

Healthy Choice®

6L DIGITAL AIR FRYER

with viewing window



Model: AF605 | Batch: PR4703

CAUTION: TO AVOID DAMAGE TO YOUR BENCH TOP AND SPLASH BACK, DO NOT PLACE THE AIR FRYER DIRECTLY ON BENCH TOP.

HOUSEHOLD USE ONLY

Carefully read all instructions before use and save for future reference.

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Please use air fryer on heat-proof material and on a dry, level and even surface. Leave a minimum distance of 20cm from walls and other heat-sensitive materials.

Do not place the appliance against a wall or against other appliances. Hot air up to 160 Degrees expels through the rear vent of the appliance. Leave at least 20cm clearance around the entire appliance, including directly above it.

Additional care should be taken when placing appliances on benchtop surfaces or near splashbacks where such materials (acrylics, timber, stone etc.) do not have high heat-resistant properties.

IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

When using the appliance, basic safety precautions should be followed, including:

1. Remove and safely discard any packaging material and labels before using this product for the first time. Ensure children and babies do not play with plastic bags or any packaging materials.
2. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
3. Always operate the appliance on a horizontal surface that is level, stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
4. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
5. Never connect this appliance to an external timer or a separate remote-control system.

6. Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
7. Do not turn on the power until the appliance and parts are in place as required.
8. To protect against electric shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not expose the appliance to dripping or splashing and ensure that no objects filled with liquids such as vases are placed on the appliance. Do not put any water or other liquid into the main housing of the appliance through the vents. Do not rinse it under the tap.
9. Do not touch the appliance, power cord or power plug with wet hands.
10. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down before putting on or taking off the parts, and before cleaning.
11. The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the appliance yourself. All components should only be serviced by a qualified technician.
12. Do not use the appliance if the plug, power cable or unit itself are damaged. If the power cord is damaged, you must have it replaced at a service centre by qualified persons in order to avoid a hazard.
13. Do not use the appliance for anything other than the intended use. It is for household use only. It is not to be used outdoors or for commercial purposes.
14. Close supervision is necessary when the appliance is used near children. Keep the appliance and power cord out of reach of children when it is in operation or during the cooling process.
15. This appliance is intended to be used 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.
16. Extreme caution must be used when moving an air fryer containing hot food.

17. Leave enough open space from other objects while in use. Do not block air intakes or exhausts.
18. Do not place the appliance against a wall or against other appliances. Leave at least 20 centimetres of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
19. When the appliance is in operation, hot air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.
20. Do not touch the hot surfaces. The appliance's outer surfaces may become hot during use. The rotisserie basket and rotisserie fork set will be hot. Wear oven mitts or use the rotisserie remover tool to remove them. Wear oven mitts when handling the crisper trays and drip tray.
21. Do not cover the appliance while in use.
22. Do not let the cord hang over the edge of the table or counter.
23. Do not unplug the appliance by pulling on the cord.
24. This appliance can be used by children 8 years and above and people with a physical, sensory or mental impairment, or people without knowledge or experience if they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.
25. Do not leave the appliance operating while unattended.
26. The appliance may emit light smoke during its first use. It is not defective, and the smoke will burn off within a few minutes.
27. Should the appliance emit black smoke, unplug it immediately. Wait for the smoke to stop before removing the contents inside.
28. To prevent the food from contacting the inner upper wall and heating element, do not overfill the rotisserie fork or crisper trays.
29. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children younger than 8 years.

Technical Parameters

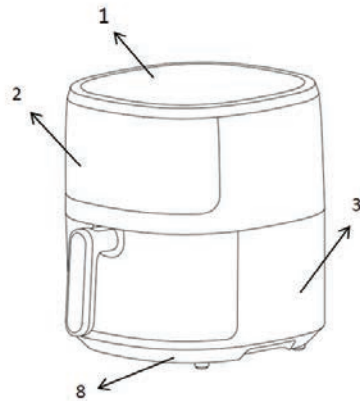
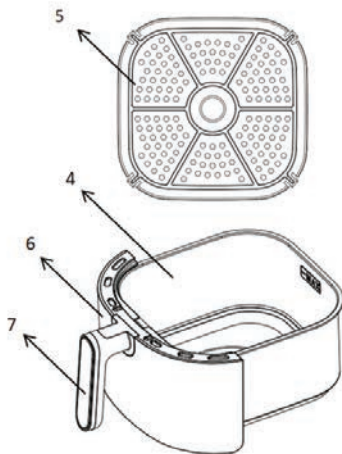
Voltage 220-240V~ 50/60Hz

