



# FREIDORA DIGITAL XXL SIN ACEITE

XXL DIGITAL OIL-FREE AIR FRYER

TMPFR105

Mismo sabor, vida más saludable  
Same taste, healthier life



MENOS ACEITE  
Oil Free



ANTIADHERENTE  
Non Stick



PROGRAMAS  
Programs



PANTALLA TÁCTIL  
Touch Screen



6.5L

COCCIÓN  
RÁPIDA



Convección

## INSTRUCCIONES



### FREIDORA DE AIRE SIN ACEITE **TMPFR105**

Muchas gracias por confiar en nuestros productos. Para una correcta puesta en marcha y funcionamiento del producto lea atentamente el manual antes de usar el aparato.

Es muy importante que conserve este manual de instrucciones para encontrar respuesta a futuras consultas.

## GUARDA ESTAS INSTRUCCIONES

Este aparato no está diseñado para ser utilizado:

- Áreas de cocina para el personal en tiendas, oficinas, y otros entornos de trabajo.
- Casas rurales, o similar.
- Por clientes en hoteles, moteles y otros entornos de tipo residencial.
- Estancias tipo "bed and breakfast".

## INSTRUCCIONES IMPORTANTES

Al usar aparatos eléctricos, siempre se deben seguir las precauciones básicas de seguridad, incluidas las siguientes:

1. Lea todas las instrucciones.
2. No tocar superficies calientes.
3. No sumerja el cable, los enchufes o la base en agua u otro líquido, correría el riesgo de una descarga eléctrica.
4. **ADVERTENCIA:** Este aparato eléctrico contiene una función de calefacción. Las superficies pueden desarrollar altas temperaturas. Dado que las temperaturas son percibidas de manera diferente por diferentes personas, este equipo debe usarse con **PRECAUCIÓN**. El equipo se sujetará únicamente del asa. Las superficies que no sean de agarre deberán dejarse enfriar antes de tocarlas.
5. Desenchufelo de la toma eléctrica cuando no esté en uso y antes de limpiarlo. Deje que se enfríe antes de poner o quitar piezas.
6. Si el cable de alimentación está dañado, debe ser reemplazado por el fabricante, su agente de servicio o personas cualificadas.
7. El uso de accesorios no recomendados por el fabricante del aparato puede causar lesiones.
8. No usarlo al aire libre.
9. No deje que el cable cuelgue del borde de la mesa o del mostrador, ya que podría entrar en contacto con superficies calientes.

10. No colocar el aparato sobre o cerca de un quemador de gas o eléctrico caliente, o en un horno caliente.
11. Se debe tener mucho cuidado al mover un aparato que contenga aceite caliente u otros líquidos calientes.
12. Para desconectar la freidora, gire cualquier control a la posición de "apagado", luego retire el enchufe de la toma de corriente.
13. No utilice el aparato para otro uso que no sea el previsto.
14. Este aparato puede ser utilizado por niños a partir de los 8 años y por personas con capacidades físicas, sensoriales o mentales reducidas o falta de experiencia y conocimiento si han recibido supervisión o instrucciones sobre el uso del aparato de forma segura y comprenden los peligros involucrados. Mantenga el aparato alejado de los niños. La limpieza y el mantenimiento del usuario no deben ser realizados por niños a menos que sean mayores de 8 años.
15. Los aparatos no están diseñados para ser utilizados por medio de un temporizador externo o un control remoto separado

## INTRODUCCIÓN

Esta freidora de aire caliente proporciona una manera fácil y saludable de preparar sus comidas favoritas. Mediante el uso de circulación rápida de aire caliente y una parrilla superior, es capaz de preparar numerosos platos. La freidora de aire caliente es la capacidad de calentar los alimentos en todas las direcciones y sin necesidad de usar aceite de cocinar.

### DATOS TÉCNICOS:

- Voltaje: 220-240V~50Hz
- Potencia: 1700 vatios
- Capacidad de la parrilla: 6,5 litros
- Temperatura ajustable: 80 -200
- Temporizador (0-60 min)

## DESCRIPCIÓN GENERAL:

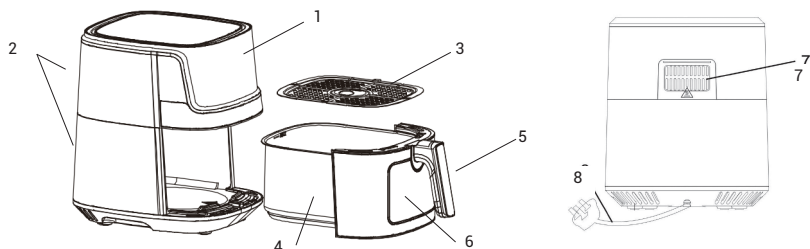


Fig.1



Fig.2

1. Panel display
2. Cuerpo
3. Rejilla cocinado
4. Cubeta freidora
5. Mango cesta
6. Ventana cristal
7. Salida de aire
8. Cable red

## **IMPORTANTE:**

### **Peligro**

- Este aparato puede ser utilizado por niños a partir de los 8 años y por personas con capacidades físicas, sensoriales o mentales reducidas o falta de experiencia y conocimiento si han recibido supervisión o instrucciones sobre el uso del aparato de forma segura y entienden los peligros involucrados. Los niños no deben jugar con el aparato. La limpieza y el mantenimiento del usuario no deben ser realizados por niños a menos que sean mayores de 8 años y estén supervisados.
- Mantenga el aparato y su cable fuera del alcance de los niños menores de 8 años.
- Nunca sumerja la carcasa (que contiene los componentes eléctricos y los elementos calefactores), en agua ni la enjuague bajo el grifo.
- No permita que entre agua u otro líquido en el aparato para evitar descargas eléctricas.
- Ponga siempre los ingredientes a freír en la parrilla, para evitar que entren en contacto con las resistencias.
- No cubra la entrada de aire ni las aberturas exteriores de aire mientras el aparato está funcionando.
- No llene la olla con aceite ya que esto puede causar un incendio.

### **Advertencias**

- Compruebe si el voltaje indicado en el aparato se ajusta al voltaje de la red local.
- No utilice el aparato si hay algún daño en el enchufe, el cable de alimentación u otras partes.
- No acuda a ninguna persona no autorizada para reemplazar o reparar el cable principal dañado.
- Mantenga el cable de alimentación alejado de superficies calientes.
- No enchufe el aparato ni opere el panel de control con las manos mojas.

