

salton®

INSTRUCTIONS AND WARRANTY



MODEL NO. SRA05

SALTON RETRO DIGITAL AIR FRYER

Congratulations on purchasing your Salton Retro Digital Air Fryer. Each unit is manufactured to ensure safety and reliability. Before using this appliance for the first time, please read the instruction manual carefully and keep it for future reference.

FEATURES OF THE SALTON DIGITAL AIR FRYER

- Super funky Retro Teal Green
- Digital display panel to control temperature and time
- Pot size 5.5L – can cook up to 1.1kg of chips in one go
- 8 Nifty preset functions – Chips, meat, baking, vegetables, seafood, chicken, potatoes and fish
- Nonstick pot with removeable tray for easy cleaning
- Up to 60 minutes cooking time
- Temperature range of 80- 200 degrees Celsius
- 80cm power cable
- Over-heat protection
- For domestic use only
- 1 Year warranty

IMPORTANT SAFEGUARDS

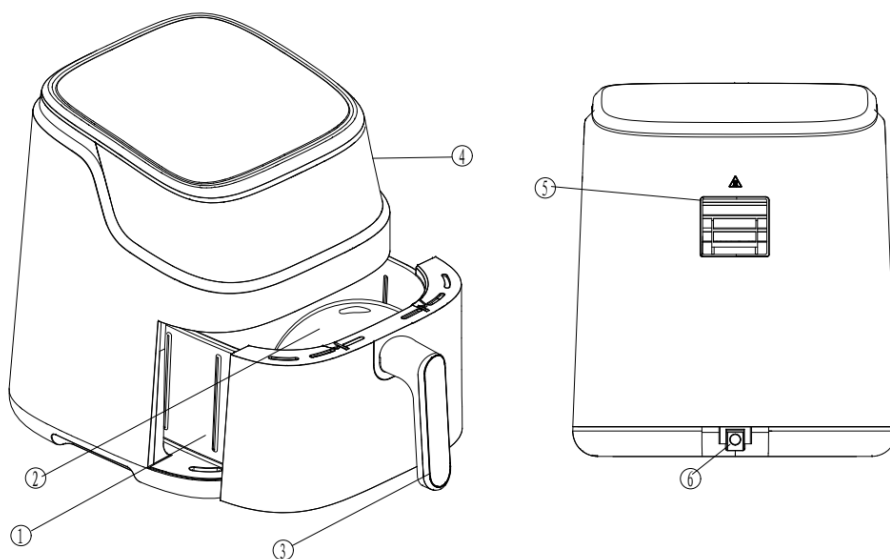
When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Please read the instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. The appliance is intended for household use only. Commercial use invalidates the warranty and the supplier cannot be held responsible for injury or damage caused when using the appliance for any other purpose than that intended.
5. 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 use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.

