

# KALORIK<sup>®</sup>

Since 1930

# MAXX<sup>®</sup>



## AIR FRYER OVEN

# THANK YOU

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Thank you for choosing the Kalorik MAXX Air Fryer Oven

We hope you're delighted with your MAXX. If you are, we'd love it if you'd shout it from the rooftops, tell your friends or leave us a review. We'd love to hear about what you've been cooking, so tag @kalorik on social media with your culinary masterpieces.

## REGISTER YOUR PURCHASE

To register your product, simply complete the included form, visit [Kalorik.com/register](https://Kalorik.com/register) or scan the QR code below.



## TECHNICAL SPECIFICATIONS

Model	Voltage	Wattage	Capacity
AFO 47804	120V, 60Hz	1600W	16 Qt / 15 L

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# PARTS



# PARTS DESCRIPTION

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1. Touchscreen control panel
2. Air vents (top, both sides, and back of the unit)
3. Function buttons (Keep Warm, Light, Air Fry, Oven)
4. Selector dial
5. Start / Stop button
6. Heating elements (top and bottom)
7. Glass door
8. Door handle
9. Rails / Racks and basket slots
10. Baking tray
11. Air frying basket
12. Air rack
13. Crumb tray
14. Rack handle

# IMPORTANT SAFEGUARDS

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

**READ ALL INSTRUCTIONS.**

1. Check that your mains voltage corresponds to that stated on the appliance.
2. Do not touch hot surfaces. Use handles or oven mitts.
3. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors. This appliance is for HOUSEHOLD USE ONLY.
9. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or stovetop, or where it could touch another heated oven.
11. Extreme caution must be used when moving the appliance. Let the appliance cool to room temperature before handling or moving.
12. When in operation, hot air is released through the air vents. Keep your hands and face at a safe distance from the air vents and make sure not to cover them to allow for proper ventilation in the unit. Take extreme caution when removing the accessories from the appliance, failure to do so may lead to burns and/or injury.
13. When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
14. Always operate on a stable, heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
15. Do not place the oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water, debris, etc.

16. Extreme caution must be used when moving an appliance or parts containing hot oil or other hot liquids.
17. Do not use the appliance for other than intended use.
18. Oversize foods or metal utensils must not be inserted in the Air Fryer Oven as they may create a fire or risk of electric shock.
19. A fire may occur if the Air Fryer Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
21. Extreme caution should be exercised when using containers constructed of other than metal or glass.
22. Do not store any materials in this oven when not in use.
23. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
24. Do not cover crumb tray or any part of the oven with metal foil. This causes overheating of the oven.
25. Do not leave unit unattended, especially when toasting or broiling.
26. Use extreme caution when disposing of hot grease.
27. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
28. To disconnect, touch the Start/Stop for 3 seconds to ensure the machine is off, then remove plug from wall outlet.
29. Never connect this appliance to an external timer switch or separate remote-control system as this may lead to burns and/or injury.
30. Do not cover or block the air vents while the appliance is in operation. Doing so will prevent even cooking and may damage the appliance or cause it to overheat may result in fire or burns.
31. Do not rest cooking utensils or baking dishes on the appliance's hot surfaces.

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**

**Supplier's Declaration of Conformity**  
**47 CFR § 2.1077 Compliance Information**

**Model number:** AFO 47804

**Responsible Party – U.S. Contact Information:**

Team International Group d.b.a. Kalorik  
16175 NW 49th Avenue  
Miami Gardens, FL  
33014

Telephone: 305-439-9687  
Website: [www.kalorik.com](http://www.kalorik.com)

## **Federal Communication Commission Compliance Statement**

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) This device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

**NOTE:** This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.



- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

## SAFETY TIPS

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1. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven, or when handling accessories.
2. To reduce risk of fire, keep oven interior clean and free of food, oil, grease, and any other combustible materials.
3. Do not use metal utensils such as knives to remove food residue from the heating elements as this can damage the appliance as well as lead to electrocution.
4. Do not store any materials in the oven when not in use.

## POLARIZED PLUG INSTRUCTIONS

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This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

## SHORT CORD INSTRUCTIONS

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A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

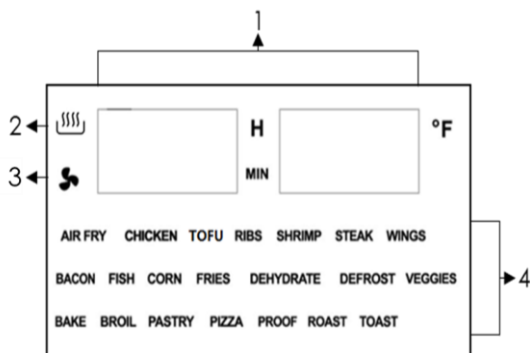
- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