Power 1500 Watts

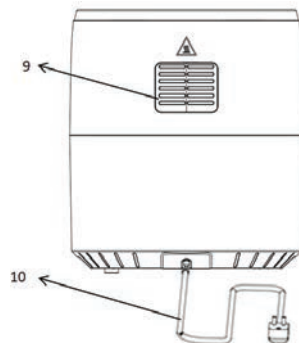
Capacity 6 Litre

Adjustable temperature 80°C - 200°C

Timer 1 - 60 min



1. Control panel
2. Viewing window
3. Housing body
4. Basket
5. Grill Insert
6. Front panel of the basket
7. Basket handle
8. Bottom cover
9. Air outlet
10. Electrical cord



Before first use

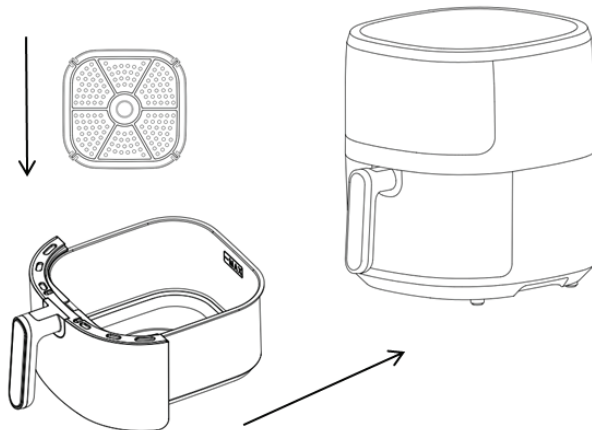
1. Remove all packaging and promotional materials.
2. Thoroughly clean the basket and grill insert with hot soapy water.
3. Wipe the inside and outside of the appliance with a soft moist cloth.

This is an oil-free fryer that works on hot air, do not fill the basket with oil or frying fat.

Note: When your air fryer is heated for the first time, it may emit slight smoke or odour. This is normal with many brand-new appliances. This does not affect the safety of your appliance.

Preparing for use

1. Place the appliance on a stable, horizontal, and even surface. Do not place the appliance on a non-heat-resistant surface.
2. Place the grill insert in the basket. Do not fill the basket with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affect the hot air frying result.

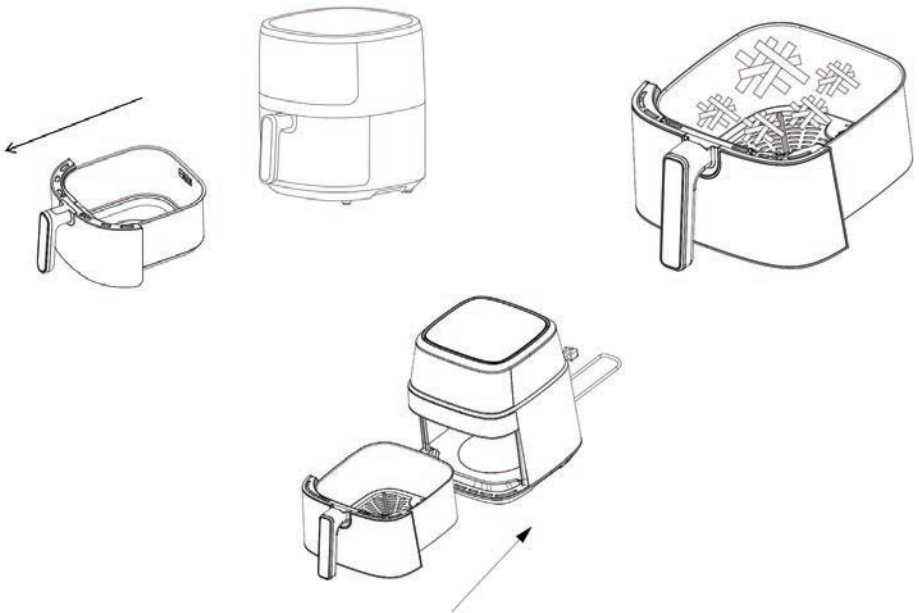


USING THE APPLIANCE

1. Connect the plug to an earthed wall socket.
2. Carefully pull the basket out of the air fryer.
3. Put the ingredients in the basket.
4. Slide the basket back into the air fryer.

Never use the basket without the grill insert in it.

Caution: Do not touch the basket during and after use, as it gets very hot. Only hold the basket by the handle.



