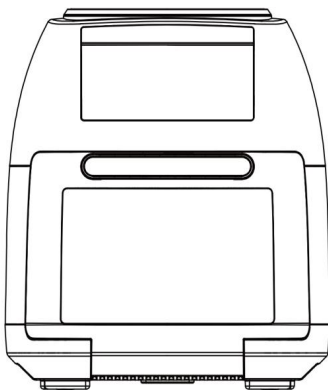


airchef Pro

PROFESSIONAL AIR FRYER OVEN

INSTRUCTION MANUAL



DIGITAL AIR FRYER OVEN

TT-AF260





Thank you for buying the **AirChef Pro**- Digital air fryer oven by **TurboTronic®**.
Now you can cook a wide variety of foods in a healthier way – with little or no oil! The air fryer utilizes hot air along with high-speed air circulation and a top grill to swiftly and effortlessly prepare your dishes. Ingredients are heated from all sides simultaneously, eliminating the need for oil in most cases.

TECHNICAL DATA

ITEM NUMBER	TT-AF260	BRAND	TurboTronic
PRODUCT SIZE	338*355*378mm	QTY.:	1 PCS/CTN
GB PACKAGE SIZE	385*375*450mm	N.W:	6.17kg
MC PACKAGING SIZE	400*390*467mm	G.W:	8.66kg
DESCRIPTION:	Digital Air Fryer	POWER CORD:	Out 0.8m VDE
POWER & VOLTAGE	220V-240V 50-60Hz 1800W-2000W	CAPACITY:	12 Litres
PRESET PROGRAMS	12 Programs	TEMPERATURE RANGE	40-200°C

ITEMS INCLUDED

1 x Air Fryer oven machine	1 x 2pcs Rotisserie spit
1 x Drip tray	1 x Rotisserie Handling Fork
3 x Air flow racks	1 x Shaft with 2pcs screw
1 x Rotating mesh basket	1 x Instruction manual





Check the items supplied for completeness and the components for transport damage. If you find any damage, do not use the device but contact our customer service department.

Remove any possible films, stickers or transport protection from the device. Never remove the rating plate and any possible warning

Information About the Operating Instructions

Before using the device for the first time, please read through these operating instructions carefully and keep them for future reference and other users. They form an integral part of the device. The manufacturer and importer do not accept any liability if the information in these operating instructions is not complied with.

SYMBOLS

	Danger symbols: These symbols indicate possible dangers. Read the associated safety notices carefully and follow them.
	Supplementary information
	Suitable for use with food.
	Alternating current

SIGNAL WORDS

Signal words indicate hazards if the associated notices are not followed.

DANGER- high risk, results in serious injury or death

WARNING- medium risk, may result in serious injury or death

NOTICE- may result in risk of damage to material

INTENDED USE

1. The device is intended to be used for grilling, baking, defrosting, warming up and dehydrating food.
2. The device operates exclusively with hot air. Do not pour any oil or fat into the device, as you would do with a conventional fryer!
3. The device is not suitable for preparing liquid dishes such as soups, sauces or stews!
4. The device is for personal use only and is not intended for commercial or domestic-like applications, e.g. in hotels, offices, staff kitchens or similar places.
5. Use the device only for the specified purpose and as described in the operating instructions. Any other use is deemed to be improper.
6. The warranty does not cover faults caused by incorrect handling, damage or attempted repairs. The same applies to normal wear and tear.



CAUTION:

Hot surfaces!

1. The device and accessories will become very hot during use. Do not come

SAFETY NOTICES

1. **WARNING:** Note all safety notices, instructions, illustrations and technical data provided with this device. Failure to follow the safety notices and Instructions may result in electric shock, fire or injuries.
2. This device may be used by children aged 8 and over and by people with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge if they are supervised or have received instruction on how to use the device safely and have understood the dangers resulting from failure to comply with the relevant safety precautions.
3. Children must not play with the device.
4. Cleaning and user maintenance must not be carried out by children, unless they are older than 8 years of age and are supervised.
5. Children younger than 8 years of age and animals must be kept away from the device and the connecting cable.

into contact with heated parts while or after using the device! Only ever touch the handles and control panel while the device is in operation or immediately after it has been switched off. Wait until the device has cooled down fully before it is

transported, cleaned or stored away. Use oven gloves when handling the hot accessories.

