USER MANUAL

AIR FRYER
AF-74CS1TRMY(H)

TOSHIBA



CATALOGUE

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TIP

Exclusive use for 220-240V AC
DO NOT use in electrical outlets other than 220-240V AC.

Thank you for your purchase of the Toshiba Toaster Oven (Air Fryer).

- **This appliance is for domestic use only. (Not for use as a commercial product).**
- **Please read the instruction manual carefully for the correct and safe use of this appliance.**
- **Always keep this instruction manual in a readily accessible place after reading it.**
- **Always keep this instruction manual in a safe place.**

It is important to check that the "date of purchase, name of the retailer" is included in the instruction manual, read it carefully and keep it in a safe place.

Be sure to read the "Safety Precautions" (page 4 to 8) to use the product in a proper and safe manner.

SAFETY PRECAUTIONS

This section explains the content and importance of safety precautions to prevent bodily injury or property damage to users or others.
Please read the text with a full understanding of the following and be sure to observe these safety precautions.

■ A description of the classification of hazards and damage (by degrees) caused by non-compliance with the use of items listed herein.

Warning
Contents that are likely to cause “death” and “serious injury”

Caution
Contents that are likely to result in “minor injuries” and “damage to premises and property etc.”

■ A description of the categories of contents to be followed.

Indicates the “Forbidden” contents

Indicates the contents of “Compliance with Instructions”

Indicates the “Caution” contents

Warning — **For the prevention of injury, burns, electric shock, leakage, fire and damage to the house**

This appliance is not intended for use by:

- Infants and young children
- Persons with physical, perceptual or intellectual incapacity
- Those who lack experience and knowledge

Use this appliance out of the reach of infants and children and do not allow them to play with it.

Any use of the product for purposes other than those stated in the manual is prohibited

- Failure to do so may cause fire, burns, injury or electric shock.

Stop using the appliance immediately in the event of an abnormality or malfunction

Stop using the appliance immediately in the event of an abnormality or fault
Unplug the appliance immediately and consult the retailer from whom you purchased it.
(Examples of abnormalities and faults)

- The power cord end and the power cord become hot.
- The power cord is damaged or intermittent power failure occurs when touching the power cord.
- The body is distorted or becomes hot.
- Smoke or burnt smell coming from the body.
- The body is broken, loose or makes a strange noise.
- No air coming out of the air vent while cooking.

SAFETY PRECAUTIONS



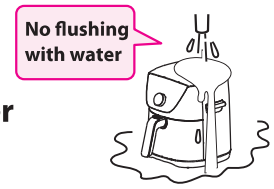
No dismantling, repair or alteration

Please have the product repaired or parts replaced at a professional maintenance outlet designated by manufacturer, to avoid improper maintenance or improper selection of parts that may cause hidden dangers.





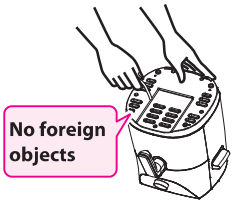
Never clean the body, the power plug or the power cord with water; never expose the body to water or pour water on it; never pour water into the body





No insertion of foreign objects into the air vent at the bottom

Such as pins, iron wire or other objects to avoid injury from electric shock.





The exterior surface of the appliance will become hot during use, so do not touch the hot parts or put your hands or face near the air outlet, but use the body handle or the barrel handle; if you have to hold the barrel when it is hot, please protect yourself from burns.

Touch only the operating interface during operation and do not put your hands into the chamber to prevent burns.

Use power plugs, power cords and power sockets in a proper manner



DO NOT use the product if the power plug and power cord are broken or if the power socket is loose

Any dust or water stains on the power cord plug should be cleaned promptly to avoid fire, electric shock or short circuit; always use the special power cord; if the power cord is damaged, ask the manufacturer, its service department or a professional from a similar department to replace it in order to avoid danger.

No damage to the mains plug or power cable

It is forbidden to forcibly bend the power cord, place it near a high temperature (e.g. open fire, oven, etc.), tie it up, and carry heavy objects to avoid causing a fire or electric shock due to breakage of the power cord.



DO NOT unplug the power supply with wet hands

Make sure that your hands are dry before unplugging the power supply.



Use the power socket of 220-240V AC and rated current of 10A or more separately

The socket may become abnormal and cause fire and other hazards if used together with other electrical appliances.

If an extension cable is required, please use a separate power outlet rated at 10A or more.

SAFETY PRECAUTIONS

Make sure the mains plug is fully inserted when in use. Always unplug the power cord when the product is not in use or when you are away from home to avoid malfunction or danger.

