

Rohnson

Air Fryer

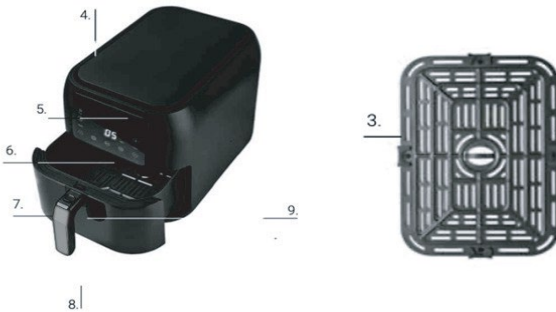
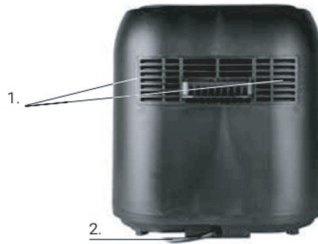
Instruction Manual

Model: R-2860



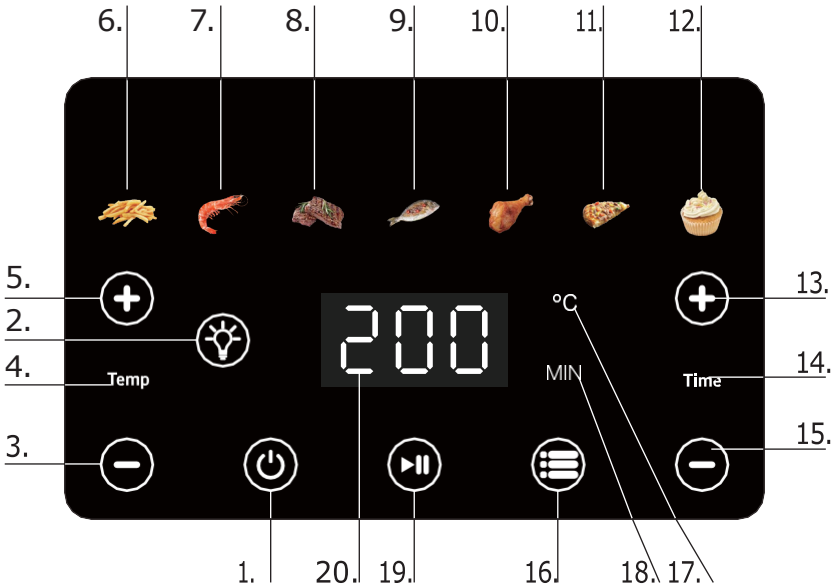
PRODUCT FEATURES

1. Air vents
2. Cord and plug
3. Non-stick rack
4. Air intake
5. Control panel
6. Cooking cavity and heating element
7. Basket
8. Basket handle
9. Basket release button



CONTROL PANEL ICONS

1. On/off power
2. Light
3. Temperature decrease
4. Temperature function icon
5. Temperature increase
6. Fries function
7. Seafood function
8. Steak function
9. Fish function
10. Chicken legs/wings function
11. Pizza function
12. Bake function
13. Time increase
14. Time function icon
15. Time decrease
16. Pre-set cooking functions menu icon
17. Temperature indicator
18. Time indicator
19. Start/Pause
20. LED digital display



ON/OFF POWER

- The ON/OFF power icon will illuminate when the appliance is plugged in and switched on at the socket.
- Press the ON/OFF power icon. Once it will illuminate the full control panel, the default setting of Fries will flash, with the temperature and time alternating on the control panel of 200°C and 20 minutes.
- Pressing the on/off power icon at any time during the cooking process, will shut off the appliance. Nothing will be illuminated on the control panel, except the on/off power icon. The fan will continue running for 20 seconds to cool down the appliance.

LIGHT

- Selecting this icon, will help you check cooking progress while appliance is in operation.
- When opening the basket during the cooking process, the light goes OFF.

