

the Air Fryer Chef™ Compact

Instruction Book - Suits all LAF535 models



Breville®



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LIMITED PRODUCT WARRANTY

Breville's warranty for this product covers the repair or replacement if it's found to be defective due to faulty materials, workmanship, or function within the warranty period. All legal warranty rights under applicable national legislation will be respected and will not be impaired by our warranty. For details on length of warranty, to obtain a printed copy or to read full terms and conditions please scan the QR code or visit



QR149

www.breville.com.
Alternatively, call the
Breville Service Centre
(see back cover for
QR149 contact details).

BREVILLE® RECOMMENDS SAFETY FIRST

At Breville® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional labels before using the air fryer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this air fryer (where applicable).
- Do not place the air fryer near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not operate the air fryer on a sink drain board.

- Do not place the air fryer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not operate the air fryer on an inclined surface. Do not move the air fryer while it is switched on.
- Do not cover the air inlet and the air outlet openings while the air fryer is operating.
- Do not fill the pan with oil or any other liquid as the air fryer works using hot air.
- Never use the pan without the frying rack inside.
- Never touch the inside or place hands inside of the air fryer during operation.
- Position the air fryer at a minimum distance of 50cm away from walls, curtains, cloths and other heat sensitive materials when in use.
- Always operate the air fryer on a stable and heat-resistant surface. Do not use on a cloth covered surface, near curtains or other flammable materials.
- Always put the ingredients to be cooked in the pan with frying rack and prevent the ingredients from coming into contact with the heating elements.
- Never overfill the pan.
- Do not place cardboard, plastic, paper or other flammable materials into the air fryer.
- Do not cover any external part of the air fryer with metal foil. This will cause overheating of the air fryer.
- Do not touch the pan or frying rack for some time after use as it will be very hot. Only hold the pan by the handle.
- Always use extreme caution when removing the pan or disposing of hot grease or other hot liquids that may have accumulated in the pan during cooking.
- Always place the pan on a heat-resistant flat surface or the silicone mat provided.
- Do not turn the pan upside down with the frying rack still attached to it as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
- Be careful of hot steam and air when removing the pan from the air fryer. The pan and the ingredients are hot after operation. Depending on the type of ingredients in the air fryer, steam may escape from the pan.
- Extreme caution must be used when the air fryer contains hot food and liquids. Do not move the air fryer during cooking.
- Always ensure that the pan and the frying rack are thoroughly dried after cleaning and are reinserted into position before operating the air fryer.

- When using the air fryer, provide sufficient clearance (minimum 50cm) above and on all sides for air circulation.
- This air fryer is not intended to be operated by means of an external timer or separate remote-control system.
- Hot steam is released through the air outlet openings on the rear side of the air fryer during operation. Always keep your hands and face at a safe distance from the steam and air outlet openings.
- The temperature of accessible surfaces may be hot when the air fryer is operating and for some time after use.
- If dark smoke emits from the air fryer during operation, immediately turn the air fryer off by pressing the Start/Cancel button once and switch off at the power outlet. Wait for the smoke emission to stop and for the air fryer to cool down before removing the pan from the air fryer.
- Do not touch hot surfaces; use insulated oven mitts.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the air fryer.
- Allow the air fryer to cool before handling.
- Do not insert over-sized foods into the air fryer as they create risk of fire or electric shock.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan and the frying rack as this may damage the coating on the pan and the frying rack.
- Do not clean the interior of the air fryer with metal scouring pads as pieces can break off the pad and touch electrical parts, creating risk of electric shock.
- Do not attempt to operate the air fryer by any other method than those described in this book.
- Always ensure the air fryer is properly assembled before use. Follow the instructions provided in this book.
- Do not place anything on top of the air fryer when in use and when stored.
- The air fryer should not be left unattended at any time when in use.
- Always ensure the air fryer has cooled, been turned off, switched off at the power outlet, and the cord has been unplugged from the power outlet before attempting to move, disassemble, clean, or store the air fryer.
- Do not place the air fryer in direct sunlight. Colour fading and discolouration may occur when the air fryer is consistently exposed to UV light.

