

WARRANTY

Koolatron Corporation warrants that this product will be free from defects in materials or workmanship under normal household use for a period of 1 year from the date of retail purchase. During this time, defective products will be repaired or replaced at the discretion of the retailer and/or Koolatron Corporation.

This warranty covers normal household usage and does not cover damage which occurs in shipment or results from accident, misuse or abuse, unauthorized repair or alteration, improper maintenance, commercial use, or use with a voltage converter or aftermarket accessories. A Koolatron Master Service Centre must perform all warranty work.

WARRANTY AND SERVICE PROCEDURE

Keep your original, dated, sales receipt with this manual. If this product proves to be defective within the warranty period, please contact Koolatron Corporation at 1-800-265-8456 (North America) or email service@koolatron.com for assistance.

Register online at www.koolatron.com and add another 6 months of warranty protection.

TOTAL Chef

5-quart Air Fryer



www.koolatron.com

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All specification are subject to change without notice.

Made in China

H1S381

5/2023 - v1

TCAF05
User Manual

Please Read These Instructions Carefully Before Use!

IMPORTANT SAFEGUARDS

Please read this manual carefully before any use of the appliance as dangers may occur with incorrect operation. When using your Total Chef Digital Air Fryer, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE

2. Before using the appliance for the first time, remove any packaging material, promotional labels, and stickers. Safely dispose of plastic bags or small pieces that could present a suffocation or choking hazard to young children.

3. **PLACEMENT:** To protect against fire, injury, electrical shock, or property damage, observe the following safeguards:

a. Always place the appliance on a heat-resistant surface or place heat-resistant material (ie. protective pad or ceramic tiles) under it during use;

b. Do not place the appliance on or near combustible materials such as a tablecloth or curtain;

c. Do not place the appliance against a wall or against other appliances. Leave at least 10 cm (4 in) free space around the back, sides, and above the appliance;

d. Do not place anything on top of the appliance;

e. Always ensure the appliance is placed on a horizontal, even and stable surface;

f. Do not place the appliance near the edge of a counter or table; on a wet surface; on a metal surface such as a sink drain board; or on a hot surface such as a stovetop or cooking pot;

g. Do not use on or near explosive and/or flammable substances such as gas or electrical burners or inside a heated oven;

4. Before using, check that the voltage of the wall outlet corresponds to the one shown on the rating plate. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance. Do not attempt to use the appliance with a voltage converter.

5. Do not connect the appliance to an external timer switch.

6. Fully unwind cord before use. Do not let the cord become knotted, hang over the edge of a counter or table, or contact hot surfaces, such as a stovetop or cooking pot.

7. Do not attempt to operate the appliance if there is damage to the plug, main cord, or any other parts, after it has malfunctioned or been dropped or damaged in any way, or if it is not operating properly. Take the appliance to the nearest authorized service facility for examination and repair. Do not go to any unauthorized person to replace or fix damages to the appliance.

8. Always unplug the appliance from the power source when not in use and before cleaning. To unplug, grasp plug and pull it from the electrical outlet; never unplug it by pulling on the power cord.

9. This appliance is recommended for indoor household use only. Do not operate in moving vehicles or boats and do not operate outdoors. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. The warranty is invalid if the appliance is used for professional or semi-professional purposes, or is not used according to instructions.

10. Keep the appliance and its power cord out of reach of children.

IMPORTANT SAFEGUARDS (cont.)

11. This appliance is not intended for use by persons, including children, with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, without supervision and instruction by a person responsible for their safety. Children should be supervised to ensure they do not play with the appliance.

12. Ensure the appliance is properly assembled before connecting to a power outlet and operating.

13. Do not leave the appliance unattended while in use.

14. To protect against electrical shock, do not immerse the appliance in water or rinse it under the tap as it consists of numerous electrical and heating components.

