

Healthy Choice[®]
AF1600

16L AIR FRYER CONVECTION OVEN

ROTISSERIE FORK SET • ROLLING CAGE • ROTISSERIE HANDLE • TRAY HANDLE
MESH BASKET • WIRE RACK • BAKING TRAY • CRUMB TRAY



MODEL: AF1600 | BATCH: PR4490

CAUTION:

TO AVOID DAMAGE TO YOUR BENCH TOP AND SPLASH BACK, DO NOT PLACE AIRFRYER DIRECTLY ON BENCH TOP.

Use air fryer on heat proof material and on a dry, level and even surface. Leave a minimum distance of 20cm from walls and other heat sensitive materials.

This appliance is intended for household use only.

Please read and retain these instructions for future reference.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

ABOUT THE PRODUCT:

Product Description:

Your personal chef has arrived— and is equipped and ready to prepare meals for your entire family.

Whatever the occasion – the 16L Air Fryer Convection Oven has got you covered. Loaded with a rotisserie fork set, rolling cage, rotisserie handle, tray handle, mesh basket, wire rack, baking tray and crumb tray, this innovative air fryer convection oven is packed and ready to make meals that will take your cooking to the next level (in just a fraction of the time!).

Better yet, this cutting-edge, circulating ‘turbo air’ technology and double-layer heating elements (on the top and bottom) cooks your food quickly with minimum oil, while still providing maximum taste. Simply add your ingredients into its huge 16 litre capacity and wait as the air fryer convection oven circulates ‘superheated’ air up to 200°C. Watch as your food air fry’s, dehydrates, defrosts, bakes, broils, roasts, toasts or ferments its way to perfection behind the secure, glass viewing window coupled with an oven light button option.

This handy cooker is an ingenious, unique, all-in-one convection oven, toaster, fermenter, air fryer and dehydrator in one accommodating appliance with a durable steel housing body. With three layers of simultaneous cooking, quick and easy meals for the whole family are simple to sort out.

This 16L Air Fryer Convection Oven gives you the tools to cook your way to a healthier life – offering a low-fat, low-calorie, fast-cooking alternative that does not sacrifice taste or quality. The fully digitised display offers easy, modern pre-sets to help you find the corresponding cooking program. With an impressive 21 in-built cooking programs, you can choose from air fry, fries, ribs, wings, corn, chicken, dehydrate, bacon, fish, steak, warm, shrimp, veggies, defrost, pizza, bake, broil, roast, toast, pastry and ferment.

The standard temperature range is 60 - 200°C and the standard time range is 1 – 90 minutes. The dehydrate temperature range is 25 - 80°C and the dehydrate time range is 1 – 24 hours. The defrost and ferment temperature range is 25 - 60°C and the defrost and ferment time range is 1 – 90 minutes. Enjoy the ease of a preheat button option at 200°C for 3 minutes, perfect for warming the appliance before selecting any cooking program.

With a rotisserie 360° food rotating option, you can enjoy a mouth-watering full-size chicken, cooked to perfection on the rotisserie fork set or crispy hot chips in the rolling cage. Healthy eating doesn’t have to be boring – pave your own path with a new way to prepare delicious food, at just the press of the selector dial.

CAUTION:

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Please use air fryer on heat proof material and on a dry, level and even surface. Leave a minimum distance of 20cm from walls and other heat sensitive materials.

Do not place the appliance against a wall or against a wall or against other appliances.

Hot air up to 160 Degrees expels through the rear vent of the appliance.

Leave at least 20cm clearance around the entire appliance, including directly above it.

Additional care should be taken when placing appliances on bench top surfaces or near splash backs where such materials (Acrylics, timber, stone etc.) do not have the high heat resistant properties.

Place the appliance on top of a heat resistant material between bench and appliance and further away from wall surfaces/ splash backs.

IMPORTANT SAFEGUARDS:

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read instructions carefully before use.
2. Remove and safely disregard any packaging material and labels before using this product for the first time. Ensure children and babies do not play with plastic bags or any packaging materials.
3. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located underneath or on the back of the appliance.
4. Always operate the appliance on a horizontal surface which is level, stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
5. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
6. Never connect this appliance to an external timer or separate remote-control system.
7. Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
8. Do not turn on the power until the appliance and parts are in place as required. Make sure the door is closed before plugging in and switching on the power.
9. To protect against electric shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not expose the appliance to dripping or splashing and ensure that no objects filled with liquids such as vases are placed on the appliance. Do not put any water or other liquid into the main housing of the appliance through the vents. Do not rinse it under the tap.
10. Do not touch the appliance, power cord or power plug with wet hands.

11. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down (if relevant) before putting on or taking off the parts, and before cleaning.
12. The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the unit yourself. All components should only be serviced by a qualified technician.
13. Do not use the appliance if the plug, power cable or unit itself are damaged. If the power cord is damaged, you must have it replaced at a service centre with qualified persons in order to avoid a hazard.
14. Do not use the appliance for anything other than the intended use. It is for household use only. It is not to be used outdoors or for commercial purposes.
15. Close supervision is necessary when any appliance is used near children. Keep the appliance and power cord out of reach of children when it is in operation or during the cooling process.
16. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
17. This appliance should be operated on a separate electrical power point from other operating appliances. If the power point is overloaded with other appliances, this appliance may not work properly.
18. Extreme caution must be used when moving an appliance containing hot food.
19. Leave enough open space from other objects while in use. Do not block air intakes or exhausts.
20. Do not place the appliance against a wall or against other appliances. Leave at least 20 centimetres of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
21. When the appliance is in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.
22. Do not touch the hot surfaces. The appliance's outer surfaces may become hot during use. The rotisserie stick will be hot. Wear oven mitts or use the rotisserie handle to remove it.
23. Do not cover the appliance while in use.
24. Do not let the cord hang over the edge of the table or counter.
25. Do not unplug the appliance by pulling on the cord.
26. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given

prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.

27. Do not leave the appliance operating while unattended.

28. The appliance may emit smoke during its first use. It is not defective, and the smoke will burn off within a few minutes.

29. Should the appliance emit black smoke, un-plug it immediately. Wait for the smoke to stop before removing the appliance's contents.

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 appliance will not function. Should this happen, unplug the power cord and allow time for the appliance to cool completely before restarting or storing.

ELECTRIC POWER:

If the electrical circuit is overloaded with other appliances, this appliance 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 about 180 seconds to cool down the unit.

PREPARATION FOR USE:

Before using the Air Fryer Convection Oven for the first time:

Warning: when using for the first time, the appliance may emit 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 Convection Oven and remove all the packing materials.

Place the Air Fryer Convection Oven 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 Convection Oven to dry before use.

PRODUCT USE AND ACCESSORIES:

Choose an accessory to use for different cooking styles.



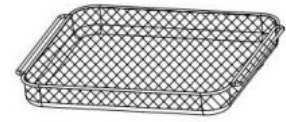
Crumb tray



Baking tray/ Drip tray



Wire rack



Mesh basket



Rotisserie Fork set



Tray handle



Fetch Tool



Rolling cage

Crumb tray and Baking tray/ Drip tray:

Always keep the crumb tray comes in the bottom position while using the appliance.

The baking tray can also be used as drip tray.

Slide it into one of the lower rack slots in the oven.

Always keep the tray in the lowest layer inside the oven for gathering oil from fried food.

Wire rack, Mesh basket:

Each of the above can be used for a wide range of foods. Each can slide into the Oven.

Ideal for multi-level cooking.

Rotisserie fork set:

Use for roasts or a whole chicken.

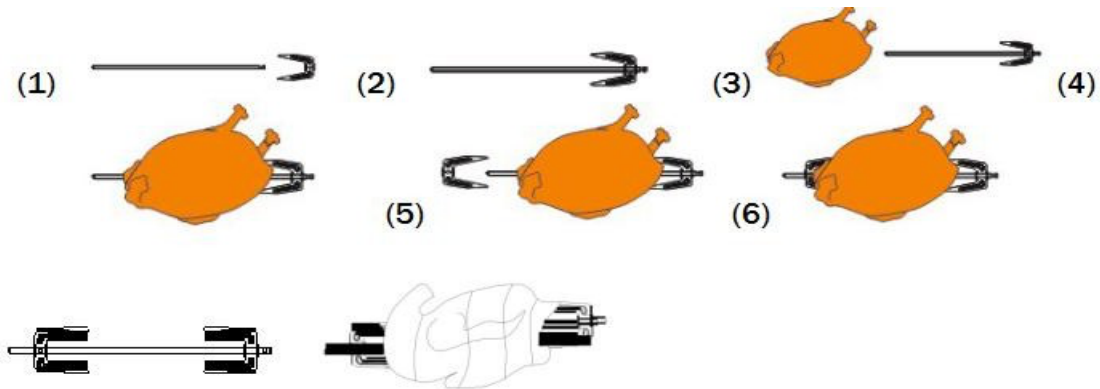
Force the shaft length ways through the meat and center.

