the Air Fryer Chef™

Instruction Book - LAF500



Breville®

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BREVILLE RECOMMENDS SAFETY FIRST

At Breville we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional labels before using the air fryer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this air fryer.
- Do not place the air fryer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not operate the air fryer on a sink drain board.
- Do not place the air fryer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not operate the air fryer on an inclined surface. Do not move the air fryer while it is switched on.
- Do not cover the air inlet and the air outlet openings while the air fryer is operating.

- Do not fill the pan with oil or any other liquid as the air fryer works on hot air.
- Never use the pan without the basket inside.
- Never touch the inside of the air fryer while it is operating.
- Position the air fryer at a minimum distance of 50cm away from walls, curtains, cloths and other heat sensitive materials when in use.
- Always operate the air fryer on a stable and heat resistant surface. Do not use on a cloth covered surface, near curtains or other flammable materials.
- Always put the ingredients to be cooked in the basket and prevent the ingredients from coming into contact with the heating elements.
- Never fill the basket with the ingredients beyond the MAX indication.
- Do not place cardboard, plastic, paper or other flammable materials into the air fryer.
- Do not cover any external part of the air fryer with metal foil. This will cause overheating of the air fryer.
- Do not touch the pan or basket for some time after use as it is very hot. Only hold the pan by the handle.
- Always use extreme caution when removing the pan or disposing of hot grease or other hot liquids that may have accumulated in the pan during cooking.
- Do not press the basket release button while shaking. Always place the pan on a heat-resistant flat surface. Hold the pan by the handle and press the basket release button to remove the basket from the pan.
- Do not turn the basket upside down with the pan still attached to it as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
- Be careful of hot steam and air when you remove the pan from the air fryer. The pan and the ingredients are hot after operation. Depending on the type of ingredients in the air fryer, steam may escape from the pan.
- Extreme caution must be used when the air fryer contains hot food and liquids. Do not move the air fryer during cooking.

- Always ensure that the basket and the pan are thoroughly dried after cleaning and are reinserted into position before operating the air fryer.
- When using the air fryer, provide sufficient clearance (minimum 50mm) above and on all sides for air circulation.
- This air fryer is not intended to be operated by means of an external timer or separate remote-control system.
- Hot steam is released through the air outlet openings on the rear side of the air fryer during operation. Always keep your hands and face at a safe distance from the steam and from the air outlet openings.
- The temperature of accessible surfaces will be high when the air fryer is operating and for some time after use.
- If dark smoke emits from the air fryer during operation, immediately turn the air fryer off by pressing the power button once and switch off at the power outlet. Wait for the smoke emission to stop and for the air fryer to cool down before removing the pan from the air fryer.
- Do not touch hot surfaces; use insulated oven mitts.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the air fryer.
- Allow the air fryer to cool before handling.
- Do not place hands inside the air fryer during operation.
- Do not insert over-sized foods into the air fryer as they create risk of fire or electric shock.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan and the basket as this may damage the non-stick coating on the pan and the basket.
- Do not clean the interior of the air fryer with metal scouring pads as pieces can break off the pad and touch electrical parts, creating risk of electric shock.
- Do not attempt to operate the air fryer by any method other than those described in this book.
- Always ensure the air fryer is properly assembled before use. Follow the instructions provided in this book.
- Do not place anything on top of the air fryer when in use and when stored other than those described in this book.

- The air fryer should not be left unattended at any time when in use.
- Always ensure the air fryer has cooled, the air fryer is OFF, is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to move the air fryer when not in use, if left unattended and before disassembling, cleaning or storing.
- Do not place the air fryer in direct sunlight. Colour fading and discolouration may occur when the air fryer is consistently exposed to UV light.
- Keep the air fryer clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- The appliance must be used on a properly grounded outlet. If it is not sure, please consult a qualified electrician.
- Do not, under any circumstances, modify the power plug or use a power plug adapter.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

- The 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the parts, unless it is recommended in the cleaning instructions.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.

- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See a qualified electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm and which may inadvertently cause damage to the appliance and its electronic componentry.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Components



A. Touch screen control panel
B. Variable temperature increase (+) and decrease (-) buttons up to 200°C
C. Auto-off timer increase (+) and decrease (-) buttons
D. Menu selection button
E. Power ON/OFF button
F. Start/Pause button
G. 5L cooking basket
H. Air frying pan (holds the basket)
I. Basket release button with safety cover
J. Basket handle

Not shown

- Air outlet opening at rear
- Cord wrap at rear.

