TAOTRONICS

Questions or Concerns?
www.taotronics.com

AIR FRYER

Premium 6 Quart



TT-AF001

User Manual



Start Your Cooking Adventure!



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"WARNING

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

INTENDED USE

- **DO NOT** use the appliance for any other purpose than described in this User Guide. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **DO NOT** use outdoors.
- 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 persons 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.

ELECTRICITY SAFETY

- **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 it away from hot surfaces.
- **DO NOT** plug in the appliance or operate the control panel with wet hands.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
- **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 unplug from the wall outlet.

RELATED TO USE

- **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, and keep away from heat sources or liquids.
- After using the appliance, **DO NOT** touch the metal cover inside due to high temperature.
- **ALWAYS** 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 until the smoke dissipates completely before removing the pan.

Electromagnetic Fields (EMF)

TaoTronics Air Fryer 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.

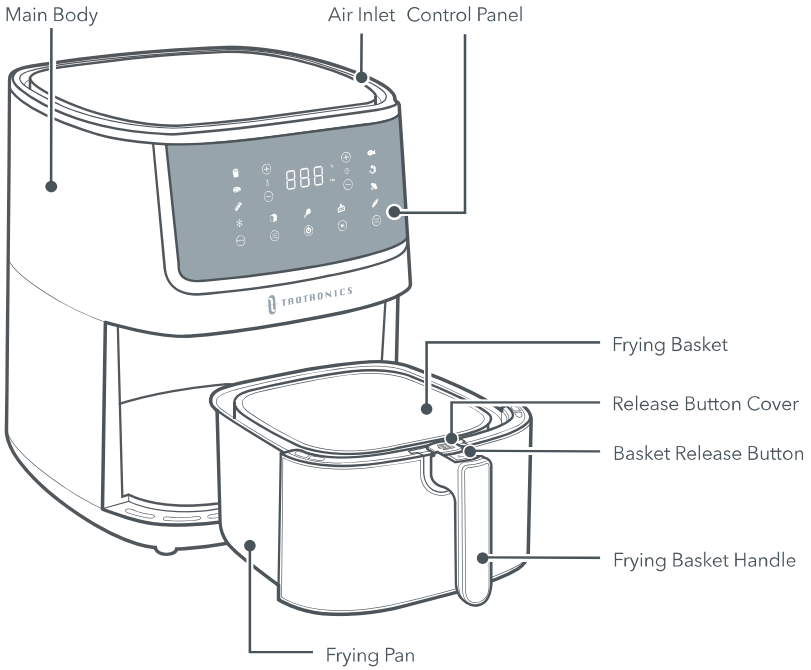
FOR HOUSEHOLD USE ONLY
READ AND SAVE THESE INSTRUCTIONS



