STIRLING

25L AIR FRYER OVEN

Model Number IA4651

INSTRUCTION MANUAL

Welcome

Congratulations on choosing to buy a Stirling® appliance.

All appliances brought to you by Stirling® are manufactured to the highest standards of performance and safety and as part of our philosophy of customer service and satisfaction are backed by our comprehensive 12 month warranty.

We hope you will enjoy using your purchase for many years to come.

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STIRLING

25L Air Fryer Oven

Warranty Details

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

The product is guaranteed to be free from defects in workmanship and parts for a period of 12 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

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.

General Information & Safety Instructions

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed reduce the risk of fire, electric shock and injury when correctly adhered to. Please keep this instruction manual in a safe place along with your purchase receipt, warranty certificate and carton for future reference. If applicable, pass these instructions and packaging on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical product.

Electrical Safety and Cord Handling

1. Before connecting the Air Fryer Oven, ensure your outlet voltage and circuit frequency correspond to the voltage stated on the product rating label.

2. To protect against fire and electric shock, do not immerse the cord or plug in water or other liquid.

3. Do not use an extension cord unless completely necessary with the Air Fryer Oven.

4. If an extension cord is used, please ensure that it has a rating equal or exceeding the rating of this product.

5. Do not pull or carry by the cord, use the cord as a handle, close a door on the cord, or pull the cord around sharp edges or corners. Keep the cord away from heated surfaces.

6. Do not bend or damage the cord.

7. Never force the plug into a power outlet.

8. Always unplug the Air Fryer Oven when not in use. To disconnect from the power outlet, grip the plug and pull away from the power outlet. Never pull by the cord.

9. The power plug must be removed from the power outlet before cleaning and maintenance or moving the Air Fryer Oven.

10. Do not move or lift the whole Air Fryer Oven unit while the power cord is still connected to the power outlet or still on. Always ensure it is switched off and has cooled down before moving.

11. Do not use the Air Fryer Oven if the plug, cord or the product itself is damaged. Please contact the After Sales Support Line on 1300 777 137 for further advice.

12. Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

General Information & Safety Instructions (cont.)

13. The Air Fryer Oven is intended for indoor household use only. Do not use it for commercial purposes.

14. Do not use the Air Fryer Oven for anything other than its intended use.

15. The Air Fryer Oven is not a toy. Supervise children to ensure they do not play with this product.

16. The Air Fryer Oven 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 product by a person responsible for their safety.

17. Do not leave the Air Fryer Oven unattended when plugged in. Always switch off and unplug when you are not using the Air Fryer Oven.

18. Do not operate or place any part of the Air Fryer Oven on or near any hot surfaces (such as a gas or electric burner, or a heated oven).

19. Do not cover the Air Fryer Oven whilst in use. If covered, there may be a risk of fire.

20. This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the Air Fryer Oven.

21. Improper installation may result in the risk of fire, electric shock, or injury to person.

22. The manufacturer is not responsible for any eventual damage caused by improper or faulty use.

23. The use of attachments not sold or recommended by the manufacturer may cause fire, electric shock or injury.

24. The Air Fryer Oven is not intended to be operated by means of an external timer or any type of separate remote control unit.

25. Do not touch hot surfaces. The temperature of the outer body can get very hot while the Air Fryer Oven is in operation. Allow the unit to cool down before inserting or removing parts.

26. Always use oven mitts when removing or inserting the Air Fryer Oven accessories. Allow for metal parts to cool down completely before cleaning.

27. When operating the Air Fryer Oven, keep at least 10cm of free space on all sides of the appliance to allow for adequate air circulation.

28. Do not operate the Air Fryer Oven with wet hands.

General Information & Safety Instructions (cont.)

29. Do not place the Air Fryer Oven on or near combustible materials such as curtains or tablecloths.

30. Always operate on a dry level surface. Operating on sinks or uneven surfaces must be avoided.

31. Do not clean with metal scouring pads. Pieces may break off the pad and touch the electrical parts, creating a risk of electric shock.

32. Allow the Air Fryer Oven, including the accessories, to cool down for approximately 30 minutes after use before cleaning.

33. Use extreme caution when removing the Air Fryer Oven accessories, or disposing of hot grease or other hot liquids.

34. Oversized foods or metal utensils must not be inserted into Air Fryer Oven as they may create risk of fire or electrical shock.

35. When using, cleaning or moving the appliance, avoid slamming or knocking the glass door as the glass may break.

36. If the surface of the glass door is cracked, switch off the appliance immediately to avoid the possibility of electric shock.

37. This appliance is intended for indoor private domestic use only, and is not intended for commercial, industrial or trade use.

WARNING: The temperature of the outer body can get very hot during and after use of the Air Fryer Oven. Allow the unit to cool down completely before cleaning or packing the unit away for storage.

WARNING: The pizza stone, air fryer basket, bake tray, rotisserie set, wire rack and crumb tray will be very hot after use. Please use oven mitts or other heat resistant utensils to handle these accessories. Allow them to cool down before cleaning or packing away for storage.

WARNING: If winding the power cord, avoid tight bends as this could damage the cord.

CAUTION: Do not touch hot surfaces. The temperature of the outer body can get very hot while the Air Fryer Oven is in operation. Allow the unit to cool down before cleaning or packing the unit away for storage.

Read this instruction manual carefully before using the Air Fryer Oven and keep it in a safe place for future reference.

