

airchef Pro

**Air Frying,
Baking,
Dehydrate &
Much More!**

COOKBOOK



TT-AF014

TurboTronic[®]
Kitchen Electronics

www.zline-world.com



Cook Like Pro

All Welcome to the TurboTronic® airchef Pro recipe book. With this Guide, you will get recipes, tips, tricks, and helpful hints how to operate your new smart cyclonic air fryer oven.

More flavor. Less fat.



Tips

- Be sure to use on a heat resistant and even surface, such as a heatproof mat. Do not place directly on a benchtop. Keep the appliance at Least 30cm away from the wall, furniture, or other flammables.
- Do not overfill the frying basket. Working in smaller batches will give even and faster results.
- Shaking the frying basket during cooking will evenly fry the ingredients.
- The unit preheats quickly, so prep all ingredients before preheating.
- Place ingredients in 1 layer when using the basket for air frying and dehydrating.
- For greasy or battered items in the air fry basket, place the pan underneath it on the wire rack.
- For sheet pan meals, cut ingredients to the same size for optimal results.

360° Circulation

Cyclonic Hot Air System

360° Cyclone air circulates rapidly around food.

Bake food rapidly and evenly, which can reduce 85% oil compared to traditional ovens.



Herb-roasted Turkey

Ingredients

- 2 Turkey Breasts, Trimmed
- 2 Sprigs Rosemary
- 4 Sprigs Thyme
- 1 Sprig Sage
- 4 Cloves Garlic
- 1 Tsp. Sea Salt
- 1 Tsp. Ground Black Pepper
- 3 Tbsp. Olive Oil

Method

1. Chop all the herbs and the garlic and mix with olive oil.
2. Rub the turkey breast with herb mixture and refrigerate for 1 hour.
3. Fold the turkey breasts in half and insert the Rotisserie Shaft and secure with the Forks.
4. Place the turkey into the air fryer oven.
5. Press MENU to choose the CHICKEN function, then START.



Cornish Hens

Ingredients

- 2 Cornish Hens, 1 Tsp. Salt
- 1 Sprig Rosemary, Chopped
- 1 Tsp. Ground Black Pepper
- 1 Tsp. Garlic Powder

Method

1. Mix the salt, pepper, garlic powder, and rosemary in a small bowl.
2. Rub the spices and herbs generously onto the hens.
3. Place the hens on the Rotisserie Shaft and secure the Forks.
4. Tuck the wings and tie to keep in place.



Cheddar Biscuits

Ingredients

- 1 cup flour
- 1 stick butter
- 2 teaspoon Baking Powder
- 0.75 cup buttermilk
- 0.5 cup scallions, chopped
- 0.5 teaspoon seafood seasoning
- 0.25 teaspoon Cayenne powder
- 1.5 cup cheddar, shredded

Method

1. In a bowl, combine flour and butter until pea-size.
2. Add remaining ingredients. Mix.
3. Divide into 16 balls and place on the rack, then put into the air fryer oven
4. Press MENU to choose the BAKE function, then start.



Brown Sugar Glazed Ham

Ingredients

- 1 (3 Lb.) Ham, Cut in Half, Boneless
- 0.25 Cup Pineapple Juice
- 0.5 Cup Brown Sugar
- 0.5 Tsp. Ground Cloves
- 0.5 Cup Mustard

Method

1. In a bowl, mix together the pineapple juice, brown sugar, mustard, and cloves.

Street Nuts

Ingredients

- 1 cup raw cashews
- 1 cup raw almonds
- 0.5 cup honey
- 0.5 cup sugar, plus more for coating
- 1 cup raw peanuts
- 0.5 tsp. cinnamon
- 0.5 tsp. salt

Method

1. Combine all ingredients in a bowl and mix well.
2. Transfer the nuts to the Rotating Basket, then put into air fryer oven.
3. Press MENU to choose the AIR FRY function, add just the cooking time in 15 minutes, then START.
4. Scatter the nuts onto a sheet pan with a dusting of sugar.
5. Sprinkle with more sugar.
6. Allow to cool.
7. Toss in additional sugar if necessary.