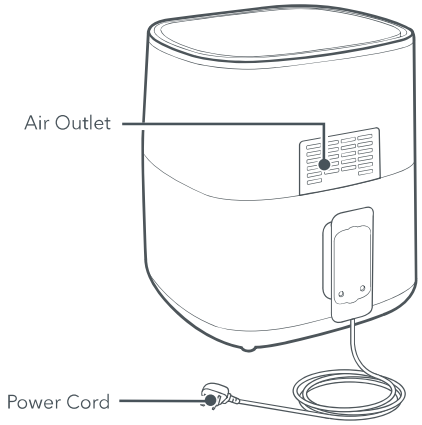


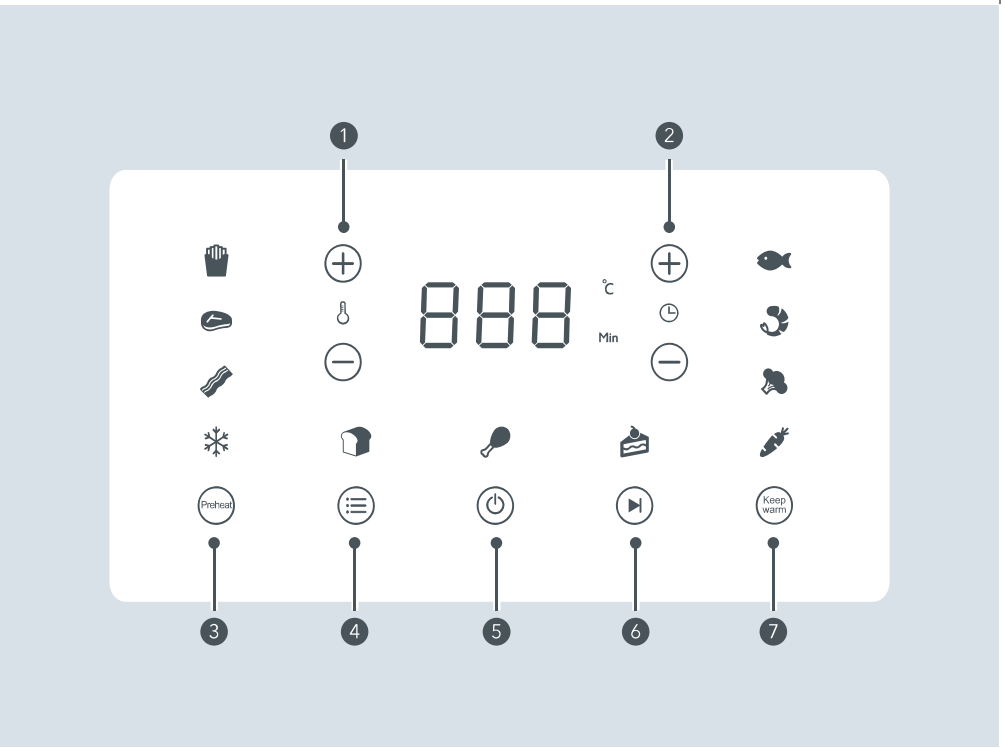
KNOWING YOUR AIR FRYER

Product Diagram



VOLTAGE	230V~50Hz
POWER	1750W
CAPACITY	5,7L





Control Panel

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

Preheat

Default Temperature	**200°C**
Default Time	**5min**
Adjustable Time	**1~20min**

Keep Warm

Default Temperature	**75°C**
Default Time	**6min**
Adjustable Time	**5~60min**

Preset Menu

Frozen French Fries

Default Temperature	**200°C**
Default Time	**15min**
Adjustable Time	**5~60min**

Steak

Default Temperature	**200°C**
Default Time	**8min**
Adjustable Time	**5~60min**

Bacon

Default Temperature	**160°C**
Default Time	**8min**
Adjustable Time	**5~60min**

Unfreeze

Default Temperature	**70°C**
Default Time	**5min**
Adjustable Time	**1~20min**

Bread

Default Temperature	**160°C**
Default Time	**8min**
Adjustable Time	**1~20min**

Chicken

Default Temperature	**190°C**
Default Time	**25min**
Adjustable Time	**5~60min**

Dessert

Default Temperature	**150°C**
Default Time	**30min**
Adjustable Time	**5~60min**

Seafood

Default Temperature	**175°C**
Default Time	**8min**
Adjustable Time	**5~60min**

Shrimp

Default Temperature	**185°C**
Default Time	**6min**
Adjustable Time	**5~60min**

Vegetables

Default Temperature	**140°C**
Default Time	**10min**
Adjustable Time	**1~20min**

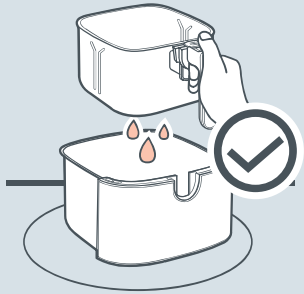
Root Vegetables

Default Temperature	**200°C**
Default Time	**12min**
Adjustable Time	**5~60min**



CAUTIONS BEFORE USE

Basket Release Button



Only press the release button with the baskets resting on a flat, stable and heat-resistant surface.

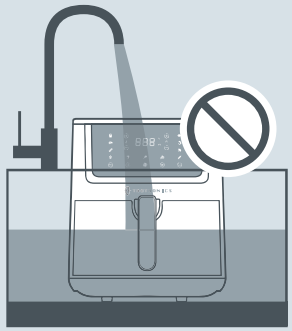
High Temperature



DO NOT touch hot parts and beware of hot steam or hot oil during cooking.

