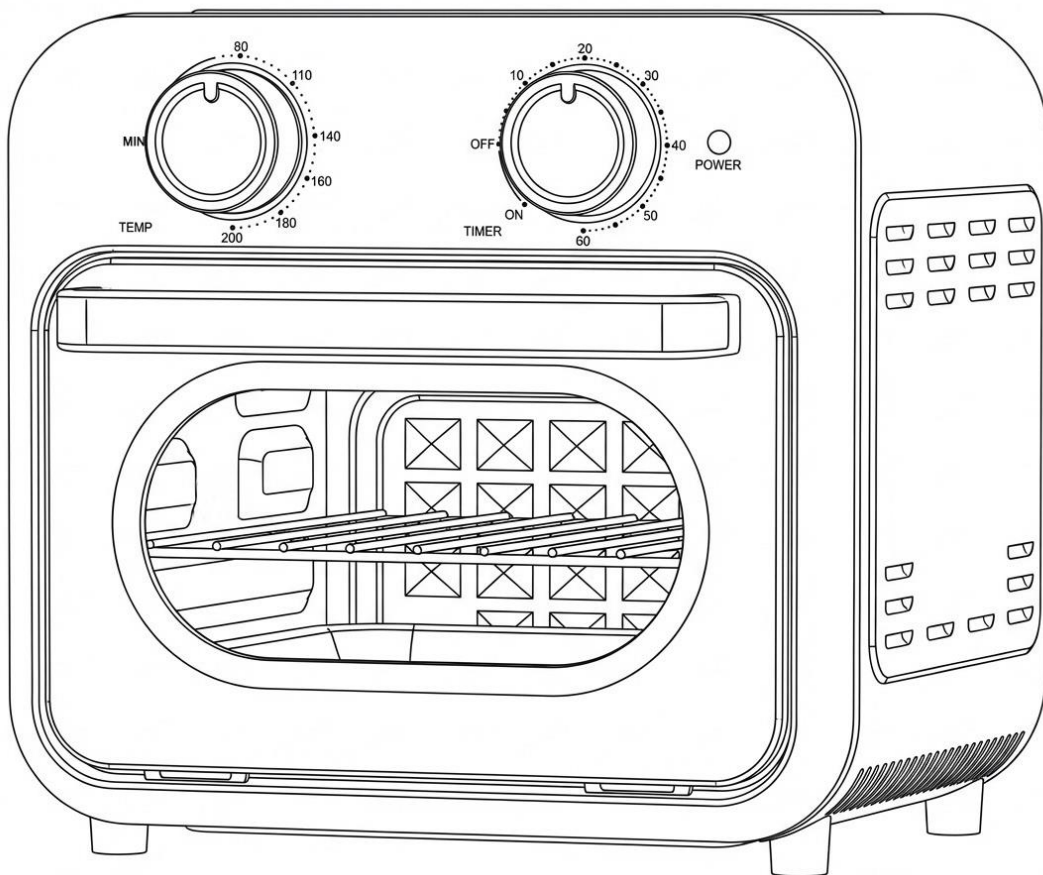




10L AIR FRYER OVEN

Instruction Manual



Model No.: AOV10L

To ensure the proper operation of this product, please read this instruction manual carefully before using the product and keep it for future reference.

Important Safeguards



Read all instructions thoroughly before first use, even if you are familiar with this type of product. The safety precautions mentioned in this manual reduce the risk of burns, fire, electric shock, and injury when correctly followed. Keep this manual in a safe place for future reference, along with the purchase receipt and packaging. If applicable, pass these instructions onto the next owner of this product.

Explanation of Symbols



This signal symbol/word designates a hazard with moderate risk, which may result in death or severe injury if not avoided.



This signal symbol/word designates a hazard with low risk, which may result in minor or moderate injury if not avoided.



This signal word warns of possible damage to property.



CAUTION: HOT SURFACE! The surfaces are likely to get hot during use.

Important Safeguards

READ ALL INSTRUCTIONS

When using an electrical product, to reduce the risk of personal injury or damage to property, basic safety precautions must be observed, including the following:

- **Usage restrictions:** This product 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 the use of the product by a person responsible for their safety. Children shall not play with the product. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- **Children:** Supervise children to ensure that they do not play with the product. Close supervision is necessary when any product is used by or near children. Keep the product and its cord out of reach of children less than 8 years old.

