AIR FRYER OVEN

120V~60Hz 1500W (12.5A)
1. Control panel
2. Air intake vents (back of top of unit)
3. Hot air outlet vents (back of unit)
4. Handle
5. Viewing window
6. Splatter guard (x1)
7. Crumb/Oil/Baking tray (x1)
8. Air rack (x3)
9. Toasting rack (x1)
10. Rotisserie spit (x1)
11. Accessory handle (x1)
12. Accessory lock socket
13. Accessory lock switch
14. Rack grooves
15. Rotating accessory rail

a. Temperature increase button
b. Temperature decrease button
c. Internal light – Select this button to help check cooking process while unit is in operation. Press to turn on or off.
d. Reheat: use to reheat already cooked food or leftovers.
e. Rotate: use with rotating accessories.
f. Power On/Off button: Press to turn the unit on, off, or to being or pause the cooking process.
g. Cooking time increase button
h. Cooking time decrease button
i. Cooking presets
IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS BEFORE USE!**
2. Check that the voltage in your home corresponds to that stated on the appliance.
3. Make sure the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
4. Do not touch hot surfaces. Use handles or knobs.
5. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid. Do not plug in the power cord or operate the unit controls with wet hands.
6. Never connect this appliance to an external timer switch or separate remote-control system.
7. Never immerse the unit’s housing in water or rinse it under the tap.
8. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
9. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
10. 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.
11. Keep the appliance and its power cord out of the reach of children when it is in operation or in the cooling process.
12. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
13. Do not use outdoors.
14. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
15. Do not place on or near a hot gas or electric burner, or in a heated oven. Do not place on stove top surfaces.
16. Do not cover the air intake vent or air outlet vent while the Smart Fryer Oven is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
17. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
18. To disconnect, turn any control to “off”, then remove the plug from wall outlet.
19. Do not use the appliance for anything other than intended use.
20. Oversize foods or metal utensils must not be inserted in the Smart Fryer Oven as they may create a fire or risk of electric shock.
21. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, tablecloths, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
22. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
23. Extreme caution should be exercised when using containers constructed of other than metal or glass.
24. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
25. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
26. Do not leave unit unattended when in use.
27. The Smart Fryer Oven can be turned off while using any of the functions by pressing the on/off button for 3 seconds.
28. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the cooking accessories from the appliance.
29. The unit’s outer surfaces may become hot during use. The accessories will be hot. Always wear oven mitts or use the fetch tool when handling hot components. Wear oven mitts when handling hot surfaces.
30. Immediately switch off and unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
31. Do not place the appliance against a wall or against other appliances.
32. Leave at least 6 inches (15 cm) of free space on the back, sides and above the appliance.

Caution!!

- Always place the appliance on a horizontal, level, heat resistant and stable surface.
- This appliance is intended for normal household use only.
- Always unplug the appliance after use.
• Let the appliance cool down for approximately 30 minutes before handling or cleaning it.
• The appliance is equipped with a safety micro switch inside that will pause the cooking process automatically if the door is opened during cooking.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

POLARIZED PLUG INSTRUCTIONS

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

SHORT CORD INSTRUCTIONS

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.
• Longer extension cords are available and may be used if care is exercised in their use.
• If an extension cord is used:
  - The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - The longer cord should be arranged so that it does not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.
KNOW YOUR SMART FRYER OVEN

Prepare your favorite foods and snacks in a quick, healthy, and easy way with your new Cook’s Essentials Smart Fryer Oven. The Smart Fryer Oven is a versatile unit that uses rapid hot air technology to rapidly and evenly cook all your favorite foods. Bake, grill, broil, toast or air fry with little to no oil and get evenly cooked, healthy and tasty food, every time. Obtain the crispiness and flavor of deep-fried food without the oil! The Cook’s Essentials Smart Fryer Oven uses advanced technology that gives your food the crispy finish of fried food, while keeping the inside moist, all with little-to-no oil! More space-efficient than a regular oven and with a larger capacity than a Smart fryer, this is the perfect unit for all your cooking needs.

This Smart Fryer Oven features:

• An easy-to-use control panel with 10 preset menus.
• A 10-quart capacity for family size meals
• A temperature control range of 180°F – 400°F
• A timer range from 0 to 90 minutes, which is equipped with an auto shut-off feature. Once the timer reaches “0:00”, the unit will beep three times and turn itself off.
• 8 accessories to prepare vast variety of food! Three easy-to-clean non-stick air-racks, a toasting rack, a rotisserie spit with handle, a 2-in-1 baking tray and drip tray, and a splatter guard.

