



## OPTI-FRY AIR FRYER 7.2L INSTRUCTION MANUAL

220~240V

1800W

WHOF04B



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Figures and illustrations in this User Manual are provided for reference only and may differ from actual product appearance.

Product design and specifications may be changed without notice.

# IMPORTANT SAFETY INSTRUCTIONS

## **DANGER**














**DANGER** - Immediate hazards which WILL result in severe personal injury or death.

## **WARNING**

**WARNING** - Hazards or unsafe practices which COULD result in severe personal injury or death.

## **CAUTION**

**CAUTION** - Hazards or unsafe practices which COULD result in minor personal injury.

1. Read all instructions carefully before using your new Air Fryer.
2. 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. Children should be supervised to ensure that they do not play with the appliance.
3.  **DANGER:** Do not operate the appliance if:
  - i) the cord or plug is split, melted or damaged.
  - ii) the appliance has malfunctioned.
  - iii) the appliance has been damaged in any manner.If any of the above incidents occur, return your unit to the nearest authorised service center for examination, repair or adjustment.
4.  **DANGER:** Do not under any circumstances immerse the power cord, mains plug or appliance body in water or any other liquid.
5.  **WARNING:** Use handle grip and buttons only as some surfaces may become warm whilst the Appliance is in use.
6.  **WARNING:** If the mains 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.
7.  **WARNING:** Do not cover the Appliance whilst in operation as the air inlet and outlet vents must be kept clear.
8.  **WARNING:** Ensure drip tray is cleaned regularly as build-up of oils and fats may pose a fire hazard.
9.  **WARNING:** Exercise caution when removing the cooking basket and drip tray from the Air Fryer.
10.  **WARNING:** The insides of the appliance will become very hot during and after operation. Do not touch.
11.  **WARNING:** Do not move Air Fryer whilst food is present in the basket as hot liquids may have collected in the drip tray and may leak out whilst moving.
12.  **WARNING:** Combustible materials such as paper, curtains, tablecloths, kitchen towels etc should not be placed near the Air Fryer whilst in operation.
13.  **WARNING:** Do not place the Air Fryer against a wall or against another appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the Air Fryer.
14.  **WARNING:** Exercise caution when removing the basket and drip tray as hot steam and air will expel from the Air Fryer.
15.  **WARNING:** Immediately unplug the Air Fryer if you see any smoke coming from the unit. Wait for the smoke to stop before removing the basket and drip tray from the Air Fryer.

## IMPORTANT SAFETY INSTRUCTIONS

16. ⚠ **CAUTION:** Close supervision is necessary when this appliance is used by or near children.
17. ⚠ **CAUTION:** Keep the Air Fryer and its cord out of reach of children less than 8 years old.
18. ⚠ **CAUTION:** Wait for the Air Fryer to cool before moving. Carry only by the outer side panels.
19. ⚠ **CAUTION:** During operation, hot steam is released through the air vent openings. Keep your hands and other body parts at a safe distance from the air vent openings.
20. ⚠ **CAUTION:** Allow 30 minutes to cool down after cooking before handling or cleaning.
21. This Air Fryer is not intended to be operated by means of an external timer or separate remote-control system.
22. Any appliance that has been dropped or damaged should not be used until examined by an authorised service center.
23. Do not permit the mains supply cord or plug to touch hot objects or allow the power cord to lay across the Air Fryer.
24. This appliance is deemed for use indoors only.
25. Do not use harsh or abrasive cleaning agents. The outside surface may be wiped clean with a soft, damp cloth and dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the Appliance.
26. Children should not play with the Air Fryer.
28. Your Air Fryer should not be unattended while in use.
29. This Air Fryer should not be used in a commercial environment such as a restaurant, hotel or hostel dining room.
30. Always use this Air Fryer with a power outlet of the voltage (A.C. only) marked on the back of the Air Fryer.
31. Do not use the Air Fryer for any purpose other than its intended use.
32. Do not place your Air Fryer on or near a hot gas flame, electric element, heated oven or any hot surface.
33. Do not place the Air Fryer on top of any other appliance.
34. Do not allow the power cord of this Air Fryer to hang over the edge of a table or benchtop.
35. Keep liquids away from the Air Fryer.
36. Do not fill the cooking basket past the max level indicated on the basket.
37. Do not place anything on top of the Air Fryer.
38. Ensure the appliance is placed on a horizontal, even and stable surface.

