

Russell Taylors

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USER MANUAL

STEAM AIR FRYER OVEN OS5

E-WARRANTY



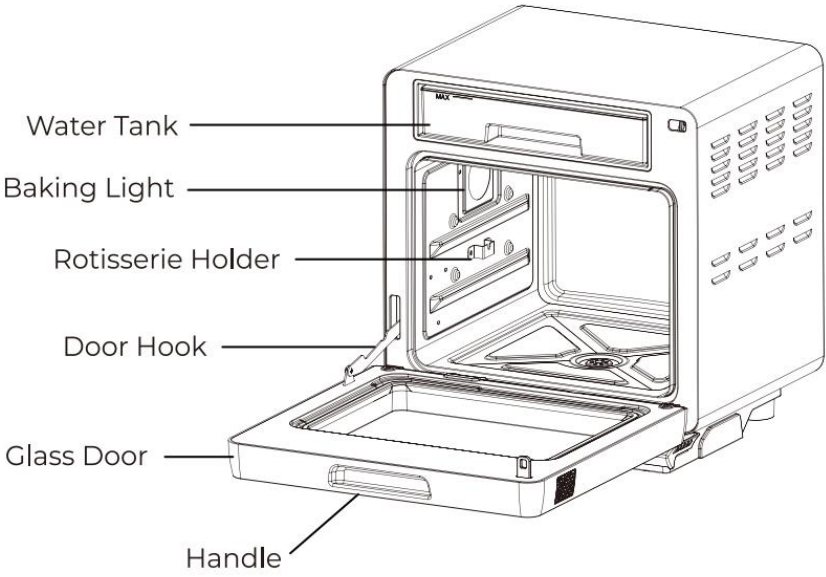
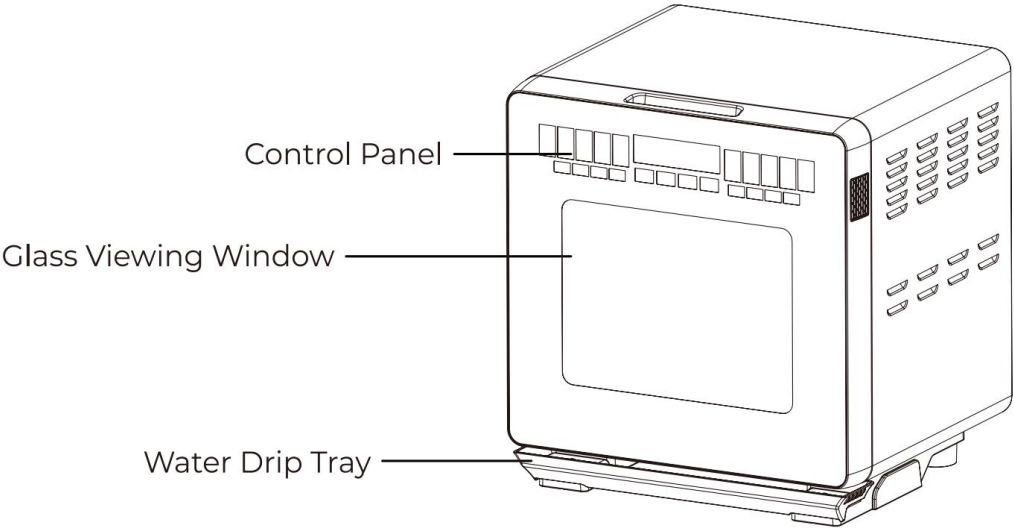
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Important Safety Instructions

- This product is intended for household cooking only. Do not use it for commercial purposes or for any purpose other than cooking.
- Children must not operate this product. Keep the appliance out of reach of children.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Do not place objects on top of the product during operation to prevent fire hazards.
- Do not place paper, plastic, wooden skewers, or other flammable or non-heat-resistant materials inside the product.
- Do not heat sealed containers inside the product, as they may explode.
- Do not pull the power cord when unplugging the appliance.
- Do not immerse the power cord, plug, or appliance in water or other liquids.
- Unplug the appliance after use or when it will not be used for an extended period.
- If the power cord is damaged, it must be replaced by the manufacturer or a qualified technician.
- Caution: Surfaces may become extremely hot during and after operation.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.

