

Tristar FR-6994

Tristar FR-6994 4.5L Air Fryer Instruction Manual

Model: FR-6994

INTRODUCTION

Thank you for choosing the Tristar FR-6994 4.5L Air Fryer. This appliance uses high-speed air circulation technology to cook your favorite foods with little to no oil, offering a healthier alternative to traditional frying. Please read this manual thoroughly before use to ensure safe and efficient operation.



Image: The Tristar FR-6994 4.5L Air Fryer, black and silver, shown on a kitchen counter with a basket of golden fries. Icons above indicate 0-60 min timer, 80-200°C temperature, 1.2 kg capacity, and less oil usage.

SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before handling parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Do not use accessories not recommended by the appliance manufacturer.
- 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.

- Do not use the appliance for anything other than its intended use.
- Ensure the basket is properly inserted before operating.
- Do not block the air vents during operation.
- The appliance generates heat and steam during use. Do not touch hot surfaces. Use handles or knobs.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Tristar FR-6994 Air Fryer:

- Main Unit
- Control Panel (Temperature and Timer Dials)
- Removable Frying Basket
- Non-stick Interior Pan
- Cool-touch Handle
- Air Outlet Vent (rear)



Image: The Tristar FR-6994 Air Fryer with its main unit, and the removable frying basket and inner pan placed next to it, illustrating the separate components.

SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean:** Wash the frying basket and inner pan with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
4. **Power:** Ensure the power cord is securely plugged into a grounded electrical outlet.

OPERATING INSTRUCTIONS

Preheating

For best results, preheat the air fryer for 3-5 minutes before adding food.

1. Plug in the appliance.
2. Set the desired temperature using the temperature dial.
3. Set the timer to 3-5 minutes. The appliance will start heating.
4. Once the timer rings, the air fryer is preheated and ready for use.

Cooking

1. Carefully pull out the frying basket using the cool-touch handle.
2. Place your ingredients into the basket. Do not overfill.
3. Slide the frying basket back into the air fryer. Ensure it clicks into place. The appliance will not operate if the basket is not fully closed.
4. Set the desired temperature and cooking time using the respective dials. Refer to the cooking guide for recommendations.
5. Some foods may require shaking the basket halfway through the cooking process for even results. To do this, pull out the basket, shake it gently, and then slide it back in.
6. When the timer rings, the cooking process is complete. Carefully pull out the basket and remove the food.



Image: A close-up view of the Tristar FR-6994 Air Fryer's control panel, highlighting the mechanical timer dial (0-60 minutes) and the temperature dial (80-200°C). Small icons above the dials suggest cooking times and temperatures for various food types like fries, chicken, and pastries.



Image: An illustrative image showing the internal hot air circulation within the Tristar FR-6994 Air Fryer, demonstrating how the convection technology ensures uniform cooking.

COOKING GUIDE

The following table provides general guidelines for cooking various foods. Adjust times and temperatures as needed based on food quantity and desired crispness.

MÚLTIPLES POSIBILIDADES DE COCINADO



PATATAS FRITAS



PASTELES



PIZZAS



GAMBAS



POLLO



CARNE



PESCADO



BEICON



Image: A visual guide displaying various food types that can be cooked in the Tristar Air Fryer, including fries, cakes, pizzas, shrimp, chicken, meat, fish, and bacon.

Food Item	Temperature (°C)	Time (minutes)	Notes
Frozen Fries	200	12-18	Shake basket halfway
Chicken Drumsticks	180	18-22	Flip halfway
Steak/Meat	180	8-14	Flip halfway
Fish Fillet	180	10-15	
Baked Goods (e.g., Muffins)	160-180	15-20	Use appropriate bakeware

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Basket and Pan:** Remove the frying basket and inner pan. Wash them with hot water, dish soap, and a non-abrasive sponge. They are also dishwasher safe.

- 3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn residue, use a mild detergent.
- 4. **Clean Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads.
- 5. **Storage:** Ensure all parts are dry before reassembling and storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; basket not fully inserted.	Ensure plug is secure; push basket in until it clicks.
Food is not cooked evenly.	Basket is overcrowded; food not shaken.	Cook in smaller batches; shake the basket halfway through cooking.
White smoke coming from the appliance.	Grease from previous use; fatty ingredients.	Clean the basket and pan thoroughly; remove excess fat from ingredients.
Food is not crispy.	Not enough oil (if required); temperature too low; cooking time too short.	Lightly brush food with oil; increase temperature or cooking time.

SPECIFICATIONS

Feature	Detail
Model Number	FR-6994
Brand	Tristar
Capacity	4.5 Liters
Wattage	1500 Watts
Temperature Range	80°C - 200°C
Timer	Up to 30 minutes
Dimensions (L x W x H)	27 x 34 x 32 cm (approx.)
Material	Aluminum, Plastic
Special Feature	Timer, Non-stick interior, Cool-touch handle

PRODUCT DEMONSTRATION VIDEO

Watch this official product demonstration video for a visual guide on using your Tristar Air Fryer.

Your browser does not support the video tag.

Video: A product demonstration video showcasing the features and usage of the Tristar Air Fryer. This video provides a visual overview of the appliance's operation and capabilities.

WARRANTY AND SUPPORT

The Tristar FR-6994 Air Fryer comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions. For technical support, spare parts, or service, please contact Tristar customer service through their official website or the contact information provided in your warranty documentation.

Keep your purchase receipt as proof of purchase for warranty claims.