

# DIGITAL AIR FRY TOASTER OVEN

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## OWNER'S MANUAL

OPG90AAASSPSS  
OPG90AABSSPSS

ENGLISH

Write the model and serial numbers here:

Model # \_\_\_\_\_

Serial # \_\_\_\_\_

Find these numbers on a label  
on the back of the unit.



# IMPORTANT SAFETY INFORMATION

## READ ALL INSTRUCTIONS BEFORE USING THE APPLIANCE

**WARNING** Read all safety instructions before using the product. Failure to follow these instructions may result in fire, electrical shock, serious injury, or death.

### IMPORTANT SAFEGUARDS

Always follow these safety precautions when using this appliance.

- Carefully read all instructions before operating the toaster oven.
- Remove and discard all packaging materials prior to operating the oven.
- **WARNING** Remove plug from outlet when the appliance is not in use, before putting on or taking off parts, and before cleaning. Allow to cool before cleaning.
- **WARNING** To reduce risk of fire or electric shock, always operate oven with crumb tray properly installed.
- To protect against electrical shock do not immerse cords, plugs, or appliance in water or other liquid.
- Always place oven on a level, stable, and heat-resistant surface whenever oven is in operation
- Keep at least 4" (10 cm) clearance on all sides of the appliance whenever oven is in operation. Do not operate appliance underneath wall cabinets.
- Do not place any of the following materials in the oven: paper, plastic, pot holders, linens, gasoline or other flammable vapors and liquids.
- A fire may occur if the toaster-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.
- The exterior surfaces of the appliance can be hot during and after oven operation. Allow appliance to cool completely before handling appliance.
- Do not store items on top of the appliance, as this surface can be very hot during and after oven operation.
- To prevent burns or injury, always use proper protection, such as hot pads or oven mitts, when removing or handling items from oven.
- Do not touch heating elements or interior surface of oven during or after use. Allow to cool before cleaning or handling.
- Do not let power cord hang over edge of table or counter. Do not let power cord contact hot surfaces.
- Always clean the oven according to cleaning and care instructions, as provided on page 10.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
- This appliance is intended for indoor household use only. Do not store or operate outdoors.
- Do not use appliance for other than intended use.
- Do not leave children alone - children should not be left alone or unattended in an area where an appliance is in use.
- Always stop oven operation before unplugging the appliance.
- Before handling, moving, or cleaning the appliance, always unplug the power cord from the wall outlet and ensure the appliance has properly cooled.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at [IsItDoneYet.gov](http://IsItDoneYet.gov) and [fsis.usda.gov](http://fsis.usda.gov). Use a food thermometer to take food temperatures and check several locations.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Use extreme caution when removing tray or disposing of hot grease.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- Avoid contacting moving parts.

**WARNING**  **RISK OF FIRE OR ELECTRIC SHOCK**

- **TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, DO NOT REMOVE COVER (OR BACK).**
- **Do not attempt to repair or replace any part of your toaster oven unless it is specifically recommended in this manual. All other servicing should be performed by authorized service personnel.**

**CAUTION** To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

**WARNING** **KEEP FLAMMABLE MATERIALS AWAY FROM THE TOASTER OVEN**

Failure to do so may result in fire or personal injury.

- Do not store or use flammable materials in a toaster or near the toaster opening, including paper, plastic, pot holders, linens, wall coverings, curtains, drapes and gasoline or other flammable vapors and liquids.
- Never wear loose-fitting or hanging garments while using the appliance. These garments may ignite if they contact hot surfaces causing severe burns.

