



# **TOSHIBA**

Toshiba AF-52CS1TRHK(H) User Manual



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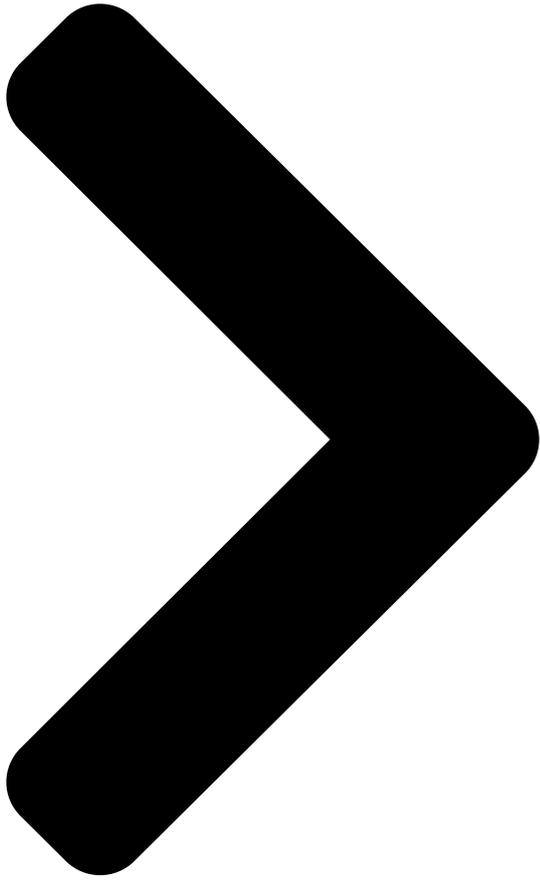
Troubleshooting

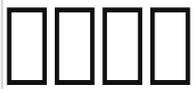
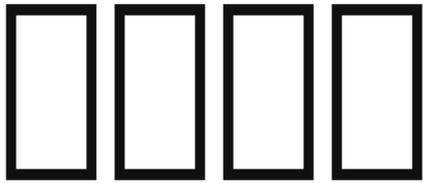
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[Page 18](#) 製品の安全に関する注意事項を必ずよく読んでください。また、製品の安全に関する注意事項を必ずよく読んでください。また、製品の安全に関する注意事項を必ずよく読んでください。\* 製品の安全に関する注意事項を必ずよく読んでください。...

[Page 19: 電源](#)

製品の電源は、必ず電源プラグを電源コンセントにしっかりと差し込み、電源スイッチをONにしてください。また、製品の電源は、必ず電源プラグを電源コンセントにしっかりと差し込み、電源スイッチをONにしてください。また、製品の電源は、必ず電源プラグを電源コンセントにしっかりと差し込み、電源スイッチをONにしてください。E0モード、E1モード、E2モードの電源スイッチをONにしてください。...

[Page 20: 温度設定](#)

製品の温度設定は、必ず電源スイッチをONにした後、温度設定ボタンを押して設定してください。また、製品の温度設定は、必ず電源スイッチをONにした後、温度設定ボタンを押して設定してください。また、製品の温度設定は、必ず電源スイッチをONにした後、温度設定ボタンを押して設定してください。E1モード、E2モードの温度設定は、必ず電源スイッチをONにした後、温度設定ボタンを押して設定してください。200°C、10分間の温度設定は、必ず電源スイッチをONにした後、温度設定ボタンを押して設定してください。...

[Page 21: 電源](#)

製品の電源は、必ず電源プラグを電源コンセントにしっかりと差し込み、電源スイッチをONにしてください。また、製品の電源は、必ず電源プラグを電源コンセントにしっかりと差し込み、電源スイッチをONにしてください。また、製品の電源は、必ず電源プラグを電源コンセントにしっかりと差し込み、電源スイッチをONにしてください。MENU-IQ機能は、必ず電源スイッチをONにした後、MENU-IQボタンを押して設定してください。1375-1600W、220-240V~ 50-60Hz 3.8 L 4.98 kg W310 x D371 x H320 mm AF-52CS1TRHK(H) \*製品の電源は、必ず電源プラグを電源コンセントにしっかりと差し込み、電源スイッチをONにしてください。5.2...

[Page 22](#) Details Matter...

[Page 23](#) USER MANUAL AIR FRYER AF-52CS1TRHK(H)

[Page 24](#) CATALOGUE ..... SAFETY PRECAUTIONS .....NAME OF PARTS ..... 9 .....CLEANING PRIOR TO USE .....OPERATION PART .....CLEANING PRIOR TO USE .....11 HOW TO USE .....INSTRUCTIONS FOR SAFE USE ..... HOW TO MAKE CUPCAKES .....ADJUST THE COOKING TIME AND TEMPERATURE .....

[Page 25: Tip](#)

Exclusive use for 220-240V AC DO NOT use in electrical outlets other than 220-240V AC. Thank you for your purchase of the Toshiba Toaster Oven (Air Fryer). This appliance is for domestic use only. (Not for use as a commercial product).

[Page 26: Safety Precautions](#)

SAFETY PRECAUTIONS This section explains the content and importance of safety precautions to prevent bodily injury or property damage to users or others. Please read the text with a full understanding of the following and be sure to observe these safety precautions.

[Page 27](#) SAFETY PRECAUTIONS No dismantling, repair or alteration Please have the product repaired or parts replaced at a professional maintenance outlet designated by manufacturer, to avoid improper No dismantling maintenance or improper selection of parts that may cause hidden Dismantling dangers.

