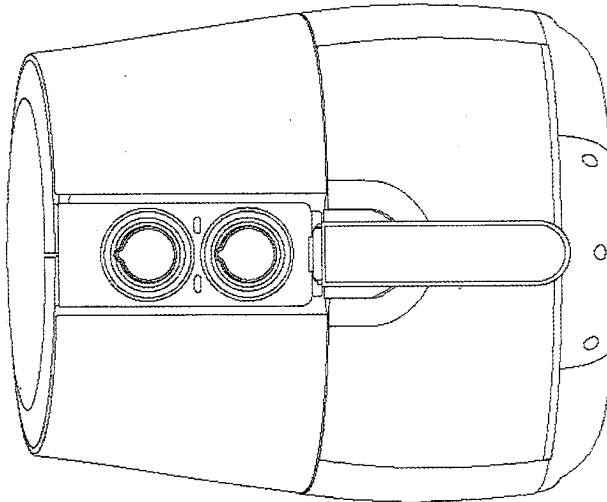


# AIR FRYER

## INSTRUCTION MANUAL



MODEL NO.: TXG-DS13

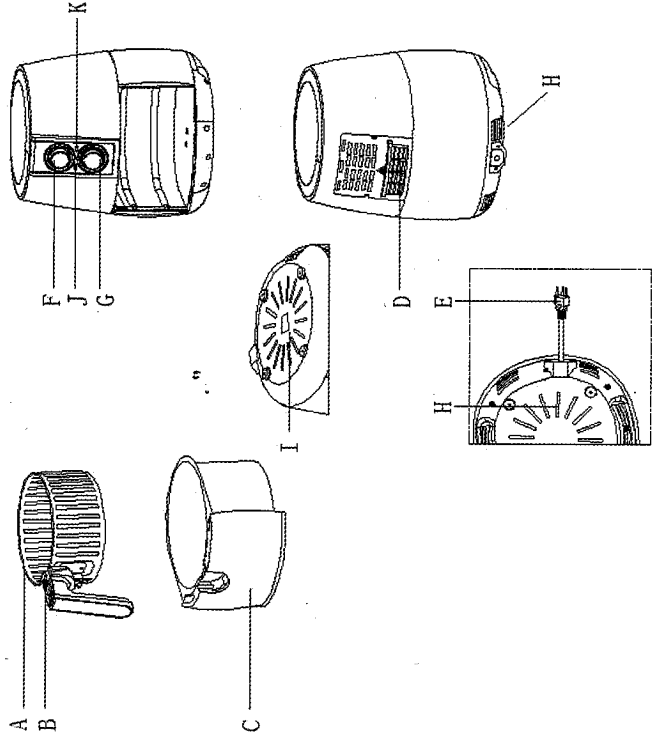
BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.

## Introduction

Your new Air Fryer allows you to prepare your favorite ingredients and snacks in a healthier way. The Air Fryer uses hot air in combination with high-speed air circulation (rapid hot air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

## General description of main parts

- A. Basket
- B. Basket release button
- C. Pan
- D. Air outlet openings
- E. Mains power cord
- F. Timer (0-60min.) power-on knob
- G. Temperature control knob (176-392°F)
- H. Air vent
- I. Reset button
- J. Power-on light (Red)
- K. Heating-up light (Green)



## Important

Read this user manual carefully before you use the Air Fryer and save it for future reference.

## Warning

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap.
- Do not let any water or other liquid enter the Air Fryer to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the Air Fryer is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the Air Fryer while it is operating.

## Warning

- This Air Fryer is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of Air Fryer by a person responsible for their safety.
- Check if the voltage indicated on the Air Fryer corresponds to the local mains voltage before you connect the Air Fryer.
- Do not use the Air Fryer if the plug, the mains cord or the Air Fryer itself is damaged.
- If the mains cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the Air Fryer. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Keep the Air Fryer and its mains cord out of the reach of children younger than 8 when the Air Fryer is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
  - Do not plug in the Air Fryer or operate the control panel with wet hands.
- Only connect the Air Fryer to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this Air Fryer to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
  - Do not place the Air Fryer on or near combustible materials such as a tablecloth or curtain.
  - Do not place the Air Fryer against a wall or against other Air Fryers. Leave at least 10cm free space on the back and sides and 10cm free space above the Air Fryer. Do not place anything on top of the Air Fryer.
  - Do not use the Air Fryer for any other purpose than described in this manual.
  - Do not let the Air Fryer operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the Air Fryer.
- The accessible surfaces may become hot during use.
- After using the Air Fryer, the metal cover inside is very hot, avoid contact with the hot metal inside after cooking.
- Immediately unplug the Air Fryer if you see dark smoke coming out of the Air Fryer. Wait for the smoke emission to stop before you remove the pan from the Air Fryer.

