

TOPZEE

AIR FRYER OWNER'S MANUAL



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READ ALL INSTRUCTIONS PRIOR TO OPERATING

IMPORTANT SAFEGUARDS AND WARNINGS

- This manual provides detailed user instructions for the Single or Double Basket Air Fryer and its components.
- It's crucial to read, understand, and adhere to all these instructions.
- Keep this manual in a readily accessible location for ongoing reference.
- Unplug the Air Fryer from the outlet when NOT in use, before installing or removing parts, and before cleaning or emptying its contents. Ensure the air fryer has cooled down for approximately 30 minutes before disconnecting the plug. Press the ON/OFF control to turn off the air fryer before removing the power plug from the outlet, grasping the plug and not the cord.
- Never leave the air fryer unattended while in use.
- Avoid touching the surrounding surfaces directly as they may be hot and could cause serious burns or injuries.
- Use oven mitts to handle basket handles, crisper baking tray, separator, and when removing food from the air fryer, as hot surfaces can cause serious burns. Never touch hot food directly.
- Always hold the basket by its handles.
- Allow the air fryer or oven to cool before cleaning, handling, installing, or removing parts.
- Always ensure the air fryer basket is fully inserted and locked in place before operation.
- The Air Fryer is intended for indoor use ONLY under normal temperature conditions.
- DO NOT use the Air Fryer outdoors, as it could pose serious injury risks if exposed to moisture.
- Before using your Air Fryer, ensure the power source voltage matches the specifications on the rating plate. Using an incorrect power source may void the warranty and pose fire, death, or serious injury risks.
- Avoid letting the power cord hang over the counter or touch hot surfaces.
- Never operate the appliance with a damaged cord or plug, or if it malfunctions. Seek examination, repair, or adjustment from an authorized service facility.
- Always supervise children when the appliance is in use and keep it out of their reach.
- Use only manufacturer-recommended accessories to prevent fire, electric shock, or injury.
- This appliance is not for children's use. Keep it away from children and pets.
- When removing the food basket, ensure the appliance is off to prevent burns or injuries.
- Keep a First-Aid Kit nearby for emergencies.
- Always use the air fryer with the basket securely in place.

IMPORTANT SAFEGUARDS AND WARNINGS (CONT.)

- Properly insert the crisper baking tray(s) into each basket before cooking and place food on top.
- Use oven mitts to partially pull open the basket handles to check food. If cooked, turn off the air fryer; if not, push the basket back in and continue cooking.
- **WARNING:** The air fryer will not function unless the basket is fully inserted and locked.
- **WARNING:** The basket, crisper baking tray(s), and separator will be very hot after use. Use oven mitts to protect your hands.
- Do not use the air fryer for anything other than its intended purpose.
- Always unplug the air fryer when not in use or left unattended.
- Never immerse the air fryer in water or other liquids to avoid electrical hazards and damage.
- Avoid contact with hot parts to prevent serious burns.
- Handle the air fryer with care during use to avoid burns and injuries.
- Do not operate the air fryer in an appliance garage. If storing in an appliance garage, always unplug it from the electrical outlet to prevent fire risks, especially if the unit touches walls or doors.
- After each use, the Air Fryer will remain hot until it cools down. Avoid touching it with bare hands to prevent serious burns and injuries.
- Avoid using the Air Fryer in staff kitchen areas, shops, offices, or any other non-residential environments.
- Do not place the Air Fryer near other appliances that generate heat, such as fryers or countertop ovens.
- Protect the air fryer from direct sunlight, water splashes, and high humidity.
- Keep the air fryer away from children and individuals with certain disabilities. Children should not operate, clean, or maintain the air fryer, as it is not a toy.
- The brand owners, manufacturer, and affiliates will not be liable for damages or voided warranties due to commercial use, mishandling, misuse, non-professional repairs, or failure to follow the instructions in this manual.
- **WARNING:** Electricity and water together pose a risk of fatal electrical shock and fire. In case of emergency, immediately unplug the air fryer from the power outlet.
- Only plug the air fryer into suitable, easily accessible, and grounded outlets. Keep the power cord away from heat, dampness, and moisture.
- If the power cord is damaged, do not use the air fryer until it is replaced by the manufacturer or a qualified technician to avoid fire or personal injury risks.
- Avoid placing the air fryer on or near hot surfaces such as radiators, stoves, or open flames.
- Use handles and oven mitts to avoid touching hot surfaces or steam, which can cause serious injuries.
- Always place the Air Fryer on a horizontal, stable, sturdy, and heat-resistant surface, keeping it at least 4 inches away from walls and other objects.
- Avoid placing the air fryer underneath a cabinet, shelf, or inside a cabinet to ensure proper air circulation.
-

IMPORTANT SAFEGUARDS AND WARNINGS (CONT.)

