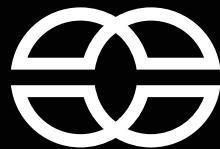


# Calphalon®



## CALPHALON PRECISION DUAL OVEN WITH AIR FRY



## INSTRUCTION MANUAL

MODEL: TSCLTV-PZDADAFDS-A

PN NWL0001448884 REV. B

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# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons including the following:

1. Read all instructions before using this product.
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 intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its cord out of reach of children.
5. 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.
6. 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.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors or for commercial purposes.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near wet surfaces, or heat sources such as a hot gas or electric burner, or in a heated oven.
11. 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.
12. 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.
13. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
14. A fire may occur if the toaster-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.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
16. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.
17. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
18. Do not place any of the following materials in the oven: paper, cardboard, plastic, or any materials that may catch fire or melt.

19. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
20. Empty the crumb tray after each use.
21. The glass door is made of tempered glass. Always inspect the glass door for chips, cracks or any other damage. Do not use the toaster oven if the glass door is damaged, as the glass may shatter during use.
22. If your toaster oven is equipped with a STAY-ON feature, toaster oven will stay ON if any button is pressed. Exercise caution when using this feature and do not operate unattended for long periods.
23. 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.
24. Models with temperature probe: Probe will be hot during use, handle with care. Always protect your hands with non-slip oven mitts or similar. Disconnect probe before removing food from appliance.

## 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. Upper Chamber

2. Upper Chamber Door Handle
3. Upper Chamber Control Panel
4. Upper Chamber Rack Positions
5. Upper Chamber Interior Light (not shown)

