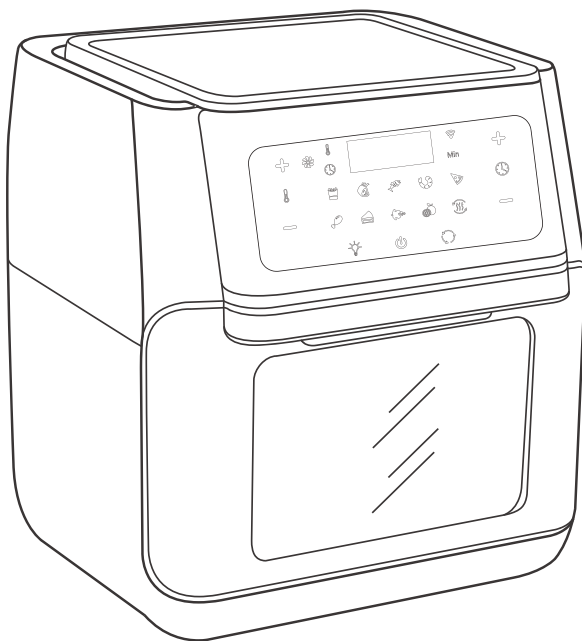


CROWNFUL

AIR FRYER OVEN

USER MANUAL

Model No.: TXG-KK-DT10L-D-W



HOUSEHOLD USE ONLY

Read this manual thoroughly before using and save it for future reference.

For product concerns, please contact support@crownful.com



Important Safeguards

When using your electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric hazard and injury to persons, including the following.

Danger

1. This appliance is not intended for use by persons (including children below 8 years old) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of appliance by a person responsible for their safety.
2. Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
3. Do not use the appliance if the plug or the mains cord or the appliance itself is damaged.
4. Never immerse the housing (which contains electrical components and the heating elements) in water nor rinse under tap water.
5. Do not let any water or other liquid get into the appliance to prevent electric shock.
6. Always use the pan or cooking accessories with the ingredients to avoid the food from getting in direct contact of the heater/heating elements
7. Do not cover the air inlet and the air outlet while the appliance is operating.
8. Do not fill the pan with oil as this may cause a fire hazard.
9. While working, the internal temperature of the unit reaches several hundred degrees Fahrenheit.
TO AVOID PERSONAL INJURY, never place your hands inside the unit unless it is thoroughly cooled down.
10. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and if supervised.
11. Keep the mains cord away from hot surfaces.
12. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
13. Do not place the appliance against a wall or against other appliances. Leave at least 10cm / 3.9in free space on the back and sides and 10cm / 3.9in free space above the appliance. Do not place anything on top of the appliance.
14. Do not use the appliance for any other purpose than described in this manual.
15. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
16. The accessible surfaces may become hot during use.
17. After using the appliance, the metal cover inside is very hot, avoid contact with it after cooking.
18. 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 pan from the appliance.
19. When reaches the set timer, cooking will stop but the fan WILL CONTINUE RUNNING for 20 seconds to cool down the Unit.

Note: If WiFi indicator turns red, Unplug the power plug and wait for 30 seconds, then plug in to power on again.



Caution

1. Place the appliance on a horizontal, even and stable surface.
2. Improper use and use of the product not listed in the user guide will void the warranty and we are not liable for the damage caused.
3. Always unplug the appliance after use.
4. Let the appliance cool down for approximately 30 minutes before you handle or clean it.
5. The cooktop may smoke the first time it is used. It is NOT defective and the smoke will dissipate within a few minutes.

Overheating Protection

The appliance comes with an overheating protection system. It will be turned off automatically if the inner temperature control system fails. Unplug the mains cord, let the appliance cool down and send it to authorized service center for repair.

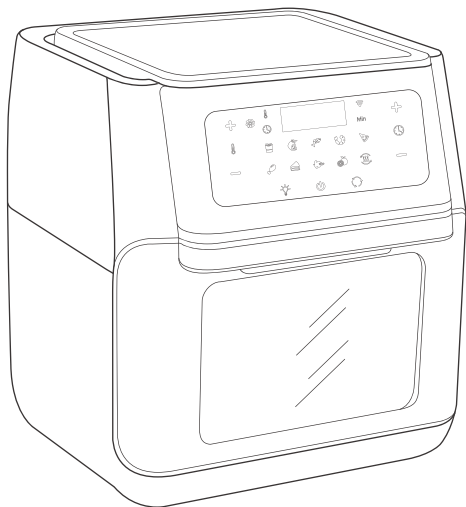
Automatic Switch-off

The appliance comes with a built in shut-off device that will automatically shut down the unit when it reaches the set timer.

