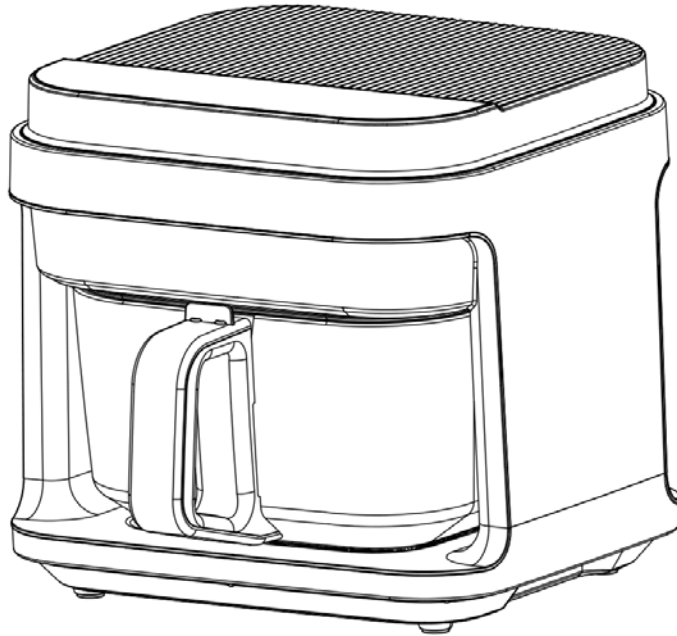


Healthy Choice[®]

6.5L DIGITAL AIR FRYER



CAUTION:

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

Model: AFG605 | Batch: PR4673

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

▲ IMPORTANT SAFEGUARDS

Danger

- 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.
- Do not cover the air inlets and air outlets when the appliance is working.
- Some parts of the appliance become hot during operation, please do not touch them without proper heat protection on your hands.

Warning

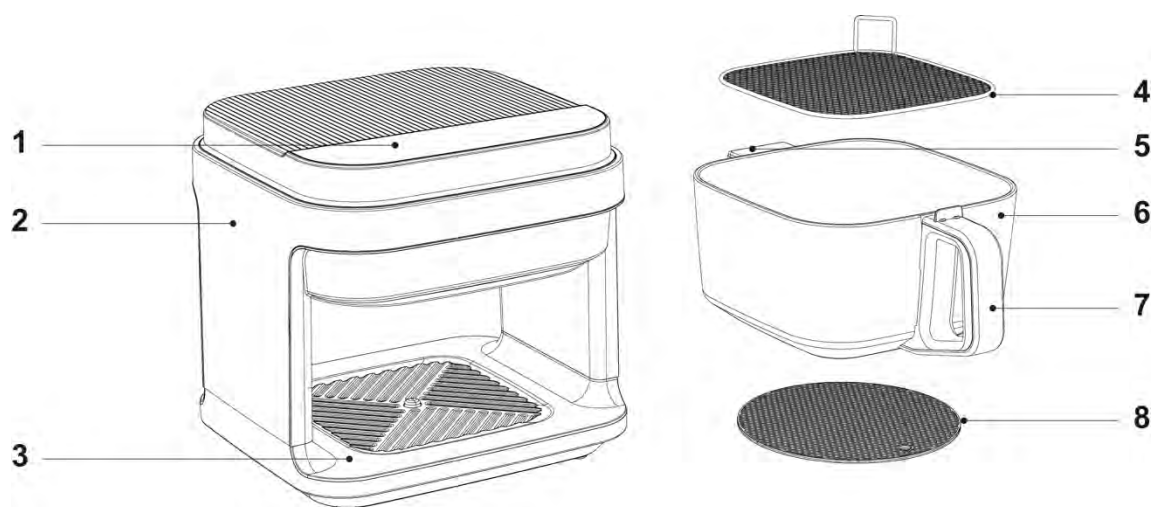
- Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
- Before using the appliance, please check if the power cord and the accessories aren't damaged, do not use if there's any damage.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not let the cord hang over the edge of the table or counter.
- Do not place or use the appliance on or near combustible materials, such as tablecloths, curtains, or wallpapers.
- 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.
- The temperature inside the air fryer during operation is very high, do not put plastic dishes or dishes covered with plastic wrap into it.
- Always operate the appliance on a horizontal surface that is level, stable and non-combustible.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm clearance around the entire appliance, including directly above it.
- Do not place anything on top of the appliance.
- Do not leave the working appliance unattended.
- During operation, hot steam will come out through the air vents. Keep your hands and face far from the steam and the air vents. Also, be careful of hot steam when removing the basket from the appliance.
- Should the appliance emit black smoke, unplug it immediately. Wait for the smoke to stop before removing the contents inside.
- 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.
- Keep the appliance and its cords out of the reach of children.

