



Russell Hobbs



PURIFRY MULTI AIR FRYER

2 YEAR WARRANTY

RHAF3000


RHAF3000_IB&RB_FA_210617
Part no. T22-5003762

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:

Read all instructions before, and follow whilst using this appliance.

1. To protect against electrical hazards, do not immerse the air fryer body in water or any liquid.
2. Do not use it in a bathroom or near any source of water. 
3. Do not use outdoors.
4. 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.
5. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
6. Always follow the instructions when using this appliance.
7. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
8. To avoid the possibility of scalding, keep clear of steam escaping around the door area.
9. Do not touch any internal surfaces until the air fryer has fully cooled.
10. CAUTION: Do not operate on an inclined plane. Place the air fryer on a stable, level, heat-resistant surface and out of reach of children.
11. Route the power cord so it does not overhang, and cannot be caught accidentally.
12. Unplug the air fryer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
13. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid hazard.
14. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
15. To disconnect turn timer to 0, turn off the wall power outlet then grasp the plug and remove from wall power socket. Never pull by the cord.
16. Leave a clear space of at least 50mm around the air fryer when in use.
17. Do not cover the air fryer or put anything on top of it while in use.
18. Do not use the air fryer near or below curtains or other combustible materials.
19. Keep the power cord and the air fryer away from hotplates, cook-tops and burners.
20. Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
21. Don't use the appliance without fitting the drip tray.
22. Don't use the appliance for any purpose other than cooking food.
23. Don't use the appliance if it's damaged or malfunctions.
24. Do not use accessories or attachments other than those supplied as specifically for use with the air fryer.

25. Do not use the air fryer for any purpose other than that described in these instructions.
26. Do not connect this air fryer to an external timer or remote control system.
27. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

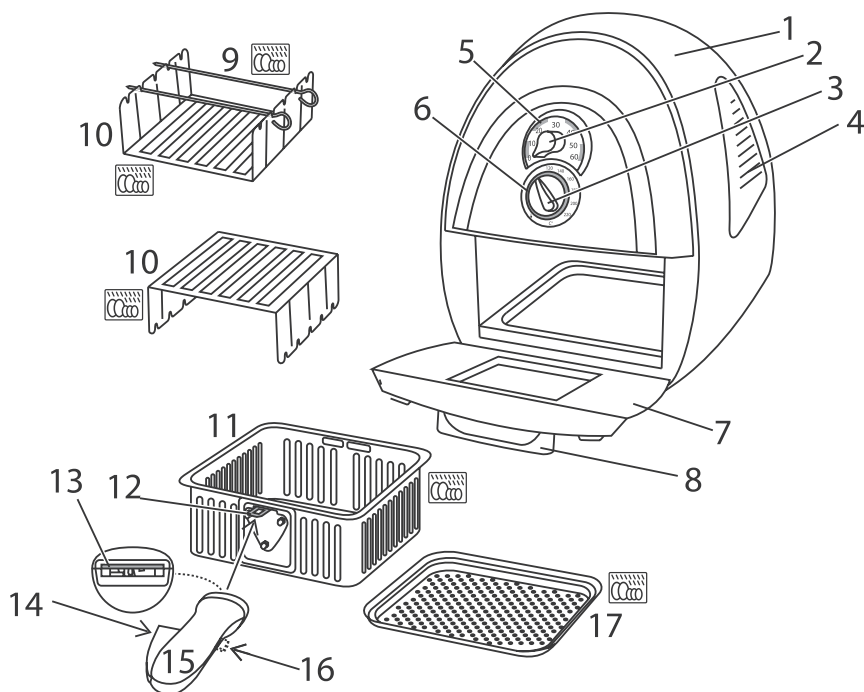
This appliance is intended for use in households and similar applications such as:

- 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

SAVE THESE INSTRUCTIONS


Congratulations on the purchase of your new Russell Hobbs Purifry Multi Air Fryer. Each unit is manufactured to ensure safety and reliability. Before using the air fryer for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the air fryer.

