

# *AirWave* **Fryer™**



## **Owner's Manual**

for model # TXG-DS11

# Guilt Free Frying and more...

## We all love fried food...

Crispy fried chicken, french fries, coconut shrimp, chicken parmesan, crispy hot wings... the list goes on and on. Unfortunately, those tasty delights have become a rare part of our everyday diet. As we do our best to maintain good health, we've learned that foods fried in the traditional way (in deep fat or oil) can be a hazard to trim a waistline and a healthy heart.

## Good News!

The new **AirWave Fryer™** has changed everything. Our culinary design team has perfected a cooking system that virtually eliminates the unhealthy oil from the process and replaces it with hot circulating air that surrounds the food, cooking it to crisp and juicy perfection.

## The AirWave Fryer™

will not only cook your favorite fried foods, but it also broils and bakes many other favorites like healthier "air fried" burgers, calzones and doughnuts. You and your family will enjoy many years of healthier eating with the **AirWave Fryer™**.

## Before you begin

It is very important that you read this entire manual making certain that you are totally familiar with its operation and precautions.



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## When using electrical appliances, basic safety precautions should always be followed including:

- Read and follow all instructions carefully.
- Never immerse the housing, which contains electrical components and heating elements in water. Do not rinse under the tap.
- Avoid electrical shock, do not put liquid of any kind into the main unit housing containing the electrical components.
- Do not fill the food basket above the recommended level to prevent contact with the heating elements.
- Do not cover the air inlet and outlet openings while the AirWave Fryer is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- Never pour oil into the pan. Fire and personal injury could result.
- While cooking, the internal temperature of the unit reaches several hundred degrees F. To avoid personal injury, never place hands inside the unit unless it is thoroughly cooled down.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
- Only connect to electrical outlet with voltage as stated on the rating label of the device.
- Do not use this unit if the plug, the power cord or the appliance itself is damaged in anyway.
- If the power cord is damaged, you must have it replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the appliance and its power cord out of the reach of children when it is in operation on or in the "cooling down" process.
- Keep the power cord away from hot surfaces. Do not plug in the power cord or operate the unit controls with wet hands.
- Never connect this appliance to an external timer switch or separate remote-control system.
- Never use this appliance with an extension cord of any kind.
- Do not operate the appliance on or near combustible materials such as tablecloths and curtains.
- When cooking, do not place the appliance against a wall or against other appliances. Leave at least 5" free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- Do not use the **AirWave Fryer™** for any purpose other than described in this manual.
- Never operate the appliance unattended.
- When in operation, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the air outlet openings. Also avoid the hot steam and air while removing the pan and basket from the appliance.
- The unit's outer surfaces may become hot during use. The pan and basket will be hot... wear oven mitts when handling hot components or touching hot surfaces.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing Pan.

# SAFEGUARDS

## CAUTION

- Always operate the appliance on a horizontal surface, that is level, stable and noncombustible.
- Children should be supervised to ensure that they do not play with the appliance.  
This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- If the AirWave Fryer™ is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, we will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning or storing.
- Make sure the ingredients prepared in this unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.
- The AirWave Fryer™ is equipped with an internal micro switch that automatically shuts down the fan and heating element when the pan is removed.

## OVERHEATING PROTECTION SYSTEM

Should the inner temperature control system fail, The overheating protection system will be activated and the unit will not function. Should this happen, unplug the power cord, allow time for the unit to cool completely then push the reset button located on the bottom of the unit ( see page 4 for location of reset button). use a pen or similar object to reset the button.

## AUTOMATIC SWITCH-OFF

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob counter-clockwise to 0.

**Note:** Removing the pan and basket during the cooking process will shut off the heating element and fan. However, the timer will continue to run down.

## ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your new unit may not operate properly. It should be operated on a dedicated electrical circuit.

**Note:** This product must be grounded. If it should malfunction or break down, grounding provides a path of least resistance for electric current to reduce the risk of electric shock. This product is equipped with a cord having an equipment grounding conductor and a grounding plug. The plug must be plugged into an appropriate outlet that is properly installed and grounded in accordance with all local codes and ordinances.

## ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

### Test specifications/Standard:

IEC 60335-2-9: 2002 + A1: 2004 + A2: 2006  
IEC 60335-1: 2001 + A1: 2004 + A2: 2006  
EN 60335-2-9: 2003 + A1: 2004 + A2: 2006 + A12: 2007 + A13: 2010  
EN 60335-1: 2002 + A11: 2004 + A1: 2004 + A12: 2006 + A2: 2006 + A13: 2008

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.**

# AirWave Fryer™ PARTS LIST

1. Basket
2. Basket release button
3. Basket handle
4. Pan
5. Pan and Basket Assembled
6. Food Separator Insert
7. Air outlet vents
8. Timer (0-60 min.)/ power-on knob
9. Temperature control knob
10. Air inlet vents
11. Power-on light (Red)
12. Temperature indicator light (Green)
13. Reset button (on bottom beside the Rating Label)

**IMPORTANT:** Your *AirWave Fryer™* has been shipped with the components shown below. Check everything carefully before use.



# General Operating Instructions

## Before using the AirWave Fryer™ for the first time...

Remove all packing materials, labels and stickers, then wash the Pan and Basket with warm soapy water. The Pan and Basket are also dishwasher safe. Wipe the inside and outside of the cooking unit with a clean moist cloth. Never wash or submerge the cooking unit in water. Never fill the pan with oil... this unit cooks with hot air only.



### Preparing for use

- Place the appliance on a stable, level, horizontal and heat resistant surface.
- Place the Basket in the Pan properly (Fig 5)
- Slide the Pan into the cooking unit until it "clicks" into place. Note: the unit will not work unless the Pan is inserted properly.
- Plug the power cord into a dedicated outlet.

### NEVER:

- Put anything on top of the appliance.
- Cover the air vents on the sides and back of the cooking unit.

## A Versatile Appliance

The AirWave Fryer™ is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper, time / temperature settings and proper food quantities.

# General Operating Instructions (continued)

## Time to Fry “Hot Air” Style...

When removing the Pan you may feel slight resistance. Place your hand on top of the unit and pull gently on the Pan to remove it.

**WARNING:** Wear an oven mitt on the hand you use to hold the unit in place.

Place the ingredients in the Basket/Pan assembly (fig. A). Note: Never fill the basket above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.

Slide the pan back into the unit until it “clicks” in place. (fig.B). Never use the Pan without the Basket.

Caution: During the cooking process, the Pan will become very hot. When you remove it to check on the progress, make sure you have a heat resistant surface nearby to set it down on.

Turn the Temperature Dial (fig. C) and Time Dial (fig. D) to the proper settings. Consult the Charts in this manual or the Recipe Guide to determine the correct settings. First select the temperature and then the time. Once the time is selected the cooking process will automatically begin.

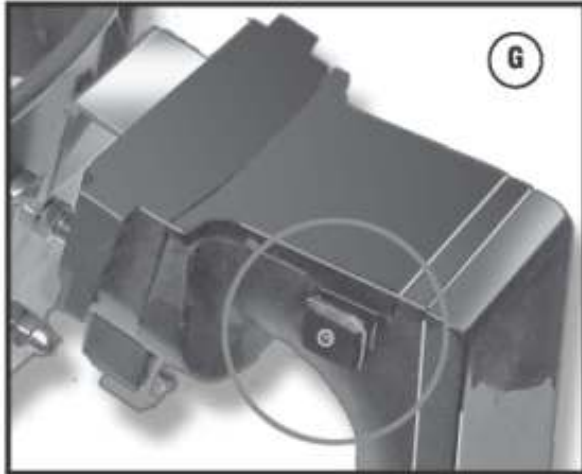
### Pre- Heating the AirWave Fryer™

If you want, you can also let the Unit pre-heat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the temperature light goes out (after approx. 3 minutes). Then remove the Basket and fill it with ingredients, place it in the Unit and turn the Timer Dial to the required preparation time.