- Keep the air fryer clean. Follow the cleaning instructions provided in this book.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- The appliance must be used on a properly grounded outlet. If unsure, please consult a qualified electrician.
- Do not, under any circumstances, modify the power plug or use a power plug adapter.
- Do not place this appliance on or near a heat source, such as a hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The 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 the appliance.
- Always switch the appliance off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always switch the appliance off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the parts, unless it is recommended in the cleaning instructions.
- Any maintenance other than cleaning should be performed at an authorised Breville Service Centre.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or

appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Breville Service Centre for examination and/or repair.

- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See a qualified electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm, which may inadvertently cause damage to the appliance and its electronic componentry.



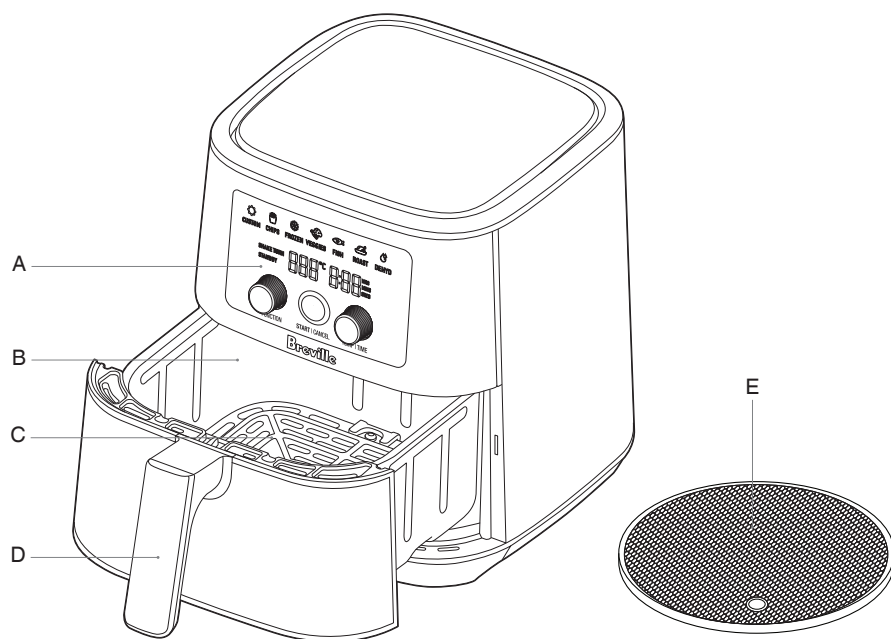
Hot Surfaces Do Not Touch

This symbol indicates temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS



COMPONENTS



- A. Control panel and display
- B. 3.5L cooking pan
- C. Frying rack with PFAS-free ceramic coating
- D. Pan handle
- E. Heat-resistant silicone mat (175mm diameter)

Not Shown

- Air outlet opening at rear
- Cord storage wrap at rear
- Power cord



CONTROLS



- | | |
|--------------------------|---|
| 1. Start/Cancel Button | 5. Shake/Turn Indicator |
| 2. Function Dial | 6. Standby Indicator |
| 3. Temperature/Time Dial | 7. Cooking Temperature (°C) |
| 4. Preset Menu Options | 8. Cooking Time
(Hours, Minutes & Seconds) |



FUNCTIONS

BEFORE FIRST USE

Remove all promotional stickers and packaging material. Thoroughly clean the pan and frying rack with warm soapy water and a non-abrasive, soft scouring pad, rinse and dry thoroughly. Wipe the outside of the air fryer with a damp cloth.



NOTE

When turned on for the first time, the air fryer may emit vapours for up to 20 minutes. This is due to the protective substances on the heating element. It is safe, not detrimental to the performance of the air fryer, and will dissipate with use.



WARNING

Hot steam is released through the air outlets from the rear of the air fryer during operation. Always keep your hands and face at a safe distance from the steam and air outlets. Place the air fryer on a dry, flat, level surface. Ensure the air fryer is not too close to the edge of the bench top.

