Air Fryer
AF054
User Manual

PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE.

1. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance and before cleaning or storing.
2. Never immerse the housing which contains electrical components and heating elements, the supply cord and plug in water or any other liquid, nor rinse them under the tap.
3. To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
4. If the supply cord or plug is damaged, it must be replaced by a qualified electrician in order to avoid a hazard or the product must be disposed of.
5. 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 instructions concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Do not leave the appliance unattended when in use or when connected to mains power.
8. Surfaces may become hot during use. This is normal.
9. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
10. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
11. Keep the unit clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 20cm).

IMPORTANT! Do not place the appliance under shelving or flammable materials when in use.

12. Never overfill ingredients above the Max level mark in the pan. Keep all ingredients within the pan and do not overfill beyond the pan to prevent any direct contact with the heating element.
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 operating.
16. Do not use the appliance for any other purpose than described in this manual.

WARNING! FIRE HAZARD. DO NOT fill the pan with oil.

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 accessory attachments is not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.

21. This appliance is for household use only, not for commercial use. 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 intended to be **used indoors** in household 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.
23. During hot air frying, hot steam is released through the air outlet. To avoid scalding, keep a safe distance from steam and the air outlet.
24. Clean the pan and crisper plate with hot water. Use a non-abrasive sponge with dish-washing liquid. The pan and crisper plate are dishwasher safe.
25. Be careful of hot steam and air when you remove the pan from the appliance.
26. **CAUTION! Hot surfaces. The pan and air outlet become hot when the appliance is in use. Always use oven gloves when handling the pan.**
27. For cleaning, please refer to the "CLEANING AND STORAGE" section.

IMPORTANT!

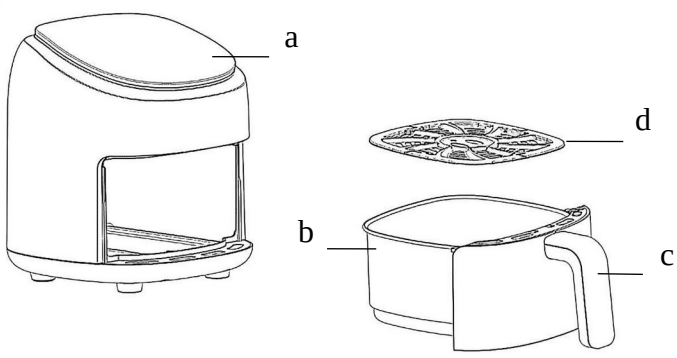
- Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
- Do not use the appliance under overhead cabinets or presses. The hot steam may cause damage to the cabinets or presses.
- This appliance must be connected to a three-point power outlet socket connected to Earth. If unsure, check with an electrician.
- Never use the appliance with oil, as this can cause a fire.
- Always unplug the power cord from the mains power outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.

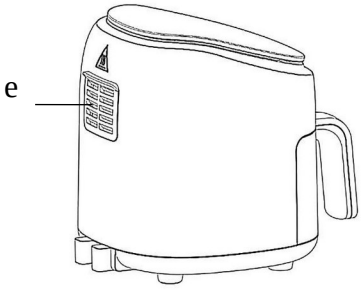
WARNING! To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

KNOW YOUR AIR FRYER

PARTS

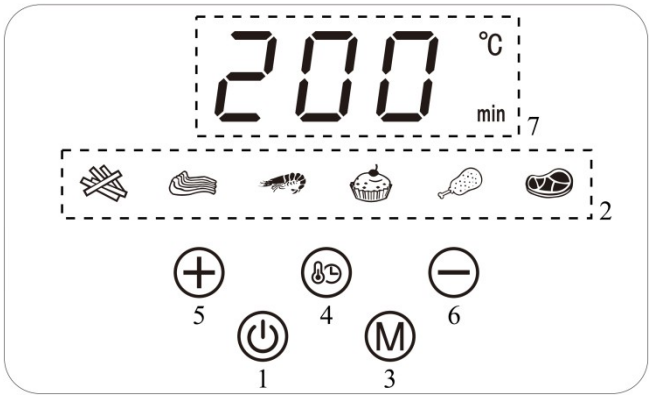




a. Control panel
b. Pan
c. Pan handle
d. Crisper plate
e. Hot air outlet

CONTROL PANEL AND DISPLAY

1. Power/start/stop button



- Once the appliance is plugged in, the Power/start/stop Button will light up, and the appliance is in standby mode.
- Touch the power/start/stop button, and the full control panel will light up for setting.
- Touch the power/start/stop button to start the cooking process after setting.
- Touch the power/start/stop button at any time during the cooking process, the power/start/stop button will flash, and the appliance will stop heating whilst the fan will continue running for 20 seconds.
- When the cooking process has finished, only the power/start/stop button will light up with 5 beep sounds.

2. Preset function icons

- The preset functions are programmed to start cooking more efficiently.
- Select any of the icons and it will set the Time and Temperature to a default setting for the selected food type. You can override these presets with time and temperature setting buttons if necessary.
- The icons will keep flashing for selection and during the cooking process and turn off after the

cooking process has completed.

