necessary, using the temperature button in combination with the knob.
5. Initiate the cooking process by pressing the Start button.
6. During the initial or midway through the cooking process, add water through the water filling cover as instructed in section 11 (Water Filling Cover and Tunnel).

NOTE: The top four heating elements will cycle on and off to maintain the desired temperature.

WARNING: Cooked food, the metal rack, and the door may become very hot. Handle with care. Do not leave the unit unattended.

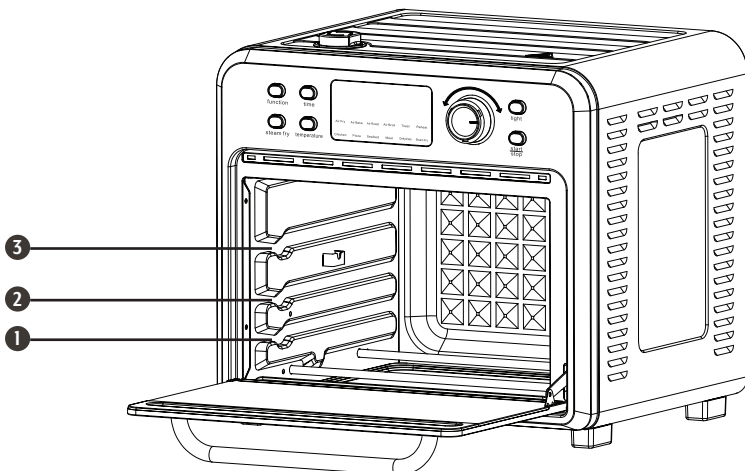
Positioning the Rack:

OVEN WIRE RACK/BAKING PAN POSITIONS

The oven Wire Rack/Baking Pan can be placed in three positions:

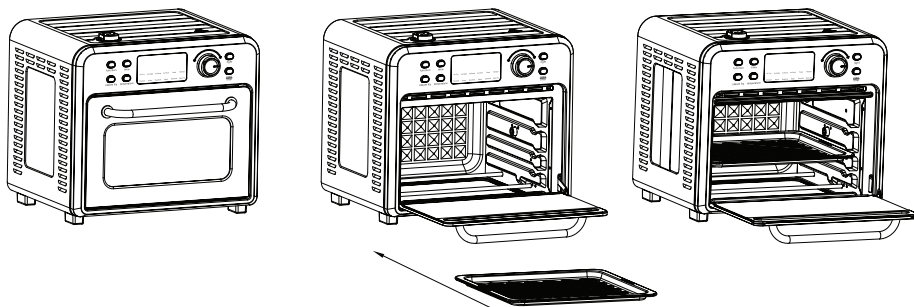
- Position 1 (bottom)
- Position 2 (middle)
- Position 3 (top)

It is usually suggested to place the oven rack or pan in position 2 (middle) for the best cooking results.



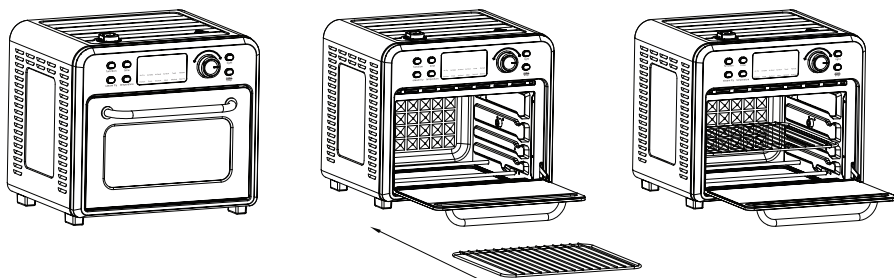
BAKING PAN

Place the food into the baking pan, then insert it into one of the three positions inside the oven and close the door. Position the baking pan according to the illustrations shown below.



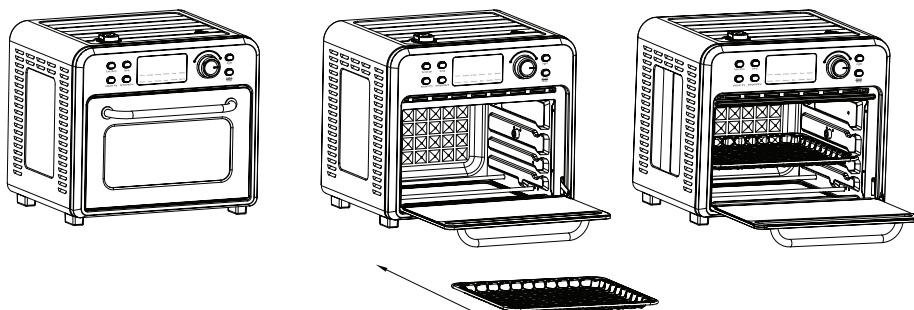
WIRE RACK

Place the food onto the wire rack and place it into the cooking chamber, then close the door. Insert the wire rack into the unit according to the directions depicted in the illustrations below.