Functions

BEFORE FIRST USE

Remove all packaging materials and any promotional labels from your air fryer. Thoroughly clean the basket and pan with warm soapy water and a non-abrasive, soft scouring pad, rinse and dry thoroughly. Wipe the outside of the air fryer with a damp cloth.

NOTE

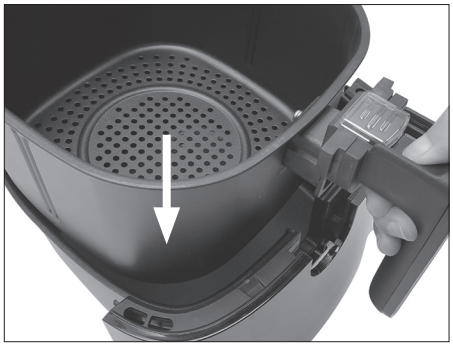
When turned on for the first time, the air fryer may give off vapours for up to 20 minutes. This is due to the protective substances on the heating element. It is safe, not detrimental to the performance of the air fryer and will dissipate with use.

WARNING

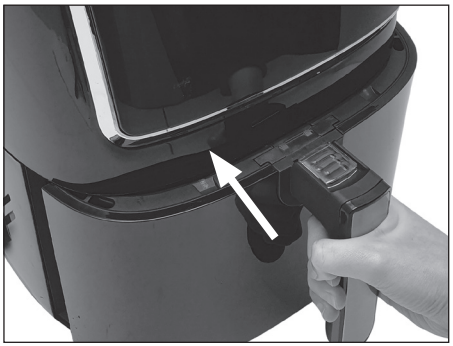
Hot steam is released through the air outlet openings on the rear side of the air fryer during operation. Always keep your hands and face at a safe distance from the steam and from the air outlet openings. Place the air fryer on a dry, flat, level surface. Ensure the air fryer is not too close to the edge of the bench top.

OPERATING YOUR BREVILLE AIR CHEF PRO™

1. Place the air fry basket into the pan and lock into place, then slide the basket release safety cover over the basket release button. (See Fig. 1).



2. Place food in the basket and slide the pan into the air fryer until you hear a "click" sound. (See Fig. 2).



3. Plug the power cord into a 230/240 volt power outlet. Ensure cord is fully extended. Switch on at power outlet and the air fryer will beep once; the power ON/OFF button will flash on the display panel.
4. To set the required cooking time and temperature, press the power ON/OFF button once, press the MENU button once, then set the temperature and time by using the corresponding temperature and timer increase/decrease (+/-) buttons.
5. Press the MENU button to select from 11 different pre-set cooking menus. After selecting a pre-set cooking function or setting a cooking temperature and time, press the START/PAUSE button to commence cooking. Time and Temperature will alternately illuminate on the screen.

TIP

Press and hold the increase (+) or decrease (-) button to increase or decrease the temperature more quickly. Alternatively choose one of the pre-set cooking functions by pressing the MENU button to toggle through the options. The MENU button allows you to select from 11 different pre-set cooking menus.

COOKING FUNCTION	PRE-SET TIME	TIME RANGE	PRE-SET TEMP (°C)	TEMP RANGE	SHAKE/TURN FOOD REMINDER
Fresh chips	25 mins	1min-1hr	200	100-200	YES
Frozen chips	20 mins	1min-1hr	200	100-200	YES
Fry	15 mins	1min-1hr	200	100-200	YES
Roast	1 hour	10mins–3hrs	180	100-180	YES
Grill	5 mins	1min-30mins	200	100-200	NO
Bake	45 mins	1min-3hrs	160	100-180	NO
Frozen snacks	12 mins	1min-1hr	190	100-200	YES
Chicken	18 mins	1min-1hr	190	100-200	NO
Vegetables	25 mins	1min-1hr	190	100-200	YES
Seafood	10 mins	1min-1hr	190	100-200	NO
Dehydrate	2 hours	1min-12hrs	70	60-90	YES

SHAKE/TURN FOOD REMINDER

Some food may require shaking or turning throughout the cooking cycle to ensure even results.
As a helpful reminder, the air fryer will sound 2 small beeps periodically during the cooking cycle. The air fryer will continue cooking during and after shake/turn beeping reminder. If the basket is removed, then the air fryer will pause cooking.
The time and temperature will alternately illuminate on the screen when the pan is removed. Once the basket is returned to the air fryer, the cooking will resume automatically.

