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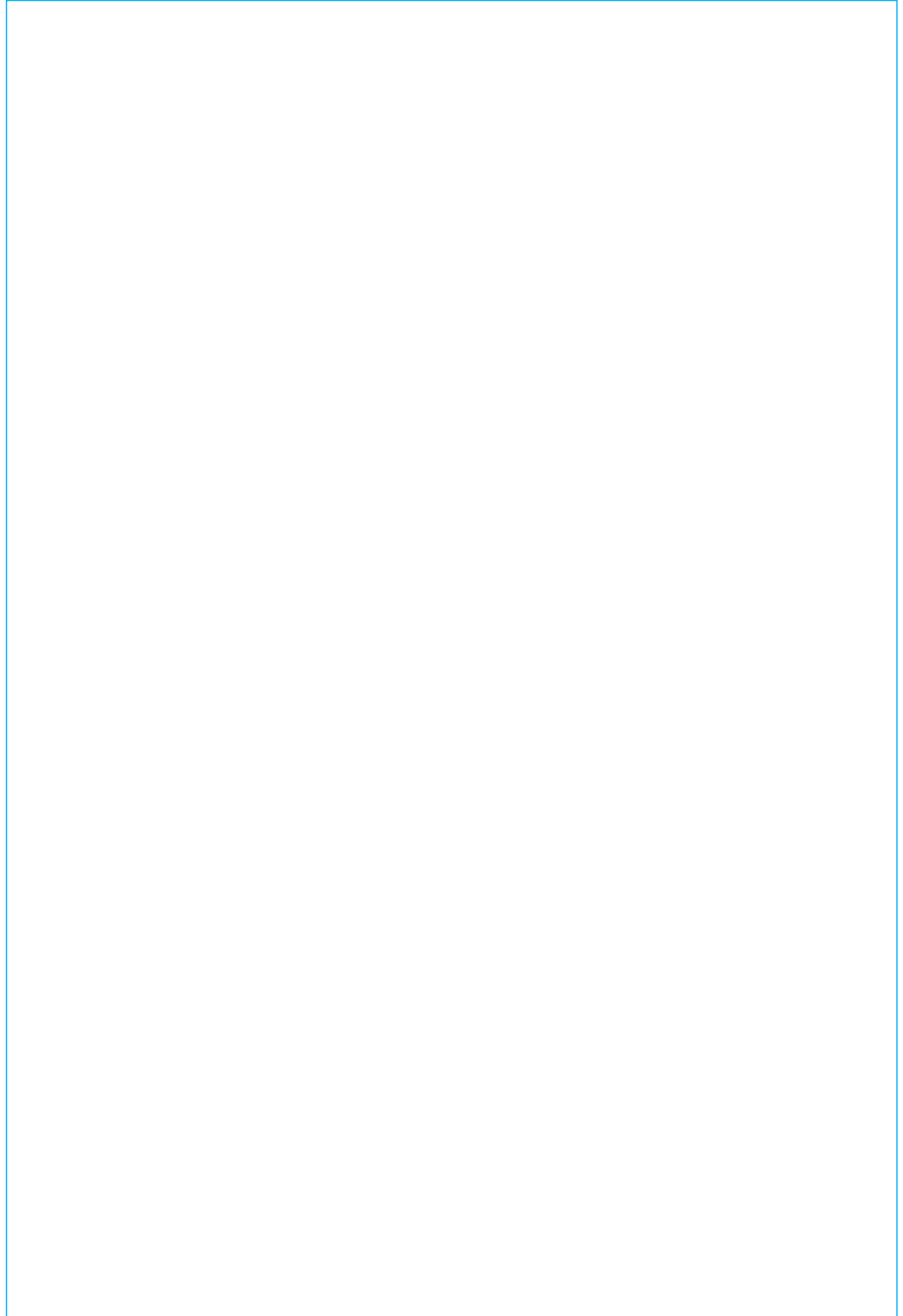
11L DUAL STACK **AIR FRYER**

TTAF-1300AT



INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.



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GENERAL SAFETY

IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Air Fryer. The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to. Please follow all instructions and take notice of all warnings.



The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.



The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the Product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.



The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.



Any accessible surfaces may become hot during use.

IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

- Only use furniture that can safely support the Products.
- Ensure the Product is not overhanging the edge of the supporting furniture.
- Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
- Do not place the product on cloth or other conductive materials.
- Warn children of the dangers of climbing on furniture to reach the air fryer or its controls and to call for an adult to assist.

