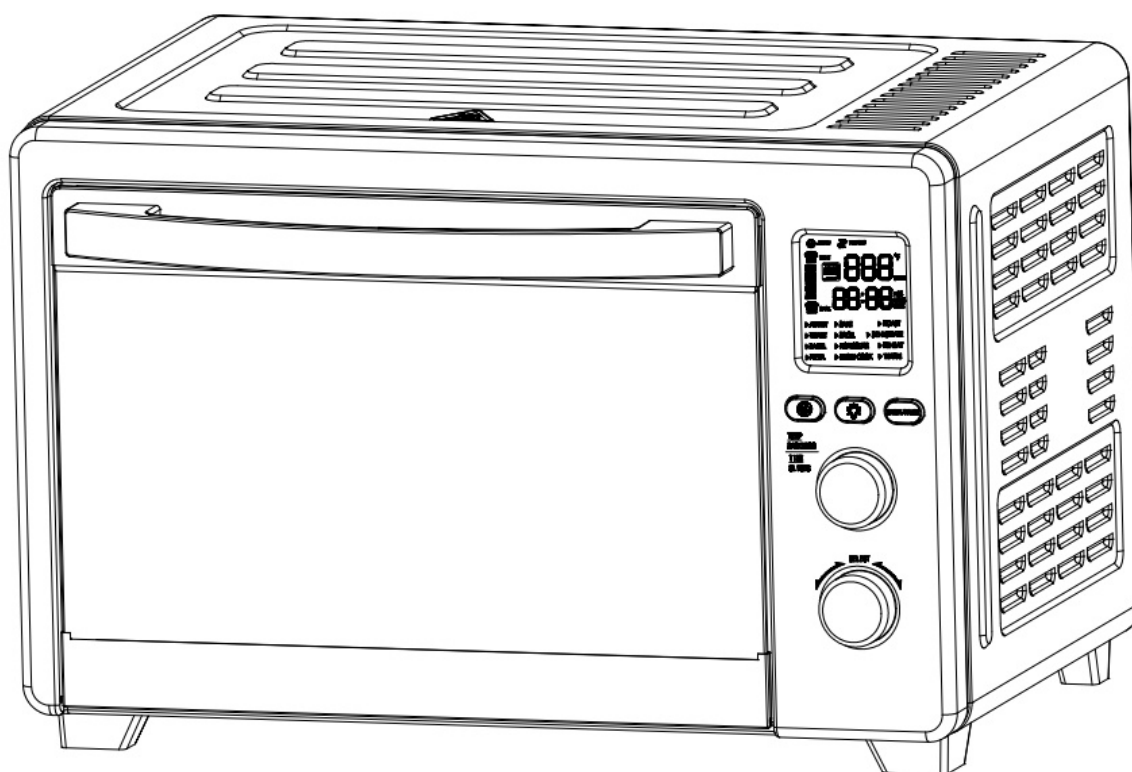




LNC

A05000B/A05000S AirFry Oven

Instruction Manual



Please refer to the actual product

Tips: Before using this product, please read this instruction manual carefully, and keep it for future reference!

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IMPORTANT SAFETY NOTES



Warnings

PLEASE READ THIS MANUAL CAREFULLY BEFORE USE.

This product is specially designed for household heating and cooking food.

DO NOT use your oven for anything other than its intended purpose.

DO NOT use outdoors or for commercial purposes.

1. Precaution

Electric Shock

- To avoid electric shock, **NEVER** let water or any liquid enter this appliance.
- **NEVER** immerse the cord, plug, or outer housing, which contain electrical components or heating elements, in water or any other liquid, nor rinse it under tap water.
- **DO NOT** plug in this appliance or operate the control panel with wet hands.

Fire Hazard

- To avoid fire, **KEEP** the digital oven **AWAY** from flammable objects, especially from curtains, wallpapers or similar items.
- **DO NOT** place this product against a wall or other objects.
- Leave at least 15 mm (about 0.6 inch) free space on the back, and at least 100 mm (about 4 inches) free space on the sides and above this appliance.
- Put the digital oven on a dry, flat and heat-resistant surface for use.
- **DO NOT** operate the oven in an enclosed space or under hanging cabinets.
- **DO NOT** place any object on top of this appliance.

Personal Injuries

- This product is **NOT SUITABLE** for children under 8 years old, and people with unsound limbs, sensory or mental disabilities, or lack of relevant experience and knowledge, unless they are instructed and supervised on how to use this product safely.
- Take care of children and ensure that they **DO NOT** play with this product.
- **NEVER** leave the product unattended during operation.
- Children should **STAY AWAY** from the appliance during operation, as the accessible parts of this appliance may become hot.

To Use Parts or Accessories Safely

» Oven Door

- Open and close the door carefully.
- If the door or door seal is damaged, please **STOP** using it before it is repaired by qualified maintenance staff.

» Accessories inside the Oven

- **MUST** use the recommended temperature probe for the oven.
- Use accessories recommended by the manufacturer inside the digital oven but **DO NOT** store any other items inside the oven.
- As the appliance will heat up during use, **KEEP** hands or any other objects **AWAY** from the heating elements inside the oven.

» Power Cord

- Please **DO NOT** use this appliance, if the plug, power cord or the appliance itself is damaged.
- To avoid danger, if the power cord is damaged, it **MUST** be replaced by the manufacturer or the professional maintenance staff.



2. Notes for Using Product

Check the Voltage

- Before the power-on of this appliance, please check whether the voltage marked on the appliance matches the local power supply voltage.
- The product may fail to work properly under too low or unstable voltage. Please unplug the power plug, then use it after the voltage stabilizes.

Before First Use

- When using the oven for the first time, preheat for 10~15 minutes to remove the oily fume remaining inside. To preheat, select any modes with preheat feature and keep the empty oven working for at least 10 minutes.
- It is normal and harmless to see smoke for the first time operation. The heating elements have been specially treated to prevent easy oxidation. Smoke appears because the protective substance is burning.

