Russell Taylors



STEAM AIR FRYER

USER MANUAL

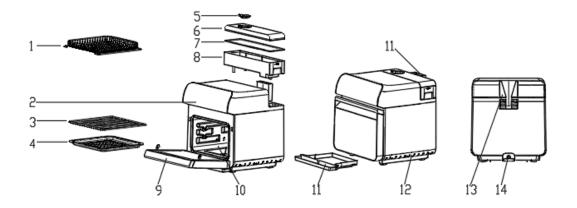
www.russelltaylors.co.uk



General Description

- 1. Air flow rack
- 2. Display screen
- 3. Roast rack
- 4. Oil tray
- 5. Water tank silicone cover
- 6. Water tank cover
- 7. Water tank cover seal

- 8. Water tank
- 9. Furnace door
- 10. Cavity
- 11. Waste water tank
- 12. Pot exhaust air outlet
- 13. Heat dissipation air inlet
- 14. Heat dissipation air outlet



Safety Precautions

Read the manual carefully before using this product in case of incorrect operation and any danger, and keep it properly for future reference.

- Do not dip the product into water or rinse under a faucet because there are electronic and heating elements in the housing.
- 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.

- Avoid any liquid entry inside the product to prevent electric shock and short circuit, do not dump liquid from the exhaust gas outlet of the pot
- Do not cover the air inlet and air outlet with any items when at work.
- Do not pour oil in the cavity as it can cause a fire hazard.
- Make sure that the furnace door is closed to prevent contact with any heating element (e. g. heating pipe, boiling hot cavity).
- Do not touch the inside of the product while it is working, to prevent possible hand burns or contact with the rotating fan blades.
- Check the product voltage for the local supply voltage.
- Do not use the product if it is damaged on the plug or on the main wire or other parts.
- If the power cord is damaged, it must be replaced by professionals from the manufacturer, and its repair department or similar departments to avoid danger.
- Keep the product and its power cord out of children's reach.
- Keep the wires away from the hot surfaces.
- Do not access the product power supply or operate the control panel with wet hands.
- The product must be plugged into the grounded socket, always ensure the

- plug is plugged into the correct socket.
- Do not connect the product to the external timing switch.
- Do not put the product near flammable materials such as tablecloth or curtains.
- Do not stick the electrical appliances on the wall or against other electrical appliances, leaving at least 10 cm of space on the back side, and at least 10 cm of space on the upper part of the product.
- Don't put anything on the product.
- Do not use the product for purposes other than those mentioned in this manual.

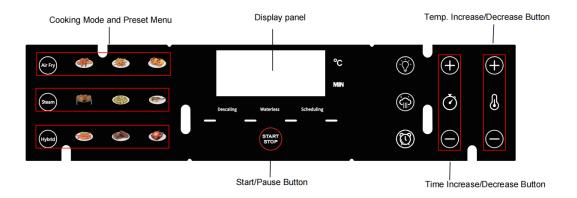


- Hot air and hot steam are released through the air outlet
 in the pot. Please keep your hands and face at a safe distance from the pot
 air outlet to avoid burning you by the hot air and hot steam released from
 the pot air outlet
- Be careful of hot steam and hot air when you take out the pot
- If you see the electrical black smoke coming out, please unplug it immediately. Do not move the air fryer until the smoke is discharged
- The appliance cannot operate with an external timer or an independent remote-control system

Instructions For Use

- 1. Remove all packaging materials.
- 2. Wash the air flow rack, roast rack, and oil tray with hot water and liquid detergent and a non- abrasive sponge.
- 3. Wipe the inside and outside of the product with a clean cloth. This product uses hot air to cook food without using oil substances.
- 4. Make sure that the product is used in a ventilated environment

Function and Operation Instructions



Instructions for using the air fry mode

The Air fry mode mainly uses hot air to cook the food. After cooking, the food is crisp and tender, full of taste.

 Food in: Carefully open the door panel of the air fryer, then put the marinated food into the grill and close the door.

Note: Do not pour oil or any liquid in the frying oven

Note: Place the air fryer in a smooth place and not on a heat-resistant surface

- 2. How to set up the "Air Fry" Function:
- a) Plug in the power, the machine enters the standby state, touch "to enter the setting state.
- b) Click the "air fry" button, and the icon starts to flash to enter the air fry setting state.
- c) Click the button " on the time adjustment area, set the time, click the button " on the temperature adjustment area, set the temperature, and press the confirmation key " to start cooking. At this time, the working state light starts to flash, and the set temperature and time alternate in the display screen

Tips: If you want to adjust the time and temperature during cooking, you can click the button "O" on the time adjustment area and the button "O" on the temperature adjustment area to adjust separately in the running state of the product

Tips: If you need to warm up the cavity, you can warm up without adding food.

