



Air Fryer & Oven
WL-05B
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 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 20 cm in 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 moving vehicles or boats. Do not use 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 guests 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. Keep yourself at a safe distance from steam and the air outlet. Also, be careful of hot steam and air when operating.
24. Ensure food is cooked until golden rather than excessively browned or burnt.



CAUTION: Hot surfaces! The appliance and accessories become extremely HOT during the 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 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 the 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 electrician or similarly qualified person.
- Do not disassemble the unit on your own or replace any parts.
- Do not use the appliance if the power cord is damaged.
- 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 the "CLEANING AND STORAGE" section.

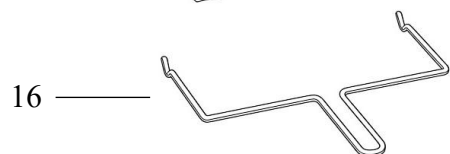
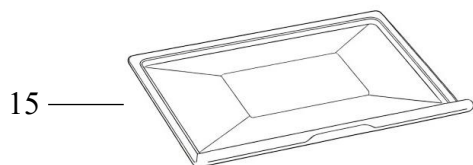
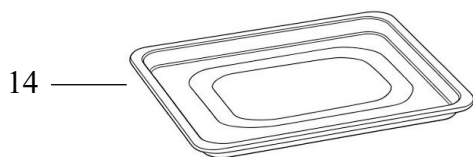
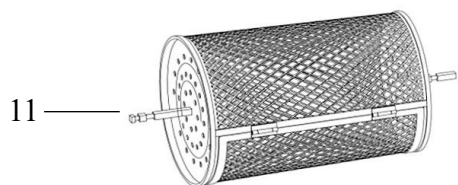
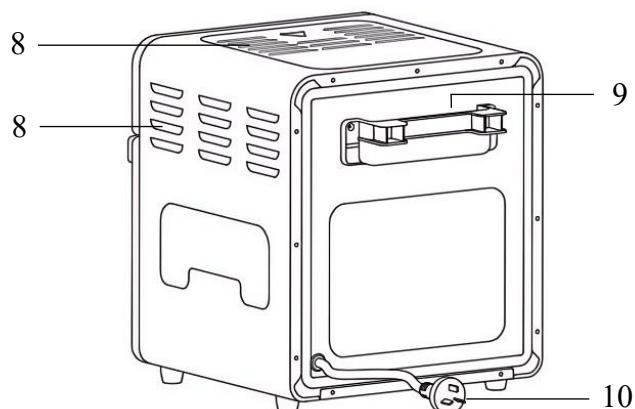
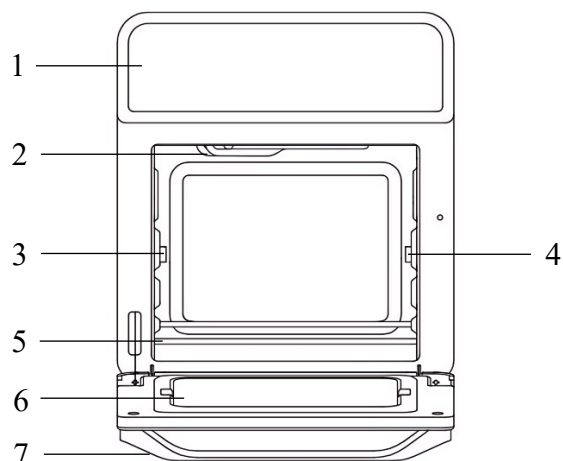
WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.

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. Top heating element
3. Support groove
4. Support hole
5. Bottom heating element
6. Door
7. Handle
8. Air inlet
9. Hot air outlet
10. Power plug and cord
11. Rotisserie basket
12. Rotisserie fork set
13. Mesh rack
14. Baking plate
15. Drip tray
16. Fetch tool

IMPORTANT!

