

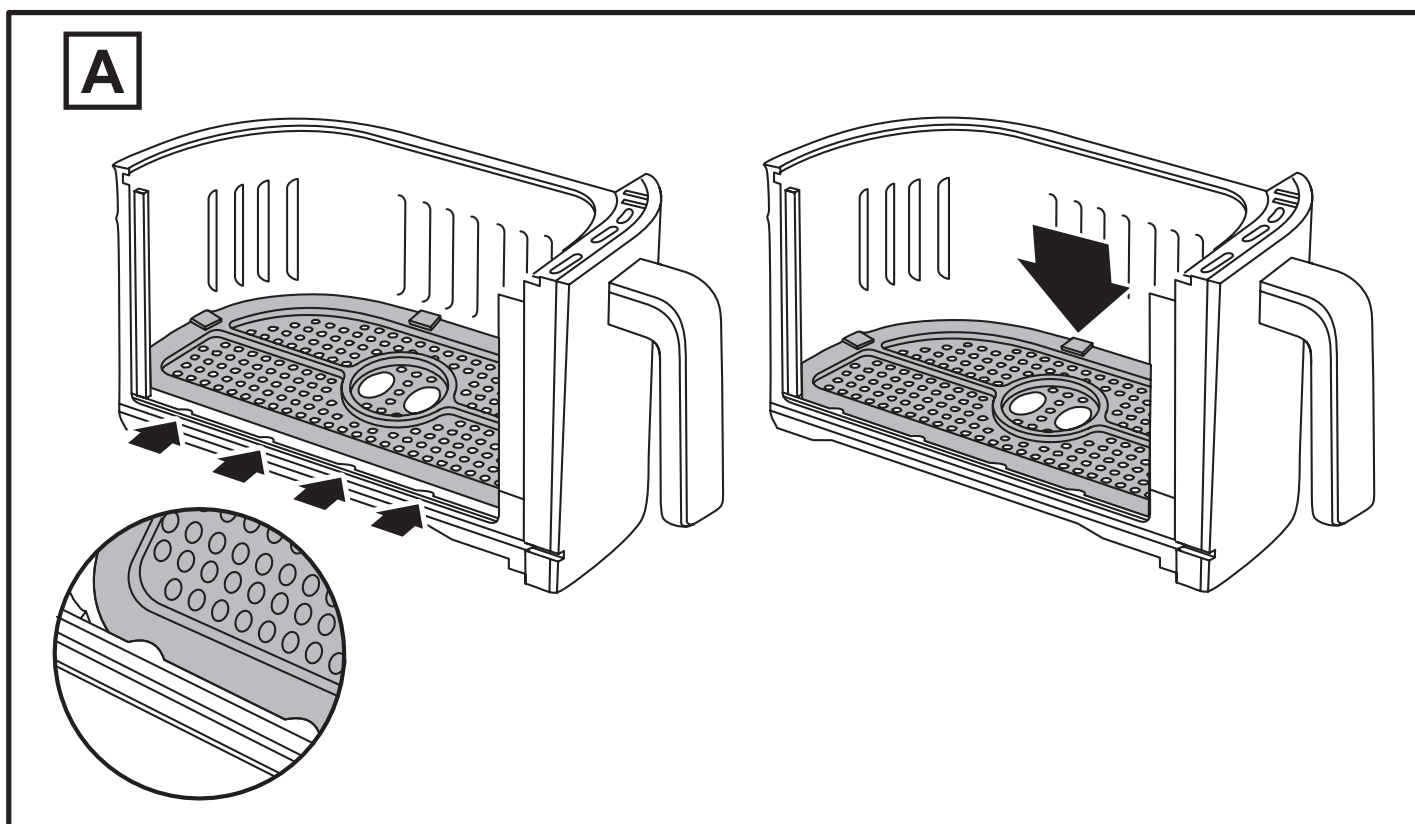
