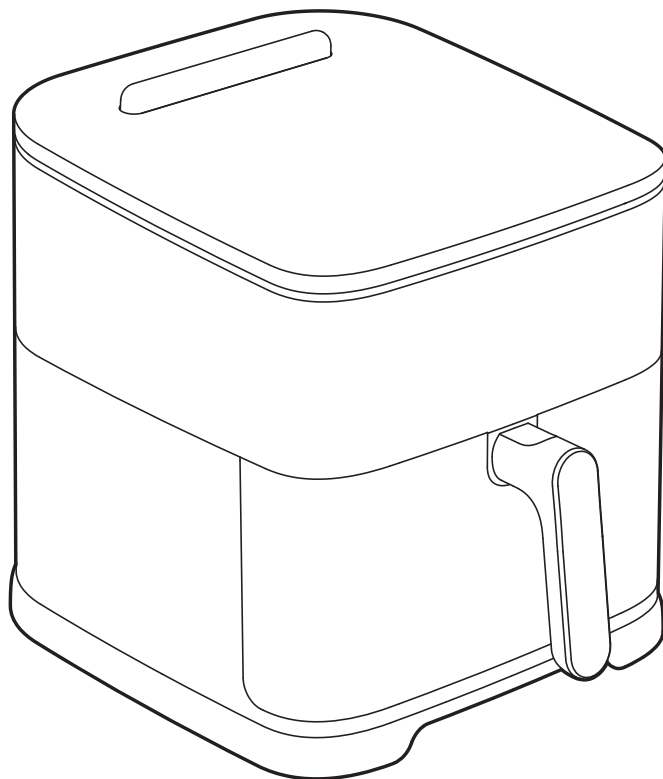


# Typhur

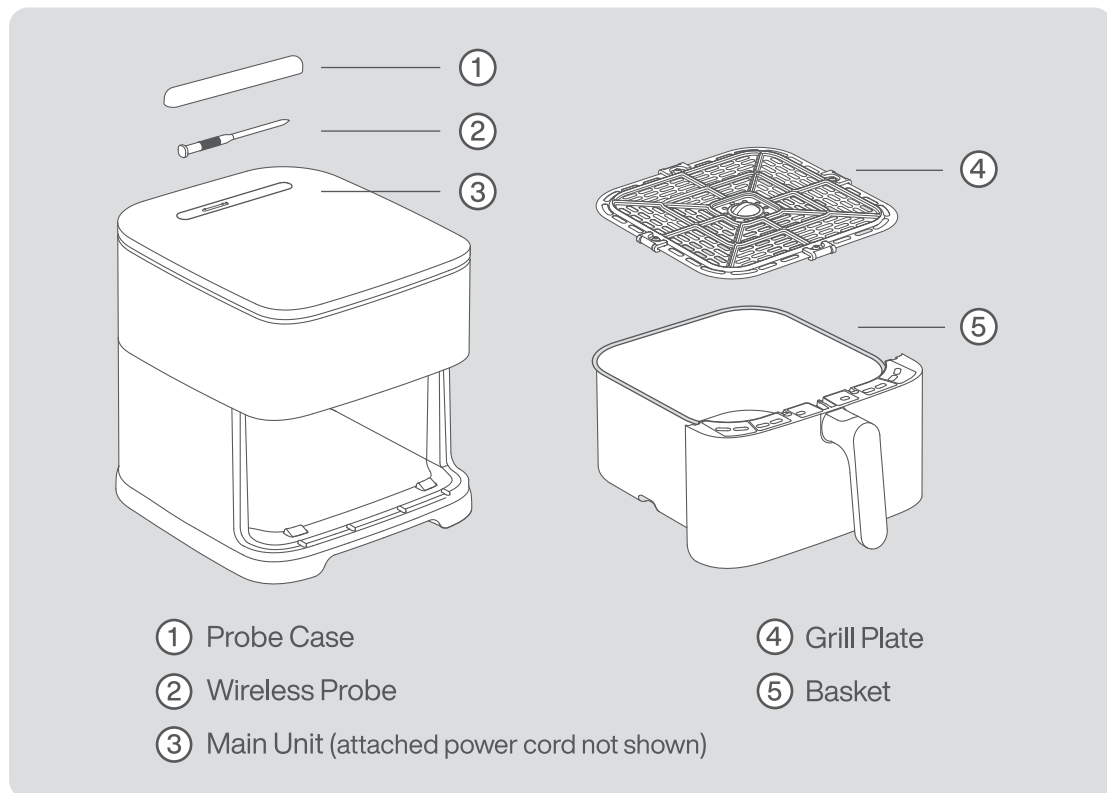
## Typhur Sync Air Fryer

# Quick Start Guide

v1.0



## What's in the box



## How to Use the App

To connect to Wi-Fi, press and hold the Power button for 3 seconds (when not cooking).

