

*Healthy Choice*<sup>®</sup>  
AFDZ100

# 10L DIGITAL DUAL ZONE AIR FRYER

6 LITRE LEFT POT CAPACITY • 4 LITRE RIGHT POT CAPACITY



MODEL: AFDZ100 | BATCH: PR4559

**CAUTION:**

TO AVOID DAMAGE TO YOUR BENCH TOP AND SPLASH BACK, DO NOT PLACE AIRFRYER DIRECTLY ON BENCH TOP.

Use air fryer on heat proof material and on a dry, level and even surface. Leave a minimum distance of 20cm from walls and other heat sensitive materials.

This appliance is intended for household use only.

Please read and retain these instructions for future reference.

The illustrations used in the manual are to illustrate the operation method and structure of the product. Where there is a small difference between the physical item and the illustrations, please take the physical as the standard.

### **ABOUT THE PRODUCT:**

#### Product Description:

It is a beautiful summer's day – the kids are running around the backyard, the sun is beaming down on their excited faces until you hear that all-too-familiar sound: 'Mum! Dad! I'm hungry!'. You imagine throwing some frozen goodies into a magical machine, crisping and cooking them in minutes, ready to eat right away.

It's time to stop dreaming.

Our state-of-the-art multifunctional air fryer uses advanced 'turbo air' technology, mimicking what oil does to food when frying. Simply add your ingredients into its family size, 10 litre total capacity and wait as the air fryer circulates, 'superheated' air up to 200 degrees Celsius for a maximum time of 60 minutes. Enjoy eight convenient pre-set touch-control cooking programs including chips, bake, steak, chicken drumsticks, chicken wings, prawn, sausage and quiche. The two non-stick detachable drawer and basket inserts feature two independent fans and heating elements as well as programmable synchronised cooking.

With a left pot 6 litre capacity and right pot 4 litre capacity, cooking a chicken in the left pot and chips in the right pot is now the easier, quicker and smarter solution to home meals cooked right to perfection.

This 10L Digital Dual Zone Air Fryer is easy to control – simply set the timer, set the temperature, for each pot – and walk away. Eliminating the extra cooking oil allows the family to enjoy healthy meals. Let the air fryer be your chef for the evening and enjoy the healthy, tasty results.

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Please use air fryer on 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 against a wall or against 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 bench top surfaces or near splash backs where such materials (Acrylics, timber, stone etc.) do not have the high heat resistant properties.

Place the appliance on top of a heat resistant material between bench and appliance and further away from wall surfaces/ splash backs.

### **IMPORTANT SAFEGUARDS:**

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

1. Read instructions carefully before use.
2. Remove and safely disregard 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.
3. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located underneath or on the back of the appliance.
4. Always operate the appliance on a horizontal surface which is level, stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
5. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
6. Never connect this appliance to an external timer or separate remote-control system.
7. 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.
8. Do not turn on the power until the appliance and parts are in place as required. Make sure the door is closed before plugging in and switching on the power.
9. 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.

10. Do not touch the appliance, power cord or power plug with wet hands.

11. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down (if relevant) before putting on or taking off the parts, and before cleaning.

12. The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the unit yourself. All components should only be serviced by a qualified technician.

13. 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 with qualified persons in order to avoid a hazard.

14. 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.

15. Close supervision is necessary when any 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.

16. 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.

17. This appliance should be operated on a separate electrical power point from other operating appliances. If the power point is overloaded with other appliances, this appliance may not work properly.

18. Extreme caution must be used when moving an appliance containing hot food.

19. Leave enough open space from other objects while in use. Do not block air intakes or exhausts.

20. 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.

21. When the appliance is in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.

22. Do not touch the hot surfaces. The appliance's outer surfaces may become hot during use. The rotisserie stick will be hot. Wear oven mitts or use the rotisserie handle to remove it.

23. Do not cover the appliance while in use.
24. Do not let the cord hang over the edge of the table or counter.
25. Do not unplug the appliance by pulling on the cord.
26. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless 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.
27. Do not leave the appliance operating while unattended.
28. The appliance may emit smoke during its first use. It is not defective, and the smoke will burn off within a few minutes.
29. Should the appliance emit black smoke, un-plug it immediately. Wait for the smoke to stop before removing the appliance's contents.

