



# Russell Hobbs



## **SATISFRY AIR SMALL 1.8L**

2 YEAR WARRANTY

RHAF18

RHAF18\_IB&RB\_FA\_160622 Part no. T22-9002772





## **INSTRUCTIONS & WARRANTY**

## IMPORTANT SAFEGUARDS

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

Read all instructions before, and follow whilst using this appliance.

1. To protect against electrical hazards, do not immerse the air fryer body in water or any liquid.
2. Do not use it in a bathroom or near any source of water. 
3. Do not use outdoors.
4. 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.
5. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
6. Always follow the instructions when using this appliance.
7. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
8. To avoid the possibility of scalding, keep clear of steam escaping around the door area.
9. CAUTION: Do not touch any internal surfaces until the air fryer has fully cooled.
10. CAUTION: Do not operate on an inclined plane. Place the air fryer on a stable, level, heat-resistant surface and out of reach of children.
11. Route the power cord so it does not overhang, and cannot be caught accidentally.
12. Unplug the air fryer when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
13. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid hazard.
14. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
15. To shut down, press and hold  for 3 seconds, turn off the wall power outlet then grasp the plug and remove from wall power socket. Never pull by the cord.
16. Leave a clear space of at least 50mm around the air fryer when in use.
17. Do not cover the air fryer or put anything on top of it while in use.
18. Do not use the air fryer near or below curtains, overhead cupboards or other combustible materials.
19. Keep the power cord and the air fryer away from hotplates, cook-tops and burners.
20. Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
21. Do not pour oil or any other liquid into the basket.
22. Do not use accessories or attachments other than those supplied as specifically for use with the air fryer.
23. Do not use the air fryer for any purpose other than that described in these instructions.

24. Do not connect this air fryer to an external timer or remote control system.
25. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

This appliance is intended for use in households and similar applications such as:

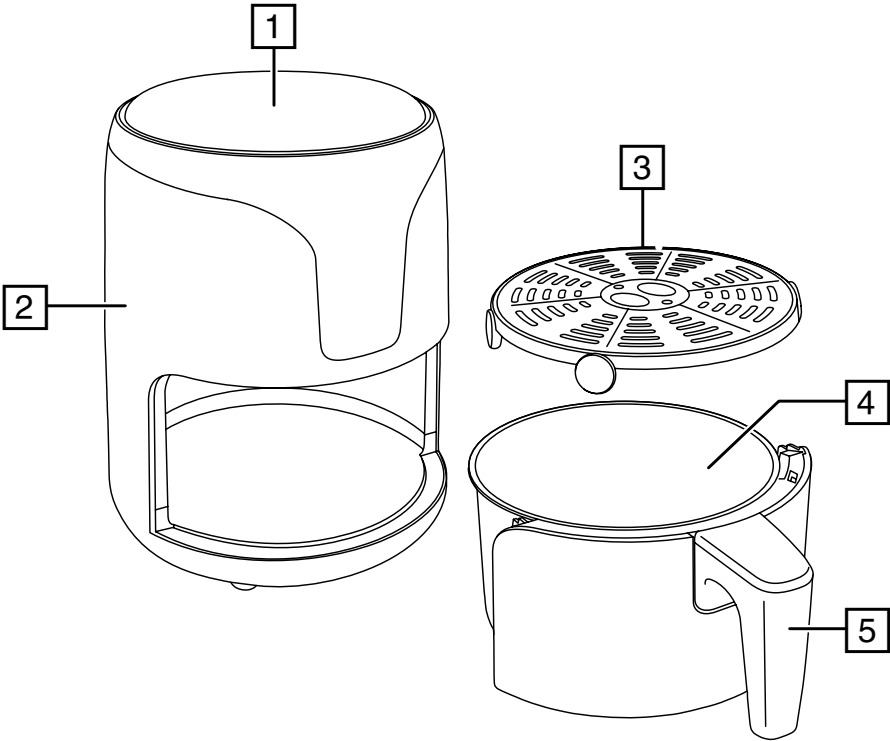
- staff kitchen areas in shops, offices and other working environments
- farm houses
- by clients in hotels, motels and other residential type environments
- bed and breakfast type environments

### **SAVE THESE INSTRUCTIONS**

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

Congratulations on the purchase of your new Russell Hobbs Satisfry Air Small 1.8L Air Fryer. Each unit is manufactured to ensure safety and reliability. Before using the air fryer for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the air fryer.

