



Air Fryer & Oven

AO2560

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 to avoid a hazard or the product must be disposed.
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 anything other than its intended use. Do not use it in moving vehicles or boats. Do not use it 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 foods. 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 the wall power 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 it.
- 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 a few minutes of use.
- For cleaning, please refer to “CLEANING AND STORAGE” section.

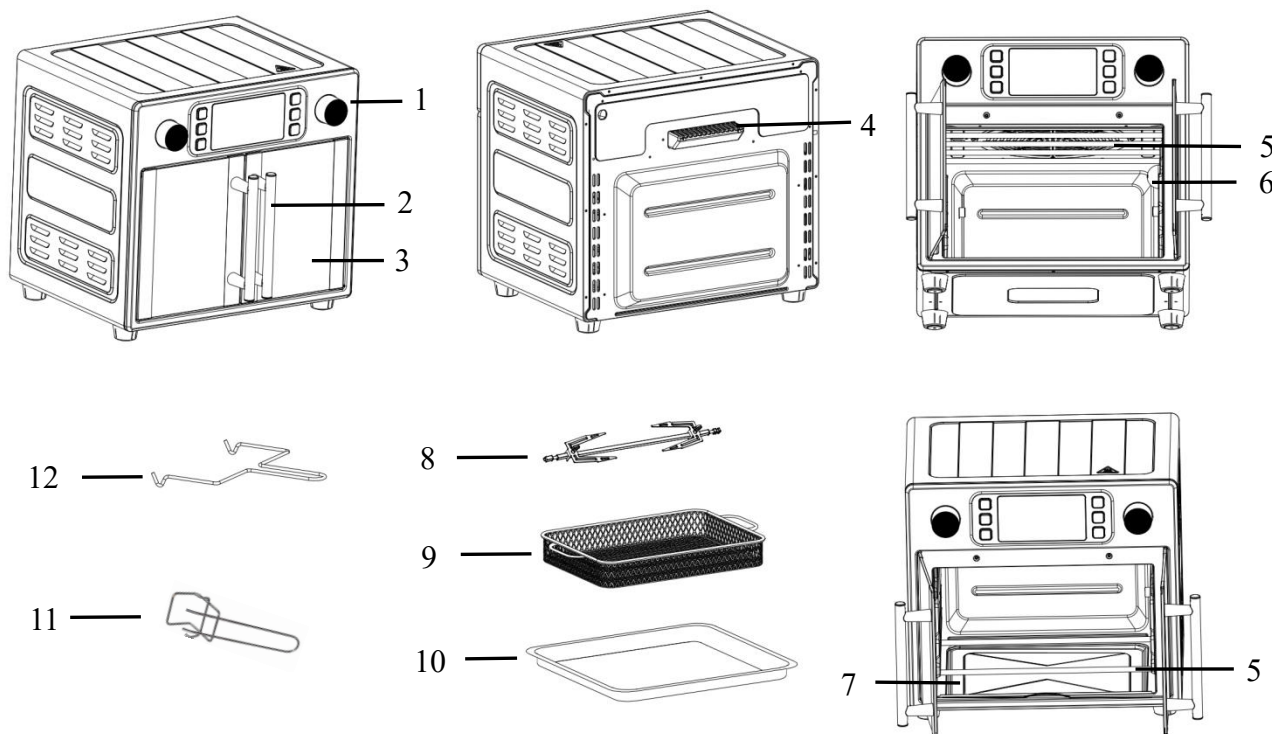
WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.

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



- 1. Control panel
- 2. Door handle
- 3. Door
- 4. Hot air outlet
- 5. Heating element
- 6. Lamp

- 7. Drip tray
- 8. Rotisserie fork set
- 9. Mesh rack
- 10. Baking plate
- 11. Fetch tool for baking plate
- 12. Fetch tool for Rotisserie fork set

IMPORTANT!

Please make sure that your appliance is received with the right components shown above. Check everything carefully before using it. If any parts are missing or damaged, do not use them.

INTRODUCTION

The air fryer oven provides an easy and healthier way of cooking your favorite foods. By applying rapid air circulation from all directions additional to top heating, it can 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

Mesh Rack, Baking plate

- 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 mesh rack or baking plate.

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 center. 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 rotate function 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 1.4KG.

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, put another side onto the rotating shelf on the left side.

Fetch Tool

- Used to remove the rotisserie fork set and the baking plate from the appliance.

Drip Tray

- Cook with the drip tray for easy clean up.
- Put the drip tray into the bottom of the appliance when in use. It is easy to take out for cleaning.

HOW TO USE THE CONTROL PANEL



1. AIR FRY button

- When the appliance is plugged in, press the AIR FRY button to use the air fryer.
- The preset functions of the air fryer, time and temperature will light up on the display.
- The preset functions are as follows:

Note: use the table below for reference only. Actual cooking time and temperature may have to be adjusted depending on the food quantity or size.

