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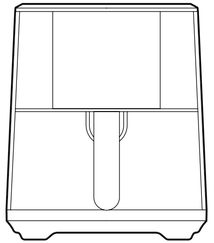
TurboFry® Touch

AIR FRYER

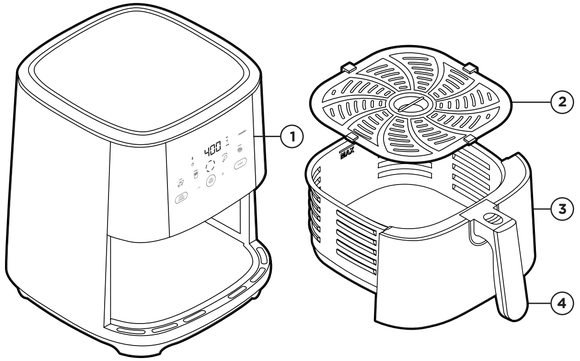
QUICK START GUIDE

- Features
- Control Panel
- Before First Use
- Preset Function Chart
- How to Cook in the Air Fryer
- Air Frying Chart
- Cleaning and Maintenance

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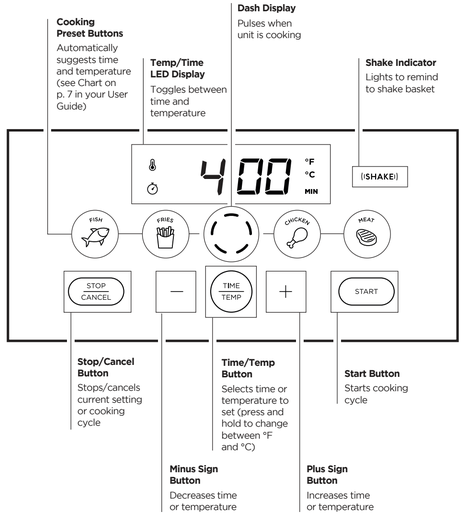


FEATURES



1. Control panel
2. Basket rack
3. Basket
4. Basket handle

CONTROL **PANEL**



BEFORE **FIRST USE**

1. Remove all packaging materials, and check to ensure that all parts and accessories are accounted for. Read and remove any stickers (except for the rating label on the bottom, which should remain on the unit).
2. Wipe down the interior and exterior with a damp cloth.
3. Wash the basket and basket rack with warm, soapy water. Dry thoroughly.

PRESET **FUNCTION CHART**

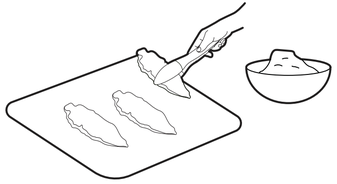
FUNCTION	Default Time	Default Temp	Shake Light Reminder (NOTE: If time is set for more than 30 minutes, "Shake" light will come on every 15 minutes.)
Default	15 min.	400°F	Comes on halfway through default time.
Meat	18 min.	375°F	Comes on halfway through cook time.
Chicken	22 min.	375°F	Comes on halfway through cook time.
Fish	10 min.	350°F	Comes on halfway through cook time. Flip, don't shake, delicate fillets.
Fries	20 min.	400°F	Comes on every 5 minutes. For most even cooking, shake every 5 minutes.

These presets represent an average time and temp. To set the air fryer manually with more precise cooking times, see the Air Frying Chart starting on p. 10 of your User Guide.

HOW TO COOK IN **THE AIR FRYER**

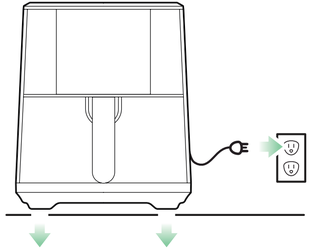
STEP **1**

Prepare the food(s) you plan to air fry.



STEP **2**

Set the air fryer on a hard, flat surface and plug it in.



STEP **3**

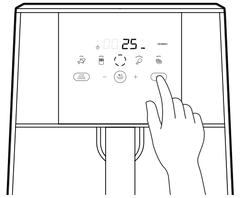
Lower the rack into the basket with one set of arrows pointing to the handle. Press down on the rack to ensure it is secure and level. Put food on the rack, then slide the basket into the air fryer.



CAUTION:
Never fill the basket with oil.

STEP **4**

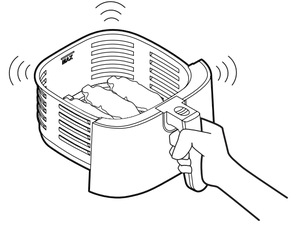
Set time and temperature as desired, then press START.



STEP **5**

During cooking, the SHAKE light will come on. Shake foods if desired.

When the timer is done, remove the basket and serve.



AIR FRYING **CHART**

For how to air fry more of your favorite foods, please see the Air Frying Chart starting on p. 10 of your User Guide.

Food Item	Amount/Prep	Toss with oil?	Time (min)	Temp (°F)	Shake/Flip
Bacon	3 slices, halved crosswise	No	10	400	No, but check bacon isn't touching
Shrimp	14 oz, peeled	Yes	5-6	400	Shake once
Chicken nuggets	16 pieces	No	10	400	Gently flip once
Fish sticks	15 pieces	No	8-9	400	Gently flip once
French fries (thin)	1 lb	Yes	17-19	400	Shake every 5 minutes
Pork chops (bone-in)	2 8-oz chops, seasoned as desired	No	15-18	400	Flip once
Broccoli	9 oz, cut into florets	Yes	7-9	375	Shake once

CLEANING AND **MAINTENANCE**

1. Unplug the unit and allow to cool completely.
2. Wash the basket and rack with warm, soapy water, rinse, and dry well with a towel for best results. Basket and rack are also top-rack dishwasher-safe.
3. Wipe down the outside and the inside of the unit with a damp cloth as needed. Do not put the unit in the dishwasher or submerge in water or any other liquid.
4. Do not use abrasive cleansers on the basket, rack, exterior, or interior. Doing so could damage the finishes.