

Sur la table

MULTIFUNCTIONAL
**AIR FRYER
TOASTER OVEN**
WITH AI FOOD RECOGNITION

OWNER'S MANUAL



www.mcappliances.us
SLT-1832 MODEL

BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT
SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.



Congratulations! You now own a Multifunctional Air Fryer Toaster Oven with AI Food Recognition that allows you to use an AI Technology Camera that recognizes food and recommends the optimal cooking time and temperature. It comes with easy digital preset controls for Air Fry, Bake, Broil, Defrost, Dehydrate, Roast, Toast and Warm.

Create chef quality meals without the extra calories. It's the healthier choice of preparing your favorite crispy foods and delicious dishes for the entire family.

Please read the manual carefully before use and keep this manual for easy reference. **Enjoy!**

Sur la table

© 2025 Sur la table. All Rights Reserved.

Products mentioned herein are for identification purposes only and may be registered trademarks of their respective companies. All brand names, trademarks or registered trademarks are the property of their respective owners.

This manual is only applicable to SLT-1832. All the contents in this manual are for reference only during the user's use and maintenance. The pictures are for reference only. All the contents in the manual have been carefully checked. If there are any printing errors or misunderstandings in the contents, the company reserves the right to interpret.

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS AND WARNINGS	6
WHAT'S IN THE BOX	8
AIR FRYER TOASTER OVEN FEATURES	10
AIR FRYER TOASTER OVEN ASSEMBLY	11
BEFORE THE FIRST USE	12
POSITIONING TRAYS AND BASKET	12
MAIN DISPLAY MODE	15
OPERATING INSTRUCTIONS	16
RECOMMENDED COOKING TEMPERATURE AND TIME	22
CLEANING AND MAINTENANCE	23
STORING INSTRUCTIONS	23
ENVIRONMENT FRIENDLY DISPOSAL	23
WARRANTY	23



IMPORTANT SAFEGUARDS AND WARNINGS

- **READ THESE INSTRUCTIONS CAREFULLY AND KEEP THEM FOR FUTURE USE. IF THIS PRODUCT IS PASSED TO A THIRD PARTY, THEN THESE INSTRUCTIONS MUST BE INCLUDED WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, AND/OR INJURY TO PERSONS INCLUDING THE FOLLOWING:**
- Read all instructions
- Do **NOT** touch hot surfaces. Use mitts or potholders when adding or removing food from the oven.
- To protect against electric shock, do not place cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 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 an authorized service facility for examination, repair or adjustment.
- The use of an accessory not evaluated for use with this appliance may cause injuries.
- Do **NOT** use outdoors.
- Do **NOT** let cord hang over edge of table or counter or touch hot surfaces.
- Do **NOT** place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, turn any control to “off” then remove plug from wall outlet.
- Do **NOT** use appliance for anything other than intended use.
- This product is for household use only.
- Do **NOT** immerse in water.
- Avoid contacting moving parts.

WARNING: Avoid possible harm when operating the Air Fryer Toaster Oven.

IMPORTANT SAFEGUARDS AND WARNINGS (CONT.)

- Be sure that handles are assembled and fastened properly.
- Only the included cord should be used.
- Leave at least 6" (15.24 cm) of space in all directions around the product to ensure sufficient ventilation.
- To prevent food contact with the heat element, do not overfill the cooking tray/ basket.
- When in operation, hot air is released through the air outlet on the back of the product. Keep hands and face at a safe distance from the air outlet. Never cover the air outlet. Air outlet may be hot and should not be touched without precautions.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

Power Cord Instructions:

A short power-supply cord or detachable power-supply cord is provided to reduce risks of entanglement or tripping. Longer detachable power-supply cords or extension cords are available and may be used. If a long detachable power-supply cord or extension cord is used:

- a. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
- b. The cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally; and
- c. If the appliance has a 3-wire grounding cable, the extension cord should also be a 3-wire grounding cable.

Do not pull, twist or otherwise abuse the power cord.

