

## TurboTronic TurboTronic DAF6

# TurboTronic DAF6 Dual Basket Air Fryer User Manual

Model: DAF6

## 1. INTRODUCTION

---

Thank you for choosing the TurboTronic DAF6 Dual Basket Air Fryer. This appliance utilizes Rapid-Air technology with 360° air circulation to cook a variety of foods with little to no oil, resulting in delicious and evenly prepared meals. With its dual 4.5-liter baskets, digital control panel, and 10 pre-set programs, cooking has never been easier or more versatile. Please read this manual thoroughly before first use to ensure safe and optimal operation.



Image: The TurboTronic DAF6 Dual Basket Air Fryer, showcasing its two independent cooking zones with food.

## 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:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or the appliance body 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 the cord hang over the edge of a 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 the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
- Do not block any ventilation openings.

## 3. PRODUCT OVERVIEW

---

### 3.1 Components

The TurboTronic DAF6 Dual Basket Air Fryer consists of the main unit, two independent cooking baskets, and two crisper plates.



*Image: Exploded view of the air fryer, illustrating the removable baskets and crisper plates.*

- **Main Unit:** Houses the heating elements, fans, and control panel.
- **Cooking Baskets (2x 4.5L):** Removable non-stick baskets for holding food. Each basket has a Cool-Touch handle.
- **ClearCook Windows:** Integrated windows on each basket allow monitoring of cooking progress without opening the basket.
- **Crisper Plates:** Removable plates placed inside the baskets to allow air circulation around food for even cooking and crisping.

### 3.2 Control Panel

The digital touch control panel allows for easy selection of cooking functions, temperature, and time settings.



Image: Detailed view of the digital control panel and ClearCook windows.

- **LED Display:** Shows time, temperature, and program indicators.
- **Power Button:** Turns the appliance on/off.
- **Temperature Controls (+/-):** Adjusts cooking temperature (50°C - 200°C).
- **Time Controls (+/-):** Adjusts cooking time (up to 60 minutes).
- **Basket Selectors (1 & 2):** Activates controls for individual baskets.
- **Pre-set Program Icons:** Selects from 10 pre-defined cooking programs.
- **SMART FINISH:** Synchronizes cooking end times for different foods in each basket.
- **MATCH COOK:** Applies the same cooking settings to both baskets.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

## 4. SETUP AND FIRST USE

---

Before using your air fryer for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials, stickers, and labels from the appliance.
2. **Clean Components:** Wash the cooking baskets and crisper plates with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. The baskets and crisper plates are dishwasher safe.

3. **Wipe Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. **Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance to allow for proper air circulation.
5. **Initial Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal. Ensure the area is well-ventilated.

## 5. OPERATING INSTRUCTIONS

---

### 5.1 Basic Operation

1. **Prepare Food:** Place the crisper plate into the cooking basket. Place your ingredients into the basket. Do not overfill.
2. **Insert Basket:** Slide the basket back into the main unit until it clicks into place.
3. **Power On:** Plug the power cord into a grounded wall outlet. The appliance will beep, and the display will illuminate. Press the Power button.
4. **Set Temperature and Time:** Select the desired basket (1 or 2) by pressing its corresponding number. Use the Temperature (+/-) buttons to set the cooking temperature (50°C - 200°C) and the Time (+/-) buttons to set the cooking duration (up to 60 minutes).
5. **Start Cooking:** Press the Start/Pause button to begin cooking. The fan and heating element will activate.
6. **Shake/Flip (Optional):** For even cooking, some foods may require shaking or flipping halfway through the cooking process. Carefully pull out the basket, shake/flip the food, and reinsert the basket. The cooking will resume automatically.
7. **Monitor Progress:** Use the ClearCook windows to monitor food without interrupting the cooking cycle.
8. **Finish:** Once the timer reaches zero, the air fryer will beep, and the heating element will turn off. Carefully pull out the basket and transfer the cooked food to a plate.

### 5.2 Pre-set Programs

The DAF6 features 10 pre-set programs for common dishes. To use, select the desired basket, then press the corresponding program icon. The appliance will automatically set the optimal temperature and time. You can adjust these settings manually if needed.

- Frozen Fries
- Fresh Fries
- Steak
- Shrimp
- Chicken Legs & Wings
- Cake
- Fish
- Pizza
- Vegetables
- Hotdog/Chops

### 5.3 Dual Zone Cooking Functions

The dual basket design allows for cooking two different foods simultaneously or cooking a larger batch of one food.





*Image: The dual baskets pulled out, showing different foods being prepared simultaneously.*

- **Independent Cooking:** Set different temperatures and times for each basket (Basket 1 and Basket 2) to cook two different items.
- **MATCH COOK:** If you are cooking the same food in both baskets and want identical settings, press the MATCH COOK button after setting the desired temperature and time for one basket. This will apply the settings to both baskets.
- **SMART FINISH:** When cooking two different foods with different cooking times, use SMART FINISH. Set the desired temperature and time for each basket independently. Then, press SMART FINISH. The air fryer will automatically adjust the start times of each basket so that both foods finish cooking at the same time.