- The presets are programmed as follows:

Icons	Preset	Time (minutes)	Temperature (℃)
	Chips	15	200
	Chops	25	180
	Prawns	20	160
	Baking	30	160
	Drumsticks	20	200
	Steaks	20	180

3. Function select button

- Touch the function select button, and one of the preset function icons will flash for your selection.
- Keep touching the function select button, and the preset function icon will flash one by one for your selection.

4. Temperature/time select button

- Touch the Temperature/time select button, the displayed temperature or time is ready for setting.

5. Plus button

- When the temperature is selected, the plus button enables you to raise the cooking temperature by 5℃ within the limits of 80℃ to 200℃.
- When the time is selected, the plus button enables you to increase cooking time by 1 minute within the limits of 30 minutes.
- You can touch the plus button to set the temperature/time before or during cooking.
- Press and hold the plus button for faster running of the temperature/time.

6. Minus button

- When the temperature is selected, the minus button enables you to lower the cooking temperature by 5℃ within the limits of 80℃ to 200℃.
- When the time is selected, the minus button enables you to decrease cooking time by 1 minute within the limits of 30 minutes.
- You can touch the minus button to set the temperature/time before or during cooking.
- Press and hold the minus button for faster running of the temperature/time.

7. Digital display

- The Digital Display shows the set time and temperature in regular intervals before cooking and will show the remaining time and set temperature in regular intervals during cooking.
- It goes dark when the cooking process is finished or stopped.

INTRODUCTION

The air fryer provides an easy and healthier way of cooking your favorite foods. By applying rapid air circulation from all directions, it can cook a variety of dishes without adding any oil or adding just a little oil to specific ingredients in the table shown in this booklet.

BEFORE USING AIR FRYER

1. Remove all the packing materials, including any in the pan.
2. Slide out the pan, take out the crisper plate by straightly pulling up. Clean the pan and crisper plate with a non-abrasive sponge, with hot water and dish-washing liquid. Rinse with clean water and set aside to dry.
3. Wipe clean the inside and outside of the appliance with a moist soft cloth.
4. Place the appliance on a stable, horizontal, flat and heat-resistant surface.

IMPORTANT! Place the appliance on a heat-resistant surface only. Not recommended to use directly on laminated / vinyl bench top. To prevent heat damage to the surface underneath, placing the air fryer on an insulated heat pad is recommended.

HOW TO USE YOUR AIR FRYER

1. Connect the supply cord plug into a mains power outlet socket. The appliance is now in standby mode.
2. Place the ingredients into the pan.

IMPORTANT! Do not fill beyond the MAX mark in the pan.
Do not fill more than 1kg of food in the pan.

3. Slide the pan back into the appliance.

CAUTION! Do not touch the pan and crisper plate during use or immediately after use, the pan and crisper plate get very hot. Only hold by the handle or use an oven mitt.

4. Touch the power/start/stop button to light up the control panel.
5. Select a preset function or set the time and temperature manually, then touch the power/start/stop button to start cooking.
6. For cooking of some ingredients, it may require turning the contents in the pan or adding a small quantity of oil to the cooking ingredients during the cooking process to ensure even cooking and avoid charring of ingredients positioned at the top of the pan. When this is needed, you can pull out the pan. The appliance will stop heating automatically. After turning or adding oil, place the pan back into the appliance to resume cooking.

NOTE: You may slide out the pan to check at any time during the cooking process. The appliance will pause when the pan is taken out. The appliance will continue the cooking process if the pan is slid in and it will power on again.

7. You can reset the time and temperature setting during the cooking process if required.
8. When you hear the "beep-beep" sound, the set time has elapsed, and the cooking cycle is completed. The appliance is now in standby mode.

9. Check if the ingredients are cooked to your satisfaction. If not, set the timer for a few more minutes until it is cooked to your satisfaction.
10. Remove the pan from the appliance. Only hold by the handle as other surfaces will be hot. Remove contents with a pair of tongs onto a dish or place the pan on a flat, firm, and heat-resistant surface. During the cooking process, oil from food will drip and be collected on the bottom of the pan. This can be cleaned at the end of the cooking process when the pan cools down.
11. After using your appliance, remove the plug from the wall socket immediately and allow the appliance to cool down completely.

CAUTION!

Beware of escaping steam from the pan, as there is a danger of scalding.

Do not turn the pan with ingredients upside down when removing contents onto a dish. Excess oil may have collected in the pan, it could drip out and cause scalding.

IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE.