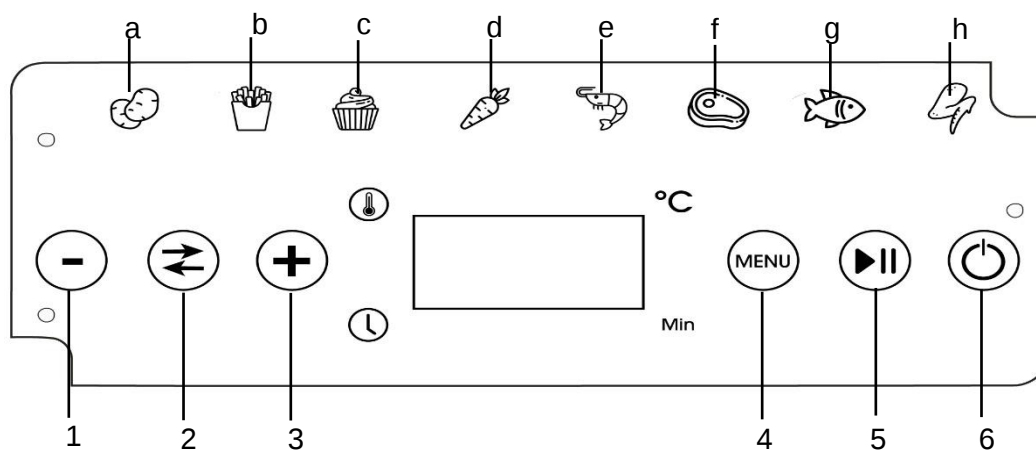
7. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, the manufacturer or a qualified person must replace it in order to avoid an electrical hazard.
8. Do not allow this appliance to touch curtains, wall coverings, clothing, dishtowels or other flammable materials during use. Allow a minimum of 200mm distance between the appliance and surrounding objects. Caution is required on surfaces where heat may cause damage - an insulated heat pad is recommended. Never place the appliance on a plastic, fabric or carpeted surface while cooking.
9. The appliance is not intended to be operated by means of an external timer or separate remote control system.
10. Do not touch hot surfaces – use the handles and dials as well as appropriate cooking utensils.
11. Let the unit cool down completely before you clean or store it.
12. Extreme caution must be used when moving the unit. It is recommended that you do not move it when it is switched on or before it has cooled down.
13. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
14. Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
15. To reduce the risk of electric shock, do not immerse or expose the body, plug or the power cord to water or any other liquid.
16. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use and before cleaning or when adding or removing parts.
17. A short detachable cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
18. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
19. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
20. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
21. Use of an extension cord with the appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
22. This appliance is not suitable for outdoor use. Do not use this appliance for anything other than its intended use.
23. Do not carry the appliance by the power cord.
24. Do not leave the appliance unattended during use. Always unplug the unit when not in use or before cleaning.

25. Ensure that the unit is turned off after each use.
26. The manufacturer does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
27. In case of technical problems, switch off the machine and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment, or repair. Always insist on the use of original spare parts. Failure to comply with the above-mentioned pre-cautions and instructions, could affect the safe operation of this machine.
28. Do not use accessories or attachments other than those we supply.
29. Do not use anything metal or sharp, you will damage the non-stick surfaces.
30. Keep clear of the vent at the rear of the appliance – hot air will immerse from it.
31. Do not wet or wash outer housing.
32. Do not let water or other liquid flow into outer housing of air fryer.
33. Never pour oil directly into the air fryer.
34. Never cover the air outlets.
35. If there are damages to the plug, power wire or the air fryer, stop using the appliance immediately.
36. Always allow 10cm of free space for the back side, left/right sides, and the upper side of the air fryer. Do not place other items directly on top of the air fryer.
37. Do not leave the air fryer unattended while in use.
38. Before cleaning the air fryer, it must be given 30 minutes for cooling down.

PARTS DIAGRAM



- | | |
|-----------------|----------------------------------|
| 1. Basket | 4. Control panel/ display screen |
| 2. Frying Grill | 5. Air outlet |
| 3. Handle | 6. Power cord |



Control panel and display

1. Temperature/ Time adjustment button ("-")
2. Temperature/ Time control button
3. Temperature/ Time adjustment button ("+")
4. Menu selection
5. Start/ pause
6. Power

Menu:

- a). Potatoes
- b). Chips
- c). Baking
- d). Vegetables
- e). Seafood
- f). Red meat
- g). Fish
- h). Chicken

DEFAULT MENU SETTINGS

(You may adjust according to your preferred taste.)

Category	Potatoes	Chips	Baking	Vegetables	Seafood	Red meat	Fish	Chicken
Working Temp (C)	200	200	160	160	180	200	200	200
Working Time (min)	35	20	15	15	15	15	20	25

BEFORE FIRST USE

- Before using the unit for the first time, remove any packaging material and carefully clean it using warm, soapy water - rinse and dry.
- Never use an abrasive scourer to clean the frying pot or basket.
- To remove the frying pot from the body, place one hand on top of the air fryer, grip the handle with the other hand and pull the frying pot out of the body.
- Rest the frying basket on an insulated heat-resistant pad/surface.
- This appliance heats food in all directions and most of the ingredients do not need any oil.
- Use the unit empty for approximately 10 minutes to burn off production residues. Make sure there is good ventilation.
- The unit may emit some smoke and a characteristic smell when you switch it on for the first time. This is normal and will stop soon.

