

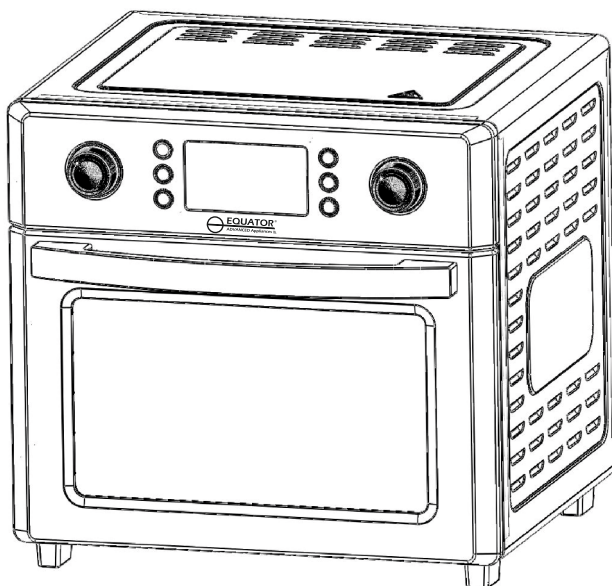


Air Fryer



Convection Oven + Pizza Oven
+ Grill + Dehydrator

Model - AF 500



OWNER'S MANUAL

Please read the instructions carefully and keep for future reference

Warranty

Equator Appliances undertakes to the consumer/owner to repair or, at our option, to replace any part of this product which proves to be defective in workmanship or material under normal personal, family or household use in USA and Canada, for a period of one year from the date of original purchase. During this period, we will provide all labor and parts necessary to correct such defect, free of charge, if the appliance has been installed and operated in accordance with the written instructions with the appliance.

Exclusions

In no event shall Equator Appliances be liable for incidental or consequential damages or for damages resulting from external causes such as abuse, misuse, incorrect voltage or acts of God. This warranty does not cover service calls which do not involve defective workmanship or materials covered by this warranty. Accordingly, diagnosis and repair costs for a service call which does not involve defective workmanship or materials will be the responsibility of the consumer-owner.

Specifically, the following work is not covered under warranty and does not constitute warranty work:

Installation - e.g. Insufficient spacing around appliance

Maintenance - e.g. Cleaning the appliance using solvents

Mishandling - e.g. Breakage of knobs, accessories or handle

Most work is covered. The defining factor is, has the machine malfunctioned (Equator Appliances is responsible) or has the customer omitted or done something to cause the appliance to malfunction (customer is responsible). Some States do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

WARRANTY SERVICE

This warranty is given by:

Equator Appliances

10222 Georgibelle Drive, Suite 200,
Houston, Texas 77043-5249

For Customer Service:

Appliance Desk

Phone/Text: 1-800-776-3538

Email: Service@ApplianceDesk.com

Web: www.ApplianceDesk.com

Business hours: 9:00 am to 5:00 pm weekdays

You can register your Warranty by either of the following methods:

1. Scan the QR Code

QR Code



1. Open Smart Phone
2. Open Photo
3. Scan QR Code

2. Online at: ApplianceDesk.com/Warranty

GENERAL

Since it is a responsibility of the consumer-owner to establish the warranty period by verifying the original purchase date, Equator Appliances recommends that a receipt, delivery slip or some other appropriate payment record be kept for that purpose.

