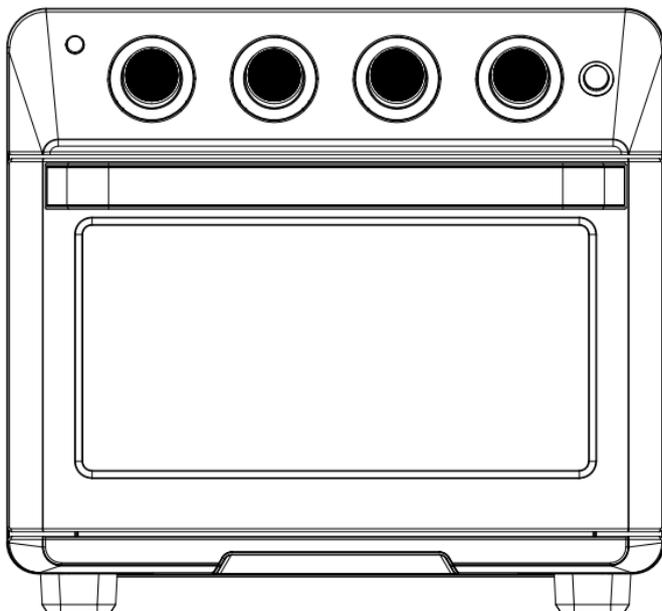


# Balzano®

— 1908 Italy —

## AIR FRYER OVEN Instruction Manual



**MODEL: CZ24G-RML**

**220V-240V~ 50/60Hz 1700W**

**\*Please read this manual carefully before use and keep this manual in a safe place for future reference\***

**This appliance is not to be used 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.  
Children being supervised not to play with the appliance.**

### **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed, which include the following:

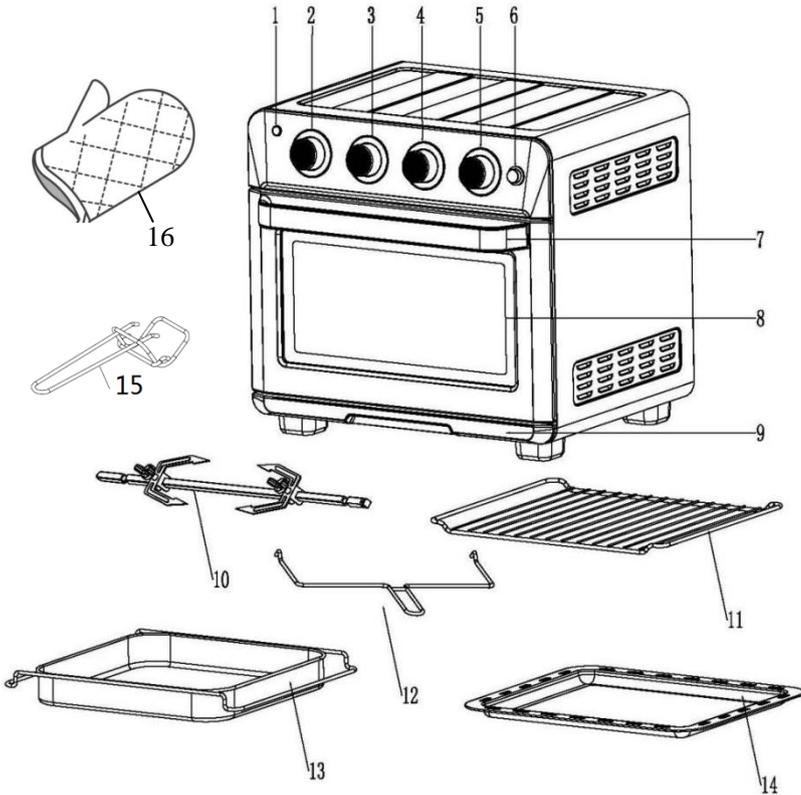
1. This appliance is for HOUSEHOLD USE only. Read all instructions before use or cleaning.
2. Close supervision is necessary when any appliance is used near children.
3. Do not immerse cord, plug, or any part of the appliance in water or other liquids.
4. Do not let cord hang over edge of table or counter, or touch hot surfaces.
5. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. If the appliance is damaged or broken, do not repair yourself. If the power cord or the plug is broken or damaged, do not repair or change yourself. Please send the appliance to qualified service centre for repair or service.
6. When operating the oven, keep at least four inches (ten centimeters) of space on all sides of the oven to allow for adequate air circulation.
7. To disconnect, turn the control to OFF, before removing the plug.
8. Unplug from outlet when not in use and before cleaning. Always hold the plug, but never pull the cord.
9. Allow the appliance to cool before putting on or taking off parts, and before cleaning
10. Extreme caution must be used when moving an appliance containing hot oil or food.
11. Do not cover any part of the oven with metal or cloth, it may cause overheating of the oven.
12. Never leave the appliance unattended in working.