You only need to set the cooking time for 3 minutes more than the expected cooking time. After the product works for 3 minutes, then open the door and put in the food, and then close the door

 Cooking Completed: The display will show "OFF" and you will hear five loud sounds, please open the door, use tweezers or insulation gloves to pull the grill out of the cavity and remove the food. Make sure that the food is well cooked, and if not well cooked, put the food and grill back into the unit and continue to heat it up for a few minutes

Note: When cooking has just finished, the cavity is high temperature, please do not directly touch the inside of the cavity, baking tools and food. To remove the food, use tweezers, clips, or insulating gloves, etc

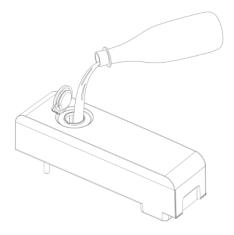
Tips: After cooking the food, the excess oil in the food is collected at the bottom of the product cavity and the wastewater tank. Please pay attention to the cleaning

Tips: After the machine is not operated for a long time and after cooking, the machine will enter the standby mode and click the confirmation key "STAPT" to wake up the machine

Steaming Mode

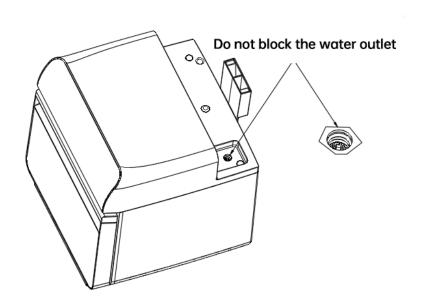
The steam mode mainly uses high temperature steam to cook food, keeping the food fresh and tender and maintaining the nutrition of the food.

1. Adding water into the water tank: Take out the water tank from the machine, open the water tank silicone cover and add water to the water tank, and then plug the water tank silicone cover and finally the bottom of the water tank positioning column and outlet at the machine positioning hole and water inlet into the water tank



Note: Do not add water directly to the top of the product to avoid water entering the product

Note: Do not block the steam outlet inside the cavity with any items or food **Note**: Do not plug any debris into the water outlet of the water tank, otherwise it will affect the work of the machine. If any debris blockage is found, please use tweezers to remove the debris, and then restart the steam mode



- Put in the food: Carefully, open the door of the air frying oven, then put the
 marinated food into the steamer, push the steamer into the frying box, and
 close the furnace door.
- 3. Setup the steamer function:
- a) Plug in the power, the machine enters the standby state, click " to enter the setting state.
- b) Click "Steam" and the icon starts to flash and enter the pure steam setting state. Click on the time adjustment area, click " to set the time. Press the confirmation button to start " to steam the food. At this time, the working state light starts to flash, and the set temperature and time are displayed alternately in the display screen.

Tips: The default set temperature is 100°C in the pure steaming mode, which cannot be adjusted by clicking the button " on the temperature adjustment area.

Tips: During the operation, if the water tank is not enough, the product will make a sound at short intervals. The water shortage lamp will turn on. Please add enough water into the water tank to start work again.

Note: The duration of the water shortage alarm is 3 minutes. If no water is added in 3 minutes, the alarm will stop and the cooking process will end.

Tips: If you want to adjust the time during cooking, you can click the key " on the time adjustment area to adjust it in the running state of the product.

Tips: During the steaming process, please wait patiently for the food to be

cooked. Do not open the furnace door frequently to avoid excessive steam leakage and cannot steam the food.

4. Cooking Completed: When you hear five long beeps, please pull open the fryer door, pull the steamer out of the chamber with tweezers or insulating gloves, and place the food. Make sure that the food is well cooked. If it is not well done, put the food and steamer back into the unit and heat it up for a few minutes.

Tips: After cooking the food, the excess oil in the food is collected at the bottom of the product cavity and the wastewater tank.

Tips: After cooking, please take out the water tank and wastewater tank from the product, and pour out the unused water and wastewater, so as to avoid mildew and odor for a long time.

Tips: After the machine is not operated for a long time and after cooking, the machine will enter the standby mode and click the confirmation key "START" to wake up the machine.

