



7 Litre Digital Steam Air Fryer



Instruction Manual

Model: MSAF600V

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury to persons, basic safety precautions should always be followed, including:

For Your Safety

Read all instructions carefully, even if you feel you are quite familiar with the appliance.

Electrical safety and cord handling

- **Voltage:** Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label. If it does not match, contact our after sales support line and do not use the appliance.
- **Connection:** Insert the plug properly into an earthed mains socket. Make sure the socket is within easy reach so the plug can easily be removed if necessary.
- **Electrical circuit:** To avoid an electrical circuit overload do not use a high wattage appliance on the same circuit with the Steam Air Fryer.
- **Do not immerse:** To protect against electric shock, do not immerse the cord, plug or the electric base in water or other liquid. If the base is accidentally immersed, immediately unplug the power plug, dry the appliance and have it checked by qualified service personnel.
- **Protect from moisture:** Do not expose the electrical connections to water. Do not use the appliance, or touch the plug, with wet or damp hands, on a damp floor or when the electric base is wet.
- **Power cord:** A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. However, if an extension cord must be used, make sure its marked electrical rating is the same as the product. Arrange the extended cord so it will not drape over the table or benchtop where it can be pulled on or tripped over accidentally. Do not kink, bend, squash, strain or damage the power cord and protect it from sharp edges and heat. Do not let the cord hang over the edge of a table or benchtop, or touch hot surfaces.
- **Damage:** Check the power cord regularly for visible damage. If it is damaged, it must be replaced by the manufacturer, its authorised service centres or similarly qualified personnel in order to avoid any hazards. Do not pick up or operate an appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. In case of damage, call our after sales support line for advice on repair or return of the damaged product.
- **Unattended:** Do not leave the appliance unattended when plugged in.
- **After use:** Unplug the appliance after use. Wait until it has cooled completely before attempting to move or clean it.
- **Disconnect:** Always unplug the power cord when the appliance is not in use. When unplugging the appliance, grip by the plug, do not pull by the cord.
- **RCD:** 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.

CAUTION: Hot Surfaces & Steam !



The Steam Air Fryer and accessories will become very hot during use. Do not come into contact with heated parts while or after using the Steam Air Fryer! Only touch the handles and control knobs while the Steam Air Fryer is in operation or immediately after it has been switched off. The appliance needs approximately 30 minutes to cool down. Wait until the Steam Air Fryer has cooled down and make sure all components are clean and dry fully before it is transported, cleaned or stored away. Use oven gloves if necessary when handling the hot accessories. Remove the basket! Also be careful of hot steam and air when you remove the basket from the appliance.

Free space: Do not place the appliance against a wall or against other appliances. Hot air up to 160 Degrees and hot steam expels through the rear vent of the appliance. Leave at least 30cm clearance around the entire appliance, including directly above it. Additional care should be taking when placing appliances on bench top surfaces or near splash backs where such materials (Acrylics, timber etc.), do not have the high heat resistant properties, so advise to place them on

top of a heat resistant material between bench and appliance and further away from wall surfaces / splash backs.

Safe distance: During the cooking process, hot steam and hot air is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and form the air outlet openings.

Usage conditions and restrictions

- **Indoor domestic use only:** This appliance is intended for indoor domestic use only. Do not use it outdoors.
- **Intended purpose:** This Steam Air Fryer works with hot air or hot steam and is not a conventional Cooker that is filled with oil or deep-frying fat. It is suitable for frying, baking, dehydrating, de-frosting food or high temperature steam to cook. It is not intended for use with any non-food materials or products. Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual. Any other use may cause fire, electric shock or injury.
- **Accessories:** Only use accessories, as referred to in the recipe booklet, that are heat resistant and suitable for use with steaming, to avoid any risk of fire, electric shock, injury or damaging the appliance.
- **Usage restrictions:** 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 the use of the appliance by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- **Location:** To ensure efficient operation and avoid overturning, always place the appliance on a level and stable work surface.
- **Protect from heat:** Do not place the appliance on or near a hot gas or electric burner, or near a heated oven.
- **Water:** Avoid any liquid from entering the interior of the product to prevent electric shock and short circuit.
Do not pour in liquid from the heat dissipation inlet.
Do not use the appliance if the water tank is damaged. The water in the water tank must be replaced before each use. After cooking the remaining water must be poured out to avoid the spread of viral bacteria.

