

EN Instruction manual

SAFETY

- By ignoring the safety instructions the manufacturer cannot be held responsible for the damage.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
- Never move the appliance by pulling the cord and make sure the cord cannot become entangled.
- The appliance must be placed on a stable, level surface.
- The user must not leave the device unattended while it is connected to the supply.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Close supervision is necessary when any appliance is used by or near children.
- WARNING:** Spilled food can cause serious burns. Keep appliances and cords away from children. Never drape the cord over the edge of a counter, never use an outlet below the counter, and never use with an extension cord.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use this appliance outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Use extreme caution when removing the frying baskets.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- CAUTION:** To protect against damage or electric shock, do not cook in the base unit. Cook only in the frying baskets provided.
- To disconnect, press the power button, then remove the plug from the wall outlet.
- Do not use the frying baskets if dented or worn.
- WARNING:** Never deep-fry in the Aero Fryer, regardless of whether the lid is on or off. **THIS IS DANGEROUS, AND CAN CAUSE A FIRE AND SERIOUS DAMAGE.**
- Before placing baking pan or aero plate into the base, ensure both are dry by wiping with a soft cloth.
- Always ensure the appliance is properly assembled before use.
- Care should be taken when lifting the baking pan from the base.
- To avoid possible damage from steam, place the unit away from walls and cabinets during use.
- Never lift the unit by the lid side tabs.
- Never touch any exposed heating elements
- To protect yourself against an electric shock, do not immerse the cord, plug, or appliance in the water or any other liquid.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices, and other working environments.
 - By clients in hotels, motels, and other residential-type environments.
 - Bed and breakfast type environments.
 - Farmhouses.
- Children shall not play with the appliance.
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.
- To protect yourself against an electric shock, do not immerse the cord, plug or appliance in the water or any other liquid.
- Do not heat the food for too long.
- The heating element surface is subject to residual heat after use.
- The connector must be removed before the appliance will be cleaned, please make sure the inlet is completely dry before the unit will be used again.



- Surface is liable to get hot during use.
- WARNING:** If the surface is cracked, switch off the appliance to avoid the possibility of an electric shock.
- The temperature of accessible surfaces may be high when the appliance is operating.
- The appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The appliance is to be connected to a socket-outlet having an earthed contact (for class I appliances).
- In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeter of free space around the appliance.
- This appliance is only to be used for household purposes and only for the purpose it is made for. In the worst case, the food can catch fire.

Symbols and explanation



This product complies with conformity requirements of the applicable European regulations or directives.



The Green Dot is the registered trademark of Der Grüne Punkt – Duales System Deutschland GmbH and is protected as a trademark worldwide. The logo may only be used by customers of DSD GmbH holding a valid trademark usage contract or by engaged waste management companies within the Federal Republic of Germany. This also applies to reproduction of the logo by third parties in a dictionary, an encyclopaedia or an electronic database containing a reference manual.



The universal recycling symbol, logo, or icon is an internationally recognized symbol used to designate recyclable materials. The recycling symbol is in the public domain and is not a trademark.



Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your local Authority or local store for recycling advice.



The product and packaging materials are recyclable, subject to extended manufacturer responsibility. Dispose it separately, following the illustrated packaging symbols, for better waste treatment. The Tristar logo is valid in France only.



This symbol is used for marking materials intended to come into contact with food in the European Union as defined in regulation (EC) No 1935/2004.



The Eurasian Conformity mark (EAC) is a certification mark to indicate products that conform to all technical regulations of the Eurasian Customs Union.



Separate collection / Check your local municipal guidelines.

PARTS DESCRIPTION

- Dual touchscreen control
- Air fryer baskets
- Non-stick crisping trays
- Basket handles

Dual touchscreen control panel

- Pre-set touch button
- Pre-heat touch button
- Sync finish touch button
- Temperature touch button
- Timer touch button
- On/Off touch button
- Basket 1 "+" button
- Basket 1 select button
- Basket 1 "-" button
- Dual digital time/temp display
- 8 cooking pre-sets
- Basket 2 "+" button
- Basket 2 select button
- Basket 2 "-" button

BEFORE THE FIRST USE

- Remove all packaging material.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the parts with hot water, some washing-up liquid, and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- Place the appliance on a stable, horizontal, and level surface, do not place the appliance on non-heat-resistant surfaces.
- This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.**
- In order to prevent disruptions of the airflow do not put anything on top of the appliance and make sure there is always 10 centimeters of free space around the appliance.**

FUNCTIONS OF THE DUAL TOUCHSCREEN PANEL

ON/OFF

- When the Air fryer is plugged in, press the on/off touch button to put the unit into standby.
- Select the left basket (Basket 1 select button) or the right basket (Basket 2 select button).
- Press the on/off touch button again to start the cooking process.
- When in operation press the on/off touch button for 2 seconds to turn both left and right baskets off.

PRE-SET TOUCH BUTTON

- Press the pre-set touch key to scroll through the 8 pre-set programs, see "air fryer programs" table. Once selected the predetermined program starts.

LEFT/RIGHT Basket Control

- Press the number 1 or number 2 touch button to select the basket to be used.
- Press numbers 1 or 2 for 2 seconds to cancel.

NOTE: Basket 1 and 2 may be programmed independently at any time before or during an operation.

