



12L Air Fryer Oven

Model No.: TM-AF1056B/TM-AF1056W

Instruction Manual

Read this instruction manual carefully
before use and keep for future reference.

HIGHLIGHTS

- 12L Capacity
- Intuitive Digital Touch Control Panel
- 8 Convenient Cooking Preset Functions
- Clear Viewing Window
- 60 Minute Timer
- 80 - 200°C Temperature Control
- 360° Air Flow Technology
- Overheat Protection
- Cool Touch Housing and Handle and Non-Slip Feet
- Automatic Shut Off

PACKAGE CONTENTS

- 12L Digital Air Fryer
- Removable Cooking Rack
- Removable Non-Stick Drip Tray
- Rotisserie Shaft Set
- Instruction Manual

SPECIFICATIONS

- Rated Voltage: 220 – 240 V, 50/60Hz
- Power Consumption: 1600 - 1800 W

Before using for the first time:

1. Read all material and warning stickers and labels.
2. Remove all packing materials, labels and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water.
NOTE: Only the accessories are dishwasher safe.
4. Wipe the inside and outside of the cooking Unit with a clean damp cloth.

Note: Never wash or submerge the cooking Unit in water.

Note: When using this unit, never fill any cooking vessel with oil or liquid of any kind.
This Unit cooks with hot air only

