

# DIGITAL AIR FRYER OVEN INSTRUCTION MANUAL



**TT-AFD32**

[www.zline-world.com](http://www.zline-world.com)



Thank you for choosing:

**FRENCH DOOR 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 electrical appliances, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Unplug from outlet when not in use and before cleaning. Allow Toaster Oven to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.

**NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.**

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
13. To disconnect, press STOP to turn the Toaster Oven OFF.
14. Remove the plug from the wall outlet.
15. Do not use appliance for other than intended use.
16. Oversize foods or metal utensils must not be inserted in the Toaster Oven as they may create a fire or risk of electric shock.

17. A fire may occur if the Toaster Oven is covered or touching flammable material, including curtains, draperies, walls, and the like,  
when in operation. Do not store any item on top of the appliance when in operation.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
19. Extreme caution should be exercised when using containers constructed of other than metal or glass.
20. Do not store any materials, other than manufacturer's recommended accessories, in this Toaster Oven when not in use.
21. Do not place any of the following materials in the Toaster Oven: paper, cardboard, plastic, and the like.
22. Do not cover crumb tray or any part of the Toaster Oven with metal foil. This will cause overheating of the Toaster Oven.
23. Use extreme caution when removing the crumb tray or disposing of hot grease.
24. Do not cover the Toaster Oven with anything that would prevent steam from escaping. This may cause warping, discoloration, malfunction or even fire.

## **FOR HOUSEHOLD USE ONLY**

## **SAVE THESE INSTRUCTIONS**

### **ADDITIONAL IMPORTANT SAFEGUARDS**

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately.  
Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, press <STOP>. Remove the plug from the wall outlet. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 220-230V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. To reduce the risk of burns or other injuries, do not touch hot surfaces. Use of protective oven mitts or gloves as well as long handled utensils is recommended.
9. To reduce the risk of injury to persons or property, unplug this appliance before inserting food. Always keep the appliance unplugged from the wall outlet when not in use.

**CAUTION:** Never leave the Toaster Oven unattended while in use.

## NOTES ON THE CORD

- a) A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a long detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord; and
  - 3) The longer 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.

## PLASTICIZER WARNING

**CAUTION:** To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur, or stains can appear.

## ELECTRIC POWER

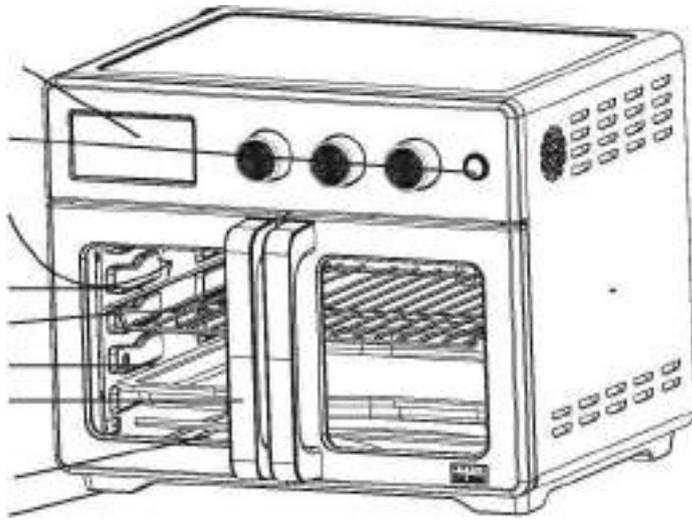
If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

	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.

# Getting to Know Your Air Fryer Oven

Product may vary slightly from illustration

- Screen
- START/STOP Button
- Oven Lamp
- Cabinet
- Rotisserie Inset
- Glass door
- Handle
- Heater
- Crumb Tray
- Oven Feet



