

TRIO[®] *Cuisine*

AIR HEALTHY FRYER



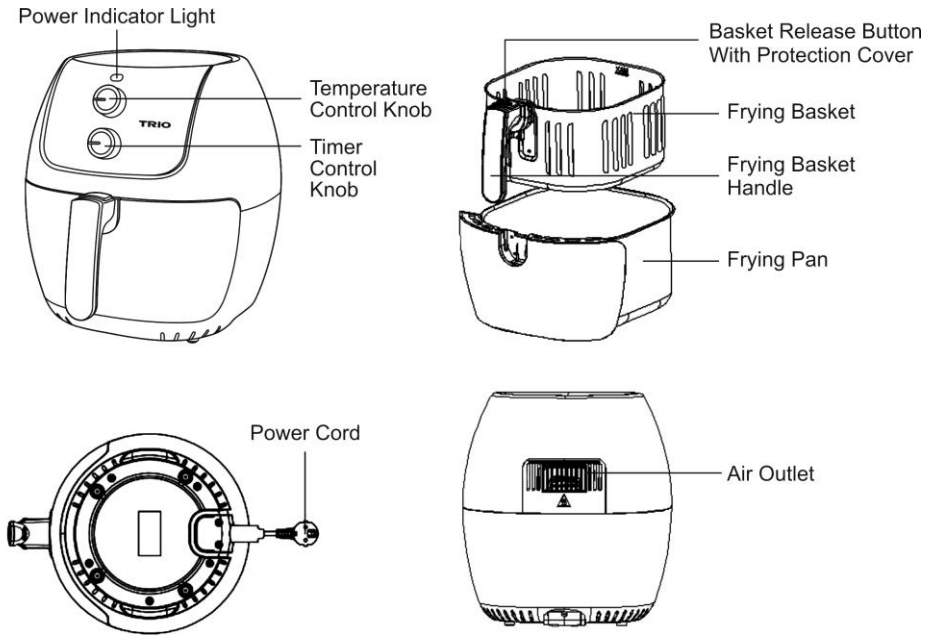
USER MANUAL

TAF-960

GENERAL SAFETY PRECAUTIONS

- Please read these instructions carefully before use and keep them for future reference.
- Check your local main voltage whether it is the same as stated on the rating label.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to manufacturer or the nearest authorized service agent for examination, repair or electrical or mechanical adjustment.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock do not immerse cord, plugs, or housing in water or other liquid.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Do not let cord hang over edge of table or hot surface.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Close supervision is needed when operating this appliance near children. Ensure the electrical cord does not hang over the work surface.
- Do not use in outdoors or while standing in a damp area.
- Do not use appliance for other than its intended use.
- Always place appliance on a flat sturdy surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliances by a person responsible for their safety.

PARTS IDENTIFICATION



SPECIFICATION

Model	TAF-960
Rated voltage	220-240V~
Rated Wattage	1800W
Frequency	50-60Hz

HOW TO OPERATE YOUR AIR HEALTHY FRYER

Before The First Use

1. Remove any adhesive stickers and foreign objects before use.
2. Clean the frying basket and the frying-pan thoroughly with water, detergent and non-abrasive sponge.
3. Wipe the exterior surface with a mild and damp cloth.
4. The air healthy fryer uses the technology of hot air heating. Never pour oil or fat into the fryer.

Operation Preparation

1. Place appliance on a flat sturdy surface.
2. Put the frying basket into the fryer correctly.
3. Never pour oil or other liquid into the fryer.
4. Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

How To Operating

The air healthy fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

Fat-Free Frying

1. Connect the air healthy fryer to power outlet.
2. Pull out the frying-pan carefully from the fryer.
3. Put the food ingredients into the frying basket.
4. Slip the frying-pan back to the fryer.
5. Do not use the fryer before putting in the frying-pan.

Notice: Do not touch the pan while in operation or after using to avoid scalding. Only hold the pan by the handle.

6. The temperature setting is variable. Choose the best setting for your desired cooking results.

7. To turn on the appliance, rotate the time control knob to your desired cooking time. If the product starts with cold food, the cooking time should be 3 minutes longer.
8. Meantime, the power indicator light will turn on.
9. During the operation of the fryer, the power indicator light will turn on and off continuously, thus to maintain the Setting temperature.
10. The redundant oil from the food ingredients will be collected at the bottom of the frying-pan.
11. For best results, some foods need to be shaken vigorously or turned over during the air fry time. Refer to the “Temperature setting guide” as a general guide. To overturn the food ingredients, hold the handle and pull out the frying-pan from the appliance, and then make the turning. After that, slip the frying-pan back to the fryer.

Notice: Do not press the basket release button of the frying basket during the process of overturning.

