

Russell Taylors

E-WARRANTY



SCAN HERE

AIR FRYER

www.russelltaylors.co.uk

USER MANUAL



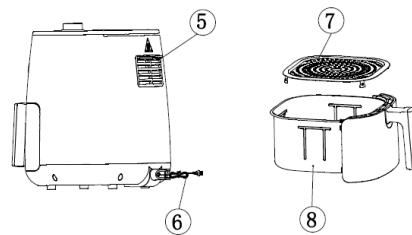
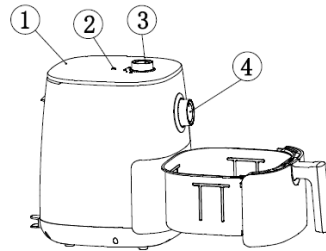
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PRODUCT DESIGN

Product Structure Diagram:

1. Top cover
2. Heating Indicator
3. Temperature controller
4. Timer
5. Air outlet
6. Power cable
7. Fry tray
8. Fry pot



SAFETY PRECAUTIONS

- Please carefully read the instruction manual before using the appliance. Keep the manual for reference in future.
- Never fill the pot with oil, or it may cause a fire hazard.
- The appliance contains electronic elements and heating elements. Do not put it in water or wash with water.
- Do not cover the air inlet and outlet during the operating process. Do not touch the inside of the appliance to avoid burns and scalding.

- The surfaces are liable to get hot during use. Do not touch the hot surfaces. Use the handle or knob.
- Hot air will flow out through the outlet when the appliance is in use. Please keep a safe distance. Do not touch the hot surfaces, do not close the air outlet. When pulling out the pot, please be careful of hot air.
- Please keep the plug clean to avoid damage.
- Please do not plug and unplug with wet hands, otherwise it may cause electric shock.
- Ensure that plug is plugged in securely, otherwise, it may cause electric shock, short circuit, smoking, sparking and other dangers;
- Do not immerse the appliance, body, cord or plug in water or other liquid, to protect against electrical shock.
- Do not place the appliance in the presence of explosive and /or flammable fumes.
- Do not place the appliance in the presence of explosive and/or flammable fumes.
- Do not place the appliance on or near the flammable material, such as tablecloths, curtains, and others, to avoid a fire hazard.
- Be sure to use the air fryer on a heat resistant and even surface, keep the appliance at least 30cm away the wall, furniture or other flammables;

- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the appliance for other than its intended use.
- This 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.
- Keep the appliance away from children to avoid scalding, electric shock and/or other injuries; close supervision is necessary when the appliance is used by or near children;
- This appliance is intended for Household Use Only. Any evidence of commercial use will result in void of warranty.

BEFORE THE FIRST USE

- Remove all packaging material.
- Remove any stickers or labels from the appliance
- Thoroughly clean the tray and pan with hot water, some washing-up liquid, and a non-abrasive sponge.
- Wipe the inside and outside of the appliance with a moist cloth.

- Place the appliance on a stable, horizontal, and level surface. Do not place the appliance on non-heat-resistant surface.
- Place the tray in the pan properly. Slide the pan back into to the appliance.

HOW TO USE YOUR AIR FRYER

1. Put the main plug in an earthed wall socket.
2. Turn the Temperature Controller Knob to your desired temperature
3. Turn the Timer to 5 minutes for preheating. After this, the device is ready for use.
4. When the timer reaches 0, carefully pull the fry pot out of the appliance, place the ingredients inside the fry tray (Attention: do not exceed the maximum line); and slide the pan back into the appliance.
 - a) Do not touch the pan during and sometime after use, as it is very hot. Only hold the pan by the handle.
5. Set the timer to the appropriate cooking time; and the appliance will start to cook your meal.
6. When you hear the timer bell, the set preparation time has elapsed. Pull the pot out of appliance and place it on a heat-resistant surface.

7. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
8. If the food is ready, carefully pull out the pan to remove the ingredients. Do not turn the pan upside down, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
9. Empty the pan into a bowl or onto a plate. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.

Tips:

- Add some oil on the ingredients for a crispy result.
- Shaking ingredients halfway during the preparation time will optimize the result and can help prevent unevenly fried ingredients. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the appliance.

CARE & MAINTENANCE

1. Before cleaning, turn the timer to 0, unplug the appliance and wait for the appliance to cool down. Don't touch the surface before cooling.
2. Never immerse the air fryer in water or any other liquid. The device is not dishwasher proof.
3. Clean the surface of the fryer pot and tray with hot water, some washing-up liquid and a non-abrasive sponge. If dirt is stuck to the tray or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the tray in the pan and let the pan and tray soak for about 10 minutes.
4. Used damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, scouring pad, or steel wool, which damages the nonstick coating on the pan and pot.
5. If you do not use the appliance for a long time, please clean it, and store it in a cool and dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Does not work	<ul style="list-style-type: none"> Power cord has not been inserted into the power socket 	<ul style="list-style-type: none"> Closely insert the power cord into the grounded power socket.
	<ul style="list-style-type: none"> Did not set the timer 	<ul style="list-style-type: none"> Set the timer to the desired cooking time, then the appliance will turn on.
Food is rare when time out	<ul style="list-style-type: none"> Too much food in the pot 	<ul style="list-style-type: none"> Fry food in turns
	<ul style="list-style-type: none"> Temperature set is too low 	<ul style="list-style-type: none"> Set to an appropriate temperature, re-fry food.
	<ul style="list-style-type: none"> Cooking time is short 	<ul style="list-style-type: none"> Set an appropriate cooking time, re-fry food.
Did not fry food evenly	<ul style="list-style-type: none"> Certain foods need to be shaken in the middle of cooking. 	<ul style="list-style-type: none"> In the middle of cooking process, pull the pot out and shake it to separate the overlapped food material, then push the pot back to continue.

Fried food is not crisp	<ul style="list-style-type: none"> ● Some food materials must be fried with oil 	<ul style="list-style-type: none"> ● Add a thin layer of oil on the surface of the food first, then start to fry them.
Cannot smoothly push the pot back to appliance	<ul style="list-style-type: none"> ● The pot with too many food materials is too heavy 	<ul style="list-style-type: none"> ● The food material in the pot cannot exceed the max. line.
	<ul style="list-style-type: none"> ● Handlebar stuck 	<ul style="list-style-type: none"> ● Place the handlebar in horizontal position.
Smoking	<ul style="list-style-type: none"> ● Frying oily food 	<ul style="list-style-type: none"> ● Normal phenomenon.
	<ul style="list-style-type: none"> ● Fryer contain oil from last use 	<ul style="list-style-type: none"> ● Please clean the pot and tray after use.

If the above-mentioned solutions do not rectify the problem, please contact our customer service team immediately. We can be reached via email at support@russelltaylors.com.

WARRANTY & CLAIMS

This product is backed by a 2-year warranty against manufacturing defects. You are entitled to 1 warranty claim during this period. For warranty claims, you may email us at support@russelltaylors.com and include your order number or invoice for verification purposes.

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