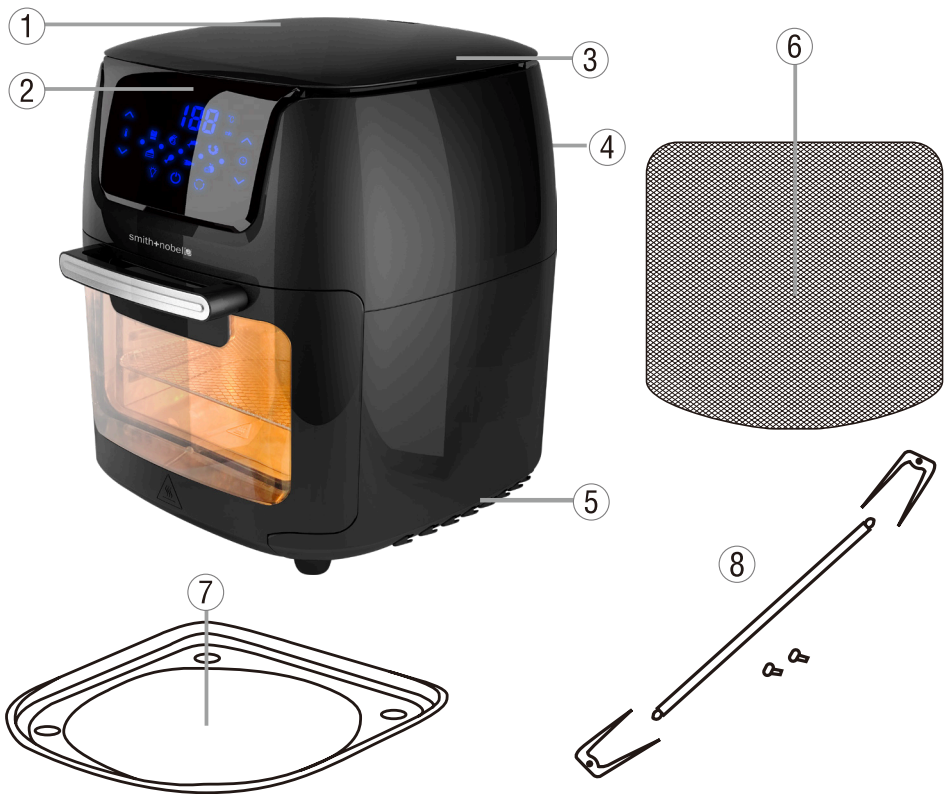
SAFETY INFORMATION

- Check that the voltage of the main circuit corresponds with the rating of the appliance before operating.
- If the supply cord or appliance is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent or a similarly qualified person.
- **WARNING:** Do not let the cord hang over the edge of a table or counter, serious burns may result from the Air Fryer being pulled off the counter where it may be grabbed by children or become entangled with the user.
- Do not carry the appliance by the power cord.
- Do not use any extension cord with this appliance.
- Do not pull the plug out by the cord as this may damage the plug and/or the cable.
- Switch off at the wall socket then remove the plug from the socket when not in use or before cleaning.
- Switch off and unplug before fitting or removing tools/ attachments, after use and before cleaning.
- Close supervision is necessary when any appliance is used by or near children.
- Children should not play with the appliance.
- This appliance can be used by children aged from 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 use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance should not be undertaken by children without supervision.
- Take care when any appliance is used near pets.
- Do not use this product for anything other than its intended use.
- This appliance is for household use only
- This appliance includes a heating function.
- Please ensure that the appliance is used on a stable, level, and heat resistant surface.
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not use the appliance outdoors.
- Do not place the Air Fryer on or near combustible materials such as a tablecloth or curtain.
- Do not place the Air Fryer against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10cm free space above the appliance.
- Allow the Air Fryer to cool down for approx. 30 minutes before you handle or clean it.
- Make sure the food prepared in the Air Fryer comes out golden yellow instead of dark brown. Remove burnt remnants.
- During hot 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 outlet openings.
- Hot steam and air may escape when you remove the pan from the Air Fryer.
- Any baking trays or oven dishes used in the Air Fryer will become hot.
- Always use oven gloves when handling or removing anything from the Air fryer.

SAFETY INFORMATION

- **WARNING:** Do not fill the Air Fryer pan with oil as this may cause a fire hazard.
- Do not place anything on top of the Air Fryer.
- Ensure that food is completely dry before adding any oil to it and/or putting it in the Air Fryer.

IDENTIFYING PARTS



- | | |
|-----------------------------|-----------------------------|
| 1. Main Unit | 5. Base Hot Air Outlet Vent |
| 2. Control Panel | 6. Air Flow Rack x 2 |
| 3. Air Intake Vents | 7. Drip Tray x 1 |
| 4. Rear Hot Air Outlet Vent | 8. Rotisserie Shaft Set |

PARTS & ACCESSORIES

5. Air Flow Rack:

Can be used for dehydration but also to cook crispy snacks or reheat items like pizza.

7. Drip Tray:

Always Cook with the Drip Tray in place for easy clean ups.

8. Rotisserie Shaft Set :

For roasts and whole chicken. Force shaft lengthwise through meat and centre.

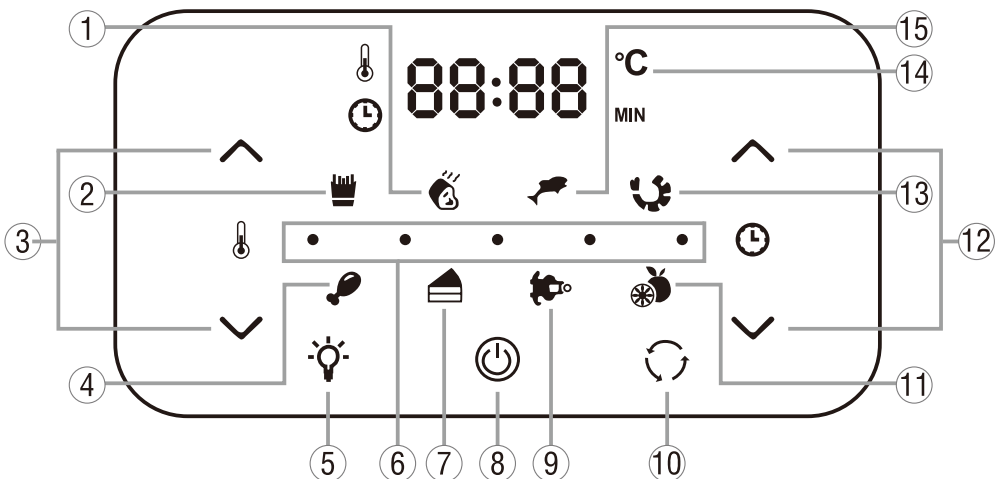
Slide forks onto shaft from either end into meat, then lock in place with set screws. There are indentations on the shaft for the set screws.

You can adjust the screws closer to the middle if needed but never outward towards the ends.

Note: Make sure roast or chicken is not too large to rotate freely within the oven.

Maximum Chicken or Roast, 1.5 kg - 1.8 kg.

