



**Air Fryer & Oven**  
**WL-01B**  
**User Manual**



**PLEASE READ AND SAVE THESE  
INSTRUCTIONS FOR FUTURE REFERENCE**

# IMPORTANT SAFEGUARDS

When using any electrical product, always follow these basic safety precautions:



## **READ ALL INSTRUCTIONS BEFORE USE.**

1. Read all instructions before using this appliance.
2. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance, before cleaning or storing.
3. Never immerse the appliance, the supply cord and plug in water or any other liquid, nor rinse them under the tap.
4. To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
5. If the supply cord or any part is damaged, it must be replaced by a qualified electrician in order to avoid a hazard or the product must be disposed of.
6. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool down before putting on or taking off parts.
7. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
8. Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance.
9. Surfaces may become hot during use. This is normal.
10. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
11. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
12. Keep the appliance clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 20cm at each direction). Do not place the appliance under shelving or flammable materials when in use.
13. Do not move the appliance when in use.
14. Do not cover the air inlet or the air outlet when the appliance is working.
15. Do not touch the inside of the appliance while it is working.
16. Do not use the appliance for any other purpose than described in this manual.
17. Do not place anything on top of the appliance when in use and when stored.
18. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance.
19. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
20. The use of accessories not recommended by the appliance manufacturer may cause serious injury or damage to the appliance.
21. This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in a moving vehicles or boats. Do not use outdoors.

22. This appliance is not intended to be used in environments such as staff kitchen in shops, offices, farms or other work environments. Nor is it intended to be used by clients in motels, bed and breakfast and other residential environments.
23. During hot air frying, hot steam is released through the air outlet. Keep yourself at a safe distance from steam and the air outlet. Also, be careful of hot steam and air when operating.
24. Make sure the ingredients prepared in this appliance come out golden yellow instead of dark or brown.



**CAUTION: Hot surfaces! The appliance and accessories become extremely HOT during cooking process. Do not touch the accessories during and immediately after cooking. Only hold the appliance by the handle and use caution when removing the accessories and food from the appliance. Always wear oven mitts or use the fetch tool when handling potentially hot accessories and food. Allow it to cool down completely before cleaning.**

## IMPORTANT!

- Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
- We recommend using a heat mat under the oven to prevent heat damage to the bench top surface.
- Do not use the appliance under overhead cabinets or presses. The steam may cause damage to the cabinets or presses.
- Do not place the unit close to flammable materials, heating units or wet environments.
- This appliance must be earthed.
- Never use the appliance with oil.
- Always unplug the power cord from wall outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.
- Do not replace with other parts that are not designed specifically for this appliance.
- Do not put any other cooking pans in the appliance.
- If a lot of smoke is escaping from the air vent during operation, unplug the unit and do not use.
- Do not move the unit whilst in operation. Allow the appliance to cool down completely before moving.
- Any repairs to the product must be carried out by a qualified electrical person only.
- Do not disassemble the unit on your own or replace any parts.
- If the power cord is damaged, do not use.
- Keep the unit out of reach of children during use or when stored.
- Keep away from the air outlet or where heat or steam is being released.
- Make sure the appliance is always clean prior to cooking.
- It is normal for some smoke to escape from the unit when heating for the first time. This should subside after few minutes of use.
- For cleaning, please refer to “CLEANING AND STORAGE” section.

