



You do not need to register your product to activate your 3 year warranty. For spare parts/service and other help please contact the technical helpline directly on 0333 6007700

To qualify for the 3 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

#### EXCLUSIONS

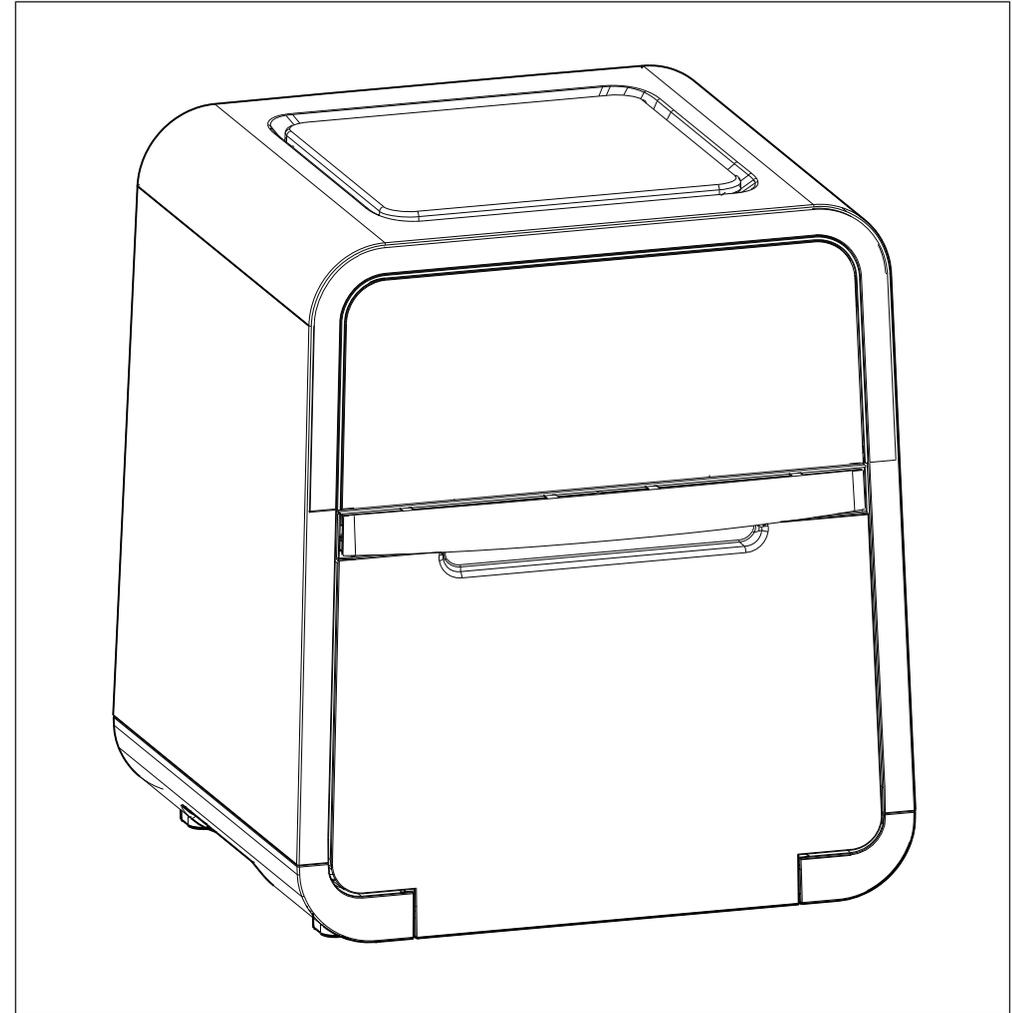
ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 3 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

# Scoville®



## Copyright

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All other trademarks appearing herein are the property of their representative owners. Specifications are subject to change without notice.

Manufactured for:  
ASDA, Leeds LS11 5AD/  
ASDA, Antrim BT41 4GY.

## Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK. For more information, please contact the local authority or your retailer where you purchased the product.



