

Rohnson®

Air Fryer

Instruction Manual

Model: R-2885



Read this booklet thoroughly before using it and save it for future reference.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

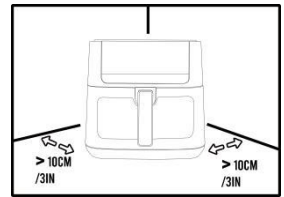
1. Read all the instructions.
2. Use handles or knobs and avoid touching hot surfaces.
3. Never touch the inside of the appliance while it is operating.
4. The temperature of accessible surfaces may be high when the appliance is operating.
5. To protect against electric shock, do not place any part of the appliance in water or other liquid.

Warning: This electrical appliance includes a heating function and surfaces other than the designated functional areas may become hot. Due to individual differences in temperature perception, use this equipment with care. Only touch the intended handles and gripping surfaces and use heat protection such as gloves. Allow surfaces other than the designated gripping areas adequate time to cool down before touching them.

6. Unplug the appliance when not in use or before cleaning. Let it cool before handling or cleaning.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified people to avoid a hazard.
8. The use of accessory attachments is not recommended by the appliance manufacturer and may cause hazards or injury.
9. Use the appliance indoors only. Do not use it outdoors.
10. Ensure the cord doesn't hang over the edge of a table or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off, " then remove plug from wall outlet.
14. Do not use appliances for other than intended use.
15. Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
16. Do not cover the air inlet and the air outer openings while the appliance is operating.
17. Do not fill the basket with oil as this may cause a fire hazard.
18. This appliance is suitable for use by individuals aged 8 years and older, as well as by individuals with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge. However, they should use the appliance under supervision or with proper instruction on its safe usage and understanding of potential hazards. It is important to emphasize that children should not play with the appliance. Additionally, cleaning and user maintenance tasks should not be carried out by children unless they are older than 8 and supervised during the process.
19. Keep the appliance and its cord out of reach of children less than 8 years of age.
20. The appliance is not intended to be controlled by an external timer or separate remote- control system.

Caution

- Ensure that the appliance is placed on a flat, level, and sturdy surface.
- This appliance is designed for regular household usage only. It is not intended for use in settings such as professional kitchens, offices, farms, or other work environments. Additionally, it should not be used by guests in hotels or similar establishments.
- Any improper use or failure to follow the instructions outlined in the user manual will void the warranty, and the seller will not be held liable for any resulting damages.
- Always remember to unplug the appliance after each use.
- Allow the appliance to cool down for approximately 30 minutes before handling or cleaning.
- Clear away any burnt remnants from the appliance.



