

HELLER

Instruction Manual

Air Fryer 1.2L

Model: HAF1200



READ AND SAVE THESE INSTRUCTIONS

Please read and follow the instructions in this user manual even if you feel you are familiar with the product, and find a place to keep it handy for future reference.

For your convenience record the complete model number (located on the product identification plate) and the date you received the product, together with your purchase receipt and attach to the warranty and service information. Retain in the event that warranty service is required.

NOTE: The rating of this product (as marked on the product identification plate) is based on specific loading tests. Normal use or the use of other recommended attachments may draw significantly less power.

IMPORTANT SAFEGUARDS

When using any electrically powered product, basic safety precautions should always be followed, including the following:

PLEASE READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THIS PRODUCT

WARNING! - to reduce the risk of fire, electrical shock or injury to persons or property:

- Always operate the product from a power source of the same voltage, frequency and rating as indicated on the product identification plate.
- Remove the unit from its packaging and check to make sure it is in good condition before using.
- Do not let children play with parts of the packaging (such as plastic bags).
- Close supervision is necessary when the product is used by or near children or infirm persons. Do not allow children to use it as a toy.
- Do not operate any product with a damaged cord or plug, or after the product malfunctions, or is dropped or appears damaged in any way. Return the complete product to the place of purchase for inspection, repair or replacement.
- Before unplugging the power cord, be sure to turn the power off. When touching the unit, be sure your hands are dry to prevent electrical shock.
- Never install the unit where it is exposed to direct sunlight, excessive moisture/rain, dust and lack of ventilation near any heat sources.
- To reduce the risk of electric shock, do not immerse or expose the product or flexible cord to rain, moisture or any liquid other than those necessary for correct operation of the product.
- Unplug from the power outlet when not in use and before cleaning. Allow to cool completely before putting on or removing parts, and before cleaning.
- This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments;
 - Farm houses;
 - By clients in hotels, motels and other residential type environments;
 - Bed and breakfast type environments.
- **CAUTION:** Do not add or pour liquids of any kind inside the Air Fryer. Spills may cause electrical shock or severe injury.
- **NOTE:** Before using, ALWAYS place the appliance on a heat-resistant glass, wood or stone surface. Do not place on any counter or table that may be affected by high heat.
- Do not touch the surface of the appliance when HOT. Use pot holders or oven mitts when handling the Air Fryer.
- Allow sufficient space around the appliance for proper air flow and opening of the glass door when cooking.
- Do not let cord hang over edge of table or counter or touch hot surfaces, including the Air Fryer.

- When opening the glass door while roasting or cooking, heat and steam may escape. Stand away from the door and use pot holders or oven mitts to handle any hot surfaces of the door of the unit.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- Do not cover the crumb tray or any part of the oven with metal foil. This may cause the unit to overheat.
- Oversized foods or metal utensils must not be inserted in an appliance as they may create a fire or risk of electric shock.
- Operate the appliance on a level surface, well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
- Do not operate the Air Fryer when empty.
- Do not use the appliance for other than its intended use.
- Do not use outdoors. **FOR INDOOR USE ONLY.**
- Do not leave the appliance unattended when switched on.
- The use of attachments or accessories not recommended or sold by the product distributor may cause personal or property hazards or injuries.
- A fire may occur if the oven is covered or touching flammable material, including the curtains, draperies, walls, etc, when in operation. Do not store any item on top of the appliance when in operation.
- Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar.
- This appliance has a tempered, safety glass door. The glass is stronger than ordinary glass and more resistant to breakage. Tempered glass can still break around the edges. Avoid scratching the door surface or nicking the edges.
- This product is intended for normal domestic/household use only.
- Never leave a working appliance unattended, even for a short period of time – always switch it off. Please unplug the appliance from the power supply when not in use.
- Use this fan as described in this manual. Any other uses, not recommended by the manufacturer, may cause fire, electric shock, or injury to persons and may void the warranty.
- 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.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Children should be supervised to ensure that they do not play with the appliance.
- **WARNING:** If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

SAVE THESE INSTRUCTIONS

BEFORE FIRST USE

Before use, remove all packaging and inspect the appliance for any damage. If there appears to be any damage, please take the unit back to place of purchase for a replacement.

