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Typhur AF13

Typhur Sync 8QT Air Fryer with Wireless Meat Thermometer User Manual

Model: AF13



1. IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the air fryer on a stable, heat-resistant surface.
- Ensure proper ventilation. Do not block air vents.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation.
- Unplug the air fryer when not in use and before cleaning.
- Do not operate the appliance if the cord or plug is damaged.
- The wireless probe is designed for internal food temperature measurement. Ensure the majority of the probe is immersed in food to prevent damage from high temperatures.
- Initial use may produce a slight odor; this is normal. Operate in a well-ventilated area for 30 minutes at 450°F before first cooking.

2. PRODUCT OVERVIEW

The Typhur Sync 8QT Air Fryer is a versatile kitchen appliance designed for efficient cooking with integrated smart features.



Image: Typhur Sync 8QT Air Fryer with its wireless probe, showing the main unit, a cooked chicken, and the companion app.

Key Features:

- 8-Quart Capacity:** Suitable for family-sized meals, accommodating up to a 6 lb whole chicken.
- Built-in Wireless Meat Thermometer:** Monitors internal food temperature with NIST-verified accuracy ($\pm 0.5^{\circ}\text{F}$).
- 9-in-1 Cooking Functions:** Air Fry, Roast, Bake, Dehydrate, Reheat, Preheat, Wings, Fries, Bacon.
- Smart App Control:** Monitor temperatures, adjust settings, and receive cooking notifications via a smartphone app.
- Ceramic Nonstick Basket:** PFAS-free, non-toxic, and dishwasher-safe for easy cleaning.
- Automatic Shut-Off:** The appliance stops cooking automatically when the target temperature is reached using the wireless probe.

3. SETUP AND FIRST USE

Unboxing and Placement:

1. Remove all packaging materials and promotional stickers.
2. Inspect the air fryer for any damage.
3. Place the air fryer on a stable, level, and heat-resistant surface, ensuring adequate space (at least 6 inches) around the back and sides for proper ventilation. The power cord is designed to flare out from the back to ensure proper ventilation space.
4. Clean the basket and grill plate with warm, soapy water before first use. Dry thoroughly.

Initial Burn-in:

Before cooking food, it is recommended to perform an initial burn-in cycle to eliminate any manufacturing odors.

- Plug in the air fryer.
- Set the air fryer to the "Air Fry" setting at 450°F (232°C) for 30 minutes.
- Ensure the area is well-ventilated during this process. A slight odor is normal during this initial use.

4. OPERATING INSTRUCTIONS

Control Panel Overview:

The air fryer features a digital touch control panel. Refer to the main unit for specific button layouts.



Image: The control panel of the Typhur Sync Air Fryer, highlighting the digital display, touch controls, and magnetic probe storage.

Cooking Modes:

The Typhur Sync Air Fryer offers multiple cooking functions:

- **Air Fry:** For crispy results with minimal oil.
- **Roast:** Ideal for meats and vegetables.
- **Bake:** For cakes, pastries, and other baked goods.
- **Dehydrate:** For drying fruits, vegetables, or making jerky.
- **Reheat:** To warm up leftovers while maintaining texture.
- **Preheat:** To bring the air fryer to the desired temperature before adding food.

9-in-1 Versatility



6 Panel



3 App Specials

WINGS

FRIES

BACON



Image: Visual representation of the 9-in-1 cooking versatility, including panel functions and app-exclusive presets.

Using the Wireless Meat Thermometer:

The built-in wireless thermometer ensures precise cooking by monitoring internal food temperature.

1. Remove the wireless probe from its magnetic storage on the air fryer.
2. Insert the probe into the thickest part of the food, ensuring the majority of the probe is immersed. Avoid bones.
3. Place the food with the inserted probe into the air fryer basket.
4. Select your desired cooking mode and temperature. If using a preset for meat (e.g., chicken, pork, beef, fish), the air fryer will automatically detect the probe and allow you to select the desired doneness (e.g., Rare, Medium, Well Done).
5. The air fryer will automatically stop cooking once the target internal temperature is reached.

Precision Cooking

Our five-point wireless thermometer is NIST-certified accurate to $\pm 0.5^{\circ}\text{F}$



NIST
National Institute of
Standards and Technology

Image: The wireless meat thermometer inserted into a chicken, illustrating its five internal sensors and NIST-certified accuracy.