When using this appliance, basic safety precautions should always be followed.



**PARTS**

- 1. Touch controls and display
- 2. Body
- 3. Crisping plate
- 4. Basket
- 5. Handle



Caution, hot surface(s)

## BEFORE FIRST USE

- Remove all packing materials.
- Hand wash the removable parts.
- When using the fryer for the first time, you may notice smoke or a slight odour for the first few minutes of cooking. This is normal. Ensure the room is well ventilated.
- Slide the basket into the machine until it clicks into place. The appliance will not work unless the basket is properly inserted.

## HOW IT WORKS

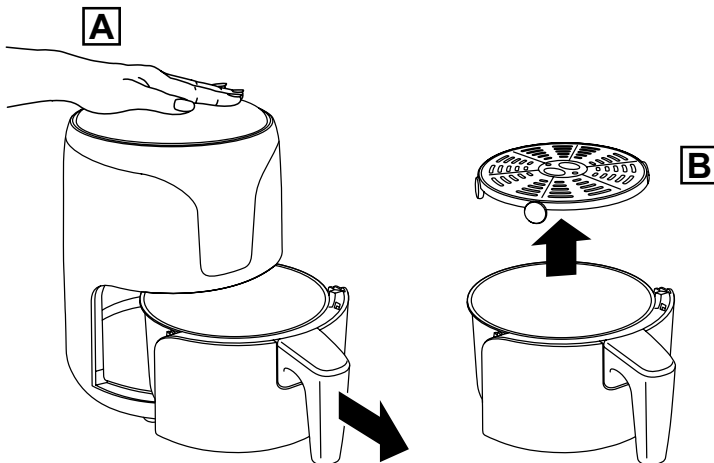
- The air fryer uses hot air and radiant heat for cooking.
- Little to no oil is required. If needed, add oil to the food as a coating, don't pour oil into the basket.

## PREPARATION, BASKET & CRISPING PLATE








- Sit the appliance on a stable, level, heat-resistant surface.
- Leave a space of at least 50mm all-round the appliance.
- Have oven gloves (or a tea towel) on hand, use heat resistant plastic tongs and a heat-resistant mat or dinner plate to rest the basket on.

**Note: Do not use metal tongs as it may scratch the coating. We recommend using only heat resistant plastic or silicon coated tongs.**

- To remove the basket from the body:
  1. Hold the top of the body.
  2. Grip the basket handle with the other hand.
  3. Slide the basket out of the body (Fig. A)
  4. Rest the basket on a heat-resistant mat.
- To remove the crisping plate:
  1. Remove food from the basket using heat-resistant plastic tongs.
  2. Let the basket and crisping plate cool down.
  3. Using oven gloves, grip the crisping plate in the centre and pull it out of the basket (Fig B).










## DIGITAL TOUCHSCREEN & SETTINGS

	<p style="text-align: center;"><b>ON/OFF</b></p> <p style="text-align: center;">Setup mode, start and shut off the appliance</p>
	<p style="text-align: center;"><b>COOKING MENU SELECTION</b></p> <p style="text-align: center;">Select auto-cooking or manual mode by navigating through the different 8 setting options (7 auto-cooking + manual)</p>
	<p style="text-align: center;"><b>7 AUTO-COOKING SETTINGS (1 displayed at a time)</b></p> <p style="text-align: center;">Fries, Chops, Prawns, Bake, Chicken, Steak, Fish</p>
	<p style="text-align: center;"><b>COOKING TEMPERATURE</b></p> <p style="text-align: center;">Press button and adjust Cooking Temperature Control using the + or – buttons.</p>
	<p style="text-align: center;"><b>COOKING TIME</b></p> <p style="text-align: center;">Press button and adjust Cooking Time Control using the + or – buttons.</p>
	<p style="text-align: center;"><b>+ / -</b></p> <p style="text-align: center;">Increase/decrease cooking time and/or temperature.</p>
	<p style="text-align: center;"><b>DISPLAY SCREEN</b></p> <p style="text-align: center;">Time/Temperature Display</p>



### DEFAULT COOKING TIMES AND TEMPERATURE:

The Air Fryer has 7 auto cooking functions with default cooking time/temperature, and manual mode with adjustable cooking temperature/time settings.


