

Gebrauchsanleitung
ab Seite 3

Instruction manual
starting on page 16

Mode d'emploi
à partir de la page 28

Handleiding
vanaf pagina 42

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Dear customer,

We are delighted that you have decided to purchase our hot air fryer. Now you don't have to wait a long time for your next delicious hot meal! This hot air oven cooks your meals in much less time while using less energy compared to conventional appliances!

We hope you enjoy your new hot air fryer!

If you have any questions, please contact customer service via our website:

www.service-shopping.de



Please carefully read through the operating instructions prior to using the appliance for the first time and store these instructions in a safe place. These instructions are to accompany the appliance when it is passed on to others. The manufacturer and importer assume no liability in the event the data in these instructions have not been observed!

As part of ongoing development, we reserve the right to alter products, packaging or enclosed documentation at any time.

Meaning of symbols in these instructions



All safety notices are marked with this symbol. Please carefully read through and obey the safety notices in order to avoid injury to persons and damage to property.



Tips and recommendations are marked with this symbol.



Suitable for use with food.

Safety instructions

Proper use

- The appliance is intended exclusively for the following uses:
 - Frying and barbecuing foods
 - Thawing and warming up foods
- The appliance is not a conventional fryer that uses oil to fry foods. This appliance operates with hot air! Do not add large amounts of cooking oil or frying fat to the tray with the basket insert!
- The appliance is not suitable for preparing liquid meals such as soups, sauces or stews!
- The appliance is not intended to be operated with an external timer or a separate telecontrol system.
- The appliance is intended for domestic, not commercial use.
- Only use the appliance as described in these instructions. Any other use is deemed improper. Incorrect operation and improper handling may cause the appliance to malfunction and result in injury to the user.
- This appliance may be used by children ages 8 and over as well as persons with impaired physical, sensory or mental capacities or those lacking experience and/or knowledge if they are supervised or have been instructed in how to safely use the appliance and have understood the risks associated with operating the appliance. Children may not play with the appliance. Children may not clean or perform user maintenance of the appliance unless they are 8 years of age or older and are supervised.



Health safety notes

- There may be some production residues stuck to the appliance. To avoid health risks, clean the inside of the housing and all accessories thoroughly before first use (see chapter “Before first use” and “Cleaning”) and let the empty appliance heat up for 15 minutes.
- Clean the appliance after every use and keep it clean to prevent the build-up of germs!



Setting up and connecting the appliance properly

- Keep children and animals away from the appliance and packaging. There is a danger of injury and suffocation!
- Keep children under 8 years of age and animals away from the appliance and the connection line.
- Make sure that children do not play with the appliance.
- Only use the appliance in enclosed areas.
- Always place the appliance on a dry, level, solid and heat-resistant surface with adequate space (at least 20 cm) on all sides and at least 30 cm of overhead space.
- Maintain adequate distance to other heat sources such as stovetops or ovens in order to prevent damage to the appliance.
- To prevent electrical shocks, set up the appliance so that there is no risk of it, the mains cord and plug coming into contact with water or other liquids. If the appliance falls in water, immediately disconnect the power supply.
- The appliance should never be set up and used when highly flammable materials are nearby (curtains, textiles, etc.).
- Never use the appliance on a stove top or if a gas source is nearby.
- Only connect the appliance to a properly installed socket with protective earth contacts. The socket must also be easily accessible after the appliance has been connected. The mains voltage must correspond to the technical data of the appliance. Only use proper extension cords, whose technical data correspond to those of the appliance.
- Ensure that the connected mains cord does not pose a tripping hazard. The cable may not hang down from the set up area to prevent the appliance from being pulled down. Never pull on the mains cord in order to move the appliance.
- Lay the cable such that it is not crushed or creased and such that it does not come into contact with hot surfaces.
- Do not subject the appliance to extreme temperatures, severe temperature fluctuations, direct sunlight or moisture.
- Do not allow the appliance to fall and do not subject it to strong percussions.
- Store the appliance in a dry place at temperatures between 0 and 40 °C.



