

使用說明書

健康氣炸 烤焗爐

TL2-AC25GZC(GR)

請在操作前仔細檢查本說明書。



TOSHIBA

內容

重要保障措施

基本安全防範措施	01
----------------	----

安全防範措施

使用注意事項.....	02
保養注意事項.....	02
清潔保養注意事項.....	03

注意

放置注意.....	04
-----------	----

產品說明

結構/配件說明.....	05
首次使用	06

操作

如何使用.....	07
關於烤架放置位置	08
控制面板.....	08

功能操作步驟

使用過程.....	09
氣炸自動功能操作	09
氣炸自動功能示意圖	10
控制面板-主要功能操作.....	12

氣炸	13
多士	13
下管烤焗	14
上管烤焗	15
上下管烤焗	15
薄餅	16
曲奇	17
貝果	18
翻熱	18
保溫	19
發酵	20
慢煮	20
風乾	21
靜音	21

清潔與維護

清潔注意事項	22
產品規格	22
故障排除	23

重要保障措施

基本安全防範措施

在使用電器時，應始終遵循基本的安全預防措施，包括：



本用具不適用於身體、感官或智力能力下降或缺乏經驗和知識的人（包括兒童），除非他們已由負責其安全的人就用具的使用給予監督或指導。



避免接觸運動部件。



孩子們應該受到監督，以確保他們不玩器具。



這些設備不能通過外部定時器或單獨的遙控器來操作—控制系統。



如果電源線損壞，必須由製造商、其服務代理或具有類似資質的公司更換。
人們為了避免危險。



當設備運行時，可接觸表面的溫度可能很高。



當設備不使用時，在打開或拆卸部件之前，以及在清潔之前，從插座上拆卸插頭。在遞送之前允許冷卻。



易接近的部件在使用過程中可能會變熱。幼兒應遠離。



使用其他金屬或玻璃製成的容器時，應格外小心。



該設備打算獨立使用。



警告：確保電器斷開觸電。



本裝置適用於家用和類似的應用，如：
-商店、辦公室和其他工作環境中的員工廚房區域；
-由客戶在酒店、汽車旅館和其他居住類型的環境；
-農舍；
-床和早餐類型的環境。



不使用時，請勿在此烤箱內存放任何材料，除廠家推薦的附件外。



不要在烤箱中放置以下任何材料：紙、紙板、塑料等。



使用過程中表面容易發熱。

請仔細閱讀並妥善保存，供以後參考

使用注意事項

• 烤箱在工作過程中或剛使用時，完成後表面溫度較高，請勿觸摸。

• 小心開門

 如果產品的門或門封損壞，必須經東芝的維修人員修理後方可再次使用。

• 高溫表面防止燒傷

產品在使用過程中會發熱。注意避免接觸產品中的加熱單元。

 使用時，可觸及部分可能很熱，兒童應遠離。標有“ 熱表面”在表面，在使用過程中會變熱。

• 拿取食物請小心，器皿不要碰撞腔體、門體玻璃

• 加熱液態食物時，容器要留出足夠的空間，防止液體沸騰。

• 移動或清洗電烤箱時，應先拔掉電源線插頭，待烤箱冷卻後再進行。

• 定期清潔烤箱，防止油脂着火。

• 擺放在小孩觸摸不到的地方

只有在已經提供充分的指導，以致於兒童能夠採用安全的方法使用產品，並且明白不正確的使用會造成危險時，才能允許兒童在無人監控的情況下使用產品。

• 不要使用蒸氣清潔劑。

保養注意事項

• 內有高壓電源，切勿拆開外罩，進行修理和改造

對於合格的維護以外的任何人來說都是危險的人員執行維護操作。如果您在使用過程中遇到任何障礙，請與我們的服務中心聯繫。

• 嚴禁非專業人員拆卸和修理本產品，否則可能導致危險

如果門或門封條損壞，在由合格的修理工修理之前不要再使用。

• 如果電源線損壞，必須由製造商、其維修部門或類似部門的專業人員更換，以避免危險。

清潔保養注意事項

- 可以蘸一種軟性洗滌劑（如洗碗精）布擦拭外殼，再用濕布擦拭乾淨，最後用乾布擦乾，嚴禁使用鋼絲刷等硬物擦拭產品。不要清潔爐門安全鎖系統
- ⚠ 不要用粗糙的磨料清潔劑或鋒利的金屬刮刀清潔門玻璃，以免造成門玻璃表面刮傷，刮傷後可能導致玻璃破碎。
- 經常保持爐門與爐身接合處清潔。
- 烹飪過程中產生的油脂會腐蝕爐腔，影響加熱效果，從而改變食物的口感。因此，使用後請及時清理爐腔。
- 經常用溫水清洗配件。注意在長期烹飪後，不要用冷水立即清潔。
- 請勿使用不良洗滌劑及帶有腐蝕性、揮發性的化學溶劑清洗爐身，以免爐身損壞了。

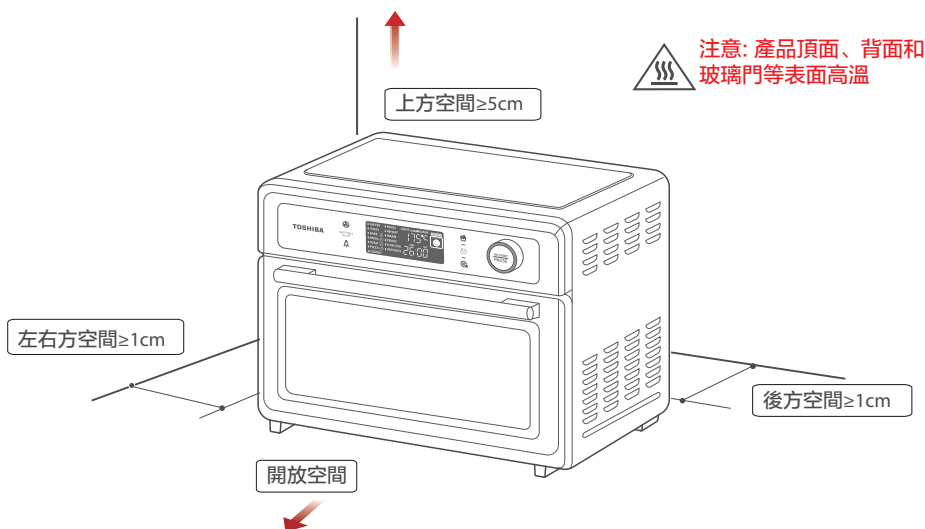
注意

安全注意事項

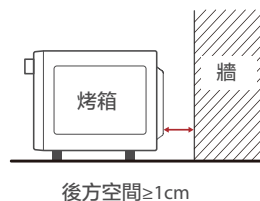
放置注意

1. 把烤箱放在一個平坦的、絕緣的表面上，離烤箱至少10-15厘米
2. 電烤箱應放置在乾燥的環境中，請勿在戶外使用本產品
3. 為避免產品中的油煙污染傢俱或發熱引起火災，產品應與牆壁、櫥櫃保持一定距離。
4. 為避免烹調過程中，排氣口排出的油、煙、蒸氣等污染傢俱，甚至過熱引起火災。焗爐要和牆壁、櫥櫃保留一定距離。

示意圖



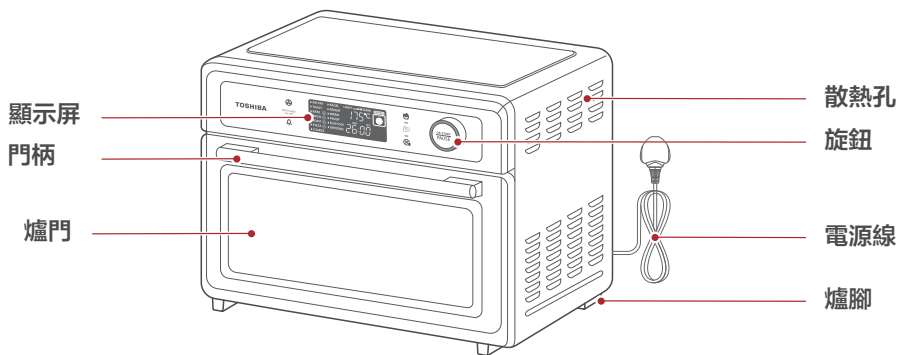
烤箱背面有安全屏障組件，防止烤箱與牆壁等物體接觸，保持安全距離。



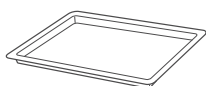
產品說明書

使用說明

結構說明



附件說明



烤盤



烤架

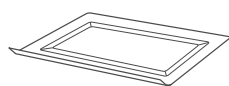
(放置時, 請將凸面向上)



