



AIR FRYER OVEN



INSTRUCTION MANUAL

CFO-SA231

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IMPORTANT SAFETY 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 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, 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 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: (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 handing.
- 24. Avoid contact with moving parts.
- 25. For household use only.
- 26. During operation, Press " START/PAUSE " to pause cooking.

SAVE THESE INSTRUCTIONS

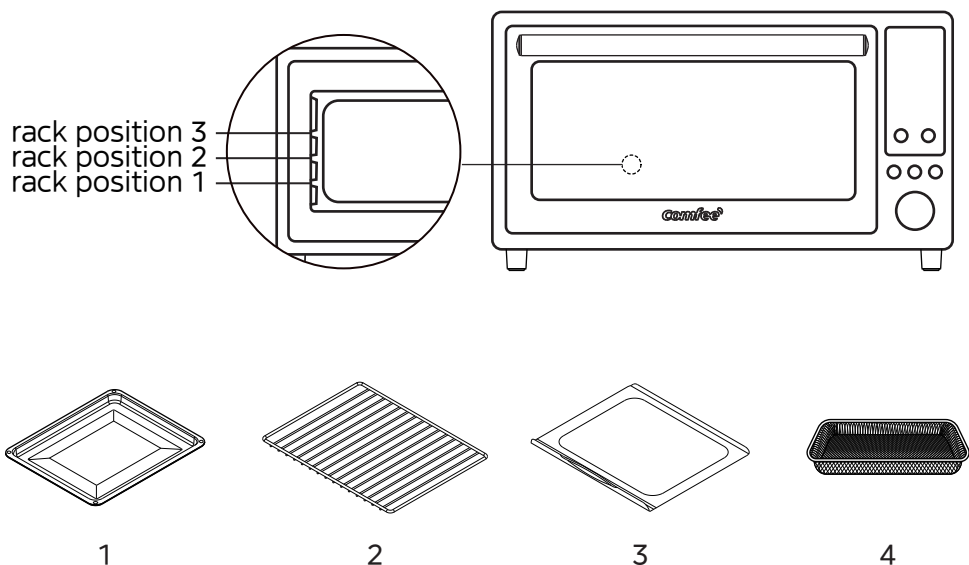
SPECIFICATIONS

MODEL	CFO-SA231
RATED VOLTAGE	120 V~ 60 Hz
POWER	1750 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 of 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



1. Baking tray

The baking tray can be placed in 1-3 rack position. Hand-wash recommended.

2. Baking rack

The baking rack can be placed in 1-3 rack position. Hand-wash recommended.