# SVAFN11BL4B Air fryer oven

## User Guide

220-240V 50/60Hz 2000W

**IMPORTANT: RETAIN FOR FUTURE REFERENCE**

## WARNINGS:

**THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS THAT YOU SHOULD BE AWARE OF.**



**CAUTION: HOT SURFACE, THAT SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE OVEN BODY. ONLY USE THE HANDLES AND KNOBS.**

- 1. READ ALL INSTRUCTIONS IN THIS MANUAL TO ENSURE YOU GET THE BEST OUT OF YOUR PRODUCT.**
- For household use only. Only use this appliance for its intended purpose as described in this manual. This appliance is only suitable for domestic use and is not designed for commercial use.
- 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 shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Scoville does not recommend allowing children to operate this appliance.
- Before connecting the appliance to the power, check the voltage shown on the appliance corresponds with the voltage for the mains supply of the country you are in. If it doesn't, contact your local store.

For PDF copy of this manual please scan QR code and search for model number



**ASDA**  
technical support  
0333 600 7700

### Customer services information

If you require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

### Call

**0800 952 0101**

### Write

ASDA, Leeds LS11 5AD

Product name: **SVAFN11BL4B Air fryer oven**

Product site code: **15A.06.24.108**

Parameters for directional light sources:			
Peak luminous intensity (cd)	N/A	Beam angle in degrees, or the range of beam angles	N/A
Parameters for LED and OLED light sources:			
R9 colour rendering index value	N/A	Survival factor	N/A
the lumen maintenance factor	N/A		
Parameters for LED and OLED for mains light sources			
displacement factor (cos $\phi$ 1)	N/A	Colour consistency in McAdam ellipses	N/A
Claims that an LED light source replaces a fluorescent light source without integrated ballast of a particular wattage.	-	If yes then replacement claim (W)	N/A
Flicker metric (Pst LM)	N/A	Stroboscopic effect metric (SVM)	N/A

7. Please don't dismantle. If a fault occurs, have the appliance inspected in a qualified repair shop or return to the store.
8. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify the store to exchange the product.
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
10. Do not use if the appliance, cord or plug is damaged.
11. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
12. To avoid fire, electric shock or injury, never immerse the air fryer, cord or plug in water or liquid. Do not use with wet hands.
13. Always place on a firm, level, heat-resistant surface, out of the reach of children.
14. Do not place the appliance against a wall or another appliance. Leave at least 10cm (4") free space at the back, top and sides of the appliance. Do not place anything on top of the appliance.
15. Do not place the appliance on or near a hot gas or electric stove, electric cooking plates or in a heated oven.
16. Do not place near flammable materials such as tablecloths, curtains or blinds.
17. Keep appliances out of direct sunlight.
18. The appliance is not intended to be operated by means of an external timer or separate remote control system.
19. Do not leave the appliance unattended when in use.
20. Regarding the instructions for cleaning surfaces in contact with food, please refer to the chapter 'Cleaning'.
21. Always turn off the appliance and unplug at the mains socket after use.

