

# Russell Taylors

[www.russelltaylors.co.uk](http://www.russelltaylors.co.uk)

## AIR FRYER

### USER MANUAL

E-WARRANTY



SCAN HERE

Z3



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Please carefully read the instruction manual, before using the appliance. Keep the manual for reference in future.

**Product Structure Diagram:**



## IMPORTANT SAFEGUARDS

1. Please carefully read the instruction manual, before using the appliance.  
Keep the manual for reference in future.
2. Never fill the pot with oil as it is a fire hazard.
3. The appliance contains electronic elements and heating elements. Do not put it in water or wash with water.
4. 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.
5. The surface will get hot during use. Do not touch the hot surfaces. Use the handle or knob.
6. 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 and do not obstruct to the air outlet.

## SAFETY INSTRUCTIONS

1. Please keep the plug clean to avoid fires or sparks.
2. Do not damage, forcefully pull or twist the power cord, use it to carry heavy loads, let cord hang over edge of table or table counter, or touch hot surfaces to avoid electric shock, fire, and other accidents.  
Damaged power cord must be replaced by the Russell Taylors Service Team.

3. Please do not plug and unplug the appliance with wet hands, otherwise it may cause an electric shock.
4. Plug securely while using, otherwise, it may cause electric shock, short circuit, smoke, sparks and other dangers.
5. Do not immerse the appliance, body, cord or plug in water or other liquid, to protect against electrical shock and affecting its function.
6. Do not place the appliance in the presence of explosives and /or flammable fumes.
7. Do not place the appliance on or near the flammable material, such as tablecloths, curtains, and others, to avoid a fire hazard.
8. Be sure to use on a heat resistant and even surface. Keep the appliance at least 30cm away from the wall, furniture, or other flammable materials.
9. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
10. Do not use the appliance for other than its intended use.
11. 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.

12. 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.
13. This appliance is intended for Household Use Only.

## BEFORE FIRST USE

1. Remove all the packaging material.
2. Remove any stickers or labels from the appliance
3. Thoroughly clean the tray and the pan with hot water, some washing-up liquid, and a **non-abrasive sponge**.
4. Wipe the inside and outside of the appliance with a moist cloth.
5. Place the appliance on a stable, horizontal, and level surface. Do not place the appliance on non-heat-resistant surface.
6. Place the appliance in an area with good air circulation and away from hot surface, and any combustible materials.
7. Place the tray in the pan properly. Slide the pan back to the appliance.
8. This is an appliance that works on hot air. Do not fill the pan with oil or frying fat.

9. Do not put anything on top of the appliance. This disrupts the airflow and affects the air frying result.

## HOW TO USE

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 2 minutes for preheating. After this, the device is ready for use.
4. When the timer is at 0, carefully pull the fry pot out of the appliance, place the ingredients inside the fry tray (Attention: do not exceed the maximum line); slide the pan back to the appliance.
5. Do not touch the pan during and after use, as it gets very hot. Only hold the pan by the handle.
6. Set the timer to the proper cooking time and the appliance will start.
7. When you hear the timer bell, the set preparation time has finished. Pull the pot out of the appliance and place it on a heat-resistant surface.
8. 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.

9. If the ingredients are 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.
10. 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.

## SPECIAL TIPS

12. Add some oil on the ingredients for a crispy result.
13. Shaking ingredients halfway during the preparation time optimizes 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. Do not touch the surface before it has cooled.
2. Never immerse the device 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.

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 device.
5. 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.
6. If you do not use the appliance for a long time, please clean it, and store it in a cool and dry place.

## WARRANTY CLAIMS

This product is backed by a 2-year warranty against manufacturing defects.

For claims, please send an email to [support@russelltaylors.com](mailto:support@russelltaylors.com) and include your order number or invoice from purchase. This item is for household use only. Commercial usage will result in void of warranty.



## TROUBLESHOOTING

Problem	Possible Cause	Solution
No Power	<ul style="list-style-type: none"> <li>● Power cord has not been inserted into the power socket</li> </ul>	<ul style="list-style-type: none"> <li>● Closely insert the power cord into the grounded power socket.</li> </ul>
	<ul style="list-style-type: none"> <li>● Did not set the timer</li> </ul>	<ul style="list-style-type: none"> <li>● Set the timer to desired cooking time, then the appliance will begin to heat up.</li> </ul>
Food is raw/uncooked when time out	<ul style="list-style-type: none"> <li>● Too much food in the pot</li> </ul>	<ul style="list-style-type: none"> <li>● Fry food in batches</li> </ul>
	<ul style="list-style-type: none"> <li>● Temperature set is too low</li> </ul>	<ul style="list-style-type: none"> <li>● Set to an appropriate temperature and re-fry the food.</li> </ul>
	<ul style="list-style-type: none"> <li>● Cooking time is short</li> </ul>	<ul style="list-style-type: none"> <li>● Set an appropriate cooking time and re-fry the food.</li> </ul>
Food is not fried evenly	<ul style="list-style-type: none"> <li>● Certain foods need to be shaken in the middle of cooking.</li> </ul>	<ul style="list-style-type: none"> <li>● In the middle of cooking process, pull the pot out and shake it to separate the</li> </ul>