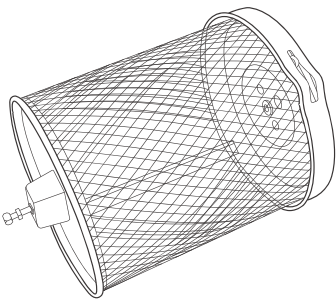
Press and hold the power button for 3 seconds to shut it down. If you want pause it, just press it once. The fan will continue running for about 20 seconds to cool down the unit.



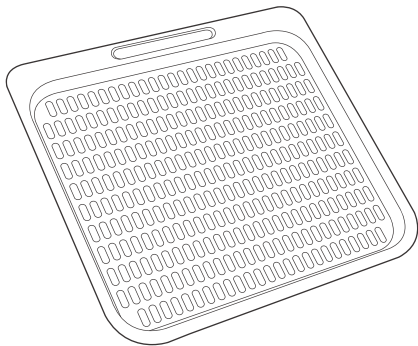
Package Contents



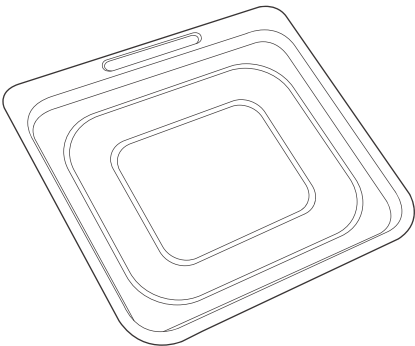
1 x Air Fryer Oven
(Model:TXG-KK-DT10L-D-W)