Smart Whole Chicken Mode:

This mode automates the cooking process for a whole chicken, ensuring even cooking and crispy skin.

1. Hold the "PRESET" button for 3 seconds to enter the mode.
2. Insert the wireless probe into the thickest part of the chicken breast.
3. Place the chicken breast-side down in the air fryer basket.
4. Start the cooking process. The air fryer will prompt "FLIP" on the display when it's time to turn the chicken over.
5. Once the target internal temperature is reached, the air fryer will automatically shut off. Allow the chicken to rest before serving.

Smart Whole Chicken Mode

- 01 Hold **PRESET** 3s to Enter the Mode
- 02 Insert the Probe into Chicken **Breast**
- 03 Start with the Chicken **Breast Side Down**
- 04 When Display Shows "**FLIP**", Flip Chicken
- 05 Reach Temp, Rest & Done



Image: Step-by-step instructions for using the Smart Whole Chicken Mode, from probe insertion to flipping the chicken.

Typhur App Control:

Download the Typhur app to your smartphone for enhanced control and monitoring.

- Connect the air fryer to your Wi-Fi network via the app.
- Monitor cooking temperatures and remaining time in real-time.
- Adjust settings remotely.
- Receive smart reminders and notifications when cooking is complete.
- Access additional specialized cooking presets (e.g., Wings, Fries, Bacon).