## BEFORE THE FIRST USE

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- Unpack the appliance and accessories and wash and wipe everything down. Wipe the interior of the oven with a damp cloth or sponge. Dry with a paper towel. Make sure the oven is dry before operating the unit.
- Position the oven on a flat and heat resistant surface so that it is also positioned at least 4 inches (10cm) away from any surrounding object.
- Unwind and plug in the power cord into the wall outlet.
- Place the sliding crumb tray inside on the bottom of the unit, underneath the bottom heating elements. Make sure unit is clean and everything has been taken out of the oven.
- It is normal if some smoke or smell emanates from the appliance when using it for the first time. This is not harmful. To eliminate any packing oil that may remain after production, we recommend operating the appliance for 20 minutes on steak function, putting the thermostat on its maximum temperature setting (500 °F).
- Once you plug in the unit, the Start/Stop button will turn on. If left without operation for 1 minute, the button will turn off. **If Start/Stop button turns off, press or turn the selector dial, or open and close the glass door to turn it back on.**

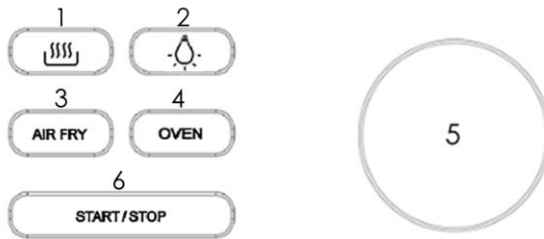
## CONTROL PANEL



### LED Screen

The LED screen displays the Countdown Timer and Temperature (1), Keep Warm icon (2), Air fry icon (fan icon) (3), and Presets (4).

## Touchscreen & Selector Dial



1. **Keep Warm:** Touch the Keep Warm button to keep your dishes at an optimal temperature after cooking them.
2. **Light:** Touch the Light button to turn the oven light on or off. The light can be turned on at any time to help monitor your food while cooking. The light turns off automatically after one minute.
3. **Air Fry:** Touch the Air Fry button to select the air frying function. There are 14 cooking presets available for use with this mode. Use the selector dial to select your desired preset.
4. **Oven:** Touch the Oven button to use the unit as a conventional oven. 7 cooking presets are available when using the oven function. Use the selector dial to select your desired preset.
5. **Selector dial:** Use the dial to select your desired preset. Press the dial to adjust cooking time and temperature. After your appliance has been plugged in and it turns off, you can also press or turn the selector dial to “wake up” your appliance and turn the Start/Stop button back on.
6. **Start/Stop:** Touch the Start/Stop button to turn the unit on, as well as begin or end the cooking cycle. Long press for 3 seconds to switch the machine off completely.

## Using your Kalorik MAXX Air Fryer Oven

Touch Start/Stop to enter Standby mode (all buttons are made visible).

From here, select the “Air Fry” or “Oven” functions and get to the cooking mode of your choice.

Touch "Air Fry" to select air frying mode. Use the selector dial to choose between 14 air frying presets or select the "Air Fry" preset to adjust to the time and temperature of your preference.

Touch "Oven" to select oven mode. Use the selector dial to choose between 7 oven presets or select the "Bake" preset to adjust to the time and temperature of your preference.

Touch "Warm" to select the keep warm mode. Press the control dial once to adjust time and twice to adjust temperature.

Once you have selected a cooking mode you can always go back to Standby mode by pressing the selected cooking mode button once again.

Once your Kalorik MAXX Air Fryer oven is on and ready for use, the selector dial allows you to scroll through the various presets available to you to facilitate your cooking needs. The preset will blink and show the time and temperature associated with it as you scroll through it.

To select a preset simply press the selector dial. The 1<sup>st</sup> press will cause time setting to blink, indicating that you are able to change the time settings if you wish. Turn the selector dial clockwise to add time and counterclockwise to remove time. Once you have the desired time set, you can press the selector dial once more. The 2<sup>nd</sup> press will cause the temperature setting to blink. If you wish to change the temperature setting, simply turn clockwise to increase temperature and counterclockwise to decrease temperature. Temperature will change by increments of 5°F. If you wish to select a different preset, press a 3<sup>rd</sup> time to go back to preset selection.

Got your time and temp set? **Touch Start/Stop** to begin the cooking process. The selected preset will blink to indicate the unit is preheating under the chosen programming. The preset light will blink until the chosen temperature has been reached, and then remain steady until the time is up. The fan icon will turn on as well if the program you have selected uses the fan for its cooking process.

Need to adjust? Change time or temperature settings with ease at any point during the cooking process. All you need to do is press the selector dial once (1) for time adjustments and twice (2) for temperature

adjustments. Press again a 3<sup>rd</sup> time to confirm or wait 3 seconds for unit to automatically adjust to new time and/or temperature.