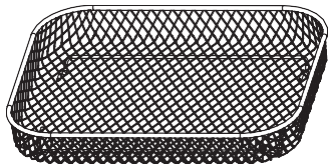
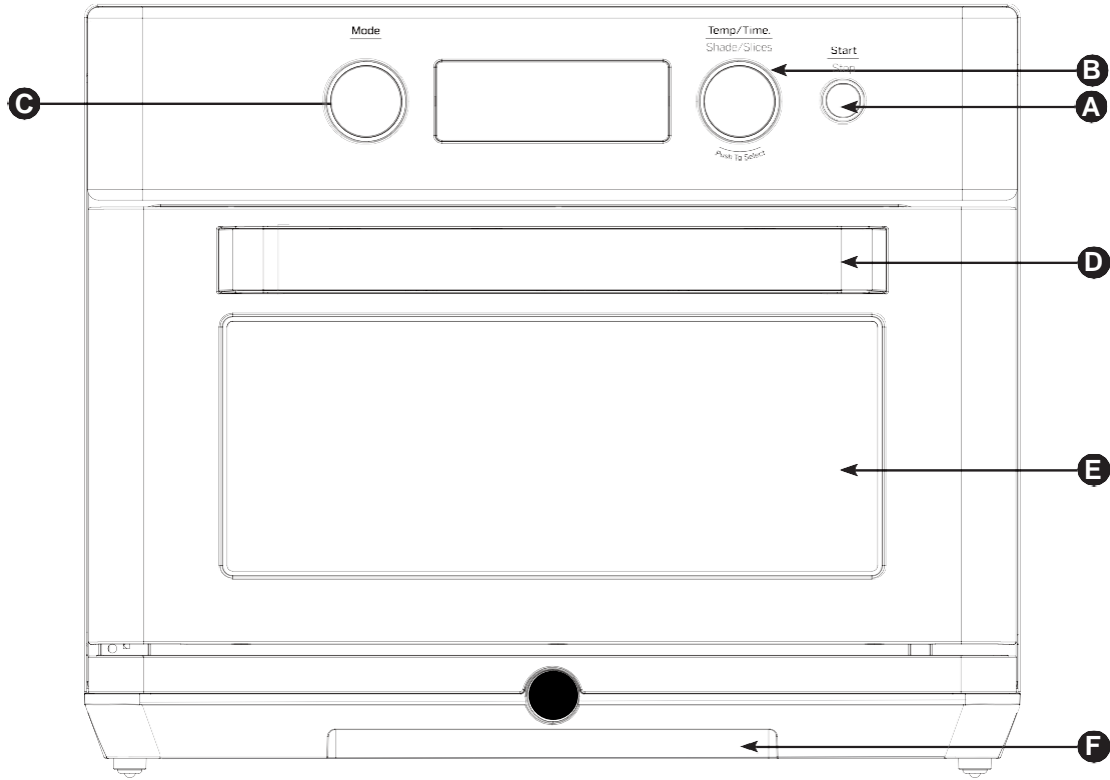
**CAUTION** **A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.**

If an extension cord is used:

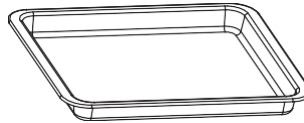
- 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally;
- 3) The cord set or extension cord should be a grounding-type 3-wire cord.

## READ AND SAVE THESE INSTRUCTIONS

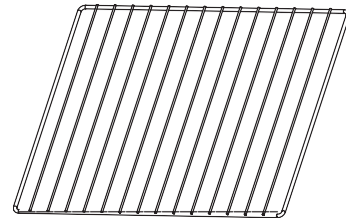
# Parts Included



Air Fry Basket



Baking Pan



Baking Rack

- A** Start / Stop Button
- B** Temp / Time Knob
- C** Mode Knob

- D** Handle
- E** Door Window
- F** Crumb Tray

# Getting Started

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## Unpacking and Cleaning

- Remove and safely discard all packing materials before operating the oven.
- It is recommended to wipe the interior of the oven cavity with a damp sponge before first use.
- It is recommended to thoroughly clean all accessories before first use. Accessories may be cleaned with warm, soapy water. Rinse and dry thoroughly.
- Place the oven on a level and stable surface where oven has at least 4" (10cm) of clearance on all sides of the unit, and at least 4" (20cm) of clear space above.
- Do not place or store any items on top of the oven, with the exception of the provided accessories.