Product Overview

1. Temperature/Time Control Dial
2. Function Buttons
3. Digital LED Display Panel
4. FUNCTION (Preset) Dial and START/STOP Button
5. Interior LIGHT Button
6. Door Handle
7. Rotisserie Drive Socket
8. Adjustable Rack Height Position
9. Lower Heating Elements
10. Feet
11. Glass Door (Large Viewing Window)
12. Upper Heating Elements and Coil
13. Back Vents

Included (not pictured): Instruction Manual, Quick Start Guide, Recipe Booklet, Warranty Certificate, Power Cord.

Product Overview (cont.)

1. Temperature Function Button with Indicator Light
2. Time Function Button with Indicator Light
3. ROTATE Icon
4. FAN Icon
5. Time LED display
6. Temperature LED display
7. OVEN Presets Function Button with Indicator Light
8. AIR FRY Presets Function Button with Indicator Light
9. Interior LIGHT Button with Indicator Light
10. AIR FRY Presets
11. OVEN Presets
12. ROTATE Function Button with Indicator Light

Product Overview (cont.)

10" Pizza Stone

Use when cooking fresh or frozen pizzas. The pizza stone should always be placed on the wire rack before inserting into the middle shelf position.

8 Prong Rotisserie Set

Use when cooking a whole chicken or other meats using the rotisserie function.

Rotisserie Handle

Use to safely remove the rotisserie set from the Air Fryer Oven.

Bake Tray

Use when frying, baking or roasting and can also be used as a drip tray. The baking tray can be placed in three shelf positions.

Wire Rack

Use when baking, grilling, and toasting. The wire rack can be placed in the top and middle shelf positions.

Air Fryer Basket

Use when air frying. The air fryer basket can be placed in the middle and bottom shelf positions.

Crumb Tray

Use at the bottom of the oven to catch any stray food.

Getting Started

Before First Time Use

Prior to using your Air Fryer Oven, please read all safety and operating instructions thoroughly. Please ensure you follow the steps below before using this appliance. We recommend you keep the original packaging for storing your Air Fryer Oven when not in use.

1. Unpack the product and keep all packaging materials until you have made sure your new Air Fryer Oven is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and children so ensure all packaging materials are out of their reach.

2. Remove the twist-tie which is securing the electrical cord. Uncoil the cord to straighten it to remove any kinks. Do not use if these parts are damaged. In case of damage, phone the After Sales Support Line on 1300 777 137.

3. Place the Air Fryer Oven on a flat, stable, heat resistant surface, and remove the accessories from all packaging. Wash the crumb tray, bake tray, air fryer basket, wire rack, rotisserie handle and rotisserie set in warm soapy water. Dry thoroughly before use.

4. Plug the Air Fryer Oven into a power outlet and switch on. The Air Fryer Oven will default to standby mode.

5. Press the AIR FRY button to unlock the LED display panel. The AIR FRY button indicator light will flash, and the Air Fryer Oven will automatically default to the first preset setting (the icon will flash indicating it is selected).

6. Press the Time button. The indicator light will flash, and the default time will flash intermittently on the LED display panel. Turn the TEMP/TIME dial anticlockwise to decrease the time to 10 minutes.

7. Press the START/STOP button to start the cooking process and the AIR FRY Button will cease flashing and remain illuminated. This will eliminate any odours within the Air Fryer Oven and burn off any excess lubricants which were used in the manufacturing process.

8. Once the timer has elapsed the Air Fryer Oven will beep and return to standby mode.

9. Switch off and unplug the Air Fryer Oven from the power outlet and allow it to cool down. Once cool, use a soft damp cloth to wipe the inside of the appliance. Do not use abrasive cleaners or scouring pads.

NOTE: You may notice a slight odour being emitted from the Air Fryer Oven during the initial use. This is normal and will cease with continued use.

NOTE: The 8 prong rotisserie set is very sharp and is embedded in the foam packaging for your safety. Please make sure you carefully remove the 8 prong rotisserie set from the foam before you dispose of the packaging.

Instructions

Standby Mode

Place the Air Fryer Oven on a dry, level, and heat resistant surface. Plug the power cord into a power outlet and switch on. Once on, a beep will sound, and the digital LED display panel will light up. The Air Fryer Oven will default to standby mode after a couple of seconds.

Power On

To unlock the LED display panel for product operation, press either the AIR FRY or OVEN button (depending on which preset function you wish to use). Refer to the tables on pages 13-16 for the AIR FRY and OVEN presets. To start cooking at the default (first) preset, simply press the START/STOP button. Once you have finished using the Air Fryer Oven, press the START/STOP button to return the Air Fryer Oven back to standby mode. Then switch off and unplug the Air Fryer Oven from the power outlet and allow it to cool down.

NOTE: The Air Fryer Oven will default to standby mode when plugged in and switched on at the power outlet. The appliance should always be returned to standby mode before turning it off at the power outlet.

Preset Functions

For extra convenience, the Air Fryer Oven features 14 auto presets (7 AIR FRY presets and 7 OVEN presets) to make using the Air Fryer Oven easy!

To select the auto preset functions, first press the AIR FRY or OVEN button (depending on which preset function you wish to use) to unlock the LED display panel. Refer to the tables on pages 13-16 for the AIR FRY and OVEN presets. The indicator light of the button pressed will flash, indicating it has been selected and the preset icons will illuminate on the LED display panel. The Air Fryer Oven will default to the first preset and the icon will flash on the LED display panel. Turn the FUNCTION dial clockwise to scroll through the presets from left to right in the same order as listed in the tables on pages 13-16. Once a preset is selected, the preset icon will flash, and the LED display panel will display the default temperature and time settings. The default temperature and time for each preset are listed in the tables on pages 13-16. You can also adjust the temperature and timer setting for the presets at any point. Refer to page 16 for instructions on how to adjust the temperature and timer.

