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Warranty

We pride ourselves on producing a range of quality home appliances that are both packed with features and completely reliable. We are so confident in our products, we back them up with 2 years warranty.

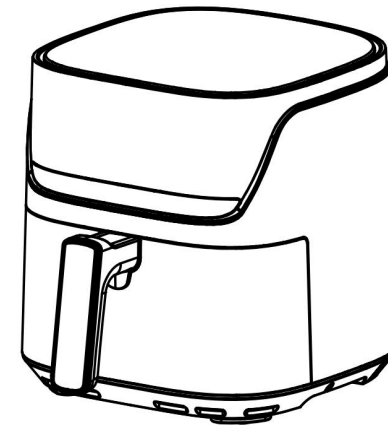
Now you too can relax knowing that you are covered.

Customer Helpline NZ: 0800 422 274

This Product is covered by 2 years warranty when accompanied by proof of purchase

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3.8L Air Fryer



INSTRUCTION MANUAL

Model no. : AF-429A

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IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE.

1. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance and before cleaning or storing.
 2. Never immerse the housing which contains electrical components and heating elements, the supply cord and plug in water or any other liquid, nor rinse them under the tap.
 3. To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
 4. If the supply cord or plug is damaged, it must be replaced by a qualified electrician to avoid a hazard, or the product must be disposed.
 5. 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 instructions concerning use of the appliance by a person responsible for their safety.
 6. Children should be supervised to ensure that they do not play with the appliance.
 7. Do not leave the appliance unattended when in use or when connected to mains power.
 8. Surfaces may become hot during use. This is normal.
 9. Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
 10. Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
 11. Keep the unit clear of walls, curtains, and other heat sensitive materials (leave a minimum clearance of 20cm from the sides and back of the appliance).
- IMPORTANT!**
Do not place unit under shelving, cabinets, or flammable materials when in use.
12. Never overfill ingredients above the Max level mark in the basket. Keep all ingredients within the basket and do not overfill beyond the basket to prevent any direct contact with the heating element.
 13. Do not move the appliance when in use.
 14. Do not cover the air inlet or the air outlet when the appliance is working.
 15. Do not touch the inside of the appliance while it is operating.
 16. Do not use the appliance for any other purpose than described in this manual.
- WARNING: FIRE HAZARD. DO NOT fill the pan with oil.**
17. Do not place anything on top of the appliance when in use and when stored.
 18. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance.
 19. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
 20. The use of accessory attachments is not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.
 21. This appliance is for household use only, not for commercial use. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.

IMPORTANT SAFEGUARDS (CONTINUED)

22. This appliance is intended to be used indoors in household and similar applications such as:

- staff kitchen areas in shops offices and other working environment,
- farmhouses,
- by clients in hotels, motels and other residential type environments,
- bed and breakfast type environments.

23. During hot air frying, hot steam is released through the air outlet. To avoid scalding, keep a safe distance from steam and the air outlet.

24. Clean the pan with hot water. Use a non-abrasive sponge with dish-washing liquid. The pan is dishwasher safe.

25. Be careful of hot steam and air when you remove the pan from the appliance.

26. CAUTION! Hot surfaces. The baking pan and air outlet become hot when the appliance in use. Always use oven gloves when handling the baking pan.

IMPORTANT!

- Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
- Do not use the appliance under overhead cabinets or presses. The hot steam may cause damage to glass splash backs, cabinets or presses.
- This appliance must be connected to a three-point power outlet socket connected to Earth. If unsure, check with an electrician.
- Never use the appliance with oil, as this can cause a fire.
- Always unplug the power cord from mains power outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.

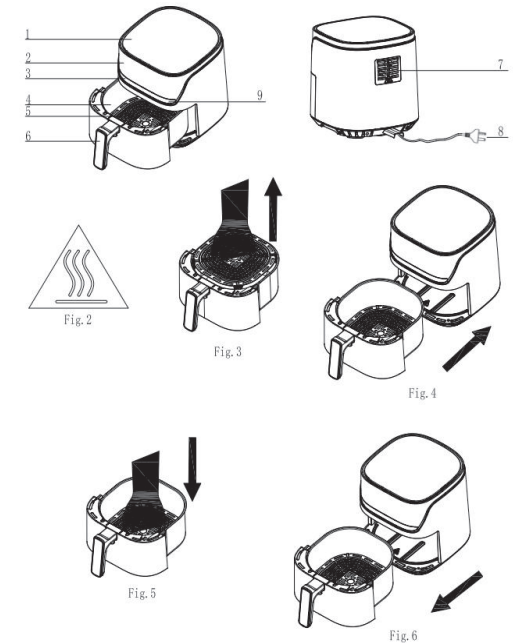
WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.



