

*Healthy Choice*<sup>®</sup>

AF650

# 6.5L DIGITAL AIR FRYER

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## WITH 1900 WATTS OF POWER



Model: AF650 | Batch: PR 4598

**CAUTION:**

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

**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.**

**PLEASE READ AND RETAIN INSTRUCTIONS FOR FUTURE REFERENCE.**

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Do not place the appliance against a wall or 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 bench top surfaces or near splash backs where such materials (Acrylics, timber, stone etc.) do not have the high heat resistant properties.

Place the appliance on top of a heat resistant material between bench and appliance and further away from wall surfaces/ splash backs.

**IMPORTANT SAFEGUARDS:**

**When using electrical air fryers, basic safety precautions should always be followed, including the following:**

1. Read the instructions carefully before use.
2. Remove and safely disregard 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.
3. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
4. Always operate the appliance on a horizontal surface which is level, stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
5. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
6. Never connect this appliance to an external timer or separate remote-control system.
7. 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.
8. Do not turn on the power until the appliance and parts are in place as required. Make sure the door is closed before plugging in and switching on the power.

9. 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.
10. Do not touch the appliance, power cord or power plug with wet hands.
11. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down (if relevant) before putting on or taking off the parts, and before cleaning.
12. 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.
13. 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 with qualified persons to avoid a hazard.
14. 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.
15. Close supervision is necessary when any 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.
16. This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices, and other working environments.
  - farm houses.
  - by clients in hotels, motels, and other residential type environments.
  - bed and breakfast type environments.
17. This appliance should be operated on a separate electrical power point from other operating appliances. If the power point is overloaded with other appliances, this appliance may not work properly.
18. Extreme caution must be used when moving an air fryer containing hot food.
19. Leave enough open space from other objects while in use. Do not block air intakes or exhausts.
20. 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.
21. When the appliance is in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.
22. Do not touch the hot surfaces. The appliance's outer surfaces may become hot during use. The rolling cage and rotisserie fork set will be hot. Wear oven mitts or use the cage tongs to remove it. Wear oven mitts when handling the mesh pieces and drip tray.

23. Do not cover the appliance while in use.
24. Do not let the cord hang over the edge of the table or counter.
25. Do not unplug the appliance by pulling on the cord.
26. This appliance is not designed to be used by people (including children) with a physical, sensory, or mental impairment, or people without knowledge or experience, unless 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.
27. Do not leave the appliance operating while unattended.
28. The appliance may emit light smoke during its first use. It is not defective, and the smoke will burn off within a few minutes.
29. Should the appliance emit black smoke, un-plug it immediately. Wait for the smoke to stop before removing the contents inside.

**SHORT CORD INSTRUCTIONS:**

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

**OVERHEATING PROTECTION:**

Should the inner temperature control system fail, the overheating protection system will be activated, and the appliance will not operate. Should this happen, unplug the power cord. Allow time for the appliance to cool completely before restarting or storing.

**ELECTRIC POWER:**

If the electrical circuit is overloaded with other appliances, this appliance may not operate properly. It should be operated on a dedicated electrical circuit.

**AUTOMATIC SHUT-OFF:**

The appliance has a built-in shut-off device that will automatically shut down the appliance when the timer LED reaches zero.

You can manually switch off the appliance by selecting the power button. The fan will continue running for about 30 seconds to cool down the unit.

**PREPARATION FOR USE:**

Before using the air fryer for the first time:

Warning: when using for the first time, the air fryer may emit slight odour which is not harmful and will disappear after a few minutes. This is because a protective oil was applied to protect parts from possible friction in transport.