All done? MAXX is equipped with both an automatic and manual stopping function.

**In automatic stop**, once the cooking time has elapsed (0:00), MAXX will beep three (3) times and enter "Off" mode (display will show "OFF OFF"). The inner fan will continue to work for 3 minutes to help the unit cool down if the selected preset used the fan, and all buttons except "START/STOP" will turn off. For all the rest of the presets the inner fan will turn on once the cooking process is done to also assist with the cooling process. After three minutes, the unit will emit a single beep to tell you the cooling process has finished.

**To turn off MAXX manually**, touch the Start/Stop button once and the machine will enter "Off" mode as just described. Please note that even if the unit is in the process of entering "Off" mode, you can re-enter Standby mode at any point during the cooling process by touching the Start/Stop button.

**Notes:**

- MAXX will turn off automatically if the glass door is open during a prolonged time during a cooking process.
- If unit is left without operation on Standby mode for over 2 minutes, it will also turn off automatically.
- The inner light turns on automatically and stays on if the glass door is opened.
- Pressing the Start/Stop button for three (3) consecutive seconds will turn the machine off.

# PRODUCT AND PARTS

## MEET YOUR ACCESSORIES



## LEARN WHERE TO USE THEM

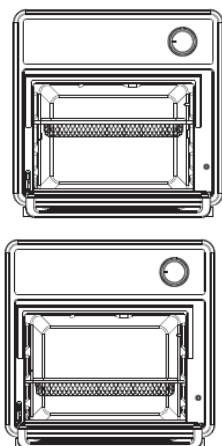


\*Use the markings on the door for recommended accessory positions.

## Accessory Positioning Diagrams

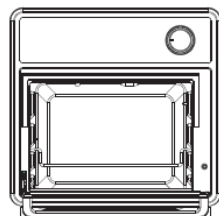
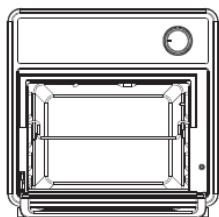
Follow the diagrams below to use your oven to the fullest and to achieve consistent and professional results.

### Air Frying Basket



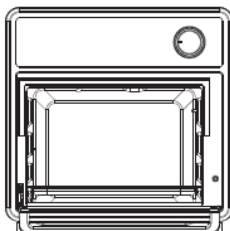
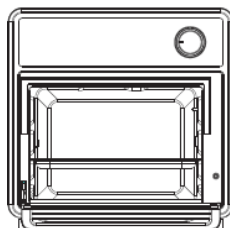
- Use this accessory to air fry meals as a healthy alternative to deep-frying in oil. Can be used with all air frying presets.
- Flip or shake food halfway through the cooking process to cook food evenly.
- Air Frying does not require oil. A tablespoon of oil may be added to enhance flavor.
- **Place on position 2 to air fry and on position 3 to fast air fry.**
- When using this accessory for foods that may drip grease or juices, always remember to place the baking tray on position 1 so it serves as a drip tray.

### Air Rack



- The air rack can be used for both the air frying and oven functions.
- This accessory can be used for a variety of foods including pizza or used when cooking with cake pans to place on top.
- When baking with bakeware for foods like a loaf, quick bread, cake, and muffin pan, place on position 2. Anything that needs to be cooked well from the bottom, like a pie, should also be on position 2. Rule of thumb is, if you are using a pan or tin to bake, use position 2 and the air rack.
- When using the oven function, we recommend rotating your rack 180° halfway through the cooking process to ensure even results.

### Baking Tray



- Used for baking oven function.
- Ideal for smaller food bits.
- Doubles as a drip tray to catch grease during cooking when slid into position 1 to catch crumbs or grease if cooking with the air frying basket or air rack on a higher level.
- When using as a baking sheet for foods like cookies or grilled cheese, or other baking functions like roasting smaller cuts of food (like chicken breasts, corn dogs, etc.), place on position 2.
- When using the oven function, we recommend rotating your baking tray 180° halfway through the cooking process to ensure even results.

### Tips

- When setting up the Maxx Air fryer oven, always make sure the sliding crumb tray is inserted prior to starting your cooking process. Rinse and clean the sliding crumb tray after every use.
- When cooking foods that may drip crumbs or grease during the cooking process, make sure to place the baking tray on position 1. This will help maintain the unit as clean as possible and protect the lower heating elements.

# FUNCTIONS

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## AIR FRYER

Air frying can be used as a healthy alternative style of cooking, requiring little to no oil and using rapid hot air to cook meals faster.