- The power-on light (fig.E) and the temperature light (fig.F) will go on.
- The timer will start counting down.
- During the hot air frying process, the temperature light comes on and off from time to time. This indicates that the heating element turns on and off to maintain the selected temperature.
- Excess oil from the ingredients collects on the bottom of the pan.







## Shaking...

To insure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the Pan and Basket from the Unit... gently shake the contents as needed and place back in unit to continue cooking. For heavier foods, you might want to separate the Basket from the Pan before shaking. To do this, place the Pan on a heat resistant surface. Squeeze the Release Buttons (fig.G) on both sides of the handle and gently lift the Basket. Shake ingredients, place the Basket in the Pan and return it to the Unit to finish cooking.

**Caution:** The Pan will be hot... wear an oven mitt during this procedure.

**Tip:** Set the Timer to 1/2 the time needed for the recipe and the Timer bell will alert you when it’s time to “shake”.

**Note:** You can check the progress at any time during the cooking process by removing the Pan. To stop the cooking process just turn the Timer Dial to 0.

When you hear the timer bell, the pre-set preparation time has elapsed. Pull the Pan out of the appliance and place it on a heat-resistant surface.

To remove small ingredients (e.g. fries), place the Pan on a heat resistant-surface, press the Release Buttons (fig.G) and lift the Basket out of the Pan... turn the basket over and let the ingredients fall on a plate. Use non-abrasive utensils to remove larger foods.

Do not turn the Basket upside down with the Pan still attached... excess oil that has collected on the bottom of the Pan will leak onto the food.

When a quantity of food is cooked, the Unit is instantly ready for preparing another batch.



# The AirWave Fryer™ Cooking Guide



## Settings

• The table on the right will help you select the correct temperature and time for best results. As you become more familiar with the **AirWave Fryer™** cooking process, you may adjust these settings to suite your own personal tastes.

• Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

## Tips

• Foods that are smaller in size, usually require a slightly shorter cooking time than larger ones.

• Large quantities of food only require a slightly longer cooking time than smaller quantities.

• "Shaking" smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.

• Adding a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking..

• Snacks normally cooked in an oven can also be cooked in the **AirWave Fryer™**.

• Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.

• Place a baking tin or oven dish in the Basket when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.

• You can use the **AirWave Fryer™** to reheat foods. Simply set the temperature to 150° C / 300°F for up to 10 minutes.

Food Item	Ounces	Time (min)*	Temp.	Shake	In Addition
Thin Frozen Fries	11-25	9-16	198°C/390°F	YES	
Thick Frozen Fries	11-25	11-20	198°C/390°F	YES	
Home Made Fries	11-28	10-16	198°C/390°F	YES	Add 1/2 Tbsp. Oil
Home Made Potato Cubes	11-26	12-18	177°C/350°F	YES	Add 1/2 Tbsp. Oil
Home Made Potato Wedges	11-28	18-22	177°C/350°F	YES	Add 1/2 Tbsp. Oil
<b>Meat &amp; Poultry</b>					
Steak	4-18	8-12	177°C/350°F		
Pork Chops	4-18	10-14	177°C/350°F		
Burgers	4-18	7-14	177°C/350°F		
Sausages	4-18	13-15	198°C/390°F		
Drumsticks	4-18	18-22	177°C/350°F		
Chicken Breast	4-18	10-15	177°C/350°F		
<b>Snacks</b>					
Spring Rolls	4-14	8-10	198°C/390°F	YES	
Frozen Chicken Nuggets	4-18	6-10	198°C/390°F	YES	
Frozen Fish Sticks	4-14	6-10	198°C/390°F		
Frozen Mozzarella Sticks	4-14	8-10	177°C/350°F		
<b>Baked Goods</b>					
Cakes	11	20-25	160°C/320°F		
Quiche	14	20-22	177°C/350°F		
Muffins	11	15-18	198°C/390°F		

\* Add 3 minutes to cooking time when starting with a cold appliance.

## The AirWave Fryer™ Recipe Guide

Your AirWave Fryer™ unit has been shipped with a collection of recipes created by a renowned chef. These dishes are sure to become family favorites that you will be able to serve, knowing that they are far healthier than their original "deep fat" versions.



