



Digital Air Fryer

Thank you for purchasing this Digital Display Air Fryer from Leisurewize. This air fryer provides you with a healthy alternative to cooking/frying your favourite meals. This air fryer uses hot air cycling technology, which means you can cook with little or no cooking oil. This means you get delicious and healthy food that has up to 75% less fat than when cooking in a conventional deep fryer.

This air fryer is ideal for cooking frozen chips, red meat such as beef, lamb and pork, poultry, vegetables and fried pastry such as spring rolls without requiring any cooking oil.

To get the best use out of this product, please read through all the information in this document. And please keep this document for future reference.



LW676

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Product Elements



Air Outlet



Health & Safety Guidelines

Risk of Harm

1. Only wash the grill and removable pot. Never wash the main body of the unit as it contains working electrical components.
2. Never let any water or other liquids into the main body of the product. Risk of electric shock.
3. When the air fryer is in use, do not cover the air outlet.
4. Never pour oil into the fryer. Risk of fire.
5. Never touch the inside of the unit when it is in use. Risk of burn/injury.

Warning

1. Before connecting the product to a mains power supply, please check to see if the power source comes in accordance with the rated power of this product.
2. If the plug or power cord is damaged/faulty, you should no longer use the product. For any faulty/damaged plug or power cord, please seek assistance from a competent & qualified profession. Never attempt to replace the plug or power yourself unless you have sufficient knowledge or experience in doing so.
3. This product is not a toy. Children must be supervised at all times when using this product.
4. Never place the product against the wall or near other appliances or products. There must be at least a 10cm gap at the back and sides of the unit to allow for sufficient ventilation.
5. Never place any object on top of the product as this may damage the internal workings.
6. When the product is in full operation, ensure the unit is vent for the air coming out of the air outlet.
7. When the product is in use, the surface that it is on may become very hot. Risk of burn, scalding and injury.
8. If you see smoke coming out of the product when in use, switch off from the mains and unplug immediately. Allow the unit to fully cool down, then remove the pot from the air fryer.
9. This product should only be used for domestic & personal use. It is not designed for commercial use.
10. Never attempt to repair the product yourself. Please seek assistance from a competent and qualified professional.
11. After use, fully disconnect the unit from the mains power supply.
12. Before cleaning the product, please ensure that the product has fully cooled down.

Operating Instructions

Before First Use

1. Carefully remove the product and its component parts from the packaging.
2. Remove any labels and wipe clean any residue left behind after removing the label.
3. Wash and clean the frying pot and grill with hot water, washing up liquid and a non-abrasive sponge. Do not use a dishwasher, hand wash only.
4. Clean the main body of the unit using a damp, clean cloth. Warning: Never wash the main body of the unit using water & washing up liquid and never wash this unit in a dishwasher.

Set Up

1. Place the product on a level and stable surface. Ensure this surface is heat-resistant. Important: Never place the unit on a surface that is NOT heat resistant.
2. Ensure there is a 10cm gap at the back and sides of the unit to allow for sufficient ventilation
3. Place the removable pot into the air fryer correctly.
4. Connect the unit to your mains power supply.

Usage

1. Place the ingredients inside the removable pot, then place the removable pot inside the fryer.
2. Set the cooking temperature by pressing the temperature control buttons.
3. Then set the timer via the timer control buttons. Please note: If you're cooking from frozen, the cooking time will need to be adjusted accordingly.
4. Once both the timer and temperature have been set, press on the "On" button to start cooking. In doing so, you will see two icons appear on the display. The fan icon and the heating element icon. Throughout the cooking process, the fan icon will remain but the heating element icon will turn on and off during the cooking process to maintain the set cooking temperature.
5. During the cooking process, you may need to turn the food to ensure all sides colour. To do so, simply pull the removable pot out of the fryer during the cooking process via the handle. The fryer will immediately stop the preselected operation, however the temperature and timer of the last selection will be retained. Depending on the content of the removable pot either shake or use a pair of tongs to turn over the food. Then, place them back into the fryer.
6. When the timer reaches the end of it's selected cooking cycle, both the fan and heating element will switch off.
7. Pull the removable pot out of the fryer, and place on a heat-resistant surface.
8. Check to see if the food is thoroughly cooked, if required, place back in the fryer for more time accordingly.
9. Remove the food and unplug from the mains, allowing the unit to fully cool before cleaning.

