

mistral[®]

25 Litre Multi-function Air Fryer Oven



Instruction Manual

Model: MAO250

Important Safeguards

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

For Your Safety

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

- To protect against the risk of electric shock, DO NOT IMMERSE the main unit, power plug or cord in water or any other liquid.
- Please read these instructions before operating and retain these for future reference.
- Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, contact your local qualified technician and DO NOT use the appliance.
- If the supply cord or any part is damaged, cease use of this appliance immediately to avoid a hazard.
- Do not hang the power cord over the edge of the table and do not let cord contact hot surfaces, including stovetop.
- Place the appliance on the flat surface. Do not place on heated surfaces or near a hot gas or electric burner or oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with appliance.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Do not touch the inside of the appliance while it is operating.
- Keep the appliance and its mains cord out of the reach of children.
- DO NOT PLACE the Unit on stovetop surfaces.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.

- NEVER USE this appliance with an extension cord, power board or double adapters.
- While cooking, the internal temperature of the unit is very high, TO AVOID PERSONAL INJURY, never place hands inside the Unit unless it is thoroughly cooled down.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not operate under or near flammable materials, Such as curtains, Drapes and any other combustible materials.
- Switch off the power outlet and remove the plug before cleaning or when not in use. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord. Never carry the appliance by the power cord.
- Do not place the appliance against the wall, hot air vents from the rear of the appliance.

Leave adequate clearance around and above the appliance of a minimum of 10 cm, where surrounding surfaces are heat resistant.

Position appliance further away if kitchen bench splash backs are acrylic or similar lower heat resistant surfaces.

- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when you remove the pan from the appliance.
- Surfaces may become hot during use.
- Do not operate the appliance if there is a malfunction or if it is damaged in any manner. Immediately unplug the appliance if you see dark smoke coming out of the appliance.
- Wait for the smoke emission to stop before removing oven contents.
- To prevent food contact with the interior heating elements, the roast meat or chicken CAN NOT be too large inside the Air Fryer Oven.

Caution:

- This appliance is intended for household use only and not for commercial, industrial or outdoor use.
- This appliance must be earthed. Only connect it to a suitable earthed standard domestic power outlet. Always make sure that the plug is inserted into the socket properly.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- The baking pan becomes hot all over when it is used in the air cooker. Always use oven gloves when handling the baking pan.
- Always unplug the appliance when not in use.
- The appliance needs approximately 30 minutes to cool down.
- In the interest of safety, regular periodic close checks should be carried out on the supply cord to ensure no damage is evident. Do not attempt to dismantle or repair this unit yourself. Repairs should only be performed by qualified personnel in order to avoid a hazard.

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.

This product has not been designed for any uses other than those specified in this booklet.

Save These Instructions

THIS APPLIANCE IS DESIGNED FOR HOUSEHOLD USE ONLY

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.

Features of Your 25 Litre Multi-function Air Fryer Oven



1. Control Panel
2. Ventilation Slots
3. Oven Cavity (25 Litre)
4. Oven Door with Viewing Window
5. Door Handle
6. Rails
7. Top and Bottom Heating Elements (not shown)

Accessories:



