

Taste   
theDifference!™

Inspiration  
Guide





# JERK CHICKEN

- 1 chicken cut into quarters**
- 2 tablespoons lime juice**
- 2 tablespoons olive oil**
- 2 cloves garlic, crushed**
- 3 tablespoons chopped thyme**
- 1 teaspoon brown sugar**
- 1 teaspoon ground allspice**
- 1 teaspoon ground cinnamon**
- 1 teaspoon ground nutmeg**
- ½ teaspoon cayenne pepper**
- 2 tablespoons olive oil**
- salt and pepper**

## **Directions:**

1. Cut slashes into the skin of the chicken quarters and place into dish. Combine the lime juice, olive oil, garlic, thyme, brown sugar, allspice, cinnamon, nutmeg and cayenne pepper. Rub this mixture into the flesh of the chicken. Cover with cling wrap and refrigerate for at least 2 hours or overnight if you wish. Drizzle olive oil onto chicken pieces and season with salt and pepper.
2. Place chicken on high rack. Close lid. Select “Chicken” on the Intelligent Menu System (I.M.S). For crispier chicken add 5-10 minutes to cook time using Time/+. Press start.
3. Allow chicken to rest for 10 minutes.







# ROSEMARY AND GARLIC LAMB CHOPS

**8 lamb loin chops**  
**2 tablespoons olive oil**  
**zest and juice of 1 lemon**  
**2 teaspoons wholegrain mustard**  
**2 teaspoons rosemary, finely chopped**  
**2 cloves garlic, crushed**  
**salt and pepper to taste**

## **Directions:**

1. Combine olive oil, lemon juice, wholegrain mustard, rosemary, garlic and pepper in a bowl. Place the lamb loins into the bowl and mix thoroughly until well coated. Cover with cling wrap and refrigerate for 2 hours.
2. Remove lamb from marinade and season with salt.
3. Place chops on high rack. Close lid.
4. Select "Steak" on the IMS for well-done chops. For medium-rare subtract 5 minutes from cook time using Time/-. Press Start.
5. When cooked, serve immediately.







# BBQ CHICKEN WINGS

- 500g chicken wings**
- ½ cup BBQ sauce**
- 2 tablespoons honey mustard**
- 1 tablespoon soy sauce**
- 1 tablespoon Worcestershire sauce**
- 1 clove garlic, minced**
- ½ teaspoon chilli flakes**
- ½ teaspoon cayenne pepper**
- ½ teaspoon black pepper**
- ½ teaspoon salt**

## **Directions:**

1. Combine the BBQ sauce, mustard, soy sauce, Worcestershire sauce, garlic, chilli flakes, cayenne pepper, black pepper and salt. Place chicken wings into mixture and coat thoroughly. Cover with cling wrap and refrigerate for at least 2 hours or overnight if you wish.
2. Remove chicken from mixture and place chicken wings on low rack, close lid.
3. Select "Chicken" on IMS. Depending on size of wings, adjust Time/+ or (only 15-20 minutes needed for small wings). Press start.
4. When cooked, serve immediately.







# BLT

**300g streaky bacon**

**1 whole baguette, cut into 4 equal pieces and split open**

**4 tablespoons extra-virgin olive oil**

**1 garlic clove, crushed**

**1 cup salad greens**

**4 tomatoes, sliced**

**salt & pepper to taste**

## **Directions:**

1. Arrange streaky bacon rashers on low rack, place inside. Close lid.
2. Select "Skewer" on IMS. Press start.
3. Combine crushed garlic and olive oil, and brush onto slices of bread.
4. When bacon is cooked, remove and lay onto paper towel to dry.
5. Place slices of bread oil-side up on low rack. Place inside. Close lid.
6. Select "DIY" on IMS. Set temperature to 210°C for 3 minutes.
7. When cooked, stack layers of bacon, lettuce, tomato slices and top with mayo. Season to taste.







# CRISPY FRIES

**500g frozen fries (any style)**  
**salt and pepper to taste**

**Directions:**

1. Pour fries into tumble fryer. Insert into rotisserie rod bracket. Close lid.
2. Select "French Fries" on the IMS. For shoestring fries, subtract 8 minutes using Time/-. For thick cut wedges, add 5 minutes using Time/+. Select "Rotation", press start.
3. When cooked, serve immediately with tomato sauce or vinegar.







# SMOKY BARBECUE SPARE RIBS

**500g pork spare ribs**  
**¼ cup barbecue sauce**  
**1/8 cup Worcestershire sauce**  
**1/8 cup brown sugar**  
**1 tablespoon cider vinegar**  
**1 tablespoon chipotle sauce**  
**1 teaspoon Dijon mustard**  
**pinch smoked paprika**  
**pinch ground cumin**  
**pinch dried oregano**

## **Directions:**

1. Combine the barbecue sauce, Worcestershire sauce, brown sugar, cider vinegar, Chipotle sauce, Dijon mustard, smoked paprika, cumin and oregano. Place spare ribs into mixture and coat thoroughly. Cover with cling wrap and refrigerate for at least 2 hours or overnight if you wish.
2. Remove spare ribs from mixture and place on low rack, close lid.
3. Select "DIY" on IMS. Set temperature to 160°C for 25 minutes.
4. When cooked, serve immediately with fries.