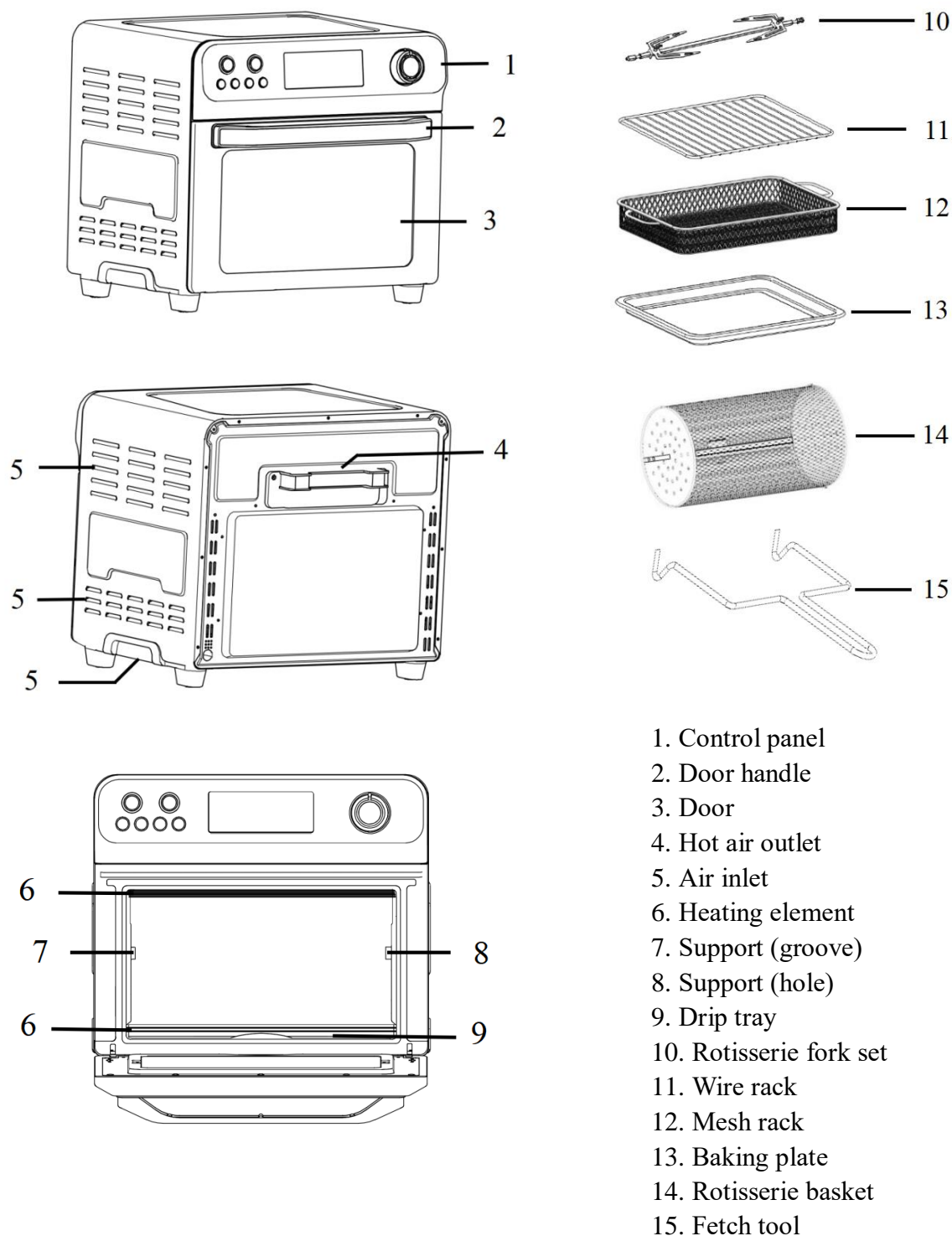
**WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.**

## CAUTION!

- **Do not cover the air inlet and outlet opening while the appliance is operating.**
- **Never touch the inside of the appliance while it is operating.**

**SAVE THESE INSTRUCTIONS  
FOR FUTURE REFERENCE**

# KNOW YOUR AIR FRYER & OVEN



## IMPORTANT!

Please make sure that your appliance is received with the right components shown above. Check everything carefully before use. If any parts are missing or damaged, return the product to respective Customer Service Centre.

## **INTRODUCTION**

The air fryer & oven provides an easy and healthier way of cooking your favourite foods. By applying rapid air circulation from all directions additional to a top grill, it is able to cook a variety of dishes without adding any oil or cook with mist of oil.

### **BEFORE FIRST USE**

**Note:** When using the appliance for the first time, carefully remove all internal and external packaging, protective film and accessories.

- Clean the main unit with a damp cloth or sponge. Wipe dry with a soft dry cloth.



**WARNING! Do not immerse the main unit in water or any other liquids to clean.**

- Wash the accessories with soapy water. Dry all components thoroughly before use.



**WARNING! This is an oil-free fryer that works on hot air. Do not fill with oil, frying fat or any other liquid. Fire hazard or personal injury could result if these instructions are not followed properly.**

## **HOW TO USE THE ACCESSORIES**

### **Wire Rack, Mesh Rack, Baking plate**

- The wire rack, mesh rack and baking plate can be used not only for dehydration but also to cook crispy snacks, fish, steak etc., or reheat foods like pizza.
- Slide along the rack shelf to install or take out the wire rack.