15. To prevent electric shock or short-circuit, do not allow any liquid to enter the machine.

16. Keep all ingredients to be fried in the basket to prevent them from coming into contact with heating elements.

17. Do not cover the air intake or air outlet when the appliance is working.

18. Do not fill the pan with oil as this may cause a fire hazard.

19. Do not touch the inside of the appliance while it is operating.

20. During hot air frying, hot steam is released through the air outlet openings. Keep all parts of your body at a safe distance from the steam and from the air outlet openings.

21. Be very careful of hot steam and air when you remove the basket from the appliance.

22. Any accessible surfaces may become hot during use.

23. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the basket from the appliance.

24. The appliance needs approximately 30 minutes to cool down before handling or cleaning safely

25. Do not attempt to operate the appliance by any method other than as described in this manual. Aftermarket attachments or accessories not recommended by Total Chef will void your warranty and may cause fire, electrical shock, or injury.

26. For any maintenance other than cleaning, call or email Koolatron Customer Assistance.

ELECTROMAGNETIC FIELDS (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, there is no harm for the human body based on available scientific evidence.

ENVIRONMENT

Do not throw the appliance out with normal household waste; bring it to an appropriate collection / recycling site for disposal

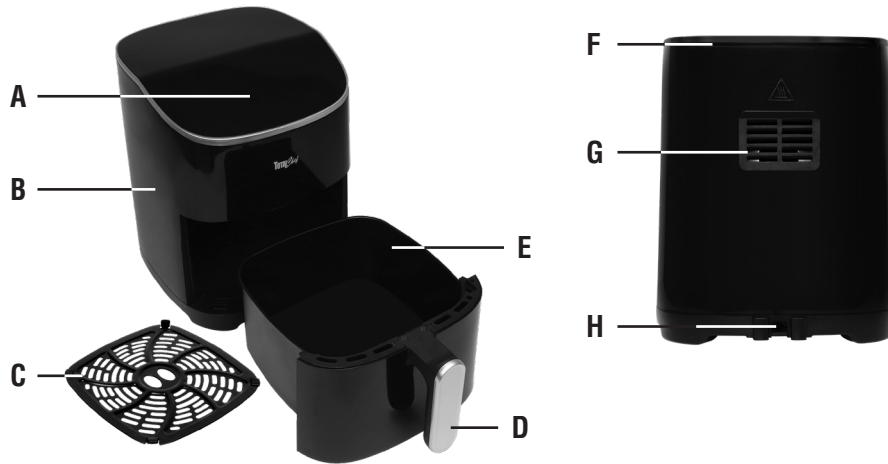
SAVE THESE INSTRUCTIONS



WARNING! This product contains chemicals known to the State of California to cause cancer, and birth defects or other reproductive harm.
www.P65Warnings.ca.gov

PARTS AND FEATURES

- | | |
|------------------|---------------|
| A. Control panel | E. Basket |
| B. Housing | F. Air intake |
| C. Grill plate | G. Air outlet |
| D. Basket handle | H. Power cord |



CONTROL PANEL

- | | |
|------------------------------------|-----------------------------------|
| 1. Cooking mode | 5. Decrease temperature (MIN 80F) |
| 2. Increase time (MAX 30 minutes) | 6. Power on/off |
| 3. Decrease time (MIN 1 minute) | 7. Menu |
| 4. Increase temperature (MAX 400F) | 8. LED display |



BEFORE FIRST USE

Read these instructions thoroughly and save for future reference.

1. Remove all packaging materials and stickers or labels.
2. Slide out the basket and pan, place on a flat surface, push forward the button cover, and separate the basket from the pan by touching down the basket release button.
3. Clean the basket and pan with hot water, mild dishwashing liquid and a non-abrasive sponge. These parts can also be cleaned in the dishwasher.
4. Wipe inside and outside of the appliance with a slightly damp cloth.
5. Place the basket back in the pan and slide the pan into the unit.

USING YOUR AIR FRYER

1. Place the appliance on a stable, horizontal, heat-resistant surface. Place the basket in the pan and slide the pan into the unit.
2. Plug the power cord into a grounded wall socket. The air fryer will beep twice and all controls will flash once and turn off except for the POWER button. The unit is now in stand-by mode.
3. Determine the required cooking temperature and time for the ingredients (see COOKING TIPS). For best results, preheat the appliance with no food in the basket at 360°F (180°C) for 3 minutes or add 3 minutes to the cooking time.
4. Using the handle, carefully pull out the basket and place it on a heat-resistant surface.