NOTICES:

1. Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit on a finished wood table.
2. During initial use of this appliance, some slight smoke and/or odor may be detected. This is normal with many heating appliances and will not occur after a few uses.

WHAT'S IN THE BOX

8ⁱⁿ 1

**MULTI-FUNCTIONAL
AIR FRYER TOASTER OVEN
WITH AI FOOD RECOGNITION**

4

ACCESSORIES

Air Fry, Bake, Broil,
Defrost, Dehydrate, Roast,
Toast and Warm



1

**MULTIFUNCTIONAL
AIR FRYER TOASTER OVEN
WITH AI TECHNOLOGY**



2

CRUMB TRAY



3

BAKING TRAY



4

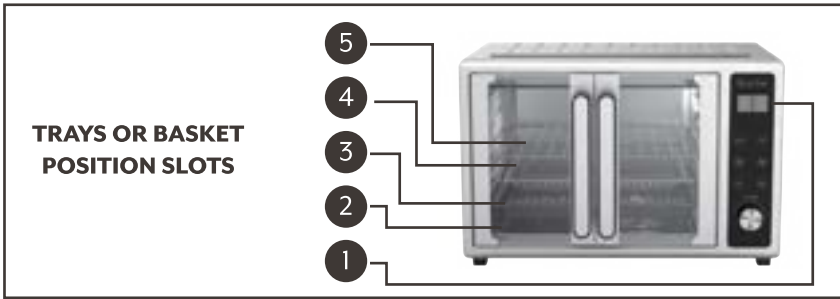
OVEN RACK



5

AIR FRYER BASKET

PLEASE NOTE: NO ACCESSORIES ARE DISHWASHER SAFE.



**1 MULTIFUNCTIONAL AIR FRYER TOASTER OVEN
WITH AI FOOD RECOGNITION**

2 CRUMB TRAY

- Always clean after use and keep at the bottom of the oven

3 BAKING TRAY

- Use to bake, collect crumbs, liquids and grease

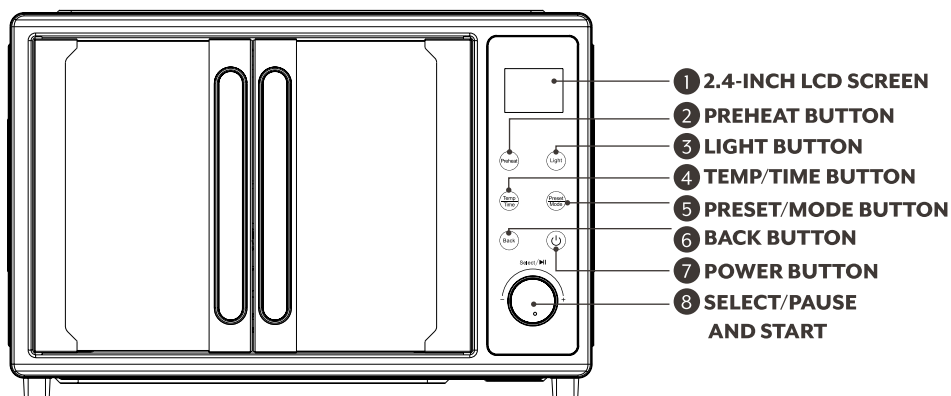
4 OVEN RACK

- Use to dehydrate and reheat food
- Use to place heat resistant glass, metal or oven safe dishes on