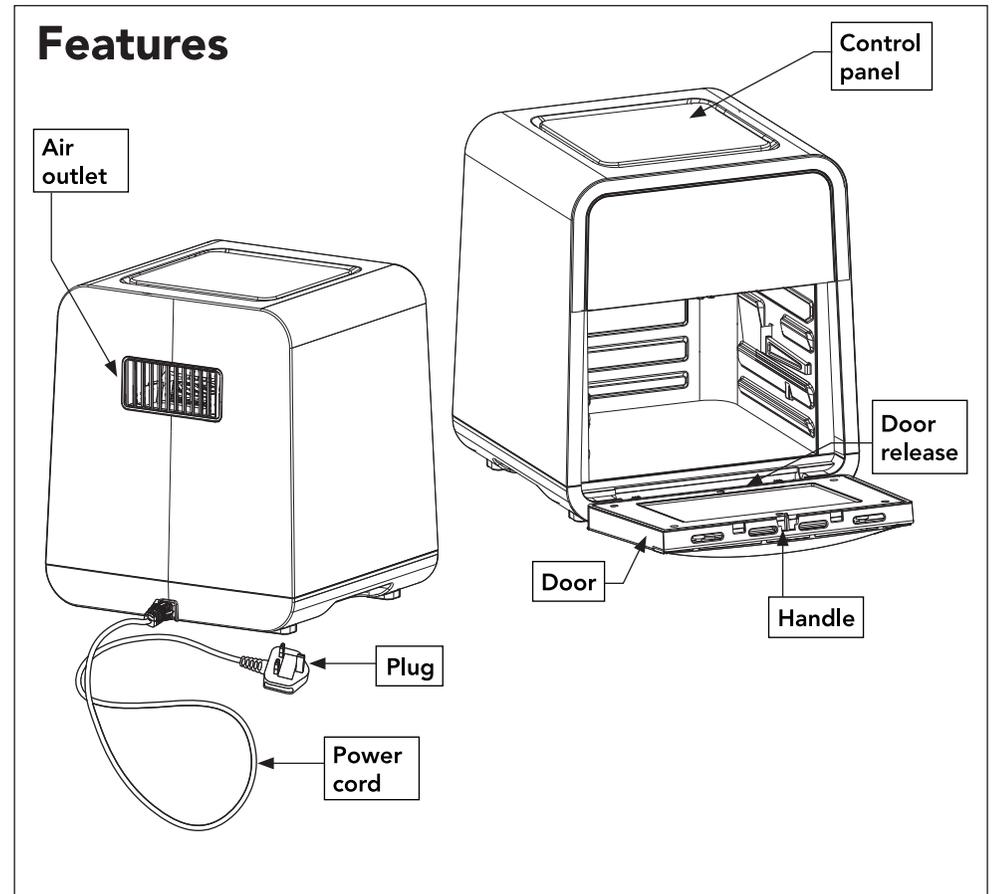
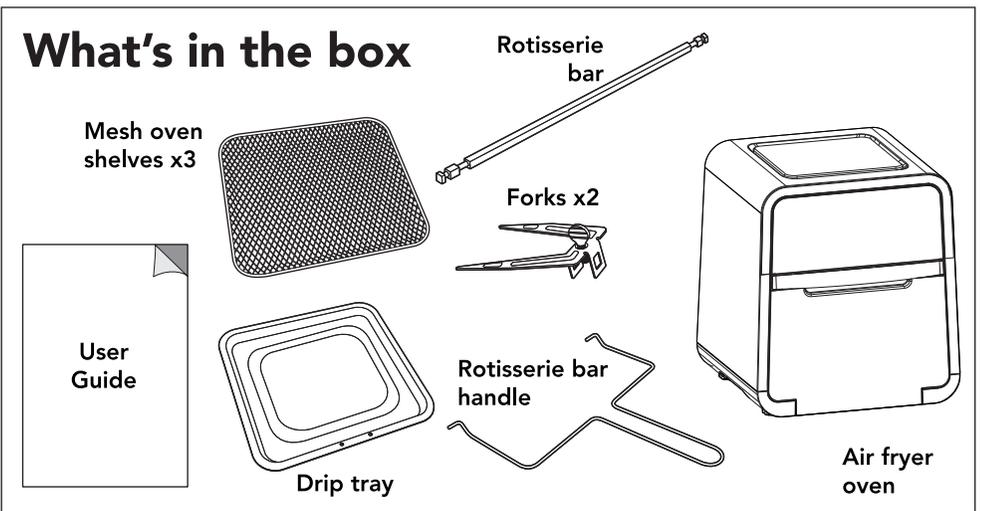
22. Allow the appliance to cool down for at least 30 minutes before cleaning or storing.
23. During air frying, hot steam is released from air vents. Keep hands and face at a safe distance from the air vents. Also take care when opening the door of the fryer as steam may be released.
24. Surfaces of the appliance will become hot when in use. Take care to only touch the handle when opening the door.
25. Do not cover the air inlet or outlet areas whilst the appliance is operating.
26. Do not place oil in the oven as this may cause a fire hazard.
27. Do not overfill the oven.
28. Do not move the appliance whilst in operation.
29. Always ensure the door is fully closed before operating.
30. Environmental information. If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/batteries should not be disposed of with household waste.
31. This product contains a light source of energy efficiency class G.

This product contains a light source of energy efficiency class G.

