

airchef Pro

PROFESSIONAL AIR FRYER OVEN

INSTRUCTION MANUAL



DIGITAL AIR FRYER OVEN
TT-AF8

www.zline-world.com





Thank you for buying **airchef Pro** - Digital air fryer oven by **TurboTronic®**.

You will now be able to cook a wide assortment of food in a healthier manner – with little or no oil!

The air fryer uses hot air, in combination with high-speed air circulation, and a top grill to prepare your dishes quickly and easily. The ingredients are heated from all sides, at once, and there is no need to add oil in most cases.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY. READ ALL INSTRUCTIONS.

When using electrical appliance, basic safety precautions should always be followed, including the following:

Read this user manual carefully, before you use the appliance, and keep it safely for future reference.



WARNINGS

1. NEVER immerse the main body of the appliance in water or any other liquid. NEVER rinse it under the tap.
2. Do not let ingredients be in contact with the heating elements.
3. Do not fill the tray with oil as this may cause a fire hazard.
4. The surface of the appliance may become hot during operation. Do not touch the surface of the appliance except the door handle and the buttons. And never touch the inside of the appliance while it is operating.
5. Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before connecting the appliance to mains socket.
6. Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
7. 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.
8. Place the appliance on a horizontal, level and stable surface. Keep the power cord away from hot surfaces.
9. Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
10. 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 cover the appliance, air inlets and air exhaust openings.
11. Do not let the appliance operate unattended, and always unplug the appliance after use.
12. During cooking, steam and hot air are released through the air outlet. Keep your hands and face at a



safe distance from the steam and hot air and from the air outlet. And be careful of steam and hot air when opening the door of the appliance.

13. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before opening the door of the appliance.

14. Let the appliance cool down completely (over 30 minutes) before cleaning. Always remove food residues after each use to prevent smells.

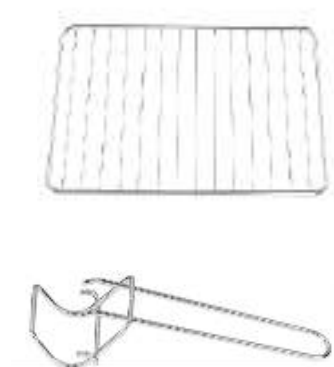
	Indicates to read and review instructions to understand operation and use of product.
	Indicates the presence of a hazard that can cause personal injury, death or substantial property damage if the warning included with this symbol is ignored.
	Take care to avoid contact with hot surface. Always use hand protection to avoid burns.
	For indoor and household use only.

SAVE THESE INSTRUCTIONS



GETTING TO KNOW YOUR AIR FRYER OVEN

MAIN COMPONENTS



1. Control panel
2. Touch handle
3. Glass window
4. Pull-down door
5. Anti-slip feet

Oven Rack: Used for meat, bread, pizza etc.

Air Fryer Basket: Use the Air Fryer Basket in conjunction with the Air Fry function to optimize your cooking results. Used for fries, wings, onion etc. It also could be used as the dehydrate basket.

Baking Pan: Used for cookies, cake, turkey etc. It can also hold the drippings from the food or oil when Air frying.

Basket Remover: Used for basket removal.

Rolling Cage: Used for french-fries, popcorn, etc. Rolling Cage can not be used independently.

FEATURES

By using all-new 360° HOT AIR CIRCULATION technology, the Air Fryer Oven can offer you more delicious and healthier cuisine.

DOOR SENSOR

If the door is opened during cooking, the cooking will be paused, and the oven light will be lit up. When the door is closed, resumed cooking process will be continued. Please keep the oven door closed during cooking.

Note: Don't let the process pause for long time, it will let the oven cold down and affect the taste of food!



TECHNICAL SPECIFICATIONS

Voltage	Power	Frequency	Capacity
220~240V	1650W-1900W	50-60Hz	21L

AIRFRYER TOASTER OVEN FUNCTION REVIEW

Program	Adjustable time range (Min)	Default time (Min)	Adjustable temperature range (°C)	Default temperature (°C)	Rotisserie function
CHICKEN	0: 01-60:00	0: 30	30-230	200	YES
WINGS	0: 01-60:00	0: 15	30-230	200	×
DEFROST	0: 01-60:00	0: 10	30-230	80	×
STEAK	0: 01-60:00	0:12	30-230	200	YES
HOT DOG	0: 01-60:00	0:15	30-230	150	×
CAKE	0: 01-60:00	0:30	30-230	180	×
VEGETABLES	0: 01-60:00	0:12	30-230	180	×
PIZZA	0: 01-60:00	0:16	30-230	200	×
TOAST	0: 01-60:00	0:03	30-230	160	×
FRENCH FRIES	0: 01-60:00	0:20	30-230	200	×
FISH	0: 01-60:00	0:15	30-230	180	×
EGG TARTS	0: 01-60:00	0:20	30-230	200	×
POPCORN	0: 01-60:00	0:10	30-230	200	×
SKEWER	0: 01-60:00	0:15	30-230	200	×
DEHYDRATE	60:00-480:00	480:00	30-230	30	×
PROOF	0: 01-240:00	90:00	30-230	40	×
COOKIE	0: 01-60:00	0:12	30-230	180	×
KEEP WARM	0: 01-60:00	0:30	30-230	80	×

The above default data are for reference only, the user can adjust the desired temperature and time as required.