# ELECTRICAL REQUIREMENTS

## POWER SUPPLY CORD

1. Do not attempt to modify the power cord or plug in any way.
2. A short power supply cord is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
3. If the power supply cord is too short, do not use an extension cord. Have a qualified electrician or serviceman install an outlet near the appliance.

**NOTE:** Neither Westinghouse nor the retailer can accept any liability for damage to the product or personal injury resulting due to failure to observe the electrical connection procedures.

# INSTALLATION GUIDE

1. Carefully unpack your Air Fryer.
2. Carefully remove packaging around the Air Fryer and power cord. Do not remove warning labels.
3. Wash accessories, cooking basket and drip tray before use.

**⚠ DANGER:** Do not under any circumstances immerse the Air Fryer, mains cord or mains plug in water or any other liquid.

## PARTS AND FEATURES



1. Temperature control knob.
2. Timer knob.
3. Basket.
4. Basket release button and button guard.
5. Basket handle.
6. Drip tray.
7. Outlet air vent (back of unit).



## OPTI-FRY OPERATION

1. Before first use, the basket and drip tray must be cleaned. Wash with hot water and mild detergent, rinse with fresh water and dry thoroughly. Do not use abrasive cleaning products or abrasive sponges when cleaning.
2. We recommend the unit complete a 10 minute cycle without any food present to disburse any initial burn off smells. Follow the guide below for this process.
  - i) Ensure unit is unplugged from wall power outlet.
  - ii) Insert drip tray and basket back into the Air Fryer after cleaning process.
  - iv) Ensure timer is set to 0, plug the power cord into the wall power outlet and turn on.
  - v) Using the temperature and timer knobs on the top of the Air Fryer, set temperature to 200 degrees and timer for 10 minutes. The timer will automatically switch off the unit after the 10 minute cycle is complete. (See Fig. 6 and Fig. 7)
  - vi) Once cycle has been completed, your Air Fryer is ready for use.
3. Remove basket and drip tray from your Air Fryer by gripping the basket handle and pulling in an outward motion. (See Fig. 1)
4. Release basket from drip tray by pressing the release button. (See Fig. 2)
5. Place your ingredients into the basket (See Fig. 3)
6. Put the basket back into the drip tray and ensure it is locked into position. The basket should click into place. (See Fig. 4)
5. Slide the basket and drip tray back into the Air Fryer and push in an inwards direction until closed. (See Fig. 5)
6. Turn the temperature control knob to the desired setting. (See Fig. 6)  
See section cooking temperature and times for guidance (See Page 6)
7. Determine the required preparation time for the food via the cooking temperatures and times page and turn timer clockwise to the desired time. (See Fig. 7) The Air Fryer will now begin the cooking cycle. (See Page 6)
8. The cycle may need to be interrupted during cycle for turning or agitation of ingredients. Refer cooking temperatures and times (See Page 6) To interrupt the cycle, slowly pull the basket handle outwards and keep clear of steam released from Air Fryer. The Air Fryer will automatically cease operation. You may now remove the basket from the drip tray using the release button on the drip tray to turn or agitate the ingredients.
9. Once the time cycle has been completed, remove the basket and drip tray using the basket handle. (See Fig. 1)

**⚠ WARNING:** Use caution removing the basket and drip tray as hot steam and air will expel from the Air Fryer.

## COOKING TEMPERATURE & TIMES

| ITEM                            | MAX  | TIME     | TEMP  | ACTIONS          | NOTES               |
|---------------------------------|------|----------|-------|------------------|---------------------|
| Chicken Breast                  | 500g | 20-25min | 180°C | Turn Over        |                     |
| Chicken Nuggets (Frozen)        | 400g | 10-15min | 200°C | Shake or Agitate |                     |
| Chicken Drumsticks              | 500g | 20-25min | 180°C | Turn Over        |                     |
| Fish Fingers (Frozen)           | 400g | 10-15min | 200°C | Shake or Agitate |                     |
| Hamburger Patties               | 500g | 10-15min | 180°C | Turn Over        |                     |
| Potato Gems                     | 600g | 20-25min | 180°C | Shake or Agitate | Add 1/2 tbsp of oil |
| Pork Chops                      | 500g | 15-20min | 180°C | Turn Over        |                     |
| Potato Wedges (Oven Ready)      | 600g | 20-25min | 180°C | Shake or Agitate | Add 1/2 tbsp of oil |
| Sausage Rolls (Oven Ready)      | 400g | 15-20min | 200°C | Turn Over        |                     |
| Spring Rolls (Oven Ready)       | 400g | 10-15min | 200°C | Shake or Agitate | Add 1/2 tbsp of oil |
| Beef Steak                      | 500g | 8-12min  | 180°C | Turn Over        |                     |
| Thick Frozen Fries (Oven ready) | 600g | 15-20min | 200°C | Shake or Agitate | Add 1/2 tbsp of oil |
| Thin Frozen Fries (Oven ready)  | 600g | 10-15min | 200°C | Shake or Agitate | Add 1/2 tbsp of oil |





