



# Russell Hobbs

A BRITISH ICON SINCE 1952

**RHAF2768SIL**



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 [www.russellhobbs.co.nz](http://www.russellhobbs.co.nz)



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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.

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. CAUTION: 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 shut down, press , 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, overhead cupboards 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. Do not pour oil or any other liquid into the basket.
22. Do not use accessories or attachments other than those supplied as specifically for use with the air fryer.
23. Do not use the air fryer for any purpose other than that described in these instructions.
24. Do not connect this air fryer to an external timer or remote control system.

25. 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. Basket (x2)          |
| 2. Body                       | 5. Handle (x2)          |
| 3. Crisping plate (x 2)       | 6. Silicone liners (x2) |

### 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 a basket from the body

1. Hold the top of the body (Fig. A).
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
	Power button
	Start/Stop

ICON	DESCRIPTION
	Preset functions
	Menu button. Used to cycle through the presets
	Delay button. Used to set a delay time before cooking starts
	Keep Warm button. Used to select the keep warm mode
	Match button. Matches basket 2 settings to those selected for basket 1
	Sync button. Synchronises the cooking times to ensure that both baskets finish at the same time
	Selects basket 1 or 2
	Used to select and adjust the cooking temperature
	Used to select and adjust the cooking time
	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)	Shake Reminder
Fries		22	200	Yes
Steak		12	200	Yes
Chicken		25	190	Yes
Fish		15	195	Yes
Pizza		8	190	No
Dehydrate		120	60	No
Bake		30	160	No
Vegetables		12	190	Yes
Reheat		12	175	Yes

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## COOKING MODES

Your air fryer uses hot air and radiant heat for cooking and can be used several ways:

- Single basket mode
- Dual basket mode cooking at the same times and temperatures - Match Mode
- Dual basket mode cooking at different times and temperatures - Sync Mode

It also has features such as delay start and keep warm modes.

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## ADJUSTING THE COOKING TIME OR THE TEMPERATURE

1. Select which basket you want to adjust the time and temperature for by pressing **①** or **②**.
2. To adjust the temperature, use the **⊕** and **⊖** icons next to the temperature icon (**Ⓢ**) to increase or decrease the cooking temperature as desired.
3. To adjust the cooking time, use the **⊕** and **⊖** icons next to the time icon (**Ⓣ**) to increase or decrease the cooking time as desired.
4. Short presses will change the settings slowly, while long presses will change the settings quickly.

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## SINGLE BASKET MODE

1. Fit the crisping plate inside the basket if required.
2. Place desired food into the cooking basket. Do not overfill the basket, to leave space for the hot air to circulate between pieces of food.
3. Slide the basket back into the air fryer body, ensuring it clicks into place and sits flush within your air fryer body. Your air fryer will not work unless both baskets are properly inserted.
4. Plug in your air fryer and press **⏻**. It will beep and **⊕⊖⊕⊖** will illuminate. **①②** will start to flash.
5. Press **①** to select basket 1. The button will flash and the preset functions will light up.
6. Make any adjustments to the cooking time or temperature as required (see **Adjusting the cooking time or the temperature**).
7. Alternatively, select the desired preset function by pressing the Menu **⊖** button until the desired preset icon is flashing.
8. Make any adjustments to the preset cooking time or temperature if required.
9. Press **⏻** to start cooking.
  - To pause cooking at any time tap the **⏻** icon. Cooking will restart when you tap the icon again.
10. Once the cooking time has elapsed, the timer will beep and the unit will switch off.
11. Slide the basket out of the body and check that the food is cooked.
12. Place the basket on an insulated mat.

### Notes

- To adjust the temperature or time midway through the cooking process, press the number of the basket required. The time and temperature buttons will light and the display will flash. Make any adjustments to the cooking time or temperature as required (see **Adjusting the cooking time or the temperature**).
- You can remove either basket at any time during cooking (to stir, rearrange or shake food as desired). Cooking will pause and then resume once the basket is replaced.
- 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.

