

Calphalon®



PERFORMANCE AIR FRY COUNTERTOP OVEN



INSTRUCTION MANUAL

MODEL: TSCLTRDG1-AFS-026


PN ART0000883496 REV. A

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IMPORTANT SAFEGUARDS

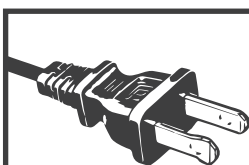
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions, product labels and warnings before using Performance Air Fry countertop oven.
2.  This appliance generates heat during use. Do not touch hot surfaces. Use handles or knobs. Always protect your hands with non-slip oven mitts or similar.
3. To protect against electric shock, do not place or immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not to be used by children or by persons with reduced physical, sensory or mental capabilities.
5. Close supervision is necessary when any appliance is used near children. Children should not play with the appliance.
6. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning. To disconnect, turn any control to OFF, then unplug power cord from outlet. Do not disconnect by pulling on cord. Always grasp the plug and pull to disconnect.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt to replace or splice a damaged cord. Return appliance to the manufacturer (see warranty) for examination, repair or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors or for commercial purposes.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance or removing a pan, containing hot oil or other hot liquids. Always protect your hands with non-slip oven mitts or similar.
13. Do not use appliance for other than intended use. Misuse can cause injuries. Intended for household countertop use only. Keep 6 inches (152 mm) clear from the wall and on all sides. Always use appliance on a dry, stable, level surface.
14. Oversize foods or metal utensils must not be inserted in the countertop oven as they may create a fire or risk of electric shock.
15. A fire may occur if the countertop oven is covered, touching or near flammable materials, including curtains, draperies, towels, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
17. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
19. Do not place any of the following materials in the oven: paper, cardboard, plastic, or any materials that may catch fire or melt.

20. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
21. Empty the crumb tray after each use.
22. The glass door is made of tempered glass. Always inspect the glass door for chips, cracks or any other damage. Do not use the countertop oven if the glass door is damaged, as the glass may shatter during use.
23. If your toaster oven is equipped with a STAY-ON feature, toaster oven will stay ON if knob is turned counter-clockwise past zero. Exercise caution when using this feature and do not operate unattended for long periods.
24. Do not use with a programmer, timer, wireless plug adapter or outlet that allows control remotely, or connect to a circuit that is regularly switched on and off by the utility.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY



POLARIZED PLUG

This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature or modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

POWER CORD INSTRUCTIONS

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

- The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally; and
- If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord. Do not pull, twist or otherwise abuse the power cord.

NOTICES

- Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table. We recommend placing a hot pad or trivet under your countertop oven to prevent possible damage to the surface.
- During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses.

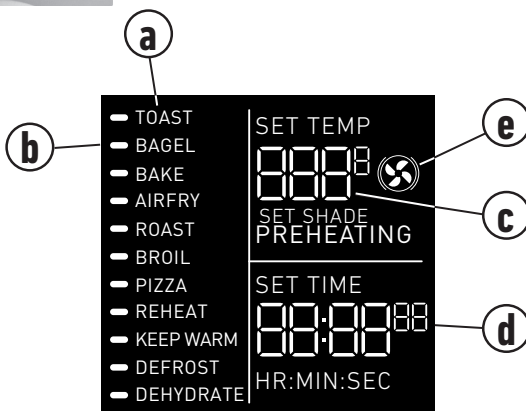
PRODUCT DIAGRAM

1. LCD Screen Display
 2. Light, Start and Cancel/OFF Buttons
 3. Function Selector Dial
 4. Turbo Convection Selector Button
 5. Time/ Temperature Selector Button
 6. Time/ Temperature Control Dial
 7. Two Rack Positions
 8. *Air Fry Basket / Dehydrate Rack
 9. *Baking Pan
 10. *Removable Wire Rack
 11. *Removable Crumb Tray
 12. Interior Light (not shown in image)
- *These parts can be replaced on Calphalon.com or at 1-800-809-7267



LCD DISPLAY

- a. Function Options
- b. Function Indicator
- c. Shade Setting or Temperature Setting
- d. Timer
- e. Air Fry and Turbo Convection Icon



PREPARING YOUR COUNTERTOP OVEN

- Remove all packaging before using the Calphalon® Performance Air Fry Oven.
- Wipe Countertop Oven with a damp cloth. DO NOT IMMERSE IN WATER. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit. Dry the unit thoroughly before using.