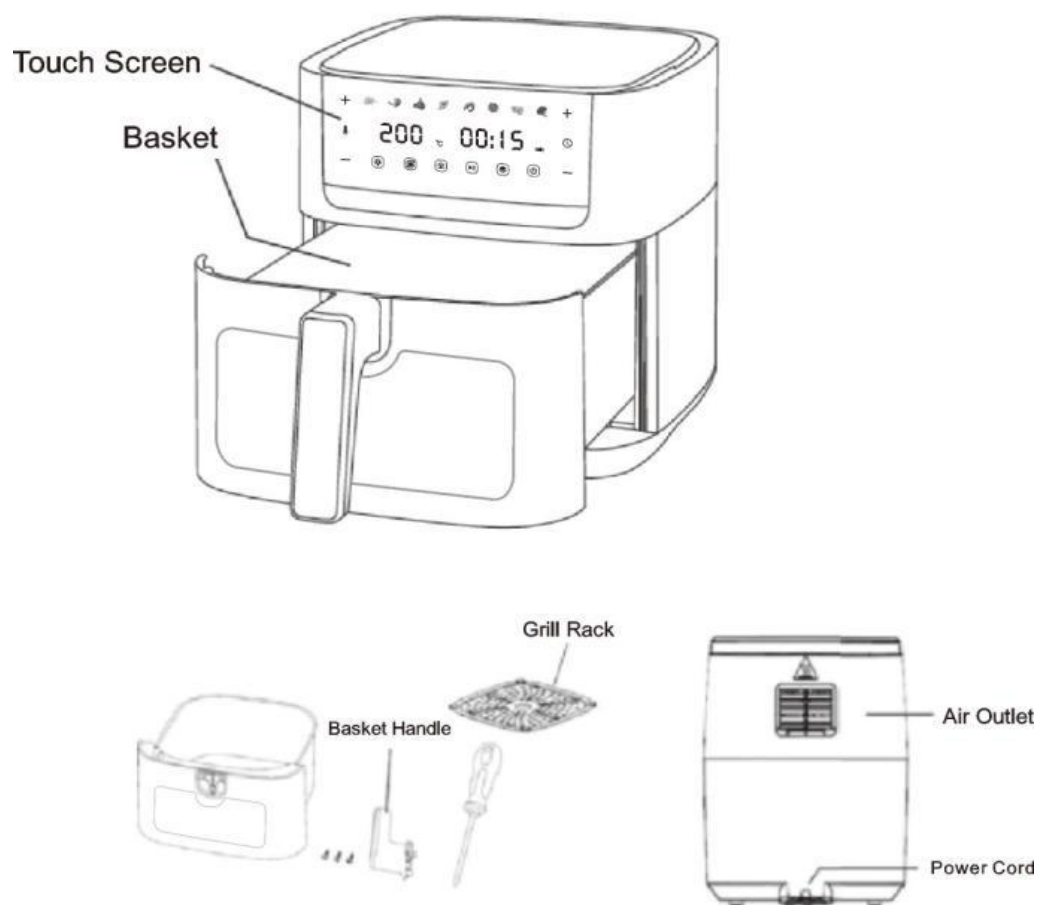
TECHNICAL SPECIFICATIONS

MODEL NO: R-2885

Rating: 1500W 220-240V~50/60HZ

Capacity: 8L

GENERAL DESCRIPTION



Note: Align the handle with the designated attachment point on the basket. Remove the screw from the handle, insert it into the installation hole and then use a screwdriver to tighten it securely.

GETTING TO KNOW

Control panel



Functions



French Fries



Drumsticks



Steaks/Chops



Fish



Shrimps



Pizza



Cake



Vegetables

WARNING

1. Check if the voltage indicated on the appliance fits the outlet voltage.
2. DO NOT use the appliance if there is any damage to the plug, cord or other parts.
3. DO NOT go to any unauthorized person to replace or fix damaged cord.
4. Keep the cord away from hot surfaces.
5. DO NOT plug in the appliance or operate the control panel with wet hands.
6. DO NOT place the appliance against a wall or against other appliances. Leave at least 10cm space on the back and sides and 10cm space above the appliance.
7. Do not place anything on top of the appliance.
8. Do not use the appliance for any other purpose than described in this manual.
9. Do not let the appliance operate unattended.
10. During hot 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.
11. Also be careful of hot steam and air when you remove the basket from the appliance.
12. Any accessible surfaces may become hot during use.
13. 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 basket from the appliance.

CAUTION

- Ensure the appliance is placed on a horizontal, even, and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes, or not used according to the instructions in the user manual, the warranty becomes invalid, and we may refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

BEFORE FIRST USE

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and rack with hot soapy water and non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.

Note: This fryer operates in hot air without the need for oil. Please avoid filling the basket directly with oil or frying fat.

Note: When your air fryer is heated for the first time, it may emit light smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

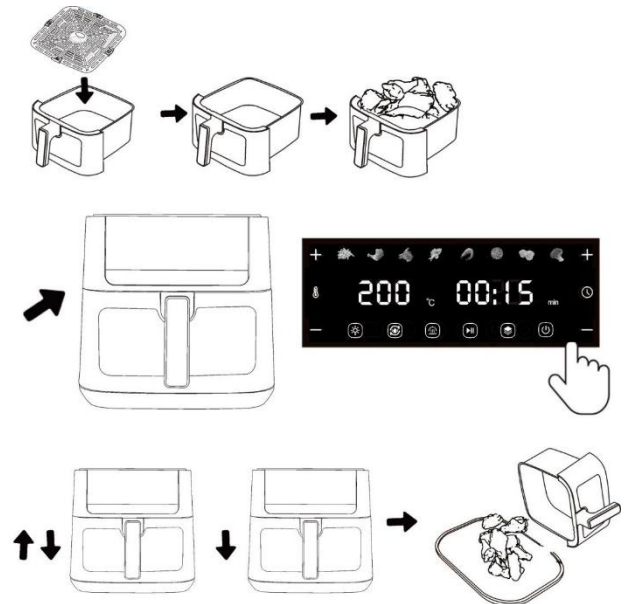
PREPARING FOR USE

1. Place the appliance on a stable, horizontal, and even surface. DO NOT place the appliance on a non-heat-resistant surface.

