

*Healthy Choice*<sup>®</sup>  
AFOD2600

## 25L DIGITAL AIR FRYER CONVECTION OVEN

ROTISSERIE FORK SET • ROLLING CAGE • ROTISSERIE HANDLE • TRAY HANDLE  
MESH BASKET • WIRE RACK • BAKING TRAY • CRUMB TRAY



MODEL: AFOD2600 | BATCH: PR4521

**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.

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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 selecting the Power Button. The fan will continue running for about 180 seconds to cool down the unit.

### **PREPARATION FOR USE:**

**Before using the Air Fryer Convection Oven 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 Convection Oven and remove all the packing materials.

Place the Air Fryer Convection Oven 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 Convection Oven to dry before use.

### **PRODUCT USE AND ACCESSORIES:**

Choose an accessory to use for different cooking styles.



Crumb tray



Baking tray/ Drip tray



Wire rack



Basket



Rotisserie Fork set



Tray handle



Fetch Tool



Rolling cage

### **Crumb tray and Baking tray/ Drip tray:**

Slide the drip tray into one of the lower rack slots in the oven.

Always keep the crumb tray comes in the bottom position while using the appliance.

Always keep the drip tray in the lowest layer inside the oven for gathering oil from fried food. The drip tray can also be used as baking tray.

### Wire rack, Basket:

Each of the above can be used for a wide range of foods. Each can slide into the Oven.

Ideal for multi-level cooking.

### Rotisserie fork set:

Use for roasts or a whole chicken.

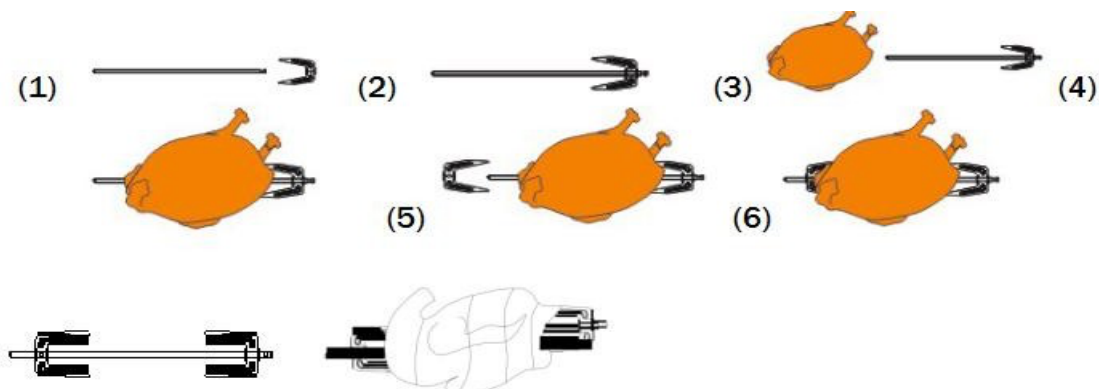
Force the shaft length ways through the meat and center.

Slide the forks onto the shaft from either end into the meat. Then lock into place with the screws. There is an indentation point on the shaft for a screw. Ensure the other screw is fitted tightly to the stick.

You can adjust the screws closer to the middle if needed, but never outwards towards the ends.

Ensure that the roast meat or chicken are not too large and are able to rotate freely inside the Oven.

Tie up the chicken or other roast meat with cooking string to hold it tightly around the rotisserie stick.



### Tray Handle:

Use to remove the drip tray, wire rack and basket.