- The basket 1 select button and/or the basket 2 select button icon will be on when the unit is active. To adjust the program at any time, press the appropriate basket 1 touch button or basket 2 touch button, when the icon flashes the time or temperature can be adjusted.

TEMP (UP/DOWN)

- To adjust the temperature (80°C-200°C) first press the temperature touch button, then press the + and – buttons on the left side to adjust the temperature of basket 1, and press the + and – buttons on the right side to adjust the temperature for basket 2. The temperature can be increased or decreased in 5-degree increments or hold the button to change the temperature rapidly.

TIME (UP/DOWN)

- To adjust the time (1min-60mins) first press the time touch button, then press the + and – buttons on the left side to adjust the time of basket 1, and press the + and – buttons on the right side to adjust the time for basket 2. The time can be increased or decreased one-minute at a time or hold the button to change the time rapidly.

SYNC FINISH

- Both left (1) and right (2) baskets must first be programmed.
- Press sync finish button to ensure that both baskets will complete cooking at the same time.
- Hold will appear on the display as the Air Fryer synchronizes the final cooking times.

NOTE: Once cooking has started SYNC function will not be operable.

Preheat

- Press the pre-heat button, select 1 or 2 for the desired basket and press the on/off button to start, default setting is 160°C and 3 minutes.

WARNING! This Dual Basket Air Fryer should not be used to boil water. **WARNING!** This Dual Basket Air Fryer should never be used to deep fry foods.

OPERATION

- If needed, place the crisping tray(s) in the basket(s).
- Place the food in either or both of the baskets. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we recommend not adding more than 2 to 3 cups of food to the fryer basket.

NOTE: Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray.

- Insert the assembled fryer basket(s) into the front of the Air Fryer. Always make sure fryer basket(s) are in their proper left/right position and are fully closed.
- Plug the cord in the wall outlet.
- Press the on/off button.
- Select left, right or adjust the program of both baskets.
- If both baskets are chosen first press the left (1) or the right (2) basket to program them individually.
- Select a pre-set cooking program by pressing the pre-set touch button until it shows the icon of the desired cooking pre-set.
- From here, you can make any desired adjustments to the pre-set time and/or temperature by pressing the time or temperature push button and use the + and – buttons to adjust the time/temperature of the left (1) or the right (2) basket.
- Press the on/off touch button icon to start the cooking process.
- Press on/off touch button to pause and resume cooking.

NOTE: The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

IMPORTANT: Always check food halfway through cooking to determine the final cooking time and temperature

SYNC FINISH

- After programming the left (1) and right (2) baskets press sync finish to ensure that each basket will finish cooking together.
 - Press on/off button to begin the operation.
 - Hold will appear on the display on the basket side that will be held as the dual air fryer synchronizes the final cooking times.
- Note:** Once cooking has started the sync finish function will not be operable.

Aero frying pre-packaged frozen foods

- As a rule, depending on the food and the amount to be cooked, the suggested cooking times may have to be slightly reduced.

TIPS

- Always pat dry foods before cooking to avoid excess smoke and encourage browning.
 - To ensure even cooking/ browning, ALWAYS open the active basket halfway through the cooking time and check, turn or shake the foods in the fryer baskets.
- CAUTION:** Always use oven mittens when handling the Air Fryer.
- CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing foods from the baskets.

AIR FRYER PROGRAMS

Menu	Quantity	Default TEMP	Default TIME	SHAKE Food
FRENCH FRIES	450g	180°C	10 mins.	2/3 time/once
STEAK	400g	200°C	15 mins.	2/3 time/once
FISH	500g	180°C	25 mins.	2/3 time/once
SHRIMP	600g	190°C	10 mins.	2/3 time/once
PIZZA	400g (½)	180°C	10 mins.	-
DRUMSTICKS	600g	200°C	30 mins.	2/3 time/once
BAKE	400g	180°C	12 mins.	-
VEGETABLES	300g	170°C	20 mins.	2/3 time/once

CLEANING AND MAINTENANCE

- Before cleaning, unplug the appliance and wait for the appliance to cool down.
 - Remove fryer baskets from the air fryer body. Make sure both fryer baskets and crisping trays have cooled completely before cleaning.
 - Wash both fryer baskets and crisping trays in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
 - Both fryer baskets and crisping trays are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
 - Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.
- Use a soft damp cloth to wipe clean the base and lid of the unit after every use.
 - Use a small brush or cotton swab if necessary. Never pour any liquid into the base of the unit.
 - Wash the removable parts in warm soapy water with a soft cloth or sponge.
 - Dry each piece thoroughly.
 - Note that the removable frying baskets and crisping trays are dishwasher safe. However, we recommend washing them by hand as this will be beneficial for the lifetime of the product.
 - When cleaning or cooking in the frying baskets never use metal utensils or scouring pads in order to avoid damage to the non-stick coating.
 - Never use harsh chemical detergents, scouring pads, or powders on any of the parts or accessories.
- Storing Instructions**
- Unplug allow the unit to cool completely.
 - Store the unit in its original box or covered in a cool, dry place.

ENVIRONMENT



The crossed out wheeled bin symbol means that this product shall not be disposed of with normal household waste. Electronic and Electrical Equipment not included in the selective sorting process are potentially dangerous for the environment and human health due to the presence of hazardous substances. Please dispose of responsibly at an approved waste or recycling facility.

Support

You can find all available information and spare parts at www.tristar.eu



WWW.TRISTAR.EU

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