To Move the Appliance

- Before moving the appliance, you need to remove the plug from the outlet.
- **ALWAYS** unplug by gripping the electrical plug. **NEVER** pull on the cord.
- **DO NOT** drag by power cord, but lift and move the appliance with both hands.

To Avoid Burn

- Please put the oven on a heat-resistant and horizontal table and then use it.
- During working, please **DO NOT** touch the hot surface of the oven.
- Please power off the oven and wait for it to cool down before you touch or move the oven.
- High-temperature steam or air will be released through the door during or after cooking.
- To avoid scalding yourself, keep a safe distance and then open the oven door.
- When the cooking is completed, **DO NOT** put food on the flat surface of the opened glass door, as it may spill and cause serious burns.

Circuit Safety

- The digital oven should operate on a separate electrical circuit, to avoid the overloaded circuit and working abnormally.
- The appliance is **UNABLE** to operate with an external timer or separate remote-control system.
- Please **DO NOT** plug your oven and other high-wattage electrical appliances into the same outlet, as the overloaded circuit may cause fire.
- If the appliance is **NOT** used for a long time, unplug the power cord from the outlet, as the aged insulated rubber wire may cause leakage/fire.

3. Cautions for Using Product

Before Using

- Please make sure the cooking utensil is suitable for the appliance before use.
- It is recommended to use high-temperature resistant glass or ceramic containers for food.
- Please use suitable utensils, and the amount of liquid food should **NOT** exceed two-thirds of the container.
- **DO NOT** deep-fry food in this oven to prevent fire.

Preparing the Food

» For apple/chestnut/potato/chicken wings, etc.

- The food with skin and shell should be perforated with a knife or fork before cooking, to prevent it from bursting.

» For sealed glass bottle/box of milk, etc.

- The food in the sealed container should be removed from the package to other containers before heating.

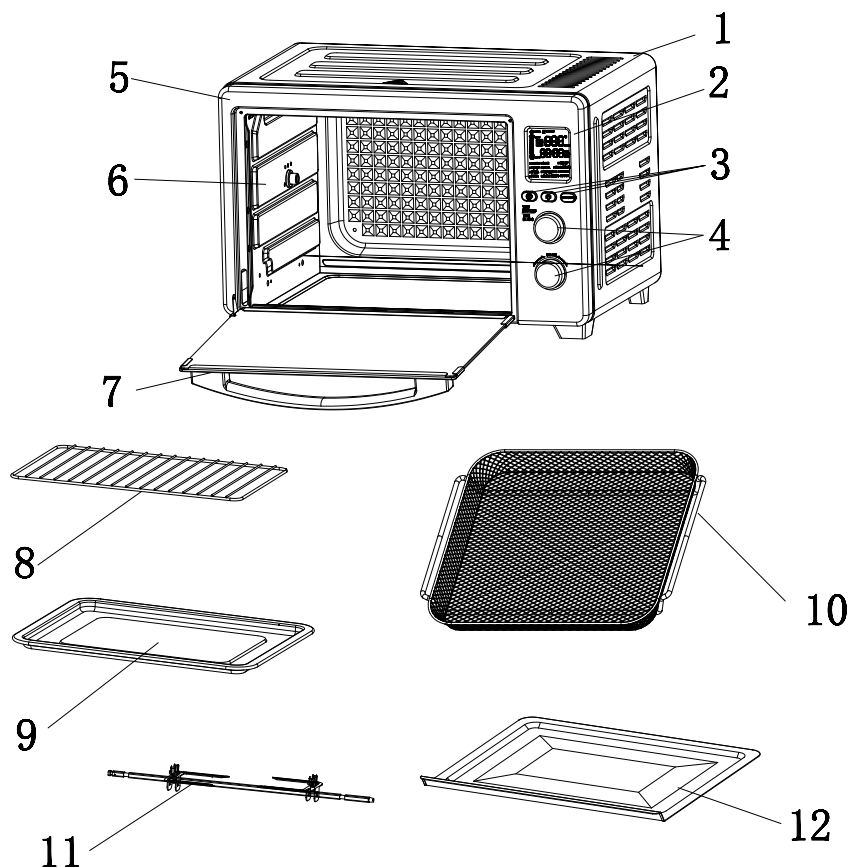
After Machine Operating

- **DO NOT** operate the oven when there is no food inside to prevent damage.
- If dark smoke comes out of the oven, immediately switch off the appliance or unplug the power cord, and keep the oven door closed as smoke or flame may spread.

LEARN ABOUT YOUR OVEN

4. Product Parts Diagram

- | | |
|--------------------------|-----|
| [1] Outer Housing | (1) |
| [2] Display Screen | (1) |
| [3] Feature Button | (3) |
| [4] Control Knob | (2) |
| [5] Front Panel | (1) |
| [6] Inner Wall | (2) |
| [7] Door Handle | (1) |
| [8] Baking Rack | (1) |
| [9] Baking Tray | (1) |
| [10] Air Fry Basket | (1) |
| [11] Rotisserie Fork Set | (1) |
| [12] Crumb Tray | (1) |
| [13] Back Stand | (2) |
| [14] Front Stand | (2) |
| [15] Screw | (4) |
| Screw (spare parts) | (2) |