OPERATING INSTRUCTIONS

1. Place the appliance on a dry, stable and heat-resistant surface.
2. Pull out the pot with basket from the appliance by the pot handle. Set the pot with basket on the flat counter-top and open the sliding protective button cover by pushing forward it and lift up the basket by pressing the release button on the handle.
3. Place ingredients into the basket. (Do not exceed the MAX level indicated inside the basket.) Slide the basket into the appliance. Make sure the unit is closed completely otherwise, the appliance will not work. **Caution:** Do not touch the basket during use or after use in short time as it gets very hot. Only hold the basket by the handle.
4. Connect the power plug to a suitable outlet. The unit is now in standby mode.

5. Press the Temperature/ Time control button to first enter temperature setting; press the adjustment button to set your desired temperature (80°C - 200°C). Press the Temperature /Time control button again to set the desired time setting. Press the Temperature /Time adjustment button to set the desired time (1 - 60 minutes). You can also hold down the adjustment button for rapid adjustment. The desired setting is reached when the value stops flashing. When the display panel stops flashing your time and temperature has been set.
6. You can also press the menu selection button to directly choose the cooking functions in the menu. The selected icon in the menu will flash. If you wish to adjust the time and temperature a little, please make adjustments as in step 5. When the desired menu icon is selected, press the menu selection button once more, the menu setting mode will be exited.
7. Press the Start/ Pause button and the machine will start. The digital display shows the set temperature and time. You can press the Start/ Pause button again to pause the cooking process, or directly press the temperature and timer control button to adjust if needed. If there is no operation for several minutes in the pause state, the machine will automatically enter standby without beeping.
8. When the whole cooking process is finished, the unit will stop working automatically and enter standby after a count-down on the digital display. The unit will beep to remind you that it has completed the cooking cycle. You can also manually put the machine into standby by holding the on/off button for 3 seconds.
9. Pull out the pot from the appliance by the pot handle. Check if the ingredients are ready. If not, simply slide the basket back into the appliance. Set the temperature and the timer to the desired settings for a few more minutes. Press the start/pause button to run the machine again. NOTE: You can also pull out the pot to check and shake the ingredients during cooking process. When you slide the basket back into the unit, the machine will continue to work with the selected setting.
10. To remove ingredients (e.g., beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the basket), please use tongs to pick ingredients up one by one. To remove ingredients (e.g. chips, vegetables, or ingredients with no excess oil from the ingredients), pull out the basket, and pour ingredients to tableware.
11. After the cooking is done, the appliance is instantly ready for preparing another batch of ingredients if needed.

FRYING TIPS

1. The optimal amount for crispy fries is 600 grams maximum to allow air to circulate optimally.
2. Add 3 more minutes to the preparation time when the appliance is cold, or you can also let the appliance preheat approx. 4 – 6 minutes without any ingredients inside.
3. Some ingredients require shaking halfway through the cooking time. To shake or turn over the ingredients, pull the basket out of the appliance by the handle and shake it or turn over the ingredients by fork (or tongs). Then slide the basket back into the appliance.

4. You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.
5. Products with coatings of dry breadcrumbs will get crispier by spraying them with a little vegetable oil.
6. Place a baking tin or an oven dish in the appliance if you want to bake a cake or quiche or other fragile ingredients.

Food	Min-max Amount (g)	Time (min)	Temp (°C)	Shake	Notes
Thin frozen fries	300-700	12-16	200	shake	
Thick frozen fries	300-700	12-20	200	shake	
Home-made fries (8x8mm)	300-750	18-25	180	shake	Add 1/2 tbsp of oil
Home-made thick fries	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home-made potato chips	300-750	12-18	180	shake	Add 1/2 tbsp of oil
Hashbrowns	250	15-18	180		
Baked potatoes	500	18-22	180		
Pork chops	100-500	10-14	180	shake	
Sausage rolls	100-500	12-15	200	shake	Add 1/2 tbsp of oil
Chicken breast	100-500	10-15	180		
Spring rolls	100-400	8-12	200	shake	Add 1/2 tbsp of oil
Frozen chicken nuggets	100-500	8-14	200	shake	Add 1/2 tbsp of oil
Frozen cheese snacks	100-400	8-10	180		Add 1/2 tbsp of oil
Stuffed vegetables	100-400	10	180		
Cakes	100-400	8-12	200	shake	Add 1/2 tbsp of oil

