



USER MANUAL
SMART AIR FRYER
TC-010-001

Thank you for choosing our product!

Congratulations on the purchase of our Smart Air Fryer. It has been designed to help you quickly prepare and cook delicious meals.

To make sure you get the most out of this air fryer, we recommend you read all the instructions, including the safety warnings, before using the product. For your own safety, please only use the product as described in this manual.

Keep the manual in a safe place so you can easily refer to it and pass it on to any future owners of the product.



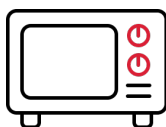
For us at TEAM CUISINE, good food means real enjoyment. With our kitchen products, you will feel like a professional chef right in your own kitchen. We focus on quality, design, and functionality to make cooking delicious food an easy task. Be inspired as you browse through our products and recipes and let your inner chef come to life.

OUR SMART KITCHEN PRODUCTS HAVE:



GLOBAL NETWORK

Our products are available on our worldwide website



PRODUCT VARIETY

With our range of smart and speciality appliance



GUIDED RECIPES

We have guided recipes that go with each appliance to help give you inspiration for every meal



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1. Package Contents

- 1 x Smart Air Fryer
- 1 x Pot
- 1 x Basket
- 1 x Instruction Manual
- 1 x Quick Start Guide

2. Technical Specifications

Models	TC-010-001
Main Voltage:	AC 220-240 V~ 50 / 60 Hz
Power Rating:	1450 W
Temperature Control Range:	65-200 °C or 130-400 °F
Time Range:	1 – 60 minutes
Timer:	Up to 24 hours
Capacity:	Single pot 5.5L / 5.8QT Basket 4L / 4.2QT
Dimensions:	278 x 357 x 335 mm

3. Safety Guide

3.1 For Your Safety

Safety is an essential part of every Air Fryer. However, the product safety of the Air Fryer can only be ensured if this chapter and the warning notices in the following chapters are followed.

Do not attempt to operate the appliance without reading and understanding the instruction manual to ensure all safety measures and features are in place and operating correctly. Failure to follow the instructions in this instruction manual may result in personal injury and / or property damage.

3.2 Signal Words

Be aware of the signal words **WARNING** and **NOTE** as they relate to safety notes. These are the signal words for the respective safety notes:

WARNING ⚠

Indicates a hazardous situation which, if not avoided, could result in death or serious injury.

NOTE: Used to address best practices to avoid damage to your appliance, its accessories and potential injury.