Fire hazard

- Do not use the appliance if easily flammable gases are present in the air.
- Do not cover the appliance during operation to prevent a risk of fire.



Proper use

- Check the appliance for damages prior to each use. If the appliance, the cord or the plug exhibit visible damages, the appliance may not be used. Do not use the appliance if it had a malfunction or has fallen down. In this case have it checked by an authorised service point.

- Never attempt to repair an electrical appliance or connector cord yourself, rather locate the nearest customer service centre/qualified professional for your own safety. In the event of damage, contact the customer service department.
- Only use the enclosed accessories from the manufacturer. All warranty claims are forfeited if accessories are used, which are not authorised by the manufacturer.
- Make sure that the tray with the basket insert has been correctly inserted in the appliance before you turn it on.
- Only place the tray in the appliance if the basket insert has been inserted!
- Do not pull the tray out when operating the appliance. Always turn the appliance off before removing the tray from the appliance.
- Do not leave the appliance unattended when in operation!
- Ensure that children are not able to play with the appliance. If the appliance is in use and children are nearby, make sure that the children touch neither the appliance nor the cord.
- ATTENTION** Burn hazard! During operation, the appliance becomes very hot. Be absolutely sure that you do not come into contact with the heated parts during and after using the appliance. Only touch the handles and the controllers when the appliance is in operation or directly after deactivating it. Only transport and stow the appliance once it has cooled off completely.
- ATTENTION** Scalding hazard due to hot steam! Keep your hands and head away from the vents. Hot steam is emitted from the vents!
- ATTENTION** Scalding hazard due to heat, hot steam or condensed water! We recommend using potholders or kitchen gloves when removing meals.
- Do not place flammable materials (e.g. cardboard, plastic, paper or candles) on or in the appliance.
- Never immerse the appliance and cord in water or other liquids. If the appliance falls in water, immediately disconnect the power supply.
- Remove the power plug from the socket
 - if you are not using the appliance,
 - if a fault occurs during operation,
 - before a storm,
 - before you clean it.
- If you wish to remove the mains plug from the socket, never pull on the cable, but always on the plug.
- Never touch the appliance, the cable or the plug with wet hands.
- Do not move the appliance when in use.
- Do not overfill the basket insert to prevent foods from coming into contact with the heating element within the appliance during use. Do not fill the basket insert past the MAX mark!