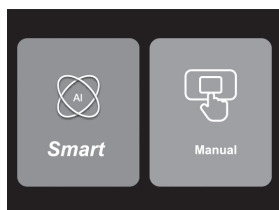
5 AIR FRYER BASKET

- Use for large quantities of foods
- Use to air fry or broil

CONTROL PANEL



2.4-INCH LCD SCREEN

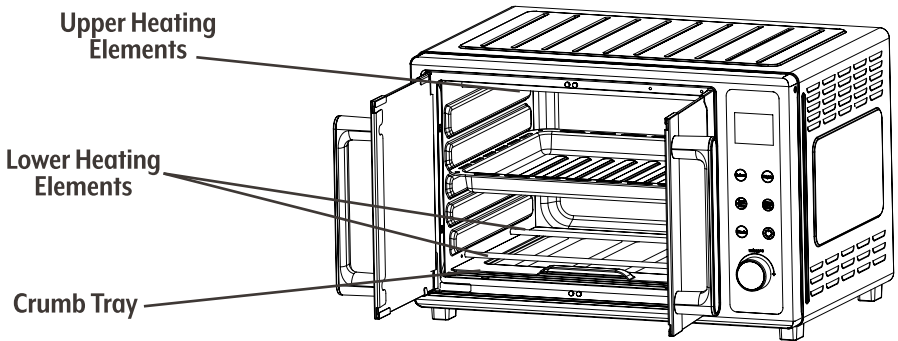


- 1 **DISPLAY SCREEN:** 2.4-inch LCD screen
- 2 **DISPLAYS OVEN FUNCTIONS:** Air Fry, Bake, Broil, Defrost, Dehydrate, Roast, Toast and Warm
- 3 **DISPLAYS AI RECOGNITION RESULTS**
- 4 **DISPLAYS THE HEATING TEMPERATURE AND TIME**
- 5 **DISPLAYS HEATING COUNTDOWN**

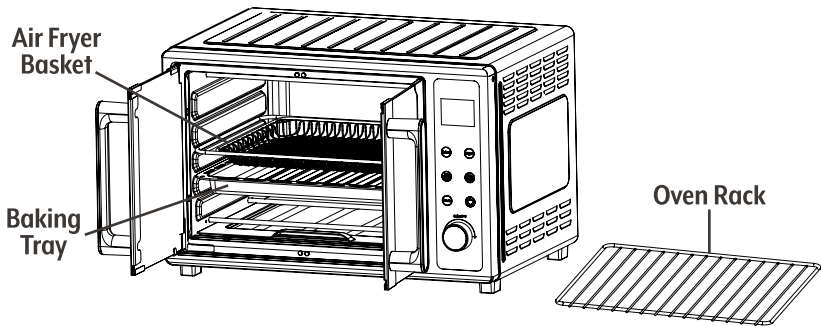
FEATURES

- PowerFlow Air Circulation
- Digital Temperature and Time Display
- Interior Light Control
- Power Control ON/OFF
- Preset Menu Controls
 - Select mode control
 - Smart mode
 - Manual mode
- Preheat Control
- Adjustable Temperature Controls
- Adjustable Time Controls
- Preset/Mode Control
- Back Control

ASSEMBLY

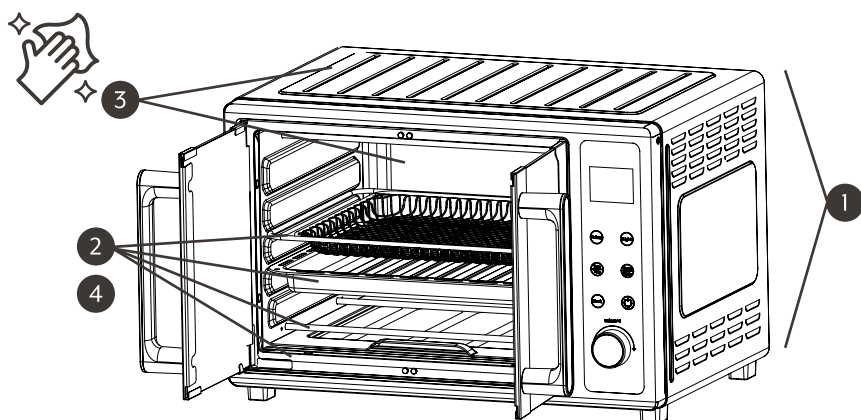


- Always place clean Crumb Tray under Lower Heating Elements.



- The Oven Rack, Air Fryer Basket and Baking Tray are interchangeable between the different slot positions in the oven.
- Always place the Baking Tray under the Air Fryer Basket to catch crumbs and grease.

