

Convection & Rotisserie Function

1. Set the temperature control to the desired temperature.
2. Set the function selector switch to " " for Convection + Rotisserie + Both Heaters or " " for Convection + Rotisserie + Upper Heater only.
3. Set the timer to desired cooking time.

COOKING GUIDE:

MENU	SIZE/WEIGHT	FUNCTION	TEMPERATURE (°C)	TIME (MIN.)	OIL
Potatoes					
Hand-cut Fries	1 lb.	Air-Fry	200°C	20mins.	Yes
Hand-cut Sweet Potato Fries	1 lb.	Air-Fry	200°C	20mins.	Yes
Frozen Hash Brown	1.3 lbs.	Air-Fry	200°C	20mins.	No
Frozen Fries (Thick Cut)	1.5 lbs.	Air-Fry	230°C	20-25mins.	No
Frozen Fries (Thin Cut)	1 lb.	Air-Fry	230°C	10-15mins.	No
Meat/ Poultry / Fish					
Chicken Wings	1.7 lbs.	Air-Fry	200°C	25mins.	No
Steak	8 oz.	Air-Fry	230°C	5-8mins.	No
Porkchop	8 oz.	Air-Fry	200°C	20mins.	No
Hamburger	4oz.	Air-Fry	200°C	10-15mins.	No
Breaded Chicken Breast	1 lb.	Air-Fry	180°C	10mins.	No
Breaded Fish	1 lb.	Air-Fry	200°C	10mins.	No
Bacon	8 oz.	Air-Fry	200°C	8-10mins.	No
Snacks					
Frozen Chicken Nuggets	1 lb.	Air-Fry	200°C	10-15mins.	No
Frozen Mozzarella Sticks	1 lb.	Air-Fry	200°C	8-10mins.	No
Frozen Onion Rings	10 oz.	Air-Fry	200°C	10mins.	No
Fresh Mixed Vegetables	1.5 lbs.	Air-Fry	200°C	20mins.	Yes
Bake					
Muffins	-	Lower Heater	150°C	35mins.	No
Brownies	-	Lower Heater	180°C	30-40mins.	No
Chocolate Chips Cookies	2 dozen	Lower Heater	180°C	15-20mins.	No
Chocolate Cake	-	Both Heaters	180°C	45-50mins.	No
Buko Pie	-	Lower Heater	200°C	30mins.	No
Roasted Chicken	4 lbs.	Convection, Rotisserie & Upper Heater	230°C	60mins.	No
Pork Belly	3 lbs.	Convection, Rotisserie & Both Heaters	200°C	60mins.	No
Porchetta	3 lbs.	Both Heaters	230°C	45-60mins.	No
Chicken Galantina	4 lbs.	Both Heaters	200°C	45-60mins.	No

CLEANING AND MAINTENANCE:

1. It is important that you clean the unit after every use to prevent grease accumulation and avoid unpleasant odors.
2. Turn off the appliance and unplug into the convenience outlet.
3. Let the unit cool down before moving or cleaning the appliance.
4. Do not immerse appliance in water or wash it under waterspout. Use a wet damp cloth in cleaning the unit.
5. Wash the grill racks, baking trays, air fryer basket, crumb tray with soap and water, Let it dry.
6. Do not use abrasive materials to avoid scratches.
7. Let all parts dry before use.

Reminder: Please do not forget to fill up and send the warranty card with receipt to our email address imarflexfb@evergoodinc.com

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Made in China



TURBO
BROILER
CONVECTION

ROTISSERIE

STAINLESS
STEEL
BODY

1600W
POWER

30L
CAPACITY

FOR HOUSEHOLD USE ONLY

CVO-303FTR

SPECIFICATION:

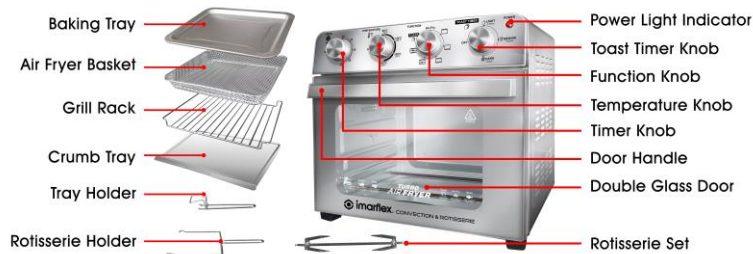
MODEL NO.	:	CVO-303FTR
RATED VOLTAGE	:	230Va.c. 60Hz
POWER CONSUMPTION	:	1600W
BOX DIMENSION	:	_____
UNIT DIMENSION	:	_____
GROSS WEIGHT	:	_____
UNIT WEIGHT	:	_____

IMPORTANT SAFEGUARDS:

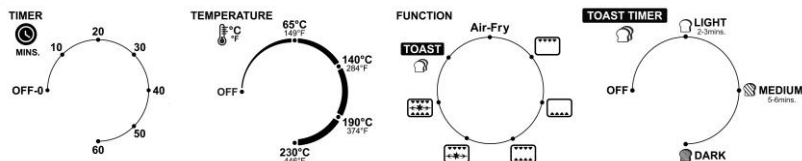
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions carefully.
2. Before using the appliance, check if the voltage indicated corresponds with the convenience outlet (230Va.c.).
3. Do not use a two-way socket with another appliance.
4. Do not use any appliance with a damaged cord or plug. If the cord is damaged it should be replaced with the same type and size or bring the unit to the nearest authorized service center.
5. Put the unit on stable surface; keep it away from the edge of counter to avoid accident.
6. Keep curtains, furniture, flammable materials, etc. away from the unit and from the convenience outlet where the unit is plugged in.
7. To protect against electric shock, do not immerse the unit in water or any other liquid.
8. Do not place the appliance near gas stove or electric stove.
9. The unit needs at least 10 cm clearance space on all sides and at least 30 cm above. This is to allow adequate air circulation.
10. 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 appliances by a person responsible for their safety.
11. Children should be supervised to ensure that they do not play with the appliance.
12. Do not immerse the unit in water or any other liquid.
13. Do not use this unit other than its intended use.
14. Avoid touching the appliance surface while cooking is in progress or even after use.
15. Avoid the glass from getting wet while in use and/or while it's still hot to avoid glass breakage.
16. Use of accessories or equipment not supplied by the manufacturer may cause damage or malfunctioning of your appliance or result in injuries.
17. Switch off the appliance before removing or replacing its accessories.
18. Minor metal contraction sound may occur during operation but this is normal.
19. For household use only; not intended for any business purposes.
20. In case of malfunctions, please bring the unit to the nearest Authorized Imarflex Service Center.
21. This appliance is not intended for outdoor use.
22. Save this instruction for future reference.
23. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cutout, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

DESCRIPTION OF PARTS:



CONTROL PANEL:



1. **Timer Setting** - Set the desired time for all function except for the Toast function.
2. **Toast Timer Setting** - Set the desired time for Toast function only (Light, Medium, Dark) bread outcome.
3. **Temperature Setting** - Select the desired temperature from 0°C to 230°C. Note: For Toast function: Set the temperature to 140°C.
4. **Functions**
 - a. **Air-Fry Air-Fry** – Use for chicken, french fries, pata, fish, etc. It makes the outcome crispy.
 - b. **Toast TOAST** – Use for toasting breads.
 - c. **Upper Heater** - It is normally use for cooking top part of the foods, reheating, pizza, broil, etc.
 - d. **Lower Heater** - Use for baking breads.
 - e. **Upper & Lower Heaters** - Use for grilling meats, seafood, etc.
 - f. **Convection, Rotisserie & Upper Heater** - This setting is normally use for roasting chicken etc.; the fan and the rotisserie is working together with the upper heater only.
 - g. **Convection, Rotisserie & Both Heaters** - This setting is normally use for roasting chicken etc.; the fan and the rotisserie is working together with the upper and lower heater.

HOW TO USE:

NOTE: For the first use, preheat the oven for at least 3 to 5 minutes until burnt smell and light smoke is gone. This is to prevent this smell and smoke mix to the food.

1. Place the unit on flat surface.
2. Check if the timer and function selector switch is at OFF position before plugging the oven into the convenience outlet. Plug the unit.
3. Set the Upper & Lower Heater to your desired temperature. Note: If you will only use one heater, make sure to turn OFF the other heater.
4. Set the function switch to desired setting.
5. For baking, use edible oil or butter to keep the food from sticking into the pan.
6. Turn the timer to pre-heat the unit for at least 5 minutes or as required by the cooking recipe. Note: If you need to set the time below 10 minutes, set the timer switch more than 10 minutes first then set to desired time setting.
7. Place the food on the grill rack or tray and close the door. Be careful when putting food, the unit is hot.
8. Turn the timer switch to desired cooking time.

NOTE: The cooking time and result of the food to be cooked may depend on the amount and size, trial is advisable to get the desired setting and doneness of the food.
9. A beep sound will be heard and the unit will stop cooking once the set time is finished.

CAUTION: Do not touch the unit when it's hot.

Tips: For better performance, let the unit cool down for 15 minutes after every hour of use.

Air-Fry Function

1. Plug the unit into the convenience outlet.
2. Place the grill rack inside the oven.
3. Preheat the unit for at least 5 minutes at 230°C.
4. After preheat, place the food inside the air fryer basket.
5. Put the air fryer basket on the top of the grill rack inside the unit and close the door.

Note: Be careful when putting bread, the unit is hot.
6. Set **Air-Fry** function.
7. Select the desired time and temperature.
8. Once the cooking cycle ends, a beep sound will be heard and the unit will stop cooking once the set time is finished.
9. Remove the air-fryer basket from the unit.
10. Unplug the unit after every use.

Toast Function

1. Plug the unit into the convenience outlet.
2. Place the grill rack inside the unit.
3. Preheat the unit for at least 5 minutes at 230°C.
4. After preheat, place the sliced bread inside the unit and close the door.

Note: Be careful when putting bread, the unit is hot.
5. Set the temperature to 140°C.
6. Set the **TOAST** function.
7. Select the desired time in **TOAST TIMER**. Select light, medium or dark.
8. Once the cooking cycle ends, a beep sound will be heard and the unit will stop cooking once the set time is finished.
9. Remove the toasted bread from the unit.
10. Unplug the unit after every use