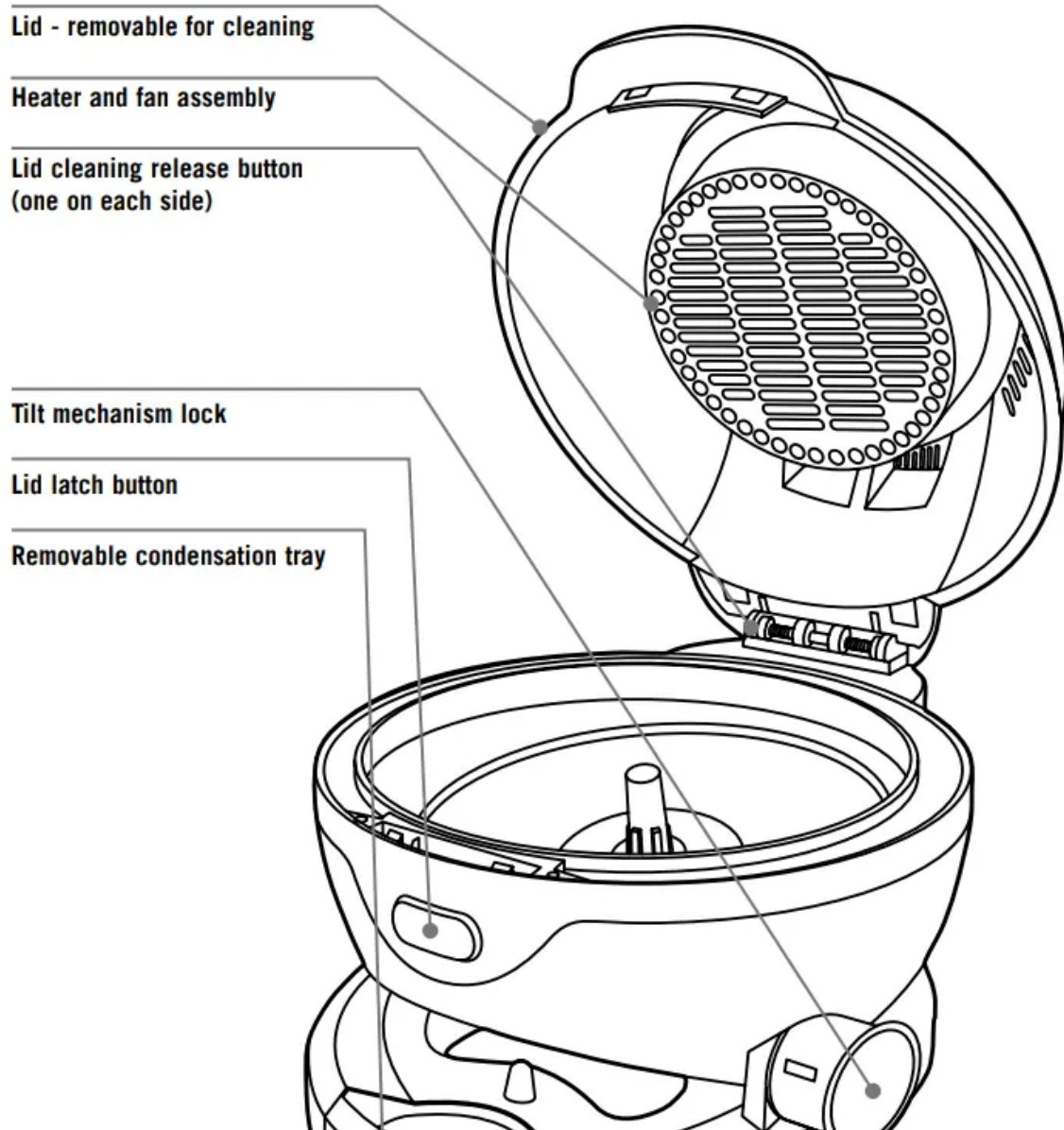
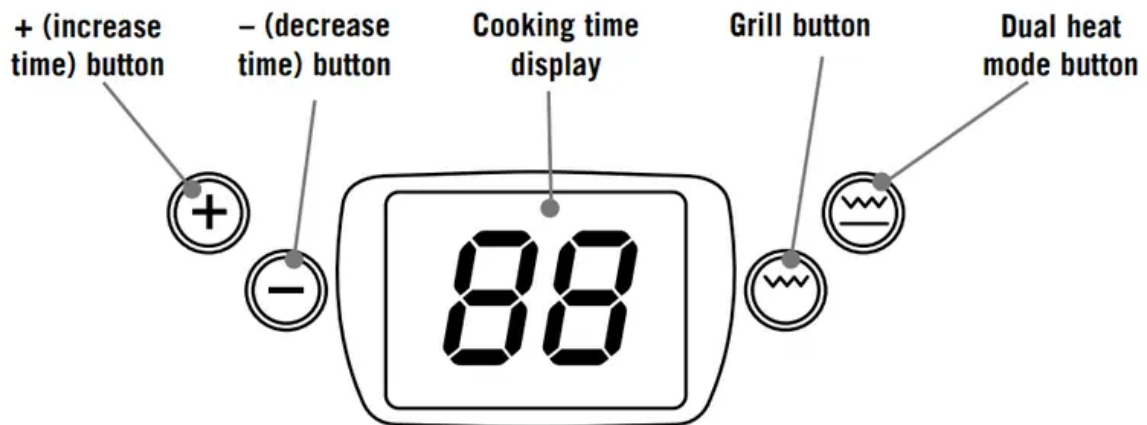


