

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [TurboTronic](#) /

› [TurboTronic TT-AFD32 AIR FRYER OVEN User Manual](#)

TurboTronic TT-AFD32

TurboTronic TT-AFD32 AIR FRYER OVEN User Manual

Model: TT-AFD32 | Brand: TurboTronic

1. INTRODUCTION

Thank you for purchasing the TurboTronic TT-AFD32 Air Fryer Oven. This appliance is designed to provide versatile cooking options, combining the functions of an air fryer and a conventional oven. With its 32-liter capacity and 1700W power, it offers efficient and convenient cooking for a variety of dishes. Please read this manual thoroughly before operation to ensure safe and optimal performance.

Important Safety Instructions

- Always place the appliance on a stable, heat-resistant surface.
- Ensure adequate ventilation around the unit during operation.
- Do not immerse the main unit in water or other liquids.
- Keep children and pets away from the appliance during use.
- Unplug the appliance when not in use and before cleaning.
- The exterior surfaces may become hot during operation. Use oven mitts when handling hot parts.

2. PRODUCT OVERVIEW

The TurboTronic TT-AFD32 Air Fryer Oven features a sleek stainless steel design with intuitive controls and a spacious interior.



Figure 2.1: Front view of the TurboTronic TT-AFD32 Air Fryer Oven, showcasing its stainless steel finish and dual glass doors.

Components and Controls

- **Digital LED Display:** Shows temperature, time, and selected program.
- **Control Knobs:**
 - Select/Rotisserie Knob: To choose cooking programs and activate rotisserie function.
 - Temp/Light Knob: To adjust temperature and turn interior light on/off.
 - Time/Fan Knob: To set cooking time and adjust fan speed.
- **Start/Stop Button:** To begin or end a cooking cycle.
- **Dual Glass Doors:** Provide clear visibility of food during cooking.
- **Interior Cavity:** 32-liter capacity with multiple rack positions.



Figure 2.2: Detailed view of the digital control panel, highlighting the knobs for program selection, temperature, time, and the On/off button.

start/stop button.

Included Accessories

- 1x Grill Rack
- 1x Baking Basket (for air frying)
- 1x Baking Tray (with convenient rounding for pizza)
- 1x Handle for Rotisserie Spit
- 1x Rotisserie Spit with Forks
- 1x Handle for Tray and Rack

All removable accessories are dishwasher safe for easy cleaning.



Figure 2.3: Visual representation of the standard accessories provided with the TurboTronic TT-AFD32, including racks, trays, and rotisserie components.

3. SETUP

Unpacking and Placement

1. Carefully remove all packaging materials and accessories from the oven.
2. Wipe down the exterior of the oven with a damp cloth. Clean all accessories with warm, soapy water, rinse thoroughly, and dry completely.
3. Place the oven on a flat, stable, heat-resistant surface. Ensure there is at least 10-15 cm of clear space on all sides and above the oven for proper ventilation.
4. Do not place the oven near flammable materials or heat sources.
5. Plug the power cord into a grounded electrical outlet.

Initial Burn-Off

Before first use, it is recommended to run the oven empty for approximately 15 minutes to burn off any manufacturing residues. This may produce a slight odor or smoke, which is normal and will dissipate quickly.

1. Set the temperature to 230°C and the timer to 15 minutes.
2. Ensure the area is well-ventilated.
3. After 15 minutes, turn off the oven and allow it to cool completely before use.

4. OPERATING INSTRUCTIONS

The TurboTronic TT-AFD32 offers a range of cooking functions and pre-set programs for ease of use.

General Operation

1. Place food on the appropriate accessory (baking tray, grill rack, or air fry basket) and insert it into the oven.
2. Close the oven doors securely.
3. Turn the **Select/Rotisserie** knob to choose your desired cooking program. The selected program will be highlighted on the digital display.
4. Turn the **Temp/Light** knob to adjust the temperature (25°C – 230°C). Press this knob to toggle the interior light.
5. Turn the **Time/Fan** knob to set the cooking time (up to 99 minutes for most functions, 72 hours for Dehydrate). Press this knob to adjust the fan speed (Normal, High, Off).
6. Press the **Start/Stop** button to begin cooking. The oven will preheat if necessary, and then the timer will begin counting down.
7. To stop cooking at any time, press the **Start/Stop** button again.
8. The oven will automatically shut off when the timer reaches zero.