凸面

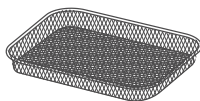


凹面



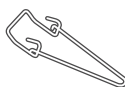
屑盤

置於發熱管下方,
用於接屑



炸籃

用於氣炸模式



取物夾

用於取烤盤與烤架



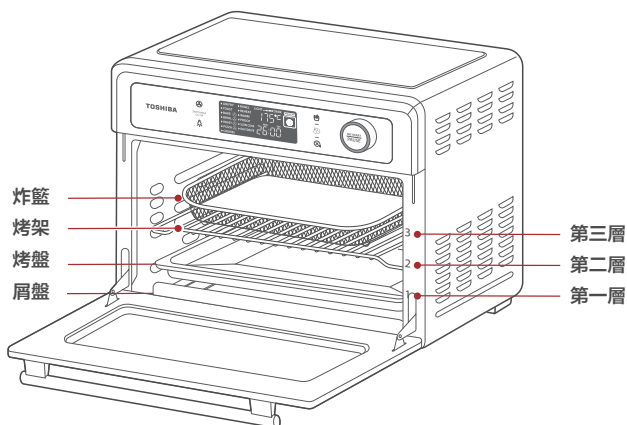
說明書



注意

由於產品是不斷更新的, 如實物與圖片不符, 請以實物為準。

首次使用



空燒提示：

首次使用前先燒空15分鐘，以便去除發熱管和爐內中的防腐保護層。

操作方法：

- 1 在斷電狀態下，用濕布擦拭烤箱一次（不要擦拭發熱管）。
- 2 將屑盤放在發熱管下面，烤架、烤盤、炸籃放入烤箱中，插上電源。
- 3 使用“上下管烤焗”功能，並將溫度調至最高溫度，空燒15分鐘。

注意事項：空燒時有異味或冒煙是正常現象。

空燒結束：拔掉電源線，打開爐門快速散熱。烤箱完全冷卻後，取下烤盤和烤架正常使用。

操作

如何使用

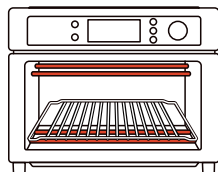


注意事項

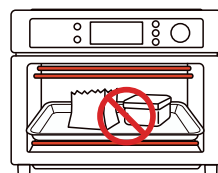
烤箱表面在使用過程中和使用後都是熱的。

說明

1 將烤架/烤盤放在適合擺放食物的位置。



2 食物必須放在烤架/烤盤上，以避免因食物碎屑積聚在加熱元件上而引起的火災。
確保你在烤箱中始終使用適合的烤箱用具，切勿在烤箱中使用塑料或紙製用具。



3 保持發熱器的乾淨。

4 勿使用玻璃或陶瓷平底鍋或蓋子。



5 不要讓果汁或油滴到烤箱底部。烹飪時使用屑盤。

6 按食譜建議或所需設置溫度。

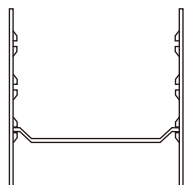
7 在開始操作烤箱之前，請關好門並設定烹飪時間。

8 當燒烤/烘焙時，請將烤架放在合適的水平上。

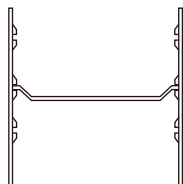
9 當烤箱工作完畢時，請不要拔掉電源線。風扇會保持運轉1分鐘。

關於烤架放置位置

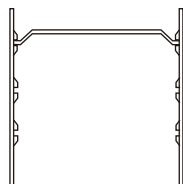
烤架有三種擺放方式，擺放在不同的烘烤層，適合烘烤不同的食物。



1. 第1層的機架凹面，
適合烤嫩雞肉。



2. 第2層的架子凹面，
適合烤吐司。

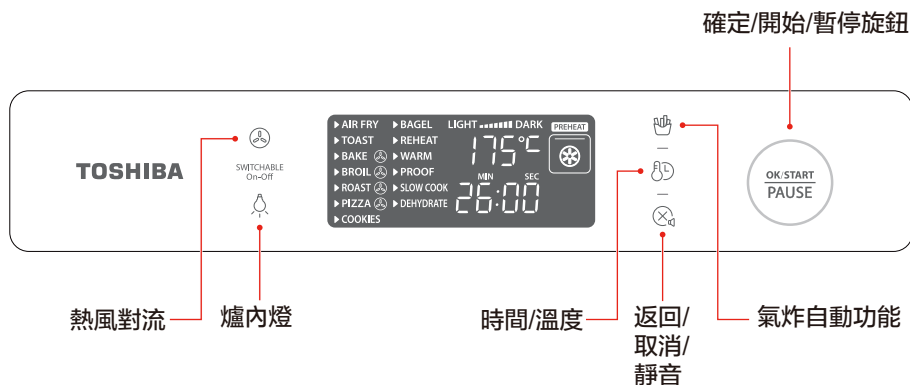


3. 第3層的架子凸面，
適合用黑胡椒烤牛排。

當烤箱通電時，蜂鳴器會響一次。默認功能是氣炸。
在烹飪的過程中，可以按“”暫停烹飪。



控制面板



功能說明書

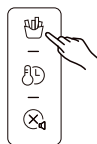
使用過程




1. 使用烤盤時，在食物下面放置錫紙或烘培紙，以便清潔。
2. 烘焙時，請安裝屑盤。
3. 烤箱採用間歇加熱原理工作，工作過程中，發熱管突然亮起，突然熄滅，屬於正常現象。
4. 機器在工作時或工作後，機身、玻璃、烤架、烤盤溫度較高，請勿直接觸摸。
5. 使用錫紙時，請勿接觸發熱管。以免錫紙溶解，粘在發熱管上，可能造成故障。
6. 食材烘烤後容易收縮、變形或出油。在烤架上烹飪時，建議將烤盤放在第1層，用於盛接食物油渣。
7. 取出零件和食物，請注意防燙。
8. 烘烤時，爐門周圍有輕微的蒸氣，是正常現象。

氣炸自動功能

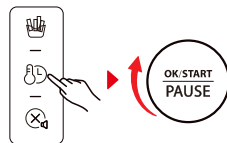
- 1 按一次“”鍵，就會進入氣炸自動功能。
“AIR FRY”、“A01”和“”將顯示在顯示屏上。



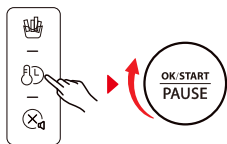
- 2 旋轉“”旋鈕，你可以在自動功能中A01-A11中，選擇所需功能。
默認功能是A01（急凍炸薯條）。



- 3 按下“”，旋轉“”來調節溫度。A01的默認溫度為200° C。這是預熱後的烹調溫度。




- 4 按下“”，旋轉“”設置烹飪時間。A01的默認烹飪時間是18分鐘。這是預熱後的烹調時間。





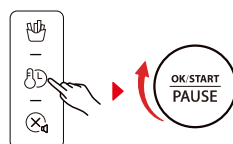
5 按 “” 進行預熱。(A01/A11不需要預熱)



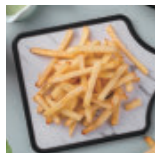
6 預熱後，將食物放入烤箱，關上門。按 “” 鍵開始烹飪。（如果選擇A01，將炸薯條放入氣炸籃。建議使用默認溫度和烹飪時間，亦可以開始烹調後，調整烹調的溫度和時間。如果選擇A04，蜂鳴器會在還剩10min的時候鳴響3次提醒你翻身。）



7 你可以按下 “”，旋轉 “” 來調節溫度以及烹飪過程中的時間。



氣炸自動功能示意圖



A01
急凍炸薯條



A02
雞翼



A03
急凍炸雞塊



A04
急凍雞腿



A05
鱈魚片



A06
炸魚柳



A07
炸魷魚圈



A08
炸芝士薯條



A09
蔬菜



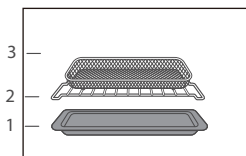
A10
炸薯角



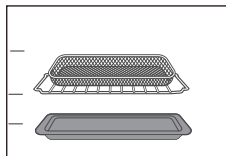
A11
春卷

功能	功能名稱	數量/重量	預熱	預設溫度	預設時間	可選擇溫度	可選擇時間	放置位置
A01	急凍炸薯條	350g	X	200°C	18分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層; 烤盤1層
A02	雞翼	500g	V	200°C	10分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層; 烤盤1層
A03	急凍炸雞塊	560g	V	200°C	17分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層; 烤盤1層
A04	急凍雞腿	6隻/876g	V	190°C	25分鐘	100°C-200°C	1-30分鐘	炸籃+凹烤架 2層; 烤盤1層
A05	鱈魚片	2塊	V	200°C	10分鐘	100°C-200°C	1-30分鐘	烤盤 2層
A06	炸魚柳	8塊	V	200°C	14.5分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層
A07	炸魷魚圈	16個	V	200°C	11分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層
A08	炸芝士薯條	平鋪	V	200°C	10分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層
A09	蔬菜	平鋪	V	180°C	5分鐘	100°C-200°C	1-30分鐘	烤盤 3層
A10	炸薯角	平鋪	V	200°C	11分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層
A11	春卷	15個	X	200°C	16分鐘	100°C-200°C	1-30分鐘	炸籃+凸烤架 2層; 烤盤1層