Install the Glass Door

1. If the glass door is not attached when unpacked, hold the door handle with one hand. Refer to fig 1.
2. Place the LEFT door hinge into position at the LEFT corner of the Oven chamber.
3. Position the RIGHT hinge into place on the RIGHT corner of the Oven chamber.
4. Slide the locking hinge to the right to secure the door into position. Refer to fig 2.

Install the Dual Heat Shields

The heat shields protect the exterior from high heat and help maintain super-fast rotisserie cooking of foods on the interior. Install the heat shields as follows:

1. Hold one heat shield at the top (identified by finger holds at each end). Refer to fig 3.
2. The black side of the shield should be facing inward toward the rotisserie.
3. Slide the heat shield down into the inside of the outer wall until fully secured on the bottom of the Oven chamber. Repeat with the other shield.

Install the Crumb & Drip Tray

Grasp the handle of the Tray; guide the Tray into the slot at the bottom of the Oven chamber and lift straight up and out. Repeat with the other shield. Refer to fig 4.

fig. 1

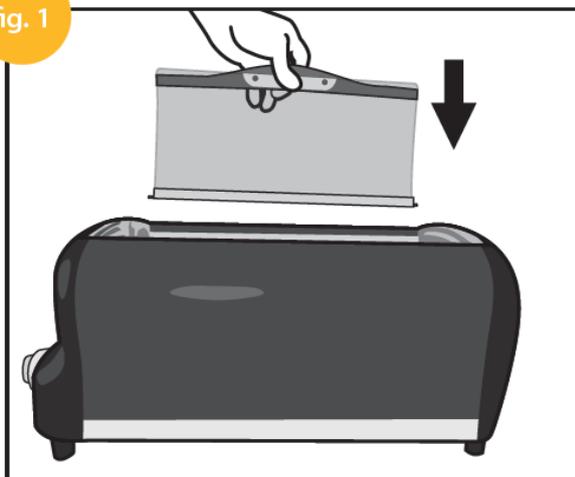


fig. 2

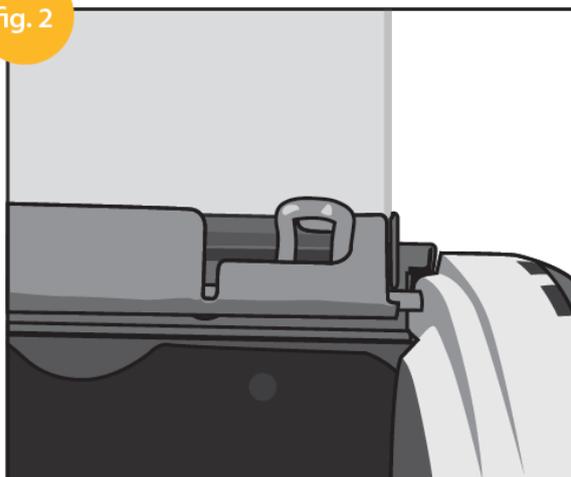


fig. 3

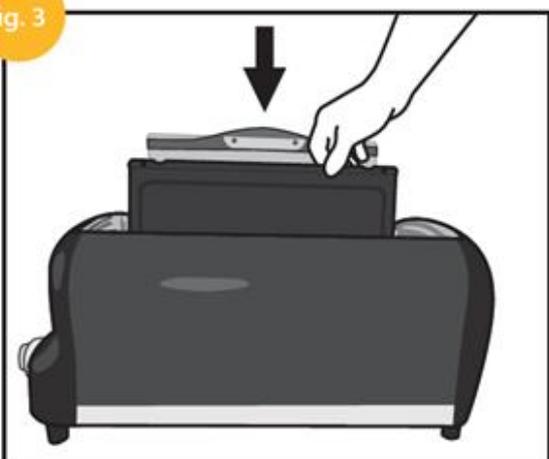
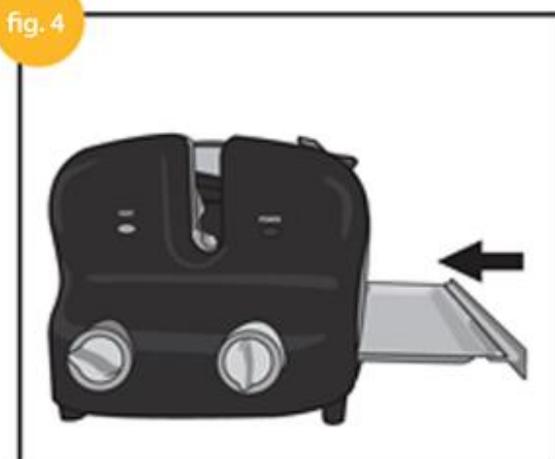


