



# Owner's Handbook

CTAF1036  
5L Air Fryer

## CONTENTS

IMPORTANT SAFETY CAUTIONS.....	1
CARE AND CLEANING.....	5
UNPACKING.....	6
PLACEMENT .....	6
FOOD PREPARATION.....	6
CONTROLS AND FEATURES.....	7
OPERATION.....	9
TROUBLESHOOTING .....	12
COOKING TABLE .....	13
SPECIFICATIONS.....	15
WARRANTY.....	15

Please keep your sales docket, including cash register receipt, in a safe place as the docket will prove the commencement of the period of this warranty. If you wish to make a claim specifically under this manufacturer's warranty, you will be required to provide proof of purchase, preferably your sales docket.

## IMPORTANT SAFETY CAUTIONS

Please read these instructions carefully before using the air fryer for the first time.

- Use the air fryer from a power outlet of the same voltage (A.C. only) as marked on its rating label.
- The air fryer plug includes an earthed pin and must be used with a power outlet with earthed connection.
- Always turn the power off at the power outlet before you insert or remove the plug. Remove by grasping the plug, do not pull on the cord.
- Do not use with a damaged cord or plug. Never use the air fryer if it has dropped, been damaged, left outside, or has fallen into water.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard.
- Keep the mains cord away from hot surfaces.

## IMPORTANT SAFETY CAUTIONS

- Do not let the power cord hang over the edge of a table, or touch a hot surface.
- Do not use the air fryer with an extension cord.
- Unplug from the outlet when not in use and before cleaning. Allow the air fryer to cool before dismantling it, and before cleaning.
- The air fryer shall not be operated by means of an external timer or separate remote control system.
- For additional protection, it is recommended to use the air fryer with a residual current device (safety switch) with a tripping current not exceeding 30mA in the power socket which supply power to the air fryer.
- Ensure the air fryer is placed on a hard, flat and heat resistant surface during use.
- Do not place the air fryer on or near a hot gas flame, electric element or on a heated oven. Do not place on top of any other appliance.
- Do not place the air fryer under any overhead cupboards when in use.
- Do not place anything on top of the appliance.
- Do not place the air fryer against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Extreme caution must be taken when the air fryer contains hot oil or other liquids. Do not move the air fryer until any liquid is completely cool.
- Do not touch the surface of the air fryer when in use as it is hot. Any accessible surface may become hot. Touch only the controls and handles.
- Never overload the basket. The food level should always be beneath the MAX mark on the basket.

## **IMPORTANT SAFETY CAUTIONS**

- Do not plug in the appliance or operate the control panel with wet hands.
- Do not use the air fryer outdoors.
- Do not use the air fryer for any purpose other than its intended use.
- Do not immerse the cord, plugs or base in water or any liquids. Follow the cleaning instructions carefully.
- Never leave the air fryer unattended when it is connected to the electricity supply.
- Do not use accessories or attachments not supplied with the air fryer is not recommended.
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Keep all ingredients within the basket to prevent any contact from heating elements.
- Never attempt to use any container other than the supplied basket for cooking in the air fryer.
- Do not use any metal utensils when transferring food to or from the basket. These may damage the non-stick surface.
- Do not move the fryer when in use or still hot. Allow it to cool completely before doing so.
- Do not cover the air vents when the air fryer is working. These are located underneath and behind the appliance.
- Do not fill the pan with oil. This will cause a fire hazard.
- Do not touch the inside of the air fryer while it is operating.
- Do not place any part of the air fryer in a microwave or dishwasher.
- Immediately unplug the air fryer if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the basket from the appliance.

## IMPORTANT SAFETY CAUTIONS

- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- This air fryer is not suitable for use by persons (including children) who have limited physical, sensory or mental abilities, or by persons who have a lack of experience and/or lack of knowledge unless they are supervised by a person in charge for their security or receive instructions by them on how to use the air fryer.
- Children should be supervised to ensure they do not play with the air fryer.
- This air fryer is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.



**CAUTION, Hot surface.** The surface can be hot and should not be touched without taking care.

## CARE AND CLEANING

Never clean the air fryer with scourers, abrasive pads or chemicals.

Never immerse the body of the air fryer in water or any other cleaning solution.

Clean the fryer after every use.

Always wait for the fryer to cool completely before cleaning it.

The air fryer components are not dishwasher safe. The non-stick coatings may be damaged by a dishwasher.

- Disconnect the air fryer from mains power and ensure it has cooled completely before cleaning it.