Automated Precision

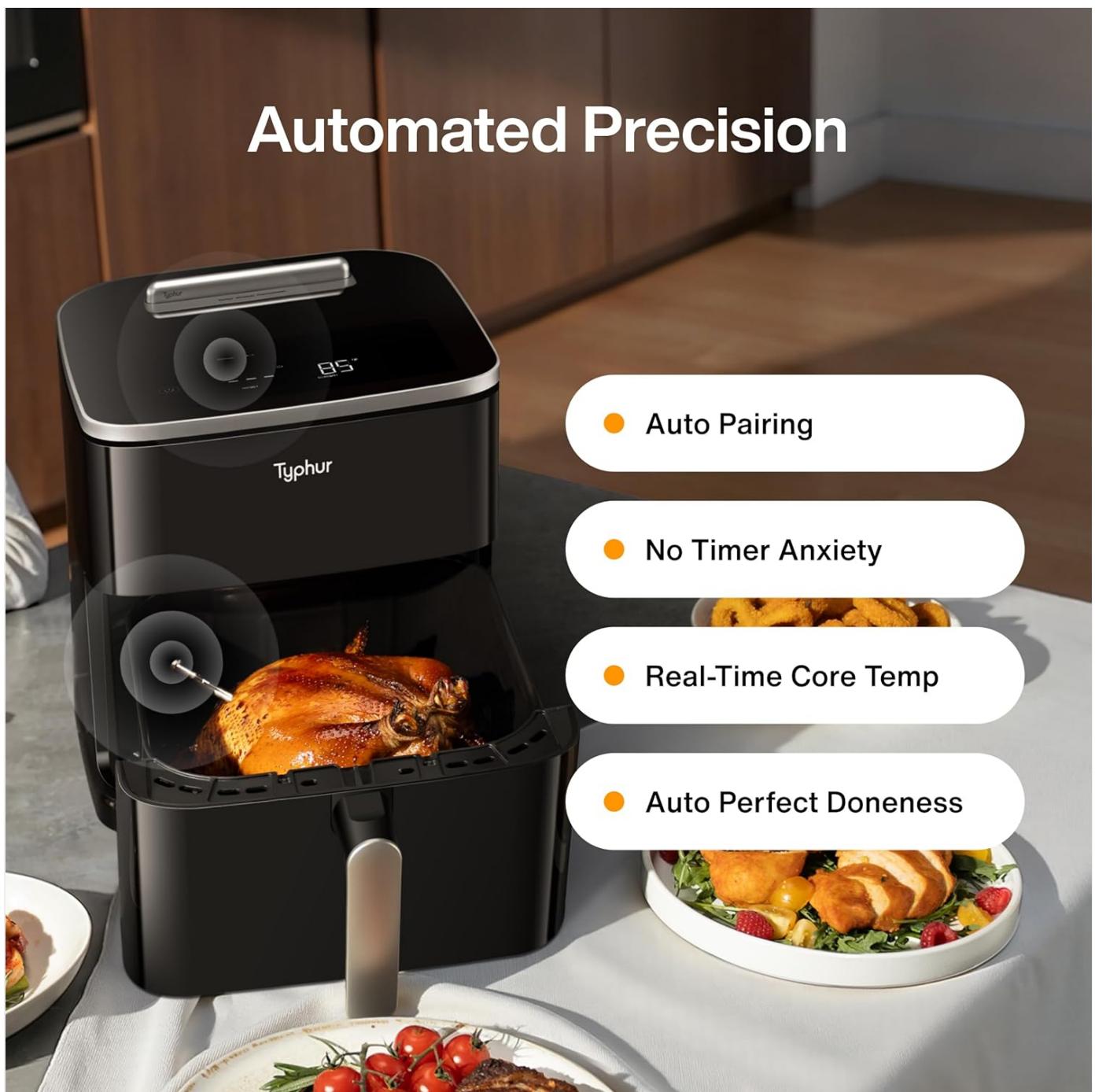


Image: The Typhur Sync Air Fryer demonstrating automated precision features, including real-time temperature monitoring and automatic doneness.

5. CLEANING AND MAINTENANCE

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

- **Before Cleaning:** Always unplug the air fryer and allow it to cool completely.
- **Basket and Grill Plate:** The nonstick grill plate and basket are dishwasher-safe. They can also be washed by hand with warm, soapy water and a non-abrasive sponge.
- **Wireless Probe:** The innovative wireless probe is also completely dishwasher-safe.
- **Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers.
- **Interior:** Clean the interior with a damp cloth. For stubborn residue, use a mild detergent.

Smart Whole Chicken Mode

Step 5

**Reach Temp
Rest & Done !**



Image: The air fryer basket and grill plate shown inside a dishwasher, confirming their dishwasher-safe design.

6. TROUBLESHOOTING

If you encounter issues with your Typhur Sync Air Fryer, refer to the following common solutions:

Problem	Possible Cause	Solution
App connectivity issues	Incorrect Wi-Fi password, weak signal, or app not updated.	Ensure correct Wi-Fi credentials. Check Wi-Fi signal strength. Update the Typhur app to the latest version. Restart the air fryer and your smartphone.
Food not cooking evenly	Overcrowding the basket, incorrect temperature/time, or food not flipped.	Avoid overcrowding; cook in batches if necessary. Adjust temperature and time according to recipe. For certain foods, flip or shake the basket halfway through cooking.
Wireless probe not reading correctly	Probe not fully inserted, or inserted into bone/gristle.	Ensure the probe is inserted into the thickest part of the meat, away from bones. Verify the probe is clean and undamaged.
App is slow to update	Network latency or app performance.	Ensure a stable internet connection. Close and reopen the app. This is a known minor issue for some users.
"New appliance" odor during initial use	Normal manufacturing residue.	Perform the initial burn-in cycle as described in Section 3. Ensure adequate ventilation. The odor should dissipate after a few uses.

7. SPECIFICATIONS

Technical specifications for the Typhur Sync 8QT Air Fryer (Model AF13).

Feature	Detail
Model Name	Typhur Sync Air Fryer
Item Model Number	AF13

Feature	Detail
Capacity	8 Quarts
Product Dimensions (D x W x H)	15.8" x 12.4" x 13.1"
Item Weight	13.97 pounds (6.35 Kilograms)
Color	Black+Sliver
Material	Metal, Nonstick Ceramic Coating
Voltage	120 Volts
Output Wattage	1750 Watts
Temperature Range	105°F – 450°F
Control Method	App, Touch
Nonstick Coating	Yes (PFAS-free Ceramic)
Dishwasher Safe Parts	Basket, Grill Plate, Wireless Probe
Special Features	Automatic Shut-Off, Temperature Control, Wireless Meat Thermometer
UPC	850074930112

8. WARRANTY AND SUPPORT

Typhur provides a warranty for its products. Registering your product via the Typhur app may extend your warranty period.