1 x Rotisserie Basket

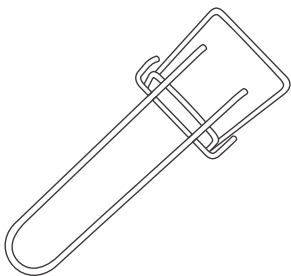


2 x Mesh Racks

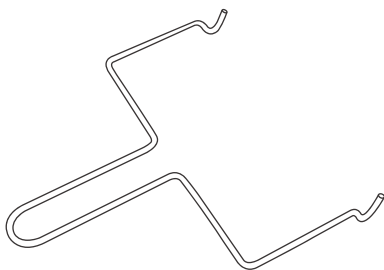


1 x Drip Tray

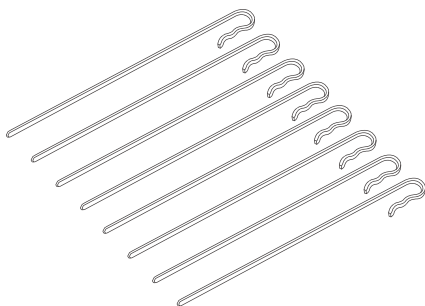




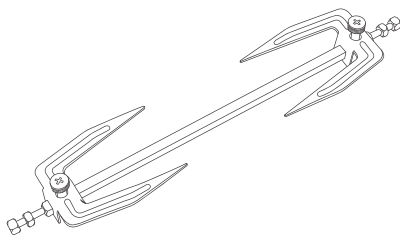
1 x Clip



1 x Removal Tool

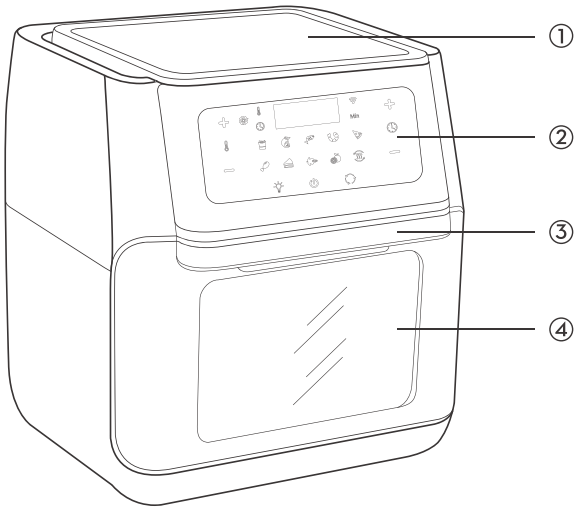


8 x Skewers

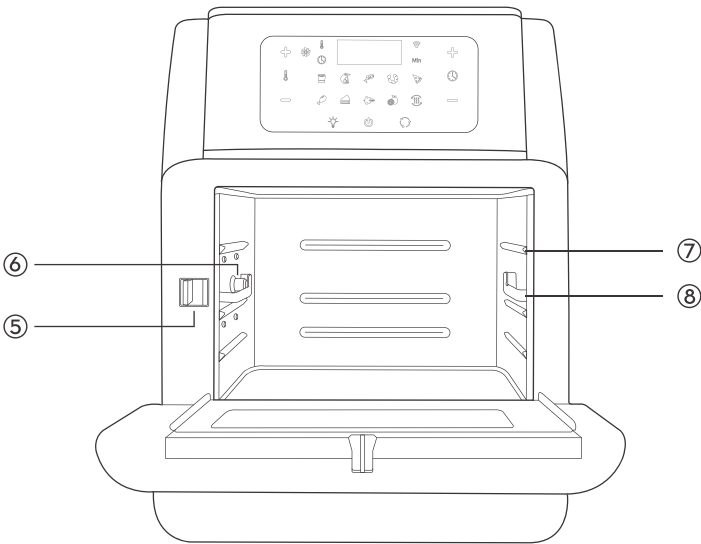


1 x Rotisserie Shaft

Product Diagram



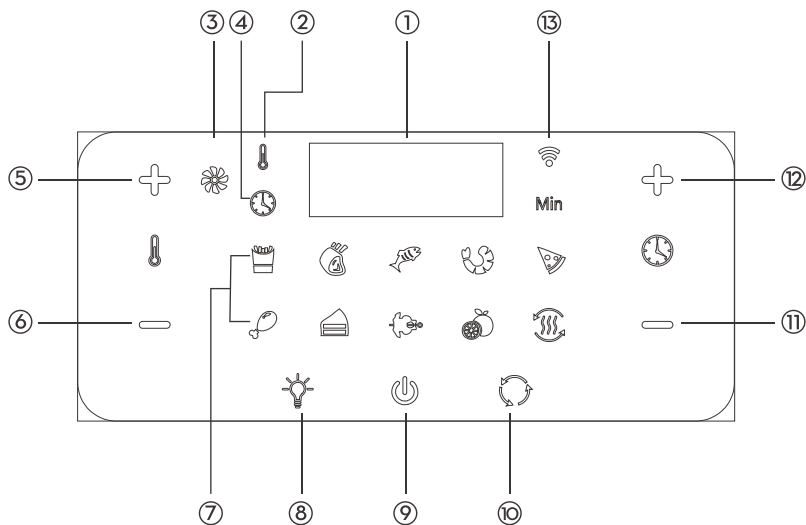
① Top Lid ② Control Panel ③ Handle ④ Window



⑤ Switch ⑥ Lock ⑦ Rails ⑧ Sliding Chute



Control Panel



- ① LCD Display

② Temperature Indicator

③ Working Indicator

④ Time Indicator

⑤ Temperature +

⑥ Temperature -
- ⑦ Mode Indicators: French Fry, roast, fish, shrimp, pizza, chicken, bake, rotisserie, dehydrate, reheat

⑧ Light Button

⑨ **Power on/Pause Button (Long-press to turn off the machine)**

⑩ Rotating Button

⑪ Time -

⑫ Time +

⑬ Wifi indicator light

Specifications

Model	TXG-KK-DT10L-D-W
Supply Power	120V 60Hz
Rated Power	1500W
Capacity	10.6QT
Temperature	90-400 °F

Before First Use

Setting Up

1. Take out the oven from the box and remove all the packaging.
2. Place it on a stable, level, heat-resistant surface, away from anything that can be damaged by heat.
3. Wash all the accessories and clean the oven's interior. Dry and put the accessories back in oven.

Crownful APP Setup

- Due to the ongoing updates and improvements, the Crownful app may look slightly different than shown in the manual. In case you see a different setup, just follow the in-app instructions.
- According to the requirements of safety regulations, the air fryer can't be started by the app, it needs to be started manually.

Wifi light instruction description:

1. Press and hold the rotating button  for 3s to turn on wifi, there will be a beep released, and the wifi indicator flashes slowly (similarly, to turn off wifi, also press and hold the rotating button for 3s).
2. Press and hold the light button  for 5s to connect the network. The wifi indicator flashes quickly when connecting, and then changes to steady light after connected.
3. If no operation is performed after wifi is turned on, the wifi indicator stays in slow flashing status.
4. If the device is disconnected or offline, the wifi indicator stays in slow flashing status.
5. If the wifi indicator is in red light, there is a device malfunction.

In case of power failure or manual unplugging during use, please follow these operation steps:

1. Press and hold the rotating button for 3s to turn on wifi, there will be a beep released, and the wifi indicator flashes slowly.
2. If the network has been connected before power failure, the device will automatically re-connect, the wifi indicator flashes slowly during re-connecting, and then changes to steady light after connected.

