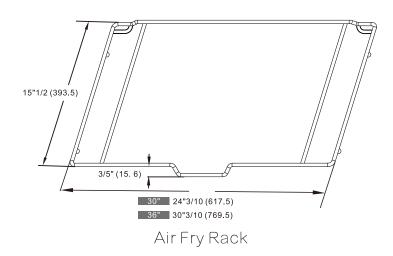


Baking pan



Air Fry Rack (1 piece)

Air Fry Basket (1 piece)

Baking Pan (1 piece)

Oven Rack (included in your Forno ranges already)

## Air Fryer

To cook your food to the perfect crispy-golden results, please follow the next steps:

- Step 1: Move 1 oven rack to the lowest position to hold the baking pan.
- Step 2: Place the baking pan on the bottom rack.
- Step 3: Put your food onto the air fry basket and spread it evenly in a single layer.
- Step 4: Place the air fry basket, filled with your food on the air fry rack, and insert them inthe middle position of the oven shelf, then close the door.
- Step 5: Turn on the convection fanand set theoven temperature between 325°F and 350°F, and watch closely to the cooking food.

## Tips:

- 1. Air Fry cooking requires little to no oil.
- 2. High-fat foods such as skin-on chicken wings, bacon or sausage can cause smoke whenusing the air fry component. Please add parchment paper or aluminum foil to the baking trayfor easy cleaning purpose.
- 3. Make sure the baking pan is right underneath of the air fry basket, working as the drip tray.
- 4. Check your food often, because air fry cooking requires less time than regular cooking.
- 5. Open a door or window to ensure the cooking area is well ventilated.

## Steam Clean:

- Step 1: Put 1 cup (240mL) of distilled or filtered water into the baking pan.
- Step 2: Heat the oven to 450°F for 20-30 minutes.
- Step 3: Once the steam clean has completed, turn off your oven.
- Step 4: When it's cool, wipe grease and debris from your oven using a damp rag or sponge.

Concentrate on removing only debris and grease that comes off easily. The steam cleaning process will loosen up the more stubborn, caked on grime.

## Tips:

- 1.Using distilled or filtered water instead of water from your tap will keep your oven free of water spots and mineral deposits.
- 2.Be sure to wait until your oven is completely cool before starting to clean it.
- 3. Make sure to clean any racks that are in the oven as well.
- 4.Do not leave the residual water in the oven for any length of time.
- 5. This step may get pretty messy, so be sure to put on some old clothes and keep a garbage can nearby.