



AIR FRYER OVEN INSTRUCTION MANUAL

TT-AFO24



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.


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. Contact Consumer Service.

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  or any illuminated FUNCTION button 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  or any illuminated FUNCTION button. Remove the plug from the wall outlet. Do not use or attempt to repair a malfunctioning appliance!
- Contact Consumer Service
6. The cord to this appliance should only be plugged into a 120V 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 protective oven mitts or gloves as well as long-handled utensils as 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 PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

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 DIGITAL AIR FRYER TOASTER OVEN

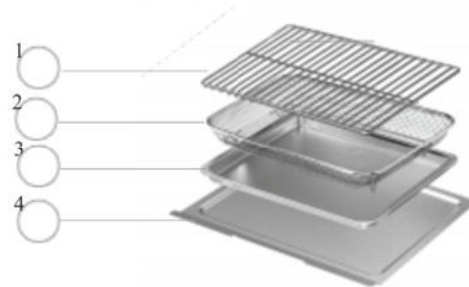
Product may vary slightly from illustration

1. Door Handle
2. Glass Door
3. Lower Heating Elements
4. Upper Heating Elements
5. Touch-Activated Display Control Panel
6. Digital TIME/TEMP Display
7. Crumb Tray (not shown)
8. Convection Fan (not shown)
9. Polarized Plug (not shown)




ACCESSORIES


1. Wire Rack
1. Air Fryer/Dehydrator Basket
2. Bake/Broil Pan
4. Crumb Tray



TOUCH-ACTIVATED DISPLAY CONTROL PANEL




A screen that only shows up when you need it.

The  button and any FUNCTION will illuminate when active and vanish when not in use. Besides 11 preset functions with precision TIME / TEMP control, this Beautiful Digital Air Fryer Toaster Oven offers an adjustable-speed convection fan. No need to hover in the kitchen. When TIME expires, the Toaster Oven turns OFF automatically.

1. 
2. Digital TIME/TEMP Display
3. TIME / TEMP Buttons
4. TIME/TEMP Control Dial
5. AIR FRY Button
6. BROIL Button
7. BAKE Button
8. TOAST/BAGEL Button
9. START/MENU Button
10. WARM
11. PIZZA
12. COOKIES
13. SLOW COOK
14. REHEAT
15. DEHYDRATE






- When the Air Fryer is plugged in, a tone will sound, the control panel will illuminate for 1 second. The  button will illuminate and then pulse slowly on and off. 12:00 will be displayed, and “12” will begin to flash. Use the control dial to adjust hours. After 5 seconds, “00” minutes will flash. Use the control dial to adjust minutes.
- When  is pressed, a tone will sound, and the control panel will illuminate and remain active for 20 seconds.
- Press the  to STOP any operation.


Control dial

- Turn the control dial to manually program the desired cook TIME and/or TEMP.
- Turn the control dial to manually program SLOW COOK from LOW to HIGH.
- Turn the control dial knob right to increase the time and or temperature settings
- Turn the control dial knob left to decrease the time and or temperature setting.


AIR FRY

- When AIR FRY is pressed, a tone will sound. 200°C TEMP and 25 minutes TIME will alternate every 5 seconds on the display.
- Press TIME, then turn the control dial right to increase or left to decrease AIR FRY TIME in 1 minute increments.
- Press TEMP, then turn the control dial right to increase or left to reduce AIR FRY TEMP in 5 degree increments.
- Press and hold both TIME and TEMP buttons to adjust fan speed.
- Press START/MENU to begin operation.
- Press  to stop AIR FRY and return to standby mode.


BROIL

- When BROIL is pressed, a tone will sound. 30 minutes will appear on the display.
- Press TIME, then turn the control dial right to increase or left to decrease BROIL TIME in 1 minute increments.
- Press and hold both TIME and TEMP buttons to adjust fan speed.
- Press START/MENU to begin operation.
- Press  to stop BROIL and return to standby mode.