When using this appliance, basic safety precautions should always be followed.



1. Air fryer body
2. Timer
3. Temperature control
4. Vent
5. Power light
6. Thermostat light
7. Door
8. Door handle
9. 5 x Stainless steel skewers

10. Grill & skewer rack
11. Frying basket
12. Handle lug
13. Handle slot
14. Handle lock
15. Basket handle
16. Unlock
17. Drip tray

 = Dishwasher safe



BEFORE FIRST USE

- Remove all packing materials.
- Hand wash the removable parts.
- When using the 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.

HOW IT WORKS

- The air fryer uses cooking with hot air and radiant heat.
- Little to no oil is required, if needed add oil to the food as a coating, don't pour oil into the basket.
- The timer is clockwork. Turn it to 5 minutes more than the time you want, then turn it back to the time you want.

PREPARATION

1. Sit the appliance on a stable, level, heat-resistant surface.
2. Leave a space of at least 50mm all round the appliance.
3. Have oven gloves (or a cloth) on hand.
 - You will need a heat-resistant mat or dinner plate to put the basket on.
 - If grilling or using the skewers, you will need a set of non-metal tongs.
4.  To lock the basket handle, press the large central section into the handle.
5. The small end of the section will stick out from the opposite side of the basket handle.
6.  To unlock the handle, press the small part of the section into the basket handle.
7. Open the door.
8. Unlock the basket handle.
9. Push the slot in the end of the basket handle over the lug on the basket.
10. Lock the basket handle.
11. Remove the basket from the appliance.
12. Check that the drip tray is fitted.
13. Close the door.

PREHEAT

1. Put the plug into the power socket.
2. Set the temperature control to the required temperature.
3. Set the timer to 5.
4. The power light will glow.
5. The thermostat light will glow, then cycle on and off as the thermostat maintains the temperature.
6. When the timer returns to 0, the appliance will switch off.

IN USE

1. Put the food into the basket – don't overfill the basket.
2. Leave space for the hot air to circulate between pieces of food.
3. Open the door.
4. Put the basket into the appliance.
5. Unlock the basket handle and detach the handle from the basket.
6. Close the door and set the timer to the time you need.
7. When cooking is complete open the door.
8. Attach the basket handle.
9. Remove the basket from the appliance.
10. Check the food is cooked. If you're in any doubt, cook it a bit more.

SHAKE THE BASKET

1. Half way through cooking, remove the basket, shake it, and/or turn the food over, then replace the basket in the body.
2. The appliance will switch off when you open the door, then switch on when you close it.
3. The timer will continue to count down.
4. When the timer returns to 0, the appliance will switch off.
5. Unplug the appliance.
6. To switch the appliance off manually, turn the timer to 0.

USING THE GRILL & SKEWER RACK

- Use the rack for toast, bacon, or grilling anything less than 15mm thick.
- Turn the food you are grilling at least once during cooking.
- You may turn the rack upside down and use it to support the skewers.
- Turn the skewers 2 or 3 times during cooking.
- You may cook on the drip tray, but keep a close watch on the level of juices in the tray, and empty it before it can overflow.

CARE AND MAINTENANCE

- Unplug the appliance and let it cool.
- Wipe all surfaces with a clean damp cloth.
- Hand wash the removable parts. You may wash these parts in a dishwasher.
- The harsh environment inside the dishwasher will affect the surface finishes.
- The damage should be cosmetic only, and should not affect the operation of the appliance.

STORING

- Make sure that the appliance is thoroughly dry. Never wrap the cord tightly around the appliance; keep it loosely coiled.
- Store handle at the back of air fryer.
- Place basket, drip tray, rack and skewers inside.

COOKING TIMES & FOOD SAFETY

NOTE: Use these times purely as a guide

- Cook meat, poultry, and 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.