OPERATING YOUR BREVILLE AIR FRYER CHEF™ COMPACT

1. Insert the frying rack in the air fryer pan and push into place.
2. Place food on the frying rack and slide the pan into the air fryer until you hear a 'click' sound.
3. Plug the power cord into a 230/240 volt power outlet. Ensure cord is fully extended. Switch on at power outlet and the air fryer will beep twice. The START/CANCEL light ring will illuminate red and flash twice, then both the light ring and the function menu will appear and illuminate white.
4. Turn the FUNCTION dial to scroll through the preset menu options. The selected menu option will flash in red.
5. The preset cooking temperature will flash. Turn the TEMP/TIME dial to adjust the temperature (left to decrease, right to increase). Press the TEMP/TIME dial to confirm the temperature.
6. The preset cooking time will flash. Turn the TEMP/TIME dial to adjust the cooking time (left to decrease, right to increase).



NOTE

After the first use, the menu will automatically default to the last used setting. This setting will flash on the screen, displaying the corresponding default temperature and time.

7. Press the START/CANCEL button. The selected menu option and the button light ring will illuminate solid red. The timer will begin to count down.
8. The cooking temperature and time can be adjusted at any time during cooking cycle by pressing and then turning the TEMP/TIME dial.
9. Press the START/CANCEL button to cancel the cooking cycle. The air fryer will revert back to the menu selection, and the START/CANCEL button light ring will illuminate solid white.
10. When the cooking time has elapsed, the air fryer will beep 5 times to indicate the cooking cycle has finished. The fan will continue to run for 30 seconds after the cooking has ended to cool down the air fryer.
11. Securely hold the pan by the handle and pull the pan out of the air fryer, placing the pan on a heat-resistant flat surface or the silicone mat provided. Remove the cooked food items using a heat-resistant utensil.

TEMP RANGE is adjustable by 5-degree increments for each setting.

TIME RANGE

Time is adjustable by 1-minute increments for each setting up to 1 hour (except DEHYDRATE, which is up to 12 hours).

Time is adjustable by 10-minute increments for the DEHYDRATE function.

PRESET MENU OPTIONS

COOKING FUNCTION	PRESET TIME	TIME RANGE	PRESET TEMP (°C)	TEMP RANGE (°C)
CUSTOM	15 mins	1-60 mins	180	90-200
CHIPS	20 mins	1-60 mins	200	100-200
FROZEN SNACKS	12 mins	1-60 mins	190	100-200
VEGETABLES	25 mins	1-60 mins	190	100-200
FISH	10 mins	1-60 mins	190	100-200
ROAST	60 mins	1-60 mins	180	100-200
DEHYDRATE	3 hours	1 min - 12 hours	70	40-90

CUSTOM

A personalised cooking setting can be saved using the CUSTOM option.

1. Turn the FUNCTION dial on the preset menu choices until you reach CUSTOM.
2. Adjust the temperature and time to your liking.
3. Press and hold the START/CANCEL button for 3 seconds. The air fryer will automatically save the programmed cooking settings and sound a lengthy beep.
4. To update and save a new custom temperature and time, repeat the above steps. Only one custom temperature and time setting may be saved at any given time.

SHAKE/TURN FOOD REMINDER

For even cooking results, some foods may require shaking or turning during the cooking cycle. As a helpful reminder, the air fryer will beep twice periodically, and SHAKE TURN will flash on the LED screen for 1 minute. Cooking will continue during and after the reminder. If the pan is removed, the air fryer will pause cooking, and the time and temperature will flash on the screen. Once the pan is returned, cooking will resume automatically, and the SHAKE TURN reminder will disappear. The unit will beep at specific times during the preset and user-set cooking cycles, with reminder timings varying depending on the selected preset function.



CAUTION

The silicone mat included with this appliance is not a baking mat and should never be used inside the air fryer.

Always place the pan on a heat-resistant flat surface or on the silicone mat provided with this unit. When you take the pan out of the air fryer, be cautious of the hot steam and air. Depending on the type of food in the air fryer, steam may escape from the pan. Do not touch the pan or frying rack after use as it is very hot. Only hold the pan by the handle.



TIP

Heavier food items may not have enough room to shift effectively by shaking. It may be helpful to also turn the food with a heat-resistant utensil at least once during the cooking process for more even results.



NOTE

Use insulated oven mitts when touching hot surfaces.

The air fryer will activate standby mode if not used for 10 minutes, indicated by STANDBY displayed on the screen. To reactivate the air fryer from standby mode, press the START/CANCEL button, or turn any dial.



WARNING

When removing heavy food items, securely hold the pan by the handle and pull out of the air fryer, placing the pan on a heat-resistant flat surface.