# Important...

## Cleaning

Clean the **AirWave Fryer™** after each use.

The Pan and the Basket are coated with a special non-stick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

Note: Separating the Pan from the Basket will allow them to cool quicker.

2. Wipe the outside of the appliance with a warm moist cloth and mild detergent.

3. Clean the Pan and the Basket with hot water, a mild detergent and a non-abrasive sponge.

Note: The Pan and Basket are dishwasher-safe.

Tip: Should Pan and Basket contain difficult to remove food particles, leave the Basket and Pan assembled, fill with hot soapy water and soak for 10 minutes.

4. Clean the inside of the appliance with hot water, a mild detergent and a non-abrasive sponge.

5. If necessary, remove unwanted food residue from the heating element with a cleaning brush.

## Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

## Environment

Dispose of all unwanted appliances according to local environmental regulations. Preserve the planet.

# Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Unit Doesn't work</b>	The appliance isn't plugged in.	Put the power cord in the wall socket
	The timer isn't set	Set the timer and Unit will begin working
	The Pan hasn't been put in the Unit properly	The Pan will "click" when in place correctly
	The Unit overheated and shut down.	Push the Reset Button located on the underside of the unit. (pg.3 fig.13)
<b>Food Isn't Cooked Enough</b>	There is too much food in the Basket	Put less food in the basket. Refer to cooking chart page 8.
<b>Food Is Cooked Unevenly</b>	Some foods need to be redistributed in the basket during the cooking process	Halfway through the cooking time, remove the Basket and "shake" the contents to expose the under-cooked food to the hot air.
<b>Pan Won't Go Into Unit Smoothly</b>	The Basket is over-filled	Remove excess food from the Basket to keep the level below the rim.
<b>White Smoke Comes From Unit</b>	Fatty foods or excess oil	Fatty foods or excess oils will collect in the the pan and produce white smoke. Avoid excess oils and fat in your recipes.
<b>Fresh Fries Aren't Cooking Properly</b>	A problem with the potato	Use fresh firm potatoes From supermarket.
	Potatoes weren't rinsed before cooking	Rinse or soak potato sticks in cold or iced water and pat dry with paper towel before cooking
	Potato sticks are too large or thick	Cut sticks thinner to increase area exposed to hot air
	No vegetable oil in recipe	Be sure to add oil and "shake" contents midway though cooking process. Refer to cooking chart page 8.

# Frequently Asked Questions

## **1. Can I prepare foods other than fried dishes with my AirWave Fryer™?**

You can prepare a variety of dishes including steaks, chops, burgers and baked goods. See the AirWave Fryer™ Recipe Guide.

## **2. Is the AirWave Fryer™ good for making or reheating soups and sauces?**

Never cook or reheat liquids in the AirWave Fryer™.

## **3. Is it possible to shut off the Unit at any time?**

Turn the Timer Dial to "O" and the Unit will shut down immediately.

## **4. What do I do if the Unit shuts down while cooking?**

As a safety feature the AirWave Fryer™ has an auto shut off device that prevents damage from overheating. Remove the Pan and set it on a heat resistant surface. Allow the unit to cool down. Remove the power cord from the outlet and turn the Unit over to press the Reset Button. (see page 3)

## **5. Does the Unit need time to heat up?**

If you are cooking from a "cold start", add 3 minutes to the cook time to compensate.

## **6. Can I check the food during the cooking process?**

You can remove the Pan at any time while cooking is in progress. During this time you can "shake" the contents in the basket in needed to insure even cooking.

## **7. Is the AirWave Fryer™ dishwasher safe?**

Only the Basket and the Pan are dishwasher safe. The Unit itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot moist cloth or non abrasive sponge with a small amount of mild detergent.

## **8. What happens if the Unit still does not work after I have tried all the Trouble Shooting suggestions?**

Never attempt a home repair. Contact the manufacturer and follow the procedures set forth by the company service.



We are very proud of the design  
and quality of our

# *AirWave Fryer*<sup>™</sup>



This product has been manufactured  
to the highest standards.