**SHORT CORD INSTRUCTIONS:**

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

**OVERHEATING PROTECTION:**

Should the inner temperature control system fail, the overheating protection system will be activated, and the appliance will not function. Should this happen, unplug the power cord and allow time for the appliance to cool completely before restarting or storing.

**ELECTRIC POWER:**

If the electrical circuit is overloaded with other appliances, this appliance may not operate properly. It should be operated on a dedicated electrical circuit (power point).

**AUTOMATIC SHUT-OFF:**

The appliance has a built-in shut-off device that will automatically shut down the unit when the timer LED reaches zero. You can manually switch off the appliance by holding down the power button for 2 seconds. The fan will also stop working at the same time.

## **PREPARATION FOR USE:**

### **Before using the air fryer for the first time:**

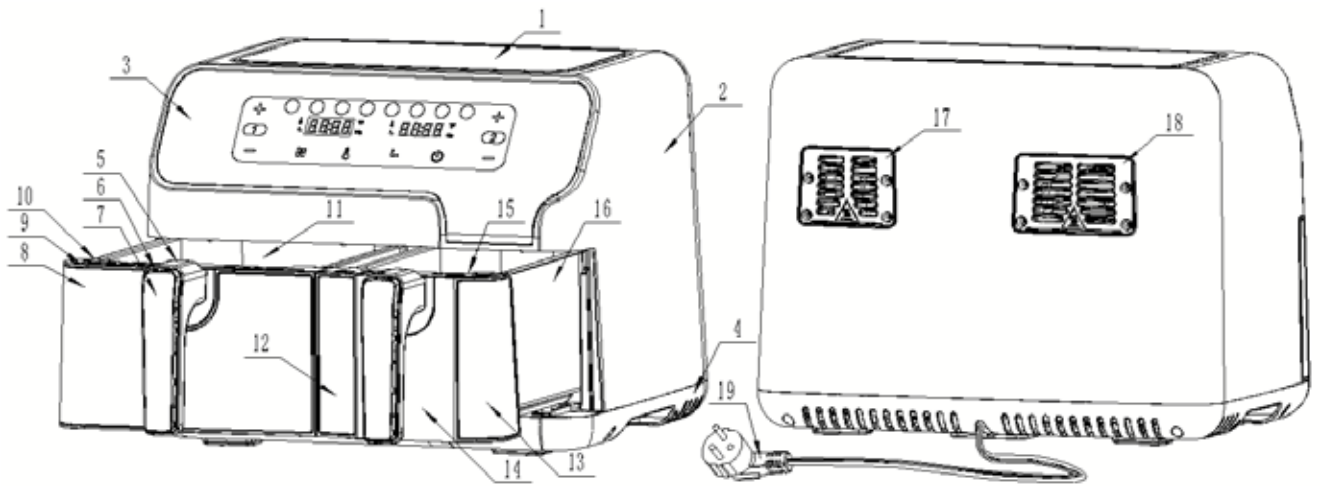
**Warning:** when using for the first time, the appliance may emit slight odour which is not harmful and will disappear after a few minutes. This is because a protective oil was applied to protect parts from possible friction in transport.

Carefully unpack the air fryer and remove all the packing materials.

Place the air fryer on a flat, heat-resistant non-flammable surface.

Use a soft sponge and soapy water to remove any dust on the surface that may happen during packing and transport. Allow the air fryer to dry before use.