AIR FRY BASKET

Place the food into the air fry basket and insert it into the cooking chamber, then close the door. Position the air fry basket in the unit according to the directions shown in the illustrations below.

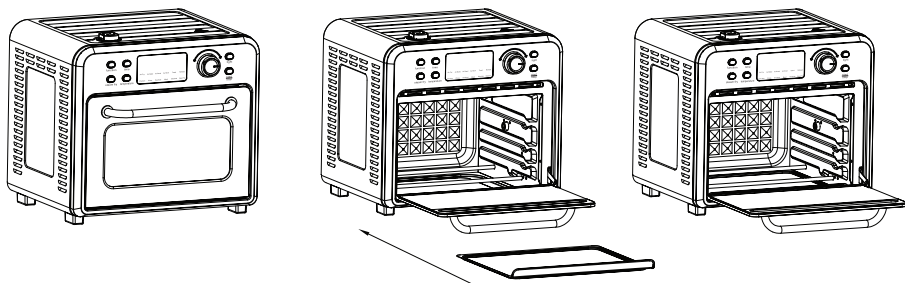


Notes:

- Choose the appropriate accessories for different cooking purposes.
- Use oven mitts to remove the crumb tray, baking pan, wire rack, and air fry basket after cooking.
- Always keep the crumb tray at the bottom of the cooking chamber to collect fat from the fried food.

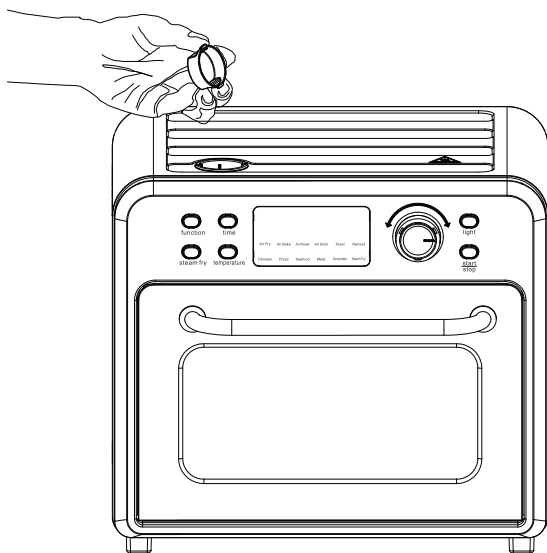
CRUMB TRAY

Open the front door and insert the crumb tray into the unit following the directions shown below.



Steam Function:

To generate steam and add moisture while preparing your food, add water to the steam chamber as shown in the illustration below.



Suggested Water Amount:

- Bake bread with 0.17 oz (5 mL) of water.
- Cook steak with 0.34 oz (10 mL) of water.
- Cook fish with 0.34 oz (10 mL) of water.
- Cook chicken wings with 0.34 oz (10 mL) of water.

NOTE: The maximum amount of water cannot exceed 0.34 oz (10 mL).

COOKING CHART

Function Name	Temperature (°F)	Time (min)	Default Fan Speed
Air Fry	450	20	High
Air Bake	350	35	Low
Air Roast	400	22	High
Air Broil	450	10	Low
Toast	450	5	Low
Reheat	400	10	Low
Chicken	450	12	High
Pizza	450	8	Low
Seafood	450	7	Low
Meat	400	20	Low
Dehydrate	140	360	Low
Steam Fry	450	6	Low

CARE & CLEANING

1. Unplug your Air Fryer Oven and allow it to completely cool 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 cleaning agent to a cloth, not directly onto the Air Fryer Oven. Do not use excess pressure when cleaning the control panel area, as it could cause the text to be removed over time.
2. To clean the interior walls and bottom of the oven (remove the Removable Crumb Tray first), use a damp, soapy cloth or sponge. Never use harsh abrasives or corrosive products, including oven cleaner sprays, as these could damage the oven surface. Never use steel wool pads on the Air Fryer Oven or accessories.
3. The Wire Rack, Baking/Drip Pan, Air Fryer Basket, and Removable Crumb Tray should be hand-washed in hot, soapy water or cleaned with a nylon scouring pad or nylon brush. These parts are not dishwasher safe.
4. Always clean the Removable Crumb Tray after each use. Excess food particles could cause smoking and will be hard to remove from the tray. To remove baked-on grease or burnt food particles, soak the Removable Crumb Tray in hot, soapy water or use nonabrasive cleaners. Never operate the oven without the Removable Crumb Tray in place.
5. The top interior of the Air Fryer Oven should be cleaned to remove excess grease that may accumulate after cooking greasy foods or after using the rotisserie function. Doing so will prevent smoking in the oven during subsequent uses.

Sur la table
KITCHEN ESSENTIALS

AIR FRYER OVEN

MODEL SE-1830

1 YEAR LIMITED WARRANTY

Customer Service:

(877) 246-0990

ApplianceSupport@monchateau.us