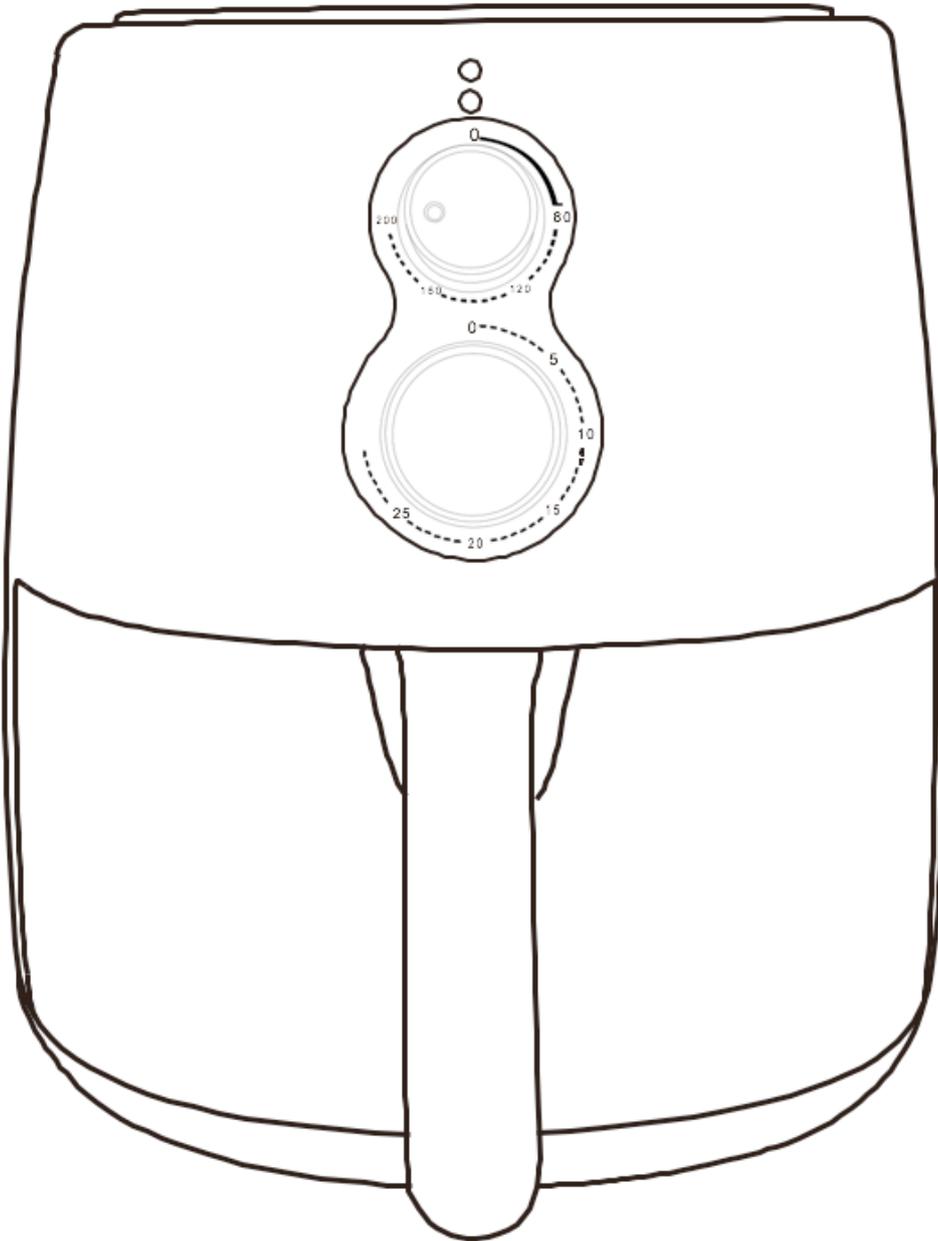


Healthy Choice

AIR FRYER

3.5L COOKING BASKET

Model no: AF450B/AF450W
Batch no: PR3512

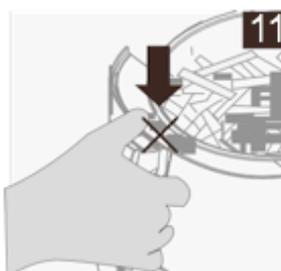
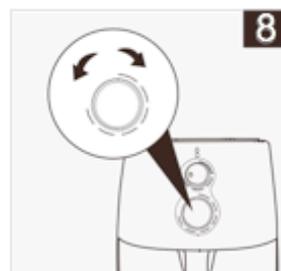
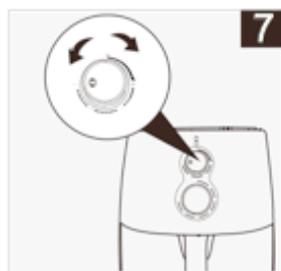
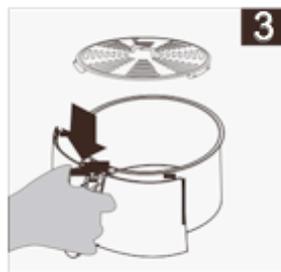
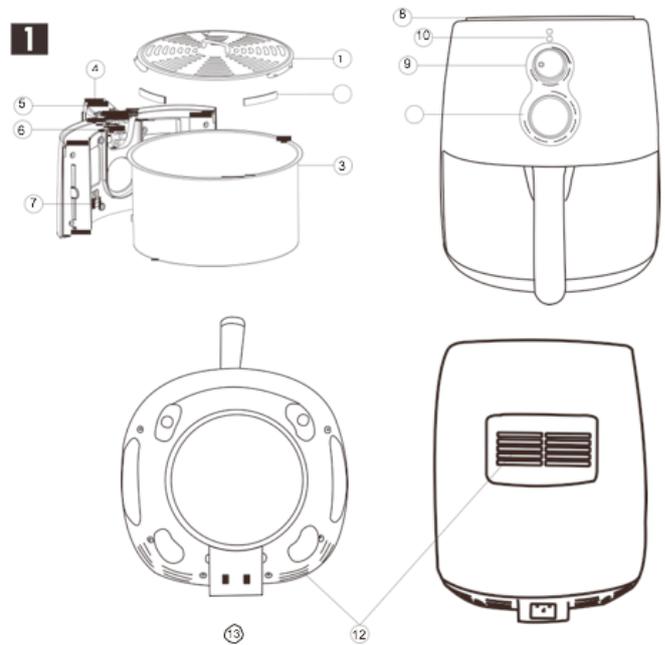


Instruction Manual

Please read and retain for future reference.

Product Components

1. Frying rack
2. Rack feet
3. Frying drawer
4. Safety cover
5. Handle
6. Lock
7. Support catch
8. Air inlet
9. Temperature control knob (0-200 °C)
10. Heating light
11. Timer (0-30 min)
12. Air outlet
13. Power cable socket



IMPORTANT

Read this user manual carefully before you use the appliance and save it for future reference. **This appliance is intended for household use only.**

Danger

1. **Never immerse the appliance in water nor rinse it** under the tap as it contains electrical components and heating elements.
2. **Do not let any water or other liquid enter the appliance** to prevent electric shock.
3. **Do not overfill the frying drawer** to avoid the contents from coming into contact with the heating elements.
4. **Do not cover the air inlet or outlets** while the appliance is operating.
5. **Do not fill the frying drawer with oil** as this may cause a fire hazard.
6. **Never touch the inside** of the appliance while it is operating.

Warning

1. Check that the voltage indicated on the appliance corresponds to your local mains voltage before you connect the appliance.
2. Do not use the appliance if the plug, power cable or appliance itself is damaged.
3. If the power cable becomes damaged, you must have it replaced by a professional as to avoid a potential hazard.
4. This appliance cannot be used by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. Keep the appliance and its power cable out of the reach of children younger than 8 when it is switched on or is cooling down.
7. Keep the power cable away from hot surfaces.
8. Do not plug in the appliance or operate the control panel with wet hands.
9. Only connect the appliance to an earthed wall socket, and always make sure that the plug is inserted into the socket properly.
10. Never connect this appliance to a timer switch as to avoid a hazardous situation.
11. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.