Fetch tool:

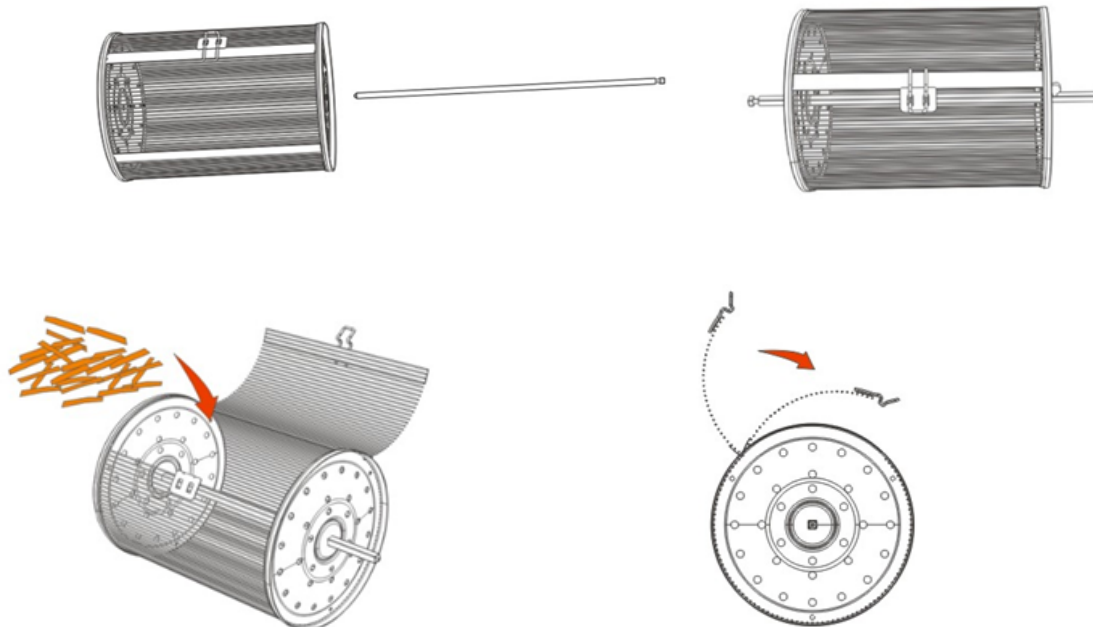
Use to remove cooked roasts or chicken which have been cooked using the rotisserie. Place under the rotisserie shaft and then lift gently.



Note: Please use your own oven mitts to remove accessories after the cooking is complete.

Rolling cage:

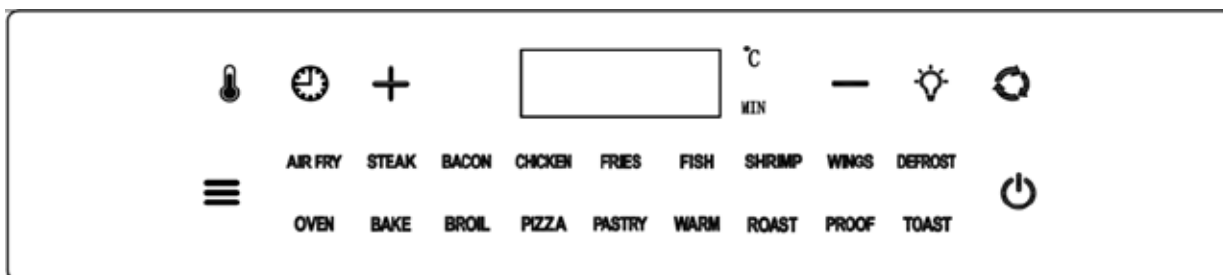
- Great for fries, roasted nuts, popcorn and other snacks.
- Use the rotisserie stick and one of the included screws from the rotisserie fork set to secure the baking cage to the rotisserie stick at the indentation point on the rotisserie stick.
- Twist the screw to secure the baking cage to the rotisserie stick.



**Note:**

- The ingredients inside may increase in size during the cooking process, ensure that the heated volume of food will not touch the inside walls of the air fryer.
- Only when the door is closed, the air fryer will operate.

## CONTROL PANEL:



### **MENU BUTTON**



When the unit is in standby mode, press the Menu Button repeatedly to choose between the different preset cooking modes.

