

Russell Taylors

E-WARRANTY



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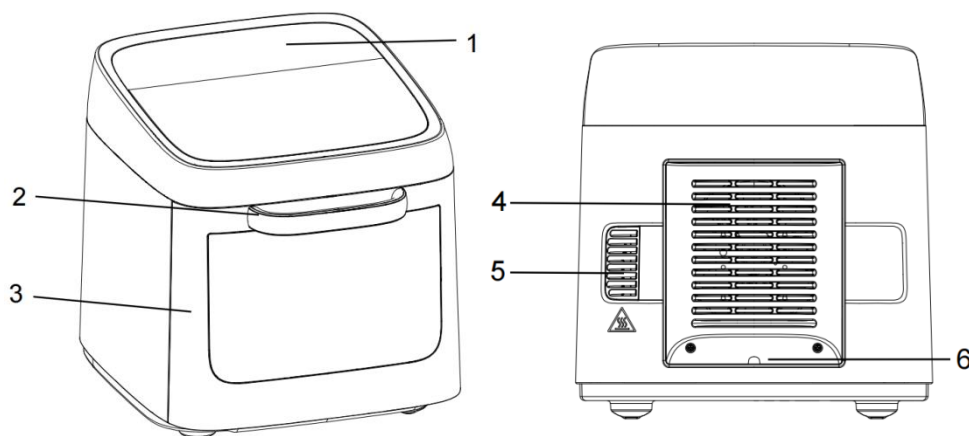
USER MANUAL AIR FRYER OVEN

AF-50



Product Description

1. Display Panel & Control Panel
2. Door Handle
3. Door
4. Air inlet
5. Air outlet
6. Mains cord



Accessories

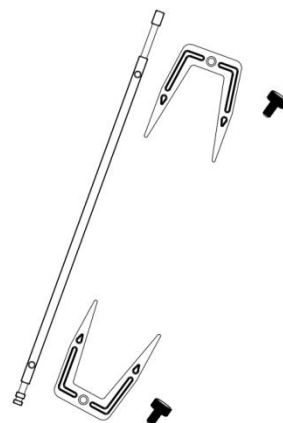


Rotating basket

The rotating basket is great for fries and roasted nuts, as it helps cook the food evenly without having to flip or turn it manually. Use the Rotisserie Fetch Tool to remove the Rotating basket safely.

Rotisserie Fork (Roast Chicken Fork Assembly with Set Screws and Rotisserie Shaft)

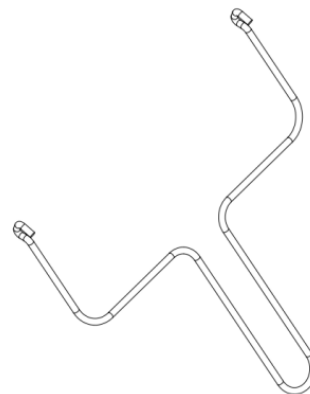
Use the Rotisserie fork and shaft for roasts and whole chickens. Force the shaft lengthwise through the center of the meat. Slide the forks onto the shaft from either end into the meat, then lock them in place with the set screws. There are indentations on the shaft for the set screws to screw into. You can adjust the screws



closer to the middle of the shaft if needed, but never outward towards the ends of the shaft. NOTE: Make sure the roast or chicken is not too large to rotate freely within the oven (air fryer oven).

Rotisserie Fetch Tool

Use the rotisserie Fetch Tool to remove cooked roasts and chicken that have been prepared using the rotisserie shaft and/or Rotisserie Fetch Tool, or anything else that you cannot remove by hand with an oven mitt. Place the ends of the Rotisserie Fetch Tool under the rotisserie shaft, then lift the left side, then the right side slowly removing the shaft from the rotisserie slot and pulling your food out of the oven.



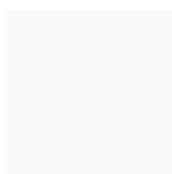
Oil tray

The oil tray will catch any oil or scraps that fall from the cooking food. Once completely cool, the oil tray can be removed from the oven (air fryer oven) and cleaned. As long as the oil tray is inside the unit during cooking, it will be much easier to keep the inside of your oven (air fryer oven) clean.



Mesh rack / Grill

These racks serve as your primary cooking trays, but can be used for dehydrating as well. These racks allow you to cook multiple trays of food at the same time, and they help circulate the air well.



Please read this manual carefully before using the appliance as damage may occur under incorrect operations. Pls keep this manual for future reference.

