

smith+nobel 

# 10L Air Fryer



## Instruction Manual

Model: IA4126



# Contents

Important Safeguards	03
Features of Your Air Fryer	06
Getting to Know Your Air Fryer	08
Before using the Air Fryer	09
Using your Air Fryer	11
Cooking Guide	13
Care and Cleaning	15
Recipes	16
One Year Warranty Statement	27

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:**

## **For Your Safety**

***Read all instructions carefully, even if you are familiar with the appliance.***

- Before turning on the Air Fryer ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the product.
- To protect against fire and electric shock, do not immerse this appliance, cord set or plug in water or any other liquid.
- Do not use an extension cord unless completely necessary with the Air Fryer. If an extension cord is used please ensure that it has a rating equal or exceeding the rating of this product.
- Do not pull or carry by cord, use cord as a handle, close a door on the cord, or pull cord around sharp edges or corners. Keep cord away from heated surfaces.
- Do not bend or damage the power cord.
- Never force the plug into an outlet.
- Always unplug the Air Fryer when not in use. To disconnect from the power supply, grip the plug and pull from the power outlet. Never pull by the cord. The plug must be removed from the power outlet before cleaning, servicing, maintenance or moving the Air Fryer.
- Do not move or lift the Air Fryer while the power cord is still connected to the power outlet or still on. Always ensure it is switched off and has cooled down before moving.
- Do not use the Air Fryer if the plug, cord or the Air Fryer itself is damaged. Please contact our After Sales Support Line for further advice.
- Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.
- The Air Fryer is intended for indoor household use only and not for commercial purposes.
- Do not use the Air Fryer for reasons other than its intended use.
- The Air Fryer is not a toy. Supervise children to ensure they do not play with this product.
- The Air Fryer is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
- Do not leave the Air Fryer unattended when plugged in. Always switch off and unplug when you are not using the Air Fryer.
- Do not operate or place any part of the Air Fryer on or near any hot surfaces (such as a gas or electric burner, or a heated oven).
- Do not cover the appliance whilst in use. If covered there may be a risk of fire.

# Important Safeguards (cont.)

- This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the Air Fryer. This will void the warranty.
  - Improper installation may result in the risk of fire, electric shock or injury to person.
  - The manufacturer is not responsible for any eventual damage caused by improper or faulty use.
  - The use of attachments not sold or recommended by the manufacturer may cause fire or electric shock or injury.
  - The Air Fryer is not intended to be operated by means of an external timer or any type of separate remote control system.
  - Do not place the Air Fryer against a wall or against other appliances. Leave at least 10cm of free space around the appliance.
  - Always operate the Air Fryer on a dry, level surface. Operating on sinks or uneven surfaces should be avoided.
  - Do not clean with metal scouring pads. Pieces may break off or shift and come in contact with the electrical parts, creating a risk of electrical shock.
  - Always put the ingredients to be cooked into the supplied frying pan. Do not allow food to come into contact with the heating elements.
  - Do not touch the inside of the Air Fryer while in operation.
  - During hot air frying, hot steam is released through the air outlet. Keep your hands and face at a safe distance from the steam and from the air outlet. Also be careful of hot steam and hot air when removing the pan from the appliance.
  - Do not place the Air Fryer on or near combustible materials such as curtains and tablecloth.
  - Do not place anything on top of the Air Fryer.
  - The pan and frying basket attachment will become very hot whilst in use, always use oven mitts when handling the pan and frying basket attachment.
  - Allow for the Air Fryer to cool down for approximately 30 minutes before cleaning.
- WARNING:**
- Do not touch hot surfaces. The temperature of the outer surface can get very hot while the Air Fryer is in operation. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning.
  - Allow the unit to cool completely before cleaning. Never remove the frying basket attachment from the pan until it has cooled down completely.
  - If the power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
  - This product has not been designed for any uses other than those specified in this booklet.



