

Breville®

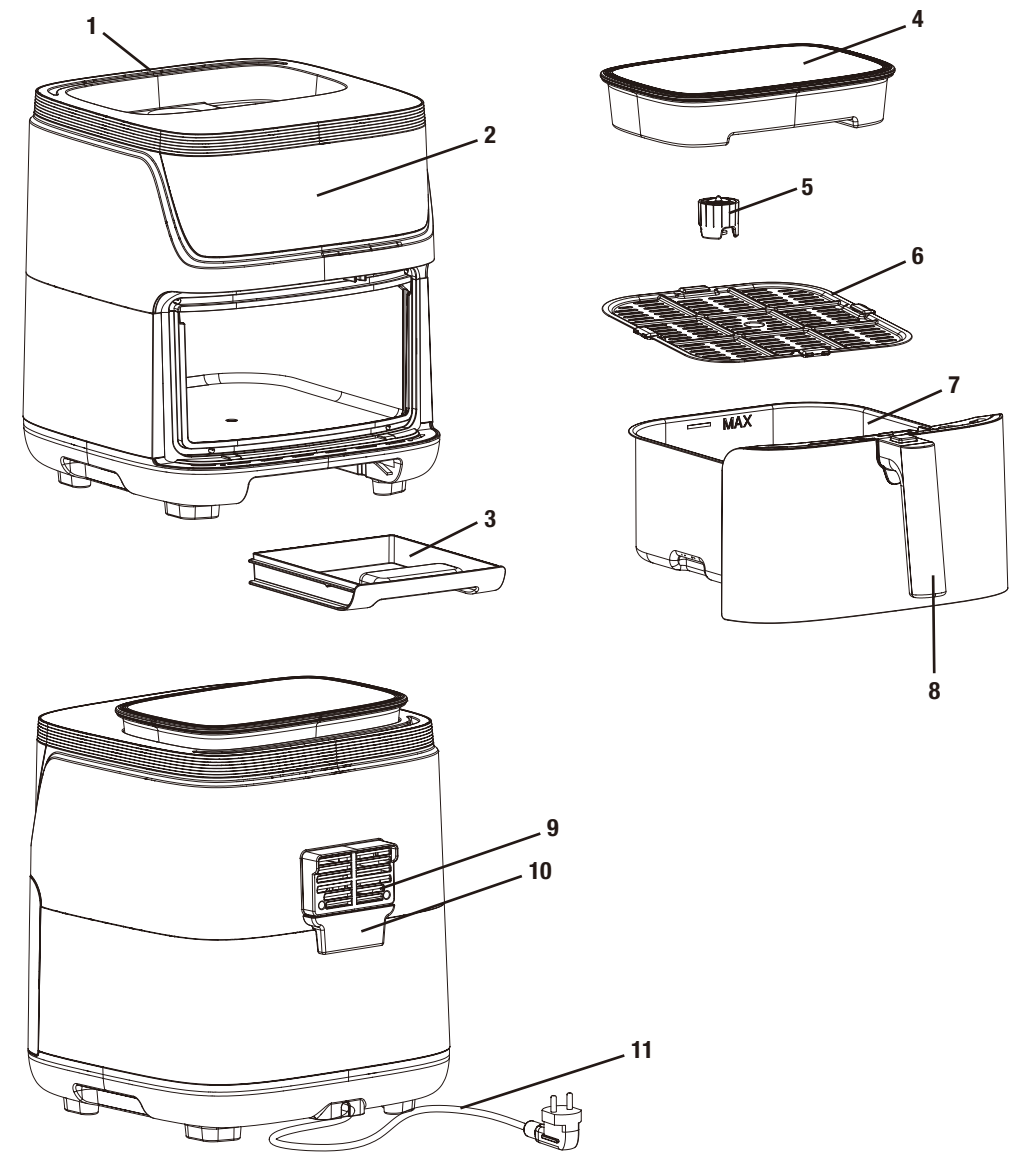
Turn **on** your creativity®



Halo Steam Air Fryer

VDF133X

EN	Instructions for Use.....	5
FR	Instructions.....	12
IT	Instructions for Use	18
ES	Instrucciones de uso.....	24
PT	Instructions for Use	30
SV	Bruksanvisning.....	36
NO	Bruksinstruksjoner.....	42
DK	Brugsanvisning.....	48
FI	Käyttöohjeet.....	54
RO	Instructiuni de utilizare.....	60
PL	Instrukcja użytkowania.....	66
CZ	Návod k použití.....	72
NL	Gebruiksaanwijzing.....	78



product safety

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

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 less than 8 years.

This product must be positioned on a stable surface with the handles positioned to avoid the spillage of hot liquids.

 **Surfaces of the product are liable to get hot during use.**

Never operate the product by means of an external timer or separate remote-control system.

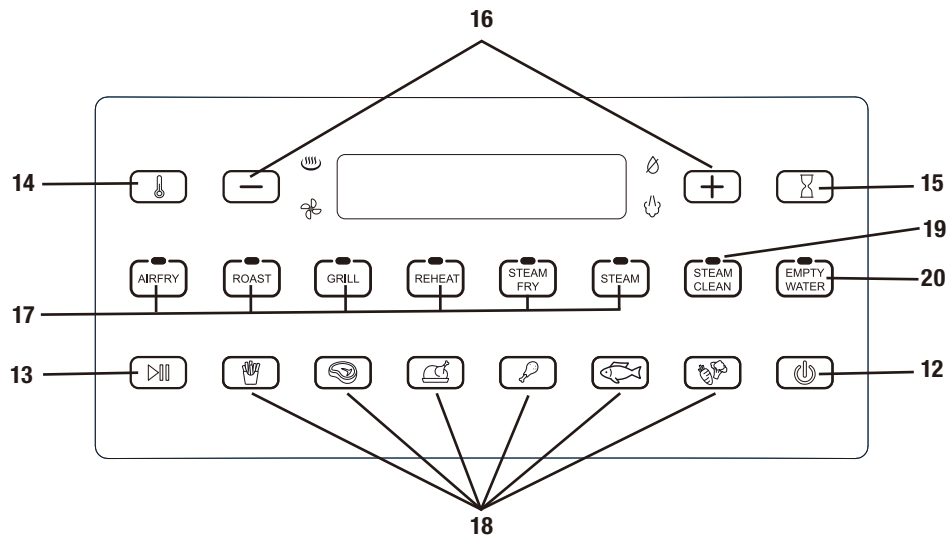
Never immerse any part of the appliance or power cord and plug in

water or any other liquid.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Ensure the appliance is kept clean after use. For details see the Care and Cleaning section. Pay particular care regarding items that can be immersed in water and/or a dishwasher.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket if it is left unattended, when it is not in use or before cleaning. Never leave the appliance unattended when it is in use.
- ⚠ Never use this appliance with an external timer or separate remote-control system.
- ⚠ Always allow the appliance to fully cool down before cleaning or storing.
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot.
- ⚠ Only use spares or accessories that are recommended by the manufacturer.
- ⚠ Allow adequate space above and on all sides for air circulation.
- ⚠ Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings).
- ⚠ Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.



Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⏸️) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
 8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
- NOTE:** Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⏸️) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶||) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to "Cleaning Your Air Fryer" Section, Page 8.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Fitting of a plug - for U.K. and Ireland only

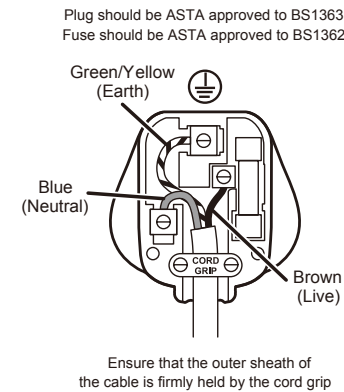
⚠ This appliance must be earthed.

If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug fuse requires replacement, a fuse of the same rating as that fitted by the manufacturer must be used. In order to prevent a hazard do not fit a fuse of a lower or higher rating.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.