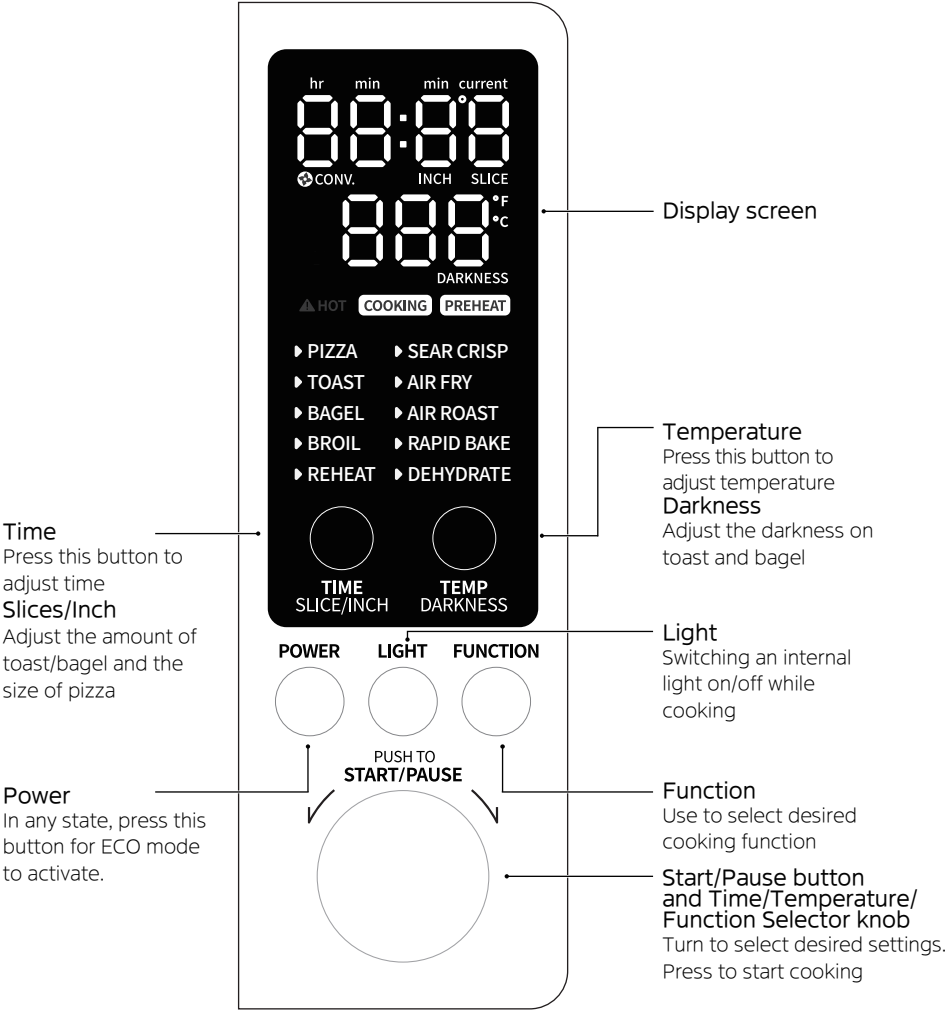
3. Crumb tray

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

4. Air fry basket

For air fry and dehydration functions. The air fry basket should be placed in the 2 or 3 rack position unless a recipe states otherwise. Hand-wash recommended.

CONTROL PANEL



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 make 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 elements.
- 5. Make sure the crumb tray is properly installed before using it.
- 6. For the first time usage, press the "FUNCTION" button to select broil, press the temp. button then turn the knob to 450°F, press the 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
PIZZA	Melts and browns cheese and toppings, while getting crust crispy	Baking Rack	2	Frozen Pizza
TOAST	Evenly toast to your perfect level of darkness	Baking Rack	2	/
BAGEL	Evenly toast to your perfect level of darkness	Baking Rack	2	/
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
REHEAT	Heat leftovers without over cooking	Baking Tray	1	Best for leftover meals
SEAR CRISP	Achieve contact searing with proteins and fresh pizza	Baking Tray	3 (for thin pieces) or 2 (for thick pieces)	Best for homemade pizza or proteins

AIR FRY	Make fast, extra-crispy foods with little to no added oil	Air Fry Basket	3	Best for french fries, chicken wings and nuggets, and frozen food
AIR ROAST	Achieve a crispy outside and perfectly cooked inside for a variety of meats, poultry and veggies	Baking Tray	3 (for thin pieces) or 2 (for thick pieces)	Best for sheet pan meals, small-cut proteins and veggies
RAPID BAKE	Bake and evenly browns cookies and other baked treats	Baking Tray or Baking Rack with other baking accessories	3 (for thin pieces) or 2 (for thick pieces)	Best for baking cakes, muffins, brownies and pastries
DEHYDRATE	Evenly dry out food without cooking	Air Fry Basket	3	Best for jerky, dried fruit and vegetable chips