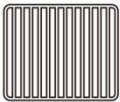
Product Overview



Perforated Tray



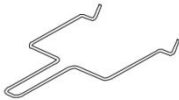
Baking Tray



Baking Tray



Rotisserie
Fork



Fetch Rack

Installation Instructions

- Place the product on a heat-resistant surface.
- Maintain at least 10 cm of clearance on the left, right, and rear sides, and at least 30 cm above the product.
- Do not use the product outdoors.
- Keep the product away from flammable materials and heat sources.
- Ensure adequate ventilation during operation.
- Before using for the first time, select the air fry function. The temperature will flash on the display and increase the temperature to 230°C using the “+” button. Press the “Time/Temp” button and adjust the timer to 15 minutes, then press the power button to activate. This process will eliminate any odour from within the appliance and burn off any excess lubricants that may have been used in the manufacturing process. There may be a slight odour or smoke. This is due to the element and components being new and is no cause for concern. This is not harmful and will disappear quickly.

Use of Water Tank

- The water tank must be filled with filtered water. Avoid using water with high mineral content to prevent compromising the machines lifespan.
- The water tank is installed once fully inserted and pushed into place. If not installed correctly, the water will not flow and the steam generator will operate without steam and damage the oven.
- Fill up the water to the water level mark and not above it.

- When the water level drops below half, the steam output will not decrease unless it reaches the low-water alarm level.
- When the water level is low, the low-water warning light will illuminate.
- After each use, remove the water tank and clean any residual water and ensure it is dried before reusing. Additionally, drain and clean the collection tray.
- Do not add boiling water to the tank. This will deform and damage the machine.
- Open the appliance door and pull the water tank out horizontally. Once removed, open the rubber lid and fill water to the “MAX” line. Do not fill past the “Max” line.

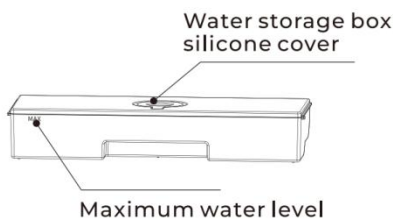
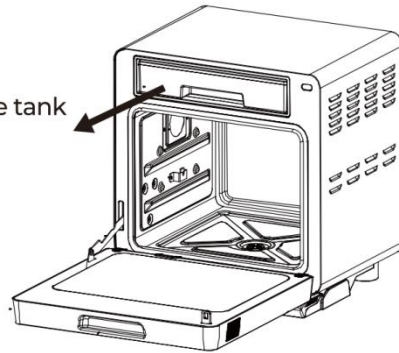


Fig.1 - Pull out the tank



Cleaning and Maintenance

- Allow the appliance to cool completely before cleaning.
- Do not use abrasive cleaners, metal brushes, or sharp objects.
- Wipe the cavity with a soft, damp cloth after each use.
- Frequently clean the silicone door seal.
- Do not use corrosive cleaning agents.
- Descale the evaporator system regularly using citric acid or white vinegar diluted with water.

Acessories

- Baking Tray - Used alone when baking, steaming or to catch drips or crumbs.
- Grill Track - Used for toasting or grilling.
- Perforated Tray/Steaming Tray - Used in steam function. Do not use in grill or air fry modes.
- Rotisserie Fork - Can be used with the Air Fry, Chicken, Fish, Meat & Keep Warm.
- Fetch Rack - Used to fetch/pull out trays safely.

Display



1. Temperature Indicator - The range is from 30°C - 230°C and will appear on this display. The temperature can be adjusted by 5°C.
2. Timer : Time is displayed in the HH:MM format.
3. Refill Water : This icon will illuminate and flash on the display when the water tank is low on water.
4. Preset Start / End : To set, press the "Temp/Time" button for 2 seconds. Both the end time icon "→" and the hour icon "18:00" will flash on

the screen. Press the “+/-” key to adjust the hour, and press the power button “⏻” to adjust the minutes. Press the power button “⏻” again to complete the preset setting.

5. Child Lock : To lock all controls, press and hold the “Temp/Time” button for 3 seconds. Press & hold again to unlock.

Control Panel



1. Functions : Select the menu that matches the function you wish to use. For a full list of functions, default settings and time, refer to the functions page.
2. Menu : Select the menu button to scroll through the various functions.
3. Temp/Time : Select to switch the display between temperature and time. Press and hold for 3 seconds to activate the child lock while the oven is running.
4. Up/Down : Press the “-” or “+” to adjust the cooking time or temperature.
5. Power Button : Press for a few seconds to turn on the appliance.
6. Interior Light : Select to turn on the interior light.

Selecting Functions

1. When the appliance is turned on, the functions and settings will illuminate.

2. Select the function that suits your food. When you select the function, the icon will flash until you confirm the temperature and time settings and begin cooking. If you do not confirm the settings within 5 minute, the appliance will go back into power saving mode.
3. After selecting the desired function, the default temperature will flash. You can continue with the default setting by pressing the power button, or change this by pressing the “+” or “-” buttons. To change the default time, press the “Time/Temp” button and adjust accordingly. Press the power button after the temperature and timer has been set.