- When disconnecting the power cord, always pull out the plug and avoid pulling on the cord itself to prevent damage.
- Never touch the cord with wet hands.
- Except for the crisper tray or basket separator, do not put any part of the air fryer in the dishwasher.
- Avoid using aluminum foil in the air fryer basket.
- CAUTION: This air fryer generates heat and may release steam during use. Take precautions to prevent burns, fires, or injuries.
- CAUTION: The air fryer retains heat after turning off.
- Do not open the factory-set screws or attempt to look inside the motor, as there is dangerous voltage inside. Dismantling or opening the air fryer in any way will void the warranty and may result in fire, death, or serious injury. Do not insert anything into the openings, as it may cause fire, electric shock, death, or serious injury.
- Using accessory attachments not recommended by the manufacturer will void the warranty and may result in fire, electric shock, death, or serious injury. WARNING: Do not use the air fryer if it is damaged, dropped, or not operating properly. Immediately unplug it from the power outlet. Use only mild cleaning agents and a damp cloth to clean the surface and removable parts of the air fryer. Ensure surfaces are dry.
- Do not use steam or pressure cleaners, as they may damage the appliance and pose life-threatening hazards, electric shock, death, or serious injury. Use only clean cleaning tools to clean the air fryer.
- When unpacking the air fryer, remove any plastic film and dispose of it properly. Do not let children play with the packing materials, plastic film, or box, as they pose a choking hazard and may cause death or serious injury.

Electrical Power

- If the electrical circuit is overloaded with other appliances, your Air Fryer may not operate correctly. It should be connected to a separate electrical circuit from other appliances.

WARNING: RISK OF FIRE OR ELECTRIC SHOCK



WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)

NO USER-SERVICEABLE PARTS INSIDE

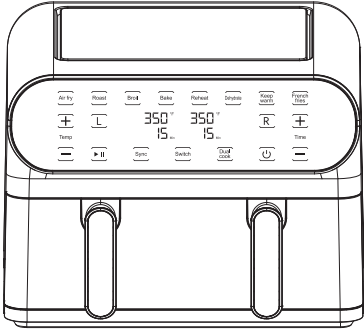
REPAIR SHOULD BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY

Short Cord Instructions

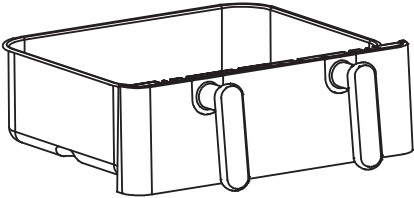
- To minimize the risk of electric shock, this power cord is designed to fit into a polarized outlet ONLY one way. If the power cord plug does NOT fully fit into the power outlet, reverse the plug, and try again. If it still doesn't fit, consult a qualified electrician, or contact customer service.
- Do NOT attempt to modify the power cord plug in any way.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