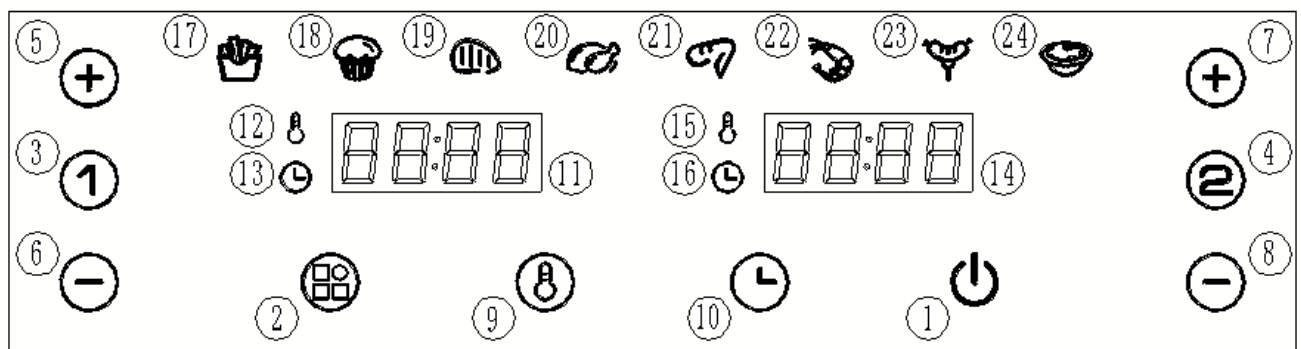
### **PARTS:**



1. Top cover
2. Housing body
3. Control panel
4. Base
5. Single pot handle design (without basket release)
6. Handle decoration ring
7. Handle cover
8. Panel trim A
9. Left drawer panel

10. Left side grill plate location
11. Left side pot
12. Panel trim B
13. Panel trim C
14. Right drawer panel
15. Right side grill plate location
16. Right side pot
17. Left side air outlet
18. Right side air outlet
19. Power cord

**CONTROL PANEL:**



**LED display**

1. Power button
2. Cooking program menu button
3. Left side pot button
4. Right side pot button
5. + increase button for the temperature and cooking time for the left side pot
6. - decrease button for the temperature and cooking time for the left side pot
7. + increase button for the temperature and cooking time for the right side pot
8. - decrease button for the temperature and cooking time for the right side pot
9. Temperature button

10. Cooking time button
11. Left side pot temperature and cooking time display
12. Left side pot temperature indicator light
13. Left side pot cooking time indicator light
14. Right side pot temperature and cooking time display
15. Right side pot temperature indicator light
16. Right side pot cooking time indicator light
17. Chips preset program indicator light
18. Bake preset program indicator light
19. Steak preset program indicator light
20. Chicken drumsticks preset program indicator light
21. Chicken wings preset program indicator light
22. Prawn preset program indicator light
23. Sausage preset program indicator light
24. Quiche preset program indicator light

Please see below chart regarding further information about the preset cooking programs settings.

Please note: The adjustable cooking temperature range is 80 – 200°C for all programs.  
The adjustable cooking time range is 1 – 60 minutes for all programs.

Please note: The dual pot time \* in the chart is the recommended adjustable time range for best results when using both left and right sides. This cooking time would need to be manually adjusted through the time adjustment function.



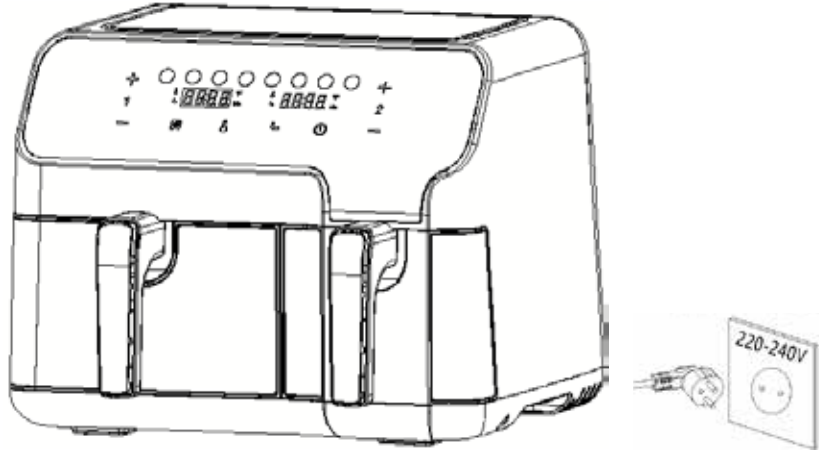
**PRESET COOKING TEMPERATURE AND TIMES:**