The Wi-Fi icon will blink to indicate pairing mode.

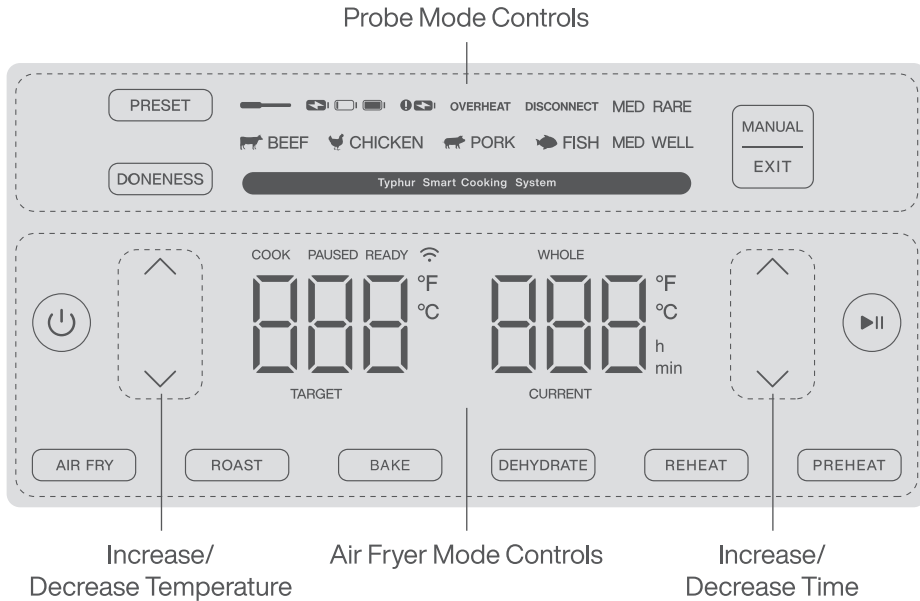
Open the Typhur App, tap Devices, then Add Device. Select **Typhur Air Fryer** and follow the on-screen steps.

To reset the Wi-Fi, press and hold the Power button for 10 seconds. This will erase all user data and settings.



**NOTE:** Wi-Fi supports 2.4 GHz only. If connection fails despite using this band, reinstall the app and retry.

# Control Panel Overview



**NOTE:** When a button is selected, it will highlight to indicate selection.

## Air Fryer Mode Controls

Displays 6 presets: AIR FRY, ROAST, BAKE, DEHYDRATE, REHEAT, PREHEAT. Each mode includes default settings.

## Probe Mode Controls

**Preset:** Cycle food types.

**Doneness:** Select cook level (Rare-Well Done).

**Manual/EXIT:** Enter custom probe target temperature or switch between probe and air fryer modes.

**Status Display:** Shows battery level, signal, and connection status.

## Temperature & Time Display

**Active Settings:** Temperature & Time.

**System Status:** Wi-Fi Connection Status, Cooking Status.

## Cooking with Oven Mode

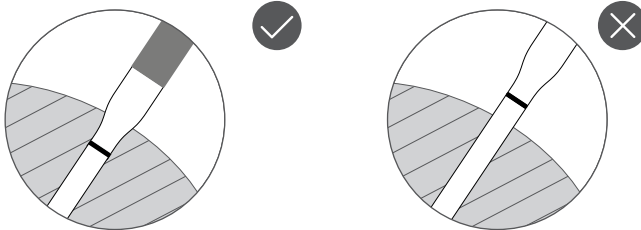
1. Connect to a compatible power source and power on the unit.
2. Place the grill plate inside the fryer basket.
3. Select a cooking mode (e.g., AIR FRY) and adjust temperature/time as needed for ingredients.
4. Press the "Start/Pause" button to start or pause cooking.



**NOTE:** Before using the oven for the first time, ensure all packaging materials are removed from both the interior and exterior.