Other great advantages provided by your Cook’s Essentials Smart Fryer Oven include:

• Fast cooking, with little to no preheating required.
• Quick and easy clean-up: Cooking accessories are dishwasher safe.
• Hassle-free frying—no splatters, no mess, and no oil smell!
• Versatility—with its frying, baking, grilling, and roasting capacities, this unit serves as a great cooking tool for a busy kitchen.
• Also features multi-level cooking with adjustable rack positions.
BEFORE THE FIRST USE

- Unpack the appliance and its accessories. Wash the accessories in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, and then dry with a paper towel. Make sure the cavity is dry before operating the unit.
- Position the Smart Fryer Oven on a flat, level and heat-resistant surface. **Make sure that it is also positioned at least 6 inches (15 cm) away from any surrounding objects.**
- It is recommended to let the Smart Fryer Oven heat for about 20 minutes without any food in it. This helps to eliminate grease that may have adhered during manufacturing, and to eliminate the "new" appliance smell.
- Ventilate the room during this period. When your Smart Fryer Oven is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

OPERATING INSTRUCTIONS

Preparing for use

- Place the appliance on a stable, horizontal, and level surface. **Make sure that the surface is heat resistant and that the Smart Fryer Oven is also positioned at least 6 inches (15 cm) away from any surrounding objects.**
- Insert the power plug into a wall socket. Your Smart Fryer Oven is now ready for use! The icons briefly turn on and off, and the On/Off button will stay lit. Press the On/Off button to turn the Smart Fryer Oven on. All icons will light up in white and the On/Off button will blink, indicating that the unit is in standby mode. Simply follow the instructions in “Using the appliance” to start preparing delicious food.

Using the appliance

The Smart Fryer Oven can be used to prepare a large variety of foods. Please refer to the table in the “Settings” section for basic cooking times or refer to the included recipe book.
Caution!
• Do not cover the air inlet on the top or the air outlet on the back of the unit while the appliance is in use.
• Never immerse the unit’s housing in water or rinse it under the tap.

• Pull the handle to carefully open the door.
• Follow the instructions in the Accessories part below to install your racks or rotating accessories.

Accessories

Always wear oven mitts when handling the accessories!

Installing the heating element protection grid / splatter guard

• Slide the grid inside the unit’s cavity, underneath the heating element. This accessory protects the heating element and allows for easier cleaning of the unit.

Installing the 2-in-1 baking tray and drip tray

• Use this accessory on the bottom position when using the air racks rotisserie spit. Placed in the bottom of the unit, the drip tray will help collect excess grease or crumbs, making cleaning easier!
• This accessory can also be used as a baking tray when placed on higher rack groves.
• When using this accessory as a baking tray, we recommend placing it on the lowest or middle rack grooves. Cooking with the baking tray on the highest rack groove position may cause the food to cook too fast and overcook.

Installing the air racks or toasting rack

Use the air-racks for broiling, baking, toasting and general cooking with other containers made of metal or ovenproof glass. Use on the top, middle or bottom rails of the appliance. U

• Insert the splatter guard on the top of the unit, right underneath the heating element.
• Insert the drip tray into the bottom of the unit.
• Place air racks into unit by sliding through the side grooves and onto the back lip.
Important: for best results and a more even cooking, rotate the air racks mid-cycle for even cooking.

- **Always wear oven mitts when handling the accessories!**

**Installing the rotisserie spit:**

Use the rotating spit for foods that need to rotate during the cooking process.

- Insert the drip tray into the bottom of the unit.
- Using the accessory handle, hook the bottom of the left and right sides of the rotisserie spit.
- Open the door of the unit. Push and hold the accessory lock switch to the right and slide the shaft of the accessory onto the rails in the center of the unit until it reaches the rod supports located on each side of the unit’s walls.
- Release the switch. The switch should slide back into the left position and the left side of the accessory shaft should be locked in place.
- **Always wear oven mitts when handling the accessories!**

Switch the rotate function on to rotate and cook the food evenly. Note: the rotation function only works during the cooking process.