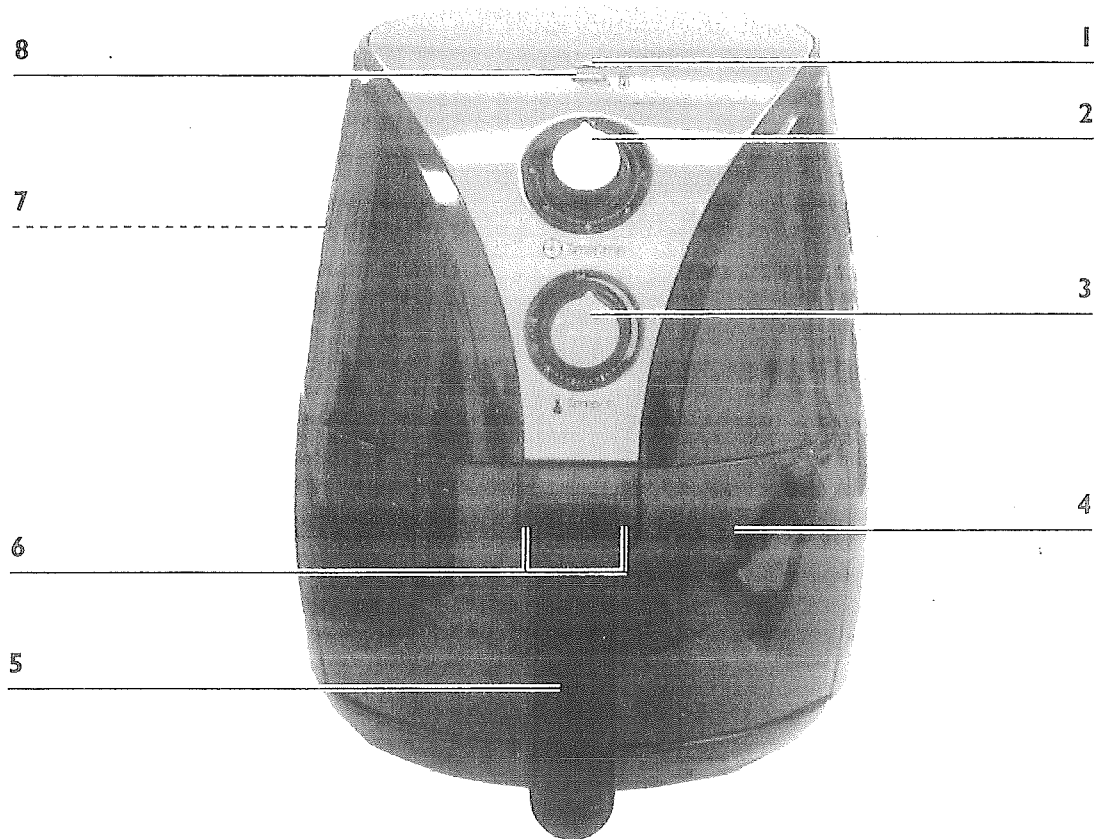
Warranty conditions

Defects arising due to improper handling, damage or attempts at repair are excluded from the warranty. This also applies to normal wear and tear.

Product contents

- 1 hot air fryer
- 1 tray
- 1 basket insert
- 1 partitioning element
- 1 recipe book

Appliance overview



- 1 Operating light
- 2 Timer
- 3 Temperature control
- 4 Tray
- 5 Basket insert handle (basket insert on the inside)

- 6 Basket insert release buttons
- 7 Vent on the back of the appliance
- 8 Temperature control light

Not shown:

- Partitioning element
- Basket insert

Prior to first use



ATTENTION!

- Keep children and animals away from the packaging. Danger of suffocation exists!
 - Burn hazard!** The appliance is very hot during use and afterwards! When setting up the appliance, make sure you choose an area with adequate space around the appliance (at least 20 cm on the sides and 30 cm above).
-
1. Unpack the appliance and make sure that the scope of delivery is complete (see chapters “Appliance overview” and “Accessories”) and check for any damages from transport. Should you identify any transport damage, do not use the appliance(!); instead please promptly consult the customer service.
 2. There may be some production residues stuck to the appliance. To avoid health risks, clean the inside of the housing and the accessories thoroughly before first use (see chapter “Cleaning”).
 3. Place the appliance on a dry, heat-resistant and even surface at a sufficient distance to flammable objects. Please ensure that the appliance is not accessible to children.
 4. Insert the mains plug in a properly installed 220 – 240 V socket with earthing contacts.
 5. The first time you use the appliance, do so without food as residual coating could cause a small amount of odour or smoke to form. Let the empty appliance heat up for approximately 15 minutes at the highest temperature setting (see chapter “Use”). In the process, ensure that the room is well ventilated, e.g. with windows that have been opened wide!

For your safety

- The appliance is equipped with a safety mechanism, which automatically deactivates the appliance if it overheats during operation. If the appliance automatically deactivates during operation, set the timer and the temperature control to the OFF position and pull the mains plug out of the socket. Let the appliance cool off completely and then push the RESET button (see chapter “Appliance overview”) on the bottom of the appliance before reconnecting and using the appliance again.
- The appliance is equipped with an internal timer. After the set time has elapsed, a signal is emitted and the heat supply will automatically deactivate. The timer must be reset in order to reactivate the appliance.
- The appliance automatically deactivates if the tray with the basket insert is taken out of the appliance. For your own safety, always turn off the appliance by setting the timer and temperature control to the OFF position before taking the tray out of the appliance.

What to keep in mind during use...