<b>Program</b>	<b>Reference weight</b>		<b>Default temperature</b>	<b>Default time</b>	<b>Dual pot time*</b>	<b>Recommendation</b>
Chips	Left	500g	200°C	25min	28-32min	Shake 1-2 times
	Right	300g				
Bake	Left	300g	150°C	25min	25-30min	Use oven-safe baking dish
	Right	150g				
Steak	Left	170g	200°C	15min	15-20min	Shake 1-2 times
	Right	85g				
Chicken drumsticks	Left	800g	200°C	30min	30-35min	Shake 1-2 times
	Right	300g				
Chicken wings	Left	500g	190°C	22min	22-27min	Shake 1-2 times
	Right	300g				
Prawn	Left	350g	190°C	12min	12-15min	Shake 1-2 times
	Right	175g				
Sausage	Left	240g	160°C	15min	15-18min	Shake 1-2 times
	Right	130g				
Quiche	Left	290g	170°C	20min	18-23min	Use oven-safe baking dish
	Right	150g				

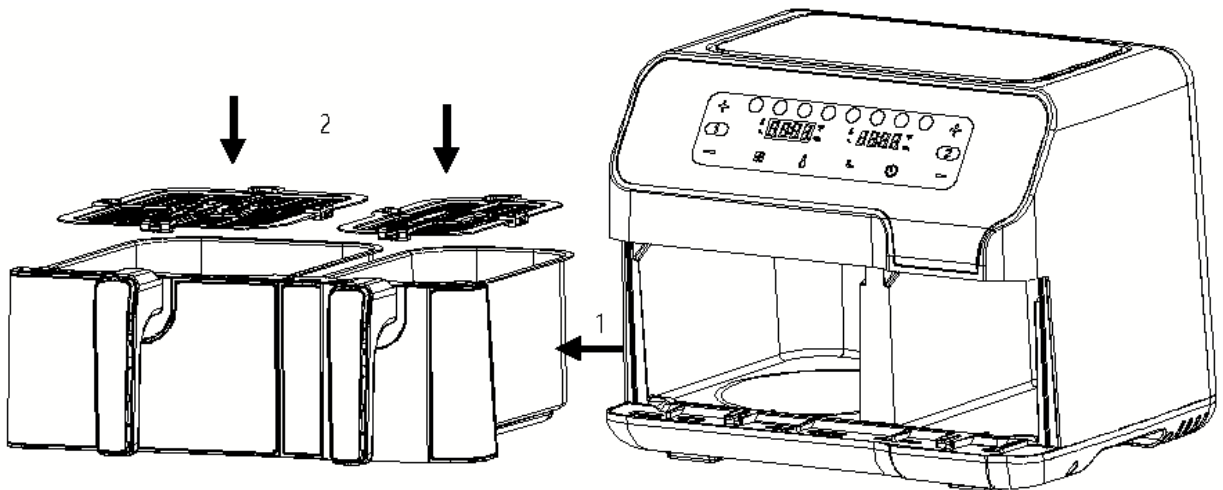
**GENERAL OPERATION:**

**USING THE AIR FRYER:**

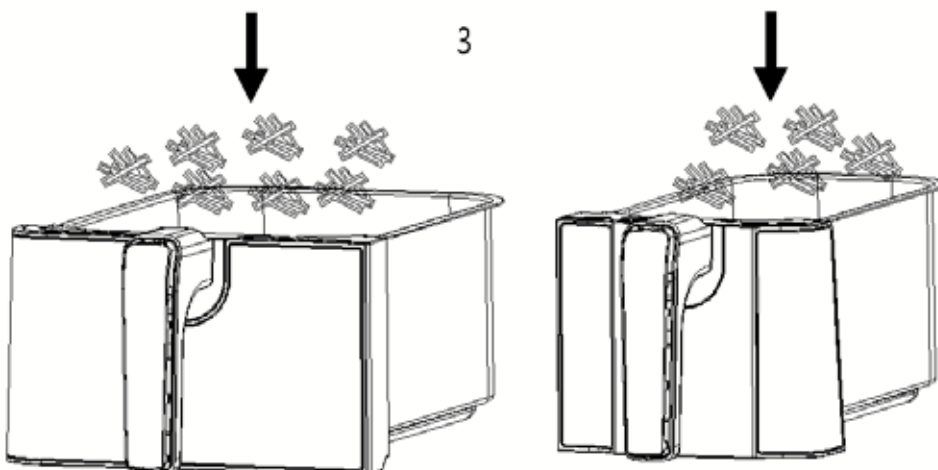
1. Plug the air fryer into the main power supply.



