

# anko

**Roaster (Air Fryer)**

**AF606**

**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 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.
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 in order to avoid a hazard or the product must be disposed of.
6. 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.
7. Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance.
8. **Caution: Do not press the basket release button to remove the basket from the pan until it is placed on a flat, firm and heat-resistant surface.**
9. Surfaces may become hot during use. This is normal.
10. Wait for the smoke emission to stop before removing the pan from the appliance.
11. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
12. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
13. Keep the unit clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 20cm). Do not place unit under shelving or flammable materials when in use.
14. Never overfill ingredients above the Max level mark in the basket. Keep all ingredients within the basket and do not overfill beyond the basket to prevent any direct contact with heating element.
15. Do not move the appliance when in use.
16. Do not cover the air inlet or the air out let when the appliance is working.
17. Do not touch the inside of the appliance while it is operating.
18. Do not use the appliance for any other purpose than described in this manual.

### **WARNING: FIRE HAZARD. DO NOT fill the pan with oil.**

19. Do not place anything on top of the appliance when in use and when stored.
20. 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.
21. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
22. The use of accessory attachments is not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.

23. 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.
24. This appliance is intended to be **used indoors** in household and similar applications such as: staff kitchen areas in shops offices and other working environment, farm houses, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
25. During hot air frying, hot steam is released through the air outlet. Keep yourself at a safe distance from steam and the air outlet.
26. Be careful of hot steam and air when you remove the pan from the appliance.
27.  **CAUTION: Hot surfaces. The baking basket/pan and air outlet become hot when the appliance is in use. Always use oven gloves when handling the baking basket/pan.**

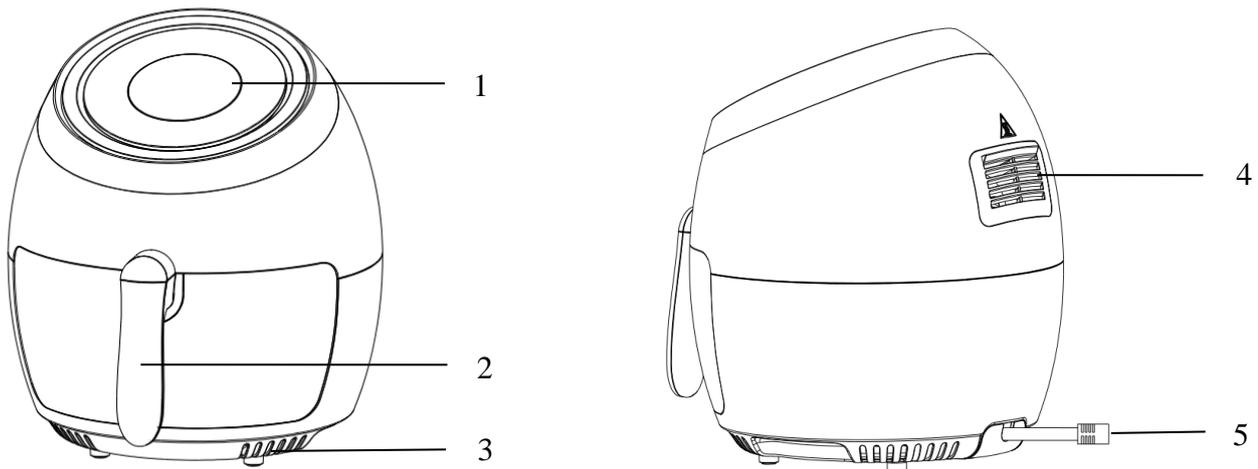
## **IMPORTANT!**

- 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 steam may cause damage to the cabinets or presses.
- This appliance must be earthed.
- Never use the appliance with oil.
- Always unplug the power cord from wall 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 ROASTER (AIR FRYER)**