French Fries

Ingredients

- 500 grams potatoes
- 1 tablespoon olive oil
- salt to taste

Method

1. Peel the potatoes and slice them length ways into 15mm thick strips. The recommended types of potatoes to use are starch-rich varieties including Kennebec, king Edward, golden delight, or Sebago - can also use sweet



Kale Chips

Ingredients

- 450 grams kale
- 1 tablespoon olive oil
- salt to taste

Method

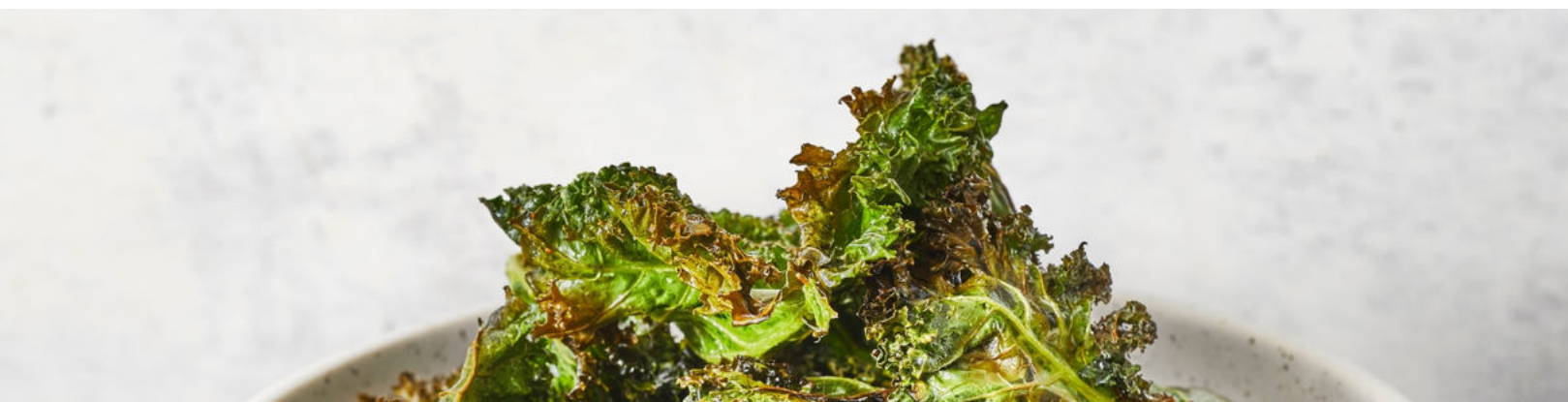
1. Rinse the kale and spin or towel dry. Cut the leaves from the stems. Ensure the kale is completely dry before cooking.
2. Mix the olive oil and salt in a bowl until combined then pour over the kale.
3. Lightly oil the mesh basket and lace the kale into the mesh basket, only filling a single layer of kale.
4. Set the timer for 3-5 minutes and temperature at 190°C.
5. Repeat until all the kale is cooked.
6. Serve.