- **CAUTION:** Do not turn the Basket upside down because any excess oil and water that has collected on the bottom of the basket will leak onto the ingredients.
- **CAUTION:** The Steam Air Fryer must always be disconnected from the mains power when it is left unattended and before transporting, assembling, disassembling and cleaning the Steam Air Fryer.
- **WARNING:** Do not make any modifications to the Steam Air Fryer. Also do not replace the connecting cable yourself. If the Steam Air Fryer, the connecting cable or the accessories of the Steam Air Fryer are damaged, they must be replaced by the manufacturer, customer service department or a specialist workshop in order to avoid any hazards.
- **CAUTION:** The Steam Air Fryer is not designed to be operated with an external timer or a separate remote control system.
- **CAUTION:** Note the cleaning instructions in the "Care and Cleaning" chapter!
- **Liability:** We accept no liability for any damages or injury caused by improper use, incorrect handling or noncompliance with these instructions.
- **Plastic bags and films:** Keep children and animals away from plastic bags and films. There is a danger of suffocation.
- **Thunderstorm:** Remove the mains plug if a fault occurs during operation or before a thunderstorm.
- **Check the Steam Air Fryer:** Always check the Steam Air Fryer for damage before putting it into operation. The Steam Air Fryer should only be used when it is fully assembled, undamaged, and in working order!
- **Place the Steam Air Fryer:** Always place the Steam Air Fryer on a dry, even, firm and heat resistant surface. Never place the Steam Air Fryer on a soft surface. Do not cover the air inlet or the air outlet when the appliance is working. Otherwise it could overheat and be damaged. Do not place the Steam Air Fryer on or next to heat sources such as hobs or ovens. Keep naked flames, e.g. burning candles, away from the Steam Air Fryer and the connecting cable. Do not expose the Steam Air Fryer to extreme temperatures, persistent moisture, direct sun-light or impacts. Keep the Steam Air Fryer in a dry place at temperatures of between 0 and 40°C.
- Before using your new appliance on any countertop surface, Some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical

appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.

- **Objects:** Never place objects on the Steam Air Fryer.
- **Parts the manufacturer:** Use only original spare parts from the manufacturer. If accessory parts which are not authorised by the manufacturer are used, all warranty and guarantee claims are void.
- **WARNING:** not use the Steam Air Fryer if it has malfunctioned, fallen or been dropped in water. Have it checked in a specialist workshop before using it again.
- **WARNING:** Never use a cooking vessel filled with cooking oil or any other liquid with this appliance! Fire hazard or personal injury could result.

WARNING – Danger of Fire



- Do not use the Steam Air Fryer in rooms containing easily ignitable or explosive substances.
- Do not operate the Steam Air Fryer in the vicinity of combustible material. Do not place any combustible materials (e.g. cardboard, paper or plastic) on or in the Steam Air Fryer.
- Do not connect the Steam Air Fryer along with other consumer appliances (with a high wattage) to a multiple outlet power board or adaptors in order to prevent overloading and a possible short circuit (fire).
- Do not insert anything into the ventilation openings of the Steam Air Fryer and make sure that these do not become clogged.
- Make sure that foodstuffs containing oil and fats are not overheated. Do not place any vessels filled with oil or other liquids into the Steam Air Fryer.
- Do not cover the Steam Air Fryer during operation in order to prevent it from catching fire.

- In the event of a fire: Do not extinguish with water! Smother the flames with a fire blanket or a suitable fire extinguisher.
- Do not pour oil into the pan because it may cause a fire hazard.

Symbol Meanings



CAUTION: HOT SURFACES.

The surfaces are liable to get hot during use, do not touch.