- Place your food on the air rack or in the air frying basket and position it inside the oven.
- Close the glass door and touch Start/Stop to enter Standby mode. Select the Air Fryer function and use the selector dial to scroll through the presets, the presets will flash as you go by each one.
- To change either the temperature or the time from your preset, press the selector dial once to change the time and once again to change the temperature. Turn the dial clockwise to increase and counterclockwise to lower.
- Once you selected a preset, touch Start/Stop to begin cooking. The appliance will turn ON, the unit will start the cooking process, and the timer will start counting down. The selected preset will blink until the desired temperature has been reached, and will then remain steady throughout the remainder of the cooking time.

**Tip: Flipping or turning food halfway through the cooking process ensures that the food is evenly cooked.**

- When the countdown timer reaches 0:00, the unit will beep 3 times, and the heating elements will turn off. Please note that after cooking time is done, the fan will remain on for 3 minutes for cooling purposes. "OFF OFF" will start blinking in the display until cooling process is finished.
- Once the cooling process is done the unit will beep and turn off right after.
- Carefully take out your food with oven mitts.
- Note: the cooking process can be cancelled at any time by pressing the Start/Stop button.

### Notes:



- Although oil is not necessary, a small portion of oil can be sprayed on or brushed on food before air frying. Make sure to distribute oil evenly on food.
- Some foods release water or oil when cooking. When cooking large quantities for an extended period, condensation may build up, which could leave moisture on your countertop.
- Use the baking tray to catch dripping liquids or oil.
- Position 3 will serve as fast air fry and position 2 as regular air fry. Use fast air fry for foods that require a more direct exposure to the heat source, e.g., steaks for searing and fries and/or wings for crispier results.

### Air frying presets:

Food	Default Temperature	Default Time	Adjustable Temperature	Adjustable Time
Air Fry	425°F	15 min	140-450°F	1-90 min
*Chicken	435°F	40 min	140-450°F	1 min – 9 h 59 min
Tofu	380°F	15 min	140-450°F	1-90 min
Ribs	350°F	2 h 30 min	140-450°F	1 min – 9h59min
*Shrimp	400°F	10 min	140-450°F	1-90 min
*Steak	500°F	13 min	140-500°F	1-90 min
Wings	450°F	15 min	140-450°F	1-90 min
*Bacon	425°F	9 min	140-450°F	1-90 min
Fish	375°F	10 min	140-450°F	1-90 min
Corn	440°F	15 min	140-450°F	1-90 min
Fries	450°F	15 min	140-450°F	1-90 min
*Dehydrate	130°F	3 h	80-165°F	1 min – 9h59min
Defrost	80°F	40 min	80-140°F	1 min – 2 h
*Veggies	400°F	10 min	140-450°F	1-90 min

Times and temperatures are indicative, and results can vary on food or quantity

#### **\*Chicken**

-The Chicken preset is perfect for cooking a half chicken.

**\*Shrimp**

-For smaller shrimp, decrease cooking time. For larger shrimp, increase cooking time.

**\*Steak**

- Place air frying basket inside the oven on position 3.

- Preheat for 5 minutes.

- Using oven mitts, carefully pull out the basket and place your steak on it. Put the air frying basket back inside on position 3 to start cooking.

- Flip your steak over halfway through the cooking process.

**\*Bacon**

- Use the baking tray on position 3.

-For thick cut bacon cook for an additional 2-3 minutes.

**\*Dehydrate**

- Use the air frying basket or air rack on positions 2 or 3.

-When dehydrating remember to always take out and flip the accessory used 180° halfway through the cooking process for even results.

-When using both the air rack and air frying basket also remember to shuffle their rack levels halfway through the cooking process (swap the one on position 3 to position 2 and vice versa).

-However, for best results purchase the dehydrator set.

**\*Vegetables**

-Add time for 'hard vegetables' and lower time for 'soft vegetables'.

## OVEN

This mode is for use of the bake, broil, pastry, pizza, proof, roast, and toast functions. Place the baking tray or air rack with food inside the oven. Use the selector dial to scroll through the presets; when desired preset is flashing, touch the Start/Stop button to confirm the preset and start cooking. As with any traditional oven, the bake functions generate more heat in the back than in the front, near the door. To ensure more even results, we suggest rotating your baked goods 180° halfway through the cooking time when using oven functions. You can do this by simply rotating the baking pan or rack with food and placing it back inside. Another alternative for certain foods is to use the Air Fry function which circulates air, allows more even heat distribution and provides faster results. However, it is recommended to adjust for 5-10 minutes faster cooking times and/or a 10-25°F decrease in cooking temperature when air frying baked foods for the first time.

- If using the air rack or air frying basket, place the baking tray on position 1 to use as a drip tray, to help catch any grease or crumbs during the cooking process.
- Baking refers to a wide variety of cooking modes, which is why there are 3 baking positions ideal for different types of baking. All bakeware baking (cakes, loaves, muffins) should preferably be used on position 2, placed on top of the air rack. Baking free-form loaves, cookies,

sandwiches, and roasting should be done on the baking tray placed on either position 1, 2 or 3, depending on the recipe.