CAUTION

Always place the pan on a heat-resistant flat surface. Hold the pan by the handle and press the basket release button to remove the basket from the pan. Be careful of hot steam and air when you remove the pan from the air fryer. The pan and food are hot, depending on the type of food in the air fryer oven, steam may escape from the pan. Do not touch the pan after use as it is very hot. Only hold the pan by the handle.

6. To shake or turn the food in basket, it is recommended to first remove the basket from the pan. After shaking or turning food in the pan, place the basket back into the pan and lock into place, then slide the basket release safety cover over the basket release button. After sliding the pan back to the air fryer, the air fryer will resume cooking automatically.

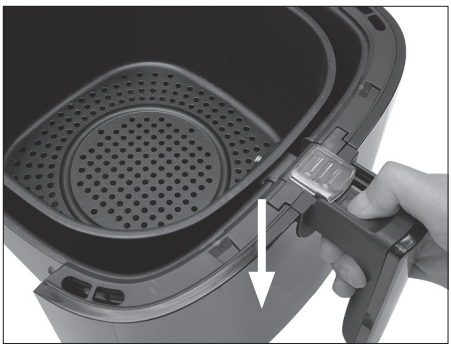
TIP

Heavier food items filled to the 'MAX' line may not have enough room to shift effectively by shaking. It may be helpful to also turn the food with a heat resistant utensil at least once during the cooking process for more even results. Heating and Timer will suspend and the Time and Temperature will alternately illuminate on the screen when the pan is removed. Slide the pan back into the air fryer, and recommence cooking.

NOTE

Use insulated oven mitts when touching hot surfaces. The MENU button allows you to select from 11 different pre-set cooking menus.

7. When the cooking time has elapsed, the air fryer will beep 5 times and 'END' will display on the screen. The fan will continue to run for 30 seconds after the cooking has ended in order to cool down the air fryer. The air fryer will then go into standby mode after about 5 minutes. Pull the pan out of the air fryer and place it on a heat-resistant flat surface. Check if the food is ready. If not, slide the pan back into the air fryer and add more time using the +10 minute button or manually set.
8. Slide the safety cover inwards and press the basket safety release button. Lift the basket out of the pan before removing contents. (See Fig. 3).



NOTE

If food is not entirely cooked, slide the pan back into the air fryer and repeat from step 4 or press the +10 minutes button to add more cooking time.

CAUTION

Always place the pan on a heat-resistant flat surface. Hold the pan by the handle and press the basket release button to remove the basket from the pan. Be careful of hot steam and air when you remove the pan from the air fryer. The pan and food are hot after operation, depending on the type of food in the air fryer, steam may escape from the pan. Do not touch the pan after use as it is very hot. Only hold the pan by the handle.

9. Remove food from the basket and empty the pan of excess cooking residue once cool.

NOTE

- Excess residue such as fats, oils and juices from cooking food will be collected at the bottom of the pan. Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto food.
- An 18-20cm round baking tin (not included) can be used for baking cakes, quiche, reheating food and more. The baking tin should still leave some space on either side when you place it in the basket to ensure the airflow can pass around it.

WARNING

Never place baking tins or other ovenproof dishes or moulds directly in the pan. Always place the baking dish in the air frying basket. Always wear oven mitts when you handle the baking tin or other oven-proof dishes or moulds.

COOKING TABLE

The following table provides basic cooking guidelines for popular, convenience and frozen foods. Please note that due to the variations in thickness, size and the moisture content of the foods being cooked, cooking temperature and time should be adjusted to suit. Always ensure that the food is thoroughly cooked to food-safe temperature throughout, before consuming.