## Shake Reminder



To ensure even cooking, some foods require shaking or turning during cooking. Some of the built-in presets include a reminder. Your air fryer will beep and the SHAKE indicator will light up. You can either remove and shake the basket (or rearrange the ingredients), or ignore the reminder and your air fryer will continue its cooking cycle. Carefully remove the basket and gently shake it, or use tongs to turn the food. Replace the basket to continue cooking.

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## DUAL BASKET MODES







### Match Mode

The match mode allows you to use both baskets to cook items that use the same preset, or the same timings and temperatures. The function copies the settings you make to basket 1 to basket 2.

1. Prepare and fill the baskets.
2. Follow the steps for **Single Basket Mode**.
3. After selecting the preset function or manually setting the cooking time and temperature, press the Match  button. Both baskets will be set to the same preset function.
4. Press  to start cooking.

### Sync Mode

The sync mode allows you to set each basket to a different preset function, or to a different time and temperature. Sync mode ensures that both baskets will finish cooking at the same time.

1. Prepare and fill the baskets.
2. Press  to select basket 1. It will flash and the preset functions will light up.
3. Select the desired preset function by pressing the Menu  button until the desired preset icon is flashing. Alternatively, manually adjust the time and temperature for basket 1.
4. Press  to select basket 2.
5. Select the desired preset function by pressing the Menu  button until the desired preset icon is flashing. Alternatively, manually adjust the time and temperature for basket 2.
6. Press the Sync  button. The sync button will flash.
7. Press  to start cooking. The sync button will remain flashing to show that you are using the Sync mode.
8. The basket with the longest cooking time set will start first. Your air fryer will beep when the next basket starts to cook. Both baskets will finish cooking at the same time.

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## SILICONE LINERS





Your air fryer can be used with or without the silicone liners. The silicone liners keep food from coming in contact with the crisping tray and basket, making cleaning up easier. The liners may also be used for cooking cake mixes, etc.

The silicone liners are purposely designed with smaller dimensions than the air fryer baskets to allow airflow around the sides for even heat distribution. For optimal airflow performance, centralise the liner on the crisping tray.

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## DELAY COOKING

The delay function allows you to set a timer which will delay the start of cooking. Each basket can have a different delay time set. You can program the delay from 10 to 900 minutes by 10 minute steps.










1. Set up and program basket 1 as previously described.
2. After selecting the preset or manually setting the time and temperature, press the Delay  button. The delay button will flash and the default delay of 90 minutes will be selected.
3. Use the  and  icons next to the time icon  to change the delay time. Short presses will increase the time in 10 minute steps. Longer presses will increase the time in 30 minute steps.

4. If you are only using one basket, press the start/stop button to start cooking.
5. If you are using both baskets, follow steps 1, 2 and 3 to set the delay time for that basket.
6. Press the start/stop button to start cooking.
7. The timer will count down on the display and cooking will start when it reaches zero.

## KEEP WARM FUNCTION

The keep warm function can be used to keep your food warm after cooking has finished. The temperature can be selected from 60 to 70°C and the time can be adjusted from 1 to 60 minutes.

After cooking has finished, select the keep warm function for each basket as follows:

1. Press  to select basket 1.
2. Press the keep warm  button. The button will flash.
3. The default keep warm setting of 65°C for 15 minutes will be selected.
4. Use the  and  icons next to the time icon  to change the keep warm time.
5. Use the  and  icons next to the temperature icon  to change the keep warm temperature.
6. Repeat the above steps for the second basket (if using) by pressing  to select basket 2.

## 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.

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## CARE AND MAINTENANCE

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

### Baskets and crisping plates

1. Once the air-fryer has cooled, remove the baskets 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 plates from the baskets.
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.

**Note: Although the basket and crisping plate can be washed in a dishwasher, dishwashers can be harsh on cosmetic appearance. To retain the best cosmetic appearance of these components, we recommend that they are hand washed as described above.**

### Silicone Liners

The silicone liners can be hand washed in warm to hot soapy water or placed in the dishwasher.

### Exterior Surfaces

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

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## 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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## **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](http://www.spectrumbrands.com.au/warranty)

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