- Touch Start/Stop select Oven mode and use the selector dial to choose the desired preset you wish to use. Touch the Start/Stop button again for confirmation. Once started, the selected preset will blink until the selected temperature has been reached, and then remain steady throughout the remainder of the cooking time. This lets you know when your oven is ready for use!
- Temperature and time can be adjusted by pressing the knob when the preset is flashing. Press it once to change time and twice to change temperature. Turn it clockwise to increase and anti-clockwise to lower. When done, touch the Start/Stop button to confirm.
- Time can be adjusted from 1 to 90 minutes and temperature from 140°F to 450°F (can vary depending on the preset).
- When the cooking time has elapsed, the unit will beep 3 times. The heating elements will turn off and the display panel will show "OFF OFF".

Please note, although the unit has powered off, the inner fan will turn on for an additional 3 minutes to cool the machine down before coming to a complete stop and beeping one last time.

- Bake function is best for foods that require rising like cakes, quick breads and loaves, soufflés, and the like.

**Note: For best results with baked goods, after starting the cooking process, wait until oven has preheated to the selected temperature (whenever the preset light stops blinking) before putting your food inside.**

**CAUTION:** Carefully take out your food with oven mitts and using the tray handle.

**Notes:**

- Cooking process can be cancelled at any time before the timer finishes counting down by touching the Start/Stop button.
- Food gets cooked quickly under the Broil setting, it is best to watch over food to prevent overcooking.
- Halfway through the cooking process turn the baking tray/air rack 180° to achieve evenly cooked results.

Function	Description	Info
Bake	Recommended for foods that would normally be prepared	<ul style="list-style-type: none"><li>• Works with prepacked frozen meals.</li><li>• For best results, preheat oven until preset light stops blinking.</li></ul>

	in a conventional oven.	<ul style="list-style-type: none"> <li>Recommended accessories: air rack or baking tray.</li> </ul>
Broil	Used for meats such as beef, chicken, or pork. Also used for top browning casseroles and gratins.	<ul style="list-style-type: none"> <li>Preheat the oven until the set temperature is reached (the BROIL preset will stop blinking)</li> <li>This function usually requires shorter cooking time.</li> <li>Food gets cooked quickly during broil, it is best to watch over food to not overcook.</li> <li>Do not use glass oven dishes to broil.</li> <li>Recommended accessories: air rack or air frying basket in position 3 and baking tray in position 1 to catch grease drippings.</li> <li>CAUTION: Aluminum foil is not recommended for covering the rack. If covered, the foil prevents the fat from dripping into the drip tray. Grease will accumulate on the foil surface and may catch fire.</li> </ul>
Pastry	Use this function to cook any kind of dough that is used to make baked goods.	<ul style="list-style-type: none"> <li>Preheat oven until preset light stops blinking.</li> <li>Donuts, cinnamon rolls, and pies work great with this function.</li> </ul>
Pizza	Recommended for fresh or frozen pizza.	<ul style="list-style-type: none"> <li>Preheat oven until preset light stops blinking.</li> <li>Recommended accessory: air rack on position 3 for even cooking.</li> <li>Rotate pizza 180° halfway through cooking for even results.</li> </ul>
Proof	Proofing can be used to prepare bread or pizza dough.	<ul style="list-style-type: none"> <li>Dough is usually ready when it appears double in size. Check regularly when cooking.</li> <li>Allow dough to complete at least one rise at room temperature.</li> <li>Recommended accessory: air rack on position 2 with proofing dish on top.</li> </ul>

Roast	Roasting can be used to enhance flavor through caramelization and browning on the surface, leaving food moist and juicy on the inside.	<ul style="list-style-type: none"> <li>• Preheat oven until preset light stops blinking.</li> <li>• Roasting can get done quicker so it is suggested to check on food before time has ended.</li> <li>• Used for larger meats and vegetables.</li> <li>• Recommended accessory: baking tray.</li> </ul>
Toast	Use the toast function to toast bread to perfection: crunchy on the outside and soft on the inside.	<ul style="list-style-type: none"> <li>• Preheat oven until preset light stops blinking.</li> <li>• For best results, set food on the center of the rack spaced out evenly.</li> <li>• If toast is lighter than desired, place back inside oven and add more time by using the selector dial.</li> <li>• Recommended accessory: air rack on position 3.</li> </ul>

