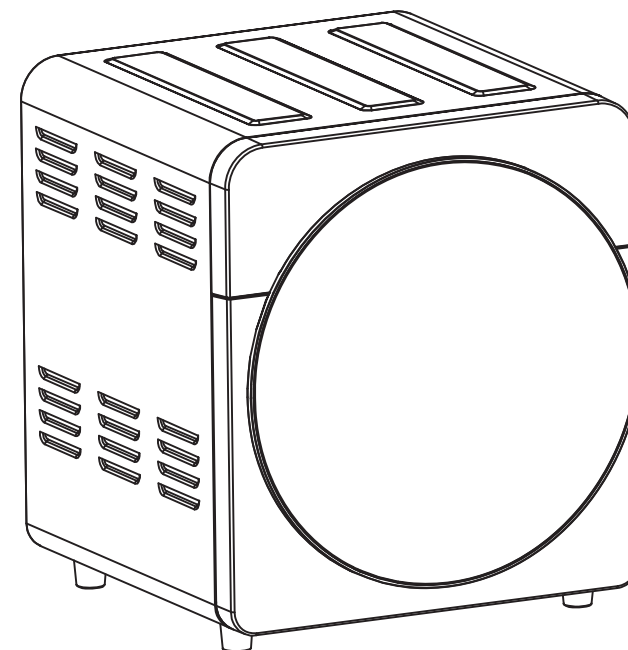




COSTWAY



COSTWAY

USER'S MANUAL
Air Fryer Oven
EP24760

THIS INSTRUCTION BOOKLET CONTAINS **IMPORTANT** SAFETY INFORMATION. PLEASE READ AND KEEP FOR FUTURE REFERENCE.

Please give us a chance to make it right and do better!

Contact our friendly customer service department for help first.

Replacements for missing or damaged parts will be shipped ASAP!

Follow Costway



Contact Us!

Do NOT return this item.

Contact our friendly customer service department for help first.



Before You Start

- ⚠ Please read all instructions carefully.
- ⚠ Retain instructions for future reference.
- ⚠ Separate and count all parts and hardware.
- ⚠ Read through each step carefully and follow the proper order.
- ⚠ We recommend that, where possible, all items are assembled near to the area in which they will be placed in use, to avoid moving the product unnecessarily once assembled.
- ⚠ Always place the product on a flat, steady and stable surface.
- ⚠ Keep all small parts and packaging materials for this product away from babies and children as they potentially pose a serious choking hazard.

▲IMPORTANT SAFEGUARDS TIPS

Danger

- Do not immerse the power cord, plug or housing in water or under the tap during cleaning, to avoid any danger.
- Avoid any liquid entering the appliance that can cause electric shock or short circuit the appliance.
- Do not cover the air vents when the appliance is being used.
- Do not touch the inside cavity of the appliance when it is operating or shortly thereafter.
- The accessories will be hot during use, handle with care. Please use the handle, tong or glove instead of hand touching directly.

Warning

- Make sure your electrical output voltage corresponds the voltage stated on the rating label of the appliance.
- Do not use the appliance if there is any damage on the plug, cord, or other parts.
- Do not let cord hang over the sharp edge of counter.
- Do not plug in power cord or operate the appliance with wet hands.
- Do not put or use the appliance on or near combustible materials, such as tablecloth, curtain or wallpaper, to avoid something burning.
- Do not put plastic or paper dishware into the appliance and operate.
- Do not use extension cords.
- The appliance should be put on a horizontal and stable surface when using. Do not put it on plastic, board or any other hot-short, easy-wear surface.
- Do not place the appliance against wall or other appliances, leave at least 10cm of free space on all sides of the appliance.
- Do not place anything on the top of appliance.
- Do not use the appliance for any other purpose than what is described in the manual.
- Do not use this product in the unattended.
- During the appliance working, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings. Be careful and be aware of hot steam released when opening the door or taking out the accessories from the appliance.
- Once finish cooking and take out the accessories, the accessories are with very high temperature. Do not touch them.
- If the preset time is too long, the food will be burnt, the smoke will release from air outlet. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before opening the appliance's door.
- After finishing using the appliance, please press ON/OFF and then pull the plug from the wall socket but do not pull it too hard.