BAKE

- When BAKE is pressed, a tone will sound. 175 °C TEMP and 30 minutes TIME will alternate every 5 seconds on the display.
- Press TIME, then turn the control dial right to increase or left decrease to BAKE TIME in 1 minute increments.
- Press TEMP, then turn the control dial right to increase or left reduce to BAKE TEMP in 5 degree increments.
- Press and hold both TIME and TEMP buttons to adjust fan speed.
- Press START/MENU to begin operation.
- Press  to stop BAKE and return to standby mode.


TOAST/BAGEL

- When TOAST/BAGEL is pressed, a tone will sound and TOAST L4 (MEDIUM) toast shade will be displayed.
- Press and hold the TOAST/BAGEL button to change to BAGEL L4 (MEDIUM) toast shade.
- In either TOAST or BAGEL mode, turn the control dial right to increase or left to decrease toast shade from L1 LIGHT to L7 DARK.
- Press START/MENU to begin operation.
- Press  to stop TOAST/BAGEL and return to standby mode.


WARM

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- Press the START/MENU button, both TIME and TEMP buttons will illuminate. A tone will sound. 75 °C will appear on the display.
 - Press TIME, then turn the control dial right to increase or left to reduce to BAKE TIME in 1 minute increments.
 - Press TEMP, then turn the control dial right to increase or left to reduce BAKE TEMP in 5 degree increments.
 - Press START/MENU to begin operation.
 - Press  to stop WARM and return to standby mode.


PIZZA

- Press the START/MENU a tone will sound, both TIME and TEMP buttons will illuminate. Turn the control dial until PIZZA is illuminated. A tone will sound. 175 °C will appear on the display.
- Press TIME, then turn the control dial right to increase or left to decrease PIZZA TIME in 1 minute increments.
- Press TEMP, then turn the control dial right to increase or left to reduce PIZZA TEMP in 5 degree increments.
- Press START/MENU to begin operation.
- Press  to stop PIZZA and return to standby mode.


COOKIES

- Press the START/MENU button a tone will sound, both TIME and TEMP buttons will illuminate. Turn the control dial until COOKIES is illuminated. A tone will sound. 175 °C will appear on the display.
- Press TIME, then turn the control dial right to increase or left to decrease COOKIES TIME in 1 minute increments.
- Press TEMP, then turn the control dial right to increase or left to reduce COOKIES TEMP in 5 degree increments.
- Press START/MENU to begin operation.
- Press  to stop COOKIES and return to standby mode.


SLOW COOK

- Press the START/MENU button a tone will sound, both TIME and TEMP buttons will illuminate. Turn the control dial until SLOW COOK is illuminated. A tone will sound. HI will appear on the display.
- Press TIME, then turn the control dial right to increase or left to decrease SLOW COOK TIME in 30 minute increments.
- Press TEMP, then turn the control dial right to to high setting.
- Press START/MENU to begin operation.
- Press  to stop SLOW COOK and return to standby mode.

REHEAT

- Press the START/MENU button a tone will sound, both TIME and TEMP buttons will illuminate. Turn the control dial until REHEAT is illuminated. A tone will sound. 175 °C will appear on the display.
- Press TIME, then turn the control dial right to increase or left to decrease REHEAT TIME in 1 minute increments.
- Press TEMP, then turn the control dial right to increase or left to reduce REHEAT TEMP in 5 degree increments.
- Press START/MENU to begin operation.
- Press  to stop REHEAT and return to standby mode.

DEHYDRATE

- Press the START/MENU a tone will sound, both TIME and TEMP buttons will illuminate. Turn the control dial until DEHYDRATE is illuminated. A tone will sound. 50 °C will appear on the display.
- Press TIME, then turn the control dial right to increase or left to decrease DEHYDRATE TIME in 30 minutes increments.
- Press TEMP, then turn the control dial right to increase or left to reduce DEHYDRATE TEMP in 5 degree increments.
- Press START/MENU to begin operation.
- Press  to stop DEHYDRATE and return to standby mode.