Mode	Default Temperature	Default Time	Adjustable Temperature	Adjustable Time
Bake	375°F	25 min	140—450°F	1 – 9h 59min
Broil	450°F	5 min	140—450°F	1-30 min
Pastry	375°F	15 min	140—450°F	1 – 9h 59min
*Pizza	400°F	20 min	140—450°F	1 – 9h 59min
Proof	100°F	60 min	80-140°F	1 – 9h 59min
*Roast	425°F	35 min	140-450°F	1 – 9h 59min
Toast	400°F	5 min	140—450°F	1-90min

Times and temperature are indicative, and results can vary on food or quantity

#### **\*Pizza**

-Personal pizza

-The unit will fit an 8-inch pizza

-Great for cooking pizza rolls and other frozen pizza derivatives

#### **\*Roast**

-To roast a whole chicken place the baking tray with the whole chicken on position 1. Lower temperature to 375°F and let it cook for 50 min. Increase temperature to up to 400°F for better coloring on the chicken.

## KEEP WARM

The Keep Warm function is designed to keep your dish at the optimal temperature until you are ready to eat! Cook your food using one of the air fry or oven presets. When cooking is complete, simply touch the Start/Stop button to enter 'Standby' mode and then touch the Keep Warm icon/button. You will now enter Keep Warm mode and the control panel will display a preset time and temperature. Press the control dial once to adjust time and twice to adjust temperature. Rotate clockwise to add and anti-clockwise to lower. Finally, touch Start/Stop again to begin your Keep Warm process.

**Note:** If selected, the Keep Warm icon will blink until the selected temperature is reached, and then remain steady for the remainder of the time.

Mode	Default Temperature	Default Time	Adjustable Temperature	Adjustable Time
Keep Warm	165°F	30 min	80—200°F	1 – 90 min

## KALORIK MAXX BASIC COOKING GUIDE:

Food	Internal temp*	Quantity	Accessory	Position	Setting	Temp	Time
Chicken breast	165°F	8-10 oz	Air frying basket	3	Air Fry (Fast)	400°F	15-20 min
Chicken tenderloins	165°F	3-5 oz	Air frying basket	3	Air Fry (Fast)	380°F	10-15 min
Chicken thighs (bone-in)	165°F	2 x 7-8 oz	Air frying basket	2	Air Fry	450°F	20 min
Chicken wings (fresh)	165°F	6-8 wings, 1.5 lbs. total	Air frying basket	3	Air Fry (Fast)	400°F	15-20 min
Fish	135°F	6 oz filet	Air frying basket	3	Air Fry (Fast)	375°F	8-12 min
Tofu	165°F	1-inch thick	Air frying basket	3	Air Fry (Fast)	425°F	15-20 min
Pork loin	145°F	20-25 oz	Air frying Basket	3	Air Fry (Fast)	425°F	20-25 min

Mac and cheese** (baked)	160°F	4 portions	Air rack	2	Air Fry	400°F	10-25 min
Baked potato	Soft center*	5.5 oz	Air frying basket	3	Air Fry (Fast)	400°F	40-45 min
Grilled cheese	Melty cheese*	2 sandwiches	Baking tray	2	Toast	400°F	6 min
Personal Pizza	Melty cheese*	1 x 8-inch 2 x 4 ½ inch	Air rack	3	Pizza	400°F	15-20 min
Frozen fish sticks***	165°F	1/2 lb (10 sticks)	Air frying basket	3	Air Fry (Fast)	425°F	10 min
Frozen chicken nuggets***	165°F	20 nuggets	Air frying basket	3	Air Fry (Fast)	360°F	6-7 min
Frozen mozzarella sticks***	165°F	10 sticks	Air frying basket	3	Air Fry (Fast)	400°F	6-7 min
Chocolate chip cookies	Browned edges*	4-6 cookies	Baking tray	2	Bake	375°F	10 min
Cake**	Tooth-pick test*	1 cake (8 ½ round pan)	Tin placed on air rack	2	Bake	350°F	25 min
Quick bread**	Tooth-pick test*	1 loaf (9 x 5 in)	Tin placed on air rack	2	Bake	375°F	35 min
Muffins	Tooth-pick test*	6-12 muffins	Tin placed on air rack	2	Bake	375°F	12 min
Pie**	Bottom crust starts to brown*	Two-crust pie	Tin placed on air rack	2	Air Fry	375°F	15-20 min

Cooking times will vary with different conditions such as size, quantity, initial temperature, and preparation used. These are meant to serve as basic cooking guidelines to help you get the most out of your Kalorik MAXX air fryer oven. Additional notes for each food are found on the next page. Most recipes, unless otherwise indicated, require either to rotate, flip, or turn food halfway through the cooking process to provide more even results.

\*Internal temperatures as recommended by FDA; other doneness standards are indicative only.

\*\*When in doubt, use BAKE at the recommended time and temperature provided by your recipe when baking loaves, pies, cakes, and other larger foods that require thorough internal cooking.