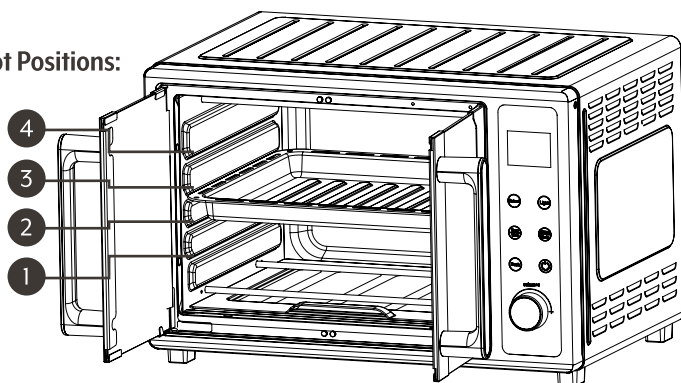
BEFORE FIRST USE



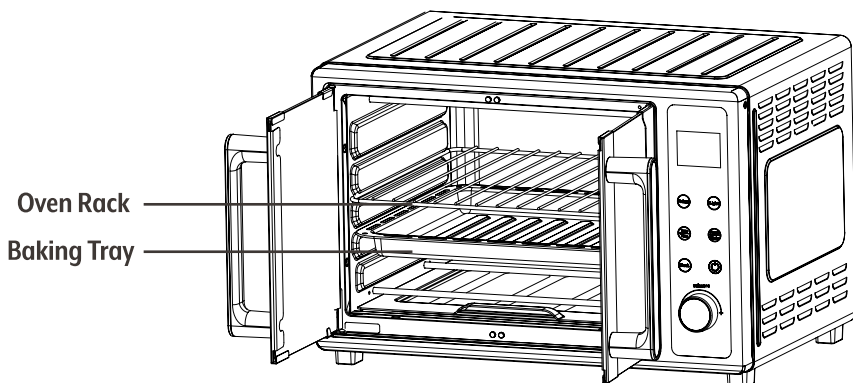
- 1 Check that all accessories are included, and the oven is in perfect condition.
- 2 Clean all detachable parts thoroughly with mild soap and water.
- 3 Use a damp cloth to wipe the inside and outside of the oven and a dry cloth to dry it.
- 4 After cleaning, place all detachable parts in the oven.

POSITIONING TRAYS AND BASKET

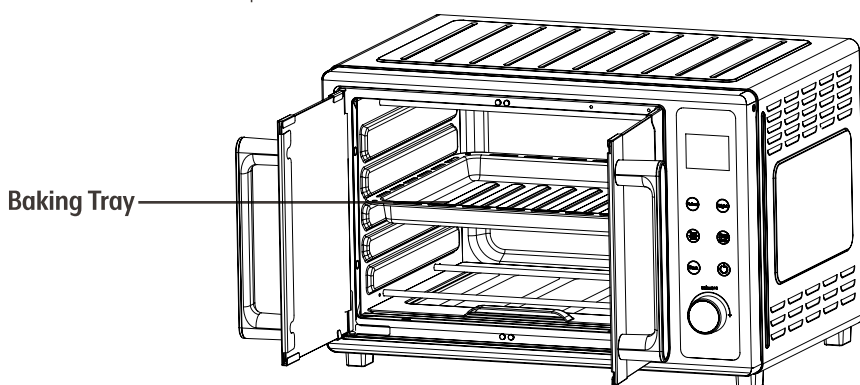
Slot Positions:



POSITIONING TRAYS AND BASKET (CONT.)