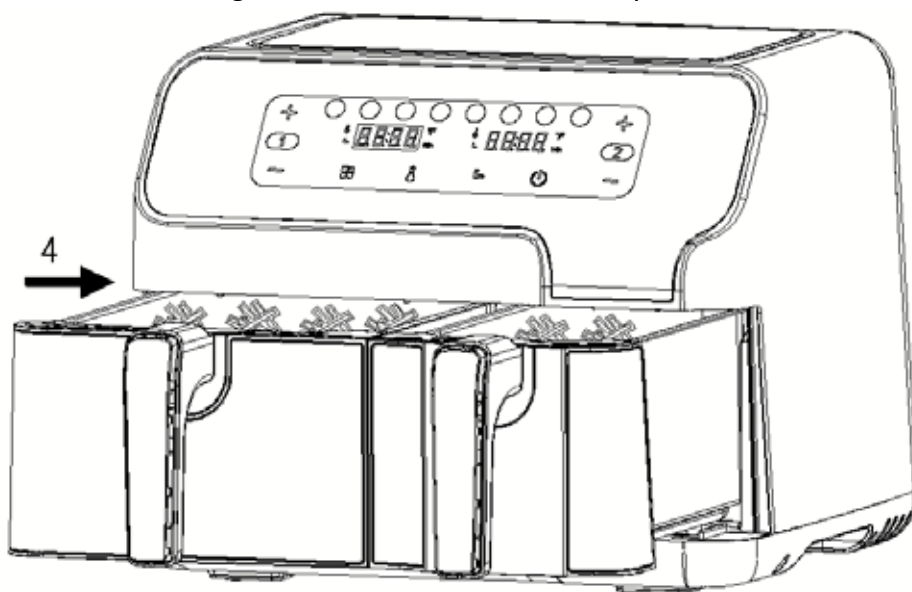
2. Insert the left side grill plate into the left side pot and insert the right side grill plate into the right side pot.



3. Place the ingredients into the pots.



- Secure the cooking basket drawers into the air fryer.



- Once the drawers are fully secured in the air fryer, the power button will be illuminated and the air fryer will be in boot up mode. Press the power button to enter standby mode where left side pot button ① and right side pot button ② are also now illuminated on the screen.

Please note: If no button is pressed for 3 minutes whilst in standby mode, the air fryer will go back to boot up mode.

- First, for single side cooking using the left side pot only, press the ① button, the icons on both sides of the display screen will be illuminated. The default cooking program is chips and the default temperature and cooking time will alternately display on the screen. Press the cooking program menu button to cycle between the different preset cooking programs. The selected cooking program's default temperature and cooking time will alternately display on the screen, for each of the preset cooking programs.

Please note: holding the power button for 2 seconds will cancel the selection for the left side pot, and the air fryer will go back to standby mode.

- Once the desired preset cooking program is selected, you can choose to adjust the temperature and cooking time if needed. Press the temperature button, then press the + or – buttons next to the left side pot button ① to adjust between 80 – 200°C, adjusting in 5-degree increments per button press. Press the cooking time button, then press the + or – buttons next to the left side pot button ① to adjust between 1 – 60 minutes, adjusting in 1-minute increments per button press.

Please note: holding down the + or – buttons will quickly scroll through the increments.

- Once the preset cooking program, temperature and cooking time settings are all selected, press the power button. The left side pot ① will begin the cooking process and the digital display screen will show the cooking time count down timer on the left side display.

Please note: only the left side pot cooking process will begin because at this stage, we have only set the left side pot ①.

