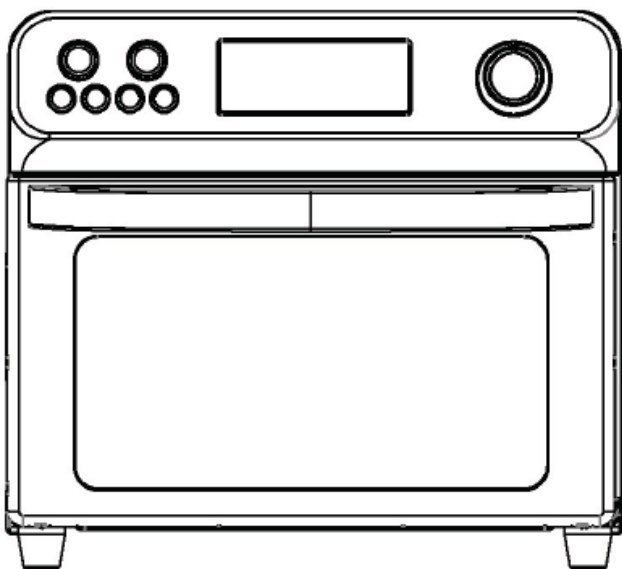


# living & co.

## AIR FRYER 23L



## INSTRUCTION MANUAL

### MODEL: WL-01B

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AFTER SALES SUPPORT

☎ (NZ) 0800 422 274

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# IMPORTANT SAFEGUARDS

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



- **Read all instructions before using this appliance.**
- Do not touch hot surfaces while it is working.
- Never touch the inside of the appliance while it is operating.
- Do not move the appliance when in use.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Do not use the appliance for any other purpose than described in this manual.
- Do not place anything on top of the appliance when in use and when stored.
- Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance, before cleaning or storing.
- Never immerse the appliance, the supply cord and plug in water or any other liquid, nor rinse them under the tap.
- To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
- If the supply cord or any part is damaged, it must be replaced by a qualified electrician in order to avoid a hazard or the product must be disposed.
- Unplug from outlet when not in use and before cleaning. Allow the appliance to cool down before putting on or taking off parts.
- 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.
- Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance.
- Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Keep the appliance clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 10cm in each direction). Do not place the appliance under shelving or flammable materials when in use.
- 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.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- During hot air frying, hot steam is released through the air exhaust openings; Keep your hands and face at a safe distance from the steam and the air exhaust openings; Be careful of hot steam and hot air when you remove the frying tray from the appliance.
- The surface below the appliance may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance; Wait for the smoke emission to stop before you remove the frying tray from the appliance.

# IMPORTANT SAFEGUARDS (continued)

- The use of accessories not recommended by the appliance manufacturer may cause serious injury or damage to the appliance.
- This appliance is for household use only. Do not use outdoors.
- Do not use this appliance for other than its intended use.
- 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.
- 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 shelves. The steam may cause damage to the cabinets or surface finishes.
- Do not place the appliance close to flammable materials, heating units or within wet environments (wash rooms / bathrooms etc).
- This appliance must be earthed.
- Always unplug the power cord from wall outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.
- Do not move the unit whilst in operation. Allow the appliance to cool down completely before moving.
- Any repairs to the product must be carried out by a qualified electrical service person only.
- Do not disassemble the unit on your own or attempt to replace any parts.
- Keep the unit out of reach of children during use or when stored.