## Information sheet of halogen light source

Product information sheet				
<b>Supplier's name or trade mark:</b> ASDA Stores Limited				
<b>Supplier's address:</b> ASDA, Leeds LS11 5AD / ASDA, Antrim BT 41 4GY				
<b>Model identifier:</b> G9-40				
<b>Type of light source:</b>				
Lighting technology used:	HL	Non-directional or directional:	NDLS	
Light source cap-type (or other electric interface)	G9			
Mains or non-mains:	MLS	Connected light source (CLS):	no	
Colour-tuneable light source:	no	Envelope:	no	
High luminance light source:	no			
Anti-glare shield:	no	Dimmable:	no	
Product parameters				
<b>General product parameters:</b>				
Energy consumption in on-mode (kWh/1000h)	40	Energy efficiency class	G	
Useful luminous flux ( $\Phi_{use}$ ), indicating if it refers to the flux in a sphere (360°), in a wide cone (120°) or in a narrow cone (90°)	360	Correlated colour temperature, rounded to the nearest 100 K, or the range of correlated colour temperatures	2800K	
	sphere			
On-mode power ( $P_{on}$ ), expressed in W	40.0	Standby power ( $P_{sb}$ ), expressed in W	0.00	
Networked standby power ( $P_{net}$ ) for CLS, expressed in W	0.00	Colour rendering index	99	
Outer dimensions without separate control gear, lighting control parts and non-lighting control parts, if any (millimetre)	Height	45	Spectral power distribution in the range 250 nm to 800 nm, at full-load	
	Width	15		
	Depth	13		
Claim of equivalent power	-	If yes, equivalent power (W)	N/A	
		Chromaticity coordinates (x and y)	x	0.467
			y	0.414

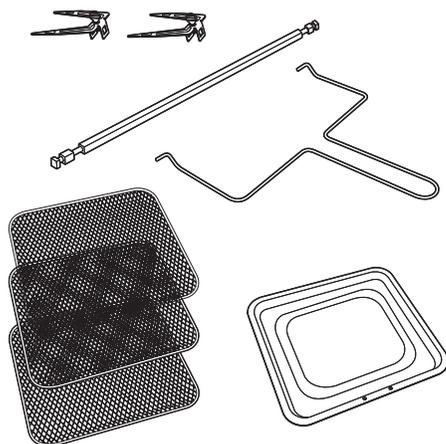
Problem	Possible cause	Solution
<b>The air fryer does not work.</b>	The appliance is not plugged in.	Slot the mains plug into a mains socket and turn the power on if required.
	You have not selected a cooking program.	Select the appropriate cooking program and adjust as needed.
<b>Fried food is not crispy when they come out of the fryer.</b>	Wrong type of snack used.	Use snacks suitable for cooking in an oven or give them a light coat of oil.
<b>The fried food is not fully cooked.</b>	Too much food has been placed inside the fryer.	Put smaller amounts of food in the fryer.
	The temperature is too low.	Increase the temperature using the control panel.
	The food has not been cooked for long enough.	Increase the cooking time using the control panel.
<b>Fresh fries have cooked unevenly.</b>	The wrong type of potatoes have been used.	Use fresh potatoes and check that they stay firm during cooking.
	The potato fries were not washed adequately before frying.	Rinse the potato thoroughly and dry before frying.
<b>Fresh fries are not crispy when they have been cooked.</b>	The crispiness of the fries depends on the amount of oil and moisture in the fries.	Make sure you dry the fries before adding the oil.
		Cut the fries thinner for a crisp result.
		Add slightly more oil for a crispier result.



## Before using for the first time

- Remove all packaging and remove any stickers or film covers from the appliance.
- Place the oven on a firm level heat resistant surface near a mains socket.

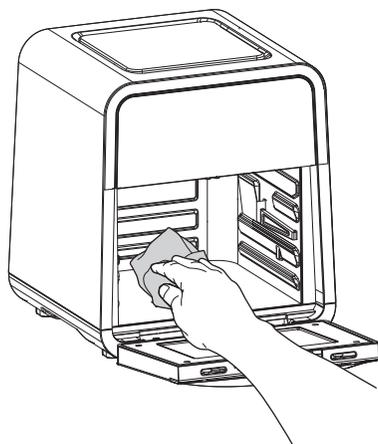
Clean all of the accessories in warm soapy water with a non-abrasive sponge. Dry with a soft cloth.



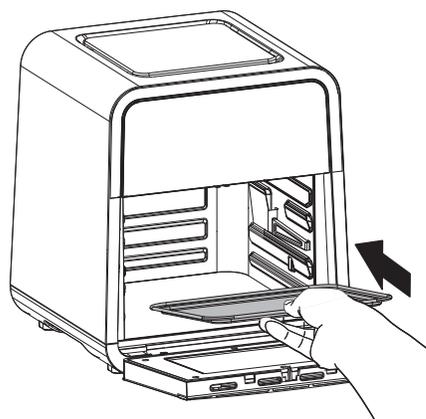
Wipe the outside of the oven with a soft damp cloth then dry with a soft dry cloth.