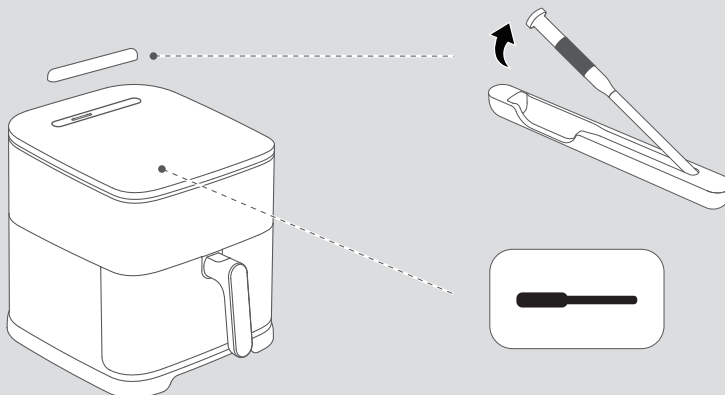
## Cooking with Probe Mode

Place the probe in the case and charge it for at least 30 minutes before first use.  
Insert the probe into the center of the food, ensuring the food covers the safety notch.



### 1. Power On & Prepare Probe

Plug in and turn on the air fryer. Remove the probe from its case (it pairs automatically).  
Indicator: Probe icon blinks while connecting → solid when paired.



## 2. Select Food & Doneness

Press **PRESET** to cycle food types (e.g., Chicken).

Adjust the probe **TARGET** temperature by tapping **TEMP ▲** or **▼**.

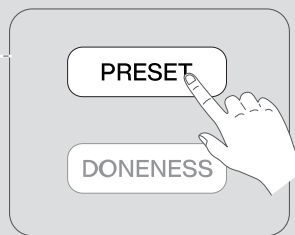
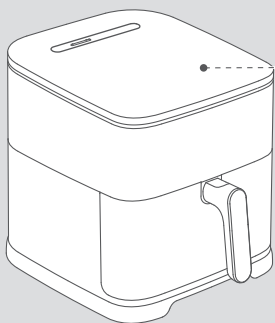


**NOTE:** CURRENT and TARGET temperatures are shown only in Probe Mode.

Press **DONENESS** to set preferred internal cook level (Rare to Well Done).



**NOTE:** Default doneness levels vary by food type. See manual for more details.

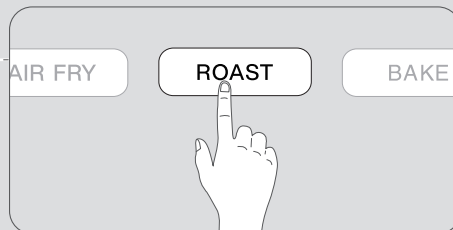
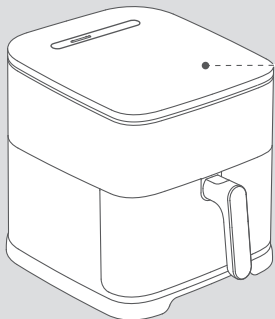


## 3. Choose Function & Adjust Temp

Press to select cooking functions (e.g., **Roast**) with adjustable air fryer temperature, using **TEMP ▲** or **▼** to adjust.

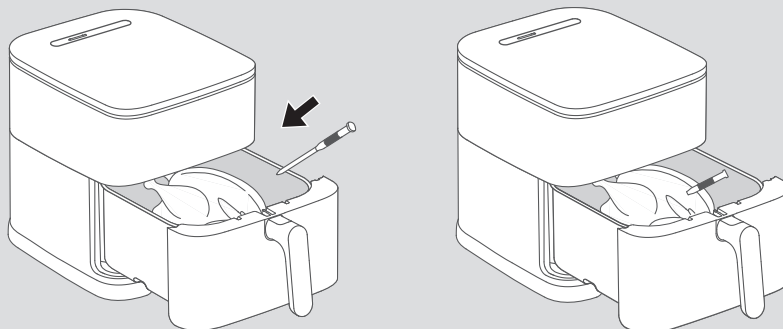


**NOTE:** The interface returns to Probe Mode after 5 seconds of inactivity, or press the **PRESET** button to return manually.



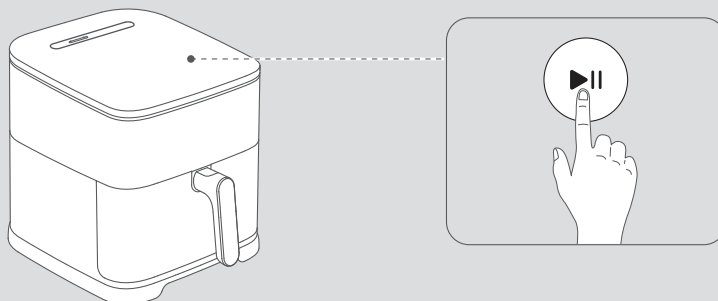
#### 4. Insert Probe

Horizontally insert probe into the thickest part of the meat.