- No coloque el aparato contra una pared o contra otros aparatos. Deje al menos 10 cm de espacio libre en la parte posterior y los lados y 10 cm de espacio libre por encima del aparato. No coloque nada encima del aparato.
- No utilice el aparato para ningún otro fin que no sea el descrito en este manual.
- No deje que el aparato funcione sin vigilancia.
- Durante la fritura con aire caliente, se libera vapor caliente a través de las aberturas de salida de aire. Mantenga las manos y la cara a una distancia segura del vapor y de las aberturas de salida de aire. También tenga cuidado con el vapor caliente y el aire cuando retire la olla del aparato.
- Cualquier superficie accesible puede calentarse durante el uso (Fig.2)
- Desenchufe inmediatamente el aparato si ve que sale humo oscuro del mismo. Espere a que cese la emisión de humo antes de retirar la olla del aparato.

### **Precaución**

- Asegúrese de que el aparato esté colocado sobre una superficie horizontal, plana y estable.
- Este aparato está diseñado únicamente para uso doméstico. Es posible que no sea adecuado para su uso seguro en entornos como cocinas para el personal, granjas, moteles y otros entornos no residenciales. Tampoco está destinado a ser utilizado por clientes en hoteles, moteles, bed and breakfast y otros entornos residenciales.
- Si el aparato se utiliza incorrectamente o para fines profesionales o semiprofesionales o no se utiliza de acuerdo con las instrucciones del manual del usuario, la garantía pierde su validez y podemos rechazar cualquier responsabilidad por los daños causados.
- Desenchufe siempre el aparato cuando no se utilice.
- El aparato necesita aproximadamente 30 minutos para que se enfríe y pueda manipularse o limpiarse con seguridad.

## ANTES DEL PRIMER USO

1. Retire todos los materiales de embalaje.
2. Quite las pegatinas o etiquetas del aparato.
3. Limpiar a fondo la parrilla y la olla con agua caliente, un poco de líquido lavavajillas y una esponja no abrasiva.
4. Limpie el interior y el exterior del aparato con un paño húmedo. Se trata de una freidora sin aceite que funciona con aire caliente. No llene la olla con aceite o grasa para freír directamente.

**Aviso:** cuando su freidora de aire se calienta por primera vez, puede emitir un ligero humo u olor. Esto es normal con muchos aparatos de calefacción. Esto no afecta la seguridad de su aparato.

### Preparación para el uso

- 1 Coloque el aparato sobre una superficie estable, horizontal y nivelada. No coloque el aparato sobre una superficie no resistente al calor.
- 2 Coloque la parrilla en la olla. No llene la olla con aceite ni ningún otro líquido. No coloque nada encima del aparato, el flujo de aire se interrumpirá y afectará el resultado de la fritura con aire caliente.

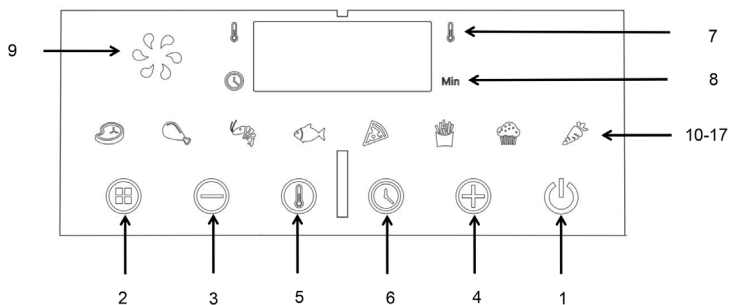


## USO DEL APARATO

1. Conecte el enchufe de red a una toma de corriente con conexión a tierra.
2. Retire con cuidado la olla de la freidora de aire caliente.
3. Ponga los ingredientes en la parrilla.
4. Vuelva a introducir la olla en la freidora de aire caliente. Tenga en cuenta para alinear cuidadosamente con las guías en el cuerpo de la freidora. Nunca use la olla sin la parrilla dentro. Precaución: No toque la olla durante y después del uso, ya que se calienta mucho. Sujete siempre la olla por el asa.
5. Determine el tiempo de preparación requerido para los ingredientes (consulte la sección "Configuración" en este capítulo).
6. Es necesario agitar algunos ingredientes a la mitad del tiempo de preparación (consulte la sección "Configuración" en este capítulo). Para agitar los ingredientes, saque la olla del aparato por el asa y agítela. Luego deslice la olla nuevamente dentro de la freidora. **Consejo:** si configura el temporizador a la mitad del tiempo de preparación, escuchará el timbre del temporizador cuando tenga que agitar los ingredientes. Sin embargo, esto significa que debe volver a configurar el temporizador en el tiempo de preparación restante después de agitar.
7. Cuando escuche el zumbador del temporizador, que indica que ha transcurrido el tiempo de preparación establecido, saque la olla para freír del aparato. **Nota:** También puede apagar el aparato manualmente. Para hacer esto, configure el tiempo en 1. **Consejo:** puede ajustar la temperatura o el tiempo según su gusto durante el uso. Su configuración se mantendrá durante aproximadamente un minuto después de sacar la olla del cuerpo.
8. Verifica si los ingredientes están listos o no. Si los ingredientes aún no están listos, simplemente vuelva a colocar la olla para freír en el electrodoméstico y ajuste el temporizador a unos minutos más.

9. Para retirar los ingredientes (por ejemplo, patatas fritas), saque la olla de la freidora de aire caliente y colóquela en una superficie estable y segura, y levante la parrilla para sacarla de la sartén. No voltee la parrilla boca abajo con la olla aún unida a ella, ya que cualquier exceso de aceite que se haya acumulado en el fondo de la olla se filtrará a los ingredientes. La olla y los ingredientes están calientes, puede salir vapor de la olla dependiendo del tipo de ingredientes en la freidora.
10. Vacíe la parrilla en un bol o en un plato.
11. Cuando un lote de ingredientes está listo, la freidora de aire caliente está lista para preparar otro lote

## PANEL DE CONTROL







## Instrucciones de operación




### Tecla 1 Tecla de encendido

Una vez que la olla esté correctamente colocada en la carcasa principal, la luz de encendido se iluminará. Al seleccionar la tecla de encendido durante 3 segundos, la temperatura predeterminada de la unidad será 200, mientras que el tiempo de cocción se establecerá en 15 minutos. Al seleccionar la tecla Encendido por segunda vez, comenzará el proceso de cocción. Presionando la tecla de encendido durante 3 segundos para cerrar todo el dispositivo durante la cocción. "OFF" se mostrará en la pantalla. La luz de "OFF" se apaga y el ventilador deja de funcionar 20 segundos después y todo el dispositivo deja de funcionar por completo. **Nota: Durante la cocción, puede tocar las teclas para controlar la pausa y el inicio de la cocción.**

### Tecla 2 Tecla establecida

Selecciona "  " La tecla preestablecida le permite desplazarse por las 8 opciones de alimentos. Una vez seleccionado, comienza la función de tiempo y temperatura de cocción predeterminados. Tecla 

& tecla  Teclas para disminuir y aumentar el control de temperatura/temporizador. Selección de la tecla 5 "  " Los símbolos de la tecla 3 y la tecla 4 le permiten aumentar o disminuir la temperatura de cocción 5 a la vez. Si mantiene pulsada la tecla, la temperatura cambiará rápidamente. Rango de control de temperatura: 80 -200 .