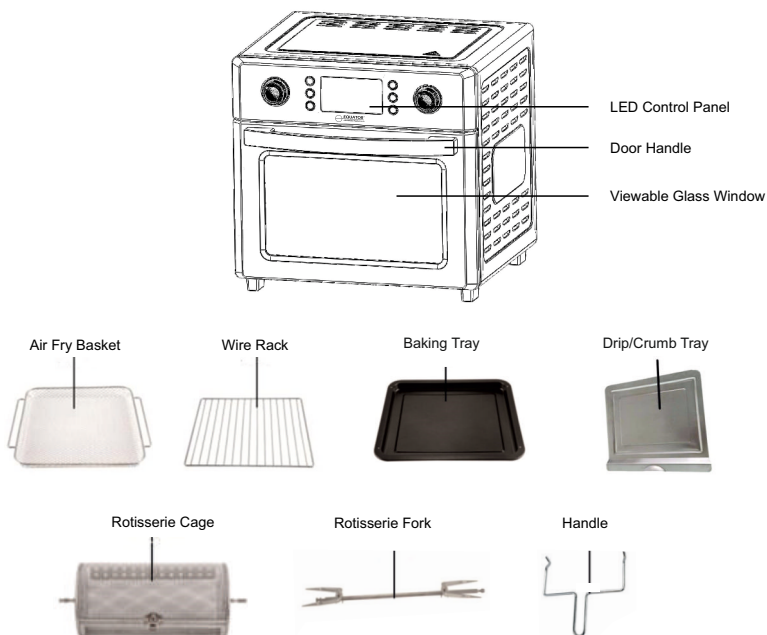
This warranty gives you specific legal rights, and you may also have other rights which vary from State to State.

All rights reserved. Manual subject to change without notice.

Safety

- To prevent electric shock, unplug from the outlet when not in use and before cleaning. Allow cooling before cleaning or handling.
- Do not touch hot surfaces.
- To protect against electric shock, do not place any part of the appliance in water or other liquids.
- Do not use if cord, plug or appliance is damaged.
- Do not let the cord hang over the edge of the table or countertop, where it could be pulled.
- Do not place appliance on or near a hot gas or electric burner.
- Use only oven safe cookware.
- To avoid burns, use extreme caution when removing items from appliance or disposing of hot grease.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic, and similar products.
- Do not cover the drip/crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To prevent fire, do not operate around flammable materials and keep away from items such as curtains. Do not store any items on top of the appliance when in operation.
- Do not use the outdoors.
- Do not operate under wall cabinets.
- NEVER leave the appliance unattended during use.
- Do not place cooking utensils or baking dishes on the glass door.
- Do not move the appliance if it contains any cooked items.
- Always unplug the unit from the electrical outlet prior to storing.
- Children should be supervised to ensure that they do play with the appliance.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction.

Parts and Accessories



Suggested Uses

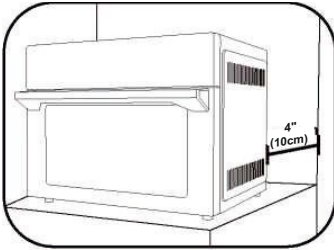
- **Air Fry Basket**: Use for french fries, chicken wings, onion rings.
- **Wire Rack**: Use for barbecue, bread slices, pizza.
- **Baking Tray**: Use for baking cookies, roasting vegetables.
- **Drip/Crumb Tray**: Removable tray collects food debris.
- **Rotisserie Cage**: Use for small bite-size food (shrimp, meatballs).
- **Rotisserie Fork**: Use for chicken, and other meat that requires turning.
- **Handle**: Use to lift and remove the Fork.

There are 3 grooves for the Air Fry Basket, Wire Rack and Baking Tray. The Rotisserie Fork and Rotisserie Cage are positioned in the middle slots on the sides.

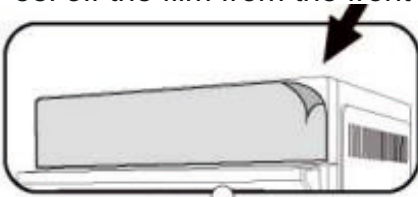


Installation

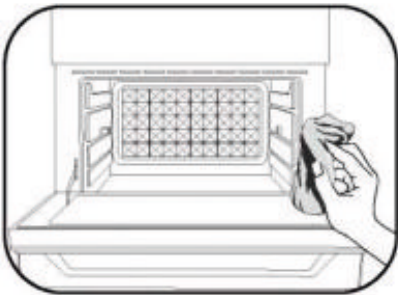
Place the appliance on a smooth flat surface, and ensure the top, back and sides of the appliance are at least 4 inches (10 cm) away from the walls and cabinets.



Peel off the film from the front of the appliance.