The Regulatory Compliance Mark (RCM) shows that a product is safe to supply to the Australia market.

Save These Instructions

This appliance is not for commercial, industrial or outdoor use.

Intended Use

- This Steam Air Fryer works with hot air or hot steam and is not a conventional Cooker that is filled with oil or deep-frying fat. It is suitable for frying, baking, dehydrating, de-frosting food or high temperature steam to cook. It is not intended for use with any non-food materials or products. Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual.
- This appliance is not for commercial, industrial or outdoor use.
- The Steam Air Fryer should only be used as described in these instructions. Any other use is deemed to be improper. Incorrect operation and incorrect handling may cause faults with the Steam Air Fryer and cause injury to the user.
- The following are excluded from the warranty: all defects caused by improper handling, damage or unauthorised attempts at repair. The same applies to normal wear and tear.

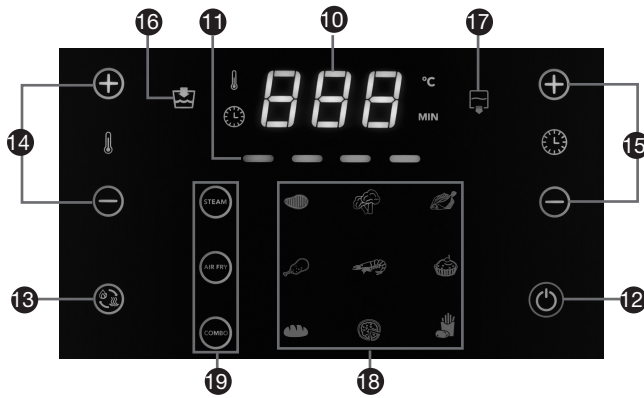
Before Initial Use


- Check the items supplied for completeness (See page 11 for “Product Overview”) and possible transport damage. If you find any damage, do not use the Steam Air Fryer (!), but rather contact the customer service department.
- Remove any possible films, stickers or transport protection from the Steam Air Fryer. Never remove the rating plate and any possible warnings!
- The Steam Air Fryer should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues. Allow the Steam Air Fryer to heat up on the highest temperature setting for approx. 15 minutes without any food in it (see the “Using the Steam Air Fryer” chapter).
- Thoroughly rinse all accessories. Follow the instructions in the “Care and Cleaning” chapter to do this.
- Before first use add water to the water tank and run the steaming function for 15 minutes without any food in it. During the first few minutes of the operation, the water pump may vibrate loudly again this is perfectly normal and not a malfunction. It will only do this for the first time.


Features of Your Digital Steam Air Fryer












Using the Control Panel



- 10. LED Display: alternating display of temperature & remaining cooking time during operation.
 - 11. Operating indicator lights: lighting up successively when in operation; flashing when operation has been interrupted.
 - 12.  Power Button: Before pressing the Power Button, ensure that the Basket and Water Tank are inserted completely into the appliance. Once the appliance is plugged in, pressing the Power Button once will illuminate the Control Panel. Pressing the Power Button again will start the cooking process with a default cooking temperature of 180° C and a default cooking time of 15 minutes. During the cooking process, pressing the Power Button will turn the appliance off. The Control Panel's lights will turn off and the fan will continue running for 20 seconds to cool down the appliance.
- NOTE: The operating lights on the Control Panel will illuminate when the cooking cycle begins and will stay illuminated for up to approx 20 seconds after the cooking cycle is complete. When the cooking time has completed, cooking will stop and the fan will continue running for approx 20 seconds to cool down the appliance.

- 13.  Mode Switch Button: When the appliance is in combo mode (see "Function Buttons"), press the Mode Switch Button to switch between the air fry and steam presets to see and adjust the cooking time and temperature.