After sales service & replacement parts

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at: **United Kingdom: 0800 028 7154 | Spain: 0900 81 65 10 | France: 0805 542 055. For all other countries, please call +44 800 028 7154.** International rates may apply. Alternatively, e-mail: BrevilleEurope@newellco.com.

Waste Disposal

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at BrevilleEurope@newellco.com for further recycling and WEEE information.



product safety

À LIRE ATTENTIVEMENT ET CONSERVER POUR RÉFÉRENCE ULTÉRIEURE

Cet appareil peut être utilisé par des enfants à partir de 8 ans, ainsi que par des personnes aux capacités physiques, sensorielles ou intellectuelles réduites, ou encore des personnes n'ayant aucune connaissance ou expérience du produit, à condition d'avoir été formés à son utilisation correcte et de comprendre les risques encourus.

Les enfants ne doivent pas jouer avec l'appareil.

Les opérations de nettoyage et d'entretien ne doivent pas être effectuées par des enfants, à moins qu'ils n'aient plus de 8 ans et soient surveillés par un adulte.

Tenez l'appareil et son cordon hors de portée des enfants de moins de 8 ans.

Cet appareil doit être placé sur une surface stable en orientant les poignées de sorte à éviter les éclaboussures de liquides chauds.



Les surfaces de l'appareil risquent de devenir brûlantes en cours d'utilisation.

Ne contrôlez jamais l'appareil au moyen d'un minuteur externe ou d'un système de commande à distance séparé.

Ne plongez jamais l'appareil ou son

cordon et la fiche dans l'eau ou tout autre liquide.

Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant, son représentant agréé ou toute autre personne qualifiée afin d'éviter tout danger.

Veillez à nettoyer l'appareil après chaque utilisation. Pour plus d'informations, reportez-vous à la section « Entretien et nettoyage ». Faites particulièrement attention aux éléments qui peuvent être plongés dans l'eau et/ou qui passent au lave-vaisselle.

- ⚠ N'utilisez pas cet appareil à des fins autres que celles auxquelles il est destiné. Cet appareil est réservé à une utilisation domestique. Ne l'utilisez pas à l'extérieur.
- ⚠ Assurez-vous que vos mains sont sèches avant de manipuler la fiche ou de mettre l'appareil en marche.
- ⚠ Veillez à utiliser l'appareil sur une surface stable, à niveau, sèche et sans danger.
- ⚠ Veillez à arrêter l'appareil et à le débrancher si vous quittez la pièce, lorsqu'il n'est pas utilisé et avant toute opération de nettoyage. Ne laissez pas l'appareil sans surveillance en cours d'utilisation.
- ⚠ Ne contrôlez pas l'appareil au moyen d'un minuteur externe ou d'un système de commande à distance séparé.
- ⚠ Attendez toujours que l'appareil soit complètement refroidi avant de le nettoyer ou le ranger.
- ⚠ N'utilisez pas l'appareil s'il est tombé, s'il présente des signes visibles de dommages ou en cas de fuite.
- ⚠ Ne laissez pas le cordon d'alimentation pendre dans le vide ni toucher des surfaces chaudes et évitez qu'il ne s'emmêle, se coince ou se comprime.
- ⚠ Ne touchez pas la surface extérieure de l'appareil en cours d'utilisation, car elle peut être brûlante.
- ⚠ Utilisez uniquement les pièces détachées et les accessoires recommandés par le fabricant.
- ⚠ Laissez suffisamment d'espace autour de l'appareil et au-dessus de ce dernier pour permettre à l'air de circuler.
- ⚠ Veillez à ce que l'appareil ne rentre pas en contact avec tout matériau inflammable (rideau ou revêtement mural, par exemple) en cours d'utilisation.
- ⚠ Soyez particulièrement vigilant si vous utilisez l'appareil sur une surface susceptible d'être endommagée par la chaleur. L'utilisation d'un support résistant à la chaleur est recommandée.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 15.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Service après-vente et pièces de rechange

Si l'appareil ne fonctionne plus, mais est encore sous garantie, rappez le produit où vous l'avez acheté pour procéder à un échange. Veuillez remarquer qu'une preuve d'achat valide vous sera exigée. Pour obtenir de l'aide supplémentaire, veuillez prendre contact avec notre service après-vente au : **Royaume-Uni : 0800 028 7154 | Espagne : 0900 81 65 10 | France : 0805 542 055. Pour tous les autres pays, appelez le +44 800 028 7154.** Un tarif international s'applique. Vous pouvez également envoyer un e-mail à : BrevilleEurope@newellco.com.

Mise au rebut

Les équipements électriques usagés ne doivent pas être mis au rebut avec les ordures ménagères. Recyclez ces déchets lorsque cela est possible. Écrivez-nous un e-mail à l'adresse BrevilleEurope@newellco.com pour plus d'informations sur le recyclage et la directive WEEE.



product safety

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

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 less than 8 years.

This product must be positioned on a stable surface with the handles positioned to avoid the spillage of hot liquids.



Surfaces of the product are liable to get hot during use.

Never operate the product by means of an external timer or separate remote-control system.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Ensure the appliance is kept clean after use. For details see the Care and Cleaning section. Pay particular care regarding items that can be immersed in water and/or a dishwasher.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket if it is left unattended, when it is not in use or before cleaning. Never leave the appliance unattended when it is in use.
- ⚠ Never use this appliance with an external timer or separate remote-control system.
- ⚠ Always allow the appliance to fully cool down before cleaning or storing.
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot.
- ⚠ Only use spares or accessories that are recommended by the manufacturer.
- ⚠ Allow adequate space above and on all sides for air circulation.
- ⚠ Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings).
- ⚠ Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 21.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

After sales service & replacement parts

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at: **United Kingdom: 0800 028 7154 | Spain: 0900 81 65 10 | France: 0805 542 055. For all other countries, please call +44 800 028 7154.** International rates may apply. Alternatively, e-mail: BrevilleEurope@newellco.com.

Waste Disposal

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at BrevilleEurope@newellco.com for further recycling and WEEE information.



product safety

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

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 less than 8 years.

This product must be positioned on a stable surface with the handles positioned to avoid the spillage of hot liquids.



Surfaces of the product are liable to get hot during use.

Never operate the product by means of an external timer or separate remote-control system.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Ensure the appliance is kept clean after use. For details see the Care and Cleaning section. Pay particular care regarding items that can be immersed in water and/or a dishwasher.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket if it is left unattended, when it is not in use or before cleaning. Never leave the appliance unattended when it is in use.
- ⚠ Never use this appliance with an external timer or separate remote-control system.
- ⚠ Always allow the appliance to fully cool down before cleaning or storing.
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot.
- ⚠ Only use spares or accessories that are recommended by the manufacturer.
- ⚠ Allow adequate space above and on all sides for air circulation.
- ⚠ Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings).
- ⚠ Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart


Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart


Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled



Usage Instructions

Preparing Your Air Fryer For First Use



1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button  the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode



1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button  the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.



NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the  and use the (+) and (-) to adjust, to adjust cooking time press the  and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.


7. Press Start  for Air Fryer to start.
 8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop .
- NOTE:** Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode


1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button  the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.
7. Press Start  for Air Fryer to start.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature  and time  symbol.

NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop .

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press  the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 27.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

After sales service & replacement parts

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at: **United Kingdom: 0800 028 7154 | Spain: 0900 81 65 10 | France: 0805 542 055. For all other countries, please call +44 800 028 7154.** International rates may apply. Alternatively, e-mail: BrevilleEurope@newellco.com.

Waste Disposal

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at BrevilleEurope@newellco.com for further recycling and WEEE information.



product safety

READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children shall not play with the appliance.

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 less than 8 years.

This product must be positioned on a stable surface with the handles positioned to avoid the spillage of hot liquids.



Surfaces of the product are liable to get hot during use.

Never operate the product by means of an external timer or separate remote-control system.

Never immerse any part of the appliance or power cord and plug in water or any other liquid.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Ensure the appliance is kept clean after use. For details see the Care and Cleaning section. Pay particular care regarding items that can be immersed in water and/or a dishwasher.

