

Rohnson

Air Fryer

Instruction Manual

Model: R-2821



Introduction

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

Technical Specifications

Model No.: R-2821

Rated Voltage: 220-240V

Rated frequency: 50/60Hz

Rated power: 1500W

Capacity: 6L

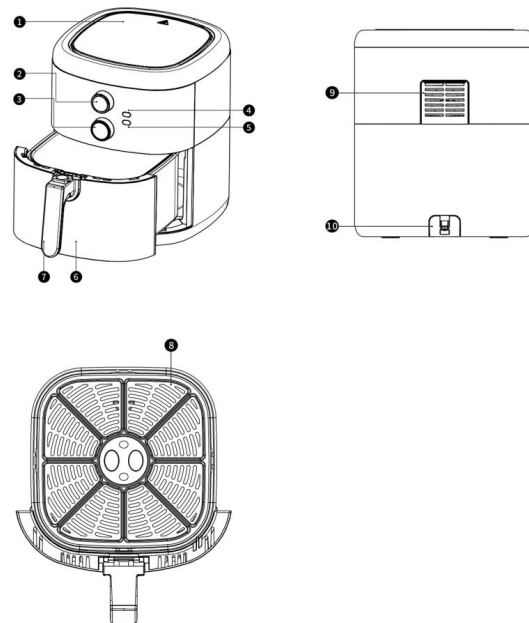
Setting Temperature: 80-200°C

Working time: 0-60min

Product Size: 350*290*325

General description

1. Top cover
2. Timer knob
3. Temperature knob
4. Power Neon light
5. Heating Neon light
6. Fry pot
7. Handle
8. Fry rack
9. Air outlet
10. Power cord



Cautions:

- Please carefully read the instruction manual, before using the appliance. Keep the manual for reference in future.
- Never fill the pot with oil, or it may cause a fire hazard.
- The appliance contains electronic elements and heating elements. Do not put it in water or wash by water.
- Do not cover the air inlet and outlet on the operating process. Do not touch the inside of the appliance to avoid burns and scalding.
- The surfaces are liable to get hot during use. Do not touch the hot surfaces. Use handle or knob.
- High temperature air will flow out through the outlet with the appliance is in use. Please keep a safe distance. Do not touch the hot surfaces. Do not close the air outlet. When pulling out the pot, please be careful of high temperature air.

Security Warning







- Please keep the plug clean to avoid disaster.
- Do not damage, strongly pull or twist the power cord, use it carry heavy loads, or transform it, let cord hang over edge of table or counter, or touch hot surfaces, to avoid electric shock, fire and other accidents. Damaged power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Please do not plug and unplug with wet hands, otherwise it may cause electric shock.
- Plug tightly, otherwise, it may cause electric shock, short circuit, smoking, sparking and other dangers.
- Do not immerse the appliance, body, cord or plug in water or other liquid, to protect against electrical shock and affecting the function.
- Do not place the appliance in the presence of explosive and /or flammable fumes.
- Do not place the appliance on or near the flammable material, such as tablecloths, curtains and others, to avoid fire hazard.
- Be sure to use on a heat resistant and even surface, keep the appliance at least 30cm away the wall, furniture or other flammables.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Do not use the appliance for other than intended use.
- 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.
- Children being supervised not to play with the appliance.
- Keep the appliance away from children to avoid scalding, electric shock and/or other injuries; close supervision is necessary when the appliance is used by or near children.
- This appliance is intended for Household Use Only.

Before the first use

- Remove all packaging material.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the rack and the basket with hot water, some washing-up liquid and a non-abrasive sponge.
 - Wipe the inside and outside of the appliance with a moist cloth.
 - Place the appliance on a stable, horizontal and level surface. Do not place the appliance on on-heat-resistant surface.
 - Place the rack in the basket properly. Slide the basket back to the appliance.
 - This is an appliance that works on hot air. Don't fill the basket with oil or frying fat.
 - Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Use

1. Put the mains plug in an earthed wall socket.
2. Turning the temperature (+) / (-) to proper temperature.
3. Turning the timer (+) / (-) to proper time. After this, the device is ready for use.
4. When The LED display the setting time, carefully pull the basket out of the appliance, place the ingredients inside the rack (Attention: do not exceed the maximum line); slide the basket back to the appliance. Do not touch the basket during and some time after use, as it gets very hot. Only hold it by the handle.
5. When you hear the sound, the set preparation time has elapsed. Pull the basket out of appliance and place it on a heat-resistant surface.
6. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the basket back into the appliance and turn the timer to a few extra minutes.
7. If the ingredient ready, carefully pull out the basket to remove the ingredients. Do not turn the basket upside down, as any excess oil that has collected on the bottom of the basket will leak onto the ingredients.
8. Empty the basket into a bowl or onto a plate. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.
9. Tips:
 - Add some oil on the ingredients for a crispy result.
 - Shaking ingredients halfway during the preparation time optimize the result and can help prevent unevenly fried ingredients. To shake the ingredients, pull the basket out of the appliance by the handle and shake it. Then slide it back into the appliance.