12 Pre-Set Cooking Programs

The oven comes with 12 convenient pre-set programs for common dishes:

- Toast
- Bagel
- Broil
- Bake
- Roast
- Pizza
- Proof
- Air Fryer
- Reheat
- Cookies
- Slow Cook
- Dehydrate

When a pre-set program is selected, the oven will automatically set a recommended temperature and time.

These can be adjusted manually if desired.



Figure 4.1: Overview of the 12 pre-set cooking programs available on the TurboTronic TT-AFD32, designed for various culinary needs.

Using the Rotisserie Function

The rotisserie function is ideal for roasting whole chickens or other large cuts of meat, ensuring even cooking and browning.

1. Assemble the rotisserie spit with the forks, securing the food in the center.
2. Insert the assembled rotisserie spit into the designated slots inside the oven.
3. Select a suitable cooking program (e.g., Roast) and set the desired temperature and time.
4. Press the **Select/Rotisserie** knob to activate the rotisserie rotation.
5. Monitor cooking progress through the glass doors.

Your browser does not support the video tag.

Video 4.1: Official product video demonstrating the features and operation of the TurboTronic AFD32 Air Fryer Oven, including the rotisserie function and various cooking modes.

5. COOKING GUIDE

Air Frying Tips

- For best air frying results, use the air fry basket and ensure food is arranged in a single layer to allow for optimal air circulation.
- Shake or flip food halfway through cooking for even crisping.
- Many foods require little to no oil when air frying, promoting healthier cooking.

airchef Pro

PROFESSIONAL AIR FRYER OVEN



Figure 5.1: The TurboTronic Airchef Pro (TT-AFD32) in a kitchen setting, demonstrating its capacity with a rotisserie chicken, highlighting its professional air frying capabilities.

Temperature and Time Adjustments

While pre-set programs offer convenience, you can always manually adjust temperature and time to suit your specific recipes and preferences. As a general guideline, when converting traditional oven recipes to air fryer recipes, you may need to reduce the temperature by 10-20°C and cooking time by 5-10 minutes, depending on the food and desired crispness.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your TurboTronic Air Fryer Oven.

Cleaning the Interior and Exterior

1. Always unplug the oven and allow it to cool completely before cleaning.
2. Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may

damage the stainless steel finish.

- For the interior, wipe down with a damp cloth and mild detergent. For stubborn food residue, a non-abrasive sponge can be used. The interior features a non-stick coating for easier cleaning.
- Clean the glass doors with a glass cleaner or a damp cloth.

Cleaning Accessories

All removable accessories, including the grill rack, baking basket, baking tray, and rotisserie components, are dishwasher safe. For manual cleaning, wash with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely before storing or re-using.

7. TROUBLESHOOTING

If you encounter any issues with your TurboTronic TT-AFD32 Air Fryer Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outlet issue; main power switch off.	Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.
Food is not cooking evenly.	Overcrowding the basket/tray; incorrect temperature/time; food not flipped/shaken.	Do not overcrowd the cooking area. Adjust temperature/time as needed. Flip or shake food halfway through cooking.
White smoke coming from the oven.	Excess oil/grease from food; initial burn-off residue.	This is usually normal. Ensure the oven and accessories are clean. Reduce oil if possible. If excessive, unplug and allow to cool.
Rotisserie function not working.	Rotisserie spit not properly installed; function not activated.	Ensure the rotisserie spit is correctly seated in its slots. Press the Select/Rotisserie knob to activate rotation.

If the problem persists after trying these solutions, please contact TurboTronic customer support for assistance.

8. SPECIFICATIONS

Feature	Detail
Brand	TurboTronic
Model Number	TT-AFD32
Capacity	32 Liters
Power / Wattage	1700 Watts

Feature	Detail
Voltage	240 Volts
Temperature Control	25°C – 230°C
Timer Setting	99 minutes (general), 72 hours (dehydrate)
Material	Stainless Steel
Product Dimensions (L x W x H)	34 x 45 x 37 cm
Item Weight	11 kg
Special Features	Digital LED display, Digital PCB control, 12 Pre-Set Programs, Rotisserie function, Cool to touch, Automatic shut-off, Interchangeable cavity lighting.