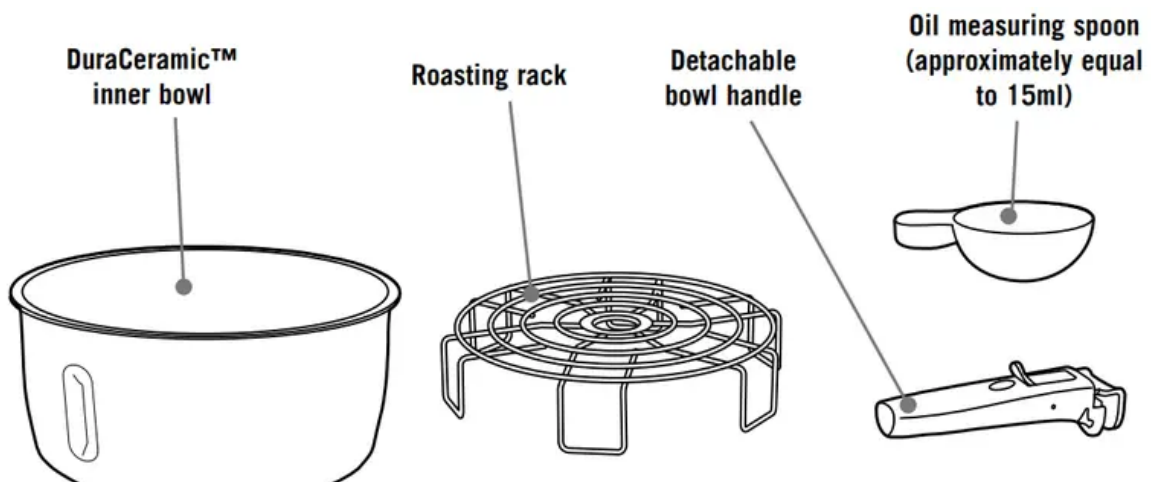
Features of your Air Fryer



Control Panel



Accessories

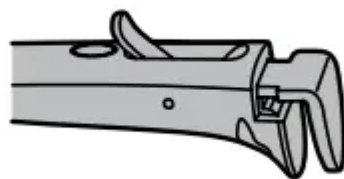


Using your Air Fryer handle

Only use the handle to remove the bowl after cooking has finished. Remember the bowl will be very hot! Don't set the bowl down on a surface that may be damaged by heat.

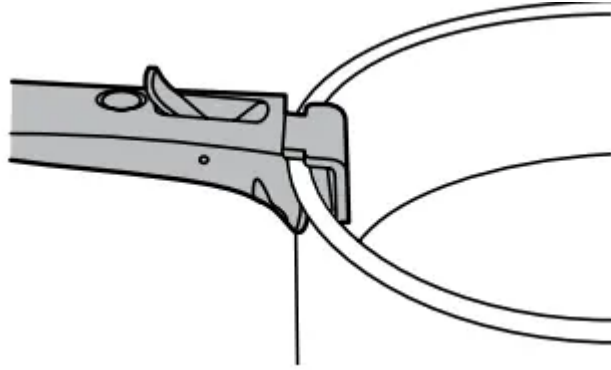
After cooking, you can use the detachable bowl handle to remove the inner bowl and its contents safely.

