

*Healthy Choice*<sup>®</sup>

## 8L DIGITAL AIR FRYER



Model: AF815 | Batch: PR4702

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.

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

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.

The illustrations used in the manual are to illustrate the operation method of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

## Technical Parameters

Voltage	220-240V~ 50/60Hz
Power	1700 Watts
Capacity	8 Litre
Adjustable temperature	80°C - 200°C
Timer	1 - 60 min

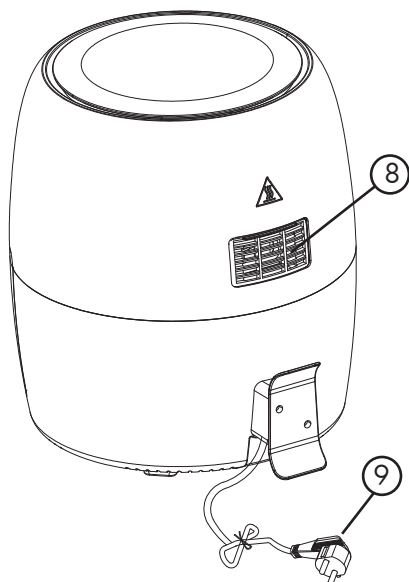
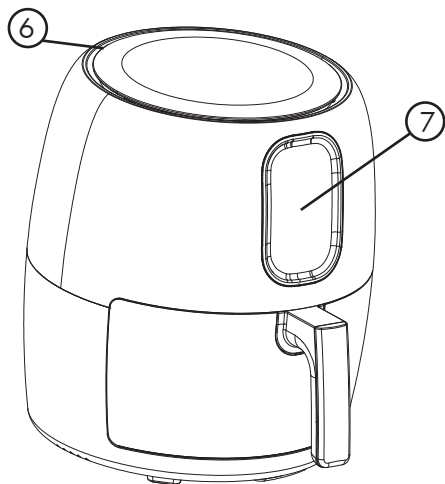
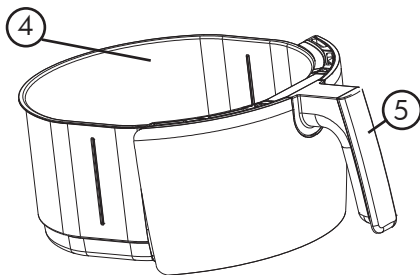
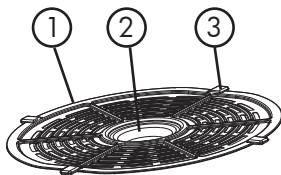
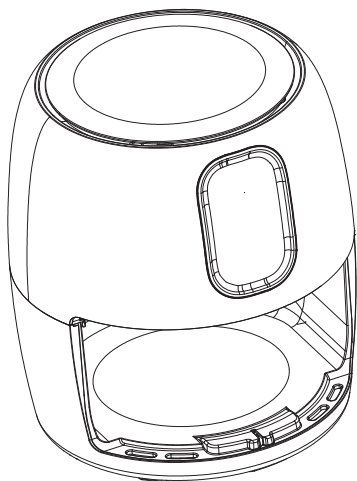
## Before first use

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. Allow the air fryer to dry before use.

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.

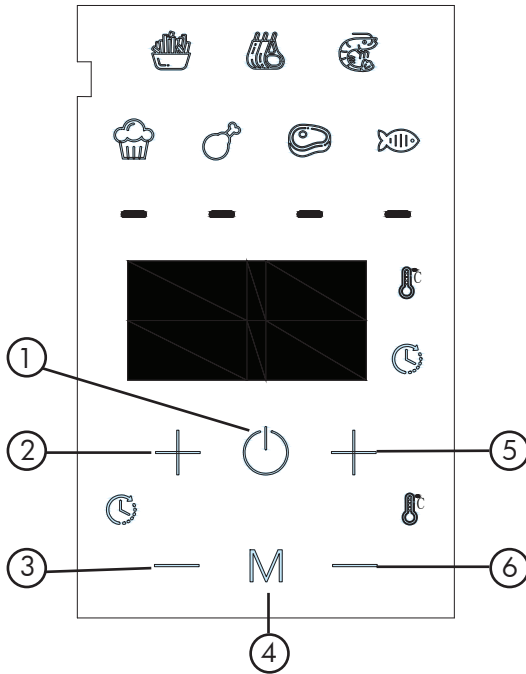
4. Place the appliance on a stable, horizontal, and even surface. Do not place the appliance on a non-heat-resistant surface.
5. Place the grill insert in the basket. Do not fill the basket with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affect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



1. Grill insert
2. Grill insert grip handle
3. Silicone rubber feet
4. Cooking basket
5. Basket handle

6. Air inlet
7. Digital control panel
8. Air outlet
9. Power cord

# CONTROL PANEL



- |                   |                         |
|-------------------|-------------------------|
| 1. Power          | 4. Menu                 |
| 2. Timer increase | 5. Temperature increase |
| 3. Timer decrease | 6. Temperature decrease |

## Using the air fryer

1. When the power is connected, the air fryer will make a beep sound. The digital screen will briefly light up. The Power key will remain illuminated.
2. Press the Power key. The digital screen will light up and the air fryer will be in standby mode.

3. The default cooking time is 15 minutes. The default temperature is 200°C. To operate the air fryer at this time and temperature, press the Power key.

Or

Press the Menu key to choose a pre-set cooking function. Press the Menu key repeatedly to change between the 7 different options.

4. When your chosen selection is shown on the screen, press the Power key. The air fryer will start the cooking process.

The table below is a breakdown of the pre-set cooking temperatures and times.