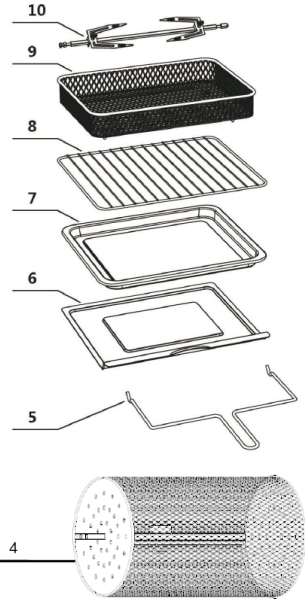
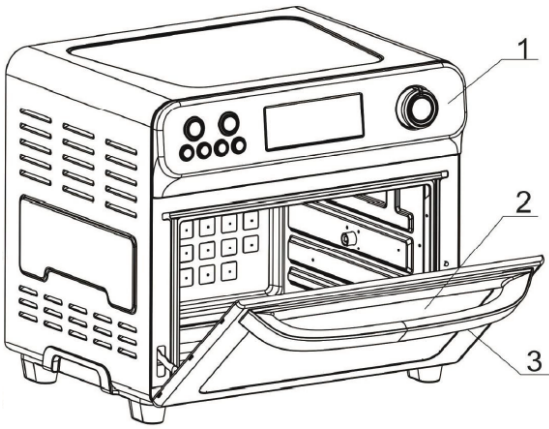
**CAUTION: Hot surfaces!** The appliance and accessories become extremely HOT during cooking process. Do not touch the accessories during and immediately after cooking. Only hold the appliance by the handle and use caution when removing the accessories and food from the appliance. Always wear oven mitts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

## SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE FOR HOUSEHOLD USE ONLY

### Specifications

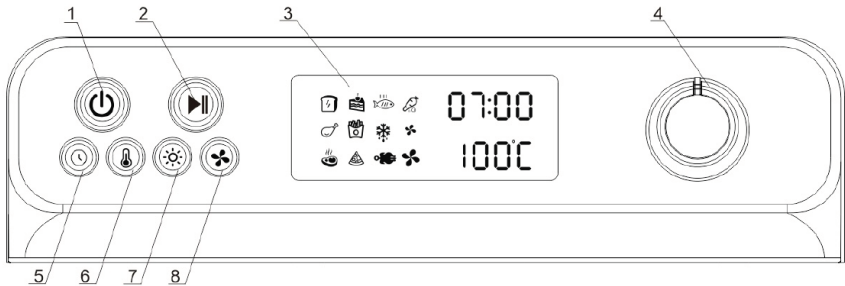
Model	WL-01B
Power Consumption	1800W
Rated Voltage	220-240VAC 50-60Hz

# PRODUCT OVERVIEW



- |                     |                        |
|---------------------|------------------------|
| 1. Control Panel    | 6. Crumb tray          |
| 2. Glass Door       | 7. Bake Tray           |
| 3. Door Handle      | 8. Wire Rack           |
| 4. Rotisserie cage  | 9. Air Frying Basket   |
| 5. Rotisserie tongs | 10. Rotisserie Forkset |

## Control Panel



- |  |                                  |
|--|----------------------------------|
| 1. Power on/off / standby button               | 5. Timer select button           |
| 2. Start / Pause button                        | 6. Temperature select button     |
| 3. LED Display (preset programs / time / temp) | 7. Light button                  |
| 4. Selection adjustment knob                   | 8. Fan speed button (high / low) |

## BEFORE FIRST USE

- Remove all packaging materials.
- Thoroughly clean the accessories (baskets / racks / tray etc) with hot water and some liquid washing soap using a non-abrasive sponge.
- The accessories are recommended for hand washing only, not for dishwasher use. Wipe the inside and outside of the appliance with a moist cloth.

**NOTE:** On first use, the appliance may emit a small amount of smoke or odour this is normal, is caused by manufacturing processes and will clear within 10 minutes. Ensure the appliance is used in a well ventilated space.

## GETTING STARTED

- Place the appliance on a stable, horizontal, and heat-resistant surface, remove baskets by pulling outwards.
- Place the crumb tray in the bottom of the oven (underneath the bottom element).
- Ensure a clearance is maintained from the sides, back and top of the appliance, to adjacent surfaces of at least 10cm to allow for proper ventilation and correct operation. **DO NOT PLACE ANY OBJECTS ON TOP OF THE AIR FRYER.**

## FUNCTION SUMMARY

- **Selection adjustment knob:**

Can be rotated clockwise or anticlockwise to select cooking preset functions and to adjust time and temperature settings.