# VEGETABLE KEBABS

**1 yellow capsicum, cut into 2cm chunks**

**1 red capsicum, cut into 2cm chunks**

**1 red onion, cut into 2cm chunks**

**1 zucchini, sliced**

**50g button mushrooms**

**12 cherry tomatoes**

**1 cob of corn, sliced**

## **Directions:**

1. Place skewer rack discs onto rotisserie rod (see skewer rack assembly instructions).
2. Divide and thread all ingredients onto 6 metal skewers. Place skewers into skewer rack and then place inside. Close lid.
3. Select "Skewer" on IMS. Press start.
4. When cooked, serve immediately.







# ROTISSERIE LAMB SHOULDER

## **Herb rub:**

**1** tablespoon rosemary, chopped

**1** tablespoon basil, chopped

**2** tablespoons balsamic vinegar

**3** cloves garlic, crushed

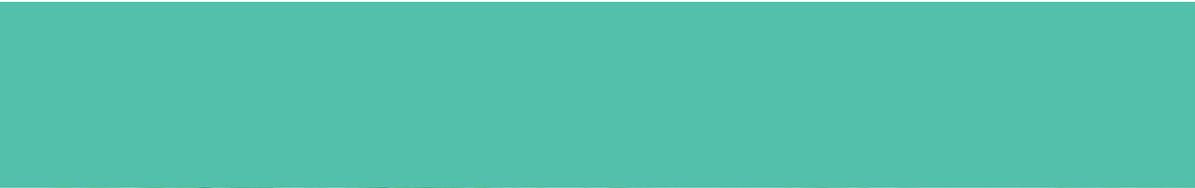
**1** teaspoon pepper

**1** teaspoon salt

## **Directions:**

1. Slide lamb shoulder onto rotisserie rod and secure in place with forks (see rotisserie assembly instructions).
2. Make multiple shallow slices in lamb shoulder. Mix together herb rub ingredients and work well into lamb. Place inside. Close lid.
3. Select "DIY" on IMS. Set temperature to 180°C for 50 minutes for medium-rare results. For well-done, add 15 minutes using Time/+.
4. Allow to rest for 10 minutes before serving.







# SALMON WITH LEMON AND DILL SAUCE

**4 160g pieces of salmon**

**2 teaspoons olive oil**

**1 pinch salt**

**Lemon and dill sauce:**

**½ cup non-fat Greek yogurt**

**½ cup sour cream**

**1 tablespoon lemon juice**

**2 tablespoons dill, finely chopped**

**1 pinch salt**

**Directions:**

1. Season salmon with salt and pepper and place onto high rack. Place inside. Close lid.
2. Select "DIY" on IMS. Set temperature to 200°C for 7 minutes. For larger fillets, add 1-2 minutes using Time/+.
3. Meanwhile, mix together lemon and dill sauce.
4. When cooked, serve immediately with sauce.







# GARLIC PRAWNS

- 500g prawns, peeled**
- 6 cloves garlic, crushed**
- ¼ teaspoon smoked paprika**
- 1 tablespoon parsley, chopped**
- 1 pinch of salt**
- 1 pinch of pepper**
- 1 tablespoon lime juice**

## **Directions:**

1. Combine crushed garlic, smoked paprika, salt, pepper and lime juice.
2. Place prawns into mixture and stir until thoroughly coated. Place on grill tray. Place inside. Close lid.
3. Select "DIY" on IMS. Set temperature to 220°C for 8-10 minutes.
4. When cooked, serve immediately with chopped parsley.







# FISH AND CHIPS

## **Dry ingredients:**

250g breadcrumbs

1 tablespoon pepper

1 tablespoon smoked paprika

## **Wet ingredients:**

2 eggs

100ml milk

## **Directions:**

1. Beat eggs and milk together in a bowl with whisk, set aside.
2. Combine dry ingredients together in a shallow tray (large enough to fit fish fillets).
3. Dip each fillet in wet mixture, then lay in tray of crumb mix and coat well. Repeat process until all fish is crumbed.
4. Place fish onto high rack. Place inside. Close lid.
5. Select "Fish" on IMS (this setting is for thick pieces of fish), for smaller fillets reduce cooking time using Time/-.
6. Once cooked, serve immediately with chips (see crispy fries recipe).