Open the oven door and wipe the inside of the oven with a damp cloth then dry with a soft dry cloth.

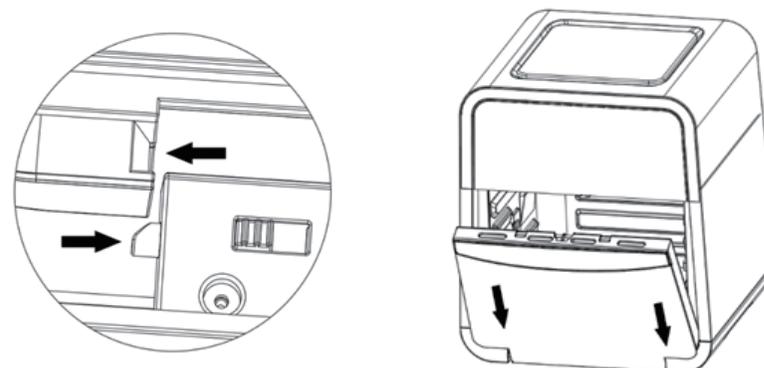
**NEVER** use abrasive cleaning agents.



Place the drip tray in the bottom of the oven.



Note: Pick and place as follows



## Cleaning your air fryer oven

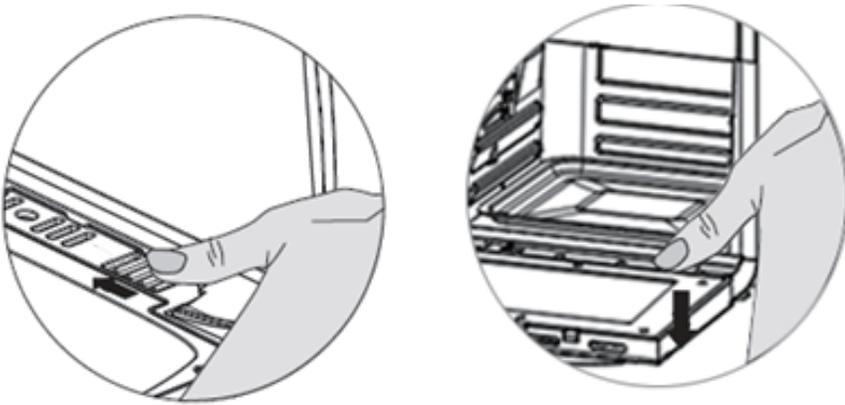
- Clean the air fryer oven after every time you use it.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean the drip tray, as this can damage the non-stick coating.
- Remove the plug from the mains socket and let the appliance cool down before cleaning. **Note:** Open the door of the fryer to help it cool down more quickly.
- Wipe the outside of the air fryer with a damp cloth.
- Clean the drip tray and accessories with hot water, washing-up liquid and a non-abrasive sponge.
- You can use liquid detergent to remove any remaining residue.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Ensure that the oven is cool, clean and dry before storing it.
- Store the appliance in a cool, dry place.
- Store on a flat, dry level surface out of reach of children.

## Can be removed for cleaning

### Removing the oven door

The door opens about 70 degrees, push the push button in the direction of the arrow, as shown above, then pull the door down to force it apart.