NOTE: Do not immerse the cord, plug or body of the unit in water.

- Clean accessories. Remove them from packaging and immerse in warm, soapy water and wipe with soft cloth or sponge. These accessories may also be washed in the top rack of the dishwasher. Dry thoroughly.
- Select a location for the countertop oven. The location should be in an open area, on a dry, stable, level surface where the plug will reach an outlet.
- Plug the Countertop Oven into the electrical outlet.

OVEN FUNCTIONS OVERVIEW

| Function | Rack Position | Preheat | Range |
|-----------|---------------|---------|---------------------------------------|
| Toast | Upper | No | Shade 1-7 1:35 mins. – 12:30 mins. |
| Air Fry | Upper | Yes | 250°F - 450 °F Up to 1 hour |
| Bagel | Upper | No | Shade 1-7 1:35 mins. - 11:00 mins. |
| Bake | Lower | Yes | 150°F - 450°F Up to 1 hour |
| Roast | Lower | Yes | 150°F - 450°F Up to 2 hours |
| Broil | Upper | Yes | 350°F - 450°F Up to 2 hours |
| Pizza | Upper | Yes | 150°F - 450°F Up to 1 hour |
| Reheat | Upper/Lower | No | 150°F - 450°F Up to 1 hour |
| Keep Warm | Upper/Lower | No | 150°F - 200°F Up to 1 hour |
| Defrost | Upper/Lower | No | 150°F - 200°F Up to 1 hour |
| Dehydrate | Upper | Yes | 130°F - 200°F Up to 12 hours |

HOW TO USE YOUR COUNTERTOP OVEN

- Once the Calphalon® Performance Air Fry Countertop Oven is plugged in, the LCD screen will illuminate and the START Button LED light will flash.
- The Function Options will be displayed on the LCD Screen with the Function Indicator on the default preset TOAST function.
- Turn the Function Selector Dial to select one of the following 11 options: Toast, Bagel, Bake, Air Fry, Roast, Broil, Pizza, Reheat, Keep Warm, Defrost, and Dehydrate. The Function Indicator will scroll as the Function Selector Dial is turned.
- Once the desired function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature or shade (for TOAST and BAGEL functions). Turn clockwise to increase and counter-clockwise to decrease.
- Press the START button to begin preheating. PREHEATING will display on the LCD screen. Ensure the Oven door is closed for preheating. Oven does not preheat for BAGEL and TOAST functions. For these functions, food items may be placed inside the Oven immediately after pressing the START button.
- Once the Countertop Oven is preheated, it will beep and PREHEATING will disappear from the LCD screen.
- You may set the timer before the oven begins preheating, during preheating, or once preheating is complete. Press the Time/ Temperature Selector Button to change the Time/ Temperature Selector Dial to time selection. Turn dial clockwise to increase cooking time and counter-clockwise to decrease cooking time. The maximum time setting is 4 hours.

NOTE: TOAST and BAGEL functions automatically select time based on shade setting.

- Once preheating is complete and timer is set, put food into the Countertop Oven, using the Wire Rack, Baking Pan or Air Fry Basket / Dehydrate Rack. When using the Baking Pan, always place on top of the Wire Rack.

NOTE: Never place food or accessories directly on the Quartz Heating elements.

- Once food is inside, close the door and press the START button again. The Timer will begin counting down.

NOTE: When dehydrating or broiling, leave the door open approximately 3 inches from the closed position (See Figure 1).