# ROTISSERIE CHICKEN

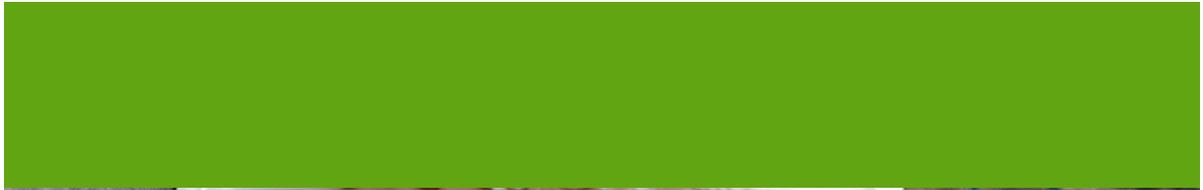
## **Herb rub:**

- 1 tablespoon rosemary, chopped
- 1 tablespoon basil, chopped
- 2 tablespoons balsamic vinegar
- 3 cloves garlic, crushed
- 1 teaspoon pepper
- 1 teaspoon salt

## **Directions:**

1. Slide chicken onto rotisserie rod and secure in place with forks (see rotisserie assembly instructions).
2. Mix together herb rub ingredients and work well into chicken. Place inside. Close lid.
3. Select "Chicken" on IMS. For larger, increase Time/+ by 10 minutes per 200g.
4. Allow to rest for 10-15 minutes before serving.





# ONE (1) YEAR

## LIMITED REPLACEMENT WARRANTY STATEMENT

If your product becomes defective due to faulty material or workmanship within a period of 1 year from the date of purchase, we warrant to do the following:

- **For New Zealand Consumers:** We will replace the product with a new product, free of charge, or repair the product at our cost, at our discretion.
- **For Australian Consumers:** 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.

### Your warranty is subject to the following conditions:

- **DO NOT** operate the appliance with a damaged plug or cord, or if the unit has been dropped, damaged or dropped in water. To avoid the risk of electric shock, do not disassemble or attempt to repair the appliance on your own. If the supply cord is damaged, **it must be replaced by a qualified electrician in order to avoid a hazard.** Incorrect re-assembly or repair can cause a risk of electric shock or injury to persons when the appliance is used.
- The item has not been misused, abused, neglected, altered, modified or repaired by anyone.
- The item has been subjected to fair wear and tear
- The item has not been used for trade, professional or hire purposes.
- The item has not sustained damage through foreign objects, substances or accident.

### Your warranty does not cover:

- Components that are subject to natural wear and tear caused by normal use in accordance with operating instructions.
  - Unauthorised/improper maintenance/handling or overload is excluded from this warranty.
  - For guarantee claims, you will need to submit a proof of purchase in the form of a valid receipt that displays date and place of purchase.
- This warranty does not replace but is in addition to your statutory rights.
- This warranty does not apply to accessories supplied with the item.
- This warranty applies only to the original purchaser and may not be transferred.
- Replacement items will be covered by the limited warranty for the balance of the warranty period from the date of the original purchase.

### Please note:

Only the defective product or parts returned to place of purchase will be replaced under this warranty.

### New Zealand Contact

**Brand Developers Limited**  
Unit H, 686 Rosebank Road,  
Avondale 1026, Auckland, New Zealand  
Private Bag 93204, Parnell, Auckland 1151  
FAX: +64 9 306 8203  
NZ Customer Care: 0800 002 999

### Australia Contact

**Brand Developers Aust Pty Ltd**  
461 Plummer Street,  
PORT MELBOURNE, VIC 3207  
FAX: +61 3 9681 7825  
AUST Customer Care: 1800 890 840





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<b>FOOD</b>	<b>TIME(MIN)</b>	<b>TEMPERATURE(°C)</b>
Chicken (drums)	25	220-240
Chicken (pieces)	35	220-240
Chicken (wings)	15-18	200-220
Chicken (whole)	40-50	190-220
Steak	12-18	240
Fish	10-15	180-210
Lamb	15-25	220-240
Cake	20-30	150-165
Shrimp	10-12	190-210
Sausage	10-13	150-180
Tumble-roasted Nuts	10-15	135-165
Baked bread	8-10	180-200
Potatoes	20-30	220-240
Rice	20-35	220-240
Skewers/Kebabs	10-12	185-195
Shoestring fries	20-22	220-240

*Recipes for Reference*





## AIR ROASTER 15

1. Disconnect the Air Roaster from the mains socket, and allow to cool completely before attempting any cleaning or maintenance.
2. The outer surface of the Main Body/Control Panel can be cleaned by wiping with a damp cloth, then drying thoroughly by wiping over with a soft dry cloth. Do not wash or immerse the Main Body, Heater/Control Panel in water or any other liquid.
3. The inner dish and all accessories may be washed in warm soapy water and dried with a soft cloth in minutes. Do not use scourers or harsh cleaning agents on any part of the main unit – simply wipe down, and wipe dry.

