

Healthy Choice[®]

5L DIGITAL AIR FRYER



Model: AFG500 | Batch: PR5199

CAUTION: TO AVOID DAMAGE TO YOUR BENCHTOP AND SPLASHBACK,
DO NOT PLACE THE AIR FRYER DIRECTLY ON BENCHTOP.

HOUSEHOLD USE ONLY
Carefully read all instructions before use and save for future reference.

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Please use the air fryer on a 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 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 benchtop surfaces or near splashbacks where such materials (acrylics, timber, stone etc.) do not have high heat-resistant properties.

IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE

When using the appliance, basic safety precautions should be followed, including:

1. Remove and safely discard 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.
2. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
3. Always operate the appliance on a horizontal surface that is level, stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
4. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
5. Never connect this appliance to an external timer or a separate remote-control system.

6. 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.
7. Do not turn on the power until the appliance and parts are in place as required.
8. 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.
9. Do not touch the appliance, power cord or power plug with wet hands.
10. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down before putting on or taking off the parts, and before cleaning.
11. The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the appliance yourself. All components should only be serviced by a qualified technician.
12. 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 by qualified persons in order to avoid a hazard.
13. 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.
14. Close supervision is necessary when the 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.
15. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farmhouses;
 - by clients in hotels, motels and other residential-type environments;
 - bed and breakfast type environments.
16. Extreme caution must be used when moving an air fryer containing hot food.

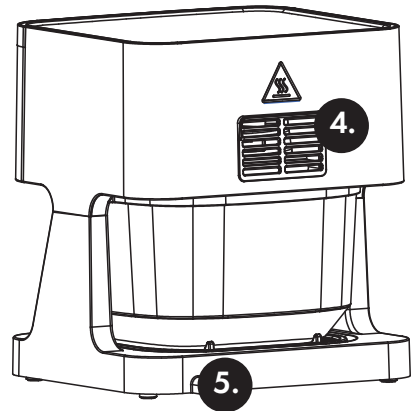
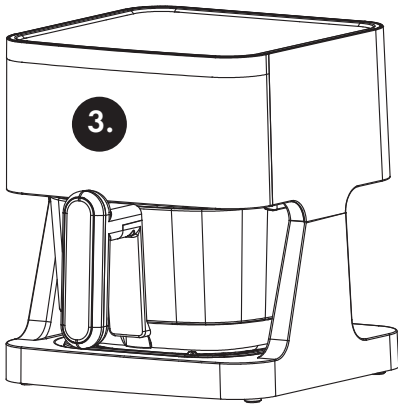
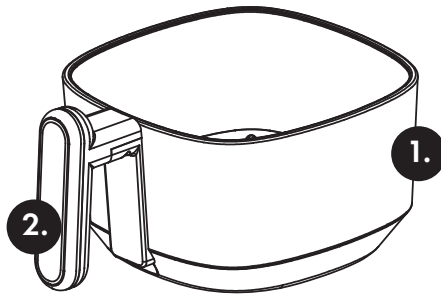
17. Leave enough open space from other objects while in use. Do not block air intakes or exhausts.
18. Do not place the appliance against a wall or against other appliances. Leave at least 20 centimetres of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
19. When the appliance is in operation, hot air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.
20. Do not touch the hot surfaces. The appliance's outer surfaces may become hot during use. The rotisserie basket and rotisserie fork set will be hot. Wear oven mitts or use the rotisserie remover tool to remove them. Wear oven mitts when handling the crisper trays and drip tray.
21. Do not cover the appliance while in use.
22. Do not let the cord hang over the edge of the table or counter.
23. Do not unplug the appliance by pulling on the cord.
24. This appliance can be used by children 8 years and above and people with a physical, sensory or mental impairment, or people without knowledge or experience if 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.
25. Do not leave the appliance operating while unattended.
26. The appliance may emit light smoke during its first use. It is not defective, and the smoke will burn off within a few minutes.
27. Should the appliance emit black smoke, unplug it immediately. Wait for the smoke to stop before removing the contents inside.
28. To prevent the food from contacting the inner upper wall and heating element, do not overfill the rotisserie fork or crisper trays.
29. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children younger than 8 years.

Technical Parameters

Voltage 220-240V~ 50/60Hz

Power 1350 Watts

Capacity 5 Litre



1. Glass cooking basket

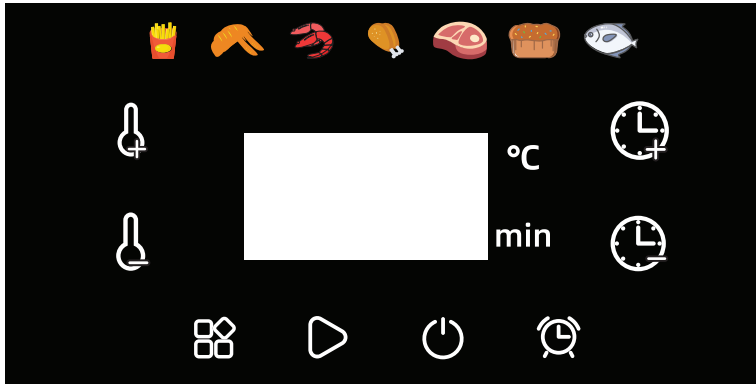
2. Handle

3. Control panel

4. Air outlet

5. Power cable

Control Panel



Power Button (On/Off)

Press to enter setting mode. The Start/Pause Button light will flash.

If no buttons are pressed for 1 minute, the air fryer will return to standby mode.

In setting or cooking mode, press to return to standby mode.



Start/Pause Button

Press to start cooking. The Menu Button light will turn off.

While cooking, press to pause and return to setting mode.



Menu Button

Press to switch between the default cooking mode and shortcut menu options.