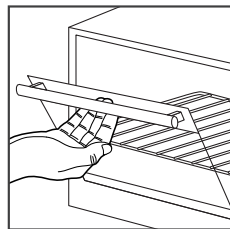


Figure 1

- Press the Turbo Convect Button for better air circulation and crispier food if needed.
- Once the allotted time has expired, the Countertop Oven will beep, and it will stop heating, but the display will remain lit for a period of time and then it will time out. You may press Cancel/OFF to turn off the display before it times out.
- Use pot holders to carefully remove food from the Countertop Oven.
- The LCD screen light will turn off after 90 seconds of inactivity. Press any button to wake up the appliance.
- Press the Cancel/OFF Button to turn off the Countertop Oven.

NOTE: For further details on product features and usage instructions, please visit www.calphalon.com.

COOKING FUNCTIONS DETAILS

Toast

For best TOAST results, place wire rack in the upper rack position. This function is ideal for toasting sliced bread, English muffins and frozen waffles.

NOTE: For darker toast results, use a higher shade setting.

1. Insert the wire rack into the upper rack position.
2. Place food in the center of the wire rack for more even toasting.
3. Close the countertop oven door.
4. Turn the Function Selector Dial to select the TOAST function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired shade. Turn the Time/Temperature Control Dial clockwise to increase shade selection and counter-clockwise to decrease.
5. Press the START button to begin toasting.
6. When toasting cycle is complete, an audible alert will sound.
7. Open countertop oven door fully and remove food carefully with oven mitt.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Bagel

For optimal results, place wire rack in the upper rack position.


1. Insert the wire rack into the upper rack position.
2. Place food in the center of the wire rack for more even cooking.
3. Close the countertop oven door.
4. Turn the Function Selector Dial to select the BAGEL function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired shade. Turn the Time/Temperature Control Dial clockwise to increase shade selection and counter-clockwise to decrease.
5. Press the START button to begin the bagel cycle.
6. When bagel cycle is complete, an audible alert will sound.
7. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Bake


For optimal results, place wire rack in the lower rack position.

1. Insert the wire rack into the lower rack position. Note that certain baked goods call for upper rack placement.
2. Ensure the countertop oven door is closed for preheating.


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3. Turn the Function Selector Dial to select the BAKE function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
 4. Press the TURBO CONVECT button for better air circulation and crispier food if needed. The turbo convection fan will appear on the LCD screen to indicate that Turbo Convection is on. To cancel convection setting, press the TURBO CONVECT button once more.
 5. Press the START button to begin preheating. PREHEATING will appear on the LCD screen.
 6. Once preheating is complete, an audible alert will sound. The START button will flash.
 7. Carefully place food in the center of the wire rack for more even cooking.
 8. Close the countertop oven door.
 9. Press the START button to begin the baking cycle.
Note: The timer will not begin until the START button is pressed.
 10. When baking cycle is complete, an audible alert will sound.
 11. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Air Fry



For optimal results, slide the Air Fry Basket into the upper rack position. For foods with high amounts of fat or grease, it is recommended to place the baking pan below the Air Fry Basket during the cooking cycle.



1. Place food evenly on the Air Fry Basket in a single layer and leave space between the pieces.
2. Carefully slide the Air Fry Basket into the upper rack position.
3. Close the Countertop Oven door.
4. Turn the Function Selector Dial to select the Air Fry function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
5. Press the START button to begin the Air Fry cycle.
6. When Air Fry cycle is complete, an audible alert will sound.
7. Open the Countertop Oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the Countertop Oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave the Countertop Oven unattended.

