

ClickClack®

Now that
you've got me...
here's how
to use me.

Smart Touch Glass Air Fryer

5.7LT

PFAS FREE

CUSTOMISABLE
COOKING

EASY
MAINTENANCE

24 MONTH REPLACEMENT GUARANTEE



FIRSTLY, LET'S STAY SAFE

So I can keep working to your high standard, read these safety instructions before using me. They're full of helpful information, so keep them somewhere handy.



Key features

Cook, serve, and store with a casserole-style air fryer featuring a pullout drawer and lid—perfect for effortless family meals or meal prepping. The 5.7LT Glass Container Air Fryer offers a spacious glass dish, ideal for cooking generous portions.

With 12 customisable presets and precision time and temperature controls, enjoy easy, gourmet cooking for the whole family. The dishwasher-safe glass container, air fryer basket, and silicone accessories ensure hassle-free cleanup. Elevate your kitchen with a multifunctional air fryer designed for healthy, convenient, and luxurious home cooking.

Chemical free container

100% PFOA & PFAS-Free.

Versatile and convenient

Includes a 5.7lt glass dish designed for cooking, serving, and storing, along with a pull-out drawer for easy handling.

Customisable cooking

Offers 12 cooking presets, time and temperature indicators.

Easy maintenance

Comes with a dishwasher safe glass container, air fryer basket, detachable silicone handles, a storage lid and silicone trivet.

Product specifications

Model	Voltage	Wattage	Capacity
CAF002GBK & CAF002GW	220-240V 50-60Hz	1750W	5.7LT

SAA Approval #: GMA-526339-EA

Important safeguards

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE!

2. Check that the voltage in your home corresponds to that stated on the appliance.
3. Do not touch hot surfaces.
4. To protect against electrical shock, fire, or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
6. Turn off or unplug from power outlet when not in use and before cleaning. Allow it to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Not for outdoor use.
10. Do not let the cord hang over the edge of a table or counter.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, switch the unit OFF by pressing and holding the POWER button for 3 seconds and then unplugging the cable from the outlet.
14. Do not use the appliance for anything other than intended use.
15. Oversized foods or metal utensils must not be inserted in the air fryer as they may create a fire or risk of electric shock.
16. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
18. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.

19. Do not place any of the following materials in the appliance: paper, cardboard, plastic, tin foil and the like.
 20. Do not cover the cooking basket or any part of the air fryer with metal foil. This causes overheating of the air fryer.
 21. Do not leave unit unattended when in use.
 22. Use extreme caution when removing the basket or trivet and disposing of hot grease.
 23. The air fryer can be turned off while using any of the functions by pressing and holding the POWER button for 3 seconds.
 24. During hot air frying, hot air 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 basket from the appliance.
 25. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
 26. Do not place the appliance against a wall or against other appliances.
 - 27. Leave at least 15 cm (6 inches) of free space on the back, sides and above the appliance for proper ventilation and leave enough room so that the easy assist drawer has enough surface area under it when pulled out.**
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Caution

- **ALWAYS** place the appliance on a horizontal, level, heat resistant and stable surface.
- This appliance is intended for domestic household use only.
- Always unplug the appliance after use.
- Let the appliance cool down for at least 30 minutes before moving or cleaning it.
- The appliance is equipped with a safety micro switch inside that will pause the cooking process automatically if the basket is removed during cooking.

**Save these instructions.
Domestic household use only.**

Polarized plug instructions

This appliance is equipped with a polarized plug and insulated plug pins. To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. **Do not attempt to modify the plug in any way.**

Before the first use

- Unpack the appliance and its accessories (Casserole dish, basket, silicone grips, silicone mat, and storing lid). Wash the accessories in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, and then dry with a paper towel. Make sure the cavity is dry before operating the unit.
- Position the air fryer on a flat, level and heat-resistant surface.
Make sure that it is also positioned at least 15 cm (6 inches) away from any surrounding objects and that the easy assist drawer has enough surface area under it when pulled out.
- It is recommended to let the air fryer heat for about 20 minutes on highest setting without any food in it. This helps to eliminate grease that may have adhered during manufacturing, and to eliminate the “new” appliance smell.
- Ventilate the room during this period. When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

CAUTION: When moving the air fryer, make sure that you hold it securely and support the base.

Operating instructions

Preparing for use:

- Make sure that the basket is securely placed inside the casserole dish. Use the handles located on the short sides of the basket to easily insert or remove it from the casserole dish.
- Plug the power cord into a wall socket. The POWER button will turn on to signal that it is ready for use.

CAUTION

- **Do not fill the casserole dish with oil or any other liquid, as this may cause a fire hazard.**
- **Never use the air fryer without the casserole dish and basket in place.**
- **Keep all ingredients in the casserole dish to prevent any contact with the appliance's heating elements. Do not overfill the casserole dish.**
- **Do not cover the air inlet on the top or the air outlet on the back of the unit while the appliance is in use.**
- **Do not touch the inside of the appliance while it is operating.**
- **Never immerse the unit's housing in water or rinse it under the tap.**

Control panel



- ① ON/OFF
- ② LIGHT
- ③ TIME
- ④ TEMPERATURE
- ⑤ TIME DISPLAY
- ⑥ TEMPERATURE DISPLAY
- ⑦ PRESETS
- ⑧ PLUS (+)
- ⑨ MINUS (-)
- ⑩ PLAY/STOP
- ⑪ MUTE

