

Russell Taylors

E-WARRANTY



SCAN HERE

www.russelltaylors.co.uk

USER MANUAL

AIR FRYER Z9



Before use

- Please read these instructions carefully before use and save for future reference.
- 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 that they do not play with the appliance.
- Check whether the power voltage frequency at the place of use is within the rated voltage and frequency range of the appliance.
- Please remove the protective film and stickers on the air fryer before first use.
- Before using the appliance, untie the power cord tie and insert the plug into the socket.

Instructions

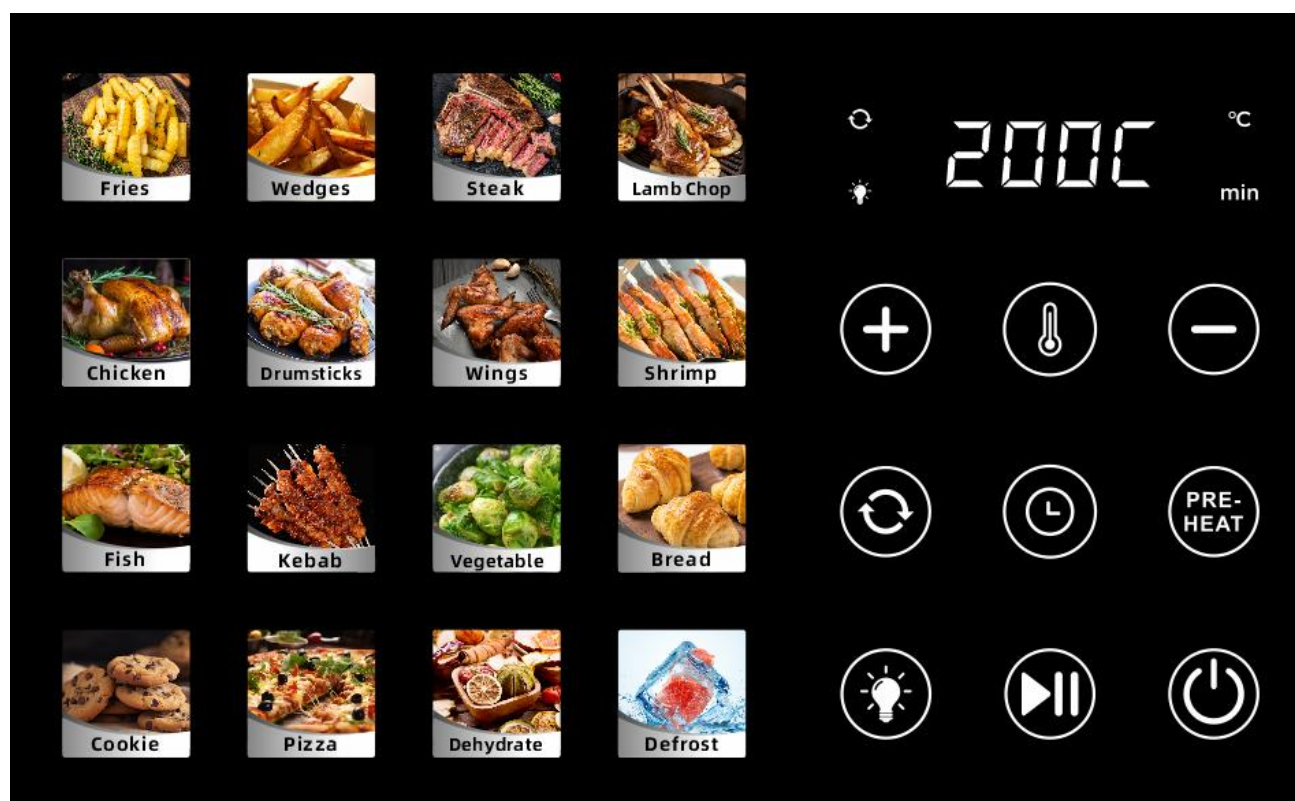
1. Please place the product on a flat, solid surface.
2. Do not place anything on top of the product as this will block the air flow.
3. The air fryer can cook a variety of foods. Please refer to the "Air Fryer Setting Guide" to cook different foods.
4. Plug the power cord into a power outlet.
5. Pull out the fryer drawer.
6. Place ingredients into the fryer drawer.
7. Push the fryer drawer back into the air fryer.
8. Do not start the power before putting it in the drawer.

Note: Do not touch the air fryer and frying basket during and after use to avoid

burns.

9. Temperature and time settings are adjustable. Set the temperature and time, and turn on the switch to achieve the cooking effect you want.

Function



1. After powering-on, all indicator lights will light up for 2 seconds, and the white indicator light of the switch will light up.