2. Place the rack in the basket.

DO NOT fill the basket with oil or any other liquid.

DO NOT put anything on top of the appliance, the airflow will be disrupted and affect the hot air frying result.



OPERATIVE FUNCTION

1. Power on standby

After the plug is inserted into the socket, all displays are lit for 1 second, the circuit board completes the self-test, the buzzer "drops" sound after 1 second of power on, and then enters the standby state, and the power indicator light is white.

2. Menu Key

When the machine is turned off, press the power button . At this time, the machine enters the setting state. All the key lights are on. With the button  you can select the menus. Press  to select different menus



The left digital display shows the temperature of the current menu, while the right digital display shows the time of the current menu.

 **Lighting:** Press the button when lighting is needed, and the lighting will be turned on. If you want to turn off the lighting, press the button again and the lighting will be turned off immediately. (The lighting duration is 1min.) After turning on the lighting and not turning off manually for 1min, the lighting will turn off by itself.

 **Preheat:** It automatically fries with preheat function. Press  to cancel before cooking, if you need.

 **Keep warm:** It will automatic keep warm after cooking. Press , when you need to keep warm. Time 30min to 2 hours, temp 45-95 degree.

 **Start to work:** After selecting the menu and adjusting the temperature and time, press the  key to start working. At this point, press the  key again to stop the device from working. (The fan is delayed for 30 seconds). Press the key again to restart the machine.

HOW TO USE

1. Plug the power cord into a grounded wall socket.
2. Gently pull the basket out of the air fryer.
3. Place the ingredients in the basket.
4. Slide the basket back into the air fryer, ensuring careful alignment with the guides in the body of the fryer. Never use the basket without the rack in it.

Caution: DO NOT touch the basket during and sometime after use, as it gets very hot. Only hold the basket by the handle.

5. Press the power on/off button. The LCD display will illuminate.
6. Press the menu to choose a preset cooking setting. (8 preset functions with the option of adjusting temperature and time). Press Menu to select or change the cooking function. The time and temperature setting can also be further adjusted by touching the corresponding icons. When you want to adjust time, simply press + or - next to the clock icon. This will increase/decrease 1 minute per press, or you can increase/decrease rapidly by holding the respective button. When you want to adjust the temperature, simply press the + or - button next to the temperature icon. This will increase/decrease 5 degrees per press or increase/decrease rapidly by holding the respective button.

7. After choosing the desired setting, press the start/stop icon to start cooking.
8. During the cooking process, if you want to adjust the time or temperature, you can easily adjust by pressing the respective buttons up/down.

Note: Some foods need to be shaken halfway through the cooking time to ensure an even result. Ensure you not to overfill the frying basket to allow proper heat circulation (see "settings" section below). The table will give you an idea of the right amount of food. To shake simply pull the basket out of the appliance by the handle and shake it. You may want to empty the contents onto a plate before putting them back into the basket to ensure a good mixture. Once shaken, slide the basket back into the air fryer.

9. The appliance will chime automatically to alert you that the cooking cycle has finished. Pull the basket out of the appliance and place it onto the heat resistance holder.

Note: After the timer ends, the heating elements stop working, however, the fan will continue to run for about 20 seconds to blow away the hot air as a safety precaution.

10. Check if the ingredients are ready and properly cooked.

Note: If the ingredients are not ready yet, simply slide the basket back into the appliance. Press the temperature and time control buttons to adjust the settings and press the power on/off button to run the appliance.

11. To remove foods which would have collected oil (e.g. meat), once finished cooking, please use tongs to pick them up.

12. To remove foods which would have excess oil in the basket (e.g. chips, vegetables, etc.) remove the basket and pour ingredients onto a plate or bowl.

Caution: Do not turn the basket upside down. Any excess oil collected at the bottom of the basket may spill onto the food. Be aware that both the basket and the ingredients will be hot. Depending on the type of ingredients in the air fryer, steam may also escape from the basket.

SETTINGS

The table below provides recommended settings to help you choose the best options for your ingredients. **Note:** These settings are only suggestions. Since ingredients vary in size, shape, and brand, we cannot guarantee that these settings will be ideal for your specific ingredients.