## Save These Instructions

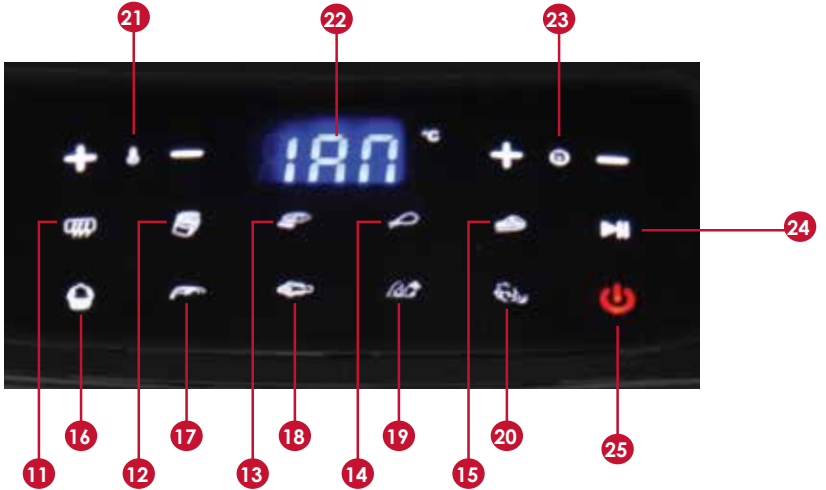
# Features of Your Air Fryer



- 1. Air Inlet
- 2. LED Display Control Panel
- 3. Power Button
- 4. Main Body
- 5. Frying Basket Handle
- 6. Basket Release Button Cover
- 7. Basket Release Button
- 8. Frying Basket
- 9. Frying Pan
- 10. Power Cord (Not Pictured)



# Features of Your Air Fryer (cont.)





- 11. Pre-heat
- 12. French fries
- 13. Bread
- 14. Drumstick
- 15. Meat
- 16. Cake
- 17. Prawn
- 18. Fish





- 19. Chicken
- 20. Vegetables
- 21. Temperature Increase/Decrease Button
- 22. Time/Temperature Display
- 23. Time Increase/Decrease Button
- 24. Start/Pause Button
- 25. Power/Stand-by Button

# Getting to Know Your Air Fryer

## Power On

Place the Air Fryer on a flat, stable and heat resistant surface. Plug the power cord into a power outlet and turn on. Once on, a beep will sound, and the LED display will light up. The display panel will default to stand-by mode after a couple of seconds, with only the  button illuminated. To unlock the display panel, press the .

## Stand-by Mode


If the Air Fryer is on and the LED display is lit, press the  button once, to return the Air Fryer back into standby mode. Only the  button will now be illuminated on the LED display. To unlock the LED display panel for product operation, press the  button again. When you have finished using the Air Fryer, press the  button to return the Air Fryer back to stand-by mode. Then turn the Air Fryer off at the power outlet.

---


**NOTE:** The Air Fryer will default to stand-by mode when powered on if it is returned to stand-by mode before powering off at the power outlet. The appliance should always be returned to standby mode before turning it off at the power outlet.

---

## Menu Selection/Temperature and Time Adjustments

When the Air Fryer is in stand-by mode, touch the  button and the LED display will illuminate to show you the default temperature (180°C) and time (15 min). You can adjust to your desired temperature and time by following the instructions below.

## Temperature Adjustment



Press the "+" or "-" button in line with the  symbol to adjust the temperature in increments of 10°C (minimum of 50°C up to a maximum of 200°C). When the desired temperature has been reached, the temperature display will continue to flash. Once the flashing has stopped, the temperature has been selected.

---

**NOTE:** You can manually adjust the temperature after cooking has commenced.

---

## Time Adjustment

Press the "+" or "-" button in line with the  symbol to adjust the time in increments of 1 minute (minimum of 1 minute up to a maximum of 60 minutes). When the desired time has been reached, the time display will continue to flash. Once the flashing has stopped, the time has been selected. After your desired temperature and timing is set, touch the  button. The Air Fryer will then commence cooking.

---

**NOTE:** You can manually adjust the time after cooking has commenced.


---

---

**NOTE:** Hold the "+" or "-" button for 3 seconds to adjust the time in increments of 10 minutes.

---

## Manual Cooking











adjust the time and temperature according to instructions above. Once you have chosen your desired time and temperature settings, press the  button to commence cooking.

