

Taste 
theDifference!™

INSTRUCTION MANUAL

Air Roaster PRO



ONE (1) YEAR

LIMITED REPLACEMENT WARRANTY STATEMENT

If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:

- **For New Zealand Consumers:** We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.
- **For Australian Consumers:** Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Your warranty is subject to the following conditions:

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, **it must be replaced by a qualified electrician in order to avoid a hazard.** Incorrect re-assembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

Your warranty does not cover:

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
- Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
- For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.

This warranty does not replace but is in addition to your statutory rights.

This warranty does not apply to accessories supplied with the item.

This warranty applies only to the original purchaser and may not be transferred.

Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.

Please note:

Only the defective product or parts returned to place of purchase will be replaced under this warranty.

Australia Contact

Brand Developers Aust Pty Ltd

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AUST Customer Care:

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Ph: 1800 890 840

New Zealand Contact

Brand Developers Limited

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FAX: +64 9 306 8203

NZ Customer Care:

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Phone: 0800 002 999

IMPORTANT SAFEGUARDS TIPS

Danger

- Do not put the power cord, plug or housing into water or under the tap during cleaning to avoid damage or personal harm.
- Prevent any liquid entering the appliance to prevent from electric shock or short-circuit.
- Do not cover the air vents of the appliance while it is operating.
- Some parts of the appliance have high temperature during operation, e.g. mesh basket, wire rack, drip tray, etc. Please use the tongs and take care not to touch any hot items with bare hands.

Warning

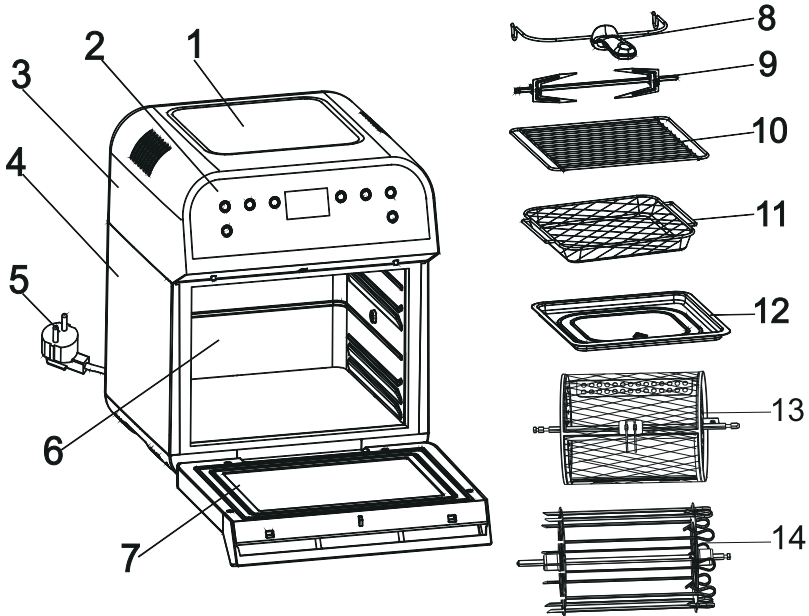
- Make sure that your output voltage corresponds the voltage stated on the rating label of the appliance.
- Before using please check the power cord of appliance and the accessories do not use them with any damage.
- Children should be supervised to ensure that they do not play with the appliance and please keep the appliance away from children.
- Do not let cord hang over the sharp edge of counter.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place or use the appliance on or near combustible materials, such as tablecloth, curtain or wallpaper, to avoid something burning.
- External power cord connection is not allowed.
- During operation, the appliance's inner chamber is in high temperature. Please do not put any plastic dishes, plastic bowls or preservative film into it.
- The appliance should be placed on a horizontal and stable surface when using. Do not place on plastic, board or any other hot-short, easy-wear surface.
- Do not place the appliance against wall or other appliances, remain around 10cm space from them.
- Do not place anything on the top of appliance.
- Do not use the appliance beyond the specification of this manual.
- Do not use this product in the unattended situation.
- During the appliance work, hot steam will exhaust through the hind side air outlet. Keep your hands and face at a safe distance from the steam and the air outlet hole. Also be careful of hot steam and air when you remove the basket, drip tray, wire rack from the appliance.
- After finishing cooking and when you take the accessories out, the heated accessories are with very high temperature, do not touch them.
- If the preset time is too long, the food will be burnt and smoky and when the smoke release from air outlet, plug off immediately, clean the food and oil on the mesh basket, wire rack and drip tray, etc.
- After using the appliance, please press the power button, then pull the plug from the socket, avoid to pull the power cord strongly and directly.