CAUTION! The inside of the air fryer and the surfaces of the basket and grill plate get extremely hot during cooking. To avoid injury, always hold the basket by the handle and avoid contact with the hot surfaces. Never operate the air fryer without the basket in place.

5. Place the ingredients in the basket. Do not overfill the basket, as this will affect the quality of the food. Do not add oil or fat as the appliance works with hot air.
6. Slide the basket all the way back into the air fryer. The air fryer will beep twice and all controls will flash once and turn off except for the POWER button. The unit is now in stand-by mode. If the air fryer does not beep, it means the basket is not placed correctly and the unit will not start.

7. Touch the POWER button to activate the control panel.
8. Set the desired cooking time and temperature using the manual controls or by choosing from the 8 pre-set cooking modes.
9. **MANUAL SETTING:** Adjust the cooking time from 1-30 minutes by touching the + and - buttons to increase or decrease by 1 minute. Adjust the temperature by touching the + and - buttons to increase or decrease by 10°F from 80°F (25°C) to 400°F (200°C).
10. **PRE-SET COOKING FUNCTIONS:** Touch the MENU button repeatedly to cycle through the pre-set cooking functions. Use the + and - buttons to adjust the programmed times and temperatures if desired.

NOTE - These settings are approximate. Cooking times and temperatures will be affected by the origin, size, and shape of your ingredients. Always check at the end of the cooking time to make sure your food is cooked to your satisfaction.

USING YOUR AIR FRYER (cont.)

SYMBOL	PROGRAM	TEMPERATURE	TIME
	Fries	200°C / 400°F	15 minutes
	Ribs	180°C / 360°F	25 minutes
	Seafood	160°C / 320°F	20 minutes
	Bake	160°C / 320°F	30 minutes
	Chicken	200°C / 400°F	20 minutes
	Beef & Pork	180°C / 360°F	20 minutes
	Fish	160°C / 320°F	20 minutes
	Reheat	60°C / 140°F	12 minutes

11. Touch POWER to start cooking. The cooking time and POWER button will stay lit up while the timer counts down and the “heating-up” light will turn on and off from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.

12. Some ingredients and recipes require shaking halfway through the cooking time to ensure even cooking and avoid charring of some ingredients. To do so, pull the basket out by the handle and gently toss the ingredients, being very careful to avoid hot crumbs or drops of liquid bouncing out. Replace the basket in the air fryer to resume cooking.

TIP - You can set the timer for half the preparation time so the beep will remind you to shake the ingredients. If you do so, remember to set the timer again for the remaining cooking time.

13. When the set cooking time has elapsed, the appliance will beep five times and enter standby mode.

14. Pull the basket out and check if the ingredients are cooked to your satisfaction. If not, set the timer for a few more minutes and then check again.

15. When your food is ready, carefully empty the basket into a bowl or onto a plate. Lift large or fragile ingredients out of the basket using a pair of tongs. Do not tip the basket upside down as this could cause the hot grill plate to fall out or spill accumulated oil and cooking liquids to spill.

16. Once the basket is emptied, the air fryer is ready to prepare the next batch of ingredients.

NOTE - You manually switch off the appliance by touching the POWER button at any time during the cooking process. The fan will keep running for about 15 seconds and then turn off and the air fryer will beep five times and enter standby mode.

IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE

GETTING THE MOST OUT OF YOUR AIR FRYER

- This type of heating technology reheats the air inside the appliance instantly, so pulling the pan briefly out of the appliance to toss ingredients during the cooking process barely disturbs the process.

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients. Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried 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.

- Most snacks that can be prepared in an oven can also be prepared in the air fryer.

- Do not prepare extremely greasy ingredients such as sausages in the air fryer.