# Getting to Know Your Air Fryer (cont.)

## Preset Selection

For extra convenience, the Air Fryer features 10 auto presets to make using the Air Fryer even simpler! To select your desired preset function, press the icon that corresponds with the food you are cooking. The icon will flicker to indicate that it has been selected. Once the preset is selected, the LED display panel will display the default temperature and time settings. You can adjust the time and temperature of each preset at any point, even when the cooking cycle has started (see page 7 for instructions).

Each function key has its own default temperature and time values, details please refer to the table below.

Preset		Timing (min)	Temp (°C)
	Preheat	3	180
	French Fries	18	200
	Bread	12	200
	Drumsticks	20	200
	Meat	12	180
	Cake	25	160
	Shrimp	8	180
	Fish	10	180
	Chicken	30	200
	Vegetables	10	160

After the preset has been selected, press the ▶|| button to commence cooking. Press the ▶|| button and the Air Fryer will pause. To resume cooking press the ▶|| button again.

If you press the ⏻ button, the Air Fryer will stop cooking and return to stand by mode.

When the Air Fryer has elapsed the selected cooking time, it will stop cooking automatically. The Air Fryer will beep repeatedly until it returns to stand-by mode.

---

**WARNING:** Do not put anything on top of the appliance. This disrupts the airflow and affects the air frying result.


---

---


**CAUTION:** Do not touch the pan during and about 30 mins after use, as it gets very hot. Only hold the pan by the handle.

---

## Preheat Preset

You can use the  preset function before selecting a cooking preset, to warm up the Air Fryer first. This can be used to assist cooking larger quantities of food and will shorten the overall cooking time.

---

**NOTE:** If the  preset function is not utilised before cooking, you may wish to manually add 3 minutes to the preset cooking time.

---

---

**CAUTION:** Never add oil directly into the frying basket. Mix the oil in a bowl with desired food prior to placing into the frying basket.

---



# Before using the Air Fryer



Congratulations on the purchase of your new Air Fryer.

Before using your new Air Fryer for the first time, it is extremely important that you read and follow the instructions in this instruction manual, even if you feel that you are familiar with this type of appliance.

In particular, please pay close attention to the section entitled IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## Unpack Your Air Fryer

1. Unpack the product and keep all packaging materials until you have made sure your new Air Fryer is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children so ensure all packaging materials are out of their reach.
  2. Place the Air Fryer on a flat, stable and heat resistant surface.
  3. Remove the twist-tie which is securing the electrical cord. Uncoil the cord and straighten it to remove any kinks. Do not use the product if these parts are damaged. In case of damage, phone the After Sales Support Line.
  4. Remove the frying pan from the Air Fryer by pulling the handle and sliding it out of the unit.
  5. Ensure you have removed any contents that may have been packed inside the Air Fryer before turning the unit on, or putting food into the frying basket.
  6. To release the frying basket from the pan, make sure the pan is placed on a flat and heat resistant surface. Slide the basket release button cover and press the basket release button, then lift the frying basket out of the pan. Wash the frying basket and pan in warm soapy water and dry thoroughly.
- 
- WARNING:** Before pressing the basket release button make sure you place the pan on a heat resistant surface, the pan will be very hot and as you press the basket release button the pan will automatically detach itself from the frying basket.
- 
7. Wipe the exterior housing and inner surface of the Air Fryer with a damp cloth and then dry thoroughly. Do not immerse it in water or other liquids.
  8. Place the frying basket attachment back into the pan and slide the frying pan back into the Air Fryer.
  9. Plug the Air Fryer into a power outlet and switch on.
  10. Press the  button, the LED display will illuminate to show the default temperature (180°C) and time (15 min). Press the  button to start the Air Fryer. This will eliminate any odours within the Air Fryer and burn off any excess lubricants which were used in the manufacturing process.

## Before using the Air Fryer (cont.)

10. Once the timer has elapsed, the Air Fryer will stop automatically and will beep intermittently until it returns to stand-by mode.
11. Switch off and unplug the Air Fryer from the power outlet and allow it to cool down. Once cool, use a soft damp cloth to wipe the inside of the appliance. Do not use abrasive cleaners or scouring pads.

