



range Bytes

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\$1.50

NOCCC meetings for Sunday April 19, 2026

MAIN MEETING FOR March 1

President Robert Strain will be presenting:
The fascinating world of international power connectors
Reviews of some helpful software

Special Interest Groups (SIGs) & Main Meeting Schedule

9:00 AM – 10:30 AM

Beginners Digital Photography **Science 131**

Q and A about Digital Photography, need new leader

Linux for Desktop Users..... **Science 129**

Beginners' Questions about Linux

10:30 AM – 12:00 PM Noon

3D Printing **Science 127**

Questions and Answers about 3D printing if requested

Advanced Digital Photography... **Science 131**

Questions and Answers about Digital Photography

Linux Administration **Science 129**

More topics about the Linux operating system

Mobile Computing **Science 109**

We discuss smart phones, tablets, laptops, operating systems and computer related news. **Waiting for a new leader.**

12:00 PM Noon – 1:00 PM

3D Printing..... **Science 127**

Questions and Answers about 3D printing if requested.

PIG SIG **Irvine Courtyard**

Bring your lunch. Consume it in the open-air benches in front of the Irvine Hall or join the group that goes to the student cafeteria. Talk about your computer(s) and life experiences.

1:00 – 3:00 PM Main Meeting

What kind of power?

Around the world, 100V being the lowest and 240V being the highest. These systems operate at frequencies of either 50 Hz or 60 Hz

Management apologies for the date confusion!

We had a great presentation on Sports Analytics and how it encompasses a set of data management technologies and computational techniques for gathering and interpreting observable statistical data about athletes and game play. Teams develop in-game strategies, and to identify areas for player improvement. People use them to decide on the bets

Verify your membership renewal information by checking your address label on the last page. If it is not right, let the treasurer know.

Mark your calendars for these meeting dates
2026: , Apr. 19, May 3

Coffee, cookies and donuts are available during the day in room 129 .

“Friends Helping Friends” since April 1976

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Special email addresses

Jim Sanders is: editor@noccc.org

membership@noccc.org

Our Website

WWW.NOCCC.ORG

Reminder: Membership expiration dates are based on the date that you joined the club.

Example, you joined or re-upped your membership in the club in November of 2024.

That means that in November 2025 you should pay your membership dues. In the address label area of the Orange Bytes is your join month/expiration month.

A thought to consider; The only reason the club has been able to continue functioning financially after Covid is a generous donation in the will of a former member. Could you include a small donation in yours?

Reprint Policy

Permission to reprint articles is granted to non-profit groups and software/hardware vendors whose products we review, provided North Orange County Computer Club is credited as the source and the original author is given full credit. We request that any non-profit that reprints one of our members' articles send a PDF copy of your newsletter to the NOCCC Orange Bytes editor: editor@noccc.org.

Board of Directors

Contact information and email forwarding addresses

President Robert Strain

president@noccc.org (cell 714.222.2140)

Vice President (acting) Jim Sanders

vicepresident@noccc.org (714-544-3589)

Secretary position is open

secretary@noccc.org

Treasurer Dr. Don Armstrong

treasurer@noccc.org (714-343-1121)

Webmaster Jim Sanders

webmaster@noccc.org (home 714.544.3589)

Director Terry Dickson

terry@noccc.org (home 714.899.9913)

Director Dennis Martin

dennis@noccc.org (home 951.926.3065)

Director Richard Miller

richard@noccc.org (cell 909.955.2140)

Editors Corner

USING AI FOR SHOPPING

When buying something, AI can save you a lot of grief

I have been burned by deceptive advertising. Example: I bought a CAT brand of pressure washer because it **boldly** said on the box **2200 PSI**. But fine print in the manual said that was a peak PSI and that the average was **1800 PSI**. I returned it. Then I asked Gemini for the top 3 pressure washers that told the truth. Another example below.

GEMINI, Show me examples of clear and accurate advertising text on a small hot air oven (Air Fryer) and the most deceptive text on another brand in the same category. Then repeat that for small toaster ovens.