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 BROIL.
3. The center shelf position is commonly used for AIR FRY, TOAST, BAGEL, PIZZA, COOKIES and DEHYDRATE.
4. Use the lower shelf position for BAKE, ROAST, REHEAT and WARM.

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

WEIGHT / SIZE RESTRICTIONS

1. This Toaster Oven can cook up to a 4 lbs. chicken or turkey and up to a 5 lbs. roast.
2. We suggest that you periodically check cooking progress with a meat thermometer.

BAKE/BROIL ASSEMBLY

1. Place the wire rack, feet side down, into the bake/broil pan to create the BAKE/BROIL ASSEMBLY. (Figure 1)

WARNING : NEVER place aluminum foil on top of the bake/broil pan. This traps grease and can cause a fire.

COOKING CONTAINERS

- Both the air fryer/dehydrator basket and the bake/broil pan included with the Toaster Oven are suitable for cooking items such as cookies, rolls, biscuits, nachos and hot appetizers.
- A variety of standard baking dishes, such as an 8" x 12" casserole, any 8" or 9" round or square cake pan, a 12-cup muffin pan, 1 and 2 quart round, square, or rectangular casserole dishes may be used for cooking many different foods.
- Choose bakeware made of either metal or glass/ceramic without lids.
- Dark or dull pans absorb heat faster; foods will bake more rapidly, and crust will brown more easily than in shiny bake pans.
- Check package directions on the container or contact the ovenware manufacturer to determine the container's suitability for use in a Toaster Oven.
- Do not use oven roasting bags in this Toaster Oven, as they may come in contact with the heating elements.

CAUTION: Do not use glass covers on baking pans. If using a glass or glass - ceramic baking container, make sure it is at least 1 inch away from the upper heating element.

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. Carefully unpack the Toaster Oven and accessories. Remove all packaging materials from the inside of the Toaster Oven. Remove any labels from the outer surfaces.
2. 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.

3. To avoid scratching, marring, or discoloration, do not store anything on top of the Toaster Oven during operation.

4. 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.

5. Do not use abrasive cleaners.

6. To ensure that the Toaster Oven is free from oils used in manufacturing, it is necessary to operate the unit once, empty.

7. Make sure the crumb tray is in place in the bottom of the Toaster Oven.

8. Following the detailed OPERATION instructions, empty

Toaster Oven and BAKE


for 30 minutes to

prepare Toaster Oven

for use.




OPERATION

NOTE: To turn the audible tones OFF, press and hold both the AIR FRY and the BROIL button for 3 seconds. The  SOUND OFF icon is displayed next to the TIME on the control panel. Press both buttons again to turn the sound on.

CAUTION: NEVER use plastic containers in the Toaster Oven.


CAUTION: Do not to place anything on top of the Toaster Oven.

1. When the Toaster Oven is plugged in, a tone will sound, the  button will illuminate and then pulse slowly on and off.

2. Open the glass door.

3. Before use, always make sure the crumb tray is in place in the bottom of the Toaster Oven. Always use the bake/broil pan assembly to decrease spattering. (Figure 1.)

4. Slide the wire rack onto the desired shelf position. Add food. Close the glass door.

5. Press the pulsing  . A tone will sound as the control panel illuminates and remains active for 20 seconds.

6. Press any FUNCTION button: AIR FRY, BROIL, BAKE, or TOAST/BAGEL to activate .

7. To access WARM, PIZZA, COOKIES, SLOW COOK, REHEAT or DEHYDRATE FUNCTIONS, Press the START/MENU button a tone will sound , both TIME and TEMP buttons will illuminate. Turn the control dial until the desired FUNCTION is illuminated.

