

# Russell Taylors

E-WARRANTY



SCAN HERE

## AIR FRYER

## USER MANUAL

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

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Please read this manual carefully before you use the appliance and save it for future reference.

This appliance is not intended to be used in household and similar applications such as:

- staff kitchen areas in shops, offices and other working environments;
- farm houses;
- by clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

**When using electrical appliances, basic safety precautions should always be followed including the following:**


1. Read all instructions.
2. Do not touch hot surfaces.
3. To protect against electric shock do not immerse cord, plugs, or base in water or other liquid.
4. **WARNING:** This electrical appliance contains a heating function. Surfaces, also different than the functional surfaces, can develop high temperatures. Since temperatures are differently perceived by different persons, this equipment shall be used with CAUTION. The equipment shall be touch only at intended handles and gripping surfaces, and use heat protection like gloves. Surfaces other than intended gripping surfaces shall get sufficient time to the cool down before being touched.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. If the supply cord is damaged, it must be replaced by the manufacturer, its

service agent or similarly qualified persons in order to avoid a hazard.

7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Do not use appliance for other than intended use.
13. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are old than 8 and supervised.
14. Keep the appliance and its cord out of reach of children less than 8 years.
15. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
16. 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.
17. Children should be supervised to ensure that they do not play with the

appliance.

18. The appliances are not intended to be operated by means of an external timer or separate remote-control system children being supervised not to play with the appliance

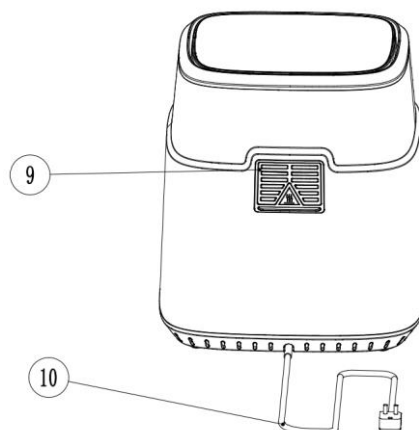
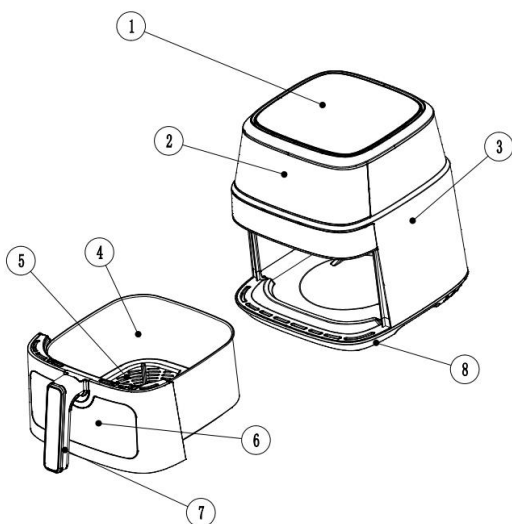
19.  : The surfaces are liable to get hot during use.

### INTRODUCTION :

This Air Fryer provides an easy and healthy way of preparing your favorite meals. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Air Fryer heats food from all directions and most of the ingredients do not need any oil.

### GENERAL DESCRIPTION (Fig.1/Fig.2)

<b>1</b>	Cap	<b>2</b>	Control Panel
<b>3</b>	Main Body	<b>4</b>	Basket
<b>5</b>	Grill	<b>6</b>	Viewing Window
<b>7</b>	Basket Handle	<b>8</b>	Bottom Cover
<b>9</b>	Air Outlet	<b>10</b>	Main Cord



