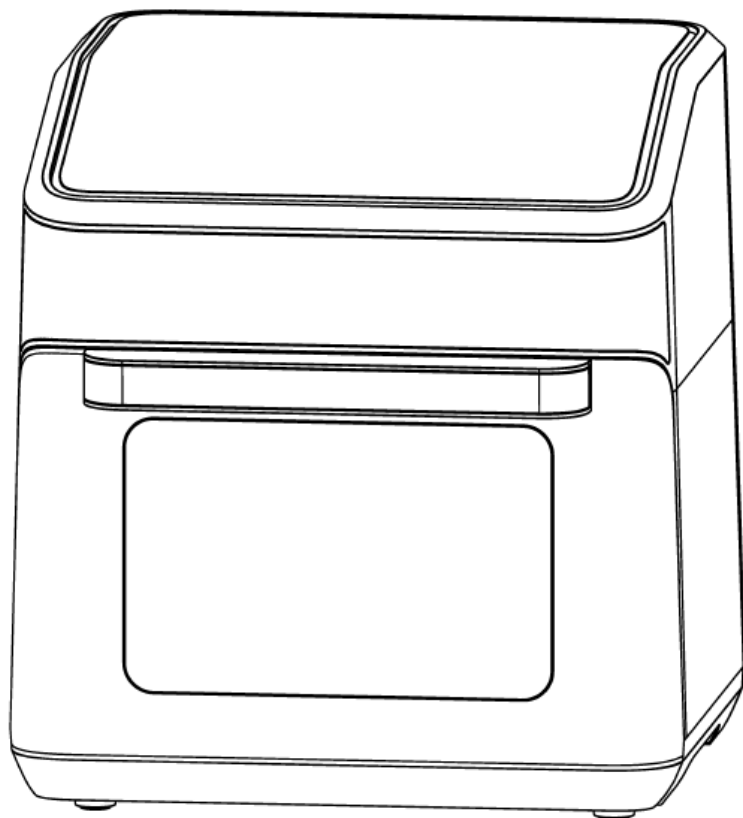


Scoville[®]



SVAFN111B5C 11L AIR FRYER

User Guide

220-240V 50/60Hz 1430-1700W

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.



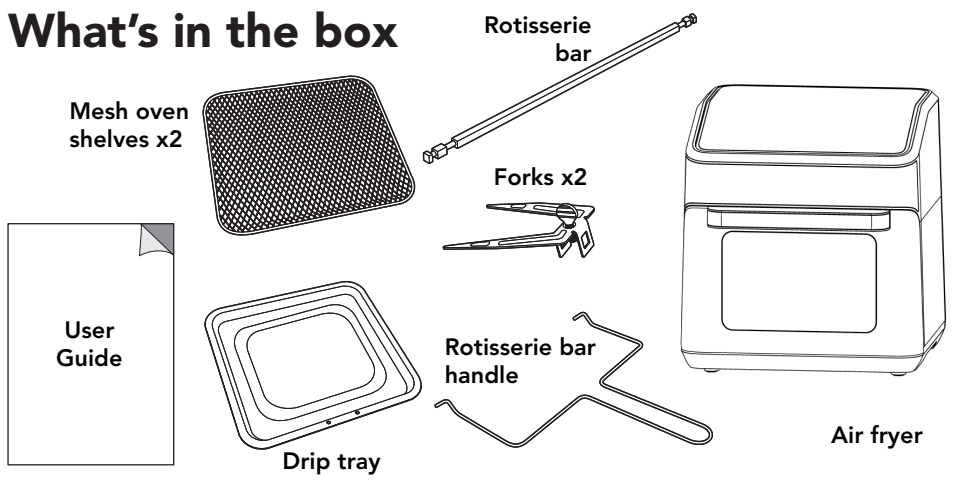
CAUTION: HOT SURFACE, THAT SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE OVEN BODY. ONLY USE THE HANDLES AND KNOBS.

- 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.