Electrical Safety and Cord Handling

- **Voltage:** Make sure that the outlet voltage and circuit frequency correspond to the voltage stated on the product rating label. If it does not match, contact Customer Service and do not use the product.
- **Exclusive outlet/separate circuit:** Insert the plug securely into a properly earthed mains socket that is within easy reach so that the plug can be easily removed if necessary.
- **No timer:** Do not connect the product to an external switching device such as an external timer or a separate remote-control system.



DO NOT IMMERSE!

To reduce the risk of electric shock, do not immerse the cord, plug or product in water or other liquid. If it falls into water, immediately unplug it from the electrical outlet. DO NOT touch it or reach into the water.

- **Protect from moisture:** Do not expose the electrical connections to water. Do not use the product or touch the plug, with wet or damp hands, on a damp floor or when the product itself is wet. Do not spill liquids into the product.
- **Electrical safety:** Do not insert any objects into the product.
- **Protect the power cord:** Do not kink, squash, or strain the power cord and protect it from sharp edges and heat. Do not let the cord touch hot surfaces, including the cooking surfaces when it is in use. Do not place anything on top of the cord. Do not wrap the cord around the product and never pull the cord to lift, carry or unplug the product.
- **Power cord:** A short power cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension

cord, make sure that it has been approved and has the same or higher electrical rating (voltage and power) as the product (check on the rating label underneath). Arrange the extended cord so it will not drape over the table or bench-top where it can be pulled on or tripped over accidentally.

- **Damage:** Check the power cord regularly for visible damage. If it is damaged, do not use the product. A damaged cord must be replaced by the manufacturer, its authorised service centres, or a similarly qualified person to avoid any hazards. If winding the power cord, avoid tight bends as this could damage the cord.



Do not use when damaged!

Do not pick up or operate a product with a damaged cord or plug, or after it malfunctions or has been dropped or damaged in any manner. Contact customer service for advice on repair or return of the damaged product.

- **Disconnect:** Always turn the power off at the power outlet before you insert or remove a plug. Unplug the product before cleaning, servicing, maintenance or moving the product and after use. Grip the plug when disconnecting, do not pull on the cord.
- **After use:** Wait until the product is unplugged and has cooled completely before cleaning, maintenance or moving the product.

Usage Conditions and Restrictions

- **Domestic use only:** This product is intended to be used in households and similar applications such as staff kitchen areas in shops, offices and other working environments, farmhouses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- Do not use it outdoors
- **Intended purpose:** Do not use the product for anything other than its intended purpose, and only use it as described in this manual. Any other use is not recommended and may cause fire, electric shock, or injury.
- **Accessories:** Do not use accessories that are not supplied with this product. The use of accessories that are not recommended or sold by the manufacturer can cause fire, electric shock, or injuries.
- **Flammable materials:** Do not use the product in the close vicinity of flammable materials such as curtains, drapes, paper, wall coverings, tea towels or clothing. Do not use it under a cupboard or close to a wall as scorching may occur.
- **Work area:** To ensure efficient operation and avoid overturning, always place the product on a level and stable, heat and flameproof work surface. Do not use it on an inclined plane or unstable surface. Always ensure there is sufficient free space above and around all sides of the product for air circulation.

- **Protect from heat:** DO NOT place the product on or near a hot gas or electric stove/cooktop, or near a heated oven.
- **Keep clear:** Never place anything on top of the product while it is in use or still hot.
- **During use:** Do not move the product while it is in use. Do not cover it when it is in use. Food may burn, so always monitor it when using the product.
- **Utensils:** Only use wooden, silicone or heat-resistant plastic utensils to remove foods from the product.
- **Storage:** Do not leave any cardboard, plastic, paper or similar in the product.
- **Cleaning:** Always remove the plug from the socket before cleaning the product and let it cool down until the cooking surfaces are safe to touch.
- **Repair:** The product has no user-serviceable parts contained inside. Do not attempt to repair, disassemble, or modify it yourself.
- **Liability:** Misuse or improper installation may result in the risk of fire, electric shock and/or injury. We assume no liability for any eventual damage or injury caused by misuse of the product or non-compliance with the instructions.
- Do not place the oven on or near a hot gas or electric burner or in a heated oven.
- Do not cover the Oil tray or any part of the oven with metal foil. This will cause overheating of the oven.



During use and after use, the product and its accessories are **EXTREMELY HOT**. Always use oven mitts or gloves or other heat protection to touch handles and accessories.

WARNING!