NOTE: The rotate (rotisserie) function is automatically enabled for the Chicken preset. If you are not using the rotisserie, simply press the ROTATE button to deactivate the rotate (rotisserie) function.

NOTE: It is recommended to only use the ROTATE function when you are cooking using the rotisserie set (included). You can use the rotisserie set to cook a variety of meats including chicken, beef, lamb, pork etc. For convenience and best results, it is recommended to ask your local butcher how to prepare the meat on the rotisserie set.

Instructions (cont.)

AIR FRY Presets

To use the AIR FRY presets, press the AIR FRY button to unlock the LED display panel. The icons for the AIR FRY presets will illuminate on the LED display and the Air Fryer Oven will default to the first preset.

The default settings for each preset are listed in the table below.

Preset	Temp Range (°C)	Time Range (min-max)	Fan Assisted	Heating Modes	Default Temp (°C) & Time	Remark
Chips	60-200°C	1 min-1 hr 30 mins	Yes	Upper Elements & Coil	200°C 22 mins	Automatically stops after 22 minutes.
Wings	60-200°C	1 min-1 hr 30 mins	Yes	Upper Elements & Coil	200°C 15 mins	Automatically stops after 15 minutes.
Chicken	60-200°C	1 min-1 hr 30 mins	Yes	Upper Elements & Coil	180°C 25 mins	Automatically stops after 25 minutes.
Fish	60-200°C	1 min-1 hr 30 mins	Yes	Upper Elements & Coil	180°C 15 mins	Automatically stops after 15 minutes.

Instructions (cont.)

Preset	Temp Range (°C)	Time Range (min-max)	Fan Assisted	Heating Modes	Default Temp (°C) & Time	Remark
Steak	60-200°C	1 min- 1 hr 30 mins	Yes	Upper Elements & Coil	200°C 9 mins	Automatically stops after 9 minutes.
Shrimp	60-200°C	1 min- 1 hr 30 mins	Yes	Upper Elements & Coil	180°C 8 mins	Automatically stops after 8 minutes.
Dehydrate	60-80°C	1 hr- 9 hrs 59 mins	Yes	Coil	80°C 9 hours	Automatically stops after 9 hours.

NOTE: When using the Dehydrate preset, the timer can be adjusted in 30 minute increments from 1 hour up to 9 hours and 59 minutes.

NOTE: The AIR FRY function presets all have the fan function (convection). When an AIR FRY preset is selected and the START/STOP button is pressed, the fan icon will illuminate on the LED display panel. This cannot be manually adjusted. If you do not wish to use the Air Fryer Oven with convection, please select one the of the OVEN function presets (except the Grill and Thaw presets which are both fan assisted).

NOTE: The rotate (rotisserie) function is automatically enabled for the Chicken preset. If you are not using the rotisserie, simply press the ROTATE button to deactivate the rotate (rotisserie) function.

OVEN Presets

To use the OVEN presets, press the OVEN button to unlock the LED display panel. The icons for the OVEN presets will illuminate on the LED display panel and the Air Fryer Oven will default to the first preset.

Instructions (cont.)

The default settings for each preset are listed on the table below.

Preset	Temp Range (°C)	Time Range (min-max)	Fan Assisted	Heating Modes	Default Temp (°C) & Time	Remark
Bake	60-200°C	1 min- 1 hr 30 mins	No	Upper & Lower Elements (heating up). Lower Elements (once the temperature is reached).	170°C 30 mins	Automatically stops after 30 minutes.
Biscuits	60-200°C	1 min- 1 hr 30 mins	No	Upper & Lower Elements	170°C 30 mins	Automatically stops after 30 minutes.
Pizza	60-200°C	1 min- 1 hr 30 mins	No	Upper & Lower Elements	190°C 16 mins	Automatically stops after 16 minutes.
Bread	60-200°C	1 min- 1 hr 30 mins	No	Upper & Lower Elements	200°C 8 mins	Automatically stops after 8 minutes.

Instructions (cont.)

Preset	Temp Range (°C)	Time Range (min-max)	Fan Assisted	Heating Modes	Default Temp (°C) & Time	Remark
Cake	60-200°C	1 min- 1 hr 30 mins	No	Upper & Lower Elements	170°C 27 mins	Automatically stops after 27 minutes.
Grill	60-200°C	1 min- 1 hr 30 mins	Yes	Upper Elements & Coil	200°C 20 mins	Automatically stops after 20 minutes.
Thaw	60-200°C	1 min- 1 hr 30 mins	Yes	Upper Elements & Coil	80°C 10 mins	Select this function to defrost food. Automatically stops after 10 minutes.

NOTE: The OVEN function presets do not have the fan function (except the Grill and Thaw presets which are both fan assisted). This cannot be manually adjusted. If you wish to use the Air Fryer Oven with convection (fan), please select one of the AIR FRY function presets.

Oven Timer and Temperature Control Dial

Temperature Setting

To adjust the temperature of a preset setting, press the Temp button. The Temp button indicator light will illuminate, and the temperature will flash intermittently on the LED display panel. Turn the TEMP/TIME dial clockwise **(+)** or anticlockwise **(-)** to adjust the temperature setting up or down. The temperature can be adjusted in 5°C increments from a minimum of 60°C to a maximum of 200°C (except for the Dehydrate preset, which has a maximum of 80°C).