Cooking Tips

1. Cooking times will vary depending on size, smaller food items will require less time and larger food items will require more time.
2. When cooking small food items, overturning them midway through cooking can help give that golden brown finish.
3. Adding a small amount of oil to your ingredients can help to give a crispy texture.
4. The air fryer can be used to reheat food.

Cleaning & Maintenance

1. After you have finished using the product, disconnect the unit from the power source and allow the unit to fully cool down.
2. Carefully remove the removable pot & grill. These can be washed with washing up liquid. When handwashing, use a non-abrasive sponge. For food residue that's harder to clean, we recommend using a washing up brush.
3. To clean outside of the unit, please use a clean damp cloth.
4. For cleaning the heating elements, use a cleaning brush.

Troubleshooting

Product Elements	Possible Causes	Solving Method
The fryer does not work.	<ol style="list-style-type: none">1. The unit is not connected to a mains power supply.2. The timer has not been set.3. The removable pot is not securely in place.	<ol style="list-style-type: none">1. Connect the unit to a 230V AC power supply.2. Set the timer, then press the "On" button.3. Ensure that the removable pot is securely in place within the air fryer.
Food ingredients cooked by the air fryer not thoroughly cooked.	<ol style="list-style-type: none">1. There is a large quantity of food in the frying pot2. The cooking temperature is set too low3. The cooking time is too short.	<ol style="list-style-type: none">1. Put the food ingredients into the frying pot in small batches. In small batches, the fryer can cook more thoroughly. Ensure that the contents do not fill over the Max line on the inside of the pot.2. Adjust the temperature accordingly to the required temperature.3. Adjust the time accordingly to the required cooking time.

Food ingredients not cooking evenly.	Some food ingredients should be turned over during the process of cooking.	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be turned over during the cooking process.
White smoke is coming out of the product.	<ol style="list-style-type: none"> 1. You are cooking food ingredients with a high content of oil. 2. Oil residue from last use is still inside the frying pot. 	<ol style="list-style-type: none"> 1. When you are cooking food ingredients with a comparatively high oil content in the fryer, large amounts of fume will emit during the cooking process. But this will not affect the cooking. 2. The white smoke is produced by heating the oil and fat inside the frying pot. Make sure to clean the frying pot/grill each time after use.
The chips are not fried evenly inside the pot or not cooked properly.	Incorrect cooking preparation.	<p>When making fresh potato chips, rinse and drain the potatoes first. Then cut them into pieces, the smaller the size the lighter and crispier they will be.</p> <p>To make the potato chips crispier, shake in a small amount of oil prior to placing in the pot.</p>

Technical Support

If you require any technical support, please contact us on support@streetwizeaccessories.com and provide the product name and supplier code (see Technical Specifications) along with the technical query and proof of purchase.

Technical Specification

Product Name	Leisurewize Digital Air Fryer
Supplier Code	LW676
Maximum Wattage	1000W
Temperature Range	80°C to 200°C
Max Cooking Time	60 Minutes
Cooking Capacity	1.7L
Input Voltage	230V AC 50/60Hz

Suggested Cooking Times

<i>Type</i>	<i>Min - Max Food Ingredients amount</i>	<i>Time (minutes)</i>
Frozen Chips	200g - 500g	12 - 20
Beef Steak	140g - 400g	10 - 20
Pork Chop	200g - 500g	15 - 20
Hamburger	100g - 400g	10 - 20
Sausage Rolls	200g - 300g	5 - 10
Chicken Breast	200g - 300g	15 - 20
Spring Roll	200g - 250g	8 - 10
Vegetable	200g - 400g	10 - 15



Temperature (°C)	Overturning Required	Additional Information
200°C	Yes	Depending On Chip Size.
180°C	Yes	
200°C	Yes	
180°C	Yes	Adding 1/2 tspn of oil.
180°C	Yes	Adding 1/2 tspn of oil.
200°C	Yes	
180°C	Yes	
200°C	Yes	



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