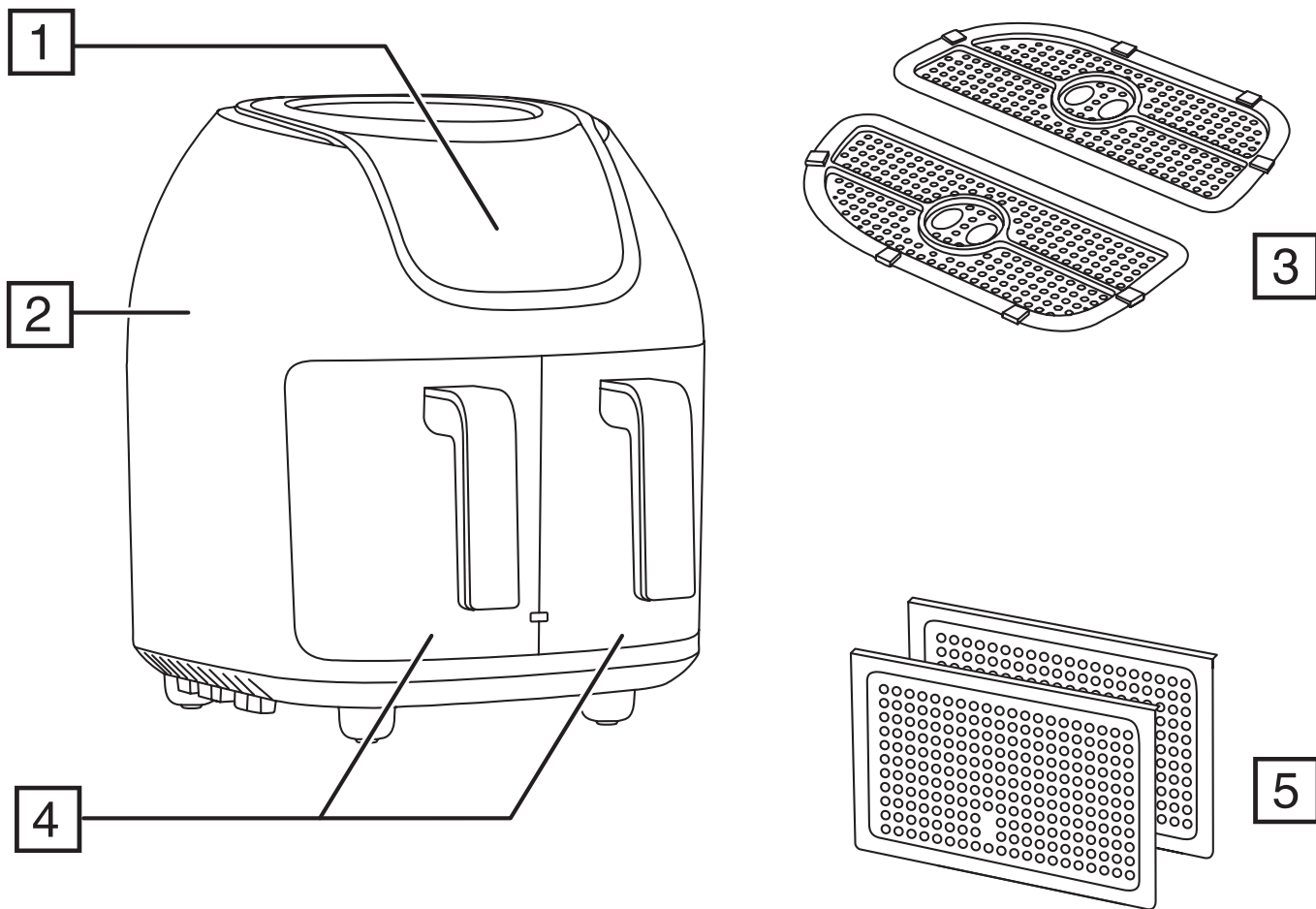