- 14.  Temperature Control Buttons: The  and  symbols enable you to increase or decrease cooking temperature. Keeping a button held down will rapidly change the temperature.
Temperature control range: 80° C–200° C.
- 15.  Timer Control Buttons: The  and  symbols enable you to increase or decrease cooking time 1 minute at a time. Keeping the Button held down will rapidly change the time. Time control range: 1–60 mins.
- 16.  Water Shortage Indicator: During operation, if there is not enough water in the water tank, the product will make a short sound at intervals, and the water shortage light  will flash. Please fill the water tank with enough distilled or purified water.
- 17.  Water Scale Cleaning Button: Press to clean limescale buildup (see page 24 for details).
- 18. 9 Dedicated Cooking Functions: Press the desired Function Button to select one of the 9 cooking presets. See the Preset Chart for the cooking times and temperatures associated with each preset in Page 19.

19. **Function Buttons:** Press one of the Function Buttons before selecting one of the cooking presets in order to set the appliance to steam, air fry, or combo mode when cooking food.

STEAM

Cooks with hot steam

- The steaming function mainly uses high temperature steam to cook the food, keeping your food fresh and tender. It also fully preserves the nutritional components of the food.

Tips: If the chamber needs to be preheated, it can be preheated without food. Just set the cooking time for 5 minutes longer than the estimated cooking time. After approximately 5 minutes remove the basket from the appliance, place food into the basket and reposition the basket into the appliance to start the actual cooking process with the remaining time.
- The steaming function has manual cooking and 6 dedicated cooking functions. You can select the desired cooking function for ingredients to be cooked. In Standby mode, you can touch Timer control buttons to set the desired cooking time in Manual cooking function directly.

NOTE: Select the steam function by using the manual program. The temperature will be set automatically to 100°C. When the appliance is in steam mode, you can not adjust the temperature.
- The appliance has a built-in timer, it will automatically shut down the appliance when count down is completed and a beep is heard. If the Steam Air Fryer is to be stopped prematurely, you can manually switch off the appliance by pressing the Power Button until the "OFF" displays on the control panel. The heating will stop immediately, the fan will continue to run for approximately 20 seconds to cool the appliance down and then shut down automatically to enter Stand-By mode.

AIR FRY

Cooks with hot air

- The hot air function mainly uses high temperature air to cook the food. It is suitable for frying, baking, grilling, dehydrating, keeping warm or de-frosting food. It generally works like a convection fan oven. It is not intended for use with any non-food materials or products.

Tips: If the chamber needs to be preheated, it can be preheated without food. Just set the cooking time for 5 minutes longer than the estimated cooking time. After approximately 5 minutes remove the basket from the appliance, place food into the basket and reposition the basket into the appliance to start the actual cooking process with the remaining time.
- The hot air function has manual cooking and 9 dedicated cooking functions. You can select the desired cooking function for ingredients to be cooked. In Standby mode, you can touch Timer control buttons and Temperature control buttons to set the desired cooking time/temperature in Manual cooking function directly.
- The appliance has a built-in timer, it will automatically shut down the appliance when count down is completed and a beep is heard. If the Steam Air Fryer is to be stopped prematurely, you can manually switch off the appliance by pressing the Power Button until the "OFF" displays on the control panel. The heating will stop immediately, the fan will continue to run for approximately 20 seconds to cool the appliance down and then shut down automatically to enter Stand-By mode.



Cooks with steam and air frying interchangeably

- The combo mode function mainly uses high temperature air and steam to cook the food. It is not intended for use with any non-food materials or products.

Tips: If the chamber needs to be preheated, it can be preheated without food. Just set the cooking time for 5 minutes longer than the estimated cooking time. After approximately 5 minutes remove the basket from the appliance, place food into the basket and reposition the basket into the appliance to start the actual cooking process with the remaining time.

- The combo mode function has manual cooking and 6 dedicated cooking functions. You can select the desired cooking function for ingredients to be cooked. In Standby mode, you can touch Timer control buttons and Temperature control buttons to set the desired cooking time/temperature in Manual cooking function directly.
- In combo mode, when the Steam cycle is finished, the appliance should beep five times, after which the appliance automatically starts the air frying cooking cycle.
- The appliance has a built-in timer, it will automatically shut down the appliance when count down is completed and a beep is heard. If the Steam Air Fryer is to be stopped prematurely, you can manually switch off the appliance by pressing the Power Button until the "OFF" displays on the control panel. The heating will stop immediately, the fan will continue to run for approximately 20 seconds to cool the appliance down and then shut down automatically to enter Stand-By mode.

