

ClickClack®

TOUCH IQ
COLLECTION

Now that you've got me... here's how to use me.

NEXT
GEN.

TouchIQ Air Fryer

6.6LT

4X
LANGUAGE
OPTIONS

PFAS FREE

FULL COLOUR
HI-RES TOUCH
SCREEN

12X
PRESET FOOD
CATEGORIES

24 MONTH REPLACEMENT GUARANTEE



FIRSTLY, LET'S STAY SAFE

So I can keep working to your high standard, read these safety instructions before using me. They're full of helpful information, so keep them somewhere handy.

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COLLECTION

**NEXT
GEN.**



Key features

Elevate your kitchen with the Touch IQ Air Fryer, where modern design meets cutting-edge technology. The high-resolution touch screen display offers effortless control, while you unlock over 200 recipes and transform your cooking with a seamless touch and swipe.

12 food categories, multi-food type options and 3 portion sizes, every meal is customizable to your taste. This air fryer delivers healthy, delicious results with a luxurious touch.

Full colour hi-res touch screen

Enjoy seamless, intuitive control with a sleek, high-resolution touch screen for effortless cooking.

12x preset food categories

Explore a world of flavors with 200+ recipes, 12 food categories, multi-food types, and 3 portion size options.

4x language options

Easily operate in English, Spanish, French, or Mandarin, making it simple to use in your preferred language.

PFAS free

Crafted with PFAS-free materials for healthier, safer cooking every time.

Product specifications

Model	Voltage	Wattage	Capacity
CAF001BK & CAF001W	220-240V 50-60Hz	1700W	6.6LT

SAA Approval #: GMA-526009-EA

Important safeguards

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

1. READ ALL INSTRUCTIONS BEFORE USE!

2. Check that the voltage in your home corresponds to that stated on the appliance.
3. Do not touch hot surfaces.
4. To protect against electrical shock, fire, or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
6. Unplug from outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Not for outdoor use.
10. Do not let the cord hang over the edge of a table or counter. Do not touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, switch the unit OFF by pressing and holding the POWER button for 3 seconds and then unplugging the cable from the outlet.
14. Do not use the appliance for anything other than intended use.
15. Oversized foods or metal utensils must not be inserted in the air fryer as they may create a fire or risk of electric shock.
16. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

18. Extreme caution should be exercised when using containers constructed of materials that are not metal or glass.
 19. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
 20. Do not place any of the following materials in the appliance: paper, cardboard, plastic or tin foil or the likes.
 21. Do not cover the cooking basket or any part of the air fryer with metal foil. This causes overheating of the air fryer.
 22. Do not leave unit unattended when in use.
 23. Use extreme caution when removing the basket or trivet and disposing of hot grease.
 24. The air fryer can be turned off while using any of the functions by pressing and holding the POWER button for 3 seconds.
 25. During hot air frying, hot air 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 basket from the appliance.
 26. 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.
 27. Do not place the appliance against a wall or against other appliances.
 - 28. Leave at least 15 cm (6 inches) of free space on the back, sides and above the appliance for proper ventilation and leave enough room.**
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Caution

- **ALWAYS** place the appliance on a horizontal, level, heat resistant and stable surface.
- This appliance is intended for domestic household use only.
- Always unplug the appliance after use.
- Let the appliance cool down for at least 30 minutes before handling or cleaning it.
- The appliance is equipped with a safety micro switch inside that will pause the cooking process automatically if the basket is removed during cooking.

**Save these instructions.
Domestic household use only.**

Polarized plug instructions

This appliance is equipped with a polarized plug and insulated plug pins. To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. **Do not attempt to modify the plug in any way.**

Before the first use

- Unpack the appliance and its accessories (Basket, Trivet). Wash the accessories in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, and then dry with a paper towel. Make sure the cavity is dry before operating the unit.
- Position the air fryer on a flat, level and heat-resistant surface. Make sure that it is also positioned at least 6 inches (15 cm) away from any surrounding objects and that the easy assist drawer has enough surface area under it when pulled out.
- It is recommended to let the air fryer heat for about 20 minutes on highest setting without any food in it. This helps to eliminate grease that may have adhered during manufacturing, and to eliminate the “new” appliance smell.
- Ventilate the room during this period. When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

CAUTION: When moving the air fryer, make sure that you hold it securely and support the base.

Operating instructions

Preparing for use:

- Make sure that the basket is securely placed inside. Use the handle of the basket to easily insert or remove it from the main unit.
- Plug the power cord into a wall socket.

CAUTION: Wipe Full Color Touchscreen TFT Display with soft cloth only.