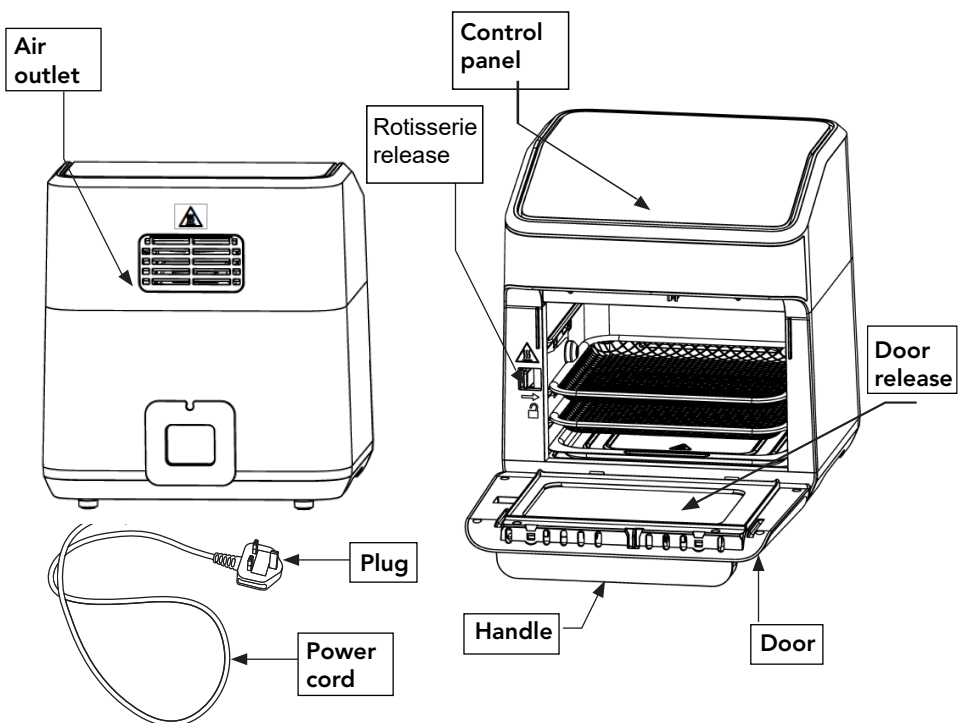
7. Please don't dismantle. If a fault occurs, have the appliance inspected in a qualified repair shop or return to us at ASDA.
8. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify ASDA to exchange the product.
9. If the supply cord is damaged, 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 appliance 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 air fryer as this may cause a fire hazard.
- 27.** Do not overfill the air fryer.
- 28.** Do not move the appliance whilst in operation.
- 29.** Always ensure the door is fully closed before operating.
- 30.** Do not move the appliance whilst it's operating.
- 31.** 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.
- 32.** This product contains a light source of energy efficiency class G.
- 33.** The power consumption of air fryer in off mode is 0.40 W.

What's in the box



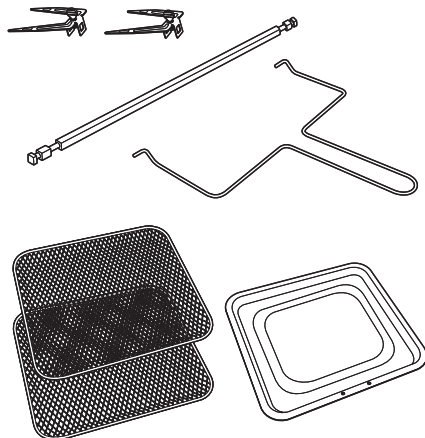
Features



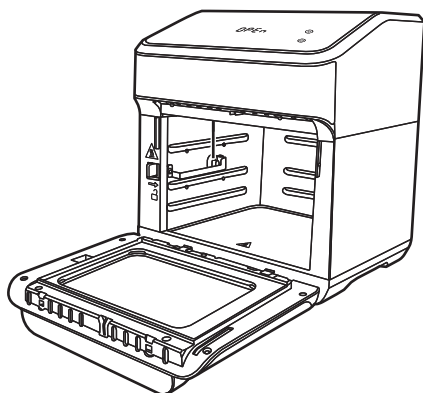
Before using for the first time

- Remove all packaging and remove any stickers or film covers from the appliance.
- Place the Air fryer 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.

