



smith+nobel



18 LITRE AIR FRYER OVEN

Model No.: TH-AF023BL

Instruction Manual

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

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 is not intended for use by persons (including children) 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.
- Children should be supervised to ensure that they do not play with the appliance.
- 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.

SAFETY INFORMATION

- 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 10cm 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.
- **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.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.

SHORT CORD INSTRUCTIONS

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

OVERHEATING PROTECTION:

Should the inner temperature control system fail, the overheating protection system will be activated, and the unit will not function. Should this happen, unplug the power cord. Allow time for the unit to cool completely before restarting or storing.

ELECTRIC POWER:

If the electrical circuit is overloaded with other appliances, your unit may not operate properly. It should be operated on a dedicated electrical circuit (power point).

AUTOMATIC SHUT-OFF:

The appliance has a built-in shut-off device that will automatically shut down the unit when the timer LED reaches zero. You can manually switch off the appliance by selecting the Power Button. The fan will continue running for close to One Minute to cool down the unit.

PREPARATION FOR USE:

Before using the air fryer for the first time:

Warning: when using for the first time, the air fryer may emit a slight odour which is not harmful and will disappear after a few minutes. This is because a protective oil was applied to protect parts from possible friction in transport.

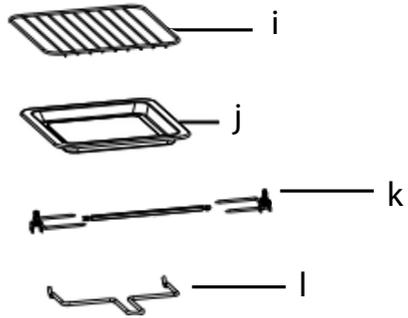
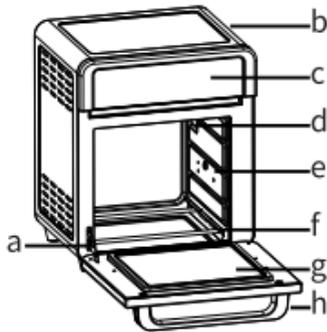
Carefully unpack the air fryer and remove all the packing materials.

Place the air fryer on a flat, heat-resistant non-flammable surface.

Use a soft sponge and soapy water to remove any dust on the surface that may happen during packing and transport. Allow the air fryer to dry before use.

When the air fryer is first connected to a power point, all the lights on the control panel will come on and then go off. The ON/OFF button will remain illuminated. Press the ON/OFF button to turn the air fryer on.

PRODUCT COMPONENTS:



a. Door hook

b. Housing

c. Control panel

d. Liner lamp

e. Rotating grill sleeve

f. Heating element

g. Glass door

h. Door handle

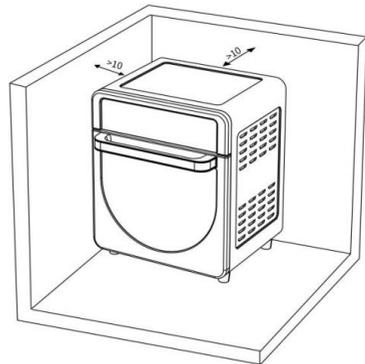
i. Oven rack

j. Baking tray

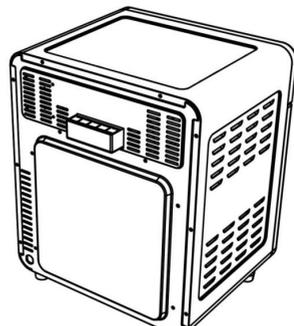
k. Rotating rotisserie fork

l. Fetch tool

Place the appliance on a horizontal surface. Maintain a minimum of 10cm of empty space from the back and sides, and pay attention to keep the machine away from curtains /wall coverings and other combustible materials.

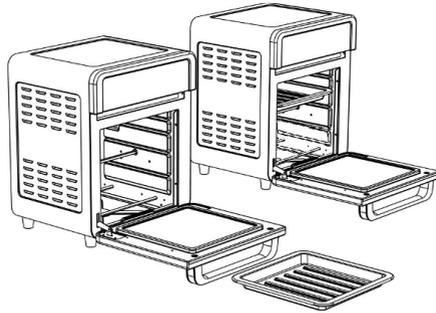


Please install the wall partition manually before using as below.



