

KALORIK®

Since 1930

MAXX®



**AIR FRYER OVEN GRILL
HORNO FREIDORA
DE AIRE CON PARRILLA**

EN:..... 2
ES:.....34

THANK YOU

Thank you for choosing the Kalorik MAXX Air Fryer Oven Grill. 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 or scan the QR code below.



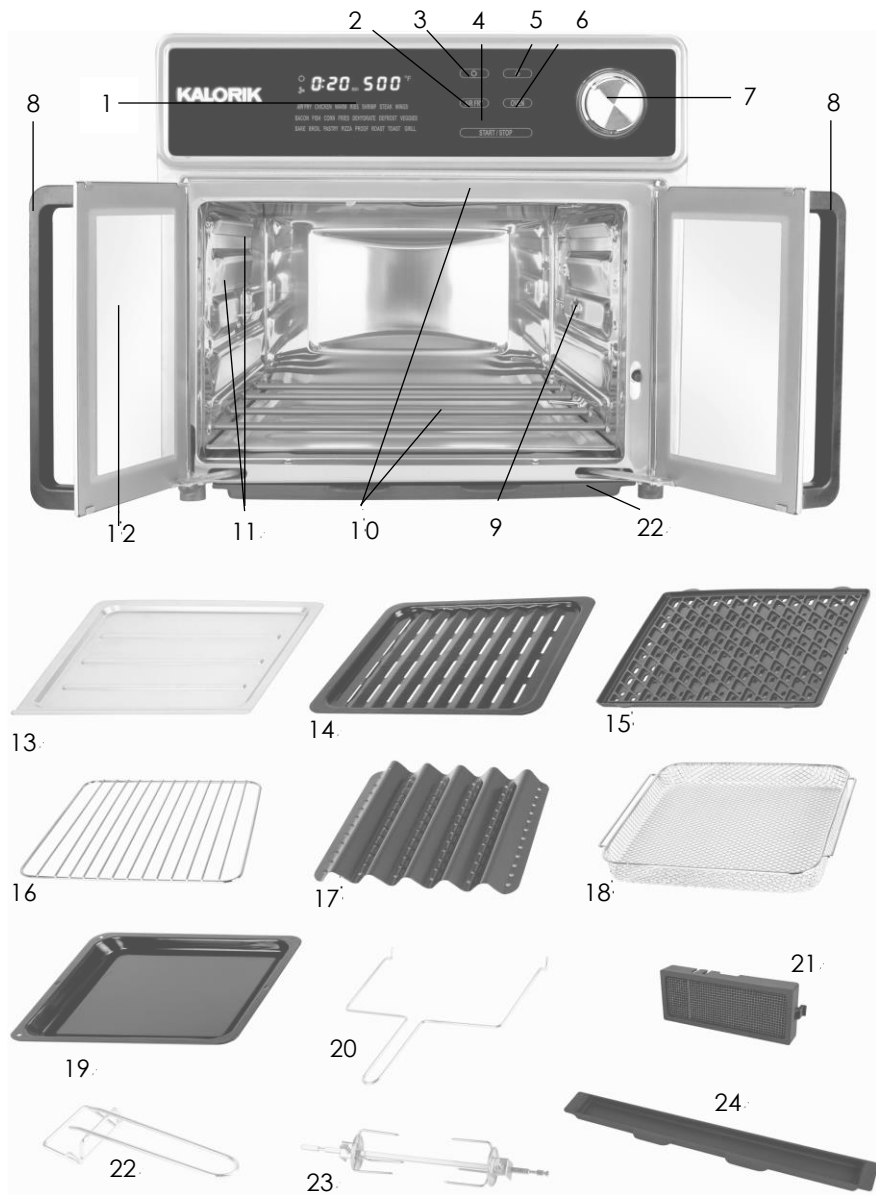
TECHNICAL SPECIFICATIONS

Model	Voltage	Wattage	Capacity
AFO 51041 SS	120V, 60Hz	1700	26 QT

CONTENTS

PARTS	4
PARTS DESCRIPTION	5
IMPORTANT SAFEGUARDS	6
SAFETY TIPS	8
3 PRONG PLUG INSTRUCTIONS	8
SHORT CORD INSTRUCTIONS	8
BEFORE THE FIRST USE	9
CHARCOAL FILTER	9
CONTROL PANEL	10
OPERATION	11
ACCESSORIES	13
Accessory positioning diagrams	14
Drip Groove.....	17
FUNCTIONS	17
Air fryer.....	17
Oven	19
Grill	22
Smart temperature	23
COOKING GUIDE	23
GET MORE OUT OF YOUR PRODUCT	28
CLEANING AND MAINTENANCE	28
TROUBLESHOOTING	31
WARRANTY	32