BEFORE USE

BEFORE FIRST USE:

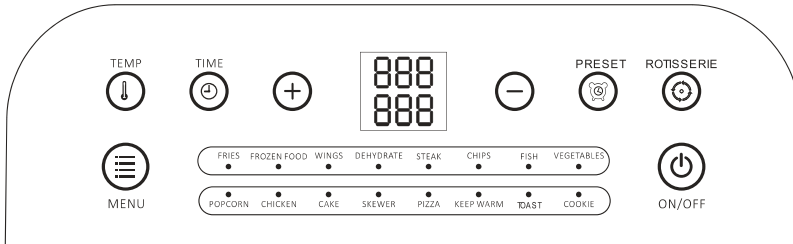
1. Remove all packaging materials, stickers and labels.
2. Clean the basket and all other accessories with hot water, dishwashing liquid, and a nonabrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

PRODUCT STRUCTURE DIAGRAM



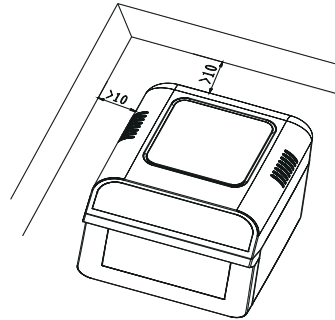
- | | | | |
|---|---------------|----|-----------------|
| 1 | Top cover | 8 | Cage tong |
| 2 | Control panel | 9 | Rotisserie fork |
| 3 | Upper cover | 10 | Wire rack |
| 4 | Housing | 11 | Mesh basket |
| 5 | Power cord | 12 | Drip tray |
| 6 | Inner chamber | 13 | Rolling cage |
| 7 | Door | 14 | Skewer rack |

INTELLIGENT CONTROL PANEL

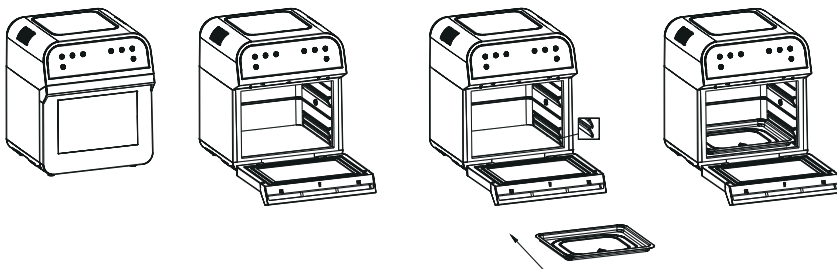


Product usage instructions

1. Place the appliance on a stable horizontal and level surface. Leave at least 10cm free space on the back and sides and ensure the unit is sufficient distance away from curtains, wall coverings and other combustible materials.