Caution

- Do not use any parts or accessories not provided with the appliance.
- This appliance is intended for household use only. Do not use outdoors.
- Clean and wipe dry the mesh tray and the glass basket before putting the food inside.
- The appliance has a built-in safety switch. If the glass basket is not put in correctly, the appliance will switch to standby mode.
- If the power cord is damaged, it must be replaced by the manufacturer or its service department.
- This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Small children shall not play with the appliance. 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 small children.
- Appliances are not intended to be operated by means of an external timer or separate remote-control system.

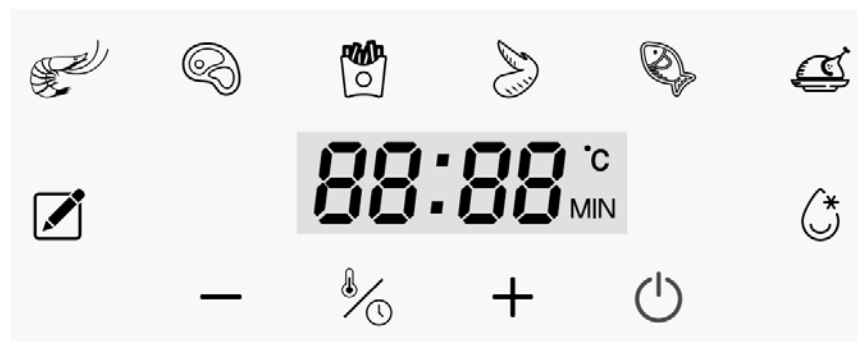
▲ PRODUCT STRUCTURE DIAGRAM

Product Components



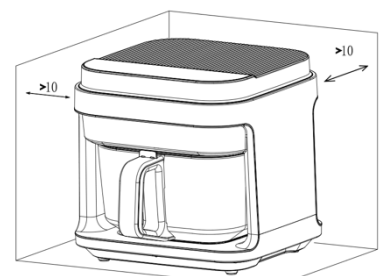
1. Control panel	5. Secondary handle
2. Housing	6. Glass basket
3. Base	7. Handle
4. Mesh tray	8. Heatproof mat

Intelligent control panel

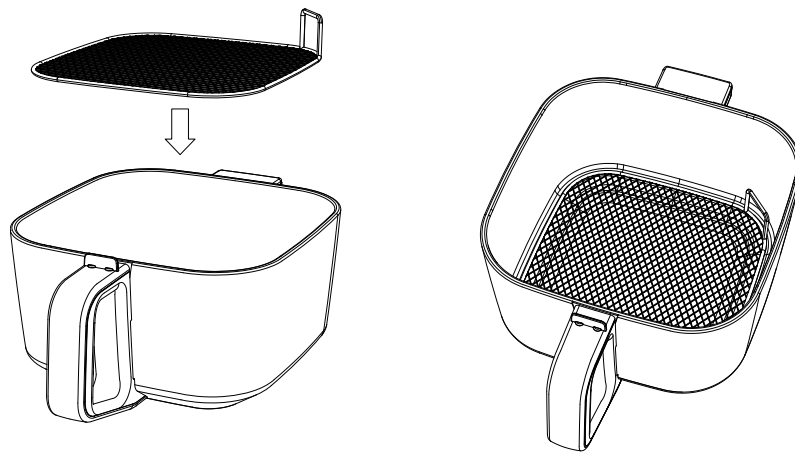


▲ OPERATING THE APPLIANCE

Always operate the appliance on a horizontal surface that is level, stable and non-combustible. Leave at least 10 cm clearance around the entire appliance, including directly above it.