fig. 4



ASSEMBLY

1. Place the unit on a level surface.
2. Open the crumb & drip tray and add 2-3 tablespoons water to the tray. Slide the tray back into place. The added water helps prevent smoking oil or fat as it drips onto the Tray.
3. If not already in place, install the heat shields and glass door.
4. Plug the oven into the wall outlet.
5. Choose selected accessory and assemble as follows.

FEATURES & FUNCTIONS

Air Fryer: The Air Fryer includes the housing for the rotisserie motor, a handle port for the rotisserie spit handles, a drive port for the square end tip of the spit, the crumb and drip tray, dual heat shields, easy lift glass door, and easy-to-use control dials and light indicators.

The easy lift glass door allows convenient viewing of foods while cooking, without stopping the rotisserie process or lowering the oven temperature by opening the glass door. The glass door has a convenient heat-resistance handle and can be removed for easy cleaning. See assembly instructions as needed.

Chicken Roaster with Handle: Although the classic rotisserie spit is traditionally used for small chicken and quails, the chicken roaster with handle makes it even easier and faster than ever. Two rods support and hold the poultry with greater ease, allowing you to assemble, set the rotisserie oven controls and relax until your poultry is deliciously ready.

The chicken roaster with handle is also the perfect spit for any goods that are more fragile and require extra support while rotating in the rotisserie, such as whole seafood or uneven cuts of lamb, pork or beef.

Rotating Basket with Handle: The rotating basket with handle is your go-to choice when cooking steaks. Steaks sear perfectly as the basket rotates, locking in natural juicy tenderness. Boneless small chicken breasts quickly cook to perfection in the rotating basket, as well.

Rotating Cage with Cool Touch Handle: The rotating cage with cool touch handle holds cubed or shoestring potatoes, chicken nuggets, home style French fries, battered mushrooms, chicken wings and many other snack and casual foods. Simply fill the cage and assemble as directed in the oven. Set the control dials and get ready for some deliciously rotisserie snacks and casual bites.

Rack: Use this handy rack for prepping food or to support the rotating basket, cage or the chicken roaster with cooked food.