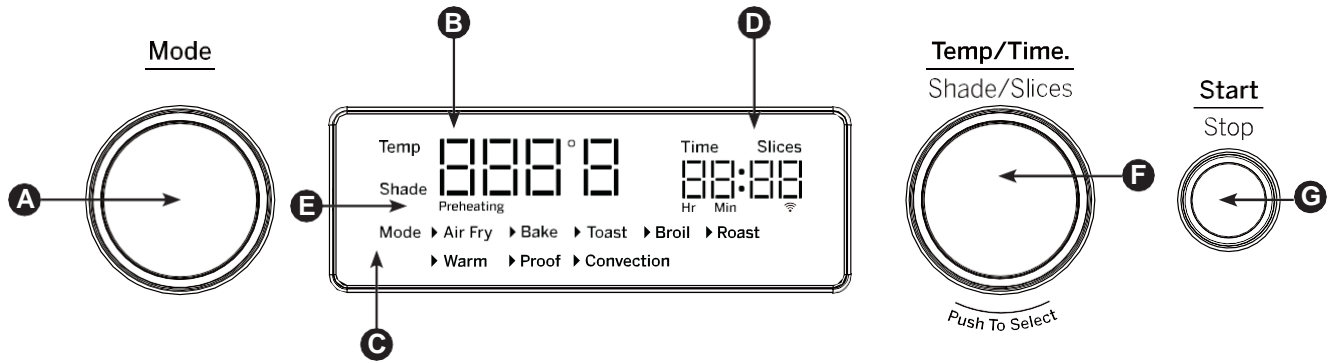
## Powering the Oven

- Unravel power cord and plug into a grounded 120V power outlet.
- Upon plugging into power outlet, LCD screen will illuminate and all icons will briefly display.
- By default, the LCD screen will display the Air Fry cooking mode.

## Before First Use

- It is recommended to operate the oven empty for 20-30 minutes before first use. This will ensure any protective films on the heating elements are removed.
- When using the oven for the first time, the oven may emit visible vapors and/or a slight odor. The vapors and odor are normal, safe, and not detrimental to the oven. Ensure that the room is well ventilated.

# Controls



- A Cooking Mode Knob**  
This knob rotates to select the desired cooking mode
- B Temperature/Shade Display**  
Shows the selected oven temperature.  
Also shows the selected shade level for TOAST mode.
- C Cooking Mode Display**  
The selected cooking mode will be indicated by the ► symbol.
- D Time/Slices Display**  
Shows the remaining cook time for the current cooking mode.  
Also shows the number of slices selected for TOAST mode.
- E Preheating Notification**  
Indicates that the oven is currently preheating to the selected temperature
- F Cooking Settings Knob**  
This knob rotates to adjust the desired settings for each cooking mode.  
This knob also functions as a button. Pressing the knob button toggles between adjustment of the slices/shade or time/temperature, depending on the cooking mode selected.
- G Start/Stop Button**  
When the oven is not in operation, this button starts the selected cooking mode with the selected oven settings.  
When the oven is currently in operation, this button stops the current cooking mode.

# Functions

## Air Fry

This mode is ideal for browning and crisping the exterior of foods. The air fry mode can produce a taste and texture similar to deep frying without the need to submerge the food in oil.

## Bake

This mode is ideal for cooking foods that generally lack structure before the cooking process, such as cakes, cookies, muffins, pastries, pies, lasagnas, and casseroles. Food will be cooked thoroughly and evenly, which also makes this mode suitable for packaged frozen meals.

## Toast

This mode is ideal for browning slices of bread, bagels, English muffins, and frozen waffles. Each slice will be browned evenly on both sides without the need for flipping the food.

## Broil

This mode is ideal for quickly searing meats (e.g. steaks or fish), crisping vegetables (e.g. potatoes), or browning the top surface of foods (e.g. casseroles).

## Roast

This mode is ideal for cooking foods that are generally solid before the cooking process, including a wide variety of meats and vegetables. Foods will be tender and moist on the inside, while developing a crispy texture on the exterior.

## Proof

This mode is ideal for preparing yeast bread and other baked goods where the dough is allowed to rest and rise before baking. The low temperature heat will facilitate fermentation.

## Keep Warm

This mode is useful for keeping freshly cooked meals warm while waiting for guests or preparing the rest of the meal.