12. Do not place the appliance against a wall or against other appliances. Leave at least 10cm of free space at the back, side and above the appliance.
13. Do not place anything on top of the appliance.
14. Do not use the appliance for any other purpose than is described in this manual.
15. Do not leave the appliance unattended when in operation.
16. During air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlets. Be careful of hot steam and air when removing the frying drawer from the appliance.
17. The accessible surfaces may become hot during use (Fig. 2).
18. Immediately unplug the appliance if you see dark smoke coming from it. Wait for the smoke to stop before you remove the frying drawer from the appliance.
19. The frying rack becomes extremely hot when it is used in the air fryer. Always use oven gloves when handling the frying rack.

Caution

1. Place the appliance on a horizontal, even and stable surface.
2. This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, shops, offices, farms or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts or other residential environments.
3. If the appliance is used improperly or for professional or semi-professional purposes, or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and will be refused of any liability for damage caused.
4. Do not attempt to repair the appliance yourself, otherwise your guarantee becomes invalid. Contact your retailer or us in the event of any problems.
5. Always unplug the appliance after use.
6. Let the appliance cool down for approximately 30 minutes before you handle or clean it.
7. Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove any burnt remnants. Do not fry fresh potatoes at a temperature above 180°C (to minimise the production of acrylamide).

Electromagnetic Fields (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Before First Use

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Wipe the inside and outside of the appliance with a moist cloth.
4. This appliance uses hot air to fry food. Do not fill the frying drawer with oil or frying fat.

Preparing for Use

1. Place the appliance on a stable, horizontal and level surface.
2. Do not place the appliance on non-heat-resistant surfaces.
3. Place the frying rack in the frying drawer (Fig. 3).
4. Pull the power cable out of the storage compartment in the bottom of the appliance.
Do not fill the frying drawer with oil or any other liquid. Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the Appliance

The air fryer can prepare a large range of ingredients.

Hot Air Frying

1. Insert the power plug into in an earthed wall socket.
2. Carefully pull the frying drawer out of the air fryer. (Fig. 4). Ensure the frying rack is in the frying drawer (Fig. 3).
3. Put your ingredients in the frying drawer. (Fig. 5)
Caution: Do not fry ingredients inside the frying drawer without the frying rack installed.
4. Slide the frying drawer back into the air fryer. (Fig. 6)
Caution: Do not touch the frying drawer or frying rack during and for some time after use, as they get very hot. Only hold the frying drawer by the handle.
5. Turn the temperature control knob to the required temperature. See the settings guide included to determine the right temperature. (Fig. 7)
6. Determine the required preparation time for the ingredient. Again, see the settings guide.
7. To switch on the appliance, turn the timer knob to the required time. (Fig. 8)
Add 3 minutes to the time when the appliance is cold.
Note: If you prefer, you can also preheat the appliance without any ingredients prior to cooking. To do this, set the required temperature then turn the timer to five minutes or more and wait until the heating light goes out. Stop the device, place your food in the frying drawer and cook as normal.

Operational Notes

- ~ The heating light comes on until the required temperature is achieved. (Fig. 9)
- ~ During the hot air frying process, the heating light comes on and goes out periodically. This indicates that the heating element is turning on and off to maintain the set temperature.
- ~ Excess oil from the ingredients is collected on the bottom of the frying drawer.

8. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the frying drawer out of the appliance by the handle and - without removing the frying rack from the frying drawer - shake the contents using the handle. Finally, slide the frying drawer back into the air fryer to resume. (Fig. 10)
9. When you hear the bell, the set time has elapsed. Pull the frying drawer out of the appliance and place it on a heat-resistant surface.
Note: You can also switch off the appliance manually. To do this, turn the temperature control knob to 0. (Fig. 11)
10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the frying drawer back into the appliance and set the timer to a few extra minutes. After air frying, the frying drawer and the ingredients will be hot. Depending on the type of ingredients in the air fryer, steam may escape from the frying drawer.
Tip: Use tongs, a serving spoon, or similar utensil to aid the removal of fragile or large amounts of ingredients. (Fig. 12)
11. You don't need to wait to use the air fryer again straight after cooking a set of ingredients. There may be an excess amount of oil or remnants in the frying drawer after several cycles, or certain types of food, which you may want to remove before continuing to fry. In such a case, wait for the appliance to cool down and follow the correct procedure outlined in the "Cleaning" section.