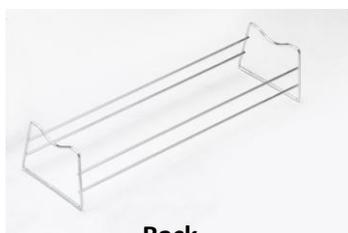
Small chicken Roaster with Handle



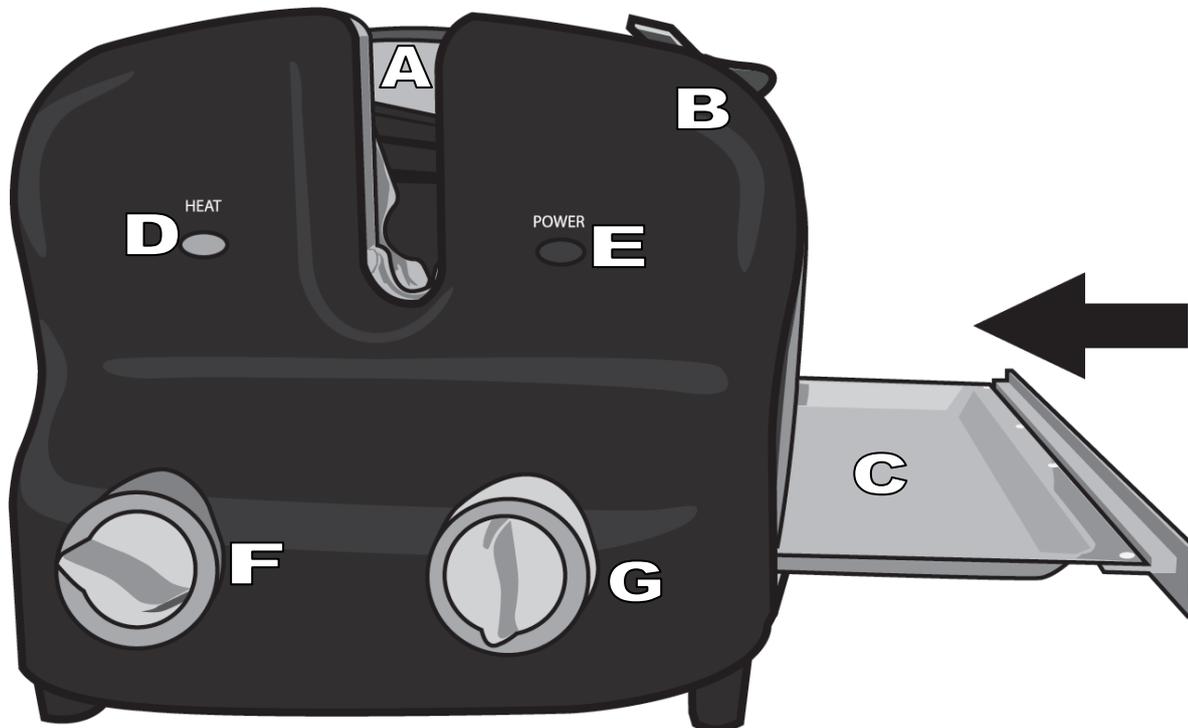
Rotating Basket with Handle



Rotating Cage with Cool Touch Handle



Rack



- Part A:** Glass Door
Part B: Housing of the Unit
Part C: Crumb & Drip Tray

Quick & Easy Control Panel

The control panel houses the control dials and the indicator lights. The temperature control dial sets the temperature; the timer control dial sets the timer. The indicator lights have different functions; as outlined in the following information.

- Part D:** Heating 'On' Indicator Light – the orange light illuminates when the heating element is on.
- Part E:** Power 'On' Indicator Light – the green light illuminates to indicate that the temperature setting is properly maintained.
- Part F:** Temperature Control Dial – with heat settings between 120°C to 275°C, the range of heat settings for every food to be cooked is extensive. Set the temperature control dial prior to setting the timer control dial.
- Part G:** Timer Control Dial – the Timer control dial offers a timing range of '0' to '60 minutes', which allows timing for everything from small snacks to larger roasts. Set the temperature control dial prior to setting the timer control dial. The rotisserie will start as soon as the Timer control dial is set.

OPERATING INSTRUCTIONS

NOTE: Before inserting the plug into a power outlet, make sure that the correct voltage being used corresponds to what is indicated on the rating label, and that the socket has an earth facility.

Quick & Easy Rotisserie Guide

Your rotisserie choices are practically endless when you use your rotisserie oven. The accessories included here will make the process even more enjoyable and free from complication, which means you get to relax while the Rotisserie Oven works.

Inserting the Rotisserie Spit & Accessories:

The appliance chamber has two ports for insertion of the chicken roaster with handle, rotating basket with handle, and the rotating cage with cool touch handles.

Handle Port – note the oversized port holds the rotisserie handle securely on one end. After inserting the square end tip of the spit into the drive port, press down securely on the handle, moving it down until it locks into place.

Drive Port – this small circular stainless steel port is the insertion point for the square end tip of the spit.

