



smith+nobel



5L DIGITAL AIR FRYER

Model No.: TH-AF05BL / TH-AF05WH

Instruction Manual

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

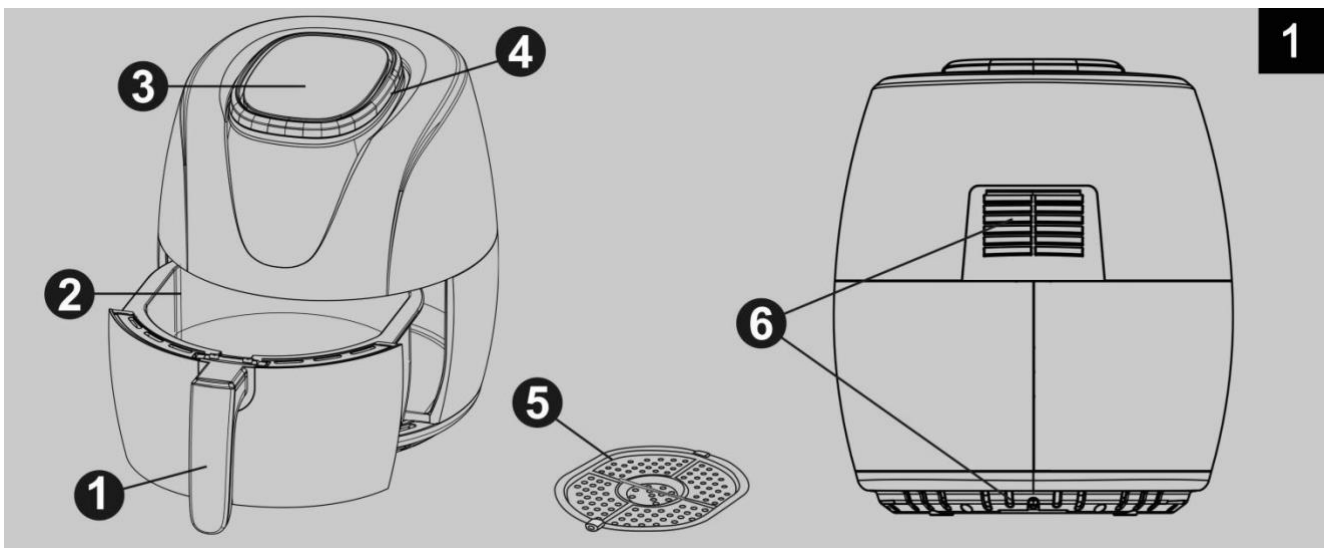
SAFETY INFORMATION

- 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

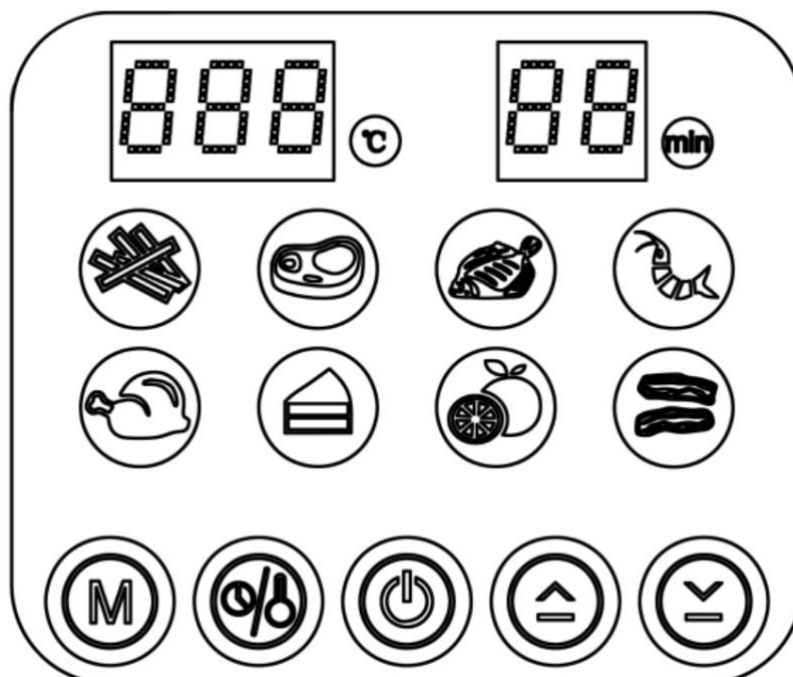
- Do not immerse cords, plugs or any part of the appliance in water or any other liquid.
- Do not use the appliance outdoors.
- Do not place the Air Fryer on or near combustible materials such as a tablecloth or curtain.
- Do not place the Air Fryer against a wall or against other appliances. Leave at 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.

