



## Listing Constructional Data Report (CDR)

1.0 Reference and Address			
Report Number	150723113GZU-001	Original Issued: 1-Sep-2015	Revised: None
Standard(s)	Electric Household Cooking and Food Serving Appliances - UL1026, Issued: 2012/01/27, 6th Ed., Rev. 2014/05/29 Portable Electrical Motor-Operated and Heating Appliances: General Requirements - CSA C22.2 No.1335.1-93 (R2013), Issued: 1993/01/01; Portable Electrical Motor-Operated and Heating Appliances: Particular Requirements for Portable Electric Cooking Appliances - CSA C22.2 No.1335.2.9-93 (R2013), Issued: 1993/01/01.		
Applicant	Tianxi Holding Group Co., Ltd	Manufacturer	<b>Tianxi Holding Group Co., Ltd</b>
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<b>2.0 Product Description</b>	
Product	Air Fryer
Brand name	NA
Description	The product covered by this report are Air Fryer for household and indoor use, rated 120V, 60Hz, provided with attached flexible power supply cord terminal in 2-wire polarized plug.
Models	TXG-DS14, TXG-DS15, TXG-DT11, TXG-DT11A, TXG-DT12, TXG-DT13, TXG-DS11, TXG-DS11A, TXG-DS12, TXG-DS13, TXG-DS16
Model Similarity	TXG-DS14 and TXG-DS15 are identical except over size and openings. TXG-DT11, TXG-DT11A, TXG-DT12 and TXG-DT13 is identical to TXG-DS15 except model designation. TXG-DS11, TXG-DS11A, TXG-DS12, TXG-DS13 and TXG-DS16 is identical to TXG-DS14 except model designation.
Ratings	120V~, 60Hz, 1500W
Other Ratings	NA