### Cleaning the drawer and rack

- Lift out the drawer.
- To remove the rack, insert two fingers into the holes in the centre of the rack and pull it upwards.
- Hand wash these components in a warm detergent solution.


NOTE: If food deposits are stuck to the drawer or rack, soak for 10 minutes before cleaning.

- Dry thoroughly before use.

### Cleaning the main body

- Wipe the body with a barely damp cloth.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a brush to remove any food residues.
- Dry thoroughly before reassembly.

### Reassembly and storage

- Place the rack in the drawer. Push it firmly to locate it in the base of the drawer.
  - Replace the drawer in the fryer.
  - Coil the power cable loosely.
  - Store the air fryer in a safe, cool place out of the reach of children and pets.
- 

## UNPACKING

Unpack the air fryer from the carton.

Remove any packing stickers, tapes and labels from the appliance.

Retain the carton and packing for future use. If you have to dispose of the carton and packing, please do so responsibly.

The carton should contain -

1 x Air fryer including drawer with rack.

1 x Owner's handbook.

## PLACEMENT

- Place the air fryer securely on a table or work-surface within easy reach of a power outlet.
- Ensure that the air fryer is located out of the reach of children.
- Never place the air fryer under a cupboard or overhanging surface. Exposure to heat from the appliance may damage the surface or cause a fire hazard.
- If the air fryer or drawer is standing on a heat-sensitive surface, a heat-proof mat will be necessary.
- Ensure that no combustible items such as paper towels etc are placed near the air fryer when operational.

## FOOD PREPARATION

### Which food items can be cooked?

Many food items are suitable for air-frying including meat, fish, shrimp, frozen fries and snacks such as spring rolls, fish fingers and chicken nuggets. The air fryer can also be used for baking food such as cakes, quiche and muffins.

### Breaded and battered food and snacks

The air fryer is suitable for cooking breaded food such as chicken nuggets and fish fillets, but not battered fish or fritters etc unless they have been previously cooked.

### Preparing meat items

- Meat items may include poultry cuts, steak, meatballs, sausages, hamburgers, crispy bacon etc.

### Preparing fish

- Clean, bone and fillet the fish as necessary.
- The fish may be breaded or coated with seasoned flour before cooking.
- A baking tray can be placed in the drawer if the fish is fragile.

### Baking

- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the fryer drawer if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.

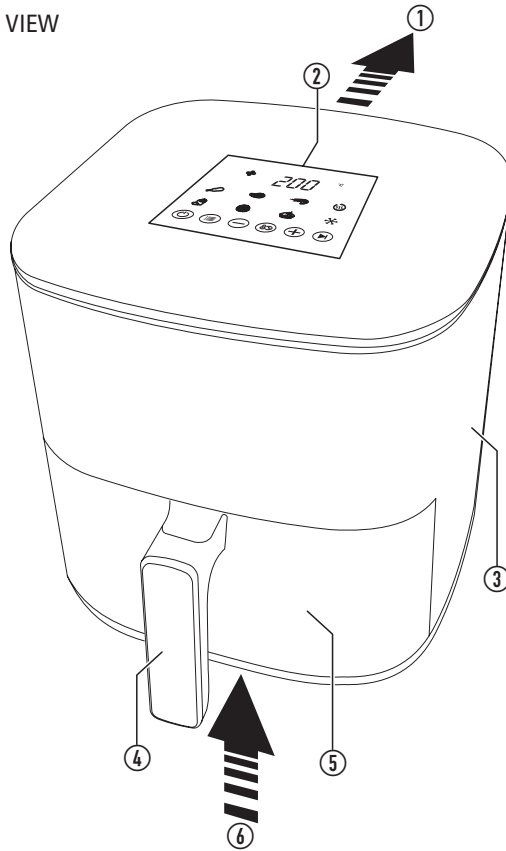
### Reheating food

- You can also use the air fryer to reheat ingredients. The reheat menu option will reheat food for 10 minutes at 80°C.



