



AIR FRYER

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IMPORTANT SAFEGUARDS

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



Do not touch hot surfaces.

- To protect against electric shock, do not immerse the cord, plugs, or base in water or other liquids.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** This electrical appliance generates heat. Surfaces, including those other than the functional surfaces, can develop high temperatures. This appliance shall be used with CAUTION. Touch the appliance only at intended handles and gripping surfaces. Use heat-resistant gloves or similar protection when handling other surfaces. Allow surfaces other than intended gripping surfaces sufficient time to cool down before touching.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- If the mains cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
- The use of accessories or attachments is not recommended as they may cause injuries.
- Do not use the appliance outdoors.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not place the appliance on or near a hot gas stove or any kind of electric stove and electric cooking plates, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect, press the Power button to turn the appliance off, then remove the plug from the wall outlet.
- Do not use the appliance for anything other than its intended use.
- 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Introduction

This air fryer provides an easy and healthy way to prepare your favourite food.

By using rapid hot air circulation, it can cook a wide variety of dishes. The best part is that the air fryer heats food from all directions, and most ingredients do not require any oil.

This appliance is intended for household use only. It is not intended for use in environments such as staff kitchen areas, offices, and other working environments; farmhouses, hotels, and other residential-type environments.

Important

Please read this manual carefully before you use the appliance and save it for future reference.

Danger

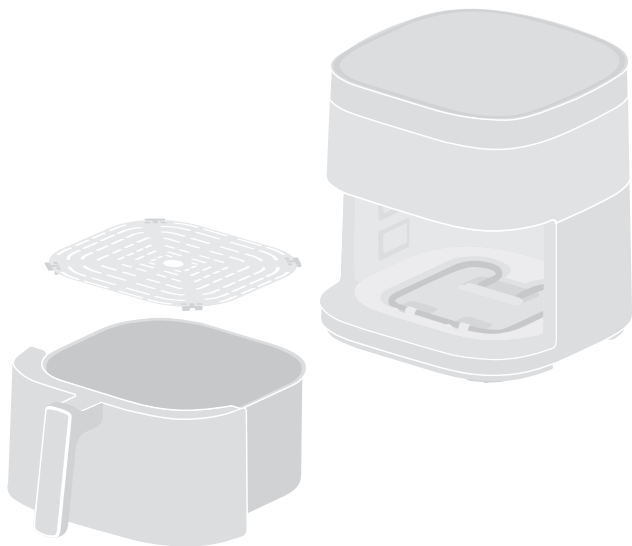
- Never immerse the housing, which contains electrical components and heating elements, in water, nor rinse it under the tap.
- To prevent electric shock, do not let any water or other liquid enter the appliance.
- Always put the ingredients to be cooked in the basket to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is on.
- Do not fill the basket with oil, as this may cause a fire.
- Never touch the inside of the air fryer while it is operating.
- The temperature of accessible surfaces may be high when the appliance is operating.

Warning

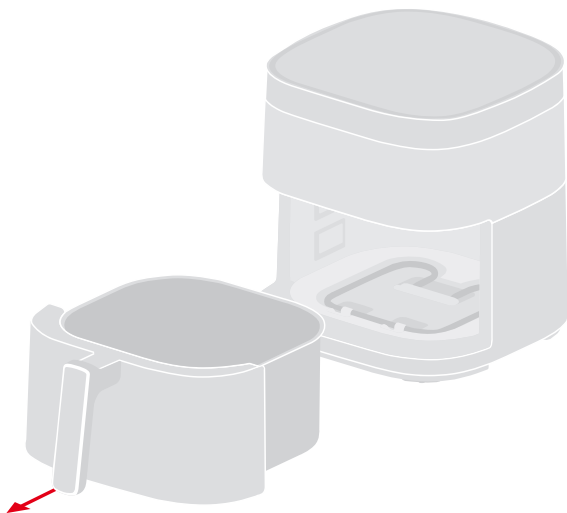
- Check if the voltage indicated on the appliance matches the local mains voltage.
- Do not use the appliance if there is any damage to the plug, mains cord, or other parts.
- Do not have the mains cord replaced or repaired by any unauthorised person.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or other appliances. Leave at least 10 cm of free space at the back and sides and 10 cm of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not leave the appliance unattended during operation.
- During air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings.
- Be careful of hot steam and air when you remove the basket from the appliance.
- Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of it. Wait for the smoke emission to stop before removing the basket.