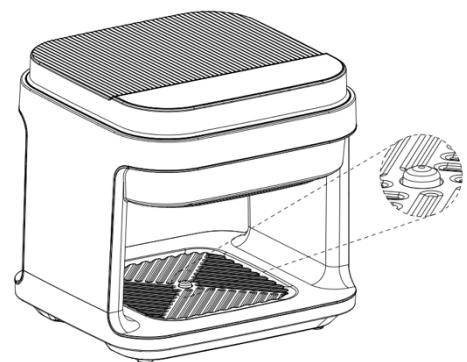


The mesh tray should always be placed flat and level in the glass pot.



Note

- Use gloves or oven mitts to remove the mesh tray from the glass basket after cooking.
- Do not overfill the glass basket with food, keep a minimum 30mm distance from the top edge of the glass basket. It is necessary to keep the internal air flowing smoothly.
- The appliance has a built-in safety switch. If the glass basket is not placed correctly, the appliance will pause its operation.
- To start the operation, place the glass basket properly inside the machine.



▲ BEFORE FIRST USE

1. Remove all packaging materials, stickers and labels.
2. Clean the glass basket and all other accessories with hot soapy water using a non-abrasive sponge.
3. Wipe the inside and outside of the housing with a cloth.
4. The appliance may emit light smoke during its first use. It is not defective, and the smoke will slowly disappear after use.

▲ Product operating instructions

1. After connecting and switching the appliance on, a buzzer will sound and the screen and all indicator lights will briefly illuminate and turn off, leaving only the "ⓘ" button indicator light on.
2. Press the "ⓘ" key, all indicator lights and digital screen will illuminate, and the machine will enter a standby state.
3. In the standby state, "%", "-", "+" keys are locked, other keys can be operated.
4. After 60 seconds of inactivity the machine will automatically switch off.
5. In the standby state, choose a desired function and press the "ⓘ" key to start.
6. If you want to adjust the time and temperature of the chosen function, press "%" button and touch "-", "+" buttons to adjust the temperature and time.
7. To stop the appliance, press the "ⓘ". The cooling fan will run for a minute after powering off.

▲ Menu functions

We provide a combination of pre-programmed functions with varying cooking times and temperatures for your convenience. They can be adjusted, depending on your cooking needs.

Menu	Default temperature	Default time	Temperature selection	Time Selection
MANUAL	120 °C	20 mins	40-200 °C	1-60 mins
SHRIMP	160 °C	10 mins	150-170 °C	1-60 mins
STEAK	180 °C	12 mins	170-190 °C	1-60 mins
FRIES	185 °C	25 mins	170-200 °C	1-60 mins
WINGS	180 °C	15 mins	170-190 °C	1-60 mins
FISH	160 °C	20 mins	150-170 °C	1-60 mins
CHICKEN	180 °C	35 mins	170-190 °C	1-60 mins
DEFROST	80 °C	10 mins	70-90 °C	1-60 mins

Note: Above cooking times are a suggestion only. Due to the variations in thickness, size and moisture content of the foods being cooked, cooking temperature and time might need to be adjusted to cook properly. Always ensure that the food is thoroughly cooked to a food-safe temperature throughout, before consuming.

▲ Manual cooking time and temperature setting

1. After selecting the manual mode "☑", press "⌚" button to adjust the cooking time by using "-" and "+" buttons. Each press changes the time by 1 minute. The adjustable range is 1 min to 60mins.
2. Press "⌚" button again to adjust the cooking temperature by using "-" and "+" buttons. Each press changes the temperature by 5°C. The adjustable range is 40°C to 200°C.

▲ Pause function

During the operation, pull out the glass basket to pause. The keys on the touch screen will be locked except for the power button "⏻". To continue cooking, place the glass basket back into place.

Note:

After 10 minutes of inactivity in the pause mode, the machine will automatically return to standby mode.

Tip:

During cooking, turn the food regularly to help it cook evenly.

▲ End of cooking

1. When the cooking time has elapsed, the air fryer will beep 3 times. The fan will continue to run for 60 seconds after the cooking has ended in order to cool down the air fryer.
2. Pull the glass basket out of the air fryer and place it on a heat-resistant flat surface. Check if the food is ready.
3. Press the power button to power off the air fryer and then unplug it.