Temperature Controls

Increase Temperature (+): Press to raise the temperature.

Decrease Temperature (-): Press to lower the temperature.

Hold either button for faster adjustment in 5°C increments.



Time Controls

Increase Time (+): Press to increase cooking time.

Decrease Time (-): Press to decrease cooking time.

Hold either button for faster adjustment.



Time Delay Button

Press to activate the Time Delay function.

Use the Time + and Time - buttons to adjust the delay time.

Press the Time Delay Button again to confirm the setting.

Warning: Hot! Do not touch the glass cooking basket during operation or shortly after use to prevent burns.

After cooking, always place the glass cooking basket on a heatproof mat. This ensures that the surface underneath remains protected from the high temperatures and prevents potential damage or burns.

Before first use

1. Remove all packaging and promotional materials.
2. Thoroughly clean the glass cooking basket and grill insert with warm soapy water. **The basket and insert can be washed in a dishwasher.**
3. Wipe the inside and outside of the air fryer with a soft damp cloth.
4. Let it dry completely before using.

This is an oil-free fryer that works on hot air, do not fill the baskets with oil or frying fat.

Note: When your air fryer is heated for the first time, it may emit slight smoke or odour. This is normal with many brand-new appliances. This does not affect the safety of your appliance.


Setting up Your Air Fryer

1. Place the air fryer on a solid, level, heat-resistant surface, ensuring it is clear of all obstructions.
2. Insert the mains plug into a suitable power outlet.
3. The air fryer will beep once and the Power button will illuminate to confirm it is properly connected and ready to cook.

Cooking with Your Air Fryer

1. Insert the plug into a grounded 230V~50Hz power socket, and the appliance will enter standby mode.
2. Carefully pull the cooking basket out of the air fryer.
3. Place the ingredients into the cooking basket. Note: Refer to the table on the next page for guidance on the amount of ingredients to use. Keep in mind that the final results may vary due to differences in ingredient quality.
4. Slide the cooking basket back into the air fryer. Important: Do not use the cooking basket without placing it in the grill tray insert. Note: The cooking basket will be very hot after use. Always hold the handle when moving the basket to avoid burns.
5. Press the Power button to enter setting mode, then press the Menu button to select the quick menu mode. Refer to the table on the next page for details.
6. You can also adjust the temperature by pressing the Temperature + or Temperature - buttons and set the time by pressing the Time + or Time - buttons, depending on your preferences or cooking needs, to select the most suitable temperature and time.
7. After setting the temperature and time, press the Start/Pause button to begin cooking.
8. Once the air fryer starts working, the cooking time will begin counting down. During cooking, you can adjust the temperature and time as needed without stopping the appliance.

Cooking Programs

	Hot Chips	200°C	23min
	Wings	180°C	25min
	Prawns	160°C	23min
	Drumsticks	160°C	25min
	Steak	180°C	23min
	Cake	160°C	25min
	Fish	180°C	20min

Keep in mind that the pre-programmed settings are an indication only. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Do not pull out the basket to shake/check on food for an extended period of time. Try to be as brief as possible to not disturb the cooking process.

Note: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

- Ensure food is fully cooked before serving. When uncertain, cook a bit longer.
- Cook meat & poultry (including mince and burgers) until juices appear clear.
- Cook fish until its flesh turns entirely opaque.
- When preparing pre-packaged items, follow the instructions on the packaging or label.

Cleaning and maintenance

- Clean the appliance after every use.
- Always unplug the air fryer from the mains supply and allow it to cool completely before cleaning.
- DO NOT submerge any part of the main body, mains cable, or plug in water or any other liquids.
- Clean the main body of the air fryer using a soft, damp cloth.
- The grill insert has a non-stick coating - do not use metal utensils or abrasive cleaning materials, as they may damage the coating.
- **Never pour cold water into the glass cooking basket while it is still warm, as this may cause damage.**
- Note: Removing the glass cooking basket can help the air fryer cool down faster. Always use the handle to move it, and avoid touching the basket or grill insert while hot to prevent burns.
- Clean the glass cooking basket and grill insert with hot water, mild detergent, and a non-abrasive sponge. They can also be cleaned in a dishwasher.
- A degreaser can be used to remove stubborn grease and residue.
- Tip: If food is stuck to the grill insert or the bottom of the glass cooking basket, fill the basket with hot water, add some detergent, and place the grill insert inside. Let them soak for about 10 minutes before cleaning.
- Use a cleaning brush to remove any food residue from the heating element.
- After cleaning, ensure all parts are completely dry before reusing the air fryer.

Storing

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

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in. You have not set the timer.	Plug in the air fryer. Set the timer.
The ingredients are not cooked properly.	The amount of ingredients in the basket is too big. The set temperature is too low. The preparation time is too short.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. Increase the temperature. Increase cooking time.
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Shake the ingredients halfway through the cooking 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-ready snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not overfill the basket.
White smoke comes out of the appliance.	You are preparing greasy ingredients. The pot still contains grease residues from previous use.	Greasy ingredients cause a large amount of oil to leak into the basket which then produces white smoke. This doesn't affect the appliance or the end result. 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 or are not crispy.	You did not use the right potato type. You did not rinse the potato sticks properly before you fried them. The crispiness of the fries depends on the amount of oil and water in the fries.	Use fresh potatoes and make sure they stay firm during frying. Rinse the potato sticks properly to remove starch from the outside of the sticks. Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result.

Customer Service

If you believe your appliance is defective, please return it along with your sales receipt to the place of purchase for assistance.

For any queries, contact our customer service team:

Phone: 1300 666 848

Email: service@lenoxx.com.au

LENOXX

www.lenoxx.com.au



1300 666 848



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service@lenoxx.com.au