How to connect the Crownful smart oven:

- Long press the light button for 5 seconds to configure the network.
1. To download the Crownful app, scan the QR code or search "Crownful" in the Apple App Store® or Google Play Store.

Note: For Android™ users, choose "Allow" to use Crownful.

2. Open the Crownful app. If you already have an account, tap Log In. To create a new account, tap Sign Up.

Note: You must create your own Crownful account to use third-party services and products. These will not work with a guest account. With a Crownful account, you can also allow your family and friends to control your smart air fryer oven.

3. Turn on Bluetooth® on your phone.
4. Tap + in the Crownful app and select your smart air fryer oven.
5. Follow the in-app instructions to finish setting up your oven.

Problem: WiFi indicator turns red

Solution: Unplug the power plug and wait for 30 seconds, then plug in to power on again



Download the free mobile app



NOTE:

During an OTA upgrade, the device may not perform any operations:

When the device is undergoing an OTA upgrade, the Crownful App can only view the upgrade status information and cannot perform any other operations on the device. It is recommended to wait until the upgrade is finished before performing any operation on the unit to avoid damaging it.

How to Use

Connect the appliance to a power source, it enters standby mode with a beep. All the indicators on the control panel will flash once.

Power On / Off

Tap the Power Button to turn on the appliance and it will beep. All the indicators on the control panel will light up.

Tap it again to turn off the appliance. When it is off, the fan will continue working for 20 seconds more until it stops.

Light Control

When the appliance is on, press the Light Button to turn on / off the light.

Preheat the Oven

Preheat the Air Fryer Oven for 1-3 minutes. It is necessary for the Air Fryer to reach the desired temperature.

Choose the Cooking Mode

1. When the unit is on, tap the Mode Button to choose the cooking mode as desired. The corresponding mode indicator will light up. The LCD display will show the cooking temperature and cooking time alternatively with the latter counting down by the minute.
2. When the mode is selected, press the Power Button again to start the cooking process.
The Working (Fan) Indicator will keep flashing, it means the blower starts running and cooking process has started.
3. When you open the oven's door during a cooking process, the oven will pause working. This is the best time to check or turn the food over. Close it again, the appliance will resume working under the previous remaining time and temperature.

Note: Tap the Rotating Button to start rotating if the rotisserie shaft or basket is used for more even result.



Default Cooking Time and Temperature

Cooking Mode	Temperature	Cooking Time
French Fries	400°F	15 min
Roast	360°F	25 min
Fish	340°F	15 min
Shrimp	320°F	12 min
Pizza	360°F	15 min
Chicken	360°F	30 min
Baking	320°F	30 min
Rotisserie	370°F	30 min
Dehydrate	150°F	4 hours
Reheat	240°F	6 min

Set the Cooking Time

Tap the Time + / - Buttons to increase / decrease the cooking time with a difference of 1 minute in each tap.

Set the Cooking Temperature

Tap the Temperature + / - Buttons to change the cooking temperature.

Recommended Cooking Time and Temperature

Food	Amount	Time	Temperature	Recommendations
Thin Frozen Fries	1.5-3 cups	15-16 mins	400°F	
Thick Frozen Fries	1.5-3 cups	15-20 mins	400°F	
Homemade Fries	1.5-3.5 cups	10-16 mins	400°F	Add 1/2 tbsp. oil
Homemade Potato Wedges	1.5-3.5 cups	18-22 mins	360°F	Add 1/2 tbsp. oil
Homemade Potato Cubes	1.5-3 cups	12-18 mins	360°F	Add 1/2 tbsp. oil
Hash Browns	1 cup	15-18 mins	360°F	
Potato Gratin	2 cups	15-18 mins	400°F	
Steak	1/4-1.1 lb	8-12 mins	360°F	
Pork Chops	1/4-1.1 lb	10-14 mins	360°F	
Hamburger	1/4-1.1 lb	7-14 mins	360°F	



Food	Amount	Time	Temperature	Recommendations
Sausage Roll	1/4-1.1 lb	13-15 mins	400°F	
Chicken Drumsticks	1/4-1.1 lb	18-22 mins	360°F	
Chicken Breast	1/4-1.1 lb	10-15 mins	360°F	
Spring Rolls	1/4-3/4 lb	15-20 mins	400°F	Use oven-ready
Frozen Chicken Nuggets	1/4-1.1 lb	10-15 mins	400°F	Use oven-ready
Frozen Fish Sticks	1/4-1.1 lb	6-10 mins	400°F	Use oven-ready
Mozzarella Sticks	1/4-1.1 lb	8-10 mins	360°F	Use oven-ready
Stuffed Vegetables	1/4-1.1 lb	10 mins	320°F	
Cake	1.25 cups	20-25 mins	320°F	Use baking tin
Quiche	1.5 cups	20-22 mins	360°F	Use baking tin/oven dish
Muffins	1.25 cups	15-18 mins	400°F	Use baking tin
Sweet Snacks	1.5 cups	20 mins	320°F	Use baking tin / oven dish
Frozen Onion Rings	1 lb	15 mins	400°F	