Chicken Roaster with Handle:

- The extended chicken roaster with handle makes this the perfect tool for rotisserie small chicken and quails.
- Remove the lock screws on the drive end of the spit and slide the poultry or meat onto the spit, centering it in the middle of the spit.
- Replace the lock screws on the drive end of the spit and tighten the screws in place.
- Place the loaded chicken roaster with handle into the oven chamber with the drive end of the spit, inserted into the drive port and the handle end resting in the end handle port. Press down into place until it locks securely.
- Close the glass door and set the temperature and timer control dials.
- When done, remove the dual rod rotisserie spit with cooked food and place on the accessory rack.

Rotating Basket with Handle:

- Using fingers, press the top of the basket tabs together to remove the lid and open the basket.
- This basket is perfect for cooking your favourite steaks with maximum flavour and tenderness! Position steaks or boneless small chicken in the basket and replace the lid.
- Place the rotating basket with the handle into the oven chamber with the square end tip of the spit inserted into the drive port and the handle end resting in the handle port. Press down into place until it locks securely.
- Close the glass door and set the temperature and timer control dials.
- When done, remove the flat basket with cooked food and place on the accessory rack.

Rotating Cage with Cool Touch Handles:

- Using the classic rotisserie spit, insert the square end tip into the cage and through to the other side as far as it will go. Tighten the screw on the locking bracket to secure.
- Fill the cage no more than 2/3 full (to allow room for tumbling) and lock the cage securely.
- Close the glass door and set the temperature and timer control dials.
- When done, remove the cage with cooked food and place on the accessory rack.

CARE & CLEANING

NOTE: If the power cord set of this appliance becomes damaged, discontinue use. Repairs should be undertaken only by a qualified technician.

CAUTION:

- To avoid of electric shock, you must always switch off and unplug the appliance before cleaning.
 - Do not use harsh detergents, chemical cleaners or solvents as they may damage the surface finish of the plastic components and the paint finish.
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- Your appliance must be switched OFF via the main power supply and unplugged, and allow it to cool down before proceeding with any cleaning, assembling or disassembling.
 - After each use, clean and dry the appliance. Use a damp cloth to clean the exterior and glass door. **Note: DO NOT IMMERSE THE OVEN IN WATER.**
 - All accessories should be washed in warm soapy water. (**Note: MUST WASH ACCESSORIES BY HAND; DO NOT PLACE IN DISHWASHER**). Make sure all accessories and the appliance are dry before storing.
 - Reassemble the unit first before storing. Store it in a cool, dry place.

Cleaning the Glass Door

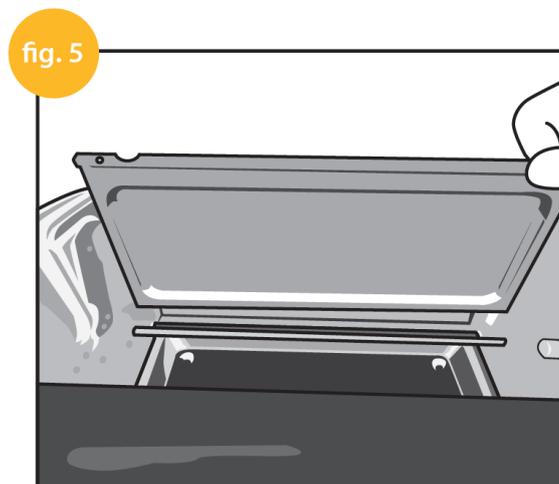
The glass door may be removed for cleaning as needed. To do this, open the door; hold the door by the handle with one hand. Slide the lock on the bottom RIGHT corner of the Door to the LEFT with the other hand. Lift the door out from the oven chamber.

Cleaning the Dual Heat Shields

The heat shields may be removed for cleaning as needed. To do this, grasp the top of the heat shield with fingertips, using the finger holds. Tilt the shield toward the center of the Oven chamber and lift straight up and out (Refer to fig 5).

Cleaning the Crumb & Drip Tray

The crumb & drip tray may be removed for cleaning as needed. To do this, grasp the handle of the tray and pull out until it clears the bottom of the oven chamber. Clean as directed and replace.



NOTE: DO NOT USE STEEL WOOL SCOURING PADS, ABRASIVE CLEANERS, OR SCRAPE THE WALLS WITH METAL UNTENSILS, AS ALL OF THESE METHODS MAY DAMAGE THE CONTINUOUS CLEAN COATING.