## Convection Roast

This mode is similar to the ROAST mode, but activates the convection fan to circulate hot air around the food. This causes the food to cook faster than normal ROAST mode, but the oven temperature may need to be reduced for some recipes.

# Using the Toaster Oven

## Selecting the Cooking Mode

To choose the cooking mode, rotate the "Mode" knob until the ► symbol is next to the desired cooking mode.

## Adjusting the Oven Settings

The settings for each cooking mode can be adjusted by using the Temp/Time knob. The knob can be rotated clockwise to increase the setting value, or it can be rotated counterclockwise to decrease the setting value.

The Temp/Time knob also functions as a button. Pushing the button will toggle between the settings being adjusted (Slices/Shade or Temperature/Time).

For TOAST mode, use this knob to adjust the number of slices of bread being toasted and the desired shade.

For all other cook modes, use this knob to adjust the desired oven temperature and cooking time.

## Starting the Cooking Cycle

After selecting the desired cooking mode and adjusting the settings, place the food in the oven and press the "Start/Stop" button to begin the cooking cycle.

## Preheating the Oven

For BAKE, ROAST, BROIL, and CONVECTION:

Upon starting the cooking cycle, the "Preheating" notification will begin to flash on the LCD screen and the cook timer will begin to count down immediately. When the oven has heated to the set temperature, the oven will emit an audible beep and the "Preheating" icon will disappear from the screen.

**NOTE:** The cooking time may need to be adjusted to account for the preheating time. See next section, "Adjusting Settings While Cooking".

For AIR FRY, TOAST, WARM, and PROOF:

These cooking modes do not require preheating. Immediately upon starting the cooking cycle, the cook timer will begin to count down.

## Adjusting Settings While Cooking

At any time during the cooking cycle, the temperature, time, shade, and/or slices may be adjusted. Push the "Temp/Time" knob and then rotate it to adjust the oven temperature. Push the knob again to toggle between adjusting the temperature and cook time. Once the settings are as desired, no further action is required. The adjustment mode will timeout and the new settings will be confirmed.

**NOTE:** The cook mode cannot be changed while the oven is in operation. Press the "Start/Stop" button to end the current cooking cycle and then select the desired cook mode.

## Ending the Cooking Cycle

When the selected cooking time has elapsed, the oven alarm will sound to indicate that the cooking cycle is complete. The oven will then shut off automatically. The cooking cycle can also be ended at any time by pressing the "Start/Stop" button.

**NOTE:** For some cooking modes, the internal fan will continue to operate for 2 minutes after the cooking cycle has completed. This is to ensure that internal components of the oven are properly cooled. The word "COOL" will be displayed on the LCD screen until the fan automatically shuts off.

Even though you may hear the fan running during this time, the unit will return to standby mode and the heating elements will be turned off until the next cooking cycle is started.

# Cooking Guide

## Cooking Guide

Cook food thoroughly to help protect against foodborne illness. Minimum safe food temperature recommendations can be found at [IsItDoneYet.gov](http://IsItDoneYet.gov). Always check internal food temperature to confirm minimum safe temperatures have been reached.

### Recommended Oven Rack Positions by Cooking Mode

Cooking Mode	Oven Rack	Baking Pan	Air Fry Basket
Air Fry	---	---	Middle
Bake	Middle or Lower	Middle or Lower	---
Toast	Middle	---	---
Broil	Upper	Upper	Upper
Roast	Middle or Lower	Middle or Lower	---
Warm	Any	Any	Any
Proof	Any	Any	Any
Convection	Middle or Lower	Middle or Lower	---

### Air Fry Cooking Guidelines

Air Fry is a special, no-preheat cooking mode that is designed to produce foods with a crispier exterior than traditional oven cooking. This cooking mode doesn't require oil but spraying a light coating on food prior to cooking can enhance exterior crispiness and browning.

It is generally recommended to use the provided air fry basket in the middle rack position for air frying. Foods may cook faster than expected if the oven is already hot when food is placed in the oven. If foods are browning or drying out too quickly, try using the lower rack position or setting a lower oven temperature.