8. To change any default FUNCTION settings, press either TIME or TEMP button; then turn the TIME/TEMP control dial until the desired TIME and TEMP are displayed.

9. Press START/MENU to begin operation. The default TIME and TEMP will alternate on the digital display. TIME will begin to count down.

10. When the remaining TIME reaches 0:00, 3 tones will sound and the Digital Air Fryer Toaster Oven will automatically turn OFF.

CAUTION: Do not touch the hot Toaster Oven or any part of the hot Toaster Oven without wearing oven mitts.

11. Open the glass door. Use a meat thermometer if necessary to check for doneness. Extend cook TIME if needed.

WARNING: DO NOT LEAVE THE TOASTER OVEN UNATTENDED WHILE USING AIR FRY, BROIL, or TOAST.

12. Unplug when not in use and allow the Toaster Oven to cool completely before cleaning.

PRESET TIMES AND TEMPS

FAN FUNCTION	TEMP			TIME			CONVECTION FAN SPEED		
	Default	Min	Max	Default Time	Min Time	Max Time	Default	Min	Max
Air Fryer	200°C	90°C	230°C	25 mins	1 min	1 hour	3 High	1 Low	3 High
Broil	230°C			30 mins	1 min	1 hour	3 High	Off	3 High
Bake	175°C	75°C	230°C	30 mins	1 min	2 hour	Off	Off	3 High
Reheat	175°C	75°C	230°C	15 mins	1 min	1 hour			
Slow Cook	HIGH	LOW	HIGH	4 hrs	2 hrs	12 hrs	3 High	Off	3 High
Slow Cook	LOW			6 hrs	4 hrs	72 hrs	3 High	Off	3 High
Toast	L4			L4 Medium	L1 Light	L7 Dark			
Bagel	L4			L4 Medium	L1 Light	L7 Dark			
Cookies	175°C	75°C	230°C	11 mins	1 min	1 hour			
Pizza	175°C	175°C	230°C	16 mins	1 min	1 hour			
Warm	75°C	65°C	95°C	1.5 hrs	1 min	2 hrs			
Dehydrate	50°C	30°C	80°C	8 hrs	1 min	72 hrs	3 High		

CONVECTION FAN CONTROL

1. AIR FRY, BROIL, and BAKE FUNCTIONS feature a variable 3-speed convection fan.
2. To select or change the convection fan speed, press and hold both TIME and TEMP buttons for 3 seconds. 2 tones will sound and FAN SPEED 1, 2, or 3 will appear in the display.
3. Turn the control dial right to increase or left to decrease SPEED as needed. See Preset TIMES & TEMPS for 3-fan speeds.

AIR FRY, BROIL, BAKE, TOAST/BAGEL

AIR FRY

NOTE: AIR FRY defaults to Convection Fan Speed 3 HIGH which may be lowered when air frying delicate foods such as fish or some fruits/vegetables.

NOTE: The Convection Fan cannot be turned OFF during AIR FRY.

1. ALWAYS use the mesh Air Fryer/Dehydrator Basket when AIR FRYING.
2. Intense heat and maximum fan power ensure browned and crispy results with a minimum or no oil.

IMPORTANT! When air frying fatty foods (such as chicken wings or pork ribs), use the roasting pan instead of the air fry/dehydrator basket to prevent oil from dripping onto the heating elements. Discard excess oil as necessary.

NOTE: Always turn food halfway through AIR FRY time. To speed up browning, brush lean cuts of meat, chicken and fish with oil or melted butter.

3. When cooking is finished, always wear protective oven mitts to pull the wire rack out from the Toaster Oven. Be careful when removing foods from the back of the wire rack. The inside of the Toaster Oven is very hot. Close glass door.
4. As a general rule, depending on the food and amount to be cooked, recipe or packaged foods, suggested cook TIMES may have to be reduced slightly. Always check food halfway through cook time to determine final cook TIME and TEMP.
5. Always check cooking progress after TIME has expired.