SPECIFICATIONS

Model	Description	Voltage	Frequency	Wattage
HAF1200	Air Fryer 1.2L	220-240Vac	50/60Hz	1100W

CUSTOMER SERVICE

Australian Customer Service

GAF Control (Sales) Pty Ltd

P.O Box 19

Altona North Victoria 3025

Phone: 1300 659 489

Hours: 9am-5pm (EST) Mon-Fri

www.gafcontrol.com.au

*This product may vary slightly to the product illustrated due to ongoing product development.

Recipe Book

Roaster Asparagus Pancetta Bundles

Feeds: 8 Servings
Prep time: 15 minutes
Cooking time: 30 minutes

Ingredients:

- 32 Thin Asparagus Spears
- 8 Very thin slices pancetta, halved
- Lemon wedges

Directions:

Trim the asparagus spears to 6-inch lengths. For each bundle, wrap half a pancetta slice around the middle of 2 asparagus spears.

Add 2-3 tablespoons of water to the Crumb & Drip Tray and slide back into place. Press the top of the Rotating Basket with Handle tabs together to remove the lid and open the basket. Arrange 8 bundles on an angle in one layer and replace the Basket lid so the bundles fit snugly.

Place the loaded Rotating Basket with Handle into the Oven chamber with the square tip end toward the Drive Port, resting the handle on the Handle Port. Press down into place until it locks securely. Close the Glass Door. Set the Temperature to 250°C and the Timer to 15 minutes. Roast until the asparagus are tender and the pancetta is crisp. Transfer to a platter. Repeat with the remaining bundles. Serve with lemon wedges.

Slow Roasted Salmon with Green Sauce

Feeds: 6 Servings
Prep time: 15 minutes
Cooking time: 50 minutes

Ingredients:

- 1/3 cup + 1 tablespoon extra virgin olive oil
- 1¾ teaspoons kosher salt
- 1 teaspoon freshly ground pepper
- 1 (11/2-pound) wild salmon fillet with skin
- ½ large bundle fresh dill + 2 tablespoons chopped fresh dill
- ½ bunch fresh thyme
- Zest and juiced of 1 large lemon
- ¼ cup chopped fresh parsley
- ¼ cup finely chopped shallots
- 2 tablespoon capers, drained and coarsely chopped

Directions:

With the tip of a small, sharp knife, pierce the skin side of the salmon and 1 inch intervals; transfer to a large bowl. Add 1 tablespoon oil, 1 teaspoon salt and ½ teaspoon pepper and toss to coat.

Add 2-3 tablespoons of water to the Crumb & Drip Tray and slide back into place. Press the top of the Rotating Basket with Handle tabs together to remove the lid and open the basket. Line the bottom of the basket with the dill and thyme sprigs. Add the salmon, skin side down, and replace the Basket lid. Place the loaded Rotating Basket with Handle into the Oven chamber with the square tip end toward the Drive Port, resting the handle on the Handle Port. Press down into place until it locks securely. Close the Glass Door. Set the Temperature to 125°C and the timer to 50 minutes. Roast until the instant-read thermometer inserted into the side of the salmon registers 49°C. (A small knife should slide easily through the flesh). Transfer the salmon to a platter.

Meanwhile, in a medium bowl, whisk together the remaining 1/3 cup oil, 2 tablespoons dill, 3/4 teaspoon salt and 1/2 teaspoon pepper, lemon zest and juice, parsley, shallots and capers. Drizzle the sauce over the salmon.

Tex Mex Roasted Shrimp Cocktail

Feeds: 4 Servings
Prep time: 20 minutes
Cooking time: 10 minutes

Ingredients:

- 2/3 cup chili sauce
- 1/3 cup ketchup
- 1/4 chopped fresh cilantro
- 2 tablespoons prepared drained horseradish
- 1 small jalapeno chili, minced
- 1/2 teaspoon lime zest
- 1 tablespoon fresh lime juice
- 16 jumbo shrimp
- 1 tablespoon olive oil
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper

Directions:

Cocktail Sauce: In a medium bowl, stir together the chili sauce, ketchup, cilantro, horseradish, jalapeno and lime zest and juice. Refrigerate.