Using the Accessories

Condensation Tray (6)

The Condensation Tray should always be inserted so that any dripping water can be collected in it. Insert the tray right into the bottom of the Steam Air Fryer.

Although condensation water should have cooled down at this stage, as a precautionary measure, use oven mitts to remove and drain the water from the tray.

- Check the Condensation Tray halfway through the cooking cycle to ensure it does not overflow.
- Empty the Condensation Tray and place it firmly back into the bottom of the appliance.

Water Tank (1)

- Remove the Water Tank from the top of the appliance (Fig.1).
- Turn the Water Tank over. Remove the cap on the Water Tank by anti-clockwise (Fig.2). Fill the Water Tank with water (Fig.3).



Fig.1



Fig.2



Fig.3

Note: The Water Tank holds 1 litre of water.

- Close and tighten the cap on the Water Tank. Return the Water Tank to the top of the appliance.

Note:

- Please cook with distilled or purified water.
- Do not fill the tank with water temperature higher than 50 degrees or lower than 10 degrees, otherwise there may be a risk of water leakage.
- After adding water, be sure to tighten the water tanknuts. Otherwise there may be a risk of water leakage.
- Do not water the top of the product directly. Water may enter the interior of the product.

Condensation Collector (9)

The Condensation Collector should always be inserted so that any dripping water can be collected in it. Slide the Condensation Collector right into the bottom of air outlet openings (8) of the Steam Air Fryer.

Although condensation water should have cooled down at this stage, as a precautionary measure, use oven mitts to remove and drain the water from condensation collector.

- Check the Condensation Collector halfway through the cooking cycle to ensure it does not overflow.
- Empty the Condensation Collector and place it firmly back into the bottom of the air outlet openings of the Steam Air Fryer.

Basket (3) & Rack (5)

Place the rack into the bottom of the basket, then put ingredients into the basket and slide the basket into the appliance.

After completion of a cooking session, remove both the basket and rack from the appliance.

Clean both the basket and rack with non-abrasive sponge or dish washing brush and warm water.

Rinse thoroughly and dry completely before positioning back into the appliance, remove supply cord from power point and store appliance ready for next cooking session.

Note:

- Do not fill beyond the basket, as it may effect the quality of the fried food.
- Do not touch the external surface of the basket during use or when removed from appliance directly after cooking, as it gets very hot. Only hold the basket by the handle protruding from the front of the appliance.

Using the Steam Air Fryer

Note:

- **CAUTION – Danger of burns! Do not touch the external surface of the basket during use or when removed from appliance directly after cooking, as it gets very hot. Only hold the basket by the handle protruding from the front of the appliance.**
- **Do not place food that is still packed in plastic wrap or plastic bags in the Steam Air Fryer.**
- **Only ever place down the hot accessories on a heat-resistant surface.**
- **Make sure that the food that you would like to prepare does not come into contact with the heating element of the Steam Air Fryer.**
- **Please note hot air and steam is released through the air outlet of the pot, please keep your hands and face at a safe distance from the air outlet of the pan to avoid injury due to the hot air and steam escaping from the air outlet.**

Manual setting:

- Touch the corresponding \oplus or \ominus symbol to increase or decrease the temperature from 80–200°C (at 5 degree interval) or the cooking time from 1–60 minutes (at 1 minute interval). Keeping a button held down will rapidly change the temperature/cooking time.

The basket (3) must be placed back into the appliance for settings to be made and buttons to be pressed.










Slide the basket into the appliance. If the basket is placed properly, it will click into place.