TEMPERATURE CONTROL

- These icons enable you to raise or lower cooking temperature by 5°C intervals ranging from 80°C to 200°C. If you press and hold the icon, it will go through the range quicker.

TIME CONTROL

- These icons enable you to select exact cooking time to the minute, from 1 to 60 minutes, in 1-minute intervals. If you press and hold the icon, it will go through the range quicker.

LED DIGITAL DISPLAY

- The LED digital display will switch between temperature and time remaining during the cooking process.

START/PAUSE

- Once you have selected the pre-set cooking function, press the START/PAUSE icon and the appliance will start to cook.
- During the cooking process you can press the START/PAUSE icon to pause the appliance. Press the START/PAUSE icon to continue cooking.

PRE-SET COOKING FUNCTIONS MENU

- Quick pre-set functions with the temperature and time pre-set. Select any of the preset cooking functions by pressing the icon.

The pre-set cooking functions are:

- Fries function
- Seafood function
- Steak function - Not suitable for meat with a very high fat content e.g. sausages, hot oil can spit onto the heating element and cause the appliance to smoke.
- Fish function
- Chicken legs/wings function
- Pizza function
- Bake function

SAFETY PRECAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety precautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault, contact with the authorized service center.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- Do not use any accessories or attachments with this appliance other than those

recommended by the supplier.

- To protect against fire, electric shock or personal injury, do not immerse cord, plug or lid in water or other liquids.
- Do not leave the cord hanging over the edge of a kitchen table or worktop. Avoid contact between the device and hot surfaces.
- For indoor use only. For domestic use only.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Not recommended to be used with a plug-in timer switch.
- An extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.

Warning: A cut off plug inserted into a 13-amp socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.

Caution: The plastic bags used to wrap this appliance, or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.

- Keep the Air Fryer, plug and lead away from hot ovens, flames and other hot surfaces.
- The Air Fryer must be used in a well-ventilated area, at least 10cm away from walls and other surfaces to allow sufficient airflow.
- DO NOT operate the Air Fryer empty and never fill beyond half full.
- DO NOT fill the basket with oil or any other liquid to avoid a fire hazard.
- If dark smoke is coming out of the appliance, unplug immediately. Wait for the smoke to stop before removing the basket.
- DO NOT place food directly into the cooking cavity or allow food to come into direct contact with the heating element. Never add food to the basket without the rack being in place, always cook food in the basket.
- DO NOT leave the Air Fryer unattended during use.
- The Air Fryer, basket and rack will remain hot for some time after use, switch off and unplug the Air Fryer and let it cool completely before moving, cleaning or

storing.

- To prevent injury, DO NOT TOUCH.
- Switch off and unplug the Air Fryer and let it cool completely before touching these surfaces.
- Be careful when removing the basket and rack as burning hot steam can escape, and hot fat can spit and burn, always use the basket handle. Use oven gloves.
- During use, hot steam is released through the air vents - keep your hands and face at a safe distance.

USING THE AIR FRYER FOR THE FIRST TIME

- Unpack the Air Fryer and remove all the packaging materials.
- Before first use, wipe the main unit with a clean damp cloth.
- To remove the basket from the cooking cavity, press down on the basket release button and pull the basket out from the cooking cavity, using the basket handle and place on a dry level surface.
- Wash the basket and rack with hot, soapy water, rinse and dry thoroughly.
- Make sure that all parts are clean and dry before assembling the product.
- Lower the rack into the basket, with the smooth side of the ridges upper most and the raised handle to remove the tray upper most.
- Never use the basket without the rack in it.
- Slide the basket back into the cooking cavity.
- The Air Fryer is now ready to use.