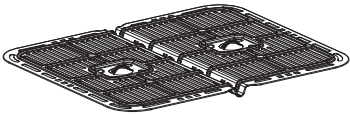
WHAT'S IN THE BOX



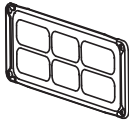
A
AIR FRYER



B
AIR FRYER BASKET



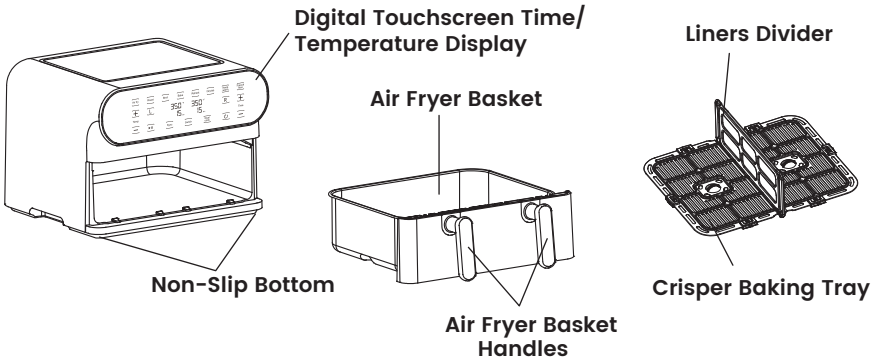
C
**REMOVEABLE
CRISPER TRAY**



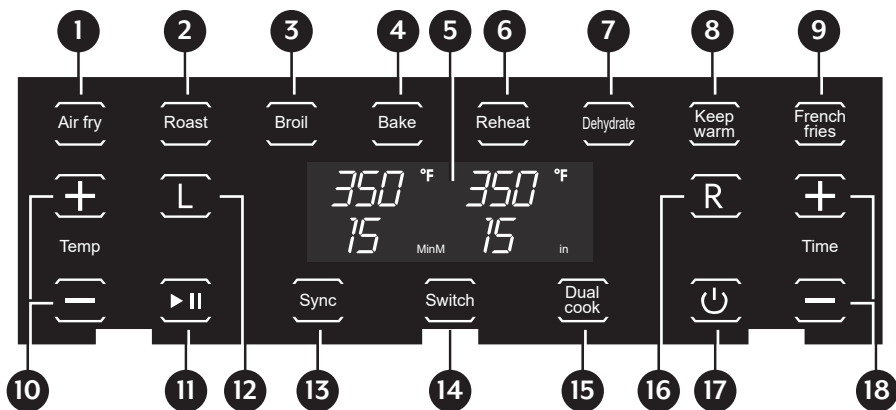
D
**AIR FRYER LINERS
DIVIDER**

GETTING TO KNOW YOUR AIR FRYER

11-QT MULTIFUNCTIONAL AIR FRYER



CONTROL PANEL



1. AIR FRY
2. ROAST
3. BROIL
4. BAKE
5. DUAL DIGITAL TEMP & TIME DISPLAY
6. REHEAT
7. DEHYDRATE
8. KEEP WARM
9. FRENCH FRIES
10. TEMP CONTROL (+ OR -)
 - Press + or – on the left side of the control panel to increase or reduce TEMP in 5-degree increments.
11. START OR PAUSE
 - Once programming is complete, press START and PAUSE to initiate the cooking process or pause any operation.

Air fry Roast Broil Bake Sync Switch Reheat Dual cook Temp Time Keep warm French fries Dehydrate MinM in
12. LEFT BASKET CONTROL
 - NOTE: LEFT or RIGHT Baskets may be programmed independently at any time before or during operation.
 - The L or R Control will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate L or R Basket Control. When the Control begins to flash, TEMP and TIME can be adjusted.
13. SYNC FOOD FINISH
 - Press SYNC to ensure both baskets will finish cooking together.
 - Both LEFT and RIGHT Baskets must be programmed. Then press START and PAUSE Control to begin operation.

- Cooking time will appear on the L and R sides, and the countdown will begin on the side with more time. When the remaining time on L and R sides is even, the countdown will proceed on both sides.
- NOTE: Once cooking has started, SYNC function will not be operable.

14. SWITCH

- Press SWITCH Control to enter Single Basket mode without Separator. The L/R, SYNC, and DUAL COOK Controls won't light up. Only one set of TIME and TEMPERATURE will be displayed.

15. DUAL COOK

- Press DUAL COOK to effortlessly duplicate settings for both LEFT and RIGHT Air Fryer Baskets. After pressing DUAL COOK, you can simply adjust the temperature and time for both Baskets simultaneously.

16. RIGHT BASKET CONTROL

17. ON/OFF CONTROL

- When the Air Fryer is plugged in, a tone will sound, indicating that the unit is powered on. The ON/OFF Control will light up.
- When ON/OFF is pressed, a tone will sound, and all the Controls will light up.
- During operation, press ON/OFF Control to turn both LEFT and RIGHT Basket Controls OFF.

