

WOLSTEAD®

Swift Air Fryer 8L



Owner's Manual

IMPORTANT:

Read and follow all warnings and instructions before assembly and use.
Keep this manual for future reference.

SPECIFICATIONS

- Model: 716785
- Voltage: 220-240V ~ 50/60Hz
- Power consumption: 2000W

PRODUCT FEATURES

Enjoy crispy, golden results with less oil using the Wolstead Swift Air Fryer. With fully adjustable time and temperature controls, plus an easy-to-follow cooking guide, it's simple to prepare everything from chips and roast chicken to baked treats and grilled vegetables, plus the dual heating elements heat from the top and the bottom, for perfectly even cooking every time.

- Features a top and bottom heating element for even cooking
- Generous eight litre capacity serves up to six people, making it ideal for weeknight dinners or entertaining
- The Ceramax™ ceramic non-stick crisping tray and drawer are free from PFAS, PTFE, PFOA, lead, and cadmium, and are easy to clean
- Fully customisable control panel: set your own time and temperature up to 60 minutes and 200°C
- Transparent viewing window with an internal light to monitor cooking progress
- Simple, digital, customisable control panel
- Sleek matte black finish with a special coating to prevent stains

CERAMAX™ NON-STICK COATING

The inner crisping tray and drawer feature a hard, durable, ceramic non-stick coating called Ceramax™ which is more environmentally friendly than traditional non-stick. Ceramax™ is thermo-resistant, easy to clean, and free from PFAS, PTFE, PFOA, lead, and cadmium.

SAFETY PRECAUTIONS

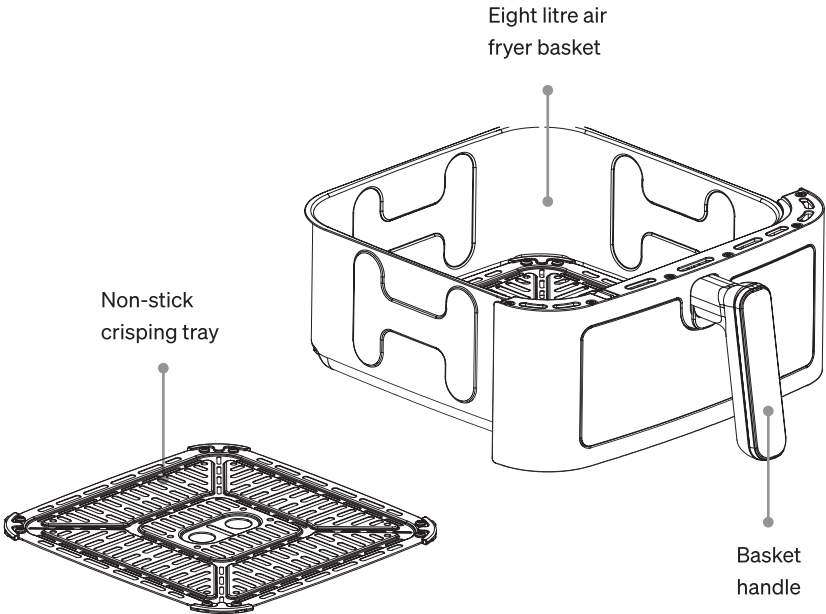
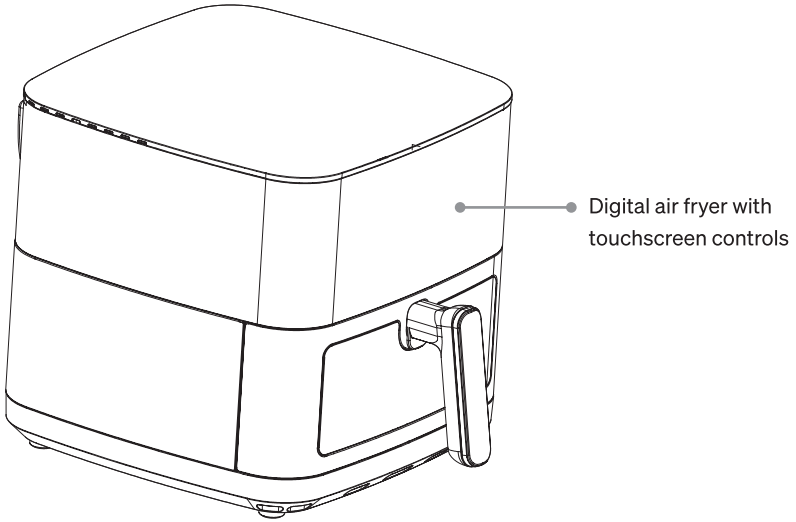
When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. 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.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been