PARTS



PARTS DESCRIPTION

1. LED display
2. Air Fry function button
3. Rotisserie function button
4. Start/Stop button
5. Inner oven light button
6. Oven function button
7. Selector dial
8. French door handles
9. Rotisserie spit insert
10. Heating elements (top and bottom)
11. Rails / Racks and basket slots
12. Stainless Steel Glass French door
13. Crumb tray
14. 2-1 Dehydrator and steak tray
15. Grill grate
16. Air rack
17. Bacon tray
18. Air frying basket
19. Baking tray
20. Rotisserie handle
21. Charcoal filter
22. Rotisserie spit and forks
23. Rack handle
24. Drip groove

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Check that your mains voltage corresponds to that stated on the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. 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.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors. This appliance is for HOUSEHOLD USE ONLY.
10. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or where it could touch another heated oven.
12. Extreme caution must be used when moving the appliance. Let the appliance cool to room temperature before handling or moving.
13. 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 take extreme caution when removing the accessories from the appliance. Failure to do so may lead to burns and/or injury.
14. When operating the oven keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
15. Always operate on a stable, heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
16. 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.
17. Extreme caution must be used when moving an appliance or parts containing hot oil or other hot liquids.

18. Do not use the appliance for other than intended use.
19. 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.
20. 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.
21. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
22. Extreme caution should be exercised when using containers constructed of other than metal or glass.
23. Do not store any materials in this oven when not in use.
24. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
25. Do not cover crumb tray or any part of the oven with metal foil. This causes overheating of the oven.
26. Do not leave unit unattended, especially when toasting or broiling.
27. Use extreme caution when disposing of hot grease.
28. Always wear protective, insulated oven gloves when inserting or removing items from the hot oven.
29. To disconnect, press the Start/Stop for 3 seconds to ensure the machine is off, then remove plug from wall outlet.
30. Never connect this appliance to an external timer switch or separate remote-control system as this may lead to burns and/or injury.
31. 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.
32. Do not rest cooking utensils or baking dishes on the appliance's hot surfaces.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

SAFETY TIPS

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.

3 PRONG PLUG INSTRUCTIONS

For your personal safety, this appliance must be grounded. This appliance is equipped with a power supply cord having a 3-prong grounding plug. To minimize possible shock hazard, the cord must be plugged into a mating 3 prong, grounding type, wall receptacle, grounded in accordance with the National Electrical Code ANSI/NFPA 70 latest edition and all local codes and ordinances. If a mating wall receptacle is not available, it is the personal responsibility and obligation of the customer to have a properly grounded, 3-prong, wall receptacle installed by a qualified electrician. **Do not attempt to modify the plug in any way.**

SHORT CORD INSTRUCTIONS

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

- 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 is positioned at least 4 inches (10cm) away from any surrounding object.
- Unwind and plug in the power cord into the wall outlet. Place the crumb tray inside on the bottom of the unit, underneath the bottom heating elements. Make sure unit is clean and empty.
- 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 for one minute to indicate it is plugged in and then turn off.

CHARCOAL FILTER

Your MAXX Air Fryer Oven Grill comes with a charcoal filter for odor and smoke control. A ventilation fan gathers the smoke inside the unit and pushes it out through the filter to absorb odor and smoke before the air is released. To install:



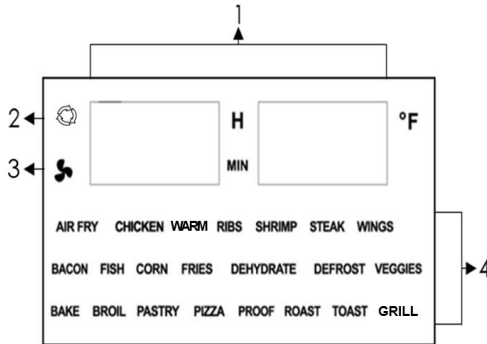
1. Locate the air exhaust on the back of the unit (see picture above).
2. Take the filter out of its bag.
3. With two hands, grab filter on both sides and place above the filter slots. (1)
4. Once aligned, slide down pushing in from the sides.
5. Enjoy your smoke and odor free cooking!