- ⚠ Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket if it is left unattended, when it is not in use or before cleaning. Never leave the appliance unattended when it is in use.
- ⚠ Never use this appliance with an external timer or separate remote-control system.
- ⚠ Always allow the appliance to fully cool down before cleaning or storing.
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Never let the power cord hang over the edge of a work top, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ Do not touch the external surfaces of the appliance during use as they may become very hot.
- ⚠ Only use spares or accessories that are recommended by the manufacturer.
- ⚠ Allow adequate space above and on all sides for air circulation.
- ⚠ Do not allow the appliance to touch any flammable material during use (such as curtains or wall coverings).
- ⚠ Care is required when using the appliance on surfaces that may be damaged by heat. The use of an insulated pad is recommended.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 33.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

After sales service & replacement parts

In the case the appliance does not operate but is under warranty, return the product to the place it was purchased for a replacement. Please be aware that a valid form of proof of purchase will be required. For additional support, please contact our Consumer Service Department at: **United Kingdom: 0800 028 7154 | Spain: 0900 81 65 10 | France: 0805 542 055. For all other countries, please call +44 800 028 7154.** International rates may apply. Alternatively, e-mail: BrevilleEurope@newellco.com.

Waste Disposal

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at BrevilleEurope@newellco.com for further recycling and WEEE information.



product safety

LÄS NOGA OCH SPARA DEM OM DU BEHÖVER LÄSA DEM IGEN

Denna apparat kan användas av barn från åtta års ålder och av personer med nedsatt fysisk, sensorisk eller mental kapacitet eller brist på erfarenhet och kunskap om de har fått handledning eller anvisningar om hur apparaten används på ett säkert sätt och förstår riskerna som är involverade.

Barn får inte leka med apparaten.

Rengöring och användarunderhåll får endast utföras av barn om de är minst åtta år gamla och övervakas av en vuxen.

Förvara apparaten och dess sladd utom räckhåll för barn under åtta år.

Produkten måste placeras på ett stabilt underlag med handtagen monterade för att undvika att spilla varma vätskor.

 **Produktens utsida kan bli varm vid användning.**

Produkten får aldrig sättas på/ stängas av med en extern timer eller ett separat fjärrkontrollsystem.

Doppa aldrig någon del av apparaten eller nätsladden och kontakten i vatten eller någon annan vätska.

Om nätsladden skadas måste den

bytas ut av tillverkaren, dennes serviceombud eller en person med liknande kvalifikationer för att undvika risker.

Se till att apparaten rengörs efter användning. Det finns mer information i avsnittet om skötsel och rengöring. Var särskilt försiktig när det gäller föremål som kan doppas i vatten och/eller placeras i en diskmaskin.

- ⚠ Använd aldrig apparaten till någonting annat än det den är avsedd för. Apparaten är endast avsedd för privat bruk. Apparaten får inte användas utomhus.
- ⚠ Se alltid till att dina händer är torra innan du hanterar kontakten eller slår på apparaten.
- ⚠ Använd alltid apparaten på ett stabilt, säkert, torrt och jämnt underlag.
- ⚠ Se till att apparaten är avstängd och urkopplad från vägguttaget om den lämnas oövakad, när den inte används eller före rengöring. Lämna aldrig apparaten utan uppsikt medan den är i bruk.
- ⚠ Använd aldrig den här apparaten med en extern timer eller ett separat fjärrkontrollsystem.
- ⚠ Låt alltid apparaten svalna helt före rengöring eller förvaring.
- ⚠ Använd inte apparaten om den har tappats, om det finns synliga tecken på skador eller om den läcker.
- ⚠ Låt aldrig nätsladden hänga över kanten på en arbetsbänk, vidröra varma underlag eller bli snodd, fastna eller bli klämd.
- ⚠ Vidrör inte apparatens utsida under användning eftersom den kan bli mycket varm.
- ⚠ Använd endast reservdelar eller tillbehör som rekommenderas av tillverkaren.
- ⚠ Lämna tillräckligt med utrymme för luftcirkulation på ovansidan och alla sidor.
- ⚠ Apparaten får inte vidröra lättantändligt material (till exempel gardiner eller tapeter) under användning.
- ⚠ Du måste vara försiktig när du använder apparaten på ytor som kan skadas av värme. Användning av isolerande underlägg rekommenderas.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.
7. Press Start (▶️) for Air Fryer to start.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 39.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Efterförsäljning och reservdelar

Om apparaten inte fungerar och garantin fortfarande gäller returnerar du produkten till inköpsstället så att apparaten kan bytas ut. Tänk på att ett giltigt inköpsbevis krävs. Kontakta vår kundtjänstavdelning om du behöver ytterligare hjälp: **Storbritannien: 0800 028 7154 | Spanien: 0900 81 65 10 | Frankrike: 0805 542 055. Övriga länder: ring +44 800 028 7154.** Internationella priser kan gälla. Du kan också skicka e-post: BrevilleEurope@newellco.com.

Avfallshantering

Elektriskt avfall ska inte slängas tillsammans med hushållsavfall. Produkterna bör i möjligaste mån återvinnas. Skicka e-post till oss på BrevilleEurope@newellco.com om du vill veta mer om återvinning och WEEE-direktivet för hantering av elektriskt och elektroniskt avfall.



product safety

LES NØYE OG OPPBEVAR FOR FREMTIDIG REFERANSE


Dette produktet kan brukes av barn fra 8 år og oppover og personer med reduserte fysiske, sensoriske eller mentale evner eller manglende erfaring og kunnskap hvis de er under tilsyn eller er gitt instruksjoner om bruk på en trygg måte og forstår farene involvert.

Barn skal ikke leke med apparatet.

Rengjøring og vedlikehold skal ikke foretas av barn som er under 8 år eller uten tilsyn.

Hold apparatet og ledningen utenfor rekkevidden til barn under 8 år.

Produktet må stå på en stabil overflate med håndtakene i posisjon for å unngå søling av varm væske.

 Deler av utstyret vil bli varmt under bruk.

Ikke bruk produktet ved hjelp av en ekstern timer eller et separat fjernkontrollsystem.

Dypp aldri en del av apparatet eller strømkabelen i vann eller annen væske.

Hvis strømledningen er skadet, må den erstattes av produsenten, en servicetekniker eller lignende kvalifisert person for ikke å utgjøre en fare.

Sørg for at apparatet holdes rent etter bruk. Se delen Vedlikehold og rengjøring for mer informasjon. Vær spesielt forsiktig med elementer som kan senkes i vann og/eller vaskes i oppvaskmaskin.

- ⚠ Bruk aldri dette apparatet til noe annet enn tiltenkt bruk. Dette apparatet er kun ment for husholdningsbruk. Ikke bruk apparatet utendørs.
- ⚠ Sørg alltid for at hendene dine er tørre før du tar i støpselet eller slår på apparatet.
- ⚠ Bruk alltid apparatet på en stabil, sikker, tørr og jevn overflate.
- ⚠ Påse at apparatet er slått av og koblet fra strømforsyningen dersom det forlades uten oppsyn, når det ikke er i bruk samt før rengjøring. Ikke la apparatet være uten oppsyn når det er i bruk.
- ⚠ Ikke bruk dette apparatet med en ekstern timer eller et separat fjernkontrollsystem.
- ⚠ La alltid apparatet bli helt kaldt før rengjøring eller oppbevaring.
- ⚠ Ikke bruk apparatet hvis det har falt i gulvet, hvis det har synlige tegn på skader eller hvis det lekker.
- ⚠ Aldri la strømledningen henge over kanten av en benkeplate, berøre varme overflater eller få knute, bli sittende fast eller komme i klem.
- ⚠ Ikke rør apparatets ytre overflater under bruk, da de kan bli svært varme.
- ⚠ Bruk kun reservedeler eller tilbehør som er anbefalt av produsenten.
- ⚠ Sørg for tilstrekkelig med rom over og omkring apparatet for luft sirkulasjon.
- ⚠ Ikke la apparatet komme i kontakt med brennbart materiale ved bruk (som f.eks. gardiner eller veggkledning).
- ⚠ Vær varsom når du bruker apparatet på overflater som kan skades av varme. Bruk av en isolasjonsplate anbefales.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 45.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Ettersalg og reservedeler

Hvis apparatet ikke fungerer, men er under garanti, må du returnere produktet til stedet det ble kjøpt for en erstatning. Vær oppmerksom på at en gyldig form for kjøpsbevis vil være nødvendig. Hvis du vil ha mer støtte, kan du kontakte vår forbrukerserviceavdeling i: **Storbritannia: 0800 028 7154 | Spania: 0900 81 65 10 | Frankrike: 0805 542 055.** For alle andre land kan du ringe + 44 800 028 7154. Internasjonale priser kan påløpe. Eller send en e-postmelding til: BrevilleEurope@newellco.com.