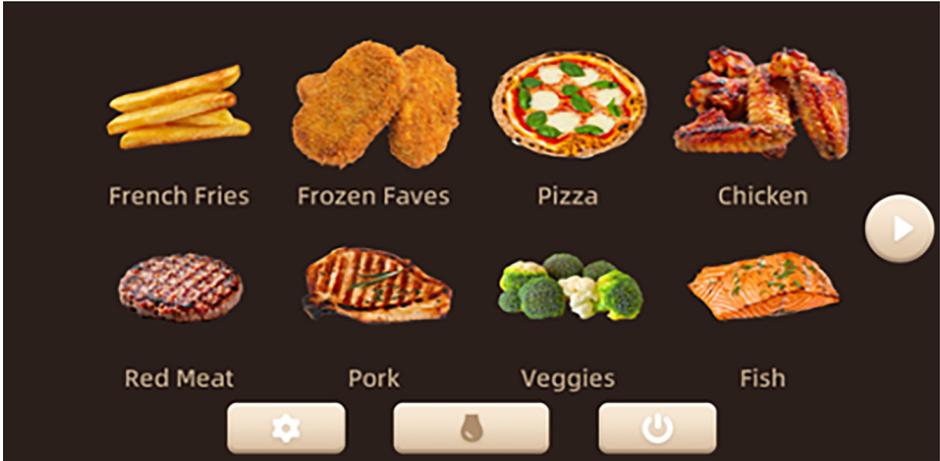
Control panel

Full interactive control touch panel



Main menu

- Easily navigate by swiping left or right.
- To select just press the icon on the screen directly.



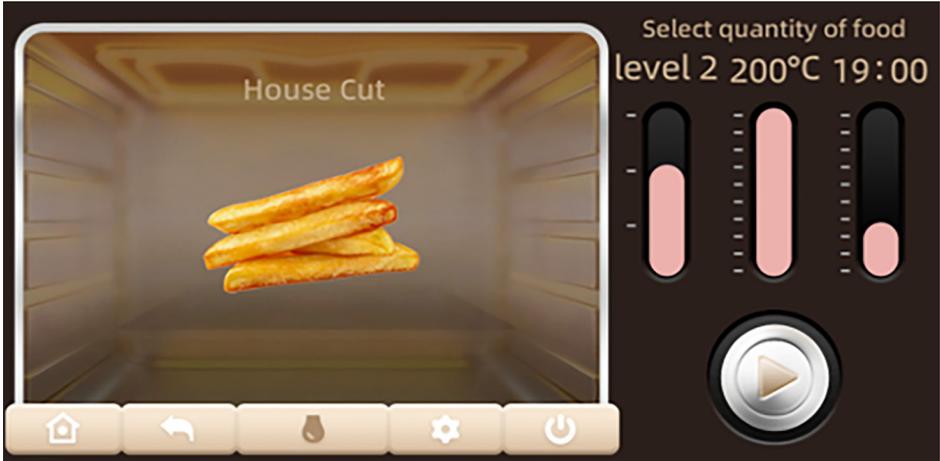
Time and temperature adjustment

To select just swipe up and down on the time and temperature level.



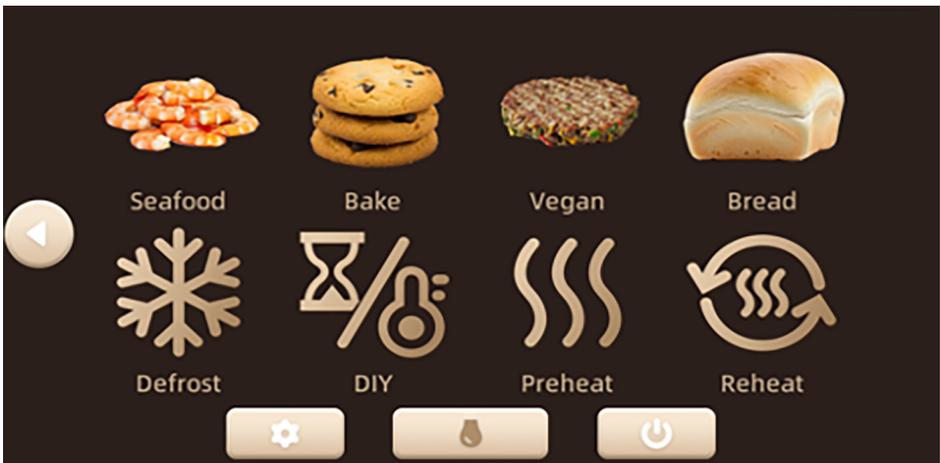
Food quantity / level adjustment

- To select the right food level, adjust on the level selector.
- Your basket indicates the level.



Customized settings

There are a range of customized settings to choose from.

