

TOUGH MAMA®



INSTRUCTION MANUAL

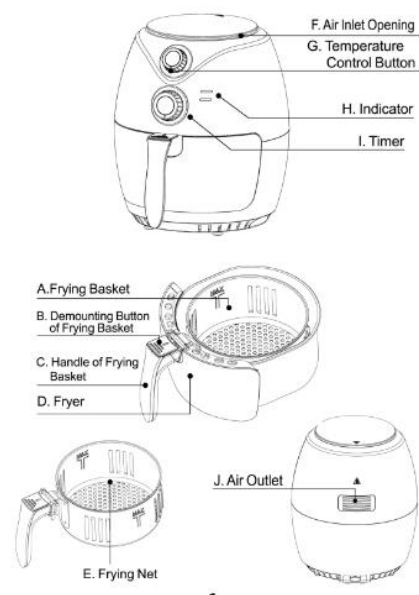
4L AIR FRYER

NTM-AF4

230V a.c. 60Hz 1400W

READ AND SAVE INSTRUCTIONS

Introducing fat-free frying that will help you cook food and refreshment in a healthier manner. Fat-free frying combines hot air and high-speed air cycling (fast air change) that will provide one-time comprehensive heating. For most food, there is no need to add oil for cooking. With additional roasting plate, you can have a more convenient way to make delicious food like cakes and milk egg biscuits, etc.



General instructions

Before using this product, please read through the instruction manual, and keep the booklet for reference.

I. Danger

1. Do not let water or other liquid flow into the product since it may cause electric shock.
2. While the product is operating, do not cover the air inlet and outlet opening.
3. Never pour oil into the fryer, for this may cause fire.
4. Do not touch the inside of the product while it is working to prevent from scalding/injury.
5. This product is manually-operated, thus never connect the product with external timer or independent remote-control system.

II. Warning

1. Before connecting the product with the electric power, please check if the power provided is in accordance with the rated power of the product.
2. If there are damages to the plug, power wire or the product, do not use the product.
3. To avoid danger, a broken power wire must be replaced by service technicians from the manufacturer, repairing department or similar departments.
4. 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 the use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. 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.
7. Never put the product against the wall or other items. There should be at least 10-cm radius/space at the back side, left/right side, and the upper side of the product. Do not put things on top of the product.
8. The product must be watched by someone while operating.
9. During the period of fat-free frying, steam with high temperature will be emitted from the air outlet opening. Hands and face should be away from the steam and the air outlet opening. One should take care of the hot steam and air while moving the fryer away from the product.
10. When using the product, the surface might become very hot.
11. If the product produces smoke, it should be unplugged immediately. Remove the fryer away from the product after it has stopped smoking.

III. Notice

1. The product is limited to normal domestic usage. It should not be used in the dining rooms of shops, office, farms or other working environments; and should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other accommodation environments.
2. If the customer has failed to use the product correctly, or has used the product for professional purposes, or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee.
3. Do not repair the product by yourself, for such action will invalidate the guarantee.
4. Always unplug the power after use.
5. Before treating or cleaning the product, the product must be given 30 minutes of cooling down.

Before first use

1. Remove all packing material.
2. Remove the glue and labels on the product.
3. Clean the frying basket and the frying pan thoroughly with hot water, detergent and non-abrasive sponge.
Notice: Dishwasher machine can be used to wash these components.
4. Clean the inside and outside of the product with wet cloth. The fat-free fryer uses the technology of hot air heating, Never pour oil or fat into the fryer.

Operation preparation

1. Put the product on a surface that is leveled, even, and stable, do not put the product on surface that is not heat-resistant.
2. Put the frying basket into the fryer correctly
3. Pull the wire out of the wire capsule at the bottom of the product.
4. Never pour oil or other liquid into the fryer.
5. Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

How to Operate

The fat-free fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

I. Fat-free frying

1. Insert the plug into the socket.
2. Pull out the frying pan carefully from the fat-free fryer.
3. Put the food ingredients into the frying basket.
4. Slip the frying pan back to the fat-free fryer

Warning: Do not touch the pan during and after use as it gets very hot. Hold the pan by the handle.

5. Adjust to the right temperature by turning the temperature control knob. Please refer to the “Setting” part of this chapter.
6. To turn on the product, please adjust the knob of the timer to decide the time for cooking. If the product starts with cold food, the cooking time should be 3 minutes longer. By this time, the power wire indicator lamp and the heating indicator lamp will turn on.
7. During the operation of the fat-free fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain the Setting temperature.
8. The oil from the food ingredients will be collected at the bottom of the frying-pan.
9. Some food ingredients require overturning during the middle term of cooking (refer to the “Setting” part of this chapter). To overturn the good ingredients, hold the handle and pull out the frying pan from the product, and then turn. After that, slip the frying pan back to the fat-free fryer.

Warning: Do not press the demounting button of the frying basket during the process of overturning.