We recommend changing the filter after 2 months of use.

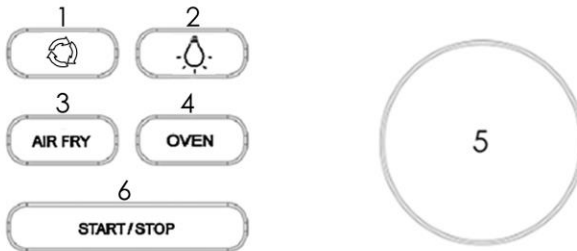
CONTROL PANEL

LED Screen

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



Touchscreen & Selector Dial



1. **Rotate:** Use when cooking with the rotisserie spit. Touch the Rotate button to turn on the rotisserie mode and make the accessory rotate to achieve evenly crispy results. Touch again to turn off the rotisserie function. The Rotisserie function can be activated/inactivated at any time during the cooking process. The rotate button and icon will turn on when activated.
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 or to select the Grill function. 7 cooking presets are available when using the oven function. Use the selector dial to select one of the 7 presets, or to select the Grill function.
5. **Selector dial:** Use the dial to select your desired air fryer or oven preset, or to select the Grill function. 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.

OPERATION

Make sure drip groove and crumb tray are in place. 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 to select the Grill function. For custom baking, select the “Bake” preset to adjust to the time and temperature of your preference.

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 Grill 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 1st press makes the time setting blink, indicating that the time settings can be updated if desired. Turn the selector dial clockwise to add time and counterclockwise to remove time. Once the desired time is set, press the selector dial once more.

The 2nd press makes the temperature setting blink. To change the temperature, turn the dial clockwise to increase temperature and counterclockwise to decrease it. Temperature will change by increments of 5°F. To select a different preset, press a 3rd time to go back to preset selection

Got your time and temp set? **Touch Start/Stop** to begin the cooking process. The selected preset blinks to indicate the unit is preheating. The preset light blinks until the set temperature is reached, and will remain steady until the time is up. The fan icon turns on if the selected program uses the fan.

Need to adjust? Change time or temperature settings with ease at any point during the cooking process. Press the selector dial once (1) for time adjustments and twice (2) for temperature adjustments. Press again a 3rd 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 beeps three (3) times and enters "Off" mode (display will show "OFF OFF"). The inner fan continues to work for 3 minutes to help the unit cool down if the selected preset used the fan, and all buttons except "START/STOP" turn off. For all the rest of the presets the inner fan will turn on once the cooking process is over to help the unit cool off. After three minutes, the unit emits a single beep to indicate that the cooling process has finished.

To turn off MAXX manually, touch the Start/Stop button once to enter "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 doors are open during a prolonged time during a cooking process except for the GRILL preset.
- If unit is left without operation on Standby mode for over 2 minutes, it will turn off automatically.
- The inner light turns on automatically and stays on if the glass doors are opened.
- Pressing the Start/Stop button for three (3) consecutive seconds will turn the machine off.

ACCESSORIES

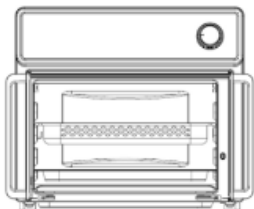
Use the markings on the doors for recommended accessory positions.



Accessory positioning diagrams

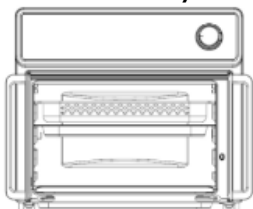
Follow the diagrams below to use your oven to the fullest and to achieve consistent and professional results.

Air Fry



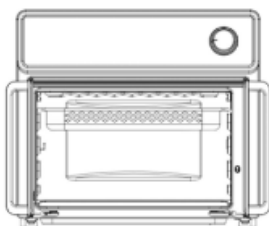
- This function is used to air fry meals as a healthy alternative to deep-frying in oil.
- For best results, use the provided air fryer basket in position 3.
- Flip or shake food halfway through the cooking process to cook food evenly.
- Air Frying does not require oil. A tablespoon of oil may be added to enhance flavor.

Fast Air Fry



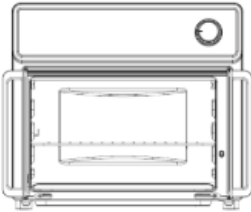
- Cook food even faster by placing the basket on level 4.
- Reduce your cooking time and shake your food halfway to ensure even results.
- Air Frying does not require oil. A tablespoon of oil may be added to enhance flavor.