- When handling the Air Fryer, ensure you use the handles to remove the trays after cooking. Other surfaces may be hot.
- The outside of the air fryer is hot during and after use.
- Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the air fryer, including trays, racks, accessories, or containers.
- When the air fryer is not in use, and before cleaning, turn off the appliance, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- Do not immerse the housing, cord, or plug in water or liquid.
- Closely supervise children near the air fryer. • Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support.
- Do not use third-party replacement parts or accessories, as this may cause injuries.
- Do not use outdoors.
- Be extremely cautious when removing the basket if it contains hot oil, grease, or other hot liquids.

- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the basket after using and after allowing it to cool. Accumulated grease and crumbs can overheat and catch fire.
- Do not store anything on top of your air fryer when in operation. Do not store anything inside your air fryer other than recommended accessories.
- Do not operate with a separate remote control system (i.e. Timers or WI-F Smart Power Plugs).
- Only use as directed in this manual.
- Not for commercial use. Household use only.

RECOMMENDED:

Air Fryers should be placed on a stable and flat heat-resistant surface. We recommend a heat insulation pad to be placed under the air fryer to prevent damage to your surfaces over time.

WHILE COOKING

- Do not place oversized food or metal utensils into your air fryer.
- Do not place paper, cardboard, or non heat-resistant plastic into your air fryer, or any materials which may catch fire or melt.
- To avoid overheating, do not use metal foil in the air fryer unless directed. Use extreme caution when using foil, and always fit foil as securely as possible. If the foil contacts the product heating elements, this can cause overheating and risk of fire.
- Never put baking or parchment paper into the air fryer. Air circulation can cause paper to move and touch heating elements.
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your air fryer away from flammable materials (curtains, table cloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out.
- If food is burning. Wait for smoke to clear before taking out basket.

ELECTRICAL SAFETY AND POWER CORD HANDLING

- **Voltage:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **Power outlet:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **Power cord:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtops, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.
- **Electrical safety:** Do not insert any objects into the appliance.
- **Protect from moisture:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the product, and do not operate it with wet hands.
- **Damage:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support center.
- **Damaged Power Cord:** if the appliance and/or its power cord is damaged, it must only be replaced by the manufacturer, its service agent or similarly qualified person to avoid danger to life. Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts inside this unit.
- **Disconnection:** Switch the appliance off at the plug socket when you are finished using it. Never pull the plug out with its cord, please grip the plug.

USAGE RESTRICTIONS AND CONDITIONS

- This appliance is intended for indoor domestic use only. It is not suitable for commercial, industrial or laboratory use.
- Do not use the appliance outdoors.
Drying of food or clothing and heating of warming pads and similar items may lead to risk of injury, ignition or fire.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the Air Fryer or perform user maintenance.
- Maintain the air fryer in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or non compliance with these instructions.

PRODUCT OVERVIEW

- 1 Control Panel
- 2 Tray Handles
- 3 Window
- 4 Air Outlets
- 5 Enclosure
- 6 Mains Cord/Electrical Plug
- 7 Tray One
- 8 Frying Plate
- 9 Tray Two
- 10 Front Panel