Instructions for Steaming and Frying function

The dual mode mainly uses the combination of high temperature steam and high temperature frying to cook the food. After cooking, the food retains the steamed "freshness", but also retains the "fragrance" of frying, to meet a variety of different cooking needs. This function can be set at different temperature and time values by DIY according to the food

- Water tank: Steaming and frying function also needs to add water, please refer to the water adding description in the pure steaming mode.
- Put food in place: Carefully open the door of the frying box, then put the marinated food into the baking net, push the baking net into the frying box, and close the door.
- 3. Setup function:
- a) Plug in the power, the machine enters the standby state, click "STOP" to enter the setting state.
- b) Click the "Hybrid" button, the icon to start flashing, enter the steaming and explosion mode setting state.

At this time, the time and temperature display on the screen, click " on the time adjustment area, set the time, click " on the temperature adjustment area, set the temperature, and press the key " ...

Tips: During steaming and frying, the system defaults to steaming before baking.

5. Cooking Completed: When you hear five long beeps, please pull open the fryer door, pull the steamer out of the chamber with tweezers or insulating gloves, and place the food. Make sure that the food is well cooked. If it is not well done, put the food and steamer back into the unit and heat it up for a few minutes.

Tips: After cooking the food, the excess oil in the food is collected at the bottom of the product cavity and the wastewater tank.

Tips: After cooking, please take out the water tank and wastewater tank from the product, and pour out the unused water and wastewater, so as to avoid mildew and odor for a long time

Tips: After the machine is not operated for a long time and after cooking, the machine will enter the standby mode and click the confirmation key "

wake up the machine

Automatic Cooking Function Menu

- Clean and marinate the ingredients, put the food on the matching cooking utensils and push it into the oven, and close the oven door
- 2. Setting function:
- a) Plug in the power, the machine enters the standby state, click " to enter the setting state
- b) Under the set state, every time when you touch the "Fried", "Steam" and "Steam and Fried" keys, you will switch to the selected automatic cooking menu accordingly.
- c) Click Time to adjust the upper and lower button " to fine-tune the time. Click the temperature adjustment upper and lower button " to fine-tune the temperature.
- d) Click "STOP" to start cooking the food, and the set temperature and time are displayed alternately on the display.

Tips: Steamed eggs, steamed eggplant, steamed fish, steamed shrimp, steamed steak, steamed chicken automatic menu mode is added to cook with

steam to make the food more tender. Remember to add water to the tank

4. Cooking over: "OFF" appears and you will hear five loud beeps, so please open the stove door, pull the oven out of the cavity with tweezers or insulation gloves, and remove the food. Make sure that the food is well cooked, and if the food is not well cooked, put the grill back into the unit and set it up for a few more minutes

Delay function: The alarm function can only be adjusted in the settings mode. Touch the time adjustment button, and the time will increase/decrease in 10 minutes. The maximum set time for the product is 24 hours; The minimum set time for the product is 10 minutes.

Cooking Techniques and Recipes

The table below will help you choose the most basic ingredients

Air fried mode recipe:

	Minimum - Maximum Quantity (g)	Time (minimum)	Temperature	Shake	Additional information
Fried potatoes					
Frozen French Fries (Fine)	300-700	9-16	200	Shake	
Frozen Fries (Chunk)	300-700	11-20	200	Shake	
Homemade French Fries (8X8mm)	300-800	10-16	200	Shake	Add 1/2 tablespoon of oil
Homemade wedges	300-800	18-22	180	Shake	Add 1/2 tablespoon of oil

					Add 1/2
Homemade	300-750	12-18	180	Shake	tablespoon
potato piece					of oil
	250	15-18	180	Shake	
Roast horse	500	15 10	200	Charles	
bells potato	500	15-18	200	Shake	
steak	100-500	8-13	180		
Pork chops	100-500	10-14	180		
hamburger	100-500	7-14	180		
Sausage	100-500	13-15	200		
rolls	100 300	13-15	200		
chicken leg	100-500	18-22	180		
Chicken	100-500	10-15	180		
breast	100 300	10 13	100		
snacks					
Out with an unallia	100-400	8-10	200	Shake	Use the
Spring rolls					oven
Frozen					Use the
chicken	100-500	6-10	200	Shake	oven
nuggets					Overi
Frozen fish	100-400	6-10	200		Use the
fingers	100 400	0 10	200		oven