Slide the forks onto the shaft from either end into the meat. Then lock into place with the screws. There is an indentation point on the shaft for a screw. Ensure the other screw is fitted tightly to the stick.

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 Oven.

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



Tray Handle:

Use to remove the drip tray, wire rack and basket.

Fetch tool:

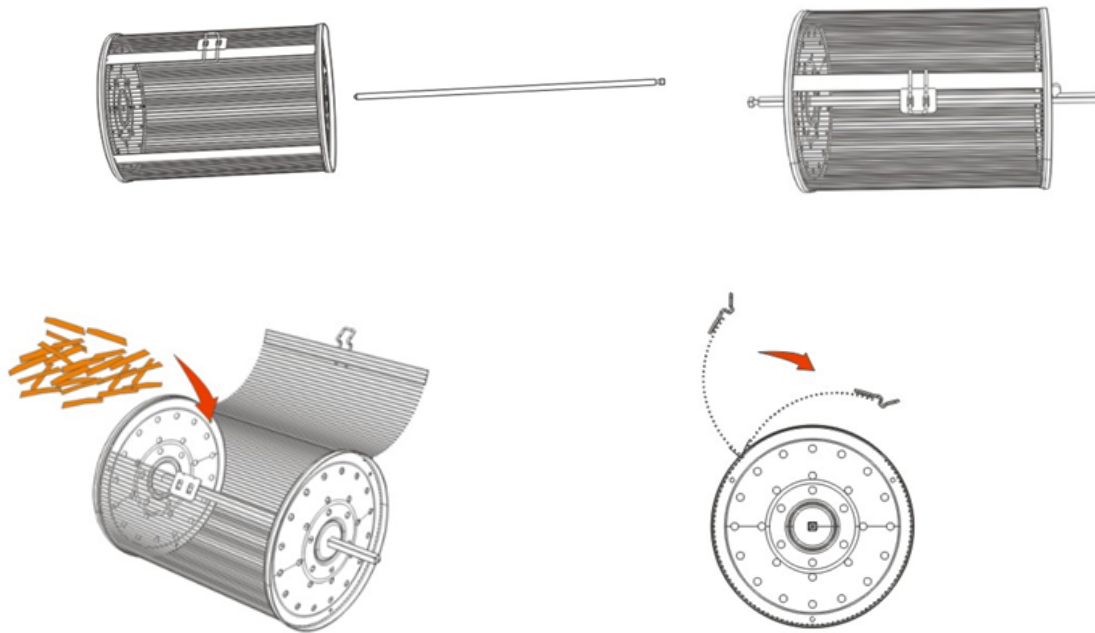
Use to remove cooked roasts or chicken which have been cooked using the rotisserie. Place under the rotisserie shaft and then lift gently.



Note: Please use your own oven mitts to remove accessories after the cooking is complete.

Rolling cage:

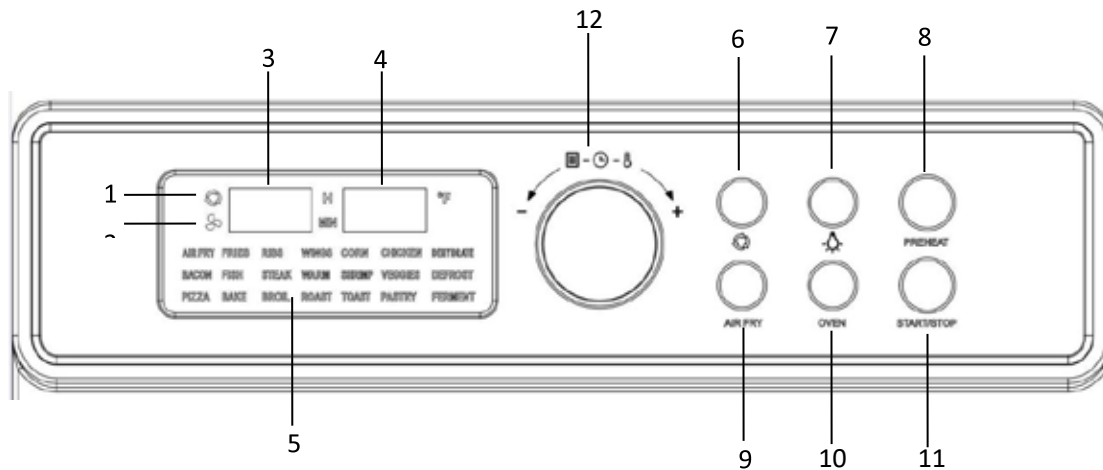
- Great for fries, roasted nuts, popcorn and other snacks.
- Use the rotisserie stick and one of the included screws from the rotisserie fork set to secure the baking cage to the rotisserie stick at the indentation point on the rotisserie stick.
- Twist the screw to secure the baking cage to the rotisserie stick.