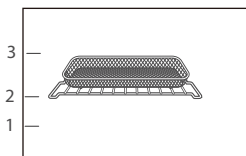
炸籃+凸烤架 2層;
烤盤1層



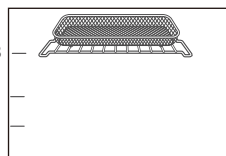
炸籃+凹烤架 2層;
烤盤1層



炸籃+凸烤架 2層






















炸籃+凸烤架 3層



控制面板-主要功能操作



功能名稱	風扇選擇	適用於	預熱	預設溫度	預設時間	可選擇溫度	可選擇時間
氣炸 	NA	任何需要氣炸食物，可選擇合適的溫度及時間	V	200°C	15 分鐘	100-200°C	1-30 分鐘
多士 	NA	適合烤製 1-6 片多士，7 種酥脆程度可供選擇	X	4 片(230°C)	程度:4(4分鐘50秒)	1-6 片	程度: 1-7
下管烤焗 	 按  開始	適合烤焗多種類食物，特別是酥皮點心，可選擇開啟風扇	X	175°C	25 分鐘	70-180°C	1-120 分鐘
上管烤焗 	 按  開始	適合烤製薄切片類和魚類，也適合為麵包和砂鍋菜表面增加金黃，可選擇開啟風扇	X	175°C	10 分鐘	70-180°C	1-120 分鐘
上下管烤焗 	 按  開始	適合烤製各種肉類，可選擇開啟風扇	X	175°C	10 分鐘	70-230 °C	1-120 分鐘
薄餅 	 按  關閉	適合新鮮或冷凍薄餅焗製，可選擇開啟風扇	V	9 寸 (165°C)	9 寸: 11.5 分鐘	6/9/12 寸 (70-230°C)	1-30 分鐘
曲奇 	NA	適合烤任何類型的曲奇餅	V	190°C	10 分鐘	70-230°C	1-120 分鐘
貝果 	NA	適合烤任何類型的貝果	X	程度:4	程度:4 (4分鐘15秒)	程度: 2/4/6	程度: 3-6 (1-30 分鐘)
翻熱 	 按  開始	適合快速加熱食物	X	175°C	3 分鐘	70-230°C	1-20 分鐘
保溫 	NA	保溫模式下，上下管恆定溫度使食物保持在最佳食用溫度	X	80°C	60 分鐘	35-150°C	1分鐘 - 4小時
發酵 	NA	保溫模式下，上下管恆定溫度發酵麵包或牛奶	X	35°C	50 分鐘	25-45°C	1分鐘 - 9小時
慢煮 	NA	適合燉煮肉類至軟爛	X	100°C	60 分鐘	35-110°C	1分鐘 - 8小時
風乾 	NA	適合製作乾果等食物	X	70°C	4小時	35-100°C	1分鐘 - 24小時


氣炸

1 通電進入待機狀態，默認功能為氣炸。顯示屏顯示“AIR FRY”和“”

2 按下“”，旋轉“”來調節溫度。默認溫度為200°C。這是預熱後的烹調溫度。

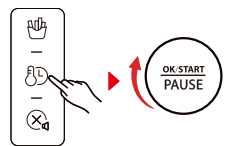
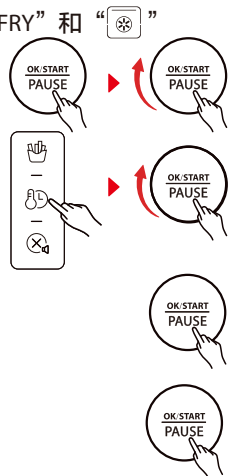
3 按下“”，旋轉“”來調節時間。默認時間為15分鐘。這是預熱後的烹調時間。

4 按“”進行預熱。

5 預熱後，將食物放入烤箱，關上門。按“”鍵開始烹飪。


6 你可以按下“”，旋轉“”來調節溫度以及烹飪過程中的時間。

7 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示“End”。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

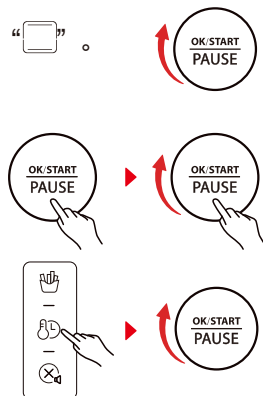



多士

1 將“”旋鈕向右旋轉1次。顯示屏顯示“TOAST”和“”。烤箱將進入吐司功能。

2 按下“”旋轉“”選擇多士片數。默認的數量是4片。

3 按下“”旋轉“”選擇烤多士的程度。默認的程度是等級4。








- 4 按 “” 開始烹飪。默認溫度/烹飪時間為230° C/4mins50s，烹飪過程中溫度和時間不能調節。



- 5 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示" End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

下管烤焗

- 1 將 “” 旋鈕向右旋轉2次。顯示屏顯示 “BAKE” 和 “” 風扇關閉（默認）。您可以選擇開啟風扇 “”，之後顯示屏顯示 “BAKE ” 和 “”。



- 2 按下 “”，旋轉 “” 來調節溫度。默認溫度為175° C。這是預熱後的烹調溫度。





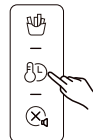
- 3 按下 “”，旋轉 “” 來調節時間。默認時間為25分鐘。這是預熱後的烹調時間。



- 4 按 “” 開始烹飪。








- 5 在烹飪過程中，按 “” 和 “”，便以調節溫度和烹飪時間。



- 6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

上管烤焗

- 1 將“”旋鈕向右旋轉3次。顯示屏顯示“BROIL”和“”
風扇關閉（默認）。您可以選擇開啟風扇“”，之後顯示屏顯示
“BROIL”和“”。



- 2 按下“”，旋轉“”來調節溫度。默認溫度為
175° C。這是預熱後的烹調溫度。




- 3 按下“”，旋轉“”來調節時間。默認時間為
10分鐘。這是預熱後的烹調時間。



- 4 按“”開始烹飪。








- 5 在烹飪過程中，按“”和“”，便以調節溫度
和烹飪時間。



- 6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示“End”。取出食物時，
請小心焗爐及食物的高溫，以免燙傷。

上下管烤焗

- 1 將“”旋鈕向右旋轉4次。顯示屏顯示“ROAST”和“”
風扇關閉（默認）。您可以選擇開啟風扇“”，之後顯示屏
顯示“ROAST”和“”。



- 2 按下“”，旋轉“”來調節溫度。默認溫度為
175° C。這是預熱後的烹調溫度。





- 3 按下“”，旋轉“”來調節時間。默認時間為10分鐘。這是預熱後的烹調時間。



- 4 按“”開始烹飪。






- 5 在烹飪過程中，按“”和“”，便以調節溫度和烹飪時間。



- 6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

薄餅

- 1 將“”旋鈕向右旋轉5次。顯示屏顯示“PIZZA ”和“”，風扇打開（默認）。烤箱進入薄餅功能。



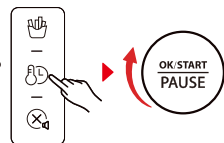
- 2 按下“”，旋轉“”來設置薄餅的大小（6英寸，9英寸和12英寸）。默認尺寸為9英寸。



- 3 按下“”，旋轉“”來調節溫度。默認溫度為165° C（9英寸）



- 4 按下“”，旋轉“”來調節時間，然後時間閃爍。9英寸默認時間為11分30秒。





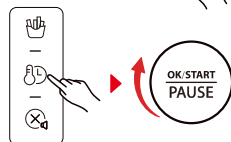
5 按 “” 開始預熱，**PREHEAT** 閃爍。



6 預熱後，把食物放進去，關上烤箱門。按 “” 開始烹飪。



7 在烹飪過程中，按 “” 和 “”，便以調節溫度和烹飪時間。



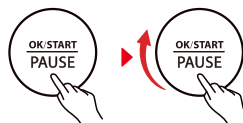
8 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示“End”。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

曲奇

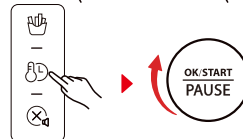
1 將 “” 旋鈕向右旋轉6次。顯示屏顯示 “COOKIES” 和 “”。顯示屏顯示 “COOKIES”。



2 按下 “”，旋轉 “” 來調節溫度。默認溫度為 190° C。



3 按下 “”，旋轉 “” 來調節時間。默認時間為 10分鐘。





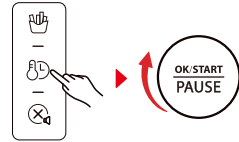
4 按 “” 開始預熱， 閃爍。



5 預熱後，把食物放進去，關上烤箱門。按 “” 開始烹飪。



- 6 在烹飪過程中，按“”和“”，便以調節溫度和烹飪時間。



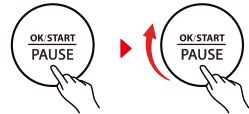
- 7 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