Caution

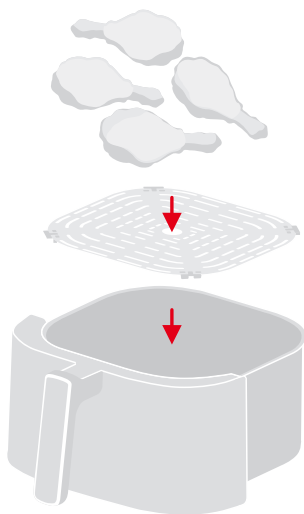
- Ensure the appliance is placed on a horizontal, even, and stable surface.
- This appliance is designed for household and similar applications as described in this manual. It is not intended for commercial or industrial use.
- If the appliance is used improperly or for professional or semi-professional purposes, or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we may refuse any liability for damage caused.
- Always unplug the appliance when not in use.
- The appliance needs approximately 30 minutes to cool down before it can be handled or cleaned safely.



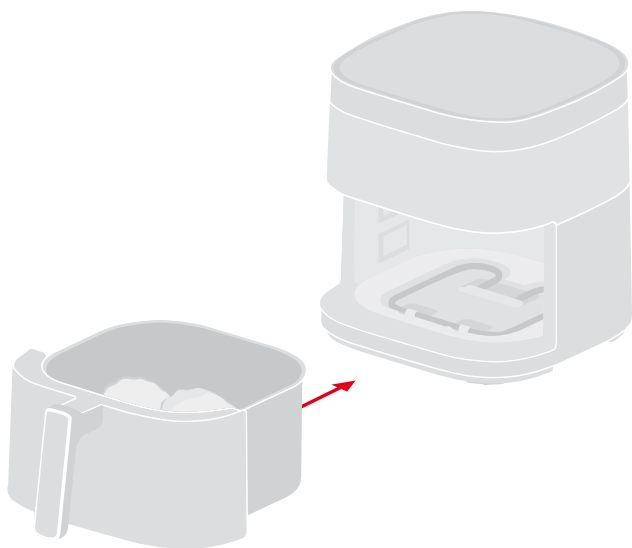
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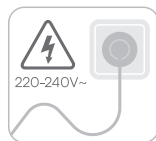
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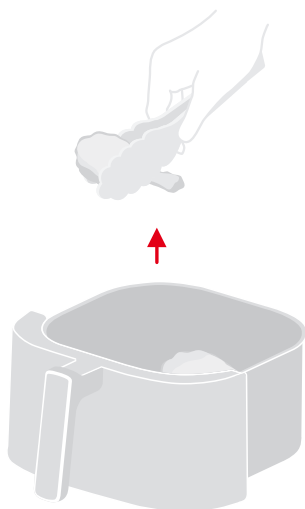
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Before First Use

- Remove all packaging materials.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the frying plate and basket with hot water, dishwashing liquid and a soft sponge.
- Wipe the inside and outside of the appliance with a moist cloth.
- This air fryer uses hot air to heat food. Do not fill the basket with oil or frying fat.

Preparing for Use

- Place the appliance on a heat-resistance surface that is both stable and level.
- Place the frying plate in the basket (Page 4).
- Do not fill the basket with oil or any other liquid.
- Do not put anything on top of the appliance. The airflow will be disrupted and affect the cooking result.

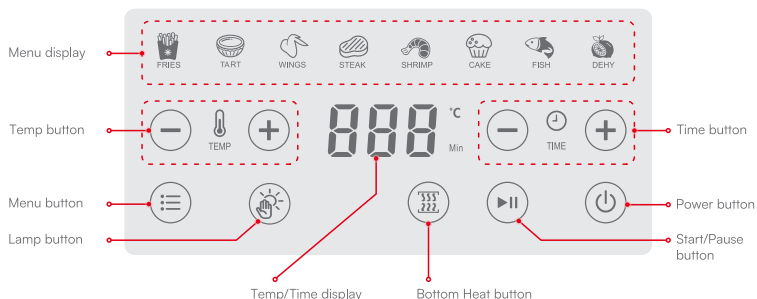
Using the Appliance

The air fryer can prepare a large range of food. See the Settings Table for recommended times and temperatures.

Air Frying

- Connect the mains plug to an earthed wall socket.
- Carefully pull the basket out of the air fryer (Page 3).
Note: Place the frying plate inside the basket if it is not there already.
- Put the ingredients in the basket (Page 4).
- Slide the basket back into the air fryer (Page 4).
Note: Carefully align the basket with the guides in the body of the air fryer.
Caution: Do not touch the basket during or for some time after use as it gets very hot. Only hold the basket by the handle.
- Determine the required preparation time for the food (see Settings Table).
- Some food requires shaking halfway through the cooking process (see Settings Table).
To shake the food, remove the basket from the air fryer and shake. Then slide the basket back into the air fryer.
- When you hear a beep, cooking is complete. Remove the basket from the appliance and place it on a heat-resistant surface.
- Check if the food is fully cooked. If not, shake the basket and slide it back into the appliance and set the timer to a few extra minutes.
- To remove food (e.g. fries), pull the basket out of the air fryer and empty the basket into a bowl or onto a plate.
Tip: To remove large or fragile ingredients, lift it out of the frying plate with a pair of tongs.
- When a batch of food is ready, the air fryer is instantly ready for preparing another batch.