2. Never immerse the device and the connecting cable in water or other liquids and ensure that they cannot fall into water or become wet. There is a danger of electric shock!

3. Do not pour any liquids (e.g. oil or water) directly into the device or the drawers or place a liquid-filled vessel into the device. It works exclusively with hot air.

4. The device must always be disconnected from the mains power when it is left unattended and before transporting or cleaning the device.

5. Do not make any modifications to the device. Also do not replace the connecting cable yourself. If the device, the connecting cable or the accessories of the device are damaged, they must be repaired or replaced by the manufacturer, customer service department or a specialist workshop in order to avoid any hazards.

6. The device is not designed to be

operated with an external timer or a separate remote control system.

7. Follow the instructions in the “Cleaning and Storage” chapter!



DANGER-

Danger of electric shock

1. Use and store the device only in closed rooms.

2. Do not use and store the device in rooms with high humidity.

3. If the device falls into water while it is connected to the mains power, pull the mains plug out of the plug socket immediately. Only after this should you retrieve the device from the water. Never attempt to pull it out of the water while it is connected to the mains power! Before using it again, have it checked by the manufacturer, customer service department or an authorized distributor in order to avoid possible hazards.

4. Never touch the device and the connecting cable with wet hands when the device is connected to the mains power.



WARNING-

Danger of Fire

1. Do not operate the device in the vicinity of combustible substances. Do not place any combustible materials (e.g. cardboard, paper, plastic) on or in the device.
2. Do not cover the device during operation and keep the ventilation openings clear in order to prevent it from catching fire.
3. In the event of a fire: Do not extinguish with water! Smother the flames with a fireproof blanket or a suitable fire extinguisher.



NOTICE-

Risk of Damage to Material and Property

1. Make sure that the steam which emerges does not come into direct contact with electrical devices and equipment containing electrical components.
2. If a fault occurs during operation, pull out the mains plug.



WARNING-

Danger of Injury

1. Keep the packaging material away from children and animals. There is a danger of suffocation.
2. Make sure that the connecting cable is always kept out of the reach of young children and animals. There is a danger of strangulation.
3. Hot steam can escape from the device during operation and when the drawers are pulled out. You should therefore keep your head and hands out of the danger zone. There is a danger of scalding from heat, hot steam or condensation.
4. The device must not be moved during operation. There is a danger of burns.
3. Otherwise always switch off the device first before the mains plug is pulled out. Disconnect the device from the mains power before a thunderstorm or when there is a power cut.
4. Always pull the mains plug and never the mains cable when disconnecting the device from the mains power.
5. Do not pull or carry the device by the

connecting cable.

6. Protect the device from other heat sources, naked flames, persistent moisture, direct sunlight or impacts.

7. Keep the device in a dry place at temperatures of between 0 and 40°C.

8. Never place objects on the device or the connecting cable.

9. Use only original accessories from the

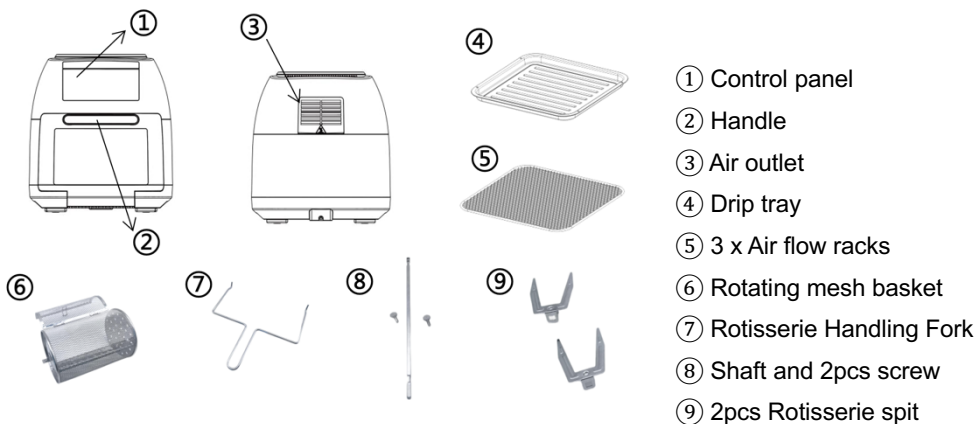
manufacturer in order to guarantee that there is no interference that may prevent the device from working and to avoid possible damage.