貝果

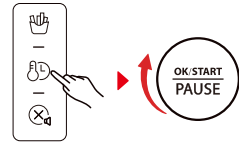
- 1 將“”旋鈕向右旋轉7次。顯示屏顯示“BAGEL”和“”。顯示屏顯示“BAGEL”。




- 2 按下按鈕，旋轉來設置數量（2,4和6）。默認值為4個。



- 3 按下，旋轉來設置烤焗程度。默認烤焗程度為4。







- 4 按“”開始烹飪。默認溫度/時間為200° C/4分鐘15秒。烹調時間可調，溫度不可調。



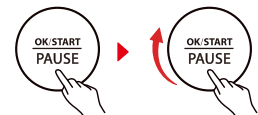
- 5 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

翻熱

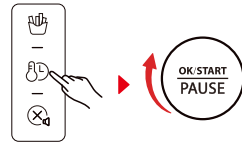
- 1 將“”旋鈕向右旋轉8次。顯示屏顯示“REHEAT”和“”風扇關閉（默認）。您可以選擇開啟風扇“”，之後顯示屏顯示“REHEAT”和“”。



- 2 按下“”，旋轉“”來調節溫度。默認溫度為175° C。



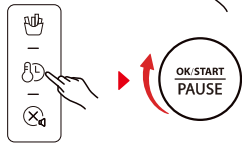
- 3 按下“”，旋轉“”來調節時間。默認時間為3分鐘。



- 4 按“”開始烹飪。



- 5 在烹飪過程中，按“”和“”，便以調節溫度和烹飪時間。



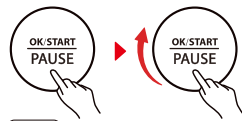
- 6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

保溫

- 1 將“”旋鈕向右旋轉9次。顯示屏顯示“WARM”和“”。顯示屏顯示“WARM”。



- 2 按下“”，旋轉“”來調節溫度。默認溫度為80° C。



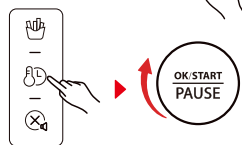
- 3 按下“”，旋轉“”來調節時間。默認時間為1小時。



- 4 按“”開始烹飪。






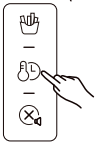



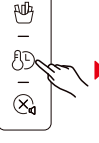


- 5 在烹飪過程中，按“”和“”，便以調節溫度和烹飪時間。














- 6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

發酵

- 1 將“”旋鈕向右旋轉10次。顯示屏顯示“PROOF”和“”。
顯示屏顯示“PROOF”。
- 2 按下“”，旋轉“”來調節溫度。默認溫度為35° C。
- 3 按下“”，旋轉“”來調節時間。默認時間為50分鐘。
- 4 按“”開始烹飪。
- 5 在烹飪過程中，按“”和“”，便以調節溫度和烹飪時間。
- 6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示“End”。取出食物時，請小心焗爐及食物的高溫，以免燙傷。

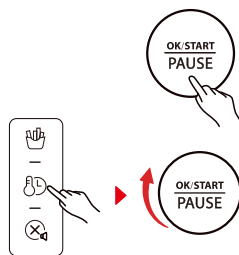
慢煮

- 1 將“”旋鈕向右旋轉11次。顯示屏顯示“SLOW COOK”和“”。
顯示屏顯示“SLOW COOK”。
- 2 按下“”，旋轉“”來調節溫度。默認溫度為100° C。
- 3 按下“”，旋轉“”來調節時間。默認時間為1小時。

4 按 “” 開始烹飪。

5 在烹飪過程中，按 “” 和 “”，便以調節溫度和烹飪時間。

6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。





風乾

1 將 “” 旋鈕向右旋轉12次。顯示屏顯示 “DEHYDRATE” 和 “”。顯示屏顯示 “DEHYDRATE”。

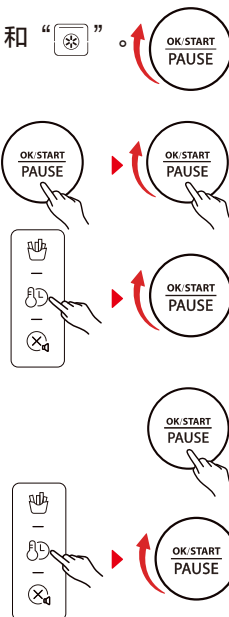
2 按下 “”，旋轉 “” 來調節溫度。默認溫度為 70° C。

3 按下 “”，旋轉 “” 來調節時間。默認時間為 4小時。



4 按 “” 開始烹飪。

5 在烹飪過程中，按 “” 和 “”，便以調節溫度和烹飪時間。

6 烹飪結束後，機器會發出3次嗶嗶聲，顯示屏顯示"End"。取出食物時，請小心焗爐及食物的高溫，以免燙傷。



靜音

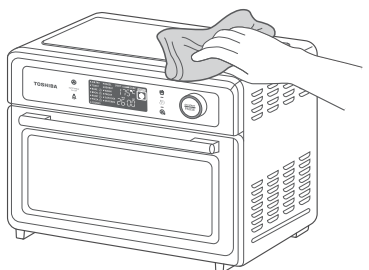
當你想讓烤箱靜音時，長按 “” 3秒。顯示屏顯示 “off”。這時機器將處於靜音功能。長按 “” 3秒，靜音功能將被取消。顯示屏顯示 “on”。

清潔與維護

清潔注意事項



1. 不要使用鋒利的清潔工具、刷毛、鋼絲刷和腐蝕性清潔用品，以免損壞機身和附件。
2. 請勿將電烤箱浸入水或其他液體中，以防損壞烤箱。
3. 請務必等到機身冷卻後再清洗保養。
4. 平時請保持屑盤整潔，以免在污垢或碎屑殘留的狀態下使用時導致起火或火災。
5. 清潔保養後請勿忘記安裝屑盤，以免導致放置本品的位置受熱過度引起焦糊。
6. 切勿將食材或污物留在爐內，以防起火或引起火災。
7. 烘烤時，油煙會引起面板顏色輕微發黃，屬於正常現象。
8. 請勿使用清潔劑、刷子、水或汽油清潔產品。



- 1 清潔前，拔掉插頭，等待電烤箱完全冷卻後再進行
- 2 用中性清潔劑清潔所有附件，包括烤架、烤盤和屑盤，清潔後讓其徹底乾燥。
- 3 用含有中性清潔劑的軟濕布擦拭電烤箱內部，再用擰乾的布等擦掉洗滌劑成分。

其他提示

待機模式

在待機模式下：

1. 如果烤箱閉置5分鐘，整個顯示屏將關閉。
2. 按“⊗”。

回到待機模式：扭“”或者輕觸任何按鈕。

選擇過程

在功能選擇過程中，如果烤箱閉置5分鐘，選擇過程將被取消，顯示屏將顯示“00:00”。

產品規格

名稱	TL2-AC25GZC(GR)
容量	25L
電壓	220-230V~
交流頻率	50/60Hz
動力	1500-1600W

故障排除

如果在使用過程中出現異常，請在送修前仔細閱讀本說明書，並檢查是否由以下原因引起。

常見故障	原因	解決方案
旋轉定時旋鈕後，發熱管不亮	電源插頭插不牢插座	請將電源插頭牢牢插入插座。
	連續烹飪，導致爐內溫度過高	爐內溫度升高時，恆溫器開始運行，可能導致發熱管不亮。
黃斑或燒焦的殘渣	板材燃燒時的粘渣現象碎片或污物	請清理屑盤。
	屑盤安裝不到位	請安裝芯片托盤。
煙或氣味	第一次使用時沒有空燒	第一次使用時一定要空燒。反覆使用後有時會有異味，殘留物將被消除。
	附在渣盤上的碎屑和污物正在燃燒	請清理屑盤。
中間烤不透	烘烤時間太短	請延長烘烤時間。
	這是很難烤的東西穿過中間	烤的時候請想辦法切開，切成小塊等。
烘烤時外面燒焦了	烘烤時間過長	請縮短烘烤時間。
定時器誤差	定時器是彈簧，所以有時會出錯	不需要任何操作。
計時器未運行	當計時器設置為小於10分鐘時，計時器有時不正常運行	設置在10以下，請先轉到多於10分鐘後再轉回來。
烘烤時發熱管燈不亮或時而亮時而滅	恆溫器，正在調節烘烤溫度	不需要任何操作。

總結：

1. 不得擅自拆卸、修理、修改。
2. 如故障仍無法整改，請及時與售後服務聯繫。

USER MANUAL

HEALTHY AIR FRY TOASTER OVEN

TL2-AC25GZC(GR)

Please review this instruction manual before operating.



