

*Healthy Choice*<sup>®</sup>

## 7L DIGITAL AIR FRYER



Model: AF752 | Batch: PR4833

CAUTION: TO AVOID DAMAGE TO YOUR BENCHTOP AND SPLASHBACK,  
DO NOT PLACE THE AIR FRYER DIRECTLY ON BENCHTOP.

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

**CAUTION: TO AVOID DAMAGE TO YOUR BENCHTOP AND SPLASHBACK, DO NOT PLACE THE AIR FRYER DIRECTLY ON BENCHTOP.**

Please use the air fryer on a 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 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.

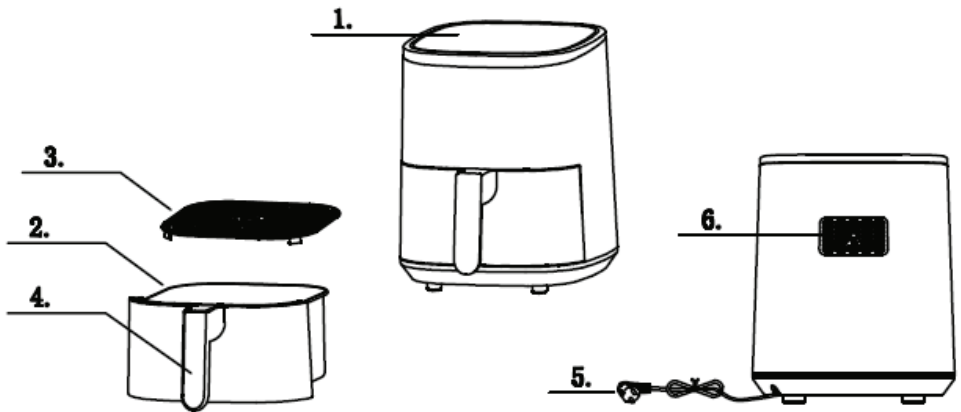
6. Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
7. Do not turn on the power until the appliance and parts are in place as required.
8. To protect against electric shock, do not immerse 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.

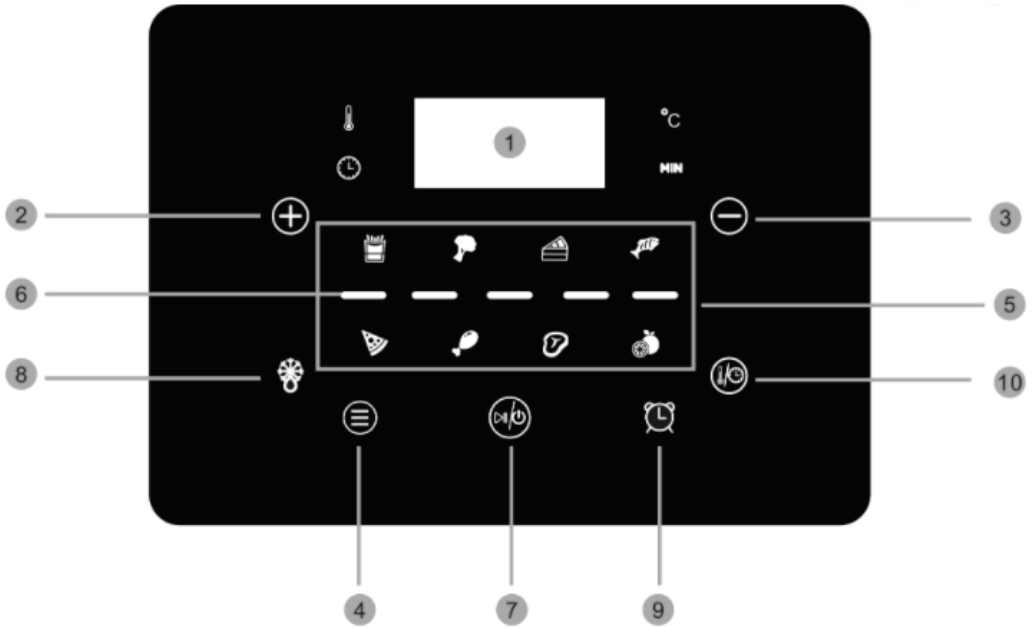
## Technical Parameters

Model	AF752
Voltage	220-240V~ 50/60Hz
Capacity	7 Litre
Adjustable temperature	80°C - 200°C
Timer	1 - 60 min








## Appliance overview



1. Control panel    2. Cooking basket    3. Grill insert  
4. Basket handle    5. Power cord    6. Air outlet



1. Time & temperature display.
2. Increase time or temperature.
3. Decrease time or temperature.
4. Menu selection - switch between the 8 pre-programmed cooking modes.
5. Menu display.
6. Working mode indicator lights.
7. Power - long-press to turn on or off, short-press to start or pause.
8. Defrosting mode.
9. Delay start mode - long-press to set the delay time between 1 - 24 hours.
10. Time/temperature switch.

	Hot Chips	200°C	18min
	Vegetables	190°C	8min
	Cake	160°C	30min
	Fish	200°C	10min
	Pizza	120°C	18min
	Chicken	175°C	40min
	Steak	200°C	12min
	Dehydrate	50°C	240min

Keep in mind that the pre-programmed 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.

Note: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

- Ensure food is fully cooked before serving. When uncertain, cook a bit longer.
- Cook meat & poultry (including mince and burgers) until juices appear clear.
- Cook fish until its flesh turns entirely opaque.
- When preparing pre-packaged items, follow the instructions on the packaging or label.

### **Air Fryer Safety Tips:**

- Always use the air fryer on heat-resistant surfaces.
- Do not add oil or liquids to the pan.
- Keep the appliance clear on top and all sides. Don't obstruct airflow.
- Do not overfill the basket past MAX level indicator. This ensures the best cooking results.

## Before first use

1. Remove all packaging and promotional materials.
2. Thoroughly clean the basket and the grill insert with hot soapy water. You can also clean them in the dishwasher.
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.
6. Some ingredients require shaking halfway through the preparation time. 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.
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.

#### **Cooking 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 add 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.

# 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.

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.

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