INSTRUCTIONS FOR USE

- PLEASE NOTE: This is an oil free fryer that works on hot air. DO NOT fill the basket with oil or any other liquid. DO NOT fill beyond half full, when putting your ingredients into the basket.
- Place the Air Fryer on a flat heat resistant surface near a socket.
- The Air Fryer must be used in a well-ventilated area, at least 10cm away from walls and other surfaces to allow sufficient airflow.
- When using the Air Fryer for the first time, you may notice a slight burning smell. This is normal for a new heating element and will disappear after a few uses.
- Each time an icon is pressed, there is an audible beep.

POWER ON MODE

- Plug in and switch on the Air Fryer at the socket, the appliance will beep.
- Press the ON/OFF power icon once, it will illuminate the full control panel, the default setting of Fries will flash, with the temperature and time alternating on the control panel of 200°C and 20 minutes. The rest of the pre-set cooking functions will be illuminated.
- If no icons on the control panel are touched after 5 minutes, the appliance go into standby mode.
- Press and hold the ON/OFF power icon at any time during the cooking process will shut off the appliance and it will enter standby mode. Nothing will be illuminated on the control panel except the on/off power icon. The fan will continue running for 20 seconds to cool down the appliance.

Note: Preheat the Air Fryer with NO food in the basket for 3 minutes at the required temperature to warm up.

STANDBY MODE

- When only the ON/OFF power icon is illuminated on the control panel the appliance is in standby mode.
- Press the ON/OFF power icon to activate the appliance, there will be a beep.
- If no icons on the control panel are touched after 5 minutes, it will go back to standby mode. Likewise, if you have paused or opened the basket and there is

no operation within 5 minutes, it will go back to standby mode.

SELECTING THE PRE-SET COOKING FUNCTION

- Press the pre-set cooking function icon and the appliance will skip through the preset cooking functions to your desired setting. The selected pre-set cooking function will flash.
- When you have selected the pre-set cooking function, on the LED digital display the default temperature and time for that setting will flash and alternate between the two.

INCREASING OR DECREASING TEMPERATURE

- You can adjust the temperature at any stage, either when you have selected the desired pre-set cooking function or during operation.
- To adjust the temperature, press either the '+' or '-' temperature icons, the temperature will adjust by 5°C increments.
- When the maximum or minimum value in the range is reached, the appliance will beep twice, you will have to press either the '+' or '-' temperature icons to alter the temperature.

INCREASING OR DECREASING TIME

- You can adjust the time at any stage either when you have selected the desired preset cooking function or during operation.
- To adjust the time, press either the '+' or '-' time icons, the time will adjust by 1 minute increments.
- When the maximum or minimum value in the range is reached, the appliance will beep twice, you will have to press either the '+' or '-' time icons to alter the time.

START/PAUSE

- Once you have selected the pre-set cooking function, press the START/PAUSE icon and the appliance will start to cook.
- The selected pre-set cooking function will be illuminated on the LED control panel and the rest of the pre-set cooking functions will not be illuminated.
- The temperature and time will alternate on the LED control panel and the time will start to countdown in minutes, during the last minute it will countdown in

seconds.

- During the cooking process you can press the START/PAUSE icon to pause the appliance, the selected pre-set cooking function, light icon and start/pause icon will flash. The LED digital display will alternate between the temperature and time remaining.
- Press the START/PAUSE icon to continue cooking.
- If the appliance is paused and you press the ON/OFF power icon the appliance will enter power on mode and the whole of the control panel will be illuminated. If there is no operation within 5 minutes, the appliance will enter standby mode.

LIGHT

- The LIGHT icon can be pressed at any stage to turn on the light to illuminate the cooking cavity.
- If the appliance is paused and the basket is opened, the light turns off.
- When the basket is then closed, you will need to press the LIGHT icon to turn on the light.

OPENING THE BASKET

- To open the basket at any stage, press the basket release button on top of the handle to open.
- If the basket is opened during the cooking process, the appliance will beep 3 times, the heating element, fan and light will stop working.
- When you close basket during the cooking process, the appliance will carry on working. You will need to touch the LIGHT icon if you wish the cooking cavity to be illuminated.

