

Model: ODA1100 | Brand: T Transonic

Overview

The Transonic 11QT Air Fryer features a space-saving vertical double-stack design with two independent cooking zones. The top basket is deep for roasting whole chickens, while the bottom basket is elongated for ribs, fish, and long vegetables. The unit uses 360° Rapid Heat Circulation for even cooking and can reach up to 430°F for high-heat broiling. It includes 6 preset functions and intelligent sync features (Smart Finish and Match Cook).



AIR FRY ROAST AIR BROIL REHEAT BAKE DEFRIGATE
SMART FINISH -1- -2- 390F 430F TIME TEMP. FUNCTION

TRANSONIC®



Smart Finish for Every Meal

Roasts, Ribs, Fries & Whole Chicken

All in One Go



Features

Dual Independent Cooking Zones

Each basket has its own temperature and time controls, allowing you to cook two different foods simultaneously without flavor transfer.

- **Top Basket (Deep):** Designed for vertical clearance – ideal for roasting a whole chicken or large batches of fries.
- **Bottom Basket (Long):** Elongated shape for ribs, whole fish fillets, asparagus, or other long items that need to lie flat.

Heat Up, Oil Down, Flavor Up

430°F High Heat Delivers Crispy Results with 85% Less Oil

430°F
Max Temp

85%
Less Oil

11QT
Total Capacity



360° Rapid Heat Circulation

Superheated air is driven from the top heating element in a 360-degree motion, ensuring even cooking and crispy results without cold spots.

430°F High-Heat Broil

The maximum temperature setting of 430°F (220°C) is suitable for broiling, searing meats, and achieving a char on vegetables.

Easy-View See-Through Windows

Each basket has a transparent window on the front, allowing you to monitor cooking progress without opening the basket and losing heat.

Family-Size Feasts Dual 5.5QT Basket

Offer Enough Space for the Whole Family to Enjoy



6-in-1 Preset Functions

The air fryer includes six preset cooking modes: Air Fry, Bake, Broil, Dehydrate, Reheat, and Roast.

Smart Finish and Match Cook

- **Smart Finish:** Program different time/temperature settings for each basket, and the unit automatically syncs the finish times so both foods are ready simultaneously.
- **Match Cook:** Instantly copy the settings from one basket to the other for large-batch cooking.

Non-Stick Coating and Easy Cleaning

The baskets and racks have a PFAS-free non-stick coating. They are dishwasher safe for convenient cleaning. The interior uses odor-resistant materials.

Smart Finish for Every Meal

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Product Specifications

- **Model:** ODA1100
- **Capacity:** 11 Quarts total
- **Dimensions:** 14.5"D x 10.5"W x 17"H
- **Weight:** Not specified
- **Wattage:** 1700 Watts
- **Voltage:** 120 Volts
- **Temperature Range:** 140°F (60°C) min – 430°F (220°C) max
- **Control Method:** Touch screen with push buttons
- **Material:** Metal and plastic body; non-stick coated baskets
- **Color:** Black
- **Included Components:** Double Layer Rack x 2, Non-stick frying tray x 2
- **Dishwasher Safe:** Yes (baskets and racks)

Use Guide

Before First Use

1. Remove all packaging materials and stickers from the air fryer and accessories.
2. Wash the baskets, racks, and trays with warm soapy water or place them in the dishwasher. Rinse and dry thoroughly.
3. Wipe the interior and exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances. Ensure at least 5 inches of clearance around the unit.

Control Panel Overview

The touch screen control panel is located on the front of the unit. It includes:

- **Power Button:** Turns the unit on/off.
- **Zone Selector:** Choose Top Basket, Bottom Basket, or Both (Dual Zone).
- **Temperature Control (+/-):** Adjusts cooking temperature in 5°F increments.
- **Time Control (+/-):** Adjusts cooking time in 1-minute increments.
- **Preset Function Buttons:** Air Fry, Bake, Broil, Dehydrate, Reheat, Roast.
- **Smart Finish Button:** Activates sync finish mode.
- **Match Cook Button:** Copies settings from one zone to the other.
- **Start/Pause Button:** Starts or pauses the cooking cycle.

360° Top Heat Circulation

Ensures Uniform Cooking Across Both Baskets



Basic Operation

1. Place the food in the appropriate basket. Do not overfill – leave space for air circulation.
2. Insert the basket into the unit until it clicks into place.
3. Press the **Power** button.
4. Select the zone you want to use (Top, Bottom, or Both).
5. Choose a preset function or manually set the temperature and time.
6. Press **Start** to begin cooking.
7. During cooking, you can check progress through the see-through window. If you need to open the basket, the unit will pause automatically.
8. When the timer ends, the unit will beep. Remove the basket using the handle and place it on a heat-safe surface.

Using Smart Finish

1. Load food into both baskets.
2. Set the desired temperature and time for each zone independently.

3. Press the **Smart Finish** button. The unit will calculate and adjust the start times so both zones finish at the same moment.
4. Press **Start**. The display will show the adjusted times.

Using Match Cook

1. Set the temperature and time for one zone (e.g., Top Basket).
2. Press the **Match Cook** button. The same settings will be applied to the other zone.
3. Press **Start** to begin cooking in both zones with identical settings.

High-Heat Broiling (430°F)

For broiling or searing, select the **Broil** preset or manually set the temperature to 430°F. This setting is ideal for:

- Steaks and chops (sear for 3-5 minutes per side)
- Chicken wings (crisp at high heat for 10-12 minutes)
- Vegetables (char for 5-8 minutes)

Note: When using high heat, monitor food closely to prevent burning. The unit may produce more smoke than usual – ensure proper ventilation.

Cleaning and Maintenance

1. Unplug the unit and allow it to cool completely before cleaning.
2. Remove the baskets, racks, and trays. Wash them in warm soapy water or place them in the dishwasher.
3. Wipe the interior of the main unit with a damp cloth. Do not use abrasive cleaners or scouring pads.
4. Clean the heating element area gently with a soft brush to remove any food debris.
5. Dry all parts thoroughly before reassembling.

Space-Saving Design Frees Up Your Counter



Safety Precautions

- Do not immerse the main unit in water or any liquid.
- Always use the unit on a stable, heat-resistant surface.
- Keep the unit away from curtains, paper, or other flammable materials.
- Do not block the air intake or exhaust vents.
- Use oven mitts when handling hot baskets or trays.
- Do not leave the unit unattended while in use.
- Unplug the unit when not in use.

Troubleshooting

Problem	Possible Cause	Solution
Unit does not turn on	Not plugged in or power outlet issue	Check power cord and outlet. Press Power button firmly.
Food is not cooking evenly	Basket overfilled or food stacked	Reduce food quantity and spread in a single layer.
Excessive smoke	Grease buildup or high-heat cooking	Clean baskets and interior. Reduce temperature slightly.
Display shows error code	Internal sensor issue	Unplug unit, wait 10 minutes, and plug back in. If error persists, contact support.
Basket does not slide in smoothly	Food debris or misalignment	Clean the basket rails and ensure basket is properly aligned.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.