- When making homemade fries, for best results soak the cut fries in water for 30 minutes to remove excess starch, dry on kitchen paper and toss in 1/2 tablespoon of olive oil until the fries are coated. For crispy fries, do not make more than 1.1 lbs (500 gm) at a time.

- Use pre-made dough/puff pastry to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.

- To bake a cake or quiche, or when frying fragile or filled ingredients, place a baking tin or oven dish in the fryer basket.

CLEANING AND MAINTENANCE

Clean your air fryer after every use. Always unplug the appliance from the power source before cleaning.

1. Allow the appliance to cool down completely for at least 30 minutes before cleaning.

2. Wipe outside of the cooled air fryer with a clean, damp cloth. Do not immerse the housing, power cord, or electrical plug in any liquid. Do not use abrasive cleansers or scouring pads.

3. Clean the basket and grill plate with hot water, dish soap, and a non-abrasive sponge or cloth. Do not use metal kitchen utensils or abrasive cleansers or scouring pads as this could damage the non-stick coating. The basket and grill plate can also be washed in the dishwasher.

TIP - If food is stuck to the grill plate or the bottom of the basket, fill the basket with hot water and dish soap and soak for about 10 minutes.

4. If required, lightly brush the heating element to remove any food residue.

5. Make sure all parts are clean and dry before storing or using it again.

6. Store the air fryer in a safe, cool, dry place. Do not place heavy objects on top of the air fryer during storage as this may damage the appliance.

COOKING TIPS

Ingredients	Amount (oz)	Cooking time minutes	Temp. °F	Toss needed	Extra
FRIES & POTATOES					
Frozen french fries	10~25	9~16	390	✓	
Frozen chunky fries or potato wedges	10~25	11~20	390	✓	
Home-made french fries	10~28	10~16	390	✓	Add 1/2 tbsp of oil
Home-made potato wedges	10~28	18~22	350	✓	Add 1/2 tbsp of oil
Home-potato bites (cubes) or scalloped potatoes	10~26	12~18	350	✓	Add 1/2 tbsp of oil
Hash brown	9	15~18	350	✓	
FRESH MEAT & POULTRY					
Steak / beef cubes	3.5~18	8~12	350		
Lamb / pork chops	3.5~18	10~14	350		
Mince patties / meat balls	3.5~18	7~14	350		
Chickenwings / drumsticks / thigh / breast	3.5~18	10~22	350		
Chicken thigh	3.5~18	10~15	350		
FISH					
Fish (fresh)	3.5~18	8~11	350		Pour 1 cup of water in the pan and coat the fish with oil for steamed fish
SNACKS					
Spring rolls	3.5~14	8~10	390	✓	Use oven-ready
Frozen chicken nuggets	3.5~14	6~10	390	✓	Use oven-ready
Frozen fish fingers	3.5~14	6~10	390		Use oven-ready
Frozen breaded cheese snacks	3.5~14	8~10	350		Use oven-ready
croquettes	3.5~14	10~15	390		
Sausage roll	3.5~18	13~15	390		
BAKING					
cake	10	20~25	320		Use baking tin
quiche	14	20~25	350		Use baking tin/oven dish
muffins	10	15~18	390		Use baking
tin/ramekin					
Tarts/souffle	14	12~15	320		Use baking tin/ramekin
Pizza	3.5~18	15~25	340		Use pizza pan