- This appliance operates with hot air. In general, you can prepare all meals that can also be prepared with a conventional convection oven. It is suitable, among other things, for hot air frying of French fries and potato wedges from fresh potatoes, for preparing frozen French fries and other frozen convenience products and for preparing finely cut foods of all kinds (fresh vegetables, fresh meat and fresh fish).
- Generally speaking, you do not have to preheat the appliance. When preparing meals, which must be cooked "to perfection", preheating the oven is still recommended in order to facilitate the determination of the exact cooking time. To preheat the appliance, use the temperature control to set the desired cooking temperature and set the timer to more than three minutes. Once the temperature control light turns off (after approximately 3 minutes), the appliance has reached the set temperature. You can now prepare your meals.
- You generally do not require oil to prepare your meals. You can add oil to the foods you are preparing in order to enhance their flavour by spraying your foods with a small amount of oil dispensed from an oil atomizer. You can also prepare marinated or breaded foods.
- Cooking times depend on the size and quantity of food and the cooking temperature. However, cooking times tend to be shorter than in a conventional oven. Start with short cooking times and then gradually adjust them to suit your personal taste.
- Please observe the manufacturer's specifications on time and temperature when preparing frozen foods. To keep your meals crispy, never add fat to industrially produced frozen foods when preparing them as they are generally par-fried. The cooking time may be somewhat shorter. Before the specified cooking time has expired, check whether your food has already been cooked to completion.
- Please keep the following advice in mind when preparing home made French fries:
 - Use waxy potatoes. Young potatoes have more water and must therefore be cooked for longer. It is therefore possible that they are not quite as crispy.
 - Wash the sliced potatoes in clean, cold water in order to remove excess starch in the potatoes. **IMPORTANT:** Then dry the potatoes thoroughly. The French fries will become crispier the less moisture there is.
 - Thinner potato sticks turn out crispier.
 - Spray the raw potatoes as needed with oil from the oil atomizer for crispier results.
 - Parboiled potatoes cook more evenly! Cut the potatoes into sticks and parboil them for approximately 5 minutes. This prevents your French fries from being crispy on the outside and not cooked to completion on the inside.
- With some foods (e.g. French fries, potato wedges or similar), it is recommended that you mix them from time to time to ensure they are evenly cooked. To do so, take the tray out of the appliance and gently shake the food back and forth to mix it. Then put the tray back in the appliance and continue the cooking process.

Use



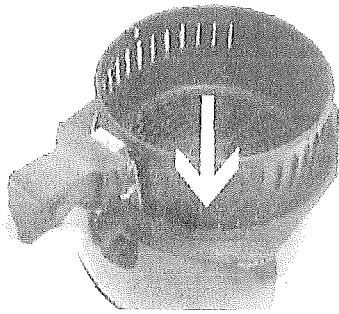
ATTENTION!

- The appliance is not a conventional fryer that uses oil to fry foods. This appliance works with hot air! Do not add large amounts of cooking oil or frying fat to the tray with the basket insert!
- The tray, the basket insert and the prepared foods are hot after cooking! If applicable, use kitchen gloves to remove the tray with the basket insert or to remove the basket insert from the tray!
- The tray and the basket insert are hot when they come out of the appliance! Only place them on a heat-resistant base!
- The appliance automatically deactivates if the tray with the basket insert is taken out of the appliance. If the tray is pushed back into the appliance, the appliance will automatically reactivate. Always turn the appliance off when you are not using it by setting the timer to the OFF position in order to prevent it from accidentally activating!
- Make sure that the tray is correctly inserted! The appliance cannot be activated if the tray has not been inserted.
- Only use the tray with the basket insert installed.
- Make sure the room is adequately ventilated when the appliance is in use.
- Risk of injury! Hot air is emitted from the vents. Be careful when using the control panel or when you remove the basket insert.
- Do not overfill the basket insert to ensure optimal circulation of hot air inside the appliance. Do not fill the basket insert past the MAX mark!
- Do not insert foods packed in clingfilm or plastic bags in the basket insert.
- Make sure that the meals you wish to prepare do not come into contact with the heating elements of the appliance.