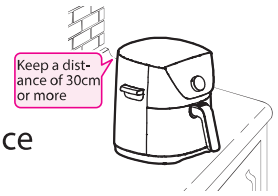
Be careful of tripping over or snagging the power cord in use
It may cause injury or a fire or electric shock due to the breakage of the power cord.

Make sure to use an earthed power socket
The power plug of this product should only be plugged into an earthed power socket. Failure to be fully earthed may result in electric shock due to fault or leakage.

Wipe off dust from power plugs regularly
Moisture will be generated if there is a build-up of dust and the insulation will be deteriorated and may cause a fire. Please wipe the dust off with a dry cloth.

This appliance is for indoor use only

Leave enough space around the product, keep a distance of 30cm or more from other objects, make sure there are no combustible objects around, such as tablecloths and curtains, and that the surface is not covered with any objects.

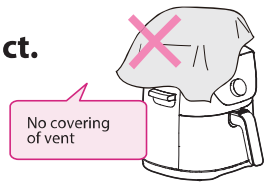


DO NOT move or shake the product during operation and keep the power cord or power plug away from the air outlet; please unplug the power cord after the body has cooled down before moving the product.

Before starting the product, check that the baking tray/barrel is in place to avoid malfunctions.

DO NOT start until the barrel is put into the appliance

Do not cover the air vent of the appliance with cloths during operation, as this may cause accidents or damage to the product.



Use of non-special or deformed barrels is prohibited

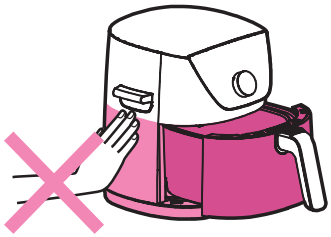
To avoid burns or injuries due to excessively hot or malfunction.

Improper maintenance or improper shorting of some key components, such as fuses, may render the product protection ineffective and lead to either high temperature or fire.

SAFETY PRECAUTIONS

Never touch hot parts while in use or just after cooking

The body is very hot, especially the metal parts of the air outlet, the fryer barrel, the bottom heating plate and the protective mesh, so be sure not to touch it to avoid burns.

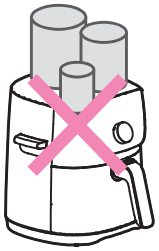


Improper maintenance or improper shorting of some key components, such as fuses, may render the product protection ineffective and lead to either high temperature or fire.

Items such as paper, plastic or flammable items must not be put into the appliance for baking.

DO NOT leave children to operate alone

Keep out of reach of babies and young children to avoid hazardous accidents such as electric shock and burns.



Use on an induction hob is prohibited

To avoid damaging the induction hob or causing faults to the product.

Stacking other objects or heavy items on top of the appliance is prohibited.

DO NOT keep away from the product for long periods of time during use

This product cannot be operated when connected with an external timer or under the system of independent remote control.

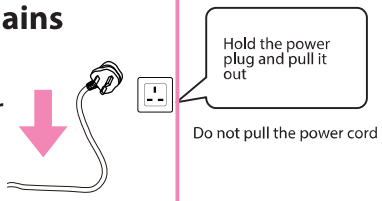
In case of a malfunction, be sure to stop using the product and contact our service department immediately

Persons with pacemakers or hearing-aid cochlear implants should consult an authorized medical practitioner and refer to the instructions provided with the medical device when using this product

Always use the product on a smooth, heat resistant surface to avoid damage or accidents.

Hold the mains plug while disconnecting it from the mains socket and pull it out

Failure to do so may result in a fire due to electric shock or short circuit.



Always unplug the power cord when cleaning, or when the product is not in use or away from home to avoid malfunction or danger

SAFETY PRECAUTIONS

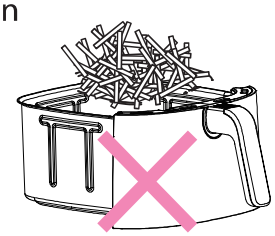
PLEASE NOTE

DO NOT place it in direct sunlight or splashes of oil

Otherwise it may cause distortion or discoloration.

Clean the body and the surrounding area

It is recommended to clear any foreign objects such as food residues left on the frying barrel after each use; to do so, switch off the power and ensure that the product has cooled down.



DO NOT knock or drop the barrel onto hard objects

As it may cause damage and deformation to the outside of the inner pot..

Never touch movable parts to prevent pinching.

DO NOT leave too much food to cook

As it may affect cooking results and expose food to other heating unit which could cause fire or bodily injury.

DO NOT cook with a large amount of cooking oil

The high temperature and hot air may cause risks such as grease smoke or fire.

DO NOT leave the barrel on a gas hob over a flame, or on an induction hob or in a microwave oven.

Otherwise deformation, discoloration or failure may occur.

DO NOT damage the fluoropolymer coating on the surface of the appliance

As this may cause the fluoropolymer coating to peel off.