TOSHIBA

CONTENTS

IMPORTANT SAFEGUARDS

Basic safety precautions	01
--------------------------------	----

SAFETY PRECAUTIONS

Precautions for use	03
Maintenance matters needing attention	04
Precautions for cleaning and maintenance	04

ATTENTION

Attention in placement	05
------------------------------	----

PRODUCT INSTRUCTION

Names of parts	06
The first time to use	07

OPERATION

How to use	08
About rock levels	09
Control panel	09

FUNCTION INSTRUCTION

Using process	10
Air fry auto menu	10
Description of auto menu	11
Control panel-Description of major features	13

- Airfry function 14
- Toast function..... 15
- Bake function 15
- Broil function 16
- Roast function 17
- Pizza function 18
- Cookies function 19
- Bagel function 20
- Reheat function 20
- Warm function 21
- Proof function 22
- Slow cook function 23
- Dehydrate function 23
- Mute function 24

CLEANING AND MAINTENANCE

- Cleanliness precautions..... 25
- Specifiction 26
- Troubleshooting 26

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS

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



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



Children should be supervised to ensure that they do not play with the appliance.



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.



Avoid contacting moving parts.



The appliances are not intended to be operated by means of an external timer or separate remote-control system.



The temperature of accessible surfaces may be high when the appliance is operating.



Accessible parts may become hot during use. Young children should be kept away.



The appliance is intended to be used freestanding.



Remove plug from outlet when the appliance is not in use, before on or taking off parts, and before cleaning. Allow to cool before handling.



Extreme caution should be exercised when using containers constructed of other metal or glass.



This appliance is intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- by clients in hotels, motels and other residential type environments;
- farm houses;
- bed and breakfast type environments.



WARNING: Ensure that the appliance is switched off electric shock.



Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.



Do not store any materials, other than manufacturers recommended accessories in this oven when not in use.



The surfaces are liable to get hot during use.

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE


SAFETY PRECAUTIONS



Precautions for use



- **The oven in the course of work or just use, after the completion of the surface temperature is higher, do not touch.**

- **Open the door carefully**

-  If the door or door seal of the product is damaged, it shall not be used again until repaired by qualified maintenance personnel.

- **High temperature surface to prevent burns**

The product will heat during use. Pay attention to avoid contact with the heating unit in the product.

-  Children should be kept away from palpable parts that may become hot when in use. Temperatures on some surfaces are very high during appliance operation. Surfaces labeled "  hot surface" will become hot during use.

- **Please be careful when you take the food. Do not collide with the chamber or door glass**

- When heating liquid food, the container should leave enough space to prevent the liquid from boiling over.

- When moving or cleaning toaster oven, should unplug the power cord plug first, wait for oven to cool and then carry on.

- Clean the oven regularly to prevent grease from catching fire.


- Put in the place where children can't touch

Only have to provide adequate guidance so that the children can use the products adopt the method of safety, and understand that incorrect use will cause danger, to allow children under the condition of the unmanned monitoring use products.

- Do not use steam cleaners.

Maintenance matters needing attention

- **There are high voltage power supply, do not open cover, repair and renovation**

 It is dangerous for anyone other than qualified maintenance personnel to perform maintenance operations. If you encounter any obstacles during use, please contact our service center.


- **It is strictly prohibited for non-professional personnel to disassemble and repair this product, otherwise it may lead to danger**

 If the door or door seal is damaged, do not use it again until it is repaired by a qualified repairman.

- **If the supply cord is damaged, it must be replaced by a professional from the manufacturer, its maintenance department, or similar department to avoid danger.**

Precautions for cleaning and maintenance

- Can be dipped in a soft detergent (such as dishwashing essence) cloth to wipe the shell, then wipe clean with a wet cloth, and finally dry with a dry cloth, it is strictly prohibited to use steel wire brush and other hard objects to wipe the product. Do not clean the stove door safety lock system

 Don't use coarse abrasive cleaner or sharp metal scraper cleaning door glass, lest cause the door glass surface scratch, scratch could lead to the glass shattered

- Always try to keep the oven door shaft joint clean.

- The grease produced during cooking will corrode the furnace chamber and affect the heating effect, thus changing the taste of food. Therefore, please clean the furnace cavity in time after use.

- Often warm water cleaning accessories. Be careful not to use cold water to clean immediately after cooking for a long time.

- Please do not use bad detergent and with corrosive, volatile chemical solvent cleaning furnace body, lest the furnace body is damaged.

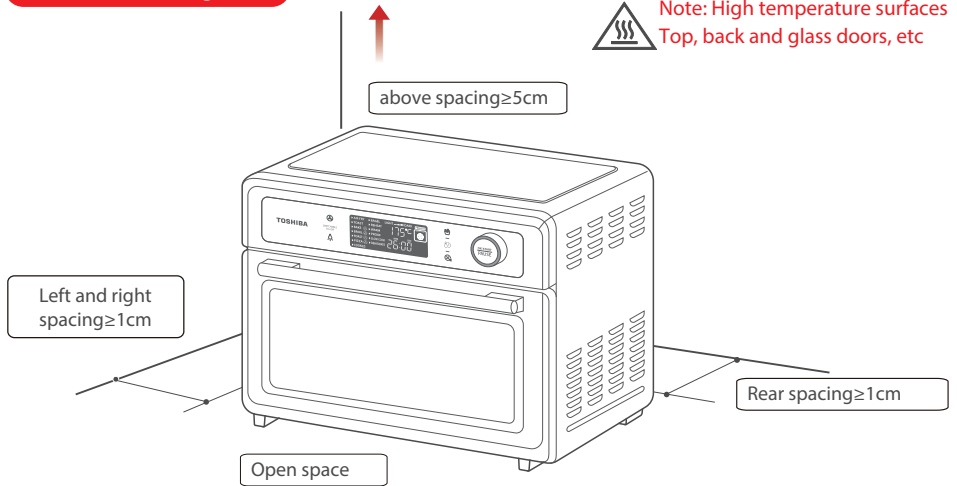
ATTENTION

Security considerations

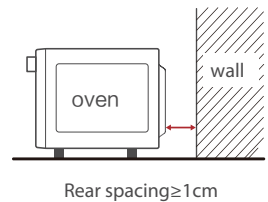
Attention in placement

1. Place the oven on a flat, insulated surface , Keep at least 10-15cm away from the oven
2. The toaster oven should be placed in a dry environment , Do not use this product outdoors
3. In order to avoid the lampblack in the product work pollution f urniture or heat cause fire, the product should keep a certain distance with walls and cabinets.
4. It is strictly prohibited to place the toaster oven in the vicinity of combustible or heat source, should pay attention to stay away from curtains and other similar items, in order to prevent fire.

Schematic diagram



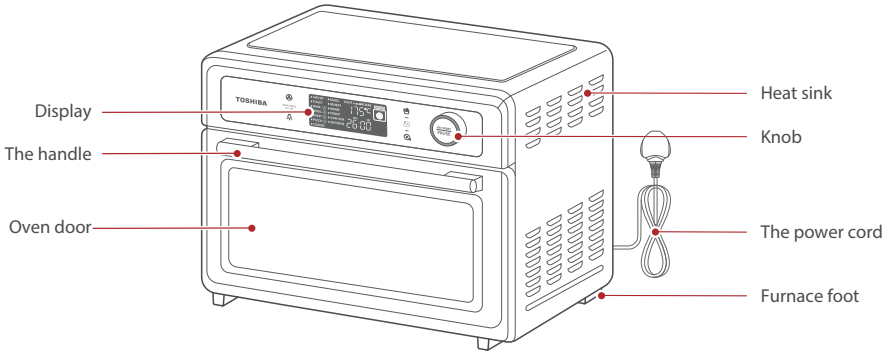
There are safety barrier components on the back of the oven to prevent the oven from contacting with the wall and other objects and keep a safe distance.



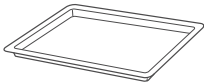
PRODUCT INSTRUCTION

NAMES OF PARTS

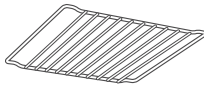
Structure description



Attachment description



Baking Tray



Grill Rack

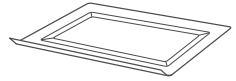
Place the convex upward



convex side

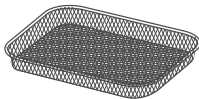


concave side



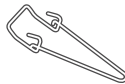
Crumb Tray

Used to receive the residue of food. Please use it under the heating tube



Air Fry Basket

For "AIR FRY" mode



Grabber

Use for baking tray and grills rack



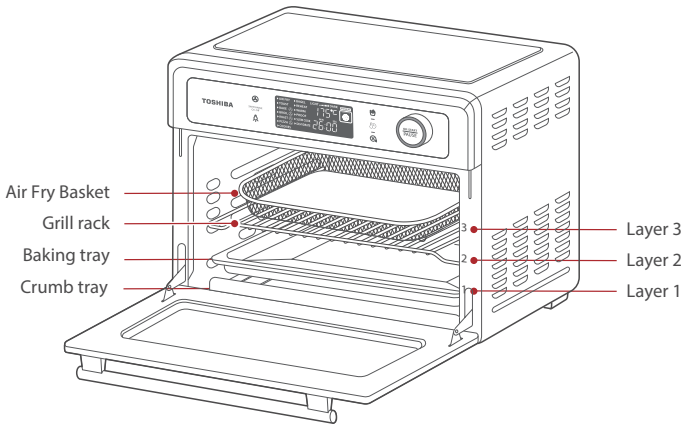
Instruction manual



NOTE

Because the product is constantly updated, such as the physical objects and pictures do not match, please refer to the physical objects.