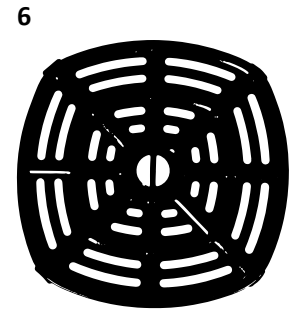
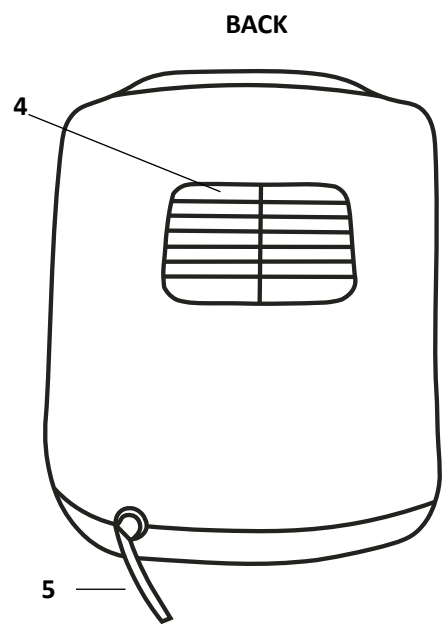
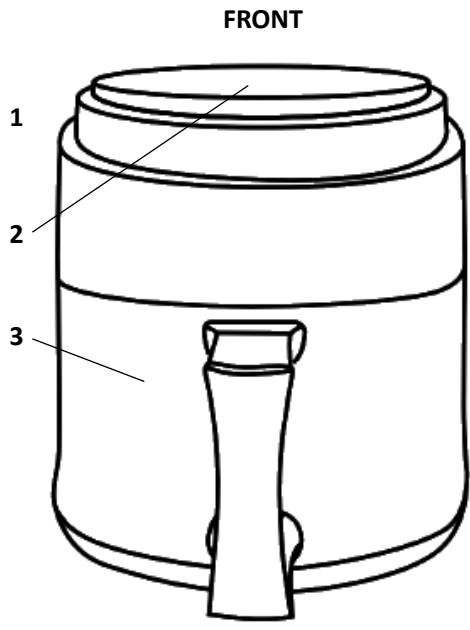
Carefully unpack the air fryer and remove all the packing materials.

Place the air fryer on a flat, heat-resistant non-flammable surface.

Use a soft sponge and soapy water to remove any dust on the surface that may happen during packing and transport. Allow the air fryer to dry before use.

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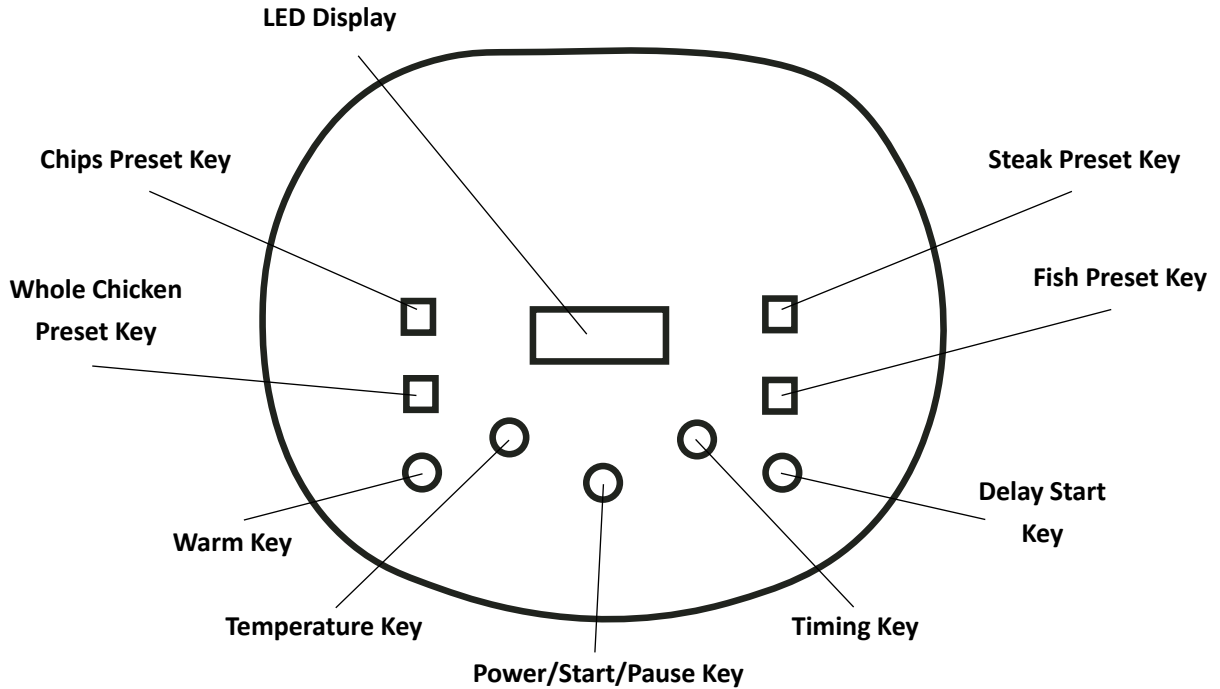
**PARTS:**




