

Tips & Tricks

Best Results



For sheet pan meals, cut ingredients to the same size.



When cooking on 2 levels, press the 2 LEVEL button on the display to illuminate the optimal rack positions to use.



When using Toast or Bagel function, select the exact number of bread or bagel slices.



The unit preheats quickly, so prep all ingredients before preheating.



When cooking 2 frozen pizzas on 2 levels, select Pizza function and set temperature to the one recommended on the pizza packaging. Add 4-6 minutes to the cook time, depending on pizza thickness and desired degree of doneness.



Due to the power of the fan speed, food cooks faster in this oven, so refer to the cook charts in the Inspiration Guide for more guidance on cook times and temperatures.

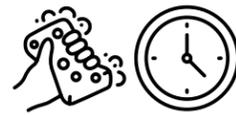
Easy Cleanup



For easy cleanup, line the sheet pan with parchment paper or aluminum foil.



When using the air fry basket, spray it with nonstick cooking spray to minimize sticking.



For deep cleaning, let accessories soak in warm, soapy water overnight and scrub with a non-abrasive brush or sponge.



Let's get cooking on 2 levels

Here's what's in the box



Foodi Oven



Air Fry Basket



Roast Tray

Helps to minimize smoke



Crumb Tray



2 Wire Racks



Sheet Pan

Digital display rack guide

Select a function and the display illuminates optimal rack position. When cooking on two levels, press the 2 LEVEL button for additional guidance. Rack levels correspond to the engraved numbers on the inside of the unit.



How to Minimize Smoke



Cook large, fatty proteins at or below 375°F and clean accessories and inside of unit regularly.



For marinades containing sugar, honey, or other sweeteners, brush onto proteins halfway through broiling to avoid burning.

Always use the recommended oil or fat

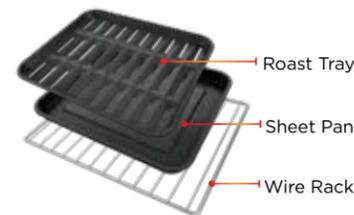


Recommended:
Canola
Refined coconut
Avocado
Vegetable
Grapeseed



Not recommended:
Olive oil
Butter
Margarine

When to use the roast tray



Use roast tray on sheet pan when cooking on convection functions (such as Whole Roast, Air Roast, and Air Fry), or with greasy foods like whole chicken, chicken wings, bacon, marinated meats, and oiled vegetables.

Get to know the control panel

See your Owner's Guide for complete instructions



A PREHEAT will appear during 90-second preheat.

B TIME and **TEMP** displays.

C SLICES and **SHADE** will illuminate here when the Toast or Bagel function is selected.

D 2 LEVEL will illuminate here when 2 LEVEL button is pressed. Use 2 LEVEL to enable RACK LEVEL for more even results when cooking on 2 rack positions.

E RACK LEVEL recommended positions show where to place accessories for more even results.

- To turn on the unit, press the **(POWER)** button.
- Press the **(LIGHT)** button to turn the interior light on or off while cooking.
- To select a cook function, press the **FUNCTION +/-** buttons.
- Press the **2 LEVEL** button to cook on 2 layers during convection functions.
- To select a cook time, press the **TIME/SLICES +/-** buttons. When using the Toast or Bagel function, these buttons will adjust the number of slices instead of the time.
- To adjust temperature, press the **TEMP/SHADE +/-** buttons. When using the Toast or Bagel function, these buttons will adjust the shade instead of the temperature.
- Press the **(START/STOP)** button to start or stop cooking.
- Cook time will automatically start once preheat has completed.

Using the Racks

Use recommended accessories for each cook function and remove others from the oven.

We designed this oven to help you get meals on the table faster.

FOR BEST RESULTS, KEEP AN EYE OUT ON YOUR FOOD WHILE COOKING.

Refer to cook charts in the Inspiration Guide for more guidance on cook times and temperatures.

Want to cook on 2 levels? Looking for more time and temperature recommendations? Check out the Inspiration Guide for more details.

FUNCTION

BEST FOR

1 LEVEL COOKING

2 LEVEL COOKING

WHOLE ROAST



Rotisserie-style results in less time.

- Whole chicken
- Prime rib roast
- Pork tenderloin

AIR ROAST



Crispy outside, juicy inside.

- Chicken thighs & vegetables
- Asparagus

AIR FRY



Fast, extra-crispy results with little to no oil.

- French fries (frozen or hand cut)
- Chicken wings or nuggets
- Breaded foods

PIZZA



Cook frozen or fresh pizzas.

- Homemade pizza
- Frozen pizza

BAKE



Traditional baking with overall even cooking and light browning.

- Bacon
- Cookies

BROIL



Top-down heat for a crispy finish.

- Steaks
- Nachos
- Casserole finishing

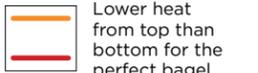
TOAST



Quick and even browning on both sides.

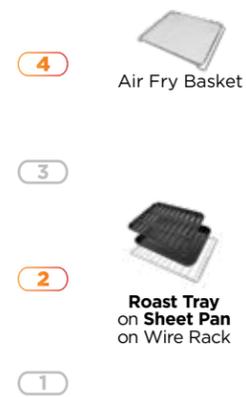
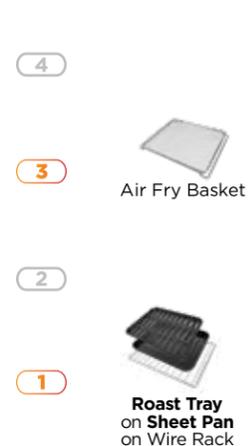
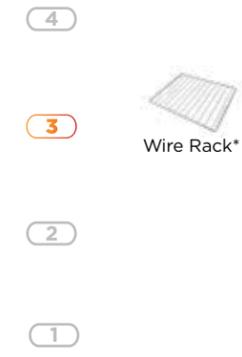
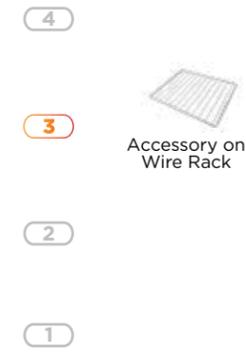
- Bread
- English muffins
- Frozen waffles

BAGEL



Fast heating with a crunchy outside.

- Bagels
- Artisan breads



NOTE: The power of higher fan speeds allow for faster cook times and crispier results.

*When cooking greasy, drippy foods on one level, place the sheet pan on the wire rack below to catch the drippings. Alternatively, use the roast tray on top of the sheet pan.

Turn for Tips & Tricks and How to Minimize Smoke