PRODUCT SETTING

COOKING FUNCTION	DEFAULT TEMP.	TEMP. RANGE	DEFAULT TIME	TIME RANGE	PREHEAT	CONV. FAN
PIZZA(6 inches)	410°F	150°F-450°F	8min40sec	1min-30min	✗	N
PIZZA(9 inches)			9min			
PIZZA(12 inches)			10min30sec			
TOAST	/	/	/	/	✗	N
BAGEL	/	/	/	/	✗	N
BROIL	350°F	200°F-450°F	10min	1min-30min	✗	N
REHEAT	300°F	150°F-400°F	15min	1min-2hours	✗	N
SEAR CRISP	450°F	200°F-500°F	20min	1min-2hours	✓	N
AIR FRY	400°F	150°F-450°F	20min	1min-1hour	✗	Y
AIR ROAST	380°F	150°F-450°F	25min	1min-1hour	✗	Y
RAPID BAKE	350°F	150°F-450°F	30min	1min-2hours	✓	N
DEHYDRATE	120°F	90°F-200°F	6hours	1min-24hours	✗	Y

FUNCTION OPERATION

Note:

1. When the oven is plugged into an outlet, the buzzer will sound once.
2. During cooking, you can press " START/PAUSE " to pause 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.

ECO MODE

To enter ECO mode:

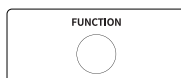
1. The end of cooking, the screen will turn off if there is no operation within 10 minutes.
2. Function setting status, the screen will turn off if there is no operation within 5 minutes.
3. In any state, press "Power ", and the screen will turn off.

To cancel ECO mode:

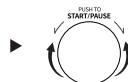
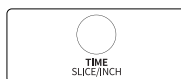
In ECO mode, you can press any button to cancel it.

PIZZA FUNCTION

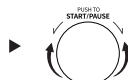
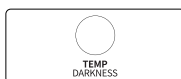
1. Press the "FUNCTION" button to select " PIZZA ".



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



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



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

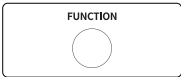


5. During cooking, press the " TIME/SLICE/INCH or TEMP/DARKNESS" then turn the knob to adjust cooking time or temperature.

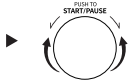
Note:Frozen pizzas will cook 20%-30% faster than average box recommended time. Use box recommended temperature. Always keep an eye out on food while cooking.

TOAST FUNCTION

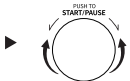
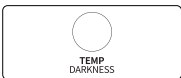
1. Press the "FUNCTION" button to select " TOAST ".



2. Press the "TIME/SLICE/INCH" button then turn the knob to select the slice of bread (1-6 slices).



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



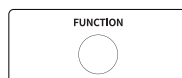
4. Press the "START/PAUSE" button to start cooking.



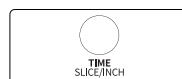
5. The temperature and time can't be adjusted during cooking.

BAGEL FUNCTION

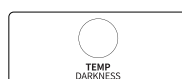
1. Press the "FUNCTION" button to select " BAGEL ".



2. Press the "TIME/SLICE/INCH" button then turn the knob to select the number of bagels (2/4/6 halves).



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



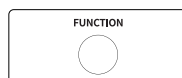
4. Press the "START/PAUSE" button to start cooking.



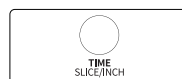
5. The temperature and time can't be adjusted during cooking.

BROIL FUNCTION

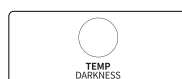
1. Press the "FUNCTION" button to select " BROIL ".



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



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



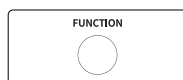
4. Press the "START/PAUSE" button to start cooking.



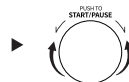
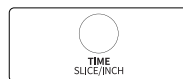
5. During cooking, press the " TIME/SLICE/INCH or TEMP/DARKNESS" then turn the knob to adjust cooking time or temperature.

REHEAT FUNCTION

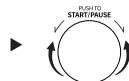
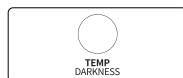
1. Press the "FUNCTION" button to select " REHEAT ".



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



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



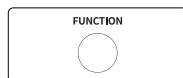
4. Press the "START/PAUSE" button to start cooking.



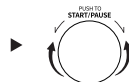
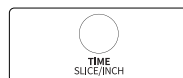
5. During cooking, press the " TIME/SLICE/INCH or TEMP/DARKNESS " then turn the knob to adjust cooking time or temperature.