Selección de la clave 6 "  " Los símbolos tecla 3 y tecla 4 le permiten aumentar o disminuya el tiempo de cocción, un minuto a la vez. Si mantiene pulsada la tecla, la hora cambiará rápidamente. Tecla 5  & 8  <sup>Min</sup> – Indicadores de temperatura/temporizador. Indicador luminoso "9" – Indicador de ventilador. Luz indicadora "10-17" – Indicador de receta

## Ajustes

La siguiente tabla le ayudará a seleccionar los ajustes básicos para los ingredientes. **Nota:** Tenga en cuenta que estas configuraciones son indicaciones. Como los ingredientes difieren en origen, tamaño, forma y marca, no podemos garantizar la mejor configuración para sus ingredientes. Como la tecnología Rapid Air recalienta instantáneamente el aire dentro del aparato, sacar brevemente la olla del aparato durante la fritura con aire caliente apenas perturba el proceso.

Ingredientes	Min-max cantidad g	Tiempo min.	Temperatura	Remove	Información extra
Pizza	100-400	20	200		
Patatas fritas congeladas	100-400	17-20	200	Remove <sup>rr</sup>	
Pollo	100-400	22-25	180		
Pescado	100-400	16-18	180		
Gambas	100-400	12-14	180		
Vegetales	100-400	17	160		
Carne	100-400	16-20	180		
Bizcocho	100-400	17-19	160		
Tarta	100-400	12-14	170		

- Los ingredientes más pequeños generalmente requieren un tiempo de preparación un poco más corto que los ingredientes más grandes.
- Una mayor cantidad de ingredientes solo requiere un tiempo de preparación un poco más largo, una cantidad más pequeña de ingredientes solo requiere un tiempo de preparación un poco más corto.
- Agitar los ingredientes más pequeños a la mitad del tiempo de preparación optimiza el resultado final y puede ayudar a evitar que los ingredientes se fríen de manera desigual.
- Agregue un poco de aceite a las patatas frescas para obtener un resultado crujiente. Fríe tus ingredientes en la freidora de aire caliente unos minutos después de añadir el aceite.
- No prepare ingredientes extremadamente grasos como salchichas en la freidora de aire caliente. Los snacks que se pueden preparar en horno también se pueden preparar en la freidora de aire caliente.
- La cantidad óptima para preparar patatas fritas crujientes es de 500 gramos.
- Utilice masa prefabricada para preparar bocadillos rellenos de forma rápida y sencilla. La masa prefabricada también requiere un tiempo de preparación más corto que la masa casera.
- Coloque un molde para horno o una fuente de horno en la parrilla de la freidora de aire caliente si desea hornear un pastel o una quiche o si desea freír ingredientes frágiles o rellenos.
- También puede utilizar la freidora de aire caliente para recalentar ingredientes. Para recalentar los ingredientes, ajuste la temperatura a 150 durante un máximo de 10 minutos

## LIMPIEZA

Limpe el aparato después de cada uso. La olla y la parrilla de revestimiento antiadherente. No use utensilios de cocina de metal o materiales de limpieza abrasivos para limpiarlos, ya que esto puede dañar el revestimiento antiadherente.

- 1 Retire el enchufe de la toma de corriente y deje que el aparato se enfríe.  
Nota: Retire la olla para que la freidora de aire caliente se enfríe más rápidamente.

- 2 Limpie el exterior del aparato con un paño húmedo.
- 3 Limpie la olla y la parrilla con agua caliente, un poco de detergente líquido y una esponja no abrasiva. Puede utilizar líquido desengrasante para eliminar cualquier resto de suciedad. Consejo: si hay suciedad adherida a la parrilla o al fondo de la olla, llénela con agua caliente y un poco de líquido lavavajillas. Coloque la parrilla en la olla y deje la olla y la parrilla en remojo durante aproximadamente 10 minutos.
- 4 Limpie el interior del aparato con agua caliente y una esponja no abrasiva.
- 5 Limpie el elemento calefactor con un cepillo de limpieza para eliminar cualquier residuo de comida.

### Almacenamiento

- 1 Desenchufe el aparato y déjelo enfriar.
- 2 Asegúrese de que todas las piezas estén limpias y secas.

### Ambiente

No deseche el aparato con la basura doméstica normal cuando esté agotado, sino llévelo a un punto de recogida oficial para su reciclaje. Al hacer esto, ayudas a preservar el medio ambiente.

### Garantía y servicio

Si necesita servicio o información, o si tiene algún problema, comuníquese con su centro de servicio local autorizado.

### RECICLAJE:



NO deseche los artefactos eléctricos como desechos municipales sin clasificar, use instalaciones de recolección separadas. Póngase en contacto con su gobierno local para obtener información sobre los sistemas de recolección disponibles. Si se arrojan los artefactos eléctricos a vertederos, las sustancias peligrosas pueden filtrarse al agua subterránea e ingresar a la cadena alimenticia, lo que dañará su salud y bienestar. Al reemplazar electrodomésticos viejos por otros nuevos, el minorista está legalmente obligado a retirar su antiguo electrodoméstico para disposiciones, al menos, sin cargo. Nos reservamos el derecho de hacer enmiendas.