Note: Pick and place as follows



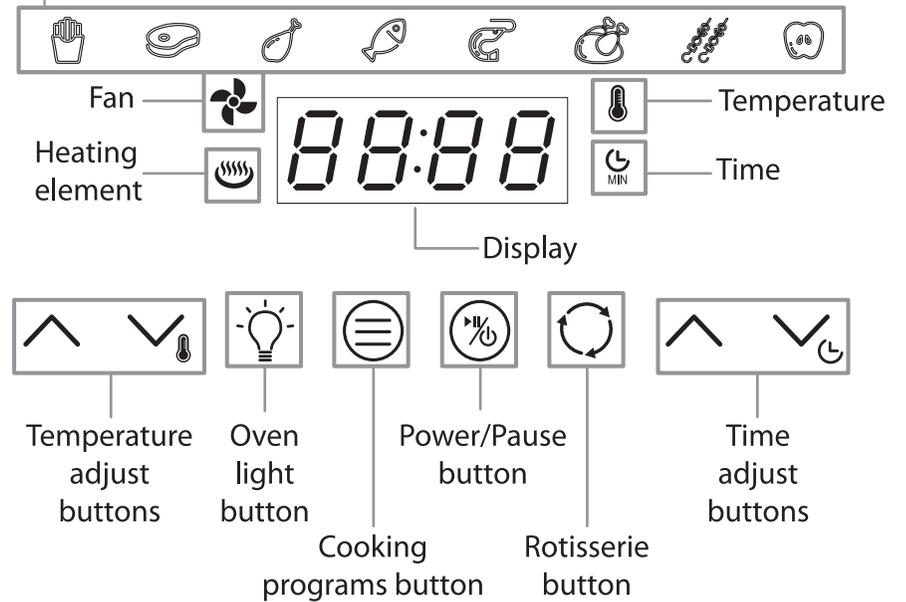
### Fitting the oven door

The shaft on the door is aligned with the hole on the base and inserted at the angle of the above figure.

## Control panel

Plug the oven into a mains socket and turn the power on at the socket if required. The control panel on the top of the oven will light up.

### Preset cooking modes



### Preset cooking modes

Your oven has 8 preset cooking modes that you can select from:



**Fries:** Use this function to cook chips or potato based products.



**Shrimp:** Use this function to cook sea food.



**Meat:** Use this function to cook red meat.



**Roast chicken:** Use this function to roast a chicken on the rotisserie bar.



**Poultry:** Use this function to cook poultry products.



**Kebab:** Use this function to cook kebabs.



**Fish:** Use this function to cook fish.



**Dried fruit:** Use this function to dry fruit and other products.

## Controls

The list below shows how to select and change the settings of the preset cooking modes and other functions of your air fryer oven.



**Temperature adjustment buttons:** Press the  button to raise the temperature. Press the  button to lower the temperature. The temperature will change in 5°C increments. Press either of the buttons for 2 seconds and the display will scroll through the settings until either the maximum or minimum temperature is reached.

- Dried fruit temp from 30-80°C.
- Other menu temp from 65-200°C.

**Note:** you can change the temperature when the air fryer is cooking.



**Oven light button:** Press the button to turn the light inside the oven on. The light will stay on for approximately 1 minute then automatically go out.



**Preset cooking modes:** Press the button to scroll through and select the different preset cooking modes.



### Start/Pause On/Off:

- Press and hold for 2 seconds to turn the oven on.
- Press the button to start the cooking process.
- Press the button again to pause the cooking process.
- Press again to continue the cooking process (within 1 minute).
- Press and hold for 2 seconds to turn the air fryer off.



**Rotisserie function button:** When the rotisserie bar is fitted in the oven, press this button to rotate the bar when cooking.

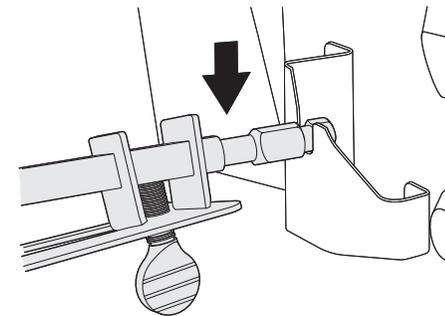


**Time adjustment:** Press the  button to raise the time. Press the  button to lower the time. The time will change in 1 minute increments. Press either of the buttons for 2 seconds and the display will scroll through the settings until either the maximum or minimum time is reached.

- Dried fruit function time from 2-24 hours and change in 30mins increments.
- Other menu time from 1-60min, change in 1 min increments.

**Note:** you can change the cooking time when the air fryer is working.

Slot the other end into the bracket on the right side of the oven.

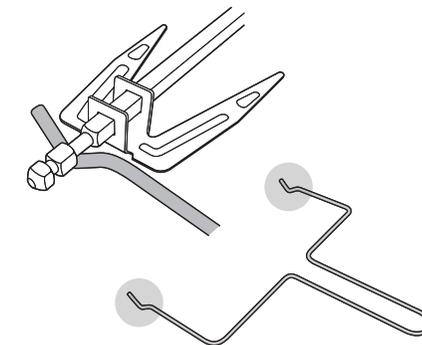


When using the rotisserie press the **Rotisserie button** and the rotisserie bar will rotate.