CONVECTION BROIL / BROIL

NOTE: BROIL defaults to Convection Fan Speed 3 HIGH. When browning cheeses, breadcrumbs, or sugary marshmallows, use the convection fan control to turn fan OFF if convection BROIL is not needed. .

1. BROIL tender cuts of meats or marinated meats, chops, poultry or fish, fruits and vegetables. Use the bake/broil assembly so that juices and/or fat will drip into the pan to decrease spattering while broiling.

WARNING: NEVER place aluminum foil on top of the bake/broil pan. This traps grease and can cause a fire.

2. BROIL TIME is determined by the desired doneness and the distance between the food and the element.

IMPORTANT: Turn and check food halfway through BROIL time.

AIR FRY / CONVECTION BROIL COOKING CHART

Times are estimated and based on average sizes and weights.

ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.

NOTE: Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying TEMP and TIME as necessary to suit your taste.

NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

VEGETABLES

FOOD	TEMP	AIR FRY/BROIL Time
Asparagus	205 °C	5 - 7 minutes
Broccoli Florets (roasted)	205 °C	6 - 10 minutes
Brussels Sprouts	190 °C	12 - 15 minutes
Cauliflower Florets (roasted)	205 °C	6 - 10 minutes
Corn on the Cob	200 °C	6 - 8 minutes
Eggplant, 1-1/2-inch cubes (roasted)	205 °C	15 minutes
Fennel, fresh, chopped	190 °C	10 - 13 minutes
French Fries, (fresh, soaked, 1/4 to 1/3- in.)	205 °C	16 - 20 minutes
Mushrooms, sliced	205 °C	5 minutes
Peppers, bell, 1-inch chunks	190 °C	10 minutes
Peppers, jalapeno, poblano (roasted)	190 °C	10 minutes
Potatoes, 1-inch cubes	205 °C	12 - 14 minutes
Potatoes, whole	205 °C	40 minutes
Root Vegetables, 1/2-in. chunks (roasted)	205 °C	15 - 20 minutes
Sweet Potatoes, whole	190 °C	30 - 35 minutes
Zucchini, 1/4-inch discs	205 °C	12 - 17 minutes

BEEF

FOOD	TEMP	AIR FRY/BROIL Time
Hamburgers, 1/4 lb. (up to 4)	180 °C	12 – 16 minutes
Hot Dogs /Sausages	180 °C	10 – 15 minutes
Meatloaf, 1 lb.	180 °C	35 – 40 minutes
Steak	180 °C	8 – 12 minutes
Beef Tenderloin, 1 lb., rare	180 °C	16 minutes
Beef Tenderloin, 1 lb., medium	180 °C	18 minutes

CHICKEN

FOOD	TEMP	AIR FRY/BROIL Time
Chicken Breast, boneless, skinless	180 °C	10 – 15 minutes
Chicken Pieces	180 °C	20 - 30 minutes
Chicken Tenders/Fingers, battered	180 °C	13 - 15 minutes
Chicken Wings	180 °C	20 minutes

PORK AND LAMB

FOOD	TEMP	AIR FRY/BROIL Time
Bacon, thick cut	205 °C	8 – 10 minutes
Ham, precooked, boneless, 3 lb.	150 °C	1 hour
Lamb Loin Chops, 1-inch thick	205 °C	8 – 12 minutes
Pork Chops, 1-inch thick	190 °C	10 – 14 minutes

FISH AND SEAFOOD

FOOD	TEMP	AIR FRY/BROIL Time
Catfish Fingers (thawed, battered)	205 °C	10 - 15 minutes
Shrimp (thawed, battered)	160 °C	12 minutes
Shrimp (thawed, sauced)	160 °C	5 - 8 minutes