Rotisserie Set



Tray Handle



Air Fry Basket



wire rack



Crumb Tray

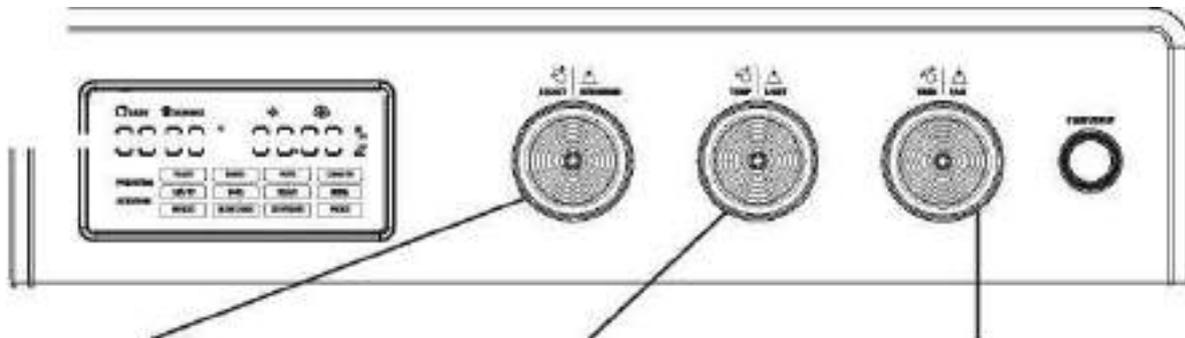


Bake/Broil Pan

# Getting to Know your Backlit Display

Available Functions:

TOAST, BAGEL, PIZZA, COOKIES, AIR FRYER, BAKE, ROAST, BROIL, REHEAT, SLOW COOKED, DEHYDRATE, PROOF



**FIRST KNOB/BUTTON**  
 Rotate to select recipes  
 Press for rotisserie function

**SECONND KNOB/BUTTON**  
 Rotate to adjust temperature  
 Press for inner light

**THIRD KNOB/BUTTON**  
 Rotate to adjust time Press  
 for fan speed

### Operating Instruction (Except Rotisserie)

1. Plug unit in to power on unit
2. First, rotate the left knob to the desired pre-set recipe. This will pre-program the unit with time and temperature.
3. Using the middle knob, rotate left or right to adjust the temperature if needed
4. Using the right knob, rotate left or right to adjust cooking time
5. Once TIME and TEMP are adjusted, press START/STOP button to begin cooking  
**NOTE:** To turn on the internal light during the cooking process, you can press the middle knob to turn on
6. Once TIME is expired, the unit will automatically stop cooking and beep

### Using the Rotisserie Spit

1. With the Forks removed, force the Rotisserie Spit through the centre of the food length wise
2. Slide the Forks onto each side of the Spit and secure them in place by tightening the two Set Screws.

NOTE: To support the food on the Rotisserie Spit, insert the Rotisserie Forks into the food at different angles

3. Using the Spit holder, hold the assembled Rotisserie Spit at a slight angle with the left side higher than the right side and insert the right side of the Spit into the Rotisserie connection inside the unit
4. Plug unit in to power on unit
5. Press the left knob to select Rotisserie function
6. Using the middle knob, rotate left or right to adjust the TEMP if needed
7. Using the right knob, rotate left or right to adjust cooking TIME
8. Once TIME and TEMP are adjusted, press START/STOP button to begin Cooking

NOTE: To turn on the internal light during the cooking process, you can press the middle knob to turn on

9. Once cooking is complete, press START/STOP to stop cooking process.
10. To remove cooked food, insert the Spit fork under the spit and twist right. At the same time, raise to remove the Spit from the right slot and then remove the food from the unit with slight lifting motion. Transfer the food to a carving board or serving plate.

### Function Chart

Recipe	Description	Temperature range	Time range	Fan level	Rotisserie
TOAST	Default with 6 slices and darkness level 4	230°C	various	LOW Not Adjustable	X
BAGEL	Default with 6 slices and darkness level 4	230°C	various	OFF Not Adjust	X
BROIL	Default temperature 230°C. Default time 10 minutes.	230°C	1-30mins	Default LOW HI	X
BAKE	Default temperature 175°C. Default time 25 minutes.	80-230°C	1-99mins	Default LOW HI/OFF	OFF/ON

ROAST	Default temperature 200°C. Default time 35 minutes.	170-230°C	1min-1H	Default HI LOW/OFF	OFF/ON
PIZZA	Default temperature 180°C. Default time 16 minutes.	170-230°C	1min-1H	Default LOW HI/ OFF	X
PROOF	Default temperature 30°C. Default time 2 hours.	25-40°C	1min-2H	OFF	X
AIR FRY	Default temperature 200°C. Default time 20 minutes.	80-230°C	1min-1H	Default HI LOW	X
REHEAT	Default temperature 120°C. Default time 6 minutes.	80-230°C	1min-1H	Default LOW HI/OFF	X
COOKIES	Default temperature 175°C. Default time 11 minutes.	80-230°C	1min-1H	Default LOW HI/OFF	X
SLOW COOK	Default temperature HIGH. Default time 4 hours.	HI 135°C LO 130°C	HI 2-12H LO 4-24H	Default LOW HI/OFF	X
DEHYDRATE	Default temperature 55°C. Default time 8 hours.	35-80°C	Up to 72H	LOW Not Adjustable	X

### Shelf Positions

**NOTE:** Certain foods may require different shelf positions depending on the recipe, size, amount of food to be cooked and personal taste. Use the following information as a guide only.