NOTE: Shake basket halfway through cooking process

POTATOS & FRIES	Temp°C	Time	Shake/turn the food half way through cooking
Thin Frozen Fries	200°C	9-16 min	Fries should be packed loosely, to let air flow between them
Thick Frozen Fries	200°C	11-20 min	
Home-Made Fries (8x8mm)	200°C	10-16 min	Rinse, towel dry, toss in salt, pepper, and 1 tsp oil
Home-Made Potato Wedges	180°C	18-22 min	
Home-Made Potato Cubes	180°C	12-18 min	
Jacket Potatoes	180°C	30-40 min	For a crispy jacket, rub with oil
Roast Potatoes	180°C	25-35 min	Rinse, towel dry, toss in salt, pepper, crushed rosemary (optional) and 1 tsp oil
Rosti	180°C	15-18 min	
Potato Gratin	200°C	15-18 min	
Frozen Onion Rings	180°C	10-15 min	
Fish			
Frozen Fishcakes, Large	180°C	20-25 min	
Frozen Fishcakes, Small	180°C	15-20 min	
Fishcakes, Large	180°C	15-20 min	
Fishcakes, Small	180°C	10 min	
Frozen Scampi	180°C	10-15 min	
MEAT & POULTRY	Temp°C	Time	Shake/turn the food half way through cooking
Steak	180°C	8-12 min	
Pork Chops	180°C	10-14 min	
Hamburger	180°C	7-14 min	
Sausages	180°C	10 min	
Drumsticks	180°C	18-22 min	
Chicken Breast	180°C	10-15 min	
Chicken Thighs	180°C	25-30 min	Time depends on the size of the food
Boneless Preformed Chicken Products (Frozen)	180°C	15 min	
Chicken Goujons	180°C	10-15 min	Cut meat in strips, roll in egg, then in seasoned crumbs
Schnitzel (Chicken/Veal/Pork)	180°C	15 min	Hammer meat flat, coat in egg, then in seasoned crumb
Stir Fry	180°C	25-30 min	Toss in salt, pepper, and 1 tsp oil, add a little sauce 5 minutes before the end (chilli, sweet chilli, garlic, etc)

COOKING TIMES & FOOD SAFETY (cont.)

SNACKS	Temp°C	Time	Shake/turn the food half way through cooking
Sausage Roll	200°C	13-15 min	
Spring Rolls	200°C	8-10 min	
Frozen Chicken Nuggets	200°C	6-10 min	
Frozen Fish Fingers	200°C	6-10 min	
Sausage Roll	200°C	13-15 min	
Spring Rolls	200°C	8-10 min	
Frozen Chicken Nuggets	200°C	6-10 min	
Frozen Fish Fingers	200°C	6-10 min	
Frozen Breadcrumbed Cheese Snacks	180°C	8-10 min	
Stuffed Vegetables	150°C	10 min	
Frozen Samosas	180°C	20 min	
Fresh Samosas	180°C	10-15 min	
Frozen Duck Rolls	180°C	20 min	
Fresh Duck Rolls	180°C	10-15 min	
Tortillas	200°C	5-10 min	For a crispy finish, rub with oil
Scotch Eggs	170°C	15-20 min	Time depends on the size of the food
BAKING	Temp°C	Time	Shake/turn the food half way through cooking
Cake	150°C	20-25 min	
Quiche	180°C	20-22 min	
Muffins	200°C	15-18 min	
Sweet Snacks	150°C	20 min	

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Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or us means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573; or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a **(Warranty Period)** period of 2 years from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
 5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
 6. The warranty granted under clause 3 is limited to repair or replacement only.
 7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
 8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
 9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
 10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
 11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
 12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.
- Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



Russell Hobbs



RECIPE BOOK

PURIFRY MULTI AIR FRYER

RHAF3000

CHICKEN TIKKA SKEWERS

Serves 2

Ingredients:

100g yoghurt
25ml lemon juice
1 tsp garam masala
1 tsp paprika
1 tsp ground cumin
½ tsp salt
250g chicken thighs

Method:

1. Cut the chicken into 25mm cubes.
2. Mix all the ingredients in a bowl.
3. Cover and refrigerate for 1 hour.
4. Preheat air fryer at 200°C.
5. Thread the chicken on the skewers.
6. Set the skewers on the rack.
7. Cook for 15 minutes.
8. Turn the food half way through cooking.
9. Serve with a cucumber, tomato and red onion salad.