12. When you hear the timer bell, the set preparation time has elapsed pull the pan out of the appliance & place it on the heat-resistant holder.
13. Check and see whether the foods are cooked ripe.
14. To pour out the small size food ingredients (e.g. chips), press the basket release button of the frying basket, and take the frying basket out of the frying-pan and overturn.
15. Do not overturn the frying basket before demounting the frying-pan, for this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients.
16. After cooking with the fryer, there might be steam jetting out from the fryer.
17. Pour the cooked foods into the bowls or plates.

Note: To take the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket.

18. After completing the cooking of one batch of food ingredients, the fryer can be used to cook another batch of food ingredients at any time.

Note:

1. Compare with the food ingredients with large size, the small size food ingredients will require less time for cooking.
2. During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying.
3. By adding small amount of oil to the fresh foods, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
4. The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
5. Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the homemade dough, the pre fermented dough requires a shorter cooking time.

****Using the following temperature settings as a guide only as you may adjust to suit your personal taste:**

Type	Maximum food ingredients amount (g)	Time (minutes)	Temperature (°C)	Overturn/ Shake	Additional information
Frozen Chip	500-1000	15-20	200	Shake	
Frozen chicken nuggets	500-1000	15-20	180	Overturn	
Spring roll	500-1000	8-14	200	Overturn	
Cup cake	6 pcs with cup size:75(W)X 50(H)mm	20-25	160	-	
Chicken Drumstick	500-1000	20-25	180	Overturn	Greased some oil on the foods surface.
Prawns	300-400	10-20	160	Overturn	
Beefsteak	400-500	15-20	160	Overturn	
Fish	400-500	15-20	180	Overturn	Greased some oil on the foods surface.
Sheep ribs	400-500	10-15	180	Overturn	

CLEANING AND MAINTENANCE

Note:

The frying-pan, frying basket and the appliance are all covered with non-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material for cleaning it, and must wait the appliance to cool down completely before cleaning it. Otherwise it will damage the non-sticking painted coat.

1. Pull out the plug from the power socket, let the appliance cool down.
Notice: Take out the frying-pan, thus to make the fat-free fryer cool down more quickly.
2. Use wet cloth to scrub the outside part of the product.
3. Clean the frying-pan or the bottom of the frying-pan with hot water, detergent and non-abrasive sponge, please add hot water into the frying-pan together with some detergent. Put the frying basket into the frying-pan, and then soak the frying-pan and the frying basket for 10 minutes.
4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Use cleaning brush to clean the heating components, swept away any remaining food residual.

MALFUNCTION AND TREATING METHOD

Problem	Possible Causes	Solving Method
The frying-pan does not work	<ol style="list-style-type: none"> 1. The plug of the product is not inserted into the power socket. 2. You have failed to set the timer 	<ol style="list-style-type: none"> 1. Insert the plug into the grounded power socket. 2. Turn the timer knob to set the right time needed for cooking, and then turns on the power.
Food ingredients cooked by the frying-pan not ripe enough	<ol style="list-style-type: none"> 1. Too much food ingredients in the frying basket. 2. The heating temperature enacted is too low. 3. The cooking time is too short. 	<ol style="list-style-type: none"> 1. Put the food ingredients into the frying basket in small batches. The frying can be more evenly distributed. 2. Turn the temperature control knob to set the temperature required (refer to the "Temperature setting guide") . 3. Turn the timer knob to decide the time for cooking (refer to the "Temperature setting guide")
Food ingredients not baked evenly in the frying-pan	Some food ingredients should be overturned during the process of cooking.	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking, please refer to the "Temperature setting guide".
The fried refreshment coming out of the frying-pan is not crisp	The frying refreshment you choose must be baked in traditional fryer	You can choose the oven refreshment, or you can add some oil on the refreshment to increase their crispy quality.
White smoke coming out of the product	<ol style="list-style-type: none"> 1. You are cooking food ingredients with a high content of oil. 2. Oil dirt from last use is still remained inside the frying-pan. 	<ol style="list-style-type: none"> 1. When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying-pan might be hotter than usual, But this will not affect the final cooking effect. 2. The white smoke produced by heating the oil and fat inside the

		frying-pan. Make sure to clean the frying-pan each time after the using.
Fresh crisps are not fried evenly inside the frying-pan	You have failed to soak the potato chips correctly before the frying.	Use fresh potatoes, and make sure that they will not split in the process of frying.
The crisp extent is decided by the oil content and moisture content contained in the potato chips.	You in Fried potatoes before not correctly article soaking	<ol style="list-style-type: none"> 1. Make sure to drain the potato chips correctly before adding oil to them. 2. By cutting the potato chips into smaller size, they can be made more light and crisp. 3. The potato chips can be made more light and crisp by adding small amount of oil to them.