---

**CAUTION:** Never add oil directly into the frying basket. Mix the oil in a bowl with desired food prior to placing into the frying basket.

---

---

**CAUTION:** Do not place anything on top of the Air Fryer.

---

---

**WARNING:** Never remove the frying basket attachment from the pan until it has cooled down completely.

---

---

**NOTE:** You may notice a slight odour being emitted from the Air Fryer during the initial use. This is normal and will cease with continued use.

---

# Using your Air Fryer

1. Remove the frying basket and pan from the Air Fryer by pulling the handle carefully.

---

**CAUTION:** The Air Fryer will stop heating after the pan is pulled out.

---

2. Place the food to be cooked into the frying basket and insert the pan with the frying basket into the Air Fryer (see Fig. 1).



**Fig. 1**

3. Ensure the Air Fryer is plugged into a power outlet and switched on. The LED display will illuminate to show you the default temperature (180°C) and time (15 min). Select the desired preset function and then press the ►|| button to commence cooking.

If you need to flip over or shake food at any point of the cooking process, press the ►|| button to

pause cooking, gently remove the frying basket and pan and place on a heat resistant surface to make any adjustments. The Air Fryer is equipped with a safety switch, once the frying basket and pan is removed from the Air Fryer the heating function will cut out and the display icons will disappear. Cooking will resume automatically once the frying basket and pan is reinserted into the Air Fryer.

---

**WARNING:** Never use your hands to touch or handle food as it will be very hot. Please ensure you use kitchen tongs or other suitable utensils.

---

---

**NOTE:** Always pause the Air Fryer before removing the pan and frying basket.

---

---

**NOTE:** If the pan and frying basket is accidentally removed without pausing, the Air Fryer will turn off automatically. When the pan and frying basket are reinserted into the Air Fryer, cooking will resume at the same time and temperature.

---

4. The time display will decrease by 1 minute intervals until the timer reaches 0. When the Air Fryer has finished cooking it will beep to alert you it has finished and then return to stand-by mode.
5. To turn the Air Fryer off at any time during the cooking process, press the ►|| button to pause the cooking process. Then press the ⏻ button once.

## Using the Air Fryer (cont.)

6. When removing the food from the Air Fryer, use the handle to pull the pan out of the appliance and then place it on a heat resistant surface.
7. To remove the frying basket from the pan, make sure the pan is placed on a flat and heat resistant surface. Slide the safety button cover backwards and press the basket release button (see Fig. 2). Pull the frying basket up and out of the pan. Make sure you place the frying basket on a heat resistant surface.



**Fig. 2**

---

**WARNING:** Before pressing the basket release button make sure you place the pan on a heat resistant surface, the pan will be very hot and as you press the basket release button the pan will automatically detach itself from the frying basket.


---

# Cooking Guide


The table below is to be used as a guide only, and the time and temperature settings can vary depending on the amount of food being cooked.

Type	Min - Max (g)	Time (min)	Temp (°C)	Additional Info
Frozen Chips	200-500	16-20	200	Shake
Homemade Chips	200-500	12-20	200	Add ½ tbsp oil in a bowl and then mix prior to placing in the frying basket
Chicken Nuggets	200-500	10-15	200	Shake
Chicken Fillets	200-500	18-20	200	Turn over if required
Drumsticks	200-500	18-20	200	Turn over if required
Steak	200-500	10-15	180	Turn over if required
Pork Chops	200-500	10-15	180	Turn over if required
Hamburger Patties	200-500	7-14	180	Add ½ tbsp of oil
Frozen Fish Fingers	200-400	6-12	200	Add ½ tbsp oil in a bowl and then mix prior to placing in the frying basket
Muffins	4 pieces	25	160	Use baking tin

---

**NOTE:** If the  preset function is not utilised before cooking, you may wish to manually add 3 minutes to the preset cooking time (see page 8 for instructions).