CAUTION: Hot surfaces! The appliance and accessories become extremely HOT during cooking process. Do not touch the accessories during and immediately after cooking. Only hold the appliance by the handle and use caution when removing the accessories and food from the appliance. Always wear oven mitts when handling potentially hot accessories and foods. Allow it to cool down completely before cleaning.

PRODUCT OVERVIEW

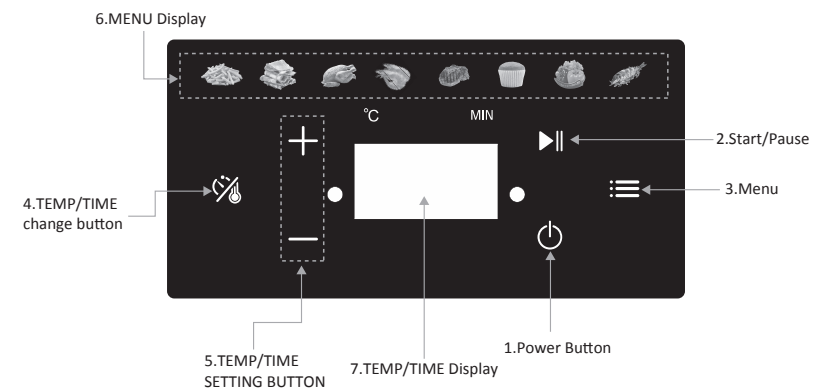
1. Upper housing
2. Control panel
3. Main body
4. Cooking basket
5. Drip tray (removable)
6. Basket handle
7. Air outlet vent
8. Power cord
9. Decorative panel



Specifications:

- Wattage: 1500 Watts
- Voltage: 220-240V~50-60Hz
- Capacity of basket: 3.8 Litre
- Temperature: 80°C—200°C
- Timer (0-60 min)

CONTROL PANEL AND DISPLAY



CONTROL PANEL AND DISPLAY (CONTINUED)



- Once the appliance is plugged in, the Power button will illuminate, and the appliance will enter standby mode.
- Press the power button, and the full control panel will light up for setting.
- Press and hold the power button at any time during the cooking process, the control panel will switch OFF immediately and the appliance will shut down.



- Press the START/PAUSE button to start cooking after the chosen preset function is selected or temperature and time set manually.
- Touch the START/PAUSE button at any time during the cooking process, the heating element will switch off.



- Press the Menu select button, and one of the preset function icons will flash for your selection.
- Subsequent presses of the MENU select button, will result in the MENU DISPLAY icons illuminating one by one for your selection.



- Press the TEMP/TIME button, the TEMP/TIME display will switch to time or temperature display, then press TEMP/TIME setting button” + or – “, you can select exact cooking time by minutes, increase or decrease time by 1 minute from 1 minute to 60 minutes. Also raise or lower cooking temperature by 5°C starting from 80°C to 200°C.



- The Digital Display shows the set time and temperature in regular intervals before cooking and will show the remaining time and set temperature in regular intervals during cooking.

HOW TO USE YOUR AIR FRYER

Ensure the following before using the product:

1. Remove all the packing materials including any in the pan and drip tray.
2. Slide out the cooking basket, place on a flat surface, take out the drip tray by pulling upwards. Clean both basket and drip tray with a non-abrasive sponge, with hot water and dish washing liquid. Rinse with clean water and set aside to dry.

Preparing for use:

1. Place the appliance on a stable, horizontal, flat and heat-resistant surface.

IMPORTANT!

1. To prevent heat damage, place the appliance on a heat-resistant surface only. Not recommended to use directly on laminated / vinyl bench top.
2. Remove the basket from the appliance and place on a flat surface.

Using the appliance

1. Connect the supply cord plug into a mains power outlet socket. The appliance is now in standby mode.
2. Place the ingredients into the basket, then slide the basket back into the appliance.

CAUTION!

Never operate the appliance without the drip tray placed in the basket. Do not touch the basket and drip tray immediately after use, the basket and drip tray gets very hot. Only hold by the handle.

3. PRESS the power button to activate the control panel.
4. Select the menu select button or set the time and temperature manually, then touch the start/pause button to start cooking.
5. Some food ingredients require turning during the middle period of cooking. To overturn the food ingredients, hold the handle and pull out the basket from the product, turn and then reinsert the basket back into the machine.

NOTE: You may slide out the basket to check at any time during the cooking process. The appliance will pause when the basket is taken out or powered off. The appliance will continue the cooking process if the basket is reinserted, and it will power ON again.

6. You can reset the time and temperature setting during the cooking process if required.
7. When the cooking process has completed, the appliance will automatically stop heating, but the fan will keep working for an additional 30 seconds, THIS IS NORMAL.

When you hear the “beep-beep” sound, the cooking cycle is completed. The appliance is now in standby mode.

Note: Press and hold the power button at any time during the cooking process, the control panel will switch OFF immediately and the appliance will shut down at the same time.

