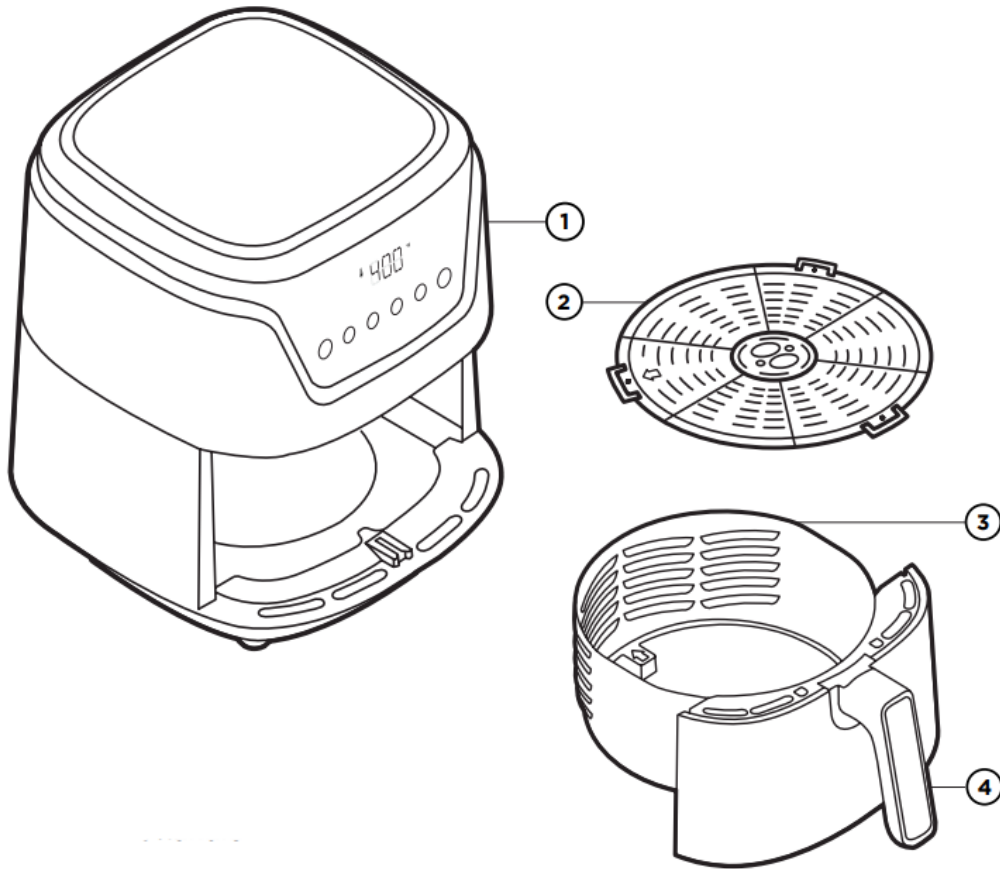
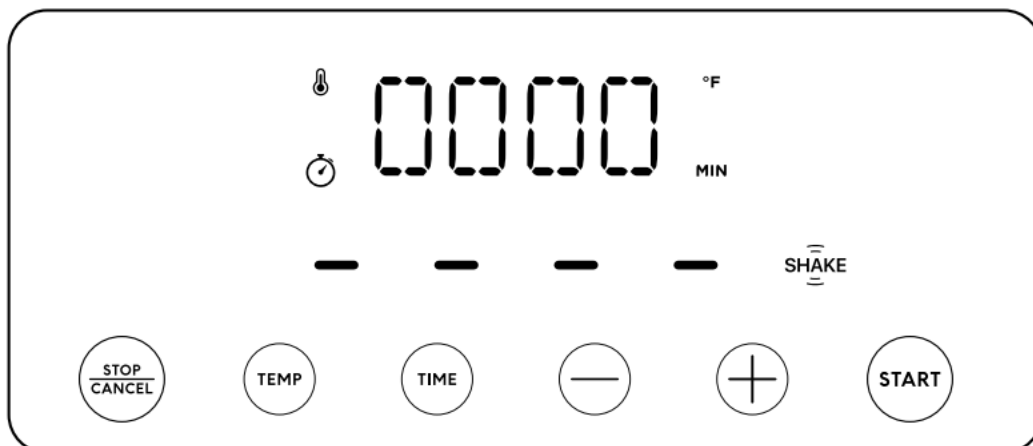