- 1. Main Unit
- 2. Control Panel
- 3. Basket
- 4. Vent
- 5. Power Cord
- 6. Baking Tray


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## CONTROL PANEL



### Basic operation steps

- Start/pause “” key

After the power is on, click power key “” to start, gently touch the menu key. There are 4 pre-set functions available which are fully adjustable to your cooking preference.

- Temperature “” key


Click temperature key to increase or decrease the temperature. Temperature is in increments of 5°C

- Time “” key

Click temperature key to increase or decrease the temperature. Time is in increments of 1 minute when short press. When long press the key, the increment is increase or decrease by 5 minutes.

Warm Key :

Click the warm key to warm up your meals. The default time is 2 hours and default temperature are at 60°C.

Delay Start “” Key:

Click the delay key to delay your cooking time between 30 mins to 24 hours

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### Recommend Cooking Times and Temperature

Function name	Time range	Default time and temperature range
Thin Fries	18-25 minutes	Default time is 20 minutes, Default temperature is 200°C
Fish	10 Minutes	Default time is 10 minutes, Default temperature is 190°C
Steak	5-15 minutes	Default time is 15 minutes, Default temperature is 185°C
Whole Chicken	45 minutes	Default time is 45 minutes, Default temperature is 200°C
Keep Warm	5min-2h	Default time is 2h, Default temperature is 60°C
Delay Function	30min-24h	Default time and temperature depend on the corresponding function



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## Recipe

### Dehydrated Apple

Main ingredient :

One apple

Steps :

1. Slice the apple to a thickness of 0.5~1mm.
2. Pre-heat the air fryer for 2min and mount the oil-proof plate inside and arrange the sliced apple into the grill to bake 10min at 170°C. (Time and temperature can be adjusted according to the food amount and personal preference.)

### American fries

Main ingredient :

800g of potato, 1 spoon of olive oil and 1 spoon of salt

Steps :

1. Adjust the temperature of air fryer to 180°C to pre-heat for 5min.
2. Peel the potatoes in water and cut them to 8mm along the longitudinal direction. Immerse in water for at least 20min and drain the water.
3. Mix the olive oil and salt in bowl and evenly smear the mixture on the potato chips.
4. Mount the oil-proof plate in the air fryer and place the potato chips on grill inside of the air fryer. The default operation time is 15min (time and temperature can be adjusted accordingly). Fry the potato chips to make them turn in golden yellow. During operation, the chips should be stirred from time to time. At last, place the fries into plate.

### Spicy chicken leg

Main ingredient :

500g of chicken leg; 1 garlic flake (chopped); 2 spoons of cooking wine; 1 teaspoon red chili powder; 10g of green Chinese onion, 1 spoon of olive oil, 2 spoons of light soy sauce and 3 pieces of fresh ginger

Steps :

1. Adjust the temperature of air fryer to 180°C to pre-heat for 5min.
2. Mix the garlic with cooking wine, light soy sauce, fresh ginger and green Chinese onion and put a little bit of salt and then add some olive oil.
3. Smear the mixture to the chicken leg and immerse it for 20-50min.
4. Mount the oil-proof plate in the air fryer and put the chicken leg on the grill inside of the air fryer. The default working time is 30min (Time and temperature can be adjusted according to the food amount and personal preference).
5. Roast the chicken leg until it turns in russet.

