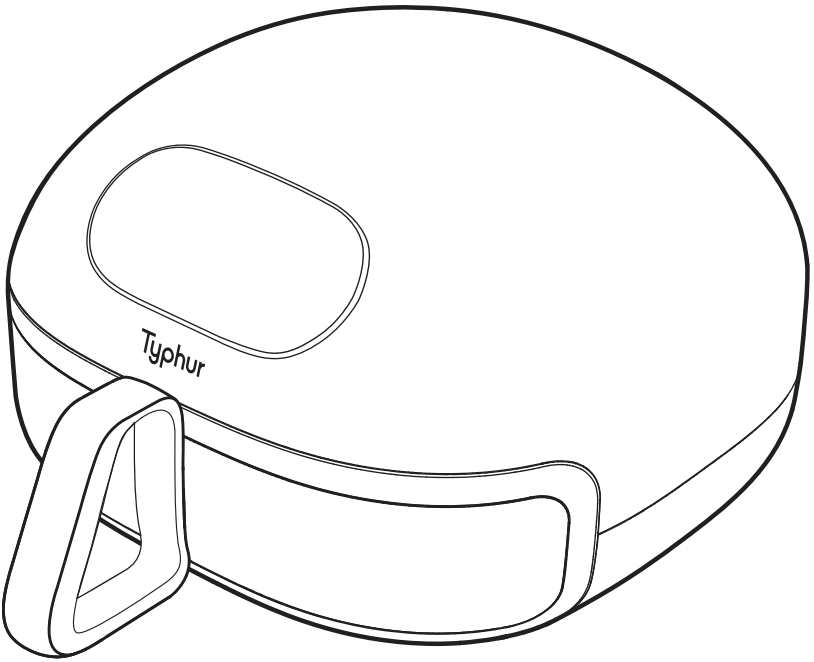
Typhur

Typhur Dome

Quick Start Guide



v3.0 2024.02

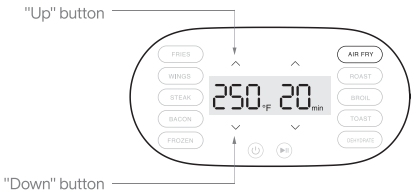
Download the free Typhur app for iOS or Android to access remote control and self-cleaning functions.

Control & Display

1. Press the power button to turn on with default "**Air Fry**" preset.



2. Press "**Up**" or "**Down**" to set your target cooking temperature and time.

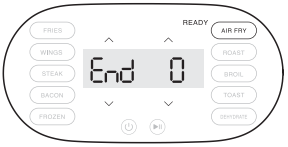


3. Press the "**Start/Pause**" button to start or pause the cooking process.

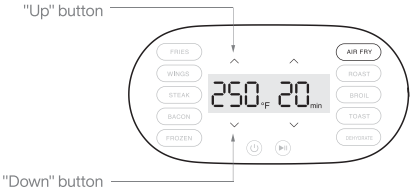


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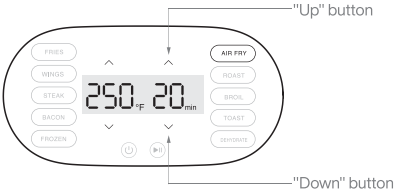
4. Display shows "**Ready**" and "**End**" when cooking is done.



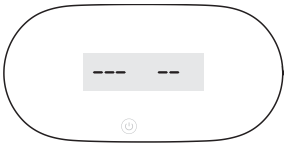
5. Simultaneously press and hold the temperature buttons "**Up**" and "**Down**" for 2 seconds to switch the temperature unit between Celsius and Fahrenheit.



6. To connect to Wi-Fi for app control, press and hold the "**Up**" and "**Down**" time control buttons simultaneously for 2 seconds when the appliance is not cooking. Open the Typhur App on your smartphone or tablet. Tap on "**Device**" and Select "**Add Device**". Select Typhur Dome and follow the instructions to pair your device.



7. The appliance will only allow the "turn off" function if the fry basket is not detected inside. The temperature and time display will show "**---**" and "**--**", respectively. This is to prevent accidents and ensure the safety of the user.



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Recipe Table

Ingredients	Size	Mode	Temperature (°F/°C)	Time (min)
French fires (thin)	16oz/454g	Fries	350°F/175°C	16
French fires (thick)	16oz/454g	Fries	350°F/175°C	19
Breast (boneless)	32oz/900g	Air Fry	375°F/190°C	15-20
Thighs (boneless)	32oz/900g	Air Fry	400°F/205°C	20
Wings	16oz/454g	Wings	380°F/195°C	14
Beef empanada	16oz/454g	Roast	325°F/165°C	8
Steak	1-1.25 inch	Steak	450°F/230°C	6-10
Bacon	Single layer	Bacon	400°F/205°C	10
Meatballs	Single layer	Air Fry	375°F/190°C	10
Pork chops/loin	24oz/680g	Air Fry	400°F/205°C	8
Sausage	16oz/454g	Roast	350°F/175°C	15
Toast	Single layer	Toast	400°F/205°C	6
Shrimp	16oz/454g	Air Fry	400°F/205°C	5
Salmon	24oz/680g	Air Fry	400°F/205°C	5
Apple chips	Thinly sliced	Dehydrate	200°F/95°C	120
Asparagus	16oz/454g	Air Fry	420°F/215°C	9
Brussels sprouts	16oz/454g	Air Fry	380°F/195°C	10
Cauliflower	8oz/230g	Air Fry	425°F/220°C	9
Potatoes (whole)	2 Large	Air Fry	400°F/205°C	45
Sweet potatoes (sliced)	Thinly sliced	Dehydrate	275°F/135°C	30

Note:

- These settings are suggestions only. You may adjust them according to the size and shape of your ingredients.
- Preheating the appliance is recommended when cooking beef empanadas, steak, meatballs, pork chop, or seafood.
- Flipping halfway is recommended when cooking steak, meatballs, pork chops and toast. When preparing a larger amount of food, shake or stir the content in the basket in order to achieve a consistent result.
- For more information, you can download the Typhur app and check the latest recipes.

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