Avfallshåndtering

Elektriske produkter skal ikke kastes sammen med vanlig husholdningsavfall. Resirkuler der slike anlegg finnes. Dersom du har spørsmål angående resirkulering eller WEEE (Waste Electrical and Electronic Equipment Regulation), kan du sende en e-postmelding til BrevilleEurope@newellco.com.



product safety

LÆS DISSE OMHYGGELIGT IGENNEM, OG OPBEVAR DEM TIL FREMTIDIG BRUG

Dette apparat må anvendes af børn på 8 år og derover samt af personer med fysiske, sansemæssige eller mentale handicap eller manglende erfaring og viden, såfremt vedkommende er under opsyn eller har modtaget anvisninger i forsvarlig brug af apparatet, og vedkommende forstår farerne i forbindelse med brugen.

Børn må ikke lege med apparatet.

Rengøring og vedligeholdelse må ikke foretages af børn, med mindre de er over 8 år og under opsyn.

Hold apparatet og ledningen uden for rækkevidde for børn under 8 år.

Dette produkt skal stilles på en stabil overflade med håndtagene placeret således, at der er mindst risiko for at spilde varme væsker.

 Dele af produktet kan blive varme under brug.

Brug aldrig produktet sammen med en ekstern timer eller et separat fjernbetjeningsystem.

Nedsenk aldrig nogen del af apparatet eller ledningen og stikket i vand eller nogen anden væske.

Hvis forsyningsledningen er

beskadiget, skal den udskiftes af producenten, dennes serviceagent eller en tilsvarende kvalificeret person for at undgå sikkerhedsfarer.

Sørg for, at apparatet holdes rent efter brug. Få flere oplysninger i afsnittet om pleje og rengøring. Vær særlig forsigtig med genstande, der kan nedsænkes i vand og/eller en opvaskemaskine.

- ⚠ Brug aldrig dette apparat til andet end dets tilsigtede anvendelse. Dette apparat er kun beregnet til husholdningsbrug. Brug ikke apparatet udendørs.
- ⚠ Sørg altid for, at dine hænder er tørre, inden du rører ved stikket eller tænder for apparatet.
- ⚠ Anvend altid apparatet på en stabil, fast, tør og plan overflade.
- ⚠ Sørg for, at apparatet er slukket, og at stikket er taget ud af stikkontakten, hvis det efterlades uden opsyn, når det ikke er i brug, eller før det rengøres. Lad aldrig apparatet være uden opsyn, når det er i brug.
- ⚠ Brug aldrig dette apparat med en ekstern timer eller et separat fjernbetjeningsystem.
- ⚠ Lad altid apparatet køle helt ned inden rengøring eller opbevaring.
- ⚠ Undlad at anvende apparatet, hvis det er blevet tabt, udviser synlige tegn på skader eller lækker.
- ⚠ Lad aldrig ledningen hænge ud over kanten af et bord, komme i kontakt med varme overflader, slå knuder eller komme i klemme.
- ⚠ Undlad at røre ved apparatets ydersider under brug, da de kan blive meget varme.
- ⚠ Brug kun reservedele eller tilbehør, som anbefales af producenten.
- ⚠ Sørg for tilstrækkelig plads til luftcirkulation over og rundt om alle sider.
- ⚠ Sørg for, at apparatet ikke kommer i berøring med brandbare materialer under brug (som fx gardiner eller vægbeklædninger).
- ⚠ Vær forsigtig, hvis apparatet bruges på overflader, der kan beskadiges af varme. Det anbefales at bruge en isolerende bordskåner.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 51.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Eftersalg og reservedele

Hvis apparatet ikke virker, men er dækket af garantien, skal produktet returneres til det oprindelige købssted med henblik på udskiftning. Bemærk, at et gyldigt købsbevis er påkrævet. Kontakt vores kundeserviceafdeling for yderligere support: **Storbritannien: 0800 028 7154 | Spanien: 0900 81 65 10 | Frankrig: 0805 542 055. Andre lande: +44 800 028 7154.** Internationale takster kan være gældende. Det er også muligt at sende en e-mail til: BrevilleEurope@newellco.com.

Bortskaffelse af affald

Elektriske affaldsprodukter må ikke bortskaffes sammen med husholdningsaffald. De bør om muligt indleveres på et genbrugsanlæg. Send en e-mail til os på BrevilleEurope@newellco.com for at få yderligere oplysninger om genbrug samt affald af elektrisk og elektronisk udstyr.



product safety

LUE TARKOIN JA PIDÄ TALLESSA

Kahdeksan vuotta täyttäneet lapset, fyysisesti tai henkisesti vammaiset, aistivammaiset ja riittävää kokemusta tai tietämystä vailla olevat saavat käyttää laitetta, jos heitä on ohjattu tai opastettu laitteen turvallisessa käytössä ja jos he ymmärtävät sen käyttöön liittyvät riskit.

Laitetta ei ole tarkoitettu lasten leikkikaluksi.

Lapset eivät saa puhdistaa tai huoltaa laitetta, elleivät he ole yli kahdeksanvuotiaita ja aikuisen valvonnassa.

Pidä laite ja sen virtajohto alle kahdeksanvuotiaiden lasten ulottumattomissa.

Tämä tuote on asetettava vakaalle pinnalle ja kahvat asetettava niin, että kuumaa nestettä ei läiky.

 Tuotteen pinnat voivat kuumentua käytössä.

Älä koskaan käytä tuotetta ulkoisen ajastimen tai erillisen kaukosäädinjärjestelmän kautta.

Älä koskaan upota laitetta tai sen virtajohtoa ja pistoketta veteen tai muuhun nesteeseen.

Jos laitteen virtajohto vaurioituu, se

on turvallisuussyistä vaihdettava valmistajan, valtuutetun huoltoedustajan tai muun pätevän henkilön toimesta.

Puhdista laite käytön jälkeen. Katso lisätietoja hoito- ja puhdistusosiosta. Kiinnitä erityistä huomiota osiin, jotka voidaan upottaa veteen ja/tai pestä astianpesukoneessa.