Dehydrated Fruit slices

Ingredients

- 1 Lemon
- 1 Orange
- 1 Kiwi



Apple Crisps

Ingredients

- 1 pink lady apple
- 2 tablespoons brown sugar
- 1 teaspoon cinnamon

Method

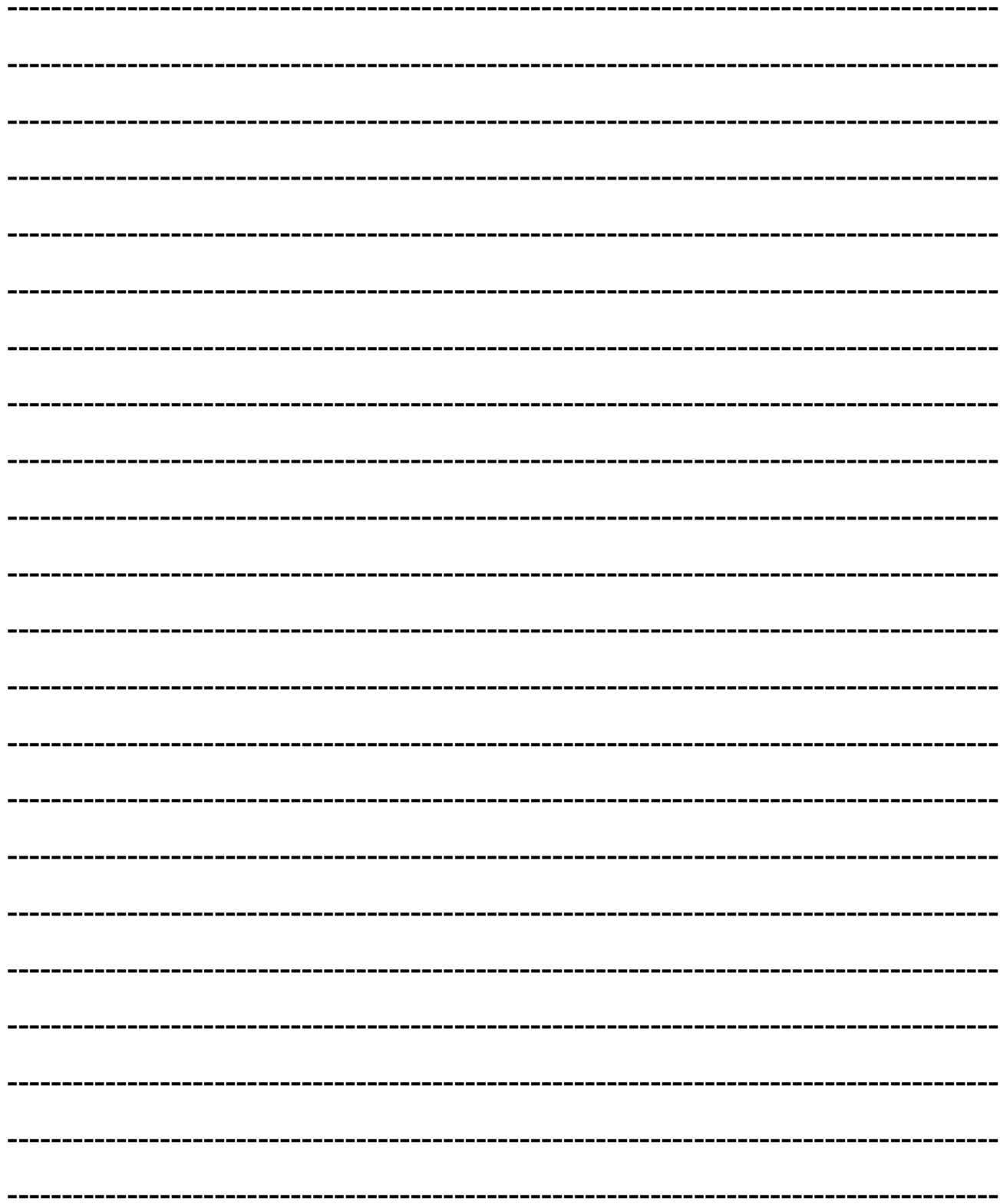
1. Peel and core the pink lady apple. Use a mandolin to cut into thin slices.
2. In a bowl, combine the brown sugar and cinnamon. Add the apple slices and toss to evenly coat.
3. Lightly oil the mesh basket and place the apple slices into the mesh basket.
4. Set the timer for 60 minutes and temperature at 125°C.
5. Allow the apple crisps to cool. Serve or store in an airtight container. Pairs well with almond butter.



Walnut Brownies

Ingredients

- 70 grams pure chocolate
- 50 grams brown sugar
- 1 egg, lightly beaten
- 70 grams unsalted butter
- 1 teaspoon vanilla essence
- 50 grams flour
- 3 tablespoons caramel topping
- 30 grams walnuts, chopped



airchef Pro

PROFESSIONAL AIR FRYER OVEN



Since its launch in Europe, for over 30 years, **TurboTronic®** has been producing the very finest Kitchen and Home electronic. All **TurboTronic®** products are engineered for exceptionally long life and designed to be easy to use as well as to give excellent performance day after day.

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