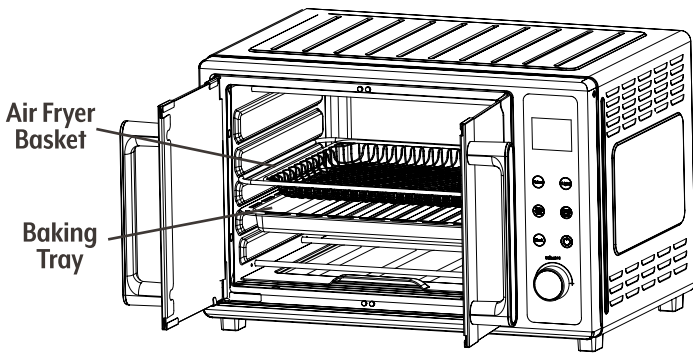


- The Oven Rack has 4 slot positions. Positioning of the Oven Rack will depend on the size of the food and desired cooking. Use oven mitts while handling the Oven Rack or Baking Tray.
- The food should never touch the Upper Heating Elements.
- If placing food directly on the Oven Rack, the Baking Tray **MUST** be placed underneath to catch crumbs and grease.
- **NOTE:** For best toast and pizza results, the Oven Rack should be placed on the 3rd slot position.
- If using heat resistant glass or steel oven pan, place them on the Oven Rack in slot position 1, 2 or 3.
- **NOTE:** Glass or steel oven pan is not included.



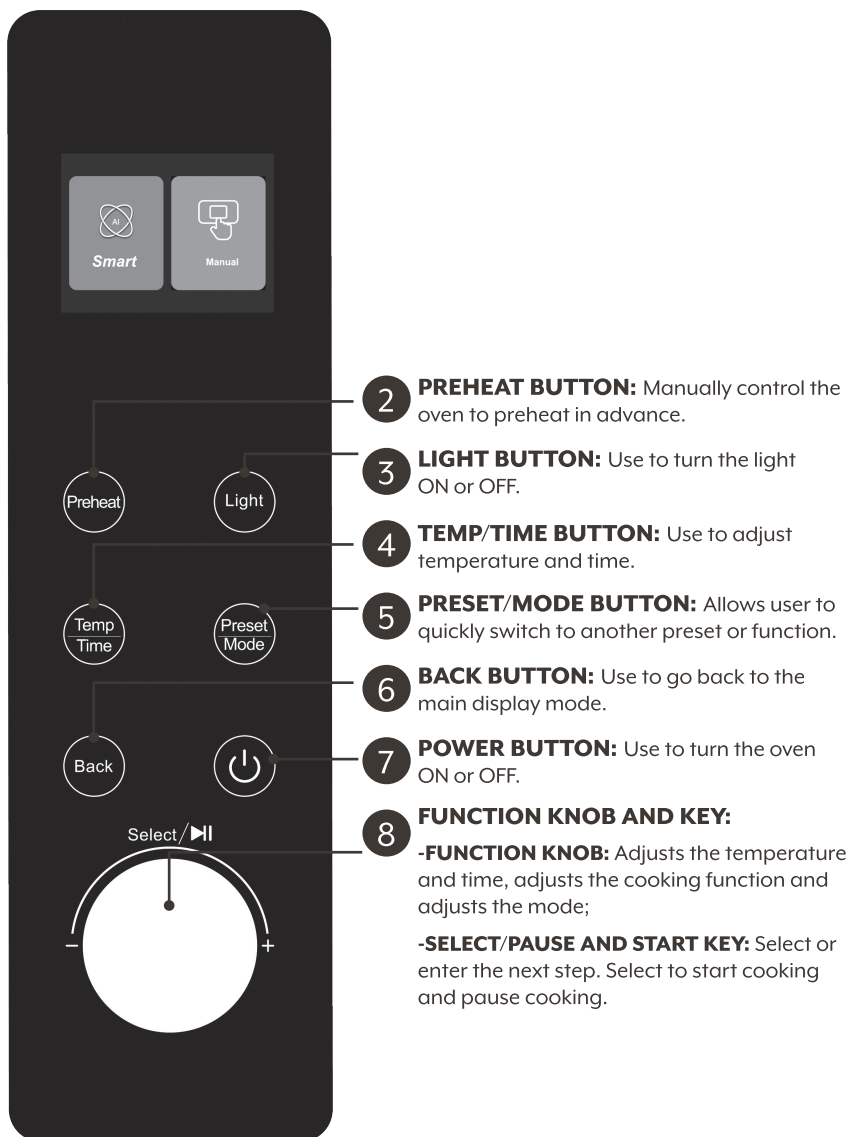
- The oven has 3 Baking Tray slot positions (slot position 1, 2, or 3). Positioning of the Baking Tray will depend on the desired cooking method. Use oven mitts while handling the Baking Tray.
- The food should never touch the Upper Heating Elements.