**Note:** Different spices can be applied to adjust the flavour of fried chicken leg.

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### **Spicy shrimp**

Main ingredient :

10 (frozen) shrimps, defrost ; 1 spoon of salad oil, 1 spoon of minced garlic, fresh black pepper, chili powder

Steps :

1. Adjust the temperature of air fryer to 160°C to pre-heat for 5min.
2. Cut the back of shrimps and wash out
3. Smear the mixture to shrimps and soak for 20min.
4. Mount the oil-proof plate in the air fryer and put the shrimps into grill inside of air fryer. The default time is 12min (time and temperature can be adjusted accordingly) . Roast the shrimps to be crispy.

**Note:** Different spices can be applied to adjust the flavour of shrimps.

## Troubleshooting Guide

Fault	Reason description	Solution
The touch panel is off	Power failure	Check and maintain the power supply device
	Power socket fails to electrify, or the connection is poor	
	The voltage of power supply is not consistent to the rated voltage of the product	
	Circuit board failure	Send to authorized repair department for repair
The food is undercooked/overcooked	Wrong baking temperature or time	Set temperature and time according to the recipe and personal experience.
	Too much food in the baking basket	Separate the food material into small batch to put into air fryer. Small batch can make the heat evenly. Adjust to the required temperature and time
	The baking temperature is too low	
	The baking time is too short	
Smoke emission for the initial use	The anti-rust oil left on the heating tube of air fryer	Adjust the temperature to the maximum and pre-heat for 10-15min to remove the anti-rust oil of the heating tube in the air fryer.
Unusual Odour	Foreign matters on the bakeware or heating tube	Clean the foreign matters
No response for the touch screen	Make sure that there is no oil or water on the screen	Please wipe your hands and touch screen with cloth.
	Make sure that your hands are free from oil or water	

**Remark :** Please contact Lennox customer service on 1300 666 848 for any queries or faults

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### **CLEANING AND MAINTENANCE:**

**Note:** *Unplug the Air Fryer and allow it to cool down completely before handling, cleaning, or storing.*

- Wash in warm soapy water after use: wire rack, mesh tray, baking tray, crumb tray, rotisserie stick, forks, screws, rotisserie handle, pan handle.
- Those parts are also dishwasher safe.
- The inside of the appliance can be cleaned with hot water, mild dish detergent and a non-abrasive sponge.
- After cooking greasy foods and once the Air Fryer has cooled, always clean the top of the interior. Removing grease will help keep its performance consistent.
- To remove crumbs, slide out the crumb tray and discard the crumbs. Wipe the crumb tray and place it back inside the appliance. To remove baked on grease, soak the crumb tray in hot, sudsy water or use non-abrasive cleaners. Never operate the Air Fryer without the crumb tray in place.
- Wipe the outer housing body with a soft damp cloth. Do not use detergents or cleaners.
- Do not immerse the power cord, plug or the housing body in water or any other liquids as it may result in damage, fire, electric shock, or injury.

### **STORING:**

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


### **TECHNICAL SPECIFICATIONS:**

Voltage:	220~240V
Power:	1900W
Frequency:	50/60 Hz
Temperature Range:	80°C – 210°C
Standard Time Setting Range:	5 - 60 mins
Capacity:	6.5 litres

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# LENOXX

[www.lenoxx.com.au](http://www.lenoxx.com.au)

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Warranty Card  
(To be mailed by owner)

Owner's Name: \_\_\_\_\_

Address: \_\_\_\_\_

Product: \_\_\_\_\_ AIR FRYER \_\_\_\_\_ Model: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Date of Purchases: \_\_\_\_\_

Dealer's Chop