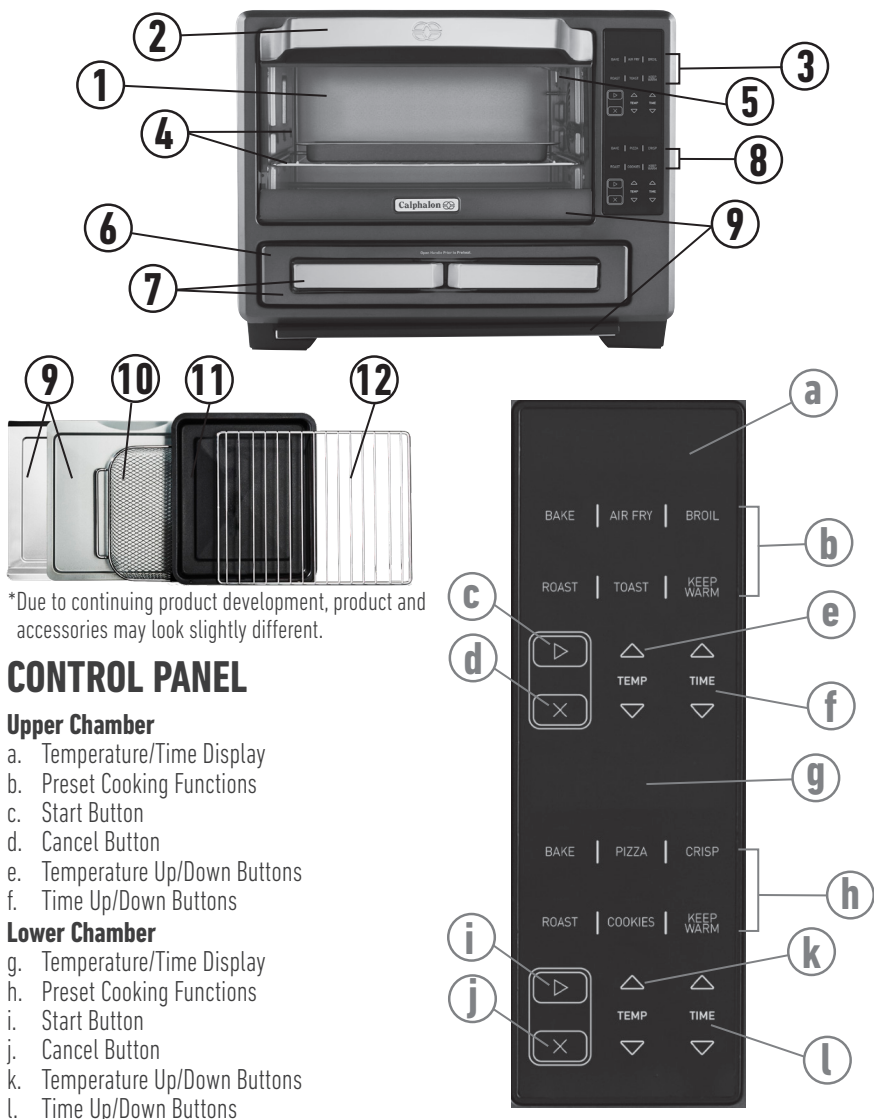
### 6. Lower Chamber

7. Lower Chamber Door Handle & Lower Chamber Tray
8. Lower Chamber Control Panel

## ACCESSORIES

9. \*Upper Crumb Tray (Located Inside Chamber) & Lower Crumb Tray (Located beneath Lower Chamber Drawer)
10. \*Air Fry Basket
11. \*Baking Pan
12. \*Wire Rack

\*These parts can be replaced on [Calphalon.com](http://Calphalon.com) or at 1-800-809-7267



\*Due to continuing product development, product and accessories may look slightly different.

## CONTROL PANEL

### Upper Chamber

- a. Temperature/Time Display
- b. Preset Cooking Functions
- c. Start Button
- d. Cancel Button
- e. Temperature Up/Down Buttons
- f. Time Up/Down Buttons

### Lower Chamber

- g. Temperature/Time Display
- h. Preset Cooking Functions
- i. Start Button
- j. Cancel Button
- k. Temperature Up/Down Buttons
- l. Time Up/Down Buttons

## PREPARING YOUR COUNTERTOP OVEN

- Remove all packaging before using your new Calphalon® Performance Dual Oven with Air Fry.
- Wipe the 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 all accessories. Remove the accessories from the packaging and immerse them in warm, soapy water and wipe with a 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 accessible area, on a dry, stable, level surface where the plug will reach an outlet.
- Plug the countertop oven into an electrical outlet.

## HOW TO USE YOUR COUNTERTOP OVEN

- Your oven contains two separate cooking chambers that can be used simultaneously.
- Once the Calphalon® Performance Dual Oven with Air Fry is plugged in, an audible alert will sound indicating that the oven is on. The screen will illuminate with BAKE mode set as the default function and the START (▷) button with LED lights will flash for both upper and lower chambers.
- Press any button to wake up the appliance except for the CANCEL (X) button.
- To use the upper chamber, press one of the top 6 preset functions: BAKE, AIR FRY, BROIL, ROAST, TOAST, or KEEP WARM. Once the desired function has been selected, press the top Time/Temperature buttons to select the desired time and temperature (or shade for TOAST function), then press the START (▷) button to begin cooking.
- To use the lower chamber, press one of the bottom 6 preset functions: BAKE, PIZZA, CRISP, ROAST, COOKIES, or KEEP WARM. Once the desired function is selected, press the lower Time/Temperature buttons to select the desired time and temperature, then press the START (▷) button to begin cooking.
- Press the Lower/Upper Chamber Temperature/Time buttons to adjust the settings while making cooking selections or at any time during cooking to update the set Time/Temperature.

**NOTE:** If the selected function has a preheat cycle, press the START (▷) button to begin preheating. "PRE" will display on the screen with the increasing temperature.

- Pressing the START (▷) button a second time will skip the preheat cycle and will immediately begin the cooking cycle. Due to the dual chamber design, the cooking time may vary if the preheat cycle is skipped.
- Once preheating is complete, an audible alert will sound. Place the food in desired accessory at the center of the Wire Rack, then press the START (▷) button. The cooking timer countdown will begin, indicating that the cooking cycle has begun. If the START (▷) button is not pressed after 5 minutes, the oven will beep 3 X times and the cooking timer countdown will begin automatically, indicating that the cooking cycle has begun.