Useful Tips:

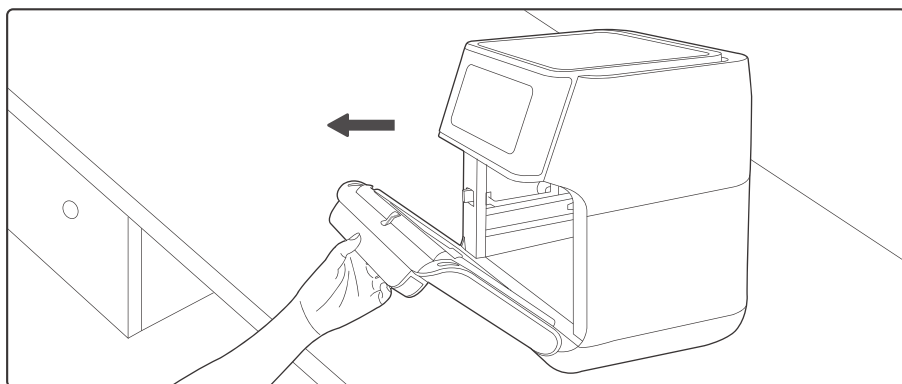
1. Toast: Add your sliced bread to the air fryer Oven. Set the temperature to 400°F | 204°C, and air fry for 4 minutes. If you have very thin sliced bread, your toast will probably be done in 3 minutes. You can adjust according to your preferred texture and taste.
2. Air fryers are popular for making healthy fried foods. People would assume that no oil is needed and so ended up with dry food. However, you still need to add 1 teaspoon to 1 tablespoon of oil each time you use your air fryer to help bring that flavor and moisture to your food.
3. Turn your air fryer at 350-400 degrees F for just 3-4 minutes to reheat. Then your reheated leftovers will taste just as crispy as it was the night before. Just think - crispy, hot, and fresh reheated pizza in an air fryer (or any other food you want!).
4. You can roast up to 3-pound whole chicken inside the oven using the roasting fork.
5. Initial start-up operation may produce a smell and smoke for about 15 minutes. It is due to the protective substance on heating elements that protect them while they are stored. Cook slices of lemon at 400°F for 5-10 minutes to minimize the smell.



Get Started

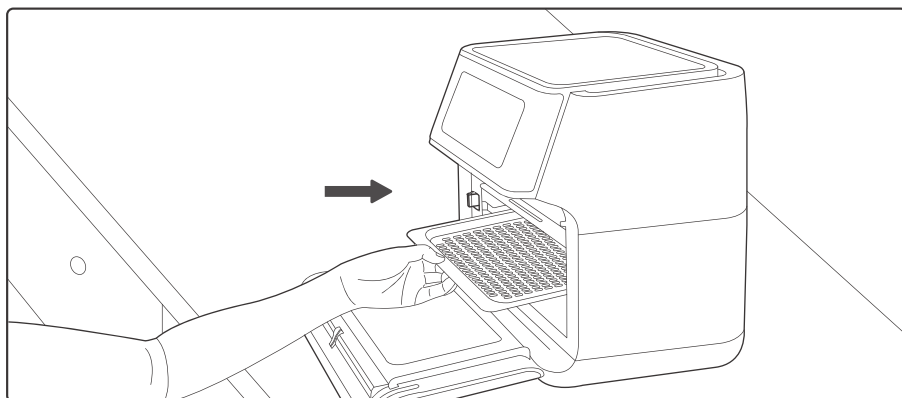
Use the Accessories

Please choose the proper accessories as per the ingredients to be cooked. Pull the Handle to open the window and install the accessories as instructed below.