---

**NOTE:** Depending on your food, it is recommended to either shake your food (for smaller items such as chips, nuggets) or flip over for larger pieces of meat (steaks or chops) halfway during cooking for best results. Press the  button to pause the cooking process in order to shake or flip your food. The Air Fryer is equipped with a safety switch, once the frying basket and pan is removed from the Air Fryer the heating function will cut out and the display icons will disappear. Cooking will resume automatically once the frying basket and pan is reinserted into the Air Fryer.

---

## Cooking Guide (cont.)

Cooking Tips
<ul style="list-style-type: none"><li>• The higher volume of food being cooked, the longer the cooking time.</li></ul>
<ul style="list-style-type: none"><li>• Shaking smaller food products halfway through cooks food more evenly. If you need shake food or turn over the food at any point of the cooking process, pull the pan out of the Air Fryer using the handle, then shake or turn the food over using tongs. Cooking will resume automatically once the frying pan is reinserted into the Air Fryer.</li></ul>
<ul style="list-style-type: none"><li>• Add some oil to fresh potatoes for a crispier result. Please ensure you cook your food in the Air Fryer within a few minutes of adding in the oil for best results. Mix the oil in a bowl prior to placing into the frying basket. Never add oil directly into the frying basket.</li></ul>
<ul style="list-style-type: none"><li>• Do not cook greasy or oily foods such as sausages in the Air Fryer.</li></ul>
<ul style="list-style-type: none"><li>• Snacks that can be cooked in an oven can also be cooked in the Air Fryer.</li></ul>
<ul style="list-style-type: none"><li>• For crispy, homemade chips or fries, the optimal amount of food to cook at a time is 400g.</li></ul>
<ul style="list-style-type: none"><li>• When making homemade chips or fries, the best types of potatoes to use are the starchy varieties (Kennebec, King Edward, Golden Delight or Sebago).</li></ul>
<ul style="list-style-type: none"><li>• For best cooking results, it is advisable to minimise the time and frequency that the pan is taken out whilst the Air Fryer is on. The temperature inside the Air Fryer needs to remain consistent to ensure best cooking results.</li></ul>
<ul style="list-style-type: none"><li>• Cakes and pastries can be also cooked in the Air Fryer. Please follow your own recipes and use a baking pan suitable for cooking in a conventional oven.</li></ul>

---

**WARNING:** Never use your hands to touch or handle food as it will be very hot. Please ensure you use kitchen tongs or other suitable utensils.

---

---

**WARNING:** Please be careful when using metal utensils with this product as the non-stick coating can be scratched.

---

# Care and Cleaning

1. Switch the Air Fryer OFF and ensure you have unplugged it from the power outlet. Ensure you allow for the appliance to cool down completely before cleaning.

---

**NOTE:** Remove the frying basket and pan to allow the Air Fryer to cool down more rapidly.

---

2. Wash the frying basket attachment and pan in hot soapy water. Never use abrasive or strong household cleaners as they will damage the non-stick coating. If there is a build-up of food stains on the frying basket or bottom of the pan release the frying basket from the pan by sliding the basket release button cover and pressing the basket release button, then lift the frying basket out of the pan. Soak in hot soapy water for 10 minutes, then wipe down with a non-abrasive cloth and rinse then dry thoroughly. Repeat if required for extra stubborn foods.
3. To clean the interior and exterior of the Air Fryer, wipe over with a non-abrasive damp cloth and dry thoroughly.
4. Clean the heating elements with a cleaning brush to remove any food particles.
5. Make sure all parts are clean and dry before placing them back inside the Air Fryer.

---

**CAUTION:** Always unplug the Air Fryer when cleaning or assembling.

---

---

**WARNING:** Do not use metal scouring pads to clean the Air Fryer, pieces may break off the pad and touch the electrical parts of the Air Fryer, creating risk of electric shock.

---

---

**NOTE:** Always ensure the Air Fryer is switched off and unplugged when not in use. The unit should have completely cooled down before cleaning.

---

---

**NOTE:** Do not use harsh or abrasive cleaners to clean the Air Fryer, as this could cause damage the finish of the appliance.

---

---

**WARNING:** Never immerse the Air Fryer, cord or plug into water or any liquid when cleaning.

---

## Specification

Item Code: IA4126

---

**NOTE:** As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated on the packaging.

---

If you require an alternative format of this instruction manual such as website, DVD or by email please contact [service@unclebill.com.au](mailto:service@unclebill.com.au) to obtain a copy.