1. There are 3 height positions that the air fryer/dehydrator basket, wire rack or the bake/broil pan may be inserted.
2. Use the upper shelf position for the BROIL function.
3. The centre shelf position is commonly used for TOAST, BAGEL, PIZZA, COOKIES, AIR FRY, and DEHYDRATE functions.
4. Use the lower shelf position for BAKE, SLOW COOK, ROAST, REHEAT and WARM functions.

**WARNING:** Never set the bake/broil pan directly onto the lower heating elements.

### Adjusting Fan Speed

1. Press the Right knob button to adjust the fan. A twirling fan appears on the digital display indicating the fan is turned on. Multi press the knob to adjust the speed of the fan.

2. The fan maximizes convection airflow, shortens cook time and increases cooking efficiency and is available when using any function except, TOAST, BAGEL, DEHYDRATE, and PROOF.

### Before Using for The First Time

**CAUTION:** To protect against electric shock, do not immerse the Toaster Oven or allow cord to come into contact with water or other liquids.

1. Read all operating instructions carefully.
2. Carefully unpack the Toaster Oven and accessories, removing all packaging materials. Remove any labels from the outer surfaces.
3. Place your Toaster Oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the Toaster Oven are at least 4 inches away from any walls, cabinets,

or objects on the counter or table.

4. To avoid scratching, marring, or discoloration, do not store anything on top of the Toaster Oven during operation.
5. Wash the air fryer/dehydrator basket, bake/broil pan, wire rack, and crumb tray in warm, soapy water. Rinse and dry thoroughly before placing in the Toaster Oven.
6. Do not use abrasive cleaners.
7. To ensure that the Toaster Oven is free from oils used in manufacturing, it is necessary to operate the unit once, empty.
8. Make sure the crumb tray is in place in the bottom of the Toaster Oven.
9. Plug into a 120V AC electrical wall outlet. A long audible beep will sound.
10. Press the START button; the button will illuminate indicating the Toaster Oven is ON.
11. **CAUTION:** Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts on hands when touching a hot Toaster Oven.

**NOTE:** The Toaster Oven will not operate until the START/CANCEL button is pressed.

**NOTE:** Press the red START/CANCEL button at any time to turn the Toaster Oven OFF.

If no buttons are pressed within 1 minute, the backlit digital display will turn OFF as the Toaster Oven rests in standby mode.

### Care & Cleaning Instructions

1. Unplug the Toaster Oven and allow the Toaster Oven and all accessories to cool completely before cleaning.
2. Clean the outside of the Toaster Oven with a damp cloth and dry thoroughly.  
  
A non-abrasive liquid cleaner may be used for stubborn stains. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
3. Clean the interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as surface can be scratched.
4. To remove baked-on food, pour a small amount of cooking oil onto the food and allow to stand for 5 to 10 minutes. Remove the softened food with a soft cloth. Do not use steel wool, scouring pads or abrasive cleaners.
5. Rinse and dry thoroughly before closing the glass door. Clean the glass door with a cloth or sponge dampened with warm, sudsy water. Dry thoroughly.
6. Wash the air fryer/dehydrator basket, bake/broil pan, wire rack, and crumb tray in soapy water and dry thoroughly. Toaster Oven accessories may be washed in the dishwasher.
7. If crumbs and spills have accumulated on the crumb tray, wipe with a damp cloth. Always dry the crumb tray thoroughly before replacing.
8. **DO NOT** use abrasive cleaners or metal scouring pads to clean bake/broil pan, wire rack, wire rack, or crumb tray. For stubborn stains, clean with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.

**CAUTION :** DO NOT use spray-on or other oven cleaners. Using these types of cleaners may cause cosmetic and/or electrical damage to the Toaster Oven.

