

airchef Pro

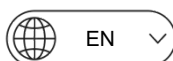
PROFESSIONAL AIR FRYER

INSTRUCTION MANUAL



DIGITAL AIR FRYER





TT-AF250





Thank you for purchasing **airchef Pro** -Digital Air Fryer by **TurboTronic®**.

Now you can cook a wide variety of foods in a healthier way – with little or no oil! The air fryer utilizes hot air along with high-speed air circulation and a top grill to swiftly and effortlessly prepare your dishes. Ingredients are heated from all sides simultaneously, eliminating the need for oil in most cases.

	Please read and review the instructions to understand the operation and use of the product.
	This symbol indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if ignored.
	Take care to avoid contact with hot surfaces. Always use hand protection to prevent burns.
	For indoor and household use only.

TECHNICAL DATA

ITEM NUNBER	TT-AF250	BRAND	TurboTronic
PRODUCT SIZE	356*275*330mm	QTY.:	1 PCS/CTN
GB PACKAGE SIZE	390*320*370mm	N.W:	4.61kg
MC PACKAGING SIZE	405*335*385mm	G.W:	6.4kg
DESCRIPTION:	Digital Air Fryer	POWER CORD:	Out 0.8m VDE
POWER & VOLTAGE	220V-240V 50-60Hz 1500W	CAPACITY:	6 Litres
PRESET PROGRAMS	12 Programs	TEMPERATURE RANGE	40-200°C





IMPORTANT SAFEGUARDS

When using electrical appliances, it's crucial to always follow basic safety precautions to minimize the risk of fire, electric shock, and injury to individuals. These precautions include:

1. Read all instructions carefully before use.
2. This appliance is not intended for use by individuals (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and

knowledge, unless they are supervised and instructed on its safe use by a responsible person.

3. Always supervise children closely when the appliance is in use to prevent them from playing with it.
4. Avoid touching hot surfaces.
5. To prevent electrical shock, do not immerse the cord, plug, or base in water or any other liquid.
6. Unplug the appliance when not in use and before cleaning. Allow it to cool before handling or cleaning.
7. Using accessory attachments not recommended by the manufacturer may cause injuries.
8. Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been dropped or damaged. Contact the manufacturer or authorized service personnel for repairs.
9. Use the appliance indoors only; do not use it outdoors.
10. Ensure the cord does not hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place the removable pot or base on or near a hot gas or electric burner, or in a heated oven.
12. Use extreme caution when moving the appliance containing hot oil, food, water, or other liquids.
13. Use the appliance only for its intended purpose.
14. Lift and open the cover carefully to avoid scalding, and allow water to drain into the cooker.
15.  **CAUTION:** Risk of electric shock. Cook only in a removable container.

16. Intended for use on countertops only.
17. Do not place the unit directly under cabinets during operation as it generates significant steam. Avoid reaching over the appliance during operation.
18.  **WARNING:** Spilled food can cause serious burns. Keep the appliance and power cord away from children. Do not drape the power cord over the edge of a counter, use an outlet below the counter, or use with an extension cord.

FOR HOUSEHOLD USE ONLY

SAVE THESE INSTRUCTIONS

ADDITIONAL IMPORTANT SAFEGUARDS

ITEMS INCLUDED:

1x Air Fryer machine	1 x Instruction manual
1x Drawer	1 x Silicone basket
1x Rack	

Please check that all supplied items are complete and check components for any transport damage upon receipt. If damage is found, do not use the device and contact our customer service department. Remove any films, stickers, or transport protections from the device, but never remove the rating plate or any warnings.

Operating Instructions Information

Before using the device for the first time, carefully read through these operating instructions and retain them for future reference and other users. They are an essential part of the device. The manufacturer and importer do not accept liability if these operating instructions are not followed.

INTENDED USE

- The device is designed for grilling, baking, defrosting, warming up, and dehydrating food.
- It operates solely with hot air. Do not add oil or fat to the device as you would with a conventional fryer.
- The device is not suitable for preparing liquid dishes such as soups, sauces, or stews.
- It is intended for personal use only and is not suitable for commercial or similar applications in hotels, offices, staff kitchens, or similar settings.
- Use the device strictly for its specified purpose and as outlined in the operating instructions. Any other use is considered improper.
- The warranty does not cover faults caused by improper handling, damage, or attempted repairs. Normal wear and tear is also not covered.