General description (Fig.1):









1. Handle 2. Pan 3. Digital control panel 4. Air inlet
5. Oil separator 6. Air outlet









Panel description:



Picture	Name	Description
	Temperature display	Shows the 'temperature' while idle or in operation.

	Time display	Shows the 'Time remaining' while idle or in operation.
	Power	1. Press to 'Power on' the unit. 2. Press again 'Power off' the unit.
	Preset menu	Used to select the Preset Menu.
	Time/Temperature menu switch	Used to switch the setting of Temperature or Time.
	Increase	Used to increase the 'Time' or 'Temperature'
	Decrease	Used to decrease the 'Time' or 'Temperature'

Cooking presets

Preset Button	Temperature	Time
 French Fry	200°C	16mins.
 Roast	200°C	12mins.
 Fish	200°C	13mins.
 Shrimp	200°C	12mins.
 Chicken	180°C	18mins.
 Cake	180°C	12mins.
 Dehydrate	120°C	90mins.
 Bacon	200°C	16mins.

Preset Button Cooking Chart: Cooking time for chicken/roast will vary with weight.

Automatic switch-off

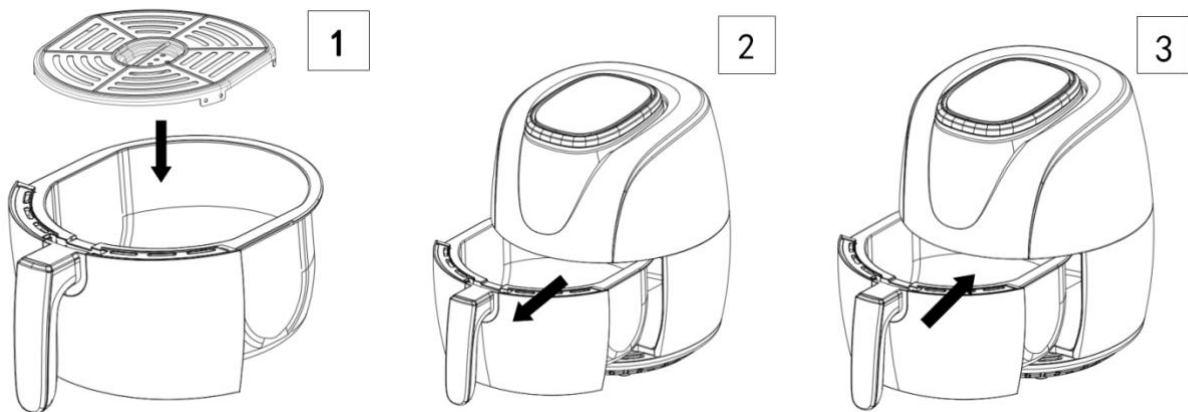
The appliance has a built-in timer, it will automatically shut down the appliance when the timer hits zero. You can manually switch off the appliance by pressing the power button.

Before first use

1. Remove all packaging materials, including stickers and labels.
2. Clean the pan with water, with some washing liquid and a non-abrasive sponge.
3. Wipe inside and outside of the appliance with a dry cloth.

Preparation for use

1. Place the appliance on a stable, horizontal and even surface.
Do not place the appliance on non-heat-resistant surface.
2. Assemble the oil separator into the pan. (fig.1).
Do not fill the pan with oil or any other liquid.
Do not cover the top of the appliance, or else the airflow will be disrupted.



Hot air frying

1. Connect the plug with an earthed wall socket.
2. Carefully pull the pan out from the air fryer (fig.2)
3. Fill the ingredients into the Pan.
4. Push the pan back into the air fryer (fig.3)
Caution: Do not touch the pan during or straight after use, as it becomes very hot. Only hold the pan by the handle.
5. Set the temperature control panel to the preferred temperature. See section 'Settings' to determine the right temperature.
6. Determine the required preparation time for your ingredients (see section 'Settings').
7. Set the timer.