Function	Temp	Time	Warm Up	Shake	Min Time	Max Time	Min Temp	Max Temp
	200°C	20 Min	Yes	Yes	1 Min	90 Min	80°C	200°C
	185°C	25 Min	Yes	Yes	1 Min	90 Min	80°C	200°C
	180°C	15 Min	Yes	Yes	1 Min	90 Min	80°C	200°C
	180°C	15 Min	Yes	Yes	1 Min	90 Min	80°C	200°C
	160°C	20 Min	Yes	Yes	1 Min	90 Min	80°C	200°C
	180°C	15 Min	Yes	Yes	1 Min	90 Min	80°C	200°C
	160°C	25 Min	Yes	No	1 Min	90 Min	80°C	200°C
	160°C	15 Min	Yes	No	1 Min	90 Min	80°C	200°C

Due to the "Rapid Air Fry Technology", the air inside the appliance reheats instantly. Briefly pulling the basket out of the appliance during hot air frying, will not disturb the cooking process. So, we recommend checking the food intermittently.

TIPS:

- Smaller ingredients typically have slightly shorter preparation time compared to larger ingredients.
- More ingredients only result in slightly longer preparation time, while fewer ingredients only require a slightly shorter preparation time.
- To ensure even frying and optimal results, it is recommended to shake smaller ingredients halfway through the preparation time.
- For a crispy outcome, you can coat fresh potatoes with a small amount of oil before frying them in the Air fryer. It is best to add the oil shortly before frying.
- Avoid preparing excessively greasy ingredients, such as sausages, in the Air fryer.
- Any snacks that can be prepared in an oven can also be prepared in the Air fryer.
- Pre-made dough can be used for quick and easy preparation of filled snacks. Additionally, pre-made dough requires less preparation time compared to homemade dough.

Note: Please increase the preheating time by 3 minutes if the appliance is cold before commencing frying.

Home-made Fries

To make homemade fries, please follow the steps below for optimal results:

1. Begin by peeling the potatoes and cutting them into stick-shaped pieces.
2. Place the potato sticks in a pot of water and let them soak for at least 30 minutes. Afterwards, remove them from the water and pat them dry with kitchen paper.
3. In a separate pot, add 1/2 tablespoon of olive oil and coat the potato sticks by mixing them in the pot.
4. Using your fingers or a kitchen utensil, remove the coated potato sticks from the pot, ensuring excess oil is left behind in the pot. Place the sticks in a separate pot that can be easily removed later. Note: It's important not to tilt the pot when transferring all the sticks to the removable pot in one go, as this will prevent excess oil from pooling at the bottom of the rack.
5. Follow the frying instructions provided in this chapter to cook the potato sticks.

CLEANING

1. Clean the appliance after every use.
2. Unplug the fryer before cleaning.

Note: Remove the basket to allow the air fryer to cool down quickly.

3. Do not clean the rack, basket or inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating and shorten the life of the appliance.
4. Wipe the outside of the appliance with a damp cloth.
5. Clean the rack and basket with hot water, dish soap and a non-abrasive sponge.
6. You can remove any remaining dirt by using a degreasing liquid.
Tip: If dirt is stuck to the rack or the bottom of the basket, fill the basket with hot water and dish soap. Put the rack in the basket and let them soak for approximately 10 minutes.
7. Clean the heating element with a cleaning brush to remove any food residue.

8. If you do not use the appliance for a long time, please clean it, and store it in a cool and dry place.

TROUBLESHOOTING

Problem	Possible cause	Solution
The appliance stops working.	The appliance is not currently connected to the mains power supply.	Please insert the mains plug into an earthed wall socket.
	It appears that the timer has not been set.	Adjust the timer to the desired preparation time in order to activate the appliance.
The ingredients cooked using the air fryer are not yet fully cooked.	The quantity of ingredients in the removable basket exceeds the recommended capacity.	Please place smaller batches of ingredients in the removable basket, as smaller quantities ensure more even cooking.
	The set temperature is insufficient. Adjust it to the recommended temperature setting.	The designated preparation time is insufficient. Set the timer to the required preparation duration.
	The preset temperature is too low.	Adjust the temperature to the specified setting.
The ingredients exhibit uneven cooking results in the air fryer.	Certain categories of ingredients necessitate agitation at the midway point of the preparation time.	Ingredients that are stacked or overlap, such as fries, should be shaken halfway through the preparation process.
White smoke is emanating from the appliance.	Greasy ingredients put in the appliance.	Ensure meticulous control of the temperature, maintaining it below 80°C, when air frying ingredients with high fat content.



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.