Danger

- Do not immerse the housing in water or rinse under the tap due to the multi-electrical and heating components
- Do not let liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

Warning:

- Check if the voltage indicated on the appliance fits the local power voltage.
- Do not use the appliance if there is any damage on plug, power cord or other parts.
- Do not go to any unauthorized person to replace or fix a damaged power cord.
- Keep the appliance and its power cord out of the reach of children
- Keep the power cord away from hot surfaces.
- Do not plug the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against another appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not leave the appliance unattended.
- During hot air frying, hot steam 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 pan from the appliance. Any accessible surfaces may become hot during use.
- 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.

Caution

- Ensure that appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It is not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions. (Never use the appliance when

the plug is damaged.)

- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

Automatic switch-off

The appliance has a built-in timer, it will automatically shut down the appliance when the countdown reaches zero. You can manually switch off the appliance by pressing off button, it will automatically shut down the appliance in 20 seconds.

Before first use

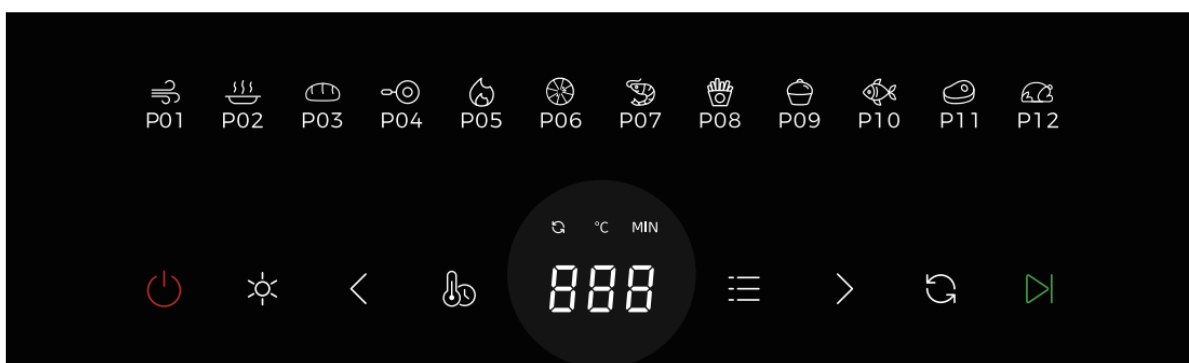
1. Remove all packaging materials and stickers or labels.
2. Clean the basket and pan with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Using the appliance

1. Place the air fryer oven on a flat, steady surface away from all sources of heat and water.
2. Plug in the air fryer oven.
3. Ensure oil tray is in place on the bottom of the air fryer oven.
4. Place seasoned food on racks. Then close the door.
5. Finger touch Power on/off.
6. Finger touch Menu to choose functions (totally 12 functions).

Caution: Do not touch the accessories and the inner cavity during and in short-time after use, as it gets very hot.)

Panel presentation



Power Button

Once the unit is plugged in, the power button will light up. Pressing the power button will allow you to start cooking and change your settings.

Note: After using, long press this button to turn off the Air Fryer Oven.

Menu button

Touch this button to choose different cooking functions, after touching the menu button, press the  or  button to move to a different cooking function. You can choose any menu you prefer, from P-01 to P-12. Each menu code refers to the printed cooking images on the top cover. After choosing the function, please press the Start/Pause button to start cooking

Time/temperature button

During the cooking process, if you want to adjust time or temperature, press the Time/temperature button first. When the display on screen shows the temperature, then press the / button to increase/decrease 5 degree per press. When the display on screen shows time, then press the / button to increase/decrease 1 minute per press. Except during the dehydrating function, which uses 60 minute intervals and an operating time from 2 hours to 24 hours.

Menu Presetting

Menu	Icon Button	Default Temp	Default Time
Air fryer	P01	180°C	15min
Broil	P02	200°C	15min
Toast	P03	160°C	20min
Grill	P04	200°C	20min
Reheat	P05	160°C	15min
Dehydrating	P06	60°C	240min
Shrimp	P07	185°C	10min
Fries	P08	200°C	25min
Bake	P09	175°C	15min
Fish	P10	180°C	15min
Steak	P11	200°C	10min

Chicken	P12	200°C	35min
Temp Range	80°C~200°C	Dehydrating: 30-80°C	/
Time Range	1min~60min	Dehydrating: 2h-24h	/

Light

Press this button to turn on the light inside of the unit. While the unit is running, the light should help check on your food.

Start/Pause Button

After you confirm the cooking menu, then touch this button to start cooking. During the cooking process, if you want to change the cooking menu, then re-press this button. Only in the pause state, you can choose another presetting. Then, you press this button again and the air fryer oven will continue cooking. Here, this button acts as a re-start function.