## Caution

- Place the Air Fryer on a horizontal, even and stable surface.
- This Air Fryer is intended for normal household use only. It is not intended for use in environments such as shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts or other residential environments.
- If the Air Fryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the Air Fryer after use.
- Let the Air Fryer cool down for approx. 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this Air Fryer come out golden-yellow instead of dark or brown. Remove burnt remnants.
- The Air Fryer has a micro switch inside, if the pan is pulled out during cooking, the Air Fryer will shut-off automatically.

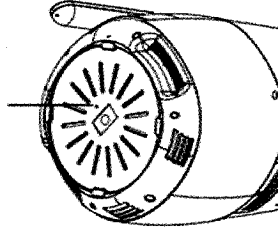
## Overheating Protection

- This Air Fryer has an overheating protection system, if it detects the temperature inside the machine is too high the protection system will automatically come on and turn off the Air Fryer. In this case you should Unplug the mains cord, let the Air Fryer cool down, and try the below step to reset the Air Fryer

### Resetting the Air Fryer

Only after the Air Fryer has been left to cool down completely should the RESET button at the bottom of the machine (beside the rating label) be pressed. This will reset the Overheating Protection and allow you to use the machine again. Please use a pointed object for this purpose (refer to the figures below).

### Reset button



## Automatic switch-off

This Air Fryer is equipped with a timer. When the timer has returned to 0, the Air Fryer will ring once and turn off. To switch the Air Fryer off manually, Please turn the knob anti-clockwise until it reaches 0. This will put the Air Fryer in the OFF mode.  
Note: Pulling out the pan during cooking switches off the Air Fryer. To restart it simply re-insert the pan fully and the timer will resume form where it stopped.

## Electromagnetic fields (EMF)

This Air Fryer complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the Air Fryer is safe to use based on scientific evidence available today.

## Test specifications/Standard:

C 60335-2-9: 2002 + A1: 2004 + A2: 2006  
C 60335-1: 2001 + A1: 2004 + A2: 2006  
EN 60335-2-9: 2003 + A1: 2004 + A2: 2006 + A12: 2007 + A13: 2010  
EN 60335-1: 2002 + A11: 2004 + A1: 2004 + A12: 2006 + A2: 2006 + A13: 2008

## Before first use

Remove all packaging material.  
Remove any stickers or labels from the Air Fryer.  
Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.  
Wipe the inside and outside of the Air Fryer with a moist cloth.

**This is an Air Fryer that works on hot air. Do not fill the pan with oil or frying fat.**

## Preparing for use

Place the Air Fryer on a stable, horizontal and level surface.  
**Do not place the Air Fryer on non-heat-resistant surfaces.**  
Place the basket in the pan properly.

Put the pan into the machine.

Note: the pan MUST be put into the Air Fryer properly; otherwise the Air Fryer will not work!  
Plug the mains cord into an earthed socket.

**Do not fill the pan with oil or any other liquid.**

**Do not put anything on top of the Air Fryer.**

**Do not put anything on the air-inlet, this disrupts the airflow and affects the hot air frying result.**

## Using the Air Fryer

The Air Fryer can prepare a large range of ingredients. Please refer to the section "settings" table hereinafter.

## Hot air frying

Put the mains plug into an earthed wall socket.  
Carefully pull the pan out of the Air Fryer.

Put the ingredients in the basket.

Note: Never fill the basket in full or exceed the recommended amount (see section 'Settings' in this chapter), as this could affect the quality of the end result.

Slide the pan back into the Air Fryer properly.

**Never use the pan without the basket in it.**

**If the pan is not inserted into the Air Fryer correctly, the Air Fryer will not work!**

**Caution: Do not touch the pan during and for some time after use, as it gets very hot. Always hold the pan only by the handle.**

- Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature
- Determine the required preparation time for the ingredients (see section 'Settings' in this chapter).
- To switch on the Air Fryer, turn the timer knob to the required preparation time

## Add 3 minutes to the preparation time when the Air Fryer is cold.

Note: If you want, you can also let the Air Fryer preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- The power-on light and the heating-up light go on.
- The timer starts counting down the set preparation time.
- During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- Excess oil from the ingredients is collected on the bottom of the pan.

- Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the Air Fryer by the handle and shake it. Then slide the pan back into the Air Fryer and continue to cook.

**Caution: Do not press the button of the handle during shaking.**

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the Air Fryer, place it on a heat-resistant surface and press the button of the handle.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

Tip: If you set the timer to full preparation time, there is no timer bell during cooking before finishing, you can pull out the pan at any time to check the ingredients cooking condition, the power will shut down automatically and resume after slide the pan back into the Air Fryer (timer always counts down in this situation).