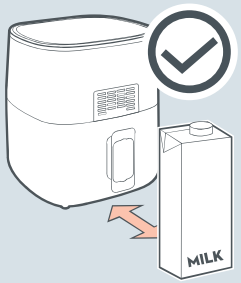
To avoid splashing, drain oil or fat collected in the pan before placing the frying basket.

Do Not Immerse



DO NOT immerse the appliance, the cord or the plug in water or other liquids.

Enough Space



DO NOT block any ventilation openings and leave enough circulation space. Keep your hands and face away from openings.



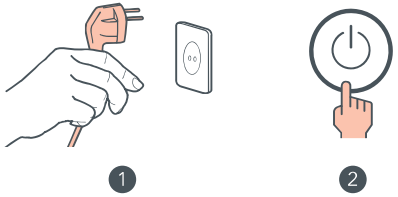
USING YOUR AIR FRYER

Before First Use

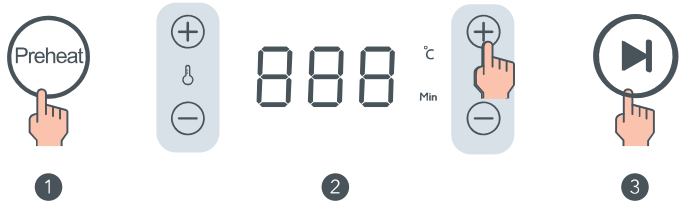
1. Remove all packing materials and any stickers or labels from the appliance.
2. Clean the pan and basket with warm water, some dishwashing detergent and a non-abrasive sponge.
3. Wipe with a moist cloth and dry with a towel.
4. It is recommended to preheat the air fryer at 200°C for 15 minutes to remove any remaining odor.

Preheating

It is recommended to preheat before placing food into the air fryer, unless your air fryer is already hot. Food will not cook thoroughly without preheating.



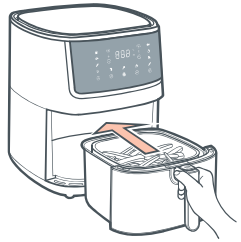
1. Plug into an electrical outlet.
Tap **Power Button** to turn on.



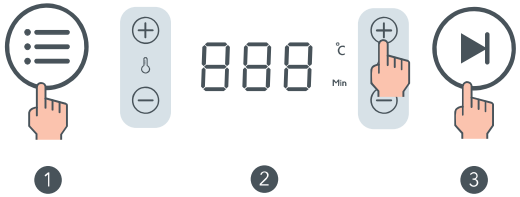
2.
- Tap **Preheat Button**. Default preheat settings: 200°C& 5 Min. Optionally, you can tap **Temperature + / -** or **Timer + / -** to change the cooking temperature or time.
- Tap **Start Button** to start preheating. Once completed, you will hear three beeps.

Start Cooking

For general users, using a preset menu is the easiest way to air fry. Preset menus are programmed with an ideal time and temperature for cooking certain foods.

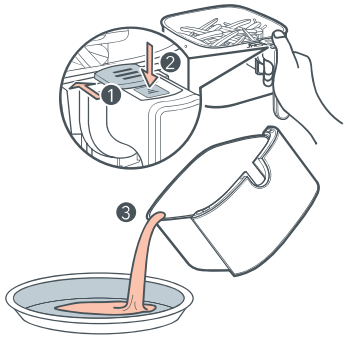


1. Put ingredients into the frying basket, and then push the frying pan back into the air fryer.

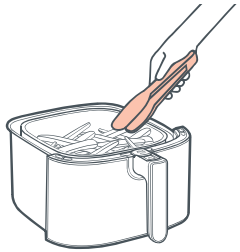


Note:
For skillful DIY users, you can customize the settings as per your flavor and cooking experience without selecting a preset menu.