## CONTROLS AND FEATURES

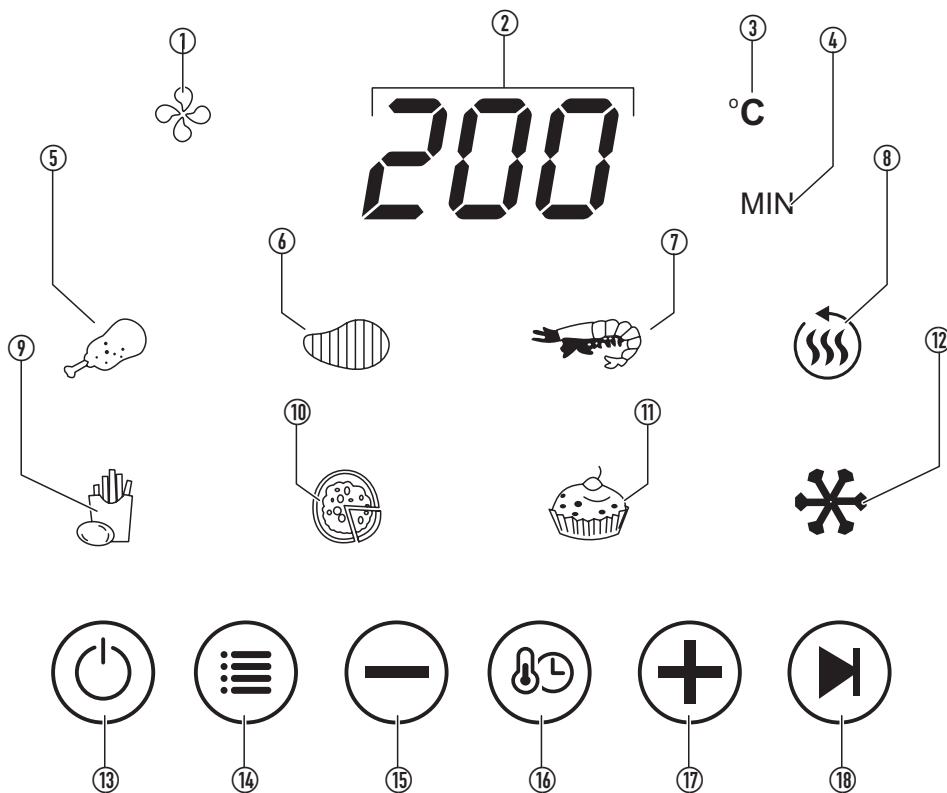
FRONT VIEW



1. Air vent (behind the appliance)  
*Keep the air vents clear during operation.*
2. Control panel and display
3. Air fryer body
4. Drawer handle
5. Drawer
6. Air vent (under the appliance)  
*Keep the air vents clear during operation.*

## CONTROLS AND FEATURES

### CONTROL PANEL AND DISPLAY



1. Cooking indicator.  
*Lights when the fryer is cooking and the fan is running. The fan will continue to run for 20 seconds after cooking.*
2. Temperature/Time display.  
*Displays temperature or time settings.*
3. Temperature display mode indicator.  
*Lights when the display is showing a temperature setting (in degrees centigrade).*
4. Time display mode indicator.  
*Lights when the display is showing a time setting (in minutes).*
5. Poultry menu indicator.  
*Lights when the poultry cooking menu option is selected.*
6. Steak menu indicator.  
*Lights when the steak cooking menu option is selected.*
7. Seafood menu indicator.  
*Lights when the seafood cooking menu option is selected.*
8. Re-heat menu indicator.  
*Lights when the re-heat cooking menu option is selected.*
9. French fries menu indicator.  
*Lights when the french fries cooking menu option is selected.*
10. Pizza menu indicator.  
*Lights when the pizza cooking menu option is selected.*
11. Cake menu indicator.  
*Lights when the cake cooking menu option is selected.*
12. Defrost menu indicator.  
*Lights when the defrost cooking menu option is selected.*
13. Standby button.  
*Tap or hold to switch the fryer on or off.*
14. Menu button.  
*Tap repeatedly to step through the 8 x menu cooking options. After option 8, the fryer returns to manual mode (all menu indicators light).*
15. Decrease setting button.  
*Tap to decrease the temperature or time setting (as displayed).*
16. Temperature/Time button.  
*Tap to switch the display between temperature and time setting modes.*
17. Increase setting button.  
*Tap to increase the temperature or time setting (as displayed).*
18. Start/Pause button.  
*Tap to start or pause the cooking process.*

## OPERATION

### First use

Before cooking food in your air fryer you should follow the cleaning instructions in the CARE AND CLEANING section to clean the component parts and remove any manufacturing residue.

NOTE: Never immerse the air fryer in water for cleaning.

NOTE: When first used there may be a little smoke and a hot smell from the air fryer. This is normal and will subside with further use.

NOTE: The air fryer works on hot air. DO NOT fill the pan with oil, fat or any other liquid.

### Removing the drawer and rack


- To remove the drawer, grip the handle and lift the drawer out of the appliance.
- To re-fit the drawer, place the drawer into the opening in the main body of the appliance and push it home until you hear a click.

The rack is located in the bottom of the drawer.