3.3 Hazards and safety instructions

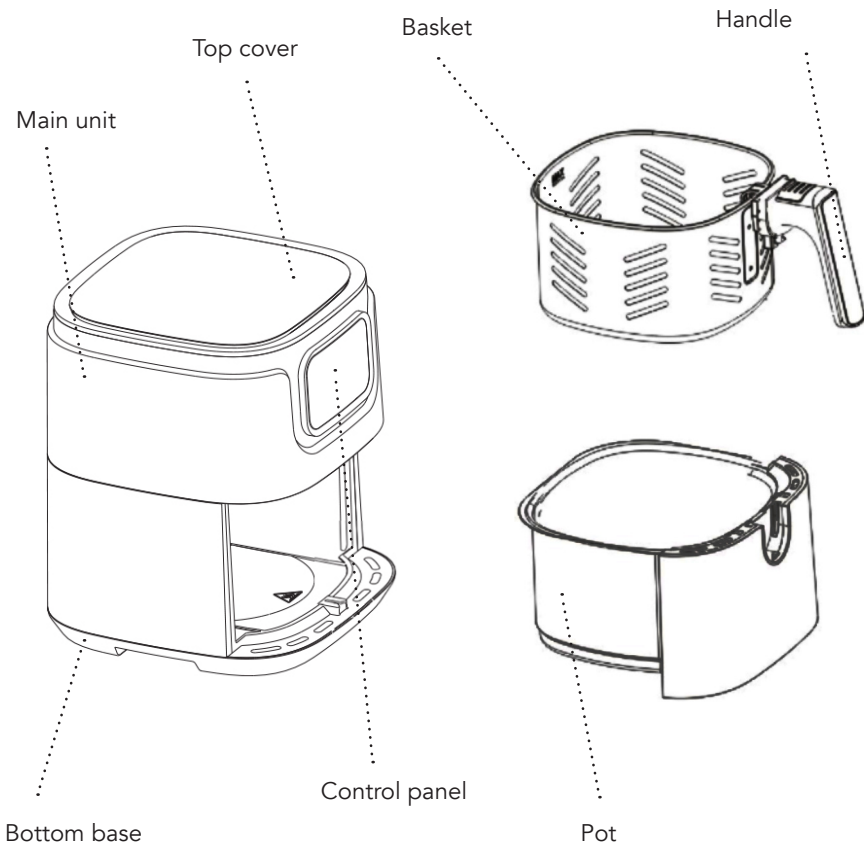
- This appliance is intended for household use only. Do not use this appliance for commercial purposes. Do not use the appliance outdoors or for anything other than its intended use. Failure to do so may result in injury, property damage and invalidate the warranty.
- This appliance is not to be used by children or by persons with reduced physical, sensory or mental abilities, or lack of experience or knowledge. Close supervision is necessary when any appliance is used near children or these individuals. Children should not play with the appliance. Cleaning, maintenance or connecting the appliance to the power supply should not be made by children.
- **WARNING** ⚠ Keep the appliance and the power cord out of the reach of children and pets.
- Always place the appliance on a dry, stable, non-combustible, level surface. Do not place the appliance on a wooden table. To prevent potential damage to the surface, place an appropriate protective hot pad underneath the appliance.
- **WARNING** Do not use or place the appliance on or near:
 - towels, paper, curtains or other flammable materials.
 - heat sources such as stoves, gas or electric burners, or ovens.
 - naked flames such as a candle.
 - water sources such as taps or sinks, or an area where water splashes.
- Do not block the vents. Use the appliance only in a well-ventilated area and allow 6 inches / 15 cm of space on all sides of the appliance.
- **WARNING** ⚠ Ensure that the voltage of the appliance is compatible with the voltage in your home in order to avoid fire, injury, or damage. The plug of the appliance must be inserted into a suitable socket, which has been installed and earthed in accordance with local regulations and requirements. **DO NOT DEFEAT THE SAFETY PURPOSE OF THE GROUNDED PLUG.** It is normal for the plug to get warm while the appliance is being used. However, a loose fit between the plug and the outlet may cause overheating. If this occurs, try inserting the plug into a different electrical socket. If you have any queries on the plug or socket setup, contact a qualified electrician.
- When plugging the power cord into the wall socket, never force the plug to fit.

- **WARNING** ⚠ To avoid an electrical shock, do not touch the plug with wet hands or when you are standing in water. Do not immerse the air fryer housing, power cord, or plug, in water or any other liquid. Do not rinse the appliance under a tap.
- **WARNING** ⚠ For safety purposes, this appliance comes with a short power cord to prevent hazards from tripping or becoming entangled with the power cord.
- **WARNING** ⚠ Do not use the appliance with below-counter power sockets, an adapter or extension cord. Do not allow the power cord to hang over the edge of a counter or table or touch hot surfaces or naked flames.
- Regularly check the appliance and the power cord for damage. Do not use the appliance, power cord or plug if they have been damaged, dropped or malfunctioning. If the appliance, power cord or plug have been damaged, they must be replaced by the manufacturer, a service technician, or a similarly qualified person in order to avoid hazards. Do not attempt to modify this appliance in any way.
- Before use, carefully inspect the appliance and its parts for damage. Do not use the appliance if any damage is present.
- Always unplug the appliance from the wall socket when not in use, as well as before adding or removing parts or accessories, and before cleaning. When unplugging the appliance, gently pull the plug not the power cord out of the wall socket.
- Before cleaning or storing, be sure that the appliance has cooled completely.
- **WARNING** ⚠ Only use parts that are authorized by the manufacturer in order to avoid injury or damage.
- Do not use aluminum foil in the air fryer unless directed. If you are using aluminum foil, fit it tightly and make sure it is not touching the heating elements as this can cause overheating and risk of fire.
- Only use baking paper with food on top. If the baking paper touches the heating elements, there is a risk of fire.
- **WARNING** ⚠ Some of the appliance's parts will become hot during operation and for some time after use. Do not touch hot surfaces. Only touch handles, knobs and buttons.
- Do not move the appliance when it is in use.
- To avoid damaging or scratching the trays, use only wooden or heat-resistant plastic utensils ever leave the appliance unattended while in use.
- Do not use the air fryer's accessories in any other kitchen appliance such as a microwave or oven.
- If the LED display on the control panel shows an error code, unplug the appliance and refer to the "Error codes on the screen" section.
- To fully turn off the appliance, remove the plug from the power source.
- Do not attempt to repair, replace or modify the appliance and its safety mechanisms as this may cause electric shock, fire or injury, and will void the warranty. There are no user serviceable parts.
- Never connect this appliance to an external timer switch or separate remote-control system.
- Before and after use, follow the cleaning and maintenance guidelines in this manual. Always make sure the appliance has cooled.
- Use extreme caution when removing cooking pot that contains hot fat or oil as well as when disposing of hot oil or fat with a fire blanket. Wait for the smoke to clear before opening the air fryer basket.