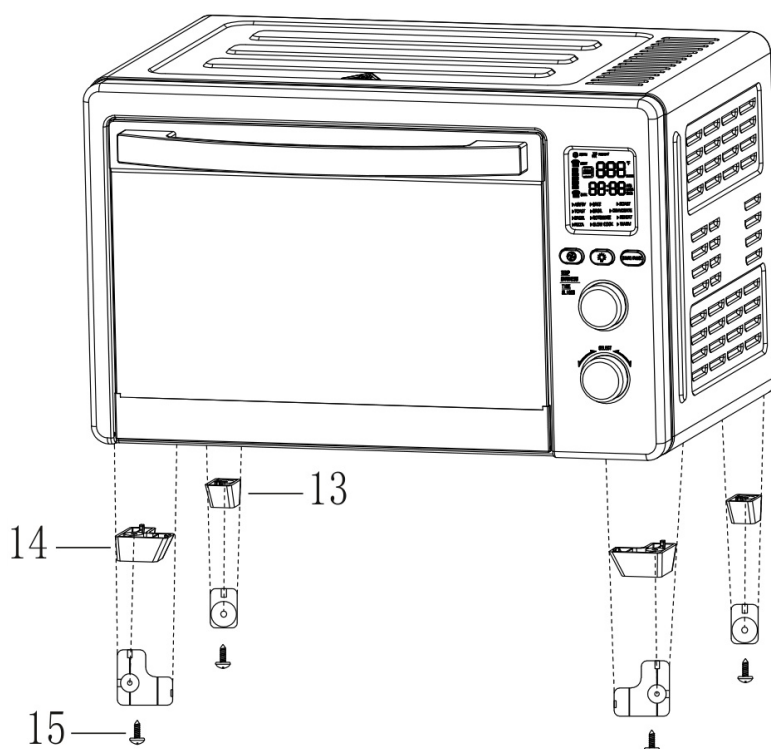
NOTE:

Carefully check all parts and accessories are included as shown in the above illustration.

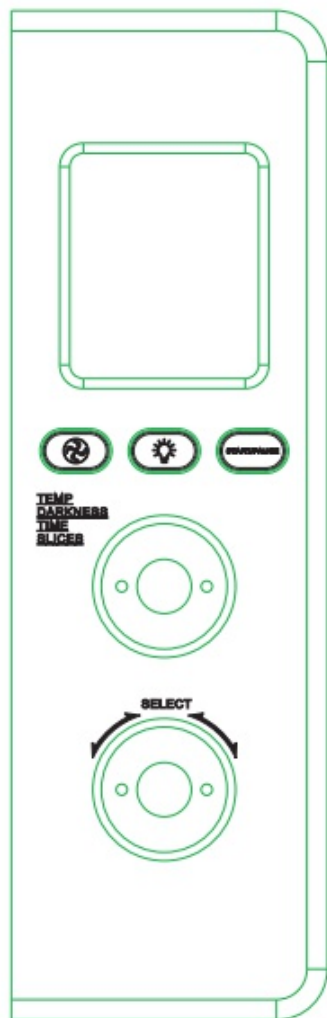
Besides the above parts, you will also receive 4 stands for your oven.

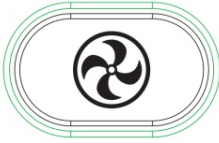
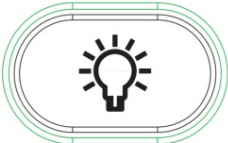
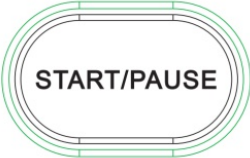
To install oven stands:

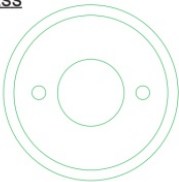
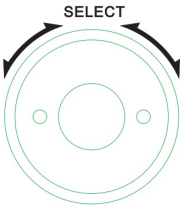
- Using screwdriver, remove the screws.
- Place stands on the correct positions according to the illustration on the right.
- Check that all the screws are tightened.





