


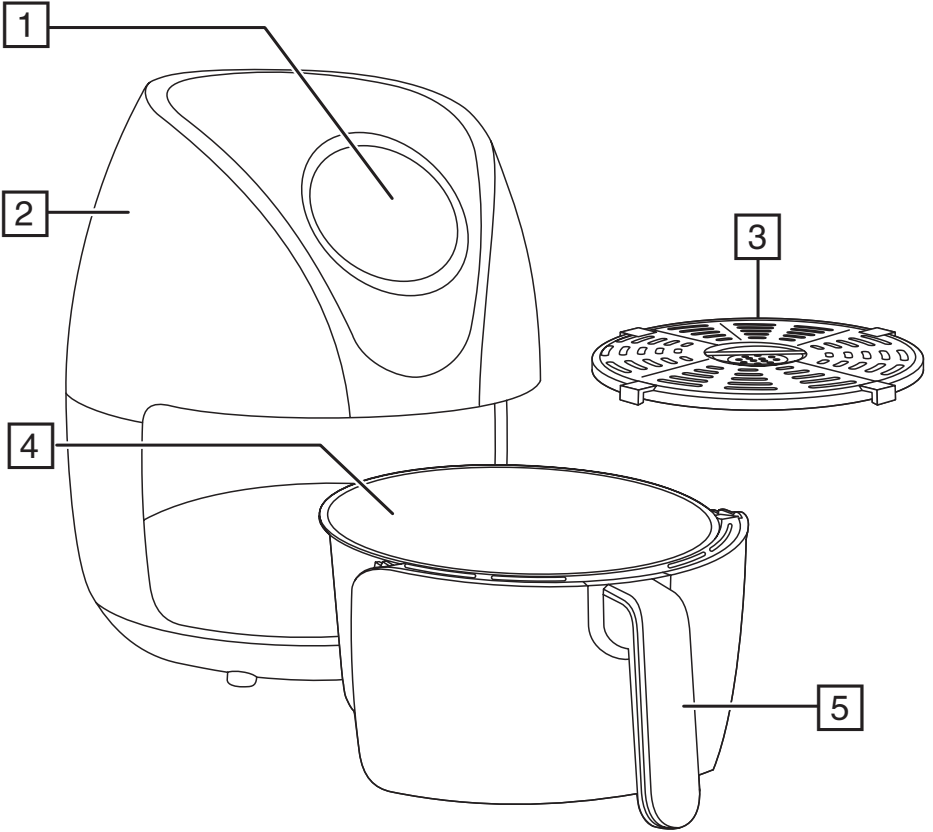


Russell Hobbs

A BRITISH ICON SINCE 1952

27350

 www.russellhobbs.com



Read the instructions, keep them safe, pass them on if you pass the appliance on. Remove all packaging before use.


IMPORTANT SAFEGUARDS

Follow basic safety precautions, including:

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 supervised/instructed and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be done by children unless they are older than 8 and supervised. Keep the appliance and cable out of reach of children under 8 years.

Don't connect the appliance via a timer or remote control system.

Don't use the appliance near or below combustible materials (e.g. curtains).

 The surfaces of the appliance will get hot.

 Do not immerse in any liquid.

If the cable is damaged, return the appliance, to avoid hazard.

- Don't use accessories or attachments other than those we supply.
- Don't use the appliance for any purpose other than those described in these instructions.
- Don't operate the appliance if it's damaged or malfunctions.
- Don't use anything metal or sharp, you'll damage the non-stick surfaces.
- Keep clear of the vent at the rear of the appliance – hot air will come from it.

HOUSEHOLD USE ONLY

PARTS

- | | |
|-------------------------------|-----------|
| 1. Touch controls and display | 4. Basket |
| 2. Body | 5. Handle |
| 3. Crisping plate | |

BEFORE USING FOR THE FIRST TIME

- Handwash the removable parts, rinse, and dry.
- When using your air fryer for the first time, you may notice smoke or a slight odour for the first few minutes of cooking. This is normal. Ensure the room is well ventilated.







PREPARATION

- Sit the appliance on a stable, level, heat-resistant surface.
- Leave a space of at least 50mm all-round the appliance.
- Have oven gloves (or a tea towel) on hand, use heat resistant plastic tongs and a heat-resistant mat or dinner plate to rest the basket on.
- Note: Do not use metal tongs as it may scratch the coating. We recommend using only heat resistant plastic or silicon coated tongs.

To remove the basket from the body





1. Hold the top of the body.
2. Grip the basket handle with the other hand.
3. Slide the basket out of the body.
4. Rest the basket on a heat-resistant mat.

DIGITAL TOUCHSCREEN

ICON	DESCRIPTION
	On/Off
	Preset functions
	Used to adjust the cooking temperature in conjunction with the \ominus or \oplus buttons.
	Used to adjust the cooking time in conjunction with the \ominus or \oplus buttons.
	Increase/decrease
	Time/Temperature Display

PRESET FUNCTIONS

Your air fryer has the following cooking functions. You can adjust the default cooking times and temperatures as desired.

Function		Default Cooking Time (mins)	Default Temperature (°C)
Fries		18	200
Chicken		20	180
Steak		12	200
Fish		10	175

PREHEATING

If you want to preheat the appliance before cooking:

1. Use the temperature control up/down buttons ($\uparrow \ominus \oplus$) to increase or decrease the temperature.
2. Use the time up/down buttons ($\uparrow \ominus \oplus$) to set the preheat time to 3 minutes.
3. Press the on/off button (⏻) to start the preheating cycle.