▲ CLEANING AND MAINTENANCE

- Clean the appliance and accessories after every use.
- Unplug the power cord and let the appliance cool down before cleaning.
- Wipe the outside of the appliance with a soft damp cloth.
- Wash the glass basket and the mesh tray in warm soapy water. The glass basket and the mesh tray are dishwasher safe and can be washed in a dishwasher.
- Dry thoroughly before use.
- To avoid an electric shock or injury, don't immerse the power cord, plug or housing in water or any other liquid.

▲ STORAGE

- Unplug the appliance and allow it to cool completely before storing.
- Make sure all parts are clean and dry. Place the appliance in a dry, clean place.

▲ SAFE DISPOSAL

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

▲ ERRORS & TROUBLESHOOTING

Problem	Possible Reason	Solution
The air fryer does not work.	The appliance is not plugged in.	Insert the plug into a power outlet and turn the power on.
	The glass drawer isn't placed properly in the air fryer.	Completely slide the glass basket in place back into the air fryer.
Food is not cooked properly.	The food is too big/thick.	Place smaller and thinner batches of food into the glass basket.
	The cooking time is too short.	Adjust the cooking time.
	The cooking temperature is too low.	Adjust the cooking temperature.
	There is too much food in the glass basket.	Do not overcrowd the cooking basket. Put less food inside. Smaller batches will cook more evenly.
	The food is not defrosted completely.	Defrost the food completely.
Food is not cooked evenly.	Some foods need to be shaken or turned halfway through the cooking.	During cooking, pull out the glass basket and turn the food approximately every 5-8mins.
White smoke is coming out of the air fryer.	You are cooking greasy food.	When you cook greasy food in the air fryer a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. Reduce the temperature of the air fryer to reduce the smoke
	The cooking basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fries are not crispy.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato into smaller/thinner pieces for a crispier result. You can also try to preheat the air fryer before frying.
Display shows Error Code "E01"	There is a problem with the circuit.	The sensor might be loose or disconnected, please contact after-sales service.
Display shows Error Code "E02"	There is a problem with the circuit.	The sensor might be damaged, please contact after-sales service.
Display shows Error Code "E03"	The temperature is too high.	Disconnect the power, pull out the cooking basket and wait for it to cool down before turning it on again.



Garlic Potato Chips

500g potatoes

1 tbsp olive oil

1/2 tbsp garlic powder

salt & pepper to taste

1. Peel the potatoes and slice them lengthways into 1 cm thick strips.
2. Soak the potato strips in cold water for 30 minutes. Drain and pat dry on a paper towel.
3. Transfer the chips to a large bowl. Add the olive oil, garlic powder, salt and pepper and mix well.
4. Place the seasoned potato strips into the frying basket.
5. Set the timer for 16-22 minutes and the temperature at 200°C. For more even cooking, shake the basket halfway through.



Potato Wedges

500g potatoes

1 tbsp olive oil

1 tbsp ground cumin

1 tbsp smoked paprika

salt and black pepper to taste

1. Slice the potatoes into thin wedges. Place them in a bowl of cold water and soak for 30 minutes. Drain and pat dry on a paper towel.
2. Transfer the soaked wedges into a big bowl. Add the olive oil, cumin, paprika, salt and pepper and mix well.
3. Place the seasoned potato wedges into the frying basket. Set the timer for 18-22 minutes and the temperature at 180°C.
4. For more even cooking, shake the basket halfway through.
5. Serve with sour cream and sweet chili sauce.



Veggie Spring Rolls

- 15 spring roll pastry sheets**
- 2 carrots, peeled and julienned**
- 2 spring onions, thinly sliced on an angle**
- 3 large portobello mushrooms, thickly sliced**
- 1 egg, whisked**

1. If needed, thaw the spring roll pastry sheets. Unwrap and lay on a flat, clean work surface.
2. Arrange the carrots, spring onions and mushrooms in the middle of each pastry sheet.
3. Fold the pastry sheets: first, fold the top and bottom tightly over the filling then roll left to right. Seal each roll with a little bit of the whisked egg.
4. Place the spring rolls into the frying basket. Set the timer for 5 minutes and the temperature at 180°C. Bake until lightly crispy.
5. Serve with fresh herbs and sweet chilli sauce.