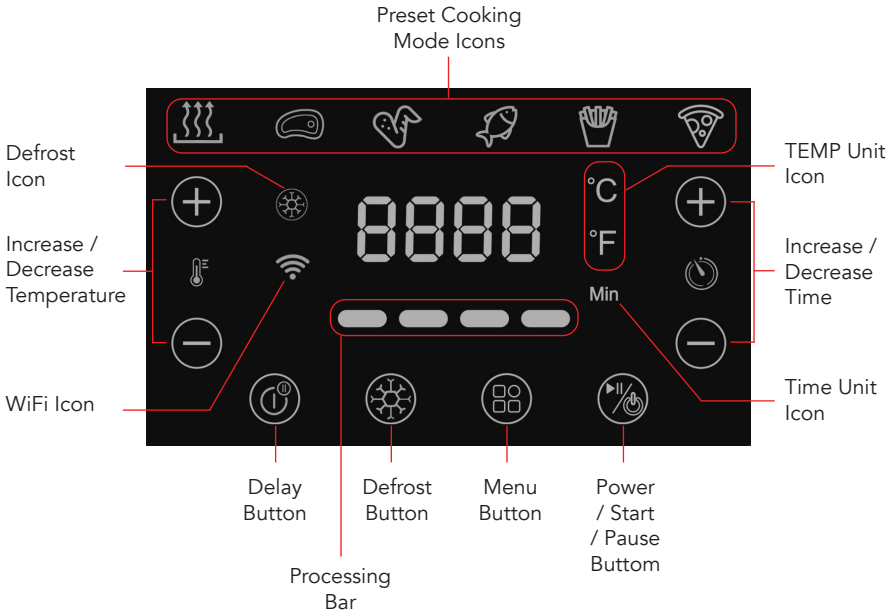
- If dark smoke or flames come from the air fryer, immediately turn it off at the wall socket. Do not open the air fryer basket or use water to put out flames. Cover the appliance with a fire blanket. Wait for the smoke to clear before opening the air fryer basket.
- Do not store anything on top of the air fryer when it is in use.
- Store the appliance in a location that is cool and dry. Do not store any parts in the air fryer other than the recommended accessories.

4. Getting to know your Smart Air Fryer

4.1 Parts & Accessories



4.2 Screen display & Functions



Power / Start / Pause Button

Press and hold the button for 3 seconds to turn ON / OFF the air fryer. After turned on the air fryer, you can press the button to Start or Pause cooking process.

Menu Button

Press to select the corresponding cooking modes*.

Defrost Button

Press to select the Defrost function*.

**Note: Refer to the table on Mode setting page for default parameters of each mode.*

Delay Button

Short press to select the delay start function and it allows you to delay cooking for up to 24 hours.

TIME setting button

Press + to increase and press - to decrease the cooking time.

TEMP setting button

Press + to increase and press - to decrease the cooking temperature.

5. Before first use

Read all the warning labels on the packaging and all safety instructions. Prior to the first use, follow all the steps in this section to unpack, clean, assemble and do a test run.

NOTE: When in operation for the first time, some odor, smoke or steam may be generated by the appliance. This is harmless. Please ensure adequate ventilation.