CONTROLS



CONTROLS

1, 2, 4, 7, 9, 11, 13, 15. Cooking Pre-sets

Selecting any of these will set the Time and Temperature to a default setting for that food. You may override these pre-sets with the Time and Temperature Buttons. View pre-sets on page 9.

3. Temperature Control Buttons

These buttons enable you to raise or lower the cooking temperature by 5° C intervals starting from 80° C to 200° C. Dehydration is from 45° C to 85° C.

5. Internal Light

Selecting this button will help you check cooking progress while the unit is in operation.

NOTE: Opening the door during the cooking process will pause the unit. Internal light will illuminate if the doors open.

6. Running Lights

These lights will blink in sequence while cooking is in progress and continue blinking up to 20 seconds once you shut the unit down.

8. Power / Start-Stop Button

Once the unit is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting the Power Button a second time will activate the cooking process at the default temperature of 185° C and time of 15 minutes. Selecting the Power Button at any time during the cooking process will shut down the unit, causing the display to go dark immediately and running light to go dark within 20 seconds. The fan will continue running for 20 seconds to cool the unit down.

10. Rotation Button

Select this button when cooking anything using the Rotisserie Mode.

This function can be used with any pre-set. The icon will blink while in use.

12. Time Control Buttons

These buttons enable you to select the exact cooking time (To the minute), from 1 to 60 minutes in all modes except when dehydrating, which uses 30 minute intervals and an operating time from 2 to 24 hours.

14. LED Digital Display

The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

USING THE AIR FRYER

Placing the Air Flow Racks into the Unit

1. Insert the Drip Tray into the bottom of the Main Unit.
2. Place Air Flow Racks into the Main Unit by sliding through the side grooves and onto the back lip (Fig. A).
3. Place Air Flow Racks closer to the top heating element for faster cooking and added crisp (Fig. B).
4. Rotate the Air Flow Racks mid-cycle for even cooking.

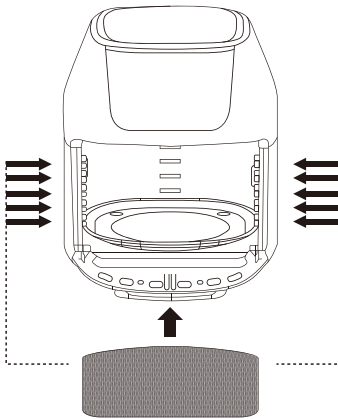


Fig. A

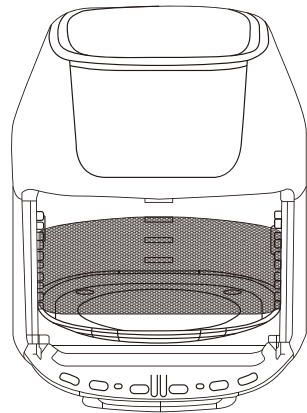
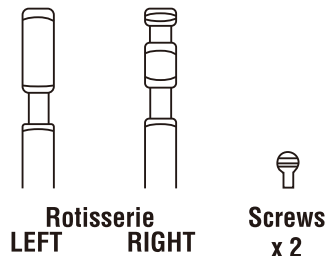


Fig. B

Rotisserie Shaft & Skewers Racks Assembly (Optional)

1. Place the two Skewer Racks at each end of the Rotisserie Shaft. Make sure the Set Screws are on the outer side of the Rotisserie Shaft.
2. Slightly tighten Set Screws. Do not over tighten as you may need to adjust the tightness after you insert the Skewers.
3. Carefully poke Skewers through food.



NOTE: Some accessories may not be included with the purchase

USING THE AIR FRYER

Placing the Rotisserie Spit into the Unit

1. Insert the left side of the assembled Spit or Basket first into the Rotisserie Shaft Socket. Be sure the Rotisserie Shaft is in place to engage rotation (Fig. E).
2. Place the right side onto the hanger (Fig. F).

IMPORTANT: See the “Rotisserie Shaft & Skewers Racks Assembly” diagram (to help identify the left and right sides of the Rotisserie Shaft before placing it in the Unit. The right side has two notches, and the left has one.

