Air Fryer

AF539TX

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. 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 main unit and power plug and cord 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 main unit.
4. If the appliance or power plug and cord is damaged, it must be repaired or replaced by a qualified electrician to avoid a hazard, or the product must be disposed of.
5. Regularly inspect the appliance and power cord. DO NOT use an appliance that is damaged in any way. Stop using the appliance that malfunctions during use.
6. To avoid damage to the heating element, DO NOT remove the heating element guard from the main unit.
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 instructions concerning use of the appliance by a person responsible for their safety.
8. Close supervision is necessary when the appliance is used near children.
9. Children should be supervised to ensure that they do not play with the appliance.
10. Keep the appliance out of reach of children.
11. Do not leave the appliance unattended when in use or when connected to mains power.
12. Use the appliance only on a dry, level, stable and heat-resistant surface only, away from any edges.
13. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
14. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
15. DO NOT cover the air inlet or air outlet when in use.
16. Keep the unit clear of walls, curtains, and other heat sensitive materials (leave a minimum clearance of 20 cm from the sides and back of the appliance).
17. Do not use the appliance under overhead cabinets or presses. The hot steam may cause damage to glass splashback, cabinets or presses.
18. To prevent food contact with the heating element that may cause injury or affect the safe use of the appliance, DO NOT overfill the glass container with food past the MAX line of the container.
19. Do not place unit under shelving, cabinets or flammable materials when in use.
20. Do not move the appliance when in use.

21. 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.
22. This appliance must be connected to a three-point power outlet socket connected to Earth. If unsure, check with an electrician.
23. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
24. The use of accessories not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.
25. This appliance is for household use only, not for commercial use. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
26. Use this appliance for air frying ONLY. DO NOT use for deep-frying.
27. 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.
28. During hot air frying, hot steam is released through the air outlet. To avoid scalding, keep a safe distance from steam and the hot air outlet.
29. Be careful of hot steam and air when you remove the main unit.

IMPORTANT! Always put the main unit on the silicone 'heat proof pad' if it is taken off during or immediately after the cooking process.



AUTION! Hot surfaces. Do not touch the glass containers during use or immediately after use, the glass containers get very hot. Only hold by the handle using oven mitts.

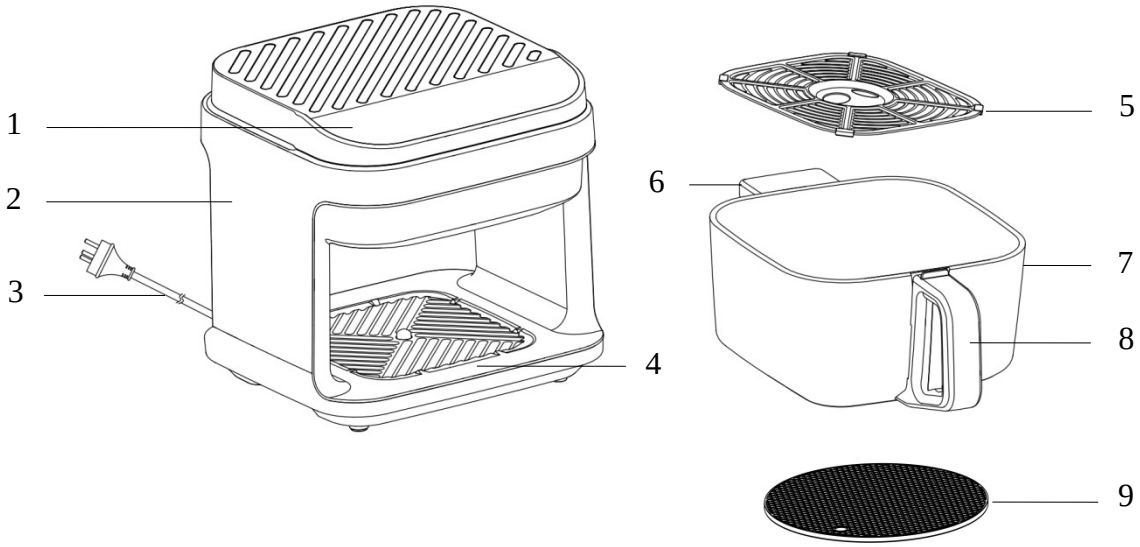
30. For cleaning, please refer to CLEANING AND STORAGE section.
31. **FIRE HAZARD! DO NOT fill the glass containers with oil.**
32. Always allow the appliance to cool down completely before cleaning.
33. **To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.**
34. Avoid sudden temperature changes to glass containers. DO NOT add cool or cold liquid to hot glassware. Be sure to allow hot glassware to cool before washing, refrigerating, or freezing.
35. DO NOT use the Glass Containers on or under a flame or other direct heat source, including on a stove top, on a grill, or in a toaster oven.
36. Be careful when handling broken glass because pieces may be extremely sharp and difficult to locate.
37. DO NOT use or repair any glassware that is chipped, cracked, or severely scratched.
38. DO NOT drop or hit glassware against a hard object or strike utensils against it.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