1. Control panel
2. Basket handle
3. Air inlet
4. Air outlet
5. Power cord

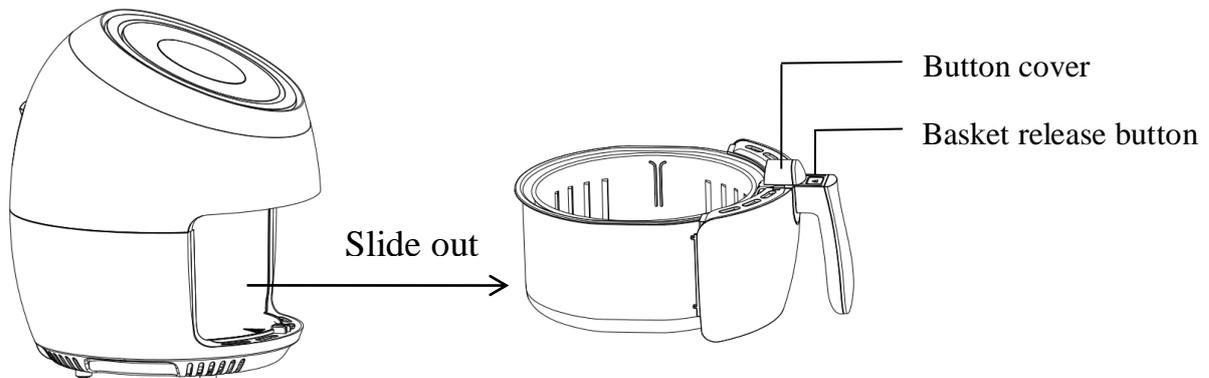
## **INTRODUCTION**

The air fryer provides an easy and healthier way of cooking your favorite foods. By applying rapid air circulation from all directions additional to a top grill, it is able to cook a variety of dishes without adding any oil or adding just a little oil to specific ingredients tabled further in this booklet.

## **HOW TO USE THE AIR FRYER**

### **Ensure the following before using the product:**

1. Remove all the packing materials including any within the pan and basket.
2. Slide out the basket and pan, place on a flat surface, push forward the button cover, and separate the basket from the pan by pressing down the basket release button. Clean both basket and pan 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 slightly dampened cloth.

## Preparing for use:

1. Place the appliance on a stable, horizontal and even surface.

**IMPORTANT! Do not place the appliance on non-heat-resistant surface. Not recommended for use on laminated / Vinyl bench top. Placing the air fryer on an insulated heat pad is recommended.**

2. Remove the pan and basket from the appliance and place on a flat surface.

Remove the basket only when cooking ingredients that require adding oil. At this point add your oil on the cooking ingredients and toss them, then place basket back in position.

**CAUTION! Do not press the basket release button to remove the basket from pan until it is placed on a flat, firm and heat-resistant surface.**

## Using the appliance:

This appliance is able to cook a variety of dishes. Refer to the suggested cooking manual of this booklet for selection and respective cooking times.

1. Connect the mains plug into an earthed wall socket, and the power key  lights up with beep-beep sound. The appliance is now in standby mode.

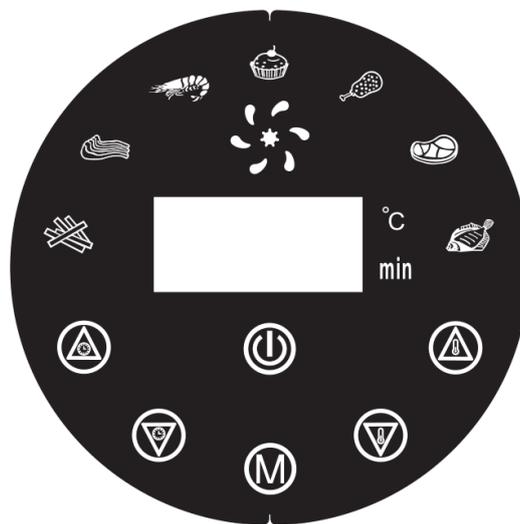
2. Place the ingredients into the basket.

NOTE: do not fill beyond the MAX mark in the basket.