# Recipes

We have included a handful of recipes to help you get started with the Air Fryer. We encourage you to experiment with your own recipes for new and exciting meals or snack options.

French Fries	17
Sweet Potato Chips	18
Potato Slices	19
Potato Wedges	20
Spicy Fried Chicken Wings	21
Fried Dumplings	22
Fried Eggplant	23
Spicy Prawns	24
Lamb Cutlets	25
Chocolate Brownies	26




# Recipes (cont.)

## French Fries

### Ingredients

- 400-500g potatoes (depending on size)
- 1 tbsp of olive oil
- Salt to taste

### Method

1. Peel the potatoes and slice them length ways into 15mm thick pieces.
2. Soak the potato slices in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the olive oil and salt in a bowl until evenly combined, then run the mixture over the potatoes.
4. Place the potato slices into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
5. Select the  preset function, then press the **▶||** button to commence cooking.
6. For more even cooking, remember to turn the fries halfway through.

---

**NOTE:** When making homemade chips or fries, the best types of potatoes to use are the starchy varieties (Kennebec, King Edward, Golden Delight or Sebago).

---



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# Recipes (cont.)

## Sweet Potato Chips

### Ingredients

- 400-500g sweet potatoes (depending on size)
- 1 tbsp of olive oil
- Salt and garlic salt to taste

### Method

1. Peel the sweet potatoes and slice them length ways into 15mm thick pieces.
2. Soak the sweet potatoes in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the olive oil, salt and garlic salt in a bowl until evenly combined, then rub the mixture over the sweet potato slices.
4. Place the sweet potato slices into the frying basket as needed, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
5. Select the 🍟 preset function, then press the ▶|| button to commence cooking.
6. For even cooking, remember to turn halfway through.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.



# Recipes (cont.)

## Potato Slices

### Ingredients

- 400-500g potatoes (depending on size)
- 1 tbsp of fresh thyme
- 1 minced garlic clove
- 1 tbsp of olive oil

### Method

1. Peel potatoes and cut them into 5mm thick slices.
2. Soak potato slices in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the garlic, thyme and olive oil in a bowl until evenly combined, then rub the mixture over the potato slices.
4. Place the potato slices into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
5. Select the  preset function, then press the  button to commence cooking.
6. For even cooking, remember to turn halfway through.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.


# Recipes (cont.)

## Potato Wedges

### Ingredients

- 400-500g potatoes (depending on size)
- 1 tbsp of olive oil
- Salt to taste
- 1 tbsp of ground cumin
- 1 tbsp of ground coriander
- 1 tbsp of ground paprika

### Method

1. Slice the potatoes into wedges.
2. Soak potato wedges in water for approximately 20 minutes, then drain and pat dry on a paper towel.
3. Mix the olive oil, salt, cumin, coriander and paprika in a bowl until evenly combined. Then rub the mixture over the potato wedges.
4. Place the potato wedges into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
5. Select the  preset function, then press the **▶||** button to commence cooking.
6. Serve with sour cream and sweet chilli sauce (optional).



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.





# Recipes (cont.)

## Spicy Fried Chicken Wings

### Ingredients

- 1 minced garlic clove
- 1/2 tbsp of mustard
- 1 tsp of paprika
- 1 tbsp of olive oil
- 8-10 chicken mid wings and drumettes depending on size

### Method

1. Mix the minced garlic, mustard and paprika in a bowl until evenly combined, then add in the olive oil and stir.
2. Rub the mixture onto the chicken wings and allow it to marinate for at least 1 hour prior to cooking.
3. Place the chicken wings into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
4. Select the  preset function and then press the  button to commence cooking.
5. Rotate the chicken wings and pieces during the cooking process. Cook until the skin is crispy and golden brown.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# Recipes (cont.)

## Fried Dumplings

### *Ingredients*

- Frozen dumplings, thawed
- Olive oil

### **Method**

1. Lightly brush a thin layer of olive oil over the dumplings.
2. Place the dumplings into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
3. Set the temperature to 180°C and timer to 12-15 minutes, then press the ►► button to commence cooking.
4. Serve with soy sauce, red vinegar and chilli (optional).