Rotisserie Function

Pressing this button will begin rotisserie rotation. Press it again to turn the rotisserie off again.

7. After choosing the function, please press Start/Pause button to start cooking.

Caution: During the hot air frying process, if you choose preset menu, the LED lamp will show the menu code "P01-P12", if you just set the Temp. and time yourself. The LED lamp will switch display temperature/time. Long press the Power button, the LED lamp will show End.

8. The machine has an Auto ready bell after cooking. When you hear beep for 5 times, this means the cooking cycle is finished. Use oven mitts to remove hot trays from air fryer Oven and tongs to handle hot food.

9. **Note:** After the time ends, the heating element stops working, but the fan will continue to run about 20 seconds to blow away the hot air for safety. Finally, the timer bell will ring for 5 times as the ending alarm.

10. Check if the ingredients are ready.

Before First Use

1. Read all materials, warning stickers and labels.

2. Remove all packing materials, labels, and stickers.

3. Wash all parts and accessories used in the cooking process with warm soapy water.

NOTE: Only the accessories are dishwasher safe. The air fryer oven and oven door are not dishwasher safe.

4. Place the air fryer oven on a stable, level surface.

Cooking Tips

⚠ **NOTE:** that preset cooking modes are programmed to cook the type of food that it indicates. However you may need to increase or decrease the time or temperature depending on the quality and quantity of your food.

- Flip your food half way through the cooking time for more consistent results. You can set the timer to half the intended time so you know exactly when to flip the food, or simply open-air fryer door half way through the total cooking time, and rotate the food before resuming the cooking process.
- Add 3 minutes to the cooking time if the unit is cold, to allow for the target temperature to be reached before the food starts cooking.
- Note that foods that are smaller in size usually require a slightly shorter cooking time than large ones. Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Spraying a bit of oil on your food is suggested for an even crispier end result Add oil just before beginning the cooking process.
- You can treat the air fryer oven just like your air fryer, so your favorite air fryer recipes should work just as well in this unit.
- Use pre-made dough to prepare foods with fillings quickly and easily Pre-made dough also requires a shorter cooking time than homemade dough.
- Use a baking tin or air fryer dish when baking a cake or quiche. These are also recommended for any fragile foods, or foods with fillings.
- You can use this air fryer oven to reheat foods. We recommend setting the temperature to 150°C and checking the food until it's heated to your liking.
- Please note that the preset cooking modes are programmed to cook the type of food that it indicates. However, you may need to increase or decrease the time or temperature depending on the quality and quantity of food.

Cleaning

- Clean your air fryer oven after each use. All internal parts and accessories (some sold separately) are made of stainless steel or Teflon coated metal, and are all dishwasher safe—but never use abrasive cleaning materials or utensils on these surfaces. If too much

food is stuck to any accessories, soak overnight to make cleaning with normal soap and water easier.

- Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.
- Wipe the outside of the appliance with a warm moist cloth and mild detergent Do not soak or submerge the unit in water or wash in the dishwasher.
- Clean the inside of the appliance with hot water, a mild detergent, and a non-abrasive sponge.
- If necessary, remove unwanted food residue from the upper screen (below the heating coil and fan) with a cleaning brush.
- Be sure the unit is completely dry before plugging in and using again.

Storage

- Unplug the appliance and let it cool down thoroughly.
- Make sure all components are clean and dry.
- Place the appliance in a clean, dry place when not in use. Cover to prevent dust buildup.

Troubleshooting & Common Questions

Problem	Possible Cause	Solution
The oven (air fryer) doesn't work.	1.The unit is not plugged in. 2.The unit is on, but you have not started the cooking process yet.	1. Plug power cord into a wall socket. 2. With basket in place, set the temperature and time, or choose a preset. Check that the door is closed, then press the Start-Stop button.
My food is not cooked.	I. The trays or other accessories are overloaded. The temperature is set too low.	I. Use smaller batches for more even frying. Raise temperature and continue cooking.

My food is not cooked evenly.	The food wasn't turned half way through the cooking process.	Turn or stir your food half way through the cooking process.
There is white smoke coming from the oven (air fryer).	1. There is oil on the food that is burning off. Accessories have excess grease residue from previous cooking.	1. Use a paper towel to collect excess grease from food or accessories. 2. Clean accessories after use.
French fries are not fired evenly.	1. The wrong type of potato is being used. Potatoes were not rinsed properly during preparation.	1. Use only fresh, firm potatoes. Cut potatoes into sticks and pat dry to remove excess starch.