Always allow the appliance to cool completely before attempting to remove or fit the rack.

- Remove the drawer as described above.
- To remove the rack, insert two fingers into the holes in the centre of the rack and pull it upwards.
- To re-fit the rack, place the rack in the drawer. Push it firmly to locate it in the base of the drawer.

### Power control

- Tap  to switch on the fryer.

*The fryer will switch on and the control panel display will light.*

- Tap  to switch off the fryer when not cooking.

*The fryer will switch off.*

- Hold  to switch off the fryer during the cooking process.

*'OFF' will be displayed while the fryer shuts down, clearing all settings and ending the current cooking process.*

### Preparing to cook

- Prepare the food you plan to cook and organise a clear space to operate the fryer.
- If cooking with manual settings, check the cooking table for a guide on cooking time and temperature for the food you want to cook.

*Remember to add about 3 minutes warm-up time if the fryer is cold.*


- Lift out the drawer with rack and stand it on a heat-proof surface.
- Place the food you want to cook in the drawer.

*Never overload the drawer. Refer to the cooking table on page 15 for recommended maximum quantities.*


- Place the drawer into the fryer.
- Connect the mains plug to a convenient outlet.

## OPERATION


### Begin cooking using cooking menus


- Tap  to switch on the fryer.

*The display will light and show the default temperature (180°C) and cook time (15 mins).*

- Tap  repeatedly to step through the cooking menu options.

*The cooking menu indicators will flash in turn and the preset cooking temperature and time will be displayed for the selected menu option.*


NOTE: If necessary you can adjust the displayed preset menu settings manually by tapping  and following the instructions in the 'manual settings' section.

- When you have selected the menu option you want, tap  to start cooking.




*The selected menu option will be displayed and the fan indicator will flash.*

*The fryer will begin to heat up and cooking will start.*

### Begin cooking using manual settings


- Tap  to switch on the fryer.


*The display will light and show the default temperature (180°C) and cook time (15 mins).*

- Tap  repeatedly to select manual temperature or time setting.
- Tap  or  repeatedly to change the cooking temperature or time for the displayed item.


*Temperature can be set in the range 80°C - 200°C, 30°C - 80°C in defrost mode or 60°C - 100°C in re-heat mode.*

*Cook time can be set in the range 1 minute to 60 mins.*


- Tap  when you are ready to start cooking.

*The cooking cycle will begin. The fan indicator  will flash on the control panel, the cooking temperature will be displayed and the cook time will count down.*


### Pausing the cooking process

- Tap  at any time to pause the cooking process.

*The menu option display will light during pause. The heating process will pause, and the fan will stop after 20 seconds.*

- Tap  again to re-start cooking.

### Cancelling the cooking process

- Tap and hold  for 2 seconds to cancel the cooking process.

## OPERATION

### Removing the drawer during cooking

You may want to remove the drawer during cooking to check if food is cooked or to turn or shake the ingredients and distribute them for more even cooking.

- Carefully remove the drawer.

*The fryer will switch off and the timer will pause.*

- Stand the drawer on a heat-proof surface.
- Using heat-proof wood or plastic utensils turn the ingredients or shake the food in the drawer gently as required. Never use hands to handle food in the drawer during cooking.
- Re-install the drawer into the fryer.

*The timer will resume.*

### When the food is cooked

The fryer will continue to operate until the cooking time has elapsed.

When cooking time is completed the fryer will beep 5 times, then set to standby.

- Carefully remove the drawer, holding only the handle.

*Keep the drawer horizontal to avoid spilling any liquid that has collected during the cooking process.*

- Place the drawer on a heat-proof surface.
- Check that the food is cooked. If not, place the drawer back in the fryer and set a further cooking time.
- When the food is cooked to your satisfaction, transfer it from the drawer to a serving plate using heat-proof wood or plastic utensils to avoid damaging the non-stick surface of the drawer.
- When the appliance has cooled fully, lift out the rack.
- Empty any liquid that has collected in the drawer during cooking.

### Cooking more food

If you plan to cook another batch of food, repeat the instructions in the previous section, but omit any time added to allow for pre-heating of the fryer when cooking using manual settings.

### When you have finished cooking

- Disconnect the air fryer from mains power and allow it to cool.
- Move the fryer and drawer to a place out of the reach of children and pets to cool completely.
- Once the fryer and drawer have completely cooled, follow the instructions in the Care and Cleaning section to clean the fryer.

## TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work (no display).	The appliance is not plugged in.	Connect the power cable to an earthed wall socket.
	The drawer is not correctly fitted.	Check that the drawer clicks into place in the fryer body.
The ingredients fried with the air fryer are not cooked.	The drawer is too full.	Put smaller batches of ingredients in the drawer.
	The set temperature is too low.	Cook at a higher temperature.
	The preparation time is too short.	Increase the cooking time.
The ingredients are fried unevenly in the air fryer.	Some ingredients need to be turned or shaken halfway through the preparation time.	Turn or shake the ingredients as required.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	The drawer is too full.	Do not over-fill the drawer.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you cook greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The drawer still contains grease residues from previous use.	White smoke is caused by grease heating up in the drawer. Clean the drawer after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

## COOKING TABLE

The cooking times and temperatures in the tables are guidelines. With experience you may want to vary these settings according to taste and the quantity you are cooking.

Food	Amount (grams)	Temp.	Time (mins)	Additional
Frozen French Fries	400-700	200°C	15-20	Shake when half the cooking time has elapsed
Frozen chunky fries or potato wedges	400-700	200°C	15-20	Shake when half the cooking time has elapsed
Home-made French Fries	400-700	200°C	15-20	Add 1/2 tbsp oil, Shake when half the cooking time has elapsed
Home-made potato wedges	400-700	180°C	15-20	Add 1/2 tbsp oil, Shake when half the cooking time has elapsed
Home-potato bites (cubes) or scalloped potatoes	400-700	180°C	15-20	Add 1/2 tbsp oil, Shake when half the cooking time has elapsed
Hash browns	300-500	200°C	15-25	
Steak / Beef cubes	200-400	200°C	10-15	
Lamb or Pork Chops	300-500	200°C	20-25	
Mince Patties / Meat Balls	300-500	200°C	15-25	
Chicken Wings/ Drumsticks /thigh/Breast	400-800	200°C	15-25	
Chicken Thigh	400-800	170°C	15-30	
Fish (fresh)	300-600	170°C	10-15	Pour 200ml water in the basket and brush oil all around fish portions for steamed style fish.
Spring rolls	300-500	170°C	15-25	Use oven-ready
Frozen chicken nuggets	300-500	200°C	20-25	Use oven-ready
Frozen fish fingers	300-600	170°C	15-20	Use oven-ready
Frozen bread-crumbed cheese snacks	300-500	160°C	15-25	Use oven-ready
Croquettes	300-600	180°C	15-30	



## COOKING TABLE

Always check that your food is completely cooked before serving. If you are in any doubt, return it to the fryer for a further cooking period until it is fully cooked.

Food	Amount (grams)	Temp.	Time (mins)	Additional
Sausage roll	300-500	180°C	15-25	
Cake	300-500	160°C	20-30	Use baking tin
Quiche	300-500	160°C	20-30	Use baking tin/oven dish
Muffins	300-500	170°C	20-30	Use baking tin / ramekin
Tarts /souffle	300-500	160°C	20-30	Use baking tin / ramekin

### SPECIFICATIONS

Power supply ..... 220 - 240V~, 50Hz

Power consumption..... 1500W

Temperature range ..... 30°C - 200°C

Timer period ..... 1 - 60 minutes

Capacity.....5L max.

Weight.....4kg

IMPORTANT: THIS APPLIANCE MUST BE EARTHED.



## WARRANTY

1. 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. Where a failure does not amount to a major failure, Woolworths is entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you would need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by Woolworths to comply with a consumer guarantee under the Australian Consumer Law. Such evidence may include photographs, statutory declarations, receipts or reports (eg from your doctor), depending on the loss or damage.
2. In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act 2010 (Commonwealth) and any other relevant legislation, the manufacturer warrants this product to be free from defects in materials or workmanship for a period of 24 months from the date of purchase.
3. In order to claim under this warranty you will need to bring the product to any Woolworths store, along with proof of purchase (typically this will be a receipt). Any cost incurred by you in bringing the product to the service desk will be borne by you. We will then, at our option, either repair or replace the product, or refund your money and take back the product – in accordance with our Returns Policy, a copy of which is available at [www.woolworths.com.au](http://www.woolworths.com.au) (and click on tab for About Us, Our Services, In Stores Services).
4. Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including (but not limited to) defective installation, maintenance or repair, alteration or modification of the product in a manner not recommended by the manufacturers or any neglect, misuse or excessive use.
5. The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act 2010 (Commonwealth), and any other statutory rights to which you may already be entitled, and this warranty does not exclude, restrict or modify any such rights or remedies that are implied by law.
6. This warranty is provided by Woolworths Limited of 1 Woolworths Way, Bella Vista NSW 2153, Phone: 1300 767 969.

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