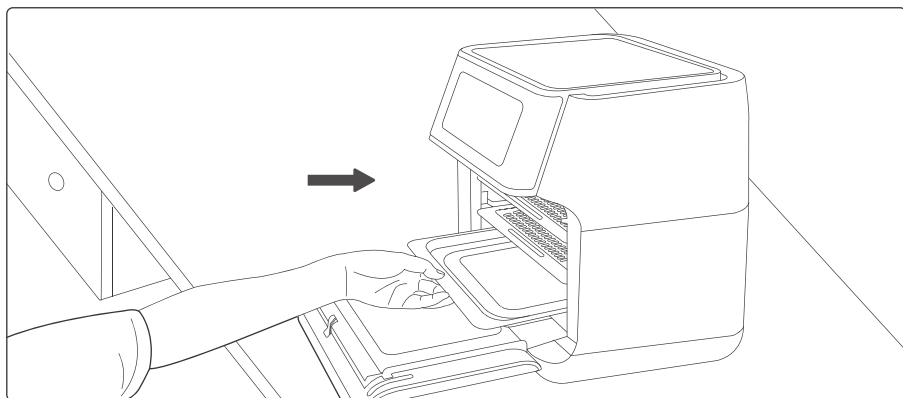
Mesh Racks

Slide the mesh racks into the upper two sliding chutes for dehydration or to cook crispy snacks / reheat items like pizza.



Drip Tray

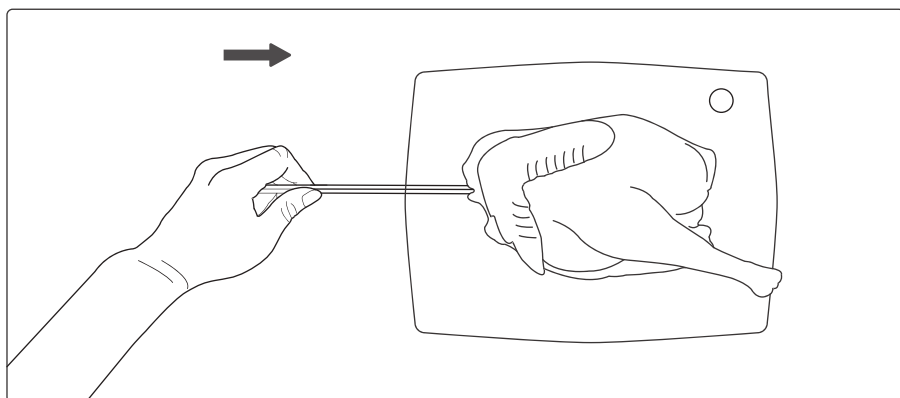
Slide the drip tray into the lowest sliding chute to collect the dripping oil and residue for easier cleaning of the oven.



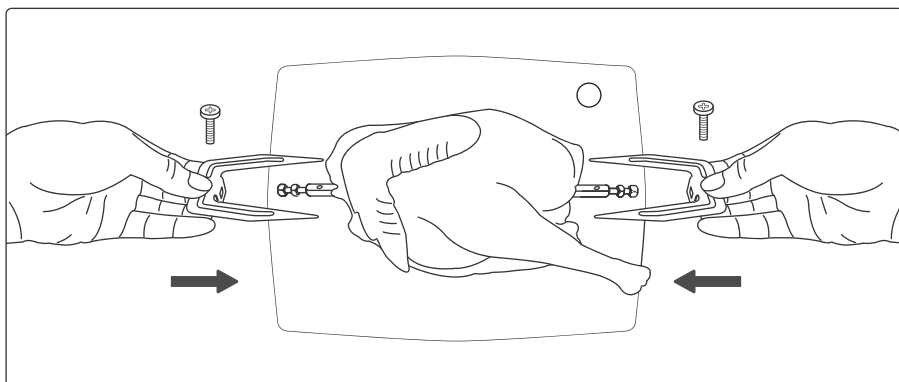
Rotisserie Shaft

It is used to roast whole chicken and relatively large pieces of meat.

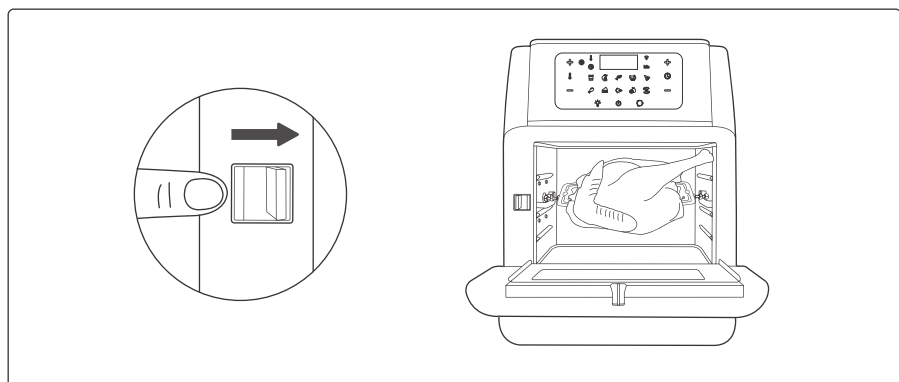
1. Pass the shaft through the length of the whole chicken.