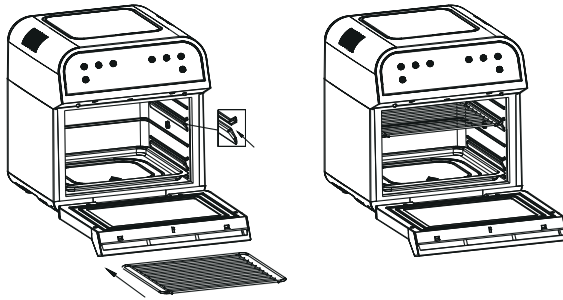


2. After opening the front door, the Tray should be pushed into the unit for collecting oil and food drips. Ensure the tray is placed on the guide rail that is built on both sides of inner wall of the unit. As shown in the figures below:



3. Using the Wire Rack.

Insert the Wire Rack on the guide rail also. As shown in the figures below:

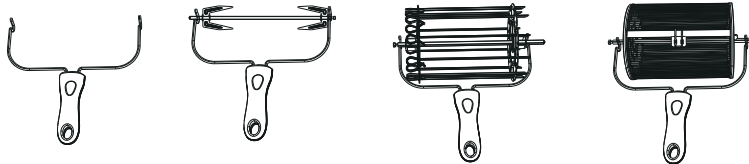


NOTE:

Ensure to use GLOVES to take out the Wire Rack or Tray after finishing cooking as these will be hot.

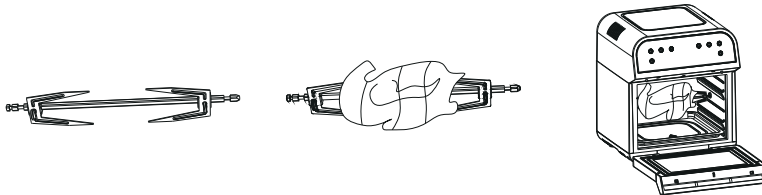
4. Cage tong

Use the cage tong to take the rotisserie fork, skewer fork, rolling cage into the inner chamber or out of inner chamber.



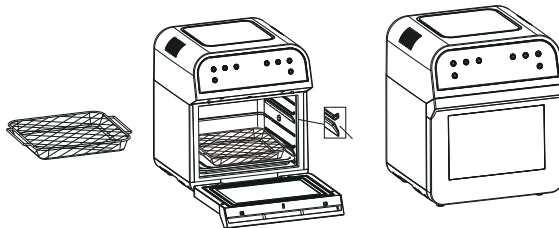
5. Rotisserie fork

Insert the chicken into the rotisserie fork and put it into the inner chamber. As below picture:



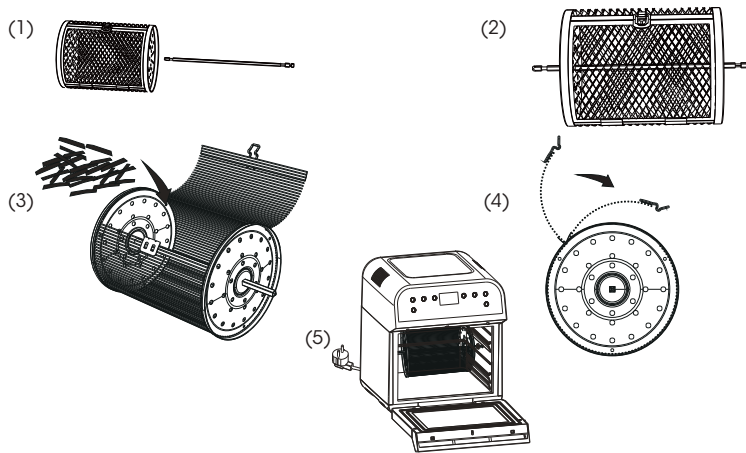
6. Mesh basket

Put the food into the mesh basket, put it into the inner chamber, close the door. As below picture:



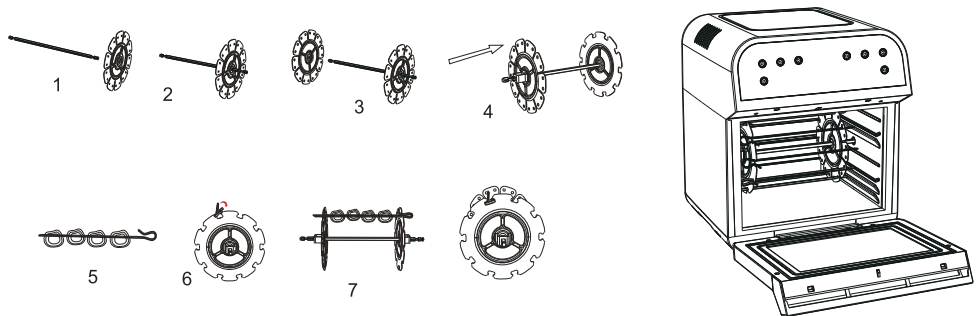
7. Rolling cage

Put the spindle into the rolling cage, open the mouth and put the food into it. Close the opening and then put the rolling cage into the inner chamber, then close the front door. As below picture (1)-(5)



8. Skewer rack

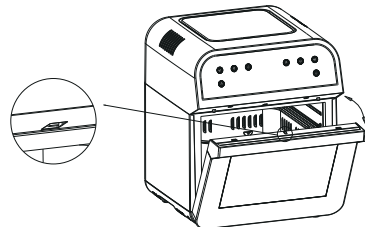
Assemble the centre spindle on the 2 end pieces of the skewer rack. Thread your food onto each skewer then place these onto the racks, ensuring each end is secure. Place the whole rack into the inner chamber then close the front door. As below pictures illustrate.



NOTE:

* Always place the Drip Tray on the lowest level so all drips from food cooking are caught.
* Do not let food exceed the MAX position. If the food will expand after/during cooking then take this into account before cooking starts.

* There is a safety switch as shown in the picture on the right.
If the front door is not shut properly then the unit will not operate and will sound an alarm reminder when the Start/ Stop button is pressed.



USING THE APPLIANCE

Product operating instructions

1. When the power is turned on, the buzzer rings, and the digital screen flashes with all the indicator lights, then it shows the black screen.
2. Press "ON/OFF", the indicator light and digital screen light up, then the appliance goes into standby mode.
3. In standby mode, all keys are locked except the "ON / OFF" "Menu" and "Preset" keys.
4. The unit will shut down automatically after 60 seconds of inactivity in standby mode .
5. Press the "Menu" key to enter the function selection mode, select the desired function, press the "ON/OFF" key and the unit will start cooking.

Note - the unit will only start if the door is closed.

Menu function selection

1. Use these preset functions to meet your different cooking needs.
2. Press the "Menu" key to cycle through the functions which light up the relevant function on the control panel, then press the "ON/OFF" key to start cooking.
3. Cooking temperature and time for each function is provided for reference You can also change the cooking time and temperature manually as desired.

FOOD	TEMP (c)	TIME
Fries	220°	25 mins
Frozen Food	80°	10 mins
Wings	200°	15 mins
Dehydrate	70°	8 hour
Steak	180°	12 mins
Chips	220°	20 mins
Fish	180°	15 mins
Vegetables	180°	12 mins
Popcorn	220°	10 mins Need to preheat for 2 minutes
Chicken	220°	30 mins
Cake	180°	30 mins
Skewer	200°	15 mins
Pizza	180°	15 mins
Keep Warm	80°	30 mins
Toast	200°	4 mins
Cookie	180°	12 mins

USING THE APPLIANCE

Note: Generally the larger the serving of food, the longer the cooking time required.

Setting of cooking time and temperature

1. After pressing "Menu", if you need to reset cooking temperature and time, press "Temp/Time" to change cooking time and cooking temperature.
2. When you adjust the cooking temperature, the TEMP icon flashes, then press "+" "-" to increase or decrease the cooking temperature. Each press will change 10°C. You can hold down the key and the temperature changes rapidly at 10°C. Temperature adjustable range is 50-220°C. (Dehydrate function temperature can be adjusted from 50-70°C).
3. When you adjust the cooking time, the TIME icon flashes, press "+" "-" to set your desired cooking time. Each press will change 1min. If held down, then it will change with every 10mins. The cooking time range is 1-60mins. (Dehydrate function is 8 hours)

Preset function

Press "PRESET" and the screen will show the preset time to 1 hour. You can change the preset cooking time by "+" and "-", each press will change by 1min. If held down, then it will change by 10mins. The preset time range is 1 minute - 9 hours 59 minutes.