### **Rotisserie Fork Set**

- The rotisserie fork set is used for roasting large meat or whole chicken.
- Install a fork on the shaft. Force shaft lengthwise through meat/chicken in the centre. Install another fork on the shaft. Slide both forks into meat/chicken and adjust the meat/chicken to the middle of the shaft, then drive the screws to lock the forks in position. You can adjust the forks closer to the middle if needed but never outwards to the screw grooves of both ends.
- When rotisserie fork set is used, always choose preset function chicken (with rotating function) and override it if needed for a better and consistent cooking results.

**NOTE: Make sure the meat or chicken is not too large to rotate freely in the oven. Maximum 1.5KG. For a better cooking experience, use yarn to tie the chicken to make sure there is enough space for rotation.**

- To install the rotisserie fork set, put the cuboid end into the hole on the right side, and put the other side into the groove on the left side.

## Rotisserie Basket

- Great for fries, roasting nuts and other snacks.
- Use the Hasp to open and lock the rotisserie basket.
- To install the rotisserie basket, put the cuboid end into the hole on the right side, and put the other side onto the rotating shelf on the left side.
- When using the rotisserie basket, always choose preset function fries (with rotating function) and override it if needed for a better and consistent cooking results.

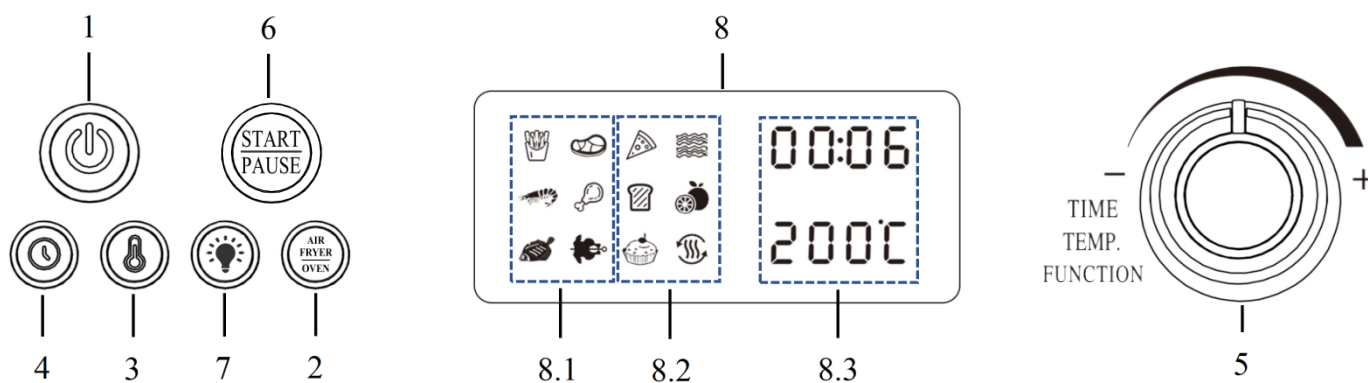
## Fetch Tool

- Used to remove the rotisserie basket or fork set from the appliance.
- Place the fetch tool under the shaft at both side of the rotisserie basket or fork set, then gently extract the rotisserie basket or fork set out.

## Drip Tray

- Cook with the drip tray for easy clean up.
- Put the drip tray into the bottom of the appliance before cooking.

## HOW TO USE THE CONTROL PANEL



### 1. ON/OFF button









- When the appliance is connected with mains power, press the on/off button, and the full display will light up then goes off, leaving the function icons of the air fryer or oven illuminated with the 1<sup>st</sup> function icon flashing, corresponding preset time and temperature shown on the display.
- The appliance can record if you used the air fryer or oven mode last time, and the corresponding preset functions will be shown in priority.
- The appliance will turn off automatically if no more operation in 1 minute. “OFF” will be shown on the display.
- Press and hold on/off button at any time to stop the appliance. “OFF” will be shown on the display.







## 2. AIR FRY/OVEN button

- When the appliance is power on, press AIR FRY/OVEN button to choose what you need.
- The corresponding preset functions of the air fryer or oven will light up on the display with the 1<sup>st</sup> icon flashes.
- The preset functions are as follows:  
**Note:** Use the below table for reference only. Actual cooking time and temperature may have to be adjusted depending on the food quantity and size.