NOTE: If the temperature is not adjusted within a few seconds, the Temp button will cease to illuminate, and the temperature will cease flashing on the LED display panel and remain illuminated. In this case, you will need to press the Temp button once again to change the temperature.

Timer Setting

To adjust the cooking time of a preset setting, press the Time button. The Time button indicator light will illuminate, and the temperature will flash intermittently on the LED display panel. Turn the TEMP/TIME dial clockwise **(+)** or anticlockwise **(-)** to adjust the timer settings. The timer can be adjusted in 1 minute increments to a maximum of 1 hour and 30 minutes (except for the Dehydrate preset, which has a minimum of 1 hour and a maximum of 9 hours 59 minutes).

Instructions (cont.)

NOTE: If the timer is not adjusted within a few seconds, the Time button will cease to illuminate, and the time will cease flashing on the LED display panel and remain illuminated. In this case, you will need to press the Time button once again to change the timer.

Manual Cooking

The Air Fryer Oven can be used manually as either a convection oven (with fan) or as a traditional oven (without fan).

Manual Cooking with Convection

If you wish to cook manually using convection (with fan), first press the AIR FRY button to unlock the LED display panel. The AIR FRY button will flash indicating it has been selected and the Air Fryer Oven will default to the first preset for AIR FRY. Different presets use different heating elements. Refer to the table on pages 13-14 for which heating elements operate for which AIR FRY preset. It is recommended to select the preset that uses the heating elements you require for the type of food you are cooking. Then adjust the time and temperature you require according to the instructions on page 16.

NOTE: All the AIR FRY presets use the upper heating elements and coil except for the Dehydrate preset which only uses the upper heating coil.

Manual Cooking without Convection

If you wish to cook manually using the OVEN function (without fan), first press the OVEN button to unlock the LED display panel. The OVEN button indicator light will flash indicating it has been selected and the Air Fryer Oven will default to the first preset for OVEN. Different presets use different heating elements. Refer to the table on pages 15-16 for which heating elements operate for which OVEN preset. It is recommended to select the preset that uses the heating elements you require for the type of food you are cooking. Then adjust the time and temperature you require according to the instructions on page 16.

NOTE: The OVEN function presets; Grill and Thaw are both fan assisted. Do not select these presets if you wish to cook using the Air Fryer Oven without convection (without fan).

NOTE: When using the Air Fryer Oven manually it is recommended to refer to the Heating Modes on the tables on pages 13-16 for which presets utilise which elements. The type of food you are cooking will determine whether you need only the upper elements and coil, or only the lower elements, or both the upper and lower heating elements.

NOTE: When using the Air Fryer Oven manually, if you require the fan to be enabled, select the AIR FRY function, and presets. Once you press the START/STOP button to commence cooking, the fan icon will illuminate on the LED display panel indicating that the fan has been activated. If you do not require the fan, it is recommended to select the OVEN function and presets (except the Grill and Thaw presets which are both fan assisted).

Instructions (cont.)

NOTE: Don't forget, the top row of presets on your LED display panel can only be accessed with the AIR FRY function and the bottom row of presets can only be accessed with the OVEN function.

Interior Light

For your convenience, the Air Fryer Oven comes with a interior light to assist with the cooking process. You can check your food at any time by pressing the LIGHT button on the control panel to turn the light on. Press the button again to turn the light off.

NOTE: The interior light will only come on if you have first selected either the AIR FRY function or the OVEN function and then pressed the LIGHT button. The interior light will also illuminate when the Air Fryer Oven door has been opened fully, for your convenience.

Using the Bake Tray

This Air Fryer Oven comes with a bake tray you can use when baking, roasting and cooking vegetables and can also be used as a drip tray.

Fig. 1

1. Brush a small amount of oil onto the bake tray. This will help to prevent the food from sticking. Place the food directly onto the tray. Ensure the tray is not overfilled and the food is spread evenly to assist with even cooking.

2. Insert the bake tray inside the Air Fryer Oven into one of the three shelf positions (Fig. 1).

3. Gently close the door, plug the Air Fryer Oven into a power outlet and switch on.

4. Press the AIR FRY or OVEN button to unlock the LED display panel. The indicator light of the button pressed will flash indicating it is selected.

5. Use the FUNCTION dial to scroll through the presets until the desired preset icon flashes on the LED display panel.

NOTE: Don't forget, the top row of presets on your LED display panel can only be accessed with the AIR FRY function and the bottom row of presets can only be accessed with the OVEN function.

6. Press the START/STOP button to commence cooking at the default time and temperature. The AIR FRY or OVEN button will cease flashing and remain illuminated indicating the Air Fryer Oven is on and cooking. If you are using the AIR FRY function presets, or the Grill or Thaw presets, the fan icon will illuminate on the LED display panel indicating that the fan is activated.

NOTE: You may wish to manually adjust the time or temperature for the type of food you are cooking. Refer to the instructions on page16 for how to adjust the temperature and timer.

Instructions (cont.)

NOTE: Once you have pressed the AIR FRY or OVEN button and selected a preset, if the START/STOP button is not pressed, after a short period of time, the Air Fryer Oven will return to standby mode. In this case, you will need to press the AIR FRY or OVEN button once again.