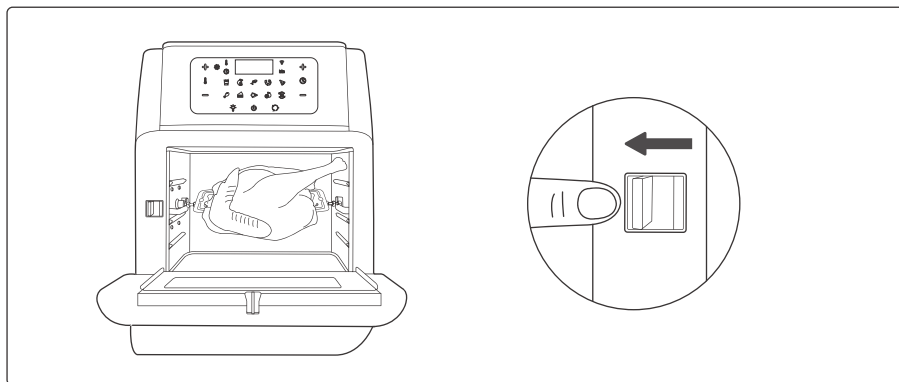
2. Mount the meat forks onto the shaft and insert it into the meat. Fix the forks with the screws.



3. Toggle the Switch to the right. Place the rotisserie shaft onto the rails push it into the Lock position.

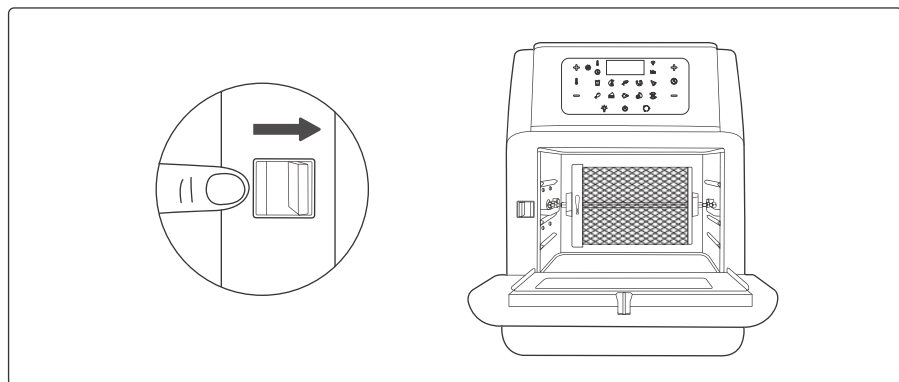


4. Release the Switch and lock the shaft into place.

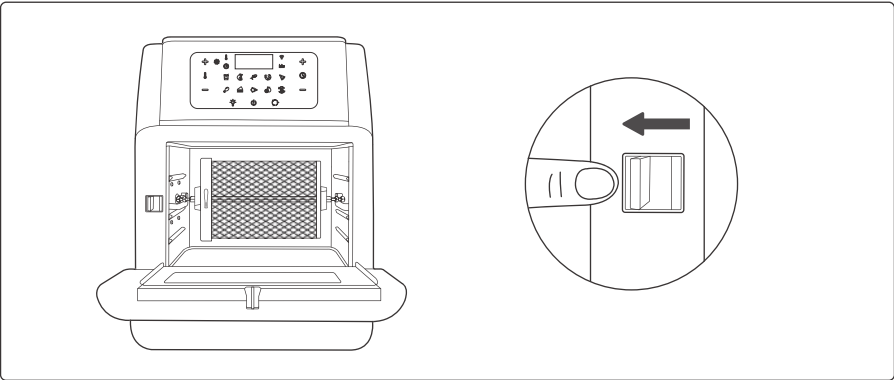


Rotisserie Basket

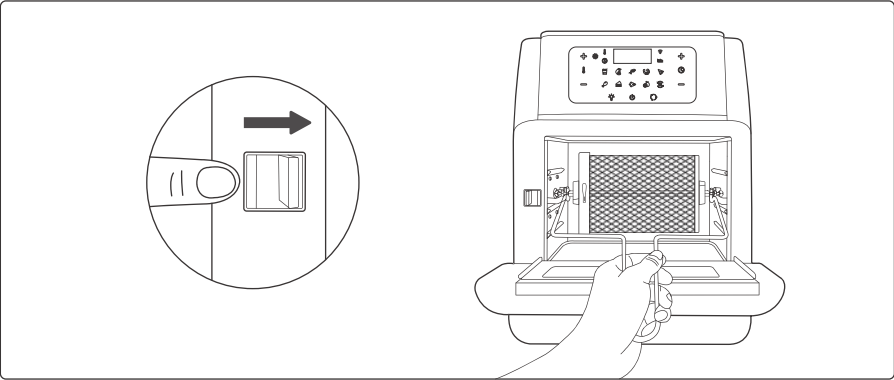
1. Toggle the Switch to the right. Place the rotisserie shaft onto the rails push it into the Lock position.



