

Russell Taylors

E-WARRANTY



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USER MANUAL Z8



GENERAL SAFETY PRECAUTIONS

- Read the entire instruction manual before first use and keep it for future reference.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid hazards.
- The 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 this appliance by a person responsible to their safety.
- Children should be supervised to ensure they do not play with the appliance.
- This appliance can be used by children aged 8 years and above, and by individuals with reduced capabilities or lack of experience, only if they have received supervision or proper instruction.
- Cleaning and maintenance should not be performed by children unless they are at least 8 years old and supervised.
- Keep the appliance and its cord out of reach of children under 8 years old.
- The appliance, cords, or plugs must not be immersed in water or other liquids, nor should they come into contact with water.
- Do not operate the appliance with wet or moist hands.
- Before connecting the appliance, ensure that the voltage on the rating label matches your home's mains voltage.
- Use the appliance only for its intended household purpose and indoors only.
- Always unplug the appliance when not in use, before cleaning, moving, or if a malfunction occurs.
- Do not allow the power cord to hang over the edge of a counter or table.
- Place the appliance securely on a flat, stable surface.
- Do not operate with a damaged cord or plug.
- Always unplug and let the appliance cool completely before cleaning.

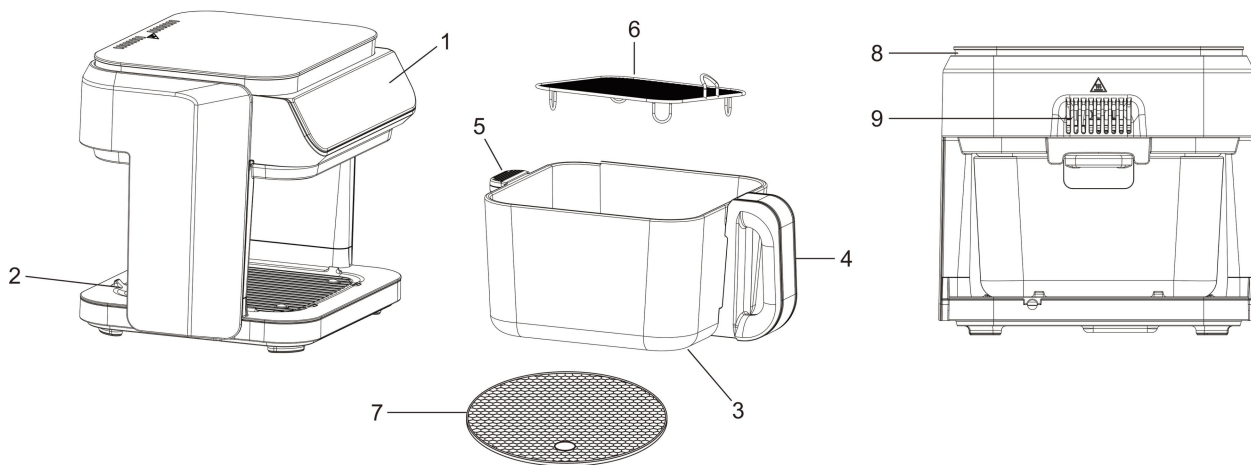
- Use two hands to hold the handle when moving the appliance.
- Do not leave food in the air fryer overnight.
- Surfaces and handles may become hot during operation. Ensure the power cord does not touch the hot container.
- Only use containers and accessories supplied with the appliance.
- Do not use unauthorized accessories, as this may cause fire, electric shock, or injury.
- The appliance is not designed to be controlled by an external timer or remote-control system.

Never place the container directly on the countertop; always use the supplied base.

Important Note:

Always place the container on the supplied base when cooking your food. NEVER put the container directly on the countertop.