7. Once the timer has elapsed and the Air Fryer Oven beeps, the food is ready to be removed from the oven.

8. Switch off and unplug the Air Fryer Oven from the power outlet.

9. Using oven mitts, remove the bake tray from the Air Fryer Oven and place on a heat resistant surface.

CAUTION: The bake tray will be very hot once cooking has finished. Always use oven mitts to remove the bake tray with food from the Air Fryer Oven, never use your hands. Always use non-metal tongs to remove the food from the bake tray. Do not use metal utensils to remove the food from the bake tray as this could damage the non-stick coating.

Using the Wire Rack

This Air Fryer Oven comes with a wire rack you can use when baking, grilling, or toasting.

1. Brush a little oil onto the wire rack. This will help to prevent the food from sticking.

2. Insert the wire rack in the top or middle position depending on the shape, size, and portion of the ingredients being used.

3. We recommend using the bake tray as a drip tray in the bottom shelf during the cooking process (Fig. 2).

4. Gently close the door, plug the Air Fryer Oven into a power outlet and switch on.

Fig. 2

5. Press the AIR FRY or OVEN button to unlock the LED display panel. The indicator light of the button pressed will flash.

6. Use the FUNCTION dial to scroll through the presets until the desired preset icon flashes on the LED display panel.

NOTE: Don't forget, the top row of presets on your LED display panel can only be accessed with the AIR FRY function and the bottom row of presets can only be accessed with the OVEN function.

Instructions (cont.)

7. Press the START/STOP button to commence cooking at the default time and temperature. The AIR FRY or OVEN button will cease flashing and remain illuminated indicating the Air Fryer Oven is on and cooking.

NOTE: If you are using the AIR FRY function presets, or the Grill or Thaw presets, the fan icon will illuminate on the LED display panel indicating that the fan is activated.

NOTE: You may wish to manually adjust the time or temperature for the type of food you are cooking. Refer to the instructions on page 16 for how to adjust the temperature and timer.

NOTE: Once you have pressed the AIR FRY or OVEN button and selected a preset, if the START/STOP button is not pressed, after a short period of time, the Air Fryer Oven will return to standby mode. In this case, you will need to press the AIR FRY or OVEN button once again.

8. Once the timer has elapsed and the Air Fryer Oven beeps, the food is ready to be removed from the oven.

9. Switch off and unplug the Air Fryer Oven from the power outlet.

10. Using oven mitts, remove the wire rack from the Air Fryer Oven and place on a heat resistant surface.

CAUTION: The wire rack, bake tray and food will be very hot once cooking has finished. Always use oven mitts to remove the bake tray and the wire rack from the Air Fryer Oven, never use your hands. Always use non-metal tongs or utensils to remove the food from the wire rack. Do not use metal utensils as this could damage the non-stick coating.

Using the Air Fryer Basket

This Air Fryer Oven comes with a mesh air fryer basket you can use to air fry chips, potatoes, chicken, fish and more! For a crispier result, add a small amount of oil to your food before placing the food in the air fryer basket. Please ensure you cook your food in the Air Fryer Oven within a few minutes of adding the oil to the food for best results. Never add oil directly into the air fryer basket.

NOTE: It is recommended to use the AIR FRY function presets when using the air fryer basket.

1. Place the food to be cooked into the air fryer basket. Then insert the air fryer basket into the middle position of the Air Fryer Oven (Fig. 3).

2. Insert the bake tray into the bottom position directly below the air fryer basket. The bake tray will act as a drip tray during the cooking process.

Fig. 3

Instructions (cont.)

3. Gently close the door, plug the Air Fryer Oven into a power outlet and switch on.

NOTE: We do not recommend using the air fryer basket in the top shelf position, as the food will be too close to the heating elements and may burn.

4. Press the AIR FRY button to unlock the LED display panel and the indicator light of the button will flash.

5. Use the FUNCTION dial to scroll through the presets until the desired preset icon flashes on the LED display panel.

NOTE: Don't forget, the top row of presets on your LED display panel can only be accessed with the AIR FRY function and the bottom row of presets can only be accessed with the OVEN function.

6. Press the START/STOP button to commence cooking at the default time and temperature. The AIR FRY button will cease flashing and remain illuminated indicating the Air Fryer Oven is on and cooking. The fan icon will illuminate on the LED display panel indicating that the fan is activated.

NOTE: You may wish to manually adjust the time or temperature for the type of food you are cooking. Refer to the instructions on page 16 for how to adjust the temperature and timer.

NOTE: Once you have pressed the AIR FRY button and selected a preset, if the START/STOP button is not pressed, after a short period of time, the Air Fryer Oven will return to standby mode. In this case, you will need to press the AIR FRY button once again.

7. Once the timer has elapsed and the Air Fryer Oven beeps, the food is ready to be removed from the oven.

8. Switch off and unplug the Air Fryer Oven from the power outlet.

9. Using oven mitts, remove the air fryer basket and the bake tray from the Air Fryer Oven and place them on a heat resistant surface.

WARNING: The air fryer basket and bake tray will be very hot. Allow to cool down completely before attempting to clean the air fryer basket and bake tray.

CAUTION: The air fryer basket, bake tray and food will be very hot once cooking has finished. Always use oven mitts to remove the bake tray and air fryer basket from the Air Fryer Oven, never use your hands. Do not touch the air fryer basket or bake tray during use. Always use non-metal tongs or utensils to remove the food. Do not use metal utensils as this could damage the non-stick coating of the bake tray.

