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## TOTAL Chef TCAF03

# Total Chef 3.8 Quart Digital Air Fryer Instruction Manual

Model: TCAF03 | Brand: TOTAL Chef

## 1. INTRODUCTION

The Total Chef 3.8 Quart Digital Air Fryer is a versatile kitchen appliance designed for healthier cooking. It utilizes rapid hot air circulation to prepare a variety of foods with little to no oil, offering functions such as air frying, baking, roasting, and reheating. This manual provides essential information for the safe and efficient operation of your new air fryer.



Image 1.1: The Total Chef 3.8 Quart Digital Air Fryer shown with prepared dishes, highlighting its compact design and cooking capabilities.

## 2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the 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.
- 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.
- Do not use the appliance for other than intended use.
- Always ensure the frying basket is properly inserted before operating.

### 3. PARTS AND FEATURES

Familiarize yourself with the components of your Total Chef Air Fryer:

- **Main Unit:** Houses the heating element and fan.
- **Digital Touchscreen Control Panel:** For setting temperature, time, and selecting presets.
- **Frying Basket:** Removable, non-stick basket for holding food during cooking.
- **Non-Stick Grill Plate:** Inserted into the basket for optimal air circulation and easy cleaning.
- **Handle:** For safely inserting and removing the frying basket.



## DIGITAL TOUCHSCREEN

Image 3.1: The digital touchscreen control panel, showing adjustable timer, adjustable temperature, menu, and on/off buttons.



SAFE BASKET RELEASE



LARGE CAPACITY BASKET

## CAPACITY

3.8 QUARTS

3.6 LITERS



**BPA-FREE  
NON-STICK COATING**

*Image 3.2: Illustration of the safe basket release mechanism and the large capacity non-stick basket, which is BPA-free.*

## 4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Clean:** Wash the frying basket and the non-stick grill plate thoroughly with warm, soapy water. Rinse and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, flat, heat-resistant surface. Ensure there is at least 6 inches (15 cm) of clear space around the back and sides of the appliance for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **Power:** Plug the power cord into a grounded electrical outlet.

## 5. OPERATING INSTRUCTIONS

### Basic Operation

1. Prepare your food and place it into the frying basket. Do not overfill the basket.
2. Slide the frying basket back into the main unit until it clicks into place.
3. Press the **On/Off** button to turn on the air fryer. The digital display will illuminate.
4. You can either select a pre-set cooking mode or manually set the temperature and time.

## Using Pre-set Cooking Modes

The Total Chef Air Fryer comes with 7 smart cooking pre-sets for common dishes:

- Fries (15-20 min @ 400°F)
- Ribs (20-25 min @ 350°F)
- Seafood (8-15 min @ 330°F)
- Bake (20-30 min @ 310°F)
- Chicken (20-25 min @ 360°F)
- Beef and Pork (10-15 min @ 400°F)
- Fish (10-15 min @ 350°F)

Press the **Menu** button repeatedly to cycle through the pre-set options. Once selected, the air fryer will automatically begin cooking after a few seconds.



15-20min @ 400 °F



20-25min @ 360 °F



20-25min @ 350 °F



10-15min @ 400 °F



8-15min @ 330 °F



10-15min @ 350 °F



20-30min @ 310 °F



## 7 PRE-SET COOKING MODES

Image 5.1: Visual representation of the 7 pre-set cooking modes available on the air fryer's digital display.

### Manual Temperature and Timer Setting

To manually set the cooking parameters:

1. After turning on the unit, use the **Temperature Up/Down** buttons to adjust the temperature (range up to 400°F).
2. Use the **Timer Up/Down** buttons to set the desired cooking time.
3. The air fryer will automatically start cooking after a short delay.

### During Cooking

- You can pull out the frying basket at any time during cooking to shake or check food. The air fryer will pause and resume cooking once the basket is reinserted.
- The appliance will beep and automatically enter standby mode when the cooking cycle is complete.

## 6. 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 from the power outlet and allow it to cool down completely before cleaning.
2. **Frying Basket and Grill Plate:** The removable frying basket and non-stick grill plate are dishwasher-safe. Alternatively, they can be washed by hand with warm water and a non-abrasive sponge. Ensure all food residue is removed.
3. **Interior:** Wipe the interior of the air fryer with a damp cloth or sponge. For stubborn residue, a small amount of mild dish soap can be used. Ensure the interior is dry before next use.
4. **Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Frying basket not properly inserted.	Ensure the power cord is securely plugged into a working electrical outlet. Push the frying basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded. Food not shaken during cooking.	Cook food in smaller batches. For best results, shake the frying basket halfway through the cooking time.
White smoke coming from the appliance.	Excess oil or grease from previous use. High fat content food.	Clean the frying basket and grill plate thoroughly after each use. For fatty foods, place a piece of aluminum foil at the bottom of the basket to catch excess grease.
Food is not crispy.	Not enough oil (for certain foods). Temperature too low or time too short.	Lightly brush or spray food with a small amount of oil. Increase temperature or cooking time as needed.

## 8. PRODUCT SPECIFICATIONS

<b>Model Number</b>	TCAF03
<b>Capacity</b>	3.8 Quarts (3.6 Liters)
<b>Wattage</b>	1500 Watts
<b>Voltage</b>	120 Volts
<b>Product Dimensions (D x W x H)</b>	13.3" x 13.3" x 15.7"
<b>Item Weight</b>	9.6 Pounds
<b>Control Method</b>	Touch / Button Control
<b>Material</b>	Plastic (Exterior), Stainless Steel (Inner)
<b>Non-stick Coating</b>	Yes
<b>Dishwasher Safe Parts</b>	Frying Basket, Grill Plate
<b>Manufacturer</b>	Koolatron



Image 8.1: Product dimensions for the Total Chef 3.8 Quart Digital Air Fryer.

## 9. WARRANTY AND SUPPORT

### Warranty Information

The Total Chef 3.8 Quart Digital Air Fryer comes with a **1-year limited warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, alteration, neglect, or commercial use.

Please retain your proof of purchase for warranty claims.

## **Customer Support**

For technical assistance, troubleshooting not covered in this manual, or warranty inquiries, please contact Total Chef customer support. Contact information can typically be found on the manufacturer's website or on the product packaging.