The first time to use



Empty burn prompt :

Burn empty for 15 minutes before first use, to remove the anti-corrosion protective coating in the heating tube and the chamber.

Operation method:

- 1 Wipe the oven once with a damp cloth in power-off state (do not wipe the heating tube).
- 2 Put crumbs tray heat pipes below, grill rack, baking tray, air fry basket in the oven, plugged in.
- 3 Use "Roast" functions and adjust the temperature to the highest level to burn empty for 15 minutes.

Notes: It is normal to have odor or smoke during empty burning.

End of empty burning: Unplug the power cord and fully open the oven door for quick heat dissipation. After the oven has cooled down completely, remove the baking tray and the grill rack for normal use.

OPERATION

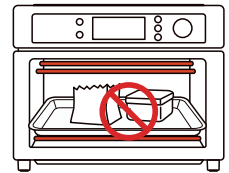
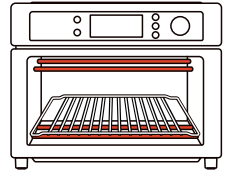
How to use



THE OVEN SURFACES ARE HOT DURING AND AFTER USE.

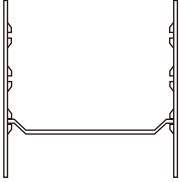
INSTRUCTIONS

- 1** Place the grill rack/baking tray in position that will accommodate the height of the food to be cooked.
- 2** The food must be put onto the grill rack/baking tray to avoid fire hazard, caused by food chipping accumulated on the heating elements.
Make sure that you always use the oven right proof container in the oven, never use plastic or cardboard containers in the Oven.
- 3** Keep the heating elements periodically clean.
- 4** Never use glass or ceramic pans or lids.
- 5** DO NOT let juices or oil drip down on to the bottom of the oven. Use the Crumb Tray when cooking.
- 6** Set the temperature as suggested by the recipe or as desired.
- 7** Securely close the door and set the cooking time before beginning to operating the oven.
- 8** When you use the grill /baking, please put the rack on the suitable level.
- 9** Please don't unplug the power cord when the oven finish working. The fan will keep cooking 1 minutes.

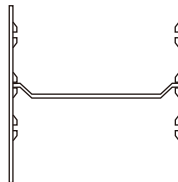


About Rack Levels

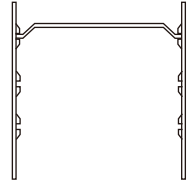
Rack has three placing modes, which can place different baking layers, and is suitable for baking different foods.



1. The concave side of the rack on the layer 1, which is suitable for baking tender chicken.



2. The concave side of the rack on the layer 2, which is suitable for baking lava toast.

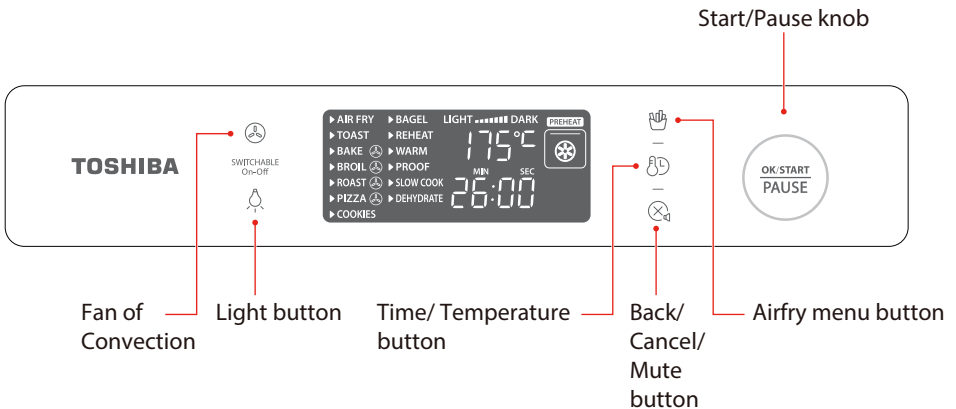


3. The convex side of the rack on the layer 3, which is suitable for baking steak with black pepper.

When the oven is electrified, the buzzer will ring once. The default function is AIRFRY. In the process of cooking, you can press "OK/START PAUSE" to pause cooking.



CONTROL PANEL



FUNCTION INSTRUCTION



Using the process

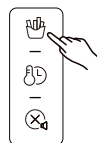



NOTE

1. When using a baking tray, place foil or baking paper under food to clean it.
2. Install a chip tray when baking.
3. The oven uses intermittent heating principle to work. During the working process, the heat pipe suddenly lights up and suddenly goes out, which is a normal phenomenon.
4. After the machine is working or work, the fuselage, glass, grill, baking temperature is higher, please note that do not directly touch.
5. When using aluminum foil, do not contact the heating pipe. Otherwise, the aluminum foil will dissolve and stick to the heating pipe, which may cause faults.
6. Food materials are easy to shrink, deformation or oil after baking. When baking on a grill rack, it is recommended to place the baking tray on Layer 1 for connecting the oil residue.
7. Take out the attachment and food, please pay attention to prevent hot.
8. When baking, there is slight steam around the door, is a normal phenomenon.



Air Fry Auto Menu

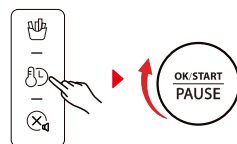
1 When the function is Air Fry, press the "" button once, it will into the Air Fry menu. "AIR FRY", "A01" and "" will display on the display screen.





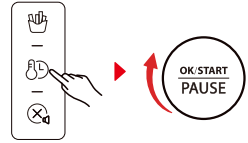
2 Rotate the "" knob and you can choose functions from A01-A11 in the menu. The default function is A01 (Frozen French fries).




3 Press the "" button and rotate the "" knob to adjust the temperature. The default temperature of A01 is 200°C. This temperature is the cooking temperature after preheating.




- 4** Press the “” button and rotate the “” knob to set the cooking time. The default cooking time of A01 is 18 minutes. This time is the cooking time after preheating.





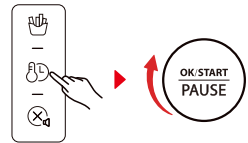
- 5** Press the “” button to preheat.(A01/A11 does not need to preheat)



- 6** After preheating, put the food into the cooking machine and close the door. Press the “” button to start cooking. (If A01 is selected, put french fries in the Air Fry basket. It is recommended to use the default temperature and cooking time, or you can adjust the temperature and cooking time after start. If A04 is selected, the buzzer will sound 3 times to remind you to turn over when there is 10min left.)



- 7** You can press the “” button and rotate the “” knob to adjust the temperature and the time during cooking process.



Description of Air Fry Auto Menu



A01
Frozen french
fries



A02
Chicken wings



A03
Chicken nuggets



A04
Chicken leg



A05
Cod fillets



A06
Fried fish fillets



A07
Squid rings



A08
Potato cheese
strips



A09
Vegetables



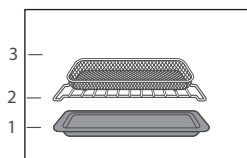
A10
Potato wedges



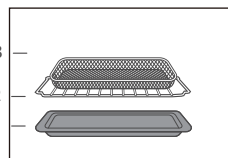
A11
Spring rolls

Function	Function Name	Quantity /weight	Preheat	Preset temperature	Preset time	Optional temperature	Optional time	Place
A01	Frozen french fries	350g	X	200°C	18 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2; Baking tray on layer 1
A02	Chicken wings	500g	V	200°C	10 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2; Baking tray on layer 1
A03	Chicken nuggets	560g	V	200°C	17 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2; Baking tray on layer 1
A04	Chicken leg	6 pieces /876g	V	190°C	25 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (concave side) on layer 2; Baking tray on layer 1
A05	Cod fillets	2 pieces	V	200°C	10 mins	100°C-200°C	1-30 mins	Baking tray on layer 2
A06	Fried fish fillets	8 pieces	V	200°C	14.5 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2
A07	Squid rings	16 pieces	V	200°C	11 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2
A08	Potato cheese strips	spread evenly	V	200°C	10 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2
A09	Vegetables	spread evenly	V	180°C	5 mins	100°C-200°C	1-30 mins	Baking tray on layer 3
A10	Potato wedges	spread evenly	V	200°C	11 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2
A11	Spring rolls	15 pieces	X	200°C	16 mins	100°C-200°C	1-30 mins	Air fry basket + Grill rack (convex side) on layer 2; Baking tray on layer 1

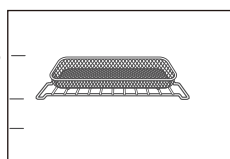
Air fry basket + Grill rack (convex side) on layer 2;
Baking tray on layer 1



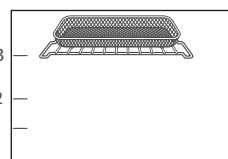
Air fry basket + Grill rack (concave side) on layer 2;
Baking tray on layer 1