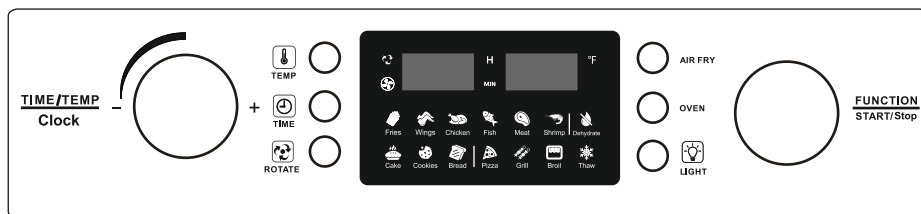


Check the power supply, socket, etc. Confirm it meets the requirements and then connect the power supply.



The first time in use, the appliance may emit odor or smoke. This is a normal phenomenon. It is suggested that the appliance is empty when used for the first time. Set the maximum temperature of 400°F for about 20 minutes to sterilize and remove the odor.

ControlPanel



Left Knob:

Turn the left knob to adjust the temperature or time.

Right Knob:

Turn the right knob to select the food to be cooked.

Press the knob to start cooking. To pause cooking, press again and press one more time to resume cooking.

Temperature Button:

Press the TEMP button to set the temperature. The display will flash. Turn the Left Knob to select the desired temperature.

Time Button:

Press the TIME button to set the time. The display will flash. Turn the Left Knob to select the desired time.

Rotate Button:

The ROTATE button is lit and activated automatically only when the Air Fry mode is selected along with the “Chicken” icon. The Rotate function turns the Rotisserie Fork when cooking the whole chicken.

Air Fry Button:

Press the AIR FRY button to choose from 7 pre-set items.

Oven Button:

Press the OVEN button to choose from 7 pre-set items.

Light Button:

Press the LIGHT button to turn on or off the light in the appliance. The light is on when the door is open. After 3 minutes the light automatically goes off. When the door is closed, the light goes off automatically after 30 seconds.

Setting the Time/Clock

Press the TIME button to set the time. The display will flash A for am and P for pm. Turn the Left Knob to select either A or P, then press the TIME button again.

The display will then flash the hour. Turn the Left Knob to select the desired hour, then press the TIME button again.

The display will then flash the minutes. Turn the Left Knob to select the desired minutes, then press the TIME button again.
The clock is now set.

Operation

Air Fryer:

Press the AIR FRY button to choose from 7 pre-set items. The panel with a row of 7 Air Fry icons lights up.

Rotate the Right Knob to select the item. The selected icon flashes. The time and temperature are already pre-set. Press the Right Knob to start cooking.

To manually set the time and temperature, press AIR FRY for 3 secs. Select the time and temperature using the Left Knob. If not manually set, the default time is 10 minutes, and the default temperature is 392°F.

Oven:

Press the OVEN button to choose from 7 pre-set items. The panel with a row of 7 Oven icons lights up.

Rotate the Right Knob to select the item. The selected icon flashes. The time and temperature are already pre-set.
Press the Right Knob to start cooking.

To manually set the time and temperature, press OVEN for 3 seconds. Select the time and temperature using the Left Knob. If not manually set, the default time is 15 minutes, and the default temperature is 347°F.

The fan continues to operate for 20 seconds after the oven and air fry cooking is completed.

Cooking Guide

The time and temperature guide are only for reference and can be adjusted according to different ingredients, recipes and taste requirements.

Food	Default Temperature Fahrenheit (°F)	Adjustable Temperature	Default Time (minutes)	Adjustable Time (minutes)
Fries	400°F	(120-400°F)	25 min	1-90
Wings	400°F	(120-400°F)	12 min	1-90
Chicken	360°F	(120-400°F)	30 min	1-90
Fish	360 °F	(120-400°F)	12 min	1-90
Meat	400°F	(120-400°F)	10 min	1-90
Shrimp	360°F	(120-400°F)	7 min	1-90
Dehydrate	140°F	(120-160°F)	9 hours	1-10 hours (30-minute increments)
Cake	340°F	(120-400°F)	30 min	1-90
Cookies	340°F	(120-400°F)	30 min	1-90
Bread	380°F	(120-400°F)	18 min	1-90
Pizza	400°F	(120-400°F)	8 min	1-90
Grill	340°F	(120-400°F)	30 min	1-90
Broil	450°F	(120-400°F)	5 min	1-90
Thaw	120°F	(50-120°F)	15 min	1-90