10. Do not use metal kitchen utensils or other sharp-edged objects to turn and remove the food. They could damage the coating of the drawers and racks.

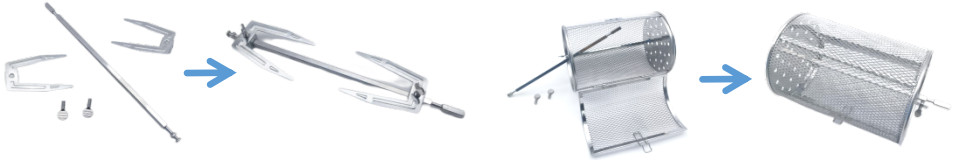
GETTING TO KNOW YOUR AIR FRYER OVEN

Your Air Fryer Oven uses rapid 360° air circulation technology to cook with little to no oil, for quick, crispy, delicious food. With user-friendly, one-touch controls and an intuitive, safe design, the Air Fryer Oven is the star of your kitchen.

Diagram



Accessories tips:



Control panel



	Power/Start/Pause icon. Icon contents include: power-on-start-pause, long press 2 seconds to shut down
- +	Icon -, Icon +
	Time/Temperature Adjustment Icon
	Menu selection Icon
	Digital display screen. Display Time and Temperature
	Oven light Icon
	Rotate function Icon
MIN H °C	Status indicator

Menu:

Chips/Chicken/Steak/Wings/Fish/Prawn

Bread/Pizza/Cake/Dehydrate/Reheat/Defrost

BEFORE INITIAL USE

1. Wipe down the outside of the device with a clean, damp cloth. Clean the accessories with detergent and warm water or in the dishwasher.
2. The device should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues. To do this, follow the instructions in the “Set-Up and Connection” and “Use” chapters. Allow the device to heat up on the highest temperature setting for approx. 5 minutes without any food in it.
3. Then clean it again.

FUNCTIONS


As a guide, the following table shows you an overview for various Program


Program conclusion					
Function	Default temperature	Adjustable range	Default Time	Adjustable time	Recommended accessories
Chips	180°C	60-200°C	18min	1-60min	Rotating mesh basket
Chicken	200°C	60-200°C	30min	1-60min	Rotisserie fork, Drip tray
Steak	200°C	60-200°C	10min	1-60min	Air flow rack, Drip tray
Wings	200°C	60-200°C	20min	1-60min	Air flow rack/Rotating mesh basket, Drip tray
Fish	200°C	60-200°C	15min	1-60min	Air flow rack, Drip tray
Prawn	180°C	60-200°C	8min	1-60min	Air flow rack, Drip tray
Bread	200°C	60-200°C	8min	1-60min	Air flow rack, Drip tray


Pizza	180°C	60-200°C	15min	1-60min	Air flow rack, Drip tray
Cake	200°C	60-200°C	20min	1-60min	Air flow rack, Drip tray
Dehydrate	40°C	40-80°C	360min	1-24h	Air flow rack/Rotating mesh basket, Drip tray
Reheat	150°C	60-200°C	10min	1-60min	All accessories
Defrost	60°C	40-60°C	15min	1-60min	All accessories

NOTE: You can adjust the temperature or time according to the actual cooking effect when using Air Fryer Oven.

Adjusting the Temperature and Cooking Time


After a programmed has been chosen, press the “ TIME/TEMP  ” button first. Then press “+ / -” button to change the default setting. (Note: You need to press the

“TIME/ TEMP  ” button first to enter “TIME/TEMP” setting.)


Time setting: Press the "TIME&TEMP  " button and the "MIN" indicator lights up. Press the"+ / -" button once, the time adjustments will increase or decrease in 1 minute unit.

If you keep the time setting buttons pressed for more than 2 seconds, the time settings will be made in 1 minute increment quickly.


(Note: The time can be adjusted during the cooking process.)

Temperature setting: Press the "TIME&TEMP  " button and the "°C" indicator lights up. Press the"+ / -" button once, the temperature adjustments are made in 5° C increments.



If you keep the temperature setting buttons pressed for more than 2 seconds, the temperature settings will be made in steps of 5° C quickly.