AIR FRY



- The oven has 2 Air Fryer Basket slot positions (slot position 2 or 3). Positioning of the Air Fryer Basket will depend on the desired cooking method. Use oven mitts while handling the Air Fryer Basket or Baking Tray.
- For Air Frying, place the Air Fryer Basket on slot position 2 or 3 and the Baking Tray underneath on slot position 1 or 2.
- The food should never touch the Upper Heating Elements.

MAIN DISPLAY



- Select "**Smart**" or "**Manual**" function with the knob then press the knob to enter the function;
- **NOTE:** The selected mode always shows up in orange

OPERATING INSTRUCTIONS

1 POWER-ON AND POWER-OFF



A. POWER ON:

After the power is turned on, the power button lights up in white to enter the standby mode. After the power button is pressed, only the display, preheat button, and power button will light up.

B. POWER OFF:

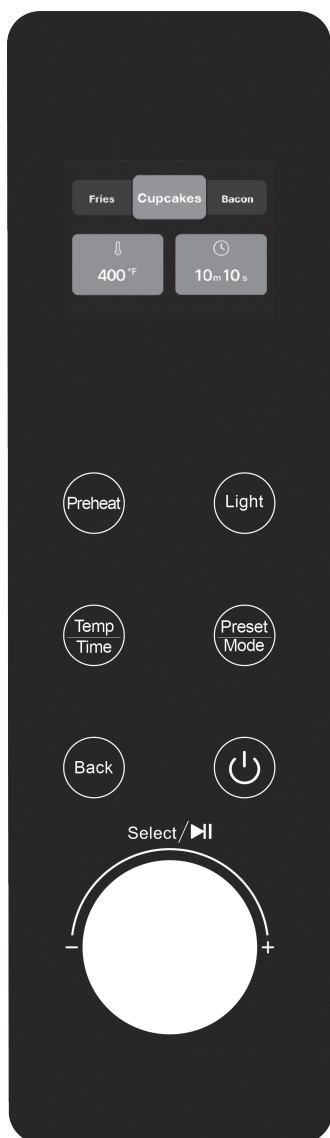
Press the power button to shut down.

2 SMART MODE

• After the equipment is powered on, it will automatically detect the status of the camera and automatically detect whether the front glass of the camera is dirty; If the front glass of the camera is dirty, please wipe it clean to ensure the system can recognize the food.

FOODS RECOGNIZED:

- Bacon
- Broccoli
- Cookies
- Cupcakes
- Fries
- Pizza
- Potatoes
- Salmon
- Shrimp
- Steak
- Whole Chicken
- Wings



- Once the AI recognition is complete, the name of the food with the recommended time and temperature will display. If needed, use the knob to select a different food.

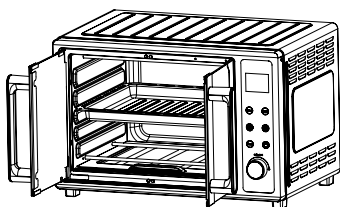
- By turning the knob, you can switch between different food presets. Press the Temp/Time button and turn the knob to adjust the temperature. Press the Temp/Time button again to adjust the time. If the food preset needs to be adjusted again, press the Preset/Mode button to select a different food.

- Press the knob to start cooking. To pause cooking, press the knob again.

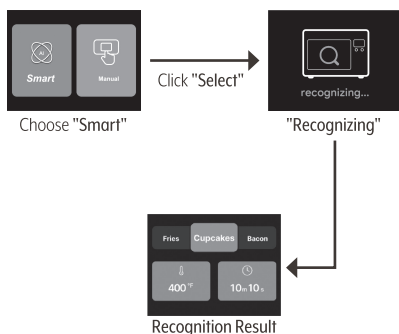
- On this page, the user can directly click preheat to start preheating.