Note:

- 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.
- Only when the door is closed, the air fryer will operate.

CONTROL PANEL:



LED display

1, Display of Rotation Function

2, Display of AIR FRY Fan

3, Display of cooking Time

4, Display of Temperature

5, Display of cooking functions

6, Rotating button: Press to turn on or off the rotation function

7, Light Button: Switch the light in the oven On/Off.

8, PREHEAT Button

Press to use the preheat function. The unit will pre-heat at the default temperature of 200°C and time of 3 mins.

9, AIR FRY Button

Press the button to select the desired AIR FRY cooking function. The corresponding cooking functions will light up in the LED screen.

10, OVEN Button

Press the button to select the desired OVEN cooking function. The corresponding cooking functions will light up in the LED screen.

11, START /STOP Button

Press the button to start or stop the cooking process.

12, Selector Dial

After pressing the AIR FRY or OVEN button, rotate the dial to select the desired cooking function.

The corresponding cooking function will flash in the LED screen.

Press the center of the dial to confirm the selection and begin that functions operation.

PRESET COOKING TEMPERATURE AND TIMES:

Cooking Program	Default Temperature	Default Time	Adjustable Temperature Range	Adjustable Time Range	Air fryer mode	Oven mode
AIR FRY	180 °C	20 min	60-200 °C	1-90 min	YES	
FRIES	200 °C	15 min	60-200 °C	1-90 min	YES	
RIBS	200 °C	25 min	60-200 °C	1-90 min	YES	
WINGS	200 °C	15 min	60-200 °C	1-90 min	YES	
CORN	160 °C	15 min	60-200 °C	1-90 min	YES	
CHICKEN	180 °C	40 min	60-200 °C	1-90 min	YES	
DEHYDRATE	55 °C	3 H	25-80 °C	1-24 H	YES	
BACON	200 °C	9 min	60-200 °C	1-90 min	YES	
FISH	190 °C	10 min	60-200 °C	1-90 min	YES	
STEAK	200 °C	13 min	60-200 °C	1-90 min	YES	
WARM	70 °C	30 min	60-200 °C	1-90 min	YES	
SHRIMP	190 °C	10 min	60-200 °C	1-90 min	YES	
VEG	180 °C	10 min	60-200 °C	1-90 min	YES	
DEFROST	50 °C	40 min	25-60 °C	1-90 min	YES	
PIZZA	200 °C	20 min	60-200 °C	1-90 min		YES
BAKE	190 °C	25 min	60-200 °C	1-90 min		YES
BROIL	200 °C	15 min	60-200 °C	1-90 min		YES
ROAST	200 °C	35 min	60-200 °C	1-90 min		YES
TOAST	200 °C	5 min	60-200 °C	1-90 min		YES
PASTRY	180 °C	30 min	60-200 °C	1-90 min		YES
FERMENT	35 °C	60 min	25-60 °C	1-90 min		YES

Selectable cooking function for AIR FRY:

AIR FRY,FRIES,RIBS,WINGS,CORN,CHICKEN,DEHYDRATE,BACON,FISH,STEAK,WARM,
VEGGIES,SHRIMP,DEFROST,

Selectable cooking function for OVEN:

