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Zibbizo TT-1010-ZG-HUI

Zibbizo 6-Quart Air Fryer User Manual

Model: TT-1010-ZG-HUI

INTRODUCTION

Thank you for choosing the Zibbizo 6-Quart Air Fryer. This appliance is designed to provide a healthier and more efficient way to cook your favorite meals, utilizing rapid air circulation technology for crispy results with significantly less oil. With its 12-in-1 functions and convenient viewing window, preparing a variety of dishes is simple and enjoyable. Please read this manual thoroughly before first use to ensure safe and optimal operation.

IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse the 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.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances, allowing sufficient space for air circulation.

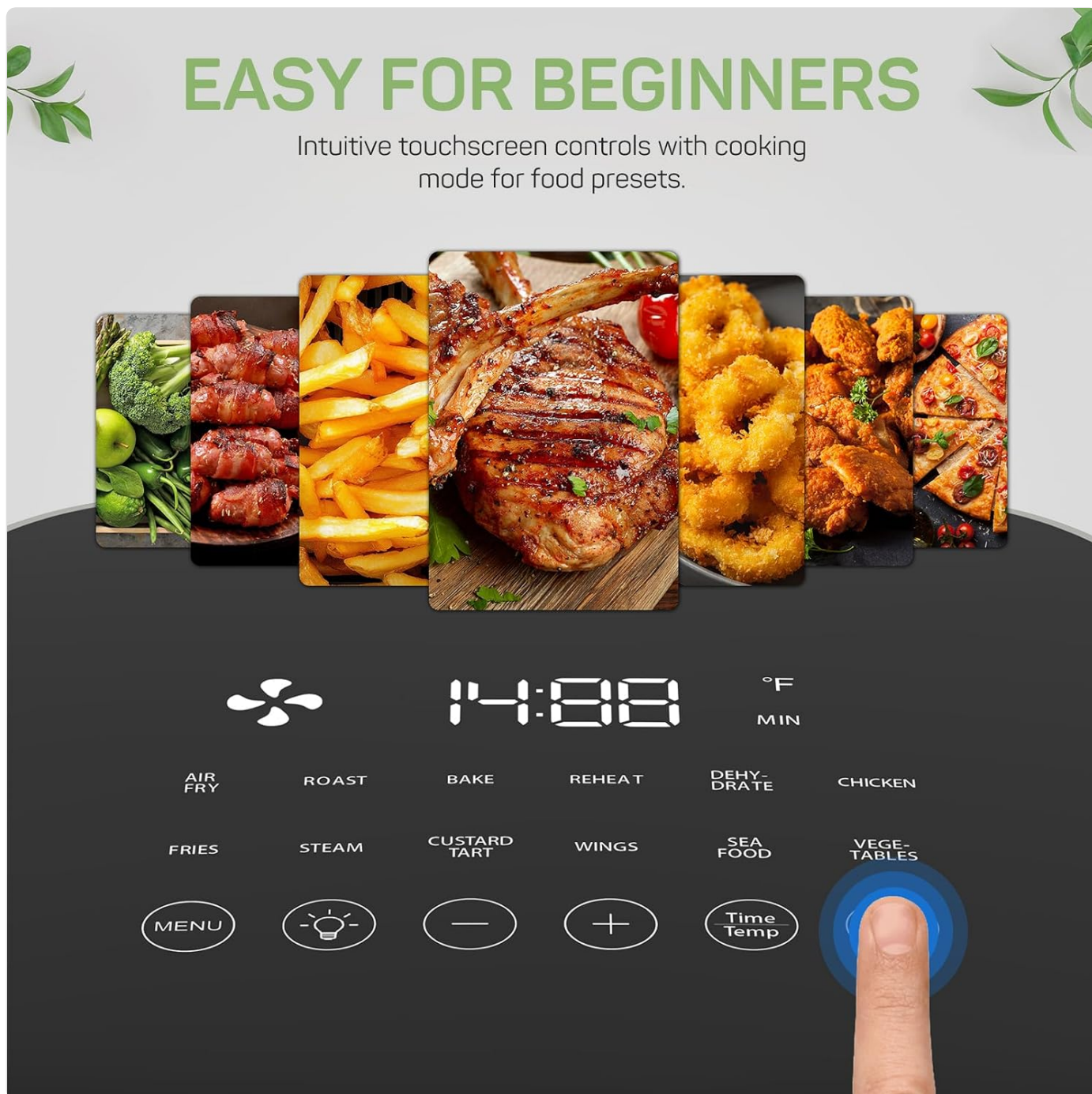
PARTS AND FEATURES

Familiarize yourself with the components of your Zibbizo Air Fryer:

- Main Unit (with heating element and fan)
- Air Frying Basket
- Crisper Plate (removable, sits inside the basket)
- Touch Control Panel
- Viewing Window
- Handle



The Zibbizo Air Fryer with its main components visible, including the basket and viewing window, filled with cooked fries.



The intuitive touchscreen control panel allows for easy selection of 12 cooking modes and manual time/temperature adjustments.