**3.0 Product Photographs**

**Photo 1 - Overall view of Air Fryer**



**Photo 2 - Overall view of Air Fryer**



**3.0 Product Photographs**

**Photo 3 - Overall view of Air Fryer**



**Note: The other side is identical.**

**Photo 4 - Overall view of Air Fryer**

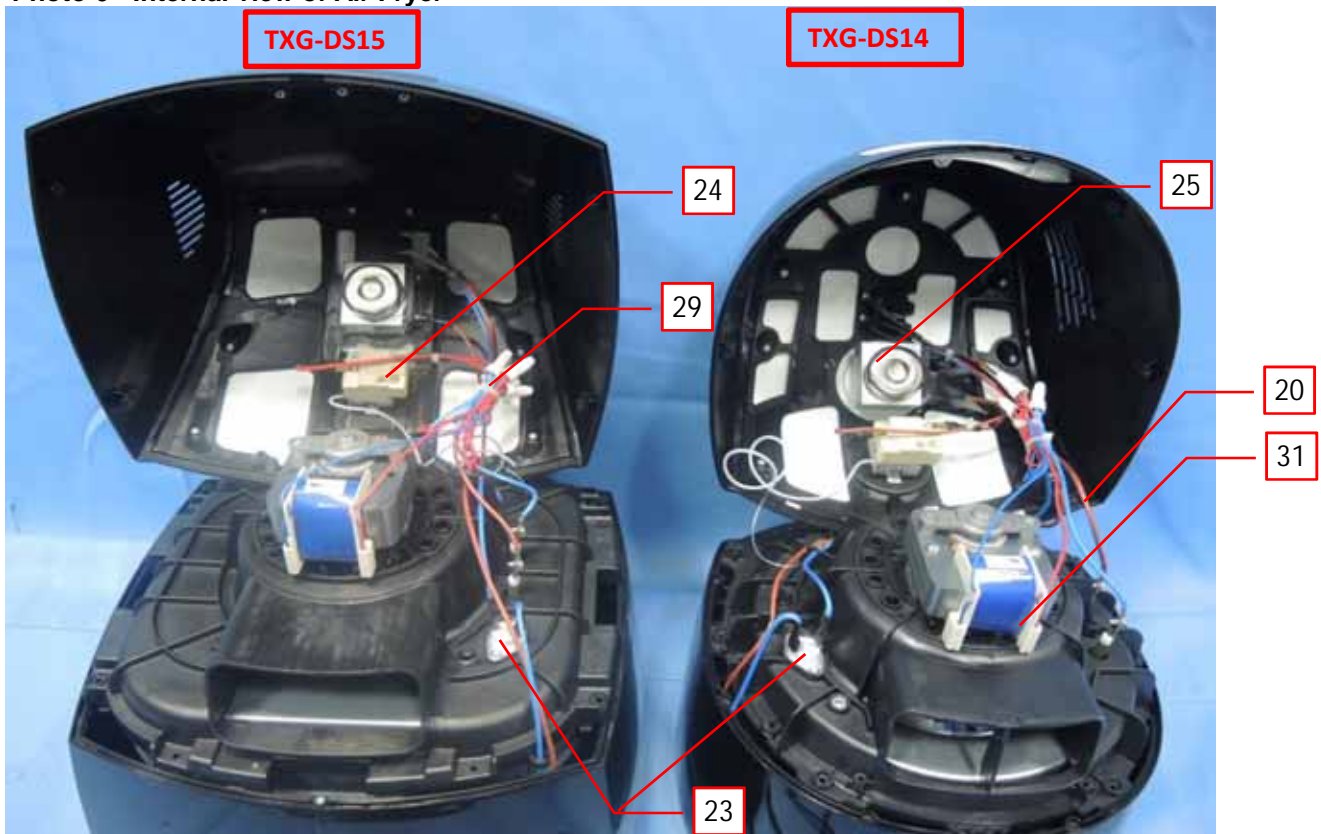


**3.0 Product Photographs**

**Photo 5 - Overall view of Air Fryer**

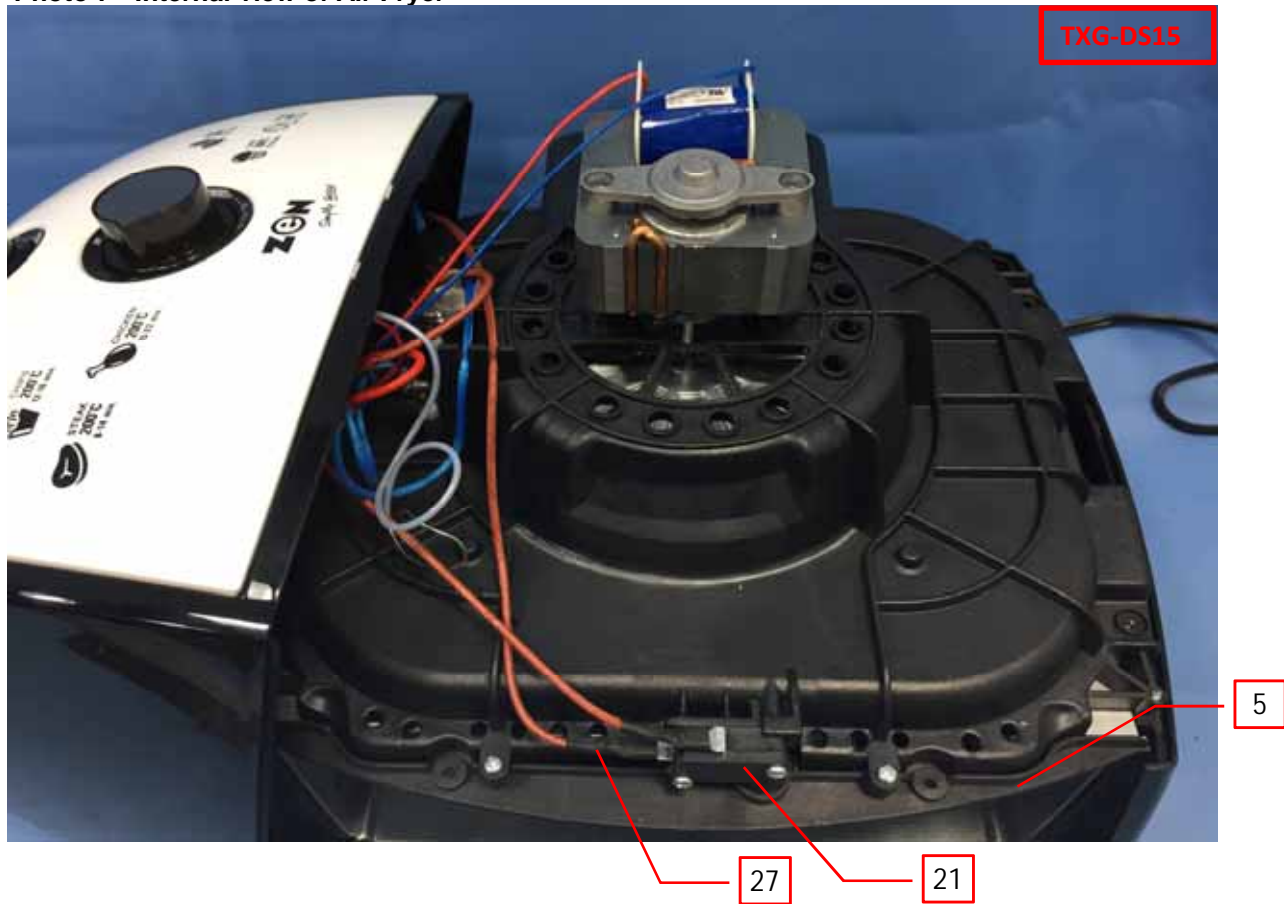


**Photo 6 - Internal view of Air Fryer**

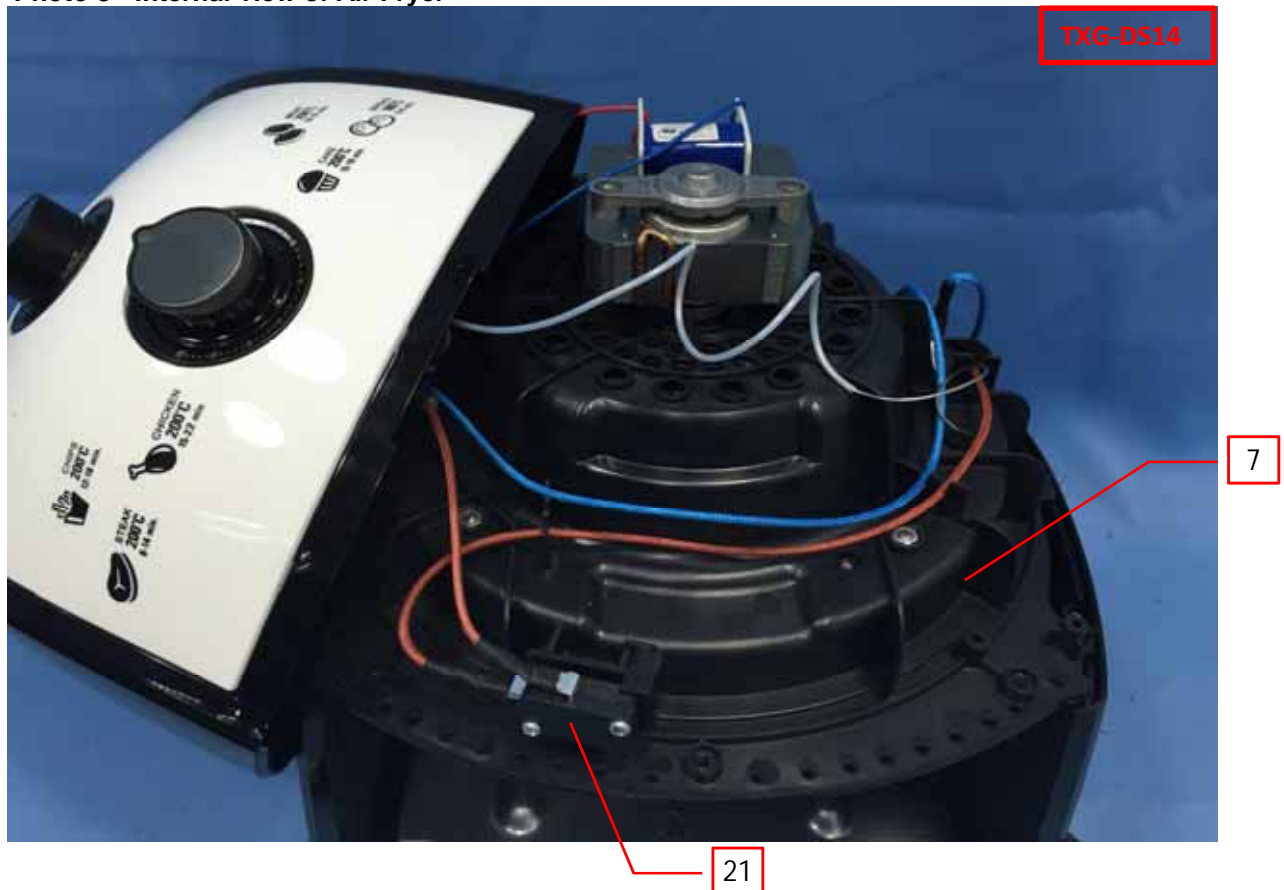