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	Solution
The fryer doesn't work.	- The appliance is not plugged in.	Plug in to a grounded power outlet.
The food is not done.	- The amount of food is too large. - The set temperature is too low. - The preparation time is too short.	- Place smaller batches of ingredients in the basket. Smaller batches are cooked more evenly. - Set the temperature control to the required temperature setting (see COOKING TIPS). - Set the timer to the required preparation time (see COOKING TIPS).
The ingredients are fried unevenly.	- Certain types of foods need to be tossed halfway during the cooking process.	- Ingredients that lie on top of or across each other (e.g. fries) need to be tossed halfway during the cooking process.
Snacks are not crispy.	The type of snacks used are meant to be prepared in a traditional deep fryer.	- Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
Can't slide the pan into the appliance properly.	- The basket is too full. - The basket is not placed in the pan properly.	- Do not fill the ingredients over the "MAX" mark in the basket. - Push the basket down into the pan until you hear a click.
White smoke comes out from the appliance.	- The food prepared is greasy. - The pan still contains grease residues from previous use.	- When greasy ingredients are cooked, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result. - 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 fryer.	- Did not use the right potato type. - The potatoes were not properly rinsed.	- Use fresh potatoes and make sure that they stay firm during cooking. - Rinse the potato fries well to remove excess starch.
Fresh fries are not crispy.	- The crispiness of the fries depends on the amount of oil and water in the fries.	- Make sure you dry the potatoes well before you add the oil. - Cut the potato fries smaller for a crispier result. - Add slightly more oil for a crisper result.

RECIPES

Tex-Mex Hash Browns

1 lb potatoes, peeled and cubed; 1 tbsp olive oil; 1 red bell pepper, seeded, cut in 1" pieces; 1 small onion, cut in 1" pieces; 1 jalapeno pepper, seeded, cut in 1" rings
seasoning mix: 1/2 tsp olive oil; 1/2 tsp taco seasoning mix; 1/2 tsp ground cumin; salt & ground black pepper to taste

- Soak potatoes in cool water for 30 minutes.
- Preheat the Air Fryer to 320°F.
- Drain the potatoes, dry them with a clean towel, and transfer to a large bowl.
- Drizzle 1 tbsp olive oil over the potatoes and toss to coat.
- Add them to the preheated air fryer basket. Set the timer for 18 minutes.
- Put bell pepper, onion, and jalapeno in the bowl previously used for the potatoes.
- Sprinkle in 1/2 teaspoon olive oil, taco seasoning, ground cumin, salt and pepper. Toss to coat.
- Transfer potatoes from the air fryer to the bowl with the vegetable mixture.
- Return the empty basket to the air fryer and raise the temperature to 360°F.
- Quickly toss the contents of the bowl to mix the potatoes evenly with the vegetables and seasoning.
- Transfer mixture into the basket.
- Cook for 6 minutes, shake the basket, and continue cooking until potatoes are browned and crispy, about 5 minutes more. Serve immediately.

Zucchini Chips

1 cup bread crumbs, 3/4 cup grated cheese, 1 medium zucchini, sliced, 1 egg, beaten, cooking spray

- Preheat Air Fryer to 350°F.
- Combine bread crumbs and grated cheese on a plate.
- Dip zucchini slice in egg, then coat with the bread crumbs & cheese mixture.
- Place them on a cooking rack and lightly spray with cooking spray.
- Place the slices in the bottom of the Air Fryer basket without overlapping.
- Cook for 8 minutes, flip with tongs, cook for 4 more minutes.
- Remove and repeat with the remaining slices.

Italian Meatballs

2 tbsp olive oil; 1 medium shallot, minced; 3 cloves garlic, minced; 1/4 cup bread crumbs; 2 tbsp milk; 1 lb lean ground beef; 1 large egg, lightly beaten; 1/4 cup finely chopped fresh flat-leaf parsley; 1 tbsp chopped rosemary; 1 tbsp chopped thyme; 1 tbsp Dijon mustard; 1/2 tsp salt

- Preheat air-fryer to 400°F. Heat oil in a medium nonstick pan over medium-high heat. Add shallot and cook until softened, 1 to 2 minutes. Add garlic and cook just until fragrant, 1 minute. Remove from heat.
- In a large bowl, combine bread crumbs and milk. Let stand 5 minutes.
- Add cooked shallot and garlic to bread crumbs mixture, along with beef, egg, parsley, rosemary, thyme, mustard, salt and mix well.
- Shape mixture into 1.5" balls, place them in a single-layer in the air-fryer basket. Cook at 400°F until lightly browned and cooked-through, approx. 10 minutes. Remove and keep warm. Repeat with remaining meatballs.
- Serve warm meatballs as an appetizer or over pasta, rice, or spiralized zoodles for a main dish.

MY RECIPES