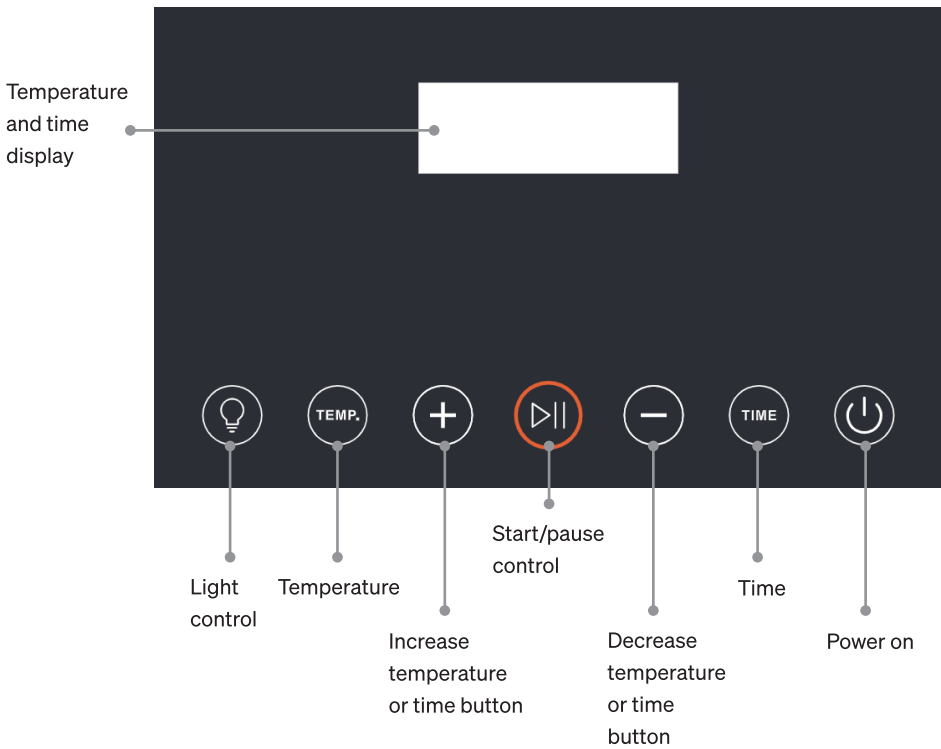
given supervision or instruction concerning use of the appliance by a person responsible for their safety.

5. Children should be supervised to ensure that they do not play with the appliance.
6. This appliance is intended to be used in household and similar applications such as:
 - i. Staff kitchen areas in shops, offices and other working environments.
 - ii. Farmhouses.
 - iii. By clients in hotels, motels and other residential type environments.
 - iv. By bed and breakfast type environments.
7. To protect against electric shock, do not place the cord, plug or the base of the appliance in water or any other liquid.
8. Do not use attachments or accessories which are not recommended by the manufacturer.
9. The product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
10. Always use the appliance on a firm and stable surface and keep it 10cm from other objects and the wall to ensure heat is easily released.
11. Do not place the appliance on or near a hot surface, including a gas or electric stove, or in a heated oven.
12. Do not move the appliance when in use.
13. Not suitable for use with external timers or remote controls.
14. For indoor household use only.
15. Do not place anything on top of the appliance while in operation or when storing.
16. Allow the appliance to cool before cleaning, disassembling, putting in or taking out parts, and storing.
17. Unplug the appliance when not in use and before cleaning. Allow it to cool before removing or installing parts.
18. Appliance surfaces can get hot during and after operation. The appliance generates heat and steam. Avoid burns by keeping hands and face clear of the air outlet and by using oven mitts when handling hot parts.