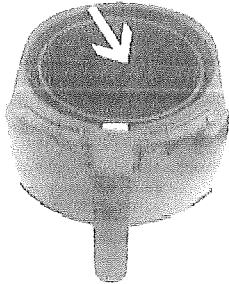


This appliance works with hot air. The appliance is not a conventional fryer for frying foods with large amounts of oil! In general, you can prepare all meals that can also be prepared with a commercially-available convection oven. It is suitable, among other things, for hot air frying of French fries and potato wedges, for preparing frozen French fries and other frozen convenience products and for preparing finely cut foods of all kinds (fresh vegetables, fresh meat and fresh fish). For best results, please also read the chapter "What to keep in mind during use..."

1. Place the appliance on a dry, heat-resistant and even surface at a sufficient distance to flammable objects. Please ensure that the appliance is not accessible to children.
2. Insert the mains plug in a properly installed 220 – 240 V socket with earthing contacts.



3. Place the basket insert in the tray. It must audibly lock into place.

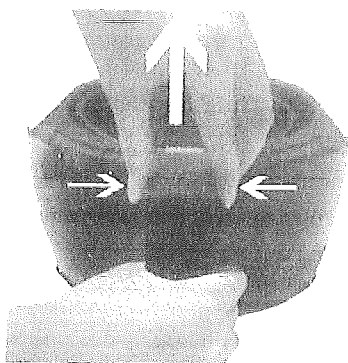


4. If necessary, place the partitioning element in the basket insert.



Place the partitioning element in the basket insert if you would like to prepare various ingredients at the same time (e.g. chicken nuggets and French fries). Check the required preparation time and cooking temperature for the ingredients before preparing them at the same time. Ideally, ingredients should have the same cooking time and cooking temperature! Do not overfill the basket insert halves!

5. Add the foods you would like to prepare to the basket insert.
6. Place the tray with the basket insert in the appliance.
7. Use the temperature control to set a cooking temperature. The maximal cooking temperature that can be set is 200 °C.
8. Use the timer to set a cooking time to start the cooking process. Set the timer to a value between 1 – 60 minutes. Once the timer has been activated, the control light will activate to signal that the appliance has been activated. The temperature control light will also illuminate as soon as the appliance has started the heating process. **Please note:** The temperature control light will turn off and illuminate at regular intervals. This is not a malfunction! To maintain a constant temperature, the appliance will add heat or interrupt the heating process at regular intervals. If the temperature control light illuminates, the appliance is heating up; if the temperature control light turns off, the heat supply has been interrupted temporarily.
9. Once the set time has expired, a sound will be emitted and the heat supply will be interrupted automatically. You can also manually set the timer to the OFF position in order to interrupt the cooking process at any time in order to mix foods for example or to check whether the food has already been cooked to perfection. After the set time has elapsed, set the temperature control to the OFF position.
10. Pull the tray with the basket insert out of the appliance by the handle and place it on a heat-resistant and slip-resistant base.



11. Take the basket insert out of the tray by pushing the release buttons on the handle and pulling the basket insert up and out of the tray. **Caution burn hazard! The tray, the basket insert and the food are hot! If applicable, use kitchen gloves when removing the food from the basket insert.**

12. Remove the food.
13. Allow the appliance to cool off and pull the mains plug out of the socket.
14. Clean the appliance after you are finished using it (see chapter "Cleaning"). Do not allow any leftover food to dry on the appliance.

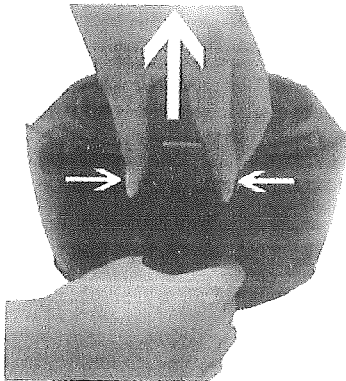
Cleaning



ATTENTION!

- Burn hazard associated with hot appliance parts! Let the appliance cool off each time before you clean it.
- Danger of electrocution! Prior to each cleaning, pull the plug out of the socket. Never submerge the appliance, the mains cord, and the plug in water. Never place the appliance in the dishwasher.
- Do not spray any cleaners directly on the appliance.
- When cleaning, do not use any scouring or abrasive cleaners. They could damage the surface. Do not use any metallic objects.