CONTROL PANEL



ON/OFF



A. After plug in, touch ON/OFF to turn the Air Fryer Oven On.



B. Touch ON/OFF to turn the Air Fryer Oven Off.



C. Touch ON/OFF to awake the Oven from Standby mode.

DISPLAY



There are 2 rows in the Display Panel. The upper shows TEMPERATURE and the lower shows Time!

FUNCTION SELECTION

- a) Press  to select forward
- b) Press  to make Backward





TEMPERATURE ADJUSTMENT



a) Press **TEMP** , the temperature display will keep flash;



b) Press **+** to increase temperature;



c) Press **-** to decrease temperature;



TIME ADJUSTMENT



a) Press **TIMER** , the temperature display will keep flash;



b) Press **+** to increase time;



c) Press **-** to decrease time;



START/PAUSE



a) Press **START/PAUSE** to start the selected function



b) Press **START/PAUSE** to pause process while oven is working



LIGHT



Press **LIGHT** to light up the Oven light.

BEFORE USING YOUR AIR FRYER TOASTER OVEN

1. Place the appliance on a stable, level, heat-resistant surface, away from anything that can be damaged by heat. Keep at least 110 mm(4.33inch) distance between the electrical outlet and the wall, furniture, etc.
2. Upon first use, it is necessary to run the oven for 18 minutes at the highest temperature (230°C) in order to sterilize and remove any manufacturing odor. The Air fryer Toaster Oven may emit an odor or smoke due to the heater's protective film.



OPERATION GUIDE

POWER ON

FUNCTION

START

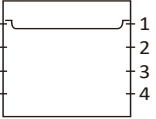
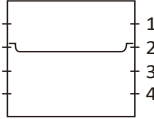
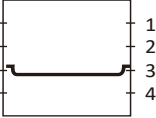
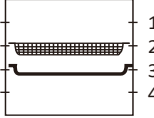
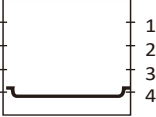
POWER ON

- A. Plug in, the panel will light up for 3 Seconds, then go out and the ON/OFF icon will keep flashing.
- B. Touch the ON/OFF icon to turn on the Air Fryer Toaster Oven, after a beep sound, the digital screen will display 230 °C and 30min, the light of Chicken function will flash.



ACCESSORIES POSITIONS

Oven Rack, Air frying Basket and Bake Pan

Position1: DEHYDRATE 	Position2: TOAST DEHYDRATE 
Position3: TOAST DEHYDRATE BAKE VEGETABLES PIZZA 	position2: FRENCH FRIES CHICKEN WINGS 
position4: ROAST 	Accessories 

Rolling Cage

Great for fries, roasted nuts, popcorn and other snacks.

Use one of the included screws to secure the baking cage to the rotisserie stick at the indentation point on the rotisserie stick.

Twist the screw to secure the baking cage to the rotisserie stick



(1)



(2)



(3)



(4)

Note:

- Please always keep the drip tray in the lowest layer inside the air fryer for gathering oil from fried food.
- The ingredients inside may increase in size during the cooking process, ensure that the heated volume of food will not touch the inside walls of the air fryer.
- Only when the door is closed, the air fryer will operate.



Function

A. Select function with icons  and  ;

B. Adjust temperature with icons  ,  and 

Temperature adjustment range is 30-230°C. the temperature will increase or decrease by 5°C per move rapidly and continuously if you long time press on the temperature +, temperature will increase by 5°C each time, if you tap on the temperature "-", temperature will decrease by 5°C each time.

Note: At 230°C, press "+", the temperature will cycle back to 30°C, at 30°C, press the "-" temperature will return to 230°C, in the process of temperature adjustment, the temperature will be displayed on the screen flicker (no flicker in the process of adjustment), flashing 3 times then indicating that the temperature has been set.

C. Adjust time with icons  ,  and 

The time adjustment range is 001-480 minutes, and the time will increase or decrease by 5 minutes per move rapidly and continuously if you long time press on the time adjust + / -, and the time will increase or decrease by 5mins each time if you tap on + / -. In the process of time adjustment, time digital display will flicker on the screen (no flicker during the process of adjustment), flashing 3 times and then indicating that the time has been set.