FROZEN FOODS

FOOD	TEMP	AIR FRY/BROIL Time
Cheese Sticks (frozen)	175 °C	6 – 9 minutes
Chicken Nuggets (frozen)	180 °C	10 - 15 minutes
Fish Sticks (frozen)	205 °C	12 – 18 minutes
French Fries, thick (frozen) 4 cups	205 °C	17 – 21 minutes
French Fries, thin (frozen) 4 cups	205 °C	15 – 17 minutes
Meatballs, 1-inch	190 °C	7 - 9 minutes
Onion Rings (frozen)	180 °C	12 – 16 minutes
Pizza, frozen, 7-in. x 8-in.	180 °C	12 - 15 minutes

DESSERTS

FOOD	TEMP	AIR FRY/BROIL Time
Apple Turnovers	205 °C	10 minutes
Cake	175 °C	25 minutes

USDA COOKING GUIDELINES

The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 63°C. Pork should be cooked to an internal temperature of 71°C and poultry products should be cooked to an internal temperature of 77°C - 82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 74°C.

Bake

NOTE: BAKE defaults to Convection Fan Speed OFF. If CONVECTION BAKE is needed, use the convection fan control to turn fan to Speed 3 HIGH, 2 MEDIUM, or 1 LOW.

NOTE: ROAST is a term often applied when using the BAKE or CONVECTION BAKE to cook meats.

1. Use the convection fan control to turn the fan ON. Use BAKE or CONVECTION BAKE to bake casseroles, cakes, cookies, pies, biscuits, poultry, beef, pork, etc.
2. CONVECTION BAKE/ROAST seals in juices, promotes browning and may shorten cook time without turning and basting.
3. To ROAST meats or fish, use the bake/broil assembly. Place meats or fish onto the bake/broil assembly. Juices and/or fat will drip into the pan and decrease spattering while roasting. (Figure 1.)

4. Use the bake/broil pan alone to bake foods such as biscuits, cookies, or hot appetizers. When using your own baking dish, slide the wire rack onto the center or lowest shelf position. Carefully center baking dish directly on wire rack and close the glass door.
CAUTION: Make sure any baking dish is at least 1 inch away from the upper heating element.

TOAST/BAGEL

1. Press and hold the TOAST/BAGEL button to change to from TOAST to BAGEL and back to TOAST.
2. Slide the wire rack into the center shelf position and arrange bread, muffins, frozen waffles, frozen toaster pastries, prepared toaster foods, etc.
3. When toasting bagels, English muffins or toaster food, place cut-side-up on the wire rack. (Figure 2.)
4. High heat sears the topsides of bagels, while warming the insides. Use BAGEL to toast English muffins or thick sliced specialty breads which require only the top side to be toasted.

NOTE: When toasting frozen breads, bagels, or toaster foods, increase shade setting by 1 Level.

Warm, Pizza, Cookies, Slow Cook, Reheat, Dehydrate

1. Press and hold the START/MENU button, a TEMP buttons will illuminate. tone will sound, both TIME and
2. Turn the control dial until the desired on the display.

Warm FUNCTION is illuminated

Maintains hot foods for up to 2 hours at 75 °C , the recommended temperature to prevent bacterial growth. TEMP can be programmed fro 65 °C to 90 °C .

PIZZA

1. This Toaster Oven accommodates any 12-inch (or smaller) fresh or frozen pizza.
2. When cooking prepared pizza, fresh or frozen, remove all packaging, including cardboard, plastic, paper, or other flammable materials before placing the pizza in the Toaster Oven. When baking fresh pizza, lightly oil bake/broil pan and sprinkle lightly with cornmeal to make removing the baked pizza easier.
3. **WARNING:** Never cook pizzas directly on the wire rack as melted cheese and other ingredients may fall onto the heating elements and create a potential fire risk.
3. Depending on the depth of the pizza, slide the wire rack and bake/broil pan onto the center or lower shelf position. Carefully center pizza pan directly on the wire rack.

CAUTION: Make sure the pizza is at least 1 inch away from the upper heating element.