Preset cooking modes can also be chosen by pressing the “+” and “-” buttons.

When selection has been made, press the Power Button to begin operation.

### **TEMPERATURE BUTTON**



### **TIME BUTTON**



After choosing a preset cooking program, the cooking time and temperature is able to be adjusted.

Press the Time Button, then press the “+” and “-” buttons to adjust the time.

Press the Temperature Button, then press the “+” and “-” buttons to adjust the temperature.

When time and/or temperature adjustment has been made, Press the Power Button to begin operation.

### **LIGHT BUTTON**

Press the Light Button to turn the internal light on, press it again to turn the internal light off.

### **ROTISSERIE BUTTON**

Press the Rotisserie Button to enable use of the rotisserie function with the rolling cage or rotisserie fork set.



## POWER BUTTON

When the power is connected, the air fryer will make a beep sound. The digital screen will light up and will then go off. The air fryer will be in sleep mode.

The POWER BUTTON will remain illuminated.

Press the POWER BUTTON. The digital screen will light up and the air fryer will be in standby mode.

Once a preset cooking mode has been selected or time / temperature has been set, press the POWER BUTTON to begin cooking.

During operation, the POWER BUTTON can be pressed and held for 5 seconds to stop operation.

The table below is a breakdown of the pre-set cooking times and temperatures:

### **PRESET COOKING TEMPERATURE AND TIMES:**

Cooking program	Default temp	Default time	Adjustable temperature range	Adjustable time range
Air fry	200°C	20 mins	60-200°C	1-90 mins
Steak	200°C	13 mins	60-200°C	1-90 mins
Bacon	200°C	9 mins	60-200°C	1-90 mins
Chicken	180°C	40 mins	60-200°C	1-90 mins
Fires	200°C	15 mins	60-200°C	1-90 mins
Fish	190°C	10 mins	60-200°C	1-90 mins
Shrimp	190°C	10 mins	60-200°C	1-90 mins
Wings	200°C	15 mins	60-200°C	1-90 mins
Defrost	50°C	40 mins	30-60°C	1-90 mins
Oven	180°C	20 mins	60-200°C	1-90 mins
Bake	200°C	25 mins	60-200°C	1-90 mins
Broil	200°C	15 mins	60-200°C	1-90 mins
Pizza	200°C	20 mins	60-200°C	1-90 mins
Pastry	195°C	20 mins	60-200°C	1-90 mins
Warm	70°C	30 mins	60-200°C	1-90 mins
Roast	200°C	35 mins	60-200°C	1-90 mins
Proof	40°C	60 mins	30-60°C	1-90 mins
Toast	200°C	7 mins	60-200°C	1-90 mins

The time range is adjustable in 1 minute intervals.

The temperature is adjustable in 5 degree increments.

Air fryer modes: Use a combination of the fan and elements.

Convection modes: Use elements only.

Cooking Program	Elements operation
Air fry	2X upper straight tube +1X coil heating elements
Steak	2X upper straight tube +1X coil heating elements
Bacon	2X upper straight tube +1X coil heating elements
Chicken	2X upper straight tube +1X coil heating elements
Fires	2X upper straight tube +1X coil heating elements
Fish	2X upper straight tube +1X coil heating elements
Shrimp	2X upper straight tube +1X coil heating elements
Wings	2X upper straight tube +1X coil heating elements
Defrost	2X upper straight tube +1X coil heating elements
Oven	2X upper straight tube +2X bottom straight tube
Bake	2X upper straight tube +2X bottom straight tube
Broil	2X upper straight tube +1X coil heating elements
Pizza	2X upper straight tube +2X bottom straight tube
Pastry	2X upper straight tube +2X bottom straight tube
Warm	2X upper straight tube +2X bottom straight tube
Roast	2X upper straight tube +2X bottom straight tube
Proof	2X bottom straight tube
Toast	1X coil heating element+2X bottom straight tube

### **GENERAL OPERATION:**

When the power is connected, the air fryer will make a beep sound. The digital screen will light up and will then go off. The air fryer will be in sleep mode.