- **Fan speed button:**

The oven has two fan speed selections: low or high. The status is indicated by the indicator lights on the LED display. These are only selectable for 'Cake' and 'Warm' preset functions. speed lights on under high fan speed works

- **Power ON/OFF button:**

Press once to power on and press and hold for 3 seconds to switch off.

- **Light button**

Press the light button throughout the cooking process to observe cooking if desired. Press the light button again to turn it off. The light will automatically switch off after 1 min.

- **Timer select button:**

Press the timer select button to set the cooking time, use the selection adjustment knob to vary and set the desired time from 5 min to 1 hour in 1 minute increments. (Note, this is expanded to between 4 and 15 hours, with 5 min increments, in the 'Dehydrate' preset function).

- **Temperature select button:**

Press the temperature select button to set the cooking time, use the selection adjustment knob to vary and set the desired temperature from 60 to 230degC. (Note, excludes 'Cake', 'Warm', and 'Dehydrate' functions which have limits ranging from 40-140degC dependent on preset function).

- **Start / Pause button:**

Press the start / pause button to initiate the cooking cycle or to pause the cooking.

# OVERVIEW OF ACCESSORIES

## Wire Rack, Air Frying basket, Bake tray

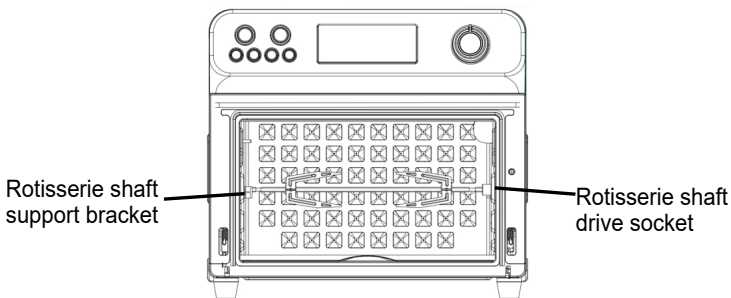
- The Air frying basket can be used to support food items for airfrying such as french fries, chicken nuggets etc.
- The Wire rack can be used to support cooking trays or larger food items for reheating (ie pizza).
- To install, simply slide into the oven support rails.
- CAUTION: The bake tray is intended to be used underneath the air frying basket, this is to allow any oil residues to be collected into the tray. Install the Air frying basket in the upper portion of the oven and the bake tray below.

## Crumb Tray

- Cook with the crumb tray for easy clean up.
- Place the crumb tray into the bottom of the appliance when in use. It is easy to slide in and out for cleaning.

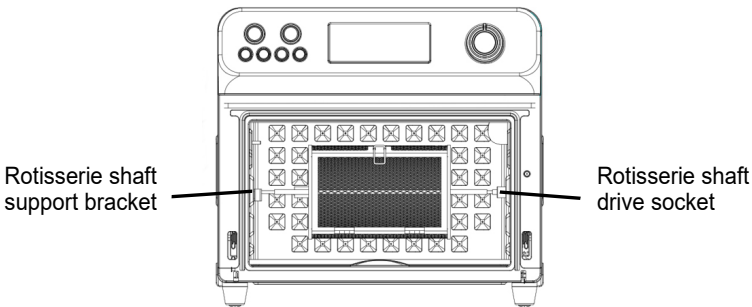
## Rotisserie Fork Set

- The rotisserie fork set is used for roasting large meat or whole chicken.
- Install a fork onto the shaft. Force shaft lengthwise through meat/chicken in center. Install another fork onto the shaft. Slide both forks into the meat/chicken and adjust to the middle of the shaft, then tighten the finger screws to lock the forks in position. You can adjust the forks closer to the middle if needed but never outwards to the screw grooves of both ends.
- Insert the Fork shaft into the drive socket on the right hand side of the oven and then allow the opposite end of the shaft to rest on the support bracket.
- When rotisserie fork set is used, always select the rotisserie function for a better and consistent cooking results.
- NOTE: Make sure the meat or chicken is not too large to rotate freely in the oven. Maximum 1.4KG. For a better cooking experience, use yarn / string to tie the meat/chicken to make sure there is enough space for rotation and so the shape is maintained.
- CAUTION: The bake tray is recommended to be used underneath the rotisserie, this is to allow any oil residues to be collected into the tray.