Instructions (cont.)

Using the Rotisserie Function

This Air Fryer Oven comes with a rotisserie set you can use to cook meats such as a whole chicken or skewered meats such as beef, lamb, pork and more.

1. Pierce the meat with the rotisserie rod, ensuring it has penetrated along the centre of the meat.

2. Attach the prongs to the rotisserie rod ensuring the 4 prongs on each side, are facing inwards towards the meat (see Fig. 4). Ensure the prongs have latched onto the meat, then tighten the thumbscrews by turning it clockwise to secure.

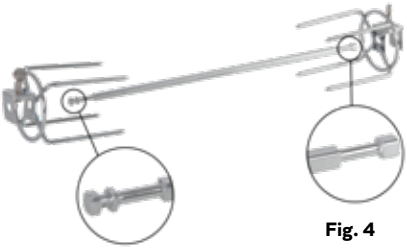

Fig. 4

NOTE: If you are cooking poultry, ensure you bind it with string to prevent the wings or legs from obstructing the rotisserie during the cooking process. Ensure any fat or loose trimmings are cut off before placing the meat on the rotisserie.

3. Insert the square end of the rotisserie rod, with the larger groove, into the drive socket located on the right-hand side of the oven wall. Ensure it slides in completely, so it allows the opposite end of the rotisserie rod with the narrow groove, to easily rest on the support located on the left-hand side of the oven wall (see Fig. 4).

4. Insert the bake (drip) tray into the bottom shelf position (Fig. 5).

Fig. 5

NOTE: It is recommended to line the bake tray with some aluminium foil to ease the cleaning process.

5. Gently close the door, plug the Air Fryer Oven into a power outlet and switch on.

6. Press the AIR FRY button to unlock the LED display panel and the indicator light of the button will flash.

7. Use the FUNCTION dial to scroll through the presets until the desired preset icon flashes on the LED display panel.

NOTE: Don't forget, the top row of presets on your LED display panel can only be accessed with the AIR FRY function and the bottom row of presets can only be accessed with the OVEN function.

Instructions (cont.)

8. Select the rotisserie function by pressing the ROTATE button. Once pressed the button will illuminate.

NOTE: The ROTATE function is automatically enabled for the Chicken preset. If you select the Chicken preset you will not need to press the ROTATE button.

9. Press the START/STOP button to commence cooking at the default time and temperature. The AIR FRY button will cease flashing and remain illuminated indicating the Air Fryer Oven is on and cooking. The rotate and fan icons will illuminate on the LED display panel indicating that the rotisserie function and fan function are both activated.

NOTE: You may wish to manually adjust the time or temperature for the type of food you are cooking. Refer to the instructions on page 16 for how to adjust the temperature and timer.

NOTE: Once you have pressed the AIR FRY button and selected a preset, if the START/STOP button is not pressed, after a short period of time, the Air Fryer Oven will return to standby mode. In this case, you will need to press the AIR FRY button once again.

10. Once the timer has elapsed and the Air Fryer Oven beeps, the food is ready to be removed from the oven.

11. Once the Air Fryer Oven has finished cooking, switch off and unplug from the power outlet.

12. To remove the rotisserie set from the drive socket inside the Air Fryer Oven, grasp the rotisserie handle with the prongs facing upwards and hook the handle onto the rotisserie rod. Carefully lift the rod up and out of the Air Fryer Oven leading with the left-hand side and place on a heat resistant surface.

13. Switch off and unplug the Air Fryer Oven from the power outlet.

CAUTION: The rotisserie set will be very hot once cooking has finished. Always use the rotisserie handle to remove the rotisserie set from the Air Fryer Oven.

NOTE: You may wish to extend the cooking time on to your rotisserie preset if you desire a well-done meat or chicken. Refer to the instructions on page 16 for how to adjust the timer.

NOTE: If you wish to cook over the recommended 1.2kg, you will need to manually adjust the time to thoroughly cook the food. The maximum load the rotisserie motor can rotate is 2.5kg. Please note this will depend on the cut and size of the meat.

CAUTION: The rotisserie set, bake tray and food will be very hot once cooking has finished. Always use the rotisserie handle to remove the rotisserie set. Always use oven mitts and non-metal tongs or utensils to remove the food from the Air Fryer Oven, never use your hands. Do not use metal tongs or utensils as this could damage the non-stick coating.

Instructions (cont.)

CAUTION: Ensure you have a heat resistant surface nearby to place the rotisserie set down on. NEVER place the rotisserie set with the cooked meat directly onto a countertop or table.

CAUTION: Take extreme caution not to touch the hot surfaces of the Air Fryer Oven when removing the rotisserie set.

Using the Pizza Stone

The pizza stone is a great additional accessory to use in your Air Fryer Oven! The pizza stone allows for a perfectly baked pizza with an even, crispy crust and base. You can cook both fresh and frozen pizzas, without the need to preheat the pizza stone.

Fig. 6

1. Place the pizza stone on the wire rack. We recommend spreading 1tsp of plain flour evenly across the pizza stone, as this will prevent the pizza from sticking to the stone.

CAUTION: Do not use olive oil or other non-stick cooking products when using the pizza stone to prevent sticking. This may lead to absorption of the product and will weaken the stone resulting in cracking.

2. Place your pizza base on the floured pizza stone (on the wire rack). Place your desired toppings on the pizza base or use the pizza recipe found on page 10 in the recipe booklet (included).