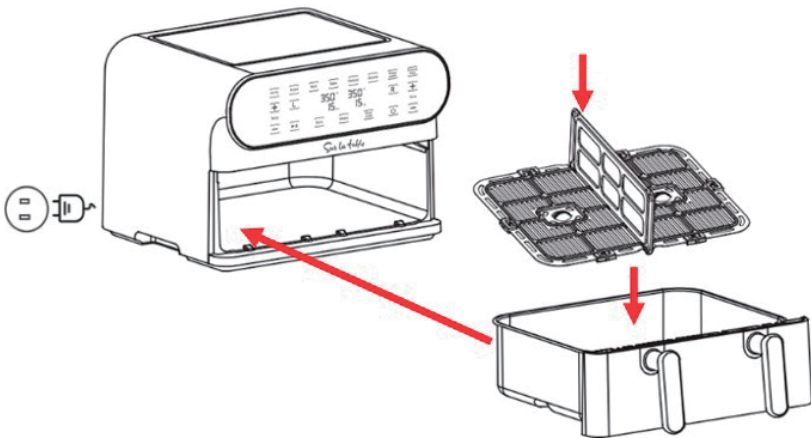
18. TIME CONTROL (+ OR -)

- Press + or - on the right side of the control panel to increase or decrease TIME in 1-minute increments.
- NOTE: When using DEHYDRATE, TIME will increase or decrease in 1-hour increments.

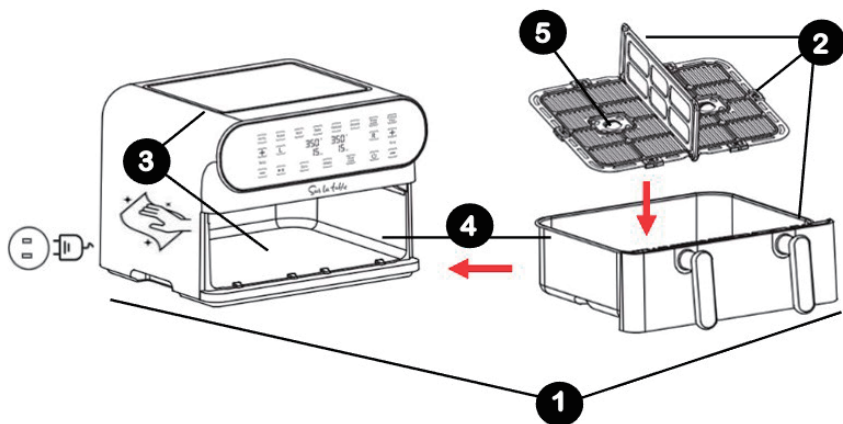
FEATURES

- Dual Digital Touchscreen Controls
- Digital Temperature and Time Display
- Removable Air Fryer Basket with Handles
 - 11 Quart or 2 x 5.5 Quart Each
- Removable Crisper Baking Tray
- Removable Liners Divider
- Non-slip Bottom
- Control Panel
 - Air Fry, Roast, Broil, Bake, Reheat, Dehydrate, Keep Warm, French Fries
 - Sync, Switch, Dual Cook
- Temperature Controls
- Time Controls
- Left and Right Basket Controls
- ON/OFF
- Start and Pause Control

Assembly



BEFORE FIRST USE



1. Check that all accessories are included, and the Air Fryer is in perfect condition. Remove all packaging materials.
2. Clean all detachable parts thoroughly with mild soap and water.
a. Removable Air Fryer Basket, Crisper Baking Tray, and Separator
3. Use a damp cloth to wipe the inside and outside of the Air Fryer, and a dry cloth to dry it. DO NOT immerse the Air Fryer Body in water.
4. After cleaning, dry and place all detachable parts in the Air Fryer.

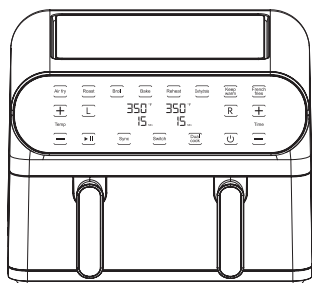
NOTE: During the first use, the Dual Air Fryer may emit a slight odor. This is normal and will not affect the flavor of the food.