Reference air fry cooking chart on page 10.

| FOOD | Weight | Accessory | Function | Temperature (F) | Time (Min) | Oil? |
|-----------------------------|---------|----------------|----------|-----------------|------------|------|
| Meat/Poultry/Fish | | | | | | |
| Breaded Chicken Breast | 1 lb | Air Fry Basket | Air Fry | 400 | 20-25 Min | No |
| Chicken Breast | 1 lb | Air Fry Basket | Air Fry | 400 | 20-25 Min | No |
| Chicken Wings | 1 lb | Air Fry Basket | Air Fry | 450 | 20-25 Min | No |
| Steak | 1 lb | Air Fry Basket | Air Fry | 450 | 12-15 Min | No |
| Pork Chops | 1.5 lb | Air Fry Basket | Air Fry | 425 | 20 Min | No |
| Hamburger | 1 lb | Air Fry Basket | Air Fry | 450 | 15 Min | No |
| Breaded Fish | 1 lb | Air Fry Basket | Air Fry | 400 | 15-20 Min | No |
| Salmon | 1 lb | Air Fry Basket | Air Fry | 450 | 20-25 Min | No |
| Bacon | 8 oz | Air Fry Basket | Air Fry | 450 | 20 Min | No |
| Potatoes | | | | | | |
| Potato Skins | 1 lb | Air Fry Basket | Air Fry | 450 | 10 Min | Yes |
| Hand-Cut Fries | 1 lb | Air Fry Basket | Air Fry | 450 | 35-40 Min | Yes |
| Hand-Cut Sweet Potato Fries | 1 lb | Air Fry Basket | Air Fry | 450 | 35-40 Min | Yes |
| Frozen Hash Brown | 1 lb | Air Fry Basket | Air Fry | 450 | 25-30 Min | No |
| Frozen Fries (Thick Cut) | 1.5 lbs | Air Fry Basket | Air Fry | 450 | 35-40 Min | No |
| Frozen Fries (Thin Cut) | 1 lb | Air Fry Basket | Air Fry | 450 | 25 Min | No |
| Vegetables | | | | | | |
| Fresh Mixed Veggies | 1 lb | Baking Pan | Air Fry | 450 | 20 Min | Yes |
| Broccoli | 8 oz | Baking Pan | Air Fry | 450 | 15 Min | Yes |
| Asparagus | 8 oz | Baking Pan | Air Fry | 450 | 8 Min | Yes |
| Brussel Sprouts | 1.5 lbs | Baking Pan | Air Fry | 450 | 20 Min | Yes |
| Mushrooms | 1 lb | Baking Pan | Air Fry | 450 | 10 Min | Yes |
| Snacks | | | | | | |
| Frozen Chicken Nuggets | 1 lb | Air Fry Basket | Air Fry | 450 | 22-25 Min | No |
| Frozen Mozzarella Sticks | 8 oz | Air Fry Basket | Air Fry | 450 | 15-20 Min | No |
| Frozen Onion Rings | 1 lb | Air Fry Basket | Air Fry | 450 | 25-30 Min | No |

Roast

For optimal results, place wire rack in the lower rack position.

1. Insert the wire rack into the lower rack position.
2. Ensure the countertop oven door is closed for preheating.
3. Turn the Function Selector Dial to select the ROAST function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
4. Press the TURBO CONVECT button for better air circulation and crispier food if needed. The turbo convection fan will appear on the LCD screen to indicate that Turbo Convection is on. To cancel convection setting, press the TURBO CONVECT button once more.
5. Press the START button to begin preheating. PREHEATING will appear on the LCD screen.
6. Once preheating is complete, an audible alert will sound. The START button will flash.
7. Carefully place food in the center of the wire rack for more even roasting.
8. Close the countertop oven door.
9. Press the START button to begin the roasting cycle.
Note: The timer will not begin until the START button is pressed.
10. When roasting cycle is complete, an audible alert will sound.
11. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Broil

For optimal results, place wire rack in the lower rack position.

1. Insert the wire rack into the lower rack position.
2. Ensure the countertop oven door is closed for preheating.
3. Turn the Function Selector Dial to select the BROIL function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
4. Press the TURBO CONVECT button for better air circulation and crispier food if needed. The turbo convection fan will appear on the LCD screen to indicate that Turbo Convection is on. To cancel convection setting, press the TURBO CONVECT button once more.
5. Press the START button to begin preheating. PREHEATING will appear on the LCD screen.
6. Once preheating is complete, an audible alert will sound. The START button will flash.
7. Carefully place food in the center of the wire rack for more even roasting.
8. Leave the door open approximately 3 inches from the closed position.