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ROSEMARY AND GARLIC POTATO WEDGES

Serves 2-4

Ingredients:

500g potato wedges
3 cloves garlic (crushed)
3 sprigs rosemary, chopped
2 tsp olive oil
1 tbsp semolina/fine polenta
1 tsp salt

Method:

1. Preheat air fryer at 200°C.
2. Mix all the ingredients in a bowl.
3. Put the mixture in the basket.
4. Cook for 30 minutes.
5. Shake the basket half way through cooking.

LAMB KEBABS WITH MEDITERRANEAN VEGETABLES

Serves 2

Ingredients:

2 tsp olive oil
1 tsp garlic purée
1 tsp ground cumin
1 tsp dried oregano
250g lamb

The vegetables:

1 red pepper, sliced
1 courgette, sliced
2 tomatoes, quartered
1 tsp garlic purée
2 tsp olive oil
1 tsp red wine vinegar
salt and pepper

Method:

1. Cut the meat into 25mm cubes.
2. Mix the oil, garlic, cumin and oregano and lamb in a bowl.
3. Cover and refrigerate for 1 hour.
4. Remove the lamb from the fridge half an hour before cooking.
5. Thread the lamb on the skewers.
6. Season with salt and pepper.
7. Set the skewers on the rack.
8. Mix the vegetables, garlic, oil, and vinegar.
9. Season with salt and pepper.
10. Put the mixture in the basket.
11. Preheat air fryer at 200°C.
12. Cook for 15 minutes.
13. Turn the food half way through cooking.
14. Serve with a yoghurt and mint dip.

FISH GOUJONS

Serves 2

Ingredients:

75g breadcrumbs
2 tbsp parsley (chopped)
1 tbsp lemon zest, grated
50g plain flour
2 eggs (large)
350g cod/haddock

Method:

1. Cut the fish into 2cm strips.
2. Mix the breadcrumbs, parsley and lemon zest in a bowl.
3. Sift the flour into a bowl.
4. Beat the eggs in a bowl.
5. Coat the fish in flour, then in egg, then in breadcrumbs.
6. Lay the fish on a plate.
7. Cover and refrigerate for 30 minutes.
8. Preheat air fryer at 180°C.
9. Put the fish in the basket.
10. Cook for 15 minutes.
11. Turn the food half way through cooking.
12. Serve with lemon wedges.

ROAST BEEF WITH ROOT VEGETABLES

Serves 4

Ingredients:

2 small carrots, sliced
2 small parsnips, sliced
1 red onion (thin wedges)
2 sprigs thyme
2 tsp honey
2 tsp olive oil
1 kg topside of beef
salt and pepper

Method:

Note: The cooking time is for medium-rare beef. For well done, add 15 minutes.

1. Preheat air fryer at 180°C.
2. Mix the vegetables, thyme, herbs, honey, and oil in a bowl.
3. Put the mixture in the basket.
4. Lay the beef on top.
5. Season with salt and pepper.
6. Cook for 60 minutes.
7. Turn the food half way through cooking. Rest for 10 minutes before serving.

ROAST CHICKEN WITH FENNEL

Serves 4

Ingredients:

2 fennel bulbs, sliced
4 cloves garlic (crushed)
½ lemon
1 kg chicken
2 tsp olive oil
salt and pepper

Method:

1. Preheat air fryer at 180°C.
2. Put the fennel and garlic in the basket.
3. Push the lemon inside the chicken.
4. Rub the skin with olive oil.
5. Season with salt and pepper.
6. Put the chicken in the basket.
7. Cook for 50 minutes.
8. Shake the basket half way through cooking.
9. Rest for 10 minutes before serving.