## SOLUCIÓN DE PROBLEMAS

PROBLEMA	POSIBLE CAUSA	SOLUCIÓN
La freidora de aire caliente no funciona.	El aparato no está enchufado	Coloque el enchufe de red en una toma de corriente con conexión a tierra.
	No ha configurado el temporizador.	Configure la tecla del temporizador en el tiempo de preparación requerido para encender el aparato.
Los ingredientes fritos con la freidora no están hechos	La cantidad de ingredientes en la cesta es demasiado grande.	Ponga lotes más pequeños de ingredientes en la cesta. Los lotes más pequeños se frien de manera más uniforme.
	La temperatura establecida es demasiado baja.	Coloque la tecla de temperatura en el ajuste de temperatura requerido (consulte la sección "ajustes" en el capítulo "Uso del aparato")
	El tiempo de preparación es demasiado corto.	Ajuste el temporizador al tiempo de preparación requerido (consulte la sección "Configuración" en el capítulo "Uso del aparato").
Los ingredientes se frien de manera desigual en la freidora.	Ciertos tipos de ingredientes deben agitarse a la mitad del tiempo de preparación.	Los ingredientes que se encuentran uno encima o uno sobre el otro (p. ej., patatas fritas) deben agitarse a la mitad del tiempo de preparación. Consulte la sección "Configuración" en el capítulo "Uso del aparato".
Los bocadillos fritos no están crujientes cuando salen de la freidora.	Utilizaste un tipo de snacks destinados a ser preparados en una freidora tradicional.	Use bocadillos para horno o cepille ligeramente un poco de aceite sobre los bocadillos para obtener un resultado más crujiente.
No puedo deslizar la cesta en el aparato correctamente.	Hay demasiados ingredientes en la cesta.	No llene la cesta más allá de la indicación MAX
	La cesta no está colocada correctamente en la olla.	Empuje la cesta hacia abajo en la olla hasta que escuche un clic.
Sale humo blanco del aparato.	Estás preparando ingredientes grasosos.	Cuando fries ingredientes grasosos se filtrará una gran cantidad de aceite en la olla. El aceite produce humo blanco y la olla puede calentarse más de lo normal. Esto no afecta al aparato ni al resultado final.
	La olla aún contiene restos de grasa del uso anterior.	El humo blanco es causado por el calentamiento de la grasa en la sartén. asegúrese de limpiar la sartén correctamente después de cada uso.
Las patatas fritas frescas se frien de manera desigual en la freidora.	No utilizo el tipo de patata adecuado.	Use patatas frescas y asegúrese de que se mantengan firmes durante la fritura.
	No enjuagó bien los palitos de patata antes de freirlos.	Enjuague los palitos de patata correctamente para eliminar el almidón del exterior de los palitos.
Las patatas fritas frescas no están crujientes cuando salen de la freidora.		Asegúrate de secar bien los palitos de patata antes de añadir el aceite.
	El crujiente de las patatas fritas depende de la cantidad de aceite y agua en las papas fritas.	Corta los palitos de patata más pequeños para que queden más crujientes.
		Agregue un poco más de aceite para obtener un resultado más crujiente.

## INSTRUCTION



## XXL DIGITAL OIL-FREE FRYER TMPFR105

Thank you very much for trusting our products. For a correct start-up and operation of the product, read the manual carefully before using the device. It is very important that you keep this instruction manual to find answers for future inquiries.



## SAVE THESE INSTRUCTIONS

This appliance is not intended to be used:

- staff kitchen areas in shops, offices and other working environments;
- farm houses.
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Not touch hot surfaces.
3. Electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Non functional surfaces, can develop high temperatures as well. Since temperatures are differently perceived by different persons, this equipment shall be used with **CAUTION**. The equipment shall be held only by designated handles and designated surfaces, using heat protection like gloves or similar. Surfaces other than designated gripping surfaces shall be allowed to cool down before getting touched.
5. Unplugging from the outlet when not in use and before cleaning it. Allow to cool down before putting on or taking off parts.
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. Using accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Not using it do not use outdoors.
9. Not using it do not let cord hang over the edge of table or counter, which may get in touch with hot surface.
10. Not placing the appliance on or near to a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be taken when moving an appliance containing hot oil or other hot liquids.

12. Always insert the plug to the appliance first, then plug the cord in the wall outlet. To be disconnected, turn any control to "off," setting then remove plug from wall outlet.
13. Do not use the appliance for other than intended use.
14. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance away from children. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
15. The appliances are not intended to be operated by means of an external timer or separate remote-control

## INTRODUCTION

This Hot-air fryer provides an easy and healthy way of preparing your favorite meals. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best features of the Hot-air fryer is the ability of heating food at all directions without the need of using any cooking oil.

### TECHNICAL DATA:

- Voltage: 220-240V~50Hz
- Wattage: 1700 Watts
- Capacity of rack: 6.5Litre
- Adjustable temperature: 80 -200
- Timer (0-60 min)

## GENERAL DESCRIPCIÓN:

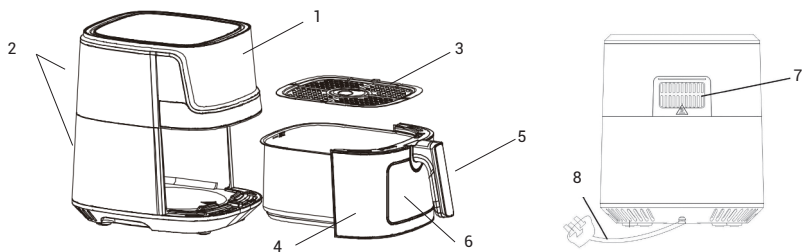


Fig.1



Fig.2

1. Display panel
2. Main principal
3. Cooked grid
4. Frying Pot
5. Rack handle
6. Glass windows
7. Air outlet
8. Main cord.

## **IMPORTANT:**

### **Danger**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instructions concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of the reach of children who are less than 8 years old.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter into the appliance to prevent electric shock.
- Always put the ingredients to be fried in the rack, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.

### **Warning**

- Check if the voltage indicated on the appliance fits the local main voltage.
- Do not use the appliance if there is any damage on plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.

- Do not use the appliance for any other purpose other than those described in this manual.
- Do not let the appliance 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 coming out you remove the pot from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)
- Immediately unplug the appliance if you see dark smoke coming out of the device. Wait for the smoke emission to stop before you remove the pot from the appliance.

### **Caution**

- Ensure the appliance is placed on an even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, beds and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or 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 appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

## BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the rack and pot with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a damp cloth. This is an oil-free fryer that works on hot air. Do not fill the pot with oil or frying fat directly.

**Notice:** When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

### Preparing for use

- 1 Place the appliance on a stable, and even surface. Do not place the appliance on non-heat-resistant surface.
- 2 Place the rack in the pot. Do not fill the pot with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

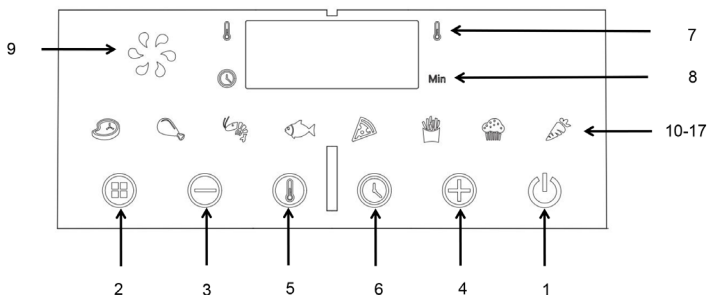
## USING THE APPLIANCE

The oil-free device can prepare a large range of ingredients. Hot air frying

1. Connect the main plug into an earthed wall socket.
2. Carefully pull the frying pot out of the Hot-air fryer.
3. Place the ingredients into the pot.
4. Slide the frying pot back into the Hot-air fryer. Noting to carefully align with the guides in the body of the fryer. Never use the pot without the rack in it. Caution: Do not touch the frying pot during and after use, as it gets very hot. Please always hold the frying pot by the handle.
5. Determine the required preparation time for the ingredients ( see section 'Settings' in this chapter).

6. Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). In order no stir the ingredients, pull the frying pot out of the appliance by the handle and stir it. Then slide the pot back into the air fryer. Tip: If you set the timer to half of the preparation time, you will hear the timer buzzer 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.
7. When you hear the timer buzzer, which indicates the set preparation time has elapsed, pull the frying pot out of the appliance. Note: You can also switch off the appliance manually. To do this, set the time to 1. Tip: You can adjust temperature or time according to your taste during use. Your settings will be kept for about one minute after you pull the pot out of the body.
8. Check if the ingredients are ready or not. If the ingredients are not ready yet, simply slide the frying pot back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the pot out of the Hot-air fryer and place it on trial framework, and press the rack release button and lift the rack out of the pan. **A segure surface do not turn the rack upside down with the pot still attached to it, as any excess oil that has collected at the bottom of the pot will leak onto the ingredients. The pot and the ingredients are hot, steam may be released from the pot depending on the type of the ingredients in the air fryer.**
10. Empty the rack into a bowl or onto a plate.
11. When a batch of ingredients are ready, the Hot-air fryer is instantly ready for preparing another batch.

## CONTROL PANEL INSTRUCTIONS



## Operation instructions





### Key 1 Power Key

Once the Rack and pot are properly placed in the main housing, the Power light will be illuminated. Selecting the power key for 3 seconds, it will make the unit default temperature 200, while the cooking time will be set to 15 minutes. Selecting the Power key a second time, it will start the cooking process. Pressing the power key for 3 seconds to close the entire device during cooking. "OFF" will show on screen. "OFF" light goes out and the fan stops working 20 seconds later and then entire device totally stop working. Note: During cooking, you can touch the keys to control the completely pause and start of cooking.

### Key 2 Preset Key

Selecting the " " Preset key enables you to scroll through the 8 popular food choices. Once selected, the predetermined time and cooking temperature function begin. Key & Key – Timer/Temperature Control Decrease and Increase Keys



Selecting the Key 5 "  " The Key 3 and Key 4 symbols enable you to increase or decrease cooking temperature 5 at a time. Keep the Key held down will rapidly change the temperature. Temperature Control range: 80 - 200 . Selecting the Key 6 "  " The Key 3 and Key 4 symbols enable you to increase or decrease cooking time, one minute at a time. Keep the key held down will rapidly change the time. Key 7  & 8  <sup>Min</sup> – Temperature/Timer indicators Indicator light "9" – Fan Indicator light "10-17" – Recipe indicator

## Settings

The table below will help you to select the basic settings for the ingredients. Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we could not guarantee the best setting for your ingredients. As the Rapid Air technology instantly reheats the air inside the appliance instantly, pull the frying pot briefly out of the appliance during hot air frying barely disturbs the process.

## Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation 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 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 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 Hot-air fryer rack 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 Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 for up to 10 minutes

Ingredients	Min-max Amount g	Time min	Temperature	Shake	Extra information
Pizza	100-400	20	200		
Frozen french fries	100-400	17-20	200	Shake	
Drumsticks	100-400	22-25	180		
Fish	100-400	16-18	180		
Shrimp	100-400	12-14	180		
Vegetables	100-400	17	160		
Steak	100-400	16-20	180		
Cake	100-400	17-19	160		
Egg tart	100-400	12-14	170		

Note: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.

## CLEANING

Clean the appliance after every use. The pot and the non-stick coating rack. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

- 1 Remove the main plug from the wall socket and allow the appliance cool down. Note: Remove the pot to let the Hot-air fryer cool down.
- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the pot and rack with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt. Tip: If dirt is stuck to the rack or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the rack in the pot and let the pot and the rack soak for approximately 10 minutes.
- 4 Clean the inside of the appliance 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 appliance and let it cool down.
- 2 Make sure all parts are clean and dry.

## Environment

Do not throw away the appliance with the normal household waste when it is damaged, but hand it in at an official collection point for recycling. By doing this, you will help to preserve the environment.

## Guarantee and service

If you need service or information or if you have a problem, please contact your local authorized service centre.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
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 rack is too big.	Put smaller batches of ingredients in the rack. 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 appliance'.
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.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the rack.	Do not fill the rack beyond the MAX indication
	The rack is not placed in the pot correctly.	Push the rack 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.
Fresh 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.
Fresh 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.



DO not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact you local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being, When replacing old appliances with new ones, the retailer is legally obligated to take back your old appliance for disposals at least free of charge. We reserve the right to make amendments.

## INTRODUÇÃO



## FRITADEIRA DIGITAL SEM ÓLEO XXL TMPFR105

Muito obrigado por confiar em nossos produtos. Para um correto arranque e funcionamento do produto, leia atentamente o manual antes de utilizar o dispositivo. É muito importante que você guarde este manual de instruções para encontrar respostas para futuras consultas.

## GUARDE ESTAS INSTRUÇÕES

Este aparelho não se destina a ser utilizado:

- Áreas de cozinha do pessoal em lojas, escritórios e outros ambientes de trabalho;
- Casas de fazenda;
- Por clientes em hotéis, motéis e outros ambientes do tipo residencial;
- Ambientes do tipo bed and breakfast.

## IMPORTANTES SALVAGUARDAS

Ao usar aparelhos elétricos, as precauções básicas de segurança devem sempre ser seguidas, incluindo o seguinte:

1. Leia todas as instruções.
2. Não toque em superfícies quentes.
3. Choque elétrico não mergulhe o cabo, plugues ou base em água ou outro líquido.
4. AVISO: Este aparelho elétrico contém uma função de aquecimento. Superfícies não funcionais, também podem desenvolver altas temperaturas. Como as temperaturas são percebidas de forma diferente por pessoas diferentes, este equipamento deve ser usado com CUIDADO. O equipamento deve ser segurado apenas por alças e superfícies desiguais, usando proteção térmica como luvas ou similares. As superfícies que não sejam superfícies de aderência designadas devem esfriar antes de serem tocadas.
5. Desligue da tomada quando não estiver em uso e antes de limpá-lo. Deixe esfriar antes de colocar ou retirar peças.
6. Se o cabo de alimentação estiver danificado, ele deve ser substituído pelo fabricante, seu agente de serviço ou pessoa qualificada para evitar riscos.
7. O uso de acessórios não recomendados pelo fabricante do aparelho pode causar ferimentos.
8. Não usá-lo não use ao ar livre.
9. Não usando, não deixe o fio pendurado na borda da mesa ou balcão, que pode entrar em contato com a superfície quente.