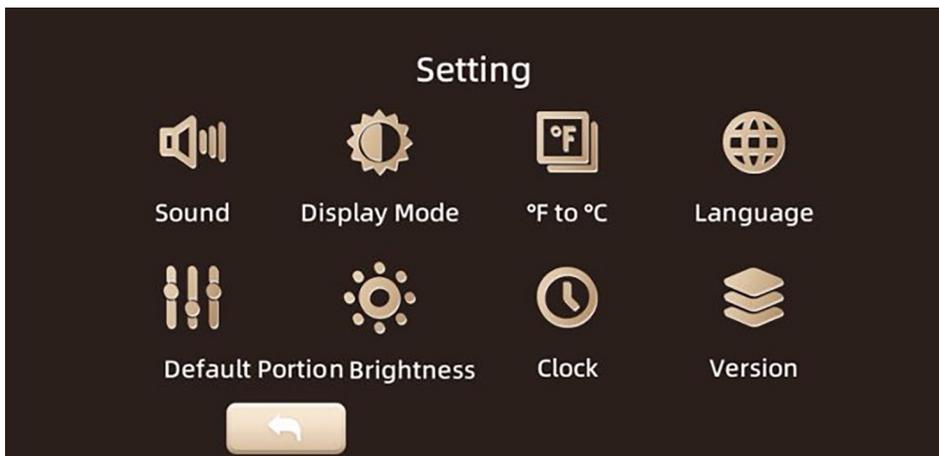


Using the appliance

1. Once the appliance has been plugged in and is ready for use, proceed to press the display to wake the screen.
2. The control panel and icons will light up.
3. Select your desired preset by tapping on the respective icon
4. After selecting your desired preset, its programmed time and temperature will be displayed on screen. Press Play/Stop to begin the cooking process.
5. Time and temperature can be adjusted at any point during the cooking process. Press pause, choose the adjusted time/temperature and push play.
6. The cooking process can be paused by removing the basket.
 - a. If you pull the easy assist drawer to remove the basket in the middle of the cooking process to flip/rotate or check on your ingredients, the cooking will be paused. Simply slide the basket back in place to continue where you left off.
 - b. Shake reminder will alert you halfway through the cooking process. If no action is taken cooking will continue without pause.
7. Once the cooking time is up the appliance will display READY on the control panel and signal that the cooking is done. The unit's fan will remain on for one minute while it cools down and then shuts off completely.

Settings

Customize your Item in the Settings Menu.



°F → °C

Your unit can also switch from Fahrenheit to Celsius in the settings.

Gram to LBs

Your unit can also switch from Gram to LBs in the settings.

Light

To turn on the light inside your unit for a better view of food press the light button. After one minute the lamp will automatically turn off.

Language

You can select 4 languages.

Battery

This product contains a button cell or coin battery with a battery life of at least 2 years without power supply.

Cleaning and maintenance

- Make sure to clean the appliance after each use!
- Switch the appliance off. Before cleaning, unplug the appliance from the outlet and allow it to cool down completely.

Cleaning the basket:

- The basket can be cleaned in hot water with mild detergent/dish soap, or in the dishwasher. **Do not use metal kitchen utensils or abrasive cleaning materials to clean them.** Rinse and dry thoroughly after cleaning.
- To remove baked-on food, fill the casserole and basket with hot, soapy water. Soak it for about 10 minutes before cleaning it in the sink.

CAUTION: Avoid sudden temperature changes with the glass casserole.

Cleaning inside the cavity

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.
- **Never use abrasive products in the cavity!**
- Never immerse the appliance in water and make sure that no water or moisture penetrates the upper part of the air fryer.
- Clean the heating element inside the air fryer with a cleaning brush to remove any food residue.

Cleaning the exterior:

- Wipe clean with a damp sponge or cloth. Wipe dry.
- NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.
- Do not let any liquids enter the air inlet on the top of the air fryer.

Any other servicing should be performed by an authorized service representative.

Do not immerse the fryer in water or any other liquid!

WARNING: To prevent electric shock, unplug before cleaning.

1. Remove and immediately recycle or dispose of used batteries according to local regulations and keep away from children. Do NOT dispose of batteries in household trash or incinerate.
2. Even used batteries may cause severe injury or death.
3. Call a local poison control center for treatment information
4. Compatible battery type: CR 2032
5. The nominal battery voltage: 3V DC
6. Non-rechargeable batteries are not to be recharged
7. Do not force discharge, recharge, disassemble, heat above manufacturer's specified temperature rating, or incinerate. Doing so may result in injury due to venting, leakage or explosion resulting in chemical burns.
8. This product contains non-replaceable batteries.

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer.	Adjust the setting to the required preparation time to switch on the appliance.
	The casserole and easy assist drawer is not is not properly locked.	Place the casserole on the easy assist drawer and slide drawer back in the air fryer properly.
The ingredients fried with the air fryer are not done.	There is too much food in the basket	Put smaller batches of ingredients in the basket Smaller batches are fried more evenly.
	The set temperature is too low.	Adjust the setting to the required temperature setting (see section 'Cooking guide').
	The cooking time is too short.	Adjust the setting to the required preparation time (see section 'Cooking guide').
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use snacks made to be prepared in the oven, or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	There is too much food in the in the basket	Do not fill the basket to full capacity and ensure the basket is sitting properly installed.

Problem	Possible cause	Solution
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 bottom of the basket. The oil can produce white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The casserole or basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket make sure you clean the basket and casserole thoroughly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right type of potato.	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 thoroughly 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 potatoes into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

Warranty

If the appliance should become defective within the warranty period, please contact our Customer Service department for assistance in resolving your issue. Our Representatives are here to help troubleshoot and resolve the problem. If servicing is required, a Representative may confirm whether the product is under warranty and explain the process to file a warranty claim.

Our standard warranty period is 24 months from the date of purchase.

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SAA Approval #: GMA-526009-EA