2. Shutdown/Startup

Touch the power button and all the lights will light up. The default parameters are 200°C and 15 minutes. Set the parameters by pressing the temperature, time, plus and minus keys, or directly click on the desired menu to set the parameters, and then press the start and pause button to run.

3. Time/Temperature

Touch once to switch modes. The timer and temperature are displayed cyclically, and the temperature and time icons light up accordingly.

4. Addition and subtraction

Use the (time/temperature) key to set the time and temperature. The highest temperature is 200°C and the lowest is 80 °C. Each press increases or decreases by 5°C. The highest time is 60 minutes and the lowest is 1 minute. Each press increases or decreases by 1 minute.

5.Start Pause Button

Press it for the first time to start. Press the Start Pause Button while the air fryer is running to stop the machine and reset the parameters. Press Start to run and the machine will run according to the new parameters. After shutting down, the buzzer will sound 5 times, the heating tube will stop working, and the motor will stop after 20 seconds. The buzzer will sound once for each key press.

Note: Use tongs to pick up larger or fragile ingredients.

Air Fryer Setup Guide

Type	Time (minutes)	Temperature (°C)
Default	15	180
Fries	23	200
Wedges	23	200
Steak	10	180
Lamb Chop	30	200
Chicken	40	200
Drumsticks	25	200
Wings	25	200
Shrimp	15	180
Fish	20	195
Kebab	18	200
Vegetable	25	170
Bread	15	180
Cookie	23	170
Pizza	8	180
Dehydrate	120	90
Defrost	15	80

Cleaning and maintenance

Notice:

The outer pot and frying basket of the air fryer have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them.

Allow to cool before washing, otherwise you will damage the non-stick surface.

1. Be sure to disconnect the power supply before cleaning.
2. Always allow the air fryer to cool completely before cleaning.
3. Never immerse the air fryer completely in water or any other liquid.
4. Clean the outside of the air fryer with a clean, soft, damp cloth.
5. Wash the large pot and frying basket with hot water, mild detergent and non-abrasive detergent. Soak the outer pot and frying basket in water.
10 minutes.
6. Use a soft, non-abrasive cleaning brush to clean the heating element and food residue.

Important Tips

- This air fryer is for indoor and household use only; not suitable for outdoor, commercial and industrial use.
- Do not place the air fryer near a gas or electric stove, a heated oven, or flammable materials.
- To prevent fire, electric shock and injury, do not place the cord, plug or appliance in water or other liquids.

- Use only original accessories.
- Educate children about the dangers and safety rules of operating electrical equipment.
- Children need to be supervised by an adult when using electrical equipment.
- The current voltage indicated on the nameplate must match your local voltage
- When not in use, please disconnect the power supply
- Do not unplug the product from the wall outlet with wet hands.
- Do not pull on the cord to unplug from the wall outlet.
- Do not let the cord hang over the edge of a table, counter, or touch any hot surface
- Do not use the device if the power cord or plug is damaged, if the device has malfunctioned, or if the device has been damaged in any way.
- Please store the fryer with the power disconnected and all parts fully dry.
- If the mains cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Important Tips

question	Possible causes	Solution
Fryer not working	Unplugged	Plug the power cord into a wall outlet
	Timer not set	Turn the timing knob to the desired time

Food is not fried properly	Too many ingredients	Cook ingredients in batches in the frying basket
	Temperature setting too low	Turn the temperature control knob to the desired temperature
Uneven heating of food	Some types of food require the fryer to be removed and shaken during cooking.	Take out the fryer and shake it during cooking
The ingredients are not crispy after being cooked	You used a traditional fried ingredient	Brush a layer of cooking oil on the surface of the food
Cannot slide the basket drawer into the air fryer	Too much food in the frying basket	Please keep the amount of food below the maximum scale line
	The frying basket is placed correctly in the outer pot	Push the frying basket down into the outer pot until you hear a "click" sound.
White smoke	The food you prepared is too greasy	When you cook greasy food in an air fryer, a lot of oil will drip onto the outer pot, the grease will produce white smoke, and the inside will be hotter than

		usual, but it will not affect the appliance and the final cooking effect.
	There are leftovers from previous cooking in the pot.	White smoke may be caused by the heating of residual grease in the pot. Make sure to clean it after each use.
Fresh French fries cook unevenly	You are not using the right type of potatoes	Use the right type of potatoes
	You didn't rinse the potatoes before cooking	Rinse with clean water to ensure that the starch on the potato strips is removed
Fresh French fries are not crispy after coming out of the pan	The crispness of French fries depends on the oil and water content in them	1. Be sure to dry the potato strips and add some oil 2. Cut the potato strips into smaller pieces so that they More crispy 3. Add a little more oil to make it crispier