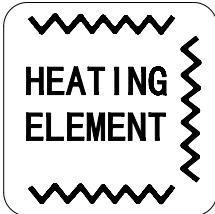

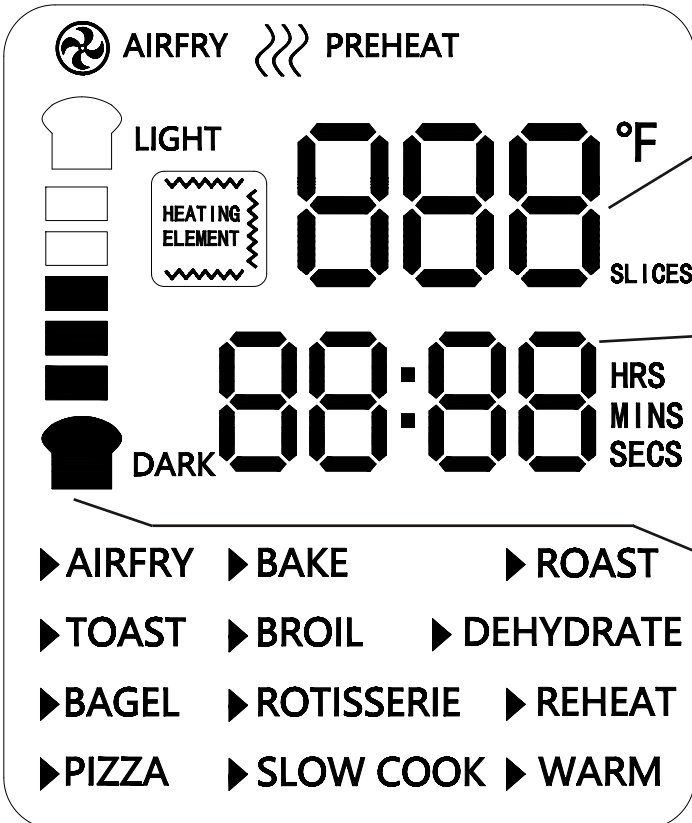
5. Control Panel and Operation Guide

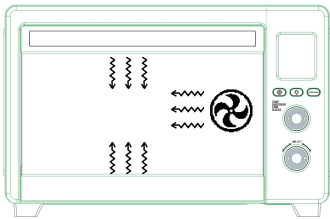
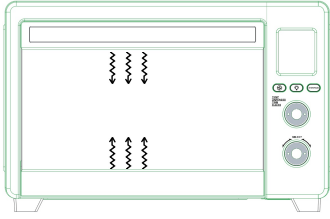
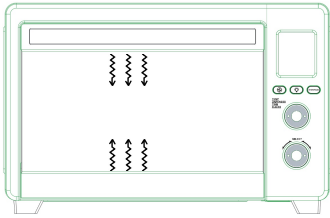
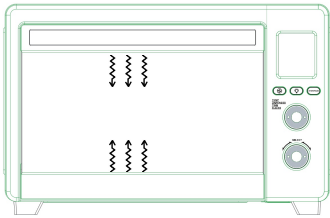
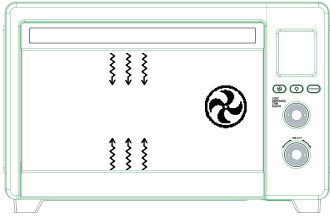
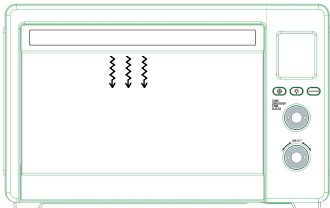


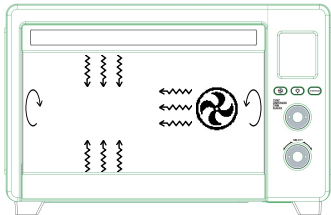
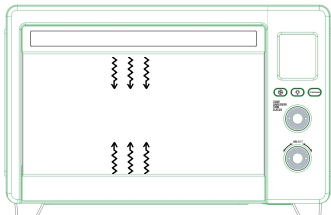
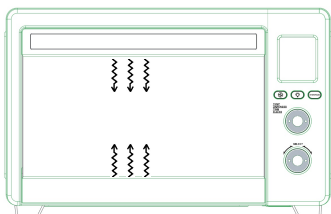
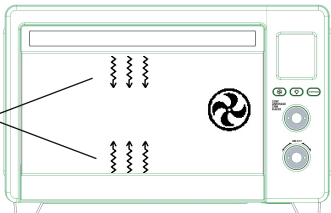
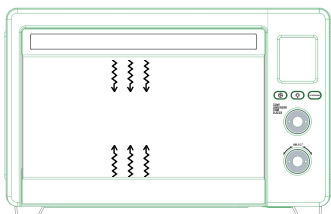
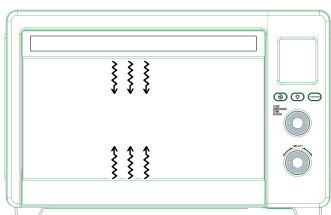
Buttons	Icons	Description
Fan Button		When fan is enabled and off: Press once, fan ON . Press again, fan OFF .
Oven Light Button		When oven light is off: Press once, oven light ON . Press again, oven light OFF .
Start/Pause Button		When the oven is not working: <ul style="list-style-type: none"> Press once, the selected mode starts. Press again, all the activated features pause, temperature/slices and time/darkness are adjustable at this time. Press once more, the mode restarts.

Knobs	Icons	Description
Temp/Darkness/Time/Slices Knob		When the selected mode icon is flashing: <ul style="list-style-type: none"> Rotate this knob, to adjust temperature/the number of slices. Press this knob once, and rotate this knob, to adjust cooking time/the darkness of toast.
Mode Selection Knob		When in the main menu, to select different modes: <ul style="list-style-type: none"> Rotate this knob. <p>To cancel the selected modes or go back to the main menu:</p> <ul style="list-style-type: none"> Press this knob once. <p>To enter sleep mode or turn off the display screen:</p> <ul style="list-style-type: none"> Press this knob for a while. You will see OFF flashing on the screen, oven buzzer rings once and all the activated features stop.

6. Display Screen Instructions

Features	Icons	Description								
Fan		When fan feature activated, you will see: Fan icon spinning. Text is always on.								
Preheat		When preheat feature activated, you will see: This icon flashes.								
Heating Element		When heating element feature activated, this icon shows which heating element is working, including: <ul style="list-style-type: none">• upper + lower heating elements• upper heating element• lower heating element• upper + lower + coil heating elements <div></div>								
		<table><tr><th>Info</th><th>Description</th></tr><tr><td>Temperature/ Slices</td><td>Adjustable Range: 1~6 SLICES 120°F~450°F</td></tr><tr><td>Time</td><td>Adjustable Range: 1min~72hours</td></tr><tr><td>Darkness</td><td>Indicate the darkness of toast:<ul style="list-style-type: none">• The lighter scale, the shorter cooking time.• The darker scale, the longer cooking time.</td></tr></table>	Info	Description	Temperature/ Slices	Adjustable Range: 1~6 SLICES 120°F~450°F	Time	Adjustable Range: 1min~72hours	Darkness	Indicate the darkness of toast: <ul style="list-style-type: none">• The lighter scale, the shorter cooking time.• The darker scale, the longer cooking time.
Info	Description									
Temperature/ Slices	Adjustable Range: 1~6 SLICES 120°F~450°F									
Time	Adjustable Range: 1min~72hours									
Darkness	Indicate the darkness of toast: <ul style="list-style-type: none">• The lighter scale, the shorter cooking time.• The darker scale, the longer cooking time.									