Tips:

1. Smaller ingredients usually require a shorter cooking time than larger ingredients.
2. A larger amount of ingredients will require a longer cooking time.
3. Turning smaller ingredients halfway during the cooking process will provide better cooking results and can help prevent unevenly fried ingredients.
4. To remove large individual or delicate ingredients from the pan, do not tip them out. Pick them up with a pair of tongs.
5. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
6. Snacks that can be prepared in an oven can also be prepared in the air fryer.
7. Place a baking tin or oven dish in the air fryer basket if you want to bake a cake/quiche or if you want to fry fragile ingredients or filled ingredients.
8. You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150℃ for up to 10 minutes.
9. For best results with home-made chips, soak the cut chips in water for 30 minutes to remove excess starch. Dry on kitchen paper and toss in 1/2 tablespoon of olive oil (or lightly spray with olive oil spray) until the chips are coated.
10. For a crispy home-made coating, mix fine breadcrumbs with a tablespoon of olive oil.
11. Pre-packed snacks like bread crumbed fish or chicken drumsticks only need to be coated lightly with olive oil.

SETTINGS

- **Please keep in mind that the cooking manual is indicative and for your reference only. Variation in size, shapes and brands may require an increase or decrease of cooking time and temperature setting to achieve the desired and best cooking outcome.**
- To assist with selection of cooking times and maximum basket volumes for specific ingredients, refer to the COOKING MANUAL section below.

- This type of heating technology reheats the air inside the appliance instantly, so pulling the pan briefly out of the appliance to toss/turn ingredients during cooking will barely disturb the process.

COOKING MANUAL

Ingredients	Amount (g)	Cooking time (minute)	Temperature (°C)	Turn needed	Extra information
Chips & potatoes					
Frozen french chips	100-300	12-15	200	√	
Frozen chunky chips or potato wedges	100-300	15-30	200	√	
Home-made French fries	100-300	20-25	200	√	Add 1/2 tbsp of oil
Fresh meat & poultry					
Steak/beef cubes	100-300	20-25	180		
Lamb or pork chops	100-200	15-20	180		
Mince patties/meat balls	100-300	13-15	180		
Chicken wings/breast	100-300	20-30	180		
Drumsticks/thigh	100-500	20-25	200		
Fish					
shrimp	100-300	15-20	160		
Fish (fresh)	100-200	12-20	160		Pour 1/2 cup (120ml) of water in the basket pan and brush oil all around the fish portions for steamed style fish
Snacks					
Spring rolls	100-200	10-12	200	√	Use oven-ready
Frozen chicken nuggets	100-300	15-20	180	√	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	50-100	5-8	180		Use oven-ready
Sausage roll	100-400	10-15	200		
Baking					
Cake	300	30	160		Use baking tin
Muffins	60-300	30	160		Use baking tin/ramekin
Tarts/souffle	200	15-20	160		Use baking tin/ramekin
Pizza	300	20	180		Use pizza pan

CLEANING AND STORAGE

1. Remove the supply cord plug from the mains power outlet socket and allow the appliance to cool down completely before cleaning. Clean it after every use.

CAUTION! Do not touch hot surfaces.

NOTE: Remove the pan to let the air fryer cool down faster.

WARNING!

- Do not immerse the housing of the appliance in water or any other liquids when cleaning.
- Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.

2. Wipe the outside of the appliance with a moist soft cloth.
3. Clean the pan and crisper plate with hot water and use a non-abrasive sponge with dish-washing liquid. The pan and crisper plate are dishwasher safe.

Tips: If dirt is stuck to the crisper plate or the bottom of the pan, fill the pan with hot water and some dish-washing liquid. Leave it in the pan to soak for about 10 minutes.

4. Clean the inside of the appliance with a slightly dampened cloth and polish with a soft dry cloth.
5. Make sure all parts are clean and dry before storing or using it again.
6. Store the air fryer in a safe, cool, dry place. Do not place any objects on top of the air fryer during storage as this may damage the appliance. Keep it away from children.

TROUBLESHOOTING

Problem	**Possible cause**	**Solution**
The fryer doesn't work.	The appliance is not connected to a mains power outlet socket.	Connect the appliance to a mains power outlet socket.
The ingredients fried in the fryer are not done.	The amount of ingredients in the pan is too big.	Place smaller batches of ingredients in the pan. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature to the required temperature setting (refer to the cooking manual).
	The cooking time is too short.	Set the timer to the required cooking time.
The ingredients are fried unevenly in the fryer.	Certain types of ingredients need to be tossed/turned halfway during the cooking	Ingredients that lie on top or across each other (e.g. fries) need to be tossed/turned halfway during the cooking process

	process.	(refer to the cooking manual).
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 crisper result.
Can't slide the pan into the appliance properly.	There are too many ingredients in the pan.	Do not fill the ingredients over the "MAX" mark in the pan.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the 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 chips are fried unevenly.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato chips properly before cooking.	Rinse the potato chips properly to remove starch from the outside of the fries.
Fresh chips are not crispy.	The crispiness of the chips depends on the amount of oil and water in the fries.	Make sure to dry the potato chips properly before adding the oil.
		Cut the potato chips smaller for a crispier result.
		Add slightly more oil for a crispier result.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50-60Hz
Power: 1000W
MAX. weight of food **should not exceed 1Kg**

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.

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