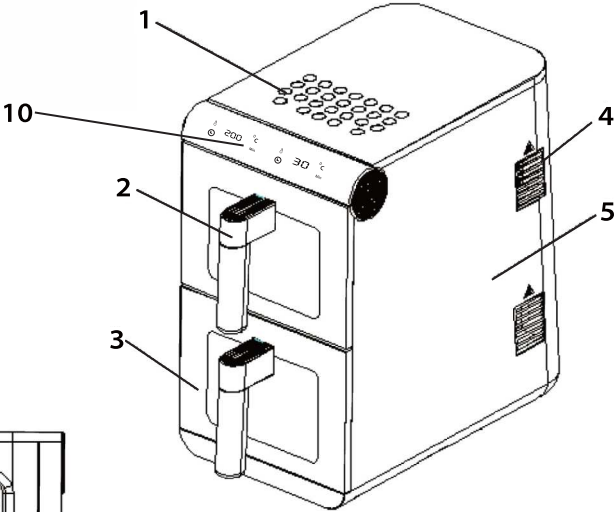


Fig. 1

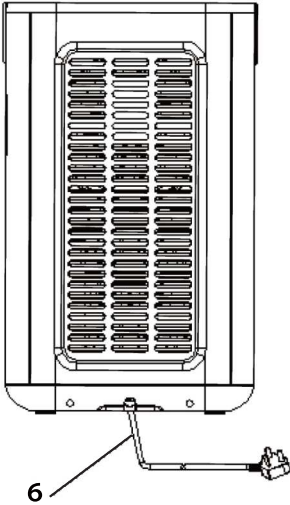


Fig. 2

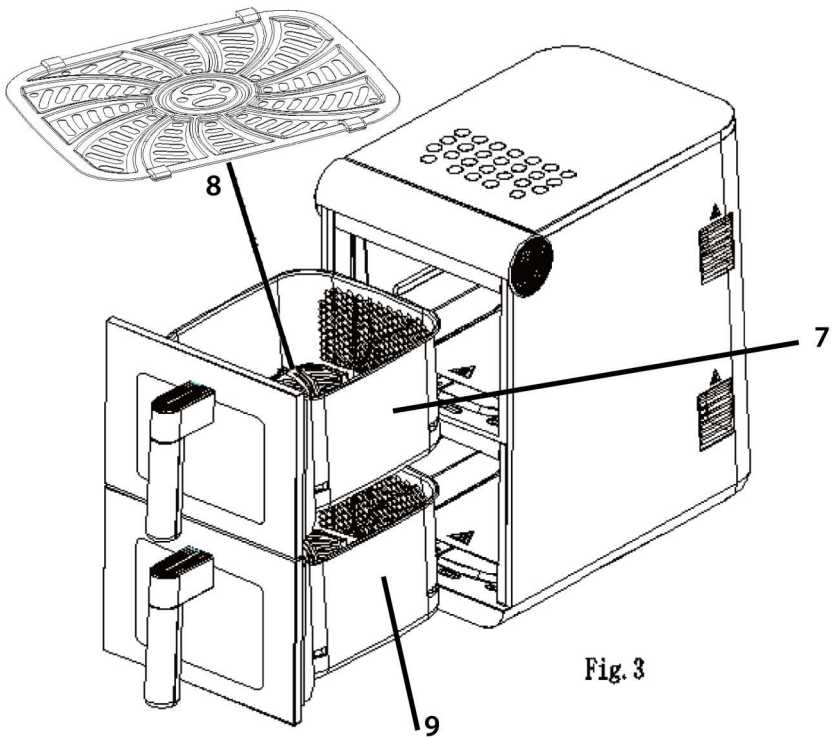


Fig. 3

BEFORE YOU START

- Ensure you have removed all packaging materials, including warning stickers and labels.
- Thoroughly wash the two trays and the frying plate with hot water, washing up liquid and a non-abrasive sponge.
- The machine cooks food with hot air, do not fill the fryer with oil, or frying fat.
- When the heater is used for the first time, it may emit slight smoke or odour. This is normal with many heating appliances and does not impact the safety of your appliance.
- Place the appliance on a stable and flat surface. A heat-resistant mat is recommended.
- Do not put anything on top of the fryer and allow some space on the sides to help the airflow of the appliance.

USING YOUR AIR FRYER

- Connect the mains plug to your earthed wall socket power supply
- Determine the program needed for the food you are cooking. Please see our operation section & cooking guides section at the end of the manual.
- Allow the Air Fryer to pre-heat the tray before removing the tray to add your ingredients.
- Ensure you have the frying plate in the tray before you add the food.
- Slide in the tray to start the cooking of your set program.
- Some food will require shaking part of the way through cooking to help achieve an even cook.
- The timer will bleep at the end of the cooking time, and you should remove the tray.
- If the food is not quite ready, replace the tray and set the timer for a few extra minutes.
- To remove the ingredients, do not tip the tray to empty the contents. Excess oils could have collected at the bottom of the frying plate which could leak onto the food or your kitchen surfaces.
- The tray and ingredients are hot. Depending on the food being cooked, steam may














escape from the trays on occasions. Do not touch the trays during and for some time after cooking. Only hold the trays by the handles.

- Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
- Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). To shake the ingredients, pull the trays out of the appliance by the handle and shake it. Then slide the trays back in to the air fryer.
- When you hear the timer buzzer, the set preparation time has elapsed. Pull the trays out of the appliance
- Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the trays back into the appliance and set the timer to a few extra minutes.