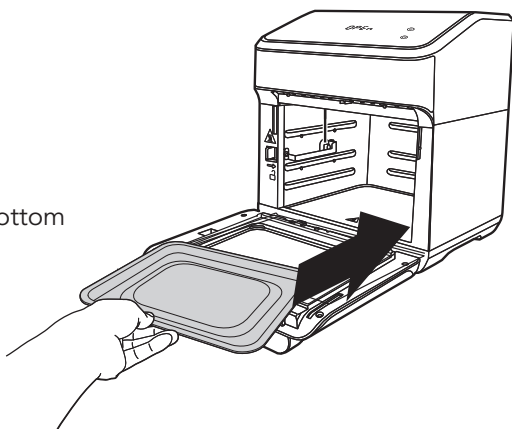


Wipe the outside of the Air fryer with a soft damp cloth then dry with a soft dry cloth.



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

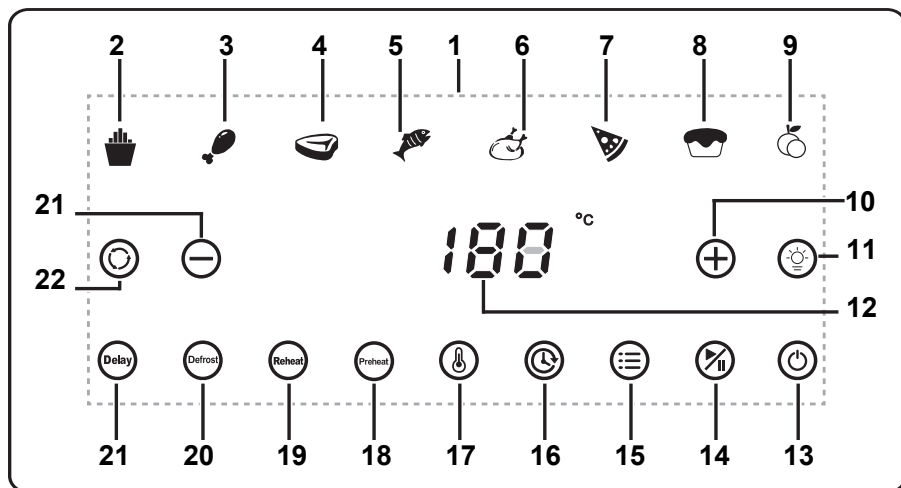
NEVER use abrasive cleaning agents. Place the drip tray in the bottom of the air fryer.



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



1 Control panel

- 2 ("Fries" display)
- 3 ("Chicken drumsticks" display)
- 4 ("Steak" display)
- 5 ("Fish" display)
- 6 ("Chicken" display)
- 7 ("Pizza" display)
- 8 ("Cake" display)
- 9 ("Dehydrate")

10 (Increase time/temperature)

11 (Turn light on/off)

12 Display

13 (On/off button)

14 (Start/pause button)

15 (Menu button)

16 (Time button)

17 (Temperature button)

18 (preheat button)

19 (reheat button)

20 (defrost button)

21 (delay button)

22 (Rotisserie function on/off)

23 (Decrease time/temperature)

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.



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



light button: Press the button to turn the light on. The light will stay on for approximate 1 minute then automatically go out. **(Notice: the light is not replaceable)**



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



On/Off:

- Press this button to turn the air fryer on.



Start/Pause:

- 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).



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.



- Dehydrate function time from 1-15 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.



The reservation function: Press the Delay button, show presetting time 01:30 (1.5 hours). Adjust time range 10 minutes -15 hours by pressing the "+/-" button. Short press for each change of 10 min and a long press for that of 30 min.