## Rotisserie Cage

- Great for fries, roasting nuts and other snacks.
- Use the latch to open and close the rotisserie basket.
- Use the shaft of the rotisserie fork set to insert through the centre of the rotisserie cage. Secure in position using the finger screws (as attached to the rotisserie forks)
- Insert the fork shaft into the drive socket on the right hand side of the oven and then allow the opposite end of the shaft to rest on the support bracket. (see image below showing internal oven heating cavity).
- When using the rotisserie basket, always choose the rotisserie function for better and consistent cooking results.



## Rotisserie Tongs

- Used to remove the rotisserie basket or fork set from the appliance.
- Place the tongs under the shaft on both sides of the rotisserie basket or fork set, then gently extract the rotisserie basket or fork set out.

**WARNING**






**Do not touch hot surfaces, the temperature of accessible surfaces may be high when the appliance is operating.**

**CAUTION: THE VENT AT THE REAR / TOP OF THE APPLIANCE DISCHARGES VERY HOT AIR DURING USE, DO NOT COVER AND MAINTAIN CLEARANCE AT ALL TIMES WHEN IN OPERATION.**




# OPERATION

- Use the selection adjustment knob to scroll through the 10 different preset functions. When the selection adjustment knob is turned clockwise, the flashing icon will move to the left, and when the knob is turned counter-clockwise, the flashing icon will move to the right.
- Press the start /pause button  when desired preset function has been selected. Press the start / pause button at any stage to pause the program.
- If you wish to alter the preset function cooking time, press the timer select button  and then use the selection adjustment knob to increase or decrease. This can be adjusted between 5 mins and 60 minutes, in 1 minute increments.
- **Note:** this is expanded to between 4 and 15 hours, with 5 min increments, in the 'Dehydrate' preset function
- If you wish to alter the preset function cooking temperature, press the temperature select button  and then use the selection adjustment knob to increase or decrease. This can be adjusted between 60degC and 230degC.
- **Note:** For 'Warm' function, temperature is adjustable only from 40-70degC, For 'Cake' from 60-140degC, and for 'Dehydrate' from 60-70degC.
- The 'Cake' and 'Warm' preset functions have a default of low fan speed. This can be changed to 'High' fan speed by pressing the Fan speed button during cooking. Other functions which have a default fan speed of 'High' cannot be altered to reduce to low speed.

**WARNING: It is essential to ensure that there is sufficient ventilation around the Air Fryer. Ensure a clearance is maintained from the sides and top of the enclosure to adjacent surfaces of at least 10cm.**

## Power on

Plug the power cord / plug into a mains socket outlet, an audible BEEP sound will be heard. The display screen will display "OFF" and the appliance will enter the standby mode. Press the power on/off button  once to turn the appliance on. The LED screen will activate and the appliance will default into the 'bread' preset function (display icon will flash).



## End of program

At the completion of the set cooking time, the appliance will emit 1 audible beep, at which time the heating element will switch off and the display show "END" & "HOT". The fan will continue to operate for a short period afterwards.

# OPERATION Continued

## Preset menu table

Pre-set Function	Default Temp (°C)	Default Time (min)	Default Fan Speed	Rotisserie Motor
Bread	230	5	High	OFF
Cake	140	40	Low	OFF
Fish	230	25	High	ON
Dehydrate	70	240 (4hrs)	High	OFF
Chicken	230	20	High	OFF
French Fries	190	20	High	ON
Warm	60	30	Low	OFF
Steak	230	12	High	OFF
Pizza	230	7	High	OFF
Rotisserie	180	45	High	ON

**Default cooking temperatures and times:** these are pre-programmed as indicative settings only. Manual adjustment may be required to adjust depending on quantity, size and food temperature.