1. Make sure that the jaws of the handle are open. Press the button on the handle to open the jaws if required.



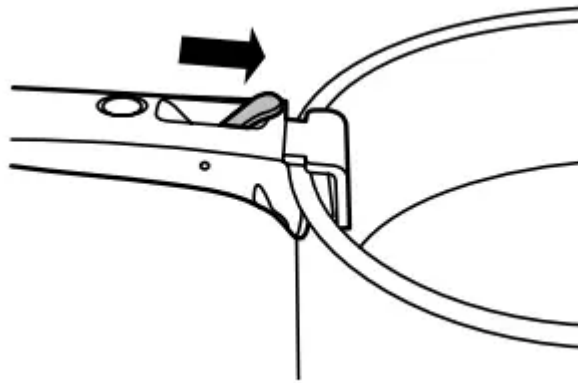
2. Place the bowl handle over the lip of the inner bowl.

◦



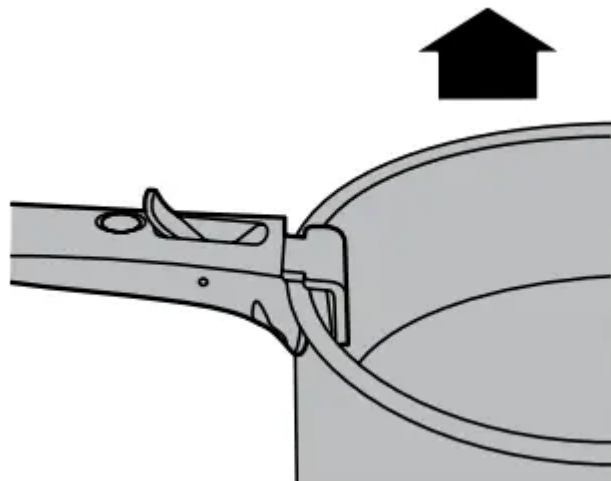
3. Slide the lever forward until it clicks. The handle will grip the inner bowl. Let the lever return to its rest position.

◦

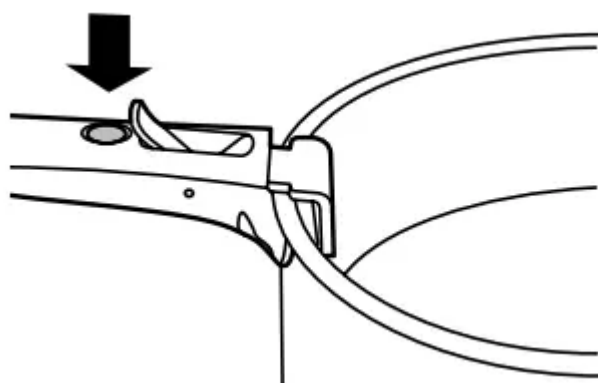


4. Lift the inner bowl out of the Halo+ air fryer body.

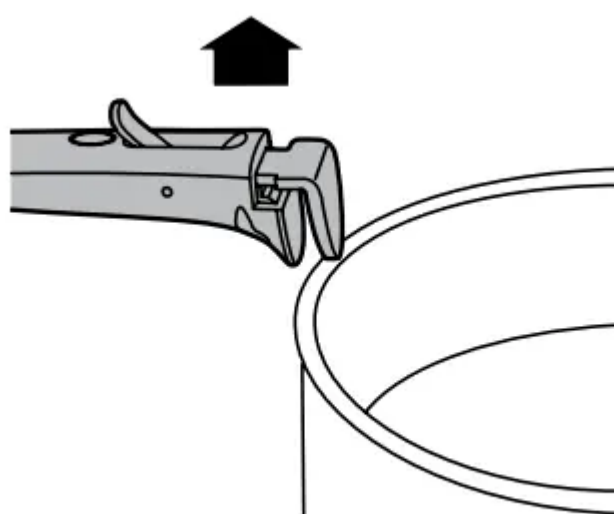
◦



5. To release the bowl, place bowl on flat surface then press the button on the handle.



6. Lift the handle off the rim of the bowl.



DuraCeramic™ bowl

This product features the exclusive DuraCeramic™ coating from Sunbeam®. This specialised natural ceramic coating is designed to transfer heat quicker and more efficiently than standard non-stick coatings – meaning faster cooking times for your delicious home-cooked meals. In addition, the DuraCeramic™ coating is scratch resistant and 4 times more durable than standard non-stick coatings – this is a product built to last. Peace of mind comes from the fact that DuraCeramic™ is PTFE and PFOA free, so not only is this exclusive coating durable and easy to clean, it's also natural and super safe for the whole family.