DO NOT use the barrel as a storage unit.

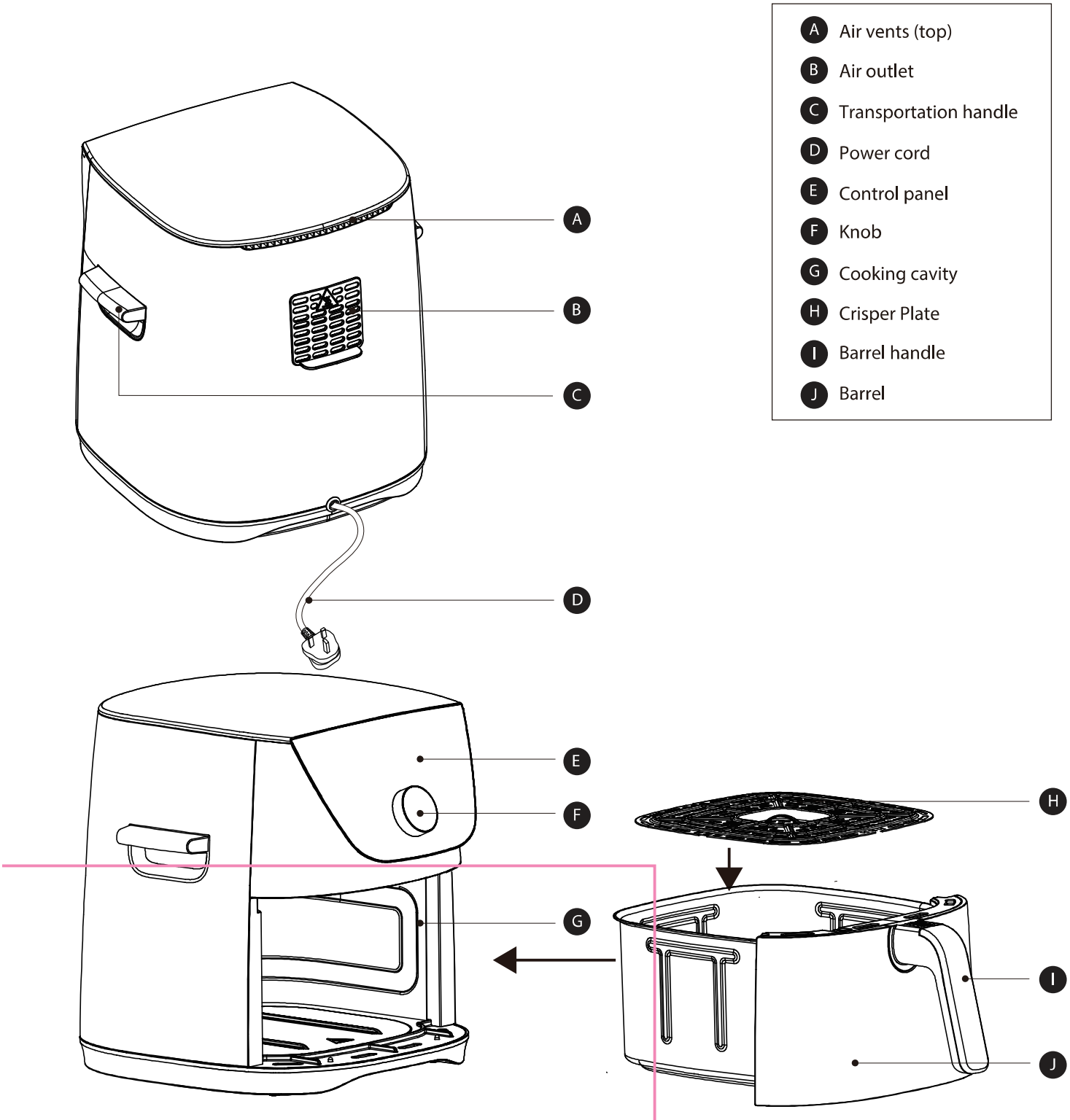
- The product should work at an altitude range of 0 – 2,000m.

Position with this symbol:
The surface is very hot during operation of the appliance and becomes hot during use.

- For first use, leave the appliance to dry burn at 200°C for 10 minutes. A small amount of white smoke or odor may appear during the dry burning process, which is normal and should not be alarmed.
- In case of discrepancies between the product images and the actual ones, the latter shall prevail.
- Please keep the manual properly for future reference.