Before start state to press Delay button again for cancellations;
Press the "Start/pause button, the reservation function work starts



Defrosting function: Press the button, the screen will alternately show the default defrosting temperature/time for 5 seconds. Adjust time and temperature by pressing the "+/-" button.

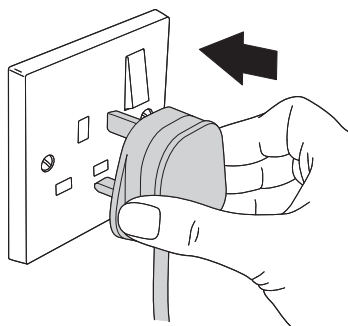


Reheat function: Choose this function to reheat the cooled food



Preheat function: Press "Preheat" button, the screen will alternately show "200 C / 00:03min" (not adjustable). Press the "Start/Pause" button to start. It completed with a long 3-beep prompt sound.

Setting up your Air Fryer Oven

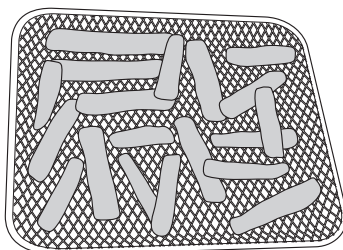


Slot the plug into a mains socket and turn the power on if required.

The air fryer will 'beep' and the control panel will light up for 2 seconds.

Open the door, 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 mesh oven shelves into the air fryer and close the door.

Cooking list

Ingredient	Max Weight (grams)	Time (mins)	Temp. (°C)	Additional information
Potatoes & fries				
Thin frozen fries	600-700	15-20	200	
Thick frozen fries	600-700	20-25	200	
Potato gratin	800-1000	25-30	200	
Meat & Poultry				
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 Wings	400-800	20-25	190	
BBQ skewers	400-600	18-25	200	
Whole chicken	500-1200	30-40	200	Use the rotisserie function
Snacks				
Spring rolls	500-800	8-10	200	
Frozen chicken nuggets	500-1000	10-15	180	
Frozen fish fingers	500-800	6-10	200	
Dried fruit		240	60	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.
Stuffed vegetables	400-800	10	160	
Baking				
Pizza	800	8-10	180	
EggTart	800	15-20	180	
Muffins	800	15-18	200	
Other presetting				
Deforst		20	45	
Reheat		3	180	
Preheat		3	200	

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.

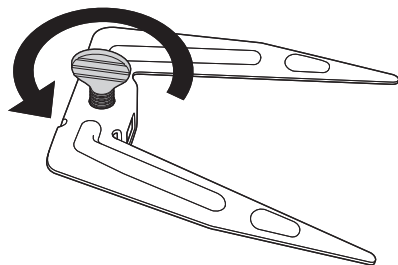
You can reheat food in your air fryer oven, to reheat food set the temperature to 180° and the time to 3 minutes.

Using your Air Fryer Oven

1. Plug on the air fryer, whole screen will illuminate 2 second then only Power button on in red. Press the **Power button**  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**. 
4. Adjust the time using the **Time adjust buttons**. 
5. After making all the changes required, press the **Start/Pause button**  to start the cooking process.
6. **Pausing the cooking process:** Press the **Start/Pause button**  during the cooking process to pause it. The pause in cooking will last for 1 minute before canceling the cooking program.
7. To continue the cooking process press the **Start/Pause button**  again.
8. When the cooking process has finished, the air fryer will 'beep' 5 times
9. Open the oven door and remove the mesh oven shelves 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.