CONTROL PANEL INSTRUCTIONS



Operation Instructions

- Plug the air fryer into a wall socket. The appliance will beep to let you know it's connected.
- Press the Power button (⏻). The appliance will beep and the control panel will turn on. By default it will display 180°C and 15 min.
- Press the Lamp button (💡) to turn on the interior lamp. This lets you see the cooking state of the food inside. Press the Lamp button again to turn the lamp off.
- Press the Menu button (☰) to cycle through the preset modes. You can view the currently selected preset in the **Menu display**.
- Each preset has its own temperature and cooking time pre-programmed. Once a preset has been selected, press the Start/Pause button (▶||) to start cooking.
- The **Temp/Time display** will alternate between showing the timer for 3 seconds and the cooking temperature for 1 second.
- Press the + or - **Time button** to adjust the cooking time. Each press adjusts the cooking time in 1-minute increments. Press and hold either button to adjust the time quickly without beeping.
- For all cooking presets except for Dehydrate, the cooking time can range from 1 minute to 60 minutes. For Dehydrate, the cooking time can range from 60 minutes to 24 hours.
- Press the + or - **Temp button** to adjust the temperature. Each press increases or decreases the temperature by 5°C. Press and hold either button to adjust the temperature quickly without beeping.
- The temperature range is 80—200°C.
- Press the Start/Pause button (▶||) to start cooking. The heating element and motor activate. Press the Start/Pause button again to pause the cooking.
- Press the Bottom Heat button (🌀) to turn the bottom heating element on or off. When the indicator light is on, both top and bottom elements are active. When off, only the top element is active. This function is active by default.
- Press and hold the Power button (⏻) for 2 seconds to turn the air fryer off.
- When cooking is complete, the air fryer beeps 6 times and the display shows "End." After 15 seconds, the display turns off automatically.
- Removing the basket during cooking will pause the air fryer. When the basket is reinserted, cooking resumes automatically.

Settings Table

The table below helps you select the basic settings for your food.

Note: Keep in mind that these settings are indications. Since ingredients differ in size, shape and density we cannot guarantee that these settings will work all the time.

Because the air circulation technology rapidly reheats the air inside the appliance, briefly removing the basket during air frying will not significantly affect the cooking process.

	Amount (g)	Time (min.)	Temp (°C)	Shake
Potato & Fries				
Thin frozen fries	300-600	18-25	200	Yes
Thick frozen fries	300-600	20-25	200	Yes
Potato gratin	400-600	20-25	200	Yes
Meat & Poultry				
Steak	200-600	12-18	200	Yes
Pork chops	200-600	12-18	200	No
Hamburger	100-600	10-20	180	No
Sausage roll	100-600	13-15	200	No
Drumsticks	100-600	10-18	200	Yes
Chicken breast	100-600	10-18	200	Yes
Snacks				
Frozen spring rolls	100-600	8-10	200	Yes
Frozen chicken nuggets	100-600	8-20	200	Yes
Frozen fish fingers	100-500	6-10	200	No
Frozen crumbed cheese sticks	100-500	8-10	180	No
Stuffed vegetables	100-500	12-20	160	No
Baking				
Cake	500	8-15	160	No
Quiche	500	20-22	180	No
Muffins	500	15-18	200	No
Sweet snacks	500	20	160	No

Note: Add 3 minutes to the cooking time if you start cooking while the air fryer is still cold.

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger ones.
- Larger quantities require a slightly longer cooking time; smaller quantities require a slightly shorter cooking time.
- Shaking smaller food items halfway through the preparation time optimises the end result and helps prevent uneven cooking.
- Add some oil to fresh potatoes for a crispy result. Cook your food in the air fryer within a few minutes after adding the oil.
- Do not prepare extremely greasy food such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche, or if you want to cook fragile or stuffed ingredients.
- You can also use the air fryer to reheat food. To reheat, set the temperature to 150°C for up to 10 minutes.

CLEANING & MAINTENANCE

Clean the appliance after every use.

The basket and frying plate have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials, as this may damage the coating.

- Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the basket to let the air fryer cool down more quickly.

- Wipe the outside of the appliance with a moist cloth. You can use a degreasing liquid to remove any remaining dirt.
- Clean the basket and frying plate with hot water, dishwashing liquid and a soft sponge.
Tip: If dirt is stuck to the frying plate or the bottom of the basket, fill the basket with hot water and washing-up liquid. Place the frying plate in the basket and let them soak for around 10 minutes.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residues.

Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.

DISPOSAL



Do not dispose of the appliance with normal household waste at the end of its life. Instead, take it to an official collection point for recycling.
By doing this, you help preserve the environment.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer does not work	The appliance is not plugged in	Put the mains plug into an earthed wall socket
	You have not set the timer	Set the cooking time using the + and - Time buttons, or select a preset using the Menu button.
The ingredients are not cooked	The amount of ingredients is too large	Use smaller batches for more even cooking
	The set temperature is too low	Increase the temperature setting
	The preparation time is too short	Increase the cooking time
Ingredients are fried unevenly	Some ingredients need shaking	Shake halfway through cooking
Snacks are not crispy	Incorrect snack type	Use oven snacks or lightly brush with oil
Cannot slide pan in properly	Too many ingredients	Do not exceed MAX level
	Basket not placed correctly	Push until it clicks
White smoke appears	Greasy ingredients	This is normal; excess oil collects in pan
	Residual grease in pan	Clean thoroughly after use
Fresh fries cook unevenly	Wrong potato type	Use fresh, firm potatoes
	Not rinsed properly	Rinse to remove starch
Fries not crispy	Too much moisture	Dry potatoes well before cooking
	Cut too large	Cut smaller pieces
	Not enough oil	Add a small amount of oil

SPECIFICATIONS & FEATURES

- Model: AF-615A-WD
- Spec Item: # 17102
- Input: 220-240V~, 50-60Hz
- Power: 2200W
- Basket Capacity: 5.7L
- Temperature Range: 80-200°C
- Timer: 1-60 min / Dehydrate: 1-24 hrs

WARRANTY & SERVICE

12 MONTH LIMITED WARRANTY

Statutory Rights

For Australian consumers, 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 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.

For New Zealand consumers, our goods come with guarantees that cannot be excluded under the Consumer Guarantees Act 1993. This warranty is in addition to and does not limit your statutory rights and remedies under New Zealand law.

Warranty Details

The warranty commences on the date of purchase and expires at the end of the 12-month period. If a defect arises due to faulty materials or workmanship during the warranty period, our remedy will depend on the nature of the failure. For failures that do not amount to a major failure, we will repair or replace the product at our discretion, free of charge. For major failures, you are entitled to choose a replacement or a refund. To make a claim, you must provide a proof of purchase showing the date and place of purchase.

Warranty Conditions

- The appliance has not been operated with a damaged plug or cord, and has not been dropped, damaged, or immersed in water.
- The product has not been misused, improperly handled, disassembled, modified or repaired by an unauthorised person.
- The product has not been used for trade, professional or hire purposes.

Customer Costs

For valid claims covered under this warranty and applicable consumer protection laws, we will bear or reimburse the reasonable freight costs associated with returning the product. However, if upon inspection the product is found to have user-induced damage or faults not covered by this warranty, you will be responsible for bearing all associated freight and transport costs.

Who is Covered

This voluntary warranty applies only to the original purchaser who purchased the product from an authorised retailer and is not transferable. Proof of purchase is required. However, this does not affect any statutory rights available to a person who receives the product as a gift under the Australian Consumer Law or the New Zealand Consumer Guarantees Act.

What is Not Covered

- Accessories supplied with the product.
- Components subject to normal wear and tear.
- Damage caused by misuse, improper handling, or unauthorised repair.
- Accidental damage.
- Damage caused by use not in accordance with instructions or the rating plate.
- Use of non-genuine Octopus parts or accessories.

How to Make a Warranty Claim

The quickest way to make a claim is to return the product, along with your proof of purchase, to the original place of purchase for a replacement or refund (where applicable).

Alternatively, you can contact us directly to make a claim under this warranty:

Australia:

Company Name: ZURU PTY LIMITED.

Business Address: Level 6, 500 Collins Street, Melbourne, VIC 3000, Australia.

Phone Number: 1800 324 892

New Zealand:

Company Name: ZURU NEW ZEALAND LIMITED.

Business Address: Level 4, Building A, 167 Victoria Street West, Auckland Central, Auckland, 1010, New Zealand.

Phone Number: 0800 587 055

Contact Us

hello@octopushome.com