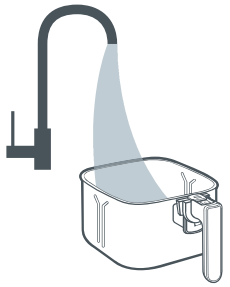
2.
- Repeatedly tap **Preset Menu Button** to select the cooking menu as desired.
- Optionally, tap **Temperature + / -** or **Timer + / -** to customize the temperature or time. Hold the icons to quickly skip to the desired temperature or time.
- Tap **Start Button** to start cooking. Once completed, you will hear three beeps.



3. Pull the frying pan out and place it on a level and heat-resistant surface. Slide the **Release Button Cover** forward, press the **Basket Release Button** to remove the frying basket from the pan. Drain oil or fat collected in the pan.



4. Empty the fried food or take out with tongs or other tools.



5. After every use, unplug and clean the air fryer, allow it to cool down before cleaning.

More Features

Keep Warm

When cooking is done, you can choose to tap **Keep Warm Button** to keep the cooked food under a setting temperature for a certain time (default: 75°C/6min). Optionally, tap **Temperature + / -** or **Timer + / -** icons to set your desired temperature or time.

Automatically Resume Cooking

- When the frying pan is pulled out during cooking, the air fryer will stop working automatically. Place it back into place to resume cooking under previous settings.
- When power failure or outage occurs during cooking, the air fryer will resume cooking under previous settings if power resumes within 5 minutes.

Overheat Protection

If the air fryer overheats, it will automatically shut off for safety. Allow the air fryer to cool down before using it again.