## Cleaning methods

Net weight	6.5KG
Container capacity	10L
Giftbox size(mm)	431 (W) X 431 (D) X 378 (H)
Air Roasters size(mm)	436 (W) X 335 (D) X 321 (H)
Time setting range	1-99(MIN)
Temperature adjustment range	80°C-240°C
Power	1360W
Frequency	50HZ
Voltage	220-240V

## Technical Parameters

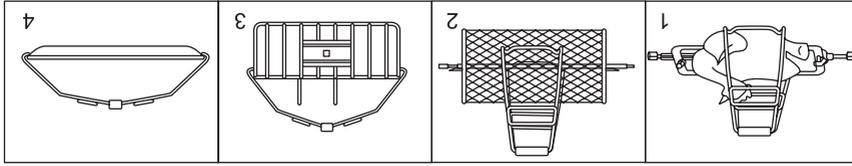




1. Place the inner dish in the Air Roaster as previously described in this booklet.
2. Open the Lid of the Air Roaster and position the required accessory. Always make sure to leave sufficient space between the food and the cover.
3. Close the Lid.
4. Connect the Air Roaster to the electricity mains supply socket.
5. **Standby Mode**  
The buzzer sounds once, and the Mains light comes on (it will stay on until unit is unplugged). The display screen stays off until you press POWER, then the Air Roaster is in Standby Mode. All menus on the screen will flash. You can now select a function for cooking.
6. **Intelligent Menu System**  
In standby mode, press the MENU button in sequence to select the following functions: "DIY", "Nuts", "Chicken", "Cake", "Skewer", "Steak", "French Fries", "Fish". The temperature/time indicators show the presets for each function.
7. **Temperature setting**  
Once a function is selected, pressing the TEMP button allows you to adjust cooking temperature. Press once, and the temperature readout will flash. Press +/- to increase or decrease the temperatures (range: 80°C - 240°C). Short press adjusts temperature in 5-degree increments... Long press, 10-degree increments.
8. **Time setting**  
Once a function is selected, pressing the TIME button allows you to adjust cooking duration. Press once, and the time readout will flash. Press +/- to increase or decrease the duration (range: 1 - 99 minutes). Short press adjusts time in 1-minute increments... Long press, 5-minute increments.
9. **Rotation setting**  
Press ROTATION to stop or start rotation function at any time before or during cooking process. The rotation indicator light will be on when it is rotating.
10. **DIY**  
You can select the DIY function, and the display screen shows "00 000". You can now set the temperature/cooking time/rotation to suit your own preferences and recipes.
11. **Start/Cancel**  
Press START/CANCEL button, and the Air Roaster starts to work after selecting the function; if you want cancel the operation, or the Air Roaster is not in standby mode, pressing this button will immediately return you to standby mode.

## Operation Instructions

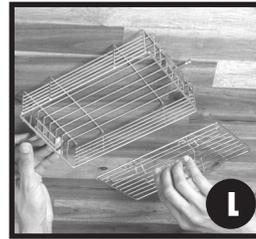
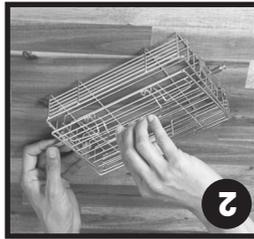




The Tongs ensure food can be removed from the Air Roaster without direct handling of hot surfaces.

## *(Rotisserie Accessories & Grill Tray)*

### *How to remove accessories*



Always check that the Rotisserie Cage lid is securely in place.

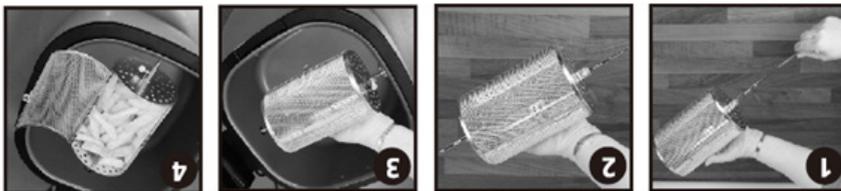
### **CAUTION:**

1. Remove the Rotisserie Cage lid by squeezing the lid handles then insert food into the Rotisserie Cage (food not shown).
2. Place the Rotisserie Cage lid back inside the cage, making sure it is at a height that holds the food firmly in place.
3. Place the Rotisserie Cage Assembly in position on the main body of the Air Roaster making sure that the longer squared end of the Rod engages with the Drive Socket at the back of the dish. Place the shorter grooved squared end of the Rod on the Bracket at the front of the dish.

Using the Rotisserie Cage Assembly

## *Assembling the Accessories Cont...*





Always check that the Tumble Fryer door is closed securely.  
Do not overfill the Basket.

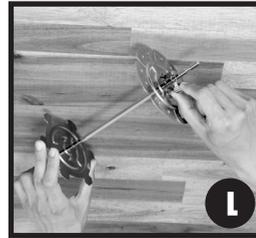
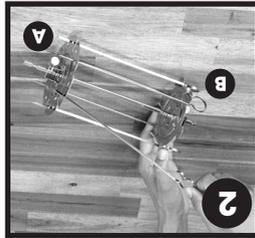
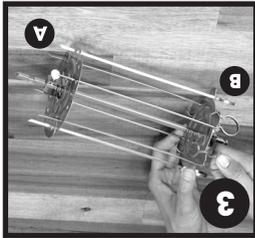
**CAUTION:**

1. Slide the Tumble Fryer onto the Rotisserie Rod.
2. Screw the Rod down tight at each end.
3. Place the Tumble Fryer Assembly in position on the main body of the Air Roaster making sure that the longer squared end of the Rod engages with the Drive Socket at the back of the dish. Place the shorter grooved squared end of the Rod on the Bracket at the front of the dish.
4. Open the Tumble Fryer door, place your food inside then close the door securely.