SEAR CRISP FUNCTION

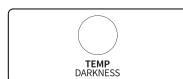
1. Press the "FUNCTION" button to select "SEAR CRISP".



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



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



4. Insert the baking tray into the rack position 3 of the oven to let the baking tray preheat with oven.
(Caution, baking tray will be hot).

5. Press the "START/PAUSE" button to start preheating.
When preheat temperature is reached, the buzzer will sound 5 times. Place the food in the oven and close the door, cooking time will start counting down.

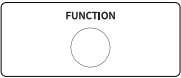


6. During cooking, press the "TIME/SLICE/INCH or TEMP/DARKNESS" then turn the knob to adjust cooking time or temperature.

Note: SEAR CRISP function requires preheating the baking tray. When preheat temperature is reached, the buzzer will sound 5 times and cooking time will start counting down. DO NOT place food inside oven until preheat is finished. When the preheating is over, the oven will go into sear crisp mode, and the COOKING light will illuminate. Refer to the Quick Start Guide for more guidance on times and temperature adjustments.

AIR FRY FUNCTION

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



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



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



4. Place food on the air-fry basket and put it in the oven, with or without the baking pan in bottom rack position to catch drippings.

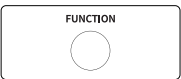
5. Press the "START/PAUSE" button to start cooking.



6. During cooking, you may need to flip food over halfway through cooking for more even cooking. Press the "TIME/SLICE/INCH or TEMP/DARKNESS" then turn the knob to adjust cooking time or temperature.

AIR ROAST FUNCTION

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



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



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



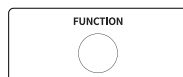
4. Press the "START/PAUSE" button to start cooking.



5. During cooking, press the "TIME/SLICE/INCH or TEMP/DARKNESS " then turn the knob to adjust cooking time or temperature.

RAPID BAKE FUNCTION

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



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



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



4. Press the "START/PAUSE" button to start preheating. When preheat temperature is reached, the buzzer will sound 5 times. Place the food in the oven and close the door, cooking time will start counting down.

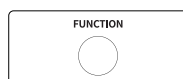


- During cooking, press the " TIME/SLICE/INCH or TEMP/DARKNESS " then turn the knob to adjust cooking time or temperature.

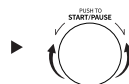
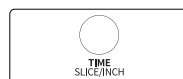
Note: RAPID BAKE function requires preheating the baking tray. When preheat temperature is reached, the buzzer will sound 5 times and cooking time will start counting down. DO NOT place food inside oven until preheat is finished. Food cooks at a lower temperature (30-50°F lower) than average box instruction. Time and temperature will also vary when using different types of baking accessories. Always keep an eye on your food while cooking.

DEHYDRATE FUNCTION

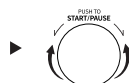
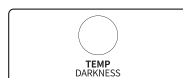
- Press the "FUNCTION" button to select "DEHYDRATE".



- Press the "TIME/SLICE/INCH" button then turn the knob to select the cooking time.



- Press the "TEMP/DARKNESS" button then turn the knob to select the temperature.



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



- During cooking, press the " TIME/SLICE/INCH or TEMP/DARKNESS " then turn the knob to adjust cooking time or temperature.

MEMORY FUNCTION

1. The setting of the cooking will be stored automatically. When you operate the same function next time, it will cook with the previous setting.
2. Toast and bagel function will only memorize the amount and darkness. Pizza function will memorize size.
3. In ECO mode, pressing any button will display the setting before.

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 is caused by the accumulation of food chipping on the heating elements.
- Make sure that you always use an ovenproof container in the oven. Never use plastic or cardboard containers in the oven.
- Clean the heating elements 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, soapy 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 interior of the oven.
- To clean the door use a wet cloth 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" or "E02"

- Power off the oven and call Customer Service at 1-844-224-1614, or E-mail to 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 until 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.

Tel: 866-646-4332

Email: officialservice@comfeeappliance.com