# OPERATION Continued

## General Cooking Notes:

- At the completion of any preset cooking duration, check whether the food items are ready. If not, you can simply adjust the time and cook for an extra few minutes.
- You can also use the air fryer to reheat foods that have been stored in the refrigerator or at room temperature. To reheat, set the temperature to 180degC for 5 minutes. Heating requirements will differ depending on the volume of food to be heated and the desired temperature, closely monitor.
- Never overfill the baskets, food items should never go beyond the top of the basket. A fuller basket will require a longer cooking time and will result in food that's not quite as crisp as a basket with a smaller amount of food.
- Adding a small amount of oil to food can make them crispier. Oil sprays are good for applying small amounts of oil evenly to food.
- Foods that are covered benefit from the convection's even heat and will cook faster without any moisture loss.
- The high temperature air circulation produces roasted foods that are golden brown on the outside and juicy and tender on the inside.
- Even cooking means that you can use more than one rack and you do not have to turn foods or rotate baking trays.
- If you want to cook a food for a time and temperature that is not listed on the preset function menu, simply choose the closest preset function and then follow the instructions to alter the time and temperature to suit.

## STORAGE

- 1 Unplug the appliance and let it cool down.
- 2 Make sure all parts are clean and dry.
- 3 Store in a dry dust free environment protected from exposure to direct sunlight, excessive heat and moisture.

# CLEANING

Clean the appliance after every use.

1. Remove the mains plug from the wall socket and let the appliance cool down.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the accessories with hot water, some washing liquid and a non-abrasive sponge.

**Note:** *The accessories are not intended for dishwasher use.*

# COOKING GUIDE

Note: these settings are a guide only, you may need to adjust cooking times and temperatures to suit. It is recommended to add 3 minutes to the cooking time, if the appliance is cold.

	Min-max Amount (g)	Time (min.)	Temperature (°C)
<b>Potato &amp; fries</b>			
Thin frozen fries	600-700	15-20	180
Thick frozen fries	600-700	20-25	200
Potato gratin	800-1000	25-30	200
<b>Meat &amp; Poultry</b>			
Steak	500-800	10-15	180
Pork chops	500-800	10-15	180
Hamburger	400-800	10-15	180
Sausage roll	400-800	13-15	200
Drumsticks	400-800	25-30	180
Chicken breast	400-800	15-20	180
BBQ Skewer	400-600	18-25	200
Chicken	500-1000	20-40	230
<b>Snacks</b>			
Spring rolls	500-800	8-10	200
Frozen chicken nuggets	500-1000	6-10	200
Frozen fish fingers	500-800	6-10	200
Frozen bread crumbed cheese snacks	500-800	8-10	180
Stuffed vegetables	400-800	10	160
<b>Baking</b>			
Cake	800	20-45	140
Quiche	800	20-22	180
Muffins	800	15-18	200
Sweet snacks	800	20	160

# TROUBLE SHOOTING

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
The Air Fryer does not work	The appliance is not plugged in.	Insert the mains plug into an earthed wall socket.
The food is not cooked properly	The basket has been over-filled with food	Put smaller batches of food in the air fryer basket. Smaller batches are fried more evenly.
	The cooking time is too short.	Set the time to an extended temperature setting on the control panel.
	The set temperature is too low.	Adjust the temperature to a higher temperature setting.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
A burning smell or smoke is emitted	The drip tray still contains grease residues from previous use.	White smoke can be caused by spilt oils and grease heating near the element. Make sure you clean the oven after each use.
French fries are fried unevenly in the air fryer.	The incorrect potato type was used	Use fresh potatoes and make sure they stay firm during frying.
	The potato pieces were not properly rinsed before you fried them.	Rinse the potato pieces properly to remove starch from the surface. For best results, soak freshly peeled, cut and washed potato fries in water overnight to extract excess starch, this prevents fries sticking to each other & helps to achieve crispy fries.
French 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.	Ensure the potato fries are dried before oiling them.
		Cut the potato fries smaller for a crispier result. Add slightly more oil for a crispier result.







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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