The POWER BUTTON will remain illuminated.

Press the POWER BUTTON. The digital screen will light up and the air fryer will be in standby mode.

The default time is 15 minutes. The default temperature is 200 degrees.

To operate the air fryer at this time and temperature, press the POWER BUTTON.

Or

Press the MENU button to choose a pre-set cooking function. Press the MENU button

When your chosen selection is shown on the screen, press the POWER BUTTON.

The air fryer will start the cooking process.

### **USING THE PRESET OPTIONS:**

1. Choose which accessory to use inside the appliance depending on which best suits the food you wish to cook.
2. Place the ingredients and chosen accessory into the unit and shut the door. Plug the power cord into a 220 – 240V dedicated outlet.
3. Once the appliance is connected to a power point, it will be on.

## **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 on the mesh rack.

5. Fit the mesh rack inside the Air Fryer Convection Oven.

6. Cook the fries for 15 – 18 mins at 200 Degrees.

### **USING THE ROTISSERIE:**

- When the rotisserie stick is fitted inside the slots in the middle of the Air Fryer Convection Oven, press the rotisserie button to activate the rotisserie function.
- The rotisserie fork is a great way to cook a roast chicken inside the Air Fryer Convection Oven as it allows even circulation and thorough cooking.

Note: The total weight of a chicken/meat cooked using the rotisserie stick should not exceed 4 kg, as the rotation will scrape the drip tray (use baking tray) in the bottom of the Air Fryer Convection Oven.

Please use the mesh tray or wire rack if cooking a large chicken.

Bind the legs and wings of the chicken with cooking string.

### **PROOF:**

- Proofing is a method used in baking bread. During this time, dough undergoes fermentation and it takes on its final rise before being baked.
- Using the PROOF pre-set option, the warm temperature can increase the activity of the yeast, resulting in faster dough rise.
- The low temperature of 40°C is ideal to achieve this. The time can be adjusted between 1 minute – 90 minutes.
- After proofing, the bread can be baked.

### **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 Convection Oven.
- 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 Convection Oven 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 Convection Oven 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 Convection Oven 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 Convection Oven.	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.
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 Convection Oven.	Wipe down the inside of the Air Fryer Convection Oven to remove excessive oil.
	Accessories have excess grease residue from previous cooking.	Clean each accessory after use.

## **CLEANING AND MAINTENANCE:**

**Note:** *Unplug the Air Fryer Convection Oven and allow it to cool down completely before handling, cleaning or storing.*

- Wash in warm soapy water after use: wire rack, mesh tray, baking tray, crumb tray, rotisserie stick, forks, screws, rotisserie handle, pan handle.

The baking tray, crumb tray are not dishwasher safe.

The wire rack, mesh tray, rotisserie stick, forks, screws, rotisserie handle, pan handle, rolling cage 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 Convection Oven has cooled, always clean the top of the interior. Removing grease will help keep its performance consistent.
- To remove crumbs, slide out the crumb tray and discard the crumbs. Wipe the crumb tray and place it back inside the appliance. To remove baked on grease, soak the crumb tray in hot, sudsy water or use non-abrasive cleaners. Never operate the Air Fryer Convection Oven without the crumb tray in place.
- 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 Convection Oven to cool down completely before storing.
- Store the Air Fryer Convection Oven in an upright position in a dry location.
- Do not place any heavy items on top of the Air Fryer Convection Oven during storage as this may result in possible damage to the appliance.

## **TECHNICAL SPECIFICATIONS:**

Voltage:	220~240V
Power:	1700W
Frequency:	50/60 Hz
Standard Temperature Range:	60°C – 200°C
Standard Time Setting Range:	1 - 90 mins
Defrost/proof Temperature Range:	30°C - 60°C
Defrost/proof Time Setting Range:	1 – 90 mins

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