Mode	Features and Heating	Default Info	Adjustable Range
Air Fry	<p>Step 1: >>> PREHEAT Step 2: 3 Heating Elements + Fan</p> 	<p>Temperature 400°F Time 18 mins Fan on Wattage Max. 1780W Min. 30W</p>	<p>120°F~450°F (unit: 5°F) 1~45 mins (unit: 1 min) disabled (NOT able to switch)</p> <p>• recommended to use air fry basket / in position 4</p>
Toast	<p>Step 1: Upper and Lower Heating Elements</p> 	<p>Slices 4 Time 5 min 55 secs Fan off Wattage 1450W</p>	<p>1~6 default and not adjustable disabled</p> <p>• recommended to use baking rack / in position 2</p>
Bagel	<p>Step 1: Upper and Lower Heating Elements</p> 	<p>Slices 4 Time 6 mins Fan off Wattage 1450W</p>	<p>1~6 default and not adjustable disabled</p> <p>• recommended to use baking rack / in position 2</p>
Pizza	<p>Step 1: >>> PREHEAT Step 2: Upper and Lower Heating Elements</p> 	<p>Temperature 375°F Time 15 mins (Suitable for one 12-inch Pizza) Fan off Wattage 1450W</p>	<p>120°F~450°F (unit: 5°F) 1 min~1 hour (unit: 1 min) enabled (able to switch)</p> <p>• recommended to use baking rack / in position 5</p>
Bake	<p>Step 1: >>> PREHEAT Step 2: Upper and Lower Heating Elements + Fan</p> 	<p>Temperature 325°F Time 30 mins Fan on Wattage 1480W</p>	<p>120°F~450°F (unit: 5°F) 1 min~4 hours • 1~59 mins (unit: 1 min), • 1~4 hours (unit: 5 min) enabled</p> <p>• recommended to use baking rack or tray / in position 5</p>
Broil	<p>Step 1: >>> PREHEAT Step 2: Upper Heating Element</p> 	<p>Temperature 400°F Time 10 mins Fan off Wattage 700W</p>	<p>300°F~400°F (unit: 100°F) 1~20 mins (unit: 1 min) disabled</p> <p>• recommended to use baking rack or tray / in position 1, 2</p>

Mode	Features and Heating	Default Info	Adjustable Range
Rotisserie	<p>Step 1: >>> PREHEAT</p> <p>Step 2: Upper and Lower Heating Elements + Fan + Rotisserie</p> <p>Step 3: Upper and Coil Heating Elements + Fan + Rotisserie</p> 	<p>Temperature 375°F</p> <p>Time 30 mins</p> <p>Fan on</p> <p>Rotisserie on</p> <p>Wattage 1010W</p>	<p>120°F~450°F (unit: 5°F)</p> <p>1 min~2 hours:</p> <ul style="list-style-type: none"> 1~59 mins (unit: 1 min), 1~2 hours (unit: 5 mins) <p>enabled</p> <p>disabled</p> <p>• recommended to use rotisserie fork set / in position 3</p>
Slow Cook	<p>Step 1: >>> PREHEAT Step 2: Upper and Lower Heating Elements</p> 	<p>Temperature 225°F</p> <p>Time 4 hours</p> <p>Fan off</p> <p>Wattage 1450W</p>	<p>225°F~275°F (unit: 25°F)</p> <p>2~10 hours (unit: 30 mins)</p> <p>enabled</p> <p>• recommended to use baking rack to support other cooking vessels / in position 5</p>
Roast	<p>Step 1: >>> PREHEAT Step 2: Upper and Lower Heating Elements</p> 	<p>Temperature 350°F</p> <p>Time 1 hour</p> <p>Fan off</p> <p>Wattage 1450W</p>	<p>120°F~450°F (unit: 5°F)</p> <p>1 min~4 hours:</p> <ul style="list-style-type: none"> 1~59mins (unit: 1 min), 1~4 hours (unit: 5 mins) <p>enabled</p> <p>• recommended to use baking rack and tray / in position 5</p>
Dehydrate	<p>Step 1: >>> PREHEAT Step 2: 2 Heating Elements alternately work + Fan</p> 	<p>Temperature 120°F</p> <p>Time 6 hours</p> <p>Fan on</p> <p>Wattage 730W</p>	<p>85°F~175°F (unit: 1°F)</p> <p>30 mins~72 hours (unit: 30 mins)</p> <p>disabled</p> <p>• recommended to use air fry basket / in position 1, 4, 5</p>
Reheat	<p>Step 1: Upper and Lower Heating Elements</p> 	<p>Temperature 320°F</p> <p>Time 15 mins</p> <p>Fan off</p> <p>Wattage 1450W</p>	<p>120°F~450°F (unit: 5°F)</p> <p>1 min~2 hours</p> <ul style="list-style-type: none"> 1~59mins (unit: 1 min), 1~2 hours (unit: 5 mins) <p>enabled</p> <p>• recommended to use baking rack / in position 5</p>
Warm	<p>Step 1: Upper and Lower Heating Elements</p> 	<p>Temperature 160°F</p> <p>Time 1 hour</p> <p>Fan off</p> <p>Wattage 1450W</p>	<p>default and not adjustable</p> <p>1 min~4 hours</p> <ul style="list-style-type: none"> 1~59mins (unit: 1 min), 1~4 hours (unit: 5 mins) <p>disabled</p> <p>• recommended to use baking rack, baking tray or air fry basket / in position 5</p>

START TO TRY YOUR OVEN

7. Operation Instructions

Step A Put the prepared food inside your oven properly

» Choose the desired position for cooking accessories:

- 1 BROIL\DEHYDRATE
- 2 TOAST\BAGEL
- 3 ROTISserie
- 4 AIRFRY\DEHYDRATE
- 5 REHEAT\BAKE\ROAST
WARM\PIZZA\DEHYDRATE
SLOW COOK



NOTE:

Before starting the oven, **ALWAYS** keep the crumb tray below the lower heating elements to collect the grease and liquid released from the food during cooking.

» To Use Basket, Rack and Pan:

- › First, check that the crumb tray is below the heating elements.
- › Then, refer to the mode description and use the recommended oven accessories in the proper positions.

