

TurboTronic

Kitchen Electronics

DIGITAL AIR FRYER OVEN INSTRUCTION MANUAL



TT-AF5

www.zline-world.com



Thank you for choosing **DIGITAL AIR FRYER OVEN** by **TurboTronic®**.

Enjoy easy home cooking, produces nutritious healthy food in a convenient and consistent fashion. This air fryer lets you cook your favorite foods with little to no oil. same great taste. Thanks to Rapid air technology there is no need to add oil to prepare fried foods. This technique uses the hot 360° air circulating with speed and precision to make healthier versions of your favorite fried foods. with a temperature range of 50°C – 200°C, the fryer allows you to prepare a variety of dishes from crispy fries to juicy wings with little to no oil, Up to 80% less fat.

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.** Allow to cool before cleaning or handling, putting on or taking off parts.
3. Do not touch hot surfaces. Use handles or gloves.
4. To protect against electric shock, do not place any part of the Digital Air Fryer Oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or has been dropped in water. Return the Air Fryer Oven to the store or retailer where purchased for examination or repair or adjustment.
7. The use of accessory attachments not recommended may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place Air Fryer Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Air Fryer Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing Air Fryer Oven accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended ovenproof accessories in this Air Fryer Oven.
15. Do not place any of the following materials in the Air Fryer Oven: paper, cardboard, plastic and similar products.
16. Do not cover drip tray or any part of the oven with metal foil. This will cause overheating of the oven. Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer Oven, as they may involve a risk of fire or electric shock.
17. A fire may occur if the Air Fryer Oven is covered or touching flammable materials such as curtains, draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
19. Do not attempt to dislodge food when the Air Fryer Oven is plugged into electrical outlet.
20. Warning: To avoid possibility of fire, NEVER leave Air Fryer Oven unattended during use.
21. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.

22. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Digital Air Fryer Oven to its fullest, so that you will achieve consistent, professional results.

UNIT SPECIFICATIONS

| Model No. | Supply Power | Power | Capacity | Display |
|-----------|-------------------|-------|----------|------------------|
| TT-AF5 | 220-240V, 50/60Hz | 1500W | 15L | LED Touch Screen |

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use.

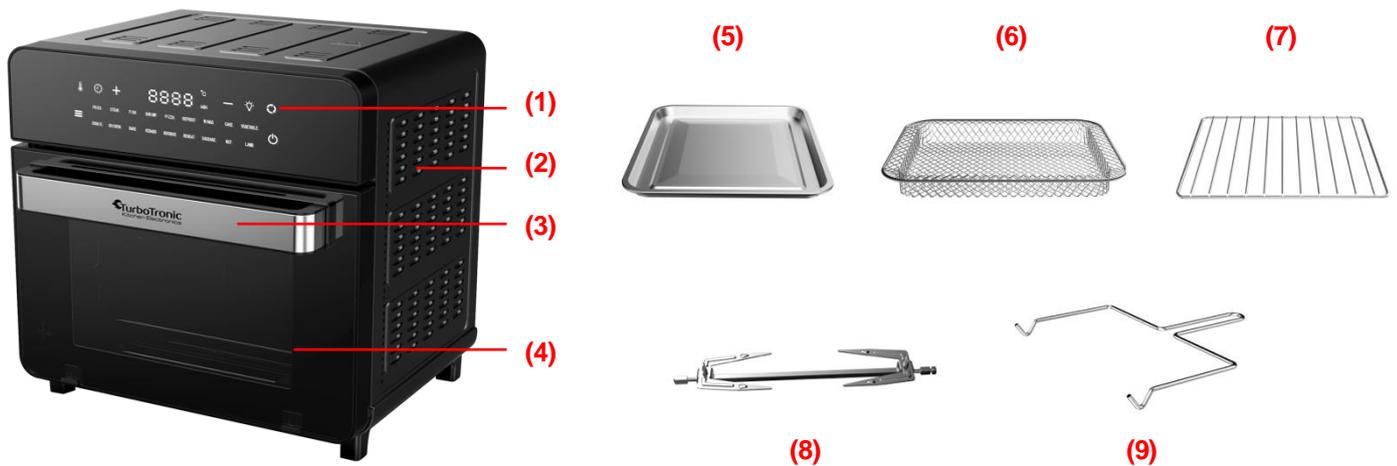
If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

| | |
|---|--|
|  | Indicates to read and review instructions to understand operation and use of product. |
|  | Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored. |
|  | Take care to avoid contact with hot surface. Always use hand protection to avoid burns. |
|  | For indoor and household use only. |

MAIN PARTS AND ACCESSORIES



1. Control Panel

Large LED panel, touch buttons make the unit easy to use.