Add an extra 3 minutes for preheating if the appliance is cool.

Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, set an extra 3 minutes and wait until the heating-up light goes out, then fill the pan and then set the timer.

- a) The digital display will show the time duration.
 - b) The pan will collect the oil and fat from the ingredients during frying.
8. Some ingredients need to be shaken during frying (see section 'Settings'). Pull the pan out of the appliance by the handle and shake it, then push the pan back into the Air Fryer.

9. When you hear the timer bell ringing, the frying is finished. Pull the pan out from the appliance and place it on a heat-resistant surface.

The appliance has a safety protect function, the power will automatically cut off once the pan is pulled out.

Caution: Beware of hot air escaping as you remove the pan.

10. Check if the ingredients are ready.

If the ingredients are not yet ready, simply push the pan back into the appliance and set the timer for a few extra minutes and keep frying.

11. Remove the ingredients from the pan, the Air Fryer will now be ready to cook again.

Settings

This below information will help you to select the basic settings for your ingredients.

Note: Keep in mind that these settings are indications. As ingredients are different in origin, size, shape and brand, settings can vary.

Tips

- *Smaller ingredients usually require a slightly shorter frying time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer frying time, a smaller amount of ingredients only requires a slightly shorter frying time.*
- *Shake smaller ingredients at the halfway point during the frying.*
- *Add some oil to fresh potatoes for a crispy result.*
- *Do not fry extremely greasy ingredients such as sausages in the Air Fryer.*
- *Snacks can be fried in the Air Fryer.*
- *The optimal capacity for frying crispy fries is 500 grams.*
- *Use pre-made dough to fry quickly and easily.*
- *Place a baking tin or oven dish in the Air Fryer Pan if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.*
- *You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 °C for a time of 10 minutes.*

	Min-max Amount (g)	Time (min.)	Temperature (°C)	Shake	Extra information
Potatoes & fries					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home-made fries (8x8mm)	300-800	16-10	200	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	shake	
Potato gratin	500	15-18	200	shake	
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	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Cleaning

Clean the appliance after every use.

Do not clean the pan and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.

1. Remove the plug from the wall socket and wait for the appliance to cool down.

Note: Remove the pan from the air fryer in order to let the appliance cool down quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the pan and separator with water, washing-up liquid and a non-abrasive sponge.

Note: The pan, separator are dishwasher safe.

4. Clean the inside of the appliance with a dry soft cloth.

5. Clean the heating element with a dry cleaning brush to remove any food residue.

Storage

1. Unplug the appliance and let it cool down.

2. Make sure all parts are clean and dry.

3. Store the product in a dry and ventilated place.

Environment

This symbol means that in case you wish to dispose of the product once its working life had ended, take it to an authorized waste agent for the selective collection of Waste from Electric and Electronic Equipment(WEEE).



Troubleshooting

Problem	Possible cause	Solution
The Air Fryer does not work	The appliance is not plugged in.	Connect the plug with an earthed wall socket.
	Forgot to set the timer.	Set the timer to the expected time
The ingredients are not cooked.	The amount of ingredients is too much.	Reduce the quantity.
	The frying temperature is too low.	Set correct temperature (see section 'Settings').
	The frying time is too short.	Set the correct frying time (see section 'Settings').
The ingredients are fried unevenly	Ingredients need to be shaken during frying	Shake the ingredients during frying. (See section 'Settings').
Fried snacks are not crispy	The snacks are meant to be fried in a traditional deep fryer.	Lightly brush some oil onto the snacks for a crispier result.
Cannot push the pan into the appliance properly.	Too many ingredients in the pan.	Reduce the quantity of ingredients.
Smoke comes out from the appliance.	Frying greasy ingredients.	When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after every use.
Fresh fries are fried unevenly	Use the wrong type of potato.	Use fresh potatoes and make sure that they stay solid during frying.
	Did not rinse the potato sticks properly before frying them.	Rinse the potato sticks properly to remove starch.
Fresh fries are not crispy	It depends on the amount of oil added and the humidity of the fries.	Make sure to dry the potato sticks properly before adding oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

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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