1. Remove the tray with the basket insert from the appliance.



2. Hold the basket insert release buttons down and pull the basket insert out of the tray by the handle.

3. Clean the tray and the basket insert with warm water and mild detergent or in the dishwasher. With stubborn dirt, we recommend that you begin by softening the tray and the basket insert in warm water and detergent.
4. Clean the housing, the inside of the tray compartment and the heating elements as needed with a damp cloth and mild cleaner.
5. After cleaning, store the appliance in a dry, clean place.

Troubleshooting

If the appliance is not working properly, please check whether you are able to rectify the problem yourself first. Otherwise contact customer service. Do not attempt to repair a defective appliance yourself!

Problem	Potential cause/solution
The appliance is not working.	<ul style="list-style-type: none"> ◦ Is the mains plug properly connected with the socket? ◦ Is the socket defective? Try another socket. ◦ Check the fuse for your mains connection. ◦ Have you set a cooking temperature? ◦ Did you set a cooking time with the timer? The appliance only turns on once the time has been set! ◦ Has the tray been correctly inserted? The appliance only works when the tray has been correctly inserted. ◦ The appliance has overheated. Turn the appliance off by setting the timer and the temperature control to the OFF position and pull the mains plug out of the socket. Let the appliance cool off COMPLETELY afterwards. Push the RESET button on the bottom of the appliance (see chapter "Appliance overview"), before you use the appliance again.
The appliance automatically turns off during operation.	<ul style="list-style-type: none"> ◦ The appliance has overheated. Turn the appliance off by setting the timer and the temperature control to the OFF position and pull the mains plug out of the socket. Let the appliance cool off COMPLETELY afterwards. Push the RESET button on the bottom of the appliance (see chapter "Appliance overview"), before you use the appliance again.
The tray with the basket insert cannot be inserted in the appliance.	<ul style="list-style-type: none"> ◦ Was the basket insert overfilled? Only fill the basket insert with food up to the MAX mark.
Food is not cooked evenly or to completion.	<ul style="list-style-type: none"> ◦ The food was not cut into uniform pieces. Make sure that finely sliced food is roughly the same size. ◦ The basket insert is overfilled. Reduce the quantity of food. ◦ With some foods (e.g. French fries, potato wedges or similar), it is recommended that you mix them from time to time to ensure they are evenly cooked. Take the tray out of the appliance. Take the basket out of the tray and gently shake the food in order to mix it. Then put the tray with the basket back in the appliance and continue the cooking process. ◦ The selected temperature is too low, set it higher. ◦ The cooking time is too short, adjust the cooking time. ◦ When preparing French fries from fresh potatoes, parboil the potatoes for approximately five minutes before preparing them in the appliance for more consistent results.

Problem	Potential cause/solution
You made fries out of fresh potatoes. The fries are not crispy after cooking.	<ul style="list-style-type: none"> ◦ Use waxy potatoes. Young potatoes have more water and must therefore be cooked for longer. It is therefore possible that they are not quite as crispy. ◦ The basket insert has been overfilled, fill the appliance with fewer potatoes. ◦ The fries have been cut too thick, cut them thinner. ◦ Spray the raw potatoes as needed with oil from the oil atomizer for crispier results.
You have prepared frozen French fries. The fries are not crispy after cooking.	<ul style="list-style-type: none"> ◦ Did you use oil? It is not necessary to add fat when preparing frozen products as most frozen products are already par-fried!

Technical data

Model:	TXG-DS11
Product number:	Z 02859
Voltage supply:	220 – 240V ~ 50 Hz
Output:	1230 W
Temperature range:	0 – 200 °C
Timer:	up to 60 minutes
Safety class:	I



Disposal



The packaging material is recyclable. Dispose of the packaging in an environmentally-friendly manner and make it available to the collection service for recyclable materials.



Dispose of the appliance in an environmentally-friendly manner. Dispose of it at a recycling centre for old electrical and electronic appliances.

For more information, please contact the administration in your community.