Unpack the appliance and remove all packaging, promotional materials and stickers. Remove all printed documents. Wash the inner bowl, measuring spoon, roasting rack, drip tray and bowl handle in hot soapy water. Rinse then dry all of the parts. Wipe the body and lid with a damp cloth only—see page 13 for cleaning instructions.

We recommend that you wash the inner bowl by hand only, in order to preserve the DuraCeramic™ coating.



Never immerse any part of the Halo+ air fryer body, power cord or plug in water or any other liquid. Before assembling or disassembling your Halo+ air fryer, ensure it is unplugged and all parts are cool.

Hot Surface Do Not Touch: This symbol indicates, temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

Using your Air Fryer: Chips

WARNING: When your Halo+ air fryer is in the tilted position, the lid will not stay open on its own and may close unexpectedly. Always return the appliance to the level position before opening the lid.

Your Halo+ air fryer can be used to cook fresh or frozen chips.

1. Press the lid latch button and open the lid.
2. Fit the inner bowl over the central shaft.
3. Add the chips to the bowl. Distribute the chips evenly over the bottom of the bowl. Don't exceed 1.25kg of fresh chips or 1kg frozen chips.
4. Add the recommended quantity of oil to the chips using the oil measuring spoon. Spread the oil evenly over the chips. Please refer to our food cooking guide on page 10.
5. Close the lid and plug your Halo+ air fryer into a suitable mains supply and switch the socket on. Your Halo+ air fryer will beep, the display will light up blue and after a second or two will show  .
6. Use the + button to enter the desired cooking time in minutes. If you keep your finger on the + button, the time will increase quickly.
 - Next, pull the tilt mechanism lock outwards and tilt your Halo+ air fryer forwards using the handle. Release the tilt lock to lock your Halo+ air fryer in the fully tilted position. When in the correct position, the **TILT** icon will show in the window of the tilt lock.
7. Press the dual heat mode () button to start cooking. The display will turn orange, the heater will illuminate and the fan will start. The timer will start to count down in minutes until 1 minute remains then it will count down in seconds.
8. When the cooking time has ended, your Halo+ air fryer will beep and the heater will turn off.

NOTES

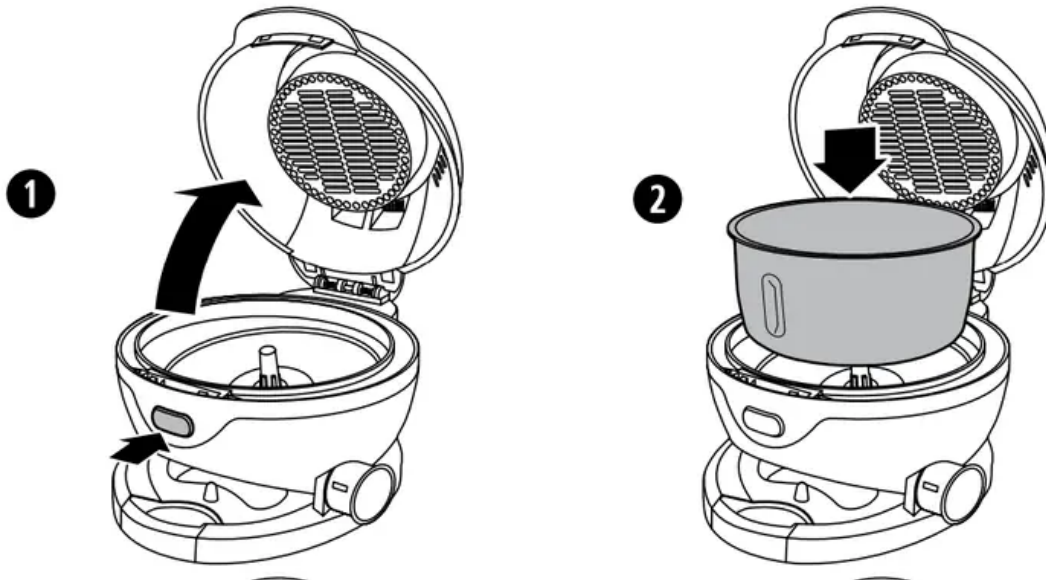
- The cooking time can be adjusted up or down during cooking using the + or – buttons.
- During cooking, you may open the lid if required. First, set your Halo+ air fryer to the level position then press the lid release button. Opening the lid will switch off the heater and the fan, and the timer will stop counting down. To restart cooking, close the lid then return your fryer to the tilted position. Cooking will resume when you close the lid and the timer will continue to count down.
- During cooking, the heater will switch on and off from time to time. This is normal and allows your Halo+ air fryer to maintain an even cooking temperature.
- You can cancel cooking at any time by pressing and holding either the dual heat mode