Dehydration



- Use 2 in 1 dehydrator tray, slide it in the dehydrator slot (top). Place your food in the air fryer basket and slide it in the fast air fry slot. Press the Start/Stop button to begin.
- The built-in fan and low heat are used to create a flow of warm air that reduces the water content found in fresh foods.
- Place food in a single layer with no overlap.
- Lemon juice can be used to pretreat fruits and vegetables and prevent browning.
- Use to dehydrate fruits and vegetables, or to make beef jerky, and more.

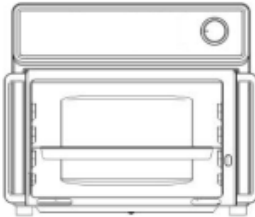
Air Rack



- The air rack can be used for both air frying and the 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 the bottom (BAKE 1) rack.
- Anything that needs to be cooked well from the bottom, like a pie, should also be on the BAKE 1 level. Rule of thumb is, if you're using a pan or tin to bake, use the bottom level and the baking rack.

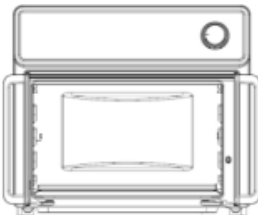
When using the oven function, we recommend rotating your rack 180° halfway through the cooking time to ensure even results.

Baking Tray



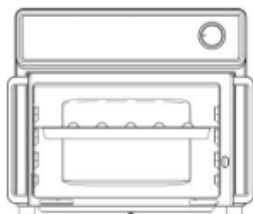
- Used for baking oven function.
- Ideal for smaller food bits.
- Doubles as a drip tray to catch grease during cooking when slid into the bottom level.
- When using as a baking sheet for foods like cookies or grilled cheese, or other baking functions, then place on 2nd (BAKE 2) level.
- When using the oven function, we recommend rotating your pan 180° halfway through the cooking time to ensure even results.

Grill



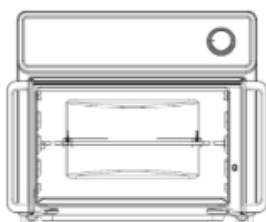
- Use the grill grate with the GRILL function.
- To insert, place grill grate on GRILL level, push all the way until bumpers touch the back of the cavity and lower onto the heating elements.
- Flip food once halfway through cooking time.
- Temperature probe allows for smart temperature control. Use the rotisserie spit and its handle to cook whole chickens and roast all types of food.

Bacon



- Cook bacon to perfection with the bacon tray.
- **Important:** Place the accessory on the baking tray on level 4.
- The wave design keeps bacon up and away from draining grease.
- Accommodates multiple slices at once.
- Use the bacon air fry function when cooking bacon.

Rotisserie



- Use the rotisserie spit and its handle to cook whole chickens and roast all types of food.
- Press the "Rotate" button to allow the rotisserie spit to rotate during cooking, allowing meat to roast evenly in its own juices and develop maximum flavor.
- Rotisserie automatically turns on under the Chicken preset, for all other presets button must be pressed.
- This setting can be turned on and used during the air fry, bake, and roast cooking functions.

Using the Rotisserie Spit:

- Insert the rotisserie spit through the center of the food lengthwise.
- Slide the forks onto each side of the spit and secure them in place by tightening the screws provided. Make sure the forks are securely inserted and food is centered on the spit.
- Use the rotisserie handle to lift the rotisserie rod. The hooks of the rotisserie handle should be placed under the grooves on both sides of the rod. Make sure the long end of the rod is on the right side of the handle, and the short-indented side is on the left side of the handle.
- Open the oven doors. Slide the accessory in the cavity. Insert the right side (long end) of the rod in the rotisserie spit support. Then, place the left side (short, indented end of the rod) on the left hook inside the cavity.
CAUTION: Rotisserie accessories are very sharp and will likely get very hot during the cooking process. Be careful and use oven mitts to avoid personal injury.

WARNING: Place all ingredients on the racks, rotisserie spit or basket in a way to prevent any contact with the appliance's heating elements. Do not overfill.

Drip Groove

Your MAXX Air Fryer Oven Grill comes with a drip groove to help prevent drips and spilling while cooking. The drip groove is located at the front of the unit, underneath the French doors and comes installed already in place. The drip groove should be cleaned after each use. To remove simply pull out from under the glass French doors. To place, align with its side clips, and slide in.

