Techwood TFF-99I

TECHWOOD TFF-99I Fondue and Deep Fryer User Manual

Model: TFF-99I | Brand: Techwood

1. Introduction

This manual provides essential information for the safe and efficient operation of your TECHWOOD TFF-99I Fondue and Deep Fryer. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed for both fondue and deep frying, offering versatility for various culinary preparations.

2. Safety Instructions

- Always ensure the appliance is placed on a stable, heat-resistant surface, away from edges and flammable materials.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- Exercise extreme caution when handling hot oil or liquids. Always use the provided handles and avoid direct contact with hot surfaces.
- Unplug the appliance from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- Keep the appliance out of reach of children and pets.
- Do not operate the appliance if the power cord or plug is damaged. Contact qualified service personnel for repair.
- Ensure the oil level is between the MIN and MAX marks to prevent overflow or insufficient heating.
- Never leave the appliance unattended while in operation.
- This appliance is equipped with thermal protection by a fuse. If overheating occurs, the appliance will automatically shut off.

3. Product Overview

Components:

- Main Unit (Stainless Steel Housing)
- Detachable Lid
- Adjustable Thermostat Control (80°C to 190°C)
- Power Indicator Light
- Frying Basket with Detachable Handle
- 6 Fondue Forks



Image: TECHWOOD TFF-99I Fondue and Deep Fryer, showcasing the fondue setup with six colorful forks.



Image: TECHWOOD TFF-99I Deep Fryer, illustrating the frying basket filled with french fries.



Image: TECHWOOD TFF-99I Fondue and Deep Fryer, shown with its lid securely closed.

4. Setup

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present and undamaged.
2. **Initial Cleaning:** Before first use, wash the frying basket, fondue forks, and detachable lid in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.
3. **Placement:** Place the appliance on a flat, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit.
4. **Adding Oil/Liquid:** For deep frying, fill the appliance with cooking oil up to the maximum fill line (1 liter capacity). For fondue, you may use oil, broth, or cheese mixtures. Do not overfill or underfill.
5. **Power Connection:** Connect the power cord to a grounded 220-240V~ 50/60Hz electrical outlet.

5. Operating Instructions

5.1. Deep Frying

1. Ensure the frying basket handle is securely attached.
2. Fill the appliance with 1 liter of cooking oil.
3. Place the frying basket into the oil.
4. Close the detachable lid.
5. Turn the thermostat control to the desired temperature (e.g., 170°C for most foods, up to 190°C). The power indicator light will illuminate.
6. Allow the oil to preheat. The indicator light will turn off when the set temperature is reached.
7. Carefully open the lid and slowly lower the frying basket containing your food into the hot oil. Do not overload the basket.
8. Close the lid to minimize splattering and odors.
9. Fry until food is golden brown and cooked through. Monitor cooking progress through the viewing window if available.
10. Once cooked, carefully lift the frying basket and hook it onto the edge of the appliance to drain excess oil.
11. Remove food and place it on paper towels to absorb any remaining oil.

5.2. Fondue

1. Remove the frying basket.
2. Fill the appliance with your chosen fondue liquid (oil, broth, cheese, etc.) up to the maximum fill line.
3. Close the detachable lid.
4. Turn the thermostat control to the desired fondue temperature (typically 80°C to 170°C depending on the fondue type). The power indicator light will illuminate.
5. Allow the liquid to heat. The indicator light will turn off when the set temperature is reached.
6. Carefully open the lid and place the fondue forks into the liquid with your food items.
7. Enjoy your fondue, ensuring to maintain a safe distance from the hot liquid.

6. Cleaning and Maintenance

- Always unplug the appliance and allow it to cool completely before cleaning.
- Carefully pour out used oil once it has cooled. Dispose of oil responsibly.

- The detachable lid, frying basket, and fondue forks can be washed in warm, soapy water. Rinse thoroughly and dry.
- The interior of the main unit can be wiped clean with a soft, damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could damage the surface.
- Never immerse the main unit in water.
- Ensure all parts are completely dry before reassembling or storing the appliance.

7. Troubleshooting

- **Appliance does not turn on:** Check if the power cord is securely plugged into a working outlet. Ensure the thermostat is set to a temperature above the minimum.
- **Oil not heating:** Verify the thermostat setting. The indicator light should cycle on and off as the thermostat maintains the temperature. If the light remains off, the thermal fuse protection might have activated due to overheating. Allow the unit to cool completely.
- **Excessive smoke:** This may indicate the oil is too old or the temperature is too high. Reduce the temperature or replace the oil.
- **Food not crisp:** Ensure the oil is at the correct temperature and not overloaded. Fry in smaller batches if necessary.

For issues not covered here, please contact Techwood customer support.

8. Specifications

Model Number	TFF-99I
Brand	Techwood
Power	840 Watts
Oil Capacity	1 Liter
Voltage	220-240V~
Frequency	50/60Hz
Material	Stainless Steel
Thermostat	Adjustable (80°C to 190°C)
Dimensions (L x W x H)	18.2 x 15.2 x 18.5 cm
Weight	6.7 Kilograms

9. Warranty and Support

This product comes with a standard manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, spare parts, or service inquiries, please contact Techwood customer service through their official website or the retailer where the product was purchased.

10. Product Videos (Demonstrations of Similar Products)

The following videos demonstrate the functionality of deep fryers and fondue pots, similar to the TECHWOOD TFF-99I. Please note these videos may feature different brands or models.

Beper 1L Electric Fryer Demonstration

This video demonstrates the features and operation of a 1-liter electric deep fryer, including basket insertion, temperature setting, and frying process. (Video for Beper P101FRI100)

Mini Deep Fryer Usage Guide

A short guide on how to use a mini deep fryer for single-person portions, showing assembly and frying. (Video for Friteuse à Huile Mini Friteuse)

Jata FR326E Fryer Overview

This video provides an overview of the Jata FR326E deep fryer, highlighting its design and ease of use. (Video for Jata - FR326E)

Cecotec CleanFry Advance 1500 Inox Features

Explore the features of the Cecotec CleanFry Advance 1500 Inox electric fryer, focusing on its design and oil filtration system. (Video for Cecotec CleanFry Advance 1500 Inox)

Cecotec CleanFry Infinity 1500 Deep Fryer

This video highlights the key aspects of the Cecotec CleanFry Infinity 1500 deep fryer, including its capacity and ease of cleaning. (Video for Cecotec CleanFry Infinity 1500)

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Question

Example: How do I reset this device or fix this error?

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Model number, symptoms, what you tried, or the section of the manual you are using.

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