**3.0 Product Photographs**

**Photo 7 - Internal view of Air Fryer**



**Photo 8 - Internal view of Air Fryer**



**3.0 Product Photographs**

**Photo 9 - Internal view of Air Fryer**



**Photo 10 - Internal view of Air Fryer**

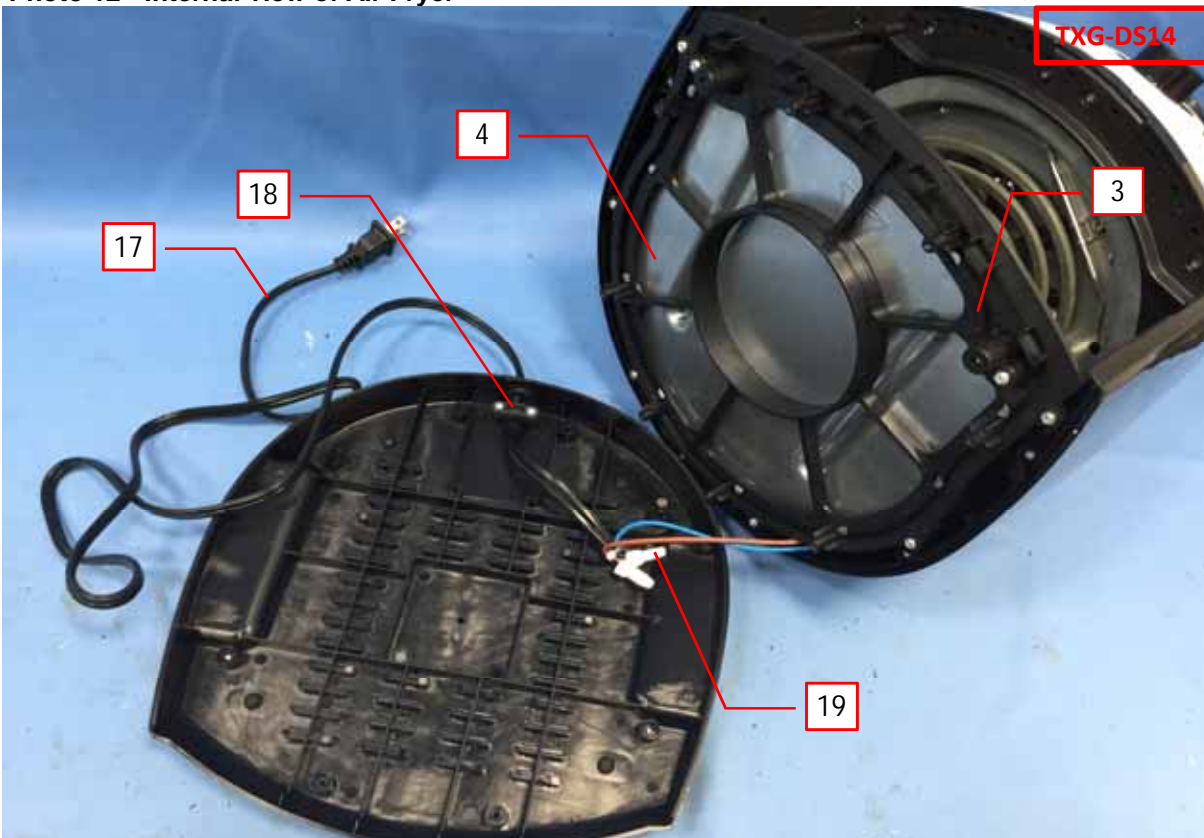


**3.0 Product Photographs**

**Photo 11 - Internal view of Air Fryer**



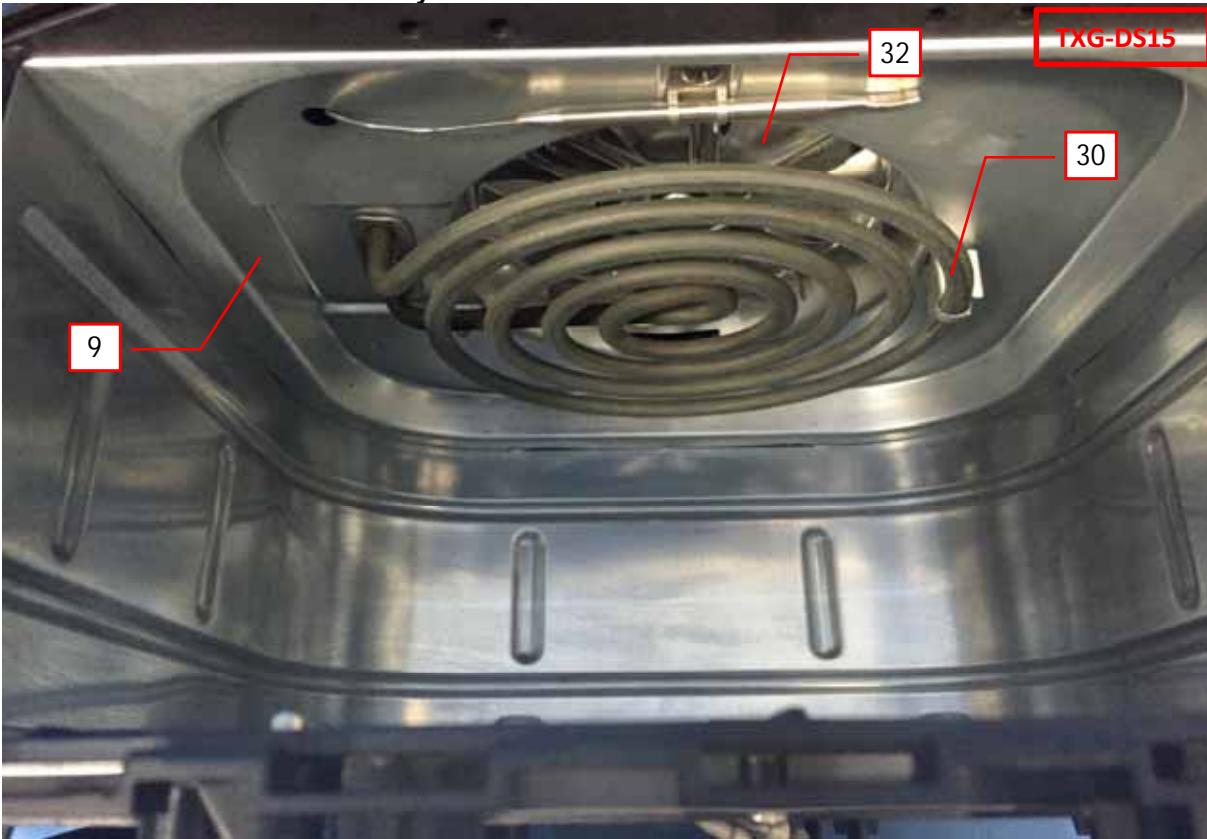
**Photo 12 - Internal view of Air Fryer**