CAUTION:

1. Do not immerse the housing in water or rinse it under the tap.
2. Avoid any liquid entering the appliance to prevent short circuiting.
3. Keep all ingredients in the basket to prevent contact with the heating elements.
4. Do not cover the air inlet and the outlet when the appliance is working. Leave at least 10cm free space around and above the appliance.
5. Never fill the basket with oil only.
6. Do not touch the inside of the appliance when it is in use.
7. Be careful of the hot steam and air when you remove the basket from the appliance.
8. During operation, hot steam is released through the air outlet. Keep your hands and face at a safe distance from the steam and the air outlet.
9. Immediately turn off and unplug the appliance if you see any dark smoke coming out of the appliance. The food is overcooked or the appliance is malfunctioning.

CLEANING AND MAINTENANCE

- Before handling or cleaning the appliance, let it cool down for approximately 30 minutes.
- Clean the inside and outside of the appliance regularly using a damp cloth and dry with a soft, clean cloth.
- Never use abrasive cleaners or sponges.
- Remove the pot and basket to let the appliance cool down quicker. Clean the pot and basket in hot water with washing liquid and a non-abrasive sponge. Dry well before use.
- Clean the heating element inside of the housing (You can see it after pulling out the basket) with a cleaning brush to remove any food residue.

TROUBLE SHOOTING

Problem	Possible cause	Solution
The appliance does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not pressed the button to turn on the machine.	Press the on/off button to turn on the appliance.
The ingredients are not fried completely.	The amount of the food in the basket is too high.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The temperature is too low, or the time is too short.	Increase the temperature or cook time.
The ingredients are fried unevenly.	Different types of food may need to be shaken halfway during cooking.	Shake food halfway during the cooking time.
Fried snacks are not crispy	You used a type of snacks which shall be cooked in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients, oil will leak into the basket. The oil produces white smoke, and the basket may heat up. This does not affect the cooking result or damage the appliance.
	The basket still contains residue and/ or grease from previous use.	Clean the basket properly after each use.
Fresh fries are fried unevenly.	You haven't used the right type of potatoes.	Use fresh potatoes.
	You haven't rinsed the potato sticks properly before frying.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy.	The crispness of the fries depends on the amount of oil and water in the fries.	Make sure the potato sticks have been dried properly before adding the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crispier result.

STORING THE APPLIANCE

- Unplug the unit from the wall outlet and clean all the parts as instructed at the “cleaning and maintenance” section. Ensure that all parts are dry before storing.
- Store the appliance in its box or in a clean, dry place.
- Never store the appliance when dirty.
- Never wrap the power cord around the appliance.

SERVICING THE APPLIANCE

There are no user serviceable parts in this appliance. If the unit is not operating correctly, please check the following:

- You have followed the instructions correctly.
- That the unit has been wired correctly and that the electrical socket is switched on.
- That the mains power supply is ON.
- That the plug is firmly in the mains socket.

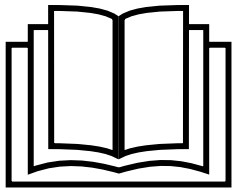
If the appliance still does not work after checking the above:

- Consult the retailer for possible repair or replacement. If the retailer fails to resolve the problem and you need to return the appliance, make sure that:

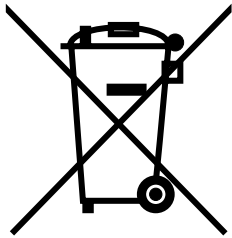
- The unit is packed carefully back into its original packaging.
- Proof of purchase is attached.
- A reason is provided for why it is being returned.

If the supply cord is damaged, it must be replaced by the manufacturer or an authorised service agent, in order to avoid any hazard. If service becomes necessary within the warranty period, the appliance should be returned to an approved Home of Living Brands (Pty) Limited service centre. Servicing outside the warranty period is still available, but will, however, be chargeable.