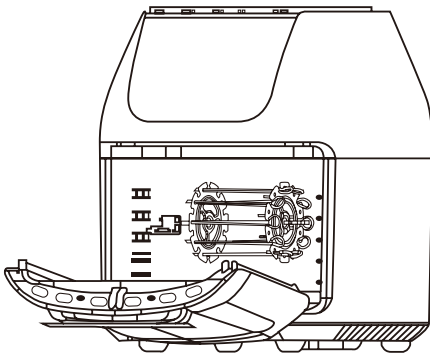


Fig. E - Left Side

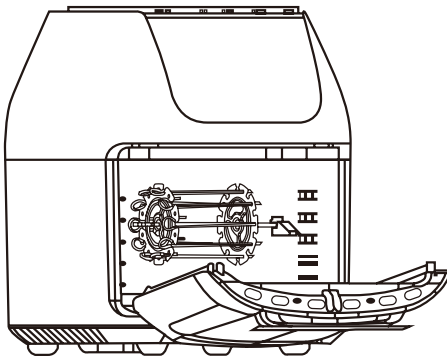
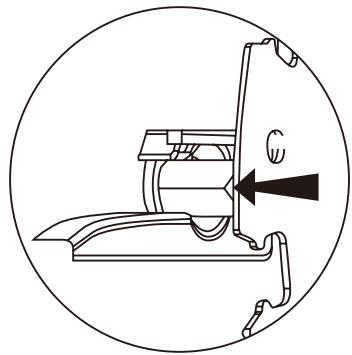
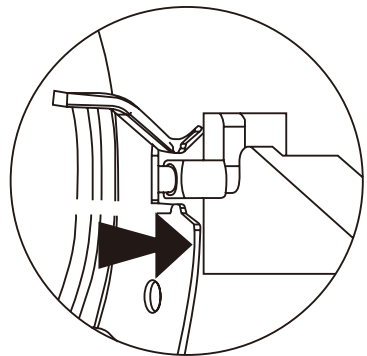


Fig. F - Right Side



NOTE: Some accessories may not be included with the purchase

Pre-Set Button Cooking Chart

*Cooking time for whole roasted chicken will vary with weight.
Use meat thermometer to check internal temperature as per chart below.

Pre-Set	Time	Temperature (°C)
1. Steaks / Chops	25 mins	185
2. Chips	15 mins	200
4. Chicken	40 mins	185
7. Baking	30 mins	175
9. Rotisserie	30 mins*	200
11. Dehydrator*	4 Hours (*2 - 24 Hours)	30
13. Prawns	12	160
15. Fish	15	200

Using the Air Fryer Oven Without Pre-sets

Once you are familiar with the Air Fryer Oven you may want to experiment with your own cooking times.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit!
Fire hazard or personal injury could result.

INTERNAL TEMPERATURE MEAT CHART

Food	Approx. Cooking Time	Internal Temperature
Lamb / Beef	Ground	70 °C
	Steaks, Roasts (Medium)	70 °C
	Steaks, Roasts (Rare)	63 °C
Chicken & Turkey	Breasts, Ground, Stuffed	75 °C
	Whole, Legs, Thighs, Wings	75 °C
Fish & Shellfish	Any Type	63 °C
Pork	Chops, Ground, Ribs, Roast	70 °C
	Fully Cooked Ham	60 °C

OPERATING INSTRUCTIONS

Preparing for Use:

1. Place the appliance on a stable, level, horizontal and heat resistant surface.
2. Select the cooking accessory for your recipe.

This unit is designed to cook a wide variety of your favourite foods.

The charts and tables provided within this manual and the Recipe Guide will help you get great results. Please refer to this information for proper time / temperature settings and proper food quantities.

Cooking:

1. Place the ingredients on an Air Flow Rack, or one of the Rotisserie accessories.
2. Put the Air Flow Rack, or one of the Rotisserie accessories into the unit and shut the oven door. Plug the power cord into the 220 – 240V, dedicated outlet.
3. When the Rotating Mesh Basket or Rotisserie and food is in place, press the Power Button once.
4. Select a pre-set function or manually set the Temperature and then the Time. Refer to the detailed Control Panel
5. If a pre-set function was selected, the Unit will automatically start the cooking cycle. On the other hand, if the Temperature and Time were set manually, you need to press the Power Button to begin the cooking cycle.