Operating



1. Press the key **START/PAUSE** to start cooking. The fan will start and the display will show the timer down counting and the colon between H:MM will keep flashing.
2. After process ended, the oven will beep 10 times, the display will go out, the fan will stop, and



ON/OFF icon will keep flashing for 5 Minutes, then go to Standby mode.

CARE, CLEANING & STORAGE

Before cleaning, remove the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

Cleaning the outer body and door



- Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven's surface, before cleaning.
- To clean the inner glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven's surface.
- Wipe the outer door with a soft, damp cloth. Apply cleanser to the cloth, do not apply cleanser directly on to the LED. Cleaning the LED screen surface with a dry cloth and/or abrasive cleaners may produce scratches.



WARNING: To prevent electrocution, do not immerse the appliance or power cord into water or any other liquid.

CLEANING THE INTERIOR

- To clean any spattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the interior, before cleaning.



WARNING: Use extreme caution when cleaning the heating elements. Allow the oven to cool completely, and then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

CLEANING THE ACCESSORIES

- Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
- To extend the life of your accessories, cleaning them in the dishwasher is not recommended.

STORAGE

- Ensure the oven and all accessories are clean and dry.
- Ensure the door is closed.
- Store the appliance in an upright position, standing level and on its supporting legs. Do not store appliance when wet or hot. Do not store in a wet or hot environment.



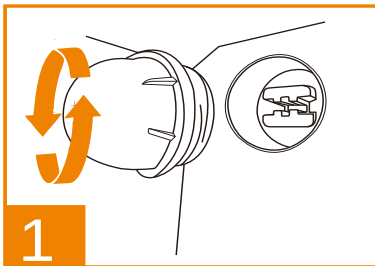
REPLACING THE LIGHT

ATTENTION:

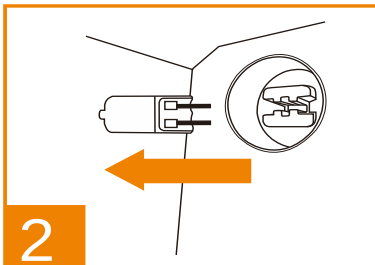
Be sure to unplug the Air Fryer Toaster Oven and allow it to cool completely before replacing the oven light.

SPECIFICATION: 25W halogen bulb

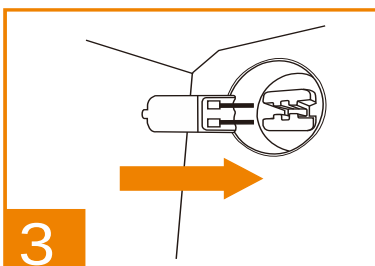
1. Rotate the light cover counterclockwise to remove it.



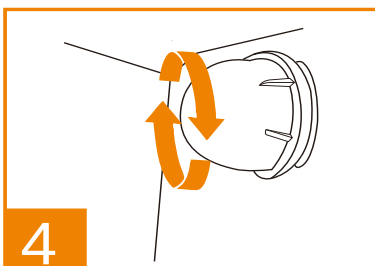
2. Remove the used bulb by pulling it directly.



3. Insert the new bulb.



4. Rotate the light cover clockwise to tighten it.



TROUBLESHOOTING

Possible Problem	Possible Cause	Solution
The oven does NOT work	The appliance is not plugged in	Make sure the oven is plugged in
	You have not turned on the oven	Press "ON/OFF" button to power on
	The door is not closed properly	Make sure the door is closed well
Steam is coming out from the top of the oven door	You are cooking high moisture content foods	This is normal. The door is vented to release steam created from high-moisture content foods such as frozen breads
White smoke is coming out of the oven	This is the first time to use oven	This is normal. The oven may produce some white smoke when you use it for the first time. We suggest to set the highest temperature in function working 18~20 minutes without food to eliminate smoke.
	You're cooking the greasy food	This is normal. Frying greasy foods will cause oil to leak into the heaters or crumb tray or baking pan, the oil will produce white smoke, and should not affect cooking.
	Baking pan or crumb tray or heaters still contains grease residues or oil from previous use	Make sure you clean these parts properly after each use
Dark smoke is coming out of the oven	Food is burning	Immediately turn off the oven, be careful when you take out the food.
The ingredients cooked with the oven are not done	Too much amount of food	Reduce the amount of food for single cooking
	Setting temperature too low or time too short	Set the temperature higher or time longer
	Choose the incorrect function	Make sure you cook with the proper function
Foods are cooked unevenly	Ingredients are stacked or close to each other during cooking	Make sure ingredients spread out evenly
	Baking pan, Air Fry basket or oven rack position is not adjusted	Before or during cooking, adjust these accessories on the proper position
Foods are not crispy after Air Frying	Ingredients with high moisture	Spraying or brushing a small amount of oil on food evenly can increase crispiness



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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