HOW TO USE YOUR AIR FRYER (CONTINUED)

8. Check if the ingredients are cooked to your satisfaction. If not, set the timer for a few more minutes until fully cooked.
9. Remove the basket from the appliance. Only hold by the handle as other surfaces will be hot. Tip contents onto a dish or place the pan on a flat, firm, and heat-resistant surface. During the cooking process, oil from food will drip and be collected on the bottom of the pan. This can be cleaned at the end of the cooking process when the basket cools down.
10. After using your appliance, remove the plug from the wall socket immediately and allow the appliance to cool down completely.

CAUTION! Beware of escaping steam from the pan, as there is a danger of scalding.






Do not turn the basket with ingredients upside down when tipping the contents onto a dish. Excess oil may have collected in the basket, it could drip out and cause scalding.

IMPORTANT! NEVER LEAVE THE UNIT UNATTENDED WHEN IN USE.

NOTE:

1. Compared to larger food items, the small sized food ingredients will require less time for cooking.
2. During the process of cooking, overturning / flipping of small sized food items can improve the final cooking effect and can help achieve overall consistent browning.
3. By adding small amount of oil to fresh food, the food can be made crispier. After adding the oil, the food ingredients should be rested for several minutes before frying.

COOKING MODES

Modes	Description	Default Temp	Default Time	Time Range
	Chips	200°C	18min	1-60min
	Bacon	180°C	6min	1-60min
	Chicken	180°C	20min	1-60min
	Shrimp	180°C	12min	1-60min
	Steak	180°C	12min	1-60min
	Muffin	180°C	6min	1-60min
	Vegetables	175°C	25min	1-60min
	Fish	180°C	18min	1-60min

Note: Temperature adjustment for all models is 80-200°C

COOKING GUIDE

	Min-max Amount (g)	Time (min.)	Temp (°C)	Shake	Extra information
Potato & fries					
Thin frozen fries	400-500	18-25	200	Yes	Shake several times
Thick frozen fries	400-500	20-25	200	Yes	Shake several times
Potato gratin	500	20-25	200	Yes	
Meat & Poultry					
Steak	100-500	12-18	180	No	Check during final mins
Pork chops	100-500	12-18	180	No	
Hamburger	100-500	10-20	180	No	
Sausage roll	100-500	13-15	200	No	
Drumsticks	100-500	25-30	180	No	Check well cooked
Chicken breast	100-500	18-25	180	No	Check well cooked
Snacks					
Spring rolls	100-500	8-10	200	Yes	
Frozen chicken nuggets	100-500	8-12	180	Yes	
Frozen fish fingers	100-500	6-10	200	No	
Frozen bread crumbed cheese snacks	100-500	8-10	180	No	
Stuffed vegetables	100-500	12-20	160	No	
Baking					
Cake	500	8-15	180	No	Check regularly
Quiche	500	20-22	180	No	
Muffins	500	15-18	200	No	
Sweet snacks	500	20	160	No	

Note: Add 3 minutes to the cooking time when you start frying while the air fryer is still cold.

CARE AND MAINTENANCE

1. Disconnect the supply cord plug from the mains power outlet socket and allow the appliance to cool down completely before cleaning. We recommend cleaning the appliance after each use.
NOTE: Remove the basket to let the air fryer cool down faster.
CAUTION! Do not immerse the housing of the appliance in water or any other liquids when cleaning.
1. Do not touch hot surfaces.
2. Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.
3. Wipe the outside of the appliance with a moist soft cloth. Clean the basket and drip tray with hot water and use a non-abrasive sponge with dish-washing liquid. The basket and drip tray are dishwasher safe.
Tip: If food is stuck to the drip tray or the bottom of the basket pan, fill the basket with hot water and some dish-washing liquid. Leave it in the pan to soak for about 10 minutes.
4. Clean the inside of the appliance with a slightly dampened cloth and dry with a soft cloth.
5. Make sure all parts are clean and dry before storing or using it again.
6. Store the air fryer in a safe, cool, dry place. Do not place any objects on top of the air fryer during storage as this may damage the appliance. Keep it away from children.

TROUBLESHOOTING

Problem	Possible cause	Solution
The Air fryer does not work	The appliance is not plugged in.	Insert the mains plug in an earthed wall socket.
The food is not cooked properly.	The basket has been over-filled with food or the set temperature is too low.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. Try increasing the set temperature.
The food is cooked unevenly.	Certain types of food may need to be shaken or rotated halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	There is too much food in the basket.	Do not overfill the basket.
	The basket is not positioned in the body correctly.	Push the basket into the body until you hear a click.
White smoke comes out of the appliance.	You are preparing 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 each use.
Fresh fries are fried unevenly in the air fryer.	The incorrect type of potato was used.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	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 add the oil. Cut the fries thinner for a crispier result.

