

SWP Name:	Kmart Air Fryer Safe Work Procedure	SWP Number:	SWP019
Purpose:	This Safe Work Procedure (SWP) describes the process for the safe use of the Air Fryer Bain Marie, model: Kmart, Anko Air Fryer and Oven, AO2502.		
Scope:	This SWP is a mandatory document and shall be implemented by all workers who use the above Air Fryer.		
Legislation:	Work Health and Safety Act 2011 (Qld) Work Health and Safety Regulation 2011 (Qld) How to Manage Work Health and Safety Risks, Code of Practise 2011		
References:	POL003 WHS Policy POL005 Plant and Equipment Policy POL018 General Working Environment POL048 Clubs and Societies Policy PRO017 Plant and Equipment Procedure		
Steps:			
Prior to use: Pre-start check	<ul style="list-style-type: none"> • Read all instructions before using this appliance. • Make sure the appliance is always clean prior to cooking. • Never immerse the appliance, the supply cord and plug in water or any other liquid, nor rinse them under the tap. • To prevent electric shock and short-circuit, avoid any liquid from entering the appliance. • If the supply cord or any part is damaged, it must be replaced by a qualified electrician in order to avoid a hazard or the product must be disposed of. • Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance. • Surfaces may become hot during use. This is normal. • Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops. • Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven. • Keep the appliance clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 20cm at each direction). Do not place the appliance under shelving or flammable materials when in use. • Do not move the appliance when in use. • Do not cover the air inlet or the air outlet when the appliance is working. • Do not touch the inside of the appliance while it is working. • Do not use the appliance for any other purpose than described in this manual. • Do not place anything on top of the appliance when in use and when stored. 		

	<ul style="list-style-type: none"> • Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance. • This appliance is not intended to be operated by means of an external timer or a separate remote-control system. • The use of accessories not recommended by the appliance manufacturer may cause serious injury or damage to the appliance. • Use the appliance only on a dry, level, stable, and heat-resistant surface only, away from any edges. • We recommend using a heat mat under the oven to prevent heat damage to the bench top surface. • Do not use the appliance under overhead cabinets or presses. The steam may cause damage to the cabinets or presses. • Do not place the unit close to flammable materials, heating units or wet environments. • This appliance must be earthed. • Never use the appliance with oil. • Always unplug the power cord from wall outlet socket when the appliance is not in use. • Always allow the appliance to cool down completely before cleaning. • Do not replace with other parts that are not designed specifically for this appliance. • Do not put any other cooking pans in the appliance. • Place the appliance on a stable, level, horizontal and heat resistant surface. • IMPORTANT! Do not place the appliance on non-heat-resistant surface. Do not place or use the appliance on a laminated / Vinyl bench top. To prevent heat damage, placing the air fryer oven on an insulated heat pad is recommended. • Never put anything on top of the appliance. • Never cover the air vents on the top and back of the cooking Unit. • Never fill any cooking vessel with oil or liquid of any kind. This Unit cooks with hot air only. • Never use the Oven Door as a place to rest a hot Fry Basket filled with food. The Hot Fry Basket could damage the Oven Door or cause the Unit to tip-over. Personal injury could result. • Warning! Forks, skewers, and other metal parts with this appliance are sharp and will get extremely hot during use. Special care should be taken to avoid personal injury. Wear protective oven mitt or use fetch tool.
<p>When in use</p>	<ul style="list-style-type: none"> • The appliance and accessories are extremely hot! Always use oven mitt or the fetch tool. Handle with care to avoid injury. • Do not place anything on top of the appliance when in use and when stored. • If a lot of smoke is escaping from the air vent during operation, unplug the unit and do not use. • Do not move the unit whilst in operation. Allow the appliance to cool down completely before moving. <p>How to use the accessories:</p>