**NOTE:** It is normal to hear a fan running during preheat, cooking, and after cooking. This is an internal cooling fan and will not affect your cooking results.

**CAUTION:** Never place food or accessories directly on the heating elements.

- The countertop oven does not preheat for TOAST, BROIL, or KEEP WARM. For these functions, place food inside the oven directly on the Wire Rack, or an accessory of choice before pressing the START (▷) button. The cooking timer countdown will begin, indicating that the cooking cycle has begun.
- Once the set time has expired, an audible alert will sound. The cooking cycle will end. To stop the cooking cycle before the selected time runs out, press the cancel button.
- The display will remain lit for 5 minutes, or until it times out. You may press CANCEL (X) to turn off the display before it times out.
- Use oven mitts or potholders to carefully remove food from the oven.
- To turn on the light in the upper chamber, press the START (▷) button at any time during the cooking cycle. The interior light will automatically turn on when starting the preheat and cooking cycle.
- The TOAST function in the upper chamber cannot be used while any other cycle is active. When using the TOAST function, the lower chamber will deactivate and remain off until the TOAST cycle is complete.
- If the lower chamber is active, the TOAST function in the upper chamber will not activate until the lower chamber cycle is complete.
- If cooking at 375°F or above in upper/ lower chamber, the KEEP WARM mode will be unavailable in the upper chamber or lower chamber.
- Whenever one chamber is on, the other chamber must be set within 150°F. For example, if the lower chamber is set to 150°F, the upper chamber cannot be set to more than 300°F. If the upper chamber is set to 425°F, the lower chamber cannot be set lower than 275°F. This will be indicated by a "MAX" indicator on the display.

## POSITIONING RACK AND ACCESSORIES

- To accommodate a wide variety of foods, the upper chamber has two rack positions.
- The positioning of any accessory will depend on the size of the food and desired browning. To reduce top browning, move the accessory to the lower rack position, or move the accessory to the top rack position to reduce bottom browning. For more information on recommended rack positions, please refer to the Upper and Lower Chamber Function Charts (see pg. 8).
- Before removing the accessory, allow the unit to cool. Always use oven mitts or potholders.
- To remove the accessory, open the upper chamber countertop oven door and pull the rack forward. The rack will slide on the rack guide rails of the countertop oven interior.

**CAUTION:** The countertop oven Wire Rack may tilt downward causing food to shift when the Wire Rack is pulled out, proceed with caution.

- For oily/ greasy food during AIR FRY, insert the Air Fry Basket in the upper rack position. Then insert the Wire Rack in the lower rack position and place the Baking Pan on top of the Wire Rack to catch any grease or excess fat that may fall, or drip on the heating elements.
- In the lower chamber, when crisping foods that contain grease, such as chicken drumettes, or when baking cookies, place food on the Baking Pan and place the Baking Pan on the Lower Chamber Tray.

**CAUTION:** When handling/pulling out the Lower Chamber Tray after the cooking cycle is complete, be alert and careful since the Baking Pan is not sitting securely on the tray and may slide.

- Before removing the pan allow the unit to cool. Always use oven mitts or potholders.

**NOTE:** The Baking Pan cannot be inserted into the guide rails.

# OVEN FUNCTIONS OVERVIEW

## Upper Chamber Function Chart

| Function  | Rack Position | Preheat | Range                          |
|-----------|---------------|---------|--------------------------------|
| BAKE      | Upper/Lower   | Yes     | 150°F - 450°F Up to 2 hours    |
| AIR FRY   | Upper         | Yes     | 250°F - 450°F Up to 1 hour     |
| BROIL     | Upper         | No      | 375°F - 450°F Up to 30 minutes |
| ROAST     | Upper/Lower   | Yes     | 150°F - 450°F Up to 2 hours    |
| KEEP WARM | Upper/Lower   | No      | 150°F - 200°F Up to 4 hours    |
| TOAST     | Upper         | No      | Shade 1-7                      |