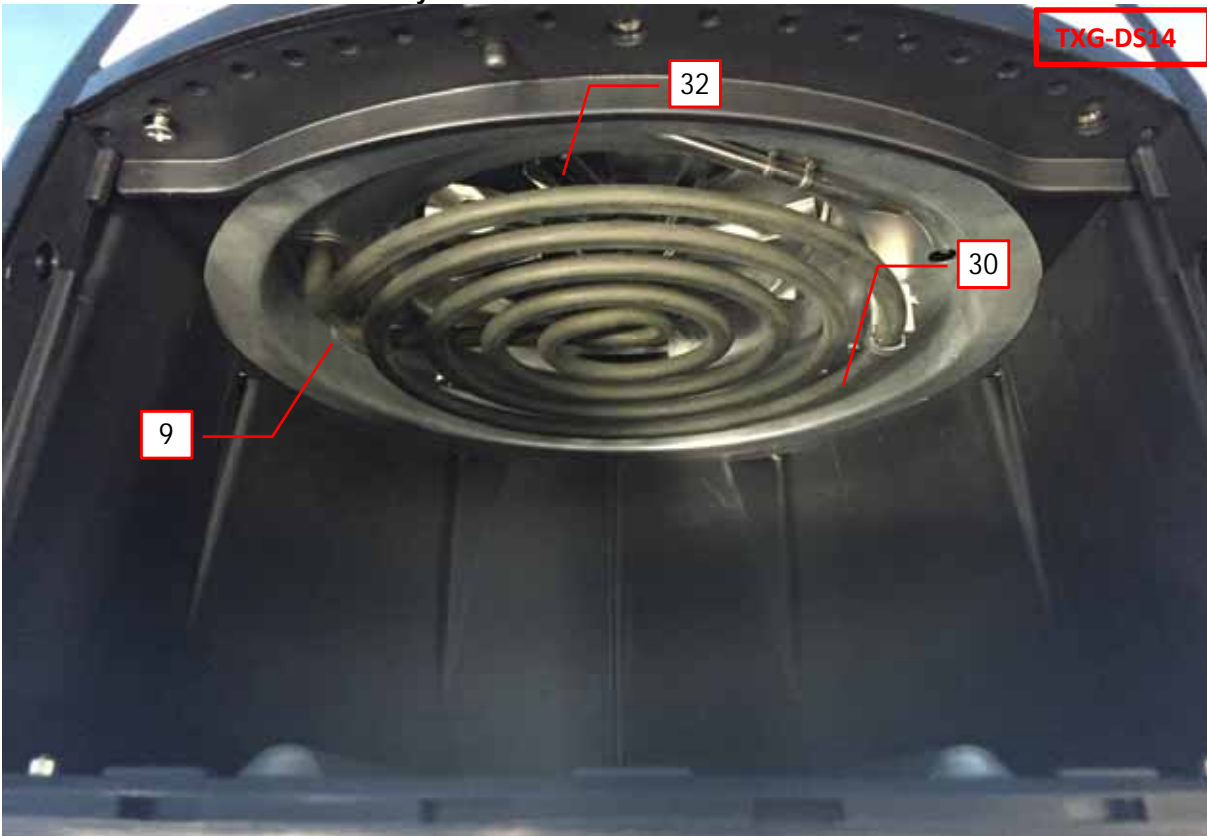


**3.0 Product Photographs**

**Photo 13 - Internal view of Air Fryer**



**Photo 14 - Internal view of Air Fryer**



4.0 Critical Components						
Photo #	Item no. <sup>1</sup>	Name	Manufacturer/ trademark <sup>2</sup>	Type / model <sup>2</sup>	Technical data and securement means	Mark(s) of conformity <sup>3</sup>
4	1	Bottom Cover	HANWHA TOTAL PETROCHEMICAL CO LTD	PP, type FB51(+)	Rated V-2, 130°C. Measured 1.5mm thick minimum. Provided with louver openings, each measured 20mm x 5.0mm for model TXG-DS14, each measured 25mm x 5.0mm for model TXG-DS15. Molded with 4 feet, each measured 28mm x 16mm x 10mm. Secured to Lower Frame by screws.	cURus
4	2	Feet	Various	Rubber	4 provided. Each measured 22mm in length, 10mm in width, 2.0mm in exposed height. Fitted into the feet molded on Bottom Cover.	NR
11 & 12	3	Lower Frame	SHINKONG SYNTHETIC FIBERS CORP	PBT, type 326BN7	Rated V-0, 140°C. Measured 1.5mm thick minimum.	cURus
11 & 12	4	Inner Bottom Plate	Various	Aluminum-plated steel	Measured 0.4mm thick minimum. Assembled with Lower Frame and Main Frame tightly.	NR
7	5	Front Frame	SHINKONG SYNTHETIC FIBERS CORP	PBT, type 326BN7	For model TXG-DS15 only. Rated V-0, 140°C. Measured 1.5mm thick minimum. Secured to Lower Frame and Upper Frame by screws.	cURus
9 & 10	6	Main Frame	SHINKONG SYNTHETIC FIBERS CORP	PBT, type 326BN7	For model TXG-DS14 only. Rated V-0, 140°C. Measured 1.5mm thick minimum.	cURus
			Various	Aluminum-plated sheet	For model TXG-DS15 only. Measured 0.4mm thick minimum. Hooked to Heater Cover and Base tightly.	NR
7 & 8	7	Upper Frame	SHINKONG SYNTHETIC FIBERS CORP	PBT, type 326BN7	Rated V-0, 140°C. Measured 1.5mm thick minimum. Secured to Main Frame by screws.	cURus
3	8	Side Cover	HANWHA TOTAL PETROCHEMICAL CO LTD	PP, type FB51(+)	Rated V-2, 130°C. Measured 1.5mm thick minimum. Left and right parts provided, slot-fitted to Upper Frame and Lower Frame by integral tabs, further secured to by screws.	cURus
13 & 14	9	Heater Bracket	Various	Aluminum-plated steel	Measured 0.4mm thick minimum. Secured to Upper Frame by screws.	NR
2	10	Upper Cover	HANWHA TOTAL PETROCHEMICAL CO LTD	PP, type FB51(+)	Rated V-2, 130°C. Measured 1.5mm thick minimum. Secured to Upper Frame by screws.	cURus
1	11	Panel Cover	HANWHA TOTAL PETROCHEMICAL CO LTD	PP, type FB51(+)	Rated V-2, HWI=2, HAI=0, 130°C. Measured 1.5mm thick minimum. Slot-fitted to Upper Cover by integral tabs, further secured to by screws.	cURus

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Photo #	Item no. <sup>1</sup>	Name	Manufacturer/ trademark <sup>2</sup>	Type / model <sup>2</sup>	Technical data and securement means	Mark(s) of conformity <sup>3</sup>
2	12	Back Vent	SHINKONG SYNTHETIC FIBERS CORP	PBT, type 326BN7	Rated V-0, 140°C. Measured 1.5mm thick minimum. Provided with openings, each measured 3.5mm in width. Slot-fitted to Upper Cover by integral tabs, further secured to by screws.	cURus
1	13	Dial (2 Provided)	HANWHA TOTAL PETROCHEMICAL CO LTD	PP, type FB51(+)	Rated V-2, 130°C. Measured 1.5mm thick minimum. Secured to Panel Cover by screws.	cURus
1	14	Knob (2 Provided)	Various	PP	Rated V-2, 130°C minimum. Fitted to the shaft of Thermostat and Timer.	cURus
1	15	Indicator Cover	Bayer Materials AG	PC/PBT, type EC5005 HT + (z)	Rated V-0, 100°C. Measured 1.5mm thick minimum. Assembled between Upper Cover and Panel Cover.	cURus
5	16	Container Assembly	Various	Various	Consists of the following parts:	NR
5	16a	Front Cover	Various	PP	Rated V-2, 130°C minimum. Secured to Heat-proof Plate by screws.	cURus
5	16b	Heat-proof Plate	Various	PBT	Rated V-0, 140°C minimum.	cURus
5	16c	Pan	Various	Galvanized plated steel	Measured 0.5mm thick minimum. Secured to Heat-proof Plate by screws.	NR
5	16d	Basket	Various	Aluminum	Measured 1.0mm thick minimum. Secured to Basket Fixer by screws.	NR
5	16e	Basket Fixer	Various	PBT	Rated V-0, 140°C minimum.	NR
5	16f	Handle Base	Various	PBT	Rated V-0, 140°C minimum. Secured to Basket Fixer by screws.	cURus
5	16g	Handle Cover	Various	ABS	Rated V-0, 60°C minimum. Hooked with a steel sheet, slot-fitted to Handle Base by integral tabs.	cURus
11 & 12	17	Power Cord Set	Various	SPT-2	Rated 300V, 105°C, #16AWG × 2C, VW-1, 0.61-2.1m in length. Terminated with a molded on recognized 2-wire polarized plug, config.1-15P, rated 125V, 15A minimum.	cULus
11 & 12	18	Cord Clamp	HANWHA TOTAL PETROCHEMICAL CO LTD	PP, type FB51(+)	Rated V-2, 130°C. Overall measured 26.5mm × 8.0mm × 10mm. Secured to Bottom Cover by 2 screws.	cURus
11 & 12	19	Close End Connector	Various	Various	Rated 300V, 150°C minimum.	cURus
6	20	Internal Wire	Various	3122	Rated 300V, 200°C. #18AWG minimum for the connection of Micro Switch, Limiter, Thermostat, Timer and Heater; #24AWG minimum for the connection of indicator.	cURus

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Photo #	Item no. <sup>1</sup>	Name	Manufacturer/ trademark <sup>2</sup>	Type / model <sup>2</sup>	Technical data and securement means	Mark(s) of conformity <sup>3</sup>
7 & 8	21	Micro Switch	GUANGDONG YUSHUN ELECTRIC APPLIANCE LTD	KW-16	Rated 125/250V, 50/60Hz, 16A, 125°C, 6000 cycles endurance. Secured to Upper Frame by screws.	cURus
			GUANGDONG HUSHUN ELECTRICAL APPLIANCE CO LTD	LXW-16-3-3	Rated 250V, 60Hz, 16A, 125°C, 6000 cycles endurance. Others are same as above.	cURus
			JUFOND SWITCHES MANUFACTURING FACTORY	SW315	Rated 125-250V, 50-60Hz, 16A, 125°C, 6000 cycles endurance. Others are same as above.	cURus
			GUANGZHOU QUANTAI ELECTRIC CO LTD	SMB-2	Rated 125V, 50/60Hz, 15.1A, 125°C, 6000 cycles endurance. Others are same as above.	cURus
7 & 8	22	Aitve Pole (Not Shown)	Various	PBT	Rated V-0, 140°C minimum. Assembled between Upper Frame and Micro Switch with a spring.	cURus
6	23	Limiter	TONGBAO-HUALONG CONTROLS CO LTD	KSD301-R-G	Manual reset type limiting thermostat. Rated 125V, 50/60Hz, 16A, 10,000 cycles endurance. Function temperature: 180°C for model TXG-DS14, 165°C for model TXG-DS15. Secured to Upper Frame by screws.	cURus
6	24	Thermostat	FOSHAN TONGBAO HUASHENG CONTROLLER CO LTD	WYG198B-001	Rated 250VAC, 16A, operating temperature: 198°C, 100,000 cycles endurance. Secured to Upper Cover by screws.	cURus
			ZHONGSHAN CITY ZHONGHENG ELECTRONICS CO LTD	WYF-198-0001	Rated 125/250VAC, 50/60Hz, 16A, operating temperature: 198°C, 100,000 cycles endurance. Others are same as above.	cURus
6	25	Timer	HANGZHOU WESTLAKE TIMER SWITCH FACTORY	DKJ/1-60	Rated 125VAC, 15A, 120°C, 6000 cycles endurance. Secured to Panel Cover by screws.	cURus
			JIANGSU SHALONG MECHANICAL & ELECTRICAL TECHNOLOGY CO LTD	SL-60C	Rated 125VAC, 15A, 120°C, 6000 cycles endurance. Others are same as above.	cURus
6	26	Quick Connector (Not Shown)	DONGGUAN HONEST TERMINAL CO LTD	ST1870801 or ST2500801	#187 straight type quick connector for the connection of Micro Switch, met UL310. Tab size: 4.8mm x 0.8mm. #250 straight type quick connector for the connection of Thermostat and Timer, met UL310. Tab size: 6.4mm x 0.8mm.	cURus
			YUEQING HONGXINGCHEN ELECTRONICS CO LTD	HXC-480GS or HXC-630GS		URus
7	27	Heat Shrinkable Tube	Various	Various	Rated 300V minimum, 125°C, VW-1. Sleeving on Quick Connector and lead wires of indicator.	cURus

