

# comfee

## AIR FRYER OVEN



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INSTRUCTION MANUAL

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CO-F25A1

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# IMPORTANT INSTRUCTIONS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or any electrical parts in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility 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.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn any control to " off ", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Use extreme caution when removing tray or disposing of hot grease.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating parts, creating a risk of electric shock.
16. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
17. A fire may occur if the toaster-oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
20. Do not place any of the following materials in the oven: (that is, paper, cardboard, plastic, and the like).

21. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
22. Caution-To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.
23. Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before handling.
24. Avoid contacting moving parts.
25. For household use only.
26. During operation, press " START/PAUSE " can pause cooking.

## SAVE THESE INSTRUCTIONS

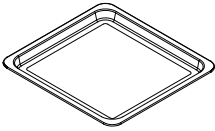
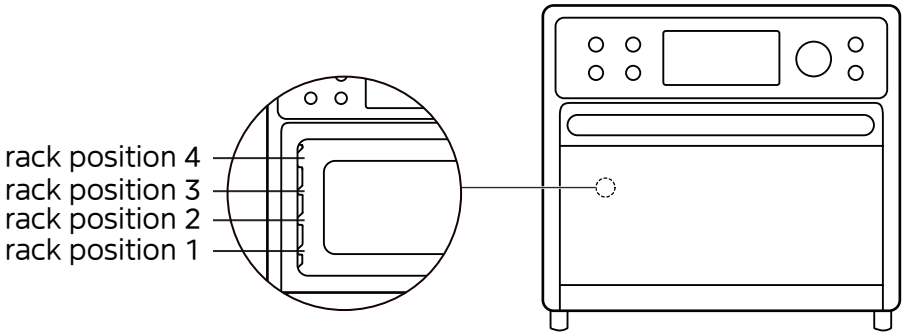
## SPECIFICATIONS

MODEL	CO-F25A1
RATED VOLTAGE	120 V~ 60 Hz
POWER	1600 W

# SHORT CORD INSTRUCTION (DETACHABLE POWER-SUPPLY CORD)

1. A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a longer 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.
  - The appliance is grounded type, the extension cord should be a grounding-type 3-wire cord.

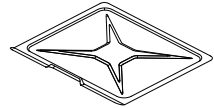
# PARTS AND ACCESSORIES



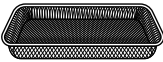
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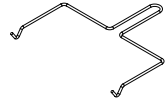
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4



5



6

## 1. Baking tray

The baking tray can be placed in 1-4 rack position. Hand-wash recommended.

## 2. Baking rack

The baking rack can be placed in 1-4 rack position. (Please use concave upward). Hand-wash recommended.

## 3. Crumb tray

Always place below the bottom heating element. Hand-wash recommended.

## 4. Air fry basket

For air fry and dehydrate functions. The air fry basket should be placed in the 3 or 4 rack position unless a recipe states otherwise. Hand-wash recommended.

## 5. Rotisserie Fork

Used to roast a whole chicken( ≤ 4 lbs) or a big piece of meat. Hand-wash recommended.

## 6. Rotisserie Kit

Used to remove rotisserie fork. Hand-wash recommended.

# CONTROL PANEL

### Light

Switching an internal light on/off while cooking. Press and hold " LIGHT " for 3 seconds to enter the MUTE mode

### Function

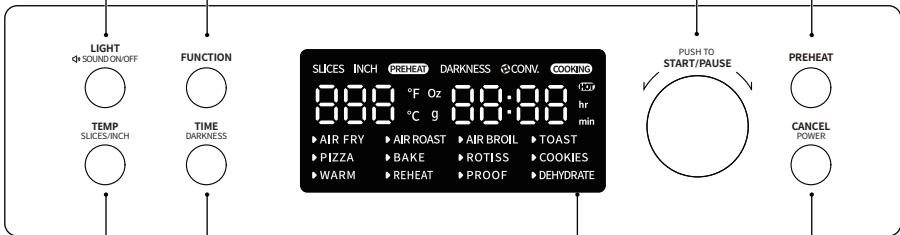
Press this button to enter the function selection state

### Start/Pause button and Time/Temperature/Function Selector Knob

Turn to select desired settings. Press to start cooking

### Preheat

Press this button to select preheat function



### Temperature

Press this button to adjust temperature

### Time

Press this button to adjust time

### Display Screen

### Cancel/Power

During cooking, Press this button to return to standby. In the waiting mode or at the end of cooking, Press this button for ECO mode to activate