10. Não coloque o aparelho sobre ou perto de um queimador a gás ou elétrico quente, ou em um forno aquecido.
11. Deve-se ter extremo cuidado ao mover um aparelho contendo óleo quente ou outros líquidos quentes.
12. Sempre insira primeiro o plugue no aparelho e, em seguida, conecte o cabo na tomada. Para ser desconectado, gire qualquer controle para "desligado", definindo e remova o plugue da tomada.
13. Não use o aparelho para outro uso que não o pretendido.
14. Este aparelho pode ser utilizado por crianças com idade igual ou superior a 8 anos e pessoas com capacidades físicas, sensoriais ou mentais reduzidas ou com falta de experiência e conhecimento, desde que tenham recebido supervisão ou instruções relativas à utilização do aparelho de forma segura e compreendam os perigos envolvidos. Mantenha o aparelho longe das crianças. A limpeza e a manutenção do usuário não devem ser feitas por crianças, a menos que tenham mais de 8 anos e sejam supervisionadas.
15. Os aparelhos não devem ser operados por meio de um temporizador externo ou controle remoto separado

## INTRODUÇÃO

Esta fritadeira de ar quente oferece uma maneira fácil e saudável de preparar suas refeições favoritas. Utilizando a circulação rápida de ar quente e uma grelha superior, é capaz de preparar inúmeros pratos. As melhores características da fritadeira de ar quente é a capacidade de aquecer os alimentos em todas as direções sem a necessidade de usar qualquer óleo de cozinha.

### DADOS TÉCNICOS:

- Voltagem: 220-240V~50/60Hz
- Potência: 1700 Watts
- Capacidade da cesta: 6,5 litros
- Temperatura ajustável: 80 -200
- Temporizador (0-60 min)



## DESCRIÇÃO GERAL:

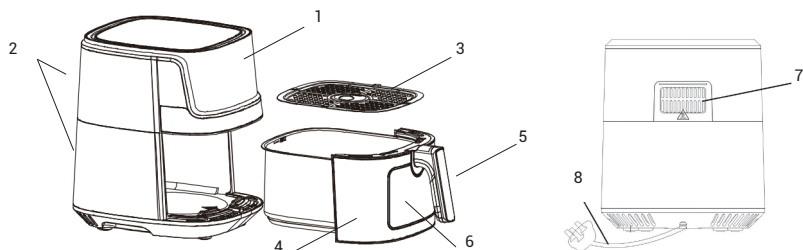


Fig.1



Fig.2

1. Painel de exibição
2. Principal principal
3. Grelha cozida
4. Frigideira
5. Alça do rack
6. Janelas de vidro
7. Saída de ar
8. Cabo principal.

## **IMPORTANT:**

### **Danger**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instructions concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of the reach of children who are less than 8 years old.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter into the appliance to prevent electric shock.
- Always put the ingredients to be fried in the rack, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.

### **Warning**

- Check if the voltage indicated on the appliance fits the local main voltage.
- Do not use the appliance if there is any damage on plug, main cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm

free space above the appliance. Do not place anything on top of the appliance.

- Do not use the appliance for any other purpose other than those described in this manual.
- Do not let the appliance 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 coming out you remove the pot from the appliance.
- Any accessible surfaces may become hot during use (Fig.2)
- Immediately unplug the appliance if you see dark smoke coming out of the device. Wait for the smoke emission to stop before you remove the pot from the appliance.

### **Caution**

- Ensure the appliance is placed on an even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, beds and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or 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 appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

## BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the rack and pot with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a damp cloth. This is an oil-free fryer that works on hot air. Do not fill the pot with oil or frying fat directly.

**Notice:** When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

### Preparing for use

- 1 Place the appliance on a stable, and even surface. Do not place the appliance on non-heat-resistant surface.
- 2 Place the rack in the pot. Do not fill the pot with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

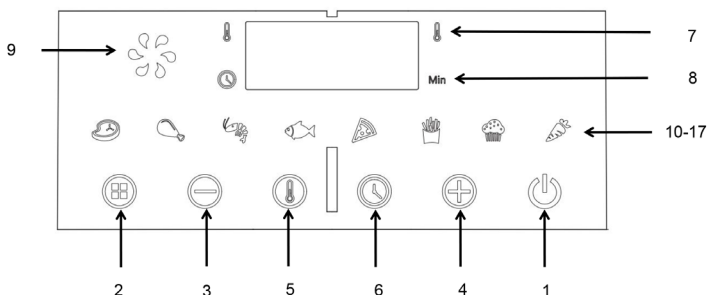
## USING THE APPLIANCE

The oil-free device can prepare a large range of ingredients. Hot air frying

1. Connect the main plug into an earthed wall socket.
2. Carefully pull the frying pot out of the Hot-air fryer.
3. Place the ingredients into the pot.
4. Slide the frying pot back into the Hot-air fryer. Noting to carefully align with the guides in the body of the fryer. Never use the pot without the rack in it. Caution: Do not touch the frying pot during and after use, as it gets very hot. Please always hold the frying pot by the handle.
5. Determine the required preparation time for the ingredients ( see section 'Settings' in this chapter).

6. Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). In order no stir the ingredients, pull the frying pot out of the appliance by the handle and stir it. Then slide the pot back into the air fryer. Tip: If you set the timer to half of the preparation time, you will hear the timer buzzer 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.
7. When you hear the timer buzzer, which indicates the set preparation time has elapsed, pull the frying pot out of the appliance. Note: You can also switch off the appliance manually. To do this, set the time to 1. Tip: You can adjust temperature or time according to your taste during use. Your settings will be kept for about one minute after you pull the pot out of the body.
8. Check if the ingredients are ready or not. If the ingredients are not ready yet, simply slide the frying pot back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the pot out of the Hot-air fryer and place it on trial framework, and press the rack release button and lift the rack out of the pan. **A segure surface do not turn the rack upside down with the pot still attached to it, as any excess oil that has collected at the bottom of the pot will leak onto the ingredients. The pot and the ingredients are hot, steam may be released from the pot depending on the type of the ingredients in the air fryer.**
10. Empty the rack into a bowl or onto a plate.
11. When a batch of ingredients are ready, the Hot-air fryer is instantly ready for preparing another batch.