## Lower Chamber Function Chart

| Function  | Rack Position      | Preheat | Range                       |
|-----------|--------------------|---------|-----------------------------|
| BAKE      | Lower Chamber Tray | Yes     | 150°F - 450°F Up to 1 hour  |
| PIZZA     | Lower Chamber Tray | Yes     | 300°F - 450°F Up to 1 hour  |
| CRISP     | Lower Chamber Tray | Yes     | 150°F - 450°F Up to 1 hour  |
| ROAST     | Lower Chamber Tray | Yes     | 150°F - 450°F Up to 1 hour  |
| COOKIES   | Lower Chamber Tray | Yes     | 300°F - 425°F Up to 1 hour  |
| KEEP WARM | Lower Chamber Tray | No      | 150°F - 200°F Up to 4 hours |

# UPPER CHAMBER FUNCTIONS

## Bake, Air Fry, and Roast

The upper chamber functions can be used simultaneously or separately from the lower chamber functions.

1. Press the desired cooking function (BAKE, AIR FRY or ROAST). Once the desired function has been selected, the LED screen will illuminate and the START (▷) button will flash, and the default temperature will show. Press the Temperature Up (△) or Down (▽) buttons to adjust the temperature setting. Once the desired temperature is selected, press the Time Up (△) or Down (▽) buttons and the default Time will show. Press the Time Up (△) or Down (▽) buttons to adjust the time to the desired setting.
2. Ensure the countertop oven door is closed before preheating.
3. Press the START (▷) button to begin preheating. "PRE" will display on the screen while the temperature increases.
4. Once the preheating cycle is complete, an audible alert will sound, and the START (▷) button will flash.

5. Carefully, place food in the desired accessory and center it on the Wire Rack. Close the countertop oven door and press the START (▷) button to begin the cooking cycle. The interior countertop oven light will illuminate upon pressing the START (▷) button. The cooking timer countdown will begin automatically, indicating that the cooking cycle has begun.

**NOTE:** If the START (▷) button is not pressed after 5 minutes, the oven will beep 3 X times and the cooking timer countdown will begin automatically, indicating that the cooking cycle has begun.

For optimal results:

- When using the BAKE function in the upper chamber, insert Wire Rack in the lower rack position.

**NOTE:** Some baked goods call for upper rack placement.

- When using the AIR FRY Function, place food evenly in the Air Fry Basket in a single layer and leave space between the pieces. Insert the Air Fry Basket into the upper rack position. Insert the Wire Rack on the lower rack and place the Baking Pan on top of the Wire Rack to catch any grease or excess fat that may fall or drip on the heating element.
  - For AIR FRY the function, flip/shuffle food halfway through the cooking cycle for even cooking results.
- NOTE:** Do not AIR FRY frozen raw meats (i.e., burgers, steaks, wings).
- When using the ROAST function in the upper chamber, insert Wire Rack in the lower rack position.
  - For all of the functions listed above, temperature and time can be adjusted before, or during the cooking cycle.
6. When the cooking cycle is complete, an audible alert will sound.
  7. Open the countertop oven door fully and remove food carefully using oven mitts or potholders.

## Broil

1. Press the desired cooking function (BROIL). Once the desired function has been selected, the LED screen will illuminate displaying the default temperature and the START (▷) button will flash. Press the Temperature Up (△) or Down (▽) buttons to adjust the temperature setting. Once the desired temperature is selected, press the Time Up (△) or Down (▽) buttons and the default Time will show. Press the Time Up (△) or Down (▽) buttons to adjust the time to the desired setting.

For optimal results:

- When using the BROIL function, insert the Wire Rack in the upper rack position. Place food in the desired accessory and place the accessory on the center of the Wire Rack. The broiling temperature and time can be adjusted before, or during the cooking cycle.
- Leave the door open approximately 3 inches from the closed position (see Figure 1).

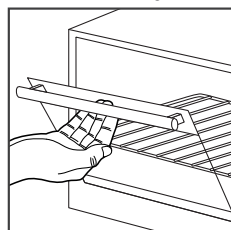


Figure 1

2. Press the START (▷) button to begin the cooking cycle. The interior countertop oven light will illuminate upon pressing START. The cooking timer countdown will begin automatically, indicating that the cooking cycle has begun.