Program	Temperature / Time
	200 °C / 30 min.
	160 °C / 30 min.
	160 °C / 20 min.
	200 °C / 18 min.
	160 °C / 20 min.
	180 °C / 20 min.

Ingredients	Min-Max amount (g)	Time (min)	Temperature (°C)	Shake	Extra information
Potatoes					
Thin frozen fries	300-600	9-16	200	shake	
Thick frozen fries	300-600	11-20	200	shake	
Homemade fries (8*8 mm)	300-600	16-20	200	Shake	

Homemade potato wedges	300-600	18-22	180	Shake	Add 1/2 tbsp of oil
Homemade potato cubes	300-600	12-18	180	Shake	Add 1/2 tbsp of oil
Potato gratin	600	15-18	200	Shake	
Meat & Poultry					
Steak	100-600	8-12	180		
Pork chops	100-600	10-14	180		
Hamburger	100-600	7-14	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	18-22	180		
Chicken breast	100-600	10-15	180		
Snacks					
Spring rolls	100-600	8-10	200	Shake	
Frozen chicken nuggets	100-600	6-10	200	Shake	
Frozen fish fingers	100-600	6-10	200		
Frozen bread crumbed cheese snacks	100-600	8-10	180		
Stuffed vegetables	100-600	10	160		
Baking					
Cake	400	20-25	160		
Quiche	400	20-22	180		
Muffins	400	15-18	200		
Sweet snacks	400	20	160		

Care and Maintenance

1. Before cleaning, turn the timer to 0, unplug the appliance and waiting for the appliance to cool down. Don't touch the surface before cooling.
2. Never immerse the device in water or any other liquid. The device is not dishwasher proof.
3. Clean the surface of the fryer basket and rack with hot water, some washing-up liquid and a non-abrasive sponge. If dirt is stuck to the rack or the bottom of the basket, fill the basket with hot water with some washing-up liquid. Put the rack in the basket and let them soak for about 10 minutes.
4. Used damp cloth to wipe the surface of the fryer. Never use harsh and abrasive cleaners, scouring pad or steel wool, which damages the device.
5. If you do not use the appliance for a long time, please clean it, and store it in a cool and dry place.

Troubleshooting

Problem	Possible Cause	Solution
Does not work	<ul style="list-style-type: none"> ● Power cord has not been inserted into the power socket 	<ul style="list-style-type: none"> ● Closely insert the power cord into the grounded power socket.
	<ul style="list-style-type: none"> ● Did not turn the timer 	<ul style="list-style-type: none"> ● Turn the timer to desired cooking time, then the appliance able to connect with power.
Food is rare when time out	<ul style="list-style-type: none"> ● Too much food in the pot 	<ul style="list-style-type: none"> ● Fry food in turns
	<ul style="list-style-type: none"> ● Temperature is too low 	<ul style="list-style-type: none"> ● Turn to an appropriate temperature, re-fry food.
	<ul style="list-style-type: none"> ● Cooking time is short 	<ul style="list-style-type: none"> ● Turn an appropriate cooking time, re-fry food.
Did not fry food evenly	<ul style="list-style-type: none"> ● Certain foods need to be shaken in the middle of cooking. 	<ul style="list-style-type: none"> ● In the middle of cooking process, pull the basket out and shake it to separate the overlapped food material, then push the basket back to continue.
Fried food is not crisp	<ul style="list-style-type: none"> ● Some food materials have to be fried with oil 	<ul style="list-style-type: none"> ● Add a thin layer of oil on the surface of the food first, then start to fry them.
Can not smoothly push the basket back to appliance	<ul style="list-style-type: none"> ● The basket with too many food materials is too heavy 	<ul style="list-style-type: none"> ● The food material in the basket can not exceed the max. line.
	<ul style="list-style-type: none"> ● Handlebar stuck 	<ul style="list-style-type: none"> ● Place the handlebar in horizontal position.
Smoking	<ul style="list-style-type: none"> ● Frying oily food 	<ul style="list-style-type: none"> ● Normal phenomenon.
	<ul style="list-style-type: none"> ● Fryer contains oil from last use 	<ul style="list-style-type: none"> ● Please clean the pot and tray after use.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.