The Fine Print Trap: Navigating Deceptive Marketing in Kitchen Appliances by GEMINI:

Buying a new kitchen appliance often feels like a high-stakes game of "spot the difference." As you experienced with your CAT pressure washer, a bold number on a box—like 2200 PSI—can frequently be a "peak" rating that has little to do with everyday performance. This practice, known in the industry as "spec-padding," is rampant in small countertop appliances. When manufacturers prioritize flashy marketing over functional transparency, consumers end up with underpowered, over-promised machines.

To help you avoid the "Peak PSI" equivalent in your kitchen, let's look at two popular categories: **Small Hot Air Ovens (Air Fryers)** and **Toaster Ovens**. We will compare a brand that champions accurate advertising against one that leans on deceptive "best-case scenario"

claims.

Category 1: Small Hot Air Ovens (Air Fryers)

The air fryer market is perhaps the most notorious for misleading specifications, particularly regarding **capacity** and **crisping ability**.

The Gold Standard: Ninja (Accurate & Functional)

Ninja has consistently ranked as a highly trusted brand because its marketing focuses on what you can *actually* cook rather than theoretical volume.

Accurate Capacity Messaging: While many brands list their internal volume in liters or quarts (which includes unusable space around the fan and heating element), Ninja often markets its products based on food weight or quantity. For instance, the

[Ninja DoubleStack XL](#)

is marketed with the specific claim that it can cook "two 5-quart baskets" worth of food in a 40% slimmer footprint.

Realistic Performance: Instead of promising "deep-fried results with zero oil"—a common industry lie—Ninja's [product guides](#) often specify that a light coating of oil is necessary for the best browning. Their "Smart Cook System" uses integrated thermometers to ensure internal doneness, moving the marketing focus from "fast air" to "accurate temperature."

Transparent Engineering: Ninja's baskets are often shallow and wide. This is a deliberate design choice that matches their marketing: more surface area equals more crisping. They don't hide behind a large "total volume" number that you could only achieve by stacking food so high it wouldn't actually cook.

The Deceptive Approach: PowerXL (The "Best-Case" Specialist)

PowerXL is frequently cited by reviewers for marketing that overpromises on both capacity and ease of use.

The Capacity Myth: A common tactic for budget brands like PowerXL is to advertise a massive internal volume (e.g., "7 Quarts!") that is physically impossible to use effectively. In reality, experts from [Which?](#) have found that the *usable* capacity in these machines is often only 60% to 80% of what is claimed.

- **Gimmicky Presets:** Their boxes are often covered in "One-Touch" icons for everything from steak to pizza. In practice, these are just timers. Marketing these as "intelligent" suggests the machine is sensing the food, when in reality, it's just a 15-minute countdown that may leave your steak raw or your pizza burnt.

- **Material Quality:** While the box might show a sleek, professional-grade appliance, user reviews from Consumer Reports often highlight cheap plastic components, handles that break under heat, and non-stick coatings that peel after just a few months—details never found in the "bold text" on the packaging.

Category 2: Small Toaster Ovens

In toaster ovens, deception usually hides in **temperature accuracy** and **evenness of heating**.

The Gold Standard: Breville (The "Smart" Straight-Shooter)

Breville's marketing is built on their "Element IQ" technology, which is a rare example of a marketing term that actually describes a functional engineering feat.

Truth in Temperature: Many toaster ovens have a single "on/off" thermostat that leads to massive temperature swings. Breville's [Smart Oven series](#) accurately markets its ability to move heat across different elements. If the box says it hits 400°F, it actually maintains that temperature.

Function vs. Hype: Breville is one of the few brands that admits its "Air Fry" function in a toaster oven is different from a dedicated basket air fryer. Their

[Smart Oven Air Fryer Pro](#)

is marketed as a high-end convection oven that *can* air fry, rather than a "miracle machine" that replaces every other appliance perfectly.

High-Quality Components: The marketing focuses on the use of quartz elements, which heat up faster and more evenly than the cheap metal coils found in budget units. They sell you on the *technology* of the

heat, not just a list of "100 recipes included!"

The Deceptive Approach: Black+Decker (The Volume over Veracity Trap)

While a household name, some of Black+Decker's entry-level toaster ovens rely on vague claims that mislead users about performance.