### Slices/Inch

Adjust the amount of toast and size of pizza

### Darkness

Adjust the darkness on toast

# BEFORE FIRST USE

1. Unpack the electric oven and remove all packaging materials.
2. Wash the baking rack and baking tray in warm soapy water. Wipe the inside of the oven with a damp cloth or sponge. Blot dry with the paper towels to sure the oven is dry before using it.
3. Place the oven on a flat counter or other stable surface. **DO NOT OPERATE ON THE SAME CIRCUIT WITH ANOTHER APPLIANCE.**
4. Before working, place the crumb tray under the bottom heating pipes.
5. Make sure the crumb tray is properly installed before using it.
6. For the first time usage, press the "FUNCTION" button to select bake, press temp. button then turn the knob to 450°F, press time button then turn the knob to 15 minutes. This will burn off any oil still on the oven.  
(NOTE: The oven may smoke during process. This is normal for a new oven and will not last more than 10-15 minutes).

# OPERATION INSTRUCTION

## PRODUCT FUNCTIONS

FUNCTION	DESCRIPTIONS	ACCESSORIES	RACK POSITION	FOOD TO COOK
AIR FRY	Make fast, extra-crispy foods with little to no added oil	Air Fry Basket	3 or 4	Best for french fries, chicken wings, nuggets, and frozen food
AIR ROAST	Achieve a crispy outside and perfectly cooked inside for a variety of meats, poultry and veggies	Baking Tray	2 or 3	Best for sheet pan meals, small-cut proteins and veggies
AIR BROIL	Broil meat and fish and evenly browns the tops of casseroles.	Baking Tray	2 or 3	Best for nachos, thin cuts of meat and fish, and casserole finishing
TOAST	Evenly toast to your perfect level of darkness	Baking Rack	3	Best for bread slices (up to 9 slices)
PIZZA	Melts and browns cheese and toppings, while getting crust crispy	Baking Tray or Rack	2	Pizza
BAKE	Achieve overall even cooking and browning.	Baking Tray	1 or 2	Best for baking cakes, muffins, brownies and pastries
ROTISS	Rotate and roast whole chicken	Rotisserie Fork (with Baking Tray at the bottom rack position )	Rotisserie Slot	Best for whole roast chicken( ≤ 4 lbs)



COOKIES	Bake and evenly brown cookies and other baked goods	Baking Tray	2	Best for baking cookies and other ready-to-bake crescent rolls, cinnamon rolls, biscuits and strudels
WARM	Keep food warm and prevent bacterial growth	Baking Tray or Rack	2	Prevents cooked food from getting cold.
REHEAT	Heat leftovers without overcooking	Baking Tray	2	Best for leftover meals
PROOF	Precisely hold low temperature to provide an ideal environment for proofing	Baking Tray	1 or 2	Best for proofing dough, bread, rolls and pizza
DEHYDRATE	Evenly dry out food without cooking	Air Fry Basket	3 or 4	Best for jerky, dried fruit and vegetable chips

## PRODUCT SETTING

COOKING FUNCTION	DEFAULT TEMP.	TEMP. RANGE	DEFAULT TIME	TIME RANGE	PREHEAT
AIR FRY	400°F	150°F-450°F	15min	1min-1hour	✓
AIR ROAST	400°F	150°F-450°F	15min	1min-1hour	✓
AIR BROIL	400°F	200°F-450°F	15min	1min-1hour30min	✓
TOAST	/	/	/	/	✗
PIZZA(6 inches)	400°F	/	9min	1min-1hour30min	✗
PIZZA(9 inches)			9min30sec		
PIZZA(12 inches)			10min		
BAKE	350°F	150°F-450°F	10min	1min-2hours	✓
ROTISS	400°F	150°F-400°F	1hour	1min-2hours	✓
COOKIES	375°F	150°F-450°F	10min	1min-2hours	✓
WARM	160°F	120°F-180°F	2hours	1hour-4hours	✗
REHEAT	350°F	150°F-400°F	3min	1min-20min	✗
PROOF	100°F	80°F-110°F	50min	1min-9hours	✗
DEHYDRATE	150°F	90°F-200°F	4hours	1hour-24hours	✗

## FUNCTION OPERATION

### Note

1. When the oven is plugged into an outlet, the buzzer will sound once.
2. During cooking, you can press "CANCEL/POWER" to cancel cooking.
3. In the end of cooking, the buzzer will sound 3 times and "End" will display.
4. Always remove food with oven mitts. The food and oven will turn very hot.

## MUTE MODE

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In mute mode, when you press any button, it does not make a sound. When the oven is plugged into an outlet and in standby mode, the default mode is sound on.