# Westinghouse

Fantastic recipes for this product and many other Westinghouse appliances can be found under the recipe section at:

[www.westinghousesmallappliances.com.au](http://www.westinghousesmallappliances.com.au)

## CLEANING & CARE

**⚠ CAUTION:** Allow 30 minutes to cool down after cooking before handling or cleaning.

### CLEANING:

1. **⚠ WARNING:** Do not under any circumstances immerse the power cord, mains plug or Air Fryer body in water or any other liquid.
2. Ensure unit is unplugged from wall power switch before attempting to clean.
3. Do not use harsh or abrasive cleaning agents. The outside surface may be wiped clean with a soft, damp cloth and dried thoroughly. If necessary, a mild dishwashing detergent may be applied to the cloth but not directly applied to the Air Fryer.
4. Soaking the basket and drip tray in soapy water will assist in the removal of sticky or tough to remove substances. Do not immerse the basket handle.
5. When washing, non-abrasive cloths and plastic bristle kitchen brushes may be used to remove stubborn food particles from the basket and drip tray. Do not use abrasive cloths and cleaning materials as they will damage the surface.
6. Do not place the basket or drip tray into a dishwasher. They are not dishwasher safe.
7. Ensure all items are dried thoroughly after cleaning and placed back into the Air Fryer for storage.
8. Store in a dry place away from steam and humidity where possible.

## TROUBLESHOOTING

### BEFORE CALLING FOR SERVICE

If the Air Fryer fails to operate:

1. Check to make sure the Air Fryer is plugged in correctly and securely. If it is not, remove the plug from the outlet, wait 10 seconds and plug it back in securely.
2. Check for a blown or tripped circuit breaker in your home. If these seem to be working correctly, test another appliance in the same outlet to ensure the outlet is working correctly.

**IF NONE OF THE ABOVE SOLVES THE PROBLEM, DO NOT TRY TO ADJUST OR REPAIR THE AIR FRYER YOURSELF.**

### CUSTOMER SERVICE

In the event you believe your Air Fryer to be defective, please return it along with your sales receipt to the place of purchase for resolution.

For any enquiries, please call our service center on: Tel: 1300 883 109  
Mon-Fri 8:00am – 5:00pm WST

### TROUBLESHOOTING

Troubleshoot your problem by using the chart. If the Air Fryer still does not operate correctly, it may be defective.

| <b>TROUBLE</b>  | <b>POSSIBLE CAUSE</b>  | <b>POSSIBLE REMEDY</b>  |
|---|--|---|
| Air Fryer does not turn on.                               | Air Fryer is not plugged in.   | Check that Air Fryer is plugged into a working power outlet and turned on.  |
| Air Fryer does not turn on.                               | Timer not set.   | Turn the timer knob to the desired position. The Air Fryer will start automatically.  |
| Air Fryer does not turn on.                               | Basket & drip tray not inserted properly.  | Remove basket, check for obstructions then re-insert basket and drip tray. The Air Fryer will start automatically.  |
| Foods have not cooked properly.                           | Too much in the basket.  | Remove excess foods from basket and try with smaller batches.   |
| Foods have not cooked properly.                           | Temperature set too low or timer not set for correct amount of time.             | Check temperature and times page for temperature and time setting. Set temperature knob and timer knob to correct settings.   |
| Foods have cooked unevenly.                               | Turning / agitation during the cooking cycle not completed.                      | Foods that lay across one another (eg. Fries) need to be turned or agitated during cooking cycle. Interrupt cycle half way through cycle, remove basket and turn / agitate foods.               |
| Foods are not crispy when they come out of the Air Fryer. | Foods were not oven ready or were made to be cooked in a traditional deep fryer. | Use oven ready foods or lightly brush some oil onto the foods prior to cooking. For best results, mix ingredients with ½ tbsp. oil in a mixing bowl prior to cooking.                           |
| Basket will not fit back into Air Fryer.                  | Too much food in basket  | Do not fill basket past the max indicator on the basket. Remove some food from basket and try again.  |
| Basket will not fit back into Air Fryer.                  | Obstruction.   | Remove basket and drip tray from Air Fryer, check for obstructions and try again.   |
| White smoke coming from appliance.                        | Foods oily or greasy.  | Very oily or greasy foods drip excessive amounts of oil and fats onto the oil catch tray which may heat up and burn off. This is considered normal. Ensure drip tray is cleaned after each use. |

