



INSTRUCTION MANUAL



AIR FRYER

TT-AF4

www.zline-world.com

IMPORTANT SAFEGUARDS

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

Danger

- Always put the ingredients to be fried in the fry pot, to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings in the sides and bottom of the appliance.
- Do not fill the fry pot with oil as this may cause a fire hazard.
- To protect against electrical shock do not immerse cord, plugs, or the appliance in water or other liquid. Do not rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect 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 the nearest authorized service facility for examination, repair, or adjustment.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Close supervision is necessary when any appliance is used by or near children.
- Keep the mains cord away from hot surfaces. Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Always place and use the appliance on a dry, stable, level and horizontal surface. Do not place on or near a hot gas or electric burner, or in a heated oven.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use appliance for other than intended use.
- 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 fry pot from the appliance.

- The accessible surfaces may become hot during use. Do not touch hot surfaces.
- The air fryer accessories become hot when you use them in the air fryer. Be careful when you handle them.

Caution

- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments. Do not use outdoors.
- Do not place any food or other items on the heating element. If a piece of food falls onto the heating element when the appliance is operating, switch off the appliance and remove the piece of food with a fork or similar utensil immediately.
- Do not use accessories and kitchen utensils other than those recommended by the manufacturer with this appliance. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Always return the appliance to a service center authorized by seller for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- This appliance is designed to be used at ambient temperatures between 5°C and 40°C.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Empty the fry pot after each batch, especially when you fry fatty or marinated foods. Be careful because the fry pot becomes hot during use.
- Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 180°C (to minimize the production of acrylamide).
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

Extension Cord

- a) A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer extension cords are available and may be used if care is exercised in their use.
- c) If a longer 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; and
 - 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

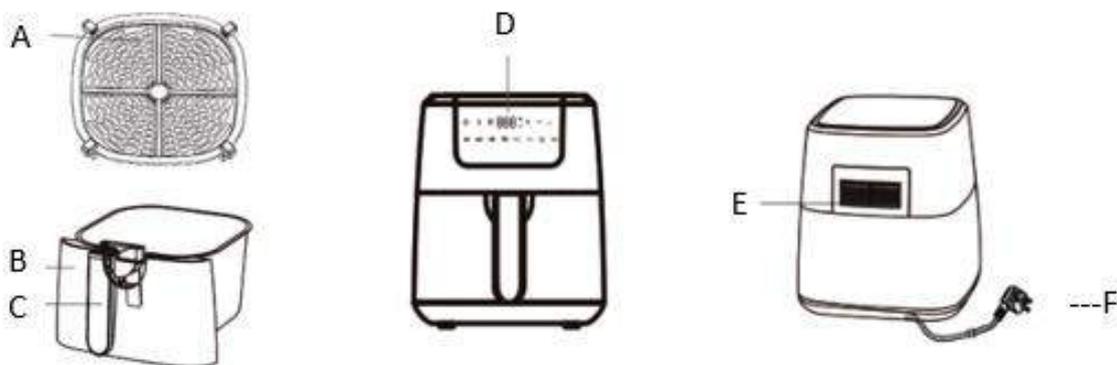
SAVE THESE INSTRUCTION

Rating

Item Number	TT-AF4
Voltage	220-240V
Power	1400W
Capacity of fry pot	5L

General description

- | | |
|-----------------------|-------------------|
| A Rack (put into pot) | D Panel |
| B Fry pot | E Air outlet |
| C Handle | F Power cord/Plug |



Panel description



- 1, ON/OFF, after plug in, press it to switch on the fryer, after choose the functions, press this button to start the program. You can also cancel the cooking by pressing this button as well during cooking.
- 2, Temperature setting. When need to adjust the cooking temperature, press this button, and then press "+" or "-" to adjust the temperature as you need.
- 3, Cooking time setting. When need to adjust the cooking time, press this button, and then press

“+”or ”-“ to adjust the cooking time as you need.

4, “+” increasing the cooking temperature or cooking time.

5, “-“ decreasing the cooking temperature or cooking time.

6, Menu button. Press this button to choose the correct functions from 8-15.

7, Digital display. Will show the cooking time and temperature alternately.

8-15, Preset functions, see the below default cooking time and temperature setting for each function, you can adjust the cooking time or cooking temperature according to the amount of the food.