Remove heavy food items from the pan using appropriate kitchen utensils.



NOTE

If food is not entirely cooked, slide the pan back into the air fryer and reprogram the function, cooking time and temperature until food is properly cooked.



NOTE

Excess residue such as fats, oils, and juices from cooking will collect at the bottom of the pan. Do not turn the pan upside down as any excess oil that has collected will leak onto the food.



WARNING

Never place baking tins or other ovenproof dishes or moulds directly in the pan. Always place the frying rack before placing the baking dish into the pan. Always wear oven mitts when you handle the baking tin or other oven-proof dishes or moulds.

COOKING TABLE

The following table provides basic cooking guidelines for popular, convenient and frozen foods.

Please note that due to variations in thickness, size and moisture content of the foods being cooked, temperature and time should be adjusted to suit. Always ensure that the food is thoroughly cooked to food-safe temperature before consuming.

FOOD	QUANTITY	APPROX. COOKING TIME	APPROX. TEMP (°C)
ROAST			
Whole Chicken**	1kg-1.5kg	1 hour	180
Beef	500g-1.5kg	20 mins - 1 hour	180
DEHYDRATE***			
Fresh Fruits***	100g-400g	2-4 hours	70
Fresh Vegetables***	100g-400g	2-5 hours	70
Fresh Meat***	100g-400g	2-6 hours	75
POTATOES & CHIPS			
Fresh Chips*	200g-500g	15-25 mins	200
Frozen Chips*	200g-500g	15-20 mins	200
FROZEN SNACKS			
Spring Rolls*	100g-500g	12 mins	190
Sausage Rolls*	12 pieces	12-15 mins	190
Chicken Nuggets*	400g	12 mins	190
VEGETABLES			
Root Vegetables (3-5cm)	100g-800g	15-25 mins	190
FISH			
Fish (fillet)	100g-600g	8-15 mins	190
Prawns (fresh)	500g-1kg	5-15 mins	180

* Cooking results may vary depending on the brand of food used.

** If the required cooking time exceeds 60 minutes, adjust the timer to include the remaining duration before it expires. Alternatively, allow the timer to complete its cycle and then restart it with the remaining cooking time.

*** When dehydrating, food item drying times can vary. Drying times are affected by the quantity, thickness of the sliced food item, and moisture content of the food itself (therefore, broad drying times have been given in the table above).

Do not dry lighter foods like kale, parsley or herbs, as the force of the fan may blow them into the fan and heating element, which could become a hazard.



CAUTION

- Never overfill the pan with ingredients. Ensure that the food inserted into the pan fits well, allowing good heat and air flow.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the air fryer.

Hints & Tips

- When the cooking pan is removed while cooking is in progress, push the START/CANCEL button once to clear the remaining cooking time. After 10 minutes of inactivity, the air fryer will return to standby mode.
- Shaking or turning ingredients at least once during cooking optimises the result and can help prevent uneven cooking.
- For a crispier result, lightly coat fresh potatoes in oil before placing them in the pan.
- A baking tin (not provided) should not be filled more than 3/4 full if the baking ingredients contain rising agents.
- Avoid cooking high fat content foods like bacon in the air fryer as they may spit grease over the heating element and fan.
- Most snacks that can be cooked in an oven can also be cooked in an air fryer.
- Using a heat-resistant utensil such as silicone coated tongs to stir food instead of shaking may be easier for some food types.
- The air fryer pan may fit baking tins up to a maximum size of either a round 18cm in diameter or a rectangle 12cm by 17cm (baking tin not included).
- For baking, small baking tins that fit the air frying oven pan can be purchased from most homeware stores.
- For optimal cooking results, always use the frying rack to elevate food, allowing hot air to circulate evenly around the food.



CARE & CLEANING

Clean the air fryer after every use.



NOTE

Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan or frying rack as this may damage the ceramic coating.