- ⚠ Laitetta saa käyttää vain sen suunniteltuun käyttötarkoitukseen. Laite on tarkoitettu vain kotitalouskäyttöön. Laitetta ei ole tarkoitettu ulkokäyttöön.
- ⚠ Varmista aina, että kätesi ovat kuivat, ennen kuin käsittelet pistoketta tai kytket laitteeseen virtaa.
- ⚠ Laitteen on käytön aikana oltava vakaalla, kuivalla ja tasaisella alustalla.
- ⚠ Varmista, että laite on sammutettu ja irrotettu pistorasiasta, jos se jätetään vartioimatta tai se ei ole käytössä sekä ennen sen puhdistusta. Älä koskaan jätä laitetta valvomatta, kun se on käytössä.
- ⚠ Älä koskaan käytä tätä laitetta ulkoisella ajastimella tai erillisellä kaukosäädinjärjestelmällä.
- ⚠ Anna laitteen aina jäähtyä täysin ennen puhdistusta tai varastointia.
- ⚠ Laitetta ei saa käyttää, jos se on päässyt putoamaan, jos siinä näkyy vaurioita tai jos se vuotaa.
- ⚠ Älä koskaan anna laitteen virtajohdon roikkua pöydän reunan yli, koskettaa kuumaa pintaa, päästä takertumaan tai joutua solmulle tai puristuksiin.
- ⚠ Älä koske laitteen ulkopintoihin käytön aikana, sillä ne voivat olla erittäin kuumia.
- ⚠ Käytä vain valmistajan suosittelemaa varaosia tai lisävarusteita.
- ⚠ Jätä laitteen yläpuolelle ja kaikille sivuille riittävästi tilaa, jotta ilma pääsee kiertämään.
- ⚠ Laite ei saa käytön aikana koskea mihinkään tulenarkoihin materiaaleihin (kuten verhoihin tai seinäpäällysteisiin).
- ⚠ Laitetta on käytettävä varoen pinnoilla, joita kuumuus voi vahingoittaa. Eristävän suojuksen käyttöä suositellaan.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 57.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Huolto ja vaihto-osat

Jos laite ei toimi ja sen takuu on voimassa, palauta se ostopaikkaan vaihtotuotetta varten. Huomaa, että tuotteesta on esitettävä kelvollinen kuitti. Lisätukea saa ottamalla yhteyden asiakaspalveluun: **Yhdistynyt kuningaskunta: 0800 028 7154 | Espanja: 0900 81 65 10 | Ranska: 0805 542 055.** **Kaikki muut maat: soita numeroon +44 800 028 7154.** Ulkomaanpuhelimaksuja voidaan veloittaa. Vaihtoehtoisesti voit ottaa yhteyden sähköpostilla: BrevilleEurope@newellco.com.

Jätteiden hävittäminen

Sähkötuotteita ei tule hävittää kotitalousjätteiden mukana. Vie ne mahdollisuuksien mukaan kierrätykseen. Saat lisätietoja kierrätyksestä ja WEEE-direktiivistä lähettämällä sähköpostia osoitteeseen BrevilleEurope@newellco.com.



product safety

CITIȚI CU ATENȚIE ACESTE INSTRUȚIUNI ȘI PĂSTRAȚI-LE PENTRU A LE PUTEA CONSULTA ULTERIOR

Acest aparat poate fi utilizat de copii cu vârsta de peste 8 ani și de persoane cu capacități fizice, senzoriale sau mentale reduse sau lipsă de experiență și cunoștințe, cu condiția ca aceștia să fie supravegheați sau instruiți în privința utilizării în siguranță a aparatului și să fi înțeles pericolele implicate.

Copiii nu trebuie să se joace cu acest produs.

Curățarea și întreținerea de către utilizator nu vor fi efectuate de copii, cu excepția cazului în care au peste 8 ani și sunt supravegheați.

Nu lăsați aparatul și cablul la îndemâna copiilor cu vârsta mai mică de 8 ani.

Acest produs trebuie amplasat pe o suprafață stabilă, cu mânerle poziționate pentru a evita vărsarea lichidelor fierbinți.

 Suprafețele produsului pot atinge temperaturi înalte în timpul utilizării.

Nu încercați niciodată să controlați produsul prin intermediul unui temporizator extern sau al unei telecomenzi separate.

Nu introduceți niciodată o parte a aparatului sau cablul și fișa de alimentare în apă sau în alte lichide.

Pentru evitarea pericolelor, în cazul deteriorării cablului de alimentare, acesta trebuie înlocuit de producător, de personalul autorizat de service sau de alte persoane calificate.

Asigurați-vă că aparatul este păstrat curat după utilizare. Pentru detalii, consultați secțiunea Îngrijirea și curățarea. Acordați o atenție deosebită articolelor care pot fi scufundate în apă și/sau spălate în mașina de spălat vase.

- ⚠ Nu utilizați niciodată aparatul în alte scopuri decât cel pentru care a fost prevăzut. Acest aparat este destinat exclusiv uzului casnic. Nu utilizați acest aparat în exterior.
- ⚠ Asigurați-vă întotdeauna că aveți mâinile uscate înainte de a atinge ștecărul sau de a porni aparatul.
- ⚠ Instalați întotdeauna aparatul pe o suprafață stabilă, sigură, uscată și orizontală.
- ⚠ Asigurați-vă că aparatul este oprit și deconectat de la priza de alimentare dacă este lăsat nesupravegheat, când nu este utilizat sau înainte de curățare. Nu lăsați niciodată aparatul nesupravegheat atunci când este în funcțiune.
- ⚠ Nu încercați niciodată să controlați aparatul prin intermediul unui temporizator extern sau al unei telecomenzi separate.
- ⚠ Lăsați întotdeauna aparatul să se răcească înainte de curățarea sau depozitarea acestuia.
- ⚠ Nu utilizați aparatul dacă a fost scăpat pe jos, dacă prezintă semne vizibile de deteriorare sau dacă prezintă scurgeri.
- ⚠ Nu lăsați niciodată cablul de alimentare să atârne peste marginea unui blat de lucru, să atingă suprafețe fierbinți sau să fie înnodat, prins sau strivit.
- ⚠ Nu atingeți suprafețele exterioare ale aparatului în timpul utilizării, deoarece acestea pot atinge temperaturi foarte înalte.
- ⚠ Utilizați numai piese de schimb sau accesorii recomandate de producător.
- ⚠ Lăsați un spațiu adecvat deasupra și pe toate laturile, pentru circulația aerului.
- ⚠ În timpul utilizării, nu permiteți contactul aparatului cu niciun material inflamabil (cum ar fi perdelele sau tapetul).
- ⚠ Este necesară o atenție deosebită la utilizarea aparatului pe suprafețe care pot fi deteriorate de căldură. Se recomandă folosirea unei plăci izolate.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.
7. Press Start (▶️) for Air Fryer to start.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 63.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Post-vânzare și piese de schimb

În cazul în care aparatul nu funcționează, dar este în garanție, duceți produsul înapoi în locul de unde a fost achiziționat pentru a fi schimbat. Vă atragem atenția că va fi necesară o dovadă valabilă a achiziției. Pentru asistență suplimentară, contactați Departamentul de servicii pentru consumatori la: **Regatul Unit: 0800 028 7154 | Spania: 0900 81 65 10 | Franța: 0805 542 055.** Pentru toate celelalte țări, sunați la +44 800 028 7154. Se pot aplica tarife internaționale. Alternativ, trimiteți un e-mail la: BrevilleEurope@newellco.com.

Eliminarea deșeurilor

Deșeurile provenite din produsele electrice nu trebuie eliminate împreună cu deșeurile menajere. Vă rugăm să le reciclați dacă aveți această posibilitate. Pentru informații suplimentare privind reciclarea și deșeurile provenite din echipamentele electrice și electronice (WEEE), contactați-ne prin e-mail la BrevilleEurope@newellco.com.



product safety

UWAŻNIE PRZECZYTAJ I ZACHOWAJ NA PRZYSZŁOŚĆ

Urządzenie to może być używane przez dzieci od 8. roku życia oraz osoby o ograniczonej sprawności fizycznej, czuciowej lub psychicznej lub osoby niemające doświadczenia ani wiedzy, pod warunkiem że korzystają z urządzenia pod nadzorem lub zostały poinstruowane odnośnie do bezpiecznego używania urządzenia oraz mają świadomość ryzyka związanego z jego użytkowaniem.

Dzieci nie powinny bawić się urządzeniem.

Dzieci nie powinny czyścić ani konserwować urządzenia, chyba że mają więcej niż 8 lat i są nadzorowane.

Przechowuj urządzenie i przewód w miejscu niedostępnym dla dzieci poniżej 8. roku życia.

Urządzenie należy ustawić na stabilnej powierzchni z uchwytami w pozycji uniemożliwiającej rozlanie gorącego płynu.

 Podczas użytkowania produktu powierzchnie mogą stać się gorące.

Nigdy nie obsługuj produktu za pomocą osobnego wyłącznika czasowego lub systemu zdalnego sterowania.