Program	Temperature	Time (minutes)
Hot Chips	200°C	20
Ribs	180°C	15
Prawn	180°C	20
Cake	160°C	40
Chicken	180°C	20
Steak	180°C	20
Fish	160°C	20

Note: if no button is pressed during the setting process for 60 seconds, the screen will go off and the air fryer will be in standby mode. Press the Power key to turn it back on.



## Setting a cooking time and temperature

You can manually set your own cooking time and temperature on the air fryer, when the unit is on and the screen is illuminated.

To set a cooking time:

Press the -/+ keys on the left-hand side of the control panel. The time range is 1 - 60 minutes. With every touch of the +/- keys, the time will increase or decrease in 1-minute increments.

To set a temperature:

Press the -/+ keys on the right-hand side of the control panel. The temperature control range is 80 - 200°C. With every touch of the +/- keys, the temperature will increase or decrease in 5°C increments.

When you have set your desired time and temperature, press the Power key. The air fryer will start the cooking process.

## Pause function

To pause cooking, press the Power key. The Power key will then blink on the screen. Press it again to resume cooking.

During operation, you can take the cooking basket out to shake ingredients/check cooking progress/add more food. Operation will resume when the basket is added back to the air fryer.

If power is cut or the air fryer is unplugged during operation, the air fryer will be off. When power is resumed or the air fryer is plugged in again, operation will resume.

## Stop cooking

To end cooking, press and hold the Power key for 2 seconds.

## Cooking end

When the air fryer reaches the end of the set cooking time, 00 will be shown on the screen and an audible timer alert will sound.

The fan will continue to operate for close to 30 seconds until the internal central temperature drops. The air fryer will then enter standby mode.

# OPERATION

1. Plug the mains plug in an earthed wall socket.
2. Carefully pull the cooking basket out of the air fryer. The grill insert needs to remain inside the cooking basket.
3. Put the ingredients in the cooking basket.

Note: Never fill the frying basket beyond the Max line, as this could affect the quality of the cooking result.

4. Slide the cooking basket back into the air fryer.

Never use the cooking basket without the grill insert in it.

Caution: Do not touch the inside of the cooking basket or grill insert during and about 30 minutes after use, as it gets very hot. Only hold the cooking basket by the handle.

5. Use one of the pre-set cooking programs or set your own time and temperature.

6. Press the Power key to begin cooking.

- The timer starts counting down the set preparation time.
- Excess oil from the ingredients is collected at the bottom of the cooking basket.

7. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the cooking basket out of the appliance by the handle and shake it. Then slide it back into the air fryer.

8. When you hear the timer alarm, the set cooking time has come to an end. Pull the cooking basket out of the air fryer and place it on a heat resistant surface. Only hold the cooking basket by the handle and do not touch it directly for about 30 minutes after use as it can be very hot.

9. Check if the ingredients are ready. If they are not ready, slide the cooking basket back into the air fryer and cook them for an extra few minutes.

Do not turn the cooking basket upside down with the grill insert still attached to it, as any excess oil that has collected on the bottom of the cooking basket will spill out and leak onto the ingredients.

After hot air frying, the cooking basket, grill insert and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the cooking basket.

10. Empty the cooked food into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, use a pair of tongs (not included) to lift the ingredients out of the cooking basket.

11. When a batch of ingredients is cooked, the air fryer is instantly ready for preparing another batch.

# Settings

Manually setting a cooking time and temperature allows many different combinations. The following table details a range of cooking times and temperatures for a variety of foods.

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

	TIME (MIN)	TEMPERATURE (DEGREES CELSIUS)	SHAKE	EXTRA INFO	MIN-MAX AMOUNT (G)
<b>POTATOES AND FRIES</b>					
Thin frozen fries	12-16	200	Shake		300-700
Thick frozen fries	12-20	200	Shake		300-700
Home-made fries (8×8 mm)	18-25	180	Shake	Add 1% tbsp of oil	300-700
Home-made potato wedges	18-22	180	Shake	Add 1% tbsp of oil	300-700
Home-made potato cubes	12-18	200	Shake	Add 1 tbsp of oil	300-700
Rosti	15-18	180			250
Potato gratin	10-22	180			250
<b>MEAT AND POULTRY</b>					
Steak	8-12	180			100-500
Pork chops	10-14	180			100-500
Hamburger	7-14	180			100-500
Sausage roll	13-15	200			100-500
Drumsticks	18-22	180			100-500
Chicken breast	10-15	180			100-500
<b>SNACKS</b>					
Spring rolls	8-10	200	Turn	Use oven ready	100-400
Frozen chicken nuggets	6-10	200	Shake	Use oven ready	100-500
Frozen fish fingers	6-10	200		Use oven ready	100-500
Frozen bread crumbed cheese snacks	10	200		Use oven ready	100-500
Stuffed vegetables	10	160		Use oven ready	100-400

	TIME (MIN)	TEMPERATURE (DEGREES CELSIUS)	SHAKE	EXTRA INFO	MIN-MAX AMOUNT (G)
<b>BAKING</b>					
Cake	20-25	160		Use a baking tin or oven dish (not included)	300
<b>Muffins</b>	15-18	200			300

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

### Tips:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time; a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimized the end result and can help prevent unevenly fried ingredients.
- You can coat fresh potatoes with a little oil for a crispy result. Fry your ingredients in the air fryer within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients by setting the temperature to 150°C and the timer to about 10 minutes.

# 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.

# LENOXX®

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



1300 666 848



LenoxxElectronics



LenoxxElectronics



@LenoxxAustralia