\*\*\*When in doubt for frozen items, use the directed instructions on the packet and drop temperature by 25°F.

See additional cooking notes on the next page.

Food	Notes:
Chicken breast	Place baking tray in position 1 to catch falling grease and juices. Spray air frying basket with cooking oil before placing breasts. Maximum recommended capacity is 3 x 10 oz breasts. Let the oven preheat until the preset light stops blinking. Add an additional 1-2 minutes for each additional oz/breast. Remember to flip halfway through the cooking process.
Chicken tenderloins	Place baking tray in position 1 to catch any falling juices or crumbs (if breaded). Spray air frying basket with cooking oil before placing tenderloins on the basket. Let the oven preheat until the preset light stops blinking. Flip halfway through the cooking process.
Chicken thighs (bone-in)	Place baking tray on the lowest level to catch falling grease and juices. Maximum recommended capacity is 4 bone-in chicken thighs. Add an additional 1-2 minutes for each additional oz. Flip halfway through the cooking process.
Chicken wings (fresh)	Place baking tray on the lowest level to catch falling grease and juices. Max recommended amount is 6-8 wings. Flip halfway through the cooking process.
Fish	Recommended to spray basket with non-stick cooking spray. Fish should be opaque once cooked through.
Pork loin	Place baking tray on the lowest level to catch falling grease and juices. Add an additional 2-3 minutes for each additional oz.
Tofu	Make sure to drain and pat dry your tofu. For extra crispy results add a small amount of corn starch. Flip halfway through cooking time.
Baked potato	No need to wrap with foil, but you <b>MUST</b> poke holes with a fork to prevent the potato from exploding and to achieve best results. Covering outside of potato with a little bit of oil will also help to help crisp up the skin.
Mac and cheese (baked)	Assumes cooked macaroni, only used for finishing off the recipe as in a baked mac and cheese recipe. This is good for adding a nice broil to your mac and cheese and help the cheese melt. For less browning, cover tightly with foil.
Grilled cheese	Butter outside of the bread and flip halfway through cooking time. Try to avoid going near the sides of the baking pan as it may lead to unwanted marks on the bread.
Personal Pizza	Rotate the air rack 180° halfway through the cooking time to ensure even results. Pizza should be ready when all the cheese is melty, and crust is golden.
Frozen fish sticks	Shake the fish sticks halfway through cooking time for maximum crispiness. No preheating necessary.
Frozen chicken nuggets	Shake the nuggets halfway through cooking time for maximum crispiness. No preheating necessary.



Frozen mozzarella sticks	Flip the mozzarella sticks halfway through cooking time to ensure maximum crispiness. Use baking pan to prevent cheese drippings. Careful not to overcook, as it may cause cheese to leak.
Chocolate chip cookies	Rotate baking pan 180° halfway through the cooking time to ensure even cooking. When done, carefully take the baking tray out of the oven with oven mitts and tap it on your counter to help deflate the cookies and achieve better results.
Cake	Bake until a toothpick inserted comes out clean. Different pan materials and sizes will yield different results. Maximum size is 8 ½ inch. Check doneness 5 minutes before the end of the minimum recommended for your recipe and add time as needed. Preheat oven until preset light stops blinking.
Quick bread	Rotate the loaf pan 180° halfway through cooking. Insert toothpick to check for doneness. Baking times will vary based on size of loaf and type of pan used. Preheat oven until preset light stops blinking.
Muffins	Rotate the baking rack 180° halfway through the cooking time to ensure even cooking. Muffins should be done once an inserted toothpick comes out clean. Preheat oven until preset light stops blinking.
Pie	Cover the pie loosely with foil if it starts to brown too much. Air Fry works best for a crispier pie and Bake for a softer pie. Preheat oven until preset light stops blinking.

## GET MORE OUT OF YOUR PRODUCT

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Browse Chef-created recipes specifically made for your Kalorik product. Visit our website [www.kalorik.com](http://www.kalorik.com) to see our extensive recipe library and start cooking. Sign up for the Kalorik email mailing list to receive special offers and recipes and connect with us on social media for daily inspiration.

## CLEANING AND MAINTENANCE

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- Make sure to clean the appliance after each use! Cleaning regularly prevents the accumulation of grease and helps avoid unpleasant smells.
- Unplug the appliance from the outlet and allow it to cool completely.
- Do not immerse the unit in water or wash under running water.
- All accessories, except the sliding crumb tray, are dishwasher safe. All can be washed in hot soapy water.
- **Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating. Rinse and dry thoroughly after cleaning.**

## Inside cleaning

- To remove crumbs, pull out the sliding crumb tray from the Air Fryer Oven. Wipe clean and place back inside before using the appliance.
- Wipe cavity with a damp cloth or sponge. Dry with paper towel. To remove baked on food, pour a little cooking oil on the food and allow to stand for five to ten minutes. This should soften the food and allow it to be removed with an absorbent paper towel or soft cloth.
- Clean the inside of the glass door with a damp soapy cloth. If the glass has stubborn stains, open the door and cover the inside of the door with a few damp paper towels. Leave for a few minutes, then remove the towels and wipe door clean. Never use sharp utensils as scratching may weaken it and cause it to shatter.
- Never use abrasive products in the cavity. Never immerse the appliance in water and make sure no water or damp penetrates the appliance except the cavity.  
Make sure no water comes on the oven door when the latter is still hot.