**NOTE:** The timer will not begin until the START (▷) button is pressed.

3. When the cooking cycle is complete, an audible alert will sound.
4. Open the countertop oven door fully and remove food carefully using oven mitts or potholders.

**NOTE:** Whenever one chamber is on, the other chamber must be set within 150°F. For example, if

the lower chamber is set to 150°F, the upper chamber cannot be set to more than 300°F. If the upper chamber is set to 425°F, the lower chamber cannot be set lower than 275°F. This will be indicated by a "MAX" indicator on the display.

## Toast

This function is ideal for toasting sliced bread, English muffins, and frozen waffles. The TOAST function can only be used in the upper chamber.

**NOTE:** The TOAST function in the Upper Chamber cannot be used while any other cycle is active. When using the TOAST function, the lower chamber will deactivate and remain off until the TOAST cycle is complete. If the lower chamber is active, the TOAST function in the upper chamber will not activate until the lower chamber cycle is complete.

1. Press the desired cooking function (TOAST). Once the desired function has been selected, the shade level and START Button (▷) will illuminate and blink. Press either Temperature or Time Up/Down buttons to adjust the shade level 1-7 from the default shade setting.

For optimal results:

- Use a higher shade level, for darker results.
2. Insert the Wire Rack into the upper rack position. Place food in the center of the Wire Rack for more even toasting.
  3. Close the countertop oven door.
  4. Press the START (▷) button to begin the cycle. The interior light will illuminate upon pressing START.  
**NOTE:** There is no Preheat cycle for this function and the timer will not begin until the START (▷) button is pressed.
  5. When the cooking cycle is complete, an audible alert will sound.
  6. Open the countertop oven door fully and remove food carefully using oven mitts or potholders.

## Keep Warm

The KEEP WARM function is used to re-heat or keep food warm during other operations.

1. Press the desired cooking function (KEEP WARM). Once the desired function has been selected, the LED screen will illuminate displaying the default temperature and the START (▷) button will flash. Press the Lower Chamber Temperature Up (△) or Down (▽) buttons to adjust the temperature setting. Once the desired temperature is selected, press the Lower Chamber Time Up (△) or Down (▽) buttons and the default Time will show. Press the Lower Chamber Time Up (△) or Down (▽) buttons to adjust the time to the desired setting.
2. Ensure the countertop oven door is closed before preheating.

For Optimal Results:

- When using the KEEP WARM function in the upper chamber, insert Wire Rack in the lower rack position, and place food in the center of your desired accessory.
  - For the KEEP WARM function, the temperature and time can be adjusted before, or during the cooking cycle.
3. Press the START (▷) button to begin the cooking cycle. The cooking timer countdown will begin automatically, indicating that the cooking cycle has begun.

**NOTE:** The timer will not begin until the START (▷) button is pressed.

- When the cooking cycle is complete, an audible alert will sound.
- Open the countertop oven door fully and remove food carefully using oven mitts or potholders.