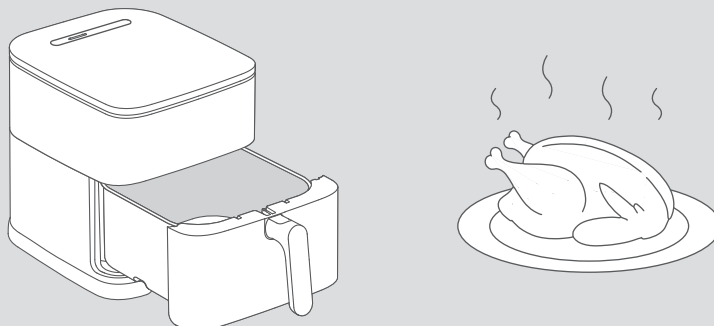
#### 5. Start Cooking

Press to start, the air fryer stops automatically when the probe target temperature is reached (display shows “END” with beep).



#### 6. Rest

Transfer food to a plate and let rest for **5 minutes** before serving.



# Recipe Table

Beef	Size	Mode	Temperature	Time
Beef Burgers	4-5oz each, 4 pieces	Roast	390°F/200°C	8-10min
Rib-eye Steak	1-1.25 inch	Air Fry	450°F/230°C	8-10min
Beef Rib-eye/Sirloin	4lb/1.8kg	Roast	310°F/155°F	80-90min
Beef Round Roast	4-5lb/1.8-2.3kg	Roast	310°F/155°F	80-90min
Beef Tenderloin	2-3lb/0.9-1.4kg	Roast	340°F/170°C	40-50min
Meatloaf	1-2lb/0.45-0.9kg	Air Fry	310°F/155°C	50-60min
Pork & Lamb	Size	Mode	Temperature	Time
Bacon	Single layer	Bacon	400°F/205°C	10min
Pork Chops	24oz/680g (1-1.5 inch)	Roast	360°F/180°C	16-20min
Pork Tenderloin	24oz/680g	Roast	360°F/180°C	40-60min
Pork Belly	2-3lb/900g-1.5kg	Bake	320°F/160°C	70-80min
Pork Ribs	3lb/1.5kg	Roast	350°F/175°C	30-40min
Lamb Rack	24oz/680g	Roast	340°F/170°C	40-50min
Poultry	Size	Mode	Temperature	Time
Chicken Breast	32oz/900g	Air Fry	360°F/180°C	12-15min
Whole Chicken	2-3lb/1-1.5kg	Roast	390°F/200°C	40min
Chicken Wings	16oz/454g	Wings	375°F/190°C	14min
Chicken Nuggets	16oz/454g	Air Fry	375°F/190°C	14min
Seafood	Size	Mode	Temperature	Time
Salmon	24oz/680g (6oz each)	Roast	450°F/230°C	8-10min
Shrimp	16oz/454g	Air Fry	400°F/205°C	9min
Vegetables	Size	Mode	Temperature	Time
Asparagus	16oz/454g	Roast	400°F/205°C	8min
Cauliflower	16oz/454g	Roast	365°F/185°C	8min

Vegetables	Size	Mode	Temperature	Time
Broccoli	16oz/454g	Roast	365°F/185°C	8min
Potatoes	4 Large	Air Fry	365°F/185°C	35-50min
Brussels Sprouts	16oz/454g	Roast	385°F/195°C	8-10min
Fries	Size	Mode	Temperature	Time
Frozen French Fries (thin cut)	16oz/454g	Fries	360°F/180°C	18min
Frozen French Fries (thick cut)	16oz/454g	Fries	375°F/190°C	20min
Frozen Sweet Potato Fries	16oz/454g	Air Fry	360°F/180°C	22min
Baked Goods & Sweets	Size	Mode	Temperature	Time
Cookies	1oz each, 6 pieces	Bake	330°F/165°C	25-30min
Banana Bread	8-9 inch	Bake	300°F/150°C	50min
Sponge Cake	8 inch	Bake	300°F/150°C	35min
Brownies	8 inch	Bake	340°F/170°C	15min
Dehydrated Fruits	Size	Mode	Temperature	Time
Citrus Slices	Single layer (¼-½ inch)	Dehydrate	185°F/85°C	6-7hr



**NOTE:** All cooking modes can be accessed through the Typhur APP.

The provided settings are for reference only. You may need to adjust them based on the size and shape of your ingredients.

Preheating is recommended for meats and baked goods.

For a crispier exterior, lightly coat the food with oil.

When cooking larger quantities of food, be sure to shake or stir the contents in the basket to achieve a consistent outcome.

For more information and latest recipes, download the Typhur app.