

Rohnson

Air Fryer Oven

Instruction Manual

Model: R-2852



When using electrical appliances, basic safety precautions should always be followed. Do not use the appliance until you have read this manual thoroughly.

IMPORTANT

Before cooking food for the first time, preheat at 200°C for 10 minutes to allow the protective coating of oil to burn off. It is normal for some smoke to appear.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including:

1. Never immerse the main unit housing, which contains electrical components and heating elements in water. Do not rinse under the tap.
2. To avoid electrical shock, do not put liquid of any kind into the main unit housing containing the electrical components.
3. This appliance has a VDE plug. To reduce the risk of electric shock, if the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
4. Make sure the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
5. To prevent food contact with the interior upper screen and heat element, do not overfill the square basket.
6. Do not cover the air intake vent or air outlet vent while the 12L air fryer is operating. Doing so, will prevent even cooking and may damage the unit or cause it to overheat.
7. Never pour oil into the square basket. Fire and personal injury could result.
8. While cooking, the internal temperature of the unit reaches several hundred degrees Celsius. To avoid personal injury, never place hands inside the unit, unless it is thoroughly cooled.
9. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.
10. When cooking, do not place the appliance against a wall or against other appliances. Leave at least 12cm free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
11. Do not use this unit if the plug, the power cord, or the appliance itself is damaged in any way.
12. Do not place the unit on stove top surfaces.
13. If the power cord is damaged, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.
14. Keep the appliance and its power cord out of the reach of children when it is in operation or in the cooling process.
15. Keep the power cord away from hot surfaces. Do not plug in the power cord or operate the unit controls with wet hands.
16. Never connect this appliance to an external timer switch or separate remote-control system.

17. Never use this appliance with an extension cord of any kind.
18. Do not operate the appliance on or near combustible materials, such as tablecloths and curtains.
19. Do not use the 12L air fryer for any purpose other than described in this manual.
20. Never operate the appliance unattended.
21. When in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent. Also avoid the air while removing the square basket from the appliance.
22. The unit's outer surfaces may become hot during use. The square basket will be hot. Wear air fryer mitts or use the fetch tool when handling hot components. Wear air fryer mitts when handling hot surfaces.
23. Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing air fryer contents.
24. When time has run out, cooking will stop but the fan will continue running for 20 seconds to cool down the unit.
25. Always operate the appliance on a horizontal surface that is level, stable, and noncombustible.
26. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
27. If the 12L air fryer is used improperly or for professional or semiprofessional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid, and the manufacturer will not be held liable for damages.
28. Always unplug the appliance after use.
29. Let the appliance cool down for approximately 30mins. Before handling, cleaning, or storing.
30. Make sure the ingredients prepared in this unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.
31. Caution, hot surface.
32. 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 given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
33. The product and the power cord must be kept out of reach of children below 8 years of age.

BEFORE FIRST USE

1. Before initial use and after subsequent use, hand wash the square basket and other cooking accessories. Then, wipe the outside and inside of the unit with a warm moist cloth and mild detergent. Finally, preheat the unit for a few minutes to burn off any residue.
2. The cook-top may smoke the first time it is used. It is not defective, and the smoke will burn off within a few minutes.

Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated, and the unit will not function. Should this happen, unplug the power cord. Allow time for the unit to cool completely before repair or storing.

Automatic Shut-Off

The appliance has a built-in shut-off device, that will automatically shut down the unit when the timer LED reaches zero. You can manually switch off the appliance by selecting the power button. The fan will continue running for about 30 seconds to cool down the unit.

Electric Power

If the electrical circuit is overloaded with other appliances, your new unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields

This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to be used, based on scientific evidence available today.

PARTS & ACCESSORIES



1. Main Unit with Control Panel

Allows you to control the functions of the unit.

2. Air Intake Vents

Do not cover the Air Intake Vents while the unit is operating.

3. Hot Air Outlet Vents

Do not cover the Air Outlet Vents while the unit is operating.

4. Mesh Basket (Crisper Trays)

Can be used not only for dehydration but also to cook crispy snacks or reheat items like pizza.

5. Grill rack

Great for Pizza and steak.

6. Drip Tray (*placed inner bottom)

Cook with the drip tray in place for easy clean-up.

7. Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Force Shaft lengthwise through meat and center. Slide Forks onto shaft from either end into meat, then lock in place with set screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never outward towards the ends.

NOTE: Make sure roast or chicken is not too large to rotate freely within the oven. Chicken: 2kgs

Roast: up to 2.5-3kgs (depending on the diameter of the meat. Up to 15cm diameter).

8. Rotisserie Fetch Tool (Handle Tool)

Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under rotisserie shaft and lift then gently extract the food.

9. Square basket

Great for french fries, shrimp or other food cooking.

NOTE: Unpack all listed contents from packaging. Please remove any clear or blue protective film on the components.

Warning

Forks, Skewers, and other metal parts with this unit are sharp and will get extremely hot during use.

Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

USING THE ACCESSORIES

1. Placing Drip Tray into Unit

Insert drip tray into bottom of unit.

Cook with the drip tray in place for easy clean-up.

2. Placing Mesh Basket (Crisper Trays) into unit

Place Crisper Trays into Unit by sliding through the side grooves and onto the back lip.

Place Crisper Trays closer to the top heating element for faster cooking and added crisp.

Inserting Crisper Trays (always use oven mitts when oven is hot).

3. Using the Fry Basket

With the latch off the basket handle, compress the handle, place it between the slots on the fry basket, and release the handle.

1. Power/Start-Stop Button

Once the unit is plugged in, the power button will light up.

Selecting the power button once will cause the full panel to be illuminated. Selecting the power button, a second time will activate the cooking process at the default temperature of 185°C and time of 15 mins.

Selecting the power button at any time during the cooking process will shut down the unit, causing the display to go dark immediately the running light to go dark within 30 seconds.

The fan will continue running for 30 seconds to cool down the unit.

2. Internal Light

Selecting this button will help you check cooking progress while unit is in operation.

NOTE: Opening the door during the cooking process will pause the unit. Internal light will illuminate if door opens.

3. Rotation Button

Select this button when cooking anything using the Rotisserie Mode. Function can be used with any preset. The icon will blink while in use.

4. Temperature Control Buttons

These buttons enable you to raise or lower cooking temperature by 5°C intervals ranging from 80°C to 200°C in all modes except below: Dehydrating temperature ranging from 30°C-80°C

5. Time Control Buttons

These buttons enable you to select exact cooking time to the minute, from 1 min. to 90 mins. in all modes except below: Dehydrating time 30-min. intervals and ranging from 2-24 hrs.

6. LED Digital Display

The Digital Numeric Display will switch between Temperature and Time Remaining during the cooking process.

7. Cooking Presets

Selecting any Preset Button sets the Time and Temperature to the Preset's default value.

The cooking process starts by pressed Power Button after selected the Preset Button.

You may override these presets with Time and Temperature Buttons.

8. Fan icon

This icon will blink in sequence while cooking is in progress and continue blinking up to 30 seconds once you shut unit down.

Cooking Presets

Preset Button Cooking Chart

*Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button	Temperature	Time
1. French Fry	200°C	15mins.
2. Steaks/Chops	175°C	25 mins.
3. Fish	165°C	15 mins.
4. Shrimp	160°C	12 mins.
5. Pizza	180°C	15mins.
6. Chicken	185°C	40mins
7. Baking	160°C	30mins
8. Rotisserie	190°C	30mins
9. Dehydrator	30°C	2Hours
10. REHEAT	115°C	12min
11. PREHEAT	80°C	5min
12. Frozen food cooking	200°C	20min

Using the 12L air fry Oven Without Presets

Once you are familiar with the air fry oven, you may want to experiment with your own cooking times and temperatures.

Warning

Never use a cooking vessel filled with cooking oil or any other liquid with this unit!
Fire hazard or personal injury could result.

General Operating Instructions

Before using the air fry oven for the first time:

1. Read all material, warning stickers and labels.
2. Remove all packing materials, labels, and stickers.
3. Wash all parts and accessories used in the cooking process with warm soapy water.

NOTE: Only the accessories are dishwasher safe.

4. Wipe the inside and outside of the cooking unit with a clean, moist cloth.

NOTE: Never wash or submerge the cooking unit in water.

NOTE: When using this unit, never fill any cooking vessel with oil or liquid of any kind. This unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal, and heat-resistant surface.
2. Select the cooking accessory for your recipe.

NOTE: Before initial use and after subsequent use, hand wash the square basket and other cooking accessories. Then, wipe the outside and inside of the unit with a warm moist cloth and mild detergent. Finally, preheat the unit for a few minutes to burn off any residue.

A Versatile Appliance

The air fry oven is designed to cook a wide variety of your favorite foods. The charts and tables provided within this manual will help you get great results. Please refer to this information for proper time/temperature settings and proper food quantities.

Warning

1. NEVER put anything on top of the appliance.
2. NEVER cover the air vents on the top and back of the cooking unit.
3. NEVER fill any cooking vessel with oil or liquid of any kind. This unit cooks with hot air only.
4. NEVER use the oven door as a place to rest a hot fry basket filled with food. The hot fry basket could damage the oven door or cause the unit to tip. Personal injury could result.
5. ALWAYS use oven mitts when removing hot crisper trays.

General Operating Instructions

1. Place the ingredients on a crisper tray, on one of the rotisserie accessories, or in the square basket.
2. Put the crisper tray, square basket, or rotisserie spit into the unit and shut the oven door. Plug the power cord into a 220-240V dedicated outlet.
3. When square basket or rotisserie and food is in place, press the power button once.
4. Select a preset function or manually set the temperature and then the time.
5. The unit will automatically start the cooking cycle a few seconds after a preset function is selected. Alternatively, you can press the power button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected manually.