- To reduce the risk of electric shock, do not immerse or expose the product, or cord to rain, moisture, or any other liquid.
- Do not use the product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces.
- In the event where the product is dropped into water, turn off the power at the power outlet and remove the plug immediately.
DO NOT REACH INTO THE WATER TO RETRIEVE IT UNTIL IT HAS BEEN DISCONNECTED FROM THE POWER SUPPLY.
- It is important to note that the product will have to be inspected by a qualified technician before using it again.

SAVE THESE INSTRUCTIONS

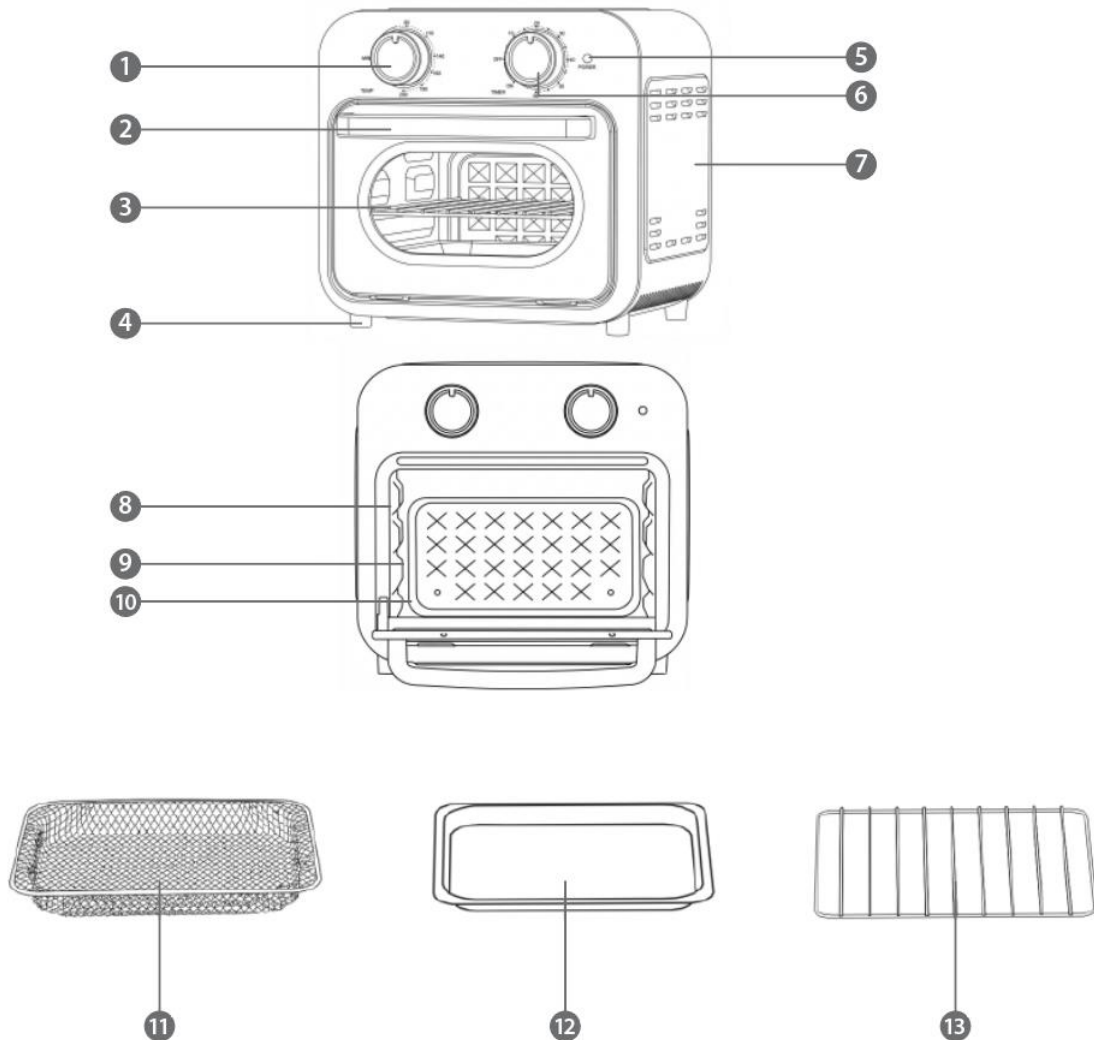


PLEASE READ ALL THE INSTRUCTIONS THOROUGHLY BEFORE FIRST USE

1. **DO NOT** touch hot surfaces. Use handles or dials. Use oven mitts or potholders.
2. The product is not intended to be operated by means of an external timer or a separate remote-control system.
3. **DO NOT** place on or near a hot gas or electric burner or in a heated oven.
4. **DO NOT PLACE THE PRODUCT AGAINST A WALL OR DIRECTLY NEXT TO OTHER PRODUCTS. LEAVE AT LEAST 35CM OF FREE SPACE AROUND THE PRODUCT WHEN IN USE.**
5. **NEVER** leave the product unattended while in use.
6. **DO NOT** cover the Oil tray or any part of the oven with metal foil. This will cause the oven to overheat and cause a fire.
7. **NEVER** place aluminium foil on top of the Oil tray. This traps grease and can cause a fire.
8. **DO NOT** insert anything in the ventilation slots and do not obstruct them.
9. Intended for countertop use only.
10. **DO NOT** use it outdoors. **DO NOT** use in moving vehicles or on boats.
11. **DO NOT** use the oven without the wire shelf inserted.
12. **DO NOT** spray any type of aerosol spray or flavouring inside the oven while cooking.
13. Ensure that your food is cooked thoroughly prior to eating to avoid illness.
14. **DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.
15. **DO NOT** touch hot surfaces. Oven surfaces are hot during and after operation. To prevent burns or personal injury **ALWAYS** use protective heat pads or insulated oven mitts and use available handles and dials.
16. Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
17. **DO NOT** clean the oven with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
18. **DO NOT** use the oven as a source of heat or for drying.
19. **For Cleaning, please refer to "Cleaning and Maintenance" section.**