- When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the Air Fryer and place it on a heat-resistant surface.

Note: You can also switch off the Air Fryer manually. To do this, turn the temperature control knob to 0, or pull out the pan directly.

- Check if the ingredients are ready.  
If the ingredients are not ready yet, simply slide the pan back into the Air Fryer and set the timer to a few extra minutes.

11. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

**Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.**

**After air frying, the pan and the ingredients are hot. Depending on the type of the ingredients in the Air Fryer, steam may escape from the pan.**

**After air frying, the pan and the inside metal cover are hot, avoid to touch is needed.**

12. Empty the basket into a bowl or onto a plate.

*Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket. DO NOT USE FINGERS as he inside of the basket may be very hot.*

13. After you are done with one batch, you can immediately start the next. There is no need to wait for the Air Fryer to cool down.

## Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.

**Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.**

Because the rapid hot air technology instantly reheats the air inside the Air Fryer, pulling the pan briefly out of the Air Fryer during hot air frying causes minimal disturbance to the process.

### Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A large portion may take longer to prepare and a smaller portion may take less time
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Air Fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Air Fryer.
- Snacks that can be prepared in an oven can also be prepared in the Air Fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Air Fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 320°F for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°F)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	300-700	9-16	392	shake	
Thick frozen fries	300-700	11-20	392	shake	
Home-made fries (8x8mm)	300-800	16-10	392	shake	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	356	shake	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	356	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	356	shake	
Potato gratin	500	15-18	392	shake	
<b>Meat &amp; Poultry</b>					
Steak	100-500	8-12	356		
Pork chops	100-500	10-14	356		
Hamburger	100-500	7-14	356		
Sausage roll	100-500	13-15	392		
Drumsticks	100-500	18-22	356		
Chicken breast	100-500	10-15	356		
<b>Snacks</b>					
Spring rolls	100-400	8-10	392	shake	
Frozen chicken nuggets	100-500	6-10	392	shake	
Frozen fish fingers	100-400	6-10	392		
Frozen bread crumbed cheese snacks	100-400	8-10	356		
Stuffed vegetables	100-400	10	32		
<b>Baking</b>					
Cake	300	20-25	320		
Quiche	400	20-22	356		
Muffins	300	15-18	392		
Sweet snacks	400	20	320		

**Note: Add 3 minutes to the preparation time when you start frying while the Air Fryer is still cold.**

## Making home-made fries

To make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

**Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.**

5. Fry the potato sticks according to the instructions in this chapter.

## Cleaning

Clean the Air Fryer after every use.

### **DO NOT TOUCH THE INSIDE OF THE AIR FRYER RIGHT AFTER USE.**

### **Please wait for the Air Fryer to cool down before attempting to clean**

### **inside the Air Fryer, the pan or the basket.**

**Do not use abrasive cleaning sponges or detergent to clean the Pan or the Basket as this may damage the non-stick coating.**

1. Remove the mains plug from the wall socket and let the Air Fryer cool down.  
*Note: Remove the pan to let the Air Fryer cool down more quickly.*
2. Wipe the outside of the Air Fryer with a moist cloth.
3. Clean the pan and the basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

*Note: The basket and Pan are dishwasher-safe.*

*Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.*

4. Clean the inside of the Air Fryer with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

## Storage

1. Unplug the Air Fryer and let it cool down.
2. Make sure all parts are clean and dry.
3. Store the Air Fryer in a clean and dry place.

## Environment

Do not throw away the Air Fryer with the normal household waste at the end of its life, instead hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

## Guarantee and service

If you need service or information or if you have a problem, please visit our website or contact your distributor.

## Troubleshooting

Problem	Possible cause	Solution
The Air Fryer does not work	The Air Fryer is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the Air Fryer.
The ingredients fried with the Air Fryer are not done.	The pan is not put into the Air Fryer properly	Slide the pan into the Air Fryer properly.
	The overheating protection is turned on	Use a pointed object to press the RESET button at the bottom of the Air Fryer.
	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
The ingredients are fried unevenly in the Air Fryer.	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the Air Fryer').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the Air Fryer').
Fried snacks are not crispy when they come out of the Air Fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the Air Fryer'.
I cannot slide the pan into the Air Fryer properly.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	There are too many ingredients in the basket.	Do not over-fill the basket, refer to the "Setting" table above.
White smoke comes out of the Air Fryer.	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear click.
	You are preparing greasy ingredients.	When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the Air Fryer or the end result.
Fresh fries are fried unevenly in the Air Fryer.	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh fries are not crispy when they come out of the Air Fryer.	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result.