Positioning the Racks

1. The oven has two support guides on the side of the oven cavity to accommodate a number of cooking functions. The best position for the oven rack or baking tray will be dependent on the size of the dish being cooked.
 - a) For air frying, steaming and baking, the bottom level will be best.
 - b) For toasting and grilling, the oven rack on the top level is the best.
 - c) Do not place food directly on the bottom of the oven cavity.

Rotisserie Function

1. This function is activated by pressing the Rotisserie icon on the control panel. This method can be used in conjunction with the following functions : Air Fryer, Grill Chicken, Steam Grill & French Fries.
2. Remove one end of the skewer prongs by loosening the bolt. Once done, slide your meat on to the skewer so the prongs enter the meat, ensuring that the meat centered on the prong. This will ensure a consistent and even cooking result.
3. Replace the second prong, ensure that it is firmly in the meat, then tighten the bolt to secure in place.
4. Place the skewer into the turning mechanism in the right side of the oven cavity. Then, slide the left side into the bracket.

5. Place the baking tray on the base of the oven cavity to catch any drips from the meat.
6. At the end of the cooking program, carefully remove the skewer, Remove the baking tray at the end of cooking and clean accordingly.

Self-Cleaning Function

- Regular descaling maintains the oven's performance and prolongs its lifespan. It is recommended to use this function once a month, depending on the frequency of use.
- To use this function, fill the water tank and select the clean function (Press the menu button and select P03) then press the power button. The display screen will show "C01" and begin the self-cleaning process.
- The appliance will pump the water into the steam generator and will let it sit for 10 minutes to melt the limescale. After this, a beep will sound and the appliance will enter steam mode for 15 minutes.
- Another beep will sound and the water tank should be removed, cleaned and refilled with clean water. Return the tank to the appliance and close the door.
- The display will now show "C02" for the second stage of cleaning. The appliance will not enter the steam mode for 15 minutes to clean out the descaling agent.

Smart Functions

- Steam
 - Steam cooking offers a range of benefits, from preserving nutrients and vitamins in your food while maintaining moisture and juiciness.

- Grill Chicken
 - This is a quick and easy way to prepare a delicious and healthy meal. The air fryer oven uses hot air circulation to cook the chicken, resulting in a crispy and flavorful exterior while keeping the inside moist and tender. This function can be used in conjunction with rotisserie cooking.
- Grill Fish
 - This is a quick and easy way to prepare a delicious and healthy meal. The air fryer oven uses hot air circulation to cook the fish, resulting in a crispy and flavorful exterior while keeping the inside moist and tender. This function can be used in conjunction with rotisserie cooking.
- Air Fry
 - Cook various dishes to crispy perfection with minimal oil, making it a healthier alternative to deep-frying. A fan circulates hot air around the food at high speed, cooking it and producing a crispy, browned layer with only a fraction of the oil used for shallow or deep frying. This function can be used in conjunction with rotisserie cooking. Air frying works well for a variety of foods, from chicken wings, baked potatoes, vegetables and snacks like spring rolls.
- Steam Grill
 - This will add crispiness to your meal. While maintaining the juicy and moisture rich finish. Roast is a great method for cooking a variety of foods like vegetables, fish, eggs, puddings and more.
- Roast Meat
 - Season your cut of meat and place it on the tray, cook at the recommended temperature and time for your dish. This function can be used in conjunction with rotisserie cooking.
- Pizza
 - Get the perfect pizza with a crispy crust and melted cheese. Suitable for 20cm diameter pizzas.

- French Fries
 - A healthy convenient way to enjoy crispy and delicious fries without excess oil and fat.
- Dehydrate
 - Using low heat and air circulation, remove moisture from food for crispy, shelf-stable snacks. Time varies depending on the food, while most food will take between 2-8 hours.
- Rotisserie
 - Used in conjunction with Air Fry, Fish, Meat and Keep Warm modes.
- Defrost
 - Safely and quickly defrost frozen food in the oven. It uses low heat to gently warm up your food, thawing it evenly without cooking.
- Yogurt
 - The oven provides precise temperature control and a sealed constant-temperature cavity for yogurt or fermentation.
- Bird's Nest
 - Stew the perfect bird's nest with soft and tender flavour.

