Russell Taylors

E-WARRANTY

SCAN HERE

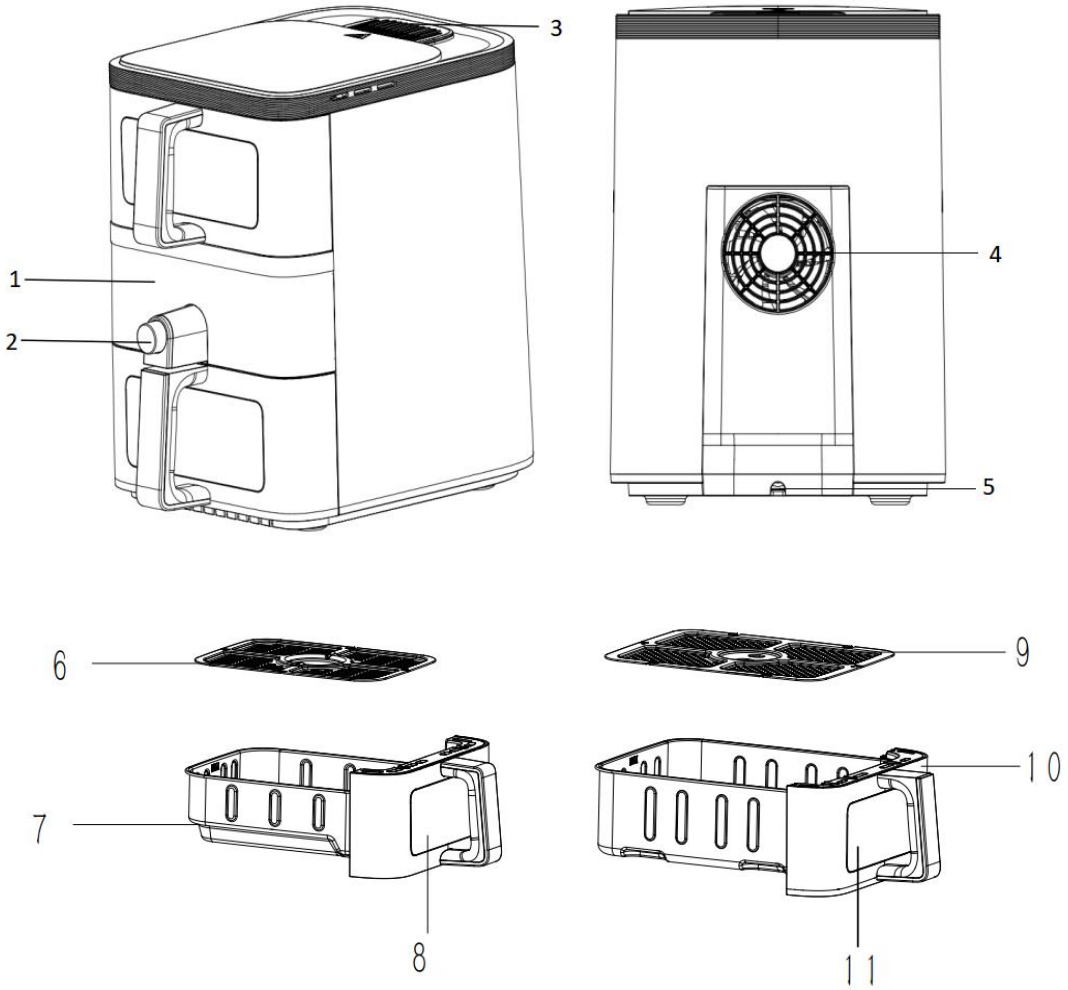
www.russelltaylors.co.uk

USER MANUAL

AIR FRYER Z20

General Description

1. Display Panel
2. Rotating Knob
3. Air outlet
4. Air inlet
5. Mains cord
6. Frying tray of Upper Basket(3.5L)
7. Upper Basket(3.5L)
8. Transparent window of Upper Basket
9. Frying tray of Lower Basket
10. Lower Basket(6.5L)
11. Transparent window of Lower Basket(6.5L)



Important Safeguards

Please read this manual carefully before any using of the appliance as dangers may occur under incorrect operations.