SAFETY NOTICES

WARNING: Please note all safety notices, instructions, illustrations, and technical data provided with this device. Failure

to follow these safety notices and instructions may result in electric shock, fire, or injury.

- This device may be used by children aged 8 and older, and by individuals with reduced physical, sensory, or mental capabilities, or lack of experience and/or knowledge, if they are supervised or have been instructed on safe usage and understand the risks associated with not following safety precautions.
- Children must not play with the device.
- Cleaning and user maintenance should not be performed by children, unless they are older than 8 years of age and supervised.
- Keep children younger than 8 years of age and animals away from the device and its connecting cable.



CAUTION: HOT SURFACES!

The device and its accessories will become very hot during use. Avoid touching heated parts while or after using the device. Only handle the handles and control panel while the device is in operation or immediately after it has been switched off. Allow the device to fully cool down before transporting, cleaning, or storing it away. Always use oven gloves when handling hot accessories.

- Never immerse the device or the connecting cable in water or any other liquids and ensure they do not come into contact with water. There is a risk of electric shock.
- Do not pour liquids (such as oil or water) directly into the device or

its drawers, nor place liquid-filled containers inside. The device operates solely with hot air.

- Always disconnect the device from the mains power when it is unattended, before transporting it, or before cleaning.
- Do not modify the device or attempt to replace the connecting cable yourself. If the device, connecting cable, or accessories are damaged, they should be repaired or replaced by the manufacturer, customer service department, or a specialist workshop to prevent hazards.
- The device is not designed to be used with an external timer or separate remote-control system.
- Follow the instructions provided in the "Cleaning and Storage" chapter carefully!



WARNING- DANGER OF ELECTRIC SHOCK

- Use and store the appliance only in enclosed spaces.
- Do not use and store the appliance in areas with high humidity.
- If the appliance falls into water while plugged in, immediately unplug it from the socket. Only then should you remove the appliance from the water. Never attempt to remove it from the water while it is still plugged in! Have the appliance checked by the manufacturer, customer service, or an authorised distributor before reusing to prevent potential hazards.
- Never touch the appliance or the power cord with wet hands when it is plugged into the mains power.



WARNING- DANGER OF FIRE

- Do not operate the device near combustible substances. Avoid placing any combustible materials (such as cardboard, paper, or plastic) on or inside the device.
- Do not cover the device during operation and ensure ventilation openings remain clear to prevent fire hazards.
- In case of fire: Do not attempt to extinguish with water! Use a fireproof blanket or a suitable fire extinguisher to smother the flames.



WARNING-DANGER OF INJURY

- Keep packaging materials away from children and animals to prevent suffocation risks.
- Ensure the connecting cable is always kept out of reach of young children and animals to prevent strangulation hazards.
- Hot steam can escape from the device during operation and when drawers are pulled out. Keep your head and hands away from these areas to avoid scalding from heat, hot steam, or condensation.
- Do not move the device during operation to prevent burns.



NOTICE-RISK OF DAMAGE TO MATERIAL AND PROPERTY

- Ensure that steam emitted does not come into direct contact with

electrical devices or equipment containing electrical components.

- In case of a fault during operation, first switch off the device before pulling out the mains plug.
- Disconnect the device from mains power before a thunderstorm or during a power outage.
- Always pull the mains plug directly, never the mains cable, when disconnecting the device from mains power.
- Do not pull or carry the device by the connecting cable.
- Protect the device from heat sources, open flames, excessive moisture, direct sunlight, or impacts.
- Store the device in a dry place at temperatures between 0°C and 40°C.
- Avoid placing objects on the device or its connecting cable.
- Use only original accessories from the manufacturer to ensure proper device function and prevent potential damage.
- Do not use metal kitchen utensils or sharp-edged objects to manipulate or remove food, as they may damage the drawers and racks' coating.

GETTING TO KNOW YOUR AIR FRYER

Experience rapid 360° air circulation technology with your Air Fryer, designed to cook delicious food quickly and crisply with minimal oil. Featuring user-friendly, one-touch controls and an intuitive, safe design, the Air Fryer is the star of your kitchen.