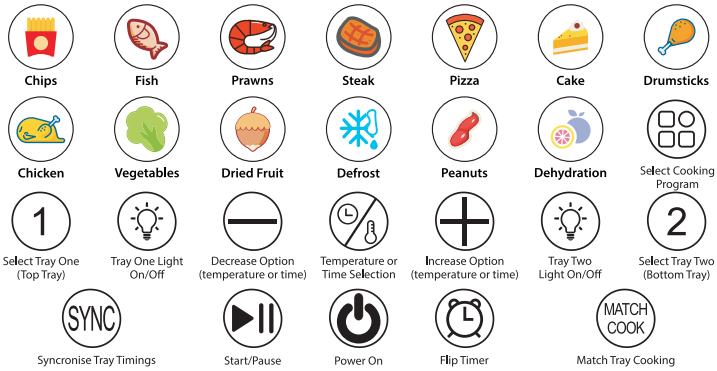
- To remove your cooked ingredients, pull the tray out of the air fryer and place on a heat proof surface.
Do not turn the tray upside down with the frying plate still attached to it, as any excess oil that has collected at the bottom of the tray will leak onto the ingredients. The trays and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the trays.
- Empty the basket into a bowl or onto a plate.

COOKING PROGRAM SETTINGS

This table explains the different pre-set programs available on your air fryer. The perfect cooking time will depend on factors such as the amount, size, and brand of your ingredients. Whilst you familiarise yourself with your air fryer, we recommend monitoring the cooking regularly initially.

Features	Min-max Amount (g)	Time (min)	Temperature (°C)	Time adjustable range (MIN)	Temperature adjustable range (°C)
 Chips	100 - 400	23	200	1 - 60	50 - 200°C
 Fish	100 - 400	18	200	1 - 60	50 - 200°C
 Prawns	100 - 400	20	180	1 - 60	50 - 200°C
 Steak	100 - 400	20	180	1 - 60	50 - 200°C
 Pizza	100 - 400	15	170	1 - 60	50 - 200°C
 Cake	100 - 400	30	160	1 - 60	50 - 200°C
 Drumsticks	100 - 400	20	200	1 - 60	50 - 200°C
 Chicken	1000-2000	40	200	1 - 60	50 - 200°C
 Vegetables	100 - 400	18	160	1 - 60	50 - 200°C
 Dried Fruit	100 - 400	360	60	15min-24h	50 - 90°C
 Defrost	100 - 400	13	50	1 - 60	50 - 90°C
 Peanuts	100 - 400	10	180	1 - 60	50 - 200°C
 Dehydration	100 - 400	15	80	1 - 60	50 - 200°C

CONTROL PANEL OPTIONS



FRONT PANEL




OPERATING INSTRUCTIONS




1 Once plugged in, press the button. This will bring up the and buttons. These represent tray one (top tray) or tray two (bottom tray)










2 Selecting tray one, by pressing , will initiate the first pre-set program to start flashing, which is the Chips button. You can cycle through which program you would like to cook with by pressing the button until your desired program is flashing. The front panel will alternatively display the program's cooking time and temperature.





3 If you wish to manually increase or decrease the cooking settings, press the button and the temperature flash on the front panel. Press or to adjust. To edit the duration, press the button, and the time will flash. Press the or to adjust.







4 When you are ready to cook, press the  button and the machine will start the pre heat stage. The front panel will flash between **PRE** & **HEAT** until you hear beeping and the front panel will display **ADD** & **FOOD**. Simply pull out the tray, add your food into it and then return the tray into the machine and it will begin the cooking program that you selected.

5 The Pre Heat stage lasts 3 minutes by default for one tray cooking, and 5 minutes for two tray cooking.

6 To begin cooking with tray two, repeat steps 2, 3 and 4 above after pressing the  button. If you press  or  by mistake, you can press and hold the number again to cancel, and revert back to where you were.


7 Whilst both trays are cooking, you can adjust the cooking of either tray but pressing either  or  which will then allow you to either edit current program's cooking by pressing the  button and  or  to adjust the time or temperature, then press the  button twice to submit. To change the program completely, press the tray number followed by  and you'll see the program icon will be flashing. Press the  button until you find the program you want, and press the  button to submit. Please wait until the Pre-Heat has finished before changing your settings.


8 If you want to match the cooking across the two trays, press either tray  or  and then . When it is active, the  will be flashing. Complete the usual steps from 2, 3 and 4 as usual and the two trays will match the cooking settings. Should you remove one tray, the front panel display for that tray will show **OPEN** and the other tray will show **HOLD**. This means the other tray is paused until the other tray is put back into the appliance.