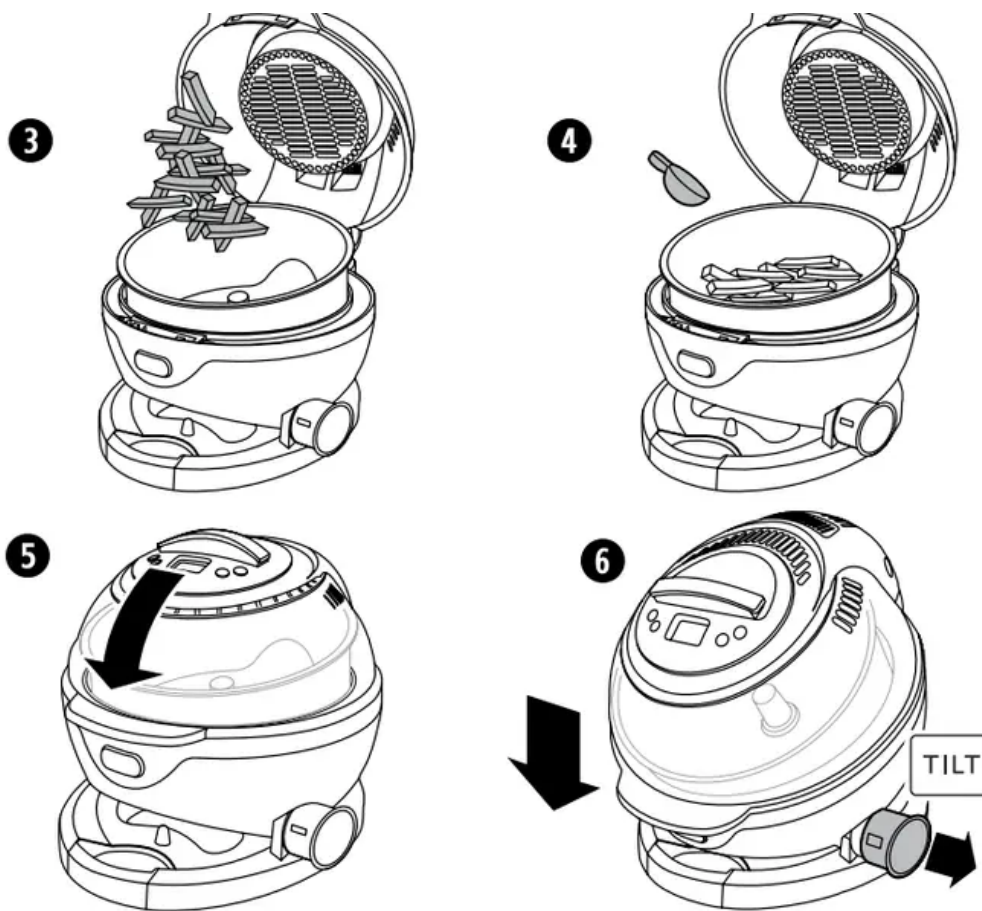


button or the grill mode



button for 3 seconds. Your Halo+ air fryer will beep, the display will return to and cooking will be cancelled.





Using your Air Fryer: Grilling


Grilling

Your Halo+ air fryer comes with a dishwasher safe rack suitable for grilling and other types of cooking. Foods can also be cooked directly in the removable bowl. Use whichever method gives you the best results.

