

 **TurboTronic**
Kitchen Electronics

airchef Pro
PROFESSIONAL AIR FRYER OVEN

AIR FRYER OVEN INSTRUCTION MANUAL



TT-AF32DRD

www.zline-world.com



Thank you for choosing:

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 25°C – 230°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.

Save this instruction

For Household Use Only!

	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.

IMPORTANT SAFETY INSTRUCTIONS

When using your **Electric Oven**, basic safety precautions should always be observed, including the following:

Matters needing attention

In order to avoid causing harm and property loss to users and others, please be sure to read carefully and observe the following:

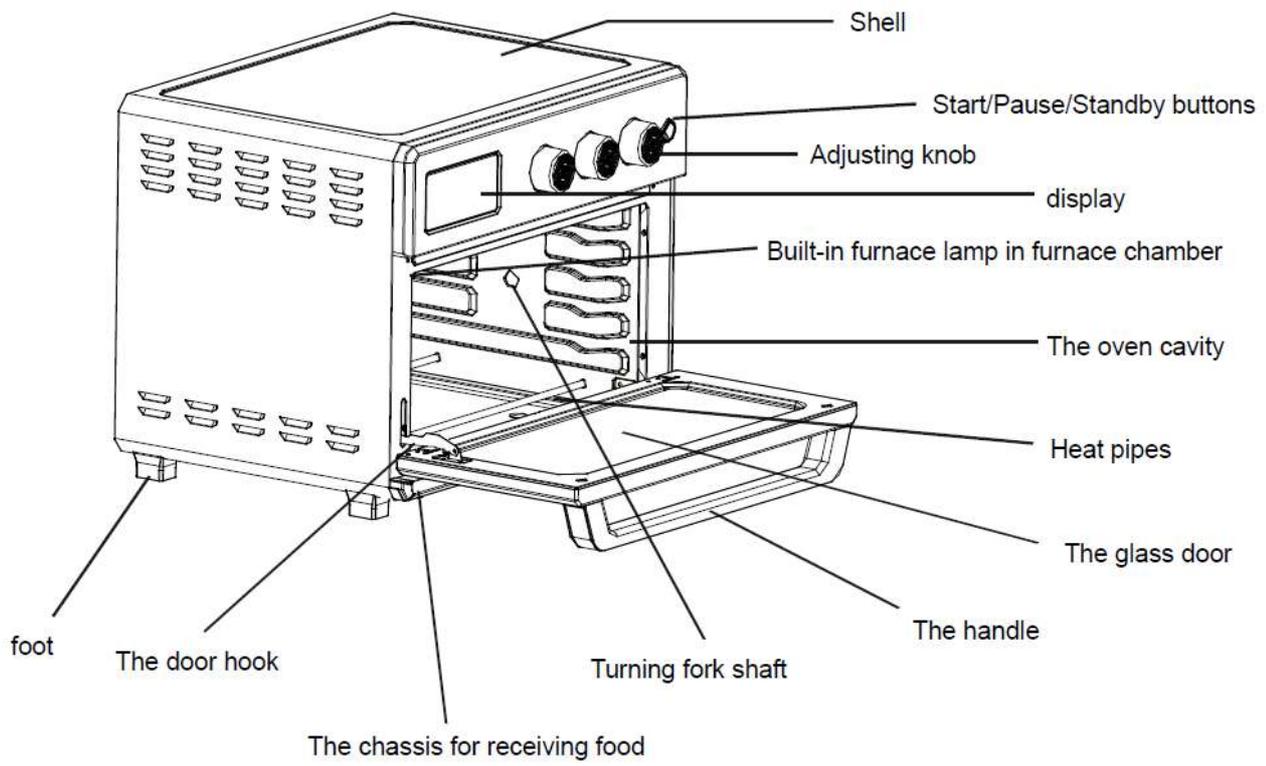
1. Electric oven belongs to high-power electrical appliances, which need to be equipped with special socket. This product is only for indoor use, **do not** put in damp place or outdoor use.
 2. It is strictly prohibited to immerse the power cord, plug or any part of the electric oven into the water.
 3. The power cord shall not touch the hot surface of the electric oven.
 4. **Do not** put the electric oven near the place of heat source such as water heater, electric stove, microwave oven, electric oven all around should leave the space distance of 11cm.
 5. The top of the electric oven must not contact or cover flammable items (such as curtains, wallpaper, alcohol and other things) easy to lead to fire.
 6. In the process of use, the product should be placed out of reach of children, and children should not be operated or too close to the electric oven.
 7. When the electric oven is working, the external surface temperature is high.
 8. **Do not** touch the surface of the heating body.
Hot surfaces symbol as below:
12. Too large food, metal utensils, glass or plastic utensils do not bake in the electric oven, so as not to damage the electric oven or produce danger.
 13. **Do not** put paper, plastic, cloth and other similar flammable items in the electric oven heating.
 14. **Do not** put any bags or canned goods, except for random accessories, **do not** put other items in the machine.
 15. The electric oven at work, in addition to the door handle, knob, **do not** contact other parts.
 16. When moving or overhauling the electric oven, the power cord plug should be unplugged first and the operation should be carried out after the electric oven cools down.
 17. This electric oven is for domestic use only. Please do not use it for commercial or industrial use.
 18. This appliance cannot be connected to the timer or independent remote control system under the way of operation.
 19. If the power cord is damaged, in order to avoid danger, it must be replaced by the manufacturer, its maintenance department or similar professional personnel.