- Completely unwind the mains cable and plug the mains plug into a plug socket.
- Insert the Condensation Tray and Condensation Collector into the Steam Air Fryer.
- Select a suitable cooking style for the food that is to be prepared.
- Place the rack into the bottom of the basket, then put ingredients into the basket and slide the basket into the appliance.
- Touch the power button, the displays on the control panel switch on.
- Either set the temperature and cooking time manually or select one of the 9 cooking presets (18).



Note: When the appliance is in steam mode, the temperature will be set automatically to 100°C and you can not adjust the temperature.

Choose a cooking preset:

Touch the required programme symbol. When it flashes, the programme is activated. When the symbol is touched again, the selection is cancelled. The symbols represent the following presettings:

Symbol	Programme	Cooking Mode			
		Steam Mode (Temp/Time)	Air Fry Mode (Temp/Time)	Combo Mode	
				Steam (Temp/Time)	Air Fry (Temp/Time)
	Steak	100°C/15 min	200°C/10 min	100°C/10 min	200°C/5 min
	Vegetable	100°C/10 min	120°C/10 min	100°C/5 min	120°C/5 min
	Fish	100°C/20 min	180°C/10 min	100°C/10 min	180°C/5 min
	Poultry	100°C/30 min	200°C/25 min	100°C/20 min	200°C/5 min
	Seafoods	100°C/15 min	180°C/10 min	100°C/10 min	180°C/5 min
	Baking	100°C/40 min	160°C/30 min	100°C/30 min	160°C/10 min
	Bread	/	160°C/30 min	/	/
	Pizza	/	170°C/15 min	/	/
	Fries	/	200°C/20 min	/	/

The temperatures and cooking times which are set for the programmes are merely averages and should be adjusted if necessary. As the ingredients differ due to their origin, size, shape, quality and brand, the actual cooking temperatures and times may vary.

To change the temperature or cooking time of a selected programme, touch the corresponding  or  symbol to increase or decrease the temperature from 80-200°C (at 5 degree interval) or the cooking time from 1-60 minutes (at 1 minute interval). Keeping a button held down will rapidly change the temperature/cooking time.

- Touch the power button to switch on the Steam Air Fryer. Successively illuminating operating lights indicate that the Steam Air Fryer is operating. If operation is interrupted, they flash.
- Until you are properly familiar with the Steam Air Fryer, the condition of the food should be checked throughout by removing the basket to ensure that it does not burn. The appliance will stop working when the basket is pulled out. When basket is placed back into the appliance, it will resume cooking and the display will show the time remaining after the basket was repositioned into the appliance.
- Once the cooking time has elapsed, the Steam Air Fryer switches off automatically and a beep is heard. If the Steam Air Fryer is to be stopped prematurely, touch the power button. To switch off the Steam Air Fryer entirely, touch the power button the "OFF" displays on the control panel.
The heating-up will stop immediately, and fan will automatically shut down after approximately 20 seconds.
- You can now remove the basket by the handle from the appliance. Place basket assembly on heat resistant flat surface and remove the cooked food by use spatula or tongs.
- Remove the mains plug from the plug socket after use.
- Allow the used accessories and Steam Air Fryer to cool down and then clean them (see the "Care and Cleaning" chapter).

Tips

- Generally it is not necessary to preheat the Steam Air Fryer. When preparing food which is to be ready "on the dot", it is advisable to extend the cooking time by 3-5 minutes.
- Cooking times are dependent on the size and quantity of the food and on the cooking temperature. However, in general the cooking times are shorter than in a conventional oven. Start with shorter cooking times and then adapt the cooking times to your personal taste.
- Generally no oil is required for preparing food. You can add oil to your food to enhance the taste by spraying your food with a little oil from the oil atomiser (not included).
- The steaming function mainly uses high temperature steam to cook the food, keeping your food fresh and tender. It also fully preserves the nutritional components of the food.
- When preparing mass-produced frozen products, you should follow the times and temperatures specified by the manufacturer. Before the specified cooking time elapses, check whether the food is already cooked through because the cooking time can be slightly shorter than in a conventional oven.