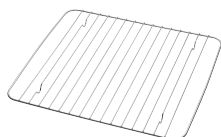
Air Fryer Basket



10'' Pizza Pan



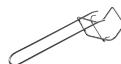
Baking Pan



Wire Rack

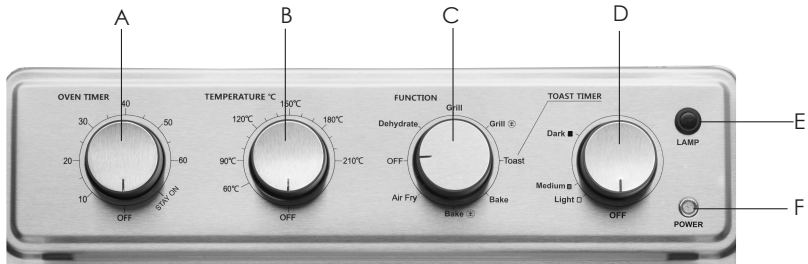


Crumb Tray



Tray Handle

Control Panel



A Oven Timer Dial

Use this dial to set the desired time (from 10 to 60 minutes) for all functions except Toast. Setting the oven timer powers the unit on and begins the cooking cycle. When the timer runs out, the unit will emit a beep and power off. Alternatively, set the timer to Stay On for continuous operation, without automatic switch-off.

B Temperature Dial

Use this dial to set the desired oven temperature.

C Function Dial

Use this dial to select the desired cooking method: Dehydrate, Grill, Grill  (Convection Grill), Toast, Bake, Bake  (Convection Bake), Air Fry.

D Toast Timer Dial

Use this dial to set the desired toast shade: Light, Medium or Dark. Setting the toast timer powers the unit on and begins the toasting cycle. On completion of the cycle, the unit will power off.

Warning: do not turn the dial beyond the Dark mark to avoid overcooking.

E Lamp Button

Press this button to switch on or off the interior oven light while the oven is in use and the door is closed.

F Power Indicator

The power indicator light will turn on and remain lit when the oven is in use.

Intended Use

- This Air Fryer Oven works with hot air and is not a conventional Cooker that is filled with oil or deep-frying fat. It is suitable for frying, baking, grilling, dehydrating, keeping warm or defrosting food. It generally works like a convection fan oven.
- The Air Fryer Oven is for personal domestic use only and is not intended for commercial applications.
- The Air Fryer Oven 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 Air Fryer Oven 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 and possible transport damage. If you find any damage, do not use the Air Fryer Oven(!), but rather contact the customer service department.
- Remove any possible films, stickers or transport protection from the Air Fryer Oven. Never remove the rating plate and any possible warnings!
- The Air Fryer Oven 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 Air Fryer Oven to heat up on the highest temperature setting for approx. 15 minutes without any food in it.
- Thoroughly rinse all accessories. Follow the instructions in the "Care and Cleaning" to do this.

Using the Accessories

Crumb Tray

The crumb tray should always be inserted so that any crumbs or other food residues can be collected in it. Slide the crumb tray right into the bottom of the cooking space.

It slides out easily from the bottom front of the appliance for cleaning.

Baking Pan

Use for baking or roasting, slide on to the rails in the cooking space.

It is also used as a drip tray to collect any dripping fat or other food residues. Use with the air fryer basket (placed on the rails above the baking pan) when air-frying, or with the wire rack (placed on the rails above the baking pan) when grilling.

NOTE: The baking pan becomes hot all over when it is used in the Air Fryer Oven. Always use the tray handle or oven gloves when handling the baking pan.

Wire Rack

Use for grilling or toasting.

It is also designed to hold the pizza pan or a baking dish.

NOTE: The wire rack becomes hot all over when it is used in the Air Fryer Oven. Always use the tray handle or oven gloves when handling the wire rack.

Air Fryer Basket

When air-frying or dehydrating, use this basket (placed on the rails above the Baking pan) to optimise your cooking results.

Tray Handle

Attach this tray handle to an accessory for safe removal of the accessory from the hot oven.

10" Pizza Pan

Use for baking pizza, placed on the wire rack.