PIZZA,BAKE,BROIL,ROAST,TOAST,PASTRY,FERMENT

Cooking Program	Elements operation	Air fryer mode, Fan also operating
AIR FRY	2X upper straight tube +1X coil heating element	YES
FRIES	2X upper straight tube +1X coil heating element	YES
RIBS	2X upper straight tube +1X coil heating element	YES
WINGS	2X upper straight tube +1X coil heating element	YES
CORN	2X upper straight tube +1X coil heating element	YES
CHICKEN	2X upper straight tube +1X coil heating element	YES
DEHYDRATE	2X upper straight tube +1X coil heating element	YES
BACON	2X upper straight tube +1X coil heating element	YES
FISH	2X upper straight tube +1X coil heating element	YES
STEAK	2X upper straight tube +1X coil heating element	YES
WARM	2X upper straight tube +1X coil heating element	YES
VEG	2X upper straight tube +1X coil heating element	YES
SHRIMP	2X upper straight tube +1X coil heating element	YES
DEFROST	2X upper straight tube +1X coil heating element	YES
PIZZA	2X upper straight tube +2X bottom straight tube	NO
BAKE	2X upper straight tube +2X bottom straight tube	NO
BROIL	2X upper straight tube +2X bottom straight tube	NO
ROAST	2X upper straight tube +2X bottom straight tube	NO
TOAST	1X coil heating +2X bottom straight tube	NO
PASTRY	2X upper straight tube +2X bottom straight tube	NO
FERMENT	2X bottom straight tube	NO

After the cooking function is selected, rotate the Selector Dial to set the temperature and/or the cooking time.

Press the center of dial to confirm the desired temperature and/or cooking time.

GENERAL OPERATION:

USING THE PRESET OPTIONS:

1. Choose which accessory to use inside the appliance depending on which best suits the food you wish to cook.
2. Place the ingredients and chosen accessory into the unit and shut the door. Plug the power cord into a 220 – 240V dedicated outlet.
3. Once the appliance is connected to a power point, it will be on.
4. Use the Selector dial to scroll through the pre-set options for each type of function.
5. When your chosen option is flashing on the screen, press the Selector dial to confirm to begin the cooking process.
6. When the countdown timer reaches 0:00, an audible alarm will sound. The fan will continue running for cooling down purposes.

Paused on a cooking function with no operation:

Press the PAUSE/START/STOP button and hold it for 5 seconds to exit the cooking process.

Using the preset cooking options:

Choose which accessory to use inside the appliance depending on which best suits the food you wish to cook.

Place the ingredients and chosen accessory into the unit and shut the door. Plug the power cord into a proper dedicated outlet.

Once the appliance is connected to a power point, it will be goes into standby mode, then press the START/STOP button to switch on.

When your chosen option is flashing on the screen, press the START/STOP button to start the cooking process.

COOKING GUIDE:

Please refer to the below cooking guide on recommended use for a range of foods which yield great results using the air fryer programs.

Food Item	Time	Temperature	Comments
Thin frozen fries	15 – 16 mins	200°C	
Thick frozen fries	15 – 20 mins	200°C	
Homemade fries	12 - 18 mins	200°C	Add ½ tbsp. oil
Homemade potato wedges	18 – 22 mins	180°C	Add ½ tbsp. oil
Homemade potato cubes	12 – 18 mins	180°C	Add ½ tbsp. oil
Hash browns	15 – 18 mins	180°C	
Potato Gratin	15 – 18 mins	200°C	
Steak	8 – 12 mins	180°C	
Hamburger	7 – 14 mins	180°C	
Sausage roll	13 – 15 mins	200°C	
Chicken drumsticks	18 – 22 mins	180°C	
Chicken breast	10 – 15 mins	180°C	
Spring rolls	15 – 20 mins	200°C	Use oven ready
Frozen chicken nuggets	10 – 15 mins	200°C	Use oven ready
Fish fingers	6 – 10 mins	200°C	Use oven ready
Mozzarella sticks	8 – 10 mins	180°C	Use oven ready
Stuffed vegetables	10 mins	160°C	
Cake	20 – 25 mins	160°C	Use baking tin
Quiche	20 – 22 mins	180°C	Use baking tin/oven dish
Muffins	15 – 18 mins	200°C	Use baking tin
Sweet snacks	20 mins	160°C	Use baking tin/oven dish
Frozen onion rings	15 mins	200°C	

MAKING HOME MADE FRIES:

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 45 minutes. Take them out and dry them with paper towels.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or with a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks on the mesh rack.
5. Fit the mesh rack inside the Air Fryer Convection Oven.
6. Cook the fries for 12 – 18 mins at 200 Degrees.