Using the appliance

1. Once the appliance has been plugged in and is ready for use, proceed to press the On/Off button to wake the screen.
2. The control panel and icons will light up.
3. Select your desired preset by tapping on the respective color icon.
4. After selecting your desired preset, its programmed time and temperature will be displayed on screen. Press Play/Stop to begin the cooking process.
5. To set a custom time and temperature, press the knob once then switch between temperature and time. Turn the knob clockwise to increase temperature/time, then turn counterclockwise to decrease temperature/time. Long press the knob for temperature display of either °C or °F.
6. Time and temperature can be adjusted at any point during the cooking process by pressing the knob and adjusting accordingly. After three seconds your adjustments will be accepted, and the unit will continue cooking. Time will increase by increments of 1 and Temperature will increase by increments of 5 degrees.
7. The cooking process can be paused by removing the casserole dish.
 - a. If you pull the easy assist drawer to remove the casserole dish in the middle of the cooking process to flip/rotate or check on your ingredients, the cooking will be paused. Simply slide the casserole dish back in place to continue where you left off.
 - b. Shake reminder will alert you halfway through the cooking process by beeping 3 times (1 short, 1 long, 1 short) and the time and temperature display will flash for 10 seconds. If no action is taken cooking will continue without pause.

NOTE: The unit will automatically shut off if the cooking process is paused for more than 10 minutes.

8. Once the cooking time is up the appliance will display “OFF” on the control panel and signal that the cooking is done by beeping 3 times. The unit’s fan will remain on for one minute while it cools down and then shuts off completely.
9. Carefully, pull on the easy assist drawer to remove the casserole dish, take out your food, and enjoy!

CAUTION: The casserole dish will be HOT, make sure to pull out casserole dish using silicone handle covers or oven mitts and place onto the silicone mat provided.

°F → °C

Your unit can also switch from Fahrenheit to Celsius and vice versa by pressing and holding the knob for a few seconds.

Mute

To silence your unit press on the mute button and to reinitiate sound, press it once more.

Light

To turn on the light inside your unit for a better view of food press the light button. After one minute the lamp will automatically turn off.

Presets

Your air fryer has 12 Presets: Air fry, Reheat, Fries, Chicken Wings, Chicken Thighs, Steak, Fish, Shrimp, Vegetables, Pork Chops, Bake, and Tofu.

Menu	Default temp (°C)	Default time (min)	Adjustable time (min)	Adjustable temp (°C)	Shake reminder
Air fry	200	20	1-120	80-200	Yes
Reheat	175	6	1-120	80-200	Yes
Fries	200	18	1-120	80-200	Yes
Chicken wings	200	13	1-120	80-200	Yes
Chicken thighs	200	21	1-120	80-200	Yes
Steak	230	14	1-120	80-230	Yes
Fish	200	10	1-120	80-200	Yes
Shrimp	200	4	1-120	80-200	Yes
Vegetables	200	17	1-120	80-200	Yes
Pork chops	200	14	1-120	80-200	Yes
Bake	175	30	1-120	80-200	Yes
Tofu	200	10	1-120	80-200	Yes

Cleaning and maintenance

- Make sure to clean the appliance after each use!
- Switch the appliance off. Before cleaning, unplug the appliance from the outlet and allow it to cool down completely.

Cleaning the casserole dish and basket

- The basket and casserole dish can be cleaned in hot water with mild detergent/dish soap, or in the dishwasher. **Do not use metal kitchen utensils or abrasive cleaning materials to clean them.** Rinse and dry thoroughly after cleaning.
- To remove baked-on food, fill the casserole dish and basket with hot, soapy water. Soak it for about 10 minutes before cleaning it in the sink.
- Glass dish is dishwasher safe

CAUTION: Avoid sudden temperature changes with the glass casserole dish.

Cleaning inside the cavity

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.
- **Never use abrasive products in the cavity!**
- Never immerse the appliance in water and make sure that no water or moisture penetrates the upper part of the air fryer.
- Clean the heating element inside the air fryer with a cleaning brush to remove any food residue.

Cleaning the exterior

- Wipe clean with a damp sponge or cloth. Wipe dry.
- NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.
- Do not let any liquids enter the air inlet on the top of the air fryer.

Any other servicing should be performed by an authorized service representative.

Do not immerse the fryer in water or any other liquid!

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer.	Adjust the setting to the required preparation time to switch on the appliance.
	The casserole and easy assist drawer is not is not properly locked.	Place the casserole on the easy assist drawer and slide drawer back in the air fryer properly.
The ingredients fried with the air fryer are not done.	There is too much food in the basket	Put smaller batches of ingredients in the basket Smaller batches are fried more evenly.
	The set temperature is too low.	Adjust the setting to the required temperature setting (see section 'Cooking guide').
	The cooking time is too short.	Adjust the setting to the required preparation time (see section 'Cooking guide').
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use snacks made to be prepared in the oven, or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	There is too much food in the in the basket	Do not fill the basket to full capacity and ensure the basket is sitting properly installed.

Problem	Possible cause	Solution
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the bottom of the basket. The oil can produce white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The casserole or basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket make sure you clean the basket and casserole thoroughly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right type of potato.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks thoroughly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potatoes into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

Warranty

If the appliance should become defective within the warranty period, please contact our Customer Service department for assistance in resolving your issue. Our Representatives are here to help troubleshoot and resolve the problem. If servicing is required, a Representative may confirm whether the product is under warranty and explain the process to file a warranty claim.

Our standard warranty period is 24 months from the date of purchase.

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SAA Approval #: GMA-526339-EA