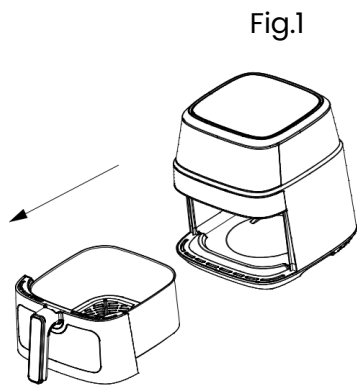


Fig.3

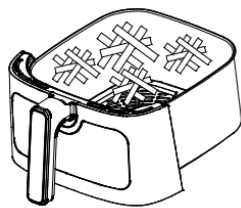


Fig.5

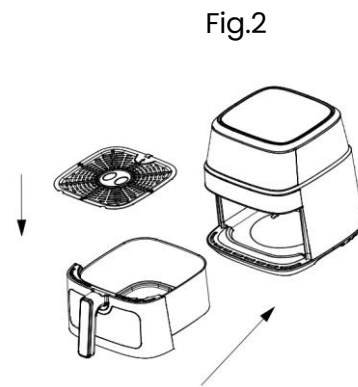


Fig.4

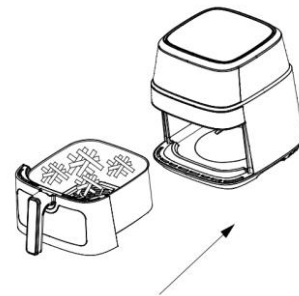


Fig.6

## **DANGER**

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric

shock.

- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outer openings while the appliance is operating.
- Do not fill the pot with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- The temperature of accessible surfaces may be high when the appliance is operating

## **WARNING**

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized person to replace or fix damaged main cord.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Do not place the appliance against a wall or against other appliances. 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 let the appliance operate unattended.
- During 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 pot from the appliance.
- Any accessible surfaces may become hot during use (Fig.2) 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 pot from the appliance.

## **CAUTION**

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

# BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pot with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.

**This is an oil-free fryer that works on hot air, do not fill the pot with oil or frying fat directly.**

**Notice: When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.**

# PREPARING FOR USE

- 1 Place the appliance on a stable, horizontal and even surface.

**Do not place the appliance on non-heat-resistant surface.**

- 2 Place the grill in the pot (Fig.4).

**Do not fill the pot with oil or any other liquid.**

**Do not put anything on top of the appliance, the airflow will be disrupted and affects the air frying result.**



# USING THE APPLIANCE

The oil-free Air Fryer can prepare a large range of ingredients.

## Air Frying

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the pot out of the air fryer (Fig.3)
3. Put the ingredients in the basket. (Fig.5)
4. Slide the pot back into the air fryer (Fig 6)
5. Noting to carefully align with the guides in the body of the fryer.

**Never use the pot without the basket in it.**

**Caution: Do not touch the pot during and sometime after use, as it gets very hot.**

**Only hold the pot by the handle.**

6. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
7. Some ingredients require shaking halfway through the preparation time (see section "Settings" in this chapter). To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the air fryer

*Tip: If you set the timer to half the preparation time, you hear the timer buzzer when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.*

8. When you hear the timer buzzer, the set preparation time has elapsed. Pull the pot out of the appliance

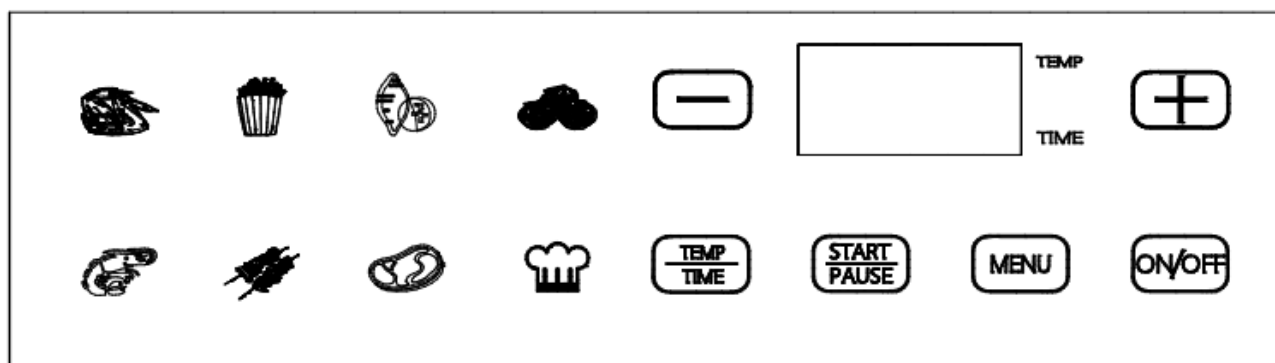
Note: You can also switch off the appliance manually. To do this, set the time to 1.