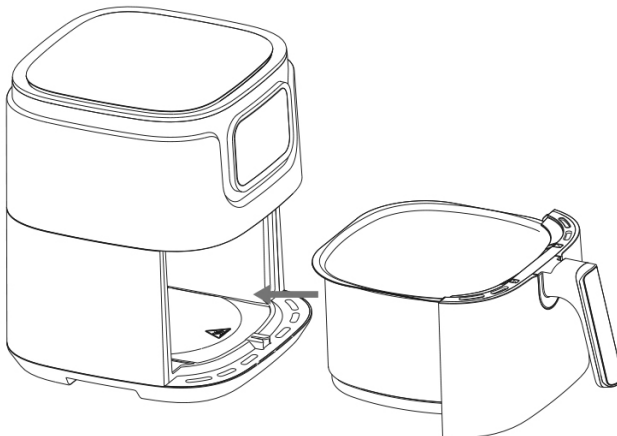
5.1 Unpacking

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pot with hot, soapy water and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist 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.

5.2 Assembly

1. Place the appliance on a stable, horizontal and even surface.
 - Do not place the appliance on non-heat-resistant surface.
2. Place the basket 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.



5.3 Test Run

Perform an initial test run will help you become familiar with your air fryer and remove any residues or odors from the manufacturing process.

1. Make sure there is no food or packaging in the air fryer, pot or basket and plug it in.
2. Press the Power button to turn on the air fryer.
3. Press the Menu button and select Preheat mode. The display will show "200°C/400°F" and "5 Min".
4. Press the Start button to begin. When finish, the air fryer will beep.

6. Operating your Smart Air Fryer

6.1 Team Cuisine Smart App Setup

Note: Due to ongoing updates and improvements. The Team Cuisine Smart app may be slightly different than shown in the manual. In case of any differences, follow the in-app instructions.

1. To download the Team Cuisine Smart app, scan the QR code or search "Team Cuisine Smart" in the Apple App Store® or Google Play Store.



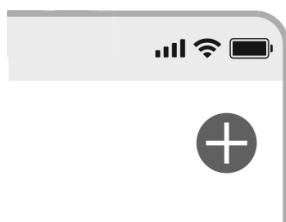
Team Cuisine Smart App
www.team-cuisine.com



2. Turn on the air fryer.
3. Open the Team Cuisine Smart app. If you already have an account, tap Log in. To create a new account, Tap Sign up.
4. Press and hold the Menu button for 3 seconds until you hear a beep and the WiFi indicator begins to blink rapidly.



5. Log in the home page of the Smart App, tap “+” in the top right corner of the screen.
Note:
 - Ensure the WiFi and Bluetooth of your mobile device are enabled.
 - Ensure that the signal of the network environment where the device is located is strong and stable.



6. Select the Auto Scan tab. It will automatically detect the Air Fryer and then tap next.
7. Select the same WiFi network of your mobile device and enter the password and tap next.
8. The Air Fryer and the app will now begin the pairing process.
9. After successfully configuring the device, tap done to finish the pairing.

Pair with “Add Manually”

Alternatively, the Air Fryer can be paired using the Add Manually option on the app. Tap the “+” button on the top right corner and select the Add Manually tab. Find and select the Air Fryer and then follow the instructions on the screen.

Note:

- Always select 2.4GHz WiFi network when there is an option.

6.2 Preheating

Preheating is recommended before placing food into the air fryer unless your air fryer is already hot. Food may not cook thoroughly without preheating.

1. Connect the mains plug into an earthed wall socket. Press the Power button to turn on the air fryer.
2. Press the Menu button to select Preheat mode. The display will show “200°C/400°F” and “5 Min”.
3. Optionally, press temperature + or - buttons to change the temperature. The time will adjust automatically.
4. Press the Start button to begin. When finish, the air fryer will beep.

6.3 Air Frying

1. Press the Power button to turn on the air fryer.
2. Carefully pull the pot out from the air fryer.
3. Put the ingredients in the basket.
4. Slide the pot back into the air fryer.

Caution: Never use the pot without the basket in it

Do not touch the pot during and sometime after use, as it gets very hot. Only hold the pot by the handle.

5. Determine the required preparation time for the ingredient (see section 'Mode Setting' in this chapter).
6. Some ingredients require shaking halfway through the preparation time (see section "Mode Setting" in this chapter). To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the air fryer

Caution: Do not press the button of handle during shaking.

- **Tip:** To reduce the weight, you can remove the basket from the pot and shake the basket only. To do so, pull the pot out of the appliance, place it on a heat-resistant surface and press the button of handle. and lift the basket out of the pot
 - **Tip:** You can adjust temperature or time according to your taste during use. Your settings will be kept for about 10 mins after you pull the pot out of the body.
7. If you pull out the basket, the air fryer will pause cooking automatically. When you return the basket, the air fryer will automatically resume cooking based on your previous settings.

