

Comfee MF-TN35C2

COMFEE' MF-TN35C2 Air Fryer User Manual

Model: MF-TN35C2 | Brand: Comfee

INTRODUCTION

Thank you for purchasing the COMFEE' MF-TN35C2 Air Fryer. This manual provides essential information for the safe and efficient operation of your appliance. Please read it thoroughly before first use and keep it for future reference.

The COMFEE' MF-TN35C2 Air Fryer is designed for healthy, oil-free cooking, baking, and grilling, utilizing fast air circulation for delicious results with less fat.

IMPORTANT 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 main unit in water or other liquids.
- Ensure the voltage matches your local power supply.
- Keep the appliance out of reach of children.
- Do not block air vents during operation.
- Unplug when not in use and before cleaning.
- Do not operate with a damaged cord or plug.
- Use only manufacturer-recommended accessories.
- Do not place near hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use outdoors.

PRODUCT OVERVIEW



Figure 1: The COMFEE' MF-TN35C2 Air Fryer, a compact appliance designed for healthy cooking. The image shows the air fryer with its basket partially open, revealing crispy fries inside, highlighting its primary function.

EASY TO USE

Set the temperature and time with the knob



Figure 2: Detailed view of the air fryer's control panel. This image clearly illustrates the two main rotary knobs: one for setting the temperature and the other for adjusting the cooking time, emphasizing the appliance's user-friendly manual controls.

Components:

- Main Unit (Housing)
- Control Panel (Temperature and Timer Dials)
- Frying Basket with Handle
- Non-stick Inner Pot
- Air Inlet and Outlet Vents

SETUP

1. **Unpacking:** Carefully remove all packaging materials and stickers. Keep packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, clean the frying basket and inner pot with hot water, dish soap, and a

non-abrasive sponge. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before use.

3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances, ensuring adequate air circulation around the unit. Do not place it directly under cabinets.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.

OPERATING INSTRUCTIONS

General Operation:

1. **Prepare Food:** Place the ingredients you wish to cook into the frying basket. Do not overfill the basket to allow for proper air circulation.
2. **Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature. The range is typically from 80°C to 200°C.
4. **Set Timer:** Turn the timer dial to the required cooking time. The air fryer will automatically turn off when the timer reaches zero.
5. **Preheating (Optional):** For best results, preheat the air fryer for 3-5 minutes at the desired temperature before adding food.
6. **Cooking Process:** The power indicator light will illuminate when the air fryer is on. The heating indicator light will turn on and off periodically as the appliance maintains the set temperature.
7. **Shaking Ingredients:** For some foods, especially smaller items like fries, it is recommended to shake the basket halfway through the cooking time to ensure even cooking. Carefully pull out the basket, shake, and reinsert.
8. **Food Removal:** Once cooking is complete, carefully pull out the basket using the cool-touch handle. Place the basket on a heat-resistant surface. Use tongs to remove the cooked food.

FRYING VARIOUS FOODS



Fries



Steak



Bread



Pizza



Sausage



Chickens



Fish



Pork



Figure 3: This image illustrates the versatility of the COMFEE' Air Fryer, showcasing various food types such as fries, steak, bread, pizza, sausage, chicken, fish, and pork, along with suggested cooking temperatures and times for each.

360° FAST HEAT AIR CIRCULATION



Figure 4: A visual representation of the 360° fast heat air circulation technology within the air fryer. This diagram shows hot air rapidly circulating around the food, ensuring even cooking and crispy results.

Cooking Tips:

- For crispier results, lightly brush or spray food with a small amount of oil.
- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- Do not cook extremely greasy ingredients like sausages in the air fryer, as fat may drip into the pan and cause smoke.
- You can use the air fryer to reheat leftovers. Set the temperature to 150°C for about 10 minutes.

MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan 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 Pot:** The frying basket and inner pot are non-stick and can be cleaned with hot water, dish soap, and a non-abrasive sponge. They are also dishwasher safe.
3. **Clean Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or immerse the main unit in water.
4. **Clean Heating Element:** Use a cleaning brush to remove any food residue from the heating element inside the appliance.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

REMOVABLE BASKET & EASY TO CLEAN



Figure 5: This image demonstrates the ease of removing the air fryer's basket, highlighting its detachable design for convenient cleaning and handling.



Figure 6: A visual guide to cleaning the air fryer basket. The image shows the basket being rinsed under running water in a sink, emphasizing its easy-to-clean, non-stick surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Timer not set.	Ensure the power cord is securely plugged into a grounded outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food not shaken.	Reduce the amount of food in the basket. Shake the basket halfway through cooking.
White smoke coming from the appliance.	Greasy ingredients being cooked. Residue from previous use.	Avoid cooking excessively greasy foods. Clean the basket and inner pot thoroughly after each use.
Fresh fries are not crispy.	Not enough oil used. Incorrect potato type.	Lightly coat fries with oil before air frying. Use fresh potatoes suitable for frying.

SPECIFICATIONS

Feature	Detail
Brand	Comfee
Model Number	MF-TN35C2
Color	Black
Capacity	3.5 Liters
Power	1400 Watts
Material	Aluminum, Plastic
Dimensions (L x W x H)	35 x 26 x 30.6 cm
Item Weight	4.46 Kilograms
Special Features	3D Airflow System, Cool-Touch Handle, Non-stick Inner Pot, Removable Basket
Recommended Uses	Baking, Roasting, Steaming, Grilling, Reheating

WARRANTY AND SUPPORT

The COMFEE' MF-TN35C2 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, troubleshooting assistance, or warranty claims, please contact Comfee customer service. Contact information can typically be found on the official Comfee website or on your product's packaging.

Please retain your proof of purchase for warranty purposes.