

INVOLLY

# AIR FRYER TOASTER OVEN

AF-150ID



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## IMPORTANT

READ ALL INSTRUCTIONS BEFORE USE. ANY ISSUES  
PLEASE CONTACT CUSTOMER SUPPORT TEAM.

**NOTE:** In order to remove all protective substances on  
the heating elements, it is necessary to run the air  
fryer toaster oven empty for 20 minutes. Ensure the  
area is well-ventilated as the oven may emit vapors.  
These vapors are safe and are not detrimental to the  
performance of the oven.

## 1. PACKAGE LIST



## 2. OPERATION GUIDE



### QUICK START

#### OPTION 1



Press **Power**



Select **Preheat**



Press **Start/Pause**



Adjust **Temp/Time** to  
desired setting

#### OPTION 2



Press **Power**



Select **Preheat**



Press **Start**  
to begin preheating



Press **Start/Pause**

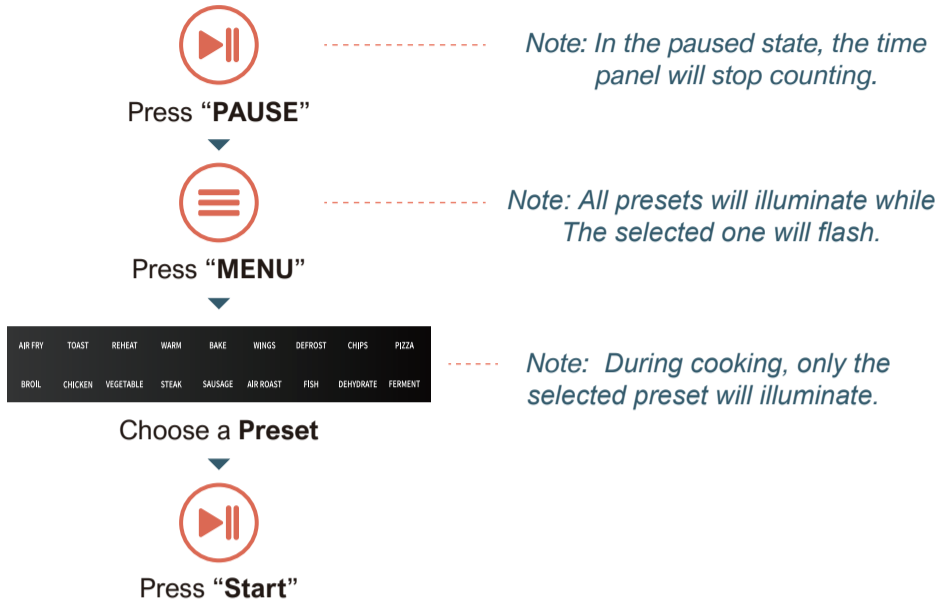


Choose a preset  
by press "**MENU**"

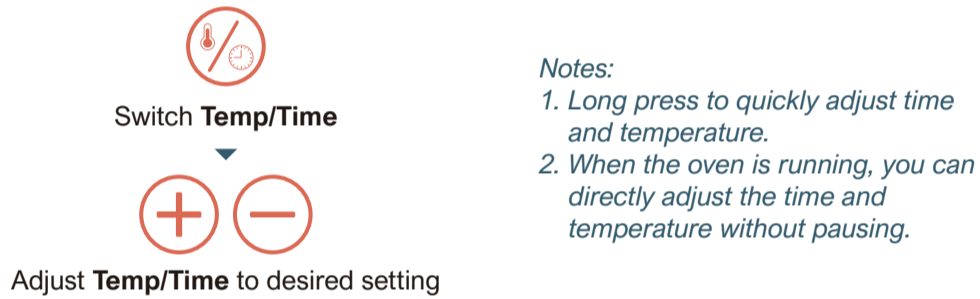


Add food to the oven

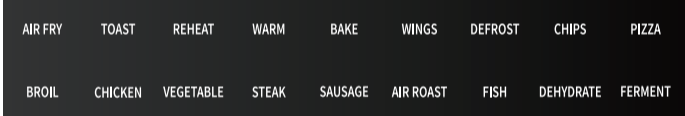
### CHANGE PRESET DURING COOKING



### TEMPERATURE/TIME SWITCH

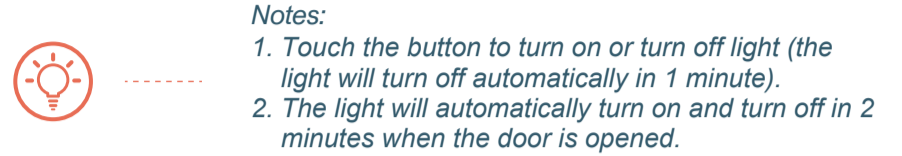


## 3. COOKING FUNCTIONS



PRESETS	SUGGESTED TEMP	SUGGESTED TIME	TEMP RANGE	TIME RANGE	SHAKE REMIND	SUGGESTED POSITION
AIR FRY	200°C	18MINS	60-200°C	UP TO 2H		Base on food you select
TOAST	180°C	7MINS	60-200°C	UP TO 1H	YES	
REHEAT	160°C	15MINS	60-200°C	UP TO 2H		Base on food you select
WARM	70°C	1H	60-100°C	UP TO 8H		Base on food you select
BAKE	160°C	35MINS	60-200°C	UP TO 2H		
WINGS	180°C	18MINS	60-200°C	UP TO 1H	YES	
DEFROST	50°C	30MINS	30-80°C	UP TO 2H		
CHIPS	200°C	15MINS	60-200°C	UP TO 1H	YES	

### HOW TO LIGHTEN THE AIR FRYER TOASTER OVEN



### HOW TO PREHEAT AIR FRYER TOASTER OVEN



### HOW TO SELECT A PRESET



PRESETS	SUGGESTED TEMP	SUGGESTED TIME	TEMP RANGE	TIME RANGE	SHAKE REMIND	SUGGESTED POSITION
PIZZA	190°C	12MINS	60-200°C	UP TO 2H		
BROIL	200°C	20MINS	60-200°C	UP TO 2H		
CHICKEN	185°C	40MINS	60-200°C	UP TO 2H		
VEGETABLE	180°C	15MINS	60-200°C	UP TO 1H	YES	
STEAK	190°C	15MINS	60-200°C	UP TO 1H	YES	
SAUSAGE	200°C	15MINS	60-200°C	UP TO 1H	YES	
AIR ROAST	200°C	30MINS	60-200°C	UP TO 2H		
FISH	180°C	15MINS	60-200°C	UP TO 1H	YES	
DEHYDRATE	60°C	10H	30-80°C	UP TO 24H		
FERMENT	35°C	45MINS	30-60°C	UP TO 8H		