

## Specifications

This box contains: Instruction Manual 4L Air Fryer Grill Plate

1. Air Inlet
2. Air Outlet
3. Control Panel
4. Drawer
5. Drawer Handle
6. Grill Plate



## Technical Data

Description: 4L Digital Air Fryer  
Model: T17067  
Rated Voltage: 220-240V~  
Frequency: 50/60Hz  
Power Consumption: 1400W

### Documentation

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

2014/30/EU	Electromagnetic Compatibility (EMC)
2014/35/EU	Low Voltage Directive (LVD)
1935/2004/EC	Materials & Articles in Contact With Food (LFGB section 30 & 31)
2011/65/EU	Restriction of Hazardous Substances Directive. (Including amendment (EU) 2015/863).
2009/125/EC	Eco-design of Energy related Products (ERP)

RK Wholesale LTD Quality Assurance, United Kingdom.

## Control Panel

1. Heating
2. Temperature Increase Key
3. Temperature Decrease Key
4. Pre Set Mode Selector Key
5. Fan
6. Temperature Display
7. ON/Standby Key
8. Timer Increase Key
9. Timer Decrease Key



## Before First Use

Read all instructions and safety information carefully before first use. Please retain this information for future reference.

1. Remove your appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body.
3. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance
5. Thoroughly clean the drawer and grill plate with hot water, some washing-up liquid and a non-abrasive sponge.
6. Wipe the inside and outside of the appliance with a moist cloth.

7. Familiarise yourself with the control panel shown in the specifications section.
8. Do not fill the drawer with oil or frying fat. This is an oil-free fryer that works on hot air.

Note: This appliance uses very little oil or no oil

## Using Your Appliance

### Preparing For Use:

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance onto a non-heat-resistant surface.
2. Do not fill the drawer with oil or any other liquid.
3. Do not put anything on top of the appliance, as this will disrupt the airflow and the hot air frying will be affected as a result.

### Air Fryer Drawer Safety Switch:

For your safety, this air fryer contains a safety switch in the drawer, designed to keep it from accidentally turning on whenever the drawer is not properly situated inside the appliance or the timer is not set. Before using your air fryer, please ensure that the drawer is fully closed and that the cooking timer has been set.

### Removing the Drawer:

The drawer can be removed fully from the air fryer. Pull on the handle to slide the drawer out of the air fryer.

Note: If the drawer is removed from the main body of the fryer when in operation, the unit will automatically stop working. When the drawer is re-inserted, the air fryer will resume operation on the latest selected settings. Alternatively, if the drawer is removed while the unit is turned on but not in operation, all the indicators on the unit's control panel will light up momentarily, then go out again. The On/Standby indicator will remain lit to show the unit is on Standby mode.

### Air Frying:

1. Place the ingredients inside the drawer, and slide the drawer back in to the unit. Note: DO NOT allow the ingredients to exceed the MAX (maximum) line. Note: Ensure that the drawer is fully inserted in the unit.
2. Connect the mains plug to an earthed wall socket. The unit will emit an audible signal to confirm the unit is in standby mode.
3. Press the ON/Standby key. The display will flash with the temperature and set time alternately. Note: If no input is made within 1 minute, the unit will revert to standby mode and emit an audible signal.

4. Set the time/temperature/pre-set required.

**CAUTION:** Do not touch the drawer immediately after use, as it gets very hot. Allow it plenty of time to cool. Only hold the drawer by the handle.

### **Setting the Temperature:**

1. Press the Temperature increase/decrease keys to manually set the required temperature for cooking.

Note: The temperature changes in increments of 5°C, between 80°C -200°C. Short press the keys to adjust gradually or press and hold to change the temperature more quickly.

### **Setting the Timer:**

1. Press the Timer increase/decrease keys to manually set the required cooking time.

Note: The time changes in increments of 1 minute, between 1-60 minutes. Short press the keys to adjust gradually or press and hold to change the time more quickly.

Note: If the food is cold, increase the cooking time by 3 minutes.

Note: The table on the next page will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Because the Rapid Air technology instantly reheats the air inside the appliance instantly, pulling the drawer briefly out of the appliance during hot air frying barely disturbs the process.

### **Pre-set Menus:**

This air fryer is equipped with a choice of 7 pre-set menus, accessible through the MODE key.

1. Repeatedly press this key to cycle through the available options. The corresponding indicator will light up and the pre-set temperature and time for that menu will be flash alternately on the unit's LCD screen.

Note: The full list of pre-set menus is as follows: French fries, Chicken drumstick, Shrimp, Cake, Steak, Fish and Ribs.

2. When the required temperature and time has been set manually or the correct preset has been selected, press the On/Standby key on the unit's control panel to start the cooking process. The fan icon will illuminate and remain on during the cooking process. The heating icon will flash whilst the unit is reaching the set temperature and go off once reached.