1. Press the release button and open the lid. Place the rack into the inner bowl. For best results lightly oil the rack before use.
2. Place the food on the rack (if you are using it). The rack and food will rotate during cooking so make sure that the food will not touch any part of the heater/fan assembly or other part of the lid when it is closed.
3. If required, add oil evenly over the food.
4. Close the lid and plug your Halo+ air fryer into a suitable mains supply and switch the socket on. Your Halo+ air fryer will beep, the display will light up blue and after a second or two will show **00**.
5. Use the + button to enter the desired cooking time in minutes. If you keep your finger on the + button, the time will increase quickly. If you overshoot the desired time, use the –

button to adjust the time. When grilling, your Halo+ air fryer should be in the level position (the **LEVEL** icon will show in the window of the tilt lock).

- When grilling, your Halo+ air fryer should be in the level position (the **LEVEL** icon will show in the window of the tilt lock).

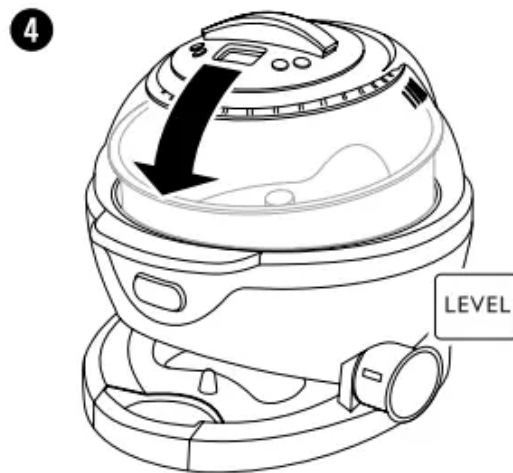
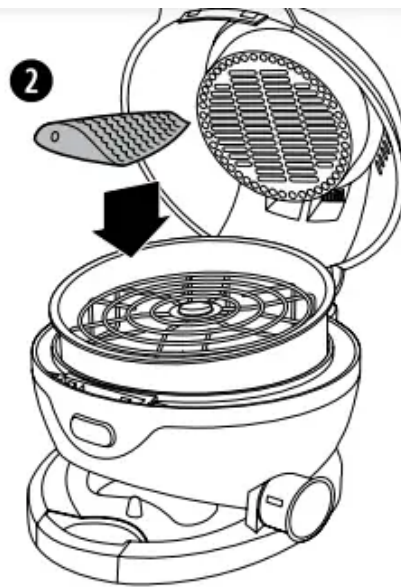
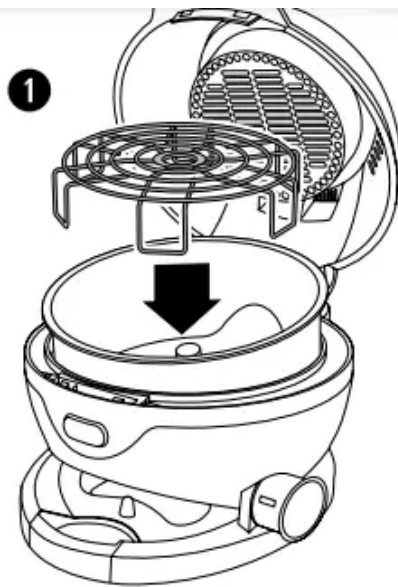
6. Press the grill mode  button to start cooking. The display will turn orange, the heater will illuminate and the fan will start. The timer will start to count down in minutes until 1 minute remains then it will count down in seconds.
7. When the cooking time has ended, your Halo+ air fryer will beep and the heater will turn off.

NOTES: This product has been designed to cook foods in a healthier way. We do not recommend that you use your Halo+ air fryer to cook foods which are very fatty e.g. chicken portions (with the skin on), lamb chops, sausages or other fatty cuts of meat.

Dual Heat cooking mode without tilting

To tilt or not to tilt....




Your Halo+ air fryer can be used to cook the foods and recipes that you would normally cook in a standard oven or saucepan. However, when your Halo+ air fryer is tilted, the food inside is 'tumbled' which may damage fragile foods such as salmon, jacket potatoes, cupcakes, etc. You can use the dual heat mode cooking method without setting your Halo+ air fryer into the fully tilted position. The recipes that come with this product will give you more details on which method is best.






Food cooking guide

The following table provides basic cooking guidelines for popular, convenience and frozen foods. Please note that due to the variations in thickness and size of the foods being cooked, some experimentation may be required for the best cooking results. Always ensure that the food is thoroughly cooked and piping hot throughout before consuming. When cooking fresh chips, we've kept the oil quantities as low as possible for the healthiest results. However, if you feel the chips are a little pale and require further browning, increase the quantity of oil slightly.