- Do not immerse the housing in water or rinse under the tap due to the electronic and heating components.
- Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.
- Check if the voltage indicated on the appliance fits the local main voltage.
- Do not use the appliance if there is any damage on plug, main cord or other parts.
- Do not go to a unauthorized person to replace or fix a damaged main cord.
- Keep the appliance and its main cord out of the reach of children.
- Keep the main cord away from hot surfaces.
- Always make sure that the plug is inserted into the wall socket properly.
- Do not connect appliance to an external timer switch.

- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance

- 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 the use of the appliance by a person responsible for their safety. Children should be supervised not to play with the appliance.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

Automatic Switch-Off

The appliance has a built in timer, it will automatically shut down the appliance when the count down reaches zero. You can manually switch off the appliance by turning the timer knob to zero anticlockwise.

Electromagnetic Fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, there is no harm for human body based on available scientific evidence.

Before Using

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and frying tray with hot water, washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a cloth.

Using The Appliance

1. Connect the main plug into an earthed wall socket.
2. Carefully pull the basket out of the air fryer
3. Put the frying tray into the basket.
4. Place the ingredients in the basket.
5. Slide the basket into the AIR FRYER .Note: Do not exceed the MAX indication (see 'Settings' section), as it may affect the quality of the cooked food.

Caution: Do not touch the basket during and in short-time after use, as it gets very hot. Only hold the basket by the handle.

Do not fill the basket with oil or any other liquid.

6. Press the Power on/off button.
7. Choosing the cooking mode.

Control Panel Presentation

Notes：10 functions are provided: French Fries，Veg，Cake，Wings, Shrimp, Steak, Cookie, Chicken, Pizza, Egg Tart.

Button Description

- Rotating Knob: Adjust the Time/Temperature and Cooking menu. Click this button, and it will function as a start/pause button. Long press this button and it can reset the selected program.
- Power on/off Button: Press this button to turn on/off the Air Fryer.
- TEMP/TIME switch Button: Users can use this button to set more flexible temperature and time. After choosing this button, users can adjust the temperature and time by manually operating the Rotating Knob. Increase/Decrease by 1 minute per rotation and adjust temperature setting Increase/Decrease by 5 degrees per rotation.

Note : After selecting this button, if the user want to change the cooking menu, wait 10 seconds and then rotate the Rotating Knob to adjust the cooking menu.

- SYNC Button: Once the air fryer is powered on, manually select the top basket icon " " and the lower basket icon " ". The sync button will then light up. Select the sync button. Select the desired basket and adjust the temperature and timer for each basket accordingly and press the rotating knob to begin cooking.

(fig.1)

Note: The Smart cooking function means the Upper and Lower basket will finish cooking at the same time even if the setting time is different. During the smart cooking process, if the cooking time is not consistent, the basket with the shorter cooking time will show "HOLD" (fig.1) until both the baskets cooking time is the same, then the two basket will begin cooking together.

- DUAL COOK Button: Select this button to set the Dual cooking function. After selecting this function, the Dual COOK button light will disappear during the cooking process.

Note: Dual cooking function means the working status of the upper and lower baskets is consistent. After choosing Dual cooking function, if the user selects the "UPPER" /"LOWER" button, then the Dual cooking function will be canceled, and the air fryer will enter into single dual basket working status.

- UPPER BASKET CONTROL Button: Click this button to choose and set the cooking menu of the UPPER basket; During the set mode, after users choose the UPPER button, they can long press this button to cancel the UPPER

basket.

- LOWER BASKET CONTROL Button : Click this button to choose and set the cooking menu of the LOWER basket; During the set mode, after users choose the LOWER button, they can long press this button to cancel the LOWER basket.
- During the cooking process, if you pull out one of the the baskets, both the panel of upper and lower basket will show “OPEN”.
- LIGHT Button : During the cooking process, press this button to switch on the internal light of the lower basket, which can help you check the food status more clearly. The top basket will be light up by the heating coil for visibility.

Notes：Press the Menu to select the preset function. If the meal is not include in other 10 function, select an appropriate function and temperature for the ingredients. See section 'settings' in this chapter to determine the right temperature.