13. Oversized foods or metal utensils cannot put into the appliance as they may create a fire or risk of electric shock.
14. Extreme caution should be exercised when using containers constructed of anything other than qualified metal or qualified ceramics.
15. Do not place any of the following materials in the oven: plastic, paper, or anything similar.
16. Do not use any accessories other than manufacturer recommended accessories in this oven.
17. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
18. The glass door is heavy, please hold the handle until the door is completely open, do not let the door fall itself.
19. Do not put anything on the door glass when it is opened.
20. The temperature on the surface of this appliance is high in or after working, do not touch.
21. The accessible surfaces are liable to get hot during use.
22. External timer is not intended to operate this appliance.

## **COOKING TIPS**

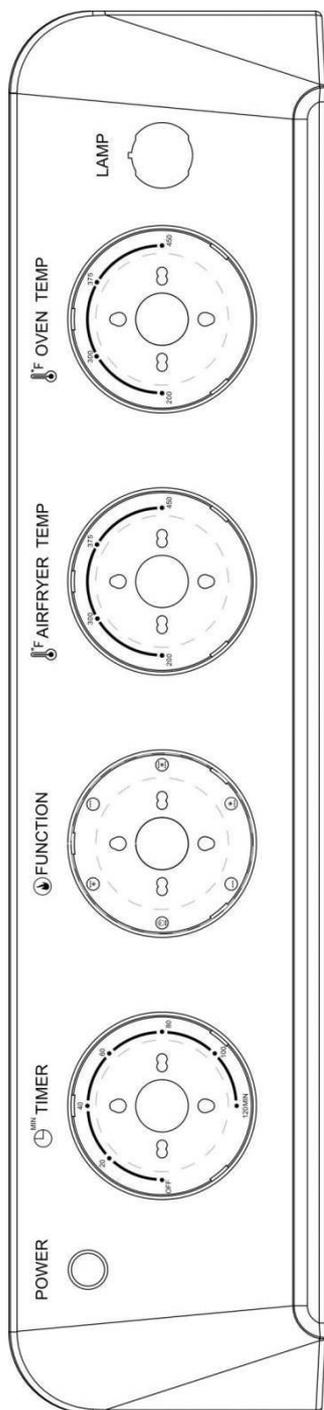
1. Ensure that there is enough ventilation (at least 15 cm space) around the oven.
2. Ensure that the oven is completely dry before use.
3. Do NOT put the oven on untreated wooden surface.
4. In the first use of the oven, there might be some smoke coming out from the oven, this is normal. After 5-15 minutes the smoke will disappear.
5. In order to get better cooking performance, it is recommended to pre-heat the oven about 10-15 minutes.
6. Oil the baking tray or rack before putting food on it to provide stickiness. One tray or rack one time ensure the food to be cooked better.
7. Put drip tray under the rack to avoid oil dropping to oven bottom.
8. If the food is oily like chicken, etc. use two pieces of aluminium foils to wrap the food to avoid oil splashing during cooking.
9. During cooking, watch the food through glass door. For chunk food, it is better to turn it over once or twice. Open the door when need turning or moving. But the door must be shut immediately.

## PART NAME



1. Power Indicator: Shows power on or off
2. Timer
3. Function Knob
4. Air fryer Temp Knob
5. Oven Temp Knob
6. Lamp Button: To turn on/off the inner lamp
7. Cool-Touch Handle
8. Double Glass Door to insure the door surface not so hot.
9. Pull-Out Crumb Tray for easy cleaning.
10. Rotisserie Set to cook the whole chicken delicious.
11. Wire Rack
12. Handle to take out the rotisserie set.
13. Air fryer Basket  
Can hold much oilless food and cook food fast and delicious.
14. Baking Tray  
To hold food for cooking, or put it on lower step to hold food oil drops.
15. Tong to take out the air fryer Basket, baking tray and rack.
16. Cotton Glove to take out the air fryer Basket, baking tray and rack.

## CONTROL PANEL



**Oven Temp knob:** It is used to select oven temperature only (Five oven functions besides Airfryer function).

**Airfryer Temp knob:** It is used to select air fryer temperature only.

**Function Knob:** select functions

-  Airfryer/Rotisserie function  
(Upper heating + rotisserie + strong convection)
-  Upper heating + Low convection
-  Upper heating
-  Upper heating + Lower heating + Low convection
-  Lower heating + Low convection
-  Lower heating

**Time Knob:** For normal using, turn the knob clockwise to choose desired time (maximum 120 minutes) and it will count down automatically.

**\*\*\*Stay On Function:** Turn the knob anticlockwise to this stage. It keeps heating until you turn off the oven. So, don't select high temp for this function. And set alarm to remind you to turn off the oven in time.

## FUNCTION KNBO SELECTION

Cooking Mode	Heating Elements	Fan Speed
Airfryer/Rotisserie	4pcs upper elements + Rotisserie	Strong
Convection Broil	2pcs upper elements	Low
Broil	2pcs upper elements	-
Convection Bake	2pcs upper elements + 2pcs lower elements	Low
Convection Bake	2pcs lower elements	Low
Warm	2pcs lower elements	-

## OPERATING INSTRUCTIONS

1. Put the oven on a plain and heat resistant surface. Then plug in.
2. Set the temperature, time and heating stage. Preheat the oven for 10-15 minutes. Then insert the baking tray or rack with food.
3. One tray or rack one time ensure the food to be cooked better.
4. During cooking, watch the food through glass door. For chunk food, it is better to turn it over once or twice. Open the door when need turning or moving. But the door must be shut immediately.
5. Once cooking is finished, the timer will shut off automatically with bell ring. If the cooking is finished earlier than the set time, please turn back the timer to OFF to power off the oven.
6. Take out of the food carefully.