Automatic Switch-Off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Cleaning

Clean the appliance after every session to avoid oil and remnants building up. The frying rack and frying drawer have a non-stick coating. Do not use metal utensils or abrasive cleaning materials to clean them, as this may damage the coating.

1. Remove the mains plug from the wall socket and let the appliance cool down.
Note: remove the frying drawer to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
Note: you should use a dry cloth to clean the light area.
3. Clean the frying drawer and the frying rack with hot water, some washing-up liquid and a non-abrasive sponge. You can use a degreasing agent to remove any remaining deposits.
Tip: For particularly stubborn deposits, try filling the frying drawer with a hot water and detergent mix and leave to soak for 10 minutes or so. You can leave the frying rack in position if required.
4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.
6. Wait for the unit to dry before operating.

Storage

1. Unplug the appliance and let it cool down fully.
2. Make sure that all parts are clean and dry.

Common Settings for Frying

The table below helps you to select the basic settings for the ingredients you want to prepare. Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the frying drawer briefly out of the appliance during hot air frying barely disturbs the process.

	Min-Max Amount (g)	Time (min)	Temperature (C)	Shake	Extra Information
Potato & Fries					
Thick frozen fries	300-700	12-16	200	Shake	
Thin frozen fries	300-700	12-20	200	Shake	
Home-made fries (8 x 8 mm)	300-800	18-25	180	Shake	add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	Shake	add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Shake	add 1/2 tbsp of oil
Rosti	250	15-18	180		
Potato gratin	500	18-22	180		
Meat & Poultry					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	180		
Drumsticks	100-500	20-25	180		
Chicken breast	100-500	15-20	180		
Snacks					
Spring rolls	100-400	8-10	200	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Shake	
Frozen fish fingers	100-400	6-10	200		
Frozen breadcrumb cheese snacks	100-400	8-10	180		
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Remove the frying rack from the frying drawer and bake in your own bake ware.
Quiche	400	20-22	180		
Muffins	300	15-18	200		

Tips

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. A larger *quantity* of ingredients only requires a slightly longer preparation time than smaller quantities.
3. Shaking smaller ingredients halfway through the preparation time optimises the end result and can help to prevent unevenly-fried food.
4. Apply some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes of adding the oil.
5. Do not prepare extremely greasy ingredients such as sausages in the air fryer.
6. You can also use the air fryer to reheat ingredients. To do this, set the device to 150 °C for up to 10 minutes.

Making Home-Made Fries

For the best results, we advise the use of pre-baked (e.g. frozen) fries as these often have an oily coating. If you would rather make home-made fries, follow the steps below.

1. Peel the potatoes and cut them into sticks of your preferred size.
2. Soak the sticks in a bowl of water for at least 30 minutes, take them out and sit them on kitchen paper to dry.
3. Pour 1/2 tablespoon of olive oil into a bowl, put the sticks on top and mix until they are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks on the frying rack in the frying drawer.
Note: Do not tip the bowl to put all the sticks into the frying drawer in one go, otherwise you risk excess oil collecting at the bottom.
5. Fry the sticks according to the settings in the table.

Environmental Info

Do not throw away the appliance with the normal household waste at the end of its life; hand it in at an official collection point for recycling. By doing this, you help to preserve the environment. (Fig. 14).

LENOXX

Lenoxx Electronics Aust. Pty Ltd
Importers and Wholesalers of Electronics and toys
6 Oban court, Laverton North. Victoria. 3026
ABN: 97 844 321 851
PH: 03 9267 2100
FAX: 03 9267 2199
For service call: 1300 666 848
Email: lenoxx@lenoxx.com.au
www.lenoxx.com.au