Note: this function needs the user to press the selection menu first, then press "PRESET" to operate. If you want to change cooking time and temperature, press "MENU" again and reset the data. Press "ON/OFF" to confirm the preset function and start countdown.

• Pause function

During cooking process, the appliance will stop automatically once you open the door. In this situation, only "ON/OFF" and "ROTISSERIE" can be used, other key buttons will be locked. When you close the door, the appliance will continue the previous cooking work.

Note:

When using the Pause function and opening the door when the unit is on, the appliance will automatically turn off and the display screen will be blank if you don't close the door within 10 minutes. Opening the door will not recommence the cook and you will need to start your cook again.

Tips:

During cooking, turn the food regularly to cook the food more evenly.

Note:

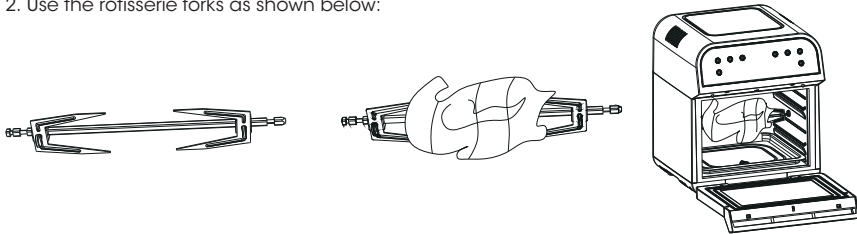
During cooking the mesh basket, drip tray and other accessories are very hot and can not be touched directly by hand.

USING THE APPLIANCE

Rotisserie Function

This function helps food cook more evenly. When you press "ROTISSERIE", the related indicator light "ROTISSERIE" in the control panel will be on and rotisserie function will begin. Press "ROTISSERIE" again to cancel this function.

2. Use the rotisserie forks as shown below:



Note:

The total weight of chicken should not exceed 1.2kg. If using a chicken or roast meat larger than 1.2kg it is recommended to use the Fryer Basket, as it is possible the chicken or meat will be too large and not rotate properly.

To keep your chicken or meat compact and secure it is recommended to truss with cooking twine.

Cooking Finish

1. When the unit is finished a beep sound is made and the element stops. The fan will continue operating for 1 minute until the internal temperature drops.
2. Open the front door, then remove the accessories from the inner chamber using the Cage Tong or gloves and put it in a safe flat place.

Note: When removing the accessories from the appliance, do not touch the accessories with bare hands.

Tip: If the food does not look fully cooked, put the accessories with the food back again into the inner chamber and cook a few more minutes at a time until done.

3. After cooking, press the power button to turn off the power supply and pull the power cord off the wall.

Cleaning and maintenance

- Clean the mesh basket, wire rack, tray etc with water or washing-up liquid after using.
- Wipe the appliance with soft moist cloth. No washing-up liquid is required.
- Don't immerse the power cord, plug or the appliance body in water or other liquid, it may result in damage, fire, electric shock or injury to persons.
- After drying, assemble all parts and then place them in a dry, clean, non corrosive environment.

Congratulations on choosing your
TASTE THE DIFFERENCE™ Air Roaster.
Please read this user manual carefully before first use.

FOR INDOOR USE ONLY



Taste the Difference™ Air Roaster PRO

Model: AF510T
220-240V~, 50-60Hz. 1600W

Made in China



**Exclusively Distributed
Throughout Australasia by:**

Brand Developers Aust Pty Ltd

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Truganina, VIC 3029, AUSTRALIA

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