Using the Air Fryer Oven

CAUTION:

- **Danger of burns! All inserts will become extremely hot in the Air Fryer Oven. It is essential to use oven gloves to remove them.**
- **Do not place food that is still packed in plastic wrap or plastic bags in the Air Fryer Oven.**
- **Only place the hot removed accessories on a level and 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 Air Fryer Oven.**

IMPORTANT:

- **We strongly recommend that you DO NOT use aluminum foil for covering the air fryer oven accessories. If covered, the foil prevents any fat from dripping into the drip tray. Grease will therefore accumulate on the foil surface and may catch fire. If you choose to use foil to cover the baking pan/drip tray, be sure to cut the foil neatly so it fits into the pan and does not touch the oven wall or heating elements.**
- **Always ensure that both the oven timer and toast timer dials are set to the OFF position when turning off the air fryer oven. The power indicator will turn off when both timer dials are in the OFF position.**

First Time Operation

- Completely unwind the power cord and plug the plug into a standard domestic power outlet and switch on.
- Heat the empty appliance at maximum temperature on the Bake setting for 10 minutes This will eliminate any odours from within the appliance and also burn off any excess lubricants that may have been used in the manufacturing process. During this process, the appliance may give off a slight odour or smoke. This is due to the element and components being new and is no cause for concern. It is not harmful and will disappear quickly. Ensure good ventilation. Then switch off and unplug the appliance and allow it to cool to room temperature.

Function Settings

Table 1: Function Settings			
Function	Heating Elements	Fan Speed	Power
Dehydrate	2x top + 2x bottom elements	Slow	1400W
Grill	1x Top element	Slow	1000W
Convection Grill (☼)	1x Top element	Turbo	1000W
Toast	1x Top + 2x bottom elements	Slow	1700W
Bake	1x Top + 2x bottom elements	Slow	1700W
Convection Bake (☼)	1x Top + 2x bottom elements	Turbo	1700W
Air Fry	3x Top elements	Turbo	1700W

Rack Positions

The air fryer oven has four rails at the sides of the oven cavity for four rack positions, as pictured below.



Position (1): warming

- Place the wire rack in position (1) for keeping food warm, or for baking larger roasts or cakes.

Position (2): baking, roasting or toasting

- Place the wire rack, with a baking dish or the pizza pan on top, in position (2) when baking cake, pastries or fresh pizza.
- Place the baking pan in position (2) when cooking a roast.
- Place the wire rack in position (2) for toasting bread. Make sure that the crumb tray is properly in its place on the bottom of the oven cavity.

Warning: during toasting, never adjust the toast timer beyond Dark mark to avoid over cooking.

Position (2) and (3): air-frying or dehydrate

- Place the baking pan in position (1) and the air fryer basket in position (2) or (3) when air-frying or dehydrating.

Position (3): grilling

- Place the baking pan in position (3) when grilling meat or vegetables with convection.
- Place the baking pan, with a shallow dish of food, in position (3) for top-browning.

Position (4): grilling and toasting for small size food

- Place the baking pan in position (4) when grilling meat or vegetables with convection.
- Place the baking pan, with a shallow dish of food, in position (4) for top-browning, make sure the food does not touch the top heating elements.

General Usage Guidelines

Air-frying

Air-frying helps you cook a variety of foods to crispy perfection but without large amounts of oil — a healthier alternative to deep-frying. A fan circulates hot air around the food at high speed, cooking the food and producing a crispy, browned layer with only a small fraction of the oil used for shallow or deep-frying.

The supplied air fryer basket is designed for use with the Air Fry function. Place the basket in rack position (2) or (3) and the baking pan in position (1).

Baking

Baking is recommended for a variety of foods you would normally prepare in a conventional oven. Baked goods that require a more gentle cooking method, like cakes, muffins and pastry, yield best results on the Bake setting. The Convection Bake setting uses a fan to circulate heated air around the food to cook faster and is ideal for even browning. It is best used for heartier baked goods such as scones and bread and is also excellent for roasts, poultry, pizza and vegetables.

Use the supplied baking pan with the Bake or Convection Bake function, and use rack position (2). For cooking fresh pizza, use the supplied pizza pan, placed on the wire rack in position (2). Alternatively, place a frozen pizza in the pizza pan or baking pan in rack position (3).