FOOD	QUANTITY APPROX.	COOKING TIME APPROX.	TEMP (°C)	NOTES
POTATOES & CHIPS				
Fresh Chips*	200g-1kg	25 mins	200	
Frozen Chips*	200g-1kg	20 mins	200	
FRY				
Chicken Schnitzel	100g-800g	15 mins	200	
ROAST				
Whole Chicken**	200g-1.5kg**	1 hour	180	
Beef	500g-2kg	1 hour	180	
GRILL				
Chicken Breast	100g-1kg	5 mins	200	
BAKE				
Round Cake	18-20cm round cake tin	55 mins	160	
Muffins	6 muffins	15mins-30mins	170	
Quiche	20cm round tin	60 mins	160	
FROZEN SNACKS				
Spring Rolls*	100g-500g	12 mins	190	
Sausage Rolls*	12 pieces	15 mins	190	
Chicken Nuggets*	400g-800g	15 mins	160	
CHICKEN				
Chicken Wings/ Drumsticks	100g-800g	15 min	190	
VEGETABLES				
Root Vegetables	100g-800g	25 min		Cut into 3-5cm pieces
SEAFOOD				
Fish (fillet)	100g-600g	15 min	180	
Prawns (fresh)	500g-1kg	5min-15min	180	
DEHYRDRATE				
Fresh Fruits***	100g-500g	2 ½ hours	70	Remove any blemishes, seeds, pips and stone and slice
Fresh Vegetable***	100g-500g	3 hours	70	Peeled, thinly sliced
Fresh Meat***	100g-500g	3 hours	75	

CAUTION

- Never fill the basket with the ingredients beyond the MAX line marking. Ensure that the food inserted into the basket fits well allowing good heat flow. Do not overfill or cram food into the basket.
  * Cooking results may vary depending on the brand used.
  **If the cooking time takes more than 60 minutes, increase the timer to the remaining cooking time required immediately before cooking time elapses.
  *** When dehydrating, produce drying times can vary. Drying times are affected by the size of the load, thickness of the sliced produce and the moisture content of the food itself. (Therefore, broad drying times have been given in the table above).
  **** Do not dry lighter foods like kale, parsley, herbs as the force of the fan may blow them into the fan and heating element, which could become a hazard.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the air fryer.

WARNING

When removing cooked food items with a weight greater than 1.5kg, securely hold the pan by the handle and pull the pan out of the air fryer, placing the pan on a heat-resistant flat surface. Do not slide the safety cover inwards, do not press the basket safety release button and do not lift the basket out of the pan. Both pan and basket must remain intact. Remove heavy food items from the basket using appropriate kitchen utensils.

REHEAT FUNCTION

The reheat function is designed for reheating pre-cooked foods. To use the REHEAT function, repeatedly press the MENU button until the REHEAT function illuminates, then adjust the reheating temperature as required. Press START/PAUSE button to start reheating.

	PRE-SET TIME	TIME RANGE	PRESET TEMP (°C)	TEMP RANGE (°C)
REHEAT	15 mins	1min-2hrs	165	60-180

Time and Temperature will alternately illuminate on the screen. When the reheat time has elapsed the air fryer will beep 5 times and 'END' will display on the screen. The fan will continue to run for 30 seconds after reheating has ended to cool down the air fryer.

+10MINS FUNCTION

Allows you to conveniently add 10 minutes more cooking time at just the touch of a button. Press the +10 MINS button during cooking operation, the air fryer will automatically add 10 minutes cooking time to the present time. After completing any of the cooking functions, the air fryer will beep 5 times and 'END' will display on the screen for 5 minutes. During the 5 minutes period, press the +10 MINS button to recommence cooking for another 10 minutes.

PAUSE FUNCTION

The PAUSE function allows you to add additional ingredients and to check the temperature for doneness when cooking foods such as meat or fish. Press START/PAUSE button anytime throughout the cooking cycle to pause the air fryer operation. Once paused, the air fryer will beep twice every 30 seconds as a reminder that the air fryer has been paused. The fan will continue to run for 60 seconds to cool down the air fryer. Press START/PAUSE button again to recommence the air fryer operation. If the START/PAUSE button is not pressed after 10 minutes, the air fryer will go into standby mode.

Hints & Tips

CHANGING TO ANOTHER PRESET DURING COOKING OR TO CANCEL COOKING

To change to another pre-set menu during the cooking process or cancel the cooking process, press and hold the power ON/OFF button for about 3 seconds until the air fryer beeps once. The air fryer will then go into standby mode.