Spicy Prawns

- 10 fresh prawns, peeled**
- 2 tsp olive oil**
- 1 garlic clove, minced**
- 2 long red chillies, diced**
- 1 tsp smoked paprika**
- 1/2 lime**
- fresh coriander, chopped**

1. Lightly coat the prawns with 1 tsp olive oil. Place the prawns into the frying basket.
2. Cook for 5-8 minutes at 200°C.
3. Meanwhile, combine the minced garlic, diced red chillies, paprika, and the remaining 1 tsp olive oil in a small bowl.
4. Place cooked prawns in a bowl and pour the spice mixture on top. Mix well. Squeeze lime juice over the spicy prawns and sprinkle with fresh coriander.



Chicken Wings

1 garlic clove, minced
1 tbsp dijon mustard
1 tsp smoked paprika
1 tbsp olive oil
12 chicken wings and drumettes

1. Mix the minced garlic, mustard, and paprika in a bowl until combined then add in the olive oil and stir.
2. Rub the mixture onto the chicken wings and marinate for 1 hour before cooking.
3. Place the chicken wings into the frying basket. Cook for 12-18 minutes at 180° C. Rotate the chicken wings halfway through cooking.
4. Continue cooking until the skin is crispy and golden brown.
5. Serve with aioli and celery sticks.



Lamb Chops

2 tsp soy sauce
1/2 tsp black pepper
1 tbsp chopped fresh rosemary leaves
1 tbsp brandy
1 tsp olive oil
4 lamb chops

1. Combine the soy sauce, black pepper, rosemary, brandy and olive oil.
2. Rub the mixture onto the lamb chops and marinate for at least 1 hour before cooking.
3. Place the lamb cutlets into the frying basket.
4. Cook for 9-13 minutes at 180° C until nicely browned.
5. Serve with steamed vegetables.



Eggplant strips

- 400g eggplant**
- 1-2 cm piece of ginger, minced**
- 1 garlic clove, minced**
- 1 tsp olive oil**
- 1 tsp ground cumin**
- 1 tbsp soy sauce**

1. Cut off the ends of the eggplant and slice it into thin strips.
2. Mix the ginger, garlic, olive oil, ground cumin and soy sauce.
3. In a bowl, mix the eggplant with the seasoning mixture. Toss to coat evenly.
4. Transfer to the frying basket. Cook until soft, for 8-12 minutes at 180°C. Shake the basket halfway through the cooking time to ensure that it cooks evenly.



Caramelised Fried Bananas

- 2 bananas**
- 1 tbsp butter, melted**
- 2 tbsp brown sugar**
- 1/2 tsp cinnamon**
- 1 tbsp bread crumbs**

1. Cut the bananas into 2cm thick slices.
2. In a mixing bowl, combine the melted butter, brown sugar, cinnamon and bread crumbs.
3. Toss the bananas into the crumb mixture, ensuring to get good coverage of crumbs over the banana slices. Place the banana slices into the frying basket.
4. Cook for 12-15 minutes at 180°C. Bake until lightly caramelised.
5. Serve with vanilla ice cream and fresh mint.

Walnut Caramel Brownies



**70g dark baking
chocolate**

70g unsalted butter

1 egg, lightly beaten

50g brown sugar

1 tsp vanilla essence

50g plain flour

3 tbsp caramel sauce

**30g walnuts,
chopped**

1. Melt the chocolate and butter in a pan on the stove at low heat, mixing thoroughly. Set aside and allow to completely cool.

2. In a large bowl, mix the egg, brown sugar and vanilla essence until light and creamy.

3. Add the cooled chocolate mixture to the egg mixture, then stir in the flour.

4. Line a small cake tin with baking paper and fill with the brownie mixture. Place the cake tin into the frying basket.


5. Bake until the top is crispy, for about 18-20 minutes at 180°C.


6. Remove the cake tin from the frying basket and allow to cool. Once cooled, slice into small squares.

7. Pour the caramel sauce over the top and sprinkle the chopped nuts.


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