Grilling

Grilling is recommended for cooking smaller, thinner pieces of food, or for top-browning casseroles and gratin dishes. Convection Grill is best for cooking steaks, chops, fillets, patties, sausages, fish or vegetables. The traditional Grill setting should be reserved for top-browning.

Use the supplied baking pan when using the Grill or Convection Grill function, and use rack position (3).

Toasting

You can also use the air fryer oven for toasting bread, using the supplied wire rack in position (2). Always position your item/items in the middle of the rack for even toasting and ensure no food is touching the heating elements.

Dehydrate

Use this to easily dehydrate and spoil-proof any type of food, from fruits and vegetables to meat and fish. Place the air fryer basket in rack position (2) or (3) and the baking pan in position (1).

Preparing the Appliance for Use

- Place the clean and dry appliance on a flat, level and dry surface which should also be heat-resistant and non-combustible. Ensure there is sufficient free space above and around all sides of the fryer for air circulation.
- Unwind the power cord. Check that the crumb tray is in place and that there is nothing in or on top of the oven. Plug power cord into an appropriate wall socket and switch on the power to the outlet.

IMPORTANT!

- **Never operate the oven without the crumb tray in place.**
- **Always close the door when using any oven function.**
- **Always ensure that no food is touching the heating elements.**
- **CAUTION: HOT! Take utmost care when using the oven on any setting. Accessible surfaces of the appliance can get very hot during use. Do not touch hot surfaces! Use handles and knobs. Always use the tray handle, and oven mitts or pot holders, when removing food.**

Grill or Convection Grill

Use the provided baking pan when using the Grill or Convection Grill function. Use rack position (3) for grilling.

1. Set the function dial to either Grill or Convection Grill .
2. Set the temperature dial to the desired cooking temperature.
3. Set the oven timer dial to the desired cooking time to turn on the oven and start grilling. The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
4. To stop grilling mid-cycle, turn the oven timer dial to the OFF position.

Never use glass oven dishes for grilling. Be sure to keep an eye on your food – items can get dark or burn quickly while grilling.

Bake or Convection Bake

Use the supplied baking pan with the Bake or Convection Bake function, and use rack position (2). For cooking fresh pizza, use the supplied pizza pan, placed on the wire rack on position (2). Alternatively, place a frozen pizza in the pizza pan or baking pan in rack position (3).

1. Set the function dial to either Bake or Convection Bake .
2. Set the temperature dial to the desired cooking temperature.
3. Set the oven timer dial to the desired cooking time to turn on the oven and start baking.

NOTE: We recommend preheating the oven for 5 minutes prior to baking delicate items such as cakes, muffins or pastries.

The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

4. To stop baking mid-cycle, turn the oven timer dial to the OFF position.

Baking tips

Select Bake for baking more delicate items like custards, cakes and eggs.

Select Convection Bake for hearty baked goods that require even browning such as scones and breads, as well as for roasts and poultry. The Convection Bake setting is also ideal for baking evenly browned and crispy pizza.

Most baked goods, as well as a whole chicken roast, are baked on rack position (2).

Dehydrate

This setting is ideal for dehydrating food. Use the supplied air fryer basket and baking pan with the Dehydrate function, place the baking pan on rack position (1), air fryer basket with food on Rack (2) or (3) position.

1. Set the function dial to Dehydrate.
2. Set the temperature dial to between 60°C and 90°C.
3. Turn the oven timer dial to Stay ON to turn on the oven and start Dehydrating. The power light will illuminate.
4. To stop dehydrating, turn the oven timer dial to the OFF position.

At Dehydrate, can use it for Warm function

1. Set the function dial to Dehydrate.
2. Set the temperature dial to between 90°C and 120°C.
3. Set the oven timer dial to the desired warming time to turn on the oven and start warming. The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
4. To stop warming mid-cycle, turn the oven timer dial to the OFF position.

Toast

You can also use the air fryer oven for toasting bread, using the supplied oven rack in position (2).