## FEATURES



1. Control panel
2. Basket rack
3. Basket
4. Basket handle



## **CONTROL PANEL:**

**Temperature/Time Display** – Automatically alternates between the two

**Stop/Cancel** – Stops heating and fan

**Temp** – Sets temperature between 200°F and 400°F

**Time** – Sets time (up to 1 hour)

**Minus Sign** – Lessens time and lowers temperature settings

**Plus Sign** – Adds time and increases temperature settings

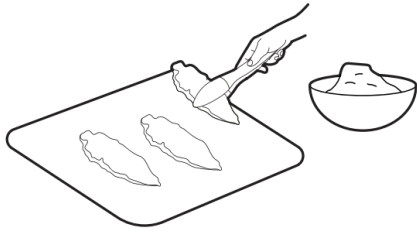
**Start** – Starts heating and fan

**Shake** – Timed reminder to shake basket if necessary

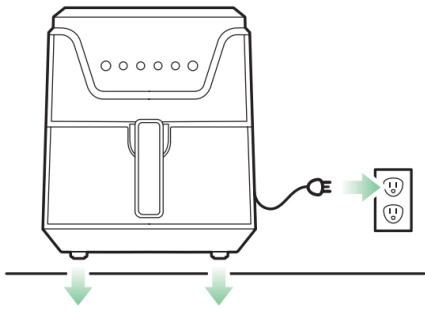
**Blinking Dashes** – Signifies unit is cooking

# How to cook in THE Turbofry® Touch AIR FRYER

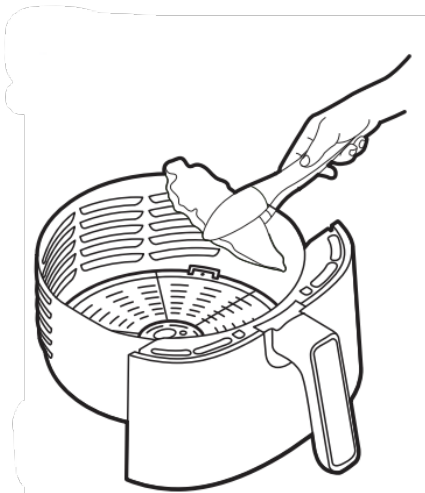




1. Prepare the food(s) you plan to air fry.

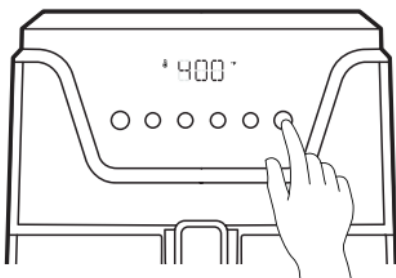


2. Set the air fryer on a hard, flat surface and plug it in.



3. Insert rack into basket. Put food on rack, then slide basket into the air fryer.

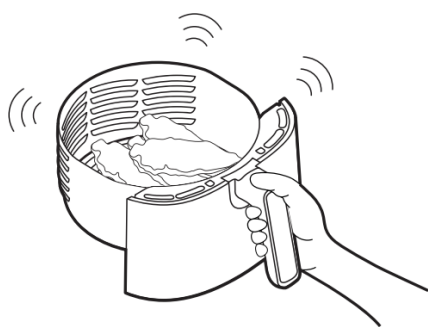
CAUTION: Never fill the basket with oil.  
Never spray basket or rack with cooking oil from an aerosol spray can.



4. Set time and temperature as desired, then press Start.

NOTE: On first use, unit may emit a slight odor, which is normal and will dissipate with use.

5. During cooking, the Shake light will come on. Shake foods if desired.



When the timer is done, remove basket and serve.

## OPERATING INSTRUCTIONS

By blowing hot air around food in a small space, the TurboFry® Touch Air Fryer cooks faster than a traditional oven, which means you can enjoy your favorite hot foods in mere minutes. A basic touch-screen control panel and simple two-piece basket make cooking and cleanup a breeze.

### BEFORE FIRST USE

or best results, follow these steps before using your air fryer for the first time.

1. Remove all packaging materials, read and remove any stickers on unit (except for rating label on bottom, which should remain on unit), and check to ensure that all parts and accessories are accounted for.
2. Wipe down the interior and exterior with a damp cloth.
3. Wash the basket and basket rack with warm, soapy water. Dry thoroughly.

### HOW TO COOK IN THE AIR FRY

You can cook just about any food in the TurboFry® Touch Air Fryer that you would cook in a conventional oven. While it offers more capacity than some conventional air fryers, its high-speed fan cooks your favorite foods quickly. The wire rack in the basket allows air to circulate around foods for even cooking and crisping and lets excess fat to drip down and away from foods for healthier eating.

**CAUTION:** Never fill the basket with oil. Unlike deep fryers, air fryers require little to no oil to produce a crisp texture. If you choose to use oil, toss foods with just a little in a separate bowl before cooking in the air fryer

1. Prepare the food(s) you plan to air fry.
2. Set the air fryer on a hard, flat surface and plug it in. The control panel will illuminate and the default temperature and time (400°F and 15 minutes respectively) will alternate on the display.

3. Pull out basket. Insert basket rack, aligning the arrow on the rack with the arrow on the inside of the basket. (For easiest handling of the basket rack, pinch center grip bar with thumb and index finger.)