(Note: If press the "TIME&TEMP  " button no operation within 5 seconds, then press the "+ -" button invalid.)

function

In the setting, pause or working state, press the "rotation function  " button, the rotation indicator light (the 3rd rotation icon light below the digital screen) will be on, indicating that the synchronous motor inside the machine is working. The rotation indicator light goes out, indicating that the synchronous motor inside the machine is not working when working.

Oven light

In the setting, pause or working state, press the "Oven light  " button, the light will turn on and turn off automatically after 1 minute. When the light is on, you can also press the "Oven light  " button to close the light. Open the oven door and the light will automatically turn on.

The status indicator

The "H" Icon: When the light is on, indicating that the setting time is long than 1 hour.

The "MIN" Icon: When the light is on, indicating that the setting time is less than 1 hour.

The "°C" Icon: When the light is on, indicating that the device is adjusting the the temperature.

- Standby state: The system enters the standby model without pressing any button.
- Power on state: Press the power button to power on model.
- Operation state: Select the menu and press the power button to start the operation.

TIPS

1. Generally no oil or only a small amount of oil (2 to 3 teaspoons) is required for preparing food.
2. Very light pieces of food could be swirled around by the circulating air. If necessary, we recommend sticking them together with toothpicks or a similar object.
3. The cooking time is dependent on the size and quantity of the food and on the temperature. However, in general the

SET-UP AND CONNECTION

Please Note!

1. Check the device and the connecting cable for damage each time before putting it into operation. Use the device only if it is undamaged and in working order.
2. Never place the device on a soft surface. The ventilation openings on the bottom of the device must not be covered.
3. Ensure there is sufficient clear space on all sides. Do not place the device below kitchen wall units or similar cupboards. The rising steam could cause damage to them!
4. Only connect the device to a plug socket that is properly installed and matches the technical data of the device.

- cooking time is shorter than in a conventional oven. Start with a shorter cooking time and gradually increase it if required.
4. Mix the food around from time to time or turn it with plastic or wooden tongs to obtain an even cooking result.
5. Check the condition of the food in between times and, if it is cooked,
6. Switch off the device, even if the programme has not yet finished.

The plug socket must also be readily accessible after connection so that the connection to the mains can quickly be isolated.

5. Do not use any extension cables.
6. Do not connect the device along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a possible short circuit (fire).
7. Make sure that the connecting cable does not present a trip hazard. It may not hang down from the surface on which the device is placed in order to prevent the device from being pulled down.
8. Make sure that the connecting cable is not squashed, bent or laid over sharp

edges and does not come into contact with hot surfaces (e.g. of the device).

1. Place the device on the kitchen unit or another dry, clean, flat and heat-resistant work surface. Ensure there is sufficient clear space on all sides (at least 20 cm to the sides and 50 cm above).
2. Fully unwind the connecting cable and plug the mains plug into a plug socket.

USE

In general, you can use this device to prepare all dishes that can also be prepared in a conventional fan oven. For good results, read through the "Tips" chapter.

Please Note!

1. Before using the device, make sure that the device and the accessories are clean

Prepare the food for cooking.

Plug the power cord into the socket. A BEEP sound indicates the Air Fryer Oven is receiving power. After shining for 1 second, all the display will enter into standby state.


In the standby state, the light of "Power/Start-Stop  " button will flash.


NOTE: At this time, only the "Power/Start-Stop  " button can operate.

1. Place the food into the accessories and insert the accessories(s) into the chamber.


and dry.


2. Do not use the device for longer than 4 hours without a break.
3. Do not leave the device switched on when it is empty (apart from "burning off" prior to first use).
4. Do not place food that is still wrapped in cling film or plastic bags into the device.
5. Make sure that the food does not come into contact with the heating elements.
6. Do not overfill the oil drip tray and basket so that the hot air can circulate optimally inside the cooking chamber. Fill it no more than 1/3 full.
7. Make sure that foodstuffs containing oil and fats are not overheated. They could ignite.
8. Always place the hot drawers down on a heat-resistant surface after use.

2. Press the "Power/Start-Stop  " button to enter the startup setting state. By default, the first menu button is flashes, and other menu buttons are keeping light up;


Then press the "Menu selection  " button to change to the second menu button lights up, you can cycle to select the menu.

NOTE: If no operation is performed on the device within one minute, return to the standby state.