5. Determine the required preparation time for the ingredient (see section 'Settings' in this manual).

6. Some ingredients require shaking halfway through the preparation time (see section “Settings” in this manual). To shake the ingredients, pull the basket out of the appliance by the handle and shake it. Then slide it back into the air fryer.

Tip: If you set the timer to half the preparation time, you hear the timer buzzer when you need to shake the ingredients. However, this means that you must set the timer again for the remaining preparation time after shaking.

7. When you hear the timer buzzer, the set preparation time has elapsed. Pull the basket out of the appliance.

8. Check if the food is ready. If it isn't ready yet, simply slide the basket back into the appliance and set the timer to a few extra minutes.

9. To remove ingredients (e.g. fries), pull the basket out of the air fryer and place it on a trivet. Do not turn the basket upside down, as any excess oil that has collected on the bottom will leak onto the ingredients.

The basket and the food are hot. Depending on the type of ingredients in the air fryer, steam may escape from the cooking basket.

10. Empty the basket into a bowl or onto a plate.

11. When a batch of ingredients is ready, the air fryer is instantly ready to cook another batch.

CONTROL PANEL INSTRUCTIONS



Power Key

When Power Key is pressed once, the display illuminates and shows the default cooking time of the first pre-set menu option. The icon indicating the menu option will flash.



Function Key

Press the Function Key to switch between the pre-programmed menu options (going from left to right). After selecting the desired cooking mode press start or wait 5 seconds for the automatic start.



Temperature/Timer Key

The temperature and time can be adjusted using the Temperature/Timer key according to personal preferences and tastes. The corresponding - and + keys can be used to increase/decrease the temperature and time. The temperature increases or decreases by 5°C and the time increases or decreases by 1 minute.



Delay Time Key

To delay air frying, simply press the Delay Time key. You can customize the delay time for up to 24 hours.

You can press the Start/Cancel key to cancel the operation at any time. The machine will initiate cooling fans for 30 seconds.

Once cooking is complete or if no functions are selected within 1 minute, the air fryer will automatically enter standby mode. To exit standby mode, simply press the Start/Cancel key.

SETTINGS

The settings table will help you select the best cooking option for the ingredients.

Note: Keep in mind that these settings are an indication only. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Do not pull out the basket to shake/check on food for an extended period of time. Try to be as brief as possible to not disturb the cooking process.

Tips

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time, and a smaller amount of ingredients only requires a slightly shorter cooking time.
- Shaking smaller ingredients halfway through the preparation time optimizes the result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- 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.



180°C 20min



190°C 10min



190°C 13min



180°C 10min



180°C 10min



190°C 38min



190°C 20min



170°C 10min



180°C 13min



200°C 20min



150°C 14min



190°C 10min

CLEANING AND MAINTENANCE

Unplug the appliance and allow it to cool down completely before handling, cleaning or storing.

Wash all accessories in warm soapy water after every use.

Note: the basket and the grill insert are dishwasher safe.

The inside of the air fryer can be cleaned with hot water, a mild detergent and a non-abrasive sponge. Wipe the outer housing body with a soft, damp cloth. Do not use detergents or cleaners on the outside of the appliance. If necessary, remove the excess food residue on the upper screen with a soft brush.

Tip: If food is stuck to the grill insert or the bottom of the basket, fill the basket with hot water and some washing-up liquid. Put the grill insert in the basket and let them soak for approximately 10 minutes.

STORING

Allow the appliance to cool down completely before storing it. Store the appliance in an upright position in a dry location. Do not place any heavy items on top of the appliance during storage as this may result in possible damage to the appliance.

PROPER DISPOSAL

Once the appliance reaches the end of its life cycle, do not throw it away. Hand it in at an official recycling collection point.

TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in. You have not set the timer.	Plug in the air fryer. Set the timer key
The ingredients are not cooked properly.	The amount of ingredients in the basket is too big. The set temperature is too low. The preparation time is too short.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. Increase the temperature. Increase cooking time.
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Shake the ingredients halfway through the cooking time.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven-ready snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	There are too many ingredients in the basket. The basket is not placed in the pot correctly.	Do not fill the basket beyond the MAX indicator. Push the basket into the pot until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients. The pot still contains grease residues from previous use.	Greasy ingredients cause a large amount of oil to leak into the basket which then produces white smoke. This doesn't affect the appliance or the end result. White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried unevenly in the air fryer or are not crispy.	You did not use the right potato type. You did not rinse the potato sticks properly before you fried them. The crispiness of the fries depends on the amount of oil and water in the fries.	Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside of the sticks. Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result.

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