DO NOT COVER THE PRODUCT WHILST IT IS OPERATING!

Parts Guide



- | | |
|-----------------------------|-------------------|
| 1. Temperature control dial | 8. Upper level |
| 2. Handle | 9. Middle level |
| 3. Viewing window | 10. Lower level |
| 4. Non-slip feet | 11. Frying basket |
| 5. Power indicator light | 12. Oil tray |
| 6. Time control dial | 13. Grill rack |
| 7. Air vents | |

Instructions

BEFORE FIRST USE

- Carefully unpack the product and remove any packaging or protective stickers.
- Ensure to read all instructions carefully and keep them for future use.
- Unwind the power cord to its full length and inspect the cord and plug for damage. Do not use the product if these parts are damaged. In the case of damage, contact Customer Service.
- Place the product on a level, dry and heat-resistant surface ready to use.
- Clean the accessories as mentioned in the Cleaning and maintenance section.

NOTE: Do not use any abrasive cleaners as these may scratch the accessories.

CAUTION! The first time the product is used, a slight odour may develop. This is entirely harmless and will soon dissipate. Ensure there is adequate ventilation when using the product.

Ensure that the Oil Tt is in place under the Frying basket / Grill rack to avoid oil dripping into the oven.

Place the Frying basket or the rack in the appropriate rack position.

Place the food to be cooked in the oven.

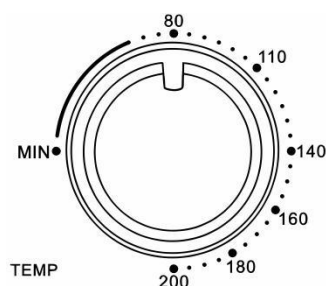
CAUTION! The product will be hot when in use.

CAUTION! Keep the product clear of walls, curtains, and other heat sensitive materials. Leave a minimum clearance of 35cm around the product.

Setting the Temperature

To choose the oven temperature, rotate the TEMP control dial until the indicator on the dial points to the desired oven temperature.

The air fryer oven temperature range is 80°C - 200°C

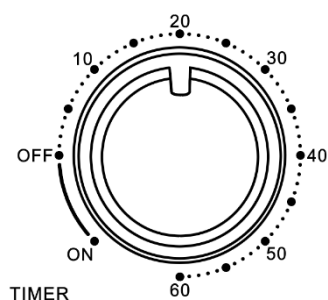


Setting the TIMER

Rotate the TIMER dial to set the time between OFF-60 mins or if you don't require a timer, rotate the dial to the "ON" position.

NOTE: If you set the timer dial to the "ON" position, the oven will keep heating unless the TIMER is turned to the OFF position manually.

NOTE: If you want to set the TIMER for less than 10 minutes, please turn the TIMER dial to 15 minute or 20 minutes first, and then reduce it back to the required time.