Nigdy nie zanurzaj żadnej części urządzenia, przewodu zasilającego lub wtyczki w wodzie ani w żadnej

innej cieczy.

W celu uniknięcia zagrożenia uszkodzony przewód zasilający może być wymieniony jedynie przez producenta, autoryzowany serwis lub wykwalifikowaną osobę.

Po użyciu urządzenie należy wyczyścić. Szczegółowe informacje znajdują się w rozdziale „Konserwacja i czyszczenie”. Należy zachować szczególną ostrożność w przypadku części, które zostać być zanurzone w wodzie i/lub umieszczone w zmywarce do naczyń.

- ⚠ Nigdy nie używaj urządzenia niezgodnie z przeznaczeniem. Urządzenie jest przeznaczone wyłącznie do użycia w gospodarstwie domowym. Nie wolno go używać na zewnątrz.
- ⚠ Nigdy nie dotykaj wtyczki ani wyłącznika zasilania wilgotnymi rękami.
- ⚠ Zawsze używaj urządzenia na stabilnej, bezpiecznej, suchej i poziomej powierzchni.
- ⚠ Zostawiając urządzenie bez nadzoru, w czasie, gdy nie jest używane, lub przed czyszczeniem sprawdź, czy urządzenie jest wyłączone i odłączone od prądu. Nigdy nie pozostawiaj działającego urządzenia bez nadzoru.
- ⚠ Nigdy nie używaj urządzenia z oddzielnym wyłącznikiem czasowym lub systemem zdalnego sterowania.
- ⚠ Przed czyszczeniem lub odłożeniem na miejsce przechowywania urządzenie musi całkowicie ostygnąć.
- ⚠ Nie używaj urządzenia, które zostało upuszczone, ma widoczne oznaki uszkodzenia lub przecieka.
- ⚠ Przewód zasilający nie może zwisać nad krawędzią blatu ani dotykać gorących powierzchni; nie wolno go zapętląć, przycinać ani przyciskać.
- ⚠ Podczas działania urządzenia nie dotykaj jego zewnętrznych powierzchni, ponieważ mogą być bardzo gorące.
- ⚠ Używaj wyłącznie części zamiennych lub akcesoriów zalecanych przez producenta.
- ⚠ Pozostaw odpowiednio dużo miejsca nad urządzeniem i po bokach, aby zapewnić dobrą cyrkulację powietrza.
- ⚠ Nie dopuszczaj do zetknięcia działającego urządzenia z jakimkolwiek łatwopalnym materiałem (takim jak firanki czy tapety).
- ⚠ Należy zachować ostrożność, gdy urządzenie jest używane na powierzchniach, które może uszkodzić wysoka temperatura. W takiej sytuacji zaleca się użycie podkładki izolacyjnej.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.
7. Press Start (▶️) for Air Fryer to start.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 69.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Obsługa Posprzedazowa I Czesci Zamienne

W przypadku, gdy urządzenie nie działa, ale jest objęte gwarancją, należy zwrócić produkt do miejsca zakupu w celu wymiany. Należy pamiętać, że wymagany jest ważny dowód zakupu. Aby uzyskać dodatkową pomoc, prosimy o kontakt z działem obsługi klienta: **Wielka Brytania: 0800 028 7154 | Hiszpania: 0900 81 65 10 | Francja: 0805 542 055. Inne kraje: +44 800 028 7154.** Mogą obowiązywać stawki międzynarodowe. Można także napisać wiadomość e-mail: **BrevilleEurope@newellco.com.**

Utylizacja

To urządzenie jest oznaczone zgodnie z Dyrektywą Europejską 2012/19/UE oraz ustawą o zużytym sprzęcie elektrycznym i elektronicznym symbolem przekreślonego kontenera na odpady. Takie oznakowanie informuje, że sprzęt ten, po zakończeniu eksploatacji nie może być umieszczany łącznie z innymi odpadami pochodzącymi z gospodarstwa domowego. Użytkownik sprzętu jest zobowiązany do oddania go prowadzącym zbieranie zużytego sprzętu elektrycznego i elektronicznego. Punkty zbierania są prowadzone m.in. przez sprzedawców hurtowych i detalicznych tego sprzętu oraz przez gminne jednostki organizacyjne prowadzące działalność w zakresie odbierania odpadów.

Właściwe postępowanie ze zużytym sprzętem elektrycznym i elektronicznym przyczynia się do uniknięcia szkodliwych dla zdrowia ludzi i środowiska naturalnego konsekwencji, wynikających z obecności składników niebezpiecznych oraz niewłaściwego składowania i przetwarzania takiego sprzętu.



product safety

DŮKLADNĚ SI PŘEČTĚTE A USCHOVEJTE PRO POZDĚJŠÍ POUŽITÍ


Toto zařízení mohou používat děti od 8 let, osoby s tělesným, sensorickým a mentálním hendikepem a nezkušení uživatelé za předpokladu, že budou pod dohledem nebo poučení o bezpečném použití zařízení a rizicích souvisejících s jeho používáním, a tomuto poučení porozumí.

Děti si nesmí se zařízením hrát.

Čištění a údržbu smí provádět pouze děti starší 8 let, a to jen pod dohledem.

Zařízení i napájecí kabel uchovávejte mimo dosah dětí mladších 8 let.

Toto zařízení musí stát na stabilním povrchu a jeho rukojeti musí být otočeny tak, aby se předešlo rozliti horkých tekutin.

 Povrch zařízení může být během používání horký.

Nikdy nepoužívejte toto zařízení v kombinaci s externím časovačem nebo samostatným systémem dálkového ovládání.

Nikdy neponořujte žádnou část zařízení ani napájecího kabelu či zástrčky do vody ani jiné tekutiny.

Jestliže dojde k poškození napájecího kabelu, musí opravu či výměnu zajistit výrobce nebo jeho servisní technik, případně osoba s odpovídající kvalifikací. Předejdete tak nebezpečí poranění.

Po každém použití zařízení důkladně očistěte. Podrobnosti viz část Údržba a čištění. Zvláštní pozornost věnujte tomu, které části lze ponořit do vody nebo které lze mýt v myčce nádobí.

- ⚠ Toto zařízení vždy používejte pouze ke stanovenému účelu. Toto zařízení je určeno výhradně k domácímu použití. Nepoužívejte toto zařízení venku.
- ⚠ Před zapojením zařízení do zásuvky nebo jeho zapnutím se vždy ujistěte, že máte suché ruce.
- ⚠ Zařízení používejte pouze na stabilním, bezpečném, suchém a rovném povrchu.
- ⚠ Je-li zařízení ponecháno bez dozoru, jestliže je nepoužíváte nebo jestliže je hodláte čistit, ujistěte se, že je zařízení vypnuto a vypojeno ze zásuvky. Během používání nikdy nenechávejte zařízení bez dozoru.
- ⚠ Nikdy nepoužívejte toto zařízení v kombinaci s externím časovačem nebo samostatným systémem dálkového ovládání.
- ⚠ Před čištěním nebo uschováním vždy nechte zařízení zcela vychladnout.
- ⚠ Pokud zařízení spadlo, vykazuje jakékoli známky poškození nebo netěsní, přestaňte ho používat.
- ⚠ Nikdy nenechávejte napájecí kabel zauzlovaný, přiskřípnutý nebo zmáčkнутý. Nenechávejte kabel viset z pracovní plochy ani dotýkat se horkých povrchů.
- ⚠ Během provozu se nedotýkejte vnějších ploch zařízení, mohou být velmi horké.
- ⚠ Používejte pouze výrobcem doporučené náhradní díly a příslušenství.
- ⚠ Shora i po stranách vždy ponechte dostatek volného prostoru, aby vzduch mohl volně cirkulovat.
- ⚠ Při provozu zařízení zabraňte jeho kontaktu s jakýmkoli hořlavými materiály (např. záclony, tapety nebo obklady).
- ⚠ Při používání zařízení na površích citlivých vůči teplu je třeba dbát zvýšené opatrnosti. Doporučujeme použít izolační podložku.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. DO NOT IMMERSE IN WATER. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 75.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Poprodejní a náhradní díly

V případě, že spotřebič nepracuje, ale je v záruce, vraťte výrobek na místo, kde byl zakoupen, kde bude vyměněn. Uvědomte si prosím, že bude požadována platná forma dokladu o koupi. Potřebujete-li další podporu, obraťte se na naše oddělení zákaznického servisu na adrese: **Spojené království: 0800 028 7154 | Španělsko: 0900 81 65 10 | Francie: 0805 542 055. Ze všech ostatních zemí volejte +44 800 028 7154.** Mohou platit mezinárodní sazby. Případně e-mail: BrevilleEurope@newellco.com.