Tips:

- Always check that the drip groove and crumb tray are in place before starting your cooking process with any of the accessories. Rinse and clean after every use.
- When cooking foods that may drip crumbs or grease during the cooking process, make sure to place the baking tray on the lowest slot. This will help maintain the unit as clean as possible and protect the lower heating elements.

FUNCTIONS

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 or inside the appropriate rack, tray, or basket and position it inside the oven.
- Press start, 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.
- If you wish 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 clockwise to increase and counterclockwise to lower.
- Once a preset is selected, press the Start/Stop key to begin. The appliance will turn on and the unit will start the cooking process, and the timer will start the countdown.
The selected preset blinks until the desired temperature has been attained, and then remains steady throughout the remainder of the cooking time.

- Tip: Flipping, turning, or shaking food halfway through the cooking process ensures that the food is evenly cooked.
- 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.
- 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 and using the tray handle.
- 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 water or oil when dripping.

Air frying presets:

Preset	Temperature	Time
Air fry	425°F	15 min
Chicken*	400°F	50 min
Warm	280°F	6 min
Ribs	275°F	240 min
Shrimp	375°F	10 min
Steak*	500°F	13 min
Wings	450°F	15 min
Bacon	425°F	9 min
Fish	375°F	10 min
Corn	440°F	15 min
Fries	450°F	15 min
Dehydrate	130°F	180 min
Defrost	80°F	40 min
Veggies	425°F	10 min

Times and temperature are indicative, and results can vary on food or quantity. Check the Internal temperature chart for more information.

***Steak:**

-Steak can be cooked on the grill or can be cooked with the air fryer STEAK preset. GRILL function: use the grill grate and preheat it to 500°F, generously season steak with salt & pepper and cook for 4 minutes per side if you prefer a medium rare steak; adding time for a more well-done steak.

Air fryer STEAK function: preheat the MAXX to 500°F, cook the meat in the air frying basket on the fast air fry position 4 minutes per side, using the baking tray underneath to catch any run-off.

***Chicken**

-Use the Chicken preset when cooking a whole chicken. This preset will automatically turn on the rotisserie function. If cooking chicken breasts, chicken cutlets or single chicken pieces, use the Grill preset.

***Bacon**

- Place bacon tray right on top of baking tray and place bacon on the bacon tray.

- Use the Grill grate to make bacon, simply select the grill function and place bacon on top of grate.

Oven

This mode is for use of the bake, broil, pastry, pizza, proof, roast, toast, and grill 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 doors. To ensure even results, rotate your baked goods 180° halfway through the cooking time. Simply rotate the baking tray with food and place it back inside. Another alternative for certain foods is to use the Air Fry mode which circulates air, allowing more even heat distribution, and faster results.

- If using the air rack or air frying basket, place the baking tray on position 1 to double 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 clockwise to increase and anti-clockwise to decrease. Touch the Start/Stop button to confirm.
- 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, 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 in a conventional oven.	<ul style="list-style-type: none">• Works with prepacked frozen meals.• For best results, preheat the oven at least 5 minutes at the desired temperature.• Recommended accessories: baking rack and/or backing tray.
Broil	Used for meats such as beef, chicken, or pork.	<ul style="list-style-type: none">• Preheat the oven for 5 minutes.• For best results, use the top slot.

	Also used for top browning casseroles and gratins.	<ul style="list-style-type: none"> • This function usually requires shorter cooking time. • Food gets cooked quickly during broil, it is best to watch over food to not overcook. • Do not use glass oven dishes to broil. • Recommended accessories: air rack in top slot and baking tray in lower slot to catch grease drippings. • 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.
Pastry	Use this function to cook any kind of dough that is used to make baked goods.	<ul style="list-style-type: none"> • Preheat oven for 10 minutes. • Donuts, cinnamon rolls and pies work great with this function.
Pizza	Recommended for fresh or frozen pizza.	<ul style="list-style-type: none"> • Preheat oven for 10 minutes. • Recommended accessory: air rack on level 2 position for even cooking. • Rotate pizza 180° halfway through cooking for even results.
Proof	Proofing can be used to prepare bread or pizza dough.	<ul style="list-style-type: none"> • Dough is usually ready when it appears double in size. Check regularly when cooking. • Allow dough to complete at least one rise at room temperature. • Recommended accessory: air rack with proofing dish on top.
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"> • Preheat oven for 10 minutes. • Roasting can get done quicker so it is suggested to check on food before time has ended. • Used for larger meats and vegetables. • Recommended accessory: baking tray.