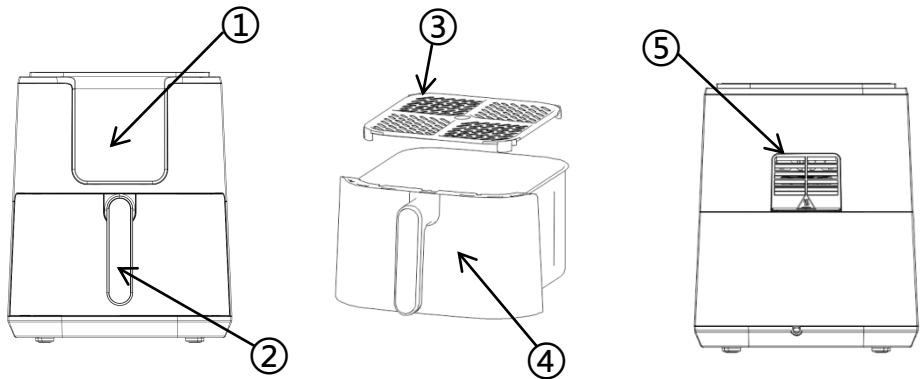
DIAGRAM

1. Control panel

2. Handle







3. Rack
4. Drawer

5. Air outlet



CONTROL PANEL




	Start/Pause button
	Power button
	Temperature/Time Adjustment button
- +	Icon -, Icon +
	Menu Icon
	Temperature/Time Indicator Light
88:88	Digital display screen. Display Time and Temperature
Menu program:	

BEFORE INITIAL USE

1. Wipe the outside of the device with a clean, damp cloth.
Clean the drawer and rack using detergent and warm water or place them in the dishwasher.
2. Before using the device for the first time, operate it without any food inside to allow for the burning off of coating residues, which may produce smoke or odors. Follow the instructions in the "Set-Up and Connection" and "Use" chapters. Heat the device on the highest temperature setting for approximately 5 minutes without any food.
3. After this initial operation, clean the device again as per the instructions provided.



SILICONE AIR FRYER BASKET



The silicone air fryer basket is an ideal accessory for your air fryer. Convenient and easy to clean, it is BPA-free and durable. Made from soft, flexible food-grade silicone, it can withstand extreme temperatures ranging from 40°C to 210°C, making it safe for use in dishwashers and air fryers. Its innovative design includes ribs positioned at a 45° angle, staggered rows, and a raised center, which effectively drain fat and grease during cooking. The ergonomic design ensures equal heat distribution for even cooking results.

 **WARNING:** After air frying, both the basket and the food inside will be hot. To avoid burns, never touch hot surfaces with your bare hands; always use hand protection. Additionally, refrain from using sharp or metal utensils, as they can scratch or tear the silicone basket and nonstick surfaces.

FUNCTIONS


Here's an overview table for various programs:


PROGRAM CONCLUSION					
Function	Default temperature	Adjustable range	Default Time	Adjustable time	Shake
	200°C	60-200°C	15min	1-60min	Yes
	200°C	60-200°C	10min	1-60min	Yes

	200°C	60-200°C	25min	1-60min	Yes
	200°C	60-200°C	20min	1-60min	Yes
	200°C	60-200°C	15min	1-60min	Yes
	160°C	60-200°C	20min	1-60min	NO
	180°C	60-200°C	12min	1-60min	Yes
	180°C	60-200°C	15min	1-60min	NO
	60°C	60-200°C	20min	1-30min	Yes
	200°C	60-200°C	18min	1-60min	Yes
	60°C	40-80°C	6H	1min-12H	Yes
DIY	200°C	60-200°C	30min	1-30min	Yes


NOTE: You can adjust the temperature or cooking time according to the actual results when using the Air Fryer.


Adjusting the Temperature and Cooking Time

After selecting a program, press the "TEMP/TIME 

For time setting: Press the "TEMP/TIME 

function in 1-minute intervals up to 60 minutes, and in 30-minute increments for values greater than 60 minutes. For other menu functions, each press of the "+ / -" button adjusts the time by 1 minute.

For temperature setting: Press the "TEMP/TIME  " button

until the "  " indicator lights up. Each press of the "+ / -" button adjusts the temperature in 5°C increments.

(Note: You must press the "TEMP/TIME " button first to enter the "TIME/TEMP" setting mode.)

Adjustments to time and temperature can be made during the cooking process to achieve the desired cooking results

SHAKE FUNCTION

When the program reaches halfway through the set time, the selected menu button will flash, and the display screen will show "SHA" and flash as well. The device will emit five beeps to remind the user to turn the food over. If the drawer is not pulled out, the program will continue to run until the countdown ends.

NOTE: The Bread and Pizza program does not have SHAKE-function.

- Standby State: The system enters standby mode without pressing any buttons.
- Power-On State: Press the power button to turn on the device.
- Operation State: Select the menu and press the power button to start the operation.