2. Release the Switch and lock the basket into place.

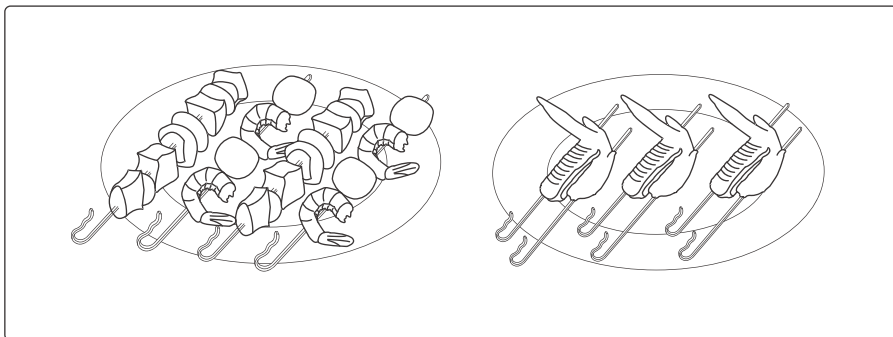


3. Use the removal tool to remove the basket to avoid scalding.



Skewers

It is used to wear meat, fish, vegetables and other ingredient.



Warning

Skewers and other accessories are relatively sharp due to functional requirements. Please pay special attention during use, and take appropriate protection when necessary. When cooking is done, the temperature of the accessories is very high. Do not touch directly to prevent scalding. Please keep the accessories properly to prevent children from coming into contact with them.

Cleaning and Storage

Cleaning

Clean the air fryer oven after each use. Unplug the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. The accessories are dishwasher safe but never use abrasive cleaning materials or utensils on their surfaces to avoid scratches.
2. Soak the caked-on food in warm, soapy water for easy removal.
3. Wipe the outside of the appliance with a warm cloth dampened with mild detergent.
4. Clean the inside of the appliance with a warm nonabrasive sponge dampened with mild detergent.
If necessary, remove unwanted food residue from the control panel with a cleaning brush.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

Troubleshooting

Problem	Possible Cause	Solution
The oven does not work	The appliance is not plugged in	Plug power cord into wall socket
	You have not turned on the Unit by setting the cooking time and temperature	Set the temperature and time as instructed
	The product window is not closed properly	Check that window is closed
The ingredients fried with the air oven are not done	Too much amount of food	Reduce the amount of food for single cooking
	Setting temperature too low	Set the temperature higher
The ingredients are fried unevenly	When tray is used to make food, the tray position is not adjusted	During cooking, adjust the tray position appropriately
White smoke comes out of the appliance	You are preparing greasy ingredients	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result
	The pan still contains grease 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 fries are not crispy	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 add the oil, Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result

Note:E1 or E2: Malfunction or short circuit on the internal wire, please take a picture and contact us.



FCC Compliance Statements

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions: (1) this device may not cause harmful interference, and (2) this device must accept any interference received, including interference that may cause undesired operation.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.

If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Caution: Changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

This equipment complies with FCC radiation exposure limits. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

ISED Compliance Statements

This device contains licence-exempt transmitter(s)/receiver(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s). Operation is subject to the following two conditions:

- This device may not cause interference.
- This device must accept any interference, including interference that may cause undesired operation of the device.

This equipment complies with IC RSS-102 radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with minimum distance 20cm between the radiator and your body.

L'émetteur/récepteur exempt de licence contenu dans le présent appareil est conforme aux CNR d'Innovation, Sciences et Développement économique Canada applicables aux appareils radio exempts de licence. L'exploitation est autorisée aux deux conditions suivantes :

- (1) L'appareil ne doit pas produire de brouillage;
- (2) L'appareil doit accepter tout brouillage radioélectrique subi, même si le brouillage est susceptible d'en compromettre le fonctionnement.

Cet équipement est conforme aux limites d'exposition aux radiations IC CNR-102 établies pour un environnement non contrôlé. Cet équipement doit être installé et utilisé avec une distance minimale de 20cm entre le radiateur et votre corps.



Thanks for trusting crownful

for your household and kitchen needs!

(May you have a FANTASTIC culinary experience with your new Crownful Air Fryer!)



START COOKING delectable yet healthier meals
using your free CROWNFUL airfryer recipe book



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