SHAKE FUNCTION

- The shake function is only functional if the cooking time is more than 6 minutes.
- When the cooking time is two-thirds of the way, the appliance will beep 4 times and the LED digital display will show "SHK".
- Remove the basket, shake and then replace, the appliance will carry on cooking. "SHK" will disappear off the LED digital display and it will continue to display and alternate between the temperature and time.

- After the appliance has beeped 4 times, the LED digital display will continue to display 'SHK' and the time remaining will alternate if you do not open the basket.
- During the cooking process, if you adjust the time, the appliance will beep 4 times and the LED digital display will show "SHK" two-thirds of the way through the newly updated time.
- Pizza and Bake programs are going without Shake function.

END OF COOKING PROCESS

- During the last minute of the cooking process the time on the LED digital display will countdown in seconds.
- When the cooking process is complete the LED display will show 'End' and the appliance will beep 5 times.
- The appliance will return to standby mode after 1 minute, the fan will run for 20 seconds and then stop.

POWER OFF FAILURE MEMORY

- If the appliance is being used and accidentally powered off, the appliance will return to the operating state it was at before the power failure, as long as the power is reapplied within 25 minutes.

PROTECTION MODE

- If the appliance enters into a protection state, the appliance will beep 10 times, switch off the appliance and leave to 10 minutes and return turn back on. If the appliance has not reset contact the authorized service center.

CHECKING YOUR FOOD

- We recommend checking your food during cooking and shaking ingredients gently two-thirds of the way through to prevent unevenly cooked food.
- Press the basket release button on the handle to release the basket, slide the basket out of the Air Fryer using the basket handle.
- The Air Fryer will go into a pause mode, gently shake your ingredients. When the basket is replaced, the Air Fryer will continue the cycle.
- Do not use metal utensils with the basket and rack, this will damage the non-

stick coating, use heat resistant plastic or wooden utensils if you need to turn your food.

- When checking ingredients, place the basket on a heat resistant surface.
- Temperatures and timings can be altered during the cooking cycle if your food needs longer.
- You can change the time or temperature during the air frying process using the '+' and '-' icons. You cannot adjust the time and temperature while the process is paused, and the basket is open.
- When the cooking has finished, the Air Fryer will beep five times and the control panel will show 'End' on the display, depending on the side you are using.
- Check if your food is ready. If not, slide the basket back into the cooking cavity and set the time for an additional 5 minutes.
- When removing food, DO NOT turn the basket upside down as any hot oil residue which has drained into the bottom of the basket will spill onto your food.
- Depending on the type of food you have cooked, hot steam may escape from the basket.
- Place the basket on a heat resistant surface, remove your food onto a plate with tongs.
- The motor fan may continue to run until the appliance has cooled down. When the fan has stopped, switch off and unplug at the socket.
- Allow the appliance to cool down completely before moving, cleaning or storing, approximately 30 minutes. Removing the basket will let the air fryer cool down more quickly.

A GUIDE TO INGREDIENTS AND HINTS AND TIPS

- Not suitable for sausages with very high fat content. Hot oil can spit onto the heating element and cause the appliance to smoke.
- You can cook snacks that would normally be cooked in an oven in the Air Fryer.
- You can use the Air Fryer to reheat ingredients, set the temperature to 150°C for 10 minutes.
- Cut food into even sizes for even cooking.

CHIPS

- When you have peeled your potatoes, wash them thoroughly before cutting, and wash again once they have been cut - this will remove the starch.
- Dry the chips using a highly absorbent clean tea towel or kitchen towel.
- For crisper chips, coat your chips lightly in oil and cook within a few minutes.

Please note: This is an oil free fryer that works on hot air. DO NOT fill the basket with oil or any other liquid.