Cooking Presets	icon	Temperature (℃)	Time(min)	Shake
Default		180	15	
French Fries		200	23	Shake in half the time
VEG		180	10	Shake in half the time
Cake		160	15	/
Wings		200	20	Shake in half the time
Shrimp		160	15	Shake in half the time
Steak		200	20	Shake in half the time
Cookies		160	17	/
Chicken		200	35	Shake in half the time
Pizza		180	10	/
Egg Tart		160	16	/
Temperature Range:80~200 ℃				
Time Range:1~60min				

Note: Chicken and Cake preset functions are available only when lower basket works alone.

8. After choosing the function, press Rotating knob to start cooking.

Caution：During the air frying process, the LED screen will be running. Press the Power button and the LED screen will be shown “END”.

Shake indicator: The shake indicator will illuminate when the cooking cycle has reached its halfway point. This gives you the opportunity to shake or flip your food in the appliance, which helps ensure even cooking.

9. Some ingredients require shaking halfway during the preparation time（see section 'settings' in this chapter）. To do so, pull the basket out of the appliance by the handle and Shake/Flip it. Then slide the basket back into the air fryer.

10. The air fryer will ring when the cooking cycle is complete. When you hear the bell 5 times, this means the cooking cycle is complete. Pull the basket out of the appliance and place it on a heat-resistant surface.

Note：After the set time ends, the cooking function stops working, but the fan will continue to run for about 20 seconds to blow away the hot air for safety.

11. Check if the ingredients are ready.

Note： If the ingredients are not ready yet, simply slide the basket back into the appliance. Press the temperature control knob to adjust Temperature setting, and press the Timer control knob to adjust the time setting. And then press the Start knob to run the appliance.

12. To remove the cooked ingredients, (e.g., oily meat such as beef, fish or chicken) please use tongs to pick ingredients one by one.

13. To remove the excess oil from the ingredients like chips, fries or vegetables, use tongs to collect the food.

Settings

This table below will help you select the basic settings for the ingredients.

Note: Keep in mind that these settings are estimated settings only. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

	Min-Max（g）	Time（Min）	Temp ℃	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries（8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		

Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin

Tips

- Smaller ingredients usually require a slightly shorter preparation time than larger Ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent uneven fried ingredients.
- Add some oil to fresh potatoes/french fries and fry your ingredients for another few minutes for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages or ribs in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for cooking crispy fries is 500 grams.
- Use pre-made dough to cook snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Use a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Cleaning

1. Clean the appliance after every use.
2. Do not clean the frying tray, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.
3. Unplug the plug from the wall socket to let the unit cool down.

Note: Remove the basket to let the fryer cool down more quickly.

4. Wipe the outside of the appliance with a moist cloth.
5. Clean the frying tray and basket with hot water, use some liquid soap and a non-abrasive sponge.
6. You can remove any remaining dirt by using a liquid soap that removes grease.

Tip: If dirt is stuck to the basket or the bottom of the basket, fill the basket with hot water put some dish-wash liquid soap. Put the frying tray in the basket and let them soak for about 10 minutes.

7. Clean the inside of the appliance with hot water and non-abrasive sponge.
8. Clean the heating components with a cleaning brush to remove any food residues.

Problem	Possible cause	Solution
The Airfryer does not work	The appliance is not plugged in	Connect plug in an earthed wall socket
	You have not set the Timer	Turn the timer knob to the required operational time to switch on the appliance
The ingredients fried with the Airfryer are not done	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket.
		Smaller batches are fried more evenly
The ingredients are fried unevenly in the Airfryer	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'
Fried snacks are not crispy when they come out of the Airfryer	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the basket into the appliance properly	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication
	The basket is not placed in the basket correctly.	Push the basket down into the basket until you hear a Click.
White smoke comes out from the appliance.	You are preparing greasy ingredients. Residues from previous use in the basket still contains grease	When you fry greasy ingredients in the fryer. A large amount of oil will leak into the basket. The oil produces while smoke and the basket may heat up More than usual. This does not affect the appliance Or the end result.
		White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly the basket after each use.
French fries are not crispy when they come out of the Airfryer	The crispiness of the fries depends on the amount of oil and starch in the fries.	Make sure you dry the potato sticks properly before you add the oil.
E1: Malfunction or open circuit for the internal wire, please take a picture and contact us		
E2: Malfunction or short circuit for the internal wire, please take a picture and contact us		