GET TO KNOW THE WOLSTEAD SWIFT AIR FRYER 8L



INTRODUCTION TO THE CONTROL PANEL



Please note that temperature settings change in 5°C increments, while time settings change in one minute increments.

Before first use:

1. Remove all packaging materials, promotional labels and tapes from the appliance.
2. Remove all accessories and read this manual carefully. Pay close attention to the operation instructions, warnings and safety guidelines to avoid injury or property damage.
3. Wash the basket and crisper tray in warm, soapy water then dry thoroughly. The crisping tray is dishwasher safe, but we recommend hand washing to preserve the non-stick coating.
4. Wipe the inside and outside of the appliance with a damp cloth.
5. Place the unit on a flat, heat resistant surface with 10 cm clearance on all sides.

OPERATING INSTRUCTIONS

Power/standby

- Plug in the appliance. The unit beeps.
- Press the power button once to illuminate the control panel.
- Note: After five minutes of inactivity, the appliance enters standby mode, with only the power icon lit.
- Press power to wake from standby.

Setting the temperature and time

- Press Temp/Time to select the value to change.
- Press + or – to increase or decrease
- Press Start/Pause to begin cooking.
 - You can adjust temp/time while cooking using +/-

Using the light

- Press the light icon at any time to illuminate the cooking cavity.
- If paused and the drawer is opened, the light turns on automatically for approximately one minute.

Opening the basket during cooking

- You can pull out the basket at any time to check or shake food.
- If the drawer is opened during cooking, the appliance beeps twice, the heating and fan pause, and the display shows “ERR”.
- Close the drawer to resume cooking automatically.

End of cooking

- When the set time ends, the display shows “End” and the appliance beeps three times.
- The fan runs for about 20 seconds to cool the unit, then the appliance returns to standby.

Shake reminder function

- The shake reminder is active only when the total cooking time is more than six minutes.
- At two thirds of the set time, the unit beeps twice and the display shows “SHA” (=10 seconds)
- Pull out the drawer, shake or turn the food, then reinsert the drawer to continue cooking.
- If you change the time during cooking, the shake reminder recalculates and will trigger at two thirds of the new time.

COOKING GUIDE

Baking

Food	Time	Temperature
Anzac biscuits	8 to 10 minutes	180°C
Cake	20 to 30 minutes	175°C
Lamingtons	10 to 15 minutes (for the sponge cake base)	160°C
Muffins	15 to 20 minutes	180°C
Vegemite scrolls	10 to 12 minutes	180°C
Pies and sausage rolls	12 to 15 minutes	180°C
Pizza	5 to 10 minutes	175°C

Vegetables

Food	Time	Temperature
Root vegetables	15 to 20 minutes	200°C
Zucchini	10 to 12 minutes	200°C
Broccoli	8 to 10 minutes	200°C
Cauliflower	10 to 12 minutes	200°C
Green beans	8 to 10 minutes	200°C
Asparagus	7 to 9 minutes	200°C

Capsicum	8 to 10 minutes	200°C
Eggplant	15 to 20 minutes	200°C
Spinach	5 to 7 minutes	200°C
Cherry tomatoes	5 to 7 minutes	200°C
Beetroot	15 to 20 minutes	200°C
Onions	8 to 10 minutes	200°C
Garlic	6 to 8 minutes	200°C
Whole potato	30 minutes	200°C

Frozen foods

Food	Time	Temperature
Frozen chips	15 to 20 minutes	200°C
Frozen potato wedges	20 to 25 minutes	200°C
Frozen mixed vegetables	10 to 12 minutes	200°C
Frozen dim sims	10 to 12 minutes	200°C
Frozen fish fillets	12 to 15 minutes	200°C
Frozen chicken nuggets	10 to 12 minutes	200°C
Frozen mozzarella sticks	8 minutes	200°C
Frozen fries	15 minutes	200°C
Frozen sausage rolls	15 to 20 minutes	200°C
Frozen tater tots	15 minutes	200°C
Frozen onion rings	8 minutes	200°C
Frozen meat pies	20 to 25 minutes	200°C

Frozen garlic bread	7 minutes	200°C
Frozen vegetable patties	10 to 12 minutes	200°C
Frozen pizza	6 to 10 minutes	180°C