		overlapped food, then push the pot back to continue.
Fried food is not crisp	<ul style="list-style-type: none"> <li>● Some dishes must be fried with oil</li> </ul>	<ul style="list-style-type: none"> <li>● Add a thin layer of oil on the surface of the food first, then start to fry them.</li> </ul>
Cannot push the pot back to appliance	<ul style="list-style-type: none"> <li>● The pot has too much food and the pot is too heavy.</li> </ul>	<ul style="list-style-type: none"> <li>● The food material in the pot cannot exceed the max. line.</li> </ul>
	<ul style="list-style-type: none"> <li>● Handlebar stuck</li> </ul>	<ul style="list-style-type: none"> <li>● Place the handlebar in horizontally.</li> </ul>

## DISPOSAL OF APPLIANCE



This marking indicates that this appliance should not be disposed with other household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

<b>Spicy French Fries</b>	
<b>Ingredients</b>	<b>Measurement</b>

## RECIPES



Oil	2 Teaspoons
Salt	1 Teaspoon
Pepper Powder	1 Teaspoon
Scallion Powder	1 Teaspoon
Red Chilli Powder	1/2 Teaspoon

1. Peel potatoes and cut into strips.
  2. Dip potato strips into salt water for at least 20mins, and then dry with paper towels.
  3. Mix shallot, salt and pepper, garlic powder/ garlic oil, red chili powder then coat it on your potato strips.
  4. Set temperature to 180°C and timer to 5 minutes to preheat the air fryer.
  5. Place the potato strips into the fry tray, put the fry tray back into the air fryer, and set the timer for 15-20minutes (depending on the number of fries), or until the fries become golden brown.
- \*Optional: turn over the fries by shaking the tray in the middle of cooking process, for better cooking result.



<b>Chicken Wings</b>	
<b>Ingredients</b>	<b>Measurement</b>
Chicken Wings	500G
Garlic	2 pieces
Ginger Power 2	2 Teaspoon
Cumin Powder	1 Teaspoon
Black Pepper Powder	1 Teaspoon
Sweet Chilli Sauce	100MG

1. Set temperature to 200°C and timer to 5 minutes for preheating the air fryer.
2. Stir Garlic, ginger powder, cumin powder, spicy black pepper and a little salt together, and then coat in the chicken wings.
3. Put chicken wings into the fry tray evenly, set time for 15-20 minutes or until become golden brown.



<b>Crispy Chicken Nuggets</b>	
<b>Ingredients</b>	<b>Measurement</b>
Fresh Chicken Nuggets	500G
Eggs	3 Pieces
Flour	1 Cup
Olive Oil	1 Spoon
White Pepper Powder	1 Teaspoon

1. Set temperature to 200°C and timer to 5 minutes for preheating the air fryer.
2. Pat the chicken for 5 minutes with a knife blade.
3. Stir eggs, flour, olive oil, white pepper and a little salt together, and then coat it on the chicken nuggets.
4. Put chicken nuggets into the fry tray evenly, set time for 15–20 minutes or until become golden brown.



Fried Lamb Chops	
Ingredients	Measurement
Lamb Chops	500G
Oil	2 Table Spoon
Ground Pepper Powder	1 Teaspoon
Crushed Black Pepper	1 Teaspoon
Soy Sauce	1 Teaspoon

1. Set temperature to 200°C and timer to 2 minutes to preheat the air fryer.
2. Mix the seasoning evenly in a separate bowl.
3. Rub the lamb chops with the well mixed seasoning and marinate for 20 minutes
4. Put the lamp chops into the fry tray, push the pot back to the air cooker. And set the timer for 10-12 minutes
5. Then open and turn over leg. Reduce temperature to 300°F and bake for more 10 minutes or until brown

<b>Fried Lamb Kebabs</b>	
<b>Ingredients</b>	<b>Measurement</b>
Lamb Kebab	500G
Onion	As per users preference
Egg	1
Cumin Powder	1 Teaspoon
Chili Powder	1 Teaspoon
Oil	2 Teaspoon



1. Set temperature to 200°C and timer to 5 minutes for preheating the air fryer.
2. Stir onion, egg, chili powder, salad oil, salt, cumin powder together, and then coat on the Lamb Kebab;
3. Leave the seasoned Lamb Kebab for 20 minutes.
4. Put Lamb Kebab into the fry tray evenly, push the fry pot back to the air cooker, fry for 15-20 minutes or until brown.