NOTE: If you are using a frozen pizza or pizza base, please ensure you do not preheat the pizza stone as this may cause the pizza stone to crack or break.

3. Place the wire rack with the pizza stone and pizza into the middle shelf position in the Air Fryer Oven.

4. Gently close the door of the Air Fryer Oven. Plug the Air Fryer Oven into a power outlet and switch on.

5. Press the OVEN button to unlock the LED display panel and the indicator light of the button will flash.

6. Use the FUNCTION dial to scroll through the presets until the Pizza preset icon flashes on the LED display panel.

7. Press the START/STOP button to commence cooking at the default time and temperature. The OVEN button will cease flashing and remain illuminated indicating the Air Fryer Oven is on and cooking.

Instructions (cont.)

NOTE: You may wish to manually adjust the time or temperature to cook your pizza. Refer to the instructions on page 16 for how to adjust the temperature and timer.

NOTE: Once you have pressed the OVEN button and selected a preset, if the START/STOP button is not pressed, after a short period of time, the Air Fryer Oven will return to standby mode. In this case, you will need to press the OVEN button once again.

8. Once the timer has elapsed and the Air Fryer Oven beeps, the pizza is ready to be removed from the oven.

9. Switch off and unplug the Air Fryer Oven from the power outlet.

10. To remove the pizza from the Air Fryer Oven, use oven mitts to remove the wire rack with the pizza stone.

11. Place the wire rack and pizza stone on a heat resistant surface. Wait for the pizza to cool before transferring to a cutting board or plate.

WARNING: The pizza stone will be extremely hot once cooking has completed. Do not attempt to remove the pizza stone from the oven with your bare hands or touch the pizza stone. Please allow at least 30 minutes for the pizza stone to cool before you attempt to clean it.

NOTE: The pizza base may continue to cook while sitting on the pizza stone, as the pizza stone will retain heat.

NOTE: Do not attempt to cut the pizza on the pizza stone. Wait until the pizza has cooled and carefully transfer to a cutting board or plate before cutting the pizza.

CAUTION: Allow the pizza stone to completely cool before placing a frozen pizza or a frozen pizza base on the stone. The sudden change in temperature may cause the pizza stone to crack.

CAUTION: The wire rack, pizza stone and pizza will be very hot once cooking has finished. Always use oven mitts to remove the wire rack, pizza stone and pizza from the Air Fryer Oven, never use your hands.

WARNING: Do not submerge the pizza stone into water or any other liquids. This may result in liquid absorption and weakening of the pizza stone over time.

WARNING: Do not attempt to clean the pizza stone with household detergents. Use a dry brush to scrape away any food or flour residue. Once the pizza stone is clean you may wish to wipe over the surface with a damp cloth and leave it out to dry.

NOTE: To prevent the pizza from sticking to the pizza stone, we recommend sprinkling 1 tsp of flour evenly over the stone before placing the pizza base or frozen pizza onto the pizza stone.

Cooking Guide

Cooking Tips
• The higher volume of food being cooked, the longer the cooking time.
• Shaking or rotating smaller food products halfway through, helps to cook food evenly. If you need to shake or turn over the food at any point of the cooking process, using oven mitts, carefully open the door using the handle. Using oven mitts, remove the air fryer basket or bake tray and then shake or turn the food over using non-metal tongs or utensils. Reinsert the air fryer basket or bake tray into the Air Fryer Oven and gently close the door. **NOTE:** When the door of the Air Fryer Oven is opened, the Air Fryer Oven will pause cooking and the time and temperature will flash on the LED display panel. Once the door of the Air Fryer Oven is closed, the time and temperature will cease flashing, cooking will resume, and the timer will continue counting down from the time that was left before the door was opened.
• Add a small amount of oil to fresh potatoes for a crispier result. Please ensure you cook your food in the Air Fryer Oven within a few minutes of adding the oil for best results. Mix the potatoes and oil in a bowl prior to placing into the air fryer basket or on the bake tray. Never add oil directly in the air fryer basket or onto the bake tray.
• Do not cook greasy or oily foods such as sausages in the Air Fryer Oven.
• Snacks that can be cooked in an oven can also be cooked in the Air Fryer Oven.
• Trays, pans and dishes that can be used in a normal oven can also be used in the Air Fryer Oven.
• For crispy, homemade chips or fries, the optimal amount of food to cook at a time is 500g.
• When making homemade chips or fries, the best types of potatoes to use are the starchy varieties (Kennebec, King Edward, Golden Delight or Sebago).
• For best cooking results, it is advisable to minimise the time and frequency that the food is taken out whilst the Air Fryer Oven is on. The temperature inside the Air Fryer Oven needs to remain consistent to ensure best cooking results.
• Cakes and pastries can be also cooked in the Air Fryer Oven. Please follow your own recipes and use a baking pan suitable for cooking in a conventional oven.

WARNING: Never use your hands to touch or handle food as it will be very hot. Please ensure you always use oven mitts or other suitable heat resistant non-metal tongs or utensils.

WARNING: Please be careful when using metal utensils with this product as the non-stick coating can be scratched.

Cleaning and Maintenance

1. Switch the Air Fryer Oven off at the power outlet and ensure you have unplugged it from the power outlet. Ensure you allow for the appliance to cool down completely before cleaning.

2. Wash the wire rack, air fryer basket, bake tray, crumb tray, rotisserie handle and rotisserie set in hot soapy water. Never use abrasive or strong household cleaners as they will damage the non-stick coating.