## UPPER CHAMBER COOKING CHART

| FOOD                        | Weight           | Rack Position | Accessory      | Function             | Temperature (F) | Time (Min)    | Oil? |
|-----------------------------|------------------|---------------|----------------|----------------------|-----------------|---------------|------|
| Meat/Poultry/Fish           |                  |               |                |                      |                 |               |      |
| Chicken Wings               | 1 lb.            | Upper Rack    | Air Fry Basket | AIR FRY              | 425             | 25-30 Min     | No   |
| Chicken Breast              | 1 lb.            | Upper Rack    | Baking Pan     | TURBO CONVECT/ BROIL | 400             | 30 Min/ 3 Min | No   |
| Chicken Tenderloins         | 1 lb.            | Upper Rack    | Baking Pan     | BAKE/ BROIL          | 425             | 30 Min/ 5 Min | No   |
| Whole Chicken               | 4 lb.            | Lower Rack    | Baking Pan     | ROAST                | 350             | 1 hr 25 Min   | No   |
| Breaded Chicken             | 462g             | Upper Rack    | Air Fry Basket | AIR FRY              | 400             | 20 Min        | No   |
| Veggie Burger               | 4-2.05oz Patties | Upper Rack    | Baking Pan     | BAKE                 | 450             | 10-13 Min     | No   |
| Salmon                      | 5 oz.            | Upper Rack    | Baking Pan     | AIR FRY              | 375             | 10-12 Min     | No   |
| Breaded Fish                | 467g             | Upper Rack    | Air Fry Basket | AIR FRY              | 400             | 18 Min        | No   |
| Steak                       | 1 lb.            | Upper Rack    | Air Fry Basket | AIR FRY              | 450             | 15-20 Min     | Yes  |
| Pork Chops                  | 1.5 lb.          | Upper Rack    | Air Fry Basket | AIR FRY              | 425             | 20-25 Min     | Yes  |
| Potatoes                    |                  |               |                |                      |                 |               |      |
| Hand-Cut Fries              | 1 lb.            | Upper Rack    | Air Fry Basket | AIR FRY              | 450             | 35-40 Min     | Yes  |
| Hand-Cut Sweet Potato Fries | 1 lb.            | Upper Rack    | Air Fry Basket | AIR FRY              | 450             | 35-40 Min     | Yes  |
| Vegetables                  |                  |               |                |                      |                 |               |      |
| Frozen Mixed Vegetables     | 1 lb.            | Upper Rack    | Air Fry Basket | AIR FRY              | 400             | 30 Min        | No   |
| Brussel Sprouts             | 1 lb.            | Upper Rack    | Air Fry Basket | AIR FRY              | 400             | 15 Min        | Yes  |
| Pizza                       |                  |               |                |                      |                 |               |      |
| Frozen Pizza                | 12"              | Upper Rack    | Wire Rack      | BAKE                 | 400             | 23 Min        | No   |

| Snacks              |          |            |                |         |     |         |    |
|---------------------|----------|------------|----------------|---------|-----|---------|----|
| Chicken Nuggets     | 1 lb.    | Upper Rack | Air Fry Basket | AIR FRY | 400 | 15 Min  | No |
| Frozen Garlic Bread | 3 Pieces | Lower Rack | Wire Rack      | BAKE    | 425 | 4-5 Min | No |

\*Cooking times are estimates and may vary based on food type, preparation, and external temperatures. When operating both chambers simultaneously, cooking time may take a bit longer. Cook until crisp and golden brown.

## LOWER CHAMBER FUNCTIONS

For BAKE and KEEP WARM function instructions, use the outlined instructions in the upper chamber function list.

### Pizza, Crisp, Roast, and Cookies

These functions are ideal for 12-inch pizzas, snacks, sides, cookies, and much more.

1. Ensure the Lower Chamber Tray is closed before preheating and fold the handles together.

**NOTE:** If handles are left closed, they will become warm during the preheating cycle. For additional protection, use oven mitts or potholders to fold the handles together.

2. Press the desired cooking function (PIZZA, CRISP, ROAST, or COOKIES). Once the desired function has been selected, the LED screen will illuminate displaying the default temperature and the START (▷) button will flash. Press the Temperature Up (△) or Down (▽) buttons to adjust the temperature setting. Once the desired temperature is selected, press the Time Up (△) or Down (▽) buttons and the default time will show. Press the Time Up (△) or Down (▽) buttons to adjust the temperature.
3. Press the START (▷) button to begin preheating. "PRE" will display on the screen while the temperature increases.
4. Once the preheating cycle is complete, an audible alert will sound, and the START (▷) button will flash.
5. Carefully pull the Lower Chamber Tray out and place food in the center of the tray to evenly cook food.

For optimal results:

- In the lower chamber, when crisping foods that contain grease, such as chicken drumettes, or when baking cookies, place food on the Baking Pan and place the Baking Pan on the Lower Chamber Tray.

**CAUTION:** When handling/pulling out the Lower Chamber Tray after the cooking cycle is complete, be alert and careful since the Baking Pan is not sitting securely on the tray and may slide.