Russell Hobbs

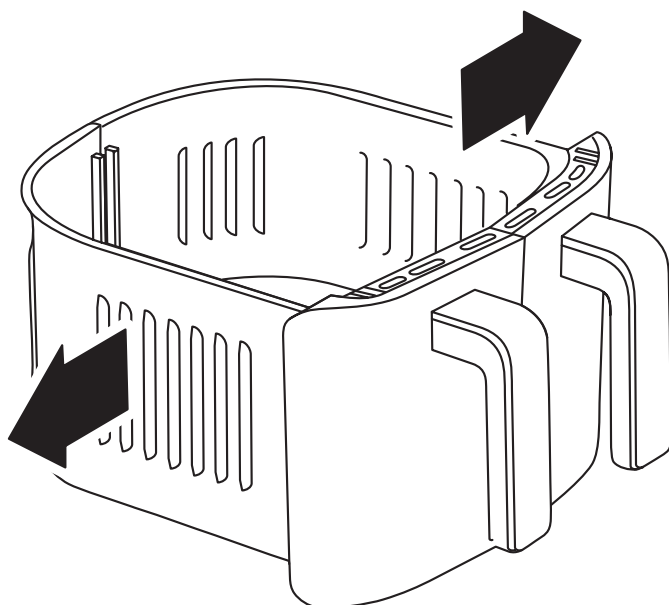
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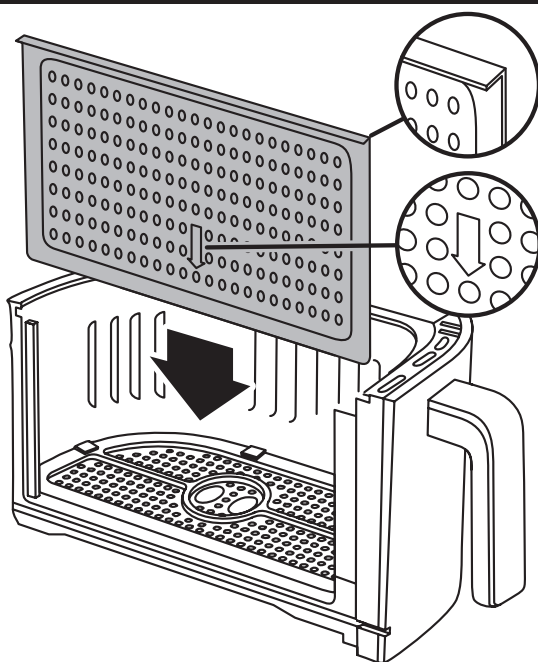
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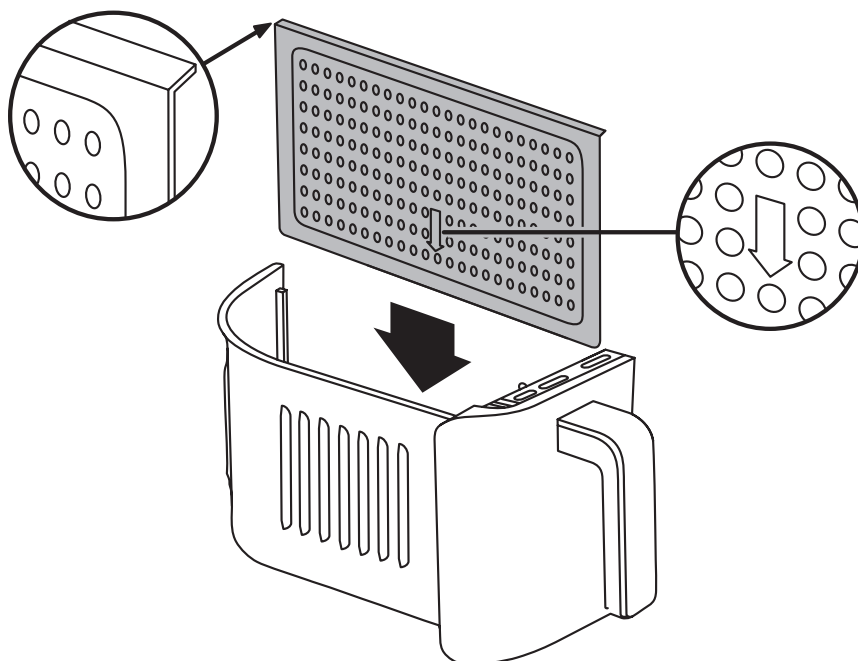
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IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including the following:
Read all instructions before, and follow whilst using this appliance.

 Do not immerse in any liquid.

Do not use outdoors.

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.

This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.

Always follow the instructions when using this appliance.

 The surfaces of the appliance will get hot.

CAUTION: Do not touch any internal surfaces until the air fryer has fully cooled.

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.

Route the power cord so it does not overhang, and cannot be caught accidentally.

Unplug the air fryer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.

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.

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.

Leave a clear space of at least 50mm around the air fryer when in use.

Do not cover the air fryer or put anything on top of it while in use.

Do not use the air fryer near or below curtains, overhead cupboards or other combustible materials.

Keep the power cord and the air fryer away from hotplates, cook-tops and burners.

Do not pour oil or any other liquid into the basket.

Do not use accessories or attachments other than those supplied as specifically for use with the air fryer.

Do not use the air fryer for any purpose other than that described in these instructions.

Do not connect this air fryer to an external timer or remote control system.

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 to be used in household and similar applications such as:

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

CAUTION: Benchtops, such as, but not limited to, engineered stone, marble, granite and acrylic may not be tolerant of localised temperature rises. Therefore, any appliance that radiates heat should be placed on a heat resistant pad or chopping board to prevent the heat from affecting the benchtop.

SAVE THESE INSTRUCTIONS

PARTS

- | | |
|-------------------------------|--------------------|
| 1. Touch controls and display | 4. Baskets |
| 2. Body | 5. Basket dividers |
| 3. Crisping plates | |

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.
- Place the crisping plates into the baskets. Slide the baskets into the body.

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.

CRISPING PLATES

Fit the crisping plates into the bottom of each basket before fitting the basket dividers. Insert the front edge of the crisping plate under the curved projections that are along the inside edge of the basket as shown (Fig. A). Press the back edge down to seat the crisping plate into the basket. Make sure that the plates are fitted correctly so that they don't fall out if the basket is tipped.