Chicken

Food	Time	Temperature
Chicken breast fillets	15 to 18 minutes	200 °C
Chicken thigh fillets	20 to 25 minutes	200 °C
Chicken wings	20 to 25 minutes	200 °C
Chicken drumsticks	25 to 30 minutes	200 °C
Chicken tenders	10 to 12 minutes	200 °C
Chicken schnitzel	12 to 15 minutes	200 °C
Chicken parmigiana	15 to 18 minutes	200 °C
Chicken kebabs	12 to 15 minutes	200 °C
Chicken meatballs	10 to 12 minutes	200 °C
Chicken sausages	12 to 15 minutes	200 °C
Whole chicken	40 to 50 minutes	180 °C

Seafood

Food	Time	Temperature
Fish fillets	10 to 12 minutes	200 °C
Prawns	6 to 8 minutes	200 °C
Calamari rings	8 to 10 minutes	200 °C
Scallops and mussels	5 to 7 minutes	200 °C

Meat

Food	Time	Temperature
Pork loin/shoulder	30 minutes	200 °C
Rack of lamb	20 to 30 minutes	180 °C
Sausages	15 minutes	180 °C
Bacon	6 to 0 minutes	200 °C
Beef burgers	16 to 20 minutes	190 °C

CLEANING AND MAINTENANCE

1. Unplug the appliance and allow it to cool completely.
2. Remove the basket and crisping tray.
3. Wash the basket and tray with warm, soapy water. The crisping tray is dishwasher safe, but we recommend hand washing to preserve the non-stick coating.
4. Wipe the interior and exterior with a soft, damp cloth.
5. Do not use abrasive cleaners or metal scouring pads.
6. Ensure all parts are dry before reassembly.
7. Never immerse the main unit or power cord in water or any liquid.

TROUBLESHOOTING

Problem	Reason	Solution
The air fryer does not work.	<p>Not plugged in.</p> <p>A drawer or cooking mode has not been selected.</p> <p>Start/Stop not pressed.</p> <p>The drawer is open.</p>	<p>Plug into an earthed wall outlet.</p> <p>Select a drawer/preset on the control panel.</p> <p>Press Start/Pause.</p> <p>Close the drawer to resume the selected function.</p>
The drawers will not slide in properly.	Too much food in the drawers.	Reduce the quantity; do not overfill.
Fried ingredients are not cooked through.	<p>Too much food was added.</p> <p>The temperature was set too low.</p> <p>Cooking time is too short.</p>	<p>Cook in smaller batches for better air circulation.</p> <p>Increase the temperature or choose a higher preset.</p> <p>Increase the time or select a preset with a longer default time.</p>
Fresh fries fry unevenly.	<p>Wrong type of potatoes used.</p> <p>Potato sticks are not rinsed adequately.</p>	<p>Use fresh, firm potatoes and similar size sticks.</p> <p>Rinse to remove surface starch; dry well before cooking.</p>

<p>Fried snacks are not crispy or evenly fried.</p>	<p>Some ingredients must be brushed with oil.</p> <p>Food is stuck together or not turned.</p>	<p>Brush a thin layer of oil on the surface before cooking.</p> <p>Shake/turn the food periodically during cooking.</p>
<p>Fresh fries are not crispy.</p>	<p>Depends on the amount of oil and water in potatoes.</p>	<p>Dry sticks well; cut to uniform size; add slightly more oil for a crisper result.</p>
<p>The appliance is smoking.</p>	<p>Ingredients have high oil content.</p> <p>White smoke from previous grease.</p> <p>Temperature inappropriate for food.</p>	<p>Some smoking is normal.</p> <p>Clean the appliance thoroughly after each use.</p>
<p>Food is burnt.</p>	<p>Food added before preheating is completed.</p> <p>Time is too long.</p> <p>Food left in the appliance after time elapsed.</p>	<p>Add food only after preheating (if preheating).</p> <p>Monitor progress and reduce the time.</p> <p>Remove food immediately when cooking ends.</p>

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Wolstead Swift Air Fryer 8L, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discolouration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.

WOLSTEAD

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