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Photo #	Item no. <sup>1</sup>	Name	Manufacturer/ trademark <sup>2</sup>	Type / model <sup>2</sup>	Technical data and securement means	Mark(s) of conformity <sup>3</sup>
6	28	Indicator Tube (Not Shown)	Various	Various	Not Heat-Shrinkable PTFE Tubing. Rated 600V, 200°C, VW-1. Sleeving on indicator.	cURus
6	29	Cable Tie	Various	Various	Rated 85°C minimum. Tied up internal wires.	cURus
13 & 14	30	Heater	TIANXI HOLDING GROUP CO., LTD	TX	Rated 120V, 60Hz, 1475W. Heating wire made of FeCr material, 0.5mm in wire diameter, 15.3ohm at 25°C, housed by a steel sheath, fitted with ceramic block at the terminals. Assembled to Heater Cover by screws. See Illustration 5 of Section 7.0 for more dimension detail.	NR
6	31	Motor	SHEN ZHEN ZHAOLI MOTOR LTD	YJ62/200HA	Rated 120V, 60Hz, 31W, 2500RPM, Class H insulation system. With a motor protector (E140847), type A8-F, rated 250Vac, 2A, Tf =150°C.	cURus
13 & 14	32	Fan Blade (2 Provided)	Various	Galvanized plated steel	Measured 0.5mm thick minimum. Secured to Heat-proof Plate by screws.	NR
4	33	Marking Label	Various	Various	Rated 80°C minimum. Suitable for PP surface. Adhered to Base Housing.	cURus

Note:

- 1) Not all item numbers are indicated (called out) in the photos, as their location is obvious.
- 2) "Various" means any type, from any manufacturer that complies with the "Technical data and securement means" and meets the "Mark(s) of conformity" can be used.
- 3) Indicates specific marks to be verified, which assures the agreed level of surveillance for the component. "NR" - indicates Unlisted and only visual examination is necessary. "See 5.0" indicates Unlisted components or assemblies to be evaluated periodically refer to section 5.0 for details.

## **5.0 Critical Unlisted CEC Components**

No Critical Unlisted CEC Components are covered by this report.

## 6.0 Critical Features

Recognized Component - A component part, which has been previously evaluated by an accredited certification body with restrictions and must be evaluated as part of the basic product considering the restrictions as specified by the Conditions of Acceptability.

Listed Component - A component part, which has been previously Listed or Certified by an accredited Certification Organization with no restrictions and is used in the intended application within its ratings.

Unlisted Component - A part that has not been previously evaluated to the appropriate designated component standard. It may also be a Listed or Recognized component that is being used outside of its evaluated Listing or component recognition.

Critical Features/Components - An essential part, material, subassembly, system, software, or accessory of a product that has a direct bearing on the product's conformance to applicable requirements of the product standard.

Construction Details - For specific construction details, reference should be made to the photographs and descriptions. All dimensions are approximate unless specified as exact or within a tolerance. In addition to the specific construction details described in this Report, the following general requirements also apply.

1. Spacings - In primary circuits, minimum 1.6mm spacing are maintained through air and over surfaces of insulating material between current-carrying parts of opposite polarity; and minimum 1.6 mm spacing are maintained through air and over surfaces between current-carrying parts and dead-metal parts.
2. Mechanical Assembly - Components such as switches, fuseholders, connectors, wiring terminals and display lamps are mounted and prevented from shifting or rotating by the use of lockwashers, starwashers, or other mounting format that prevents turning of the component.
3. Corrosion Protection - All ferrous metal parts are protected against corrosion by painting, plating or the equivalent.
4. Accessibility of Live Parts - All uninsulated live parts in primary circuitry are housed within a non-metallic and metallic enclosure constructed with no openings other than those specifically described in Sections 4 and 5.
5. Internal Wiring - Internal wiring is routed away from sharp or moving parts. Internal wiring leads terminating in soldered connections are made mechanically secure prior to soldering. Recognized Component separable (quick disconnect) connectors of the positive detent type, closed loop connectors, or other types specifically described in the text of this report are also acceptable as internal wiring terminals. At points where internal wiring passes through metal walls or partitions, the wiring insulation is protected against abrasion or damage by plastic bushings or grommets.
6. Polarized Connection - This product is provided with a polarized power supply connection. All single pole switches and fuses are connected only to the ungrounded supply circuit conductor.
7. Markings - The product is marked as follows:
  - manufacturer's name or trade name or trade mark
  - model number
  - date of manufacture
  - electrical ratings (volts, power & frequency)
  - Refer to Illustration 1 - Marking for details
8. Cautionary Markings - The following are required:
  - Refer to Illustration 1 - Marking for details
9. Installation, Operating and Safety Instructions - Instructions for installation and use of this product are provided by the manufacturer as required by the standard.
  - The "IMPORTANT SAFETY INSTRUCTIONS", "SAVE THESE INSTRUCTIONS" shall be not less than 4.8 mm high. The letter of contents was: for upper case letter, 2.0 mm high min., for lower case letter, 1.6 mm high min.
  - Refer to Illustration 2 - Instruction Manual for details.
10. Carton Markings - The following are required:
  - The "HOUSEHOLD USE ONLY" or "HOUSEHOLD TYPE" must be located on at least one outside surface.
  - Appear in lettering not less than the height as specified:  

The dimension of the carton panel (mm)	Minimum height of lettering (mm)
0~152	3.2
152~254	4.8
more than 254	6.4

## 7.0 Illustrations

### Illustration 1 - Marking



Note:

1. Date code: "xxyy", "xx" for Month, "yy" for Year.
2. The cETLus logo shall not be less than 8mm in width and 8mm in height, "Intertek" shall not be less than 3mm in height, the control number "4007446", "US" shall not be less than 2mm in height. "CONFORMS TO UL STD. 1026" & "CERTIFIED TO CSA STD. C22.2 No.1335.1 & No.1335.2.9" shall not be less than 1.5mm in height.
3. "HOUSEHOLD USE ONLY" and "DO NOT IMMERSE IN WATER" shall be 2.4mm in height both in English and French.
4. The marking labels of TXG-DS14, TXG-DS15, TXG-DT11, TXG-DT11A, TXG-DT12, TXG-DT13, TXG-DS11, TXG-DS11A, TXG-DS12, TXG-DS13 and TXG-DS16 are identical except model designation.



**7.0 Illustrations**

**Illustration 2 - Instruction Manual**

# AIR FRYER

## INSTRUCTION MANUAL



**MODEL NO.: TXG-DS14/TXG-DS15**

**BEFORE USE, PLEASE READ AND FOLLOW ALL IMPORTANT SAFEGUARDS, WARNINGS, CAUTIONS AND OPERATING INSTRUCTIONS.**

## 7.0 Illustrations

### Illustration 2a - Instruction Manual

#### IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or the base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contact moving parts.