When the chicken is cooked, lift the rotisserie bar out using the rotisserie bar handle.

Insert the hooked section on the end of the rotisserie bar handle under the wide gaps in the ends of the rotisserie bar.



Lift the right side of the rotisserie bar out of the bracket and slide the rotisserie bar handle to the right to release the left end of the rotisserie bar.

Remove the chicken from the oven and place on a heat resistant surface.

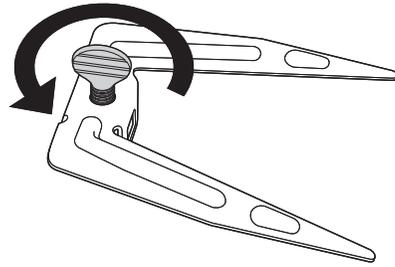
Carefully remove one of the forks on the rotisserie bar (this will be hot so use a heat resistant cloth or glove).

Remove the rotisserie bar from the chicken.

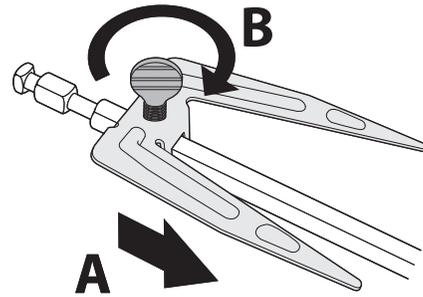
**IMPORTANT:** Always ensure the meat you have cooked on the rotisserie bar is correctly cooked before eating.

## Using the rotisserie function

Loosen the screws on the forks by turning them anti-clockwise.



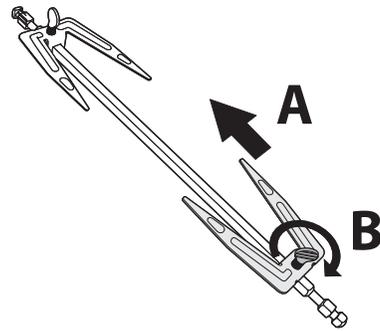
Slot one of the forks onto the rotisserie bar with the blades facing inwards. Slide the forks along the rotisserie bar (A) until it is past the grooves in the end of the rotisserie bar.



Tighten the screw in the fork by turning it clockwise (B) to fasten it to the rotisserie bar.

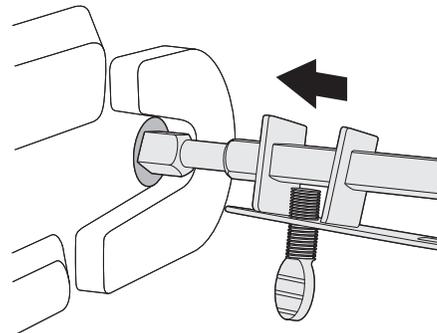
Slot the rotisserie bar through the length of the chicken (not shown here).

Slot the remaining fork onto the other end of the rotisserie bar with the blades facing inwards. Slide the forks along the rotisserie bar (A) until it is past the grooves in the end of the rotisserie bar.



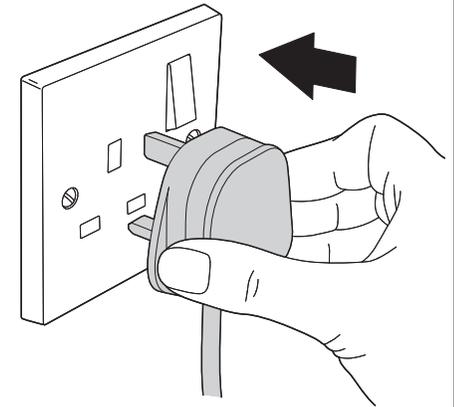
Tighten the screw in the fork by turning it clockwise (B) to fasten it to the rotisserie bar.

Slot one end of the rotisserie bar into the drive end of the rotisserie mount on the left side of the oven.



## Setting up your Air Fryer Oven

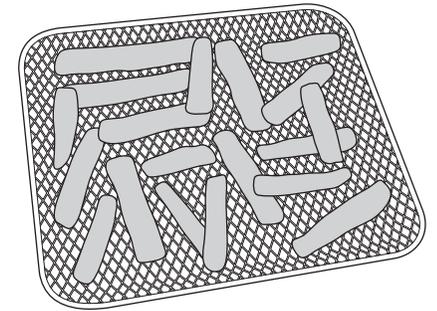
Slot the plug into a mains socket and turn the power on if required.