## LIMITED WARRANTY

1. Nothing in this warranty affects the Consumer's rights under the Australian Consumer Law. The benefits to the Consumer under this Warranty are in addition to the rights and remedies of the buyer under any Consumer Guarantees. The Australian Consumer Law requires that we confirm that:  

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.
2. Subject to Clause 1, the Seller warrants that Westinghouse branded products will be free of manufacturing defects and will perform to the Seller's specifications subject to the following clauses.
3. The benefit of this Warranty extends only to the owner of the property in which the Products manufactured or supplied by the Seller are installed and used by the owner for the duration of the Warranty Period.
4. The Warranty commences on the date of the purchase of the product and continues for the benefit of the Owner for the Warranty Period. If within the Warranty Period a manufacturing defect is discovered in the Product, or the Product fails to perform to the Seller's specifications as a result of some defect in material or workmanship in the Product, then the Seller will at its own discretion:
  - a.) Repair or replace the Product at the cost of the Seller, including but not limited to labour and travel costs. Goods repaired or replaced under this Warranty will be warranted for the remaining period of the Warranty.
  - b.) Refund the purchase price paid by the consumer.
5. The Warranty does not apply to Product that :
  - a.) Has failed due to excessive wear and tear beyond what is considered to be reasonable.
  - b.) Has been misused or neglected.
  - c.) Has been damaged accidentally or by acts of God including fire and flooding.
  - d.) Has been used or operated contrary to operating or maintenance instructions.
  - e.) Has been damaged by the Consumer or a third party authorised to act for the consumer in transit from the Sellers store to the Consumer.
6. In order to make a claim under the Warranty, the Owner must, where possible return the goods to the Seller's store at the Owner's cost. Proof of purchase must be supplied in all cases.
7. The seller will examine any returned Products and if the Seller determines that there is an apparent defect through no fault of the Owner, the Seller will:
  - a.) Make note of the Owner's contact details including the Owner's telephone number which the owner can be contacted during business hours, postal address and e-mail address.

- b.) Make note of the defects reported by the Owner.
  - c.) Take back the defective goods from the owner and determine within a reasonable time through dialogue with the Seller whether the goods are defective.
  - d.) Advise the owner within a reasonable time frame whether it accepts or rejects the Product claim.
  - e.) If the Seller accepts the return of the Product, the Seller must arrange to have
    - i) The Product repaired or,
    - ii) Replace the damaged or faulty Product or,
    - iii) Refund the purchase price.
8. The Seller will not accept any returned Product which has not been returned strictly in accordance with this Warranty.
9. For the purpose of this Warranty:
- a.) Australian Consumer Law means the law as set out in Schedule 2 of the Competition and Consumer Act 2010 (Cth).
  - b.) Consumer means the Purchaser of goods from the seller.
  - c.) Consumer means a Consumer as that term is set out in section 3 of the Australian Consumer Law.
  - d.) Consumer Guarantees means the guarantees under the Australian Consumer Law.
  - e.) Implied terms means any guarantees, conditions, warranties or other terms implied by any Australian Commonwealth, State or Territory laws, (excluding the Australian Consumer Law) or the law of any other jurisdiction.
  - f.) Owner has the meaning set out in clause 3.
  - g.) Warranty means this warranty.
  - h.) Product means the Product/s bought by the Owner from the Seller that fall under this warranty.
  - i.) Warranty Period means:
 

|   |                          |
|---|--------------------------|
| i) In relation to Cast Iron Cookware:       | 3 Year Limited Warranty. |
| ii) In relation to Non-Stick Cookware:      | 3 Year Limited Warranty  |
| iii) In relation to Cooking Utensils:       | 3 Year Limited Warranty  |
| iv) In relation to Knives/Knife Block Sets: | 3 Year Limited Warranty  |
| v) In relation to Stainless Steel Cookware: | 10 Year Limited Warranty |
| vi) In relation to Chopping boards:         | 1 Year Limited Warranty  |
| vii) In relation to Small Appliances:       | 1 Year Limited Warranty  |



# Westinghouse

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**CUSTOMER SERVICE - 1300 883 109**

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