PRE-PROGRAMMED COOKING SELECTIONS

MENU	DEFAULT TEMP (°F)	DEFAULT TIME	DUAL COOK TIME	TEMP RANGE (°F)	TIME RANGE
Air Fry	400	20 mins	23 mins	170 ~ 400	1 ~ 60 mins
Roast	400	35 mins	37 mins	350 ~ 400	1 ~ 60 mins
Broil	400	10 mins	13 mins	400	1 ~ 30 mins
Bake	350	16 mins	19 mins	170 ~ 400	1 ~ 60 mins
Reheat	250	6 mins	9 mins	170 ~ 400	1 ~ 60 mins
Dehydrate	130	8 hours	8 hours	90 ~ 170	1hr ~ 24 hrs
Keep Warm	170	60 mins	60 mins	150 ~ 200	1 ~ 60 mins
French Fries	400	20 mins	30 mins	170 ~ 400	1 ~ 60 mins

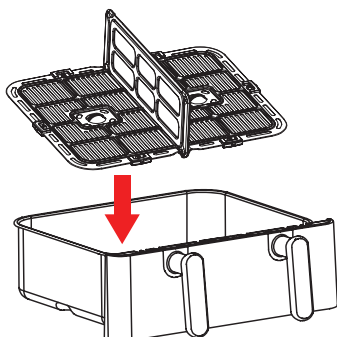
QUICK START GUIDE

ASSEMBLE YOUR AIR FRYER

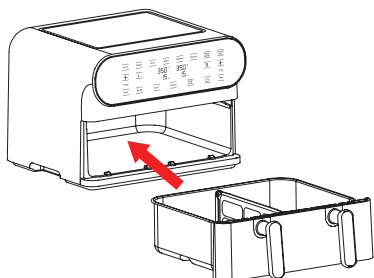


1. Place the air fryer on a flat, stable, heat-resistant surface close to an electrical outlet.

Warning: Do NOT place the air fryer underneath cabinets.



2. Insert the crisper baking tray with or without the separator.



3. Insert the basket into the air fryer and lock it into place.

START COOKING

IMPORTANT: The maximum food capacity for the air fryer basket is 11 quarts of food per basket.

Cook using the full basket:

1. Plug the air fryer cord into an electrical outlet. The ON/OFF control will light up in white.
2. Place food on the crisper baking tray in the air fryer basket without the separator.
 - a. **WARNING:** Do NOT overfill. To ensure proper cooking and air circulation, NEVER fill any Air Fryer Basket more than 2/3 full.
 - b. **NOTE:** When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.
3. Insert the basket into the air fryer and lock it into place.
4. Press the ON/OFF control. The control panel will illuminate.
5. Press Switch.
 - a. **NOTE:** The L, R, Sync, and Dual Cook buttons will turn off. Sync buttons will turn off.
6. Press the desired cooking function. The default cooking time and temperature will flash.
7. If necessary, adjust the cooking time and temperature using the + or - buttons.
 - a. **NOTE:** In the Dehydrate Setting, time is adjustable in 1-hour increments.
8. Press the start/pause button to initiate the cooking process.
 - a. **NOTE:** To pause the cooking process, press the start/pause button. To resume the cooking process, press the start/pause button.
 - b. **NOTE:** Two-thirds through the cooking process, the air fryer will beep, and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.
9. When the remaining time reaches 00:00, the display will show a countdown of 20 seconds, and the air fryer will beep 5 times before turning off.

Cook using both baskets:

1. Plug the air fryer cord into an electrical outlet. The ON/OFF control will light up in white.
2. Place food on the crisper baking tray in the air fry basket with the separator.
 - a. **WARNING:** Do NOT overfill. To ensure proper cooking and air circulation, NEVER fill any Air Fryer Basket more than 2/3 full.
 - b. **NOTE:** When air frying fresh vegetables, it is not recommended to add more than 2 to 3 cups of food to the Air Fryer Basket.
3. Insert the basket into the air fryer and lock it into place.
4. Press the ON/OFF control. The control panel will illuminate.
5. Press the L button to set up the cooking process for the food on the left basket.
6. Press the desired cooking function. The default cooking time and temperature will flash.