- The thinner the chips, the crispier they will be. The thicker the chips, the fluffier on the inside they will be.
- Change the cooking time according to the thickness of your chips. If you prefer chips to be crispy, try cooking for a couple more minutes.
- To add a different taste to your chips, you can coat them in different types of oil.
- You can also cook frozen chips in the Air Fryer, as they are pre-cooked and pre-coated so there is no need to add oil.

FOOD	DEFAULT TEMPERATURE	ADJUSTABLE TEMP RANGE	DEFAULT TIME	ADJUSTABLE TIME RANGE
Fries	200°C	80-200°C	20 mins	1-60mins
Seafood	180°C	80-200°C	10 mins	1-60mins
Steak	180°C	80-200°C	15 mins	1-60mins
Fish	180°C	80-200°C	20 mins	1-60mins
Chicken	190°C	80-200°C	25 mins	1-60mins
Pizza	150°C	80-200°C	12 mins	1-60mins
Bake	160°C	80-200°C	30 mins	1-60mins

A GUIDE TO COOKING TIMES

Here is a guide to cooking times for different types of food.

This is a guide only, times will vary depending on whether the food is in season, its size, thickness, and your preference on how well you like your food cooked (e.g. steak).

For frozen food, use the cooking times and temperatures on the packet.

Whilst you are getting to grips with cooking times, monitor your food and cook for a couple more minutes if needed.

Ensure food is thoroughly cooked before serving.

To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	AMOUNT (g)	TIME (min)	TEMP (°C)	SHAKE?	ADDITIONAL INFORMATION
MEAT					
Steak	225-450	10	180	No	Use tongs to turn halfway through.
Pork Chops	225-450	10-14	180	No	
Burgers	225-450	7-14	180	No	
Sausages (Not suitable for sausages with very high fat content)	225-450	7-14	180	No	
CHIPS AND FROZEN FOOD					
Sweet potato wedges	225-450	10-15	200	Yes	Mix in a bowl with 1-2 tsp of oil, salt, pepper and paprika (optional).
Home-made chips	225-450	25-30	180	Yes	Cut potato into 1cm chips. Mix in a bowl with 1-2 tsp of oil.
Thin frozen chips	450	20	180	Yes	Do not add oil.
Thick frozen chips	450	25	180	Yes	
Frozen chicken nuggets	225-450	10-15	200	Yes	
POULTRY					
Drumsticks	225-450	20-25	200	No	Use tongs to turn halfway through.
Chicken breast	225-450	20-25	200	No	

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

FRENCH FRIES – Serves 4

Ingredients	Quantity
Large potatoes	4, washed and dried
Vegetable oil	1 tbsp
Sea Salt	2 tbsp

WHAT YOU DO

Temperature: 200°C. Time: 10 minutes. Use Fries Function setting on the Air Fryer. Cut the potato lengthwise into 1cm slices. Lay the slices flat and cut lengthwise again into 1cm pieces. Lay potato pieces on paper towel and roll them around to dry off any excess moisture. Toss the potato pieces in a bowl with the oil. Lay oiled pieces in the basket. Make sure they do not stick together. They can be layered as long as air can get through.

Place into the Air Fryer. Air fry at 200°C for 10 minutes, shaking once halfway through the cycle. Season immediately with salt when they are done.

BUFFALO CAULIFLOWER - Serves 4

Ingredients	Quantity
Buffalo Sauce	
Unsalted butter	1 tbsp
Hot chilli sauce	¼ tbsp
Honey	½ tbsp
Clove garlic	½, crushed
Cauliflower	
Cauliflower florets	350g, cut into ½ pieces
Cornflour	½ tbsp
Vegetable oil	1 tbsp
Sea Salt	Pinch of

WHAT YOU DO

Temperature: 200°C. Time: 10 minutes. Use Fries Function setting on the Air Fryer. Toss the cauliflower florets with the oil and ½ tbsp of cornflour. Air fry at 200°C for 15 minutes.

