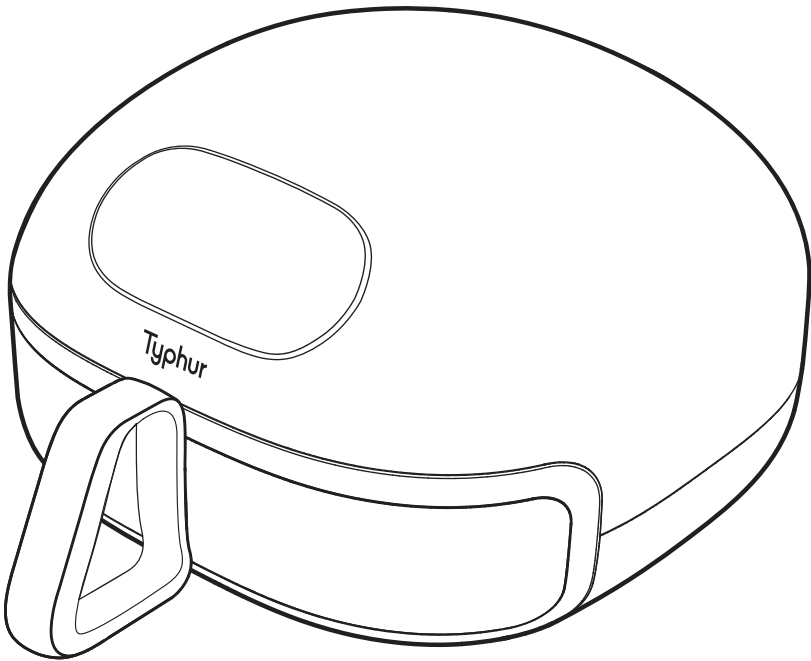


Typhur

# Typhur Dome

## Quick Start Guide



v3.0

2024.02

# Typhur Dome Quick Start Guide

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Download the free Typhur app for iOS or Android to access remote control and self-cleaning functions.

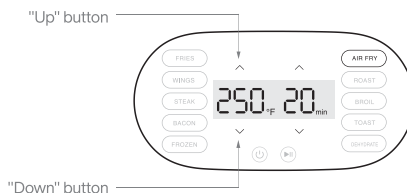


## Control & Display

1. Press the power button to turn on with default "**Air Fry**" preset.



2. Press "**Up**" or "**Down**" to set your target cooking temperature and time.



3. Press the "**Start/Pause**" button to start or pause the cooking process.



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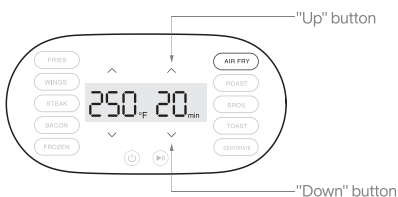
4. Display shows **"Ready"** and **"End"** when cooking is done.



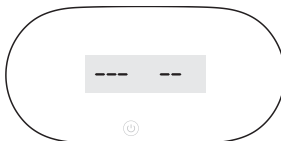
5. Simultaneously press and hold the temperature buttons **"Up"** and **"Down"** for 2 seconds to switch the temperature unit between Celsius and Fahrenheit.



6. To connect to Wi-Fi for app control, press and hold the **"Up"** and **"Down"** time control buttons simultaneously for 2 seconds when the appliance is not cooking. Open the Typhur App on your smartphone or tablet. Tap on **"Device"** and Select **"Add Device"**. Select Typhur Dome and follow the instructions to pair your device.



7. The appliance will only allow the "turn off" function if the fry basket is not detected inside. The temperature and time display will show **"--"** and **"--"**, respectively. This is to prevent accidents and ensure the safety of the user.



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## Recipe Table

| Ingredients             | Size          | Mode      | Temperature (°F/°C) | Time (min) |
|-------------------------|---------------|-----------|---------------------|------------|
| French fires (thin)     | 16oz/454g     | Fries     | 350°F/175°C         | 16         |
| French fires (thick)    | 16oz/454g     | Fries     | 350°F/175°C         | 19         |
| Breast (boneless)       | 32oz/900g     | Air Fry   | 375°F/190°C         | 15-20      |
| Thighs (boneless)       | 32oz/900g     | Air Fry   | 400°F/205°C         | 20         |
| Wings                   | 16oz/454g     | Wings     | 380°F/195°C         | 14         |
| Beef empanada           | 16oz/454g     | Roast     | 325°F/165°C         | 8          |
| Steak                   | 1-1.25 inch   | Steak     | 450°F/230°C         | 6-10       |
| Bacon                   | Single layer  | Bacon     | 400°F/205°C         | 10         |
| Meatballs               | Single layer  | Air Fry   | 375°F/190°C         | 10         |
| Pork chops/loin         | 24oz/680g     | Air Fry   | 400°F/205°C         | 8          |
| Sausage                 | 16oz/454g     | Roast     | 350°F/175°C         | 15         |
| Toast                   | Single layer  | Toast     | 400°F/205°C         | 6          |
| Shrimp                  | 16oz/454g     | Air Fry   | 400°F/205°C         | 5          |
| Salmon                  | 24oz/680g     | Air Fry   | 400°F/205°C         | 5          |
| Apple chips             | Thinly sliced | Dehydrate | 200°F/95°C          | 120        |
| Asparagus               | 16oz/454g     | Air Fry   | 420°F/215°C         | 9          |
| Brussels sprouts        | 16oz/454g     | Air Fry   | 380°F/195°C         | 10         |
| Cauliflower             | 8oz/230g      | Air Fry   | 425°F/220°C         | 9          |
| Potatoes (whole)        | 2 Large       | Air Fry   | 400°F/205°C         | 45         |
| Sweet potatoes (sliced) | Thinly sliced | Dehydrate | 275°F/135°C         | 30         |

### Note:

- These settings are suggestions only. You may adjust them according to the size and shape of your ingredients.
- Preheating the appliance is recommended when cooking beef empanadas, steak, meatballs, pork chop, or seafood.
- Flipping halfway is recommended when cooking steak, meatballs, pork chops and toast. When preparing a larger amount of food, shake or stir the content in the basket in order to achieve a consistent result.
- For more information, you can download the Typhur app and check the latest recipes.