Preset Menu

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

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**

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**

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**

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**

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**

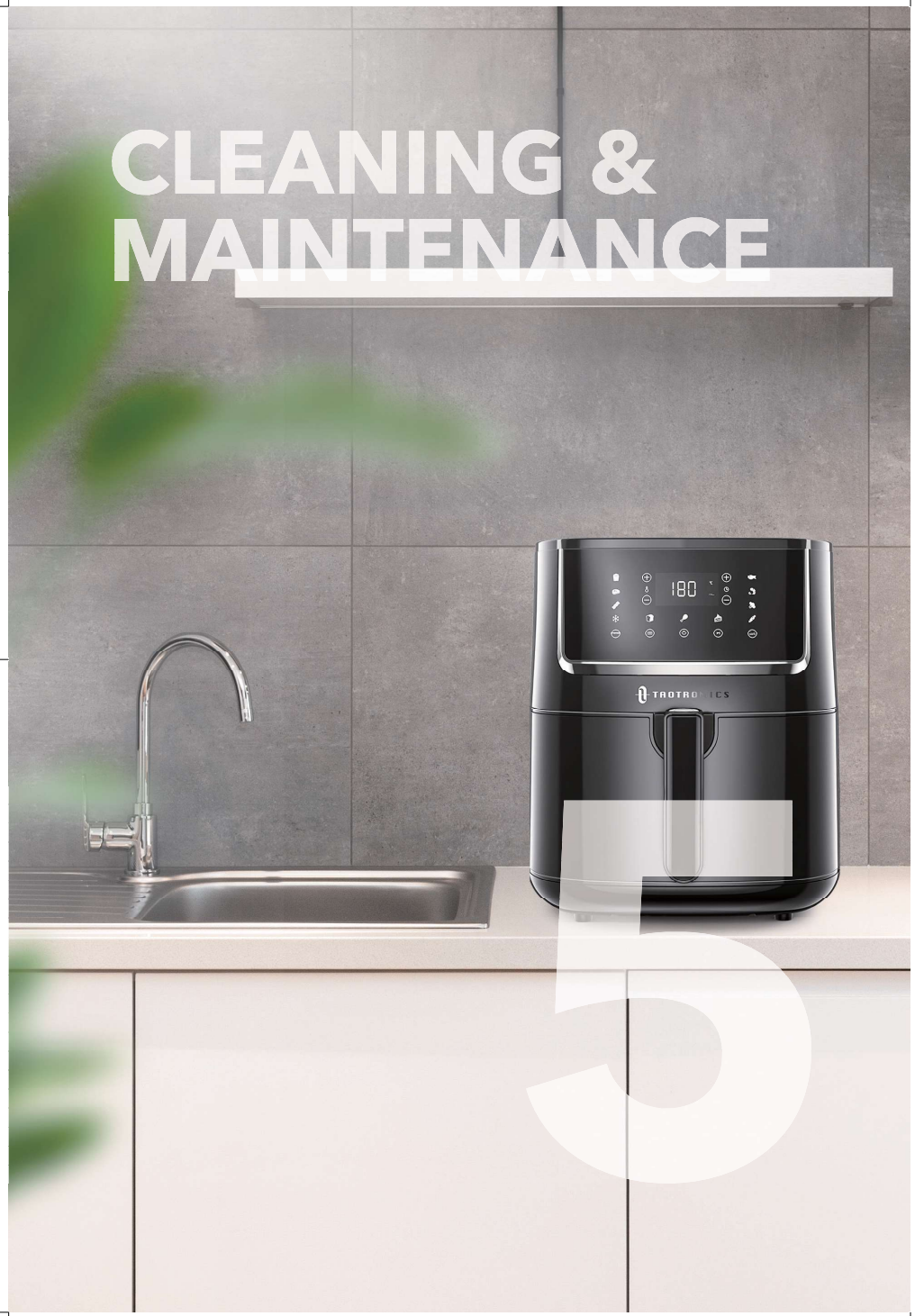
Root Vegetables

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

Food Tips

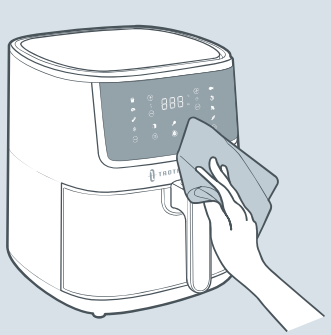


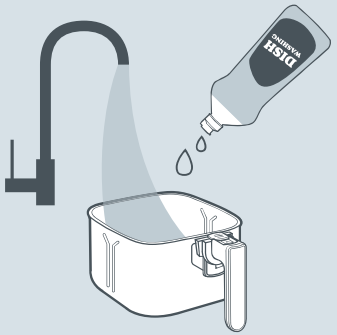
1. To cook evenly, do not overfill the basket and shake once or more halfway through cooking.
2. To make cakes, pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.
3. To make food crispier, you can spray or brush a small amount of oil.
4. Liquid-marinated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



CLEANING & MAINTENANCE

5







Do not use metal cleaning brush.



Only the air frying pan and frying basket are washable in dishwasher.



Rinse under tap water.



Clean with moderate detergent.



Wipe down with a dry clean cloth.

- Always unplug the appliance from the power source and allow it cool down before cleaning.
- It is recommended to use degreasing liquid to remove any remaining dirt.
- If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and soak for approximately 10 minutes.



TROUBLE-SHOOTING

The troubleshooting guide addresses the most common problems. If problems persist, feel free to contact the Customer Support at **support@taotronics.com**.

Related to Use

Q1: The air fryer does not work.

- Plug the power plug into a grounded wall socket.
- Set the cooking time.
- Push the basket securely into the air fryer.

Q2: Failed to slide the basket into the air fryer securely.

- Make sure the frying basket is not overfilled with food.

Q3: Nonstick coating flakes.

- Clean the frying pan and basket with moderate detergent and slight moist, non-abrasive sponge or cloth.

Q4: There is remaining odor in the fryer.

- Before first use of the air fryer, we strongly recommended you to clean and preheat the new air fryer at 200°C for 15 minutes to remove any remaining odor.

Q5: Dark smoke comes out of the air fryer.

- Immediately unplug the air fryer with dry hands. Wait for a while until the smoke dissipates completely before pulling the basket out.

Q6: White smoke comes out of the air fryer.

- The air fryer may produce some white smoke when you use it for the first time. This is normal.
- Make sure the basket and the inner of the air fryer are cleaned without greasy after use each time.
- Cooking greasy foods will leak oil into the outer basket and produce white smoke. This is normal and will not affect cooking. Handle baskets with care since the basket may be hotter than usual.

Q7: What is the meaning of the error code displayed? What should I do?

- **E2 - Open circuit in thermal sensor.**
- **E4 - Short circuit in thermal sensor.**

Unplug it from the power source and contact TaoTronics Customer Support.