**Using the rotisserie spit:**

To place your meat or poultry on the rotisserie rod please follow the instructions below:

- Insert one end of the rotisserie rod through one of the spikes. Position the spikes close to one of the ends of the rods, with the spikes facing the center of the rotisserie rod. Secure the spikes by turning the thumbscrew in a clockwise direction.
- Run the rod through the center of the food to be cooked. Slide the food until the spike is securely imbedded into the food. Slide the second spike onto the rotisserie rod at the other end of the food to be cooked until securely imbedded in the food. Secure in place by tightening the thumbscrew.
- Place the baking tray on the lowest position to catch food drippings.
• 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.

Warning! Place all ingredients on the racks or rotisserie spit in a way to prevent any contact with the appliance’s heating elements. Do not overfill.

Cooking process:

The cooking presets do not require preheating. If using a preset, simply add your food on top of the racks or rotisserie spit and begin the cooking process. For other cooking needs, we recommend letting the unit preheat for 3 minutes or to add 3 minutes to your desired cooking time to compensate.

Important: Please also take into consideration that cooking in the Smart Fryer oven will be much faster than cooking in a traditional oven.

• Determine the required preparation time and cooking temperature for the ingredients (see section ‘Settings’ after this chapter).
• Press the On/Off key to start standby mode.
• When the unit is in standby, select a cooking preset by pressing on the chosen function, or adjust the time and temperature directly by using the “+” and “-“ buttons.
• Please note that time and temperature can also be adjusted after selecting a cooking preset. To do so, simply select a cooking preset by touching the desired setting icon. Then, use the “+” and “-“ buttons to adjust the time or temperature to your desired setting.
• Press the On/Off button to begin cooking for the unit to start automatically.
• During the cooking process, time and temperature can both be adjusted, and cooking presets can be switched. To adjust time, temperature, or preset, press the On/Off button to pause the cooking preset, adjust the time/temperature and/or cooking preset, press On/Off to resume the cooking process.

Note: The inner lights can be turned on or off, and the rotation function can be activated or deactivated by pressing on the rotation button and/or internal light button during the cooking process.
• The cooking process can be paused at any time by pressing the On/Off button. Press the On/Off button again to resume cooking at the selected time and temperature.
• When the cooking time has elapsed, the unit will beep 3 times and go into OFF mode.

Note: During cooking, excess oil and cooking juices from the ingredients will collect in the drip tray. This is to be normal when using the airfryer oven.

Important: For best results we recommend rotating the air racks mid-cycle for even cooking.

• When you hear the timer bell (3 beeps), the set cooking time has elapsed. The screen will show “OFF” to indicate that the unit is no longer heating. Using oven mitts, open the door and remove the racks or rotisserie spit and place on a heat-resistant surface.
• To disengage and retrieve the rotisserie spit, take the following steps: Wear heat-resistant gloves, open the door of the oven, and push and maintain accessory lock switch to the right position. Using the accessory handle, hook the bottom of the left and right sides of the shaft attached to the rotisserie spit and pull the accessory toward you. Release the switch.

Caution! After the cooking process, the unit, cooking accessories and the ingredients will be hot! Depending on the type of the ingredients in the Smart Fryer Oven, steam may escape out of the unit. Be mindful of scalding and wear kitchen gloves for safety.
• When a batch of food is ready, the Smart Fryer Oven is instantly ready for preparing another batch.

IMPORTANT: If you notice the fan is not operating once the product starts cooking (no noise or airflow), please discontinue usage immediately and contact Customer Service.

• Using the preset menus

11 “short-cut” preset functions are provided: FROZEN FRIES, VEGGIES, CORN ON THE COB, PIZZA, POTATO CHIPS, PORK RIBS, FROZEN CHICKEN WINGS, CHICKEN, STEAK, FISH and a REHEAT function.
To select a preset, simply select the desired cooking preset on the control panel. Press the On/Off key to start air frying.

Below are the cooking times and temperatures for each preset:

<table>
<thead>
<tr>
<th>Preset</th>
<th>Temperature (°F)</th>
<th>Time (min)</th>
<th>Tips</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fries (frozen)</td>
<td>400°F</td>
<td>18 mins</td>
<td>Use pre-cooked frozen French fries</td>
</tr>
<tr>
<td>Potato Chips</td>
<td>300°F</td>
<td>17 mins</td>
<td>Cut potatoes in very thin slices and lightly coat with olive oil</td>
</tr>
<tr>
<td>Veggies</td>
<td>400°F</td>
<td>12 mins</td>
<td></td>
</tr>
<tr>
<td>Corn on the cob</td>
<td>400°F</td>
<td>14 mins</td>
<td></td>
</tr>
<tr>
<td>Pizza</td>
<td>300°F</td>
<td>12 mins</td>
<td></td>
</tr>
<tr>
<td>Chicken wings (frozen)</td>
<td>400°F</td>
<td>18 mins</td>
<td>Use pre-cooked frozen chicken wings</td>
</tr>
<tr>
<td>Chicken</td>
<td>380°F</td>
<td>30 mins</td>
<td>Bone in breasts and legs</td>
</tr>
<tr>
<td>Pork ribs</td>
<td>360°F</td>
<td>27 min</td>
<td></td>
</tr>
<tr>
<td>Steak</td>
<td>350°F</td>
<td>15 mins</td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td>320°F</td>
<td>12 mins</td>
<td></td>
</tr>
<tr>
<td>Reheat</td>
<td>280°F</td>
<td>6 mins</td>
<td></td>
</tr>
</tbody>
</table>

**TIPS**

- Any food that can be prepared in a traditional oven can also be prepared in the Smart Fryer Oven.
- Rotating the air racks halfway through the preparation time optimizes the end result and can help prevent unevenly air-fried food.
- A larger amount of ingredients only requires a slightly longer preparation time; a smaller amount of ingredients only requires a slightly shorter preparation time.
- If some foodstuffs tend to stick to the air racks add some cooking oil.
spray on the cooking surface prior to adding the ingredients to cook.

- For best results, we do not recommend preparing food with batter that has a very liquid consistency, as the fast air technology may cause the batter to slide off the food and drip through the air racks. When cooking battered-food, we recommend using a batter with a thicker/dryer coating and placing the food in an oven-compatible accessory such as a pie pan or baking pan.
- To reduce cooking time, defrost food prior to cooking.
- Add some oil to fresh potatoes for a crispy result.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Rotating the air-racks mid-cycle through the cooking process optimizes the end result and can help prevent unevenly air-fried food.
- Place a baking tin or oven dish on top of an air-rack, if you want to bake a cake or quiche or if you want to fry fragile or filled ingredients.

IMPORTANT:

- Always use on a heat resistant surface.
- NEVER put anything on top of the appliance.
- NEVER cover the air vents on the top and at the back of the unit.
- NEVER fill any cooking vessel with oil or liquid of any kind. This unit cooks with hot air only.
- ALWAYS use oven mitts when removing the air-racks.
- ALWAYS use the accessory handle to remove the rotisserie spit form the unit.
**MAKING HOME-MADE FRIES**

To make home-made fries, follow the steps below:

- Peel the potatoes and cut them into sticks.
- For best results, soak the potato sticks in water for 30 minutes.
- Rinse the potato sticks thoroughly and dry them with paper towels.
- Pour 1/2 tablespoon of canola oil in a bowl, put the sticks on top and mix until they are coated with oil.
- Remove the sticks from the bowl with your hands or a kitchen utensil so that excess oil stays behind in the bowl. Place the sticks on a single layer on the air racks.

**Note:** Do not tilt the bowl to pour the potato sticks onto the racks. Transfer them with your hands or a kitchen utensil in smaller batches to prevent excess oil to be transferred.

Air fry the potato sticks according to the instructions above. Cooking time and temperature might need to be adjusted depending on quantity.

**CLEANING AND MAINTENANCE**

- Make sure to clean the appliance after each use!
- Switch the appliance off. Before cleaning, unplug the appliance from outlet and allow it to cool down completely.
- The air racks, 2-in-1 baking tray and oil drip tray, rotisserie spit, accessory handle and splatter guard can be cleaned in hot water with mild detergent / dish soap, or in the dishwasher. **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 accessory stand with damp cloth or sponge. Dry with a paper towel.

**Cleaning inside the cavity:**

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.
- Never use abrasive products in the cavity!
• Never immerse the appliance in water and make sure that no water or moisture penetrates into the unit.
• Clean the heating element inside the Smart Fryer Oven with a cleaning brush to remove any food residue.

Cleaning the Smart Fryer Oven’s exterior:

• Wipe clean with a damp sponge or cloth. Wipe dry.
• NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.
• Do not let any liquids enter the air inlet on the top of the Smart Fryer Oven.

Any other servicing should be performed by an authorized service representative.

   DO NOT IMMERSE THE FRYER IN WATER OR ANY OTHER LIQUID!