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"> • Preheat oven for 10 minutes. • For best results, set food on the center of the rack spaced out evenly. • If toast is lighter than desired, place back inside oven and add more time by using the selector dial. • Recommended accessory: air rack on level 2
Grill	<p>Use the grill function for perfectly grilled foods. All the flavor from a steakhouse grill from the comfort of your home.</p> <p>See GRILL section for more information.</p>	<ul style="list-style-type: none"> • Use with grill grate accessory. • Works with all types of food. • Flip food halfway through the cooking time for better results.

Preset	Temperature (°F)	Time (min)
Bake	375 °F	25 min
Broil	500 °F	15 min
Pastry	400 °F	30 min
Pizza*	400 °F	20 min (*Frozen regular or rising-crust pizza)
Proof	100 °F	60 min
Roast	425 °F	35 min
Toast	400 °F	5 min
Grill	500°F (grill temperature)	13 min

Times and temperature are indicative, and results can vary on food or quantity. Check the Internal temperature chart for more information.

Grill

Use the OVEN mode and select the GRILL preset to grill all your favorite foods. Cook on the grill grate for fast, smokeless, and even-cooked results with authentic steakhouse grill marks. Place on top of the bottom heating elements to use.

The default temperature of the GRILL preset is 500°F, adjust as needed before starting the cooking process.

Smart temperature

The smart temperature probe positioned under the grill grate allows for real-time temperature tracking. When using the GRILL preset, the display will alternate between the set temperature and the actual temperature of the grill grate, allowing for optimal precision.

For even cooked food, flip once throughout the cooking process. The double nonstick layer allows for an easy clean up.

CAUTION: When flipping food, always use nonmetal utensils and be careful not to touch other accessories or the inside of the cavity as it is VERY HOT.

When cooking with the GRILL preset, opening the French doors will not pause the cooking process. Doors can be opened during the cooking process to allow for easy flipping of the food.

Tip:

Use simultaneously with the air frying basket in air fry or fast air fry position (levels 3 or 4) for tandem cooking.

COOKING GUIDE

Food	internal temp*	Quantity	Accessory	Level	Setting	Temp (°F)	Time (min)
Chicken breast	165°F	8-10 oz	Grill Grate	GRILL	Grill	500°F	8-10 min
Chicken tenderloins	165°F	3-5 oz	Air frying basket	3rd (AIR FRY)	Air Fry	400°F	8-10 min
Chicken thighs (bone-in)	165°F	7-8 oz	Air frying basket	3rd (AIR FRY)	Air Fry	300°F	45-60 mins
Chicken wings (fresh)	165°F	7-8 wings, 1.5 lbs total	Air frying basket	3rd (AIR FRY)	Air Fry	425°F	10-15 min
Steak	160°F	8-10 oz	Grill Grate	GRILL	Grill	425°F	8-12 min

Fish	145°F or until opaque flesh	6 oz filet	Grill Grate	GRILL	Grill	450°F	8-12 min
Tofu	165°F	1-inch cubes	Air frying basket	3 rd (AIR FRY)	Air Fry	425°F	10-15 min
Pork loin	160°F	20-25 oz	Air Frying Basket	3 rd (AIR FRY)	Air Fry	425°F	20-25 min
Meatloaf* (Beef)	165°F	1.5 lb meatloaf	Baking tray / air Rack	2 nd (BAKE 2)	Air Fry or Bake	375°F	35-40 min
Mac and cheese** (baked)	Soft pasta, crispy top	4 portions	Air rack	2 nd (BAKE)	Air Fry	400°F	10-25 min
Baked potato	Soft center*	5.5 oz	Air frying basket/ Air Rack	4 th (BROIL)	Air Fry	400°F	40-45 min
Roasted Vegetables	Lightly browned edges	14 oz	Air frying basket	3 rd (AIR FRY)	Air Fry	400°F	15-20 min
Grilled cheese	Melty cheese*	4 sandwiches	Baking tray	2 nd (TOAST)	Toast	400°F	5-7 min
Frozen pizza (thin crust)	Golden crust, melted cheese*	Thin crust	Air rack	2 nd (PIZZA)	Bake (PIZZA)	425°F	10 min
Frozen pizza (thick crust)	Golden crust, Melty cheese*	Thick crust	Air rack	2 nd (PIZZA)	Bake (PIZZA)	425°F	20 min
Frozen fish sticks	golden exterior	1/2 lb (10 sticks)	Air frying basket	3 rd (AIR FRY)	Air Fry	425°F	10-12 min
Frozen chicken nuggets	golden exterior	20 nuggets	Air frying basket	3 rd (AIR FRY)	Air Fry	375°F	10-15 min
Frozen mozzarella sticks	golden exterior melted cheese	10 sticks	Air Frying Basket	3 rd (AIR FRY)	Air Fry	425°F	6-7 min