- When using the ROAST function in the lower chamber, insert Wire Rack in the lower rack position. The ROAST temperature and time settings can be adjusted before, or during the cooking cycle.
  - If you press the START (▷) button a second time when crisping, it will skip the preheat cycle and will immediately begin the cooking cycle. Due to the dual-chamber design, the preheat time may vary if the preheat cycle is skipped.
6. Push the Lower Chamber Tray into the chamber by sliding it in the guide rails. Keep handles extended out.

- Press the START (▷) button to begin the cooking cycle. The cooking timer countdown will begin automatically, indicating that the cooking cycle has begun.

**NOTE:** The timer will not begin until the START (▷) button is pressed.

- When the cooking cycle is complete, an audible alert will sound.
- Pull the Lower Chamber Tray out of the lower chamber and tilt it to slide the food onto the desired plate. Then push the Lower Chamber Tray into the lower chamber and pull the handles apart.

## LOWER CHAMBER COOKING CHART

| FOOD                        | Weight | Rack Position | Accessory          | Function | Temperature (F) | Time (Min) | Oil? |
|-----------------------------|--------|---------------|--------------------|----------|-----------------|------------|------|
| Meat/Poultry/Fish           |        |               |                    |          |                 |            |      |
| Chicken Wings               | 1 lb.  | Lower Chamber | Lower Chamber Tray | CRISP    | 450             | 35 Min     | No   |
| Potatoes                    |        |               |                    |          |                 |            |      |
| Hand-Cut Fries              | 1 lb.  | Lower Chamber | Lower Chamber Tray | CRISP    | 450             | 35-40 Min  | Yes  |
| Hand-Cut Sweet Potato Fries | 1 lb.  | Lower Chamber | Lower Chamber Tray | ROAST    | 450             | 35-40 Min  | Yes  |
| Frozen Fries (regular cut)  | 453g   | Lower Chamber | Lower Chamber Tray | CRISP    | 450             | 26 Min     | No   |
| Vegetables                  |        |               |                    |          |                 |            |      |
| Mixed Vegetables            | 12 oz  | Lower Chamber | Lower Chamber Tray | CRISP    | 450             | 25 Min     | No   |
| Portabella Mushroom Caps    | 6oz.   | Lower Chamber | Lower Chamber Tray | CRISP    | 400             | 20 Min     | Yes  |
| Snacks                      |        |               |                    |          |                 |            |      |
| Frozen Onion Rings          | 382g   | Lower Chamber | Lower Chamber Tray | CRISP    | 450             | 15-18 Min  | No   |
| Frozen Tater Tots           | 1 lb.  | Lower Chamber | Lower Chamber Tray | CRISP    | 450             | 18-20 Min  | No   |
| Pizza                       |        |               |                    |          |                 |            |      |
| Frozen Pizza                | 12"    | Lower Chamber | Lower Chamber Tray | PIZZA    | 400             | 23 Min     | No   |

\*Cooking times are estimates and may vary based on food type, preparation, and external temperatures. When operating both chambers simultaneously, cooking time may take a bit longer. Cook until crisp and golden brown.

## CLEANING & MAINTENANCE

- Clean the countertop oven and accessories after each use.
- Before cleaning your Calphalon® Performance Dual Oven with Air Fry, press the CANCEL (X) button to turn OFF the countertop oven.

**CAUTION:** Unplug the cord and allow the oven to cool before cleaning.

- To clean the exterior of the oven, wipe with a damp cloth. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit.

**CAUTION:** DO NOT IMMERSE IN WATER.

- To clean the Wire Rack, Baking Pan, or Air Fry Basket remove them from the countertop oven, and immerse in warm, soapy water and wipe with a soft cloth or sponge. These accessories may also be washed in the top rack of the dishwasher. Dry thoroughly.
- Cleaning the Upper & Lower Chamber Crumb Trays often will prevent any accumulations. To remove the Upper Crumb Tray, open the door and pull it out from under the heating elements. To remove the Lower Crumb Tray pull it out from underneath the lower chamber drawer. Wash with soapy water, and dry thoroughly.

This appliance has no user-serviceable parts. Any servicing beyond that described in the Cleaning Section should be performed by an Authorized Service Representative only. See warranty available online.