## Housing cleaning

**Wipe clean with a damp sponge. Dry with paper towel.**

- NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.

## Replacing the inner lamp

A replacement bulb is available to you should the original stop working. If this is the case, you can call customer service at the address listed in the "WARRANTY" section to get a replacement bulb. Be sure to perform the following steps carefully:

1. Unplug the appliance from the outlet and allow it to cool completely to avoid electric shocks or burns.
2. With your hand, carefully unscrew light bulb cover (rotate anti-clockwise) and remove it from the oven. Make sure to place it somewhere safe in the meantime.
3. Using your hand again, pull on the light bulb without exerting too much force until it pops out. Safely dispose of the damaged light bulb.
4. Grab the new light bulb and carefully align it and secure it in place in the base.

5. Finally, take the light bulb cover and screw it back in place by rotating clockwise.
6. Your new light is ready for use!

**DO NOT IMMERSE THE OVEN IN WATER OR ANY OTHER LIQUID.**

**ANY OTHER SERVICING SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE.**

## TROUBLESHOOTING

Problem	Possible Cause	Solution
The unit does not work	<ol style="list-style-type: none"> <li>1. Appliance is not plugged in.</li> <li>2. You have not pressed the start/stop button.</li> <li>3. The oven door is not properly closed.</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug power cord into wall socket.</li> <li>2. Make sure you have selected a function and pressed the start button.</li> <li>3. Make sure glass door is securely shut.</li> </ol>
Food not cooked	<ol style="list-style-type: none"> <li>1. Too much food is placed into the oven.</li> <li>2. The temperature is set too low.</li> </ol>	<ol style="list-style-type: none"> <li>1. Use smaller batches for more even frying.</li> <li>2. Raise temperature and continue cooking.</li> </ol>
Food is not fried evenly	Some foods need to be turned or shaken during the cooking process.	Flip or shake your food halfway into the cooking process and continue cooking.
White smoke coming from the unit	<ol style="list-style-type: none"> <li>1. There is oil residue in the oven.</li> <li>2. Accessories have excess grease residue from previous cooking.</li> <li>3. Oil is dripping on heating element.</li> </ol>	<ol style="list-style-type: none"> <li>1. Wipe down to remove excess oil.</li> <li>2. Clean the accessories after each use.</li> <li>3. Place baking pan on position 1 to catch everything that drips.</li> </ol>
French fries are not fried evenly	<ol style="list-style-type: none"> <li>1. Wrong type of potato being used.</li> <li>2. Potatoes not blanched properly during preparation.</li> </ol>	<ol style="list-style-type: none"> <li>1. Use fresh, firm potatoes.</li> <li>2. Use cut sticks and pat dry to remove excess starch.</li> </ol>

# WARRANTY

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We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill out this warranty card online, at the following address: [www.KALORIK.com](http://www.KALORIK.com)

This KALORIK product is warranted in the U.S.A. and in Canada for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, if the KALORIK product, upon inspection by KALORIK, is proven defective, it will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Customer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, send the product via your pre-paid postage back to Kalorik, along **with proof of purchase** and a **return authorization number** indicated on the outer package, given by our Customer Service Representatives. Send to the authorized KALORIK Service Center (please visit our website at [www.KALORIK.com](http://www.KALORIK.com) or call our Customer Service Department for the address of our authorized KALORIK Service Center).

When sending the product, please include a letter explaining the nature of the claimed defect.

**Extended warranty may be available on your product, please contact Customer Service for more information.**

If you have additional questions, please call our Customer Service Department (please see below for complete contact information), Monday through Thursday from 9:00am - 5:00pm (EST) and Friday from 9:00am - 4:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

**KALORIK Customer Service Department**

Team International Group of America Inc.  
16175 NW 49th Avenue  
Miami Gardens, FL 33014 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

**Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.**









For questions please contact:

**KALORIK Customer Service**

Team International Group of America Inc.

16175 NW 49th Avenue

Miami Gardens, FL 33014 USA



**Ref AFO 47804**

Toll Free:

+1 888-521-TEAM / +1 888-KALORIK

[www.KALORIK.com](http://www.KALORIK.com)

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