KNOW YOUR AIR FRYER

PARTS



1. Control panel
2. Main unit
3. Power plug and cord
4. Container seat
5. Drip tray

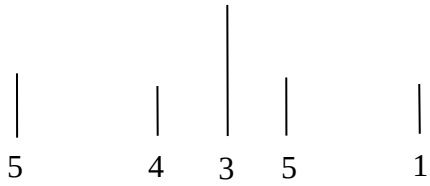
6. Side handle
7. Glass container
8. Handle
9. Heatproof pad

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 the place of purchase for replacement.
- When using the appliance for the first time, carefully remove all packaging and dispose of them responsibly.

CONTROL PANEL AND DISPLAY





1. Power/start/off button

- Once the appliance is plugged in, the power/start/off Button will light up and the appliance is in standby mode.
- Touch the power/start/off button, and the control panel will light up for settings.
- Touch the power/start/off button to start the cooking process after setting.
- Touch the power/start/off button at any time during the cooking process, the appliance will turn OFF whilst the fan will continue running for 1 minute.

2. Function buttons

- Touch any of the function buttons, it will flash indicating that the function is selected.
- The functions are programmed as follows:

Button	Function	Default temperature	Default time	Adjustable temperature range	Adjustable time range
MANUAL	MANUAL	120℃	20 mins	40-180℃	1-60 mins
	SHRIMP	160℃	10 mins	150-170℃	1-60 mins
	STEAK	180℃	12 mins	150-180℃	1-60 mins
	FRIES	185℃	25 mins	150-180℃	1-60 mins
	WINGS	180℃	15 mins	150-180℃	1-60 mins
	FISH	160℃	20 mins	150-170℃	1-60 mins
	CHICKEN	180℃	35 mins	150-180℃	1-60 mins
	DEFROST	80℃	10 mins	70-90℃	1-60 mins

3. Digital display 88:88 ℃ MIN

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

4. Time/temperature button

- Touch the time/temperature button to select time or temperature to adjust manually.

- The selected item (℃ or MIN) flashes on the display for setting.

5. Time/temperature setting buttons — +

After pressing the time/temperature button:

- Touch the time/temperature setting buttons to adjust manually the time or temperature.
- You can increase or decrease time by 1 minute, from 1 minute to 60 minutes.

- You can raise or lower the cooking temperature by 5℃ in the adjustable temperature range of each function.
- You can set the time and temperature before or during cooking.
- Press and hold the time/temperature setting buttons for faster increments.

INTRODUCTION

The air fryer provides an easy and healthier way of cooking your favourite foods. By applying rapid air circulation from all directions, it is able to 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.

HOW TO USE YOUR AIR FRYER

Preparing for use

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

IMPORTANT! To prevent heat damage, 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 bench top, placing the air fryer on an insulated heat pad is recommended.

2. Clean the appliance according to the instructions in the CLEANING AND STORAGE section. Dry thoroughly.
3. Put the drip tray in the glass container and place the glass container on a flat surface.

Using the appliance

1. Place the ingredients into the glass container.

IMPORTANT! Do not fill food beyond the MAX line of the glass container.

Do not fill more than 2 kg of food in the glass container.

2. Put the glass container into the main unit.

WARNING! Ensure that the side handle is on the same side of the power cord.

CAUTION! Do not touch the glass container during use or immediately after use, the glass container gets very hot. Only hold by the handle with oven mitts.

3. Connect the supply cord plug into a mains power outlet socket. Accompanied by a beep sound, the control panel flickers and goes out, only the Power/start/stop button lights up. The appliance is now in standby mode.

4. Touch the power button to light up the control panel.
5. Touch to select a preset function and reset the time/temperature, if necessary, then touch the Power/start/stop button to start cooking.

   For cooking some ingredients, it may require turning/tossing the contents in the container 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 container. When this is needed, you can take out the glass container, the appliance will stop heating automatically. After turning/tossing or spraying a small amount of oil, place the glass container back into the main unit to resume cooking.

CAUTION! Hot surface! Only hold the glass container by the handle as other surfaces will be hot!

WARNING! Always put the glass container on the 'heatproof pad' if it is taken off during or immediately after the cooking process.

Notice:

- The appliance will pause when the glass container is removed from the main unit. The appliance will continue the cooking process when the glass container is placed back into the main unit.
- If the appliance is paused or the glass container is taken off for 5 minutes, the appliance will automatically turn off.
- You can reset the time during the cooking process.

6. When you hear the "beep-beep" sound, the set time has elapsed, and the cooking cycle is completed with "OFF" displayed. The fan will keep working for 1 minute, then the appliance will go into standby mode.
7. 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.
8. Remove the glass container from the main unit. **Only hold by the handle as other surfaces will be hot.** Tip contents onto a dish.

