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> thinkkitchen Retro Air Fryer User Manual

## Think kitchen 10700944

# thinkkitchen Retro Air Fryer User Manual

Model: 10700944

## 1. INTRODUCTION AND OVERVIEW

Thank you for choosing the thinkkitchen Retro Air Fryer. This appliance is designed to provide a healthier way to enjoy your favorite fried foods by using rapid hot air circulation, requiring little to no oil. Its retro design and mint color make it a stylish addition to any kitchen.

Key features include:

- **Extra-Large Capacity:** 2.5 L frying basket, suitable for family meals.
- **360-Degree Air Circulation:** Ensures even cooking and crisp results.
- **Safe and Easy to Use:** Features built-in anti-high temperature device and automatic power supply disconnection.
- **Advanced Features:** Adjustable temperature control and timer for precise cooking.
- **Non-Stick Frying Basket:** For easy food release and cleaning.

## 2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or appliance 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.
- 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.
- Ensure adequate ventilation around the appliance during use.
- Do not block any ventilation openings.

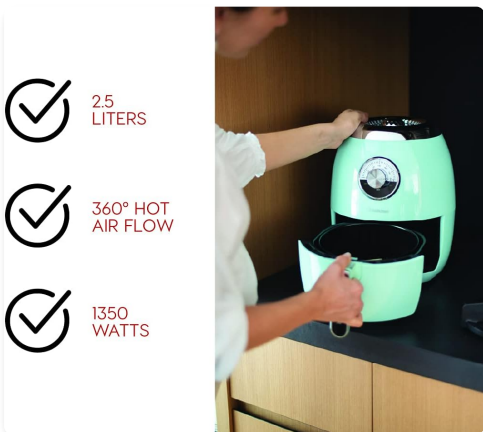
### 3. PRODUCT COMPONENTS

Familiarize yourself with the main parts of your thinkkitchen Retro Air Fryer:



#### Main Unit Overview

This image displays the complete thinkkitchen Retro Air Fryer in its mint color, alongside a serving of air-fried food, highlighting its compact and stylish design. It shows the main body, the handle of the frying basket, and the control dial.



#### Capacity and Power

This image illustrates the key specifications of the air fryer: a 2.5-liter capacity, 360-degree hot air flow technology for even cooking, and a powerful 1350-watt heating element for efficient performance.



NON-STICK  
COATING



EXTRA LARGE  
BASKET



2500  
ML



### Frying Basket Features

Here, the removable frying basket is shown, emphasizing its non-stick coating for easy food release and cleaning, its extra-large size, and its 2500 ml (2.5 liter) capacity.



ADJUSTABLE  
TIMER



TEMPERATURE  
CONTROL



EASY TO  
CLEAN



### Control Panel and Ease of Use

This close-up highlights the intuitive control dial, indicating the adjustable timer and temperature control features. It also notes the appliance's overall ease of cleaning.

## 4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Keep packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, wipe the exterior of the air fryer with a damp cloth. Remove the frying basket and wash it thoroughly with warm, soapy water. Rinse and dry completely. 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 ensure 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 but Recommended):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate.

## 5. OPERATING INSTRUCTIONS

Follow these steps to operate your thinkkitchen Retro Air Fryer:

1. **Prepare Food:** Prepare your ingredients as desired. For best results, pat food dry and lightly coat with oil if necessary (e.g., for fresh cut fries).
2. **Place Food in Basket:** Pull out the frying basket from the main unit. Place the food evenly in the basket. Do not overfill the basket; ensure there is enough space for air to circulate.
3. **Insert Basket:** Slide the frying basket back into the air fryer until it clicks into place.
4. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature. The range is typically from 80°C to 200°C (175°F to 400°F).
5. **Set Timer:** Turn the timer dial to the desired cooking time. The air fryer will automatically turn off when the timer reaches zero.
6. **Cooking Process:** The air fryer will begin heating. For even cooking, especially with larger quantities or certain foods like fries, shake the basket halfway through the cooking time. To do this, carefully pull out the basket, shake it, and then reinsert it. The air fryer will resume cooking.
7. **Check Doneness:** Once the timer rings, carefully pull out the basket and check if the food is cooked to your preference. If more cooking time is needed, reinsert the basket and set the timer for a few more minutes.
8. **Remove Food:** Use tongs or a spatula to remove the cooked food from the basket. Be careful of hot steam.
9. **Power Off:** Turn the temperature and timer dials to the "OFF" position and unplug the appliance from the wall outlet.

*Note: Cooking times and temperatures may vary based on food type, quantity, and desired crispness. Refer to general air frying guidelines or recipes for specific food items.*

## 6. MAINTENANCE AND CLEANING

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

1. **Before Cleaning:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Frying Basket and Pan:** The frying basket and pan are non-stick coated. Wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water with dish soap for about 10 minutes. They are generally dishwasher safe, but hand washing is recommended to preserve the non-stick coating.
3. **Interior of the Appliance:** Wipe the interior with a soft, damp cloth. If necessary, use a mild dish soap. Do not use abrasive cleaners or steel wool.
4. **Heating Element:** Clean the heating element with a cleaning brush to remove any food residue. Do not use water or liquid cleaners directly on the heating element.
5. **Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth.
6. **Storage:** Ensure all parts are clean and dry before storing. Store 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; Timer not set; Basket not fully inserted.	Ensure the power cord is securely plugged into a grounded outlet. Set the timer to the desired cooking time. Push the frying basket firmly into the main unit until it clicks.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Basket is overfilled; Food not shaken during cooking.	Do not overfill the basket; cook in smaller batches if necessary. Shake the basket halfway through the cooking time.
White smoke coming from the appliance.	Grease residue from previous use; Fatty ingredients being cooked.	Clean the basket and pan thoroughly after each use. For fatty foods, consider draining excess fat during cooking or using a small amount of water in the bottom of the outer pan to catch drips.
Food is not crispy.	Too much moisture on food; Not enough oil (for certain foods); Temperature too low; Cooking time too short.	Pat food dry before air frying. Lightly coat with oil for crispier results. Increase temperature or cooking time as needed.

## 8. SPECIFICATIONS

Feature	Detail
Brand	Think kitchen
Model Number	10700944
Model Name	Retro Air Fryer, Mint, 2.5L, 1350W
Color	Mint
Product Dimensions	34.29 x 30.48 x 27.94 cm
Item Weight	4.4 kg
Capacity	2.5 liters
Power/Wattage	1350 watts
Material	Plastic, Iron and Teflon
Special Features	Manual Control

## 9. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your purchase or contact the retailer where the product was acquired. Keep your proof of purchase for warranty claims.

For product support, inquiries, or to purchase replacement parts, please contact Think kitchen customer service. You may also visit the official Think kitchen store for more information: [Think kitchen Store on Amazon.ca](#).

