

Start Your Cooking Adventure

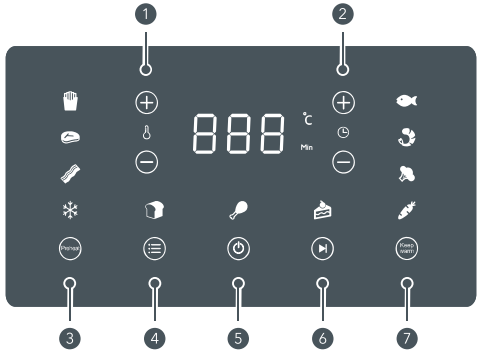
TAOTRONICS

AIR FRYER

PREMIUM 6 QUART

TT-AF001

Quick Start Guide

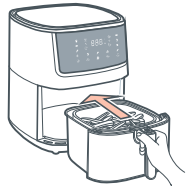


1. **Temperature +/-**
2. **Time +/-**
3. **Preheat**
4. **Cooking Mode**
5. **Power ON/OFF**
6. **Start/Pause**
7. **Keep Warm**

DEFAULT SETTING	Preheat **Preheat** (200°C & 5min)	Keep warm **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)



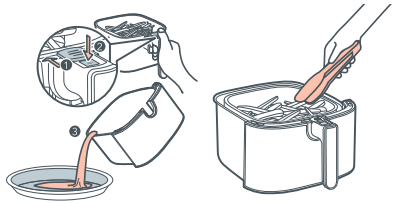
1. Tap **Power Button** to power on. Tap **Preheat Button** to preheat, adjust temperature and time. Tap **Start Button** to start preheating.



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

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.