Storage:

• Before storage, always make sure the appliance is completely cool, clean and dry.
• It is recommended to store the appliance in a dry place.
## TROUBLESHOOTING

<table>
<thead>
<tr>
<th>Problem</th>
<th>Possible cause</th>
<th>Solution</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Smart Fryer Oven does not work</td>
<td>The appliance is not plugged in.</td>
<td>Put the main plug into wall socket.</td>
</tr>
<tr>
<td></td>
<td>You have not turned the unit on by setting the preparation time and temperature.</td>
<td>Set the temperature and time. Press on/off button to start.</td>
</tr>
<tr>
<td></td>
<td>The door is open.</td>
<td>Check that the door is closed.</td>
</tr>
<tr>
<td></td>
<td>The ON/OFF button is not pressed.</td>
<td>Press ON/OFF button.</td>
</tr>
<tr>
<td>The ingredients cooked with the Smart Fryer Oven are not done.</td>
<td>Quantity of food is too large.</td>
<td>Put smaller batches of food. Smaller batches are fried more evenly.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cook on the air-racks in single layer.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Rotate the air racks mid-cycle or turn the food.</td>
</tr>
<tr>
<td></td>
<td>The set temperature is too low.</td>
<td>Increase the cooking temperature.</td>
</tr>
<tr>
<td></td>
<td>The cooking time is too short.</td>
<td>Increase the cooking time.</td>
</tr>
<tr>
<td>Food is not fried evenly.</td>
<td>Some foods need to be turned during the cooking process.</td>
<td>Rotate the air racks mid-cycle or turn the food.</td>
</tr>
<tr>
<td>The appliance produces an odor and emits smoke</td>
<td>Residue from the production process are eliminated during first use.</td>
<td>Operate the appliance for at least 20 minutes on its highest setting, with no food, until no odor or smoke is present.</td>
</tr>
<tr>
<td></td>
<td>Food too greasy.</td>
<td>Ensure ample ventilation, disconnect the appliance from the wall outlet and let it cool down.</td>
</tr>
<tr>
<td></td>
<td>Food residues not properly removed following previous use.</td>
<td>Disconnect the appliance from the wall outlet, let it cool down and clean thoroughly before using again.</td>
</tr>
<tr>
<td></td>
<td>Malfunctioning appliance.</td>
<td>Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance.</td>
</tr>
<tr>
<td>The On/Off button lights up.</td>
<td>Preheat time too short.</td>
<td>Let the appliance preheat for a longer time.</td>
</tr>
<tr>
<td>Issue</td>
<td>Cause</td>
<td>Solution</td>
</tr>
<tr>
<td>----------------------------------------------------------------------</td>
<td>------------------------------------------------------------------------</td>
<td>--------------------------------------------------------------------------</td>
</tr>
<tr>
<td>but the appliance does not heat up</td>
<td>Malfunctioning appliance</td>
<td>Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance</td>
</tr>
<tr>
<td>The appliance is working but the LED display does not light up</td>
<td>Damaged LED display</td>
<td>Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance</td>
</tr>
<tr>
<td>The rotating accessories do not rotate</td>
<td>The accessory is not placed correctly</td>
<td>Press the On/Off button to stop the operation and refer to the “Installing the rotisserie spit” part.</td>
</tr>
<tr>
<td></td>
<td>The cooking process has not started. Note: the rotisserie spit rotates only during the cooking process</td>
<td>Start the cooking process</td>
</tr>
<tr>
<td>The inner light does not light up</td>
<td>Damaged inner light</td>
<td>Disconnect the appliance from the wall outlet and contact qualified personnel to check and repair the appliance</td>
</tr>
<tr>
<td>Fries are not crispy</td>
<td>You did not use the right type of potato.</td>
<td>Use fresh potatoes and make sure they stay firm during frying.</td>
</tr>
<tr>
<td></td>
<td>You did not rinse and dry the potato sticks properly before you fried them.</td>
<td>Rinse the potato sticks thoroughly to remove starch from the outside of the sticks. Make sure to dry the potato sticks thoroughly before you add the oil.</td>
</tr>
<tr>
<td></td>
<td>Potato sticks are too thick</td>
<td>Cut the potatoes into thinner sticks for a crispier result.</td>
</tr>
<tr>
<td></td>
<td>There is not enough oil</td>
<td>Add slightly more oil for a crispier result.</td>
</tr>
<tr>
<td></td>
<td>The temperature is too low</td>
<td>Use the maximum temperature</td>
</tr>
</tbody>
</table>