Air fryer preset functions:

Icons	Preset	Time (minutes)	Temperature (°C)
	Chips	15	200
	Prawns	12	160
	Fish	10	180
	Steaks	20	180
	Drumsticks	25	200
	Chicken	40	200

Oven preset functions:

Icons	Pre-set	Time (minutes)	Temperature (°C)
	Pizza	20	200
	Toast	15	200
	Cake	25	200
	Bacon	6	190
	Dehydrate	8hrs	50
	Defrost	10	70

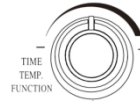
## 3. Time setting button

- Press time setting button, the time flashes on the display, now you can reset the cooking time.
- If no operation in 5 seconds, the cooking time is set as the default cooking time.

#### 4. Temperature setting button

- Press temperature setting button, the temperature flashes on the display, now you can reset the cooking temperature.
- If no operation in 5 seconds, the cooking temperature is set as the default cooking temperature.

#### 5. Function/Time/Temperature setting knob



- Rotate the setting knob to reset the function, time or temperature.
- When AIR FRY or OVEN is chosen, rotate the setting knob to choose the right food type that you want to cook. The selected function will flash on the display.
- You can reset the exact cooking time by hour or minute. You can increase or decrease time by half hour, from 1 hour to 24 hours under dehydrating function. You can increase or decrease time by 1 minute, from 1 minute to 1 hour under all the other functions.
- You can reset the exact cooking temperature. You can raise or lower the cooking temperature by 5 °C from 30°C to 80°C under dehydrating function, from 40°C to 70°C under defrost function, from 80°C to 200°C under all the other functions.

#### 6. Start/pause button



- After selecting function or time and temperature reset, press the start/pause button to start cooking.
- You can stop the cooking process at any time during cooking by pressing the start/pause button again, and the appliance will go into standby mode.

#### 7. Light Button

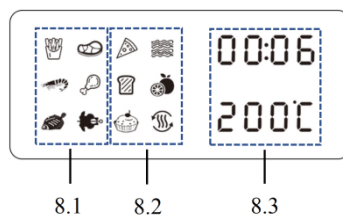
- With the help of the internal lamp, you can check the cooking progress.
- When the appliance is connected with mains power, press the light button, the internal light will illuminate. The light will illuminate for 1 minute and turn off automatically.
- Internal light will illuminate for 5 minutes when you open the door. It will automatically turn off when the door is closed.
- You can turn OFF the light at any time by pressing the light button again.
- The light will automatically illuminate in the last 1 minute of cooking process.

#### 8. Digital Display

8.1---Air fryer function icons.

8.2---oven function icons.

8.3---time and temperature display.



- During setting process, the chosen icon flashes, the corresponding cooking time and temperature shown on the screen.
- During cooking process, the chosen icon will light up with set temperature and the remaining cooking time.

- If the door is opened during the cooking process, “OPEN” and function icon will flash on the display, and the left remaining time will be shown on the display.
- When cooking process is finished, the full display will light up with “End Hot” shown on the display for 1 minute, then go out with “OFF” shown on the display.

## PREPARE FOR USING AIR FRYER & OVEN

Place the appliance on a stable, level, horizontal and heat-resistant surface.

**IMPORTANT! Do not place the appliance on non-heat-resistant surface. Do not place or use the appliance on a laminated / Vinyl bench top. To prevent heat damage, placing the air fryer oven on an insulated heat pad is recommended.**

NEVER put anything on top of the appliance.

NEVER cover the air inlet or outlet on the sides and back of the appliance.

NEVER fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only.

NEVER use the Oven Door as a place to rest a hot Fry Basket filled with food. The Hot Fry Basket could damage the Oven Door or cause the Unit to tip-over. Personal injury could result.



**Warning! Forks, skewers, and other metal parts with this appliance are sharp and will get extremely hot during use. Special care should be taken to avoid personal injury. Wear protective oven mitt or use fetch tool.**

## COOKING WITH YOUR AIR FRYER & OVEN

- Select the right cooking accessories (wire rack, mesh rack, backing plate, rotating basket or fork set) for your food.
- Put the food on/into /force through the cooking accessories and put the accessories with food into the air fryer oven on the right position. Close the oven door.
- Connect the plug of the appliance into an earthed power outlet socket. Press on/off button. The appliance is now in standby mode.
- Choose air fry or oven, select a preset function or set the time and temperature manually, then press start/stop button to start cooking. Press light button to check the cooking process if needed.

