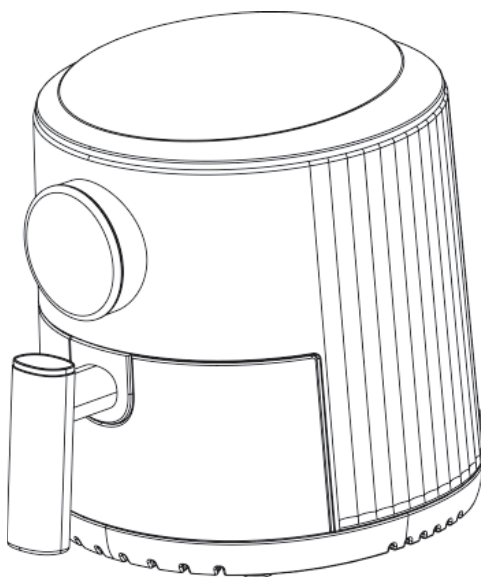


anko

Air Fryer AAF150 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 to avoid a hazard, or the product must be disposed.
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.

CAUTION: After use, the basket will be hot. The removed basket shall be placed on a flat, firm and heat-resistant surface.

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 clearance of 20cm from the sides and back of the appliance).

IMPORTANT! Do not place unit under shelving, cabinets, or flammable materials when in use.

12. 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 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 frying basket 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 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 environment,
 - 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 frying rack and basket with hot water. Use a non-abrasive sponge with dish-washing liquid.
25. Be careful of hot steam and air when you remove the frying basket from the appliance.
26. For cleaning, please refer to the “AFTER USING YOUR AIR FRYER” section.
27.  **CAUTION! Hot surfaces. The frying basket and air outlet become hot when the appliance in use. Always use oven gloves when handling the frying basket.**

IMPORTANT!

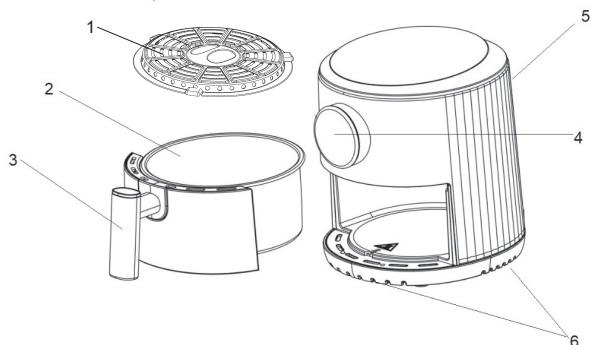
- Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
- Do not use the appliance under overhead cabinets or presses. The hot steam may cause damage to glass splash-backs, cabinets, or presses.
- This appliance must be connected to a three-point power 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 mains power outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.

3.1mm 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



- 1. Frying Rack
- 2. Frying Basket
- 3. Basket Handle

- 4. Control Panel
- 5. Air outlet (at the back of the unit)
- 6. Air inlet

CONTROL PANEL AND DISPLAY



- 1. ON/OFF button
- 2. Start/Pause button
- 3. Cook menu button

- 4. Increase button
- 5. Decrease button
- 6. Function selection button
- 7. LED Display

1. Power ON/OFF button

- Once the appliance is plugged into socket outlet, the ON/OFF Button will light up and the appliance is in standby mode.
- Touch the ON/OFF button and the full control panel will light up for cook setting.
- Press and hold the ON/OFF button for 3 seconds during cooking, it will stop the unit.

2. Start/Pause button

- Touch the Start/Pause button at any time during cooking, the unit will stop cooking but keep the fan on for 30 seconds.
- Press once again the Start/Pause button within 5 minutes, the cooking program can be resumed.
- If stand still for more than 5 minutes, the unit will switch to Standby mode automatically.

3. Cook Menu button

- The preset menu function is programmed to start cooking more efficiently.
- Pressing the Cook Menu button to select the desired program. A default setting is programmed for the specific food type. You can override these settings with time and temperature setting if necessary.
- Please refer the preset menus below:

Menu	Icons	Preset	Time (minutes)	Temperature (°C)
00	--	--	Adjust manually	Adjust manually
01		Steaks	15	180
02		Frozen Chips	20	200
03		Fresh chips	25	180
04		Baking	22	200
05		Spring roll	15	200
06		Drumstick	20	180
07		Prawn	25	200
08		Defrost	20	80

4. Increase button

- Increase cooking temperature or time.

5. Decrease button

- Decrease cooking temperature or time.

6. Function selection button

- Allow switching between temperature and time mode.
- This unit allow temperature setting from 80-200°C; and time setting from 1-30minutes.

7. LED display

- The Digital Display shows the set time and temperature in regular intervals during cooking.

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 in the table shown in this booklet.