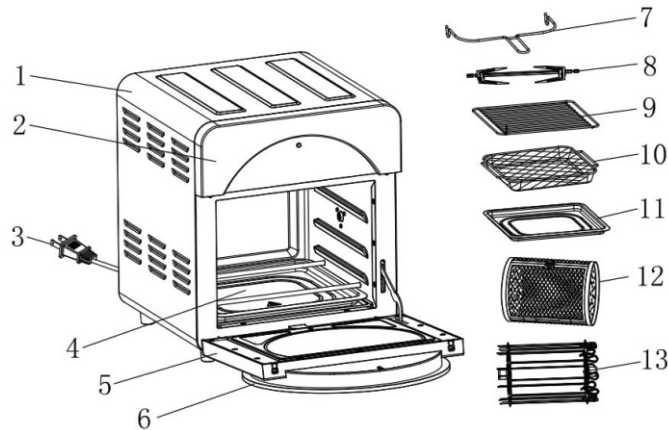
Caution

- Always unplug the appliance from socket when it is not in use or before cleaning. Let it to cool down first. And then clean it.
- Do not use any accessories that are not provided by the manufacturer.

- This appliance is intended for household only. Do not use the appliance outdoors.
- Clean and wipe dry the accessories before putting the food inside.
- The appliance has a built-in safety switch. Only the cooking window component propulsion in correct place, it can be switched to standby mode.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.
- The door or the outer surface may get hot when the appliance is operating.

▲PRODUCT STRUCTURE DIAGRAM

一、Product Components:



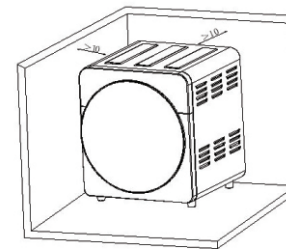
1. Housing	8. Rotisserie fork
2. Front panel	9. Wire rack
3. Power cord	10. Mesh basket
4. Inner chamber	11. Drip tray
5. Door	12. Rolling cage
6. Control panel	13. Skewer rack
7. Cage tong	

二、Intelligent control panel:



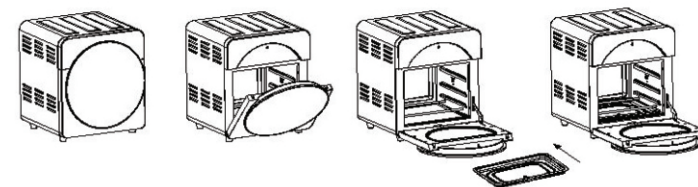
▲Product usage instructions for accessories

1. Place the appliance on a horizontal surface. keep 10cm at least empty space from the back and sides, and pay attention keep machine away from curtains /wall covering and other combustible materials.



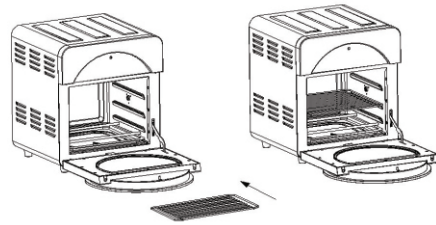
2. Drip Tray

Opening front door, put drip tray into the unit according to the directions shown in the figure below:



3. Wire Rack

Insert the wire rack into the unit according to the directions shown in the figure below:

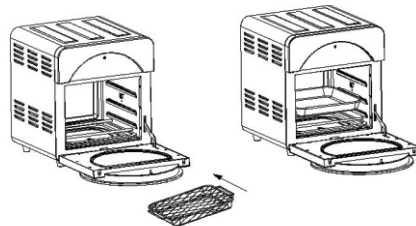


Note:

- *Choose proper accessories for different cooking.
- *Please use personal GLOVE to take out the drip pan or wire rack after cooking finished.

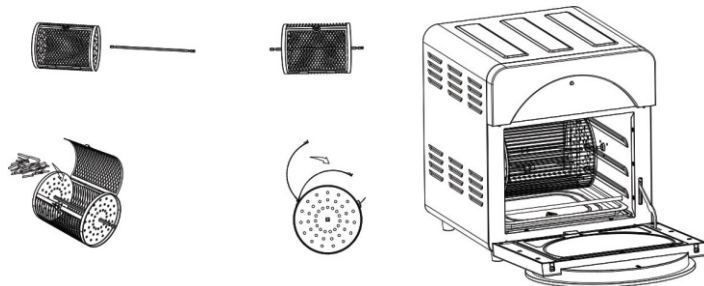
4. Mesh Basket

Put the food into the mesh basket, put it into the inner chamber, and close the door. As below photos:



5. Rolling Cage

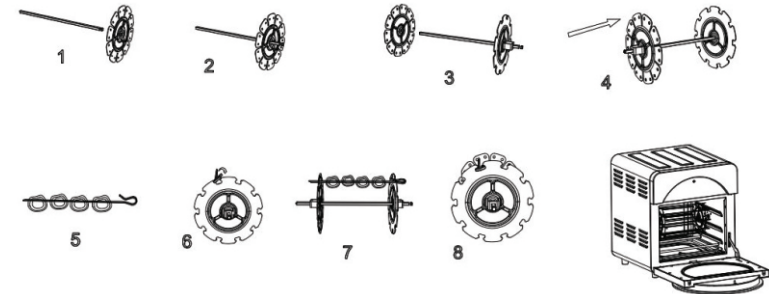
Put the spindle into the rolling cage, open the mouth and put the food into it. Close it and put the rolling cage into the inner chamber, then close the front door. As below picture:



6. Skewer Rack

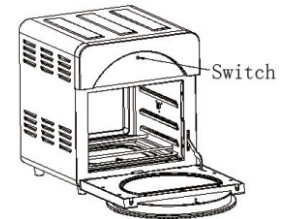
With the set screws to make the two plates fixed on the spindle. Skewer the food and make sure there is enough space between food; and then put the pointed end of skewer into the holes on the plates edge and buck the other end into notch on the opposite plate. 10 skewers are available each time. Put the skewer rack into air fryer and begin your taste trip.

As below pictures: (1)-(8)



Note:

- Please always keep the drip tray stay in the lowest layer for gathering oil from fried food.
- * Don't keep the food close to the heat pipe, keep the distance of 40mm at a minimum, because the food may get bigger after heating, depending on the actual situation.
- * There is a Safety switch Shows in Pic.
As shown in the picture on the right:
- * Only when the door is closed can the machine work properly,
If the switch is not touched in the shutdown state, the screen will display "--".

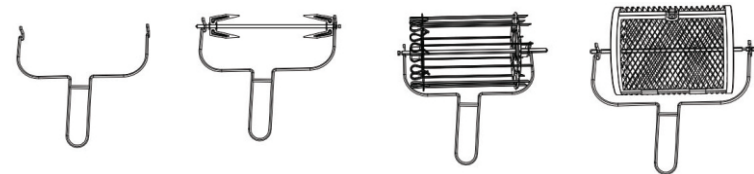


BEFORE FIRST USE

1. Remove all packaging materials, stickers and labels.
2. Clean the basket and all other accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.
4. When you use it for the first time, you may smell a slight smell and soot. Don't be nervous, because it is affected by the production residue dropped during combustion, which is completely normal and will slowly disappear after use.

USING THE APPLIANCE

Use the chicken forks and cage tongs.
As shown in the figure below:



▲Product operating instructions

1. Turn on the power, the buzzer rings, the digital screen and all the indicator lights flicker once, the screen is off, that is, the shutdown state.

2. Press the "ON/OFF" button, indicator light and digital screen light up, unit into standby mode.
3. In standby mode, except the "ON / OFF" Menu "Preset" key, all other keys are locked.
4. In standby mode, if no any operation within 60 seconds, machine will be shut down automatically.
5. In the standby state, press the function key side to enter the function selection. After selecting the function, press the switch key to enter the working state.

▲Menu function selection

1. We provide a combination of cooking time and cooking temperature to meet your different cooking needs.
2. Press the "Menu" key, each time the key is pressed, the control panel will appear the corresponding graphics, while the indicator light, selected, press the "ON / OFF" key, the machine start working.
3. Here are our menu combinations. You can also change the cooking time and temperature according to actual needs.

CHICKEN	430°F	30 mins
DEFROST	180°F	10 mins
WINGS	400°F	15 mins
DEHYDRATE	160°F	8 hour
STEAK	360°F	12 mins
FRENCH FRIES	430°F	20 mins
FISH	360°F	15 mins
VEGETABLES	360°F	12 mins
POPCORN	430°F	8 mins
PROOF	100°F	90 mins
CAKE	360°F	30 mins
SKEWER	400°F	15 mins
PIZZA	360°F	10 mins
KEEP WARM	180°F	30 mins
TOAST	430°F	6 mins
COOKIE	360°F	12 mins

Note: the larger the serving of roasted chicken or food, the more time and temperature it takes, according to the actual situation.

▲Setting of cooking time and temperature

1. After pressing "Menu", if you need to reset cooking temperature and time, press "Temp/Time" to change cooking time and cooking temperature.
2. When adjusting the cooking temperature, the digital screen  flash, then press "+" "-" to increase or decrease the cooking temperature. Each press changes 10°F. You can long press the key, the temperature changes rapidly at 10°F. Temperature adjustable range: 130 ~ 430°F. (The range of functional temperature adjustment of dehydrate is 120-160°F)
3. When the icon  flash, press "+" "-" set the desired cooking time. Every click is 1 min change; if continuous press, then it is for 10mins changing. The cooking time range is 1--60 mins (Except for dry fruit function for 8 hours)