Memory function

The appliance has a built-in memory function. If you pull out the basket during the current cooking process, the appliance will automatically continue the current cooking process once the basket is slid back into the appliance. If you unplug the plug before the completion of current cooking process, the appliance will not have memory function and will not automatically continue the current cooking process once the appliance is turned On again.

Note!

For cooking of some ingredients, it requires you to toss contents of the basket halfway during the cooking process to ensure even cooking and avoid charring of ingredients positioned in top of basket. Where indicated to do so, you can remove basket without affecting the timing and, after tossing, place back into the appliance to resume cooking.

Cooking Table

	Min-max Amount (g)	Air Fry Mode		Steam Mode		Combo Mode			
		Temp (°C)	Time (min)	Temp (°C)	Time (min)	Steam Mode		Air Fry Mode	
						Temp (°C)	Time (min)	Temp (°C)	Time (min)
Thin frozen fries	500-1200	200	20-30	/	/	/	/	/	/
Thick frozen fries	500-1200	200	20-30	/	/	/	/	/	/
Home-made fries	500-1200	200	20-30	/	/	/	/	/	/
Home-made potato wedges	500-1200	200	20-30	/	/	/	/	/	/
Home-made potato cubes	500-1200	200	20-30	/	/	/	/	/	/
Steak	200-800	200	10-15	10-15	10-15	100	10-20	200	5-10
Pork chops	300-1200	200	10-20	100	20-30	100	15-25	200	5-15
Chicken breast	500-1200	180	20-30	100	25-35	100	20-25	180	5-10
Chicken wing	500-1200	180	20-30	100	25-35	100	20-25	180	5-10
Drumsticks	500-1200	200	20-30	100	25-35	100	20-25	200	5-10
Fish	300-800	180	10-20	100	20-30	100	10-15	180	5-10
Onion ring	200-800	170	15-25	100	25-35	100	10-15	170	5-10
Frozen fish	500-800	180	15-25	100	25-35	100	20-25	180	5-10
Frozen vegetable	200-800	120	10-20	100	10-25	100	5-10	120	5-10
Frozen chicken nuggets	500-1200	200	20-30	100	25-35	100	20-25	200	5-10
Baking	300-500	160	25-35	100	30-40	100	20-30	160	10-20
Bread	300-500	160	25-35	/	/	/	/	/	/
Pizza	250-500	170	10-20	/	/	/	/	/	/
Seafoods	500-1000	180	10-20	100	15-25	100	10-20	180	180

Care and Cleaning

Note:

- **Pull the mains plug out of the plug socket and allow the Steam Air Fryer and accessories to cool down before doing any cleaning.**
- **Surfaces could be damaged! Do not use any corrosive or abrasive cleaning agents or scouring sponges to clean the Steam Air Fryer.**
- **After cooking the remaining water must be poured out to avoid the spread of viral bacteria.**

Clean the main unit and the used accessories immediately after each use. Do not allow food residues to dry.

- Do not immerse the main unit in water or other liquids! Do not place the main unit in the dishwasher! Clean the main unit with a damp cloth and, if necessary, a little detergent.
- Rinse all other used parts with detergent and warm water or in the dishwasher. In the case of stubborn dirt, we recommend soaking the accessories in warm water and detergent beforehand.
- Allow all parts to dry completely or dry them with a tea towel.

WARNING: Electric Shock Hazard!

- **Disconnect the power before cleaning the appliance.**
- **Do not immerse the cord, plug or electric base in any liquid.**
- **Failure to follow these instructions can result in death or electric shock.**
- **Avoid any liquid from entering the interior of the product to prevent electric shock and short circuit.**
- **Result in electric shock or injury if an object accidentally enters these areas please switch off the appliance immediately and contact the manufacturer.**

Self-Cleaning

Use the self-cleaning function to clean limescale out of the Water Tank after about 20 hours of use (NOTE: If the appliance is not used often, the selfcleaning function should be used after each cooking process). To use the selfcleaning function:

- Add about ½ ounce (14.5 ml) of vinegar to 2 cups (500 ml) of water and stir until the vinegar is dissolved.
- Add the mixture to the Water Tank. Place the Water Tank on the appliance.
- Press the Water Scale Cleaning Button (17) on the Control Panel. The machine will automatically enter self-cleaning mode.
- The appliance will automatically shut down when the self-cleaning function is complete.
- Rinse the system out to remove any odd taste by filling the Water Tank with clean water. Then, press the Water Scale Cleaning Button on the Control Panel. Repeat if necessary.