- Please ensure your appliance contains all components shown above. Check everything carefully before using. If any parts are missing or damaged, return the product to the place of purchase for replacement.
- When using the appliance for the first time, carefully remove all packaging and dispose of it responsibly.

INTRODUCTION

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

Rotisserie Basket

- Great for cooking fries, roasting nuts and preparing 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 the Fries preset function (with rotating function) and override it if needed for better and consistent cooking results.

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 tighten 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 better and consistent cooking results.

NOTE: Make sure the meat or chicken is not too large to rotate freely in the oven, maximum weight 1KG. For a better cooking experience, use cooking string (kitchen twine) 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.

Mesh Rack, Baking plate

- The 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.

Drip Tray

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

Fetch Tool

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

HOW TO USE THE CONTROL PANEL



1. ON/OFF button

- When the appliance is connected to mains power, and the full display will light up and then go off, leaving the function icons of the air fryer or oven illuminated with the 1st function icon flashing, corresponding preset time and temperature shown on the display.
- The appliance will turn off automatically if no operation is performed within one minute. “End Hot” will be shown on the display.
- Press on/off button at any time to stop the appliance. “End Hot” will be shown on the display.

2. AIR FRY/OVEN button

- When the appliance is powered 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 1st 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
	Shrimp	12	160
	Fish	10	180
	Steaks	20	180
	Wings	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/Temperature setting button

- Press the time/temperature 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.
- Press the time/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.

4. Time/Temperature setting button

- Rotate the setting knob to reset the function, time or temperature.
- When AIR FRY or OVEN is chosen, 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.

5. 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.

6. Light Button

- With the help of the internal lamp, you can check the cooking progress.
- When the appliance is connected to mains power, press the light button, the internal light will illuminate. The light will illuminate for 1 minute and turn off automatically.
- The 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 the cooking process.

7. Display

7.1---time and temperature display.

7.2---Air fryer function icons.

7.3---oven function icons.

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

COOKING WITH YOUR AIR FRYER & OVEN

- Select the right cooking accessories (wire rack, mesh rack, baking tray, rotating basket or fork set) for your food.
- Place the food in or on the selected cooking accessory 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 the 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 the start/stop button to start cooking. Press the 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 the cooking process according to the actual condition.
- When the cooking process has completed, the appliance will automatically stop heating and emit one audible beep.
- Open the door and take out the accessories with food.

CAUTION! The appliance and accessories are extremely hot! Always use oven mitts 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	300-600	20-30	200
	Thick frozen chips	300-700	25-30	200
	Potato gratin	200-400	20-25	200
Meat & Poultry	Steak	200-400	15-20	180
	Pork chops	200-400	25	200
	Sausage roll	500-800	13-15	200
	Drumsticks	300-800	35-40	180
	Chicken breast	200-500	30-40	180
	Chicken	500-1000	45	200
	Meatballs	300-500	12-15	200
	Bacon	70-120	8	190
Snacks	Spring rolls	300-500	15-20	180
	Frozen chicken nuggets	300-500	12-15	200
	Frozen fish fingers	200-500	15-18	180
	Frozen bread crumbed cheese snacks	200-500	8-15	200
	Stuffed vegetables	100-300	10	160
	Dried fruit	/	240	35
Baking	Cake	300	12-20	200
	Tart	800	12	180

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 is 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 snack 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 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 a 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 is 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.
Food is not cooked 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 appliance after each use.

1. Remove the power plug and cord from the mains power outlet socket and allow the appliance to cool down completely before cleaning.
2. Cleaning:

WARNING! Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.

Parts	Cleaning method
Main unit	Clean with a warm, moist cloth or a nonabrasive sponge with mild detergent. WARNING! Do not immerse the main unit, power plug or power cord in water or any other liquid.
Accessories	Clean with warm water and dish-washing liquid.

3. Ensure all parts are clean and completely dry before storing or using the appliance again.
4. 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 warranted 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 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