Using the Tumble Fryer Assembly

**Assembling the Accessories Cont...**



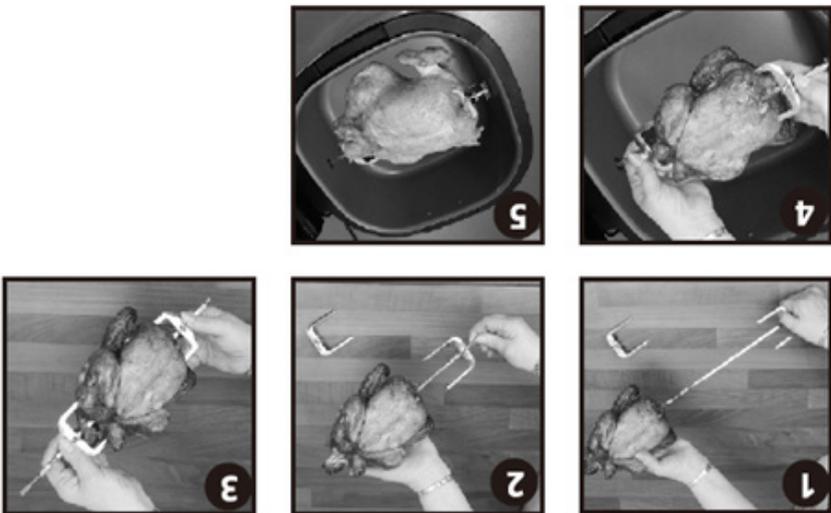


**CAUTION:** Always check that there is sufficient space top and bottom for the food to rotate freely without causing an obstruction.

- Using the Skewer Rack
- Before assembling the Skewer Rack slide bite-sized food pieces onto Skewers - leave 2cm clear at the end of each Skewer.
1. Assemble Skewer Rack Discs onto Rotisserie Rod, and screw on tightly.
  2. Mount Skewers onto Discs one at a time - slide a Skewer point into a hole on Disc A, then clip its handle over the corresponding leaf on Disc B.
  3. Continue until all required Skewers are mounted.
  4. Place the Skewer Rack Assembly in position on the main body of the Air Roaster making sure that the longer squared end of the Rod engages with the Drive Socket at the back of the dish. Place the shorter grooved squared end of the Rod on the Bracket at the front of the dish.

## Assembling the Accessories Cont...





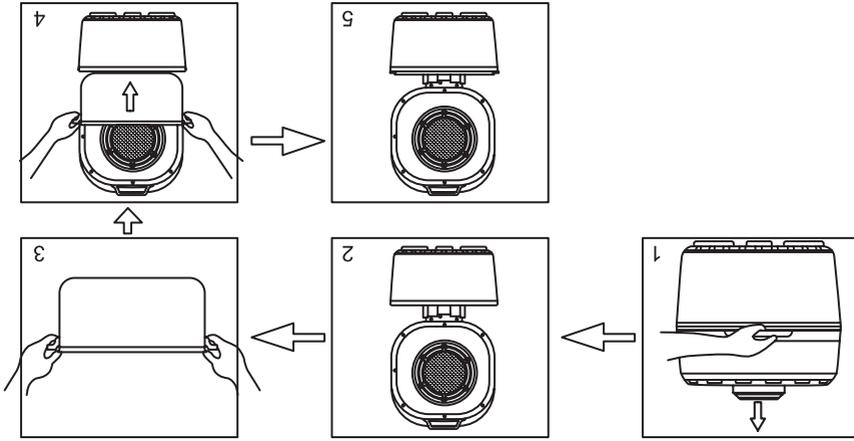
**CAUTION:** Always check that there is sufficient space top and bottom for the food to rotate freely without causing an obstruction.

1. Slide one of the Rotisserie Forks onto the Rotisserie Rod and screw down tight.
2. Push the Rod through the chicken or meat you wish to cook until the Fork engages with the food.
3. Slide the second Fork onto the other end of the Rod then push firmly into the food - screw down to fix in position. NOTE - to keep your chicken or meat compact, you may choose to truss your roast with twine.
4. Place the Rotisserie Assembly in position on the main body of the Air Roaster making sure that the longer squared end of the Rod engages with the Drive Socket at the back of the dish. Place the shorter grooved squared end of the Rod on the Bracket at the front of the dish.