Function	Default cooking time	Default cooking temperature	Adjustable time range	Adjustable temperature range
Fries(frozen)	15 mins	200°C	65°C-200°C	1min-90mins
Fries (fresh)	25 mins	200°C	65°C-200°C	1min-90mins
Steak	25 mins	180°C	65°C-200°C	1min-90mins
Shrimp	12 mins	160°C	65°C-200°C	1min-90mins
Chicken legs/ drumsticks	20 mins	185°C	65°C-200°C	1min-90mins
Chicken wings	15 mins	180°C	65°C-200°C	1min-90mins
Bake	25 mins	160°C	65°C-200°C	1min-90mins
Fish	15 mins	165°C	65°C-200°C	1min-90mins

Before first use

- 1 Remove all packaging material.
- 2 Remove any stickers or labels from the appliance.
- 3 Thoroughly clean the appliance before first use. (See 'Cleaning ')

Preparing for use

- 1 Place the appliance on a stable, horizontal, level and heat-resistant surface.

Note: Do not put anything on top or on the sides of the appliance. This could disrupt the airflow and influence the frying result.

Caution: Do not place the appliance on non-heat-resistant surfaces.

- 2 Place the rack in the fry pot.

Caution: Do not fill the pot with oil or any other liquid.

Using the appliance

This is an air fryer that works on hot air. Do not fill the fry pot with oil or frying fat.

1 Put the plug in the wall socket.

2 Carefully pull the fry pot out of the air fryer, ensure the rack is inside the pot.

3 Put the ingredients into the fry pot, on the rack.

Note: The air fryer can prepare a large range of ingredients. Refer to the food table (see 'Food table') for the right quantities and preparation time.

Note: Do not overfill the fry pot or exceed the amount indicated in the food table (see 'Food table'), as this could affect the quality of the end result.

Note: If you want to prepare different ingredients at the same time, make sure you check the preparation time required for the different ingredients before you start to prepare them simultaneously.

4 Slide the fry pot back into the air fryer.

Caution: Do not touch the pot during and short time after use, as it gets very hot, only can hold the pot by the handle.

5 Press START button to switch on the fryer, then press MENU button to choose the needed function, set the cooking timer and temperature if need.

6 Press START button to start cooking.

Note: Add 3 minutes to the preparation time when the appliance is cold. If you want, you can also let the appliance preheat without any ingredients inside. In that case, choose the 1st function and set the time in 3 mins and start.

Note: The display will show the remaining cooking time.

7 Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the fryer.

Caution: Do not touch the pot during shaking as it's very hot.

Note: Excess oil from the ingredients is collected on the bottom of the fry pot

8 When you hear the BEEP sound, the set preparation time has elapsed.

Note: If you prepare several batches of fatty ingredients (e.g. drumsticks, sausages or hamburgers) make sure you remove excess oil with a kitchen paper towel from rack and the bottom of fry pot after each batch. Be careful as they gets very hot during use.

Note: You can also switch off the appliance manually. To do this, press the START button to cancel.

13 Pull the fry pot out of the appliance and place it on a heat-resistant surface.

14 Check if the ingredients are ready.

If the ingredients are not ready yet, simply put the pot back into the appliance and cook for a few extra minutes.

Note: After hot air frying, the fry pot, the rack, the housing and the ingredients are hot. Depending on the type of ingredients in the fry pot. Steam may escape from it. This is normal.

15 Empty the fry pot into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the fry pot. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Food Table

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Note: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

	Amount (g)	Time (min.)	Temperature (°C)	Remark
Potato & fries				
Frozen French fries	300-500	15-20	200	Shake during cooking
Fresh French fries	300-500	20-30	180	Shake during cooking
Potato gratin	300-600	20-30	200	Shake during cooking
Meat & Poultry				
Steak	100-500	10-20	200	Turn over during cooking
Pork chops	100-500	10-20	200	Turn over during cooking
Hamburger	100-500	10-15	180	
Sausage roll	100-500	10-15	200	
Chicken wings/drumsticks	100-500	15-25	200	Turn over during cooking
Chicken breast	100-500	15-20	200	Turn over during cooking
Snacks				
Spring rolls	100-500	8-15	200	Use oven-ready. Turn over during cooking
Frozen chicken nuggets	100-500	8-15	200	Use oven-ready. Turn over during cooking
Frozen fish fingers	100-500	8-15	200	Use oven-ready. Turn over during cooking
Frozen bread crumbed cheese snacks	100-500	8-15	200	Use oven-ready. Turn over during cooking
Stuffed vegetables	100-500	8-15	160	
Baking				
Cake	400	20-25	160	Use baking tin
Quiche	500	20-25	180	Use baking tin/oven dish
Muffins	400	15-20	160	Use baking tin
Sweet snacks	500	15-20	160	Use baking tin/oven dish

Tips

- A smaller amount of food requires a slightly shorter preparation time, a larger amount of food needs a slightly longer preparation time.