Note: You may open the door to check at any time during the cooking process. The appliance will pause when the door is opened. The appliance will continue cooking when the door is closed.



**Warning!** During the cooking process, accessories will become very hot. When you remove it, make sure you have a trivet or a heat-resistant surface nearby to place it on. To prevent heat damage to the surface, **NEVER** place hot accessories directly on a counter / bench top or table.

- You can reset the time and temperature during cooking process according to the actual condition.
- When the cooking process has completed, the appliance will automatically stop heating with 1 beep-beep sound.
- Open the door and take out the accessories with food.

**CAUTION! The appliance and accessories are extremely hot! Always use oven mitt or fetch tool.**

## Handle with care to avoid injury.

### Tips:

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Turning foods halfway during the cooking process will assure that all the pieces are evenly cooked.
- Misting a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do it only before the start of the cooking process.
- Place a baking tin in the air fryer oven when baking cake, quiche, fragile or filled foods.
- You can also use the air fryer oven to reheat foods. Simply set the temperature to 150°C for up to 10 minutes.

## COOKING CHART

Category	Food	Amount (g)	Time (min.)	Temperature (°C)
Potato & chips	Thin frozen chips	600-700	18-20	200
	Thick frozen chips	600-1000	15-20	200
	Potato gratin	800-1000	25-30	200
Meat & Poultry	Steak	500-1200	10-15	180
	Hamburger	400-800	10-15	180
	Sausage roll	500-1000	13-15	200
	Drumsticks	500-1000	25-30	180
	Chicken breast	500-1000	20-25	180
	Chicken	500-1400	30-40	200
Snacks	Spring rolls	500-1000	10-15	180
	Frozen chicken nuggets	600-1000	10-15	200
	Frozen fish	600-900	12-18	180
	Frozen bread crumbed cheese snacks	500-900	8-12	200
	Stuffed vegetables	400-800	10	160
	Dried fruit	/	240	35
Baking	Cake	800	10	200
	Quiche	800	12	180
	Muffins	800	10	200
	Sweet snacks	800	10	160

## TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer & oven does not work	The appliance is not plugged in.	Connect the supply cord plug into an earthed power outlet socket. Check the power outlet socket is switched ON.
Food not well cooked.	The amount of ingredients is too large.	Put smaller batches of ingredients in the air fryer & oven. Smaller batches are fried more evenly.
	The set temperature is too low.	Set a higher temperature.
	The set time is too short.	Set a longer time.
Fried snacks are not crispy	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result. Do this before starting the cooking process.
	The pan still contains grease residues from previous use.	Make sure you clean the appliance and accessories properly after each use.
Fresh fries are fried unevenly	You did not use the right potato type.	Use fresh potatoes to ensure sure they stay firm during frying.
	You did not rinse the potato sticks properly before frying.	Rinse the potato sticks properly to remove starch from the surface.
Fresh fries are not crispy	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 mist of oil. Cut the potato sticks smaller for a crispier result. When frying frozen fries, preheat the air fryer to 200°C. Most French fries will cook within 10 to 15 minutes or so, provided the air fryer is preheated.
White smoke coming from Unit	Oil is being used. Accessories have excess grease residue from previous cooking.	Wipe down to remove excess oil. Clean the appliance and accessories after each use.
Food is not fried evenly	Some foods need to be turned during the cooking process.	Refer to tips when cooking with your air fryer oven.

## CLEANING AND STORAGE

- Clean the air fryer & oven after each use.
- Remove the power cord from the power outlet socket and ensure the appliance is thoroughly cooled before cleaning.
- Clean inside and outside of the appliance with a warm, moist cloth or and a nonabrasive sponge with mild detergent.
- The accessories are dishwasher safe. Never use abrasive cleaning materials.
- Make sure all components are clean and dried thoroughly before storing.
- Store the appliance in a clean and dry location.

## TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50-60Hz

Power: 1800W

## **12 Month Warranty**

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

<b>Contact for Kmart purchases</b>	<b>Contact for Target purchases</b>
Kmart Australia Ltd. C/- Customer Service Centre 690 Springvale Road, Mulgrave Vic 3170 Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at <a href="http://kmart.com.au">kmart.com.au</a>	Target Australia Pty Ltd C/- Customer Service Centre 2 Kendall Street, Williams Landing, Vic, 3027 Customer Service: 1300 753 567 or via Customer Help at <a href="http://target.com.au/help/contact-us">target.com.au/help/contact-us</a>