Note: You may open the oven door to view the rotisserie at any time during the process to check the progress.

Note: Consult the Charts in this manual to determine the correct settings.

Tips:

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- “Flipping” or turning smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Misting a bit of cooking oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in this unit.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the unit when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.
- You can use this product to reheat foods. Simply set the temperature to 150° C for up to 10 minutes.

COOKING GUIDE / REFERENCE TABLE

Reference table of time and temperature for cooking various foods.

Food	Amount (Min - Max)	Approx. Cooking Time	Temp.	Comments
Thin Frozen Chips	250 - 500 g	15 - 16 min	200 °C	
Thick Frozen Chips	250 - 500 g	15 - 20 min	200 °C	
Home-Made Chips	250 - 500 g	10 - 16 min	200 °C	Add ½ tbsp. oil.
Home-Made Potato Wedges	250 - 500 g	18 - 22 min	180 °C	Add ½ tbsp. oil.
Home-Made Potato Cubes	250 - 500 g	12 - 18 min	180 °C	Add ½ tbsp. oil.
Hash Browns	250 g	15 - 18 min	180 °C	
Potato Gratin	500 g	15 - 18 min	200 °C	
Steak	0.1 - 0.5 kg	8 - 12 min	180 °C	
Pork Chops	0.1 - 0.5 kg	10 - 14 min	180 °C	
Hamburger	0.1 - 0.5 kg	7 - 14 min	180 °C	
Sausage Roll	0.1 - 0.5 kg	13 - 15 min	200 °C	
Chicken Drumsticks	0.1 - 0.5 kg	18 - 22 min	180 °C	
Chicken Breast	0.1 - 0.5 kg	10 - 15 min	180 °C	
Spring Rolls	0.1 - 0.3 kg	15 - 20 min	200 °C	Use Oven-Ready
Frozen Chicken Nuggets	0.1 - 0.5 kg	10 - 15 min	200 °C	Use Oven-Ready
Frozen Fish Fingers	0.1 - 0.5 kg	6 - 10 min	200 °C	Use Oven-Ready
Mozzarella Sticks	0.1 - 0.5 kg	8 - 10 min	180 °C	Use Oven-Ready
Stuffed Vegetables	0.1 - 0.5 kg	10 min	160 °C	
Cake	200 g	20 - 25 min	160 °C	Use Baking Tin
Quiche	300 g	20 - 22 min	180 °C	Use Baking Tin / Oven Dish

COOKING GUIDE / REFERENCE TABLE

Food	Amount (Min - Max)	Approx. Cooking Time	Temp.	Comments
Muffins	200 g	15 - 18 min	200 °C	Use Baking Tin
Sweet Snacks	200 g	20 min	160 °C	Use Baking Tin / Oven Dish
Frozen Onion Rings	0.45 kg	15 min	200 °C	

Settings:

This table will help you select the correct temperature and time for best results. As you become more familiar with this product's cooking process, you may adjust these settings to suit your own personal tastes.

Tip:

Set the Timer to ½ the time needed for the recipe and the Timer bell will alert you when it is time to “flip” your food. When you hear the timer bell, the pre-set preparation time has elapsed.

The table above will help you choose the basic settings for the ingredients selected.

*Add 3 minutes to cooking time when starting with a cold appliance.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients.

CLEANING AND CARE INSTRUCTIONS

- Clean the unit after each use.
 - The Rotisserie accessories and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked on food should be soaked for easy removal in warm soapy water.
1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
 2. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
 3. To clean the oven door, remove it by lifting it to a 45° angle while gently pulling upward. Clean both sides with warm soapy water on a damp cloth. Do not soak or submerge the door in water or wash in the dishwasher.
 4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.
 5. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in a clean, dry place.

ENVIRONMENTALLY FRIENDLY DISPOSAL



At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

- Never dispose of used electronics with ordinary solid waste, since they contain toxic substances.
- Always dispose of used electronics in accordance with the prevailing community regulations that apply to the disposal of electronics. If there are no regulations concerning electronics disposal, please dispose of the device in a waste bin for electronic devices.

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.

IFI AU Pty Ltd.

Please contact: support@ifisource.com or

call customer service hotline: +61 1300522523 Mon. - Fri. 9am - 5pm AEST