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9. Press the START button to begin the broiling cycle.

Note: The timer will not begin until the START button is pressed.

10. When BROILING cycle is complete, an audible alert will sound.
11. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Pizza

For optimal results, place wire rack in the lower rack position.




1. Insert the wire rack into the lower rack position.
2. Ensure the countertop oven door is closed for preheating.
3. Turn the Function Selector Dial to select the PIZZA function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
4. Press the TURBO CONVECT button for better air circulation and crispier food if needed. The turbo convection fan will appear on the LCD screen to indicate that Turbo Convection is on. To cancel convection setting, press the TURBO CONVECT button once more.
5. Press the START button to begin preheating. PREHEATING will appear on the LCD screen.
6. Once preheating is complete, an audible alert will sound. The START button will flash.
7. Carefully place pizza on the center of the wire rack for more even cooking.
8. Close the countertop oven door.
9. Press the START button to begin the pizza cycle.
Note: The timer will not begin until the START button is pressed.
10. When pizza cycle is complete, an audible alert will sound.
11. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Reheat

For optimal results, place wire rack in the desired rack position.

1. Insert the wire rack in desired rack position.
2. Place food on an oven-safe accessory. Then, carefully place accessory in the center of the wire rack for even heating.
3. Close countertop oven door.

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4. Turn the Function Selector Dial to select the REHEAT function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
 5. Press the TURBO CONVECT button for better air circulation and crispier food if needed. The turbo convection fan will appear on the LCD screen to indicate that Turbo Convection is on. To cancel convection setting, press the TURBO CONVECT button once more.
 6. Press the START button to begin the reheat cycle.
Note: The timer will not begin until the START button is pressed.
 7. When reheat cycle is complete, an audible alert will sound.
 8. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Keep Warm

For optimal results, place wire rack in desired rack position.


1. Insert the wire rack in desired rack position.
2. Close the countertop oven door.
3. Carefully place food on an oven-safe accessory. Then, carefully place accessory in the center of the wire rack for even heating.
4. Turn the Function Selector Dial to select the KEEP WARM function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
5. Press the TURBO CONVECT button for better air circulation and crispier food if needed. The turbo convection fan will appear on the LCD screen to indicate that Turbo Convection is on. To cancel convection setting, press the TURBO CONVECT button once more.
6. Press the START button to begin the warming cycle.
Note: The timer will not begin until the START button is pressed.
7. When warming cycle is complete, an audible alert will sound.
8. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Defrost

For optimal results, place wire rack in the upper rack position.



1. Insert the wire rack into the upper rack position.
2. Ensure the countertop oven door is closed for preheating.

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3. Turn the Function Selector Dial to select the DEFROST function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
 4. Press the START button to begin preheating. PREHEATING will appear on the LCD screen.
 5. Once preheating is complete, an audible alert will sound. The START button will flash.
 6. Carefully place food in the center of the wire rack.
 7. Close the countertop oven door.
 8. Press the START button to begin the defrost cycle.
Note: The timer will not begin until the START button is pressed.
 9. When defrost cycle is complete, an audible alert will sound.
 10. Open countertop oven door fully and remove food carefully. If food requires more time to defrost, place it back inside the countertop oven and repeat steps 3, 4, 7 & 8. If food is sufficiently defrosted, place it back into the oven and choose the appropriate Cooking Function and Cooking Time to complete food preparation.

WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

Dehydrate

For optimal results, slide DEHYDRATE RACK in the upper rack position.