3. Slide the pan and basket back into the appliance.

**CAUTION! Never operate the appliance without the basket placed in the pan. Do not touch the external surface of the pan during use or when removed from appliance directly after cooking, as it gets very hot. Only hold the pan by the handle.**

4. Touch the power key  to switch ON the unit.



5. The instruction manual has a cooking manual (refer to page 7) with 7 desired cooking functions. You can set the desired cooking time & temperature by touching the  key and set the cooking time with   keys and set the temperature with   keys to desired settings shown in the cooking manual.

NOTE: the preset setting is 15 minutes and 180°C. The adjustment time range is 1~30 minutes and temperature range 80 ~ 200°C.

**NOTE: The temperature and time in the manual are approximates. You can adjust the time and temperature according to the volumes of the ingredients placed in the basket.**

**Tip:** Before cooking the food, it is better to preheat the appliance without food in the basket in manual cooking function for 3 minutes at 180°C when the pan and basket are cold.

6. After the cooking time and temperature are set, touch the power on key  again to start the cooking process. The rotating fan indicator light (blue) and heating indicator star (red) will light up.

7. During the cooking process, oil 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 has cooled down.

8. For cooking of some ingredients, it requires you to toss contents of the basket during the cooking process to ensure even cooking and avoid charring of ingredients positioned at the top of the basket. When tossing is needed, you can remove the pan and basket without affecting the timer. The appliance will stop heating when the pan and basket are pulled out. After tossing, place the pan and basket back into the appliance to resume cooking.

**WARNING! Do not press the basket release button when tossing the ingredients. Keep the pan attached. Otherwise, the pan could fall onto the floor with the possibility of striking and cause serious injuries to the user, damage to the floor or splashing hot oil from the pan.**

Tip: you can set the timer for half of the cooking time. When time has elapsed and the beeping sound activates, remove the pan from the appliance to toss the ingredients. When placing the pan back in the appliance again, reset the timer for the balance of the cooking time.

9. When you hear the “beep” sound 5 times, the set time has elapsed and the cooking cycle is completed. The appliance is now in standby mode.

10. Check if the ingredients are cooked to your satisfaction. If not, set the timer for a few more minutes until it cooked to your satisfaction.

11. Remove the pan from the appliance, only holding by the handle as other surfaces are hot. Tip contents onto a dish directly or alternatively place the pan on a flat firm and heat-resistant surface. Press the basket release button to remove the basket and tip contents onto a dish.

12. After you have completed using your appliance, remove the plug from the wall socket immediately and allow it to cool down completely.

**CAUTION! Do not press the basket release button to remove the basket from the pan until it is placed on a flat, firm and heat-resistant surface.**

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

**Do not turn the basket with ingredients upside down with the pan attached when tipping the contents onto a dish. Excess oil may have collected in the pan and could drip out.**

**NOTE: You can manually switch off the appliance by touching the power key at any time during the cooking process if you are unable to supervise. The red heating indicator star will go out and the blue rotating fan indicator will still keep lighting for 15seconds. Then you will hear the “beep” sound 5 times, and the appliance will stop working. The appliance is now in standby mode.**

**To remove large individual or delicate ingredients from the basket, do not tip them out. Pick them up with a pair of tongs.**

**IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE.**

## **SETTINGS**

To assist with selection of cooking times and maximum basket volumes for specific ingredients, refer to the cooking manual in this booklet.

**NOTE: 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 for the time and temperature set to achieve your desired cooking outcome.**

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

Tips:

1. Smaller ingredients usually require a shorter cooking time than larger ingredients.
2. A larger amount of ingredients require a longer cooking time.
3. Tossing smaller ingredients halfway during the cooking process optimizes the end result and can help prevent unevenly fried ingredients.
4. Do not prepare extremely greasy ingredients such as sausages with the air fryer.
5. Snacks that can be prepared in an oven can also be prepared in the fryer.
6. The optimum amount to prepare crispy fries is 500g.
7. Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or 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 160°C for up to 10 minutes.
9. For best results with home-made fries, soak the cut fries 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 fries 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.