NAME OF PARTS

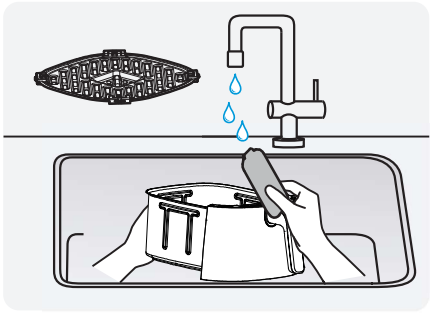
- Clean the fryer barrel and baking tray before first use and remove food residues after each use.
- Due to variations in the appearance of the product, the pictures below are for reference only and are subject to the physical product.



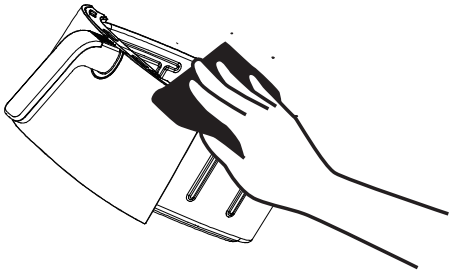
CLEANING PRIOR TO USE

Clean the barrel and baking tray

1 Rinse the barrel, baking tray with water prior to use.
Refer to this step when using a baking tray



2 Dry with a clean soft cloth after washing.



OPERATION PART

When the power is switched on, the buzzer beeps once and enters standby mode. The digital tube is illuminated by half-light showing "----" and all key indicators are also illuminated by half-light.



Temperature key (used with knob)

Cancel the key for re-operation and cooking. To cancel, press this key

Breath light flashes when working

Display area displays menu and cooking status

Time key (used with knob)

Start/Pause button Short press to start/pause and long press to cancel

The adjustment knob can be added or decreased to adjust the temperature/-time, or select the menu, press to confirm

CLEANING PRIOR TO USE

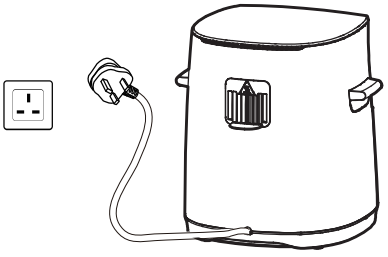
- Click on any key or adjust the knob in standby mode to enter the menu selection state; the selected menu blinks while the other menu LEDs are always ON, at which point you can select other menus in turn by adjusting the knob.
- Click on the TEMP key, the digital tube flashes to show the temperature, which can be adjusted by adjusting the knob (- for left and + for right). It is automatically confirmed if there is no operation for 5 seconds.
- Click on the TIME key, the digital tube flashes to show the time, which can be adjusted by adjusting the knob (- for left and + for right). It is automatically confirmed if there is no operation for 5 seconds.
- Press and hold the CANCEL key in the cooking state, or press the CANCEL key twice in succession within 1 second, the buzzer will beep once and return to the menu selection.

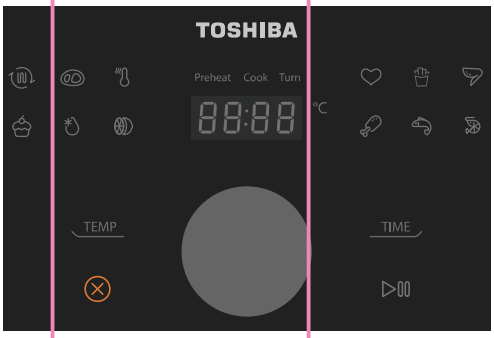
Precautions for Use

1.Never use non-heat resistant items such as plastic to hold food in the air fryer for cooking.
2.Never serve food in glass or ceramic containers for cooking.
3.Adjust the cooking time to suit your taste. Do not leave for long periods of time while cooking to avoid scorching the food, and draw out the barrel if necessary to observe the food.
4.For better baking results, it is recommended to preheat the oven for 3-5 minutes before use.
5.The temperature of the hot part of the external surface and the air outlet may be very high when the air fryer is working and for a period of time after cooking is finished, so please do not touch or move the air fryer as this may cause burns or other hazards.
6.When the air fryer is working, make sure that the barrel is pushed into place and the micro switch is triggered to avoid compromising the operation safety of the appliance and the baking effect of the food.
7.The silicone on the baking tray and frying barrel is made of heat-resistant food-grade material, which is primarily used to prevent the edges of the baking tray from scratching the coating of the barrel, so do not remove it when baking ingredients.