Using the Rotisserie Assembly

## Assembling the Accessories





Place the Air Roaster on a firm level heat-resistant surface and open the lid (Figure 1). When the Air Roaster is in the opening status (Figure 2), hold the handles (Figure 3) and place the Inner Dish in position (Figure 4). NOTE: make sure that the bracket inside the Inner Dish is in front, and the hole is at the back. The dish handles should sit flush with the body of the Air Roaster (Figure 5). You will hear a sound when the Inner Dish locates properly. The Air Roaster can NEVER be used without the Inner Dish in place.

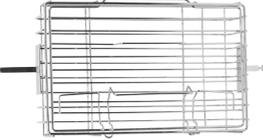
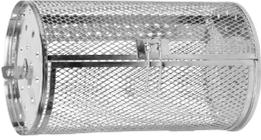
## How to place the inner dish

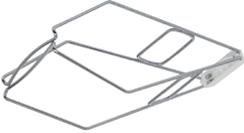
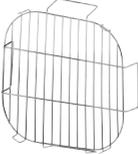




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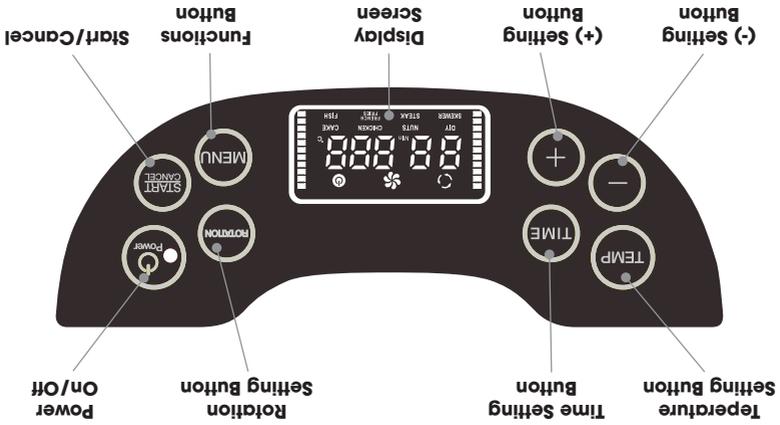
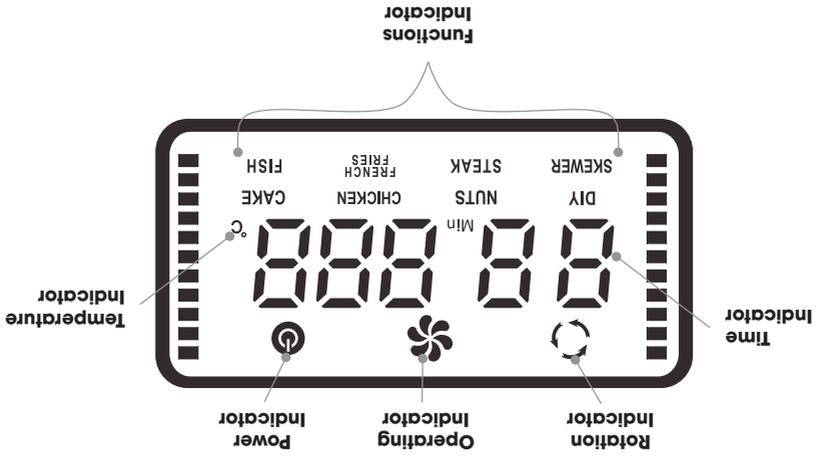
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<p><b>Rotisserie Cage</b></p> 	<p><b>Rotisserie Tumble Fryer</b></p> 
<p><b>Rotisserie Chicken Forks &amp; Rod</b></p> 	<p><b>Skewers and Skewer Rack</b></p> 
<p><b>ROTATING ACCESSORIES</b></p>	

	<p><b>Handling Tongs</b></p> 
<p><b>Grill Tray</b></p> 	<p><b>Grill Rack</b></p> 
<p><b>STANDARD ACCESSORIES</b></p>	