USING THE ROTISSERIE:

- When the rotisserie stick is fitted inside the slots in the middle of the Air Fryer Convection Oven, use the BROIL or ROAST or AIRFRY pre-set mode for turning of the rotisserie.

The rotisserie will only turn when BROIL or ROAST or AIRFRY is used.

- The rotisserie fork is a great way to cook a roast chicken inside the Air Fryer Convection Oven as it allows even circulation and thorough cooking.
- The max weight for the rotisserie is 3 KG.

Note: The total weight of a chicken/meat cooked using the rotisserie stick should not exceed 2.5 kg, as the rotation will scrape the drip tray (use baking tray) in the bottom of the Air Fryer Convection Oven.

Please use the mesh tray or wire rack if cooking a large chicken.

Bind the legs and wings of the chicken with cooking string.

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 ensures that all the pieces are evenly cooked.
- Misting a bit of vegetable oil on 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 the Air Fryer Convection Oven.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place an oven safe baking tin or dish (not included) inside the Air Fryer Convection Oven when baking a cake or a quiche. A tin or dish is also suggested when cooking fragile or filled foods.

TROUBLESHOOTING:

Problem	Possible Cause	Solution
The Air Fryer Convection Oven does not work.	The appliance is not plugged into the mains power.	Put the mains plug in an earthed wall socket.
	The oven door is not closed.	Ensure the door is closed.
The ingredients fried with the Air Fryer Convection Oven are not done.	There are too many ingredients.	Use smaller batches for more even cooking.
	The temperature is set too low.	Increase the cooking temperature.
	The preparation time is too short.	Increase the cooking time.
The ingredients are fried unevenly in the Air Fryer Convection Oven.	Certain types of ingredients need to be turned during the cooking process.	Turn the ingredients during cooking.
Fried snacks are not crispy when they come out.	You used a type of fried snack that is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Chips / fries are not cooked evenly.	You did not soak the potato sticks properly before cooking.	Soak the potato sticks in a bowl of water for at least 30 minutes, then take them out and dry them with paper towels.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato fries are not crispy when they come out.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you coat them with oil. Cut the potato into thinner sticks for a crispier result.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 180°C, when you fry greasy ingredients in the Air Fryer
	There is excess oil inside the Air Fryer Convection Oven.	Wipe down the inside of the Air Fryer Convection Oven to remove excessive oil.
	Accessories have excess grease residue from previous cooking.	Clean each accessory after use.

CLEANING AND MAINTENANCE:

Note: *Unplug the Air Fryer Convection Oven and allow it to cool down completely before handling, cleaning or storing.*

- Wash in warm soapy water after use: wire rack, mesh tray, baking tray, crumb tray, rotisserie stick, forks, screws, rotisserie handle, pan handle.

The baking tray, crumb tray are not dishwasher safe.

The wire rack, mesh tray, rotisserie stick, forks, screws, rotisserie handle, pan handle, rolling cage are dishwasher safe.

- The inside of the appliance can be cleaned with hot water, mild dish detergent and a non-abrasive sponge.
- After cooking greasy foods and once the Air Fryer Convection Oven has cooled, always clean the top of the interior. Removing grease will help keep its performance consistent.
- To remove crumbs, slide out the crumb tray and discard the crumbs. Wipe the crumb tray and place it back inside the appliance. To remove baked on grease, soak the crumb tray in hot, sudsy water or use non-abrasive cleaners. Never operate the Air Fryer Convection Oven without the crumb tray in place.
- Wipe the outer housing body with a soft damp cloth. Do not use detergents or cleaners.
- Do not immerse the power cord, plug or the housing body in water or any other liquids as it may result in damage, fire, electric shock or injury.

STORING:

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

TECHNICAL SPECIFICATIONS:

Voltage:	220~240V
Power:	1600W
Frequency:	50/60 Hz
Standard Temperature Range:	60°C – 200°C
Standard Time Setting Range:	1 - 90 mins
Dehydrate Temperature Range	25°C - 80°C
Dehydrate Time Setting Range:	1 – 24 Hours
Defrost Temperature Range:	25°C - 60°C
Defrost Time Setting Range:	1 – 90 min
Capacity:	16 litre inner chamber


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