Notice: During the cooking process, oil from food will drip and be collected on the bottom of the glass container. This can be cleaned after the cooking process when the container cools down.

WARNING!

9. After using your appliance, remove the power plug from the wall socket and allow the appliance to cool down completely.

CAUTION!

Beware of escaping steam from the appliance. Danger of scalding!

Do not turn the container with ingredients upside down when tipping the contents onto a dish. Excess hot oil or food residue may have collected in the container. It could drip out and cause scalding.

Tips

- Smaller ingredients usually require a shorter cooking time than larger ingredients.
- A larger amount of ingredients will require a longer cooking time.
- Turning smaller ingredients halfway during the cooking process will provide better cooking results and can help prevent unevenly fried ingredients.

- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Place a baking tin or oven dish in the container if you want to bake a cake/quiche or if you want to fry fragile ingredients or filled ingredients.
- For a crispy home-made coating, mix fine breadcrumbs with a tablespoon of olive oil.
- Pre-packed snacks like breadcrumbed fish or chicken drumsticks only need to be coated lightly with olive oil.
- For best results, DO NOT combine raw, frozen, and/or precooked ingredients. Cook ONLY one type of food at a time.

COOKING MANUAL

Ingredients	Amount (g)	Cooking time (minute)	Temperature (°C)	Toss/turn needed	Extra information
Chips & potatoes					
Frozen French chips	200-500	18-25	180	√	
Frozen chunky chips	250-550	21-25	180	√	
Home-made French chips	100-200	11-15	180	√	Add 1/2 tbsp of oil
Fresh meat & poultry					
Steak/beef cubes	100-300	9-12	180	√	
Lamb or pork chops	200-350	14-17	180	√	
Ribs	200-550	15-20	180		
Mince patties/meat balls	150-550	10-12	180	√	
Chicken wings	200-500	11-13	180	√	
Drumsticks	200-650	28-30	180	√	
Chicken breast	100-550	25-40	180	√	
Whole chicken	1000	40	180	√	
Fish and Shrimp					
Fish (fresh)	100-250	15-16	160	√	
Shrimp (fresh)	150-550	10-12	160	√	
Snacks					
Sausage roll	350-1000	15-20	180	√	
Baking					
Cake	350-650	18-20	120		Use a baking tin
Tarts/souffle	150-300	13	140		Use baking tin/ramekin
Pizza	300	16	150		
Vegetable	200-500	15-20	180	√	

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.
	Function not set.	Set the function
The ingredients are undercooked.	The glass container is too full or the ingredients are not placed evenly.	Reduce the ingredients in the glass container and place them evenly.
	The cooking time is too short.	Increase cooking time.
The ingredients are fried unevenly.	Drip tray not used	It's recommended to use the drip tray during cooking or turn/toss the ingredients during cooking.
	The ingredients are not placed evenly.	Place the ingredients evenly.
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 crisper result.
White smoke comes out from the appliance	You are preparing greasy ingredients.	When you cook greasy ingredients in the air fryer, a large amount of oil will drip into the container. The oil produces white smoke, and the container may heat up more than usual. This does not affect the appliance or the end result.
Fresh chips are fried unevenly in the fryer	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 you fry them.	Rinse the potato chips properly to remove starch from the outside of the fries.
Fresh chips are not crispy when	The crispiness of the chips depends on the amount of oil	Make sure to dry the potato chips properly before adding the oil.

Problem	Possible cause	Solution
they come out of the fryer	and water in the fries.	Cut the potato chips smaller for a crispier result.
		Add slightly more oil for a crispier result.
E01 displays	Sensor break code	To be repaired by a qualified electrician.
E02 displays	Sensor short circuit code	To be repaired by a qualified electrician.
E03 displays	The temperature is too high.	Unplug the appliance, pull out the glass container and allow it to cool down before trying again.

CLEANING AND STORAGE

Clean the appliance after every use.

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

   Tips: Remove the glass container to let the air fryer cool down faster.

2. Cleaning:

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

Parts	Cleaning method	Dishwasher safe
Main unit	• Wipe with damp cloth. • Lightly brush the heating element guard to remove any attached food residue if necessary. **WARNING! Do not immerse the main unit with power plug and cord in water or any other liquids to clean.**	No
Glass container and drip tray	• Clean with warm water and dish-washing liquid. • Fill the container with hot water and some dish-washing liquid. Leave them to soak for about 10 minutes if necessary.	Yes
Heat proof pad	• Clean with warm water and dish-washing liquid.	No

3. Make sure all parts are clean and dry thoroughly before storing or using it again.
4. Store the air fryer in a safe, cool, dry place.

TECHNICAL SPECIFICATION

Voltage	220-240V~ 50-60Hz
Power	1000 - 1200W
MAX. weight of food	2kg

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 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