

# **TOUGH MAMA**

## **AIR FRYER**

**NTMAF4-2**

**230V a.c. 60Hz**

**1200W**

**PLEASE READ AND RETAIN THESE INSTRUCTIONS FOR  
FUTURE REFERENCE**

## SAFETY INSTRUCTIONS

### IMPORTANT SAFEGUARDS FOR HOUSEHOLD USE ONLY.

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#### HEALTH AND SAFETY

The use of any electrical appliance requires the application of the following safety rules.

Failure to observe these safety rules exposes the user to the risk of personal injury or the product itself to the risk of damage.

**WARNING:** Danger to the person!

**IMPORTANT:** Damage to the appliance!

Please therefore note the following safety advice.

#### LOCATION

This appliance is intended for domestic use only. It should NOT be used for commercial purposes. Such use may damage the product and will invalidate your warranty.

Always locate your appliance away from the edge of a worktop.

Ensure that the appliance is used on a firm, flat, heat resistant surface.

Do not use the appliance outdoors, or near water.

#### MAIN CABLE

The mains cable should reach from the socket to the base unit without straining the connections.

Do not let the mains cable hang over the edge of a worktop where a child could reach it. Do not let the cable run across an open space e.g. between a low socket and table.

Do not let the cable run across a cooker or toaster or other hot or sharp areas which may damage the cable.

If the supply cable is damaged, **DO NOT USE THE APPLIANCE**. The cable must be replaced by

a suitably qualified person with a special cable assembly available from the manufacturer or its service agent.

#### PERSONAL SAFETY

**WARNING:** To protect against fire, electric shock and personal injury, do not immerse the cord, plug and / or appliance in water or any other liquid.

The use of accessory attachments not recommended by the manufacturer may cause damage to the unit and a risk of personal injury. It will also invalidate your warranty. **WARNING.** This appliance contains no user-serviceable parts. All repairs must only be carried out by a qualified engineer. Improper repairs may place the user at risk of harm. **WARNING.** Do not use the appliance after a malfunction or if it has been dropped or damaged in any way.

**WARNING.** Do not use the appliance for any purpose other than its intended use. **WARNING.** Extreme caution must be observed when moving an appliance with hot contents.

**WARNING.** Do not use the product with wet or moist hands.

Only clean your Product after it has been disconnected from the Mains Supply and allowed to fully cool down.

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. Children should be supervised to ensure that they do not play with the appliance.

Children shall not carry out maintenance or cleaning of this appliance.

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#### CHILDREN

Never allow a child to operate this appliance.

Children are vulnerable in the kitchen, particularly when unsupervised and if appliances are being used or cooking is being carried out.

Teach children to be aware of dangers in the kitchen, warn them of the dangers of reaching up to areas where the child cannot see properly or should not be reaching. Keep the appliance and its cord out of reach of children less than 8 years.

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.

SAFETY CONSIDERATIONS SPECIFICALLY FOR THIS PRODUCT

**IMPORTANT.** When operating this **Air Fryer**, keep at least four inches (ten centimeters) of free space on all sides of the oven to allow for adequate air circulation. **WARNING. DO NOT** place your **Air Fryer** under cupboards, blinds or curtains. Risk of overheating/fire.

To disconnect, turn off at the wall socket before removing the plug from the mains outlet.

Unplug from the outlet when not in use and before cleaning. Always hold and pull the plug, never pull the cord.

Allow the appliance to cool before putting on or taking off parts, and before cleaning **WARNING.** Do not cover any part of the **Fryer** with a cloth or similar, it will cause overheating. Risk of fire.

Never leave the appliance unattended when operating.

**WARNING.** This is an **AIR FRYER**. It requires very little oil to cook. **Do not fill the pot** with oil or fat.

Do not use any accessories other than manufacturer recommended accessories in this **Air Fryer**.

Always wear protective, insulated oven gloves when inserting or removing items from the hot **Air Fryer**.

The appliance must be used on a level, stable heat-resistant surface.

The temperature on the surface of this appliance is high during cooking and for some time after it has been in use. Do not touch with bare hands.

**WARNING.** The appliances are not intended to be operated by means of an external timer or separate remote-control system.

The first time you use your **Air Fryer** there may be a slight odour or a small amount of smoke given off. This is normal and is just the manufacturing residues burning off. Always place the ingredients to be fried in the basket to prevent it from coming into contact with the heating elements

**WARNING.** DO NOT fill the pot with oil as this may cause a Fire hazard

**WARNING.** This is a **CLASS I Product** and as such needs to be connected to an **EARTHED** supply.

### **Electrical Requirements**

When using electrical appliances basic safety precautions should always be followed. Check that the voltage indicated on the rating plate corresponds with that of your local network before connecting the appliance to the mains power supply.