- **"9-Slice" or "12-Inch Pizza" Claims:** You will often see toaster ovens boldly claiming they can fit a "large 12-inch pizza." While the pizza might technically fit if you shove it in, the marketing fails to mention that the food will be millimeters away from the heating elements. This results in a pizza that is burnt on the edges and raw in the middle.

- **Vague Temperature Control:** Budget models often use a simple mechanical dial that is notoriously inaccurate. The "400°F" mark on the dial might actually result in an internal temperature of 350°F or 450°F. The advertising avoids mentioning "accuracy" and instead uses words like "Powerful Heating," which is a subjective term that hides a lack of precision.

- **Convection Confusion:** Many low-cost ovens market "Convection Technology" as a premium feature. In these models, the "convection" is often just a small, weak fan that doesn't move enough air to actually speed up cooking. It's a "peak" claim—yes, there is a fan, but no, it doesn't function the way the marketing suggests.

How to Read Between the Lines

To avoid the "CAT Pressure Washer" experience in the future, follow these three rules when reading appliance packaging:

1. **Ignore "Peak" and "Max":** If a number (PSI, Watts, or Temperature) is preceded by "Up to" or "Peak," treat it as a theoretical limit the machine can only reach for a few seconds before failing or throttling down.
 2. **Look for Usable Specs:** In air fryers, look for the **basket dimensions** or **weight capacity** rather than total liters. In toaster ovens, look for **quartz heating elements** and **digital temperature displays**, which signal a higher commitment to accuracy.
- Check for Recalls:** Brands that prioritize "bold text" marketing often cut corners on safety. Before buying, a quick search on the [CPSC recall database](#) can reveal if a brand like Cosori or PowerXL has a history of units catching fire—a detail definitely not on the box.

By choosing brands like **Ninja** and **Breville**, you are paying for engineering that matches the claims. By avoiding brands that rely on "best-case scenario" metrics, you ensure that the machine you take out of the box actually does the job you bought it for.

A LITTLE HUMOR

Me: What's the wifi password?

Bartender: You need to buy a drink first.

Me: Okay, I'll have a coke.

Bartender: Is Pepsi okay?

Me: Sure. How much is that?

Bartender: \$3.

Me: There you go. So what's the wifi password?

Bartender: You need to buy a drink first. No spaces, all lowercase.

zzzz

I used to sell security alarms door to door, and I was really good at it.

If no one was home, I would just leave a brochure on the kitchen table.

xxxxx

6 was afraid of 7 because 789. But why did 7 eat 9?

Because he needed 3² meals a day.

Why is 69 afraid of 70?

Because they once had a fight and 71.

Did you know that 10+10 and 11+11 are the same?

10+10=twenty 11+11=twenty too.

North Orange County Computer Club

Dr. Donald Armstrong
709 Rosarita Drive
Fullerton, CA 92653

To All Members:

The line above your mailing address
now shows your joindate. Please use
your join **month** to choose when to
renew your membership.

Dated Material – Please deliver ASAP

Membership Level (\$)	1 Year	3 Years
Individual Member	35	90
Each Additional Family Member	15	40
Full-Time* Enrolled College Student	20	
Enrolled High School Student	15	
*Minimum 12 Semester Hours		
Business Member + Ad (Business Card)	25	
Business Member + Ad (¼ Page, ½ Page)	65,	100
Business Member + Ad (Full Page)	175	
Contributing Member	75	
Supporting Member	100	
Advocate Member	250	
Patron Member	500	

Directions to the NOCCC meeting location



Enter CA-55 N (Costa Mesa Freeway) crossing Interstate 5 toward Anaheim/Riverside for 9 miles. *Notice freeway and street signs stating "Chapman University."* Exit toward E Chapman Ave. Turn right onto N Tustin St. Turn left onto E Walnut Ave.

1) Turn left past N. Center St. for the **best place to park** in the underground parking structure (Lastinger under the sports field). Pay the small fee (\$2) to park Ask members or help@noccc.org about parking details, restrictions, and our price break!

2) Turn left onto N Center St. On the right is the Hashinger Science Center, 346 N Center St. Orange California. Parking on the University side is free. Parking on the residential side is a city violation that may cost you a **tow away and a ticket!**