HOW TO USE

1 Plug in the power supply and enter standby mode



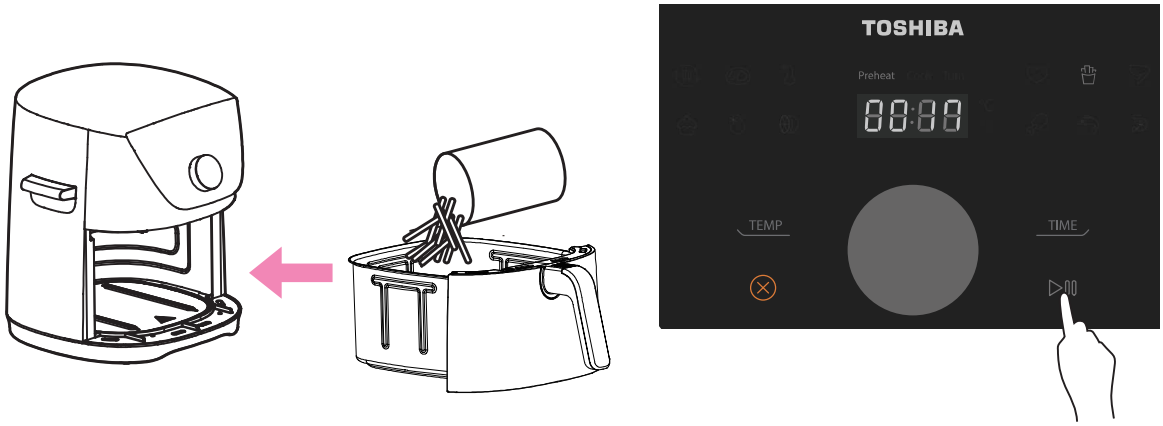


HOW TO USE

2 Press any key or adjust the knob for menu selection.
The default " Air Fry " function flashes. Turn the knob right to select "Air Fry→Roast →Preheat→Bake→Defrost→Dehydrate→Memory→French Fries→Chicken Wings→ Chicken Legs→Fish→Shrimp", and turn the knob left to reverse the selection.

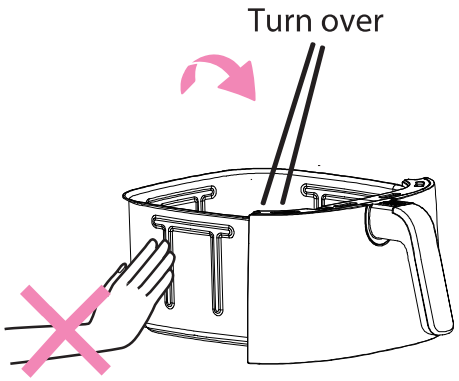


3 After putting the ingredients into the frying barrel, click on the START key or press the adjusting knob to enter the cooking mode.
The Breathing LED flashes, the "Cooking" status LED comes on and the digital tube alternately displays the time/temperature as "0809" and "00:00".



4 When it's time to turn over
When the following menu is selected: Memory, French Fries, Chicken Wings, Chicken Legs, Fish, Shrimp, Air Fry, Roast, Reheat, Defrost, the buzzer will beep 5 times to remind you half way through the set time, the "Turn Over" status LED will be ON and the digital tube will display " turn Food ". Check if the barrel is removed within 10 seconds of the reminder, if it is, the digital tube displays " OPEN ", then turn the ingredients over and pus h the barrel back; the digital tube resumes displaying the cooking temperature and remaining time; if the barrel is not detected to be withdrawn within 10 seconds, cooking will continue and the "Cooking" status LED will come on and the digital tube will display the cooking temperature and remaining time.

HOW TO USE



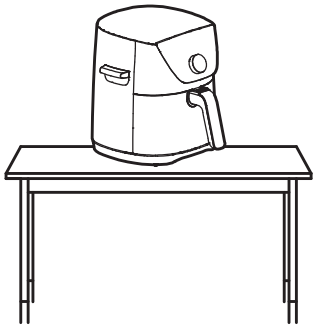


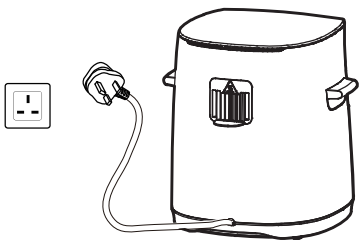
5 When cooking is finished
The buzzer beeps 5 times, the digital tube shows "End", the rest of the LEDs go out and the fan continues to cool the air fryer for some time.



INSTRUCTIONS FOR SAFE USE

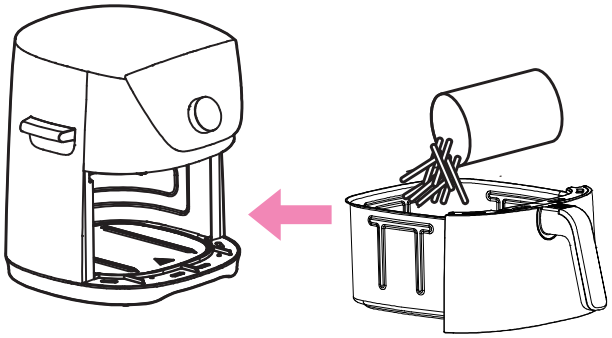
1 Place the appliance steadily on a flat table, with the power cord long enough to plug into a nearby socket, and keep a distance of 30 cm or more around the appliance and not near flammable objects.