Frozen Cheese Snack	100-400	8-10	180	Use the oven
Making food	100-400	1-10	160	
cake	300	20-25	160	Use the pan
				Use a
quiche	400	20-22	180	baking tray
				or oven
muffin	300	15-18	200	Use the pan
				Use a
sweets	400	1-20	160	baking tray
				or oven

The recipe in steam mode:

	Minimum -	Time	Tomporatur	
Туре	Maximum	(minimum	Temperatur	Additional
	Quantity (g))	е	information
Steamed	4000	15-20	100	
eggs	4pcs	15-20	100	
broccoli	100-500	10-15	100	
shrimp	100-500	13-15	100	
Fish	100-500	15-20	100	
Dumpling	100-300	20-25	100	

s				
steamed				Quick-frozen
stuffed			100	steamed
bun	360g (9pcs)	15-20		stuffed bun
corn	2pcs	25-30	100	
Baby food	500	10-15	100	
Fried				
Spare			100	
Ribs	500	30-35		

Steam & Air Fryer mode recipe:

lein al	Minimum-Max		temperatur	extraneous
kind	Number (g)	time (min)	e (°C)	information
shrimp	436	25	180	
beefsteak	195	16	190	
chicken	870	30	200	

Cleaning & Maintenance

For cleaning, please clean the product after each use and keep it clean.

The following are the cleaning steps:

- Remove the main plug from the wall socket to cool the appliance, and open the furnace door to cool it faster.
- 2. Wipe the product surface and the lining of the cavity with a wet cloth.

3. Wash the baking net, grill and baking pan with hot water, using some detergent and a non-abrasive sponge, you can remove the remaining dirt.

Tips: The baking net, grill and baking tray can all be cleaned in the dishwasher.

- 4. Tips: If the dirt is stuck in the baking net and grill, add the washing liquid to the hot water, soak the baking net and grill in the hot water for 10 minutes, and then use the washing liquid and non-abrasive sponge to clean, the dirt can be removed.
- 5. If there are stubborn stains, try cleaning the product with a hot towel and non-abrasive sponge.
- 6. Clean the heating element with a cleaning brush to clean the food residue above.
- 7. If the steam function is used and water is in the tank, pour the water in the tank after each use.

Instructions For the Cleaning of The Steam Generator

If the user does not use clean water according to the instructions, the internal steam generator may accumulate scale, impacting the steam generator steam effect, therefore, if the user did not use pure water according to the instructions, we suggest the user use these cleaning tips (scale indicator "descaling" flashing).

 Provide 300mL of citrate water at 10% concentration, or 30g of citrate descaler to 300mL of water.

- 2. Descaling function setting: Plug in the power supply, the machine enters the standby state, click confirm key "to enter the setting state, you can see the scale indicator "descaling" flashing. In the setting state, long press the steam washing function button "into the descaling function for 3 seconds. At this time, the working state lamp keeps flashing, indicating that the product is in operation.
- 3. After descaling for 20 minutes, you will hear a sound. At this time, please pour out the remaining acid water in the tank, and add more than 300mL of clean water, and then put the tank back to the product in place.
- 4. After adding clean water, please press the confirmation key "The procedure enters the cleaning process. The working state light continues to flash.

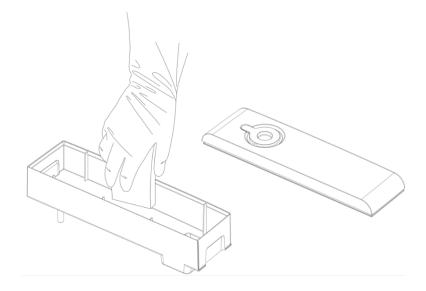
 The clean water cleaning process lasts for about 35 minutes.
- 5. After about 35 minutes, the scale indicator light "descaling" goes out. Then the whole descaling and cleaning process is over. Please take out the wastewater in the wastewater tank and pour it out.

Tip: If the user has been using pure water, you don't have to worry about the scale problem.

6. You can also press the steam washing function button "at any time when you want to clean the internal steam generator

About Water Tank Cleaning

After a period of time, the water tank may breed bacteria inside. Please clean the inner wall of the tank regularly. Just open the lid of the tank, rinse the tank under the water flow or wash it with a wet cloth.



For storage, follow the following requirements

- 1. Unplug the product and cool it completely.
- 2. Make sure that the components are clean and dry.