Note that we use standard oven chips in our frozen chip testing. Standard frozen oven chips are pre-coated with oil, so there is no need for you to add any further oil.

| Food | Cooking Time (mins) | Notes | Roasting rack | GRILL Mode  | DUAL HEAT Mode  | Tilted | Oil  |
|-----------------------------------|---------------------|--|---------------|---|--|--------|---|
| 1.25kg fresh chips | 45-50 | Wash and pat dry | - | - | YES | YES | 1 |
| 1.0kg fresh chips | 40-45 | Wash and pat dry | - | - | YES | YES | 1 |
| 800g fresh chips | 35-40 | Wash and pat dry | - | - | YES | YES | ½ - ¾ |
| 500g fresh chips | 25-35 | Wash and pat dry | - | - | YES | YES | ¼ - ½ |
| 250/300g fresh chips | 20-25 | Wash and pat dry | - | - | YES | YES | ¼ |
| 1.0kg fresh wedges | 40-45 | Wash and pat dry | - | - | YES | YES | ½ |
| 1.0kg frozen chips | 40 | - | - | - | YES | YES | - |
| 500g frozen chips | 20-25 | - | - | - | YES | YES | - |
| 250/300g frozen chips | 15 | - | - | - | YES | YES | - |
| 140/180g jacket potato | 40 | Prick with a fork and lightly rub with oil | - | - | YES | NO | - |
| Salmon fillet | 15-20 | Lightly oil grill rack | YES | YES | - | NO | - |
| Boneless, skinless chicken fillet | 25-30 | Lightly oil grill rack. Turn once. | YES | YES | - | NO | - |
| Porterhouse steak | 5-10 | Lightly oil grill rack. Turn once. | YES | YES | - | NO | - |

| Food | Cooking Time (mins) | Notes | Roasting rack | GRILL Mode  | DUAL HEAT Mode  | Tilted | Oil  |
|------------------------|---------------------|--|---------------|--|--|--------|---|
| Premium Sausages | 10-12 | Turn once. | YES | YES | - | NO | - |
| Bacon | 8-10 | Turn once. | YES | YES | - | NO | - |
| Cheese on toast | 2-3 | Toast the bread in a toaster first. | YES | YES | - | NO | - |
| Fish fingers | 10-12 | Lightly oil grill rack. Turn once. | YES | YES | - | NO | - |
| Frozen pizza | 5 | Cut into slices to fit rack. | YES | YES | - | NO | - |
| Individual frozen pies | 25-30 | Place directly into the inner bowl | - | - | YES | NO | - |
| Fresh garlic baguette | 8-10 | Cut in half. Place directly into the inner bowl. | - | - | YES | NO | - |

NOTE For frozen chips, best results are achieved with thick straight cut varieties.

Guide to oils and fats

Using your Halo+ air fryer to cook food will help you to reduce the amount of oil needed in some recipes, which may benefit your diet.

The table below lists some of the more widely available, popular oils. All of them can be used in your Halo+ air fryer. However, for best results, we recommend Vegetable oil.

| Oil Type | Use |
|---------------|---|
| Vegetable oil | Shallow, deep and stir frying. |
| Sunflower oil | Shallow, deep and stir frying. |
| Olive oil | Shallow and stir frying. Marinades, dressings, drizzling. |
| Sesame oil | Shallow, deep and stir frying. Marinades, drizzling. |
| Peanut oil | Shallow and stir frying. Dressings. Adds a nutty flavour. |

- You can also use low calorie cooking spray in your Halo+ air fryer.
- Always ensure that the ingredients are evenly coated with oil.

Care and cleaning

Always unplug your Halo+ air fryer and allow it to cool completely before cleaning it. NEVER immerse the MAIN body, power cord or plug in water or any other liquid.