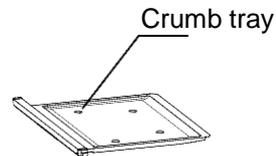
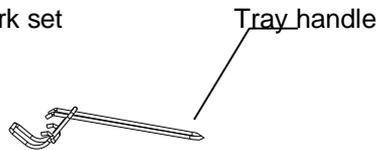
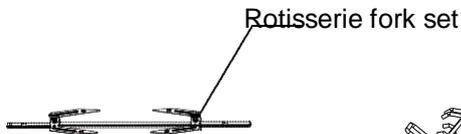
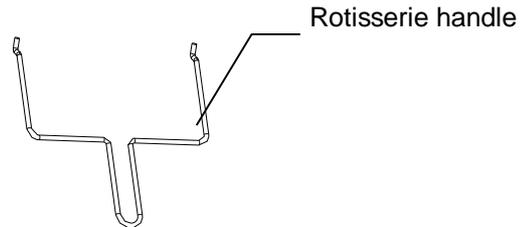
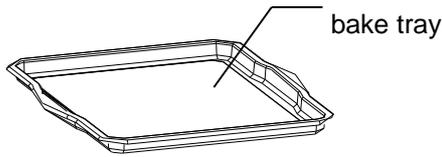
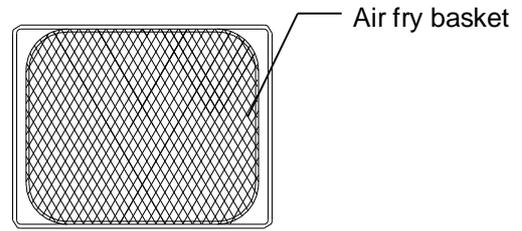
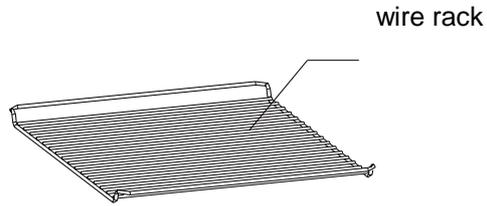
Use heat insulation gloves or a dish taker to take out food.

9. The electric oven in use, do not use a metal brush to clean the electric oven, because it may be in contact with live parts, thereby causing the risk of electric shock.
10. It is strictly prohibited to plug and unplug the power cord with wet hands or clean the socket with wet cloth.
11. Thunderstorm weather or electric oven is not used for a long time, should pull out the

Product structure



Product structure



Accessories: Wire rack *1,
Bake tray *1,
Air fry basket *1,
Rotisserie fork set *1,
Tray handle *1,
Crumb tray *1.

Bake tray: used for meat and other food with juice, cakes, pizzas and small food (such as corn, beans, etc.);

Wire rack: used for baking bread, muffins, frozen waffles, etc.

Air fry basket: for French fries and other food use;

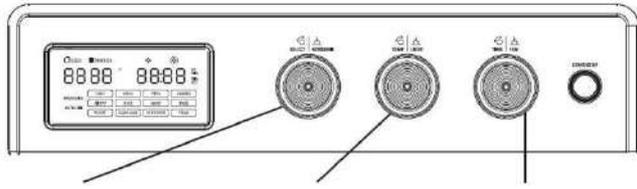
Rotisserie fork set: used for roasting whole chicken or other whole food;

Rotisserie handle: used to take out the fork assembly;

Tray handle: used to take out the baked food, with the baking tray, frying basket use;

Crumb tray: used to receive the residue and oil collapse in the baking process.

Product structure



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

Available Functions:

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

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 Adjustable	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

Operating Instruction (Except Rotisserie)

Plug unit in to power on unit

First, rotate the left knob to the desired pre-set recipe. This will pre-program the unit with time and temperature.

Using the middle knob, rotate left or right to adjust the temperature if needed

Using the right knob, rotate left or right to adjust cooking time

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

Once TIME is expired, the unit will automatically stop cooking and beep

Using the Rotisserie Spit

With the Forks removed, force the Rotisserie Spit through the center of the food length wise

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

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

Plug unit in to power on unit

Press the left knob to select Rotisserie function

Using the middle knob, rotate left or right to adjust the TEMP if needed

Using the right knob, rotate left or right to adjust cooking TIME

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

Once cooking is complete, press START/STOP to stop cooking process.

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.

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.

There are 3 height positions that the air fryer/dehydrator basket, wire rack or the bake/broil pan may be inserted.

Use the upper shelf position for the BROIL function.

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

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.

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 230V 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.

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 backlighted 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
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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

Unplug unit, allow to cool, and clean before storing.

Slide the bake/broil assembly (wire rack and bake/broil pan) into the lower shelf position.

Store Toaster Oven in its box in a clean, dry place.

Never store appliance while it is hot or still plugged in.

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.

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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