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Customer Helpline NZ: 0800 422 274

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

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**Digital Air Fryer 7.5L**



**INSTRUCTION MANUAL**

**Model: AF-829A-BW**

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☎ NZ 0800 422 274

CONTENTS	
	Page
IMPORTANT SAFEGUARDS	2-3
PRODUCT OVERVIEW / BEFORE FIRST USE	4
CONTROL PANEL AND DISPLAY / FUNCTIONS	5-6
HOW TO USE YOUR AIR FRYER	6-8
COOKING MODE / COOKING MANUAL	8-9
CARE AND MAINTENANCE	10
TROUBLESHOOTING	11
WARRANTY	12

## 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 food items 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 basket 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 basket with hot water. Use a non-abrasive sponge with dish-washing liquid.

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

26. CAUTION! Hot surfaces. The frying basket, drip tray and air outlet become very hot when the appliance is in use.

### IMPORTANT!

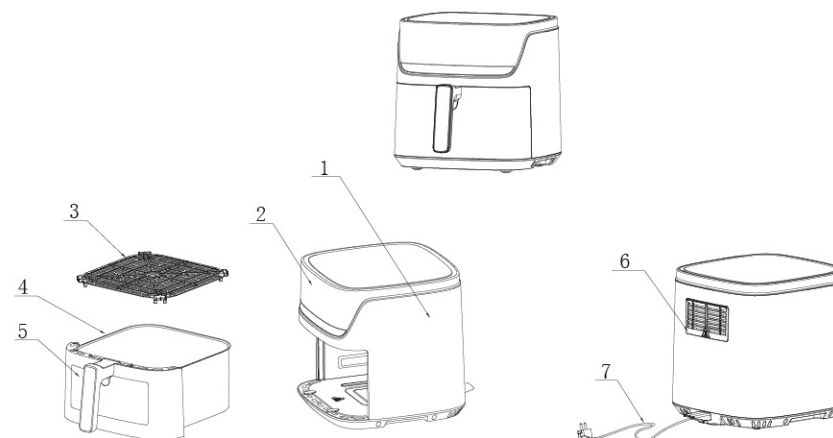
- Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges.
- Do not use the appliance under overhead cabinets or presses. The hot steam may cause damage to glass splash backs, cabinets or presses.
- This appliance must be connected to a three-point power outlet 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. Enclosure housing      2. Control panel      3. Baking tray (Drip tray)  
4. Frying basket      5. Viewing window      6. Hot air outlet      7. Power cord

### Specifications

-----Voltage: 220-240V~50-60Hz

-----Wattage: 2000Watts

-----Capacity of basket: 7.5L

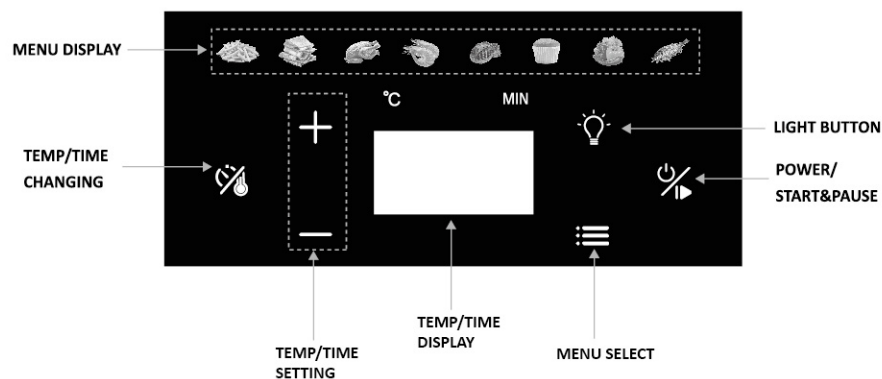
-----Adjustable temperature: 80°C—200°C

-----Adjustable time: 1-60 min

## BEFORE FIRST USE

- Carefully remove all internal and external packaging, protective film and accessories.
- Wash the frying basket and baking tray in hot soapy water, then rinse and dry thoroughly.
- WARNING! Do not immerse the main unit in water or any other liquids to clean.
- When using this appliance, provide at least 20cm of space on all sides for adequate air circulation.
- Place the appliance on a stable, horizontal, level and heat-resistant surface.

## CONTROL PANEL AND DISPLAY



## CONTROL PANEL FUNCTIONS

### Power button (START/PAUSE)

- Once the appliance is plugged in, the Power button will light up and the appliance will enter standby mode.
- Press the power button, and the full control panel will light up for setting.
- Press the power button to start cooking after the chosen preset function is selected or temperature and time is set manually.
- 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.

### Menu select button

- Press the function select button, and one of the preset function icons will flash for your selection.
- Subsequent presses of the MENU select button, will switch through the MENU DISPLAY options, each icon lighting up in turn.



## CONTROL PANEL FUNCTIONS (Continued)

### Light Button

- Press the light button, the lamp will be illuminated for 1 minute during the cooking process.
- The internal lamp will automatically turn OFF if you slide out the frying basket.

### Temperature/TIME changing button

- Press the TEMP/TIME button, the display will activate to allow for setting of operation time or set temperature. Then press TEMP/TIME setting button” + or – “, to adjust the cooking time in minutes, from 1 minute to 60 minutes. Or raise or lower the cooking temperature by 5°C starting from 80°C to 200°C.