#### Save these Instructions.

#### POLARIZED PLUG INSTRUCTIONS

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

#### SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- a) A short power-supply cord (or detachable power-supply cord) should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b) Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c) If a longer detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance; and
  - 2) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

## 7.0 Illustrations

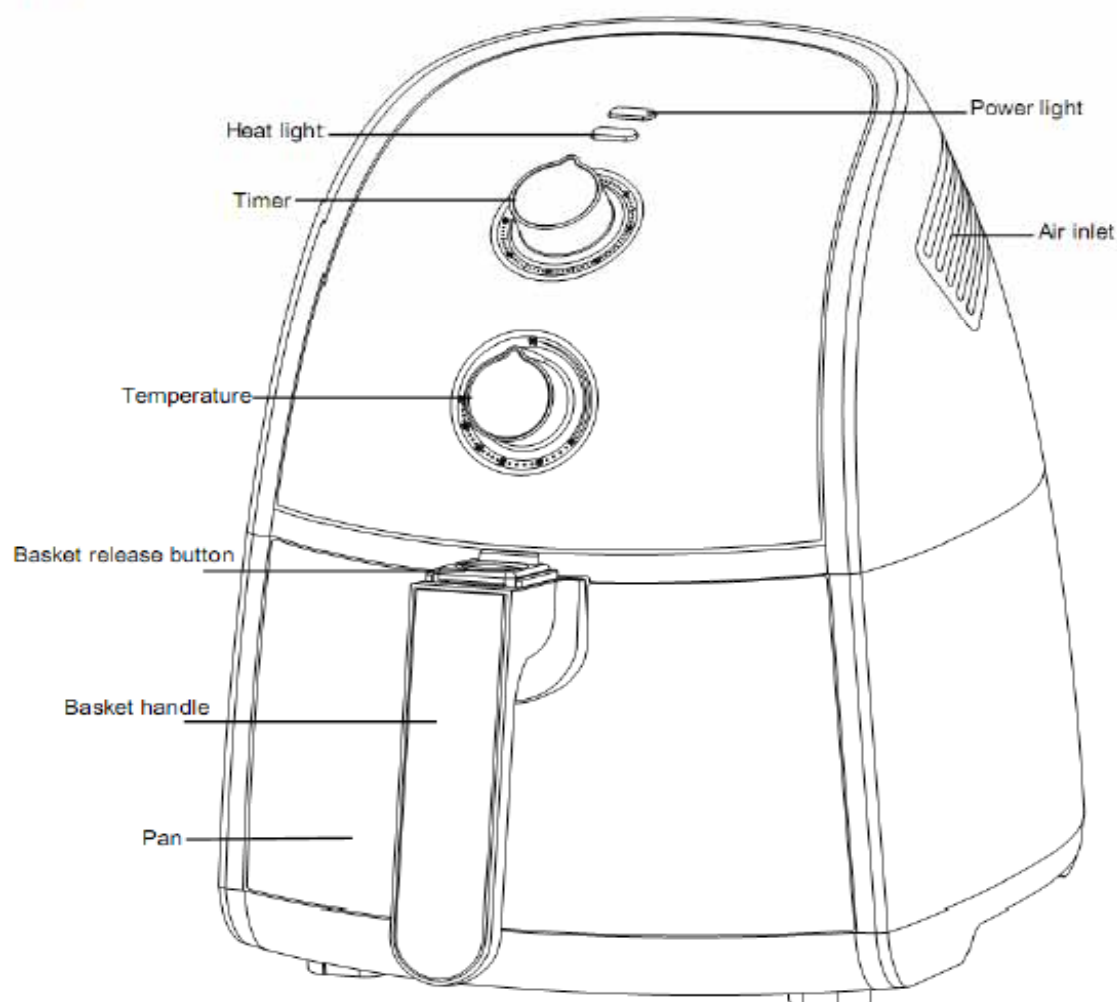
### Illustration 2b - Instruction Manual

## Introduction

Your new air fryer allows you to prepare your favorite ingredients and snacks in a healthier way. The air fryer uses hot air in combination with high-speed air circulation (rapid hot air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

## General description of main parts

1. Timer (0-60 min.)/ power-on knob
2. Heating-up light
3. Power-on light
4. Temperature control knob
5. Release button cover
6. Basket release button
7. Basket handle
8. Pan



## 7.0 Illustrations

### Illustration 2c - Instruction Manual

## Important

Read this user manual carefully before you use the appliance and save it for future reference.

### Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

### Warning

- This appliance is not intended for use by persons (including children younger 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of appliance by a person responsible for their safety.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its mains cord out of the reach of children younger than 8 when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- After using the appliance, the metal cover inside is very hot, avoid to contact the hot metal inside after cooking.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

## 7.0 Illustrations

### Illustration 2d - Instruction Manual

#### Caution

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants.
- The appliance with the micro switch inside, when pull out the pan during cooking, the appliance will be shut-off power automatically.

#### Overheating Protection

- The appliance with overheating protection system, if the inner temperature control system invalid, the overheating protection is automatically turned on, the appliance is no longer ready to be used. Unplug the mains cord, let the appliance cool down, then send to the authorized service center for repairing.

#### 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 anticlockwise to 0.

Note: If pull out the pan during cooking, the appliance will be switched off automatically, too. (Timer still in counting down) .

#### Before first use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.

**This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.**

## 7.0 Illustrations

### Illustration 2e - Instruction Manual

## Preparing for use

1. Place the appliance on a stable, horizontal and level surface.  
**Do not place the appliance on non-heat-resistant surfaces.**
2. Place the basket in the pan properly
3. Put the pan into the machine.  
Note: the pan MUST be put into the appliance properly, otherwise the appliance doesn't work!
4. Pull the mains cord and plug into the earthed wall socket.  
**Do not fill the pan with oil or any other liquid.**  
**Do not put anything on top of the appliance.**  
**Do not put anything on the air-inlet on the two sides of the appliance, this disrupts the airflow and affects the hot air frying result.**

## Using the appliance

The air fryer can prepare a large range of ingredients. Pls refer to the section "settings" table hereinafter.

### Hot air frying

1. Put the mains plug into an earthed wall socket.
  2. Carefully pull the pan out of the air fryer.
  3. Put the ingredients in the basket.  
**Note: Never fill the basket in full or exceed the recommended amount (see section 'Settings' in this chapter), as this could affect the quality of the end result.**
  4. Slide the pan back into the air fryer properly.  
**Never use the pan without the basket in it.**  
**If the pan doesn't be fixed into the air fryer properly, the appliance won't work!**
- Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.**
5. Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature
  6. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
  7. To switch on the appliance, turn the timer knob to the required preparation time

### **Add 3 minutes to the preparation time when the appliance is cold.**

**Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.**

- a The power-on light and the heating-up light go on.
  - b The timer starts counting down the set preparation time.
  - c During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
  - d Excess oil from the ingredients is collected on the bottom of the pan.
8. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in

## 7.0 Illustrations

### Illustration 2f - Instruction Manual

this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer and continue to cook.

**Caution: Do not press the button of the handle during shaking.**

*Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of the handle.*

*Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.*

*Tip: If you set the timer to full preparation time, there is no timer bell during cooking before finishing, you can pull out the pan at any time to check the ingredients cooking condition, the power will shut down automatically and resume after slide the pan back into the appliance(timer always counts down in this situation).*

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

**Note: You can also switch off the appliance manually. To do this, turn the temperature control knob to 0, or pull out the pan directly.**

10. Check if the ingredients are ready.  
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
11. To remove small ingredients (e.g. fries), press the basket release button and lift the basket out of the pan.

**Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.**

**After hot air frying, the pan and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.**

**After hot air frying, the pan and the inside metal cover are hot, avoid to touch is needed.**

12. Empty the basket into a bowl or onto a plate.

*Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket*

13. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.
14. If you want to cook two ingredients at the same time, you can use the basket separator to divide them and prevents the flavors mixing with each other.

## 7.0 Illustrations

### Illustration 2g - Instruction Manual

#### Settings

This table below helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

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

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in a oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 °C for up to 10 minutes.

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made fries (8×8mm)	300-800	16-10	200	shake	
Home-made potato wedges	300-800	18-22	180	shake	
Home-made potato cubes	300-750	12-18	180	shake	
Rosti	250	15-18	180	shake	
Potato gratin	500	15-18	200	shake	
<b>Meat &amp; Poultry</b>					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
<b>Snacks</b>					
Spring rolls	100-400	8-10	200	shake	
Frozen chicken nuggets	100-500	6-10	200	shake	



## 7.0 Illustrations

### Illustration 2h - Instruction Manual

Frozen fish fingers	100-400	6-10	200		
Frozen bread crumbed cheese snacks	100-400	8-10	180		
Stuffed vegetables	100-400	10	160		
<b>Baking</b>					
Cake	300	20-25	160		
Quiche	400	20-22	180		
Muffins	300	15-18	200		
Sweet snacks	400	20	160		

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

### Making home-made fries

To make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato sticks according to the instructions in this chapter.