1. Before cleaning, ensure the air fryer is turned off and switched off at the power outlet, then unplugged from the power outlet. Allow the air fryer to cool completely.
2. Remove the pan to allow the air fryer to cool faster.
3. After each use, use the handle located in the centre of the frying rack to lift from the pan. Soak the rack in warm soapy water for approximately 10 minutes to loosen any food residues. Clean the rack with a non-abrasive soft scouring pad or sponge to avoid damaging the non-stick coating. Rinse thoroughly and dry before re-using.
4. Soak the pan in hot soapy water for approximately 10 minutes before cleaning so it is easier to wash. Clean the pan with hot soapy water and a non-abrasive soft scouring pad or sponge.
5. Do not place any part of the air fryer in the dishwasher.
6. Wipe the inside and outside of the air fryer with soft damp cloth.
7. Dry thoroughly before use.



NOTE

Exposure to cooking oils and cleaning chemicals may cause colour fading and discolouration to the air fryer. If the air fryer is exposed to oils or chemicals, turn off and unplug the appliance and use a damp cloth to clean the surface of the air fryer.

STORAGE

1. When storing the air fryer, switch off and then remove the power supply plug from the power outlet before wrapping the cord around the cord wrap handle at the rear of the unit. Ensure the appliance is completely cool, clean and dry.
2. Place the frying rack in the pan then slide the pan back into the air fryer until you hear a "click" sound.
3. Do not place heavy objects on top.



CAUTION

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



TROUBLESHOOTING

Problem	Possible Cause	What to Do
The air fryer does not work	• The air fryer is not plugged in.	• Insert the plug into a 230V or 240V power outlet and turn the power on.
	• The timer is not set.	• Set the timer using the TEMP/TIME dial.
	• The pan has not been placed correctly into the air fryer.	• Completely slide the pan back into place in the air fryer.
Food is not cooking properly	• There is too much food in the pan.	• Put less food in the pan. Smaller batches will cook more evenly.
	• The set temperature is too low.	• Increase the temperature using the TEMP/TIME dial.
	• The cooking time is too short.	• Increase the cooking time by using the TEMP/TIME dial.
Food is not evenly cooked	• Some foods need to be shaken or turned halfway through the cooking.	• For pre-packaged food, follow instructions for cooking found on packaging.
I cannot slide the pan into the air fryer properly	• There is too much food in the pan.	• Do not overfill the pan.
White smoke comes out of the air fryer	• Greasy or high fat food being cooked in air fryer.	• When greasy food is cooked in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. Lower the temperature of the air fryer to reduce the smoke. • Cook smaller batches to reduce high fat/oil production.
	• The pan still contains grease residues from previous use.	• White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Home-made chips are fried unevenly	• Potato sticks were not soaked properly before cooking.	• Soak the potato sticks in a bowl for at least 30 minutes, take them out and thoroughly dry them with paper towel before cooking.
	• Suboptimal potato type was used.	• Floury-type potatoes are best, such as Russet and Sebago.

Problem	Possible Cause	What to Do
Home-made chips are not crispy when they come out of the air frying oven	<ul style="list-style-type: none"> The crispiness of the chips depends on the amount of oil and moisture in the chips. 	<ul style="list-style-type: none"> Make sure you dry the potato sticks properly before you lightly coat with oil. Cut the potato sticks smaller for a crispier result. Ensure that all potato batons are lightly coated with oil.
Packaged chips are not coming out crisp and brown	<ul style="list-style-type: none"> Packaged chips will give varying results depending on the brand and type of potato used. Some packaged chips do not brown well when oven cooking or even fried in oil. 	<ul style="list-style-type: none"> Try another brand. Cook for longer period.
E1 appears on the screen	<ul style="list-style-type: none"> NTC open circuit. 	<ul style="list-style-type: none"> Error message code can reset by turning off the unit at the power outlet. If the error message code persist display on the screen, please contact the Breville Customer Service Centre.
E2 appears on the screen	<ul style="list-style-type: none"> NTC short circuit. 	<ul style="list-style-type: none"> Error message code can reset by turning off the unit at the power outlet. If the error message code continues to display on the screen, please contact the Breville Customer Service Centre.
E3 appears on the screen	<ul style="list-style-type: none"> Overheat protection. 	<ul style="list-style-type: none"> Turn off unit until it cools down. If the error message code continues to display on the screen, please contact the Breville Customer Service Centre.

Breville Customer Service Centre

Australian Customers

Phone: 1300 139 798

Web: www.breville.com

New Zealand Customers

Phone: 0800 273 845

Web: www.breville.com

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