2. Interior Light

Interior light to easily view food while cooking. Easy to replace if it's broken.

3. Cool-Touch Handle

Handle designed to stay cool during cooking.

4. Micro-switch

Machine will stop working when door is opened.

5. Oil tray / Baking tray

When use it as oil tray, it's mainly to collect the drips and oil especially when air fry the food, need to be put on the bottom of the oven, Or use it to bake cake or pizza.

6. Air Fryer Basket

Mainly use it under air fry mode especially for French fries, chicken wings/legs, etc.

7. Rack

It's mainly for toast, cakes, etc.

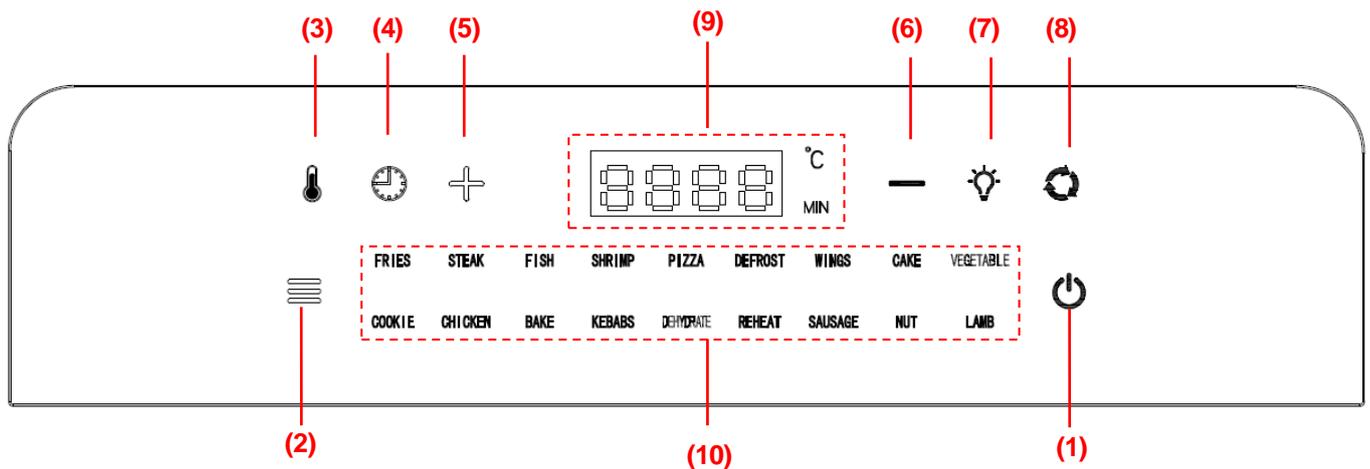
8. Rotisserie fork set

Use it to air fry chicken or meat roll.

9. Fetch tool

Use the fetch tool to take out the rotisserie shaft with food easily after cooking.

GETTING TO KNOW YOUR CONTROL PANEL



(1) Start / stop Button

Press it to switch on the machine to standby mode after plugging in. After selecting the function, press to start cooking. During cooking, press it to stop. Press again to back to standby mode.

(2) Menu Button

When in standby mode, press it to select one of the 18 air fry functions from area (10).

(3) Temperature Button

After function selected, press it to enter temperature mode, then press + or – to adjust the temperature. Step in 5 degree to adjust.

(4) Cooking time Button

After function selected, press it to enter cooking time mode, then press + or – to adjust the time. Step in 1 minute to adjust except dehydrate function – which step is 30mins.