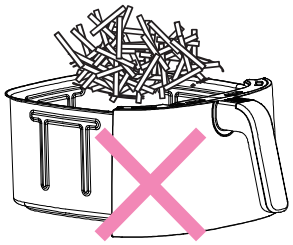




INSTRUCTIONS FOR SAFE USE

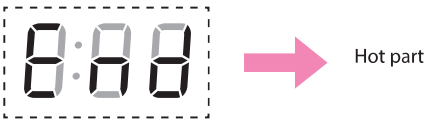
2 After selecting the frying barrel assembly or the baking tray assembly according to the cooking ingredients and preferences, put the ingredients into the barrel and push it into the main unit. The bucket must be fitted into place.





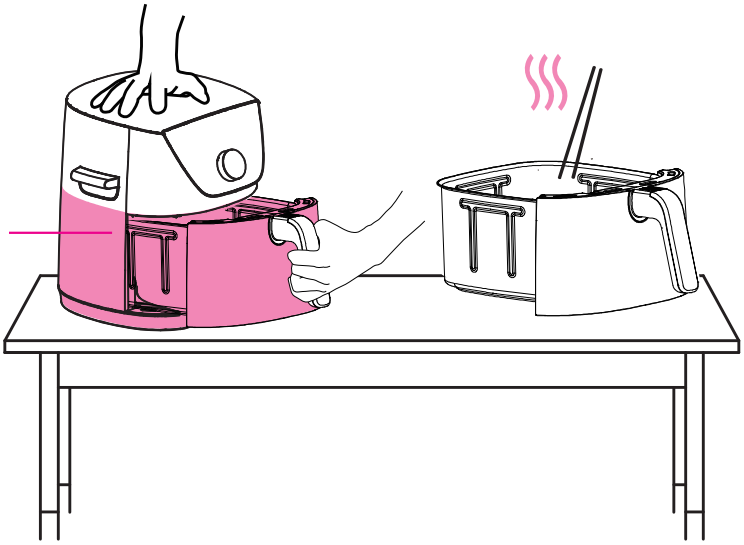
DO NOT stack ingredients too high

3 The cooking is finished when “End” is displayed on the digital tube, then press the top of the appliance with one hand and pull the barrel out by holding its handle with the other hand, then place the barrel on a heat insulating pad (or other flat pad of the same use) on the table and remove the cooked food with the help of auxiliary tools (e.g. chopsticks). Be careful not to touch hot parts such as the barrel throughout the process.

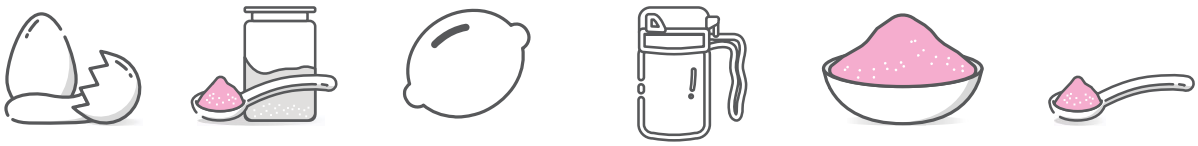


Baking done

Hot part



HOW TO MAKE CUPCAKES

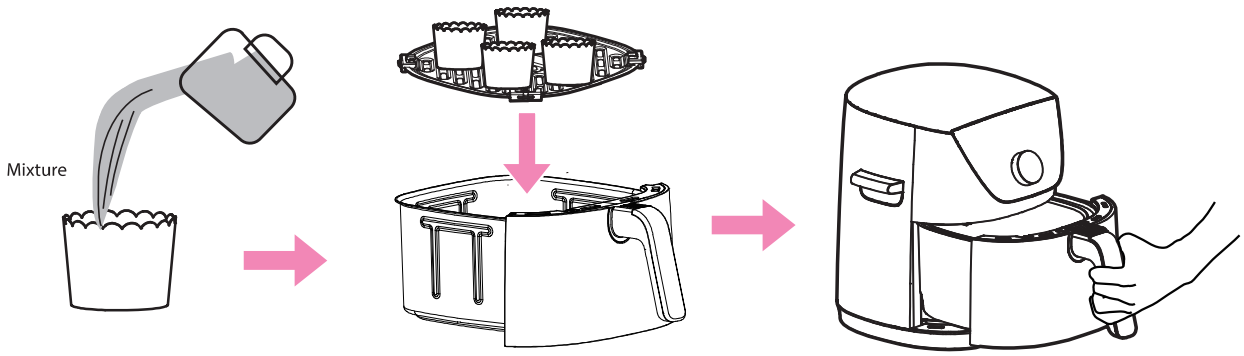


Eggs | Sugar | Lemon juice | Vegetable oil | Low gluten powder | Baking powder

Ingredients: 5 eggs, 90g sugar, appropriate amount of lemon juice, 30ml vegetable oil, 150g low gluten flour, 2g baking powder