9 To ensure both trays end at the same time, despite different cooking times, you can use the  feature. To start, press tray one  and choose your cooking program and the time/temperature (see steps 2 and 3). Do not press . Then select tray two  and follow the same steps. When you have finished, press the  button which will begin to flash. Now press  and if one tray has longer to










cook than the other, one will begin pre-heating and the other will be on Hold, until it needs to start, ensuring they finish at the same time.

Please note: In both Sync and Match modes, if a tray is removed and the front panel states **OPEN** and **HOLD**, you will need to replace the **OPEN** tray within 2 minutes to keep the modes active. After this time, the **HOLD** tray will begin cooking. In Sync Mode, if the HOLD tray is adjusted to a time greater than the other tray, it will exit the Sync mode and both cook as normal.

11 For defrosting/Thaw mode, press . The temperature range is between 50 to 90 degrees, and 1 minute to 1 hour.

12 The Flip alarm  is active on all cooking programs except for Cake, Pizza and dehydration. This beeps 5 times when approximately $\frac{1}{3}$ of the cooking time remains. This can be closer to $\frac{1}{2}$ way when cooking for short durations.

13 To view the contents inside your trays, there are  buttons either side of the tray numbers. Pressing this lights up each tray for 60 seconds.

14 To pause cooking, select the tray number  or  and press . Press  again to resume. To stop cooking, hold the  button for 2 seconds until you hear a beep. Just the ,  and  buttons will remain, and after 3 minutes, just the  will remain.

15 The fan will continue to work for 60 seconds after use, then stop.

COOKING TIPS

- 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 Hot-air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer.
- Snacks that can be prepared in an oven can also be prepared in the Hot-air fryer
- The optimal amount for preparing crispy fries is 400 grams.
- Use Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Air Fryer tray if you're baking delicate ingredients like a cake or quiche you want to fry fragile ingredients or filled ingredients
- You can also use the Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

CLEANING YOUR AIR FRYING

- Clean the appliance after every use.
- When cleaning the trays, do not use metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating
- Remove the mains plug from the wall socket and let the appliance cool down. Remove the heated trays to let the air fryer cool quicker.
- Wipe the outside of the appliance with a moist cloth
- Clean the tray with hot water, washing up liquid and a non-abrasive sponge
- For best results - put the frying plate into the tray and fill with hot water and washing up liquid to soak for approximately 10 minutes before cleaning.
- Clean the inside of the appliance with a moist cloth
- Clean the heating element with a cleaning brush to remove any food residues

AIR FRYING COOKING GUIDE

Please note that these estimates are provided as a guideline; factors such as weight, freshness, brand and preparation can affect cooking time. Always check your food is cooked thoroughly before serving.

VEGETABLES

Type	Temp	Min
Asparagus (2cm pieces)	200C / 400F	5
Beetroot (sliced)	160C / 320F	25
Beetroot (whole)	200C / 400F	40
Bell Peppers (sliced)	180C / 350F	13
Bok hoy	180C / 350F	6
Broccoli (florets)	200C / 400F	6
Brussels Sprouts (halved)	190C / 375F	15
Carrots (2cm sliced)	190C / 375F	15
Cauliflower (florets)	200C / 400F	12
Cauliflower (whole)	180C / 350F	35
Corn on the Cob	190C / 375F	10
Aubergine (2cm cubes)	200C / 400F	15
Fennel (quartered)	190C / 375F	15
Green Beans	200C / 400F	5
Kale	120C / 250F	10
Mushrooms (button)	190C / 375F	10
Mushrooms (sliced)	200C / 400F	5
Okra	180C / 350F	13
Onions (pearl)	200C / 400F	10
Onions (sliced)	200C / 400F	10
Parsnips (2cm cubes)	190C / 375F	15
Peppers (2cm slices)	190C / 375F	15
Potatoes (chips)	200C / 400F	25
Potatoes (baked whole)	200C / 400F	45
Potatoes (new Potatoes)	200C / 400F	15
Potatoes (wedges)	190C / 375F	30
Squash /Pumpkin (pieces)	200C / 400F	15
Sweet Potato (baked whole)	190C / 375F	30
Tomatoes (cherry)	200C / 400F	4
Tomatoes (halved)	180C / 350F	10
Courgette	190C / 375F	10