While the cauliflower is cooking, add all the buffalo sauce ingredients into a small pan over medium heat. Whisk to mix in the butter and reduce to heat to low. Toss the florets with hot sauce mixture and sprinkle with salt. Serve with blue cheese dressing or your favorite dip.

SRIRACHA CHICKEN WINGS – Serves 2

Ingredients	Quantity
Chicken wing pieces	5
Vegetable oil	½ tbsp
Sea Salt	½ tbsp
Hot chili sauce	1 tbsp
Soy sauce	½ tbsp
Unsalted butter	1 tbsp
Honey	¼ tbsp
Spring onions	2, thin sliced

WHAT YOU DO

Temperature: 200°C. Time: 25 minutes. Use Chicken Legs/Wings Function setting on the Air Fryer. Pat dry excess moisture on the wings with paper towel, toss the dried wings with the oil and salt. Place just the wings in the basket of the air fryer and set the timer for 25 minutes. While the chicken is cooking, add the hot chili sauce, soy, butter and honey in a small pan over low heat. Whisk ingredients together until the honey has dissolved and the butter has melted and reduce heat to low to keep warm. Toss the wings in a bowl with the glaze, garnish with sliced spring onions and serve immediately.

FREQUENTLY ASKED QUESTIONS

Question: Why is the Air Fryer not working?

Answer: Check that the appliance is plugged in and switched on at the socket and the power light is illuminated.

You may not have set the timer, set the timer key to the required preparation time. The Air Fryer has overheat protection. If the inner temperature has exceeded a safe working temperature, there is a fault, and the fuse has cut out. Contact the authorized service center.

Question: Why is my food not cooked properly?

Answer: There may be too much food in the basket – check the recommended amount on the table.

Alternatively, put smaller batches into the Air Fryer – this will ensure food is cooked more evenly.

The temperature may be too low, increase the cooking temperature.

The cooking time may not be long enough, cook for another 5 minutes.

Question: Why is the food cooked unevenly?

Answer: Some foods, such as chips and nuggets, need to be shaken two-thirds of the way through cooking.

Question: Why are the home-made chips not crispy?

Answer: Ensure you use the right type of potato (some give better results). When preparing the chips, make sure they are the same size, wash and dry them before putting in the Air Fryer to remove the starch and lightly coat with oil to obtain a crisper result.

Question: Why will the basket not slide into the Air Fryer?

Answer: The basket is overfilled – remove some of the food and make sure it is not filled beyond half full.

The basket may not be placed into the cooking cavity correctly.

Push the basket into the cooking cavity until you hear it click.

Question: Why is there smoke coming from my air fryer?

Answer: Foods with a very high fat content can spit onto the heating element causing the appliance to smoke.

Question: Why is there excess steam coming out of the Slimline Air Fryer?

Answer: The ingredients you are cooking are too greasy to be cooked in the Air Fryer. The oil and fat from the ingredients may have splashed onto the heating element. Switch off the Air Fryer and clean - see 'Care and Cleaning'.

There may be residues from previous cooking. Make sure the basket and rack are cleaned properly after each use.

CARE AND CLEANING

- Unplug the Air Fryer and let it cool completely before cleaning, approximately 30 minutes. If you remove the basket from the Air Fryer and place them on a heat resistant surface, it will cool down quicker.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- Do not use abrasive cleaners or steel wool.
- Never immerse the main unit in water or any other liquid.
- To clean the main unit and control panel, wipe with a clean, damp cloth and dry thoroughly before storing.
- To clean the basket and rack, wash in hot, soapy water using a non- abrasive sponge.
- If ingredients are stuck to the basket or rack, soak for 10 minutes before cleaning and use a sponge or soft bristled brush to dislodge.
- Clean the cooking cavities using a damp, non-abrasive cloth.
- Clean the heating element using a clean dry brush.
- Store the Air Fryer with the power cable loosely coiled. Never wrap it tightly around the product.



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.