



AIR FRYER GRILL INSTRUCTION MANUAL



TT-AG700

www.zline-world.com



Thank you for choosing **DIGITAL AIR FRYER GRILL** by **TurboTronic®**.

Enjoy easy home cooking, produces nutritious healthy food in a convenient and consistent fashion. Grill like a pro with Cyclonic Air Technology – a powerful fan circulates temperatures up to 260°C around food for even cooking and all-around searing. Food cooks quickly and evenly, with no need to flip.

This air fryer Grill 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 60°C – 250°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 an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING.**
Allow to cool before cleaning or handling, putting on or taking off parts.
3. Do not touch hot surfaces. Use handles or gloves.
4. To protect against electric shock, do not place any part of the Digital Air Fryer Oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or has been dropped in water. Return the Air Fryer Oven to the store or retailer where purchased for examination or repair or adjustment.
7. The use of accessory attachments not recommended may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place Air Fryer Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Air Fryer Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing Air Fryer Oven accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other

than manufacturer's recommended ovenproof accessories in this Air Fryer Oven.

15. Do not place any of the following materials in the Air Fryer Oven: paper, cardboard, plastic and similar products.
16. Do not cover drip tray or any part of the oven with metal foil. This will cause overheating of the oven.
Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer Oven, as they may involve a risk of fire or electric shock.
17. A fire may occur if the Air Fryer Oven is covered or touching flammable materials such as curtains, draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
19. Do not attempt to dislodge food when the Air Fryer Oven is plugged into electrical outlet.
20. Warning: To avoid possibility of fire, NEVER leave Air Fryer Oven unattended during use.
21. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
22. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Digital Air Fryer Oven to its fullest, so that you will achieve consistent, professional results.

UNIT SPECIFICATIONS





Model No.	Supply Power	Power	Capacity	Display
TT-AG700	220-240V, 50Hz	1600W-1800W	6.3L	LED Touch Screen

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use.

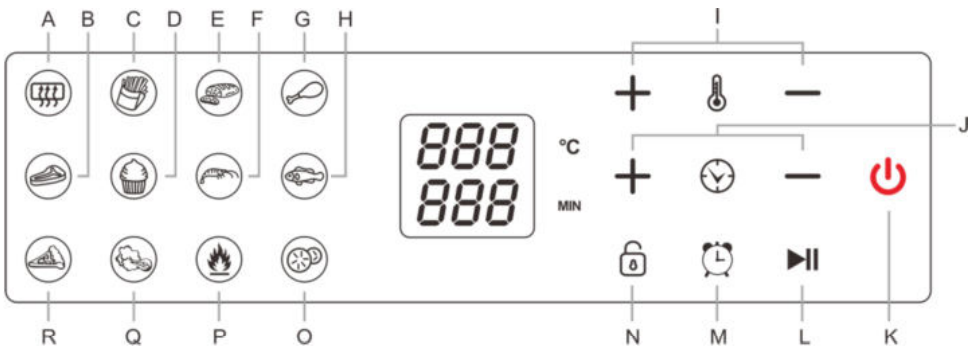
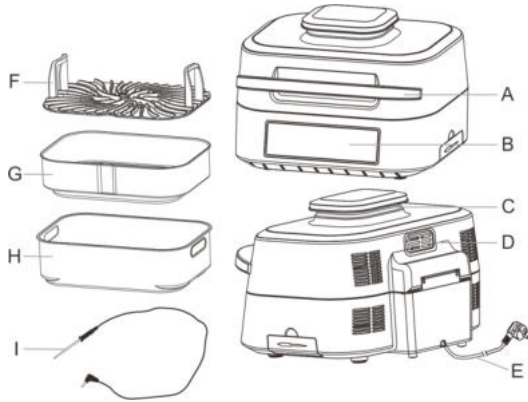
If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

FOR HOUSEHOLD USE ONLY
NOT INTENDED FOR COMMERCIAL USE

	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.

General description

- A:** Handle
- B:** Control Panel
- C:** Top Cover
- D:** Vent windows
- E:** Power cord
- F:** Vent windows
- G:** Basket
- H:** Oil Tray
- I:** Thermometer



- A:** Pre-heat
- B:** Steak
- C:** French fries
- D:** Cake
- E:** Meat
- F:** Shrimp
- G:** Drumsticks

- H:** Fish
- I:** Temperature
- J:** Timer
- K:** Power
- L:** Start
- M:** Reservation
- N:** Lock

- O:** Dry fruits
- P:** Barbecue
- Q:** Vegetable
- R:** Pizza

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 basket, 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.
- 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.

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- 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 frying tray 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 basket, and frying tray, 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. Power on

Plug in, there is BEEPS sounds. Light up. 1 seconds will be back to standby

mode: all light will be off expect  .

2. Menu/Temperature/Time selection











Plug in, it is at the standby mode. press  , default temperature and default time of the Program are 180°C, 15 min respectively, at that time you can adjust the time and temperature freely by using Time +/- and Temperature +/- button.



You can also press any function icons to cook different food. When press the function icon, the lights flickered, then press  unit start to work. Every function has its own default time and temperature (As shown in the table). Customer can adjust the time and temperature freely by using Time +/- and Temperature +/- button.

(1). The temperature control range is 50-230°C, every click on the + / - temperature will increase or reduce 10°C. At 230°C, press the "+", will loop back to a temperature of 50°C, at 50°C, press the "-", temperature will cycle back to 230°C. In the process of temperature control, temperature digital display will flicker on the screen (not flashing during working), after flickering 3 times, the temperature has been done of setting;

(2). The adjusting time range is 01 to 60 mins. every click on the + / - time will increase or reduce 1 min. At 60 min if you press "+", the time will cycle back to 01 min. At 01 min, if you press "-", the temperature will cycle back to 60 min. In the process of time control, time digital display will flicker on the screen (not flashing during working), after flickering 3 times, the time has been done of setting.