7. If necessary, adjust the cooking time and temperature using the + or – buttons.
8. Press the R button to set up the cooking process for the food on the right basket.
9. Press the desired cooking function. The default cooking time and temperature will flash.
10. If necessary, adjust the cooking time and temperature using the + or – buttons.
 - a. NOTE: Press the Sync button to synchronize the cooking time in each basket so both dishes finish cooking at the same time.
11. Press the start/pause button to initiate the cooking process.
 - a. NOTE: To pause the cooking process, press the start/pause button. To resume the cooking process, press the start/pause button.
 - b. NOTE: Two-thirds through the cooking process, the air fryer will beep, and the display will show SHK, reminding you it's time to shake or flip your food for even cooking.
12. When the remaining time reaches 00:00, the display will show a countdown of 20 seconds, and the air fryer will beep 5 times before turning off.

SPECIAL FUNCTIONS

AIR FRYING TECHNIQUES

Sync Food Finish:

The Sync Finish feature independently adjusts temperature and cooking time in each basket, allowing two different dishes to finish cooking at the same time. To set up, simply program both sides, press sync, and start/pause. The cooking time will appear on both sides, and the countdown will begin on the side with more time. When the remaining time on both sides is even, the countdown will proceed on both sides. NOTE: Once cooking has started, the Sync function will not be operable.

Dual Cook:

The Dual Cook function allows you to transfer settings from one basket to the other at the touch of a button. To set up, simply program one of the baskets with the desired cooking function, time, and temperature. Then, press dual cook to copy that recipe onto the other basket. Finally, press the start/pause button to initiate the cooking process.

Shake:

The shake reminder lets you know when it's time to shake your food. You don't have to do anything to set this function up. Two-thirds through the cooking function, the display will show SHK, reminding you to shake or flip your food for even cooking.

COOKING HINTS

Air Frying Pre-Packed Frozen Foods:

As a rule, depending on the food and amount to be cooked, suggested cooking times may have to be reduced slightly.

Roast:

Use a meat thermometer inserted into the center of the meat to determine desired doneness. Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The food temperature will continue to rise while the food is resting. Roast large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and aroma during cooking. A layer of fat on the top of the roast promotes better browning and provides natural basting. To speed up the browning process, brush lean cuts of meat, chicken, and fish with oil, margarine, or melted butter.

Broil:

Use BROIL to melt cheese or to brown crumb toppings. Typically, BROIL is used for thinner cuts of meats, marinated meats, chops, poultry, or fish, as well as fruits and vegetables. Dry marinated meats and fish before broiling. Always pat meat dry to reduce smoke and promote brownness during broiling. To speed up browning and add flavor, brush lean cuts of meat, chicken, and fish with oil or melted butter. Trim excess fat from meat and score edges to prevent curling. Thaw frozen meats and fish before broiling. Broil time is determined by the desired doneness. Always use a meat thermometer.

Bake:

Check package directions to determine if the container is suitable for use in an Air Fryer.

Dehydrate:

NOTE: When manually programming the DEHYDRATE menu selection, TIME will increase or decrease in 1-hour increments. Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.

CLEANING AND MAINTENANCE

STORING INSTRUCTIONS

- This Air Fryer requires very little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
- **WARNING:** Allow the Air Fryer to cool fully before cleaning.
- Unplug the Air Fryer.
- Remove the Basket from the Air Fryer.
- Make sure Air Fryer Basket, Separator, and Crisper Baking Tray have cooled completely before cleaning.
- Wash Air Fryer Basket, Separator, and Crisper Baking Tray in warm soapy water and rinse well. Hand dry with a soft cloth.
- Do not use metal kitchen utensils or abrasive cleaners or cleaning products as these may damage the non-stick coating.
- Only the crisper tray and basket separator are dishwasher safe. For best results, place them on the top rack.
- Wipe the Air Fryer with a soft, non-abrasive damp cloth to clean it. Then use a dry soft cloth to dry all surfaces.
- Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
- Never store the Air Fryer while it is hot or wet.
- Insert the clean Crisper Baking Tray and Separator inside the Air Fryer.
- Store Air Fryer in its box or in a clean, dry place.

Environmentally Friendly Disposal



You can help protect the environment! Please remember to respect the local regulations. Take non-working electrical equipment to an appropriate waste disposal center.

Power Supply	AC 120V 50/60Hz
Rated Power	1700W