## 6. CLEANING AND MAINTENANCE

---

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

- **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
- **Baskets and Crisper Plates:** The cooking baskets and crisper plates are non-stick and dishwasher safe. For manual cleaning, wash with hot water, dish soap, and a non-abrasive sponge. Avoid metal utensils or abrasive cleaning

materials that can damage the non-stick coating.

- **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners. Never immerse the main unit in water or any other liquid.
- **Interior:** If necessary, gently wipe the interior of the appliance with a damp cloth. Ensure no food residue is left on the heating element.
- **Storage:** Once clean and dry, store the air fryer in a cool, dry place.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause / Solution
Air fryer does not turn on.	Ensure the power cord is securely plugged into a grounded outlet. Check the household fuse or circuit breaker.
Food is not cooked evenly.	Food quantity may be too large; cook in smaller batches. Shake or flip food halfway through cooking. Ensure crisper plate is correctly inserted.
Food is not crispy.	Some foods benefit from a light coating of oil. Ensure crisper plate is used. Cook in smaller batches. Increase cooking time or temperature slightly.
White smoke coming from the appliance.	This may be caused by grease from previous use or fatty ingredients. Clean the basket and crisper plate thoroughly. Remove excess oil from food.
Appliance smells during first use.	This is normal for new appliances. Run the air fryer empty for 10-15 minutes in a well-ventilated area.

## 8. TECHNICAL SPECIFICATIONS

Refer to the following specifications for your TurboTronic DAF6 Dual Basket Air Fryer:

Feature	Value
Model Number	DAF6 (TT-DAF6W-Black)
Brand	TurboTronic
Power/Wattage	1600 Watts
Voltage	220-240 Volts
Capacity	9 Liters (2 x 4.5 Liters)
Temperature Range	50°C - 200°C
Timer	Up to 60 minutes
Product Dimensions (L x W x H)	40 cm x 36.1 cm x 32 cm
Weight	7.3 kg

Feature	Value
Material	Plastic
Special Features	Dual Basket, 10 Pre-set Programs, 6-in-1 Multifunctional, ClearCook Windows, Digital Touch Display











**double basket** Technology  
with 2 independent baskets that lets you cook  
2 different types of food, 2 ways, at the same time.

Image: Dimensions of the TurboTronic DAF6 Dual Basket Air Fryer.

9. WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation provided with your purchase or contact TurboTronic customer service. Keep your proof of purchase for any warranty claims.



 <p>TurboTronic TurboFryChef INSTRUCTION MANUAL DIGITAL AIR FRYER TT-AF10D www.zline-world.com</p>	<p><a href="#">TurboTronic TT-AF10D Digital Air Fryer Instruction Manual</a></p> <p>Comprehensive instruction manual for the TurboTronic TT-AF10D Digital Air Fryer, covering setup, operation, settings, troubleshooting, and warranty information for healthy home cooking.</p>
 <p>TurboTronic dualchef INSTRUCTION MANUAL DUAL BASKET AIR FRYER TT-DAF5 www.zline-world.com</p>	<p><a href="#">TurboTronic DualChef Dual Basket Air Fryer TT-DAF5 Instruction Manual</a></p> <p>Comprehensive instruction manual for the TurboTronic DualChef Dual Basket Air Fryer (Model TT-DAF5). Learn about safety, operation, cleaning, settings, and troubleshooting for healthy cooking.</p>
 <p>TurboTronic XLairchef INSTRUCTION MANUAL MECHANICAL AIR FRYER TT-AF7M www.zline-world.com</p>	<p><a href="#">TurboTronic XLairchef TT-AF7M Mechanical Air Fryer Instruction Manual</a></p> <p>Comprehensive instruction manual for the TurboTronic XLairchef TT-AF7M Mechanical Air Fryer, covering setup, operation, safety, cleaning, storage, troubleshooting, and warranty information.</p>
 <p>TurboTronic XLairchef INSTRUCTION MANUAL DIGITAL AIR FRYER TT-AF13D Thank you for buying XL airchef - Digital or TurboChef model!</p>	<p><a href="#">TurboTronic XL airchef TT-AF13D Digital Air Fryer Instruction Manual</a></p> <p>Comprehensive instruction manual for the TurboTronic XL airchef TT-AF13D Digital Air Fryer. Learn about safety precautions, operation, maintenance, and warranty information.</p>
 <p>TurboTronic XLairchef INSTRUCTION MANUAL DIGITAL AIR FRYER TT-AF7W www.zline-world.com</p>	<p><a href="#">TurboTronic XL Air Chef TT-AF7W Digital Air Fryer Instruction Manual</a></p> <p>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>TurboTronic airchefPro INSTRUCTION MANUAL DIGITAL AIR FRYER OVEN TT-AF8 www.zline-world.com</p>	<p><a href="#">TurboTronic AirChef Pro TT-AF8 Digital Air Fryer Oven Instruction Manual</a></p> <p>User manual for the TurboTronic AirChef Pro TT-AF8 Digital Air Fryer Oven. This guide provides detailed instructions on operation, features, technical specifications, cleaning, maintenance, troubleshooting, and warranty information for this professional air fryer oven.</p>