TIPS

- Generally, no oil or only a small amount of oil (2 to 3 teaspoons) is required for preparing food.
- Very light pieces of food could be swirled around by the circulating air. If necessary, we recommend sticking them together with toothpicks or a similar object.
- The cooking time depends on the size and quantity of the food and the temperature. However, in general, the cooking time is shorter than in a conventional oven. Start with a shorter cooking time and gradually increase it if needed.
- Mix the food occasionally or turn it with plastic or wooden tongs to ensure even cooking.
- Check the condition of the food periodically. If it is cooked, switch off the device, even if the program has not yet finished.

SET-UP AND CONNECTION

NOTE!

- ☐ Check the device and the connecting cable for damage each time before operation. Use the device only if it is undamaged and in working order.
- ☐ Never place the device on a soft surface. Ensure the ventilation openings on the bottom of the device are not covered.
- ☐ Allow sufficient clear space on all sides. Avoid placing the device below kitchen wall units or similar cupboards as rising steam could cause damage.
- ☐ Only connect the device to a properly installed socket that matches its technical specifications. Ensure the socket remains

easily accessible for quick disconnection from the mains.

- ❑ Do not use extension cables.
- ❑ Avoid connecting the device, along with other high-wattage appliances, to a power strip to prevent overloading and potential short circuits or fires.
- ❑ Ensure the connecting cable does not create a tripping hazard or hang down from the surface on which the device is placed.
- ❑ Keep the connecting cable from being squashed, bent, or laid over sharp edges, and prevent it from coming into contact with hot surfaces, such as those on the device itself
 1. Position the device on a kitchen unit or another dry, clean, flat, and heat-resistant work surface. Ensure there is ample clear space on all sides (at least 20 cm to the sides and 50 cm above).
 2. Unwind the connecting cable completely and plug the mains plug into a socket.

USE

In general, this device can be used to prepare all dishes that can also be made in a conventional fan oven. For best results, refer to the "Tips" chapter.

NOTE!

- Before using the device, ensure both the device and the outside of the drawer are clean and dry.
- Do not operate the device continuously for more than 4 hours without a break.
- Do not leave the device switched on when it is empty, except for


initial "burning off" before first use.

- Avoid placing food wrapped in cling film or plastic bags into the device.
- Ensure food does not contact the heating elements.
- Do not overfill the drawer; allow optimal circulation by filling it no more than 1/3 full.
- Take care not to overheat food containing oils and fats, as they may ignite.
- Always place hot drawers on a heat-resistant surface after use.


Note: Preheating of the device is not necessary.


1. Prepare the food for cooking.


2. Place the food into the drawer and insert the drawer into the chamber.

3. Plug the power cord into the socket. A BEEP sound indicates the Air Fryer has received power. After shining for 1 second, all the displays will enter standby mode. In standby mode, the light of the "Power  " button will flash.


NOTE: At this time, only the "Power  " button can operate.

4. Press the "Power  " button to enter the startup setting state. By default, the first menu button flashes, while the other menu buttons remain lit. Press the "Menu Selection" button to switch to the second menu button lighting up, allowing you to cycle through menu options.


Once you've selected the desired menu function, press the "TIME/TEMP  " button to adjust the time and temperature if necessary.

After completing the settings, press the "Start-Pause  " button to initiate the cooking process.

NOTE1: During menu operation, pulling out the drawer will stop the device. The LED screen and menu icons will disappear, and the countdown will pause. Once the drawer is closed again, the remaining cooking time can be resumed.

NOTE2: During operation, you can press the "Start-Pause  " button to pause the operation. While paused, you can select a different menu. If there is no operation for 5 minutes, the device will return to standby mode.

5. When the cooking time has elapsed, the heater will stop heating, and the device will emit 10 beeps as a reminder.

6. Switch urn off the device using the "Power  " button, and then unplug the mains plug from the socket.

7. Pull out the drawer and place it on a heat-resistant surface. Remove the food from the drawer.

8. Allow the drawer and rack to cool down. Then, clean them following the instructions in the "Cleaning and Storage" chapter).

CLEANING AND STORAGE

Avoid using sharp or abrasive cleaning agents or pads to clean the device, as these can damage the surfaces.

- 1. Clean the drawer and rack using detergent and warm water, or place them in the dishwasher. For prolonged durability, it's best to rinse them by hand. For stubborn dirt, soak in warm water and detergent beforehand.
- 2. Wipe the exterior of the device, chambers, and heating elements with a clean, dry cloth as needed.
- 3. Ensure all parts are completely dry before storage. Store the device in a clean, dry place that is inaccessible to children and pets when not in use for an extended period.