### Digital (Time/Temp) Display



- 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 frying basket and drip tray (grill).
2. Slide out the frying 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. To prevent heat damage, placing the air fryer on an insulated heat pad is recommended.
2. Remove the basket from the appliance and place on a flat surface.

## HOW TO USE YOUR AIR FRYER (Continued)

### Using the appliance

1. Connect the supply cord plug into a mains power outlet socket and switch on. The appliance is now in standby mode.
2. Carefully pull out the frying basket and check the drip tray is installed.
3. Place the food items into the basket, then slide back into the appliance.

#### CAUTION!

Never operate the appliance without the drip tray placed in the basket. Do not touch the basket or drip tray during use or immediately after use, these parts get very hot. Only hold by the basket handle.

4. Press the power button to activate the control panel.
5. Select a preset function or set the time and temperature manually, then press the power button to start cooking.
6. Some food items require overturning in the middle of the cooking cycle. To overturn the food items, hold the handle and pull out the frying basket from the product, turn the items and then reinsert the frying 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 removed. The appliance will continue the cooking process if the basket is slid in, and it will power ON again.

7. You can reset the time and temperature setting during the cooking process if required.

**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.

8. 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.

9. Check if the food is cooked to your satisfaction. If not, set the timer for a few more minutes until it cooked to your satisfaction.

10. 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 basket 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 basket. This can be cleaned at the end of the cooking process when the basket cools down.

## HOW TO USE YOUR AIR FRYER (Continued)

11. 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 basket, as there is a danger of scalding.









Do not turn the basket with food items 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. Comparing food items that are large, smaller sized items will require less time for cooking.
2. During the process of cooking, turning over smaller items can improve the final cooking result by allowing for a more even cooking result and crispier finish.
3. By adding small amount of oil to the fresh food, this can achieve a crispier finish. After adding the oil, the food items should be rested for several minutes before frying them.

## COOKING MODES

Mode	Type	Default Temp	Temp Range	Default Time	Time Range
	Chips	200°C	80-200°C	18min	1-60min
	Bacon	180°C	80-200°C	6min	1-60min
	Chicken	180°C	80-200°C	20min	1-60min
	Shrimp	180°C	80-200°C	12min	1-60min
	Steak	180°C	80-200°C	12min	1-60min
	Cupcake	180°C	80-200°C	6min	1-60min
	Vegetables	175°C	80-200°C	25min	1-60min
	Fish	180°C	80-200°C	18min	1-60min

## COOKING MANUAL

	Min-max Amount (g)	Time (min.)	Temp (°C)	Turn or Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	500-1000	18-26	200	Yes	Ensure evenly spaced
Thick frozen fries	500-1000	22-30	200	Yes	Do not overload basket
Potato gratin	400	20-25	200	Yes	
<b>Meat &amp; Poultry</b>					
Steak	100-400	10-15	180	-	-
Pork chops	100-400	10-15	180	-	-
Hamburger	100-400	10-15	180	-	-
Sausage roll	100-400	13-15	200	-	-
Drumsticks	100-400	25-30	180	-	Check fully cooked
Chicken breast	100-400	15-20	180	-	Check fully cooked
<b>Snacks</b>					
Spring rolls	100-350	8-10	200	Yes	Use oven-ready
Frozen chicken nuggets	100-400	6-10	200	Yes	Use oven-ready
Frozen fish fingers	100-350	6-10	200	-	Use oven-ready
Frozen bread crumbed cheese snacks	100-350	8-10	180	-	Use oven-ready
Stuffed vegetables	100-350	10	160	-	-
<b>Baking</b>					
Cake	250	8-15	180	-	Use baking tin
Quiche	350	20-22	180	-	Use baking tin/ oven dish
Muffins	250	15-18	200	-	Use baking tin
Sweet snacks	350	20	160	-	Use baking tin/oven dish

Note: Add 3 minutes to the preparation time when you start frying if the Hot-air fryer is still cold, as it may take several minutes to reach set operating temperature.

## CARE AND MAINTENANCE

1. Remove supply cord plug from 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 frying 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.
2. Do not touch hot surfaces.
3. Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.
4. 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.  
**Tip:** If food residue is stuck to the drip tray or the bottom of the basket, fill the basket with hot water and some dish-washing liquid. Leave it in the basket to soak for about 10 minutes.
5. Clean the inside of the appliance with a slightly dampened cloth and dry it with a soft dry cloth.
6. Make sure all parts are clean and dry before storing or using it again.
7. 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.

## DISPOSAL

When the product has reached the end of life and cannot be repaired, please take care to dispose of the product appropriately. Electrical and electronic waste (e-waste) often contains materials that can be harmful to the environment if not disposed of properly. Many components can also be recycled or reused, making it important to divert e-waste from landfills. Please check with your local council for further information on suitable disposal locations.

## 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 basket is not fully inserted	Ensure the frying basket is fully inserted into the recess and flush with the front of the appliance.
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 food 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.	Food that sits on top of or across each other (e.g. fries) need to be shaken or turned 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. Check for obstacles / food items that have fallen into the lower recess.
	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 oily food items.	When you fry greasy / oily food in the air fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. make sure you clean the basket 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.

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