## CONTROL PANEL INSTRUCTIONS







### Operation instructions

#### Key 1 Power Key

Once the Rack and pot are properly placed in the main housing, the Power light will be illuminated. Selecting the power key for 3 seconds, it will make the unit default temperature 200, while the cooking time will be set to 15 minutes. Selecting the Power key a second time, it will start the cooking process. Pressing the power key for 3 seconds to close the entire device during cooking. "OFF" will show on screen. "OFF" light goes out and the fan stops working 20 seconds later and then entire device totally stop working. Note: During cooking, you can touch the keys to control the completely pause and start of cooking.

#### Key 2 Preset Key

Selecting the " " Preset key enables you to scroll through the 8 popular food choices. Once selected, the predetermined time and cooking temperature function begin. Key & Key – Timer/Temperature Control Decrease and Increase Keys

Selecting the Key 5 "  " The Key 3 and Key 4 symbols enable you to increase or decrease cooking temperature 5 at a time. Keep the Key held down will rapidly change the temperature. Temperature Control range: 80 - 200 . Selecting the Key 6 "  " The Key 3 and Key 4 symbols enable you to increase or decrease cooking time, one minute at a time. Keep the key held down will rapidly change the time. Key 7  & 8  <sup>Min</sup> – Temperature/Timer indicators

Indicator light "9" – Fan Indicator light "10-17" – Recipe indicator

## Settings

The table below will help you to select the basic settings for the ingredients. Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we could not guarantee the best setting for your ingredients. As the Rapid Air technology instantly reheats the air inside the appliance instantly, pull the frying pot briefly out of the appliance during hot air frying barely disturbs the process.

## Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation 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 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 a oven can also be prepared in the Hot-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 Hot-air fryer rack 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 Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 for up to 10 minutes

Ingredients	Min-max Amount g	Time min	Temperature	Shake	Extra information
Pizza	100-400	20	200		
Frozen french fries	100-400	17-20	200	Shake	
Drumsticks	100-400	22-25	180		
Fish	100-400	16-18	180		
Shrimp	100-400	12-14	180		
Vegetables	100-400	17	160		
Steak	100-400	16-20	180		
Cake	100-400	17-19	160		
Egg tart	100-400	12-14	170		

Note: Add 3 minutes to the preparation time when you start frying while the Hot-air fryer is still cold.



## CLEANING

Clean the appliance after every use. The pot and the non-stick coating rack. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

- 1 Remove the main plug from the wall socket and allow the appliance cool down. Note: Remove the pot to let the Hot-air fryer cool down.
- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the pot and rack with hot water, some washing-up liquid and a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt. Tip: If dirt is stuck to the rack or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the rack in the pot and let the pot and the rack soak for approximately 10 minutes.
- 4 Clean the inside of the appliance 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 appliance and let it cool down.
- 2 Make sure all parts are clean and dry.

## Environment

Do not throw away the appliance with the normal household waste when it is damaged, but hand it in at an official collection point for recycling. By doing this, you will help to preserve the environment.

## Guarantee and service

If you need service or information or if you have a problem, please contact your local authorized service centre.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
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 rack is too big.	Put smaller batches of ingredients in the rack. 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 appliance'.
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.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the rack.	Do not fill the rack beyond the MAX indication
	The rack is not placed in the pot correctly.	Push the rack 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.
Fresh 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.
Fresh 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.



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## CONDICIONES GENERALES DE GARANTÍA

**Todos los productos TM ELECTRON cuentan con el reconocimiento y la protección de la garantía legal de conformidad según la legislación vigente.**

Todos los productos vendidos a partir del 1 de enero de 2022 están cubiertos por una garantía legal de tres años frente a las faltas de conformidad, y ello en virtud de lo previsto en el Real Decreto Legislativo 1/2007, de 16 de noviembre, por el que se aprueba el texto refundido de la Ley General para la Defensa de los Consumidores y Usuarios.

### CONDICIONES DE GARANTÍA

Para que su producto pueda ser reparado sin ningún coste (costes de envío no incluidos), debe cumplir las condiciones de garantía. Le ofrecemos una garantía de fábrica estándar de 3 años para todos los productos. Dentro del periodo de garantía, el producto se repara libre de costes siempre que cumpla dichas condiciones. Si no pudiéramos reparar el artículo, se cambiará por otro sin ningún tipo de coste. Una vez expire el periodo de garantía, podemos seguir ofreciéndole reparar el producto. Le enviaremos cotización de reparación a través del correo electrónico.

#### Vea las condiciones de garantía a continuación:

- La garantía es válida si el producto se ha utilizado de acuerdo con las instrucciones indicadas en el manual del usuario y con el propósito para el que se diseñó.
- En los aparatos obtenidos en promociones o compra online, asegúrese de aportar algún documento (factura, tiquet o recibo) que indique el modelo, la fecha de entrega y la identificación del proveedor. Sin ese documento la garantía no tendrá validez.
- Tenemos una responsabilidad limitada respecto al coste de la reparación y/o intercambio del producto en garantía.
- Nuestra garantía solo cubre defectos de fabricación. No se incluyen accesorios de cristal o accesorios como baterías, lámparas, etc.
- Quedan exentas de la garantía las operaciones de ajuste y limpieza, explicadas en los libros de instrucciones y necesarias para el buen funcionamiento del aparato.

La garantía se considerará nula si el defecto (de cualquier forma) ha sido provocado por uso indebido, negligencia y falsificación o ajustes incorrectos. Se considerará nula si se realizan alteraciones o reparaciones por personal no autorizado. La garantía tampoco será válida en los siguientes casos:

1. En caso de la reparación de un producto doméstico utilizado en un entorno comercial y/o industrial;
2. Cuando sea necesaria la reparación a causa de una instalación incorrecta en su hogar;
3. Si personas no autorizadas realizan reparaciones o alteraciones en el producto o si el producto se ha reparado en un centro de servicio no autorizado o si se han utilizado accesorios o piezas de reparación no originales para una reparación;
4. Cuando un accesorio o repuesto adicional, no suministrado o aconsejado por TODO MANDO SLU haya causado problemas y/o daños al producto;
5. No cubre las roturas o averías producidas por caídas, la pérdida de accesorios o partes del aparato ni tiene efecto sobre los componentes y accesorios que son objeto de desgaste por el uso, así como de los percederos, tales como compuestos plásticos, goma, cristal, lámparas, papel, filtros, esmaltes, pinturas o recubrimientos deteriorados por un uso indebido o reacción a agentes como calor, luz solar, agua o productos químicos externos;
6. Averías producidas en enchufes, cables o conectores debido a un mal uso o por la sulfatación de los contactos de las pilas o baterías debido al deterioro de éstas;
7. Si se ha eliminado el número de serie del producto.