FROZEN FOODS

Type	Temp	Min
Breaded Shrimp	200C / 400F	9
Chicken Burger	180C / 350F	11
Chicken Fingers (400g)	190C / 390F	12
Chicken Nuggets	200C / 400F	10
Chicken Tenders	200C / 400F	15
Chips/French Fries	200C / 400F	16
Fish Cakes (1-4)	180C / 350F	15
Fish Fillets (300g)	200C / 400F	14
Fish Fingers (300g)	200C / 400F	14
Onion Rings (350g)	200C / 400F	8
Pizza	200C / 400F	15
Sausage Rolls	200C / 400F	15
Shrimp (breaded)	200C / 400F	9
Spring Rolls	180C / 350F	7
Yorkshire Pudding	180C / 350F	4
Mushrooms (button)	190C / 375F	10

BEEF

Type	Temp	Min
Burger (120g)	180C / 350F	15
Cottage Pie	180C / 350F	20
Filet Mignon (225g)	200C / 400F	18
Meatballs	190C / 375F	10
Rib-Eye Steak (225g)	200C / 400F	12
Roast Joint (1.5kg)	200C / 400F	50
Sirloin Steak (225g)	200C / 400F	10
Steak & Kidney Pie	200C / 400F	20
Steak/Mince pie	180C / 350F	25
Wellington	180C / 350F	55

CHICKEN

Type	Temp	Min
Breast (on bone 600g)	190C / 375F	25
Breast (boneless 125g)	190C / 375F	12
Burger	180C / 350F	11
Drumsticks (1kg)	190C / 375F	20
Legs (with bone 800g)	190C / 375F	30
Roast (whole chicken)	180C / 350F	70
Tandori	200C / 400F	20
Tenders	180C / 350F	10
Thighs (with bone 1kg)	190C / 375F	22
Thighs (boneless 600g)	190C / 375F	18
Tikka	200C / 400F	14
Wings (1kg)	200C / 400F	12

CHICKEN

Type	Temp	Min
Breaded White Fish	180C / 350F	15
Calamari (225g)	200C / 400F	4
Fish Cake	180C / 350F	15
Fish Fillet (225g)	200C / 400F	10
Salmon Fillet (180g)	190C / 375F	12
Scallops	200C / 400F	6
Shrimp	200C / 400F	5
Swordfish Steak	200C / 400F	10
Tuna Steak	200C / 400F	8

LAMB

Type	Temp	Min
Lamb Chops (2cm thick)	200C / 400F	10
Rack of Lamb (1kg)	180C / 350F	22
Shepherd's Pie	180C / 350F	20

OTHER

Type	Temp	Min
Black Pudding	180C / 350F	9
Game Hen	180C / 350F	20
Porridge	180C / 350F	14
Quiche	160C / 350F	10
Toad in the Hole	180C / 350F	20
Turkey Crown (2kg)	180C / 350F	45
Yorkshire Puddings	200C / 400F	15

PORK

Type	Temp	Min
Baby Back Ribs (4 pieces)	200C / 400F	25
Bacon (regular)	200C / 400F	6
Bacon (thick cut)	200C / 400F	8
Cumberland Sausage	180C / 350F	12
Gammon Steak	190C / 375F	12
Hot dog	200C / 400F	5
Pigs in Blankets	180C / 350F	8
Pork Chops (boneless)	200C / 400F	12
Pork Chops (bone-in)	200C / 400F	14
Pork Loin	200C / 400F	55
Sausages	190C / 375F	15

DESSERTS

Type	Temp	Min
Apple Crumble	190C / 375F	20
Apple Pie	190C / 375F	30
Biscuits (chocolate chip)	180C / 350F	6
Bread & Butter Pudding	190C / 375F	10
Carrot Cake	180C / 350F	30
Cheese Cakes	160C / 320F	25
Cup Cakes	180C / 350F	11
Doughnuts	180C / 350F	5
Scones	160C / 320F	15
Spotted Dick	180C / 350F	30

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLVING METHOD
The hot-air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	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 set temperature is too low.	Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Set the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in 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
Fried snacks are not crispy when they come out of the air fryer.	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.

PROBLEM	POSSIBLE CAUSE	SOLVING METHOD
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pot correctly.	Push the basket down into the pot until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot 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.
French fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	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.
French fries are not crispy when they come out of the air fryer.	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.
		Add slightly more oil for a crispier result.

SPECIFICATIONS

Power Supply	220-240V ~ 50-60Hz
Rated Power	1700W
UNIT Dimensions	250 (w) x 466 (d) x 411 (h) mm
Gross Weight	11.17 kgs

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

OLSEN & SMITH

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