1. After select the corresponding menu function, press the "TIME/TEMP  " to adjust the time and temperature if necessary.

2. After the setting is completed, press the "Power/Start-Stop  " button to start the cooking process.


NOTE1: During the operation of the menu, open the oven door, the heater, the fan, and synchronous motor stop working. And the oven light turn on (The light will automatically turn off after you close the oven door 1 minute). The countdown stops, and the remaining working time can be continued after closing the oven door (If you not close the oven door in 5 minutes, the device will beep 2 times and then enter the stand-by mode).

NOTE2: During operation, you can press the "Power/Start-Stop  " button to stop operation (heater does not work, the motor continues to work for 60 seconds). After suspension, you can replace other menus. If no operation is selected for one minute, it will return to the operation state.

1. Once the cooking time has elapsed, the heater will stop heating, the device will "BEEP" sound 3 short times to remind. And the motor will continue to work for 60 seconds, then enter the standby state.

2. Pull out the accessories and place down on a heat-resistant surface.

Do not stand on the device!

3. Switch off the device using the "Power/Start-Stop  " button and pull the mains plug out of the plug socket.
4. Remove the food from the accessories.
5. Allow the accessories to cool down. Then clean them (see the "Cleaning and Storage" chapter).

CLEANING AND STORAGE

Do not use any sharp or abrasive cleaning agents or cleaning pads to clean the device. These may damage the surfaces.

1. Clean all accessories with detergent and warm water or in the dishwasher. To maintain the quality of the parts for as long as possible, they should preferably be rinsed by hand.

In the case of stubborn dirt, soak in warm water and detergent beforehand.

2. Wipe down the outside of the device and the chambers and heating elements with a clean, dry cloth if necessary.
3. Allow all parts to dry completely or dry them off.
4. Store the device away in a clean, dry location that is out of the reach of children and animals when not in use for a prolonged period.

TROUBLESHOOTING

Problem	Reason	Solution
Air Fryer Oven does not work	Appliance is not plugged incorrectly	Plug into grounded wall outlet
	Oven door is not well-closed	Close the oven door well
Ingredients fried by fryer are no done	Too many ingredients in basket	Place smaller batches in fryer; smaller batches cook quicker and more even
	Set temperature is too low	Raise temperature

Ingredients are fried unevenly	Large batches of ingredients and ingredients that lay on top of each other can cook uneven	Certain ingredients should be shaken halfway through cooking
	Ingredients are not fresh or prepared properly	Make sure to use fresh ingredients, and prepare them correctly for frying (such as rinsing potatoes of starch)
Fried snacks are not crispy when they come out of the fryer	Certain ingredients are better for air frying	Lightly brush some oil onto snacks or use oven-ready snacks in air fryer
During use, an unpleasant smell is detected	The device is being used for the first time	The smell should disappear once the device has been used several times.
White smoke comes out of appliance	The device is being used for the first time	Allow the device to heat up on the highest temperature setting for approx. 5 minutes without any food in it
	Food in air fryer oven is greasy	White smoke is normal when frying greasy food in air fryer oven and should be OK
	still contains grease residue from previous use	Make sure you properly clean the after each use
Screen display E1/E2	Sensor shock/ not connects well	Send to designated service center for repair
Fan does not work	The fan is stuck	Send to designated service center for repair
	Motor damage or other components shock	Send to designated service center for repair

DISPOSAL OF OLD ELECTRICAL APPLIANCES:



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) mandates that old household electrical appliances should not be discarded with regular municipal waste.

They must be collected separately to enhance material recovery and recycling, thereby minimizing their impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product serves as a reminder that when disposing of the appliance, it must be handled separately.

Consumers are advised to contact their local authority or retailer for guidance on the proper disposal of their old appliances.

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 in workmanship. The Limited Warranty applies only when the unit is used under normal household conditions and maintained according to the requirements stated in the Owner's Guide, subject to the following conditions and exclusions:

ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING THE WARRANTY, SHOULD BE ONLY / DIRECTLY DEALT WITH THROUGH THE THIRD-PARTY SUPPLIER FROM WHICH YOU

PURCHASED THE PRODUCT.

What is covered by this warranty?

1. The original unit and/or non-wearing parts deemed defective will be repaired or replaced, at **TurboTronic®** sole discretion,
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 wearing 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, alteration, or repair of 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.

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