Menu table


Program Logistics			
	Menu	Default Time (Min)	Default Temperature (°C)
function	 Pre-Heat	3	180
	 French Fries	18	200
	 Meat	12	200
	 Drumsticks	20	200
	 Steak	12	180
	 Cake	25	160
	 Shrimp	8	180
	 Fish	10	180
	 Pizza	12	180
	 Vegetables	10	160

	Barbecue	20 (1~30)	220
	Dry Fruits	4 hours (1~12)	60


Caution: Do not touch the pan during and about 30mins after use, as it gets very hot. Only hold the pan by the handle.

3. Start, pause/stop


After select function, set the right time and right temperature, press  , the  start to flicker, after BEEPS sounds, machine start to work. During the machine working, press  , after BEEPS sounds, machine stop working, 


stop flickering. During the machine working, press  , after BEEPS, machine stop working, and machine back to standby mode.

4. Child lock

When the machine is starting up, press and hold  for 5 seconds, after BEEPS sounds, all keys are locked and cannot be pressed.

5. Reservation

After the machine is started, the function, time and temperature are set, press  , then touch time button to press +/- to adjust the time you need to appoint.

Finally press  . The machine will start working after the set time and stops after the work is completed.

6. New thermometer

THERMOMETER: The Smart Thermometer enable you to achieve the perfect doneness from rare to well, Do it all at a touch of a button with no more guesswork & no more over or under cooking.

STEP 1 Setup Remove magnetic storage compartment from unit. Note: The storage compartment is magnetic and can be placed on either side of the unit. Unwind cord and remove thermometer. Plug thermometer into the socket of the right side of the control panel

STEP 2 Thermometer Placement Press the START/STOP button to begin preheating. Wait until unit is fully preheated before adding food. Insert thermometer in protein using the guide on the front page.

STEP 3 Add Food Once unit has preheated, Add the food with thermometer grip fully inside the unit, and close hood over cord to begin cooking

Noted:

- (1). During working, you can lift the cover, machine stop working, and you can check cooking result or add more food, machine continue to work on the program if close the cover.
- (2). Power cut or unplug during working, machine stop working, all light off, machine continue to work on the program when power on or plug in again.

8. End of program

Heating element stop working when working time is done, show 00 min, motor continues to work, buzzer warning. motor continues to work 1 min, cooling machine, then machine enter the standby mode.

Operation step

1. Put the mains plug in an earthed wall socket.
 2. Put the ingredients into the basket and put basket in frying tray
 3. Put the frying tray in the right position. Choose function from menu and press START/PAUSE to start cooking.
 4. **Screen display** will show temperature and time. Temperature is the setting temperature and time is remain working time
The function we have selected is flicker
 5. Some foods require to be turned over during frying. You can lift the cover, turn over the food and add seasoning, then close the cover. The machine will continue to work.
- Caution: Hot! Do not touch the grill, basket and tray.**
6. When you hear the timer bell, the set preparation time has elapsed. Take out the food with a clip and place it on a bowl or onto a plate.

Note: When using the Health Fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the Health Fryer.

Settings

Except the preset menu, you also can use this air fryer to make other foods by setting the time and temperature. This table below helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air Technology instantly reheats the air inside the appliance, pulling the frying tray briefly out of the appliance during hot air frying barely disturbs process.

Tips:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimized the end result and can help prevent unevenly fried ingredients.
- You can coat fresh potatoes with a little oil for a crispy result. Fry your ingredients in the air fryer within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients by setting the temperature to 150°C and the timer to about 10 minutes.

	Time (min.)	Temperature(°C)	Shake	Extra information
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Potatoes & fries

Thin frozen fries	12-16	200	Shake	
Thick frozen fries	12-20	200	Shake	
Home-made fries (8x8mm)	18-25	180	Shake	add 1/2 tbsp of oil
Home-made potato wedges	18-22	180	Shake	add 1/2 tbsp of oil
Home-made potato cubes	12-18	200	Shake	add 1/2 tbsp of oil
Rösti	15-18	180		
Potato gratin	18-22	180		

Meat & Poultry

Steak	8-12	180		
Pork chops	10-14	180		
Hamburger	7-14	180		
Sausage roll	13-15	200		
Drumsticks	18-22	180		
Chicken breast	10-15	180		

Snacks

Spring rolls	8-10	200	Shake	Use oven-ready
Frozen chicken Nuggets	6-10	200	Shake	Use oven-ready
Frozen fish fingers	6-10	200		Use oven-ready
Frozen Bread-crumbed cheese snacks	10	200		Use oven-ready
Stuffed vegetables	10	160		Use oven-ready

Note: Add 3 minutes to the preparation time before you start frying if the appliance is cold

Making home-made fries

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from collecting at the bottom of the frying tray.

6. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

The frying tray, basket and the inside of the appliance have a non-stick coating. Do not

use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

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

Note: Remove the frying tray to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the frying tray and basket with hot water, some washing liquid soap and a non-abrasive sponge.

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

Note: The frying tray and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, or at the bottom of the frying tray, fill the frying tray with hot water and with some washing liquid soap. Put the basket in the frying tray and let the frying tray and the basket soak for approximately 10 minutes.

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 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 are 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.	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.
I cannot slide the pan into the appliance properly.	There is too much food in the basket.	Do not fill the basket beyond the Max amount indicated in the table on the earlier page.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 180°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.
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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.

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