**CAUTION:** Never spray basket or rack with cooking oil from an aerosol spray can, which includes harsh components that can cause chipping of the nonstick coating. However, you can oil the tray or spray it with oil from a non-aerosol mister.

4. Put food on fry rack. Do not let food surpass the MAX line embossed on the basket.

5. Slide basket into the Air Fryer.

6. Set time and temperature as desired. To set temperature, press TEMP (a small thermometer icon will appear on display) and then either the + or – signs to add or subtract five degrees at a time. To set time (up to 1 hour), press TIME (a small clock will appear on display) and then + or – to add or subtract time in one-minute increments. For fast scrolling, hold button down; note that time will jump to the nearest multiple of 5 and then advance in 5-minute intervals. As you approach desired time or temperature, pulse button to slow down.

7. Press Start. The fan will come on and animated dashes will display across the control panel indicating the unit is heating.

**NOTE:** During cooking, you can remove the basket to check on, turn, or shake foods. When you return the basket to the unit, the timer and heating will resume where it left off.

8. During cooking, the word Shake will illuminate on the control panel and the air fryer will beep as a reminder to shake (or flip) foods as necessary. (Shake light will turn off when the basket is removed.) If your food does not need to be shaken, flipped, or turned, simply ignore the warning, which will go off automatically after a brief period of time if basket was not pulled out.

9. When the timer is done, the air fryer will turn off automatically. Remove the basket from the air fryer. Check food for doneness, then carefully transfer food to plates or a platter and serve.

**NOTE:** On first use, unit may emit a slight odor, which is normal and will dissipate with use

## AIR FRYER COOKING TIPS

- **Preheat the air fryer for 5 minutes before cooking.** While not necessary, preheating the unit will cook foods faster and promote crisp results. If unit is cold, add a few minutes to your expected cooking time.

**CAUTION:** Be careful when adding food after preheating as inside of fryer will be hot.

- **For a crisp exterior, oil foods lightly.** Some foods, especially if fresh, benefit from being tossed with a little oil in a separate bowl before frying. However, high-fat foods like a well marbled steak, or prepared foods usually require no additional oil.
- **Avoid wet batters.** Loose batters, such as those used for deep frying, do not work in air fryers, as the batter simply slides off. Adapt such recipes to give foods a thicker coating, preferably including breadcrumbs to help the coating adhere.
- **Use medium-high to high heat for most cooking.** Most foods will fry best between 325°F and 400°F. For gentler cooking and reheating, use a lower temperature to avoid overcooking.
- **Don't overcrowd the basket.** Too much food, especially if tightly packed, can inhibit browning and crisping. A better bet: Fry food in batches.
- **Shake the basket during cooking for even cooking.** A good shake is especially beneficial for smaller items like french fries, onion rings, and chicken wings. For larger or more fragile foods, consider gently tossing or flipping for even results.
- **Check on foods early.** Check foods on the earlier side of cooking time; you can always slide the basket back in to continue cooking.
- **Follow food safety guidelines for doneness.** Because air fryer temperatures and food sizes can vary, do not rely on recipe timing only when cooking food. Check foods for doneness against current safety guidelines before serving.

## TROUBLESHOOTING FAQs

### Why is there white smoke coming from my unit?

White smoke can be a sign that there's too much fat in the fryer. Avoid cooking very fatty foods, such as sausages, in the air fryer, and be sure the basket, rack, and heating coil are clean before cooking.

**CAUTION:** Black smoke indicates a more serious problem. In the rare case that you see black smoke coming from the unit, immediately unplug fryer, contact customer service, and do not use the fryer until issue is resolved.

### Why has my food cooked unevenly?

Two culprits are likely: overcrowding and not shaking. Fill basket loosely with food in order to let air circulate and shake, toss, or flip foods at least once during cooking for more even results.

### Why isn't my food crisp?

Though you can air fry with no added oil, coating foods very lightly with oil (usually just ½ teaspoon per batch for most recipes) helps guarantee crisp results. Preheating the fryer also helps.

## CLEANING AND MAINTENANCE

The nonstick coating on the basket and rack makes the TurboFry® Touch Air Fryer easy to clean following the steps below.

1. Unplug unit. Allow unit, basket, and basket rack to cool completely before cleaning. (For faster cooling, keep hot basket out of the unit.)
2. To remove the cooled rack from basket, insert your thumb and index finger into the ovals in the center of the rack, pinch the center grip bar, and pull rack straight up and out of basket.
3. Wash the basket and rack with warm soapy water, rinse, and dry well with a towel for best results. Basket and rack are also top-rack dishwasher-safe.
4. Wipe down the outside and the inside of the unit, including the heating coil, with a damp cloth as needed. Do not put the unit in the dishwasher or submerge in water or any other liquid.
5. Do not use abrasive cleansers on basket, rack, exterior, or interior, or you could damage the finishes.

### **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.