Fry Basket



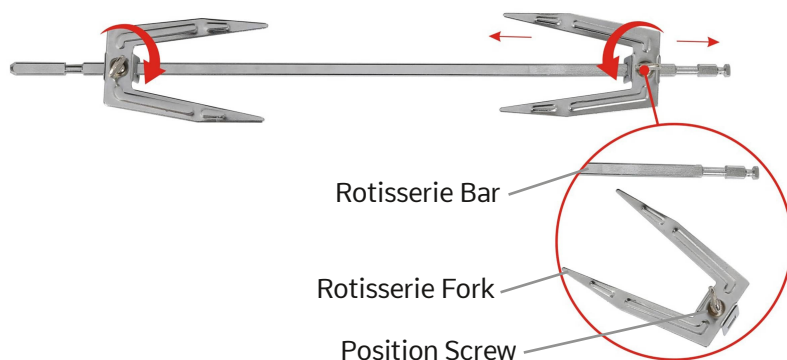
Baking Pan



Baking Rack



» To Use Rotisserie Fork Set:



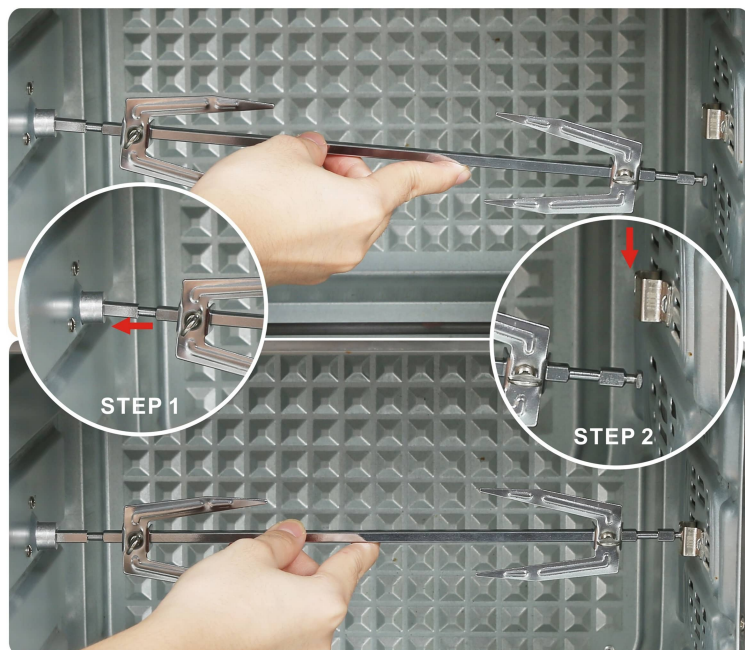
STEP 1

- › Unscrew Position Screws in Rotisserie Forks and remove Rotisserie Forks from Rotisserie Fork Set.

STEP 2

- › Insert Rotisserie Bar into the food.
- › Insert Rotisserie Forks into the food, and tighten Position Screws.

» To Install Rotisserie Fork Set:



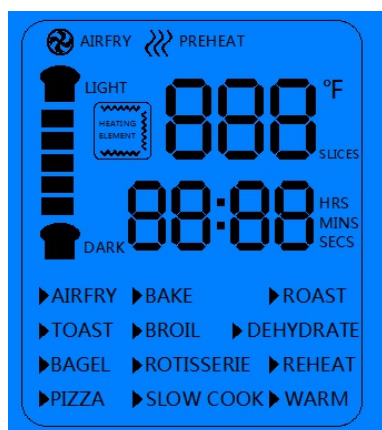
STEP 1

- › Insert the longer end of Rotisserie Fork Set into the left Rotisserie Slot.

STEP 2

- › Slide the shorter end of Rotisserie Fork Set into the right Rotisserie Slot.

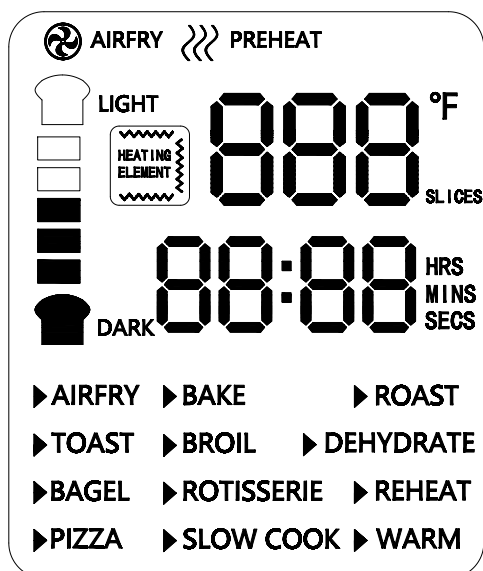
Step B Plug the power cord into the outlet



First time powered on, the oven enters the standby mode, and you will find:

- › The oven buzzer rings once.
- › The digital screen displays fully for 4 seconds, and enters the standby mode interface.
- › The screen turns blue.
- › And the touch pad indicator light is always on.

Step C To select modes

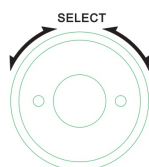


To select modes on the main menu:

Rotate the function selection knob clockwise or counterclockwise.

Available modes on the main menu:

AIRFRY, TOAST, BAGEL, PIZZA, BAKE, BROIL, ROTISSEIRIE, SLOW COOK, ROAST, DEHYDRATE, REHEAT, WARM.



TIPS:

Refer to the mode descriptions, and then rotate the mode selection knob clockwise or counterclockwise to choose the modes you need.

Step D To adjust the selected mode

Example 1

- 1 First, enter Air Fry mode, and you will find:



- › The Air Fry icon flashes.
- › The screen displays default info: 400°F, 18 mins.

NOTE: Except Toast and Bagel mode, other modes can also refer to example 1.