## HOW TO MUTE BUTTON NOISE

To mute the sound, press and hold the START (▷) and CANCEL (X) buttons at the same time for 3 seconds. This will mute the sound the buttons make when they are pressed. This will NOT mute the sounds the oven makes when it is complete.

## CHANGING THE DISPLAY TEMPERATURE (°F to °C)

To change the temperature unit from Fahrenheit to Celsius (or from Celsius to Fahrenheit), press the Temperature Up (△) and Down (▽) buttons at the same time for 3 seconds. The temperature degree indicator on the display will change from F to C (or from C to F).

## TROUBLESHOOTING

| Possible Problem                | Easy Solution                                                                                                                                                                                                                                                                                                                      |
|---------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Oven does not turn ON           | <ul style="list-style-type: none"> <li>Plug the Countertop into the electrical outlet.</li> <li>Check that the power plug is securely inserted into the outlet.</li> <li>Insert the power plug into a different outlet.</li> <li>Press the START (▷) button.</li> </ul>                                                            |
| Smoke odor                      | <ul style="list-style-type: none"> <li>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.</li> </ul>                                                                                                            |
| Oven light does not turn ON     | <ul style="list-style-type: none"> <li>Press the START (▷) button during cooking cycle.</li> </ul>                                                                                                                                                                                                                                 |
| Heating elements do not stay ON | <ul style="list-style-type: none"> <li>Be certain that function is as desired. Heating elements will cycle ON and OFF to maintain proper heat.</li> </ul>                                                                                                                                                                          |
| Overcooked/undercooked foods    | <ul style="list-style-type: none"> <li>You may have to adjust the time and temperature to desired taste.</li> <li>Because your countertop oven is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.</li> <li>Rack may need to be adjusted to accommodate food type.</li> </ul> |
| Burnt smell                     | <ul style="list-style-type: none"> <li>Refer to "Cleaning &amp; Maintenance." Food build-up inside the countertop oven, on heating elements, in crumb tray can sometimes cause burnt smell.</li> </ul>                                                                                                                             |
| Display turns OFF               | <ul style="list-style-type: none"> <li>Press any button to wake up the appliance (except the CANCEL (X) button). The screen light turns off after 90 seconds of inactivity.</li> </ul>                                                                                                                                             |
| Steam is escaping from the unit | <ul style="list-style-type: none"> <li>This may happen when cooking foods with high water content. To prevent condensate forming, move unit away from walls or other kitchen appliances.</li> </ul>                                                                                                                                |
| Error Code - "E01"              | <ul style="list-style-type: none"> <li>Temperature sensor failure. Unplug unit and call customer service.</li> </ul>                                                                                                                                                                                                               |
| Error Code - "E02"              | <ul style="list-style-type: none"> <li>Temperature sensor failure. Unplug unit and call customer service.</li> </ul>                                                                                                                                                                                                               |
| Error Code - "E03"              | <ul style="list-style-type: none"> <li>Ambient room temperature is too low (-7.6°F/-22°C). For optimal cooking results, unit should be located in an area with normal room temperatures.</li> </ul>                                                                                                                                |
| Error Code - "E04"              | <ul style="list-style-type: none"> <li>Oven temperature is too hot. Unplug unit and allow it to cool down prior to using again.</li> </ul>                                                                                                                                                                                         |
| Error Code - "E05"              | <ul style="list-style-type: none"> <li>Oven Failure. Unplug unit and call customer service.</li> </ul>                                                                                                                                                                                                                             |
| Error Code - "E06"              | <ul style="list-style-type: none"> <li>Oven Failure. Unplug unit and call customer service.</li> </ul>                                                                                                                                                                                                                             |
| Error Code - "E07"              | <ul style="list-style-type: none"> <li>Oven Failure. Unplug unit and call customer service.</li> </ul>                                                                                                                                                                                                                             |

# WARRANTY

## 3 YEAR LIMITED WARRANTY

Sunbeam Products, Inc. ("Calphalon") warrants that for a period of three years 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?**

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