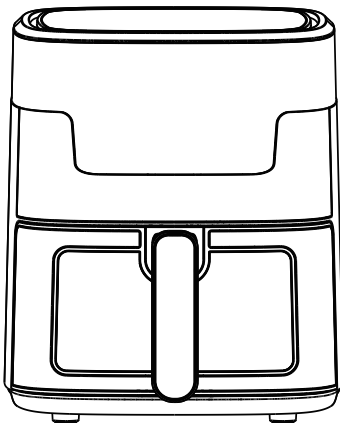


TomaChef

AIR FRYER

USER MANUAL

L-5062S



Questions or Concerns?
Welcome@modern-inc.com

Storage

1. Unplug the product and make sure the air fryer is cooled completely.
2. Make sure every part is clean and dry.
3. Keep the device in a clean and dry place.

WARM REMINDER

HAZARD

- Do not immerse into water or rinse under the tap, cause there are electronic components and heating components in the shell.
- Avoid any liquid entering the product to prevent electric shock and short circuit.
- Don't put too many ingredients in the fry basket in case you cannot push it back into the device.
- Burnt materials will produce odor and smoke.
- Do not cover the air inlet and outlet when the product is working.
- Do not pour oil in the fry basket of the product, as it may cause a fire hazard.
- Do not touch the inside of the product when it is working.

CAUTION

- Check that the voltage of the product corresponds with your local power supply voltage.
- Please do not use it if the plug, main supply cord or other parts of the product are damaged.
- If the main supply cord or plug of the product is damaged, it must be replaced by the manufacturer and professional of the maintenance department from the manufacturer in order to avoid a hazard.
- Keep the product and its supply cord out of the reach of children.
- The air outlet of the product will become hot during use.
- Keep the power supply away from heat source.
- Do not use wet hands when the product is powered on or when you operate the control panel.
- The product must be plugged into a grounded socket. Always keep the plug in the correct socket.
- If the plug doesn't fit into the socket, try flipping it. If it still doesn't fit, contact a qualified electrician.
- Do not attempt to modify the plug.
- Do not connect this device to an external timer switch or a separate remote control system.
- Keep the product far from flammable materials such as tablecloths or curtains.
- Avoid the product adhering closely to walls or other electrical appliances. Please maintain a minimum distance of 5 inches.
- Do not put anything on the product.
- Do not use the product for purposes other than this manual.
- Someone must take care of the product when the product is in use.
- Hot air, hot steam is released through the air outlet, please be careful and keep your hands and face at a safe distance when you take out the fry basket.
- When touching hot surfaces or components of the device, please use oven gloves or a utensil to handle them.
- please unplug the appliance immediately if black smoke comes out.
- Do not move the product and fry basket until the smoke dissipates.

NOTICE

1. The product should be used according to the manual. If it is not used in accordance with the instructions, it may be invalid or dangerous. Please keep it for future reference.
2. This product is designed for home use, so it may not be suitable for use in staff kitchens, farms, motels and other non-residential environments.
3. Please make sure to place the product on a balanced heat-resistant surface.
4. Do not touch or clean the frying basket directly before it is completely cooled, as there is a risk of burns.

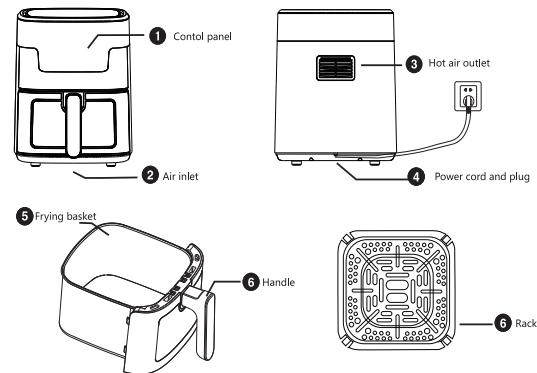
SPECIFICATION

Model	L-05062S	Power Supply	AC 110V, 60Hz
Capacity	5.3 qt / 5 L (serves 2-4 people)	Rated Power	1350W
Temperature Range	175°-400°F / 75°-204°C	Time Range	1 min - 60 mins
Dimensions	9.76 x 12.20 x 11.65 IN / 24.8 x 31.0 x 29.6 CM	Weight	7.08 lbs / 3.21 kg

PRODUCT MARKING LABEL

Model number	L-5062S
Rated voltage	110V
Rated frequency	60Hz
Rated power	1350 W
Made in China	

AIR FRYER PARTS & ACCESSORIES



BEFORE FIRST USE

1. Remove all packaging.
2. Take out the air fryer, basket and rack.
3. Wash the frying basket and racks with detergent and clean water. Wipe the air fryer walls with a damp cloth dipped in detergent to clean the Oil stains, then wipe off the detergent with a damp cloth dipped in clean water. Ensure fully dry before use.

