

Mellerware 27720

Mellerware Turbo Cook 12L Air Fryer/Convection Oven User Manual

Model: 27720

1. INTRODUCTION

Thank you for purchasing the Mellerware Turbo Cook 12L Air Fryer/Convection Oven. This appliance is designed to provide efficient and versatile cooking, combining the benefits of an air fryer and a convection oven in a single unit. Its powerful heating element and integrated fan ensure faster and more even cooking results. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit 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.
- The appliance is equipped with an automatic shut-off feature when the handle is lifted. Ensure the handle is securely lowered during operation.

3. PRODUCT OVERVIEW

The Mellerware Turbo Cook Air Fryer/Convection Oven features a durable glass body and a lid housing the heating element and fan. It comes with essential accessories to enhance your cooking experience.



The Mellerware Turbo Cook Air Fryer/Convection Oven with its included high rack and steamer rack.



View of the appliance with the high rack and steamer rack positioned inside the glass bowl.

Components:

- **Main Unit:** Glass bowl with base and lid assembly.
- **Lid Assembly:** Contains the heating element, fan, and control panel.
- **Control Panel:** Features mechanical knobs for temperature and timer settings, along with power and heat indicator lights.
- **High Rack:** For cooking larger items or for two-tier cooking.
- **Steamer Rack:** For steaming or supporting smaller items.
- **Tongs:** For safely handling hot food and racks.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the glass bowl, high rack, steamer rack, and tongs in warm, soapy water.

Rinse thoroughly and dry completely. The glass bowl and racks are dishwasher safe. Wipe the lid assembly with a damp cloth; do not immerse it in water.

- 3. **Placement:** Place the appliance on a stable, heat-resistant, and level surface. Ensure there is adequate space (at least 10-15 cm) around the appliance for proper ventilation. Do not place it near flammable materials.
- 4. **Power Connection:** Ensure the appliance is unplugged before placing food or accessories inside. Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

The Mellerware Turbo Cook Air Fryer/Convection Oven is operated using two mechanical knobs for temperature and time control.



The control panel features a temperature knob (top) and a timer knob (bottom), along with power and heat indicator lights.

5.1. Preheating

For best results, preheat the appliance before adding food. Turn the temperature knob to the desired setting and the timer knob to 5-10 minutes. The 'HEAT' indicator light will illuminate, indicating the appliance is heating. Once the set time elapses, the appliance will turn off. Add your food and reset the timer and temperature as needed.

5.2. Setting Temperature and Timer

- 1. **Temperature Control:** Use the upper mechanical knob to select the desired cooking temperature, ranging from 125°C to 250°C.
- 2. **Timer Control:** Use the lower mechanical knob to set the cooking time, up to 60 minutes. The appliance will automatically shut off when the timer reaches zero. The 'POWER' indicator light will illuminate when the appliance is plugged in, and the 'HEAT' indicator light will turn on when the heating element is active.
- 3. **Automatic Shut-Off:** The appliance is equipped with a safety feature that automatically cuts power to the heating element when the handle is lifted. Ensure the handle is fully lowered for continuous operation.

5.3. General Cooking Guide

The following table provides approximate cooking times and temperatures for common foods. Adjust as necessary based on food quantity and desired crispness.

Food Item	Approximate Time	Temperature
Whole Chicken	25-30 minutes	230-250°C
Chicken Pieces	10-13 minutes	150-180°C
Fish	10-12 minutes	200-220°C
Steak	12-15 minutes	180-200°C
Pork	12-15 minutes	180-220°C
Shrimp	8-10 minutes	200-230°C

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Glass Bowl and Racks:** The glass bowl, high rack, and steamer rack are dishwasher safe. Alternatively, they can be washed by hand in warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Lid Assembly:** Wipe the exterior of the lid assembly with a damp cloth. Do not immerse the lid assembly in water or any other liquid. Ensure no water enters the electrical components.
4. **Heating Element:** Gently wipe the heating element with a dry cloth to remove any food residue. Do not use water or cleaning solutions directly on the heating element.
5. **Storage:** Store the clean and dry appliance in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your Mellerware Turbo Cook Air Fryer/Convection Oven, refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Ensure the power cord is securely plugged into a working electrical outlet.
 - Check that the handle is fully lowered, as the appliance has a safety shut-off feature when the handle is lifted.
 - Verify that the timer knob is set to a cooking duration.
- **Food is not cooking evenly:**
 - Ensure food is arranged in a single layer and not overcrowded.
 - Flip or stir food halfway through cooking for more even results.
 - Check that the temperature setting is appropriate for the food being cooked.
- **Smoke coming from the appliance:**
 - A small amount of smoke during initial use is normal.
 - Excessive smoke may indicate food residue or grease build-up. Unplug, allow to cool, and clean the appliance thoroughly.
 - Ensure fatty foods are placed on the lower rack or a drip tray to prevent fat from burning on the heating element.

- **Timer is stiff or difficult to adjust backwards:**

- The mechanical timer is designed to be turned clockwise to set the time. For safety and to prevent damage, avoid forcing the timer knob counter-clockwise if it feels stiff. If you need to stop cooking early, lift the handle to activate the automatic shut-off.

If the problem persists after checking these points, please contact Mellerware customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Mellerware
Model Name	Air Fryer (Turbo Cook)
Model Number	27720
Capacity	12 Liters
Output Wattage	1400 Watts
Material	Glass
Color	White
Product Dimensions (D x W x H)	42D x 33W x 39H centimetres
Item Weight	4.9 Kilograms
Controller Type	Mechanical knob
Special Features	Automatic Shut-Off, Temperature Control, Timer
Recommended Uses	Bake, Broil, Defrost, Reheat, Roast
Dishwasher Safe	Yes (Glass bowl and racks)
Country of Origin	China

9. WARRANTY AND SUPPORT

Mellerware offers a comprehensive warranty for your peace of mind.



Mellerware offers a 3-year warranty, subject to terms and conditions.

Your Mellerware Turbo Cook Air Fryer/Convection Oven comes with a **3-year warranty**. This includes a 1-year retail warranty, an additional 1-year upon online registration, and a further 1-year with communication opt-in. Please refer to the

warranty card included with your product for full terms and conditions and details on how to register your product. For technical support, spare parts, or warranty claims, please contact Mellerware customer service through their official website or the contact information provided in your product documentation.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

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

Details

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

Submit question