**Note: It is possible to adjust the cooking time and/or temperature on auto-cooking, if needed.**

COOKING MODE	DEFAULT COOKING TIME	DEFAULT COOKING TEMP
Fries 	15 minutes	200°C
Chops 	15 minutes	200°C
Prawns 	12 minutes	160°C
Bake 	20 minutes	160°C
Chicken 	20 minutes	180°C
Steak 	10 minutes	180°C
Fish 	15 minutes	160°C
Manual mode	15 minutes	180°C


## MAKING ADJUSTMENTS

1. When first connecting the appliance to a wall power outlet, the digital touchscreen icons will all illuminate for several seconds. Following this, only the ON/OFF  touch button will be illuminated.
2. Press the  to turn on the air fryer. The display screen will show the default cooking temperature/time settings on **Manual mode**: 180°C and 15 minutes.
3. You can now select an auto cooking function or use the manual cooking mode.







### To select Manual Cooking Mode

1. Tap the menu  icon until none of the auto cooking icons are illuminated.

### To select an auto-cooking function

1. Press the  button repeatedly to navigate through the 7 different functions until the desired icon illuminates.
2. Each tap of the menu icon will advance the cooking mode and the icon applicable to that mode will be illuminated.


### Adjusting cooking time and temperature

1. Once you have selected the desired cooking mode, tap the  icon and then tap the   icons to increase or decrease the cooking temperature as desired.
2. To adjust the cooking time, tap the  icon and then tap the   icons to increase or decrease the cooking time as desired.





## USING

- Your air fryer uses hot air and radiant heat for cooking.
- Little to no oil is required. If needed, add oil to the food as a coating, don't pour oil into the basket.

## PREHEAT

1. We recommend preheating your air fryer for 5 minutes when using the manual mode, or whenever preheating is necessary.
2. Select manual cooking mode if it is not already selected.
3. Adjust the cooking time to 5 minutes.
4. Press  to start preheating the air fryer.
5. The cooking time and temperature will be displayed alternatively (respectively 3 and 7 seconds) during preheating/cooking cycle.
6. When the timer returns to zero, the air fryer beep 5 times and will switch off.

## COOKING

1. Place the crisping plate inside the basket.
2. Place desired food into the cooking basket. Do not overfill the basket, to leave space for the hot air to circulate between pieces of food.
3. Slide the basket back into the air fryer body, ensuring it clicks into place and sits flush with the shape of the air fryer body. Your air fryer will not work unless the basket is properly inserted.
4. Select cooking settings - via either auto-cooking mode or manual mode:
  - Select one of the 7 auto cooking functions or;
  - Manually adjust both cooking time and temperature by pressing the  or  refer to the recipes & cook times in this booklet to determine the correct settings depending on the food to be cooked.
5. Press  to begin cooking
  - To stop the cooking cycle or reset the settings, press  again.

6. Half way through cooking, remove the basket, shake it, and/or turn the food over, then place the basket back into the body to resume the cooking cycle. This ensures the food is evenly cooked and crispy all over.
7. Once the cooking time has elapsed, the timer will beep 5 times and the unit will switch off.
8. Slide the basket out of the body and check that the food is cooked.
9. Place the basket on an insulated mat.
10. To remove food from the basket, we recommend using tongs. We do not recommend tipping the basket upside down as oil residue will drip out.
11. Unplug the appliance, once all cooking is complete.

**CAUTION: Hot oil from the ingredients may gather at the bottom of the basket. Be careful when removing the crisping plate from the basket. To remove food from the basket, we recommend using tongs. We do not recommend tipping the basket upside down as oil residue will drip out.**

#### **NOTES:**

- **The air fryer will switch off when you remove the basket.**
- **The air fryer will switch back on when you replace the basket in to the body and will automatically resume the cooking cycle from where it stopped.**
- **During the last minute of the cooking cycle, '00' will be flashing on the display screen, indicating that there is less than 1 minute of cooking remaining.**

**NOTE: High fat foods (e.g. pork) may create smoke. This is normal as oil residue is cooked at a high temperature.**

**Reducing temperature may decrease the effect of smoke.**

## **CARE AND MAINTENANCE**

This product contains no user serviceable parts. Refer service to qualified service personnel.