Method:

1. Separate the egg whites and yolks carefully, mix the egg yolks with the vegetable oil and leave aside; mix the low gluten flour and baking powder.
2. Mix the egg whites, sugar and lemon juice, beat with a whisk until the mixture is not runny and can be pulled out with sharp corners; add the egg yolks and vegetable oil mixture and mix well, finally add the mixture of low gluten flour and baking powder, mix until there is no dry powder; then pour it into paper cups, put it flat into a baking tray or frying barrel and push it into the main unit.
3. Select the "Bake" function and press the adjusting knob or click the button to start cooking; the ▷II temperature is 170°C and the cooking time is 13 minutes by default.



ADJUST THE COOKING TIME AND TEMPERATURE

Icon	Category of Cooking	Default Time (min)	Default Temp (°C)	Remark
	French Fries	18	180	Frozen French fries approx. 500g is recommended
	Chicken Wings	14	200	It is recommended to defrost and then marinate the chicken wings (approx. 600g)
	Shrimp	12	180	Fresh ingredients are recommended; if you choose frozen ingredients, please thaw first; prawns approx. 400g, fish approx. 600g, steak approx. 400g and 1.5cm thick
	Fish	12	180	
	Roast	12	200	
	Bake	10	170	See how to make cupcakes
	Dehydrate	60	100	Slice the fruit, about 3mm (e.g. lemon)
	Air Fry	15	200	According to personal preference conditions time and temperature
	Reheat	10	140	According to personal preference conditions time and temperature
	Defrost	12	80	According to personal preference conditions time and temperature
	Memory	10	200	According to personal preference conditions time and temperature
	Chicken legs	20	200	It is recommended to defrost and then marinate the chicken wings (approx. 1000g)

CLEANING & MAINTENANCE

Caution

For maintenance, unplug the appliance and leave it to cool down before carrying out maintenance, otherwise it will cause burns.

Please note

that odors may arise if the appliance is used before washing, so please keep it clean.

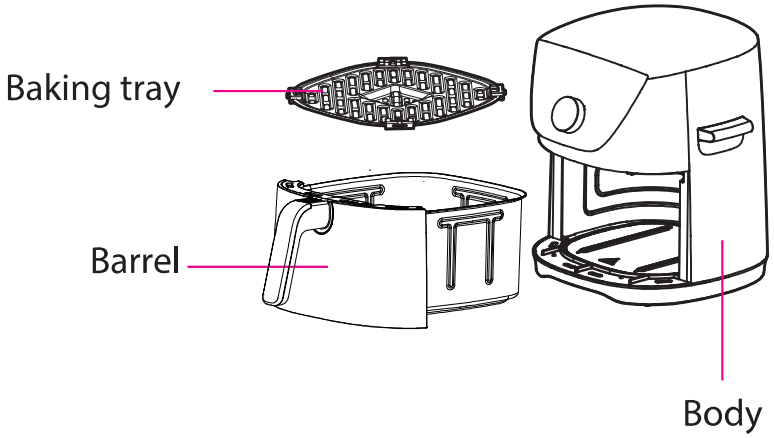
Never use the following items

(as they may cause distortion, corrosion, discoloration, cracks or scratches)

- Dishwashing dryers and tableware dryers
- Detergents other than neutral kitchen detergents
- Gasoline, thinner, alcohol, stain remover and bleach
- Items that can cause scratches such as steel wools, blades, etc.

Wash the barrel and baking tray after each use or soiling with a sponge and a neutral kitchen detergent

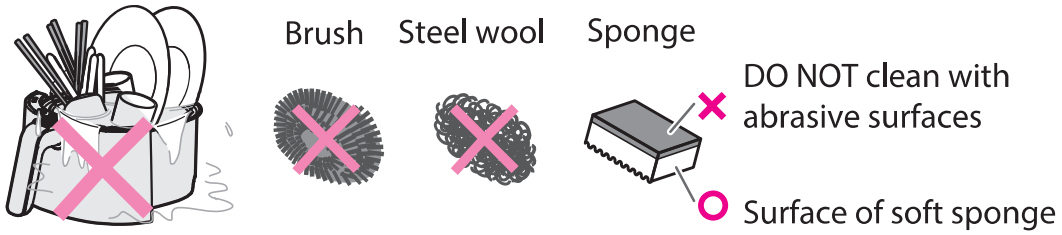
- DO NOT immerse the body in water when cleaning. Use a damp, wrung-out towel to wipe the body.
- Clear the food residues and other foreign objects from the baking tray and barrel after use to avoid damage to the coating resulting from erosion of food residues or oil.
- DO NOT clean the air fryer with a cloth that is too wet to prevent water from entering the interior of the unit with the electronic parts, which may lead to short circuit, fire, electric shock and other hazards.
- Check the appliance regularly and clean it promptly if there is any oil, dirt, etc.