To activate the mute mode:

In waiting state, press and hold "LIGHT" button for 3 seconds, the buzzer will sound once.

To deactivate the mute mode:

In mute state, press and hold "LIGHT" button for 3 seconds, the buzzer will sound once.

## ECO MODE

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When the oven is plugged into an outlet and in standby mode, the default mode will not enter ECO mode.

To enter ECO mode:

1. In waiting state or at the end of cooking, the screen will turn off if there is no operation within 10 minutes.
2. In waiting state, press "CANCEL/POWER", the screen will turn off.

To cancel ECO mode:

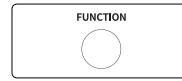
In ECO mode, you can press any button or open the door to cancel it.

## HOW TO PREHEAT

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You can quickly start cooking all the functions WITHOUT preheating. However, it is suggested to preheat for better cooking results with these functions, including Air Fry, Air Roast, Air Broil, Bake, Rotiss and Cookies.

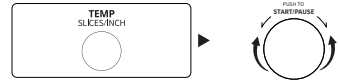
1. Press the "FUNCTION" button to select function.



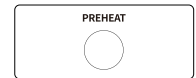
2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



4. Press the "PREHEAT" button to start preheating. When preheat temperature arrives, the buzzer will sound 5 times.

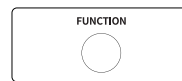


5. Place the food into the oven and close the door, the oven starts cooking automatically.

## AIR FRY FUNCTION

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1. Press the "FUNCTION" button to select "AIR FRY".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



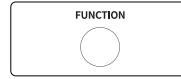
4. Press the "START/PAUSE" button to start cooking.



## AIR ROAST FUNCTION

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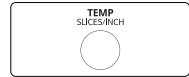
1. Press the "FUNCTION" button to select "AIR ROAST".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



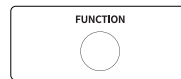
4. Press the "START/PAUSE" button to start cooking.



## AIR BROIL FUNCTION

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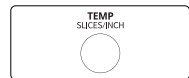
1. Press the "FUNCTION" button to select "AIR BROIL".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



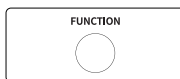
4. Press the "START/PAUSE" button to start cooking.



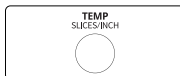
## TOAST FUNCTION

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1. Press the "FUNCTION" button to select " TOAST ".



2. Press the "TEMP/SLICES/INCH" button then turn the knob to select the slice of bread (1-9 slices).



3. Press the "TIME/DARKNESS" button then turn the knob to select the darkness level.



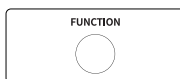
4. Press the "START/PAUSE" button to start cooking.



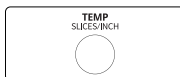
## PIZZA FUNCTION

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1. Press the "FUNCTION" button to select " PIZZA ".



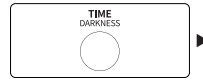
2. Press the "TEMP/SLICES/INCH" button then turn the knob to select the size of pizza (6 inches, 9 inches, 12 inches).



3. Press the "START/PAUSE" button to start cooking.



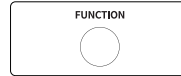
4. During cooking, press the "TIME/DARKNESS" button then turn the knob to select the cooking time. The default time is 10 min for 12 inches.



## BAKE FUNCTION

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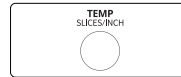
1. Press the "FUNCTION" button to select "BAKE".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



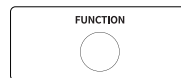
4. Press the "START/PAUSE" button to start cooking.



## ROTISS FUNCTION

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1. Press the "FUNCTION" button to select "ROTISS".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



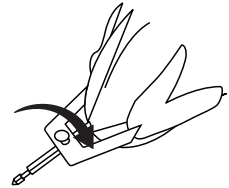
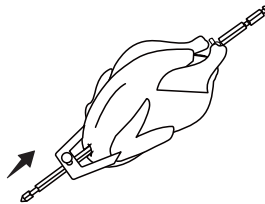
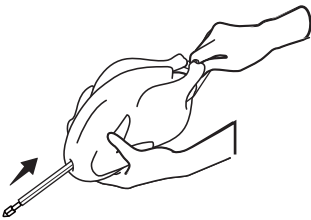
4. Press the "START/PAUSE" button to start cooking.



Note: Place the baking tray on the rack position 1. This will catch all the drippings from the food that is on the rotisserie forks as it cooks. Do Not attempt to use the rotiss function without placing the baking tray on the correct rack position.