Chocolate chip cookies	Browned edges*	4-6 cookies	Baking tray	2nd (BAKE 2)	Bake	375°F	10 min
Cake**	Tooth-pick test*	1 cake (9-inch round pan)	Pan placed on air rack	2nd (BAKE 2)	Bake	350°F	35 min
Muffins	Tooth-pick test*	6-12 muffins	Tin placed on air rack	2nd (BAKE 2)	Bake	375°F	12-20 min
Pie**	Bottom crust starts to brown*	Two-crust pie	Tin placed on air rack	2nd (BAKE 2)	Air Fry	350°F	35-45 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 Grill. 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.

COOKING TIPS:

Food	Notes:
Chicken breast	Place grill grate in place. Spray breasts with cooking oil before placing on grate. Maximum recommended capacity is 3 10 oz breasts. Add an additional 1-2 minutes for each additional oz/breast. Remember to flip halfway through the cooking process.
Chicken tenderloins	Place baking tray on the lowest level to catch any falling juices or breading (if marinated). Spray air frying basket with cooking oil before placing tenderloins on the basket. Add an additional 1-2 minutes for each additional oz. Maximum recommended capacity is a single layer of tenderloins. Flip halfway through the cooking process.
Chicken thighs (bone-in)	Place baking tray on the lowest level to catch falling grease and juices. Add an additional 1-2 minutes for each additional oz.

	Maximum recommended capacity is 4 bone-in chicken thighs (no drumstick attached). Flip halfway through the cooking process.
Chicken wings (fresh)	Place baking / drip tray on the lowest level to catch falling grease and juices. Can place last few minutes, or an additional 2 minutes, on 4th (FAST AIR FRY) level if planning to glaze and get crispy wings. Max recommended amount is 8 whole wings.
Fish	Recommended to spray the fish with oil 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	For drained, extra-firm tofu. Drain overnight if necessary, to ensure the crispiest results. Flip halfway through cooking time.
Meatloaf (Beef)**	For a freeform loaf: Recommended to wrap loosely in tinfoil to avoid excessive browning in Air Fry function. For a loaf in a pan: recommended bake function. You can cover the pan loosely in tinfoil to avoid excessive browning and uncover in the last 5-10 minutes to help crisp up the top. Recipes will vary.
Baked potato	No need to wrap with foil, but poking holes with a fork will provide best results, as well as covering outside with a little bit of oil to help skin crisp up.
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 tray as it may lead to unwanted marks on the bread.
Frozen pizza (thin crust)	Rotate the air rack 180° halfway through the cooking time to ensure even cooking. Pizza should be ready when all the cheese is melty, and crust is warm.
Frozen pizza (thick crust)	Rotate the air rack 180° halfway through the cooking time to ensure even cooking. Pizza should be ready when all the cheese is melty, and crust is warm.
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	Shake the mozzarella sticks halfway through cooking time to ensure maximum crispiness. Use baking tray to prevent cheese drippings. Careful not to overcook, as it may cause cheese to leak.
Chocolate chip cookies	Rotate baking tray 180° halfway through the cooking time to ensure even cooking. Turning the pan upside down and placing it on a higher level helps to give the cookies a little more distance from the heating element to ensure a more uniform heating.
Cake	Bake until a toothpick inserted comes out clean. Different pan materials and sizes will yield different results. Check doneness 5 minutes before the end of the minimum recommended for your recipe and add time as needed. Preheat oven for 5 minutes.
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 5 minutes.
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 cleanly. Preheat 5 mins.
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 for 5 minutes.