## **AFTER USING THE AIR FRYER**

1. Remove the plug from the wall socket and allow the appliance to cool down completely before cleaning. Clean it after every use.

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

**CAUTION! Do not immerse the housing of the appliance in water or any liquid when cleaning.**

**Do not touch any hot surface.**

**Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.**

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the pan and basket with hot water, washing-up liquid and a non-abrasive sponge.

**NOTE: The pan and basket are dishwasher-safe.**

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and some washing-up liquid. Place the basket soak for about 10 minutes.

4. Clean the inside of the appliance with a slightly dampened cloth and polish it with a soft dry cloth.

5. If required, lightly brush the heating element to remove any attached food residue.

6. Make sure all parts are clean and dry before storing or using it again.

7. Store the air fryer in a safe, cool, dry place. Do not place heavy objects on top of the air fryer during storage as this may damage the appliance. Keep it away from children.

## COOKING MANUAL

Ingredients	Amount (g)	Cooking time (minute)	Temperature (°C)	Toss needed	Extra information
<b>Fries &amp; potatoes</b>					
Frozen french fries	300~700	9~16	200	√	
Frozen chunky fries or potato wedges	300~700	11~20	200	√	
Home-made french fries	300~800	10~16	200	√	Add 1/2 tbsp of oil
Home-made potato wedges	300~800	18~22	180	√	Add 1/2 tbsp of oil
Home-potato bites (cubes) or scalloped potatoes	300~750	12~18	180	√	Add 1/2 tbsp of oil
Hash brown	250	15~18	180	√	
<b>Fresh meat &amp; poultry</b>					
Steak/beef cubes	100~500	8~12	180		
Lamb or park chops	100~500	10~14	180		
Mince patties/meat balls	100~500	7~14	180		
Chicken wings/drumsticks/thigh/breast	100~500	10~22	180		
Chicken thigh	100~500	10~15	180		
<b>Fish</b>					
Fish (fresh)	100~500	8~11	160		Pour 1 cup (250ml) of water in the pan and brush oil all around fish portions for steamed style fish
<b>Snacks</b>					
Spring rolls	100~400	8~10	200	√	Use oven-ready
Frozen chicken nuggets	100~400	6~10	200	√	Use oven-ready
Frozen fish fingers	100~400	6~10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100~400	8~10	180		Use oven-ready
croquettes	100~400	10~15	200		
Sausage roll	100~500	13~15	200		
<b>Baking</b>					
cake	300	20~25	160		Use baking tin
quiche	400	20~25	180		Use baking tin/oven dish
muffins	300	15~18	200		Use baking tin/ramekin
Tarts/souffle	400	12~15	160		Use baking tin/ramekin
Pizza	100~500	15~25	170		Use pizza pan

## **TROUBLESHOOTING**

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
The fryer doesn't work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
The ingredients fried within fryer are not done.	The amount of ingredients in the basket is too many.	Place smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature control to the required temperature setting (refer to the cooking manual).
	The preparation time is too short.	Set the timer to the required preparation time.
The ingredients are fried unevenly in the fryer.	Certain types of ingredients need to be tossed halfway during the cooking process.	Ingredients that lie on top of or across each other (e.g. fries) need to be tossed halfway during the cooking process (refer to the cooking manual).
Fried snacks are not crispy when they come out of the fryer	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 much ingredients in the basket.	Do not fill the ingredients over the "MAX" mark in the basket.
	The basket is not placed in the pan properly.	Push the basket down into the pan until you hear a click.
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 fries 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 fries properly before you fried them.	Rinse the potato fries properly to remove starch from the outside of the fries.
Fresh fries are not crispy when they come out of the fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato fries properly before you add the oil.
		Cut the potato fries smaller for a crispier result.
		Add slightly more oil for a crisper result.

## **TECHNICAL SPECIFICATION**

Voltage: 220-240Va.c. 50-60Hz

Power: 1500W

## **12 Month Warranty**

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product 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.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart 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 on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at [Kmart.com.au](http://Kmart.com.au) for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

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.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.