TROUBLESHOOTING

Problem	Reason	Solution
Air Fryer does not work	Appliance is not plugged incorrectly	Plug into grounded wall outlet
	The drawer is not well-closed	Close the drawer properly
Ingredients fried by fryer are not done	Too many ingredients in drawer	Place smaller batches in fryer; smaller batches cook quicker and more even
	Set temperature is too low	Raise temperature

Ingredients are fried unevenly	Large batches of ingredients and ingredients that lay on top of each other can cook uneven	Certain ingredients should be shaken halfway through cooking
	Ingredients are not fresh or prepared properly	Make sure to use fresh ingredients, and prepare them correctly for frying (such as rinsing potatoes of starch)
Fried snacks are not crispy when they come out of the fryer	Certain ingredients are better for air frying	Lightly brush some oil onto snacks or use oven-ready snacks in air fryer
During use, an unpleasant smell is detected	The device is being used for the first time	The smell should disappear once the device has been used several times.
White smoke comes out of appliance	The device is being used for the first time	Allow the device to heat up on the highest temperature setting for approx. 5 minutes without any food in it
	Food in air fryer is greasy	White smoke is normal when frying greasy food in air oven and should be OK

	Still contains grease residue from previous use	Make sure you properly clean the Air Fryer after each use
Screen display E1/E2	Sensor shock/ does not connect well	Send to designated service center for repair
Fan does not work	The fan is stuck	Send to designated service center for repair
	Motor damage or other components shock	Send to designated service center for repair

DISPOSAL OF OLD ELECTRICAL APPLIANCES:



The European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE) mandates that old household electrical appliances should not be discarded with regular municipal waste. They must be collected separately to enhance material recovery and recycling, thereby minimizing their impact on human health and the environment. The crossed out "wheeled bin" symbol on the product serves as a reminder that when disposing of the appliance, it must be handled separately.

Consumers are advised to contact their local authority or retailer for guidance on the proper disposal of their old appliances.

LIMITED WARRANTY:

Limited Warranty applies to purchases made from authorized retailers

of **TurboTronic®**.

TurboTronic® Warranty coverage applies to the original owner and to the original product only and is not transferable.

TurboTronic® warrants that the unit shall be free from defects in material and in workmanship. The Limited Warranty applies only when the unit is used under normal household conditions and maintained according to the requirements stated in the Owner's Guide, subject to the following conditions and exclusions:

ANY WARRANTY OR AFTER PURCHASE SERVICE, SHOULD BE WITH A THIRD-PARTY COMPANY, FROM WHICH YOU PURCHASED THE PRODUCT. TURBOTRONIC® PROVIDES THE WARRANTY ONLY TO OUR THIRD-PARTY SUPPLIERS. SINCE THIS PRODUCT IS NOT PURCHASED DIRECTLY FROM TURBOTRONIC® BUT THROUGH ONE OF OUR THIRD-PARTY SUPPLIERS, ANY ISSUE AFTER THE PURCHASE, CUSTOMER SERVICE OR RECEIVING THE WARRANTY, SHOULD BE ONLY / DIRECTLY DEALT WITH THROUGH THE THIRD-PARTY SUPPLIER FROM WHICH YOU PURCHASED THE PRODUCT.

What is covered by this warranty?

1. The original unit and/or non-wearing parts deemed defective will be repaired or replaced, at **TurboTronic®** sole discretion,
2. **TurboTronic®** reserves the right to replace the unit with one of equal or greater value.

What is not covered by this warranty?

1. Normal wear and tear of wearing parts (such as blending vessels, lids, cups, blades, blender bases, removable pots, racks, pans, etc.), which require regular maintenance and/or replacement to ensure the proper functioning of your unit, are not covered by this warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. Damage caused by misuse, abuse, negligent handling, failure to perform required maintenance (e.g., failure to keep the well of the motor base clear of food spills and other debris), or damage due to mishandling in transit.
4. Consequential and incidental damages.
5. Defects caused by repair persons not authorized by **TurboTronic®**. These defects include damages caused in the process of shipping, alteration, or repair of the **TurboTronic®** product (or any of its parts) when the repair is performed by a repair person not authorized by **TurboTronic®**.
6. Products purchased, used, or operated outside Europe.

Illustrations may differ from actual product.

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