[Page 28](#) SAFETY PRECAUTIONS Make sure the mains plug is fully inserted when in use. Always unplug the power cord when the product is not in use or when you are away from home to avoid malfunction or danger. Be careful of tripping over or snagging the power cord in use akage of the power cord.

[Page 29](#) SAFETY PRECAUTIONS Never touch hot parts while in use or just after cooking The body is very hot, especially the metal parts of the air outlet, the fryer barrel, the bottom heating plate and the protective mesh, so be sure not to touch it to avoid burns.

[Page 30](#) SAFETY PRECAUTIONS PLEASE NOTE DO NOT place it in direct sunlight or splashes of

oil Otherwise it may cause distortion or discoloration. When picking up the barrel by the handle or shaking the basket do not press the WITHDRAW button on the handle to prevent the barrel from falling.

### [Page 31: Name Of Parts](#)

NAME OF PARTS ove food residues after each use. Due to variations in the appearance of the product, the pictures below are for reference only and are subject to the physical product. Air vents (top) Air outlet Transportation handle Power cord Control panel Knob Cooking cavity...

### [Page 32: Cleaning Prior To Use](#)

CLEANING PRIOR TO USE Clean the basket and barrel 1 Rinse the basket and barrel with water prior to use. 2 Dry with a clean soft cloth after washing. OPERATION PART When the power is switched on, the buzzer beeps once and enters standby mode. The digital tube is illuminated by half-light showing "----"...

### [Page 33: Cleaning Prior To Use](#)

CLEANING PRIOR TO USE Click on any key or adjust the knob in standby mode to enter the menu selection state; the selected menu blinks while the other menu LEDs are always ON, at which point you can select other menus in turn by adjusting the knob. erature, which can be adjusted by ad operation for 5 seconds.

[Page 34](#) HOW TO USE 2 Press any key or adjust the knob for menu selection. Air Fryer ght to select " → Preheat Air Fry Bake→Dehydrate→Memory→French Fries→Chicken Wings→Fish ", and turn the knob left to reverse the selection. Replace light to Air fry 3 After putting the ingredients into the frying barrel, click on the START key or press the adjusting knob to enter the cooking mode.

### [Page 35: Instructions For Safe Use](#)

HOW TO USE Turn over The buzzer beeps 5 times, the digital tube shows " ", the rest of the LEDs go out and the fan continues to cool the air fryer for some time. INSTRUCTIONS FOR SAFE USE nearby socket, and keep a distance of 30 cm or more around the appliance and not near...

[Page 36](#) INSTRUCTIONS FOR SAFE USE 2 After selecting the frying basket assembly according to the cooking ingredients and preferences, put the ingredients into the barrel and push it into the main unit. The bucket DO NOT stack ingredients too high tal tube, then press the top of the appliance with one hand and pull the barrel out by holding its handle with the other hand, at pad of the same use) on the table and remove the cooked food with the help of auxiliary tools (e.g.

### [Page 37: How To Make Cupcakes](#)

HOW TO MAKE CUPCAKES Eggs Sugar Lemon juice Vegetable oil Low gluten Baking powder powder Ingredients: 5 eggs, 90g sugar, appropriate amount of lemon juice, 30ml vegetable oil, 150g low Method: 1. Separate the egg whites and yolks carefully, mix the egg yolks with the vegetable oil and leave 2.

### [Page 38: Adjust The Cooking Time And Temperature](#)

ADJUST THE COOKING TIME AND TEMPERATURE Category of Time Range Temperature Icon Preheat Remarks Turn Cooking (Default) Range (Default) According to personal Air Fry 1-60mins\*(15mins) 40-200°C\*(200°C) preference conditions time and temperature According to personal Preheat 1-60mins\*(10mins) 40-200°C\*(140°C) preference conditions time and temperature Bake 1-60mins\*(10mins)

### [Page 39: Cleaning & Maintenance](#)

CLEANING & MAINTENANCE Caution For maintenance, unplug the appliance and leave it to cool down before carrying out maintenance, otherwise it will cause burns. Please note that odors may arise if the appliance is used before washing, so please keep it clean. Never use the following items (as they may cause distortion, corrosion, discoloration, cracks or scratches) •...

[Page 40](#) About the fryer barrel on an induction hob or in a microwave oven. DO NOT bump or drop the fryer barrel/basket onto hard objects. er barrel/basket. To prevent scratching or peeling of the coating on the inside of the fryer barrel/basket, please note the following: •...

### [Page 41: Troubleshooting](#)

TROUBLESHOOTING Fault Possible Cause Solution Not powered on Plug the power cable into an earthed socket Product does not work Pull out the barrel and push it back into the body in place Fan does not turn Motor damaged or other Send the product to the designated service or has a strange components short-circuited...

### [Page 42: What To Do When A Problem Arises](#)

WHAT TO DO WHEN A PROBLEM ARISES At times like Identification of causes Please check if you are using frozen French fries French fries cannot be If you are using cut potato fries, we recommend adjusting the cooking cooked properly time and temperature.

### [Page 43: Screen Display](#)

SCREEN DISPLAY e cooking e air fryer SPECIFICATION AF-52CS1TRHK(H) \*Please feel free to use the inner fryer basket for cooking. The fryer is 5.2 liters.

### [Page 44](#) Details Matter...