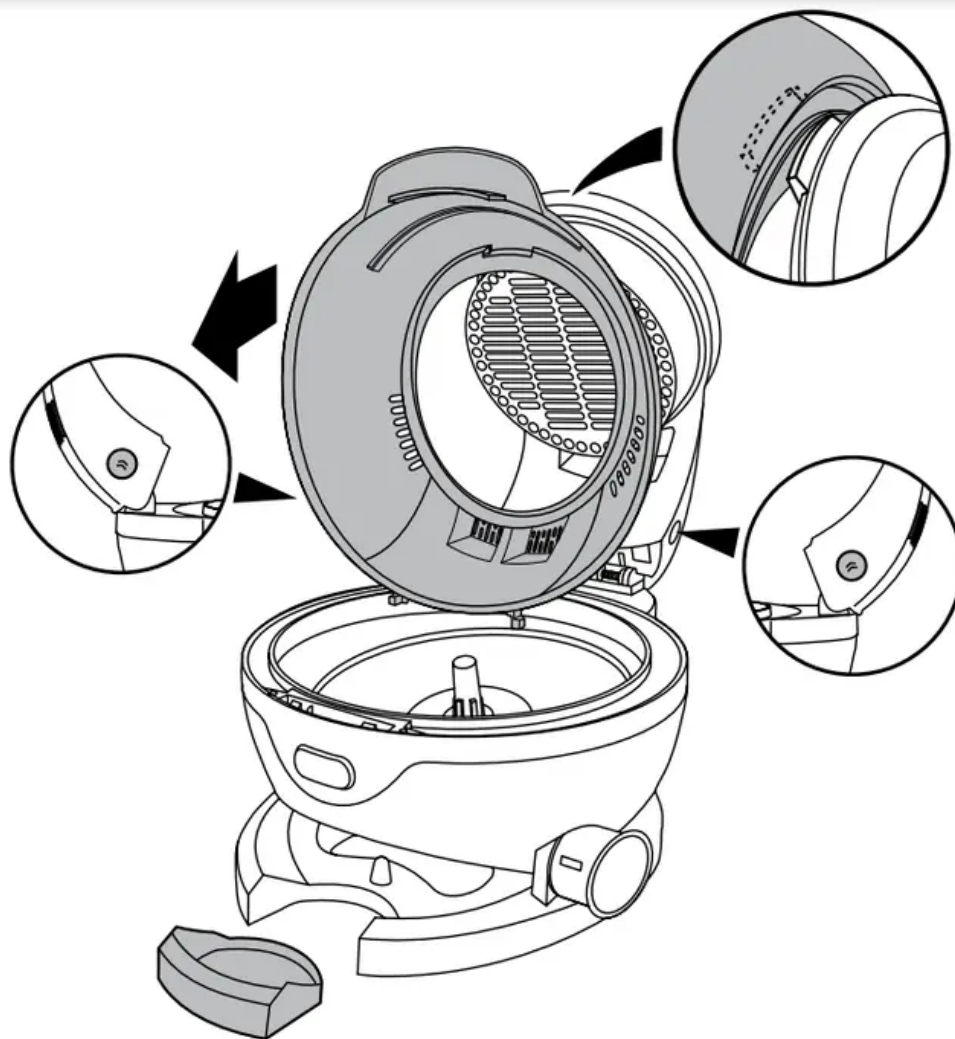
To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

- Carefully wipe any oil spatter from the heater/fan assembly cover with kitchen paper. Wipe over the outer body and lid with a clean, slightly damp cloth and dry.
- Wash the removable clear lid, roasting rack, oil measuring spoon, inner bowl, drip tray and bowl handle with warm soapy water using a cloth, sponge or brush. Dry completely before use or storage.
- The roasting rack, oil measuring spoon and drip tray may be washed in a dishwasher.

We recommend that you wash the inner bowl by hand only, in order to preserve the DuraCeramic™ coating.

To remove the clear lid:

1. Press and hold in the two lid release buttons (one on each side).
2. Lift off the clear lid.
3. To refit the lid, position the lid over the tongue on the top of the body as shown then pivot the lid into place until the locks on each side click.



Troubleshooting

Problem, Possible Reason & Solution

1. Halo+ air fryer does not turn on

- Lid is open.
 - Ensure lid is fully closed.
- Timer is not set.
 - Ensure lid is fully closed.

2. Food is not evenly cooked

- Too much food in inner bowl.
 - Remove food from the bowl and cook in smaller batches
- Incorrect setting used.
 - For even cooking select the Dual Heat Mode button.

3. Chips are not crispy

- Potatoes have too much starch in them.
 - Wash potatoes thoroughly and dry before frying.
- Old potatoes used.
 - Use fresh potatoes.
- Not enough oil added.
 - Add slightly more oil.
- Potatoes cut too large.
 - Cut potatoes into smaller pieces.

4. Chips not evenly cooked

- Food cooked with air fryer in incorrect position.
 - Cook food in **TILT** position.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.