

Tatung TOT-F1300U

Tatung TOT-F1300U 1.6 L Health Oil-Less Air Fryer User Manual

Model: TOT-F1300U

INTRODUCTION

Thank you for purchasing the Tatung TOT-F1300U 1.6 L Health Oil-Less Air Fryer. This appliance is designed to provide a healthy and convenient way to prepare your favorite fried foods with significantly less oil. Please read this manual thoroughly before operating the appliance to ensure safe and efficient use. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Tatum Air Fryer.



Figure 1: Front view of the Tatum TOT-F1300U Air Fryer. It features a white and light grey casing with a handle for the frying basket, a temperature control dial, and a timer dial on the top front panel. Two indicator lights, 'HEAT' and 'POWER', are visible below the dials.



Figure 2: Close-up view of the control panel. The left dial controls temperature (TEMP °F) from 180°F to 400°F. The right dial is the timer (TIMER Min.) with settings up to 30 minutes. Below the dials are the 'HEAT' and 'POWER' indicator lights.



Figure 3: Interior view of the air fryer with the basket partially removed. It shows the non-stick coating of the inner pot and the mesh bottom of the removable frying basket, designed for optimal air circulation.



Figure 4: The detachable stainless steel cooking basket with its handle. This basket is designed for easy removal and cleaning, featuring a mesh bottom for efficient air frying.



Figure 5: Top-down view of the air fryer's interior with the basket removed, revealing the heating element. The spiral heating element is visible at the bottom of the cooking chamber, responsible for generating the hot air.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Ensure all components are present: main unit, frying basket, and inner pot.
2. **Cleaning:** Before first use, clean the frying basket and inner pot with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 10 cm (4 inches) of free space on the back and sides, and 10 cm (4 inches) above the appliance.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.
5. **Pre-heating (Optional):** For best results, pre-heat the air fryer for 3-5 minutes at the desired cooking temperature before adding food.

OPERATING INSTRUCTIONS

The Tatum Air Fryer uses rapid hot air circulation to cook food, providing a crispy exterior with minimal oil.

1. **Prepare Food:** Place the food you wish to cook into the frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the frying basket with the food back into the main unit until it clicks securely into place.
3. **Set Temperature:** Turn the temperature control dial (TEMP °F) to your desired cooking temperature, ranging from 180°F to 400°F.
4. **Set Timer:** Turn the timer dial (TIMER Min.) to the required cooking time, up to 30 minutes. The 'POWER' indicator light will illuminate, indicating the appliance is on. The 'HEAT' indicator light will illuminate when the heating element is active and will cycle on and off during cooking to maintain the set temperature.
5. **Cooking Process:** The air fryer will begin cooking. For some recipes, it may be necessary to shake the basket halfway through the cooking time to ensure even browning. To do this, carefully pull out the basket by the handle, shake the contents, and then slide the basket back in. The appliance will resume cooking from where it left off.
6. **Completion:** When the timer reaches zero, a bell will sound, and the appliance will automatically shut off. Both indicator lights will turn off.
7. **Remove Food:** Carefully pull out the frying basket. Use tongs to remove the cooked food from the basket. Be cautious of hot steam.
8. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.

Cooking Tips:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat food. To reheat food, set the temperature to 300°F for up to 10 minutes.

CLEANING AND MAINTENANCE

Regular cleaning will help maintain the performance and longevity of your air fryer.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool down completely before cleaning.
2. **Cleaning the Basket and Pot:** The frying basket and inner pot are dishwasher-safe. Alternatively, they can be cleaned with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water for about 10 minutes.
3. **Cleaning the Interior:** Wipe the interior of the appliance with a damp cloth and mild detergent. Do not use abrasive cleaners or steel wool.
4. **Cleaning the Exterior:** Wipe the exterior of the appliance with a damp cloth.
5. **Heating Element:** Clean the heating element with a cleaning brush to remove any food residue. Do not use water or immerse the unit.
6. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged in. The timer is not set.	Plug the main plug into a grounded wall socket. Turn the timer knob to the desired preparation time.
The ingredients fried in the air fryer are not cooked evenly.	The amount of ingredients in the basket is too large. The temperature is set too low. The preparation time is too short.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. Turn the temperature control knob to the required temperature setting. Set the timer knob to the required preparation time.
Fresh fries are not crispy.	You did not use the right potato type. You did not rinse the potato sticks properly before you fried them. The amount of oil added is too much.	Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside of the sticks. Add a maximum of 1/2 tablespoon of oil to 500 grams of potatoes.
White smoke comes out of the appliance.	You are preparing greasy ingredients. The basket still contains grease residues from previous use.	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. White smoke is produced when you heat up grease in the pan. Make sure you clean the pan properly after each use.

SPECIFICATIONS

Feature	Detail
Model Number	TOT-F1300U
Capacity	1.6 Quarts (approx. 1.51 Liters)
Power Output	1300 Watts
Temperature Range	180°F to 400°F
Timer	Up to 30 minutes with auto shut-off
Material	Stainless Steel (cooking basket)
Dimensions (L x W x H)	28.96 x 33.76 x 26.67 cm
Weight	5.9 kg
Special Features	Fry Basket Included, Programmable, Dishwasher Safe Parts

WARRANTY AND SUPPORT

For warranty information or technical support, please contact Tatung customer service. Details regarding warranty coverage and service procedures are typically provided with your purchase documentation or can be found on the official Tatung website.

Please have your model number (TOT-F1300U) and purchase date available when contacting support.

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