

尺寸：140*210mm

装订成册

材质：封面157克书纸 内页105克铜版纸



AIR FRYER OVEN

TAOTRONICS



TT-AF010
User Manual

Questions or Concerns?
support@taotronics.com



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“WARNING

BEFORE USING THIS APPLIANCE READ ALL INSTRUCTIONS AND CAUTIONARY MARKINGS IN YOUR USER MANUAL AND ON THE APPLIANCE

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 the use of the appliance by person responsible for their safety.

- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Use the appliance only for intended household purposes as described in this User Manual. Any other use is not recommended that may cause fire, electric shock, or injury to persons.

DO NOT place the appliance against a wall or other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance.

- DO NOT place anything on top of the appliance.
- DO NOT place on a stove, near gas or electric burners, or in a heated oven.
- DO NOT leave the appliance unattended while in use. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT place anything on top of your air fryer. DO NOT store anything inside your air fryer.
- Keep your air fryer away from flammable materials (curtains, tablecloth, etc.). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- After using the appliance, the metal cover inside is very hot, avoid contact with it after cooking. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 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.

This appliance must be provided with correct voltage via a professionally installed power socket. Make sure the voltage indicated on the label of the appliance is the same as your local supply.


- DO NOT operate the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
- DO NOT let the power cord hang over the edge of table or counter. Keep away from hot surfaces.
- DO NOT plug in the appliance or operate the control panel with wet hands.
- NEVER connect this appliance to an external timer switch or separate remote control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove plug from the wall outlet.
- IMPORTANT - This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to rig this safety feature.


ELECTROMAGNETIC FIELDS (EMF)

TaoTronics Air Fryer Oven complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this User Manual, the appliance is safe to use based on scientific evidence available today.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

 Regular Check	HAVE YOUR AIR FRYER OVEN CHECKED REGULARLY FOR ANY SIGN OF MALFUNCTION!
	Check if Plug, cord or appliance is damaged Stop using, check FAQ and contact TaoTronics Support Team.

	SPECIFICATIONS	
	MODEL	TT-AF010
	POWER	1200W
	VOLTAGE	120V AC, 60Hz
	CAPACITY	14 .8Quart



“ KNOWING
YOUR
AIR FRYER OVEN ”



01

Oven Body

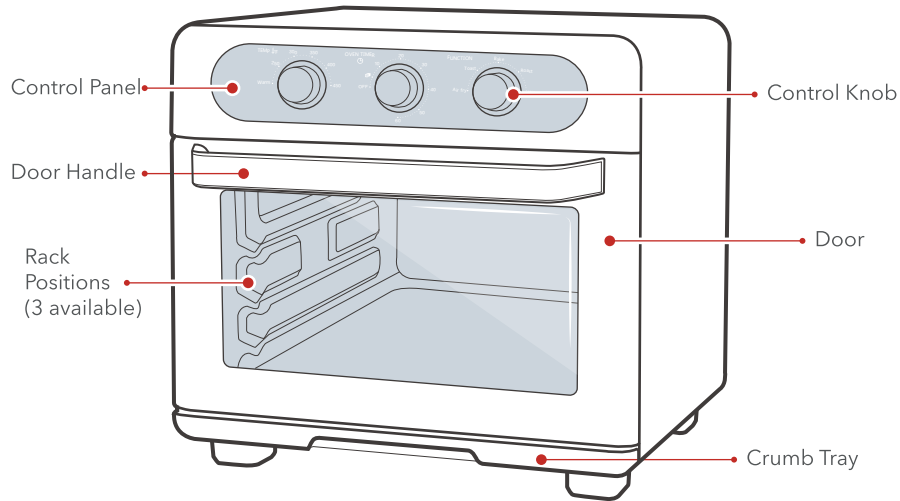
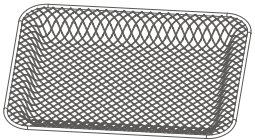
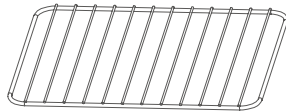


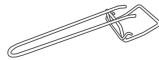
Diagram of accessories



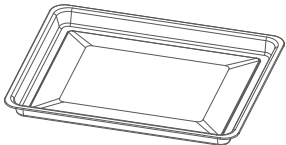
Baking tray: Used to place fatty foods. The baking tray shall be placed at the bottom layer of the fatty ingredients when baking to catch excessive oil.



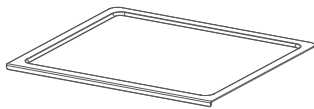
Frying basket: used to place baking utensils or semi-finished foods for baking purposes.