1. Set the function dial to Toast.
2. Set the temperature dial to 210°C.
3. Set the toast timer dial to the desired darkness level (Light, Medium, Dark) to turn on the oven and start toasting. The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

Note: if your desired darkness level is Light, advise you turn the toast timer dial to Dark first, then turn it back to Light position for good performance.

4. To stop toasting mid-cycle, turn the toast timer dial to the OFF position.

Warning: Never turn the toast time dial beyond Dark level to avoid overcooking.

Toasting tips

Make sure that the crumb tray is properly in its place on the bottom of the oven cavity.

Always position your bread in the middle of the rack for even toasting. For example, if toasting four items, place two at the front and two at the back. If toasting six items, place three at the front and three at the back.

Air Fry

Use the supplied baking pan in position (1) and the air fryer basket in position (2) or (3) when air-frying.

1. Set the function dial to Air Fry.
2. Set the temperature dial to the desired cooking temperature.
3. Set the oven timer dial to the desired cooking time to turn on the oven and start air-frying. The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.
4. To stop air-frying mid-cycle, turn the oven timer dial to the OFF position.

Air-frying tips

- **Which food?** Many foods that are traditionally fried can be air-fried using only a fraction of the oil required for other frying methods. Air-fried foods will taste lighter and less greasy than deep-fried foods.
- **Which oil?** You can use most oils for air-frying. Olive oil will give you a richer flavour. Vegetable, canola or grapeseed oil has a lighter, milder flavour. For a crispy, golden result, brush a small amount of oil evenly on the food to be air-fried, or use an olive oil or non-stick cooking spray.
- **Crumbed or battered?** You can use a variety of coatings to add flavour and texture to the food you are air-frying, for example, breadcrumbs (seasoned or plain), panko breadcrumbs, cornflakes, potato chip crumbs, quinoa or various flours. Press the dry coating firmly onto the (battered and/or seasoned) food pieces to ensure good adhesion during air-frying.
- **Flip or shake it?** Most foods do not need to be flipped during cooking, but larger items, like chicken fillets, should be flipped halfway during cooking to ensure quick, even cooking and browning. When air-frying large quantities of food that crowd the basket, toss the food halfway through the cooking cycle to ensure even cooking and browning.
- **Which temperature?** Use higher temperatures for foods that cook quickly, like bacon and thinly sliced vegetable crisps, and lower temperatures for foods that take longer to cook, like crumbed chicken pieces.
- **Which size?** Food pieces cook more evenly if they are cut to the same size.
- **Condensation?** Most foods release water when they are being cooked. If the door of the oven has condensation droplets during cooking, wait until the appliance has stopped operating, then wipe the droplets off the door. When cooking large quantities for an extended period of time, condensation may build up, which could leave some moisture on your benchtop.

Air-frying times and temperatures

Table below lists the suggested cooking times, temperatures and quantities for various types of food that can be air-fried in the air fryer oven.

If your portions exceed our recommendations, open the door occasionally during the cooking time and toss the basket to ensure your food cooks evenly and crispy. Smaller quantities of food may require less time. For best results when using the air fryer oven, switch on the oven light periodically and check on the food.

Air-frying does not require oil, but a light spray or brush with oil can enhance browning and crispness. Use an oil sprayer to keep it extra light, or pour a little oil into a bowl, add food and toss.

Table 2: Suggested cooking times and temperatures for air-frying

Food	Suggested Quantity	Temp. (°C)	Time (min)
Bacon	8 slices	200	8–10
Chicken wings (fresh)	12–15 pieces	200	20–25
Chicken nuggets (frozen)	400–500g	200	10
Fish fingers (frozen)	350g	200	8
Potato chips (frozen)	400–900g	210	15–25
Potato wedges (frozen)	400–900g	210	15–25
Home-made potato chips	900g (cut into ½cm x 10cm sticks)	200	15–20
Home-made potato wedges	900g (cut into eighths lengthwise)	200	15–20
Prawns	400–500g	180	8–10
Tortilla chips	6 mini tortillas, quartered	200	5–6