Auto Programs

Program	Recipe	Time	Temperature	Time Range	Temp Range
P01	Keep Warm	20 Mins	65°C	1 Min - 3 Hrs	50-80°C
P02	Sterilize	30 Mins	100°C	1 Min - 3 Hrs	-
P03	Descale	-	-	-	-

P04	Chicken Soup	90 Mins	110°C	1 Min - 3 Hrs	90-110°C
P05	Steamed Egg	10 Mins	100°C	1 - 20 Mins	90-110°C
P06	Steamed Chicken	40Mins	100°C	1 - 50 Mins	100-130°C
P07	Steamed Rice	30 Mins	110°C	1 - 50 Mins	110-130°C
P08	Soy Sauce Steamed Seafood Medley	15 Mins	100°C	1 - 50 Mins	100-130°C
P09	Steamed Scallops with Minced Garlic & Rice Noodles	15 Mins	100°C	1 - 20 Mins	90-110°C
P10	Reheat Bread	10 Mins	100°C	1 - 20 Mins	100-120°C
P11	Steamed Buns	18 Mins	100°C	1 - 30 Mins	90-110°C
P12	Steam Chicken with Mushroom	25 Mins	115°C	1 - 35 Mins	110-130°C
P13	Steamed Baby Cabbage	15 Mins	100°C	1 - 20 Mins	90-120°C

P14	Steamed Sweet Potatoes	40 Mins	115°C	1 – 50 Mins	90-120°C
P15	Steamed Papaya with Milk	23 Mins	95°C	1-35 Mins	90-110°C
P16	Milk Warming for Baby	13 Mins	90°C	1-35 Min	90-110°C
P17	Sake	8 Mins	90°C	1 – 35 Mins	90-110°C
P18	Honey Chicken Wings	18 Mins	180°C	1 – 35 Mins	160-230°C
P19	Grill Seafood	20 Mins	190°C	1 – 50 Mins	160-230°C
P20	Tender Roast Beef	20 Mins	190°C	1 – 35 Mins	180-220°C
P21	Baked Sweet Potatoes	40 Mins	210°C	1 – 50 Mins	160-230°C
P22	Grilled Corn	25 Mins	180°C	1 – 60 Mins	160-230°C
P23	Cheese Fried Milk	8 Mins	200°C	1 – 50 Mins	190-230°C
P24	Baked Egg Tart	18 Mins	170°C	1 – 35 Mins	170-220°C
P25	Roasted Chestnut	20 Mins	180°C	1 – 50 Mins	180-220°C
P26	Pineapple	15 Mins	150°C	1 – 35 Mins	150-220°C

	Buns				
P27	Chiffon Cake	40 Mins	125°C	1 Min - 3 Hrs	120-160°C
P28	Puffs	25 Mins	170°C	1 - 30 Mins	170-200°C
P29	Bagels	20 Mins	160°C	1 - 30 Mins	160-220°C
P30	Macarons	5Mins + 12 Mins	140°C + 120°C	-	-
P31	French Fries	18 Mins	200°C	1 - 30 Mins	180-220°C
P32	Fried Fish	20 Mins	180°C	1 Min - 3 Hrs	180-220°C
P33	Crispy Toast	3 Mins + 2 Mins	200°C	-	-
P34	Crispy Baked Buns	5 Mins + 4 Mins	180°C	-	-
P35	Grilled Steak	15 Mins	190°C	1 - 20 Mins	180-220°C
P36	Grill Fish	10 Mins + 10 Min	190°C	-	-
P37	Salt & Pepper Shrimp	10 Mins	200°C	1 - 20 Mins	180-220°C
P38	Seafood	20 Mins	180°C	1 - 30 Mins	180-220°C
P39	Crucian Carp & Tofu Soup	20 Mins + 15 Min	110°C + 200°C	-	-

P40	Reheat Bread (Frozen)	4 Mins	180°C	1 – 30 Mins	180-220°C
P41	Reheat Bread (Room Temp.)	3 Mins	180°C	1 – 30 Mins	180-220°C
P42	Steamed Glutinous Rice	50 Mins	100°C	40 – 60 Mins	–
P43	Rock Sugar Sydney White Fungus Soup	40 Mins + 50 Mins	100°C + 100°C	–	–

Troubleshooting

Problem	Possible Cause	Solution
Error Code E-1	The high temperature protector in the oven cavity is activated	Contact Russell Taylors customer service.
Error Code E-2	The high temperature protector of the boiler is activated	Contact Russell Taylors customer service.
Error Code E-3	The cavity temperature sensor connection is faulty	Contact Russell Taylors customer service.

Error Code E-4	The boiler temperature sensor connection is faulty	Contact Russell Taylors customer service.
Error Code E-5	The cavity temperature probe has a short circuit	Contact Russell Taylors customer service.
Error Code E-6	The boiler temperature probe has a short circuit	Contact Russell Taylors customer service.
Error Code E-7	Communication fault between display board & power board	Contact Russell Taylors customer service.