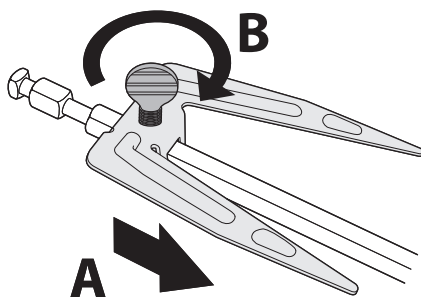
Using the rotisserie function

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



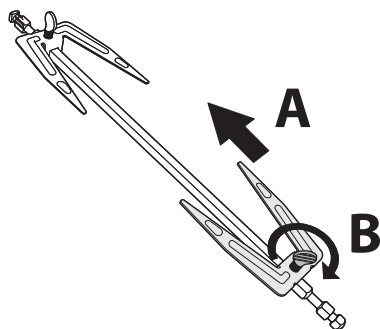
Slot one of the forks onto the rotisserie bar with the blades facing inwards. Slide the forks along the rotisserie bar **(A)** until it is past the grooves in the end of the rotisserie bar.

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.

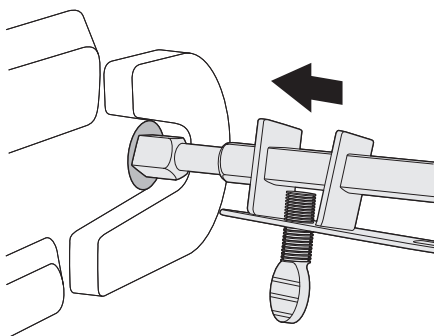


Tighten the screw in the fork by turning it clockwise **(B)** to fasten it to the rotisserie bar.

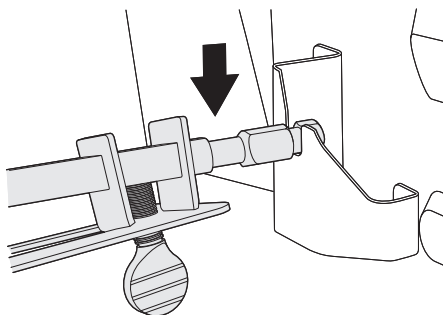
Press and hold the red rotisserie release lever to the right.

Insert the rotisserie bar into the rotisserie mount. See example.

Once inserted, release the lever and this will engage the motor drive onto the rotisserie bar.



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

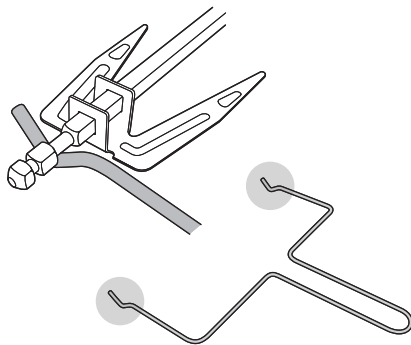


When using the rotisserie press the **Rotisserie button** and the rotisserie bar will rotate.



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 air fryer and place on a heat resistant surface.

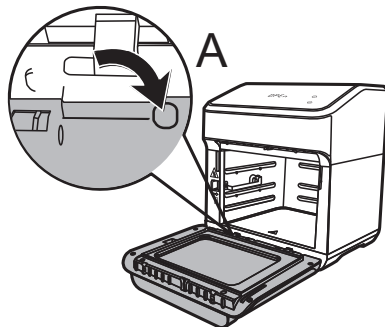
Carefully remove one of the forks on the rotisserie bar (this will be hot so use a heat resistant cloth or glove).

Remove the rotisserie bar from the chicken.

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

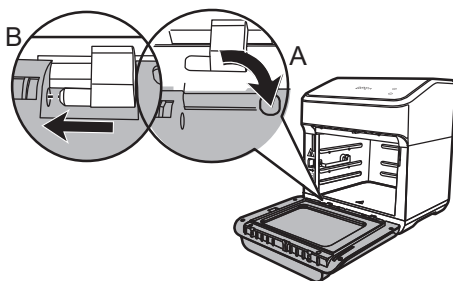
Removing the door

Slide the locking catch on the bottom right of the door to the left.



Push the round **BUTTON (A)** then outwards **(B)**.

You can now slip the other end of hinge outwards removing the door.