ROASTED PUMPKIN AND RED PEPPER SALAD

Serves 2-4

Ingredients:

800g butternut pumpkin, peeled
2 tsp olive oil
2 sprigs thyme salt and pepper
2 red pepper, sliced
1 tbsp sherry vinegar/red wine vinegar
50g rocket leaves
150g goat's cheese (soft)
50g pumpkin seeds

Method:

1. Preheat air fryer at 200°C.
2. Cut the pumpkin into 25mm cubes.
3. Mix the pumpkin, oil and thyme in a bowl.
4. Season with salt and pepper.
5. Put the mixture in the basket.
6. Cook for 20 minutes.
7. Shake the basket half way through cooking.
8. Add the peppers.
9. Cook for 10 minutes.
10. Put the mixture in a serving dish.
11. Leave to cool for 10 minutes.
12. Add the vinegar and rocket leaves and toss to combine.
13. Crumble the goats cheese and pumpkin seeds over the top.

VEGETABLE SPRING ROLLS

Makes 8

Ingredients:

1 tsp toasted sesame oil
2 tsp soy sauce
1 clove garlic (crushed)
1 tbsp ginger, grated
1 carrot, shredded
2 spring onions, chopped
1 red pepper, sliced
50g beansprouts
50g fine rice noodles, cooked
1 egg (large)
4 filo pastry sheets, 24cm x 40cm
olive oil spray

Method:

1. Preheat air fryer at 200°C.
2. Mix the sesame oil, soy sauce, garlic and ginger in a bowl.
3. Add the vegetables and noodles and toss to coat.
4. Cut the filo pastry sheets into 16 rectangles, each 12cm x 20cm.
5. Put one rectangle on top of another.
6. Put 2 heaped tablespoons of the mixture along one of the longer edges.
7. Brush the opposite edge with beaten egg.
8. Fold 2cm of the shorter side in towards the centre, to overlap the filling slightly, then roll up tightly and press to seal.
9. Repeat with the remaining filo pastry and filling.
10. Spray the spring rolls with a little oil, then put them in the basket. Cook for 12 minutes.

SALMON, GINGER AND CHILLI FISHCAKES

Serves 2

Ingredients:

250g salmon fillet
200g mashed potato
1 tsp ginger paste
1 red chilli, chopped
4 spring onions, chopped
1 tbsp coriander, chopped
75g breadcrumbs
50g plain flour
2 eggs (large)

Method:

1. Preheat air fryer at 180°C.
2. Put the fish in the basket.
3. Cook for 5 minutes.
4. Leave to cool for 10 minutes.
5. Mix the fish, potato, ginger, chilli, spring onions and coriander in a bowl.
6. Season with salt and pepper.
7. Shape the mixture into 4 patties.
8. Mix the breadcrumbs, parsley and lemon zest in a bowl.
9. Sift the flour into a bowl.
10. Beat the eggs in a bowl.
11. Coat the patties in flour, then in egg, then in breadcrumbs.
12. Put the patties in the basket.
13. Cook for 15 minutes.
14. Turn the food half way through cooking.
15. Serve with lemon wedges and salad.

CLASSIC VICTORIA SPONGE CAKE

Ingredients:

150g unsalted butter
150g caster sugar
2 eggs (large)
150g self raising flour
1 pinch salt
1 tsp vanilla extract
2 tsp milk

to serve:

150g raspberry jam
200ml double cream
2 tbsp icing sugar

Method:

1. Preheat air fryer at 170°C.
2. Grease a 16 cm round cake tin.
3. Mix the butter and caster sugar till pale and fluffy, then beat in the eggs.
4. Sift the flour and salt into a bowl.
5. Fold into the mixture.
6. Mix the vanilla and milk.
7. Fold into the mixture.
8. Pour the mixture into the cake tin.
9. Cook for 50 minutes.
10. A skewer inserted into the cake should come out clean.
11. Cool on a wire rack.
12. Whisk the cream and icing sugar to soft peaks.
13. When the cake is cold, cut it in half horizontally.
14. Cover the top of the bottom half with raspberry jam, then the whisked cream.
15. Lay the upper half on top, dust with icing sugar and serve.

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