GERERAL DESCRIPTION

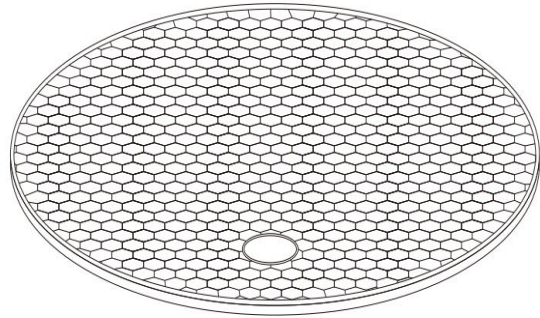
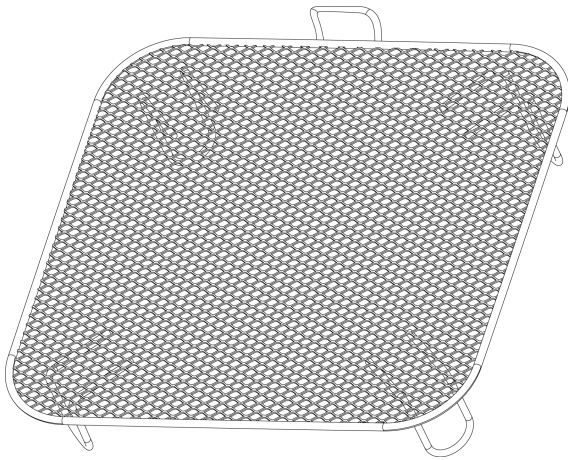


1. Display panel
2. Safety Switch
3. Glass basket
4. Basket main handle
5. Basket subsidiary handle

6. Stainless steel rack
7. Silicone pad
8. Air inlet
9. Air outlet

ACCESSORY FOR YOUR AIR FRYER

- Stainless steel rack
- Silicone pad

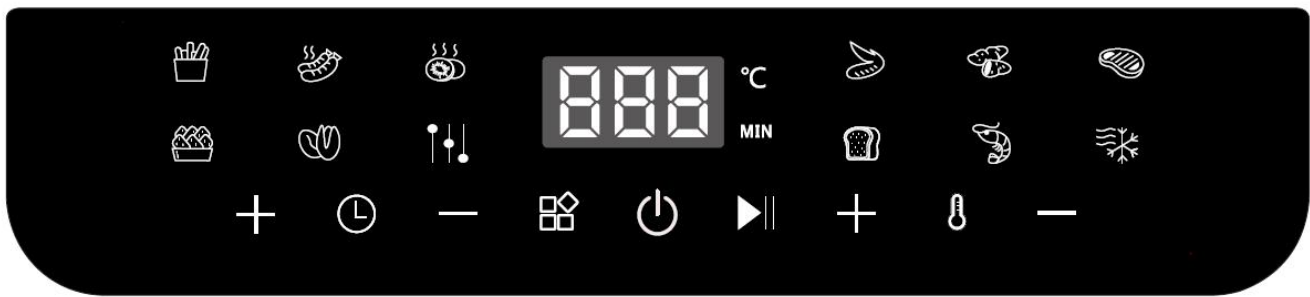


PREPARING YOUR AIR FRYER BEFORE COOKING

The Air Fryer should be heated for 10 minutes without any food for the first use. If the Air Fryer emits a slight burning odor or smoke, it will disappear soon. It is normal and is not harmful for the users and for the Air Fryer.

1. Wipe the inside of the bowl with a clean, damp sponge.
2. Place racks in the bowl.
3. Plug in the appliance.
4. Set the timer to 10 minutes.
5. Set the temperature to 200°C.
6. When the timer is over, unplug the appliance and allow the appliance to cool for 10 minutes.

Operation panel



1. **Power state:** Once the product is powered on, the display panel will light up and the buzzer will ring once, and then the display panel will turn off. Only the power “” indicator will be displayed on the screen.
2. **Standby state:** In standby state, only the power indicator “” is displayed on the screen, while the other indicators and display panel are off.
3. **Function operational specification:** When the function button is pressed each time, the buzzer will ring once. When each function program runs to completion, the buzzer will ring three times and display panel will display “OFF”.
4. **ON-OFF “” key:** When the product is powered on, the ON-OFF “” light is always on. After pressing the ON-OFF “” key, the function selection key, Start/Pause “” key, and temperature/time “/” key indicator lights will be on. Then, you can select the desired functions for operation. When you press the ON-OFF “” key, the system default is set to the french fries setting (The french fries icon will light up, and the display panel will show the temperature 180°C). Press the power “” button in any state, it will turn off the function and return the air fryer to the standby state.
5. **The function selection key “”:** Press the function select key “” to switch between all the functions. When the function is selected, the indicator light is on, and the display panel shows the default temperature. Press the temperature/time “” key to switch the default time of the function. Select the appropriate function, and then press the Start/Pause “” key to start cooking.