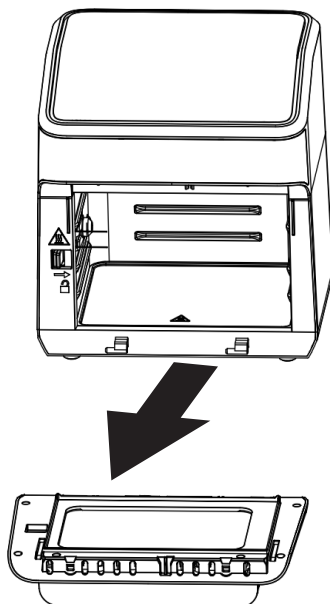


After removing the door, clean it with a damp soapy cloth then dry thoroughly before reattaching. Ensure you clean the parts of the air fryer that are normally covered by the door.

Important: Never use abrasive cleaning agents.

Fitting the door

Slot the stud on the left side of the door into the slot in the hinge section on the left side of the air fryers body. No need press any button at this stage.



Cleaning your air fryer oven

- Allow the product to cool for at least 30 minutes before cleaning.
- 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.
- Do not use any aggressive cleaners, brushes with metal or nylon bristles, or sharp or metallic cleaning utensils such as knives, hard scrapers and the like. These could damage the surfaces of the product.
- Ensure that the oven is cool, clean and dry before storing it.
- The door is not dishwasher safe
- Store the appliance in a cool, dry place.
- Store on a flat, dry level surface out of reach of children.

Problem	Possible cause	Solution
The air fryer does not work.	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.
Fried food is not crispy when they come out of the fryer.	Wrong type of snack used.	Use snacks suitable for cooking in an oven or give them a light coat of oil.
The fried food is not fully cooked.	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.
Fresh fries have cooked unevenly.	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.
Fresh fries are not crispy when they have been cooked.	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.

Information sheet of halogen light source

Supplier's name or trade mark	ASDA Stores Limited		
Supplier's address	ASDA, Leeds LS11 5AD / ASDA, Antrim BT41 4GY		
Model identifier	Guangxu 01		
Type of light source:			
Lighting technology used:	Air fryer lamp	Non-directional or directional	NDLS
Light source cap-type (or other electric interface):	no	–	–
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			
Parameter	Value	Parameter	Value
Energy consumption in on-mode (kWh/1 000h). rounded up to the nearest integer	50	Energy efficiency class	G
Useful luminous flux (Φ use). Indicating if it refers to the flux in a sphere (360°), in a wide cone (120°) or in a narrow cone (90°).	125	Corrected colour temperature, rounded to the nearest 100 K, or the range of correlated colour temperature, rounded to the nearest 100 K, that can set.	2400
	Sphere		
On-mode power (Pon), expressed in W.	50	Standby power (Psb), expressed in W and rounded to the second decimal	0.00
Networked standby power (Pnet) for CLS, expressed in W and rounded to the second decimal	0.00	Colour rendering index, rounded to the nearest integer, or the range of CRI- values that can be set	-

Outer dimensions (a), (e) without separate control gear, lighting control parts and non-lighting control parts, if any (millimetre)	Height	13	Spectral power distribution in the range 250 nm to 800 nm, at full load	
	Width	12.5		
	Depth	30		
Claim of equivalent power		–	If yes, equivalent power	N/A
			(W)	
–		–	Chromaticity coordinates (x and y)	0.478 0.414
Parameters for directional light sources:				
Peak luminous intensity (cd)		N/A	Beam angle in degrees, or the range of beam angles that can be set	N/A
Parameters for directional light sources:				
R9 colour rendering index value		N/A	Survival factor	N/A
The lumen maintenance factor		N/A	–	–
Parameters for LED and OLED mains light source:				
Displacement factor (cos ϕ 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.		N/A	If yes then replacement claim (W)	N/A
Flicker metric (Pst LM)		N/A	Stroboscopic effect metric (SVM)	N/A

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: **SVAFN111B5C 11L DIGITAL AIR FRYER**

Product site code: **15A.06.25.046**



You do not need to register your product to activate your 3 year warranty.

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.

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Specifications are subject to change without notice

Manufactured for:

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from Imperial Great British Design.

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