Air fry basket + Grill rack (convex side) on layer 2


























Air fry basket + Grill rack (convex side) on layer 3



Control Panel – Description of Major Features



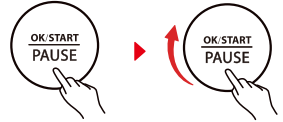
Function Name	Fan selection	Apply to	Preheat	Preset temperature	Preset time	Optional temperature	Optional time
Air Fry 	NA	For any food that requires air fry; you may choose desired temperature and time	V	200°C	15 mins	100-200°C	1-30 mins
Toast 	NA	For toasting 1-6 slices of bread; 7 degrees toastiness are available	X	4 slices (230 °C)	degrees:4 (4mins 50ses)	1-6 slices	Degrees: 1-7
Bake 	 :Press  to run on	For baking a variety of food, especially pastries; convection function is available	X	175°C	25 mins	70-180°C	1-120 mins
Broil 	 :Press  to run on	For cooking thin, tender cuts of meat and fish; it can also brown breads and casseroles; convection function is available	X	175°C	10 mins	70-180°C	1-120 mins
Roast 	 :Press  to run on	For cooking meat and poultry that are less tender-cut; convection function is available	X	175°C	10 mins	70-230 °C	1-120 mins
Pizza 	 :Press  to run off	For baking fresh or frozen pizza; convection function is available	V	9 inches (165°C)	9 inches : 11.5mins	6/9/12 inches (70-230°C)	1-30 mins
Cookies 	NA	For baking any type of cookie	V	190°C	10 mins	70-230°C	1-120 mins
Bagel 	NA	For baking any type of bagel	X	Quantity: 4	degrees: 4 (4mins15ses)	Quantity: 2/4/6	degrees: 3-6 (1-30 mins)
Reheat 	 :Press  to run on	For preheating food in a quick manner	X	175°C	3mins	70-230°C	1-20 mins
Warm 	NA	In warm function, the upper and bottom heating elements maintain at 80°C to keep food at the proper serving temperature	X	80°C	60mins	35-150°C	1mins - 4hrs
Proof 	NA	In proof function, the upper and bottom heating elements maintain at a low temperature to proof bread or milk	X	35°C	50mins	25-45°C	1mins - 9hrs
Slow Cook 	NA	For gentle and slow cooking of tender meat	X	100°C	60mins	35-110°C	1mins - 8hrs
Dehydrate 	NA	For dehydrating fresh pieces of fruit	X	70°C	4 hrs	35-100°C	1mins - 24hrs

AIR FRY FUNCTION

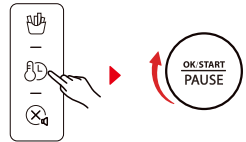
1 Power on to enter initial state, the default function is Air Fry.

The screen displays "AIR FRY" and "⊞".

2 Press "⊞" button rotate "⊞" knob to adjust the temperature. The default temperature is 200°C. This temperature is the cooking temperature after preheating.



3 Press "⌚" button, rotate "⊞" knob to adjust cooking time. The default cooking time is 15 minutes. This time is the cooking time after preheating.



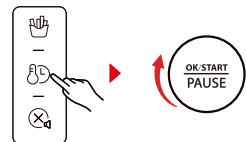
4 Press "⊞" button to preheat.



5 After preheating, put the food into the cooking machine and close the door. Press the "⊞" button to start cooking.








6 You can press the "⌚" button and rotate the "⊞" knob to adjust the temperature and the time during cooking process.












7 After the cooking finishes, the machine will beep 3 times and the display screen will show "End". Pay attention to the high temperature of both the food and the machine when you take out the food.


TOAST FUNCTION

- 1 Rotate the “” knob to the right once. The screen displays “TOAST” and “”. The oven will enter the TOAST function.







- 2 Press “” button, rotate the “” knob to choose the slice number of toast. The default number is 4 slices.





- 3 Press “” button, rotate “” knob to choose the degrees of toastiness. The default setting is 4.







- 4 Press “” to start cooking. The default temperature /cooking time is 230°C/4mins 50ses. The temperature and time can't be adjusted during cooking.





- 5 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.

BAKE FUNCTION

- 1 Rotate the “” knob to the right twice. The screen displays “BAKE” and “” and the fan is off (default). You can choose to turn on fan “”. After that, the screen displays “BAKE ” and “”.


- 2 Press “” button, rotate the “” knob to set temperature. The default temperature is 175°C.

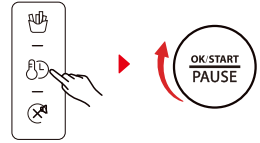

- 3 Press “” button, rotate “” knob to set cooking time. The default cooking time is 25min.



4 Press “OK START PAUSE” to start cooking.



5 During cooking, press “OK START PAUSE” and rotate “OK START PAUSE” to adjust temperature and cooking time.



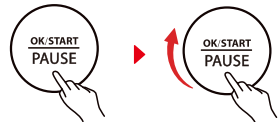
6 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.

BROIL FUNCTION

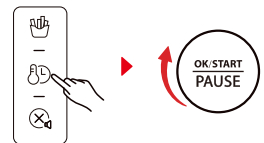
1 Rotate the “OK START PAUSE” knob to the right three. The screen displays “BROIL” and “OK START PAUSE” and the fan is off (default). You can choose to turn on fan “OK START PAUSE”. After that, the screen displays “BROIL OK START PAUSE” and “OK START PAUSE”.



2 Press “OK START PAUSE” button, rotate “OK START PAUSE” knob to set temperature. The default temperature is 175°C.



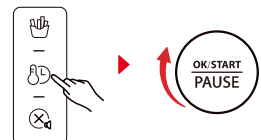
3 Press “OK START PAUSE” button, rotate “OK START PAUSE” knob to set cooking time. The default cooking time is 10min.



4 Press “OK START PAUSE” to start cooking.



5 During cooking, press “OK START PAUSE” and rotate “OK START PAUSE” to adjust temperature and cooking time.



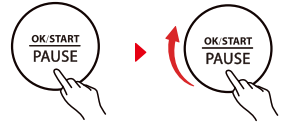
- 6 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays "End". Always pay attention when taking out food, because the food and oven are very hot.

ROAST FUNCTION

- 1 Rotate the "🌀" knob to the right four times, the screen displays "ROAST" and "☐" and the fan is off (default). You can choose to turn on fan "🌀". After that, the screen displays "ROAST 🌀" and "🌀☐".



- 2 Press "🌀" button, rotate "🌀" knob to select temperature. The default temperature is 175°C.



- 3 Press "🕒" button, rotate "🌀" knob to set cooking time. The default cooking time is 10min.



- 4 Press "🌀" to start cooking.







- 5 During cooking, press "🕒" and rotate "🌀" to adjust temperature and cooking time.



- 6 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays "End". Always pay attention when taking out food, because the food and oven are very hot.



PIZZA FUNCTION

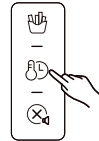
1 Rotate the “” knob to the right five times, the fan “” displays (default), and the screen displays “PIZZA ” and “”. The oven will enter the PIZZA function.




2 Press “” button, rotate “” knob to set the size of pizza (6 inches, 9 inches, and 12 inches). The default size is 9 inches.



3 Press “” button, rotate the “” knob to set temperature, temperature flashes. The default temperature is 165°C for 9 inches.




4 Press “” button, rotate “” knob to adjust cooking time, then the time flashes. The default cooking time for 9 inches is 11min30sec.





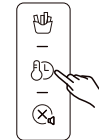
5 Press “” to start preheating, and preheat icon flashes.



6 After preheating, put the food in and close the oven door. Press “” to start cooking.





7 During cooking, press “” and rotate “” to adjust temperature and cooking time.



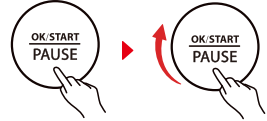
8 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.

COOKIES FUNCTION

1 Rotate the “” knob to the right six times, the screen displays “COOKIES” and “”, the oven will enter COOKIES function.




2 Press “” button, rotate “” knob to set temperature. The default temperature is 190°C.




3 Press “” button, rotate “” knob to set cooking time. The default cooking time is 10min.





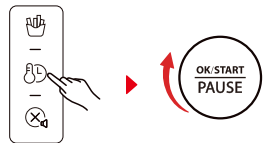
4 Press “” to start preheating, and preheat icon flashes.



5 After preheating, put the food in and close the oven door. Press “” to start cooking.





6 During cooking, press “” and rotate “” to adjust temperature and cooking time.





7 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.



BAGEL FUNCTION

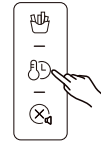
1 Rotate the “” knob to the right seven times, the screen displays “BAGEL” and “”. The oven will enter BAGEL function.