Likvidace odpadu

Odpadní elektrické výrobky by se neměly likvidovat společně s domovním odpadem. Prosím tam, kde existují příslušná zařízení, je recyklujte. Další informace o recyklaci a směrnici OEEZ vám poskytneme na e-mailové adrese BrevilleEurope@newellco.com.



product safety

ZORGVULDIG LEZEN EN BEWAREN VOOR TOEKOMSTIG GEBRUIK

Dit apparaat kan worden gebruikt door kinderen van 8 jaar en ouder en personen met beperkt fysiek, zintuiglijk of mentaal vermogen, of een gebrek aan ervaring en kennis, indien zij voldoende begeleiding of instructies hebben ontvangen over het veilige gebruik van het apparaat en zij de eventuele gevaren ervan begrijpen.

Laat kinderen niet met dit apparaat spelen.

Reiniging en gebruikersonderhoud mag alleen door kinderen van 8 jaar of ouder (niet jonger) worden uitgevoerd mits onder toezicht van een volwassene.

Houd het apparaat en het snoer buiten het bereik van kinderen jonger dan 8 jaar.

Plaats dit product op een stabiel oppervlak en zorg dat de handgrepen zo zijn geplaatst dat er geen warme vloeistoffen worden gemorst.

 De oppervlakken van het product kunnen heet worden tijdens gebruik.

Gebruik het product niet in combinatie met een externe tijdschakelaar of een afstandsbediening.

Dompel geen enkel deel van het apparaat, het netsnoer en de stekker

onder in water of een andere vloeistof.

Als het netsnoer is beschadigd, dient dit door de fabrikant, zijn onderhoudsbedrijf of gelijksoortige erkende personen te worden vervangen om gevaren te voorkomen.

Reinig het apparaat na gebruik. Zie 'Onderhoud en reiniging' voor meer informatie. Let vooral goed op welke onderdelen in water kunnen worden ondergedompeld en/of in de vaatwasmachine kunnen worden gereinigd.

- ⚠ Gebruik dit apparaat niet voor een ander doel dan het bestemde doel. Dit apparaat is uitsluitend bestemd voor huishoudelijk gebruik. Het is niet geschikt voor gebruik buiten.
- ⚠ Zorg altijd dat uw handen droog zijn alvorens de stekker in het stopcontact te steken of eruit te nemen, of het apparaat aan te zetten.
- ⚠ Gebruik het apparaat alleen op een stabiele, stevige, droge en platte ondergrond.
- ⚠ Schakel het apparaat altijd uit en neem de stekker uit het stopcontact als dit onbeheerd wordt achtergelaten, als dit niet wordt gebruikt en voordat het wordt gereinigd. Laat het apparaat nooit onbeheerd achter wanneer dit in werking is.
- ⚠ Gebruik het apparaat niet in combinatie met een externe tijdschakelaar of een afstandsbediening.
- ⚠ Laat het apparaat altijd goed afkoelen voordat dit wordt gereinigd of opgeborgen.
- ⚠ Gebruik het apparaat niet als het is gevallen of zichtbare beschadiging of lekkages vertoont.
- ⚠ Laat het netsnoer nooit over de rand van een werkblad of aanrecht hangen, in aanraking komen met hete oppervlakken, of in de knoop, vast of bekneld raken.
- ⚠ Raak de buitenkant van het apparaat tijdens gebruik niet aan; de oppervlakken kunnen erg heet worden.
- ⚠ Gebruik uitsluitend reserveonderdelen en accessoires die worden aanbevolen door de fabrikant.
- ⚠ Laat voldoende ruimte vrij boven en om het apparaat voor luchtcirculatie.
- ⚠ Zorg dat het apparaat tijdens gebruik niet in contact kan komen met ontvlambare materialen (zoals gordijnen of wandbekleding).
- ⚠ Wees voorzichtig wanneer het apparaat wordt gebruikt op een hittegevoelig oppervlak. U wordt aanbevolen een warmtebestendige onderzetter te gebruiken.

Parts

1. Air flow vent (intake)
2. Control panel
3. Drip tray
4. Water tank
5. Water tank nozzle
6. Non-stick coated air fryer tray
7. Cooking drawer
8. Handle
9. Air flow vent/ steam port (outlet)
10. Condensation collector
11. Power cord

Control Panel

12. Power
13. Start/ stop
14. Temperature setting
15. Timer setting
16. Temperature/ timer adjustment
17. Cooking functions: air fry, roast, grill, reheat, steamfry, steam
18. Presets: fries, steak, whole chicken, drumsticks, fish and vegetables
19. Steam clean
20. Empty water

Cooking Function Chart

Functions	Temp.	Time	Note
Air Fryer	200°C	15mins.	
Roast	180°C	30mins.	
Grill	200°C	15mins.	
Reheat	120°C	10mins.	
SteamFry	180°C	25mins.	Ensure water tank is filled
Steam	100°C	10mins.	Ensure water tank is filled

Preset Chart

Presets	Functions	Temp.	Time	Note
Fries	Air fry	180°C	15mins.	
Steak	Grill	200°C	12mins.	
Whole chicken	SteamFry	170°C	60mins.	Ensure water tank is filled
Drumsticks	SteamFry	180°C	20mins.	Ensure water tank is filled
Fish	SteamFry	180°C	10mins.	Ensure water tank is filled
Vegetables	Steam	100°C	10mins.	Ensure water tank is filled

Usage Instructions

Preparing Your Air Fryer For First Use

1. Remove all packaging materials, stickers and labels in and on the unit.
2. Clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
3. Place unit on a flat surface.
4. Plug the air fryer into an electrical outlet.
5. Press the Power button (⏻) the unit turns on.
6. Select any preset cooking mode for approximately 15 minutes to eliminate any manufacturing residue that may remain.

Function Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Function – Air fryer, roast, grill, reheat, steamfry, steam. Temperature and time will automatically appear.

NOTE: The function temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature press the (⬇️) and use the (+) and (-) to adjust, to adjust cooking time press the (⌛) and use the (+) and (-) to adjust.

NOTE: Fill the water tank with clean water when using SteamFry, Steam and Steam Clean function.

7. Press Start (▶️) for Air Fryer to start.
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).

Preset Mode

1. Place unit on a flat surface.
2. Plug the air fryer into an electrical outlet.
3. Place the air fryer tray in the bottom of the air fryer drawer.
4. Add food into air fryer tray and insert the air fryer drawer back into the air fryer.
5. Press Power button (⏻) the unit turns on.
6. Choose the desired Preset – Fries, Steak, Whole Chicken, Drumsticks, Fish and Vegetables. Temperature and time will automatically appear.

NOTE: The preset temperature and timer are guidance only, please see Air Fryer Cooking Chart for details. To adjust temperature and time use the plus and minus signs next to the temperature (⬇️) and time (⌛) symbol.

7. Press Start (▶️) for Air Fryer to start.
NOTE: Audible alert will sound (3 times) halfway through your programmed time as a reminder to turn your food or shake the air fryer drawer for even cooking (see air fryer cooking chart on page 7 for more details).
8. Audible alert will sound once timer is done. Carefully remove air fryer drawer and the food with a heat safe cooking utensil. Do not put it on a surface which it is not heatproof. Do not tip the drawer to remove food.
NOTE: To pause cooking cycle open the air fryer drawer, the cooking cycle will continue when drawer is reinserted. To stop cooking cycle press Start/Stop (▶️).