BEFORE FIRST USE

1. Unpack the air fryer and remove all packaging materials, including any stickers or labels.
2. Wash the air frying basket and crisper plate thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely.
3. Wipe the inside and outside of the main unit with a damp cloth.
4. Before cooking food, it is recommended to run the air fryer for about 10 minutes at 400°F (200°C) without any food inside. This helps to burn off any manufacturing residues and eliminate initial odors. Ensure the area is well-ventilated during this process.

SETUP

1. Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 6 inches (15 cm) of clear space around the back and sides of the appliance to allow for proper air circulation.
2. Insert the crisper plate into the air frying basket.
3. Slide the assembled air frying basket back into the main unit until it clicks securely into place.
4. Plug the power cord into a grounded wall outlet. The control panel will illuminate.

OPERATING INSTRUCTIONS

General Operation

1. **Prepare Food:** Place your ingredients into the air frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the air frying basket firmly into the main unit. The appliance will not operate unless the basket is fully inserted.
3. **Power On:** Press the Power button on the touch control panel.
4. **Select Function or Set Manually:**
 - **Preset Functions:** Choose from 12 preset cooking modes (e.g., Air Fry, Roast, Bake, Dehydrate, Steam, Chicken, Seafood, Vegetables, Fries, Custard Tart, Wings) by pressing the corresponding icon. The air fryer will automatically set the optimal time and temperature for that function.
 - **Manual Setting:** Alternatively, press the "Time/Temp" button to manually adjust the cooking time and temperature using the "+" and "-" buttons.
5. **Start Cooking:** Once settings are confirmed, press the Start/Pause button to begin the cooking cycle.
6. **Monitor Progress:** The built-in viewing window allows you to check on your food without opening the basket, helping to maintain consistent cooking temperature.
7. **Shake/Flip (Optional):** For some foods, especially fries or chicken wings, it is recommended to shake or flip the food halfway through the cooking time for even crisping. The air fryer may beep to remind you. Carefully remove the basket, shake/flip, and reinsert.
8. **Completion:** The air fryer will automatically shut off and beep when the cooking cycle is complete. Carefully remove the basket and transfer food to a serving dish.

Cooking Capacity

LARGE CAPACITY

The 6.34-gt ceramic-coated, is perfect
for feeding 4-6 people.



The 6-quart capacity basket can accommodate a significant amount of food, such as a large batch of french fries.

DONE IN MINUTES



The air fryer's efficient cooking allows for quick preparation of diverse meals, as shown by the array of dishes.

Cooking Guide (Approximate)

The following table provides general guidelines. Cooking times and temperatures may vary based on food quantity, size, and desired crispness.

Food Item	Amount	Temperature	Time	Notes
French Fries (frozen)	1 lb	380°F (195°C)	15-20 min	Shake halfway
Chicken Wings	1.5 lbs	375°F (190°C)	20-25 min	Flip halfway
Salmon Fillets	2 fillets	350°F (175°C)	12-15 min	
Mixed Vegetables	1 lb	370°F (188°C)	10-15 min	Toss halfway

MAINTENANCE AND CLEANING

Proper cleaning after each use will extend the life of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Crisper Plate:** The air frying basket and crisper plate are nonstick and can be washed by hand with warm, soapy water and a non-abrasive sponge. They are also top-rack dishwasher safe.
3. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
4. **Clean Interior:** For the interior, wipe with a damp cloth. If necessary, use a mild dish soap. Avoid getting water into the electrical components.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.



The nonstick basket and rack are designed for easy cleaning and are top-rack dishwasher safe.

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.	Not plugged in; Basket not fully inserted.	Ensure power cord is securely plugged in; Push basket firmly until it clicks into place.
Food is not cooked evenly.	Basket is overfilled; Food not shaken/flipped.	Cook in smaller batches; Shake or flip food halfway through cooking.
Food is not crispy.	Too much moisture; Not enough oil (for some foods).	Pat food dry before air frying; Lightly spray or toss with oil for extra crispness.
White smoke coming from appliance.	Grease residue from previous use; High-fat food cooking.	Clean basket and crisper plate thoroughly; For high-fat foods, drain excess fat during cooking.

SPECIFICATIONS

Feature	Detail
Model Number	TT-1010-ZG-HUI
Capacity	6 Quarts
Functions	12-in-1 (Air Fry, Roast, Bake, Reheat, Dehydrate, Steam, etc.)
Max Temperature	400°F
Rated Power	1700 Watts
Voltage	120 Volts (AC)
Control Method	Touch
Dimensions (D x W x H)	10.5" x 12.9" x 13.6"
Weight	11.68 pounds
Material	Polypropylene (PP)
Nonstick Coating	No (for main unit, basket/plate are nonstick)
Dishwasher Safe Parts	Basket and Crisper Plate (top-rack)

WARRANTY AND SUPPORT

Your Zibbizo Air Fryer is covered by a limited warranty from the date of purchase. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, troubleshooting assistance, or warranty claims, please contact Zibbizo Customer Support:

- **Website:** Visit the official Zibbizo website (refer to product packaging for URL)
- **Email:** support@zibbizo.com (example email, please refer to actual product for contact)
- **Phone:** 1-800-XXX-XXXX (example number, please refer to actual product for contact)

Please have your model number (TT-1010-ZG-HUI) and proof of purchase ready when contacting support.