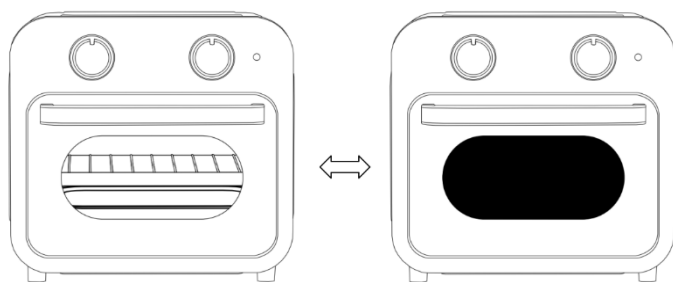
The oven will immediately begin to heat after the time has been set. You will be able to hear the timer "ticking" while it is in operation. Once the set time has been reached a bell will chime indicating that the set time has elapsed.

Oven Light

The oven has a halogen heating element inside, when it is heating, the element will illuminate the entire cavity, during this time you will be able to see the cooking process.

NOTE: The oven will pause heating when the internal temperature reaches the set temperature, the internal light will illuminate on and off as the oven regulates the set temperature.

This is not a fault.



To stop the Oven

When the set cooking time has elapsed, the oven will emit an audible alarm to indicate the cooking cycle is complete. The oven will turn off automatically. When you have not set the time, you will need to turn the product off manually.

To manually turn off the oven at any time, rotate the TIMER dial to the "OFF" position.

Cooking Guide

Note: These settings should be used as indications only. As food differs in size, shape, and brand, some trial and error may be required.

CAUTION! DO NOT leave the product unattended during the cooking process. There is a risk of food burning if left unattended.

CAUTION! The Air Fryer Oven will still be hot after operation. Allow the Air Fryer Oven to cool completely before attempting to clean or store the product.

NOTE

Some foods need to be shaken during the cooking process. If this is required, carefully open the oven door, gently remove the Frying Basket from the Air Fryer Oven, gently shake the food, and then return

the Frying Basket to the Air Fryer Oven and close the door.

NOTE

If the foods need to be shaken, you may prefer to set the cooking time for half of the required time, shake the ingredients when the time has elapsed and then cook the food for the remaining cooking time.

- Carefully check the food to see if it is cooked to your liking. If further cooking time is required, set the timer and temperature controls again and cook the food for longer.
- If the food is cooked, carefully remove it with heat resistant utensils. DO NOT tip the Frying basket or Oil tray upside down as this will cause any excess oil to pour onto your cooked food.
- You can either use the Air Fryer Oven again or turn off the product.
- Once the Frying Basket and Frying Tray are cool, ensure to wash them well to remove any excess grease.

Helpful Hints

NOTE: These settings should be used as a guide. As food differs in size, shape and brand, some trial and error may be required.

- Smaller ingredients usually require a slightly shorter frying time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer frying time, a smaller amount of ingredients only requires a slightly shorter frying time.
- Shake smaller ingredients halfway during the frying time for an even frying result.
- Add some oil to fresh potatoes for a crispy result.
- Snacks can be fried in the Air Fryer.
- The optimal capacity for frying crispy fries is 300 grams.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 degrees and up to 10 minutes.

Food	Min-Max Amount (Gram)	Time (min.)	Temperature (°C)	Shake	Tips
Potatoes & Fries					
Thin frozen fries	100-400	6-9	200	Shake	
Thick frozen fries	100-400	11-20	200	Shake	
Home-made fries	100-400	10-16	200	Shake	Add ½ tbsp of oil
Home-made potato wedges	100-400	18-22	180	Shake	Add ½ tbsp of oil
Home-made potato cubes	100-400	12-18	180	Shake	Add ½ tbsp of oil
Meat & Poultry					
Steak	100-300	8-13	180		
Pork Chops	100-300	10-14	180		
Hamburger	100-300	7-14	180		
Sausage roll	100-300	13-15	200		
Drumsticks	100-300	18-22	190		
Chicken breast	100-300	10-15	180		
Snacks					
Spring rolls	100-300	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-300	6-10	200	Shake	Use oven-ready
Frozen fish fingers	100-300	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-300	8-10	180		
Stuffed vegetables	100-300	10	160		

Making Home-Made Fries

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

1. Peel and slice potatoes.
2. Wash the fries or cubes thoroughly (to remove excess starch) and dry them with kitchen paper.
3. Pour ½ tablespoon of olive oil in a bowl, put the potatoes on top and mix until the potatoes are covered with oil.
4. Remove the potatoes from the bowl with tongs so that excess oil stays behind in the bowl. Put the potatoes in the Frying Basket.
NOTE: It is important to place the potatoes in the Frying Basket rather than pouring them straight from the bowl to ensure that any excess oil is not added to the Air Fryer Oven.
5. Cook the fries according to the cooking times indicated.