Storage

- Before packing the Steam Air Fryer away for storage, ensure it is unplugged from the power supply and has completely cooled down, is clean and dry.
- Store the Steam Air Fryer in a clean and dry place, out of children's reach.
- Do not wrap the cord around the appliance during storage, service and repair. The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance. If the appliance requires repair or service, contact our after sales support centre for advice.

IMPORTANT!

Trying to repair the appliance yourself, undertaking incorrect repairs or making modifications will expose you to considerable danger and will void the warranty.

Technical Specifications

Model	MSAF600V
Rated power input	Air Fryer: 1700W Steamer: 900W
Voltage and frequency	220-240V AC, 50Hz
Internal space	7L
Water tank capacity	1L
Temperature settings	Hot air: 80-200°C Hot steam: Up to 100°C
Time settings	1-60min

Responsible disposal

At the end of its working life, do not throw this appliance 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.

NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated on the packaging.

FAQs and Troubleshooting Guide

NOTE: Do not attempt to repair an electrical appliance yourself!

If the Steam Air Fryer does not work properly, first check whether you are able to rectify the problem yourself. If the problem can not be solved with the following steps, contact the customer service department.

Problem	Possible Cause	Solution
The Steam Air Fryer does not work. The displays on the control panel do not switch on.	The mains plug is not inserted correctly in the plug socket.	Push the mains plug into the plug socket as far as it will go.
	The plug socket is defective.	Try another plug socket.
	No mains voltage is present.	Check the fuse of the electrical distributor (fuse box).
	The overheating protection has been triggered.	Pull the mains plug out of the plug socket and allow the Steam Air Fryer to cool down completely. Then try again. If the Steam Air Fryer still can not be switched on, contact the customer service department.
The fuse in the electrical distributor (fuse box) is triggered.	Too many appliances connected to the same circuit.	Reduce the number of appliances in the circuit.
The food has not been cooked evenly.	Different items of food with different cooking times have been prepared at the same time.	Place food with a longer cooking time in the Steam Air Fryer first, then add ingredients with a shorter cooking time later.
	Items of food which require different cooking temperatures have been prepared at the same time.	Prepare items of food with different cooking temperatures one after the other.
	The set cooking time was too short or the temperature too low.	Increase the cooking time or temperature.
	There are too much ingredients in the basket.	Reduce the amount of food.
	The items of food are piled on top of one another.	Spread the food and mix it

Problem	Possible Cause	Solution
The food is slightly burnt.	The selected temperature is too high or the cooking time too long.	Reduce the temperature or cooking time.
Chips made from fresh potatoes are not crispy.	The potatoes contain too much water.	Cut the potatoes into narrower pieces. Dab the potato pieces dry with some kitchen towel and then trickle a little cooking oil over them.
During use, an unpleasant smell is detected.	The Steam Air Fryer is dirty.	Follow the instructions in the “Care and Cleaning” chapter.
	The Steam Air Fryer is being used for the first time.	A smell often develops when new appliances are first used. The smell should disappear once the appliance has been used several times.
Error Codes	E1 - Broken circuit of the thermal sensor.	Call Customer Service at Aus: 1300 941 901 NZ: 0800 764 921
	E2 - Short circuit of the thermal sensor.	

Notes

G | S | M

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Consumer Service Centre :

Aus: 1300 941 901

NZ: 0800 764 912

GSM Retail Group has a policy of continual improvement throughout the product range.
As such the unit contained within may differ slightly from the unit illustrated on the pack.

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