▲Heating Methods

In default, CHICKEN、KEEP WARM、DEHYDRATE、PROOF preset functions are programmed with only up heating, the other 12 functions are with up and down double heating. The Top Heating element start working when the indicating light shows on. Same does the Bottom Heating. **For most of the preset functions, except CHICKEN、KEEP WARM、DEHYDRATE、PROOF, user can select Top or Bottom heating by press the indicating buttons accordingly before the cooking start.**

▲Preset function

1. Press the "Preset" button, and the screen will show the default reservation time of 1 hour, when you can adjust the reservation cooking time by "+" and "-". Each click changes by 1 minute, and the long click by 10 minutes. The preset time range is: 1 minute / 9 hours 59 minutes

Note: this function needs to press the selection menu, then press the reservation key to operate.

2. To change cooking time and temperature, press menu and reset the data.
3. Press the "ON/OFF" button to confirm the appointment function and countdown begins.

▲Pause function

1. During cooking, as long as you open the door, the cooker will stop automatically. In this case, only the "ON/OFF" and "Rotisserie" keys will be in an operational state, other keys will be locked. Close the door, the cooker will continue the previous cooking work.

Note:

When opening the door in the working state of the appliance for pause function, if didn't close the door within 10 minutes, the appliance enters the state of shutdown, showing "black screen", and the machine is in the state of shutdown (closed door is also in this state).

Tip:

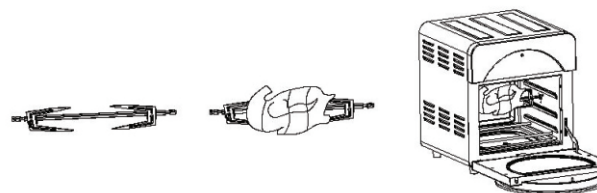
During cooking, turn the food regularly or irregularly to help cook more evenly and cook better.

Note: during cooking, all the accessories are very hot and cannot be touched directly by hand.

▲Rotisserie fork

1. This function can make food heat more evenly. Press the key , the control panel icon indicator lights will be on. Press again, will cancel the scroll function. The scroll cooking mode is the default.

2. Use of roasted chicken forks. As shown below:



Note:

The total weight of chicken should not exceed 2.7LB, more than 2.7LB, please use the fried basket, as the rotation will be scraped to the bottom of the oil plate;

The position where the chicken legs and wings open should be bound with things.

It is best to bake a few holes in the chicken legs when baking, because the meat on the chicken legs is thick and the heat is hard to penetrate.

▲Cooking finish

1. When the appliance is done, a "drop" "drop" "drop" sounds and the heater stops working, but its fan continues to operate for 1 minute until the internal center temperature drops.
2. Open the front door, then assemble the basket with the handle, make sure that the handle and the basket are tightly connected, grab the handle, remove the basket from the box, and put it in a safe horizontal plane.

Note: when removing the basket from the appliance, do not touch the basket with your hands.

Tip: If the ingredients after cooking is not very good, put the fried basket back again into the box, just take a few more minutes of cooking.

3. Pour cooked food on a plate or tableware. As shown below:



4. After cooking , press the power button to turn off the power supply and pull the power cord off the wall.

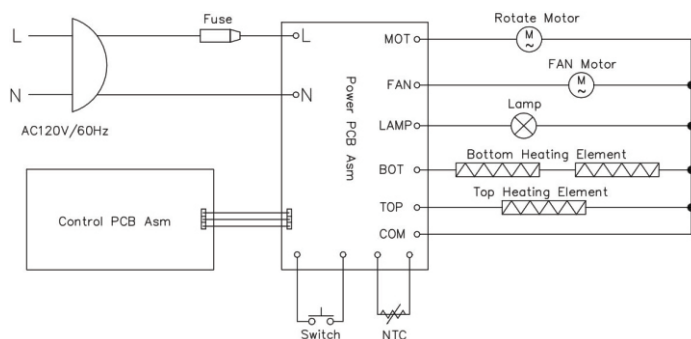
▲Cleaning and maintenance

Note: Be sure to unplug this appliance before cleaning.

- ✧ Clean the basket, wire rack, drip tray etc with water or washing-up liquid after using.
- ✧ Wipe the appliance with soft moist cloth.
- ✧ Don't immerse the power cord, plug and the appliance's body into water or other liquid, it may cause damage of appliance, fire, electric shock or injury to persons.
- ✧ After drying, assemble all parts and then place it in dry, clean, no corrosive environment.

Appendix1

Circuit principle diagram



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We would like to extend our heartfelt thanks to all of our customers for taking time to assemble this product and giving us valuable feedbacks.

*THANK
you*
😊