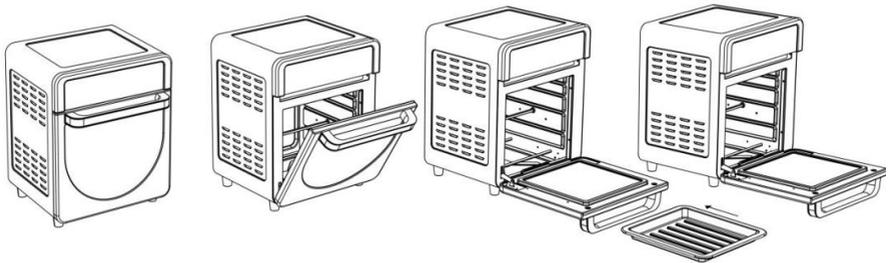
BAKING TRAY:

Insert the baking tray into the unit according to the diagram below



DRIP TRAY:

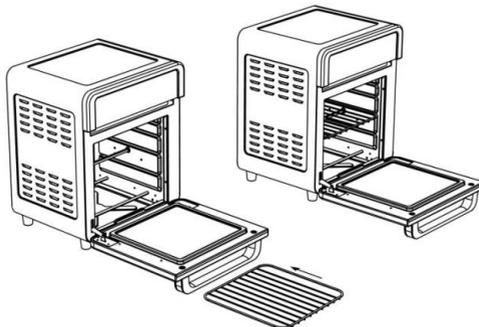
Opening the door, Put the drip tray into the unit according to the diagram below:



The drip tray slides in underneath the bottom heating element.

OVEN RACK:

Insert the oven rack into the unit according to the diagram below:



ROTISSERIE STICK, FORK AND SCREWS:

Use for roasts or a whole chicken.

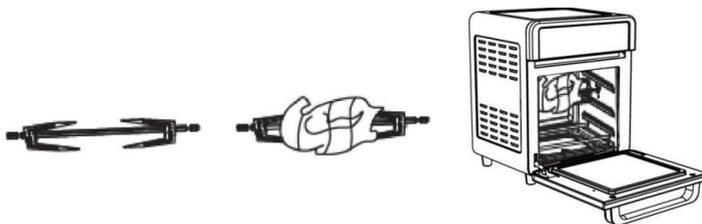
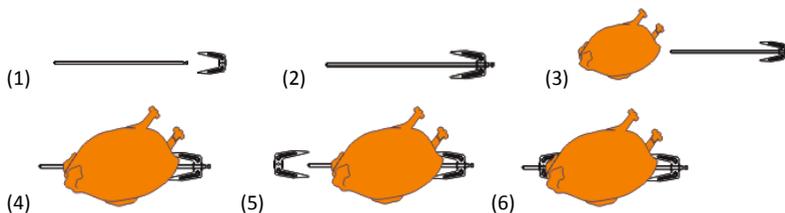
Force the shaft length ways through the meat and center.

Slide the forks onto the shaft from either end into the meat. Then lock into place with the screws.

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

Ensure that the roast meat or chicken are not too large and are able to rotate freely inside the air fryer.

Tie up the chicken or other roast meat with cooking string to hold it tightly around the rotisserie stick.

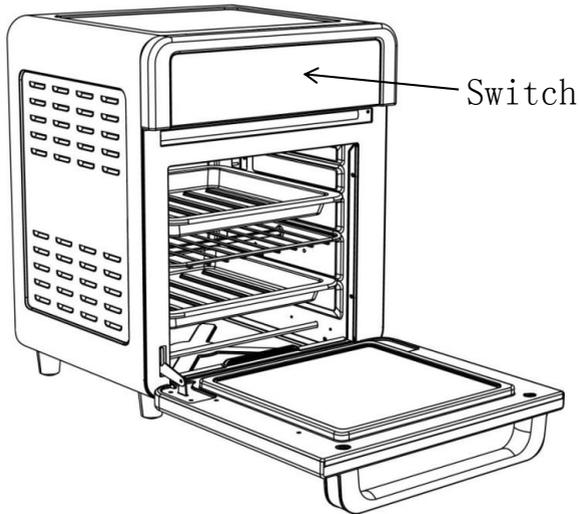


Note:

Please always keep the drip tray at the bottom inside the air fryer for gathering oil from fried food.

The ingredients inside may increase in size during the cooking process, ensure that the heated volume of food will not touch the inside walls of the air fryer.

There is a safety switch on the unit. The air fryer will only operate when the door is closed.



USING THE AIR FRYER:

CONTROL PANEL:



COOKING USING A PRESET OPTION:

MENU:

Press the MENU button repeatedly to choose between 16 different cooking options already programmed into the air fryer.

When your chosen cooking option is illuminated, press the ON/OFF button to begin the cooking process.

PRESET COOKING OPTIONS:

The preset cooking options are:

CHICKEN	220° C	45 mins
DEFROST	80° C	10 mins
GRILL	230° C	30 mins
DEHYDRATE	70° C	8 hours
STEAK	200° C	12 mins
FRENCH FRIES	220° C	20 mins
FISH	180° C	15 mins
VEGETABLES	180° C	12 mins
CHICKEN WINGS	220° C	13 mins
PROOF	40° C	90 mins
CAKE	180° C	30 mins
BAKE	165° C	30 mins
PIZZA	180° C	10 mins
KEEP WARM	80° C	30 mins
TOAST	220° C	6 mins
COOKIE	180° C	12 mins

MANUALLY SETTING YOUR CHOSEN TIME AND TEMPERATURE:

Note: The larger the amount of food, the more time and higher temperature it may take.

