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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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AIR FRYER



INSTRUCTION MANUAL

MODEL: LQ-3501B

25. If the supply cord is damaged, it must be replaced by

the manufacturer, its service agent or a similarly

26. If you see dark smoke coming out of the appliance,

immediately unplug the Appliance, wait for the smoke

emission to stop before you remove the pan from the

The appliance needs approximately 30 minutes to cool

FOR HOUSEHOLD USE ONLY

DO NOT THROW AWAY INSTRUCTIONS

qualified person in order to avoid a hazard.

27. Always unplug the appliance while not using.

before handing or cleaning safety.

IMPORTANT SAFEGUARDS

A Caution

appliance.

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PRODUCT OVERVIEW

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IMPORTANT SAFEGUARDS

A Caution

- 14. Do not place anything on top of the appliance.
- described in this manual. 16. Do not operate the appliance unattended.

15. Do not use the appliance for any other purpose than

- 17. 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. 18. Be careful of hot steam and air when you remove the
- pan from the appliance. 19. Young children should be supervised to ensure that
- they do not play with the appliance. 20. Ensure the appliance in placed on a horizontal, even
- 21. The use of accessories is not recommended by the
- appliance manufacturer as it may cause injuries. 22. This appliance is designed for household use only. It
- may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. 23. 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.
- 24. Appliance not intended to be operated by means of an external timer or separate remote control system.

Remove all packaging materials and stickers or labels.

and pressing the basket release button, then lift up and

Clean the basket and detachable pan with warm, soapy

water, then rinse and dry thoroughly. Do not immerse

Never use harsh or abrasive cleaning detergents or

scourers to clean air fryer or its accessories, as this

Place the appliance on a stable, horizontal and even

Note: When using the air fryer for the first time,

a slight smoke or odour may be emitted. This is

the main unit in water or any other liquid.

Warning: Do not place the appliance on a

Remove the frying basket by lifting the plastic cover

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Before first use

out of the pan.

could cause damage.

non-heat-resistant surface.

normal and will soon subside.

GETTING STARTED

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control panel displays 🖒 .

time setting of 15 minutes.

make using the Air Fryer even easier.

Temperature Setting

Auto Preset Options

Timer Setting

30 minutes).

flat, stable, heat-resistant surface.

OPERATING INSTRUCTIONS

Place the appliance on a stable, horizontal and even

surface, ensuring adequate clearance from the top and

sides (refer important safeguards earlier in this manual).

Insert the supply plug into the mains socket outlet and

switch on the air fryer at the mains power supply. The

basket) by pulling outwards. (Fig.1) Place the pan on a

Place the ingredients into the non-stick coated cooking

basket, then slide the pan back into the Air Fryer. (Fig.2).

Press **(**), to activate the control panel. The display panel

will show the default temperature setting of 180°C and

Press "+" or"-" to adjust the temperature by +/- 5°C

Press "+" or"-" to adjust the timer by +/- 1 minute

increments (minimum of 1 minute to a maximum of

increments (minimum of 80° C to a maximum of 200° C).

For extra convenience, the Air fryer features auto presets to

(M). The display panel will show the default preset option of

chips. Press the button (M) again to scroll through the auto

preset menu. Select the auto preset option of your choice.

To enter auto preset mode, press the preset mode button

Carefully remove the detachable pan (with heating

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DESCRIPTION

A. Cooking Basket

C. Basket handle

G. Hot air outlet

H. Power cord

E. Air inlet

D. Detachable tray

F. Display control panel

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B. Basket release button (lift plastic cover to activate)

The default temperature and timer for the presets are listed





WARNING Always unplug the appliance from the electrical

outlet before assembling, disassembling, relocating, servicing, or cleaning it.

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Problem

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Problem

The AIR FRYER

The food fried with

the AIR FRYER are

does not work.

Possible cause

You have not set the Timer.

The quantity of food in the

basket is too much.

The appliance is not

plugged in.

TROUBLE SHOOTING

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CO	OKING	GUIDE

	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 (8×8mm)	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	10-15	200		
Pork chops	100-500	20-30	175		
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					Use baking tin
Cake	300	20-25	160		Use baking tin/oven dish
Quiche	400	20-22	180		Use baking tin

15-18

20

200

Use baking tin/oven dish

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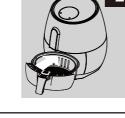
OPERATING INSTRUCTIONS

in the table below Town (90) Time (Min) Demont

Туре	Temp (°C)	Time (Min)	Remark
	200	18	Automatically stops after 18 minutes
Ø	200	12	Automatically stops after 12 minutes
U	165	8	Automatically stops after 8 minutes
	155	30	Automatically stops after 30 minutes
	180	20	Automatically stops after 20 minutes
Ő	175	25	Automatically stops after 25 minutes
*	175	10	Automatically stops after 10 minutes

CAUTION: Never use the pan without the basket in it. Do not touch the pan during or immediately after use, as it gets very hot. Only hold the pan by the handle.





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Solution

Put the mains plug in an earthed

Turn the timer knob to the required

cooking time to switch on the

Smaller batches are fried move

Turn the temperature control knob to

Food that lie on top of or across each

other (e.g. fries) need to be shaken

An air fryer uses technology where

low or no oil is required.