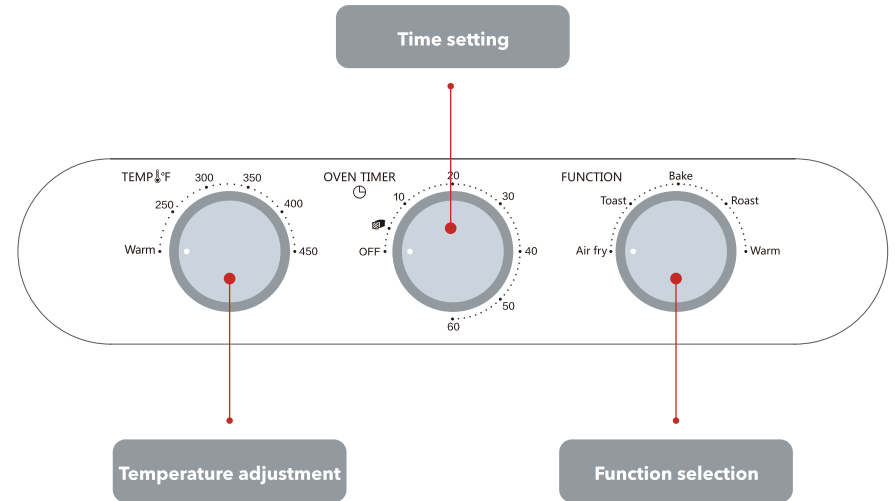
Tray handle: used to remove the hot baking net, baking blue and baking tray in the oven.



Gridiron: 1. For baking sliced bread, 2. For baking cakes with molds, bread, etc., or for cooling purposes.



Crumb tray: for catching food residues, placed at the bottom of the inner cavity.



- Temperature adjustment:** Turn the temperature knob to set the desired temperature from 180 to 450°F.
- Time setting:** Time from 0 min to 60 min is selectable. A viewable window is available to observe the status of the food.
- Function selection:** Turn the function knob to select the desired mode.
- Once the timer rings, the cooking countdown will end. To manually turn off the timer during operations, turn the timer counterclockwise to the OFF position.



USING YOUR AIR FRYER OVEN



02



- If no operation is done in 10 minutes after connected to power, the oven will enter Sleep mode with display off. Press any button to return to standby mode.
- The oven and accessories will be hot during and after cooking. To avoid the risk of burn injury, DO NOT touch hot surfaces with unprotected hands.
- To achieve the best cooking results, we recommend letting the oven run for a few minutes before placing ingredients.

Operating Instructions

Before first use

1. Remove all packaging.
2. Eliminate any stickers or labels on the product.
3. Wipe the interior and exterior of the product and clean the accessories with a wet cloth.
4. Before first use, select the grilling function and set the temperature up to 230°C for 30 min of empty cooking to remove the odor and the anti-corrosive protection oil in the heat pipe and the cavity.
5. A little white smoke coming out during heating is considered normal because it is coming from the heating element on the protection material.

Preparation for use

1. Place the product on a stable, level and flat surface with heat resistance.
2. Never try to pour a large amount of oil or other liquids into the product, or place any objects on the product. This may block the air flow and affect the effectiveness of the hot air heating.
3. Start the product after you have properly put the accessories you need to use.

How to use

I. Cooking Steps

1. Put the ingredients on/in: baking tray, frying basket or other accessories.
2. Put the accessories with ingredients along the track inside the product and close the door.
3. Adjust the knob to select the desired temperature and time, then the product will start heating automatically.
4. Note: You can open the door during cooking to check the cooking progress, but please use a heat insulation item to avoid burns.

II. Settings

To help you select basic settings for the ingredients you want to cook, please refer to the following.

Default Menu Settings

Function	Category	Time (min)	Temperature (°F)	Remarks
Air fried	chips	25	450	300g, stir
Air fried	Chicken wing	22	450	Turn to the other side
Air fried	Pork chop	25	450	Turn to the other side
Grill to tender	Chicken skewer	18	400	
Baking	Egg tart	25	360	
Baking	Cake	25-35	320	
Baking	Cranberry cookie	18	360	Turn to the other side
Dried fruit	Dried fruit	7 hours	200	Adjust time according to thickness
Baking	Pizza	15	450	Need to thaw

* If the use time is less than 20 min, turn the time knob to greater than 40 min, then turn the time knob back to the desired time position.

Note: Please keep in mind that these settings are for reference only. Because ingredients come from different sources, sizes, shapes and brands, we cannot guarantee the best settings for your ingredients. Rapid air change technology may instantly reheat the air inside the product, so the door can be quickly opened and closed while the product is in use, with little impact on the cooking process. If the product is used in cold weather, the cooking time is increased by 3 min.

III. Tips

1. When the amount or volume of ingredients is large, increase the cooking time appropriately and otherwise decrease it.
2. Ingredients with a large volume can be turned halfway during cooking to improve the final cooking results and to help the ingredients get evenly fried, having no impact even with a halfway stop.
3. Adding a small amount of oil to fresh potatoes will make the food crisper, and the ingredients shall be kept still for a few minutes after adding the oil and before frying.