TEMP:

After pressing the menu button and before pressing the ON/OFF button to begin a cooking program, press the TEMP button to adjust the temperature.

Press the + and – buttons to adjust the temperature.

The temperature range can be set between 50 and 230 Degrees in 10 degree increments on all options other than dehydrate or proof.

The temperature range on DEFROST and DEHYDRATE can be set between 50 and 100 degrees.

The temperature on PROOF can only be used at 40 degrees.

TIME:

After pressing the menu button and before pressing the ON/OFF button to begin a cooking program, press the TIME button to adjust the timer.
Press the + and – buttons to adjust the timer.

Adjustable time

The maximum adjustable time for defrost and cake is 4 hours

The maximum adjustable time for Dehydrate and keep warm is 9 hours and 59 minutes

The maximum adjustable time for the other menus is 2 hours

Adjustable temperature

The maximum adjustable temperature for Defrost and Dehydrate is 50°C - 100°C

The maximum adjustable temperature for Proof and heat keep warm is not adjustable

The maximum adjustable temperature of other menus is 50°C - 230°C

After manually setting the temperature and the timer, press the ON/OFF button to begin cooking.

+ and –

Adjustment buttons, which can be pressed to adjust the temperature.

BOTTOM HEATING AND TOP HEATING:

Some pre-set cooking options will use both bottom and top heating elements.

By default, Dehydrate, Chicken, Proof and Keep Warm pre-set options are programmed to use only the top element.

The other 12 pre-set options will use both the top and bottom elements.

Should you wish to use both of the elements or only one of the elements, the BOTTOM HEATING button or TOP HEATING button can be pressed, when either button is illuminated, that element will be used.

ROTISSERIE:

Press the ROTISSERIE button to turn the rotisserie function on. When it is on, the rotisserie button will be illuminated. Press the rotisserie button again to turn the rotisserie function off.

The rotisserie function is already on by default on chicken mode.

PRESET:

This air fryer allows for a countdown timer to be set, and the air fryer will come on at the end of that timer (e.g.: set the timer for 2 hours and in 2 hours time, the air fryer will turn on).

To use this function, first you need to choose one of the cooking options or manually set your own chosen cooking temperature and cooking time.

Once this has been done:

Press the PRESET button. The preset button will be illuminated. The default time of 1:00 will be flashing on the screen.

Press the + and – buttons to adjust the countdown timer.

The countdown timer can be set between 1 minute and 9 hours and 59 minutes. When the countdown time you have chosen is shown on the screen, press the ON/OFF button.

The air fryer will then countdown and at the end of the set timer, the air fryer will turn on and cooking will begin.

PAUSE:

Cooking will be paused when the door is opened. When the door is closed, cooking will resume.

If the door is not closed within 10 minutes, the air fryer will shut down. The air fryer will need to be turned on and a cooking option set again.

CLEANING AND MAINTENANCE:

Note: Unplug the air fryer and allow it to cool down completely before handling, cleaning or storing.

Wash the accessories in warm soapy water after use.

The inside of the air fryer can be cleaned with hot water, a mild detergent and a non-abrasive sponge.

Wipe the air fryers outer housing body with a soft damp cloth. Do not use detergents or cleaners.

Do not immerse the power cord, plug or the air fryer housing body in water or any other liquids as it may result in damage, fire, electric shock or injury.

STORING:

Allow the air fryer to cool down completely before storing. Store the air fryer in an upright position in a dry location. Do not place any heavy items on top of the air fryer during storage as this may result in possible damage to the air fryer.

TECHNICAL SPECIFICATIONS:

Voltage:	220~240V
Power:	1600 Watts
Frequency:	50/60Hz
Temperature Range:	50 - 230°C
Time Setting Range:	1 minute – 2 hour
Dehydrate Temperature Range:	50 - 100°C
Dehydrate Time Setting Range:	1 minute - 9 hours 59minutes
Proof Temperature:	40°C
Proof Time Setting Range	1 minute – 2 hours

One Year Warranty Statement

Smith+Nobel offer a 1 year warranty from the date of purchase. Please keep your receipt as proof of purchase for this product warranty. This warranty covers manufacturing defects and abnormal deterioration when the product is used in normal domestic use and in accordance with the care and use instructions provided. It does not cover normal wear and tear, negligence or misuse of the product. Should you have to make a claim under this warranty please cease using the product and return it to your nearest Harris Scarfe store at your expense with your proof of purchase. The store will arrange for the product to be assessed. This assessment may be completed in-store or may involve sending the product to an external assessor. If the product is deemed to have a manufacturing defect or abnormal deterioration the item will be replaced or refunded.

This warranty is provided in addition to any other rights and remedies you may have under the Australian Consumer 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 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.

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