The oven will 'beep' and the control panel will light up for 3 seconds.

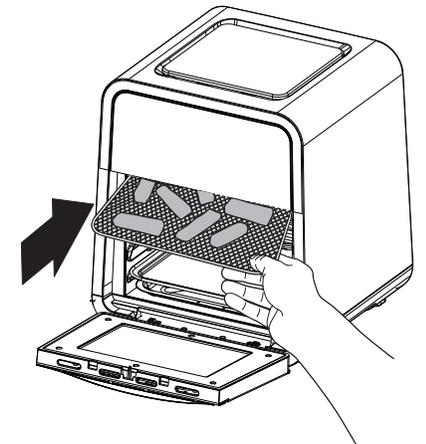
Open the door of the oven.

Place the food you want to cook on the mesh oven shelves.



**Important:** Do not place excessive food on the mesh oven shelves as this may prevent the food from cooking or crisping. The hot air created by the oven must be able to circulate around the food to cook it

Slot the air racks into the oven and close the oven door.



# Cooking list

Ingredient	Max Weight (grams)	Time (mins)	Temp. (°C)	Additional information
<b>Potatoes &amp; chips</b>				
Thin frozen chips	600-700	15-20	180	
Thick frozen chips	600-700	20-25	200	
Potato gratin	800-1000	25-30	200	
<b>Meat &amp; Poultry</b>				
Steak	500-800	10-15	180	
Pork chops	500-800	10-15	180	
Hamburger	400-800	10-15	180	
Sausage roll	400-800	13-15	200	
Drumsticks	400-800	25-30	180	
Chicken breast	400-800	15-20	180	
BBQ skewers	400-600	18-25	200	
Whole chicken	500-1200	30-40	200	Use the rotisserie function
<b>Snacks</b>				
Spring rolls	500-800	8-10	200	
Frozen chicken nuggets	500-1000	6-10	200	
Frozen fish fingers	500-800	6-10	200	
Frozen bread crumbed cheese snacks	500-800	8-10	180	
Stuffed vegetables	400-800	10	160	
Dried fruit		240	35	Cut into thin slices of about 5mm and evenly arrange the layers on the air flow trays. It is best to keep a little space in the middle to help with the circulation of hot air.
<b>Baking</b>				
Cake	800	20-25	160	
Quiche	800	20-22	180	
Muffins	800	15-18	200	
Sweet snacks	800	20	160	

## Important information

The information given in the cooking list gives general guidance for cooking the stated ingredients. Due to the ingredients differing in size and thickness and brand we cannot guarantee the best setting for the ingredients you will be cooking.

When using fresh potatoes, give them a light covering of oil to help them crisp. Do not leave ingredients covered in oil for more than a few minutes.

Do not cook extremely greasy foods such as sausages in your air fryer.

You can use a baking tin or oven dish in the air fryer to cook cakes, pastries, quiche, fragile items and filled ingredients.

You can cook any snack food that can be cooked in an oven in your air fryer oven.

You can reheat food in your air fryer oven, to reheat food set the temperature to 150° and the time to a maximum of 10 minutes.

## Using your Air Fryer Oven

1. Press and hold the **Power/Pause** button for 2 seconds to activate the control panel on the top of the air fryer oven.
2. Press the **Cooking programs** button to scroll to the required preset cooking program.
3. Adjust the temperature using the **Temperature adjust buttons** on the left side.
4. Adjust the time using the **Time adjust buttons** on the right side.
5. After making all the changes required, press the **Power/Pause** button again to start the cooking process.
6. **Pausing the cooking process:** Press the **Power/Pause** button during the cooking process to pause it. The pause in cooking will last for 1 minute before cancelling the cooking program.
7. To continue the cooking process press the **Power/Pause** button again.
8. When the cooking process has finished, the air fryer will 'beep' 6 times and the display will show **00** flashing.
9. Open the oven door and remove the air flow trays using a heat proof cloth or glove. The trays will be very hot, so handle them with care. Take care when you open the oven door some steam may be released.

**Note:** you can use the air fryer oven straight away after removing the food from the oven. You do not need to let the air fryer oven cool down before using again.