(5) + Button

When in standby mode to choose function, press it to forward. When adjust time or temperature, press it to increase.

(6) - Button

When in standby mode to choose function, press it to backward. When adjust time or temperature, press it to decrease.

(7) Light Button

To turn on/off the interior oven light, when it's on, it will be off automatically after 1 minute. Button light will be twinkled if interior oven light is on.

(8) Rotisserie Button

All functions can be with Rotisserie but need to use the accessories such as fork. Press it to start or stop the rotisserie during cooking. If it's working, button light will be twinkled.

(9) Display

To show cooking time and temperature alternately in 5 seconds. When shows time, the MIN icon will be light on. When shows temperature, the °C icon will be light on.

(10) Functions

18 functions with default setting.

BEFORE FIRST USE

- 1 . Place your Digital Air Fryer Oven on a flat, level surface.
- 2 . Move oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

NOTE: OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

- 3 . Check that the accessories are in place and that there is nothing in the oven.
4. Plug power cord into the wall outlet.

GENERAL OPERATION

To operate the oven, follow these simple steps:

1. Place the food on the correct accessories then slide into the oven.
2. Press START/STOP button to switch on the machine, the display will show the default time and temperature of 1st function.
3. Press the MENU key to choose functions.
* Tips: You can also press + to forward or press – to backward.
4. When the selected function is blinking, the display will show the default cooking time and temperature. If need to change the time, press TIME key, then press + or – to adjust. If need to change the temperature, press the TEMPEARTURE key, then press + or – to adjust. Then Press Start/Stop button to start cooking.

* Tips: During cooking, you can still press TIME or TEMPERATURE for any adjustment.

5. When count down timer reaches 0:00, oven will beep three times for reminding and heaters will turn off. At the same time machine will enter to “off” mode (“OFF” is shown and blinking on display, fan will still work 3 minutes to cool down the oven, the fan icon will be light, all other lights are off except START/STOP button.)

- During cooking, user can press START/STOP key to stop the cooking manually and enter to “off” mode as well.
- During cooking, if open the door, oven will stop cooking.
- When the machine is entering “off” mode, user can press START/STOP key to back to standby mode for further operation. If no more operation, after 3 minutes cooling down, machine will back to OFF mode by 1 beep warning.

NOTE:

- At any time except WORKING MODE, machine will back to off mode if no operation in 2 minutes.
- Operation will be useless when the door is opened.

TIPS AND HINTS:

AIRFRY:

- Many food that can be fried can be Air Fried without using excess amounts of oil. Air Fried foods will taste lighter and be less greasy than deep-fried foods.
- Air Frying doesn't require oil, but a light spray can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light, a pastry brush to evenly coat, or pour a little oil into a bowl, add food, and toss.
- Most oils can be used for Air Frying. Olive oil is preferred for a richer flavor. Vegetable, canola or grapeseed oils are recommended for milder flavors.
- An assortment of coatings can be used on Air Fried foods. Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, crushed cornflakes, potato chips, and graham crackers. Various flours, including gluten-free, and other dry foods like cornmeal work as well.
- Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through the cooking cycle to ensure evenly cooked and browned results.
- When Air Frying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure evenly cooked results and color.
- Use higher temperatures for foods that cook quickly, like bacon and chips, and lower temperatures for foods that take longer to cook, like breaded chicken.
- Foods will cook more evenly if they are cut into the same-size pieces.
- Please note that many foods release water when they cook. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

COOKING TABLE:

| NO. | MENU | Default Temp.(°C) | Default Time(mins) | Adjustable Time (mins) | Adjustable Temp. (°C) |
|-----|-----------|-------------------|--------------------|------------------------|-----------------------|
| 1 | Fries | 200 | 15 | 1-90 | 60-200 |
| 2 | Steak | 180 | 15 | 1-90 | 60-200 |
| 3 | fish | 165 | 15 | 1-90 | 60-200 |
| 4 | shrimp | 160 | 12 | 1-90 | 60-200 |
| 5 | pizza | 180 | 15 | 1-90 | 60-200 |
| 6 | Defrost | 50 | 30 | 1-90 | 30-80 |
| 7 | wings | 180 | 15 | 1-90 | 60-200 |
| 8 | cake | 160 | 25 | 1-90 | 60-200 |
| 9 | vegetable | 160 | 10 | 1-90 | 60-200 |
| 10 | cookie | 160 | 25 | 1-90 | 60-200 |
| 11 | chicken | 185 | 40 | 1-90 | 60-200 |
| 12 | broil | 160 | 30 | 1-90 | 60-200 |
| 13 | Kebabs | 190 | 30 | 1-90 | 60-200 |
| 14 | dehydrate | 30 | 2 hours | 1-24 hours | 30-80 |
| 15 | reheat | 115 | 12 | 1-90 | 60-200 |
| 16 | sausage | 200 | 15 | 1-90 | 60-200 |
| 17 | nut | 160 | 20 | 1-90 | 60-200 |
| 18 | lamb | 180 | 25 | 1-90 | 60-200 |

CLEANING AND MAINTENANCE

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the toaster oven, before cleaning
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp rag. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven.
- Cleaning the accessories:
 - All are dishwasher safe or can be hand-washed in hot, sudsy water, or use a nylon scouring pad or nylon brush, and thoroughly rinsed.
- After cooking greasy foods and once your oven has cooled, always clean top of oven interior. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle
- Any other servicing should be performed by an authorized service representative.

TROUBLESHOOTING

| | | |
|-------------|--|---|
| Operation | Why won't my unit turn on? | Make sure your unit is plugged into a functional outlet. |
| | | Make sure the oven door is closed. |
| | | Call Consumer Service |
| | Why does the fan remain on after cooking? | The fan remains on for cooling purposes. |
| | Why does the light turn off? | The light only stays on for 1 minute each time the light button is pressed to conserve energy. This is normal. |
| Programming | Can I change my cooking function when the unit is already cooking? | You need to first interrupt the current cooking function by pressing Start/Stop. Then press it again to back to Standby mode and re-select the needed function. |
| | Can I change the time or temperature when the unit is already cooking? | Yes. Press the time or temperature key, then press + or – to adjust during cooking. |
| Cooking | Why is my food not crispy or fried evenly? | Some foods may require more oil than others during preparation. If not crispy enough, spray or brush some oil on the food. |
| | | Food should be put into the middle slot, to get the best even performance. |
| | | Make sure food is spread evenly in the Air Fry Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle. |
| | | Put the food in for additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended. |

| | | |
|----------|--|--|
| | Why is my food undercooked? | If you put too much food in the basket, try with smaller batches of food and single layers, rather than stacking food on top of each other. |
| | | Make sure the food is put in the correct slot for cooking. |
| | | The temperature might be too low. Press to adjust the temperature. |
| | Why does condensation and steam come out of my unit? | When preparing greasy foods, oil may leak into the pan and it produces steam. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners. |
| | | When preparing foods with a high moisture content, the water evaporates out of the food and causes condensation. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners |
| | | The pan, basket, or bottom of oven may contain grease residue from previous use. Make sure to clean the pan properly after each use. |
| Cleaning | Are the parts dishwasher safe? | Yes, all can be put into dishwasher |
| | How do I clean tough-to-remove food residue from my accessories? | To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleanser. |

DISPOSAL OF OLD ELECTRICAL APPLIANCES



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimize the recovery and recycling of the materials they contain, and reduce the impact on human health and the environment.

The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance, it must be separately collected.

Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

LIMITED WARRANTY

Limited Warranty applies to purchases made from authorized retailers of **TurboTronic®**.

TurboTronic® Warranty coverage applies to the original owner and to the original product only and is not transferable.

TurboTronic® warrants that the unit shall be free from defects in material and workmanship. Limited Warranty apply only when it is used under normal household conditions and maintained according to the requirements outlined in the Owner’s Guide, subject to the following

conditions and exclusions:

What is covered by this warranty?

1. The original unit and/or non-wearable parts deemed defective, in **TurboTronic®** sole discretion, will be repaired or replaced
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearable parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, altering, or repairing the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

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