

airchef Pro

PROFESSIONAL AIR FRYER OVEN

AIR FRYER OVEN INSTRUCTION MANUAL



TT-AFO14

www.zline-world.com



Thank you for buying **airchef Pro** - Digital air fryer oven by **TurboTronic®**.
You will now be able to cook a wide assortment of food in a healthier manner – with little or no oil!

The air fryer uses hot air, in combination with high-speed air circulation, and a top grill to prepare your dishes quickly and easily. The ingredients are heated from all sides, at once, and there is no need to add oil in most cases.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY.

READ ALL INSTRUCTIONS.

When using electrical appliance, basic safety precautions should always be followed, including the following:





Read this user manual carefully, before you use the appliance, and keep it safely for future reference.



WARNINGS

1. NEVER immerse the main body of the appliance in water or any other liquid.
2. NEVER rinse it under the tap.
3. Do not let ingredients be in contact with the heating elements.
4. Do not fill the tray with oil as this may cause a fire hazard.
5. The surface of the appliance may become hot during operation. Do not touch the surface of the appliance except the door handle and the buttons. And never touch the inside of the appliance while it is operating.
6. Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before connecting the appliance to mains socket.
7. Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
8. This appliance is not suitable for children or for people who are either physically or mentally handicapped or who lack experience and knowledge. Should you want anyone else to use the appliance, that person should be properly guided on its use.
9. Place the appliance on a horizontal, level and stable surface. Keep the power cord away from hot surfaces.
10. Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
11. Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at the back and sides and 10cm free space above the appliance. Do not cover the appliance, air inlets and air exhaust openings.
12. Do not let the appliance operate unattended, and always unplug the appliance after use.

13. During cooking, steam and hot air are released through the air outlet. Keep your hands and face at a safe distance from the steam and hot air and from the air outlet. And be careful of steam and hot air when opening the door of the appliance.
14. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before opening the door of the appliance.
15. Let the appliance cool down completely (over 30 minutes) before cleaning. Always remove food residues after each use to prevent smells.

	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.

SAVE THESE INSTRUCTIONS

UNIT SPECIFICATIONS

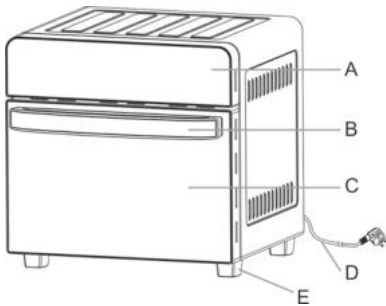
Model No.	Supply Power	Power	Capacity	Display
TT-AFO14	220-240V, 50/60Hz	1600W -1800W	14L	LED Touch Screen

INTRODUCTION

Thank you for buying this top-quality air fryer oven. You will now be able to cook a wide assortment of food in a healthier manner – with little or no oil!

The air fryer oven uses hot air, in combination with high-speed air circulation, and a top grill to prepare your dishes quickly and easily. The ingredients are heated from all sides, at once, and there is no need to add oil in most cases.

GENERAL DESCRIPTION



- A: Control panel
- B: Door handle
- C: Glass door
- D: Power cord
- E: Feet

ACCESSORIES IN THE PACKAGE:



Take baking tray tong



Oil Tray



Rotisserie



Fork



Mesh basket



Cage

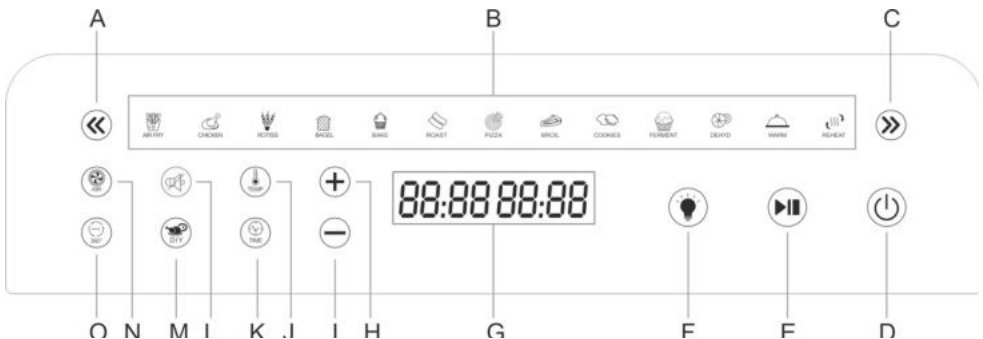


Filter Tray



Rack

CONTROL PANEL:



A: Return key

B: Touchable Recipe

C: Next key

D: Power

E: Start / pause

F: Light

G: Time/Temperature display

H: Time/Temperature plus

I: Time/ Temperature minus

J: Temperature key

K: Time key

L: Loudspeaker

M: DIY

N: Air Fry

O: Rotisserie

IMPORTANT

Read this user manual carefully, before you use the appliance, and keep it safely for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance – to prevent electric shock.
- Always put the ingredients to be fried in the cavity, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to avoid a hazard.
- This appliance is not suitable for children or for people who are either physically or mentally handicapped or who lack experience and knowledge. Should you want anyone else to use the appliance, that person should be properly guided on its use.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.

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- Do not use the appliance for any purpose other than described in this manual.
 - Do not let the appliance operate unattended.
 - During hot air frying, hot steam is released through the air exhaust openings. Keep your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and hot air when you remove the frying tray from the appliance.
 - The surface below the appliance may become hot during use.
 - Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the food from the appliance.

Caution

- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Remove burnt remnants.