### Cleaning

Clean the appliance after every use.

**Don't touch the hot metal inside before cleaning while just after frying.**

**Cool down the appliance is needed before cleaning!**

**The pan, the basket & separator, do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.**

1. Remove the mains plug from the wall socket and let the appliance cool down.  
Note: Remove the pan to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and the basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Note: The basket & separator are dishwasher-safe.

*Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.*

## 7.0 Illustrations

### Illustration 2i - Instruction Manual

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

## Storage

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.
3. Put the air fryer on the clean and dry place.

## Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

## Guarantee and service

If you need service or information or if you have a problem, please visit our website or contact your distributor.

## Troubleshooting

problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
	The pan is not put into the appliance properly	Slide the pan into the appliance properly.
	The overheating protection is turned on	Use a pointed object to press the RESET button at the bottom of the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of	You used a type of snacks meant to be prepared in a traditional	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.

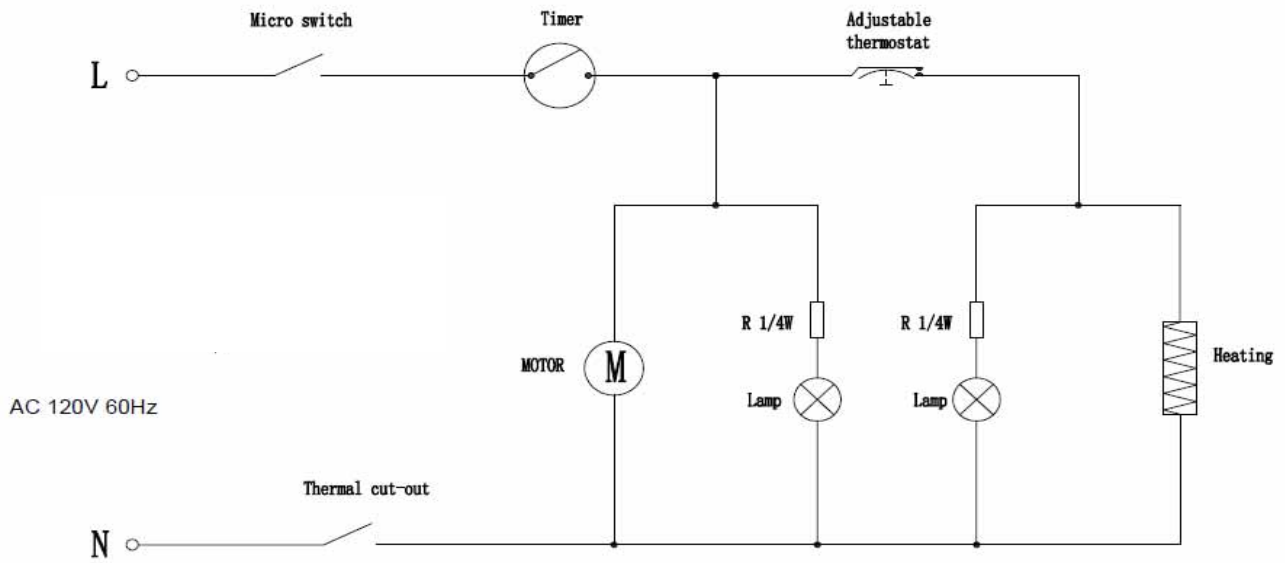
**7.0 Illustrations**

**Illustration 2j - Instruction Manual**

the air fryer.	deep fryer.	
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond in full, refer to the "Setting" table above.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan . make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

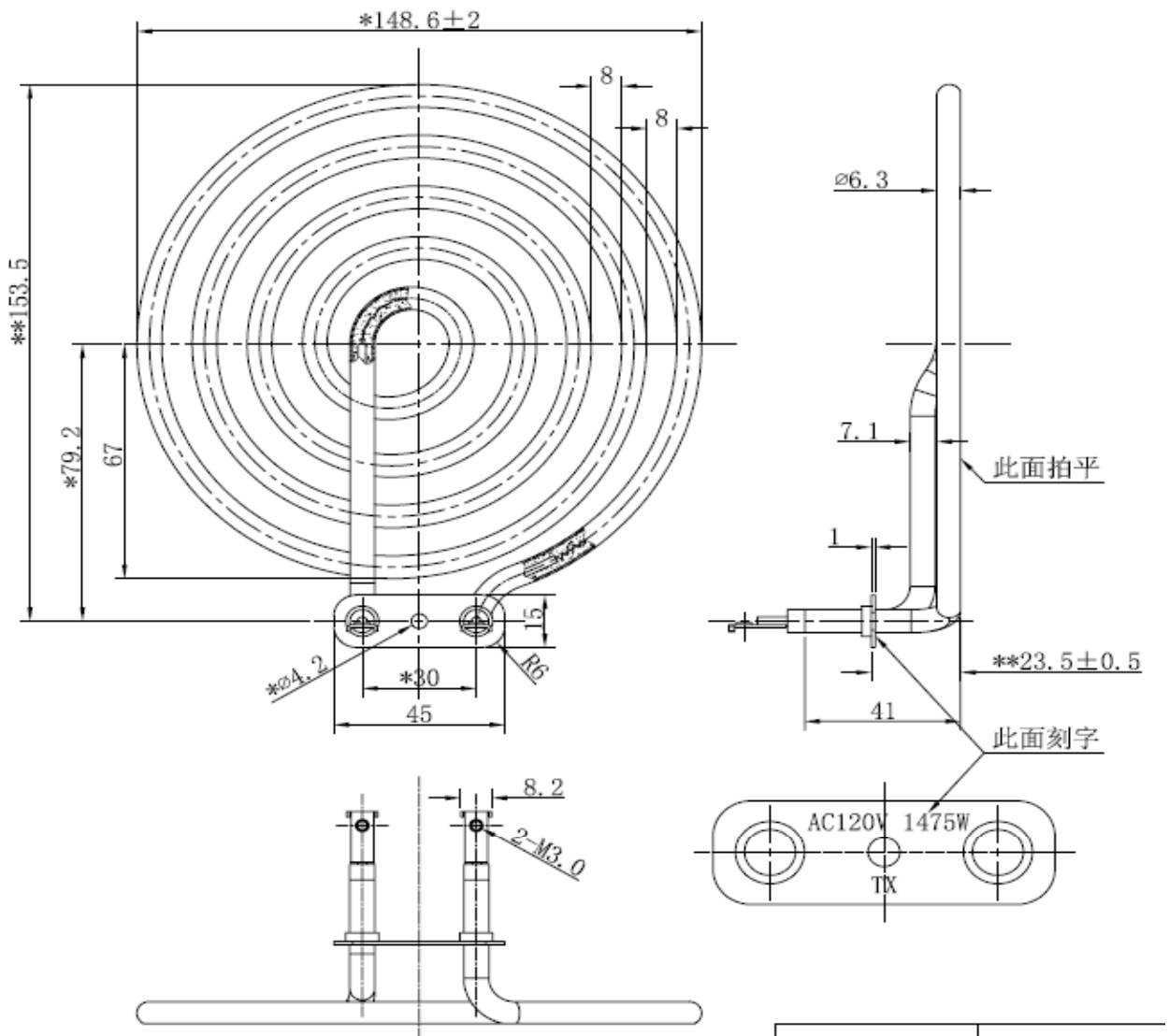
**7.0 Illustrations**


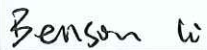
**Illustration 3 - Circuit Diagram**  
For models TXG-DS14 and TXG-DS15