- Press the Power key to enter standby.

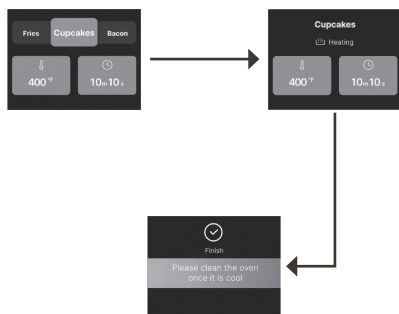
STEPS FOR OPERATING THE OVEN IN SMART MODE



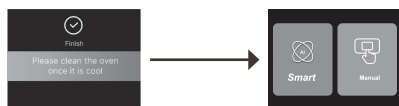
- 1. PLACE FOOD IN THE OVEN:** Place the prepared ingredients evenly in the baking tray in the middle of the oven;
NOTE: Ingredients should be spread evenly on the tray for even cooking.
Do **NOT** stack the food together.



- 2. AI FOOD RECOGNITION:** Using the knob select "Smart", using the camera the oven will begin to recognize the food. The recognition system will automatically match the heating temperature and time according to the identified food type, weight and quantity. If recognition type is correct, the user can press the knob to begin cooking.

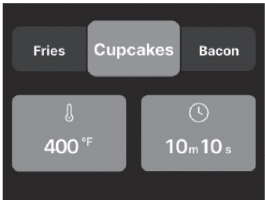
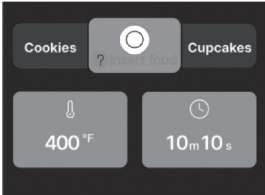
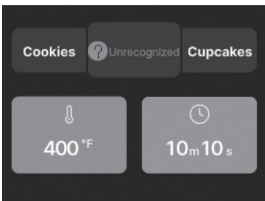


- 3. HEATING:** Press the knob to start heating, the oven will automatically start and enter the countdown interface.



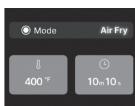
- 4. COOKING COMPLETED:** Once cooking is completed the display will say "Finish" and remind the user to clean the oven once it's cooled.

DESCRIPTION OF RECOGNITION RESULTS:

<p>CASE 1: Food Successfully Identified, but Incorrect</p>	<p>If the identification is incorrect, you can select the correct food by rotating the knob left and right;</p>	 <p>The screenshot shows the oven's touch screen interface. At the top, there are three food selection buttons: 'Fries', 'Cupcakes' (which is highlighted with a white border), and 'Bacon'. Below these are two larger buttons: the left one shows a thermometer icon and '400 °F', and the right one shows a clock icon and '10m 10s'.</p>
<p>CASE 2: Insert Food</p>	<p>There is no food being recognized in the oven. Place food in the oven and ensure light is on.</p>	 <p>The screenshot shows the oven's touch screen interface. At the top, there are three food selection buttons: 'Cookies', a button with a question mark icon (highlighted with a white border), and 'Cupcakes'. Below these are two larger buttons: the left one shows a thermometer icon and '400 °F', and the right one shows a clock icon and '10m 10s'.</p>
<p>CASE 3: Food Unrecognized</p>	<p>If the food is not recognized, switch to manual mode and select a cooking function, time and temperature.</p>	 <p>The screenshot shows the oven's touch screen interface. At the top, there are three food selection buttons: 'Cookies', a button with a question mark icon and the text 'Unrecognized' (highlighted with a white border), and 'Cupcakes'. Below these are two larger buttons: the left one shows a thermometer icon and '400 °F', and the right one shows a clock icon and '10m 10s'.</p>

3 MANUAL MODE

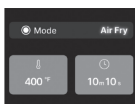
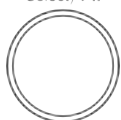
STEPS FOR OPERATING THE OVEN IN MANUAL MODE



1. ENTER MANUAL MODE:

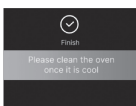
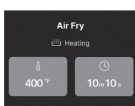
Select "**Manual**" with the knob, then press the knob to enter "**Manual**" mode.