Icons	Pre-set	Time	Temperature
 FRIES	Fries	15 minutes	200°C
 CHOPS	Chops	20 minutes	200°C
 SHRIMP	Prawn	12 minutes	160°C
 FISH	Fish	10 minutes	180°C
 STEAK	Steak	20 minutes	180°C
 WINGS	Wings	25 minutes	200°C
 CHICKEN	Chicken	40 minutes	200°C

2. OVEN button

- When the appliance is plugged in, press the OVEN button to use the oven.
- The preset functions of the oven, time and temperature will light up on the display.
- The preset functions are as follows:

Note: use the table below for reference only. Actual cooking time and temperature may have to be adjusted depending on the quantity or size.

Icons	Pre-set	Time	Temperature
 BAKE	Bake	25 minutes	170°C
 PIZZA	Pizza	20 minutes	200°C
 TOAST	Toast	15 minutes	200°C
 CAKE	Cake	25 minutes	200°C
 BACON	Bacon	6 minutes	190°C
 DEHYDRATE	Dehydrate	8 hours	50°C
 DEFROST	Defrost	10 minutes	70°C

3. FUNCTION setting knob

- When AIR FRY or OVEN is chosen, rotate the FUNCTION button to choose the right preset food type that you want to cook.
- The selected function will flash on the display.

4. Time/temperature button

- Press the time/temperature button to adjust the time or temperature that you want to adjust manually.
- The selected item (time or temperature) flashes on the display for setting.
- If left idle for over 5 seconds, the selected item will be deselected.

5. TIME/TEMP setting knob

After pressing the time/temperature button:

- Rotate the TIME/TEMP setting knob to adjust manually the time or temperature.
- You can adjust manually the exact cooking time by hour or minute. You can increase or decrease time 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 adjust manually 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/CANCEL button

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

7. Rotation Button

- Press the rotation button when cooking with the Rotisserie fork set. The icon will light up on the display while the function is in use. You can stop this function by pressing again on the rotation button at any time.

8. Light Button

- With the help of the internal light, you can check the cooking progress.
- Press the light button, the icon will light up on the display and the internal light will illuminate. The light will illuminate for 30 seconds during the cooking process.
- You can turn OFF the light at any time by pressing the light button again.
- Please note: Light button will not light up internal light when the appliance is in standby mode.

9. Digital Display

- The Digital Display shows the function, time, temperature, light, rotation working status.
- When powered, the appliance will be in standby mode. The Digital Display will show 6 dashes.
- During setting, if left idle for over 1 minute, the appliance will return to standby mode.

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 a 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 vents on the top and back of the appliance.

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

NEVER use the Oven Door as a place to rest a hot container filled with food. Hot containers filled with food could damage the Oven Door or cause the appliance to tip-over. Personal injury could result.

 **Warning! Forks 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 mitts or use a fetch tool.**

COOKING WITH YOUR AIR FRYER OVEN

- Select the right cooking accessories (mesh rack, baking plate, rotisserie fork set) for your food.
- Put the food on/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. The appliance will be in standby mode.
- Choose air fry or oven, select a preset function or set the time and temperature manually, then press the START/CANCEL button to start cooking. Press the rotation button to enable rotation function when cooking anything using the rotisserie fork set. Press the light button to check the cooking process if needed.

 **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.

 **Warning! DO NOT open the oven door while cooking. Turn OFF the appliance by pressing the START/CANCEL button before opening the door.**

- You can manually adjust the time and temperature during cooking process according to the actual condition.
- When the cooking process is completed, the appliance will automatically stop heating with 5 beep-beep sounds. Word “End” will be shown on the Digital Display.
- Open the door and take out the accessories with food.

CAUTION! The appliance and accessories are extremely hot! Always use oven mitts or a 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.
- 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 food. Simply set the temperature to 150°C for up to 10 minutes.
- Cut into thin slices of about 5mm, it is best to keep a little space in the middle to facilitate the circulation of hot air.

COOKING CHART

Category	Food	Amount (g)	Time (min.)	Temperature (°C)
Potato & chips	Thin frozen chips	600-700	15-20	200
	Thick frozen chips	600-1000	20-25	200
	Potato gratin	800-1000	25-30	200
Meat & Poultry	Steak	500-1200	10-15	180

	Pork chops	750-1200	15-20	200
	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	20-25	200
	Quiche	800	20-22	180
	Muffins	800	15-18	200
	Sweet snacks	800	20	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 the appliance	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.

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 the door, inside and outside of the appliance with warm, moist cloth or 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.
- Do not store with power cord wrapped tightly around the appliance, as this may damage the cord.
- 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.

Contact for Kmart purchases	Contact for Target purchases
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 kmart.com.au	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 target.com.au/help/contact-us