7.0 Illustrations

Illustration 4 - Drawing of Heater



8.0 Test Summary			
Evaluation Period	2015-07-23 to 2015-08-21		Project No. 150723113GZU
Sample Rec. Date	2015-07-23	Condition	Prototype
			Sample ID. S150723113-001~006
Test Location	Intertek Testing Services Shenzhen Ltd. Guangzhou Branch. (Address: Block E, No.7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City, CETDD, Guangzhou, China)		
Test Procedure	Testing Lab		
Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria.			
The following tests were performed:			
Test Description	UL1026, Issued: 2012/01/27, 6th Ed., Rev. 2014/05/29 / Clause	CSA C22.2 No.1335.1-93 (R2013), Issued: 1993/01/01 & CSA C22.2 No.1335.2.9- 93 (R2013), Issued: 1993/01/01. / Clause	UL746C, Issued: 2004/09/10, 6th Ed., Rev. 2013/08/29 / Clause
Stability Test	8	20.1.2	--
Strian Relief Test	10	25.15.1	--
Power Input Test	37	10	--
Leakage Current Tests	38	13	--
Operational Tests	39	--	--
Normal Temperature Test	41	11	--
Tests for Insulation Resistance and Leakage Current as a Result of Moisture	43	15.3.3	--
Dielectric Voltage-Withstand Test	44	16	--
Push-Back Relief Test	47	--	--
Metal Enclosure Impact Tests	52	--	--
Abnormal Operation Test	55	19.4	--
Component Switch and Control Devices	60	24.15.2	--
Impact Test	--	21.2	--
Strain-Relief Test after Mold Stress-Relief Distortion	--	--	31
Resustance to Impact Test	--	--	56
Mold Stress-Relief Distortion Test	--	--	61
8.1 Signatures			
A representative sample of the product covered by this report has been evaluated and found to comply with the applicable requirements of the standards indicated in Section 1.0.			
Completed by:	Wackie Chen	Reviewed by:	Benson Li
Title:	Project Engineer	Title:	Supervisor
Signature:		Signature:	

**9.0 Correlation Page For Multiple Listings**

The following products, which are identical to those identified in this report except for model number and Listee name, are authorized to bear the ETL label under provisions of the Intertek Multiple Listing Program.

BASIC LISTEE	Tianxi Holding Group Co., Ltd
Address	No. 1 West 2nd Road, Huzhen Town, Jinyun, Zhejiang, China
Country	China
Product	Air Fryer

MULTIPLE LISTEE 1	None
Address	
Country	
Brand Name	

ASSOCIATED MANUFACTURER	
Address	
Country	

MULTIPLE LISTEE 1 MODELS	BASIC LISTEE MODELS

MULTIPLE LISTEE 2	None
Address	
Country	
Brand Name	

ASSOCIATED MANUFACTURER	
Address	
Country	

MULTIPLE LISTEE 2 MODELS	BASIC LISTEE MODELS

MULTIPLE LISTEE 3	None
Address	
Country	
Brand Name	

ASSOCIATED MANUFACTURER	
Address	
Country	

MULTIPLE LISTEE 3 MODELS	BASIC LISTEE MODELS

## **10.0 General Information**

The Applicant and Manufacturer have agreed to produce, test and label ETL Listed products in accordance with the requirements of this Report. The Manufacturer has also agreed to notify Intertek and to request authorization prior to using alternate parts, components or materials.

### COMPONENTS

Components used shall be those itemized in this Intertek report covering the product, including any amendments and/or revisions.

### LISTING MARK

The ETL Listing mark applied to the products shall either be separable in form, such as labels purchased from Intertek, or on a product nameplate or other media only as specifically authorized by Intertek. Use of the mark is subject to the control of Intertek.

The mark must include the following four items:

- 1) applicable country identifiers "US" and/or "C" or "US", "C" and "EU"
- 2) the word "Listed" or "Classified" or "Recognized Component" (whichever is appropriate)
- 3) a control number issued by Intertek
- 4) a product descriptor that identifies the standards used for certification. Example:

**For US standards**, the words, "Conforms to" shall appear with the standard number along with the word, "Standard" or "Std." Example: "Conforms to UL Std. XX."

**For Canadian standards**, the words "Certified to CSA Standard CXX No. XX." shall be used, or abbreviated, "Cert. to CSA Std. CXX No. XX."

Can be used together when both standards are used.

**Note: A facsimile must be submitted to Intertek, Attn: Follow-up Services for approval prior to use.**

The facsimile need not have a control number. A control number will be issued **after signed Certification Agreements** have been received by the Follow-up Services office, approval of the facsimile of your proposed Listing Mark, satisfactory completion of the Listing Report, and scheduling of a factory assessment in your facility.

### MANUFACTURING AND PRODUCTION TESTS

Manufacturing and Production Tests shall be performed as required in this Report.

### FOLLOW-UP SERVICE

Periodic unannounced audits of the manufacturing facility (and any locations authorized to apply the mark) shall be scheduled by Intertek. An audit report shall be issued after each visit. Special attention will be given to the following:

1. Conformance of the manufactured product to the descriptions in this Report.
2. Conformance of the use of the ETL mark with the requirements of this Report and the Certification Agreement.
3. Manufacturing changes.
4. Performance of specified Manufacturing and Production Tests.

In the event that the Intertek representative identifies non-conformance(s) to any provision of this Report, the Applicant shall take one or more of the following actions:

1. Correct the non-conformance.
2. Remove the ETL Mark from non-conforming product.
3. Contact the issuing product safety evaluation center for instructions.



### **10.1 Evaluation of Unlisted Components**

Because Unlisted Components are uncontrolled, and they do not fall under a third party follow up program, Intertek may require these components to be tested and/or evaluated at least once annually, more often for certain components, as part of the independent certification process. The Unlisted Components in Section 5.0 require testing and/or evaluation as indicated.

**Note to Intertek Follow Up Inspector: The Component Evaluation Center, CEC, will notify you in writing when these components must be selected and sent to the CEC for re-evaluation**

Ship the samples to:

Intertek Testing Services Shenzhen Limited Guangzhou Branch

ETL Component Evaluation Center

Block E, No. 7-2 Guang Dong Software Science Park, Caipin Road, Guangzhou Science City

CETDD Guangzhou, China.

Attn: Ms. Joey Kuang

Sample Disposition: Due to the destructive nature of the testing, all samples will be discarded at the conclusion of testing unless, the manufacturer specifically requests the return of the samples. The request for return must accompany the initial component shipment.

**11.0 Manufacturing and Production Tests**

The manufacturer agrees to conduct the following Manufacturing and Production Tests as specified:

**Required Tests**

Dielectric Voltage Withstand Test  
 Polarization Test

**11.1 Dielectric Voltage Withstand Test**

Method

One hundred percent of production of the products covered by this Report shall be subjected to a routine production line dielectric withstand test.

The test shall be conducted on products, which are fully assembled. Prior to applying the test potential, all switches, contractors, relays, etc., should be closed so that all primary circuits are energized by the test potential. If all primary circuits cannot be tested at one time, then separate applications of the test potential shall be made.

The test voltage specified below shall be applied between primary circuits and accessible dead-metal parts. The test voltage may be gradually increased to the specified value but must be maintained at the specified value for one second or one minute as required.

Test Equipment

The test equipment shall incorporate a transformer with an essentially sinusoidal output, a means to indicate the applied test potential, and an audible and/or visual indicator of dielectric breakdown.

The test equipment shall incorporate a voltmeter in the output circuit to indicate directly the applied test potential if the rated output of the test equipment is less than 500VA.

If the rated output of the test equipment is 500VA or more, the applied test potential may be indicated by either:

- 1 - a voltmeter in the primary circuit;
- 2 - a selector switch marked to indicate the test potential; or
- 3 - a marking in a readily visible location to indicate the test potential for test equipment having a single test potential output.

In cases 2 and 3, the test equipment shall include a lamp or other visual means to indicate that the test potential is present at the test equipment output. All test equipment shall be maintained in current calibration.

**Products Requiring Dielectric Voltage Withstand Test:**

<u>Product</u>	<u>Test Voltage</u>	<u>Test Time</u>
All products covered by this Report.	1000V	60s
	or	
	1240V	1s

**11.2 Polarization Test:**

Method

As a routine production-line verification, each cord-connected appliance provided with a 2-wire polarized or 3-wire grounding attachment plug, shall be examined or tested for electrical continuity between the ungrounded circuit supply conductor of the attachment plug and all components intended to be connected to the ungrounded conductor.

If the continuity cannot be readily determined by visual inspection and component checking, an electrical continuity test is to be conducted.

**Products Requiring Polarization Test:**

All products covered by this Report.