**CAUTION:** DO NOT touch the drawer during and for some time after use, as it gets very hot. Only hold the drawer by the handle.

3. When the set preparation time has elapsed the appliance will enter stand-by mode and emit an audible signal. Pull the drawer out of appliance and place it on a heat-resistant surface.

#### 4. Check if the ingredients are ready:

- If the ingredients are not ready yet, simply slide the drawer back into the appliance and set the timer to a few extra minutes.
- If the ingredients are ready empty the drawer into a bowl or onto a plate. Take care if tilting the drawer as any excess oil that has collected on the bottom of the drawer will leak onto the ingredients.

#### 5. When a batch of food is ready, the appliance is instantly ready for preparing another batch.

#### Tips:

- The cooking time will depend on the size of your food. Smaller sizes may require a shorter cooking time.
- Shaking smaller food halfway during the cooking time optimizes the end result and can help prevent unevenly fried food.
- Add some oil to fresh potatoes for a crispy result. Fry your food in the air fryer within a few minutes after you added the oil.
- Be cautious of using extremely greasy food such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer drawer if you want to bake a cake or quiche, or if you want to fry fragile food or filled food.
- You can also use the air fryer to reheat food. To reheat food, set the temperature to 150°C for up to 10 minutes.

<b>SETTINGS TABLE:</b>					
	<b>Min-max Amount (g)</b>	<b>Time (min.)</b>	<b>Temperature (°C)</b>	<b>Extra information</b>	<b>Shake</b>
<b>Potato &amp; fries</b>					
Thin frozen fries	400-500	18-20	200		Yes
Thick frozen fries	400-500	20-25	200		Yes
Potato gratin	600	20-25	200		Yes
<b>Meat &amp; Poultry</b>					
Steak	100-600	10-15	180	Add a little oil (approx. ½ spoon)	
Pork chops	100-600	10-15	180		
Hamburger	100-600	10-15	180		
Sausage roll	100-600	13-15	200		
Drumsticks	100-600	25-30	180	Add a little oil (approx. ½ spoon)	
Chicken breast	100-600	15-20	180		
<b>Snacks</b>					
Spring rolls	100-500	8-10	200	Use oven-ready	Yes
Frozen chicken nuggets	100-600	6-10	200	Use oven-ready	Yes
Frozen fish fingers	100-500	6-10	200	Use oven-ready	
Frozen bread crumbed cheese snacks	100-500	8-10	180	Use oven-ready	
Stuffed vegetables	100-500	10	160		
<b>Baking</b>					
Cake	400	20-25	160	Use baking tin	
Quiche	500	20-22	180	Use baking tin/oven dish	
Muffins	400	15-18	200	Use baking tin	
Sweet snacks	500	20	160	Use baking tin/oven dish	

## Troubleshooting

### The air fryer does not work

- The appliance is not plugged in.
  - Plug the appliance into an earthed wall socket.

- The appliance is not turned on.
  - Press the On/Off button to switch on the appliance.
- The ON/Standby key has not been pressed after cook mode is selected.
  - Press the ON/Standby key.

**Fried snacks are not crispy when they come out of the air fryer.**

- Wrong type of snacks used.
  - Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
- The fryer contains grease from previous use.
  - White smoke is caused by grease heating up inside the fryer. Make sure you clean the fryer properly after each use.

**The fried food is not done.**

- Too much food has been added to the air fryer.
  - Put smaller batches of food in the air fryer. Smaller batches are fried more evenly.
- The set temperature is too low.
  - Set the temperature to the required temperature setting. (refer to the 'Settings Table').
- The food hasn't been cooked for long enough.
  - Set unit to the required cooking time (refer to the 'Settings Table').

**Fresh fries are fried unevenly in the air fryer.**

- Wrong type of potatoes used.
  - Use fresh potatoes and make sure they stay firm during frying.
- The potato sticks were not rinsed adequately before frying
  - Rinse the potato sticks properly to remove starch from the outside.

**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 crispier result.



## Cleaning & Care

**WARNING! DO NOT IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUID.**

Clean the appliance after every use.

Cleaning the appliance.

1. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
2. Remove the mains plug from the wall socket and let the appliance cool down. Note: Remove the drawer to let the air fryer cool down more quickly.
3. Wipe the outside of the appliance with a moist cloth.
4. Clean the drawer and grill plate with hot water, some washing-up liquid and a non-abrasive sponge.
5. You can use degreasing liquid to remove any remaining dirt.

Note: The drawer is NOT dishwasher-safe. NEVER place the drawer in the dishwasher.

Tip: If dirt is stuck to the bottom of the drawer, fill the drawer with hot water with some washing-up liquid. Allow the drawer to soak for approximately 10 minutes.

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

To store your appliance:

- Ensure that the air fryer is cool, clean and dry before you store it.
- Store the appliance in a cool and dry place.

### Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.