9. For single side cooking using the right side pot only, press the ② button and repeat the above steps 6-8 using the + and – buttons by the right side pot ②.

Please note: now, only the right side pot cooking process will begin because at this stage, we have only set the right side pot ②.

10. For double side cooking, use the above steps 6-9 to set both the left side pot ① and the right side pot ②. You can set each side pot to start the cooking process either together at the same time or individually at different starting times.
11. A. During the cooking process for single side cooking, the left side pot button ① or the right side pot button ② (depending on which side is in the cooking process) will remain illuminated, as well as the preset cooking program that is currently in use. The cooking time count down timer on the left side display or on the right side display (depending on which side is in the cooking process) will remain illuminated and counting down in real time by each second.  
  
B. During the cooking process for double side cooking, the left side pot button ① and the preset cooking program that is currently in use for the left side pot ① will flash on the display screen 6 times. After three seconds, the right side pot button ② and the preset cooking program that is currently in use for the right side pot ② will flash on the display screen 6 times. This process will repeat for the duration of the cooking process for double side cooking. The cooking time count down timer on the left side display and on the right side display will remain illuminated and counting down in real time by each second.
12. You can adjust the temperature and cooking time during the cooking process for both single side cooking and double side cooking if necessary. To adjust the temperature, press the temperature button, then press the + or – buttons next to the left side pot ① or the right side pot ② to make the adjustment for the side pot you wish to adjust. To adjust the cooking time, press the cooking time button, then press the + or – buttons next to the left side pot ① or the right side pot ② to make the adjustment for the side pot you wish to adjust. The cooking process will continue and will not pause or stop during these adjustments.
13. You can adjust the preset cooking program during the cooking process for both single side cooking and double side cooking if necessary. First, press the left side pot button ① or the right side pot button ② to make the adjustment for the side pot you wish to adjust. Press the cooking program menu button to cycle between the different preset cooking programs. The cooking process will pause during these adjustments. Once the preset cooking program, temperature and cooking time settings are all adjusted, press the power button. This essentially starts a new cooking process.

14. During the cooking process for both single side cooking and double side cooking, if the frying basket (left side pot or right side pot) is removed from the air fryer, the corresponding side's display screen will show the word OPEN and the cooking process will pause on that side. Once the frying basket (left side pot or right side pot) is secured back into the air fryer, the corresponding side's display screen will show the cooking time count down timer and the cooking process will resume from where it left off.
15. You can pause the cooking process for both single side cooking and double side cooking if necessary. To pause the cooking process during single side cooking, press the power button. To pause the cooking process for the left side pot only or for the right side pot only during double side cooking, press the left side pot button ① or the right side pot button ② then within 5 seconds, press the power button. To pause the cooking process for the left side pot and the right side pot during double side cooking, press the power button.

Please note: the preset cooking program, temperature and cooking time can be adjusted if the corresponding side's pot is paused.

To continue the cooking process on the paused pot, press the power button.

Please note: if no button is pressed within 3 minutes of the paused pot being in pause, that pot will enter standby mode.

16. You can stop the cooking process for both single side cooking and double side cooking if necessary. To stop the cooking process during single side cooking, hold the power button for 2 seconds. To stop the cooking process for the left side pot only or for the right side pot only during double side cooking, press the left side pot button ① or the right side pot button ② then within 5 seconds, hold the power button for 2 seconds. To stop the cooking process for the left side pot and the right side pot during double side cooking, hold the power button for 2 seconds.

Please note: for the stopped pot, the corresponding side's display screen will show the word OFF, beep once, and then that pot will enter standby mode.

17. When the cooking time count down timer reaches zero, the display screen will show the word OFF, beep five times, and then that pot will enter standby mode.

## **COOKING GUIDE:**

Please refer to the below cooking guide on recommended use for a range of foods which yield great results using the air fryer programs.