INTERNAL TEMPERATURE CHART

Food	Type	Internal Temperature
Meat	Ground	160°F
	Steak (medium)	160°F
	Steak (rare)	145°F
Poultry	Breasts	165°F
	Ground, stuffed.	
	Whole	
Fish + Shellfish		145°F
Pork	Chop, ground, ribs, roasts	160°F
	Fully cooked ham	140°F

DEHYDRATION:

Food	Thickness	Accessory	Level	Setting	Temperature
Apples	1/16"-1/8"	Dehydration tray + Air Frying Basket	5 th (DEHYDRATOR) + 3rd (AIR FRY)	Dehydrate	135°F
Pineapple	1/8"-1/4"	Dehydration tray + Air Frying Basket	5 th (DEHYDRATOR) + 3rd (AIR FRY)	Dehydrate	135°F
Jerky	1/4" (GROUND TURKEY/ BEEF)	Dehydration tray + Air Frying Basket	5 th (DEHYDRATOR) + 3rd (AIR FRY)	Dehydrate	155°F

To use your MAXX as a dehydrator: Slide dehydrator tray into the top level. Place the Air frying basket in the 3rd level for best air flow. Additional time will lead to crispier results. Times will vary depending on initial thickness. We recommend checking the doneness of your dehydrated foods at the initial cooking time indicated and adding afterwards as needed when dehydrating a type of food for the first time.

GET MORE OUT OF YOUR PRODUCT

Browse Chef-created recipes specifically made for your Kalorik product. Visit our website 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

- 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. Make sure all accessories have cool down as well.
- Do not immerse the unit in water or wash under running water.
- All accessories, except the 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.
- Clean the drip groove after each use, it can fill up with water from condensation and should be emptied and cleaned after use.

Inside cleaning

- To remove crumbs, pull out the crumb tray from the Air Fryer Oven. Wipe clean and place back inside before using the appliance.
- Stainless steel inner cavity makes cleaning easy. Simply 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 absorbent paper toweling or a soft cloth.
- Clean the inside of the glass doors with a damp soapy cloth. If the glass has stubborn stains, open the doors and cover the inside of the doors with a few damp paper towels. Leave for a few minutes, then remove the towels and wipe doors 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 doors when the latter are still hot.

Housing cleaning

1. Wipe clean with a damp sponge. Wipe dry.
2. NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.

Grill grate cleaning

- Make sure plate has cooled off before removing from appliance.
- Do not use metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating. Rinse and dry thoroughly after cleaning.
- Soak under warm water for tougher residues.
- The grill grate is also dishwasher safe for easy and hassle-free cleaning.

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 as they comprise of manipulating small glass parts.

1. Unplug the appliance from the outlet and allow it to cool completely to avoid electric shocks or burns.
2. With a screwdriver, unscrew the screw holding the metal clamp against the glass cover.
3. Using a tool such as a flat-ended screwdriver, carefully remove the glass to gain access to the lightbulb.
4. Remove the lamp by shifting it upwards and ejecting the bi-pin end from its place. To replace with new bulb, align the two pins with the small holes in the original bulb base and plug back in, ensuring the new lamp is securely in place.
5. Place the glass cover back into a secure position, ensuring it fits neatly, and screw the metal clamp back into its original position to prevent glass cover from falling off.

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"> 1. Appliance is not plugged in. 2. You have not pressed the start/stop button. 3. The oven doors are not properly closed. 	<ol style="list-style-type: none"> 1. Plug power cord into wall socket. 2. Make sure you have selected a function and pressed the start button. 3. Make sure both doors are securely shut.
Food not cooked	<ol style="list-style-type: none"> 1. Too much food is placed into the oven. 2. The temperature is set too low. 	<ol style="list-style-type: none"> 1. Use smaller batches for more even frying. 2. Raise temperature and continue cooking.
Food is not cooked 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"> 1. There is oil residue in the oven. 2. Accessories have excess grease residue from previous cooking. 3. Oil is dripping on heating element. 4. Charcoal filter needs to be changed. 	<ol style="list-style-type: none"> 1. Wipe down to remove excess oil. 2. Clean the accessories after each use. 3. Place baking tray underneath air rack or basket. 4. Replace charcoal filter
French fries are not fried evenly	<ol style="list-style-type: none"> 1. Wrong type of potato being used. 2. Potatoes not blanched properly during preparation. 	<ol style="list-style-type: none"> 1. Use fresh, firm potatoes. 2. Use cut sticks and pat dry to remove excess starch.

WARRANTY

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

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 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.**