Temperature setting - refer to the cooking guide for reference.

wall socket.

basket.

the required.

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CLEANING

- WARNING: Unplug the appliance from the electrical outlet before cleaning. Clean the appliance after every use.
- Make sure your appliance has cooled down completely.
- Wipe the outside of the appliance with a moist cloth.
- Clean the basket and detachable tray with warm, soapy water, then rinse and dry thoroughly. **CAUTION:** Do not immerse the main unit in water or any

Tip: If cooked food is stuck to the basket or the bottom of

the pan, fill the pan with warm water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes. **Note:** The pan and basket are dishwasher-proof. Never use harsh or abrasive cleaning detergents or scourers

to clean air fryer or its accessories, as this could cause damage.

Ensure all parts are dry before storage.

STORAGE

- Store the appliance in a dry box or in a clean, dry place.
- Never store the appliance while it is still wet or dirty. Never wrap the power cord around the appliance.
- **APPLIANCE SPECIFICATION**

220-240VAC 50/60HZ

1300-1500W

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The set temperature is too low. The food is fried Certain food types need to be shaken halfway through unevenly in the AIR Fried snacks are not crispy when they come out of

Comes out from the

Appliance.

the cooking time. nalfway through the cooking time. Refer food manufactures cooking Incorrect food type used. the AIR FRYER. I cannot slide the Do not fill the basket beyond the pan / basket into Basket over-loaded. MAX indication. the appliance. The basket is not placed Push the basket down into the pan in the pan correctly. until you hear a click Do not use food groups with high oil food with high oil content White smoke

has been used.

Oil has been added to the

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required.

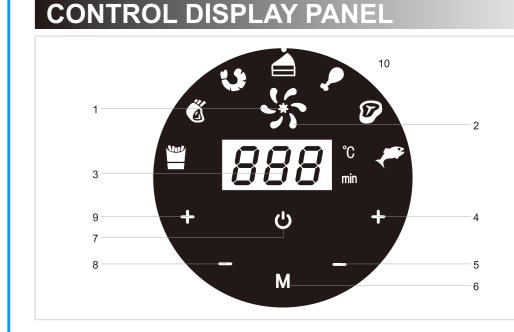
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Please read this manual carefully before using the appliance as danger may occur under incorrect operation.

IMPORTANT SAFEGUARDS

A Caution

- 1. Do not immerse the housing in water or rinse under the tap due to the electronic and heating components.
- 2. Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Keep all food ingredients in the basket to prevent any
- contact from the heating elements.
- Do not cover the air inlet or the air outlet when the appliance is operating.
- 5. Do not fill the pan with oil. Filling the pan with oil may
- cause a fire hazard. Do not touch the inside of the appliance while it is
- 7. Check if the voltage indicated on the appliance is
- compatible with the local mains voltage. 8. Never let the power cord hang over the edge of a
- counter of table, or touch hot surfaces. Keep the appliance and its mains cord out of the reach
- of children.
- 10. Keep the mains cord away from hot surfaces.
- 11. Do not connect appliance to an external timer switch. 12. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- 13. Do not place the appliance against a wall or against another appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the
- appliance.



DESCRIPTION

- 1. Heating indicator will illuminate when element is on 2. Fan indicator - will illuminate when the fan is on
- 3. Temperature / Timer display- will alternate between the temperature and timer functions when ON
- 4. Temperature increase button 5. Temperature decrease button
- 6. Preset mode button
- 7. Power ON/OFF button 8. Timer decrease button
- 9. Timer increase button
- 10. Symbols (top perimeter) illuminate to indicate auto preset default cooking programs for specific food types

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OPERATING INSTRUCTIONS

The timer starts counting down the set preparation time. During the air frying process, the "heating" (and fan) indicator (5) comes on and goes out from time to time. This indicates that the heating element is cycling on and

off to maintain the set temperature. Some ingredients require shaking halfway during the cooking time, pull the pan out of the appliance by the

handle and shake it. Then slide the pan back into the Caution: Do not press the button on the handle during

shaking (fig.3)

When you hear the timer beep, the set preparation time has elapsed. Pull the pan out of the appliance and place it on the heat-resistant holder. Check if the ingredients are ready. If the food is not ready yet, simply slide the pan back into the appliance and set the timer for a few extra minutes. To remove small ingredients (e.g. fries), press the basket

release button and lift the basket out of the pan. Don't turn over the pan, otherwise, the oil collected on the bottom of the pan will leak onto the ingredients. The pan and the ingredients are hot after hot air frying. Depending on the type of the ingredients in the air fryer, steam may escape from the pan. Empty the basket into a bowl or onto a plate. Tip: To remove large or fragile ingredients, lift the

When a batch of ingredients has completed, the air fryer can be used immediately for preparing another batch.

ingredients out of the basket by a pair of tongs.

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TROUBLE SHOOTING

Possible cause

White smoke comes out from the Appliance.	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 correctly after each use
Error message "E1" displayed	Internal connection failure of the NTC (temperature sensor) or thermal fuse	Contact after sales support.
Error message "E2" displayed	Internal short circuit failure of the NTC (temperature sensor)	Contact after sales support.