<b>Food Item</b>	<b>Time</b>	<b>Temperature</b>	<b>Comments</b>
Thin frozen fries	15 – 16 mins	200°C	
Thick frozen fries	15 – 20 mins	200°C	
Homemade fries	12 - 18 mins	200°C	Add ½ tbsp. oil
Homemade potato wedges	18 – 22 mins	180°C	Add ½ tbsp. oil
Homemade potato cubes	12 – 18 mins	180°C	Add ½ tbsp. oil
Hash browns	15 – 18 mins	180°C	
Potato Gratin	15 – 18 mins	200°C	
Steak	8 – 12 mins	180°C	
Hamburger	7 – 14 mins	180°C	
Sausage roll	13 – 15 mins	200°C	
Chicken drumsticks	18 – 22 mins	180°C	
Chicken breast	10 – 15 mins	180°C	
Spring rolls	15 – 20 mins	200°C	Use oven ready
Frozen chicken nuggets	10 – 15 mins	200°C	Use oven ready
Fish fingers	6 – 10 mins	200°C	Use oven ready
Mozzarella sticks	8 – 10 mins	180°C	Use oven ready
Stuffed vegetables	10 mins	160°C	
Cake	20 – 25 mins	160°C	Use baking tin
Quiche	20 – 22 mins	180°C	Use baking tin/oven dish
Muffins	15 – 18 mins	200°C	Use baking tin
Sweet snacks	20 mins	160°C	Use baking tin/oven dish
Frozen onion rings	15 mins	200°C	

## **MAKING HOME MADE FRIES:**

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 45 minutes. Take them out and dry them with paper towels.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or with a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks into the air fryer cooking basket.
5. Secure the cooking basket drawer into the air fryer and cook the fries for 12 – 18 mins at 200°C.

### **TIPS:**

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly cooked.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the air fryer.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.
- Place an oven safe baking tin or dish (not included) inside the air fryer when baking a cake or a quiche. A tin or dish is also suggested when cooking fragile or filled foods.

### **TROUBLESHOOTING:**

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
The air fryer does not work.	The appliance is not plugged into the mains power.	Put the mains plug in an earthed wall socket.
	The oven door is not closed.	Ensure the door is closed.
The ingredients fried with the air fryer are not done.	There are too many ingredients.	Use smaller batches for more even cooking.
	The temperature is set too low.	Increase the cooking temperature.
	The preparation time is too short.	Increase the cooking time.
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be turned during the cooking process.	Turn the ingredients during cooking.
Fried snacks are not crispy when they come out.	You used a type of fried snack that is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Chips / fries are not cooked evenly.	You did not soak the potato sticks properly before cooking.	Soak the potato sticks in a bowl of water for at least 30 minutes, then take them out and dry them with paper towels.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato fries are not crispy when they come out.	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 coat them with oil.  Cut the potato into thinner sticks for a crispier result.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 180°C, when you fry greasy ingredients in the air fryer.
	There is excess oil inside the air fryer.	Wipe down the inside of the air fryer to remove excessive oil.
	Grill plates have excess grease residue from previous cooking.	Clean the grill plates after each use.

### **CLEANING AND MAINTENANCE:**

**Note:** *Unplug the air fryer and allow it to cool down completely before handling, cleaning or storing.*

- Wash in warm soapy water after use: left side pot drawer, right side pot drawer, left side grill plate and right side grill plate.

None of the parts are dishwasher safe.

- The inside of the appliance can be cleaned with hot water, mild dish detergent and a non-abrasive sponge.
- After cooking greasy foods and once the air fryer has cooled, always clean the top of the interior. Removing grease will help keep its performance consistent.
- Wipe the outer housing body with a soft damp cloth. Do not use detergents or cleaners.
- Do not immerse the power cord, plug or the housing body in water or any other liquids as it may result in damage, fire, electric shock or injury.



### **STORING:**

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

### **TECHNICAL SPECIFICATIONS:**

Voltage:	220~240V
Power:	1700W
Frequency:	50/60 Hz
Temperature Range:	80°C – 200°C
Cooking Time Range:	1 - 60 mins
Capacity:	6L left side pot, 4L right side pot

### **ERROR CODES:**

E1: The NTC is opened, please contact customer service for assistance.

E2: The NTC is short circuited, please contact customer service for assistance.


# **LENOXX**

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