## HOW TO USE THE ROTISSERIE FUNCTION

1. Put one skewer through the pointed end of the spit, making sure the points of skewer face towards the spit's pointed end. Slide the skewer towards the square end of the spit.
2. Insert the spit directly through the center of the food which you want to roast.
3. Put the other skewer through the pointed end of the spit, making sure the points of skewer face the spit's square end.
4. Put the two skewers into the food, then secure both skewers with the thumbscrews.
5. Make sure the food is centered on the spit.
6. Insert the pointed end of the spit into the drive socket, make sure the square end of the spit rests on the spit support.
7. Plug the oven.
8. Set the temperature to maximum.
9. Turn the timer to the time which you want, then cooking starts.

Normally it takes 30 minutes to roast a 2.5Kg(5.5Pd) weight chicken.

10. Set the function knob at ROTISSERIE stage, the rotisserie spit starts rotating.
11. Once cooking is finished, the timer will shut off automatically with bell ring. If the cooking is finished earlier than the set time, please turn back the timer to OFF to power off the oven.
12. After the oven is cooled, put the hooks of the rotisserie handle under the grooves on both sides of the spit. Lift the right side of the spit first, move towards right side a little bit, so that the left side of the spit goes out of the drive socket. Then carefully move out the roasted food from the oven.
13. Take the food off the spit.

## **HOW TO USE THE CONVECTION FUNCTION**

The convection function works when set the function knob at **Airfryer** or **CONVECTION** stage.

## **HOW TO BAKE**

1. Insert the wire rack or baking tray with food into the suitable position.
2. Close the oven door.
3. Set function knob at Convection Bake stage, cooking time and temperature, then cooking starts.

## **HOW TO BROIL**

1. Insert the wire rack with food into top position (food should not close to the upper heating element). Then close the oven door.
2. Set function knob at Broil or Convection Broil stage, cooking time and temperature, then cooking starts.

## **HOW TO TOAST**

1. Insert the wire rack with food into the suitable position.
2. Close the oven door.
3. Set function knob at Convection Bake stage, cooking time and temperature, then cooking starts.

## **MAINTENANCE AND CLEANING**

**\*\*\*To avoid food debris to corrode the appliance, pls always clean the appliance in time once it is cool after cooking.**

1. Unplug the appliance and allow it to cool before cleaning.
2. Do not immerse the appliance in water. All surfaces can be cleaned with a clean damp cloth.
3. If stains still appear, it is recommended to use soap.
4. Do not use abrasive cleaners or sharp utensils to clean the appliance.
5. Clean the interior chamber with a clean damp cloth.
6. Clean surface in contact with food by a clean damp cloth or wash the

accessories with clean water. Baking tray can't be cleaned with dishwasher.

## TROUBLESHOOTING

<b>Problem</b>	<b>Possible Solution</b>
The oven is not turning on.	<ul style="list-style-type: none"><li>- Make sure the oven is plugged in.</li><li>- Check and make sure that you have set the timer.</li></ul>
Why does the fan keep running after cooking?	<ul style="list-style-type: none"><li>- After cooking, the fan will continue running for a while to assist the cooling process.</li></ul>
Foods are not completely cooked.	<ul style="list-style-type: none"><li>- Increase cooking temperature or time.</li><li>- Make sure you cook with the proper function.</li></ul>
Foods are overcooked or burned.	<ul style="list-style-type: none"><li>- Decrease cooking temperature or time.</li><li>- Make sure food items are not too large and are not touching the heating elements.</li></ul>
Foods are cooked unevenly.	<ul style="list-style-type: none"><li>- Preheat the oven.</li><li>- Make sure food items are not too closely packed into a tray, rack or basket. Take caution as these food or components may be hot.</li><li>- Use smaller batches of food in the Basket. Small batches of food will cook more evenly.</li><li>- Certain foods need to be stirred/mixed mid-way through the cooking process.</li></ul>
White smoke is coming out of the oven.	<ul style="list-style-type: none"><li>- The oven may produce some white smoke when you use it for the first time. This is normal.</li><li>- Excess oil or fatty foods may produce white smoke. Make sure the inside of the oven is cleaned properly and not greasy.</li></ul>

<p>Black smoke is coming out of the oven.</p>	<ul style="list-style-type: none"><li>- Immediately turn off the oven and then unplug it. Cool the oven to room temperature.</li><li>- Wait for smoke to clear before opening the oven door. Be careful when you take out the food.</li></ul>
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## ENVIRONMENT FRIENDLY DISPOSAL



Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

BALZANO products are intended for household use only

BALZANO has policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its model at any time.

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