	<p>Wire Rack, Mesh Rack, Baking plate</p> <ul style="list-style-type: none"> ▪ The wire rack, mesh rack and baking plate can be used not only for dehydration but also to cook crispy snacks, fish, steak etc., or reheat foods like pizza. ▪ Slide along the rack shelf to install or take out the wire rack. ▪ The mesh rack should always use together with the baking plate. <p>Drip tray</p> <ul style="list-style-type: none"> ▪ Cook with the drip tray for easy clean ups. ▪ Put the drip tray into the bottom of the appliance when in use. It is easy to take out for cleaning. <p>Rotisserie Fork Set</p> <ul style="list-style-type: none"> ▪ The rotisserie fork set is used for roasting large meat or whole chicken. ▪ Install a fork on the shaft. Force shaft lengthwise through meat/chicken in centre. Install another fork on the shaft. Slide both forks into meat/chicken and adjust the meat/chicken to the middle of the shaft, then drive the screws to lock the forks in position. You can adjust the forks closer to the middle if needed but never outwards to the screw grooves of both ends. ▪ When rotisserie fork set is used, always choose rotate function for a better and consistent cooking results. ▪ NOTE: Make sure the meat or chicken is not too large to rotate freely in the oven. Maximum 1.4KG. ▪ For a batter cooking experience, use yarn to tie the chicken to make sure there is enough space for rotation. ▪ To install the rotisserie fork set, put the cuboid end into the hole on the right side, put another side onto the rotating shelf on the left side. <p>Rotisserie Basket</p> <ul style="list-style-type: none"> ▪ Use the Hasp to open and lock the rotisserie basket. ▪ To install the rotisserie basket, put the cuboid end into the hole on the right side, put another side onto the rotating shelf on the left side. ▪ When using the rotisserie basket, always choose rotate function for better and consistent cooking results. <p>Fetch Tray</p> <ul style="list-style-type: none"> ▪ Used to remove the rotisserie basket or fork set from the appliance. ▪ Place the fetch tool under the shaft at both side of the rotisserie basket or fork set, then gently extract the rotisserie basket or fork set out. <p>Cooking with the Air fryer/oven</p> <ul style="list-style-type: none"> ▪ Select the right cooking accessories (wire rack, mesh rack, backing plate, rotating basket or fork set) for your food. ▪ Put the food on/into/force through the cooking accessories and put the accessories with food into the air fryer oven on the right position. Close the oven door. ▪ Connect the plug of the appliance into an earthed power outlet socket. The appliance will be in standby mode. ▪ Choose air fry or oven, select a preset function or set the time and temperature manually, then press the START/CANCEL button to start cooking. Touch rotation button when cooking anything using the rotisserie basket or fork set. Press the light icon to check the cooking process if needed.
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- NOTE: You may open the door to check at any time during the cooking process. The appliance will pause when the door is opened or powered OFF. The appliance will continue cooking when the door is closed or powered ON again within 2 hours. If the door is opened or powered OFF for more than 2 hours during the cooking process, the appliance will return to standby mode automatically.

Warning! During the cooking process, accessories will become very hot. When you remove it, make sure you have a trivet or a heat resistant surface nearby to place it on. To prevent heat damage to the surface, NEVER place hot accessories directly on a counter/ bench top or table.

- You can reset the time and temperature during cooking process according to the actual condition.
- When the cooking process has completed, the appliance will automatically stop heating with 5 beep- beep sounds. End will be shown on the display.
- Open the door and take out the accessories with food.

How to use the control panel

1. AIR FRY button
 - When the appliance is plugged in, press the AIR FRY button to use the air fryer.
 - The preset functions of the air fryer, time and temperature will light up on the display.
 - The preset functions are as follows:
 - Note: use the table in the manual for suggested cooking times and temperatures.
2. OVEN button
 - When the appliance is plugged in, press the OVEN button to use the oven.
 - The preset functions of the oven, time and temperature will light up on the display.
 - Note: use the table in the manual for suggested cooking times and temperatures.
3. FUNCTION button
 - When AIR FRY or OVEN is chosen, rotate the FUNCTION button to choose the right food type that you want to cook.
 - The selected function will flash on the display.
4. Time/temperature button
 - Press the time and temperature choose button to transform time or temperature that you want to reset.
 - The selected item (time or temperature) flashes on the display for setting.
5. TIME/TEMP setting knob
 - Rotate the TIME/TEMP setting knob to reset the time or temperature.
 - You can reset the exact cooking time by hour or minute. You can increase or decrease time from 1

	<ul style="list-style-type: none"> ▪ hour to 24 hours under dehydrating function. You can increase or decrease time by 1 minute, from 1 minute to 1 hour under all the other functions. ▪ You can reset the exact cooking temperature. You can raise or lower the cooking temperature by 5°C from 30°C to 80°C under dehydrating function, from 40°C to 70°C under defrost function, from 80°C to 200°C under all the other functions. <p>6. START/CANCEL button</p> <ul style="list-style-type: none"> ▪ After selecting function or time and temperature reset, press the START/CANCEL button to start cooking. ▪ You can stop the cooking process at any time during cooking by pressing the START/CANCEL button again, and the appliance will go into standby mode. <p>7. Rotation Button</p> <ul style="list-style-type: none"> ▪ Press the rotation button when cooking with the Rotisserie basket or fork set. The icon will light up on the display while the function is in use. You can stop this function by pressing again on the rotation button at any time. <p>8. Light Button</p> <ul style="list-style-type: none"> ▪ With the help of the internal lamp, you can check the cooking progress. ▪ Press the light button, the icon will light up on the display and the internal light will illuminate. The light will illuminate for 30 seconds during the cooking process. ▪ Internal light will illuminate for 3 minutes when you open the oven door, and it will automatically turn OFF when the oven door is closed. ▪ You can turn OFF the light at any time by pressing the light button again.
<p>After use</p>	<ul style="list-style-type: none"> • Unplug from outlet when not in use and before cleaning. • Allow the appliance to cool down before putting on or taking off parts. • Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance, before cleaning or storing. • Clean the air fryer oven after each use. • Remove the power cord from the power outlet socket and ensure the appliance is thoroughly cooled before cleaning. • Clean the door, inside and outside of the appliance with a warm, moist cloth or a nonabrasive sponge with mild detergent. • The accessories are dishwasher safe. Never use abrasive cleaning materials. • Make sure all components are clean and dried thoroughly before storing. • Store the appliance in a clean and dry location.