Troubleshooting Guide

Table 3: Troubleshooting guide	
Problem	Potential cause and solution
The air fryer oven is not turning on.	- Check and ensure that you have selected a function and a temperature and set the timer. - Check and ensure that the power cord is plugged in, the power is turned on and that the outlet is working (check the appliance at a different outlet).
Smoke is coming from the appliance when I switch it on.	- If you are using the appliance for the first time, this is normal and no cause for concern; it should subside soon. Ensure good ventilation. - If you have used the air fryer oven before, unplug the appliance and let it cool. Check and ensure that the interior surfaces and all accessories inside the oven are clean and free of food residues. - If you cleaned the appliance properly and it continues to emit smoke, stop using the appliance and contact our after sales support centre. - If you are air-frying greasy food, oil will drip into the pan where it may produce white smoke. This will not affect the appliance or the end result.
Food is undercooked.	- You may have overfilled the basket. Put smaller batches of food in the basket, which are fried more evenly. - Check and ensure that the temperature is set correctly.
Food is fried unevenly.	Try tossing/shaking the basket with food halfway through the cooking time, but be careful not to burn yourself. The metal parts are very hot during use.
Home-made chips are fried unevenly.	You may not have used the right potato type. Use fresh potatoes that will remain firm during frying. Also ensure to rinse and dry the cut potato sticks properly before cooking.
The batter is coming off when air-frying.	Make sure your batter is not too wet. Add a dry layer and pat it firmly onto the (battered) food pieces to ensure it will remain on the food during air-frying.

Care and Cleaning

WARNING!

Before cleaning or storing the appliance, always unplug the oven from the electrical outlet and allow it to cool completely.

Never immerse the appliance, cord or plug in water or any other liquid.

Never wash any part of the appliance or accessories in a dishwasher.

Never use solvents, cleaning powders, wire brushes, steel wool pads or any other harsh abrasive cleaners, as such materials will damage the finish.

Interior surfaces

To keep your air fryer oven in good working order, make sure to remove all food residues and grease splatters from interior surfaces on a regular basis.

Use a damp cloth and a mild liquid or spray detergent solution on a sponge to clean the interior walls of the air fryer oven.

Never use harsh abrasives or corrosive products as these could damage the oven surface. Never use steel wool pads or other abrasive cleaning products.

If scrubbing is necessary, use a nonabrasive nylon or polyester mesh pad.

To remove crumbs and drippings from the bottom of the oven, slide out the crumb tray and discard any crumbs. Wipe the crumb tray clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the crumb tray in place!

Exterior surfaces

Wipe the appliance housing clean with a damp cloth and a mild detergent. Apply the cleansing agent to the cloth, not directly onto the oven. Dry thoroughly.

Accessories

All accessories should be hand-washed in hot, sudsy water. The accessories are NOT dishwasher safe.

If scrubbing is necessary, use a nylon scouring pad or nylon brush. Rinse and dry the accessories thoroughly after washing.

Storage

When the appliance is not in use, disconnect it from the power supply.

Storing the appliance and accessories safely in the original packaging will protect it from dust.

Store the appliance in a dry location, out of reach of children.

Do not store any materials other than the supplied ovenproof accessories in the appliance. Never place paper, cardboard, plastic or similar products in the oven.

Do not place any heavy items on top of appliance during storage as this may result in damage of appliance.

Specifications of Product

Power Supply:220-240V~ 50Hz

Power Consumption:.....1700w

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.

Compliance

This product has been fully tested and meets all requirements as set out by standards AS/NZS 60335.1 and AS/NZS 60335.2.9.

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.

G | S | M

Gerard Sourcing & Manufacturing

GSM International Ltd.

GSM International Ltd 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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Cat. No. MAO250
August 2020