Note: If the air fryer has no active cooking programs, it will clear all settings and turn off after 5 minutes of inactivity.

8. Check if the ingredients are ready.
If the ingredients are not ready yet, simply slide the 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 air fryer and place it on trial framework, and press the basket release button and lift the basket out of the pan.
Do not turn the basket upside down with the pot still attached to it, as any excess oil that has collected on the bottom of the pot will leak onto the ingredients. The pot and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pot.
10. Empty the basket into a bowl or onto a plate.
11. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

6.4 More Functions

Switching Temperature Units

- Press and hold the delay button for 3 seconds.
- The temperature unit can be switched the temperature between Fahrenheit to Celsius.
- The last setting will be memorized setting even power off.

Delay Setting

The delay start function allows you to delay the start of the cooking for up to 24 hours.

1. Choose your desired cooking mode or set cooking program manually.
2. Press the Delay button and screen begins to blink rapidly.
3. Press Time + or – button to increase or decrease the delay starting time.
4. Once finished setting, press start button and the timer will count down automatically.
5. When delay time is elapsed, cooking will start.

Note: Press the Delay button again to cancel delay setting.

Caution: Do not allow perishables such as meat, poultry, fish or dairy products to sit at room temperature for more than 2 hours or more than 1 hour in high room temperatures.

7. Mode Setting

7.1 Team Cuisine Smart App Setup

Note: Due to ongoing updates and improvements. The Team Cuisine Smart app may be slightly different than shown in the manual. In case of any differences, follow the in-app instructions.

1. Press the Menu button to select the cooking mode. The air fryer will automatically change to the cooking mode's default settings.
2. You can change a cooking time and temperature by pressing + or - buttons to increase or decrease the temperature/time. To return to a cooking mode's default settings, press the cooking mode's button again.

Note: Press and hold the + or - buttons to rapidly increase or decrease the time or temperature.

3. Press the Start button to begin. When finish, the air fryer will beep.








This 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 cannot guarantee the best setting for your ingredients. Because the Rapid Air technology instantly reheats the air inside the appliance instantly. Pull the 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 air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.

- Snacks that can be prepared in an oven can also be prepared in the 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 air fryer basket 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 air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Mode	Icon	Default Temperature		Temperature Range		Default Time	Time Range
		°C	°F	°C	°F		
		Preheat		200	400		
Meat		180	360	80-200	160-400	18 mins	1-60 mins
Wings		190	380	80-200	160-400	25 mins	1-60 mins
Fish		200	400	80-200	160-400	20 mins	1-60 mins
Fries		200	400	80-200	160-400	15 mins	1-60 mins (Shake)
Pizza		200	400	80-200	160-400	10 mins	1-60 mins
Defrost		65	130	65-80	130-160	20 mins	1-60 mins

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

8. Cleaning

Clean the appliance after every use.

Do not use metal kitchen utensils or abrasive cleaning materials to clean the pot and the non-stick coating basket, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
Note: Remove the pot to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pot and basket with hot, soapy water with a non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt.
Tip: If dirt is stuck to the basket or the bottom of the pot, fill the pot with hot, soapy water. Put the basket in the pot and let the pot and the basket 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.

9. Troubleshooting

Problem	Possible	Solution
The 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 basket is too big.	Put smaller batches of ingredients in the basket. 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.

Problem	Possible	Solution
I cannot slide the pot into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pot correctly.	Push the basket 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.

10. Error code on the screen

Error	Potential	Solution
E1	There is an open circuit in the temperature monitor.	Discontinue use and unplug the appliance. Contact customer service.
E2	There is a short circuit in the temperature monitor.	

11. Disposal



This product is subject to the provisions of European Directive 2012/19/ EC. The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products identified with this symbol may not be discarded with normal household waste but must be taken to a collection point for recycling electric and electronic appliances.



This recycling symbol marks e.g. an object or parts of the material as valuable for recycling. Recycling helps to reduce the consumption of raw materials and protect the environment.

Packaging

When disposing of the packaging, make sure you comply with the environmental regulations applicable in your country.



www.team-cuisine.com

TC_TC-010-001_IM_V1

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