BEFORE FIRST USE

1. Remove all packing material.
2. Remove any stickers or labels from the appliance – other than the rating label.
3. Thoroughly clean the frying accessories, with hot water and some liquid washing soap using a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the basket in the frying tray properly.

Do not fill the frying tray with oil or any other liquid.






Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.



USING THE APPLIANCE


1. Turn on the power

On Plugging in the appliance, an alarm will sound and the backlight will come on indicating the unit is active and is ready for use. The unit will activate the standby mode after 1 second.


2. Menu selection/Temperature and time adjustment

After plugging in to the standby state, press , the LED displays 180°C and indicates 15 minutes, at this time, you can select from the different menu options for cooking by function button , then touch the START /PAUSE button  to start the cook menu. You can also adjust the time and temperature by using Timer +/- and Temperature +/- button to adjust the suitable cooking time and temperature. (each function program already has a time and temperature by default, see the attached table for details.). Users can adjust the more suitable cooking time and temperature by using Timer +/-  and Temperature +/- button,  as indicated.



When the timer button  is touched, the time on the display flashes, at this time you can increase or decrease the time by rotating the function button. Once the required time has been reached, touch the temperature button as indicated by  and the temperature on the display flashes, at this time you can increase or decrease temperature by rotating the function button,




- A. The temperature control range is 50-230°C, you can touch the temperature button as indicated . The temperature value of the digital screen will flash, press +/- to increase or decrease the temperature, each time of the + / - direction will result in the temperature increasing or decreasing 5°C. At

230°C, further press "+", it will come back to a temperature of 50°C; press "-" direction at 50°C temperature will cycle back to 230°C. In the process of temperature control, temperature digital display will flicker on the screen. To indicate that the temperature has been set as required, it will flicker 5 times.

- B. The time range ranges between 01 to 60 min, touch  when you need to adjust the time, the time value of the digital screen will flash, Press "+" to increase or press "-" decrease time, each time of the + / - direction time will increase or reduce 1 min. At 60 min if you press to "+" direction, the time will cycle back to 01 min and at 01 min, if you press "-" direction, the temperature will cycle back to 60 min. In the process of time control, time digital display will flicker on the screen. To indicate that the required time as been set, it will indicate by flickering 5 times.

3. Start, pause/stop

After selecting function, set the right time and right temperature, touch  to start the appliance, the  start to flicker to indicate the machine is in operation.

During the machine working process, touching the  will result in the machine stop functioning, the  light will stop flickering, and the timer will stop. During the machine working, touch  button will result in the machine stopping with a indicator beep sound and switching to the standby model.


4. Beeps sounds

When the timer winds down to 00 minutes, the cooking process stops, and the buzzer indicates the function is done. While the timer is in operation note that the temperature cannot be changed and the time cannot be readjusted once it has been set.

5. Delay

When the timer winds down to 00 minutes, the heating process stops and the machine enters the standby mode after 1 minute.


6. Lighting control

Touching the light button  during the working brings the inner light on.

Touching the light button again will result in the light switching off.

Opening the cavity door will automatically result in the light coming on and the cooking process suspends.

7. Rotisserie function

Touch the rotisserie key  during the operation will activate the rotisserie function. Touching the key again will switch off the rotisserie function.

8. Loudspeaker Function

Touching the Loudspeaker button, the machine will be mute and the icon lamp light. Press again the button the machine will turn on the speaker. The icon lamps off and the will hear Beeps sounds once

9. DIY

DIY your Time and Temperature
(Temperature range: 50°C ~230°C, time range: 1 minute ~1 hour)

10. Air function:

During cooking period, Adjust you Air fans speed to high or low.

Preset chart			
	Menu	Default time (min)	Default temperature (°C)
FUNCTI ON	Air fry	15	180
	Chicken	30	180
	Rotiss	15	210
	Bagel	3	160
	Bake	15	170
	Roast	10	210
	Pizza	15	200

	Broil	5	210
	Cookies	16	180
	Ferment	90	40
	Dehydrate	480	80
	Keep warm	30	80
	Reheat	3	160

Food function reference for each function pairing:

1. Air fry: Crispy food effects such as fried chicken wings, fried chicken legs, fried fish, etc. Fan on high speed.
2. Chicken: Meat foods that take a longer time such as whole chicken, turkey, etc. Fan on high speed.
3. Rotiss: Grilled skewers. Fan on low speed.
4. Bagel: Larger size pasta such as bread and bagels. Fan on low speed.
5. Bake: Cake category. Fan on low speed.
6. Roast: Large grams of bone-in meat such as steak, chicken chops, and pork chops. Fan on high speed.
7. Pizza: Pizza category
8. Broil: Small grams of bone-in meat such as steak, chicken chops, and pork chops. Fan on high speed.
9. Cookies: Cookies category. Fan on low speed.

CLEANING

Clean the appliance after every use.

1. Remove the mains plug from the wall socket and let the appliance cool down.

Note: *open the door to let the appliance cool down more quickly.*

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the accessories with hot water, some washing liquid soap and a non-abrasive sponge.

You can use a washing liquid to remove any remaining dirt.

1. Clean the inside of the appliance with hot water and a non-abrasive sponge.
2. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer oven does not work	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required Preparation time to switch on the appliance.
The ingredients fried with the air fryer oven is not done.	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer oven	Certain types of the 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 section 'Settings').
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.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 360°C, when you fry greasy ingredients in the air fryer.

Problem	Possible cause	Solution
	The pan still contains greasy residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato 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 coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

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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