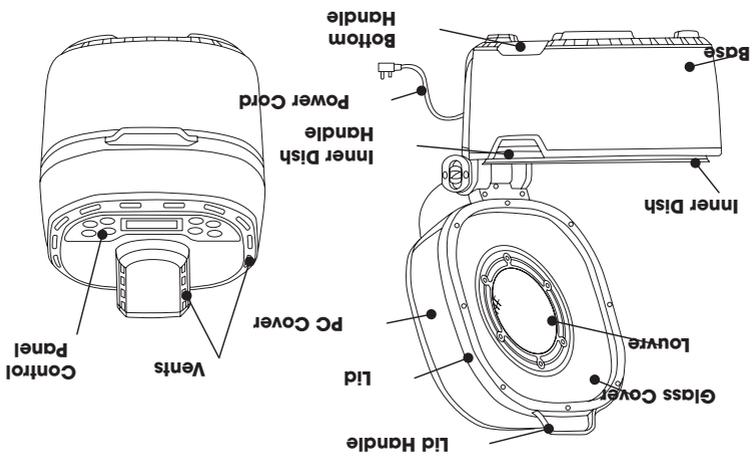
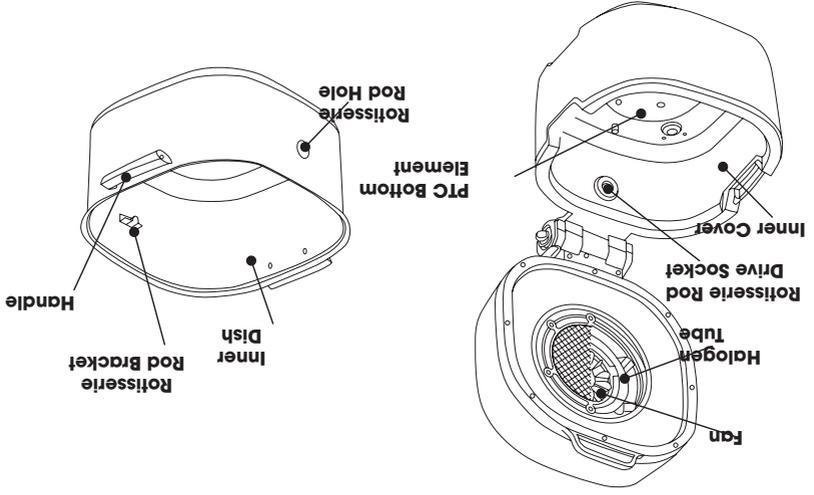
**Taste the Difference® - Air Roaster**  
**Accessories**





**Control Panel**





**Taste the Difference™ - Air Roaster**  
**Structure and Assembly**





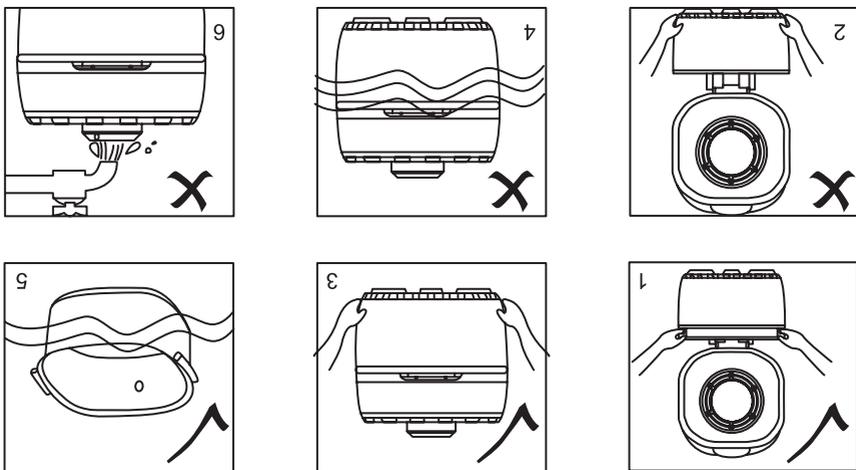
1. While cooking, if you open the lid, the cooking process will Auto Pause; when you close the lid again, the process will continue. NOTE: you do not need to reset cooking mode, temperature or time after opening and closing the lid.
2. When the Air Roaster reaches your preset temperature the infra-red light will go out and will come on again when the Air Roaster drops below the preset temperature. The infra-red light will cycle On and Off throughout the Air Roaster process maintaining the preset temperature you have selected.

### ***Cooking with your Taste the Difference® Air Roaster***

1. Clean the inner dish and all accessories with a clean wet sponge before first use.
2. When placing the inner dish into the base, make sure it is seated properly, with its handles flush to the sides of the Air Roaster – there is a safety cut-off switch inside the base that is only deactivated when the inner dish is properly installed.
3. Close the lid before use - another safety cut-off prevents the Air Roaster turning on when opened.
4. When you are ready to cook, please press "Power" button, the display will light up and enter standby mode, waiting for your instructions; pressing "Power" again will turn off the Air Roaster.

### ***Before Use***





27. Do not attempt to use Air Roaster if it refuses to start.
28. If Air Roaster refuses to stop, unplug from wall immediately, do not attempt to restart.
29. If shell or body or lid deform or warp, or Air Roaster does not perform normally, please contact service centre.
30. The temperature of accessible surfaces are liable to get hot during use. Take care to avoid touching the accessible surfaces during and after operation. Do not move the Air Roaster unit during operation or while hot. Allow the Air Roaster to cool down before moving.