9. Check if the ingredients are ready.
10. If the ingredients are not ready yet, simply slide the pot back into the appliance and set the timer to a few extra minutes.
11. To remove ingredients (e.g. fries), pull the pot out of the air fryer and place it on trial framework.


**Do not turn the basket upside down with the pot still attached to it, as any excess oil that has collected on the bottom of the pot will leak onto the ingredients.**

12. Empty the basket into a bowl or onto a plate.
13. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

## CONTROL PANEL INSTRUCTIONS



## OPERATION INSTRUCTIONS:

Key  –Power Key



Once the Basket and pot are properly placed in the main housing, the Power light will be illuminated. Selecting the power key for 1 seconds will make the unit default temperature 200°C, while the cooking time will be set to 15 minutes. Selecting the

 key a second time to start the cooking process. Press the power key for 3

seconds to switch off the entire device during cooking. The OFF and fan indicator will be displayed for 15 seconds and then all the lights go out and the fan stops working.




Note: During cooking, you can touch the keys to control the pause and start of cooking.




### Key – Preset Key

Selecting the “” Preset key enables you to scroll through the 7 popular food choices and  (DIY) function.

Once selected, the predetermined time and cooking temperature function begins.

### Key –Preset Key

When selecting The , the right side of control panel temperature light will turn on. The key  and  symbols enable you to add or decrease cooking temperature **5°C** at a time. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 80°C-200°C.

When selecting the ; the right side of control panel time light will turn on. Selecting The Key  and Key  symbols enable you to add or decrease cooking time, one minute at a time. Keeping the key held down will rapidly change the time, Maximum 60 minutes.

## SETTINGS









This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

### *Tips*

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.*
- *Do not prepare extremely greasy ingredients such as sausages in the Air Fryer.*
- *Snacks that can be prepared in an oven can also be prepared in the air fryer*
- *The optimal amount for preparing crispy fries is 500 grams.*
- *Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.*
- *Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients*
- *You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.*

- Suggest baking time to set half of the time, turn the object on one side in the baking, will improve the baking effect.

									
Defaults	Temp(C)	180	200	180	200	190	200	180	200
	Time(min)	20	20	17	40	15	25	15	15
Range	Temp(C)	80-200	80-200	80-200	80-200	80-200	80-200	80-200	80-200
	Time(min)	0	0	0	0	0	0	0	0
Min-max(g)		100-500	100-500	100-500	100-600	100-500	100-600	9PCS	100-500

## CLEANING

Clean the appliance after every use.

**The pot and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.**

1. Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the pot to let the air fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pot and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can use degreasing liquid to remove any remaining dirt.

*Tip: If dirt is stuck to the basket or the bottom of the pot, fill the pot with hot water*

*with some washing-up liquid. Put the basket in the pot and let the pot and the basket soak for approximately 10 minutes.*

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

## **STORAGE**

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

## **ENVIRONMENT**

Do not throw away the appliance with the normal household waste when it is exhausted,, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment

## **GUARANTEE & SERVICE**

If you need service or information or if you have a problem, please contact [support@russelltaylors.com](mailto:support@russelltaylors.com)

# TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature key to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Set the timer to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they	You used a type of snacks meant to be prepared in a	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.

come out of the air fryer.	traditional deep fryer.	
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pot correctly.	Push the basket down into the pot until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot 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.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy	The crispiness of the fries depends on the	Make sure you dry the potato sticks properly before you add the oil.



when they come out of the air fryer.	amount of oil and water in the fries.	Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. 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. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.