About the fryer barrel

DO NOT place the fryer barrel on a gas hob over a flame, on an induction hob or in a microwave oven.
DO NOT bump or drop the fryer barrel onto hard objects.
DO NOT damage the fluoropolymer coating on the inside of the fryer barrel.
To prevent scratching or peeling of the coating on the inside of the fryer barrel, please note the following:

- DO NOT place cutlery in the inner pot and use the pot as a wash bucket.
- DO NOT use brushes or dishwashing dryers for cleaning.
- DO NOT wash with stain removers, bleach, etc. (Wash with a neutral kitchen detergent)



※ Even if the coating on the outside of the barrel is scratched, it will work properly when cooking.
When using the barrel, put a rag underneath to make the bottom of the outside of the inner pot less likely to be scratched.

TROUBLESHOOTING

Fault	Possible Cause	Solution
Product does not work	Not powered on	Plug the power cable into an earthed socket
	Barrel not fitted in place	Pull out the barrel and push it back into the body in place
Fan does not turn or has a strange noise	Motor damaged or other components short-circuited	Send the product to the designated service outlet for repair
Failure to push the barrel into the product smoothly	Edge of barrel is deformed	Send the product to the designated service outlet for repair
White smoke comes out	Greasy ingredients are being roasted	It is normal that there will be a lot of smoke when roasting greasy ingredients
	There are still residues of grease left in the fryer from the last roasting	Be sure to clean the fryer after each bake
E0 alarm	Zero-crossing exception protection	Send the product to the designated service department for repair
E1 alarm	Sensor open-circuit protection	Send the product to the designated service department for repair
E2 alarm	Sensor short-circuit protection	Send the product to the designated service department for repair

WHAT TO DO WHEN A PROBLEM ARISES

	At times like	Identification of causes
When cooking	French fries cannot be cooked properly	● Please check if you are using frozen French fries ● If you are using cut potato fries, we recommend adjusting the cooking time and temperature.
	No taste for other ingredients such as chicken wings and other meats	● Please defrost and marinate before cooking.
	Smell of burning	● Pull out the barrel to check that the food is in good condition. ● After the appliance has cooled down, check the outside of the barrel and the heat pipe for any foreign objects such as food residue.
Display	When key operation is not possible	● Check if the power plug is plugged in and the barrel is fitted in place.
	Buzzer beeps with an E1 or E2 fault code	● Refer to the “Screen Display” section below
Others	Smells of plastic etc.	● For first use, leave the appliance to dry burn at 200°C for 10 minutes. A small amount of white smoke or odor may appear during the dry burning process, which is normal and should not be alarmed.
	Sounds made during use	● The fan makes a “buzzing” sound during use.
	The coating on the outside of the barrel is scratched or contaminated	● With increased use, the coating on the outside of the barrel will be scratched or stained, but it can function normally.
	Circuit breaker tripped during cooking	● The current rating of the circuit breaker may sometimes be exceeded when used together with other electrical products. Please use a separate power socket.

SCREEN DISPLAY

----	The air fryer is in standby mode.
Add Food	For Menu-IQ preset: This message appears at the beginning of the cooking process. For Cooking Modes: This message appears to let you know that the air fryer has reached the perfect cooking temperature and food can be added to the air fryer barrel (if it hasn't been already).
00:15	The display shows the cooking time and on-screen messages.
150 °C	The display also shows the set cooking temperature and on-screen messages.
turn Food	Food is ready to be turned or tossed, as recommended by your recipe.
End	Food is ready and the barrel can be removed.
[- -]	Cook time is being calculated for the MENU-IQ preset.
Pr-EHEAt	Air fryer is preheating to give the best cooking mode performance.
OPEN	Barrel is not installed properly or removed. Note: no operation can be made if this message appears.
E1	Temperature sensor open-circuit fault indication
E2	Temperature sensor short-circuit fault indication

SPECIFICATION

Model	Power rating	Power supply	Capacity	Weight	Dimensions
AF-74CS1TRMY(H)	1550-1850W	220-240V~ 50-60Hz	7.4 L	5.63 kg	352 x 411 x 344 mm

- Never use this product at altitudes above 2,000m.

#DetailsMatter