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1. Place food evenly on the DEHYDRATE RACK in a single layer and leave space between the pieces.
 2. Insert the DEHYDRATE RACK directly into the upper rack position.
 3. Ensure the countertop oven door is closed for preheating.
 4. Turn the Function Selector Dial to select the DEHYDRATE function. Once the function has been selected, use the Time/Temperature Control Dial to select the desired cooking temperature and time. Turn the Time/Temperature Control Dial clockwise to increase temperature and time and counter-clockwise to decrease.
 5. Press the TURBO CONVECT button for better air circulation and crispier food if needed. The turbo convection fan will appear on the LCD screen to indicate that Turbo Convection is on. To cancel Turbo Convection option, press the TURBO CONVECT button once more.
 6. Press the START button to begin preheating. PREHEATING will appear on the LCD screen.
 7. Once preheating is complete, an audible alert will sound. The START button will flash.
 8. Leave the door open approximately 3 inches from the closed position.
 9. Press the START button to begin the dehydrate cycle.
Note: The timer will not begin until the START button is pressed.
 10. When dehydrate cycle is complete, an audible alert will sound.
 11. Open countertop oven door fully and remove food carefully. We recommend using oven mitts or pot holders when removing food from the countertop oven.
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WARNING: Cooked food can be very hot. Handle with care. Do not leave countertop oven unattended.

During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few hours.

CLEANING & MAINTENANCE

- Clean oven and any accessory after each use.
- Before cleaning your Calphalon® Performance Air Fry Countertop Oven, press the CANCEL/OFF button to turn OFF the countertop oven. Unplug the cord and allow it to cool before cleaning.
- To clean exterior of oven, wipe with a damp cloth. DO NOT IMMERSE IN WATER. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit.
- To clean the Wire Rack, Baking Pan, or Air Fry Basket/ Dehydrate Rack remove from the Oven and immerse in warm, soapy water and wipe with soft cloth or sponge. These accessories may also be washed in the top rack of the dishwasher. Dry thoroughly.
- Remove the Removable Crumb Tray and shake off crumbs. Wash with soapy water, and dry thoroughly. Cleaning the Crumb Tray often will avoid any accumulations.

TROUBLESHOOTING

| Possible Problem | Easy Solution |
|----------------------------------|--|
| Oven does not turn ON | <ul style="list-style-type: none"> • Plug the Countertop into the electrical outlet. • Check that the power plug is securely inserted into the outlet. • Insert the power plug into a different outlet. • Press the START button. |
| Smoke odor | <ul style="list-style-type: none"> • During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not recur after a few uses. |
| Oven light does not turn ON | <ul style="list-style-type: none"> • Press the LIGHT button. |
| Heating elements do not stay ON | <ul style="list-style-type: none"> • Be certain that function is as desired. Heating elements will cycle ON and OFF to maintain proper heat. |
| Overcooked/ undercooked foods | <ul style="list-style-type: none"> • You may have to adjust the time and temperature to desired taste. • Because your countertop oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time. • Rack may need to be adjusted to accommodate food type. |
| Burnt smell | <ul style="list-style-type: none"> • Refer to "Cleaning & Maintenance." Food build-up inside the countertop oven, on heating elements, in crumb tray can sometimes cause burnt smell. |
| LCD display turns OFF | <ul style="list-style-type: none"> • Press any button to wake up the appliance. The LCD screen light turns off after 90 seconds of inactivity. |
| Steam is escaping from the unit | <ul style="list-style-type: none"> • This may happen when cooking foods with high water content. To prevent condensate forming, move unit away from walls or other kitchen appliances. |

WARRANTY

3 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. ("Calphalon") warrants that for a period of three year from the date of purchase, this product will be free from defects in material and workmanship. Calphalon, at its option, will repair or replace this product or any component of the product found to be defective during the guarantee period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive guarantee. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this guarantee. This guarantee is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain satisfaction guarantee performance. Calphalon dealers, service centers, or retail stores selling Calphalon, do not have the right to alter, modify or any way change the terms and conditions of this guarantee. This guarantee does not cover damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Calphalon or an authorized Calphalon service center. Further, the guarantee does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Calphalon's Liability?

Calphalon shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory guarantee or condition. Except to the extent prohibited by applicable law, any implied guarantee or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above guarantee. Calphalon disclaims all other guarantees, conditions or representations, express, implied, statutory or otherwise. Calphalon shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied guarantee lasts, so the above limitations or exclusion may not apply to you. This guarantee gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

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