Troubleshooting

Problem	Possible Cause	Solution
The product does not work.	The product is not plugged in.	Plug the product into the wall outlet and turn it on.
	Forgot to set the timer.	Set the timer to the desired time.
	The door is not closed properly; the micro switch was not triggered.	Close the door and push it a bit to close it fully.
The food is not fried.	The quantity of food is too much for the Air Fryer Oven.	Reduce the food being fried to a smaller quantity.
	The frying temperature is too low.	Set the Air Fryer Oven to a higher temperature.
	The frying time is too short.	Set the Air Fryer Oven for a longer time.
The food is fried unevenly.	Food needs to be shaken during frying.	Shake the ingredients during frying.
Fried snacks are not crispy.	The snacks being air fried should be the same as what you would fry in a traditional air fryer.	Lightly brush some oil onto the snacks for a crispier result.
Cannot push the frying basket into the product properly.	The frying basket is too full.	Do not overfill the frying basket with too much food.
Smoke comes out from the product.	Frying greasy ingredients.	When you fry greasy ingredients in the Air Fryer Oven, a large amount of oil will leak into the fry basket. The oil produces a white smoke, and the fry basket and Oil tray may heat up more than usual. This does not affect the product or the end result. Ensure to clean the frying

		basket and the Oil tray after each use
	The frying basket and Oil tray still contain grease residue from previous uses.	White smoke is caused by grease heating up in the frying basket and the Oil tray. Make sure that you clean the frying basket and Oil tray properly after every use.
The ingredients are fried unevenly.	Using old or unevenly cut potatoes.	Use fresh potatoes and try to have the potatoes cut to similar sizes in order for them to fry evenly.
	Did not rinse the potatoes properly before frying them.	It is important to rinse the potatoes before frying to remove any excess starch.
Fresh fries are not crispy.	It depends on the amount of oil and the wetness of the fries.	Ensure to dry potatoes properly before adding the oil.
		Cut the potatoes smaller for a crispier result.
		Add slightly more oil for a crispier result.

Cleaning and Maintenance

WARNING! Risk of injury!

Improper handling of the product may increase the risk of injury.

- To avoid the risk of electric shock, always unplug the product before cleaning.
- To avoid the risk of electric shock, do not allow liquids to get onto the mains connection.
- The product will get hot during operation. Let the product cool down completely before each cleaning to avoid burns.

CAUTION! Risk of short circuit!

If water or other liquids enter the housing, they can cause a short circuit.

- Do not immerse the product, power cable or mains plug in water or other liquids.
- Do not let water or other liquids penetrate the product.

CAUTION! Risk of damage!

Improper handling of the product can damage the product.

- Do not use any aggressive cleaners, sharp or metal cleaning utensils such as knives, hard scrapers or similar items. These could damage the surfaces.
- Never wash the product in the dishwasher. This would destroy it.

Cleaning the product

NOTE: Ensure that the product is disconnected from the power outlet and cooled down before cleaning.

- Unplug the product from the power socket and allow the product to cool down completely. You can also remove the accessories from the product to help with the cooling process.
- Wipe the outside of the product housing with a damp cloth. Do not immerse the product housing in water or any other liquid and do not rinse under running water.
- Remove the accessories and clean with warm soapy water and dry thoroughly.
- Clean the inside of the product and the heating element with the damp cloth or a cleaning brush to remove any food residues.
- Make sure all parts are clean and thoroughly dry before storing.

WARNING! The product and parts are **NOT** Dishwasher Safe.

Storage

All parts must be completely dry before being stored.

- Always store the product in a dry and clean area.
- Protect the product from direct sunlight.
- Store the product so that it is not accessible to children.

Technical Specifications

Model Number	AOV10L
Power Supply	220-240V~ 50-60Hz
Rated Power	730-870W

Warranty

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.

The 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 expenses incurred in returning this product can be addressed with 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 L2/ 1 MIDDLE ROAD, CHADSTONE VIC 3148 AUSTRALIA 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 L2/ 1 MIDDLE ROAD, CHADSTONE VIC 3148 AUSTRALIA Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us