Cleaning & Maintenance For Your Air Fryer

1. Clean the Air Fryer and accessories after each use.
2. Before cleaning your Breville® Air Fryer, unplug it and allow it to cool.
3. To clean interior of the Air Fryer wipe with a damp cloth using only mild, soapy water. **DO NOT IMMERSE IN WATER.** Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the unit.
4. Empty the air fryer drawer and tray frequently to avoid accumulation of crumbs.
5. Drawer and tray are dishwasher safe.
6. When the steam function is used and there is water left in the water tank, please pour out the water from the water tank after each use and use the empty water function. Press (EMPTY WATER) then press (▶️) the air fryer will empty all the water within a short cycle. Once complete please empty the basket and drip tray.

NOTE: Ensure to empty the drawer, drip tray and condensation collector after steam clean and empty water function.

Descaling

For optimum operation of the air fryer, please descale the air fryer regularly.

1. Pour a minimum of 150ml each of water and white vinegar into the water tank. We recommend the use of purified water.
2. Make sure the water tank nozzle is in place and locked, then put the water tank back into place.
3. Press the (STEAM CLEAN) function (15 mins).
4. When the program is finished, remove the water tank and empty any remaining liquid.
5. Now press the (EMPTY WATER) function (5 mins).
6. Rinse the water tank and fill with clean fresh water.
7. Complete further (STEAM CLEAN) cycle to flush through system.
8. When the program is finished, empty the liquid from the drawer and drip tray.
9. Wash both the water tank and air fryer drawer in warm water and washing up liquid, rinse and dry.

Steam clean

1. Fill the water tank with water and ensure the water tank nozzle is in place and locked, then put the water tank back into place.
2. Press the (STEAM CLEAN) function (15 mins).
3. When the program is finished, empty the dirty water from the drawer, clean with soapy water, rinse and dry before inserting back into the unit. Empty the drip tray.

Air Fryer Cooking Chart

Food	Weight	Function/ Preset	Time	Temperature	Shake/Turn half way through cooking	Oil
POTATOES						
Hand Cut Fries	700g - 800g	Fries	25 – 30 mins	180°C	Yes	1 tbsp
Hand Cut Fries	250g	Fries	12 – 15 mins	200°C	Yes	½ tbsp
Frozen Fries, (Thick Cut)	500g – 700g	Fries	20 – 25 mins	200°C	Yes	No
Frozen Fries, (Thick Cut)	250g	Fries	13 – 15 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	500g – 700g	Fries	18 – 20 mins	200°C	Yes	No
Frozen Fries, (Thin Cut)	250g	Fries	10 – 12 mins	200°C	Yes	No
Frozen Sweet Potato fries	500g	Fries	15 – 18 mins	200°C	Yes	No
Frozen Hash Browns	600g	Fries	18 – 20 mins	200°C	Yes	No
Fresh Jacket Potatoes	1kg (4)	Air fry	60 mins	180°C	No	½ tbsp
MEAT/POULTRY/FISH						
Steak	250g (1)	Steak	10 – 15 mins	200°C	Yes	½ tbsp
Pork Chops	600g (3)	Steak	15 – 20 mins	180°C	Yes	1 tbsp
Beef Burgers	340g (2)	Steak	16 – 18 mins	180°C	Yes	½ tbsp
Whole Roast Chicken	1.8kg – 2.2kg	Whole Chicken	80 – 90 mins	170°C	No	1 tbsp
Whole Roast Chicken	1.3kg – 1.6kg	Whole Chicken	60 – 70 mins	170°C	No	1 tbsp
Chicken Wings	1 kg	Chicken	30 – 35 mins	180°C	Yes	No
Salmon Fillet	480g (2)	Fish	12 – 15 mins	180°C	No	No
FROZEN FOODS						
Frozen Battered Fish	400g (2)	Fish	12 – 15 mins	180°C	Yes	No
Frozen Chicken Nuggets	400g	Air fry	12 – 15 mins	180°C	Yes	No
Frozen Vegetable Burgers	450g (4)	Air fry	15 – 20 mins	200°C	Yes	No
Frozen garlic bread slices	6 slices	Air fry	6 – 8mins	180°C	Yes	No
VEGETABLES						
Frozen Onion Rings	400g	Air Fry	10 – 12 mins	180°C	Yes	No
Fresh Roasting Vegetables	800g	Air Fry	15 – 20 mins	180°C	Yes	1 tbsp
Fresh Steamed Vegetables	700g – 800g	Vegetables	15 – 20 mins	100°C	Yes	No
Fresh Steamed Corn Cobs	200g – 250g	Vegetables	8 – 10 mins	100°C	No	No
Tenderstem Broccoli	200g – 250g	Vegetables	5 – 7 mins	100°C	No	No

Helpful Tips / Troubleshooting

PROBLEM	POTENTIAL CAUSE	SOLUTION
Overcooked / Undercooked Foods	<ul style="list-style-type: none"> Incorrect temperature or time setting 	<ul style="list-style-type: none"> You may have to adjust the time and temperature to desired taste. Because your Air Fryer is smaller than your regular oven, it will heat up faster and generally cook in shorter periods of time.
Burning Smell	<ul style="list-style-type: none"> Food build-up inside fryer drawer 	<ul style="list-style-type: none"> Refer to “Cleaning Your Air Fryer ” Section, Page 81.
Touch panel interface is non-responsive	<ul style="list-style-type: none"> Panel is dirty or greasy Excess moisture on panel Controller is malfunctioning Fryer drawer is not inserted 	<ul style="list-style-type: none"> Ensure panel is clean and free of debris before using. Ensure panel is clean and dry, and use dry hands to operate. Unplug unit and let it rest for 60 seconds before plugging in again. If the error persists contact aftersales support. Ensure fryer drawer is inserted correctly.
Small water drips and steam escape from drawer during cooking	<ul style="list-style-type: none"> Water released from food during the cooking cycle 	<ul style="list-style-type: none"> This is not a concern and is part of the normal cooking cycle. Please mop up drips with a soft cloth.
E12 warning	<ul style="list-style-type: none"> No water in water tank 	<ul style="list-style-type: none"> Ensure water tank is filled and insert back into the unit. If the water tank becomes empty during a steaming programme, the unit will emit an audible beep and error code E12 will continuously flash for 10 minutes. To continue the cycle, refill the tank. If the dry tank alert has surpassed 10 minutes, the E12 error code will still be displayed, however the unit will cancel the cycle and a new programme will need to be selected.
E01, E02, E03, E04, E05 and E11 warning		<ul style="list-style-type: none"> Please contact customer service, see page 11.

Aftersales en vervangingsonderdelen

Als het apparaat niet werkt en nog onder garantie is, kunt u hiervoor een vervanging krijgen door het defecte apparaat in te leveren bij het aankooppunt. U dient dan wel een geldig bewijs van aankoop te overhandigen. Voor meer support kunt u contact opnemen met onze afdeling voor klantenservice: **Verenigd Koninkrijk: 0800 0287154 | Spanje: 0900 816510 | Frankrijk: 0805 542055** Voor alle andere landen kunt u het volgende nummer bellen: **+44 800 028 7154**. Er kunnen internationale beltarieven in rekening worden gebracht. U kunt ook een e-mail sturen aan: BrevilleEurope@newellco.com.

Afvalverwijdering

Afgedankte elektrische apparaten mogen niet met het huisvuil worden weggegooid. Recycle uw apparaten indien de faciliteiten hiervoor bestaan. Stuur een e-mail aan BrevilleEurope@newellco.com voor verdere informatie omtrent recycling en AEEA.



Breville®

Newell Poland Services Sp. z o.o.,
Plac Andersa 7, Poznan, 61-894, Poland.

e-mail: BrevilleEurope@newellco.com

Spain: 0900 81 65 10
France: 0805 542 055
International: +44 800 028 7154



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