9. WARRANTY AND SUPPORT

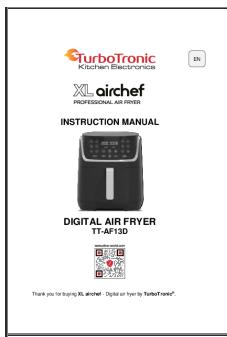
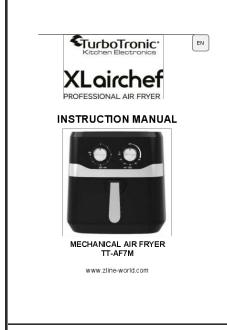
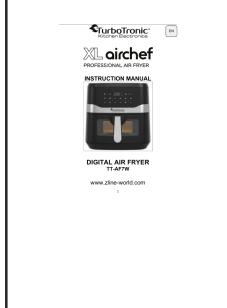
TurboTronic products are manufactured to the highest quality standards. For information regarding warranty coverage, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official TurboTronic website. Please have your model number (TT-AFD32) and purchase date ready when contacting support.

For further assistance, you may also refer to the [TurboTronic Store on Amazon](#).

© 2024 TurboTronic. All rights reserved.

Related Documents - TT-AFD32

 <p>TurboTronic TT-AFD32 Digital Air Fryer Oven Instruction Manual DIGITAL AIR FRYER OVEN INSTRUCTION MANUAL TT-AFD32 www.zline-world.com</p>	<p>TurboTronic TT-AFD32 Digital Air Fryer Oven Instruction Manual</p> <p>Comprehensive instruction manual for the TurboTronic TT-AFD32 Digital Air Fryer Oven, covering important safeguards, operating instructions, function charts, cooking guidelines, care, and warranty information.</p>
---	--

 <p>INSTRUCTION MANUAL DIGITAL AIR FRYER TT-AF13D www.zline-world.com</p> <p>EN</p> <p>Thank you for buying XL airchef - Digital air fryer by TurboTronic®.</p>	<p>TurboTronic XL airchef TT-AF13D Digital Air Fryer Instruction Manual Comprehensive instruction manual for the TurboTronic XL airchef TT-AF13D Digital Air Fryer. Learn about safety precautions, operation, maintenance, and warranty information.</p>
 <p>INSTRUCTION MANUAL MECHANICAL AIR FRYER TT-AF7M www.zline-world.com</p> <p>EN</p>	<p>TurboTronic XLairchef TT-AF7M Mechanical Air Fryer Instruction Manual Comprehensive instruction manual for the TurboTronic XLairchef TT-AF7M Mechanical Air Fryer, covering setup, operation, safety, cleaning, storage, troubleshooting, and warranty information.</p>
 <p>INSTRUCTION MANUAL DIGITAL AIR FRYER TT-AF7W www.zline-world.com</p> <p>EN</p>	<p>TurboTronic XL Air Chef TT-AF7W Digital Air Fryer Instruction Manual Comprehensive instruction manual for the TurboTronic XL Air Chef TT-AF7W Digital Air Fryer, covering setup, operation, safety precautions, cleaning, troubleshooting, and warranty information.</p>
 <p>INSTRUCTION MANUAL AIR FRYER TT-AF3 www.zline-world.com</p> <p>EN</p>	<p>TurboTronic TT-AF3 Air Fryer Instruction Manual Comprehensive instruction manual for the TurboTronic TT-AF3 Air Fryer, covering safety precautions, preparation, usage, cooking tips, cleaning, storage, and troubleshooting.</p>
 <p>INSTRUCTION MANUAL DIGITAL AIR FRYER TT-AF10D www.zline-world.com</p> <p>EN</p>	<p>TurboTronic TT-AF10D Digital Air Fryer Instruction Manual Comprehensive instruction manual for the TurboTronic TT-AF10D Digital Air Fryer, covering setup, operation, settings, troubleshooting, and warranty information for healthy home cooking.</p>