Note:

1. Please unplug when cleaning.
2. Preheat oven for 5 minutes before first use to remove any residual odors. Initial use may produce a slight odor, normal and not a malfunction
3. The internal components are not waterproof, so the cloth used to wipe the air fryer should not be too damp.

IN USE

1. Arrange the food in the frying basket so that it does not exceed the height of the inner wall of the fryer, ensuring proper placement based on the food's height.
2. Push the frying basket into the air fryer and plug the power cord into a dedicated socket. Adjust the cooking temperature and time according to your preference. Temperature settings range from 175 to 400°F. Time settings range from 1 to 60 minutes. Alternatively, select a preset program to start cooking.
3. Wait for the machine to reach the set time. You can check the food through the viewing window of the frying basket or by opening the fryer to observe and turn the food.
4. When the timer reaches zero, it will several sounds "ding". The machine will then automatically stop. Open the fryer and plate your food.
5. For detailed practical operations, please refer to the operation guide.

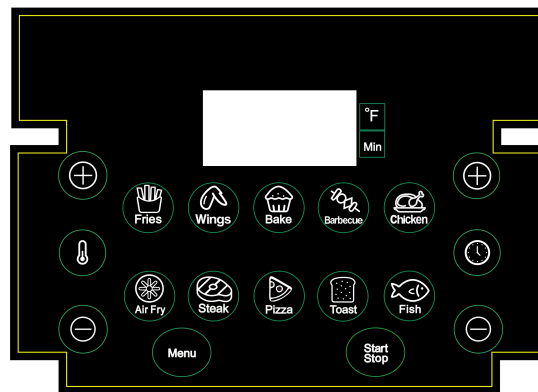
Note:

1. To avoid burns, do not touch the body of the air fryer fried basket, etc. during the working process.
2. Smaller-sized foods generally require slightly less cooking time than larger foods. Cooking times for larger quantities only need to be slightly longer than for smaller quantities.
3. Flipping or turning smaller-sized foods during cooking are necessary to ensure even heating throughout all parts of foods.
4. If you want to add a small amount of oil, add it before cooking.

CLEAN

1. Clean the product after each use. Unplug the power cord from the wall socket and make sure the equipment is completely cooled down before cleaning.
2. The basket and rack are made of durable stainless steel and dishwasher safe.
3. Don't clean the rack and the fry basket with other metal kitchenware or abrasive cleaning materials, because they may damage the non-stick surface of the fry basket or the steam rack. If there are dumps of food stuck to the frying basket and rack, you can soak them in warm soapy water to facilitate easy removal. If necessary, use a cleaning brush to remove any unwanted food residue on the upper mesh screen.
4. Do not immerse the device in water to clean it. Use a warm, damp cloth and a mild detergent to wipe the equipment.
5. Always keep the rack and fry basket dry before putting them back into the air fryer.

OPERATION GUIDE



I Preset Intellectual Function Operation

1. Plug in the power cord.
2. Press the "Menu" button to select the option you need from the 10 preset functions without adjusting the time and temperature.
3. Press the "Start/Stop" button, and the air fryer will start working according to the preset program you selected.

Functions	Temp	Time	Functions	Temp	Time
Fries	400°F	25 min	Air Fry	400°F	40 min
Wings	360°F	20 min	Steak	400°F	15 min
Bake	400°F	20 min	Pizza	360°F	25 min
Barbecue	400°F	25 min	Toast	360°F	15 min
Chicken	400°F	50 min	Fish	360°F	20 min

II Manual Function Operation

1. Plug in the power cord.
2. Use the left side of the panel to adjust the temperature and the right side to adjust the time. Press "+" or "-" to manually set the time and temperature as needed.
3. Once the time and temperature are set, press the "Start/Stop" button and the air fryer will start working.

Note:

1. To stop mid-cycle, press the "Start/Stop" button again. To resume cooking, reset all the settings as the product does not have a memory function.
2. If you want to increase or decrease the temperature/time faster, you can long press the "+" or "-".

TROUBLESHOOTING

Question	Possible Reason	Suggested solution
The product does not work	The product is not plugged	Insert the plug into a working socket
The ingredients in the FRYER are not made	The ingredients in the fry basket are too large	Put smaller pieces of ingredients into the fry basket since small pieces of ingredients are easier to cook
	The set temperature is too low	Set proper higher temperature
	The time of cooking is too short	Set proper longer cooking time
Incompletely fried ingredients	Some incompletely fried ingredients need turning over	Turn over incompletely ingredients during cooking
Can't push the fry basket into the device smoothly	The fry basket contains an excessive amount of ingredients	Take out some ingredients until you can push the fry basket into the device smoothly.
White smoke comes out of the air fryer	You are making greasy food	A lot of oil will seep into the air fryer when making greasy food. Oil will make white smoke and the air fryer will heat up, but this does not affect the final result
	The fat used in last time remains in the air fryer	Make sure to clean the product after every use