

TOSHIBA

Toshiba AF-74CS1TRHK(H) User Manual

1
2
3
4
5
6
7
8
9
10
11
12
13
14
15
16
17
18

19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35
36
37
38
39
40
41
42
43
44

--

•

[Table of Contents](#)

-

Troubleshooting

•

Bookmarks

--

[Download this manual](#)

Quick Links



USER MANUAL

AIR FRYER

AF-74CS1TRHK(H)



[Table of Contents](#)

[Next Page](#)

- 1
- 2
- 3
- 4
- 5

Chapters

English 2

24

Related Manuals for Toshiba AF-74CS1TRHK(H)

[Fryer Toshiba AF-52CS1TRHK\(H\) User Manual](#)

(44 pages)

Summary of Contents for Toshiba AF-74CS1TRHK(H)

[Page 1](#) USER MANUAL AIR FRYER AF-74CS1TRHK(H)

[Page 2: Table Of Contents](#)

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 3: 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 4: 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 5](#) 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 prohibited dangers.

[Page 6](#) 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 It may cause injury or a fire or electric shock due to the breakage of the power cord.

[Page 7](#) 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 8](#) SAFETY PRECAUTIONS PLEASE NOTE DO NOT place it in direct sunlight or splashes of oil Otherwise it may cause distortion or discoloration. Clean the body and the surrounding area It is recommended to clear any foreign objects such as food residues left on the frying barrel/basket after each use;...

[Page 9: Name Of Parts](#)

NAME OF PARTS Clean the fryer barrel and baking tray before first use and remove 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...

[Page 10: Cleaning Prior To Use](#)

CLEANING PRIOR TO USE Clean the barrel and baking tray 1 Rinse the barrel, baking tray with water prior to use. Refer to this step when using a baking tray 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.

[Page 11: 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. Click on the TEMP key, the digital tube flashes to show the temperature, which can be adjusted by adjusting the knob (- for left and + for right).

Page 12 **HOW TO USE 2** Press any key or adjust the knob for menu selection. select "Memory→French Fries →Chicken Wings→Chicken Legs→Fish→Shrimp→Air Fry→Roast→Preheat→Bake→Defrost →Dehydrate", 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 13: Instructions For Safe Use](#)

HOW TO USE Turn over 5 When cooking is finished 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 1** Place the appliance steadily on a flat table, with the power cord long enough to plug into a nearby socket, and keep a distance of 30 cm or more around the appliance and not near...

Page 14 **INSTRUCTIONS FOR SAFE USE 2** After selecting the frying barrel assembly or the baking tray assembly according to the cooking ingredients and preferences, put the ingredients into the barrel and push it into the main unit. The bucket must be fitted into place. **DO NOT** stack ingredients too high 3 The cooking is finished when "End"...

[Page 15: 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 gluten flour, 2g baking powder **Method:** 1. Separate the egg whites and yolks carefully, mix the egg yolks with the vegetable oil and leave aside;...

[Page 16: Adjust The Cooking Time And Temperature](#)

ADJUST THE COOKING TIME AND TEMPERATURE Category of Time Range Temperature Icon Turn Preheat Remarks Cooking (Default) Range (Default) According to personal Air Fry 1-60mins*(15mins) 40-200°C*(200°C) preference conditions time and temperature Fresh ingredients are recommended; if you choose Roast 1-60mins*(12mins) 60-200°C*(200°C) frozen ingredients, please and 1.5cm thick...

[Page 17: 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 18 About the fryer barrel **DO NOT** place the fryer barrel on a gas hob over a flame, on an induction hob or in a microwave oven. **DO NOT** bump or drop the fryer barrel onto hard objects. **DO NOT** damage the fluoropolymer coating on the inside of the fryer barrel. To prevent scratching or peeling of the coating on the inside of the fryer barrel, please note the following: •...

[Page 19: 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 Barrel not fitted in place in place Fan does not turn Motor damaged or other Send the product to the

designated service or has a strange...

Page 20: 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 21: Screen Display

SCREEN DISPLAY The air fryer is in standby mode. For Menu-IQ preset: This message appears at the beginning of the cooking process. For Cooking Modes: This message appears to let you know that the air fryer has reached the perfect cooking temperature and food can be added to the air fryer barrel (if it hasn't been already).

Page 22 Details Matter...

Page 23 0000 0000 AF-74CS1TRMY(H)

[Page 24](#) □ □ □ □ □3 □ □ □ □ □4 □ □ □ □9 □ □ □ □ □
.....10 □ □ □ □10 □ □ □ □11 □ □ □ □11 □ □ □ □ □
.....13 □ □ □ □ □15 □ □ □ □ □16 □ □ □ □17 □ □ □
□19 □ □ □ □ □20 □ □ □ □21 □ □ □ □21...

Page 25: □□□□

220-240V 220-240V • • • •
“” “” 4 8...

Page 26: □□□□□□

[illegible]

Page 27

Page 28

Page 29

Page 30