NOTE: You may open the oven door to view the rotisserie at any time during the process to check the progress.

NOTE: Consult the Charts in this manual to determine the correct settings.

Tips

1. Foods that are smaller in size usually require a slightly shorter cooking time than larger ones.
2. Large quantities of food only require a slightly longer cooking time than smaller quantities.
3. Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly fried.

4. Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
5. Snacks normally cooked in an oven can also be cooked in the air fry oven.
6. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
7. Place a baking tin or oven dish in the air fry oven when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled foods.

Important

Removing Cooked or Hot Food

When removing cooked or hot food, use the rotisserie fetch tool or oven mitts. The fetch tool can also be used with rotisserie spit.

Warning

During the cooking process, the square basket and other accessories will become very hot. When you remove it to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. NEVER place the square basket directly on a countertop or table.

Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to avoid injury.

Cooking Chart

Settings

The table below will help you select the correct temperature and time for best results. As you become more familiar with the air fry oven cooking process, you may adjust these settings to suit your own personal tastes.

Food Item	Min-Max (gr)	Time	Temperature	Comments
Thin Frozen Fries	300-700	15-16 mins	200°C	
Thick Frozen Fries	300-700	15-20 mins	200°C	
Homemade Fries	300-800	10-16 mins	200°C	Add 1/2 tbsp. oil
Homemade Potato Wedges	300-800	18-22mins	185°C	Add 1/2 tbsp. oil
Homemade Potato Cubes	300-750	12-18mins	185°C	Add 1/2 tbsp. oil
Hash Browns	300	15-18mins	185°C	
Potato Gratin	500	15-18mins	200°C	
Steak	100-500	8-12 mins	185°C	
Pork Chops	100-500	10-14mins	185°C	
Hamburger	100-500	7-14 mins	185°C	
Sausage Roll	100-500	13-15mins	200°C	
Chicken Drumsticks	100-500	18-22 mins	185°C	
Chicken Breast	100-500	10-15mins	185°C	
Spring Rolls	100-400	15-20mins	200°C	Use oven-ready
Frozen Chicken Nuggets	100-500	10-15mins	200°C	Use oven-ready
Frozen Fish Sticks	100-400	6-10 mins	200°C	Use oven-ready
Mozzarella Sticks	100-400	8-10 mins	185°C	Use oven-ready
Stuffed Vegetables	100-400	10 mins	160°C	
Cake	300	20-25 mins	160°C	Use baking tin
Quiche	400	20-22 mins	185°C	Use baking tin/oven dish
Muffins	300	15-18 mins	200°C	Using baking tin
Sweet Snacks	400	20mins	160°C	Use baking tin/oven dish
Frozen Onion Rings	400	15 mins	200°C	

NOTE: Keep in mind that these settings are indications. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

Tips

Set the timer to half the time needed for the recipe and the timer bell will alert you when it's time to flip your food. When you hear the timer bell, the preset preparation time has elapsed. Add 3 mins to cooking time when starting with a cold appliance.

Cleaning

Clean the air fry oven after each use. The square basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. To clean glass, open the door of the unit.
3. Clean the inside of the appliance with hot water, a mild detergent, and a nonabrasive sponge.
4. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place. **Cod**

Troubleshooting

Problem	Possible Cause	Solution
The power Air Fryer Oven does not work	<ol style="list-style-type: none"> 1. The appliance is not plugged in. 2. You have not turned the unit on by setting the preparation time temperature. 	<ol style="list-style-type: none"> 1. Plug power cord into wall socket. 2. Set the temperature and time check that door is closed.
Food not cooked.	<ol style="list-style-type: none"> 1. The square basket is overloaded. 2. The temperature is set too low. 	<ol style="list-style-type: none"> 1. Use smaller batches for more even frying. 2. Raise temperature and continue cooking.
Food is not fried evenly.	Some foods need to be turned during the cooking process.	See General operations in this manual.
White smoke coming from unit.	<ol style="list-style-type: none"> 1. Oil is being used. 2. Accessories have excess grease residue from previous cooking. 	<ol style="list-style-type: none"> 1. Wipe down to remove excess oil. 2. Clean the square basket after each use.
French fries are not fried evenly.	<ol style="list-style-type: none"> 1. Wrong type of potato being used. 2. Potatoes not blanched properly during preparation. 	<ol style="list-style-type: none"> 1. Use fresh, firm potatoes 2. Use cut sticks and pat dry to remove excess starch.
Fries are not crispy.	1. Raw fries have too much water.	<ol style="list-style-type: none"> 1. Dry potato sticks properly before misting oil. Cut sticks smaller. Add a bit more oil. <p>Blanch cut potatoes.</p>

Error Code

Display shown	Possible cause	Solution
E1	Broken circuit of the thermal sensor	Call Customer Service
E2	Short circuit the thermal sensor	Call customer service



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

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.