2 Press “” button, rotate “” knob to set the quantity (2, 4 and 6). The default value is 4.



3 Press “” button, rotate “” knob to set power level. The default power level is 4.







4 Press “” to start cooking. The default temperature /cooking time is 200°C/4mins 15ses. The cooking time is adjustable and the temperature is not adjustable.





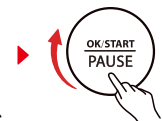
5 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.



REHEAT FUNCTION

1 Rotate the “” knob to the right eight times, the screen displays “REHEAT” and “” and the fan is off (default). You can choose to turn on fan “”. After that, the screen displays “REHEAT” and “”.



2 Press “” button, rotate “” knob to set temperature. The default temperature is 175°C.





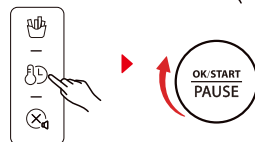
3 Press “” button, rotate “” knob to set cooking time. The default cooking time is 3min.



4 Press “” to start cooking.





5 During cooking, press “” and rotate “” to adjust temperature and cooking time.





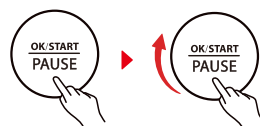
6 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.



WARM FUNCTION

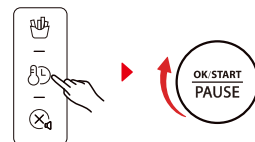
1 Rotate the “” knob to the right nine times, the screen displays “WARM” and “”. The oven will enter WARM function.




2 Press “” button, rotate “” knob to set temperature. The default temperature is 80°C.





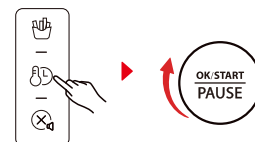
3 Press “” button, rotate “” knob to set cooking time. The default cooking time is 1 hour.



4 Press “” to start working.



5 During cooking, press “” and rotate “” to adjust temperature and cooking time.



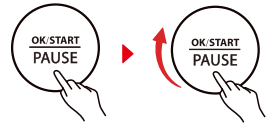
- 6** The buzzer will sound 3 times to remind you when cooking is finished, the screen displays "End". Always pay attention when taking out food, because the food and oven are very hot.

PROOF FUNCTION

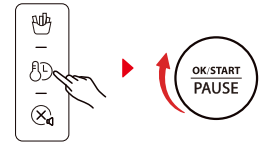
- 1** Rotate the "OK:START PAUSE" knob to the right ten times, the screen displays "PROOF" and "□". The oven will enter PROOF function.



- 2** Press "OK:START PAUSE" button, rotate "OK:START PAUSE" knob to set temperature. The default temperature is 35°C.



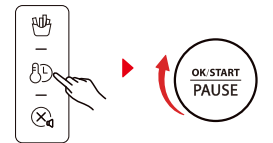
- 3** Press "OK:START PAUSE" button, rotate "OK:START PAUSE" knob to set cooking time. The default cooking time is 50min.



- 4** Press "OK:START PAUSE" to start working.





- 5** During cooking, press "OK:START PAUSE" and rotate "OK:START PAUSE" to adjust temperature and cooking time.



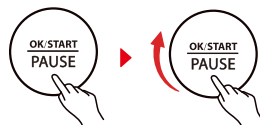
- 6** The buzzer will sound 3 times to remind you when cooking is finished, the screen displays "End". Always pay attention when taking out food, because the food and oven are very hot.



SLOW COOK FUNCTION

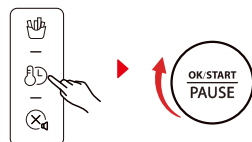
- 1** Rotate the “” knob to the right eleven times, the screen displays “SLOW COOK” and “”.
- The oven will enter SLOW COOK function.



- 2** Press “” button, rotate “” knob to set temperature.
- The default temperature is 100°C.





- 3** Press “” button, rotate “” knob to set cooking time. The default cooking time is 1 hour.



- 4** Press “” to start working.





- 5** During cooking, press “” and rotate “” to adjust temperature and cooking time.



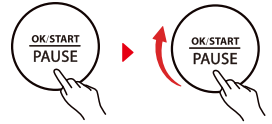
- 6** The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.

DEHYDRATE FUNCTION

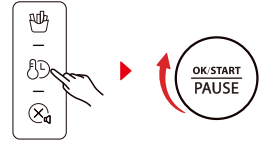
- 1** Rotate the “” knob to the right twelve times, the screen displays “DEHYDRATE” and “”.
- Then the oven will enter DEHYDRATE function.



2 Press “OK START PAUSE” button, rotate “OK START PAUSE” knob to set temperature. The default temperature is 70°C.



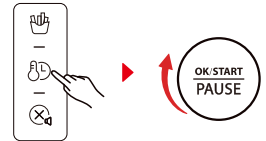
3 Press “OK START PAUSE” button, rotate “OK START PAUSE” knob to set cooking time. The default cooking time is 4hours.



4 Press “OK START PAUSE” to start cooking.



5 During cooking, press “OK START PAUSE” and rotate “OK START PAUSE” to adjust temperature and cooking time.



6 The buzzer will sound 3 times to remind you when cooking is finished, the screen displays “End”. Always pay attention when taking out food, because the food and oven are very hot.

MUTE FUNCTION

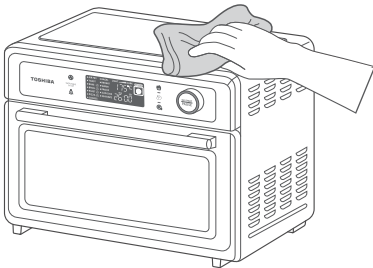
When you want the oven to go silent, long press “MUTE” for 3 seconds. The display screen will show “OFF”. Then the machine will be in the mute function. Long press “MUTE” 3 seconds, the mute function will be canceled. The display screen will show “on”.

CLEANING AND MAINTENANCE

Cleanliness precautions



1. Do not use sharp cleaning tools, bristles, wire brushes, and corrosive cleaning supplies to avoid damage to the body and accessories.
2. Do not immerse the toaster oven in water or other liquids to prevent damage to the oven.
3. Please be sure to wait until the body cooling cleaning and maintenance.
4. Please keep the crumb tray clean at ordinary times to avoid fire or fire when used in the state of dirt or debris residue.
5. Do not forget to install the crumb tray after cleaning and maintenance, so as not to cause the place where the product is placed to burn.
6. Do not leave the food materials or dirt in the furnace in case of fire or cause fire.
7. Baking, the lampblack may cause slight yellow color panel, belongs to the normal phenomenon.
8. Do not use detergent, brush, water or gasoline to clean the product.



- 1 Before cleaning, unplug and wait for the toaster oven cool completely before
- 2 Clean all attachments including grill rack, baking tray and crumb tray with a neutral cleaner and let dry thoroughly after cleaning.
- 3 Use the soft wet cloth that is dipped in neutral cleaner to wipe toaster oven interior, wait with the cloth that wring dries again to wipe off detergent composition.

OTHER INDICATION

Standby Mode

In the standby mode:

1. If the oven is left idle for 5 minutes, the whole panel will be off.
2. Press "⊗" (Cancel) button.

To activate the oven to the standby mode, Twist "⊗" (Cancel) button or touch any button lightly.

Selection process

During the function selection process, if the oven is left idle for 5 minutes, the selection process will be canceled and the screen will display "00:00"

Speciýtion

MODEL	TL2-AC25GZC(GR)
CUBAGE	25L
VOLTAGE	220-230V~
AC FREQUENCY	50/60Hz
POWER	1500-1600W

Troubleshooting

If there is an exception during use, please read this instruction carefully before sending it to repair, and check whether it is caused by the following reasons.

Common faults	Cause	Solution
After rotating the timing knob, the heating tube does not light up	The power plug is not firmly inserted into the socket	Please insert the power plug firmly into the socket.
	Continuous baking furnace temperature is too high	Furnace temperature, the thermostat starts running, may not result in heating tube lights.
Yellow spots or burnt product placement	Slag adhesion on the plate burning debris or dirt	Please clean the crumb tray.
	The crumb tray is not installed properly	Please install the chip tray.
Smoke or smell	It was not burned when it was first used	Be sure to burn empty when first using. After repeated use sometimes peculiar smell, residual will be eliminated.
	Debris and dirt attached to the crumb tray are burning	Please clean the crumb tray.
It won't bake through in the middle	Baking time is too short	Please extend the baking time.
	It's something that's hard to bake through the middle	When baking, please find a way to cut open, cut into small pieces, etc.
Scorched on the outside when baking	Baking time is too long	Please shorten the baking time.
Timer error	The timer is a spring, so errors sometimes occur	No action is required.
Timer is not running	When the timer is set to less than 10 minutes, the timer sometimes does not run properly	Set below 10, please first turn to 11 and then turn back.
During baking, the heating tube lamp is not bright or sometimes bright and sometimes off	Thermostat, are adjusting the baking temperature	No action is required.

Comment:

1. Do not disassemble, repair or modify without authorization.
2. If the fault still cannot be rectified, please contact the after-sales service in time.

#DetailsMatter