6. Temperature and Time key "/": After the function is selected (the function indicator light is on). Press the temperature/time key "/", and the display panel will display the temperature and time. Meanwhile, the " light will be turned on. Press the "+/-" key to adjust the temperature and time.
7. " key: Control the temperature. The temperature is adjusted by 5°C/unit with the highest temperature as 200°C, and the lowest temperature as 65°C. When set to the highest temperature (200°C), press the "+" button again, the temperature will cycle back to the lowest temperature 65°C. When setting to the low temperature (65°C) press the "-" button again, the temperature will cycle back to the highest temperature (200°C).

Time addition and subtraction: The time is adjusted by 1 minute/unit with the maximum time as 60 minutes, the minimum time as 1 minute. When setting to the maximum time 60 minutes, press the "+" button again, the time will cycle back to the lowest time of 1 minute, and when setting to the minimum time 1 minute, press the "-" button again and it will cycle to the maximum time of 60 minutes.

8. Start/pause key "": When the required function is selected, press the start/pause key " enter the working status. The function selection key light will switch on, the display panel shows the default time and temperature. When pressing the Start/Pause key " in the working state, the heating element stops working, while the fan remains switched on, and the function indicator blinks. Pressing the Start/Pause key " again to resume cooking.
9. Power off memory function: The product has a memory function whereby after setting the function, if electricity is cut off during the working state, it will continue the previous function.
10. Completion of the function program: When the selected function is completed, the display panel will show "OFF" for one minute, the buzzer will ring three times, and then the power light " is turned on and all other key lights are OFF. The fan will keep turning to dissipate heat for one minute and then stop. After 1 minute, it will return to the power on state.

- When manually shutting down the machine while its in the working state, the display panel will show "OFF" for one minute, and the fan will keep turning and dissipate heat for one minute and then stop. After 1 minute, it will return to the power on state.

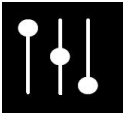
CLEANING YOUR AIR FRYER

Warning: Never immerse the appliance in water or other liquid.

- Unplug the appliance and let it cool down completely.
- Wipe the appliance using a damp, clean dish cloth with a little mild dishwashing detergent.
- Do not clean with steel wool pads or abrasive materials.
- Wash steel racks in mild dishwashing detergent and water.
- When cleaning the metal parts, please use a dishcloth with mild dishwashing detergent to wipe them clean. And for cleaning the stubborn stains, the nylon or polyester mesh pad or a brush with paste cleanser is recommended.

Menu Presetting

Food	Icons	The default temperature	Adjustable range of temperature	The default Time	Adjustable range of time
French fries		180	65-200	15	1-60
Sausages		180	65-200	10	1-60
Popcorn chicken		200	65-200	15	1-60
Nuts		180	65-200	20	1-60
Dried fruit		65	65-80	480	480-720

DIY		200	65-200	30	1-60
Chicken wings		200	65-200	12	1-60
Potatoes		200	65-200	35	1-60
Steak		200	65-200	14	1-60
Bread		180	65-200	5	1-60
Shrimps		160	65-200	10	1-60
Defrost		65	65-200	10	1-60

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You haven't pressed the start button.	Press the start/power button after you set the temperature and time or choose the quick recipe.
The ingredients fried with the AIR FRYER are not done.	The amount of ingredients in the basket is too large.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature to the required temperature setting.
The ingredients are fried unevenly in the AIR FRYER.	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.

Fried snacks are not crispy when they come out of the AIR FRYER.	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 can't slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
White smoke comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried unevenly in the AIR FRYER.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the AIR FRYER.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crisper result.