- For detailed warranty information, please refer to the warranty card included with your product or visit the official Typhur website.
- For technical support, troubleshooting assistance, or spare parts, please contact Typhur customer service.
- You can find contact information on the Typhur website or within the Typhur app.

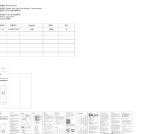
Online Resources:

- Visit the [Typhur Store on Amazon](#) for product information and updates.



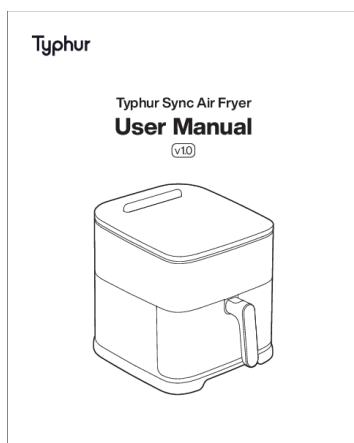
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Related Documents - AF13

 <p>Typhur Typhur Sync Air Fryer Quick Start Guide <small>(PDF)</small></p>	<p>Typhur Sync Air Fryer Quick Start Guide</p> <p>Quick start guide for the Typhur Sync Air Fryer (AF13). Learn about unboxing, connecting to Wi-Fi via the Typhur App, understanding the control panel, using cooking modes, and find a comprehensive recipe table for various foods.</p>
 <p>Typhur Typhur Sync Air Fryer User Manual <small>(PDF)</small></p>	<p>Typhur Sync Air Fryer User Manual</p> <p>Comprehensive user manual for the Typhur Sync Air Fryer (Model AF13), detailing safety precautions, setup, operation, control panel functions, wireless probe usage, app connectivity, cleaning and maintenance, technical specifications, troubleshooting guide, and certifications.</p>
	<p>Typhur Sync Quad Wireless Meat Thermometer User Manual</p> <p>A comprehensive user manual for the Typhur Sync Quad Wireless Meat Thermometer (WT08), detailing its features, operation, safety precautions, connectivity, cooking modes, and troubleshooting.</p>
	<p>Typhur Sync Gold Lite Wireless Thermometer User Manual</p> <p>User manual for the Typhur Sync Gold Lite Wireless Thermometer (Model YS-WT10), covering important safeguards, device operation, specifications, troubleshooting, and support information.</p>

	<p><u>Typhur Sync Gold Quad Wireless Thermometer WT04 User Manual</u></p> <p>User manual for the Typhur Sync Gold Quad Wireless Thermometer (WT04). Provides detailed instructions on setup, operation, cooking modes, troubleshooting, specifications, and warranty information.</p>
	<p><u>Typhur Dome Air Fryer User Manual</u></p> <p>Comprehensive user manual for the Typhur Dome Air Fryer, covering setup, operation, cooking presets, cleaning, troubleshooting, and specifications. Learn how to use your Typhur Dome for optimal results.</p>

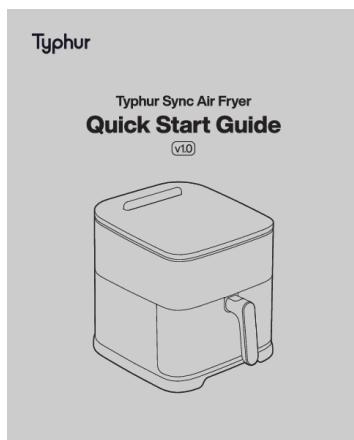
Documents - Typhur – AF13



[Typhur Sync Air Fryer User Manual](#)

Comprehensive user manual for the Typhur Sync Air Fryer (Model AF13), detailing safety precautions, setup, operation, control panel functions, wireless probe usage, app connectivity, cleaning and maintenance, technical specifications, troubleshooting guide, and certifications.

lang:en score:28 filesize: 3.17 M page_count: 23 document date: 2025-09-19



[Typhur Sync Air Fryer Quick Start Guide](#)

Quick start guide for the Typhur Sync Air Fryer (AF13). Learn about unboxing, connecting to Wi-Fi via the Typhur App, understanding the control panel, using cooking modes, and find a comprehensive recipe table for various foods.

lang:en score:17 filesize: 4.65 M page_count: 8 document date: 2025-09-29