USING

1. Plug the appliance in. Press the power button (⏻) to turn the appliance on.
 2. Press the menu selection button (M) to scroll through the cooking presets and select a preset time and temperature, or use the time up/down buttons (⏸ ⊖ ⊕) and the temperature control up/down buttons (⏸ ⊖ ⊕) to manually set a time and temperature.
 3. Carefully pull the basket out of the appliance, place the ingredients inside, and push the basket all the way back into the appliance. DO NOT touch the basket directly; only hold the basket by the handles.
 4. Press the (⏻) button to start cooking.
 5. When the buzzer sounds, the set cooking time has elapsed. Carefully remove the basket from the appliance and place it on a heat-resistant surface.
 6. If the food is fully cooked, use tongs to remove it. The appliance is instantly ready for preparing another batch.
 7. If the food is not fully cooked, simply slide the basket back into the appliance and cook for a few more minutes.
- To stop cooking at any time press the (⏻) button.

Notes

- To remove food from the basket, we recommend using tongs. We do not recommend tipping the basket upside down as oil residue will drip out.
- CAUTION: Hot oil from the ingredients may gather at the bottom of the basket. Be careful when removing the crisping plate from the basket.
- Unplug the appliance, once all cooking is complete.
- Your air fryer will switch off when you remove the basket.
- Your air fryer will switch back on when you replace the basket in to the body and will automatically resume the cooking cycle from where it stopped.

COOKING TIMES AND FOOD SAFETY

- To be used purely as a guide
- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.
- Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, follow any guidelines on the package or label.

Food	Temperature °C	Time (min)	Remarks
Chips	200	25	Rinse, dry, toss in salt, pepper, and oil
Potato wedges	200	15-20	Rinse, dry, toss in salt, pepper, and oil
Sweet potato wedges	200	15-20	Rinse, dry, toss in salt, pepper, and oil
Jacket potato	180	30-40	For a crispy jacket, brush with oil
Roast potatoes	180	25-35	Rinse, dry, toss in salt, pepper, crushed rosemary (optional) and oil
Mixed Mediterranean vegetables	180	6-10	All cut to similar sizes, approx. 1-2cm pieces, toss in oil and season
Chicken Breast	180	15-20	
Chicken Thighs	180	25-30	Cooking time depends on size. Brush with oil, season
Chicken wings	180	23-28	Cooking time depends on size. brush with oil, season

Food	Temperature °C	Time (min)	Remarks
Burgers	180	8-12	Cooking time depends on size. brush with oil, season
Sausages	180	8-12	
Pork chop	180	22	Brush with oil, season
Salmon fillet	180	8-12	Brush with oil, season
White fish fillet	180	8-12	Brush with oil, season
Sausage Roll	200	13-15	Brush with oil, season
Spring Roll	200	8-10	
Muffins	180	15-18	
Frozen Food	Temperature °C	Time (min)	Remarks
Chips	200	25	
Potato wedges	200	15-20	
French fries	200	12-20	
Chicken Nuggets	200	6-10	
Fish fillets	200	10-12	
Fish Fingers	180	6-10	
Onion Rings	180	10-15	
Scampi	180	15	

NOTE: High fat foods (e.g. pork) may create smoke. This is normal as oil residue is cooked at a high temperature. Reducing temperature may decrease the effect of smoke.

CARE AND MAINTENANCE

- Unplug the appliance.
- Leave everything to cool down.

Basket and Crisping Plate

1. Once the air-fryer has cooled, remove the basket from the air-fryer body for cleaning.
 2. Wipe the interior of the body to remove any crumb or residue, but DO NOT wipe the heating elements located at the top.
 3. Remove the crisping plate from the basket.
 4. Dispose of food residue and oils, and wipe both the crisping plate and basket with a damp cloth before hand washing them in warm to hot soapy water. Dry thoroughly before placing back in the air fryer body.
- The basket and crisping tray can also be washed in a dishwasher.

Exterior Surfaces

- Clean the exterior with a damp cloth or sponge. Dry thoroughly.

RECYCLING



To avoid environmental and health problems due to hazardous substances, appliances and rechargeable and non-rechargeable batteries marked with one of these symbols must not be disposed of with unsorted municipal waste. Always dispose of electrical and electronic products and, where applicable, rechargeable and non-rechargeable batteries, at an appropriate official recycling/collection point.

SERVICE

If you ring Customer Service, please have the Model Number to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service

Spectrum Brands (UK) Ltd

Fir Street, Failsworth, Manchester M35 0HS

email: support@russellhobbs.com

telephone: 0345 658 9700 (local rate number)

Please note: If you have purchased the product within the last 6 months, please contact the retailer in the first instance to deal with any matters relating to warranty.

GUARANTEE

Defects affecting product functionality appearing within the guarantee period will be corrected by replacement or repair at our option provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

This warranty shall not be valid where it is contrary to U.S. and other applicable laws, or where the warranty would be prohibited under any economic sanctions, export control laws, embargos, or other restrictive trade measures enforced by the United States or other applicable jurisdictions. This includes, without limitation, any warranty claims implicating parties from, or otherwise located in, Cuba, Iran, North Korea, Syria and the Crimea region.

Guarantee period = 2 years from first retail purchase.

To claim an extra 1 year guarantee, register your product online within 28 days of purchase. Register at: **uk.russellhobbs.com/product-registration**

Consumables are guaranteed only for their recommended lifecycle. Replacement/Spare parts* are excluded and are only covered by a 1 year warranty.

* Examples include filters, removable grill plates, drip trays/crumb trays etc.

ONLINE

www.russellhobbs.com for more products

BEAUTIFULLY BRITISH IDEAS
SINCE

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