### TRAMITAR REALIZAR EL FORMULARIO DE RECOGIDA

Para tramitar cualquier incidencia y en su caso, hacer uso de la garantía legal del producto, el Cliente podrá hacerlo a través del teléfono de Atención al cliente + 34 918729038.

## GENERAL WARRANTY CONDITIONS

All TM ELECTRON products have the recognition and protection of the legal guarantee of conformity according to current legislation.

All products sold from January 1, 2022 are covered by a three-year legal guarantee against lack of conformity, and this by virtue of the provisions of Royal Legislative Decree 1/2007, of November 16, by which approves the consolidated text of the General Law for the Defense of Consumers and Users.

### WARRANTY CONDITIONS

In order for your product to be repaired free of charge (shipping costs not included), it must comply with the warranty conditions. We offer a standard 3-year factory warranty on all products. Within the warranty period, the product is repaired free of charge as long as these conditions are met. If we are unable to repair the item, it will be exchanged for another free of charge. After the warranty period expires, we can still offer to repair the product. We will send you a repair quote via email.

See the warranty conditions below:

- The guarantee is valid if the product has been used in accordance with the instructions indicated in the user manual and for the purpose for which it was designed.
- For devices obtained in promotions or online purchases, be sure to provide some document (invoice, ticket or receipt) that indicates the model, delivery date and supplier identification. Without this document the guarantee will not be valid.
- We have limited liability for the cost of repair and/or exchange of the product under warranty.
- Our warranty only covers manufacturing defects. Glass fixtures or accessories such as batteries, lamps, etc. are not included.
- Adjustment and cleaning operations, explained in the instruction books and necessary for the proper functioning of the appliance, are exempt from the guarantee.

The guarantee will be considered void if the defect (in any way) has been caused by misuse, negligence and falsification or incorrect adjustments. It will be considered void if alterations or repairs are made by unauthorized personnel.

The guarantee will not be valid in the following cases:

1. In case of the repair of a domestic product used in a commercial and/or industrial environment;
2. When repair is necessary due to improper installation in your home;
3. If repairs or alterations are made to the product by unauthorized persons or if the product has been repaired at an unauthorized service center or if non-original repair parts or accessories have been used for a repair;
4. When an additional accessory or spare part, not supplied or recommended by TODO MANDO SLU, has caused problems and/or damage to the product;
5. It does not cover breakages or breakdowns caused by falls, the loss of accessories or parts of the device, nor does it have an effect on components and accessories that are subject to wear and tear, as well as perishable items, such as plastic compounds, rubber, glass, lamps, paper, filters, enamels, paints or coatings damaged by improper use or reaction to agents such as heat, sunlight, water or external chemicals;
6. Failures produced in plugs, cables or connectors due to misuse or by the sulfation of the contacts of the batteries or batteries due to their deterioration;
7. If the serial number of the product has been removed.

### PROCESS COMPLETE THE COLLECTION FORM

To process any incident and, where appropriate, make use of the legal guarantee of the product, the Customer may do so by calling Customer Service + 34 918729038.

## CONDIÇÕES GERAIS DE GARANTIA

Todos os produtos TM ELECTRON têm o reconhecimento e proteção da garantia legal de conformidade de acordo com a legislação vigente.

Todos os produtos vendidos a partir de 1º de janeiro de 2022 estão cobertos por uma garantia legal de três anos contra a falta de conformidade, e isso em virtude do disposto no Real Decreto Legislativo 1/2007, de 16 de novembro, pelo qual aprova o texto consolidado do General Lei de Defesa dos Consumidores e Usuários.

### CONDIÇÕES DE GARANTIA

Para que o seu produto seja reparado gratuitamente (despesas de envio não incluídas), este deve cumprir as condições da garantia. Oferecemos uma garantia padrão de fábrica de 3 anos para todos os produtos. Dentro do período de garantia, o produto é reparado gratuitamente desde que estas condições sejam cumpridas. Se não conseguirmos consertar o item, ele será trocado por outro gratuitamente. Após o término do período de garantia, ainda podemos nos oferecer para reparar o produto. Enviaremos um orçamento de reparo por e-mail.

#### Veja abaixo as condições de garantia:

- A garantia é válida se o produto for utilizado de acordo com as instruções indicadas no manual do utilizador e para o fim para o qual foi concebido.
- Para aparelhos obtidos em promoções ou compras online, certifique-se de fornecer algum documento (fatura, boleto ou recibo) que indique o modelo, data de entrega e identificação do fornecedor. Sem este documento a garantia não será válida.
- Temos responsabilidade limitada pelo custo de reparo e/ou troca do produto sob garantia.
- Nossa garantia cobre apenas defeitos de fabricação. Luminárias de vidro ou acessórios como baterias, lâmpadas, etc. não estão incluídos.
- Estão isentas da garantia as operações de regulação e limpeza, explicadas nos manuais de instruções e necessárias ao bom funcionamento do aparelho.

A garantia será considerada nula se o defeito (de qualquer forma) tiver sido causado por uso indevido, negligência e falsificação ou ajustes incorretos. Será considerado nulo se alterações ou reparos forem feitos por pessoal não autorizado. A garantia não será válida nos seguintes casos:

1. No caso de reparação de produto doméstico utilizado em ambiente comercial e/ou industrial;
2. Quando o reparo for necessário devido à instalação inadequada em sua casa;
3. Se forem feitas reparações ou alterações ao produto por pessoas não autorizadas ou se o produto tiver sido reparado num centro de assistência não autorizado ou se tiverem sido utilizadas peças de reparação ou acessórios não originais para a reparação;
4. Quando um acessório adicional ou peça de reposição, não fornecida ou recomendada pela TODO MANDO SLU, tenha causado problemas e/ou danos ao produto;
5. Não cobre quebras ou avarias causadas por quedas, perda de acessórios ou partes do aparelho, nem afeta componentes e acessórios sujeitos a desgaste, bem como itens perecíveis, como compostos plásticos, borracha, vidro, lâmpadas, papel, filtros, esmaltes, tintas ou revestimentos danificados por uso indevido ou reação a agentes como calor, luz solar, água ou produtos químicos externos;
6. Avarias produzidas em fichas, cabos ou conectores por mau uso ou pela sulfatação dos contactos das baterias ou baterias devido à sua deterioração;
7. Se o número de série do produto tiver sido removido.

### PROCESSO PREENCHA O FORMULÁRIO DE COLETA

Para processar qualquer incidente e, se for o caso, fazer uso da garantia legal do produto, o Cliente poderá fazê-lo através do Serviço de Apoio ao Cliente + 34 918729038.



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