WARNING: NEVER place aluminum foil on top of the bake/broil pan. This traps grease and can cause a fire.

Cookies

1. The Toaster Oven's flexibility and pinpoint accuracy makes it perfect for baking a wide variety of cookie types – scratch-made, fresh, refrigerated or frozen cookie doughs, biscuits, cinnamon or crescent rolls can all be used to produce fabulous results.

NOTE: The amount of dough per cookie or the thickness of the cookie many also vary the cook time.

2. Place the bake/broil rack into the center shelf position.

WARNING: NEVER place aluminum foil on top of the bake/broil pan. This traps grease and can cause a fire.

SLOW COOK

The Digital Air Fryer Toaster Oven can accommodate up to an 8 x 12-inch casserole dish.

REHEAT

The Digital Air Fry Toaster Oven is great for reheating your favorite dishes and leftover meals.

Dehydrate

1. ALWAYS use the mesh Air Fryer/Dehydrator Basket when DEHYDRATING. Precise low temperatures dry out foods evenly without cooking or overheating

2. DEHYDRATE combines low, steady heat with steady convection fan power.

3. Your Toaster Oven's automated drying makes home dehydration both simple and rewarding and ensures healthy, safe, preservative-free results.

NOTE: Turn food halfway or several times during DEHYDRATE time.

Figure 1 Figure 2



FUNCTION HINTS

AIR FRY

- Always check food halfway through cooking time to determine final cook time and temperature.
- Always pat food dry before cooking to encourage browning and avoid excess smoke.
- For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes. Spray with oil before air frying.
- Spray olive oil or vegetable oil works best as oil is distributed evenly and less oil is needed.
- Arrange breaded food in the air fryer/dehydrator basket so that food is not touching to allow air flow on all surfaces.

- Do not overfill air fryer/dehydrator basket with food. **NEVER** fill air fryer/dehydrator basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 3 cups of food to the air fryer/dehydrator basket.

BROIL/CONVECTION BROIL

- CONVECTION BROIL is used for thinner, tender cuts of meats.
- Dry marinated meats and fish before broiling. ALWAYS pat meat dry to reduce smoke and promote brownness during broiling.
- To speed up browning and add lusciousness, brush lean cuts of meat, chicken and fish with oil or melted butter.
- Trim excess fat from meat and score edges to prevent curling.
- Thaw frozen meats and fish before broiling.
- BROIL TIME is determined by the desired doneness and the distance between the food and the upper heating elements. Always use a meat thermometer.

BAKE

- When using CONVECTION BAKE, lower the bake recipe temperature by 10 °C to a minimum of 150 °C when baking cakes, pies, cookies, and bread.
- Shelf position will depend on the size of the food being prepared. It is important to place your food as close to the center of the Toaster Oven as possible to ensure even cooking.
- Dark or dull pans absorb heat faster; foods will bake more rapidly, and crust will brown more easily than in shiny bake pans.
- Choose bakeware made of metal, ovenproof glass, and ceramic.
- Check package directions to determine if the container is suitable for use in a conventional or toaster oven.

TOAST/BAGEL

- **WARNING:** Use extra caution when toasting pastry items with runny-type frosting or open fillings.
- When toasting more than one bagel, use halves of similar size, thickness and freshness.
- Stale bagels, thin bagels or sweet bread products, such as tea cakes and fruit loaf, brown much more quickly than ordinary bread, so reduce toasting time.

PIZZA

NOTE: If package directions do not list convection cooking times, lower the TEMP 50°F and monitor cooking progress carefully.

- The versatility of this digital Toaster Oven allows you to cook a wide variety of pizzas: fresh or frozen pizza; thin crust, stuffed or deep dish perfectly every time.
- Use the TIME and TEMP controls for consistent and precision baking results.

DEHYDRATE

- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing that requires disassembly other than cleaning must be performed by a qualified appliance repair technician.

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

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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