Select ►||



2. ADJUST THE MODE, TEMPERATURE AND TIME:

You can switch between the different cooking functions by turning the knob. Press the "**Temp/Time**" button and turn the knob to adjust the temperature. Press the "**Temp/Time**" button again and continue to turn the knob to set the time. If you want to switch to another function, press the "**Preset/Mode**" button to quickly select other cooking functions.



3. HEATING: Press the knob to start preheating. When the oven reaches the selected temperature it will beep five times and begin the timer. When heating is complete the display will say "Finish" and remind the user to clean the oven once it's cooled.

COOKING FUNCTION	TEMP (°F)	TIME (MIN)	PREHEAT
Air Fry	400°F	20 mins	Yes
Bake	320°F	30 mins	Yes
Toast	400°F	4 mins	Yes
Broil	400°F	6 mins	Yes
Warm	200°F	20 mins	No
Roast	400°F	15 mins	Yes
Dehydrate	120°F	8 hours	No
Defrost	360°F	10 mins	No

COOKING TEMPERATURE AND TIME:

FOODS	TEMP (°F)	TEMP RANGE (°F)	TIME (MIN)	TIME RANGE (MIN)
Bacon	320°F	320-360°F	8-12 mins	8-20 mins
Broccoli	300°F	300-360°F	22-35 mins	22-40 mins
Cookies	320°F	320-360°F	30-45 mins	30-50 mins
Cupcakes	The first 3/4 time: 320°F The last 1/4 time: 360°F	320-360°F	29-45 mins	29-50 mins
Fries	The first 3/10 time: 400°F The last 7/10 time: 340°F	340-400°F	15-46 mins	15-60 mins
Pizza	400°F	350-400°F	11-20 mins	11-25 mins
Potatoes	The first 1/3 time: 400°F The last 2/3 time: 360°F	350-400°F	32-48 mins	32-55 mins
Salmon	400°F	350-400°F	14-24 mins	14-30 mins
Shrimp	360°F	350-400°F	9-20 mins	9-25 mins
Steak	400°F	350-400°F	11-21 mins	11-25 mins
Whole Chicken	The first 7/10 time: 340°F The last 3/10 time: 400°F	340-400°F	46-68 mins	46-70 mins
Wings	400°F	350-400°F	17-34 mins	17-40 mins

CLEANING AND MAINTENANCE

- This Air Fryer Toaster Oven requires very little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
- **WARNING:** Allow the Air Fryer Toaster Oven and accessories to cool fully before cleaning.
- Unplug the Air Fryer Toaster Oven.
- Make sure Air Fryer Toaster Oven and accessories have cooled completely before cleaning.
- Wash Baking Tray, Oven Rack, Air Fryer Basket and Crumb Tray in warm soapy water and rinse well. Hand dry with a soft cloth.
- Do not use metal Kitchen utensils or abrasive cleaners or cleaning products.
- Wipe the Air Fryer Toaster Oven with a soft, non-abrasive damp cloth to clean it. Then use a dry soft cloth to dry all surfaces.

STORING INSTRUCTIONS

- Make sure the Air Fryer Toaster Oven is unplugged and all parts are clean and dry before storing.
- **Never store the Air Fryer Toaster Oven while it is hot or wet.**
- Insert the clean Baking Tray, Oven Rack, Air Fryer Basket and Crumb Tray inside the Air Fryer Toaster Oven.
- Store Air Fryer Toaster Oven in its box or in a clean, dry place.

Environment Friendly Disposal

You can help protect the environment! Please remember to respect the local regulations. Take non-working electrical equipment to an appropriate waste disposal center.

1 YEAR LIMITED WARRANTY

Customer Service:

(877) 246-0990

ApplianceSupport@monchateau.us

Sur la table

MULTIFUNCTIONAL
**AIR FRYER
TOASTER OVEN**
WITH AI FOOD RECOGNITION

Customer Service

(877) 246-0990

ApplianceSupport@monchateau.us

MODEL: SLT-1832