## **SAVE THESE INSTRUCTIONS.**

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### **Features**

Power Indicator

Temp setting knob  
80-200°C

Time setting knob Max  
30min

Tray

Basket

Basket handle

# Operating Instructions

## BEFORE FIRST USE

1. Remove all packing materials and stickers from the inside and outside of the Air Fryer. Gently wipe down exterior with a damp cloth or paper towel.

**WARNING:** Never immerse the Air Fryer or its plug in water or any other liquids.

2. Pull the basket handle to remove the basket from the Air Fryer. Use the tray handle, in the center of the tray, to remove the tray. Use a sponge and warm, soapy water to wash the inside and outside of the basket and tray. The basket and the tray are top-rack dishwasher safe.

3. **WARNING:** Do not use abrasive cleaning agents or scouring pads.

4. Dry thoroughly.

**Read all instructions and follow them carefully.**

## HOW TO USE

### 1. Prepare the basket and desired food.

Use the tray handle to insert the tray into the basket. Push down to ensure it is secure and in a leveled position. There should be a small amount of space between the tray and bottom of the basket.

**Note:** Using the Air Fryer with the tray in place allows for maximum amount air circulation, which promotes even cooking and crispiness.

**Warning:** Never fill the basket with oil. Unlike deep fryers, air fryers require little to no oil to produce crispy results. If you choose to use oil, toss food with oil in a separate bowl and then transfer food to the tray inside the basket.

### 2. Put food on tray.

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Refer to the chart on the table for recommended maximum amounts of food, cooking times, temperatures and tips.

### 3. Put the basket into the Air Fryer.

Use the Basket Handle to insert the basket into the Air Fryer. Push to close.

### 4. Plug in the Air Fryer.

The power indicator light will illuminate when the Air Fryer is plugged in. The heating indicator light will NOT

illuminate until the timer dial is turned past zero.

**Note:** The Air Fryer will not operate if the basket is not fully pushed into place.

### 5. Set desired cooking temperature and time.

Adjust the temperature: Turn the temperature dial to the desired temperature between 80<sup>°</sup>C and 200<sup>°</sup>C.

140  
160

80  
120  
180

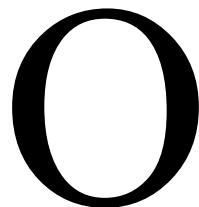
200<sup>°</sup>C

Adjust the time: Turn the timer dial to the desired time. Once a time is selected, the Air Fryer will begin to tick, indicating the time is counting down.

**Note:** Maximum cooking time is 60 minutes.

OFF

5



30  
Min

25

20  
15  
10

## **6. Start cooking.**

After setting the temperature and time, the power indicator light and the heating indicator light will illuminate and the Air Fryer will begin cooking.

To check food while the Air Fryer is cooking:

A) Use the basket handle to pull out the basket.

**Note:** The power indicator light and the heating indicator light will turn off once the basket is pulled out, but the timer will continue to count down.

B) Use the basket handle to shake and redistribute the food inside the basket (or use tongs to flip food) if necessary, then push the basket back into the unit. The unit will automatically resume cooking when the basket is replaced.

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## **7. Enjoy your air-fried food.**

Once the timer completely counts down, the Air Fryer will ding once and turn off.

Use the basket handle to pull out the basket. Remove basket carefully by pulling out straight to prevent oil spillage. Use protective gloves and/or tongs to carefully transfer the hot food to a serving plate.

**Caution:** The basket, tray and contents will be HOT after cooking

Place the hot basket on a wire rack or trivet to cool.

## **8. Unplug the Air Fryer and let cool completely before cleaning.**

## **9. Clean the basket and tray after every use.**

## **Cooking Tips**

Almost any food that is traditionally cooked in the oven can be air fried.

Foods cook best and most evenly when they are of similar size and thickness.

Smaller pieces of food require less cooking time than larger pieces.

For best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering when possible.

Most prepackaged foods do not need to be tossed in oil before air frying. Most already contain oil and other ingredients that enhance browning and crispiness

Frozen appetizers and hors d'oeuvres air fry very well. For best results, arrange them on the tray in a single layer.

If layering foods, be sure to shake the basket halfway through (or flip food) to promote even cooking.

Toss foods you are preparing from scratch, such as French fries or other vegetables, with a small amount of oil to promote browning and crispiness.

When air frying fresh vegetables, make sure to pat them dry completely before tossing with oil and air frying to ensure maximum crispiness.

When air frying battered food, stick to thick, pasty batters. Thin batters, such as the batters used to make tempura, will run and not set fast enough like they do in a deep fryer.

Coating battered foods in panko (Japanese-style breadcrumbs) or puffed rice, and then spraying them with oil, helps create crispy, healthier versions of your favorite fried foods.

Air fryers are great for reheating food, including pizza. To reheat your food, set the temperature to 150°C for up to 10 minutes. Use a thermometer to ensure reheated foods reach food safe temperatures (75°C).