Shell and devein the shrimp, leaving the tails on. In a large bowl, toss together the shrimp, oil, salt and pepper.

Add 2 -3 tablespoons of water to the Crumb & Drip Tray and slide back into place. Press the top of the Rotating Basket with Handle tabs together to remove the lid and open the basket. Fill with the shrimp in one layer and replace the Basket lid so the bundles fit snugly. Place the loaded Rotating Basket with Handle into the Oven chamber with the square tip end toward the Drive Port, resting until it locks securely. Close the Glass Door. Set the Temperature to 250°C and the Timer to 10 minutes. Roast until the shrimp are just opaque in the centre. Serve with the cocktail sauce.

Spice Rubbed Cornish Game Hens

Feeds: 2 Servings
Prep time: 15 minutes
Cooking time: 1 hour

Ingredients:

- 1 tablespoon brown sugar
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon smoked paprika
- 1 teaspoon ground ginger
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon freshly ground pepper
- $\frac{1}{8}$ teaspoon ground cinnamon
- 2 (1 to 1 $\frac{1}{4}$ -pound) Cornish game hens
- Lime wedges

Directions:

In a small bowl, combine the brown sugar, cumin, coriander, paprika, ginger, salt, garlic powder, pepper and cinnamon. Rub the hens with the spice mixture. Remove the lock screws on the Drive end of the Chicken Roaster with Handle. Slide the hens onto the Spit, centering the hens in the middle of the Spit. Tie the legs together with kitchen string and once around the wings.

Add 2-3 tablespoons of water to the Crumb & Drip Tray and slide back into place. Place the loaded Chicken Roaster with Handle into the Oven chamber with the square tip end toward the Drive Port, resting the handle on the Handle Port. Press down into place until it locks securely. Close the Glass Door. Set the Temperature to 225°C and the Timer to 1 hour. Roast until an instant-read thermometer inserted into the thickest part of the thigh, not touching the Spit, registers 74°C. Place the hens on the Rack over a cutting board and let it stand 5 minutes. Remove the Spit and cut off the kitchen string. Serve the hens with lime wedges.

Spice Rubbed Cornish Game Hens

Feeds: 2 Servings
Prep time: 15 minutes
Cooking time: 1 hour

Ingredients:

- 2 tablespoons chopped fresh flat-leaf parsley
- 2 tablespoons Dijon mustard
- Zest and juice of 1 small lemon
- 1 tablespoon extra virgin olive oil
- 2 teaspoons chopped fresh rosemary
- 2 cloves garlic, crushed with garlic press
- 2 (1 to 1 $\frac{1}{4}$ -pound) Cornish game hens
- 4 fresh sage leaves
- $\frac{3}{4}$ teaspoon kosher salt
- $\frac{1}{4}$ teaspoon freshly ground pepper

Directions:

In a small bowl, stir together the parsley, mustard, lemon zest and juice, thyme, rosemary and garlic. With fingertips, gently separate skin from meat on each hen breast, being careful not to break skin. Tuck 2 sage leaves under the skin of each hen. Place the hens in a large plastic zip-close bag. Add the marinade, squeeze out the air and seal the bag. Marinate the hens in the refrigerator at least 2 hours or up to 8 hours.

Add 2-3 tablespoons of water to the Crumb & Drip Tray and slide back into place. Remove the lock screws on the Drive end of the Chicken Roaster with Handle. Slide the hens onto the Spit, centering then hens in the middle of the Spit. Tie the legs together with kitchen string and once around the wings. Sprinkle the hens with the salt and pepper. Place the loaded Chicken Roaster with Handle into the Oven chamber with the square tip end toward the Drive Port, resting the handle on the Handle Port. Press down into place until it locks securely.

Close the Glass Door. Set the Temperature to 250°C and the Timer to 50 minutes. Roast until an instant-read thermometer inserted into the thickest part of the thigh, not touching the Spit, registers 74°C. Place the hens on the rack over a cutting board and let it stand 5 minutes. Remove the Spit and cut off the kitchen string.