Example 2

- 1 First, enter Toast mode, and you will find:



- › The Toast icon flashes.
- › The screen displays default info: 4 slices, 5 min 55 secs.

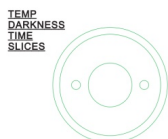
NOTE: Bagel mode can also refer to example 2.

» Adjust the cooking temperature

- 2 Next, to increase or decrease temperature:

- › Rotate Temp/Time/Slices/Darkness knob.

- › And you will see temperature keeps flashing.



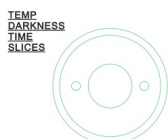
» Adjust the cooking time

- 3 After temperature is selected, to increase or decrease time:

- › Press Temp/Time/Slices/Darkness knob once.

Rotate Temp/Time/Slices/Darkness knob.

- › And you will see time keeps flashing.



» Adjust the slices of your toast

- 2 Next, to increase or decrease slices:

- › Rotate Temp/Time/Slices/Darkness knob.

- › And you will see the number of slices and time keep flashing at the same time.



» Adjust the darkness of your toast

- 3 After the number of slices is selected, to increase or decrease darkness:

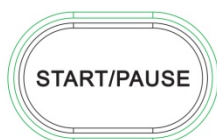
- › Press Temp/Time/Slices/Darkness knob once.

Rotate Temp/Time/Slices/Darkness knob.

- › And you will see darkness scale and time keep flashing at the same time.



Step E To start the selected mode



After the time or darkness is selected, press the Start/Pause button, then you will see:

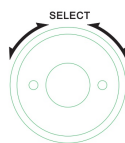
- › The oven buzzer rings once.
- › And the screen turns orange color.
- › Then the oven starts working.

TIPS:

Before working:

To return to the main menu

- Rotate the mode selection knob clockwise or counterclockwise.



During working:

To cancel the selected mode:

- Press the mode selection knob once.

Turn off the display screen:

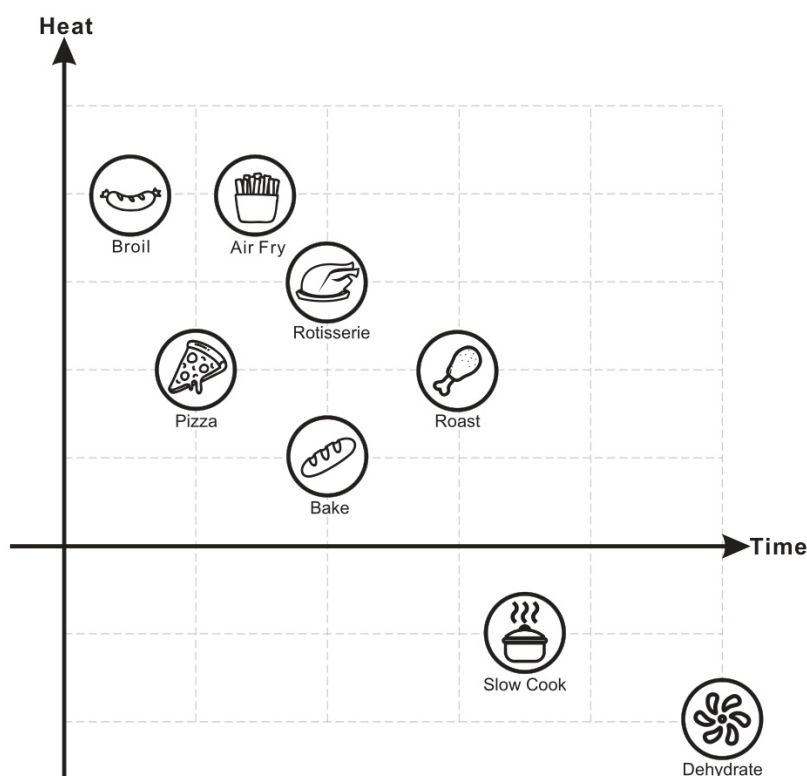
- Press the mode selection knob and hold for 3 seconds.

To adjust the temperature/darkness and time again:

- Press the start/pause button again.
- Then rotate and press Temp/Time/Slices/Darkness knob to adjust.



8. Cooking Reference Guide



Tips:

- The chart on the left shows 8 modes together with different heat range and average cooking time range.
- As provided below, you can refer to the approximate cooking time for 7 modes in the chart and readjust the time and temperature according to your needs.

According to your desired flavor, moisture, and the type of food, compare and choose the needed modes, for example:

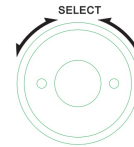
- If you need higher heat for your food, refer to the left chart, and choose the modes on the upper side.
- If you need shorter time for your food to keep more moisture, refer to the left chart, and choose the modes on the left side.

Mode	Suitable Items	Examples	Cook Time (After preheating)
Broil	Thin slices/Fully cooked food	Cheese, Ham, Bacon, etc.	8~16 mins or until hot or cheese melts
Air Fry	Breaded meat/Frozen snacks/Pastries/Vegetables/Small cut of meat	Breaded chicken, Frozen fries, Steak, Salmon, Shrimp, Biscuit, Ground meat, Burgers, Fresh mushroom, etc.	10~30 mins or until golden brown or the breading is crispy
Rotisserie	Large pieces of meat or Poultry/Stuffed pastries	Whole chicken, Chicken legs or wings, Lamb/beef ribs, etc.	25~50 mins or until golden brown
Roast			40 mins~1.5 hours or until golden brown
Pizza		Bread Dough, Cake, Pie, Pizza Dough, etc.	15~30 mins or until golden brown
Bake			30~50 mins or until golden brown
Slow Cook	Large and tough cut of meat/Creamy dishes/Stew in pot	Chicken bones stock, Lasagna, Vegetable/meat stew, etc.	3 hours~6 hours or until the food is tender or creamy inside

9. Other Modes:

Sleep Mode

- › Before starting the oven, press the mode selection knob and hold for 3 seconds, and the digital screen will enter sleep mode.
- › To unlock sleep mode, rotate the mode selection knob in any direction or press once.