- It is recommended not to fill the fry pot of the air fryer beyond $\frac{3}{4}$ of its capacity. The maximum

amount of ingredients that can be prepared depends on the kind of food you want to prepare.

- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the air fryer pot if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.
- It is suggested to wait some minutes to cool down the machine when you need to start another cooking after the 1st cooking. Keep heating not more than 1 hour.
- If you use oven-ready snacks, do not add oil because they are usually pre-fried and become golden brown and crispy when prepared in the air fryer.
- If you use oven-ready snacks and they do not become crispy and stay pale, please check the following:
 - a. The amount of ingredients: Put smaller batches of ingredients in the fry pot. Cover the bottom of the fry pot with just one layer. Smaller batches are fried more evenly.
 - b. The preparation time: If you have not preheated the appliance before you put in the snacks, make sure you add 3 minutes extra to the preparation time when you set the timer.
 - c. Most snacks need the preparation time indicated for the oven to become fully cooked.
 - d. If your croquettes or snacks burst when you prepare them in the air fryer, choose a shorter preparation time.

Cleaning

Warning: Let the fry pot, rack and the inside of the appliance cool down completely before you start cleaning. The pot and the rack are with non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the coating.

Clean the appliance after every use. Remove oil and fat from the bottom of the fry pot after every use to prevent smoke.

1 Switch off the machine, remove the plug from the wall socket and let the appliance cool down for 15 minutes.

Tip: Remove the fry pot to let the air fryer cool down more quickly.

2 Wipe the outside of the appliance with a moist cloth.

3 Clean the fry pot and rack with hot water, some washing-up liquid and a non-abrasive sponge.

Note: The fry pot and rack are dishwasher-proof.

Tip: If food residues are stuck to the fry pot or rack, you can soak them in hot water with washing-up liquid for 10 to 15 minutes. Soaking will loosen the food residues and will make it easier to remove them. The quality of your washing-up liquid determines how easy it is to remove food residues and grease. Make sure you use a washing-up liquid that can dissolve oil and grease. If there are grease stains on the fry pot or rack and you have not been able to remove them with hot water and washing-up liquid, use a liquid degreaser.

Tip: You can use a degreasing liquid to remove any remaining dirt.

4 Clean the inside of the appliance with hot water and a non-abrasive sponge.

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

Storage

1 Unplug the appliance and let it cool down.

2 Make sure all parts are clean and dry before you store the appliance.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarantee and service

If you need service or information or if you have a problem, please contact your local authorized service centre

Troubleshooting

This chapter summarizes the most common problems you could encounter with the appliance.

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not press START.	Press the START button after selecting the menu , to start cooking.
	Several appliances are connected to one socket.	Try a different socket and check the fuses. The air fryer has a power of 1400W.
The outside of the appliance becomes hot during use.	The outside of the appliance becomes hot because the heat inside radiates to the outside walls.	This is normal. But the handles, panel that you need to touch during use will still stay cool enough to touch.
		The fry pot, rack and the inside of the fryer will always become hot when the appliance is switched on to ensure the food is properly cooked. The fry pot and rack are always too hot to touch.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the fry pot is too big.	Put smaller batches of ingredients in the fry pot. Smaller batches are fried more evenly.
	The set temperature is	Adjust the temperature according to the

	too low.	required temperature setting (see 'food table').
	The preparation time is too short.	Adjust the cooking time according to the required preparation time (see 'food table').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See 'food table'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pot into the appliance properly.	There are too much ingredients in the pot.	Do not fill the pot beyond $\frac{3}{4}$ of its capacity.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the fry pot may heat up more than usual. This does not effect the appliance or the end result.
	The fry pot still contains grease residues from previous use.	White smoke is caused by grease heating up in the pot . make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Recycling

- This symbol means that this product shall not be disposed of with normal household waste (2012/19/EU).
- Follow your country's rules for the separate collection of electrical and electronic products. Correct disposal helps prevent negative consequences for the environment and human health.