- **IMPORTANT:** Before cleaning any part, be sure the air fryer is off, unplugged, and cool. It is important that you clean the entire appliance after each use to prevent accumulation of grease and to avoid unpleasant odours.
- If the appliance isn't cleaned thoroughly, it may produce smoke from the oil residue.

**IMPORTANT:** Do not immerse the appliance, power cord or plug in any liquid.

### **Basket & Crisping Plate**

1. Once the air-fryer has cooled, grasp the basket handle and remove the basket from the air-fryer body for cleaning.
  2. Roughly wipe the interior of the body to remove any crumb or residue, but NOT the heating elements at the top.
  3. Remove the crisping plate from the basket.
  4. Dispose of food residue and oils, and wipe both the crisping plate and basket with a damp cloth before hand washing them in warm to hot soapy water. Dry thoroughly before placing back in the air fryer body.
- The basket and crisping tray can also be washed in a dishwasher.

### **Exterior Surfaces**

Clean the exterior with a damp cloth or sponge. Dry thoroughly.

**NOTE: Do not use any abrasive material or sharp utensils to clean the air fryer or any of its parts.**

**NOTE: Allow all parts and surfaces to dry thoroughly before using the appliance again.**

## COOKING TIMES & FOOD SAFETY

**NOTE: These cooking times are intended as a guide only**

- Cook meat, poultry, and derivatives (mince, burgers, etc.) until the juices run clear. Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, refer to packaging instructions.

Food	Temperature °C	Time (min)	Remarks
Chips	200	15-20	Rinse, dry, toss in salt, pepper, and oil
Potato wedges	200	15-20	Rinse, dry, toss in salt, pepper, and oil
Sweet potato wedges	200	15-20	Rinse, dry, toss in salt, pepper, and oil
Jacket potato	180	30-40	For a crispy jacket, brush with oil
Roast potatoes	180	25-35	Rinse, dry, toss in salt, pepper, crushed rosemary (optional) and oil
Mixed Mediterranean vegetables	180	6-10	All cut to similar sizes, approx. 1-2cm pieces, toss in oil and season
Chicken Breast	180	15-20	
Chicken Thighs	180	25-30	Cooking time depends on size. Brush with oil, season
Chicken wings	180	23-28	Cooking time depends on size. brush with oil, season
Burgers	180	8-12	Cooking time depends on size. brush with oil, season
Sausages	180	8-12	
Pork chop	200	10-15	Brush with oil, season
Salmon fillet	180	8-12	Brush with oil, season
White fish fillet	180	8-12	Brush with oil, season
Sausage Roll	200	13-15	Brush with oil, season
Spring Roll	200	8-10	
Muffins	180	15-18	
Chips	200	15-20	
Potato wedges	200	15-20	
French fries	200	12-20	
Chicken Nuggets	200	6-10	
Fish fillets	200	10-12	
Fish Fingers	180	6-10	
Onion Rings	180	10-15	
Scampi	180	10-15	

**Spectrum Brands Australia Pty Ltd**

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**Customer Service in Australia**

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**Spectrum Brands New Zealand Ltd**

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**Customer Service in New Zealand**

TollFree: 0800 736 776  
Email: service@spectrumbrands.co.nz  
Website: www.spectrumbrands.co.nz

## **Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects**

In this warranty:

**Australian Consumer Law** means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

**CGA** means the New Zealand Consumer Guarantees Act 1993;

**Goods** means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

**Manufacturer, We** or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;  
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

**Supplier** means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

**You** means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a **(Warranty Period)** period of 2 years from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

## **Warranty Conditions**

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
  5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
  6. The warranty granted under clause 3 is limited to repair or replacement only.
  7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
  8. In order to claim under the warranty granted under clause 3 you must:
    - (a) Retain this warranty with your receipt/proof of purchase; and
    - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
  9. This warranty is immediately void if:
    - (a) Any serial number or appliance plate is removed or defaced;
    - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
  10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
  11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
  12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.
- Contact us or the Supplier for further details.

## **Register your product online**

If you live in Australia please visit: [www.spectrumbrands.com.au/warranty](http://www.spectrumbrands.com.au/warranty)

If you live in New Zealand Please visit: [www.spectrumbrands.co.nz/warranty](http://www.spectrumbrands.co.nz/warranty)

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

**Any questions?** Please contact Customer Service for advice.



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