Specification Table

Model	AF 500
Capacity	0.93 cu.ft (26L)
Electrical	120V - 60Hz
Power Rating	1700W
Temperature	68° F - 428° F
Net Weight	19 lbs
Product Dimensions (HxWxD)	15" x 15.7" x 16.2"

Cleaning and Maintenance

Before cleaning, ensure the oven is turned off by removing the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

The outer surface of the appliance, the door, interior, drip tray and other accessories should all be cleaned after each use.

Do not clean with metal scouring pads or abrasive materials.

Wipe the outer surface with a soft, damp sponge. A non-abrasive liquid cleaner or mild spray solution may be used to avoid the build-up of stains. Apply the cleaner to the sponge, not the appliance surface, before cleaning.

To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleaner or metal scouring pad.

Wipe the control panel with a soft damp cloth.

The walls on the inside of the oven feature a non-stick coating for easy cleaning. To clean any splattering that may occur while cooking, wipe the walls with a soft, damp sponge. Avoid touching the heating elements.

To remove baked-on grease from the accessories or drip tray, soak the item in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.

To extend the life of your accessories, we do not recommend that these be placed in the dishwasher.

Let all surfaces dry thoroughly before inserting the power plug into a power outlet and turning the appliance on.

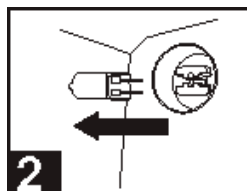
Replacement of light bulb

Note: Before changing the light, make sure the appliance has been unplugged and fully cooled before it can be replaced. Use a 25-watt bulb.

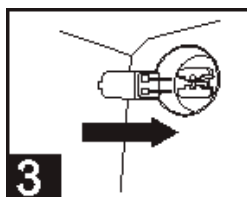
Step 1: Rotate the light cover counter clockwise and remove



Step 2: Twist and pull out the old light bulb



Step 3: Insert the new 25-watt light bulb



Step 4: Replace the light cover by turning it clockwise until tightened



Safe Disposal

Before discarding the appliance, remove the door.

Please dispose of this appliance in accordance with local regulations.

California Proposition 65

WARNING: This product contains chemical known to the State of California to cause cancer and birth defects or other reproductive harm.

Troubleshooting

Problem	Possible reason	Solution
Appliance cannot be started	Not connected to power	Connect to power supply
	Right Knob not pressed	Press the Right Knob
	Door not closed	Ensure the door is closed
Steam escapes from the top of the door	Cooking food with a lot of liquid or moisture content	This is a normal phenomenon in which the appliance releases steam from high-moisture foods, such as frozen bread
White smoke emitted from the appliance	First time use	This is a normal phenomenon. During the first use some white smoke is emitted. It is recommended to set the maximum temperature without putting food into the oven for 18-20 minutes to eliminate smoke
	Cooking high-fat foods	This is a normal phenomenon. Fried greasy food can leak or spill on to the drip tray, which will produce white smoke. Remove excess oil and grease
	The Baking tray or Drip tray or other accessory still contains grease residue or previously used oil	Ensure the accessories are completely cleaned after each use
Black smoke emitted from the appliance	The food has been burnt	Close the oven immediately and carefully remove the food
Food remains uncooked	Too much food	Reduce the amount of food
	Set the temperature too low or too short time	Set a higher temperature and longer time
	The wrong function selected	Make sure the right function has been selected
Food is not cooked evenly	Food is not evenly spread when cooking	Make sure the food is cut evenly and spread evenly on the accessories.
	The baking tray, the grill, are not in the right position.	Put the accessories in the right place before cooking
Food is not crisp enough	Too much water in food	Spray evenly or brush a small amount of oil on food to increase crispness
Screen display error code E3	The temperature in the appliance is too high	Wait for it to cool down before using it again
Screen display error code E1, E2	Circuit error	Unplug the power, reconnect and operate again. If unable to resolve, contact customer service