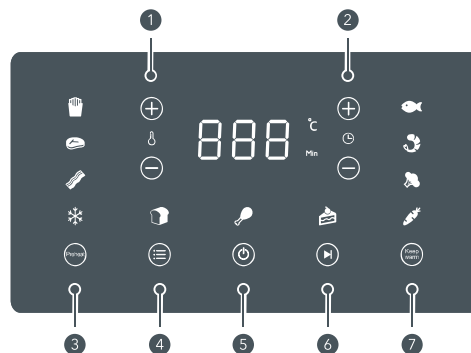




Start Your Cooking Adventure

TAOTRONICS AIR FRYER PREMIUM 6 QUART

TT-AF001
Quick Start Guide

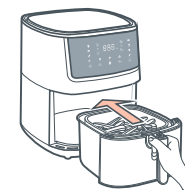


- 1 Temperature +/-
- 2 Time +/-
- 3 Preheat
- 4 Cooking Mode
- 5 Power ON/OFF
- 6 Start/Pause
- 7 Keep Warm

DEFAULT SETTING	 Preheat (200°C & 5min)	 Keep Warm (75°C & 6min)
PRESET MENU	 Frozen French Fries (200°C & 15min)	 Steak (200°C & 8min)
 Bacon (160°C & 8min)	 Unfreeze (70°C & 5min)	 Bread (160°C & 8min)
 Chicken (190°C & 25min)	 Dessert (150°C & 30min)	 Seafood (175°C & 8min)
 Shrimp (185°C & 6min)	 Vegetables (140°C & 10min)	 Root Vegetables (200°C & 12min)



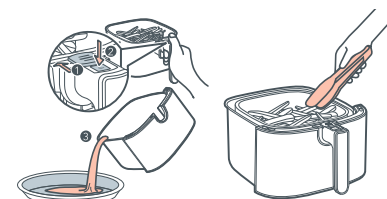
1. Tap **Power Button** to power on. Tap **Preheat Button** to preheat, adjust temperature and time. Tap **Start Button** to start preheating.



2. After preheating, put in ingredients, push the frying basket back into the air fryer.



3. After preheating, put in ingredients, push the frying basket back into the air fryer. Repeatedly tap **Menu Button** to select the cooking menu as desired. Adjust cooking time and temperature, press **Start Button** to start cooking.



4. After cooking finished, pull the frying pan out, remove the frying basket. Empty the fried food and drain oil or fat collected in a pan.



COOKING TIME & TEMPERATURE

Food Tips

1. To cook evenly, do not overfill the basket and shake once or more halfway through cooking.
2. To make cakes, pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.
3. To make food crispier, you can spray or brush a small amount of oil.
4. Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.



French Fries

Thin-cut Fries	190°C & 25-30min
Thick-cut Fries	190°C & 25-30min
Potato Wedges	190°C & 25-30min
Frozen Fries	200°C & 15min



Steak

Medium Rare	200°C & 6min
Medium	200°C & 8min
Well Done	200°C & 10min



Desserts

Cupcakes	120°C & 40min 140°C & 12min
Cakes	120°C & 25min 140°C & 10min
Soufflé	150°C & 15min



Seafood

Salmon Fillet	175°C & 8min
Fish Nuggets	175°C & 10-15min
Tilapia	185°C & 8min



Bacon

Thin-cut Bacon	160°C & 8min
Pancetta	175°C & 10min
Parma Ham	160°C & 4-6min



Unfreeze

Chicken Nuggets	175°C & 12min
Frozen Shrimp	190°C & 6-8min
Onion Rings	175°C & 10min



Shrimp

Jumbo Shrimp	185°C & 8min
Breaded Shrimp	175°C & 8min
Small/Med-sized Shrimp	185°C & 6min



Vegetables

Broccoli	140°C & 10min
Cauliflower	150°C & 10min
Zucchini	175°C & 8-10min



Bread

Garlic Bread	160°C & 5min
Grilled Cheese	160°C & 8min
Banana Bread	160°C & 30min



Chicken

Chicken Legs	190°C & 25min
Chicken Wings	190°C & 10min
Bone-in Chicken Thighs	190°C & 25min



Root Vegetables

Carrots	200°C & 10-15min
Brussel Sprouts	200°C & 8min
Sweet Potatoes	175°C & 25min



The cooking timetable is for reference only. Time and temperature may vary as per the size, origin, shape and other factors of the ingredients.