10. The beep of the timer means that the Setting time has expired. Pull the frying pan out of the product, and put it on a heat-resistant surface.
11. Check to see if the food ingredient is cooked.
12. To pour out the small size food ingredients (e.g. chips), please press the demounting button of the frying basket (1), and take the frying basket out of the frying pan (2).
13. Do not overturn the frying basket before demounting the frying pan, for this will cause the oil collected at the bottom of the frying pan to leak onto the food

ingredients. After cooking with the fat-free fryer, there might be steam jetting out from the fryer.

14. Pour the food ingredients into the frying basket into the bowls or plates.

Notice: To fetch the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket.

15. After completing the cooking of one batch of food ingredients, the fat-free fryer can be used to cook another batch of food ingredient at any time.

III. Notice

1. Compared with the food ingredients with large sizes, the small size food ingredients will require less time for cooking.
2. During the process of cooking, overturning the small size food can produce the final cooking effect, and can help the food ingredients to have well-distributed frying.
3. By adding small amount of oil, the food can be made crispier. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
4. The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
5. Sandwich food can be made quickly and conveniently with the using of pre-fermented dough. Compared with the homemade dough, the pre-fermented dough requires a shorter cooking time.

Chips and Vegetables					
Type	Minimum-Maximum food ingredients amount(g)	Time(minutes)	Temperature (°C)	Overturning	Additional information
Frozen Chips	200-500	12-20	200	Overturning	
Spring Roll	200-250	8-10	180	Overturning	Adding 1/2 spoon of oil
Brewed Vegetable	200-400	10-15	200	Overturning	

Meat

Type	Minimum-Maximum food ingredients amount	Time(minutes)	Temperature (°C)	Overturning	Additional information
Beefsteak	140-400	10-20	180	Overturning	
Pork Chop	200-500	15-20	200	Overturning	
Hamburger	100-400	10-20	180	Overturning	Adding 1/2 spoon of oil
Sausage Rolls	200-300	5-10	180	Overturning	Adding 1/2 spoon of oil
Chicken Breast	200-300	15-20	200	Overturning	

Cleaning

Clean the product each time after using.

The inside of the frying pan, frying basket and the product are all covered with non-stick paint coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning, for this will damage the non-stick paint coat.

1. Pull out the plug from the power socket, let the product cool down.

Notice: Take out the frying pan to make the fat-free fryer cool down more quickly.

2. Use wet cloth to scrub the outside part of the product.
3. Clean the frying pan or the bottom of the frying pan with hot water, detergent and non-abrasive sponge, please add hot water into the frying pan together with some detergent. Put the frying basket into the frying pan, and then soak the frying pan and basket for 10 minutes.
4. Clean the inside of the product with hot water and non-abrasive sponge.
5. Use cleaning brush to clean the heating components, sweep away any remaining food residual

Malfunction and Treating Method		
Problem	Possible Causes	Solving Method
The frying pan does not work	1. The plug of the product is not inserted into the power socket. 2. You have failed to set the timer	1. Insert the plug into the grouded power socket 2. Turn the timer knob to set the right time needed for cooking, and then turn on the power.
Food ingredients cooked by the frying pan not cooked enough	1. Too much food ingredients in the frying basket 2. The heating temperature enacted is too low. 3. The cooking time is too short.	1. Put the food ingredients into the frying basket in small batches. In small batches, the frying can be more evenly distributed. 2. Turn the temperature control knob to set the temperature required (refer to the "Setting" part in the chapter of "Operating this Product") 3. Turn the timer knob to decide the time for cooking (refer to the "Setting" part in the chapter of "Operating this Product")
Food ingredients not baked evenly in the frying pan	Some food ingredients were not turned during the process of cooking.	If some food ingredients lay on the top, or joined together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking, please refer to the "Setting" part in the chapter of "Operating this Product")
The fried refreshment coming out of the frying pan is not crisp	The frying refreshment you chose must be baked in a traditional fryer	You can choose the oven refreshment, or you can add some oil in the refreshment to increase their crisp quality.

White smoke coming out of the product	<p>1.You are cooking food ingredients with a high content of oil</p> <p>2.Oil dirt from last use remains inside the frying pan</p>	<p>1.When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying pan and might be hotter than usual. This will not affect the final cooking effect.</p> <p>2.The white smoke is produced by heating the oil and fat inside the frying pan. Make sure to clean the frying pan each time after use.</p>
Fresh crisps are not fried evenly inside the frying pan	You have failed to soak the potato chips correctly before the frying.	Use fresh potatoes, and make sure that they will not split in the process of frying

“Honor your father mother so that you may live long In the land the lord your God is giving you”

Exodus 20:12

Cherenz Global Mfg., Inc., distributor of Tough Mama Home and Kitchen Appliances, shall not be responsible for any fire, scalding or injury from misuse or negligence from the use thereof.