- Shaking or turning ingredients two to three times during longer cooking times, but at least once during cooking, optimises the result and can help prevent uneven cooking.
- Add oil to fresh potatoes before placing in basket for a crispier result.
- If baking ingredients that contain rising agents, the baking tin (not included) should not be filled more than ¾ full.
- Do not cook overly greasy foods that may spit fat into the heating element and fan such as bacon in the air fryer.
- Most snacks that can be cooked in an oven can also be cooked in the air fryer.
- Using a heat-resistant utensil such as tongs to stir food instead of shaking may be easier to turn some food types.
- The maximum size tin the air frying oven basket can fit: rectangle 12cm x 17cm or round 20cm diameter (baking tin not included).
- For baking, small baking tins that fit the air frying oven basket can be purchased from most homecare stores. below examples (See Fig.4).



DIMENSIONS:

Square: 7.5cmx7.5cm
Heart: 10cmx10cm
Bundt: 11cm diameter

Care & Cleaning

Clean the air fryer after every use.

NOTE

Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan and basket as this may damage the non-stick coating on the pan and basket.

1. Before cleaning, ensure the air fryer is turned OFF and switched off at the power outlet then unplugged from the power outlet. Allow the air fryer to cool completely.
2. Remove the pan to allow the air fryer to cool faster. Soak the pan and basket in hot soapy water for approximately 10 minutes before cleaning so it is easier to wash. Clean the pan and basket with hot soapy water and a non-abrasive, soft scouring pad or sponge.
3. Do not place any part of the air fryer in the dishwasher.
4. Wipe the inside and outside of the air fryer with a soft damp cloth.
5. Dry thoroughly before use.

NOTE

Exposure to cooking oils and cleaning chemicals may cause colour fading and discolouration to the air fryer. If the air fryer is exposed to oils or chemicals, turn off and unplug the appliance and use a damp cloth to clean the surface of the air fryer.

STORAGE

When storing the air fryer, switch off and then remove the power supply plug from the power outlet. Ensure the appliance is completely cool, clean and dry.

Place the basket into the pan and lock into place. Slide the pan back into the air fryer until you hear a "click" sound. Do not place heavy objects on top. Store the appliance standing on its support legs.

CAUTION

To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent

Troubleshooting

POSSIBLE PROBLEM	POSSIBLE REASON	EASY SOLUTION
The air fryer does not work	• The air fryer is not plugged in. • The timer is not set. • The pan and basket are not placed back into the air fryer.	• Insert the plug into a 230V or 240V power outlet and turn the power on. • Set the timer using the increase decrease timer buttons. • Completely slide the pan with basket locked in place back into the air fryer.
Food is not cooking properly	• There is too much food in the basket. • The set temperature is too low. • The cooking time is too short.	• Put less food in the basket. Smaller batches will cook more evenly. • Increase the temperature using the temperature control buttons. • Increase the cooking time by using the timer control buttons.
Food is not evenly cooked	• Some foods need to be shaken or turned halfway through the cooking.	• For pre-packaged food, follow instructions for cooking found on packaging.
I cannot slide the pan into the air fryer properly.	• There is too much food in the basket. • The basket is not placed in the pan correctly.	• Do not fill the basket beyond the 'MAX' indication. • Push the basket down into the pan until you hear a click.
White smoke comes out of the air fryer.	• You are cooking greasy food. • The pan still contains grease residues from previous use.	• When you cook greasy food 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. Reduce the temperature of the air fryer to reduce the smoke. • White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
E2 appears on the screen	• There is a problem with the circuit.	• Switch off the air fryer and contact the Breville Customer Service Centre.
E4 appears on the screen	• There is a problem with the circuit.	• Switch off the air fryer and contact the Breville Customer Service Centre.
Homemade fries are fried unevenly.	• Potato sticks were not soaked properly before cooking. • Wrong potato type was used.	• Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with paper towel. • Floury-type potatoes are best, such as Russet and Sebago.

POSSIBLE PROBLEM	POSSIBLE REASON	EASY SOLUTION
Homemade fries are not crispy when they come out of the air frying oven.	• 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.
Packaged fries are not coming out crisp and brown.	• Packaged fries will give varying results depending on the Brand and type of potato used. Some packaged fries do not brown well when oven cooking or even fried in oil.	• Try another brand. • Cook for longer period.



Notes



Notes

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: **www.breville.com**

New Zealand Customers

Phone: 0800 273 845

Web: **www.breville.com**

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