HOW TO USE YOUR AIR FRYER

Ensure the following before using the product:

1. Remove all the packing materials including those in the frying basket.
2. Slide out the basket, place on a flat surface. Clean both basket and rack with a non-abrasive sponge, with hot water and dish washing liquid. Rinse with clean water and set aside to dry.
3. Clean by wiping the inside and outside of the appliance with a moist soft cloth.

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 bench top surface, we strongly recommend placing the air fryer on an insulated heat pad.

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

CAUTION! After use, the basket will be hot. After removing the basket, placed it on a flat, firm and heat-resistant surface only.

Using the appliance:

This appliance is able to cook a variety of dishes. Refer to the 'Cooking Manual' for reference and respective cooling times.

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 basket.

IMPORTANT! Do not fill beyond the MAX mark in the basket.

Do not fill more than 1kg food in the basket.

3. Slide the basket back into the appliance.

CAUTION! Never operate the appliance without food placed in the basket. Do not touch the frying rack and basket during use or immediately after use, the rack and basket gets very hot. Only hold by the handle.

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

NOTE: You may slide out the frying basket to check at any time during the cooking process. The appliance will pause when the basket is taken out. The appliance will continue the cooking process if the basket is slide in and press Start button 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 is 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 cooked to your satisfaction.
10. Remove the frying basket from the appliance. Only hold by the handle as other surfaces will be hot. Remove the food from the basket onto a dish or place the frying basket on a flat, firm, and heat-resistant surface for serving.
11. During the cooking process, oil from food will drip and be collected on the bottom of the frying basket. This can be cleaned at the end of the cooking process when the basket cools down.
12. 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 frying basket, as there is a danger of scalding.

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

IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE. DO NOT

ALLOW CHILDRENT TO PLAY WITH THE APPLIANCE.

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 basket, 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 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°C 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

To assist with selection of cooking times and maximum basket volumes for specific ingredients, refer to the COOKING MANUAL section below.

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 of cooking time and temperature setting to achieve the desired and best cooking outcome.

This type of heating technology reheats the air inside the appliance instantly, so pulling out the frying basket shortly 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					
Thin Frozen Chips	200-300	18-20	180	√	
Thick Frozen chips or potato wedges	200-300	20-25	180	√	
Home-made french chips	300	20-25	200	√	Add 1/2 tbsp of oil
Fresh meat & poultry					
Steak/beef cubes	100-300	10-15	180		
Pork chops	100-300	10-15	180		
Mince patties/meat balls	100-300	10-15	180		
Sausage roll	100-300	13-15	200		
Chicken wings/ drumsticks/ thigh/ Breast	100-300	15-20	180		
Snacks					
Frozen chicken nuggets	100-300	6-10	200	√	Use oven-ready
Frozen fish fingers	100-250	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-250	8-10	180		
Stuffed vegetables	100-250	10	160		
Baking					
Cake	250	20-25	160		Use baking tin
Quiche	300	20-22	180		Use baking tin/oven dish
Muffins	250	15-18	200		Use baking tin
Tarts/souffle	250	20	160		Use baking tin/ oven dish

AFTER USING YOUR AIR FRYER

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

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

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

2. **Do not touch hot surfaces.**
3. **Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.**
4. Wipe the outside of the appliance with a moist soft cloth.
5. Clean the basket with hot water and use a non-abrasive sponge with dish-washing liquid. The basket are dishwasher safe.

Tip: If dirt is stuck to the frying rack or the bottom of the frying basket, fill the basket with hot water and some dish-washing liquid. Leave it in the basket to soak for about 10 minutes.

6. Clean the inside of the appliance with a slightly dampened cloth and polish it with a soft dry cloth.
7. If required, lightly brush the heating element to remove any attached food residue.
8. Make sure all parts are clean and dry before storing or using it again.
9. 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 mains power outlet socket.	Connect the appliance into a mains power outlet socket.
The ingredients fried in the fryer are not done.	The amount of ingredients in the basket is too high.	Place smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature to the required temperature setting (refer to the above 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/turned halfway during the cooking process.	Ingredients that lie on top of or across each other (e.g., fries) need to be tossed/turned 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 frying basket into the appliance properly	Do not force the basket, there are too many ingredients in the basket.	Do not fill the ingredients over the "MAX" mark in the basket.
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 basket. The oil produces white smoke, and the fryer may heat up more than usual. This does not affect the appliance or the end result.
	The frying basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean it properly after each use.
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 fried them.	Rinse the potato chips properly to remove starch from the outside of the fries.
Fresh chips are not crispy when they come out of the fryer	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 (sprinkling) 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: 900W

MAX. weight of food **should not exceed 1Kg**

Food capacity (until max. line): 1.2L

Basket capacity: 1.5L

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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