## Cooking Tips

The temperatures and times recommended below are based off of the listed recommended amounts and weights. If using a smaller amount or weight, check food sooner than the recommended time because it will likely cook faster.

### Type

Bacon

Amount	Time	Temp	Shake/ Cooking Tip
(mins)		(°C)	Flip

	4 pieces			
	6 (chewy)	200	No	
	8 (crispy)			After cooking, use tongs to transfer bacon to a paper towel lined plate.
Chicken Breast (Thick, about 8 oz)				
	About 3	25-30	190	Yes
	pieces			Brush with oil, season with salt and desired spices.
Chicken Drumsticks/				
	About 5	16-18	200	No
Thighs (5 oz each)	pieces			Season with salt and desired spices.
Chicken Nuggets				
	About 20	10	200	Yes
	pieces			
Chicken Wings				
	12 pieces	18-20	200	Yes
(Flats and drumettes separated)				Season with salt; enjoy as is or, when done, toss in favorite chicken wing sauce.
Fish Sticks (Frozen)				
French Fries (Frozen/Thin)				
French Fries	20 pieces	7	200	Yes
	350-450g	16-20	200	Yes
				Shake twice.

350-500g 18-22

200

Yes

Shake twice.

(Frozen/Thick)

French Fries

350-500g 20-25

200

Yes

(Homemade cut into  
1/4 x 1/4 inch pieces)

Hamburgers

2 patties

12

190

Yes

(4 oz/120g each)

(medium

Rinse with cold water, pat dry, toss with 1tbsp olive oil, season with salt and desired spices; use tongs to toss  
during cooking.

Brush with oil, season with salt and  
desired spices such as

freshly ground black pepper and  
garlic powder.

Mozzarella Sticks

20 pieces

7

200

Yes

(Frozen)

Chops (Bone-in, about 2 pieces

12

200

Yes

8 oz/220g)

Season with salt and desired  
spices.

Chops

(Boneless, 4 pieces

15

200

No

about 3 oz/90g)

Season with salt and desired  
spices.

Steak

450g

12(mediu 200

No

m

		Season with salt and desired spices.
	doneness	
Salmon (1 inch wide, 4.5 oz)		
3 pieces		
	10(medium 200	
		No
	m	
	doneness	
Brush skin with oil and place on tray skin-side down. Season with salt and desired spices.		
	)	
Shrimp (large)		
900g		
	12	
	200	
		Yes
Pat dry, toss with 1/2 tbsp olive oil, season with salt and desired spices; shake often.		

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**Note:** This table is only a guide and does not contain exact recipes.

**Note: Use extreme caution while handling hot food in fryer basket. Excess oil will drip into basket when preparing greasy foods. Empty basket after every use.**

## Troubleshooting Guide

Problem	Possible Cause	Solution
The Air Fryer is not working/will not turn on.		

The Air Fryer is not working/will not turn on.

not turn on.

There is smoke coming out of the Air Fryer.

Air fried foods are not crispy.

Air

Fryer is producing significant amount of smoke.

a  
plugged in.

2. The timer has not been turned past zero.
3. The basket is not fully pushed into place.

zero.

1. Air Fryer is being used for the first time.
2. There is either too much grease in or on the food being air fried.

3. There is leftover grease in the basket.

Ensure that the plug is properly secured in wall outlet. 2. Turn the timer dial past zero to initiate cooking.

3. Use the basket handle to push basket firmly into Air Fryer's housing.

1. Smoke will subside after first use.

2. Lightly coat food with oil. 3. Clean the basket after every use.

1. The food didn't have enough oil. Only toss oil-free fresh foods in oil. a small amount of oil to achieve the maximum crispiness

2. The food was coated in too much oil and became soggy.

High fat content foods, such as sausage, tend to produce a significant amount of smoke when cooked at a high temperature setting.

## Cleaning & Maintenance

Ensure the Air Fryer is unplugged and cool before cleaning.

This will not harm the air fryer or affect the final result of the food, but in order to

avoid smoke, fry at a lower temperature.

Once the Air Fryer and basket are cool, remove the basket from the Air Fryer (if it is not already removed). Use the tray handle to remove tray. Use sponge and warm, soapy water to wash the inside and outside of the basket and tray. **Warning:** Do not use abrasive cleaning agents or scouring pads.

The basket and the tray are top-rack dishwasher safe.

Gently wipe down exterior with a damp cloth or paper towel.

Never immerse the Air Fryer or its plug in water or any other liquid.

Dry all parts thoroughly before storage.

Store the Air Fryer in a cool, dry place.

## Specification

Model Number Operating Voltage

Power Consumption

Protection Class

NTMAF4-2

230V a.c. 60Hz

1200W

I (This Product must be earthed)

## Recycling

At the end of its useful life or at any time in the future you need to dispose of this product please note that waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. Check with your Local Authority or retailer for recycling advice.

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.

"Honor your father and mother so that you may live long in the land the Lord your God is giving you"  
Exodus 20:12