## ROTISS FUNCTION USING THE ROTISSERIE FORK

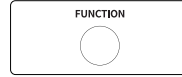
1. Place the whole chicken (or other food item) on the rotisserie shaft. Place the rotisserie forks on either side of the shaft and insert them into the chicken to secure it on the shaft. Tighten the knobs on the forks to secure them.
2. Use the rotisserie handle to place the chicken inside the oven, securing both ends of the rotisserie shaft into the rotisserie slots. Close the oven door.



## COOKIES FUNCTION

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1. Press the "FUNCTION" button to select " COOKIES " .



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



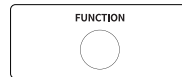
4. Press the "START/PAUSE" button to start cooking.



## WARM FUNCTION

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1. Press the "FUNCTION" button to select " WARM " .



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



4. Press the "START/PAUSE" button to start cooking.

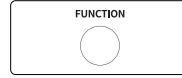




## REHEAT FUNCTION

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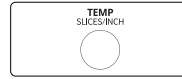
1. Press the "FUNCTION" button to select " REHEAT ".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



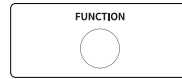
4. Press the "START/PAUSE" button to start cooking.



## PROOF FUNCTION

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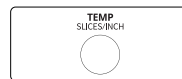
1. Press the "FUNCTION" button to select " PROOF ".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



4. Press the "START/PAUSE" button to start cooking.

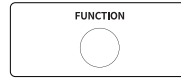


Note: If the oven displays "HOT", the temperature in the oven is higher than the temperature you set. Please open the oven door to lower heat before operating.

## DEHYDRATE FUNCTION

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1. Press the "FUNCTION" button to select " DEHYDRATE ".



2. Press the "TIME/DARKNESS" button then turn the knob to select the cooking time.



3. Press the "TEMP/SLICES/INCH" button then turn the knob to select the temperature.



4. Press the "START/PAUSE" button to start cooking.



# HOW TO USE

- Place the baking rack and baking tray in position that will accommodate the height of the food to be cooked.
- The food must be put into the baking tray to avoid the fire danger that caused by the accumulation of food chipping on the heating pipes.
- Make sure that you always use an ovenproof container in the oven, never use plastic or cardboard containers in the oven.
- Clean the heating pipes periodically.
- Never use glass or ceramic pans or lids.
- DO NOT let juice run to the bottom of the oven. Use the crumb tray when cooking.
- Set the temperature as suggested by the recipe or as desired.
- Securely shut the door and set the cooking time to begin operating the oven.

# CARE AND CLEANING

With reasonable care and cleaning, your appliance will retain its appearance and remain fully functioning for a long time. We will explain here how you should correctly care for and clean your appliance. Do not use glass cleaners or metal/glass scrapers for cleaning.

- Before cleaning, unplug the oven and allow it to cool completely.
- Wash all the accessories with mild, soaped water including the baking rack and the baking tray.
- Do not use abrasive cleansers, scrubbing brushes and chemical cleaner as these will cause damage to the non-stick coating of baking tray.
- Using a wet cloth to wipe the inner of the oven.
- To clean the door by using a wet cloth saturated with detergent or soap.
- Never immerse the oven in water or other liquid.
- Any other servicing should be performed by an authorized service representative.

# TROUBLESHOOTING & FAQ

## ERROR MESSAGES

When the screen display "E01" "E02" or "E03"

- Power off the oven and call Customer Service at 1-844-224-1614, or E-mail to [officialservice@comfeeappliance.com](mailto:officialservice@comfeeappliance.com) and have the product on hand when you call.

## FAQ

### Why won't the oven turn on?

- Make sure the power cord is securely plugged into the outlet.
- Insert the power cord into a different outlet.
- Reset the circuit breaker if necessary.
- Press the power button.

### Why is my food undercooked or overcooked

- Do not add food oven recommended preheat time is complete. For best results, check progress throughout cooking, and remove food if desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.
- This oven cooks faster than a traditional oven. Always keep an eye on your food while cooking.

### Why do the heating elements appear to be turning on and off?

- This is normal. The oven is designed to control temperature precisely for every function by adjusting the heating elements' power levels.

### Why is steam coming out from the oven door?

- This is normal. The door is vented to release steam created by foods with a high moisture content.

### Why is water dripping onto the counter from under the door?

- This is normal. The condensation created by foods with a high moisture content (such as frozen breads) may run down the inside of the door and drip onto the counter.

### Why is there noise coming from the control panel or back of oven?

- When the oven is hot, a fan turns on to cool down the control panel.

### Why does the oven sound like it is still running even though the power is off?

- The cooling fan may continue to run even after the oven has been turned off. This is a normal function and should not be a source of concern.