To avoid the need to stir or flip food during cooking, arrange the food in a single layer in the basket. Overcrowding the basket may negatively impact food texture and prolong cook times.

Food Type	Quantity	Temperature	Time
Thick Cut Bacon	6 oz or 6 slices	400°F	10-13 minutes
Fresh Wings	1 lbs. or 12 wings	400°F	25 minutes
Frozen Wings	1 ½ lbs. or 12 wings	400°F	25-30 minutes
Fresh hand-Cut French Fries	2 lbs. or 2 to 4 medium potatoes	400°F	30 minutes
Fresh Hand-Cut Steak Fries	1 lbs. or 2 to 4 medium potatoes	400°F	15-20 minutes
Frozen French Fries	1 lbs.	400°F	15 minutes
Frozen Steak Fries	1 lbs.	450°F	15 minutes
Mozzarella Sticks	1 ½ lbs. or 22 pieces	400°F	10 minutes
Fish Sticks	12oz	400°F	8 minutes
Chicken Nuggets	1 lbs. or 34 pieces	400°F	15-20 minutes
Frozen Shrimp	1 lbs. or 29 pieces of Frozen Shrimp	380°F	9 minutes
Vegetables	1 lbs. of Fresh Green Beans	400°F	10-15 minutes





## Care and Cleaning

1. Be sure the oven is turned off, unplugged, and cool before beginning cleaning.
2. Clean the glass door with a sponge, soft cloth, or nylon pad and sudsy water. Do not use a spray cleaner.
3. Remove slide rack and bake pan; wash in soapy water to remove stubborn spots, use a polyester or nylon pad.
4. Remove crumb tray using the handle and dispose of crumbs. Wipe tray with a damp cloth and dry thoroughly before placing back into the oven.
5. Wipe the outside of the oven with a damp cloth or sponge. Dry thoroughly.
6. Do not attempt to clean the heating elements. Any food that comes into contact with the elements will burn off on its own.

### COOKING CONTAINERS

Only metal, oven-proof glass or ceramic cookware without glass lids are recommended for use in this oven. Follow the manufacturers' cleaning instructions to clean each of these products.

## Troubleshooting

Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Solution
The power indicator or display window does not turn on even though it is plugged in.	Ensure that the power cord is properly plugged into a power outlet. Press any button to ensure oven is not in Sleep Mode.
Oven fails to get hot	There is a problem with the main unit. Contact OnPoint for customer support.
Oven omits a burnt smell	Ensure that the cooking time is appropriately set and that food is not being overcooked. Fats, oils, and sauces that have dripped onto the lower heating elements may cause some smoke or burning smell during oven operation. Ensure that the baking tray, oven rack, and drip tray are thoroughly clean before each use.
Heater tubes turn off during cooking.	The heater tubes turn on/off to control temperature. It is not a malfunction.
Smoke comes out.	The fat from the food sticking to the heater may cause smoke during cooking especially using "Broil" menu. Set lower temperature if necessary.
E1, E2, or E3 appears on the display window.	These error codes indicate a problem with the toaster oven. Contact OnPoint for customer support.

# Small Appliances Limited Warranty

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Please have your serial number and your model number available when requesting service at <https://www.onpointwarranty.com/small-appliances-cx-portal>

For Terms and Conditions, please visit

[https://f.hubspotusercontent20.net/hubfs/4854028/GE\\_First%20Build/RefurbGoodsT&C.pdf](https://f.hubspotusercontent20.net/hubfs/4854028/GE_First%20Build/RefurbGoodsT&C.pdf)

**LIMITED WARRANTY**

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

## Customer Support / Return Contacts

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### Service and Registration

Register your new appliance on-line at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise.

Register your appliance at <https://www.onpointwarranty.com/small-appliances-cx-portal>

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### Contact Us

If you are not satisfied with the service you receive from OnPoint, contact us at <https://www.onpointwarranty.com/small-appliances-cx-portal> with all the details including your phone number, or write to: 9900 Corporate Campus Drive, Suite 2050, Louisville, KY 40223