### Storing Instructions

1. Unplug unit, allow to cool, and clean before storing.
2. Slide the bake/broil assembly (wire rack and bake/broil pan) into the lower shelf position.
3. Store Toaster Oven in its box in a clean, dry place.
4. Never store appliance while it is hot or still plugged in.
5. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

### Air Fry Cooking Chart

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Vegetables</b>			
Asparagus	205°C	5 - 7 minutes	Turn & rotate air fryer basket halfway through air frying.
Broccoli Florets (roasted)	205°C	6 -10 minutes	Turn & rotate air fryer basket halfway through air frying.
Brussels Sprouts	190°C	12-15 minutes	Turn & rotate air fryer basket halfway through air frying.
Cauliflower Florets (roasted)	205°C	6 -10 minutes	Turn & rotate air fryer basket halfway the rough air frying.
Corn on the Cob	200°C	6 - 8 minutes	Turn & rotate air fryer basket halfway through air frying.
Eggplant, 1-1/2-inch cubes (roasted)	205°C	15 minutes	Turn & rotate air fryer basket halfway through air frying.
Fennel, fresh, chopped	190°C	10 -13 minutes	Turn & rotate air fryer basket halfway through air frying.
French Fries, (fresh, soaked, 1/4 to 1/3-in. thick)	205°C	16-20 minutes	Turn & rotate air fryer basket halfway the rough air frying.
<b>FOOD</b>			
<b>TEMP</b>			
<b>AIR FRY TIME*</b>			
<b>ACTION</b>			
Mushrooms, sliced	205°C	5 minutes	Turn & rotate air fryer basket halfway through air frying.
Peppers, bell, 1-inch chunks	190°C	10 minutes	Turn & rotate air fryer basket halfway through air frying.
Peppers, jalapeno, poblano (roasted)	190°C	10 minutes	Turn & rotate air fryer basket halfway through air frying.
Potatoes, 1-inch cubes	205°C	12-14 minutes	Turn & rotate air fryer basket halfway through air frying.
Potatoes, whole	205°C	40 minutes	Turn & rotate air fryer basket halfway through air frying.
Root Vegetables, 1/2-in. chunks (roasted)	205°C	15-20 minutes	Turn & rotate air fryer basket halfway through air frying.
Sweet Potatoes, whole	190°C	30 -35 minutes	Turn & rotate air fryer basket halfway through air frying.
Zucchini, 1/4-inch discs	205°C	12-17 minutes	Turn & rotate air fryer basket halfway through air frying.

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Beef</b>			
Hamburgers, 1/4 lb. (up to 4)	180°C	12-16 minutes	Turn & rotate air fryer basket halfway through air frying.
Hot Dogs /Sausages	180°C	10-15 minutes	Turn & rotate air fryer basket halfway through air frying.
Meatloaf, 1 lb.	180°C	35-40 minutes	Rotate loaf pan halfway through air frying.
Steak	180°C	8-12 minutes	Turn and rotate halfway through air frying.
Beef Tenderloin, 1 lb., rare	180°C	16 minutes	Turn and rotate halfway through air frying.
Beef Tenderloin, 1 lb., medium	180°C	18 minutes	Turn and rotate halfway through air frying.

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Fish and Seafood</b>			
Catfish Fingers (thawed, battered)	205°C	10 -15 minutes	Turn & rotate air fryer basket halfway through air frying.
Shrimp (thawed, battered)	160°C	12 minutes	Turn & rotate air fryer basket halfway through air frying.
Shrimp (thawed, sauced)	160°C	5-8 minutes	Turn & rotate air fryer basket halfway through air frying.
<b>Frozen Foods</b>			
Cheese Sticks (frozen)	175°C	6-9 minutes	Turn & rotate air fryer basket halfway through air frying.
Chicken Nuggets (frozen)	180°C	10 -15 minutes	Turn & rotate air fryer basket halfway through air frying.
Fish Sticks (frozen)	200°C	12-18 minutes	Turn & rotate air fryer basket halfway through air frying.
French Fries, thick (frozen) 4 cups	200°C	17-21 minutes	Turn & rotate air fryer basket halfway through air frying.
French Fries, thin (frozen) 4 cups	200°C	15-17 minutes	Turn & rotate air fryer basket halfway through air frying.
<b>FOOD</b>	<b>TEMP</b>	<b>AIR FRY TIME*</b>	<b>ACTION</b>
<b>Desserts</b>			
A 叫 le Turnovers	200°C	10 minutes	Rotate air fryer basket halfway through air frying.
Cake	175°C	25 minutes	Rotate cake halfway through air frying.
Donuts	175°C	8 minutes	Turn & rotate air fryer basket halfway through air frying.

## 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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