EXPLANATION OF SYMBOLS ON THE PRODUCT RATING LABEL



Read the Instruction Manual

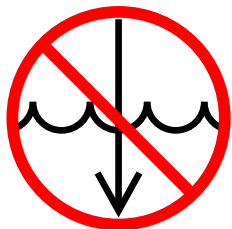


WEEE (Waste from Electrical and Electronic Equipment)

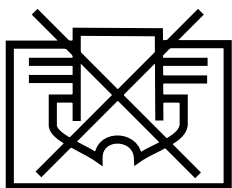
Should be re-cycled and NOT to be disposed of in the land fill



For Indoor use ONLY



DO NOT Immerse in any liquid



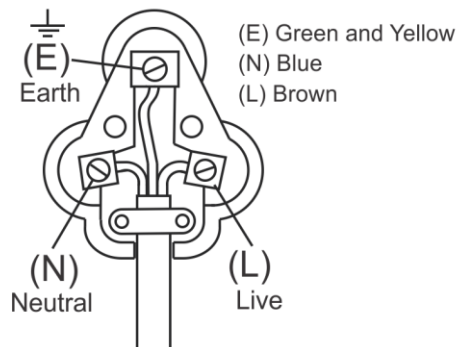
DO NOT Cover

CHANGING THE PLUG

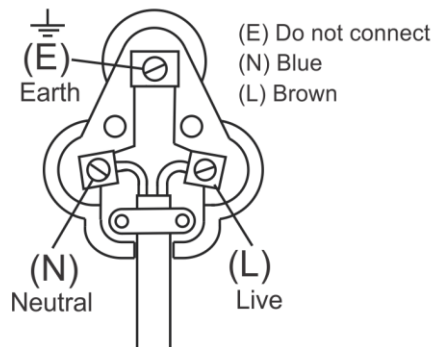
Should the need arise to change the fitted plug, follow the instructions below.

This unit is designed to operate on the stated current only. Connecting to other power sources may damage the appliance.

WARNING: If your appliance has three wires
(Green/Yellow, Blue, Brown) then it **MUST** be
earthed. Connect a three pin plug as shown below



If your appliance has only two wires
(Blue, Brown) then it does not need to be earthed.
Connect a three pin plug as shown below



PLEASE AFFIX YOUR PROOF OF PURCHASE/RECEIPT HERE
IN THE EVENT OF A CLAIM UNDER WARRANTY THIS RECEIPT MUST BE
PRODUCED.

W A R R A N T Y

1. Home Of Living Brands (Pty) Limited warrants to the original purchaser of this product ("the customer") that this product will be free of defects in quality and workmanship which under normal personal, family or household use and purpose may manifest within a period of 1 (one) year from the date of purchase ("warranty period").
2. Where the customer has purchased a product and it breaks, is defective or does not work properly for the intended purpose, the customer must notify the supplier from whom the customer bought the product ("the supplier") thereof within the warranty period. Any claim in terms of this warranty must be supported by a proof of purchase. If proof of purchase is not available, then repair, and/or service charges may be payable by the customer to the supplier.
3. The faulty product must be taken to the supplier's service centre to exercise the warranty.
4. The supplier will refund, repair, or exchange the product in terms of this warranty subject to legislative requirements. This warranty shall be valid only where the customer has not broken the product himself or used the product for something that it is not supposed to be used for. The warranty does not include and will not be construed to cover products damaged as a result of disaster, misuse, tamper, abuse or any unauthorized modification or repair of the product.
5. This warranty will extend only to the product provided at the date of the purchase and not to any expendables attached or installed by the customer.
6. If the customer requests that the supplier repairs the product and the product breaks or fails to work properly within 3 (three) months of the repair and not as a result of misuse, tampering or modification by or on behalf of the customer, then the supplier may replace the product or pay a refund to the customer.
7. The customer may be responsible for certain costs where products returned are not in the original packaging, or if the packaging is damaged. This will be deducted from any refund paid to the customer.

HOME OF LIVING BRANDS (PTY) LTD (JOHANNESBURG)

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