MAINTAIN YOUR OVEN PROPERLY

10. Cleaning and Maintenance

Cleaning

» Before Cleaning

- Before cleaning or replacing the bulb, to avoid possible electric shock, please turn off the power and unplug the power cord, then wait for the oven to cool down to room temperature.

» Cleaning the Inner Wall

- Do **ALWAYS** keep the inner cavity clean. After cooking, clean the grease around the inner cavity.
- **DO NOT** use rough and abrasive lotions. If the inner wall of the oven is dirty, use soft lotion.
- **DO NOT** use hard materials for cleaning. When food or grease stains splash on the inner wall, wipe it off with a damp cloth.
- **DO NOT** leave water in the device and keep the inner wall dry.

» Cleaning the Glass Door

- To clean the glass door of the oven, please use a soft damp cloth.
- Often clean the sealing surface of the door, and wipe it with a soft dry cloth.
- **DO NOT** use rough detergent or sharp cleaning appliances to clean the glass door.

» Cleaning the Baking Tray

- **DO NOT** use metal or abrasive cleaning materials for cleaning, as this will damage the enamel coating on the surface of the baking tray.

Maintenance

- If not used for a long time, unplug power cord, clean the inner cavity and place the oven in a ventilated and dry environment without corrosive gases.
- Keep all the air outlet openings of the oven unblocked, and the outer housing **MUST NOT** cover other items.
- **DO NOT** insert metal or any other external objects (such as iron wires/fingers) into the air outlet and inlet openings of the digital oven, otherwise it may cause electric shock and injury.
- If metal or any other external object is inserted into the product accidentally, please unplug and contact our after-sales service center.

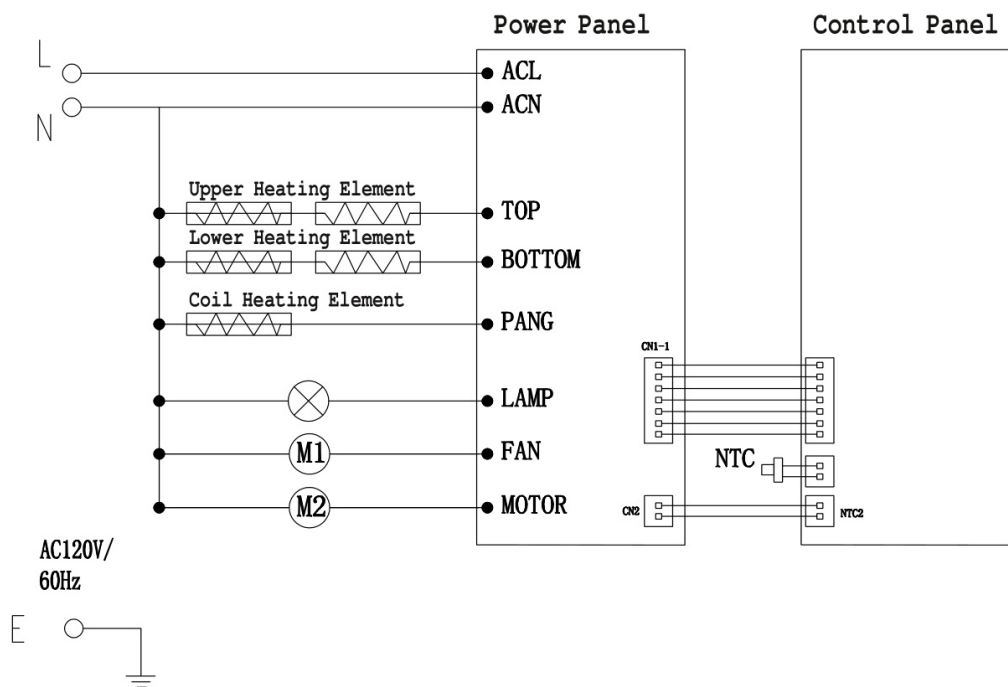
Repair

- When this appliance malfunctions, repair **MUST** be inspected by professional maintenance staff.
- **DO NOT** disassemble the oven for repair and modification by yourself.

11. Accessories & Technical Specification

Accessories					
Crumb Tray	Baking Tray	Baking Rack	Tray Handle	Rotisserie Fork	Fry Basket
●	●	●	×	●	●
Model Number		Rated Voltage and Rated Current			Rated Capacity
A05000		120V~60Hz			32L
Hot Air Convection		Maximum Power	Power for coil heating		Power for upper and lower heating
1750W		1750W	300W		1450W
Executive Standard: UL 1026:2012					

12. Circuit Schematics



13. Troubleshooting Guide

Problems	Possible Causes	Solutions
The digital screen displays E:01	Sensor Circuit Problem	Contact the after-sales department for maintenance
Oven does not work	<ol style="list-style-type: none"> The oven is not plugged in or powered on. Bad contact of outlet. 	<ol style="list-style-type: none"> Plug the power cord into the outlet. Try another outlet.
Food is undercooked	<ol style="list-style-type: none"> Cooking time is too short. Cooking food of different sizes. Cooking temperature is too low. 	<ol style="list-style-type: none"> Increase the cooking time properly. Try to cut food into even sizes. Increase the cooking temperature properly.
Smoke or steam comes out of oven	<ol style="list-style-type: none"> Without preheating the empty oven for the first time use. The oven is not cleaned and left with stains. Baking the food with grease and moisture. 	<ol style="list-style-type: none"> For the first time use, select any modes with preheat feature and keep the empty oven working for at least 10 minutes. After using, ALWAYS remove the stains inside the oven. The grease and moisture will be released from food during cooking. When the grease touches the heating elements, it burns and smoke comes out. This is normal.