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# Recipes (cont.)

## Fried Eggplant

### Ingredients

- 400g eggplant
- 1 small piece of ginger, diced
- 1 glove of garlic
- 1 tsp of olive oil
- 1 tsp of ground cumin
- 1 tbsp of soy sauce

### Method

1. Slice off the pedicle of the eggplant and rinse, then slice the eggplant into thin strips.
2. Mince the ginger and garlic, then combine and add in the soy sauce and cumin. Spread onto the eggplant slices.
3. Place the eggplant slices into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
4. Set the temperature at 180°C and timer to 3-5 minutes, then press the ►|| button to commence cooking.
5. Cook the eggplant till they soften and then sprinkle the eggplant with the seasoning and cook for a further 8-10 minutes.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.



# Recipes (cont.)

## Spicy Prawns

### Ingredients

- 1 tsp of olive oil
- 1 clove of garlic, minced
- Red chillies, finely diced
- Spicy black pepper
- Paprika (optional)
- 10-12 medium sized prawns, whole (depending on size)

### Method

1. Lightly coat the prawns with olive oil, then place them into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
2. Select the  preset function, then press the  button to commence cooking.
3. Combine the diced chillies, minced garlic, black pepper and paprika (optional), then mix in the olive oil.
4. Use the mixture as a dipping sauce for the prawns.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.




# Recipes (cont.)

## Lamb Cutlets

### Ingredients

- 300g lamb cutlets
- 2 tsp of soy sauce
- Ground black pepper
- Dash of brandy
- Olive oil

### Method

1. Combine the soy sauce, ground pepper, brandy and olive oil until mixed evenly.
2. Rub the mixture onto the lamb cutlets and allow it to marinate for at least 1 hour prior to cooking.
3. Place the lamb cutlets into the frying basket, ensuring they are evenly spaced. Insert the frying basket and pan into the Air Fryer.
4. Select the  preset, then press the **▶||** button to commence cooking.
5. Serve on a bed of salad or a side of homemade chips (optional).



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.



# Recipes (cont.)

## Chocolate Brownies

### Ingredients

- 125g butter
- 125g dark cooking chocolate squares
- 1½ cups sugar
- 1 tsp. vanilla extract
- 2 eggs
- ¾ cup all-purpose unbleached flour
- ¼ cup cocoa powder

### Method

1. Melt the chocolate and butter together in a pan on the stove at low heat, mixing thoroughly. Allow to cool and set aside.
2. Mix the eggs, sugar, vanilla extracts in a separate mixing bowl until light and creamy. Then add the chocolate mixture with the flour and stir.
3. Line a small baking tray with baking paper and then fill with the brownie mixture. Place the baking tray into the frying basket. Insert the frying basket and pan into the Air Fryer.
4. Select the  preset function and then press the  button to commence cooking. Bake through until the top is crispy.
5. Remove the baking tray from the Air Fryer and allow it to cool down. Once cool, slice into small squares to serve.



**Note:** These images are for illustrative purposes only and the finished product may differ from the illustration.

# One Year Warranty Statement

smith + nobel appliances are guaranteed from the date of purchase for 1 year against manufacturing defects and abnormal deterioration when used in accordance with the care and use instructions for normal domestic use. The warranty excludes damage resulting from product misuse or product neglect. Please return at your expense, to a Harris Scarfe store for assessment by a team member. Once approved, a like replacement or refund, may be offered. Please keep your receipt as proof of purchase for this product warranty. The benefits given by this warranty are in addition to other rights and remedies you may have under Australian Consumer law.

This warranty is provided in addition to other rights and remedies you may have under law. 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.

UNCLE BILL'S AUSTRALIA PTY LTD

48B Egerton Street Silverwater NSW 2128 Australia

Ph: 1300 777 137

Opening Hours 9:00am - 4:30pm (Mon-Fri), 9:00am - 3:00pm (Sat)

[service@unclebills.com.au](mailto:service@unclebills.com.au)



---

Consumer Service Centre : 1300 777 137

---