3. Before cleaning the pizza stone, ensure it has completely cooled. To clean the pizza stone, brush off any excess flour or food residue using a dry brush. Once the pizza stone is clean you may wish to wipe over the surface with a damp cloth and leave it out to dry.

NOTE: The wire rack, air fryer basket, bake tray, crumb tray, rotisserie handle, rotisserie set and pizza stone are not dishwasher safe.

WARNING: Do not submerge the pizza stone into water or any other liquids. This may result in liquid absorption and weakening of the pizza stone over time.

WARNING: Do not attempt to clean the pizza stone with household detergents. Use a dry brush to scrape away any food or flour residue.

4. To clean the interior and exterior of the Air Fryer Oven, wipe over with a non-abrasive, damp cloth and dry thoroughly.

5. Clean the heating elements with a cleaning brush to remove any food particles.

6. Make sure all parts are clean and dry before placing them back inside the Air Fryer Oven.

NOTE: Always ensure the Air Fryer Oven is switched off and unplugged when not in use. The appliance should have completely cooled down before cleaning.

WARNING: Never immerse the Air Fryer Oven, cord, or plug into water or any liquid when cleaning.

Storage

- Before packing away the Air Fryer Oven for storage, ensure it is clean and dry.
- We recommend storing the Air Fryer Oven in its original carton to protect it from dust, with all the parts and accessories (10" pizza stone, 8 prong rotisserie set, rotisserie handle, bake tray, wire rack, crumb tray and air fryer basket).
- Store the Air Fryer Oven in a clean and dry place, out of children's reach.
- Do not place heavy objects on top of the Air Fryer Oven during storage.
- Ensure the Air Fryer Oven has completely cooled before putting away for storage.

Frequently Asked Questions

Problem	Solution
Why won't the Air Fryer Oven turn on?	• Check that the Air Fryer Oven is correctly plugged in and switched on at the power outlet. • Check you have pressed either the AIR FRY button or OVEN button before attempting to select a preset or pressing the START/STOP button.
The Air Fryer Oven light won't come on when I press the button?	• The light will only work once either the AIR FRY or OVEN function has been selected. Once selected, press the LIGHT button to turn on the interior light.
Why isn't the food being cooked thoroughly?	• The food capacity has been exceeded, remove some food and cook in another batch. This will cook the food more evenly and thoroughly. • The temperature has been set too low, increase the heat. • The food has not had enough time to cook, increase the cooking time.
Why has the food cooked unevenly?	• Certain foods may need to be shaken or rotated midway through the cooking process.
Why won't the wire rack, bake tray or air fryer basket slide back into the housing properly?	• There is too much food on the wire rack, bake tray or inside the air fryer basket. Remove some food and try again. • The wire rack, bake tray or air fryer basket has not been aligned correctly. Realign them correctly so the accessory is sitting inside the grooves located on the inside of the Air Fryer Oven's housing.
Why aren't the chips crispy?	• There may be a lack of oil and too much moisture. Ensure you have dried the chips after rinsing. Possibly add more oil to the chips before cooking. • The chip pieces may be too large, try cutting the potatoes into smaller pieces for crispier results. • When making homemade chips/fries, we recommend you use starchy varieties (Kennebec, King Edward, Golden Delight, or Sebago).

Other Useful Information

Responsible Disposal

At the end of its working life, do not throw this product out with your household rubbish. Electrical and electronic products contain substances that can have a detrimental effect on the environment and human health if disposed of inappropriately. Observe any local regulations regarding the disposal of electrical consumer goods and dispose of it appropriately for recycling. Contact your local authorities for advice on recycling facilities in your area.

Please keep the original packaging carton and materials in a safe place. It will help to prevent any damage if the product needs to be transported in the future. In the event it is to be disposed of, please recycle all packaging material where possible.

If you require an alternative format of this instruction manual such as website, DVD or by email, please contact service@unclebills.com.au to obtain a copy.

The Air Fryer Oven has been fully tested and meets all requirements as set out by the below testing standards:

AS/NZS 60335.1
AS/NZS 60335.2.9

Specification Table

MODEL:	IA4651
COLOUR:	Stainless Steel
VOLTAGE:	220-240V~ 50-60Hz
POWER:	1700W
DIMENSIONS:	40 x 41.2 x 38cm
NET WEIGHT:	7.65kg (without accessories)
WARRANTY:	12 Months
Version No:	1.2
Issue Date:	15th March 2023

STIRLING

25L Air Fryer Oven

Repair and Refurbished Goods or Parts Notice

REGISTER YOUR PURCHASE AT www.aldi.com.au/en/about-aldi/product-registration/ TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

We recommend you save this data elsewhere prior to sending the product for repair.

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type or use refurbished parts in the repair process.

Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 777 137 or write to us at:

UNCLE BILL'S AUSTRALIA PTY LTD
48B Egerton Street, Silverwater NSW 1811 Australia
1300 777 137 Opening Hours - 9:00am - 4:30pm (Mon-Fri), 9:00am - 3:00pm (Sat)
service@unclebills.com.au

Notes

ALDI guarantees that our exclusive brand products are developed to our stringent quality specifications. If you are not entirely satisfied with this product, please return it to your nearest ALDI store within 60 days from the date of purchase for a full refund or replacement, or take advantage of our after sales support by calling the supplier's Customer Service Hotline.

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MODEL: IA4651 PRODUCT CODE: 712581 07/2023

1 YEAR WARRANTY