ASSEMBLING THE BASKETS

1. Remove the baskets from the body.
2. Separate the baskets (B).
3. Insert the crisping plates if you are using them.
4. Orient each basket divider so that:
 - the arrow on the divider is pointing downwards.
 - The folded-over part on the top edge of each divider is facing outwards (see figures C and D).
5. Slide the divider into the basket slot.
6. Repeat for the other basket.

Note: If you don't orient the basket dividers correctly (step 5) before fitting, they will fall out when the baskets are inverted.

PREHEATING

If you want to preheat the appliance before cooking:

1. Use the temperature control up/down buttons (⬆ ⬇) to increase or decrease the temperature.
2. Use the time up/down buttons (⌚ ⬆ ⬇) to set the preheat time to 3 minutes.
3. Press the start/pause button (▶||) to begin preheating.

DUAL BASKET OPERATION

1. Assemble the two baskets as previously described.
2. Plug the appliance in. Press the power button (⏻) to turn the appliance on.
3. 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.

4. Optional - Press the basket 2 button **(2)**. Then, use the time up/down buttons to manually set a different cooking time for basket 2.
- Optional shake feature: Press either the basket 1 **(1)** or basket 2 **(2)** button, then press the shake button **(SHAKE)** to activate the shake feature for the selected basket.
5. Carefully pull the baskets out of the appliance, place the ingredients inside, and push the baskets all the way back into the appliance. DO NOT touch the baskets directly; only hold the baskets by the handles.
6. Press the start/pause button **(▶||)** to start the cooking cycle.
7. When the buzzer sounds, the set cooking time has elapsed. Carefully remove the baskets from the appliance and place it on a heat-resistant surface.
8. If the food is fully cooked, use tongs to remove it. The appliance is instantly ready for preparing another batch.
9. If the food is not fully cooked, simply slide the basket back into the appliance and cook for a few more minutes.

Shake feature

Press the shake button **(SHAKE)** during programming to activate the shake feature. The “SHAKE” icon below the left hand time display will come on. If active, the icon will blink five times when the cooking time is halfway through. When this occurs, carefully remove the basket and shake or turn the ingredients over. Replace the basket and cooking will restart.

NOTES:

- For best performance, always fit the crisping plates into the basket(s).
- CAUTION: Do not turn the baskets upside down. Any excess oil that has collected on the bottom of the basket will leak onto the ingredients and may splash onto you and your surroundings.

SYNCHRONISED COOKING

You can operate your air fryer so that foods with different cooking times will finish cooking together.

1. Assemble the two baskets as previously described.
2. Plug the appliance in. Press the power button **(⏻)** to turn the appliance on.
3. Press the basket 1 button **(1)** to select basket 1.
4. 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 **(⌚ ^ v)** and the temperature control up/down buttons **(🔥 ^ v)** to manually set a time and temperature.
5. Press the basket 2 button **(2)** to select basket 2.
6. Next, program the cooking time for basket 2 (the temperature will be the same for both baskets).
- Optional: Press either the basket 1 **(1)** or basket 2 **(2)** button, then press the shake button **(SHAKE)** to activate the shake feature for the selected basket.
7. Select the basket programmed with the LONGEST cooking time ONLY. Carefully pull the basket out of the appliance, place the ingredients inside, and push the basket all the way back into the appliance.
8. Press the synchronise button **(SYNC)** to synchronise the cooking timers.
9. Press the start/pause button **(▶||)** to start the cooking cycle.
10. When the audible alarm sounds, the cooking timers have synchronised and cooking will pause.
11. Carefully remove the empty basket, fill with food, and push the basket back into the appliance to resume cooking.
12. When the audible alarm sounds again, the set cooking time has elapsed. Carefully remove the baskets from the appliance and place them on a heat-resistant surface.

TIPS

- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding oil, add only a little just before cooking.
- Snacks normally cooked in an oven can also be cooked in the appliance.
- Place fragile or filled foods in a baking tin or oven dish in the appliance. A baking tin or oven dish is also suggested when baking a cake or quiche.

- You can use the appliance to reheat foods. Simply set the temperature and time to however warm you want your food.
- Wear oven gloves to protect against accidental contact with the heated surfaces and escaping hot air and steam from opening the appliance.
- To prevent scratching the nonstick coating, use only non-metallic utensils. Do not lift or cut food in the appliance using sharp utensils, such as forks and knives, which can scratch the cooking surface.

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
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.

Baskets, basket dividers and crisping plates

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

Exterior Surfaces

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

RECYCLING

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

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Website: www.spectrumbrands.co.nz

**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

1. 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.
 2. 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.
 3. The warranty granted under clause 3 is limited to repair or replacement only.
 4. 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.
 5. 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.
 6. 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.
 7. 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.
 8. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
 9. 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.