### Important Safeguards Cont...





### AIR ROASTER 3

26. Do not heat explosive materials directly or indirectly with the Air Roaster.
  25. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
  24. To avoid risk of electric shock do not dismantle the Air Roaster control/assembly. Any repairs must be carried out by the manufacturer or their service representative.
  23. Do not operate the Air Roaster if the power cord, plug or Air Roaster is damaged, or if the Air Roaster has been dropped or has malfunctioned. If the main cord is damaged it must only be replaced by the manufacturer or their service representative.
  22. To protect against electric shock, DO NOT immerse the cable, plug or the Air Roaster main body heater/control assembly in water or any other liquid.
  21. Allow accessories (skewer rack, rotisserie, tumble fryer, grill rack, etc.) to cool before moving, or use handling tongs to prevent being scalded.
  20. Only use the bottom handles when shifting the Air Roaster.
  19. Allow inner dish handles to cool before lifting, or use gloves.
  18. Do not position your face close to inner dish when opening the lid, during cooking or after cooking, to prevent being scalded.
  17. Do not allow cloth or other items to cover the vents around the top panel.
  16. Avoid touching transparent cover and lid steam vents, to prevent being scalded.
  15. When placing food in the Air Roaster, leave at least 2cm of space beneath the lid to allow for efficient convection.
  14. 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, bed & breakfasts, and other residential-style environments.
- younger than 8 years.

## **Important Safeguards Cont...**





## 2 AIR ROASTER

1. Before switching on the Air Roaster, ensure that the voltage indicated on the rating label is the same as that in your home.
2. This Air Roaster is intended for household use only, it is not intended for commercial or industrial use.
3. Before using, please make sure all accessories and packing are removed.
4. Ensure the Air Roaster is placed on a flat, stable, dry, heat-resistant surface when in operation.
5. Do not allow the power cord to come into contact with warm parts of the appliance or any other hot surface.
6. We do not recommend the use of an extension power cord with this appliance.
7. To disconnect from the electricity supply, grip the plug and pull the plug from the wall outlet socket. Never pull on the cord.
8. Do not place the Air Roaster on or near a heated cooktop, or a hot gas or electric burner.
9. Do not operate the Air Roaster under a wall cupboard, shelves or other overhanging objects or near flammable materials such as blinds, curtains or other wall hangings.
10. Do not operate the Air Roaster in the presence of explosive and/or flammable fumes such as petrol or kerosene.
11. Only use manufacturer-recommended accessories or attachments with the Air Roaster.
12. Do not leave the Air Roaster operating unsupervised.
13. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be carried out by children unless they are 8 years or older and supervised. Keep the appliance and its cord out of reach of children

Read and follow these instructions carefully before use:

### **Important Safeguards**





## AIR ROASTER 1

1. "Tsurround" fan-forced convection cooking - the high-efficiency overhead fan pushes heat from the halogen element deep into your food, while the second element in the base cooks from below. This creates rapid heat circulation, sealing in flavours and juices, cooking quickly and evenly, and reducing the need for food turning.
2. 10 litre capacity holds a full family meal.
3. 1360 Watts of power plus a superfast halogen element equals unrivalled cooking speeds - better food in less time!
4. No added oils needed - healthier, safer "air frying" for crispier outsides and succulent insides.
5. "Intelligent Menu System" - MIS pushbutton selection for Steak, Chicken, Fish, Nuts, Cake, French Fries, Skewer, or full DfV for your own recipes and preferences.
6. Dual-height Grill Rack, Tumble Fryer Assembly, Grill Tray, Rotisserie Assembly, Handling Tongs and Skewer Rack Assembly are all included.
7. "Auto Rotation" - a single click lets you rotisserie chickens and roasts, tumble fry potatoes, roast coffee or nuts, or rotate racks of kebabs.
8. "SRT" - Built-in Smoke Reduction Technology dramatically cuts down cooking smoke.
9. "Safe-Touch" double-layer construction - minimizes burn risk for peace-of-mind benchtop cooking.
10. Animated LED display - timer from 0-99mins, temp from 80-240°C, built-in alarm.
11. "Auto-pause" lets you add ingredients or sauces during cooking.
12. Anti-slip rubber feet.
13. Lift-out non-stick inner dish - easy to use, and even easier to clean.
14. Overheating protection, Lid-lift auto-cutoff protection, Fuse protection, Micro-switch safety lock protection.

## The Features

## Taste the Difference™ - Air Roaster





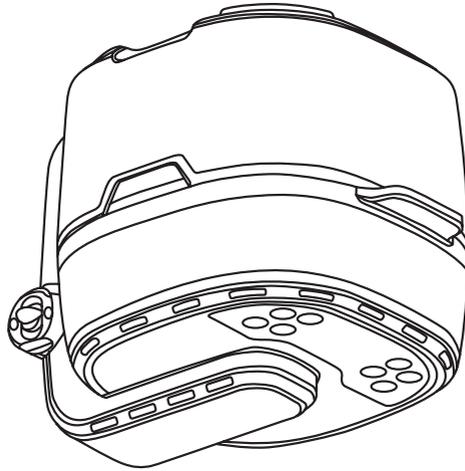
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**Taste the Difference™ Air Roaster**  
Model: HD15  
220-240V~, 50/60Hz, 1360W  
Made in China



**FOR INDOOR USE ONLY**

**Congratulations** on choosing your  
TASTE THE DIFFERENCE™ Air Roaster.  
Please read this user manual carefully before first use.





1360  
WATTS OF POWER

BDV1



Model: HD15

Air Roaster

INSTRUCTION MANUAL

Taste  
the Difference!<sup>TM</sup>