IV. Tips for changing the light

1. In case of light abnormality, contact customer service. Before replacing the light, disconnect the product from power supply, cool it, rotate counterclockwise to take off the outer light cover, remove the bulb and replace with a new one and install the light cover clockwise.

Cooking Tips

- Make sure that food does not come into direct contact with the heating elements when cooking.
- When cooking greasy, drippy foods, place the crumb sheet at the bottom in the oven to catch the drippings.
- Air frying can cause oil and fat to drip from foods. To prevent excess smoke, carefully remove and empty the crumb tray periodically throughout cooking.
- Fresh herbs that are exposed to high heat will wilt and become unappealing. If using fresh herbs to garnish a recipe, try adding them directly after cooking instead.
- To give your food more flavor, use fresh spices and herbs instead of the dried versions. Even something as simple as fresh cracked pepper makes a huge difference!
- Follow food safety guidelines for doneness. Because food sizes can vary, do not rely on recipe timing only when cooking food. Check foods for doneness against current safety guidelines before serving.

Tricks



CLEANING AND MAINTENANCE



03



- Clean your AIR FRYER OVEN and accessories after each use.
- Always unplug the oven and let it cool down before cleaning.
- Completely dry before reconnecting to a power source, and before storage.

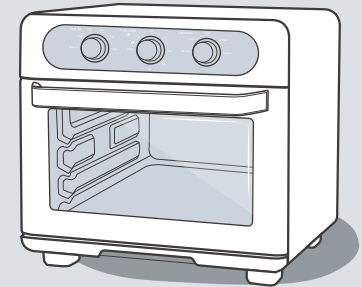


Cooking Chamber

To clean any food splatter, clean with a soft, damp cloth or sponge, and wipe dry. Check the heating element for food debris and clean.

Outer Body

Wipe clean with a soft, damp cloth or sponge.

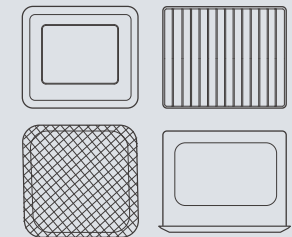


Damp Cloth Only



Crumb Tray / Sheet Pan / Wire Rack / Air Fry Basket

- Remove for cleaning and ensure all grease and food debris is fully removed.
- Avoid using abrasive cleaning materials or metal utensils to avoid scratches.



Hand Wash

- Use warm, soapy water and a soft cloth to wash the oven's interior.
- DO NOT use abrasive cleaners, scrubbing brushes, or chemical cleaners, as they will damage the oven.

TROUBLESHOOTING

The air fryer oven will not turn on

- Make sure the power cord is securely plugged into the outlet.
- Make sure the oven door is closed properly.
- Plug in another appliance to the same plug to test the circuit.

Remaining odor

The first few times you use your air fryer oven, you may notice a plastic smell. This is normal, non-toxic, and goes away quickly. It is recommended to let the oven run for a few minutes before first use.

Dark smoke comes out

- Immediately stop cooking and unplug the oven. Allow it to cool to room temperature.
- Remove all accessories from the cooking chamber and clean the area as well as all accessories thoroughly.

White smoke comes out

- Cooking greasy foods will cause oil to leak into the crumb tray. This oil will produce white smoke. Try not to air fry foods with a high fat content.
- Make sure the crumb tray and the inside are cleaned properly and not greasy after each use.

Foods are cooked unevenly

For more even browning and crispiness, toss ingredients or turn the sheet pan 180° halfway through cooking cycle.

Flaking of non-stick coating

Clean the sheet pan and crumb tray with moderate detergent and a slightly moist, non-abrasive sponge or cloth.

Error code appears on the display

E01 - Open circuit in thermal sensor
E02 - Short circuit in thermal sensor
Unplug it from the power source and contact TaoTronics Customer Support.

Foods are not crispy

Coating foods very lightly with oil (usually just ½ teaspoon per batch for most recipes) helps guarantee crisp results.

WARRANTY AND SERVICE

Thanks for choosing TaoTronics Air Fryer Oven.

This product is covered with TaoTronics product and labor warranty for 12 months from the date of its original purchase.

The warranty will not apply in cases of:

- Accident, misuse, or repairs performed by unauthorized personnel.
- Any unit that has been tampered with or used for commercial purpose.
- Normal wear and tear of wearable parts.
- Use of force, damage caused by external influences.
- Damage caused by non-observance of the User Manual, e.g. connection to an unsuitable mains supply or non-compliance with the instructions.
- Partially or completely dismantled appliances.
- Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts that have been performed by a repair person not authorized by TaoTronics.

We can only provide after sales service for products that are sold by TaoTronics or TaoTronics authorized retailers and distributors. If you have purchased your unit from a different place, please contact your seller for return and warranty issues.

※ **Please have your invoice and order ID ready before contacting Customer Support.**



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