

SALTER®

SINCE 1760

22 LITRE

AIR FRYER OVEN

TOAST, AIR FRY
ROAST, ROTISSERIE,
GRILL, BAKE
& DEHYDRATE



Use little
or no oil

Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of reach of children.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only heat-resistant plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended. This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The door or the outer surface of the appliance may get hot during operation.



Caution: Hot surface – do not touch the hot section or heating components of the appliance.

Take care not to pour water on the heating element.

Warning: Keep the appliance away from flammable materials.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the air fryer from the mains power supply and allow to cool fully.

STEP 1: Wipe the air fryer housing with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the air fryer accessories in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Remove baked-on food and stubborn stains from the air fryer main unit using a small amount of warm water mixed with a mild detergent, then wipe clean with a paper towel.

Use a nonabrasive scourer if the food is difficult to remove.

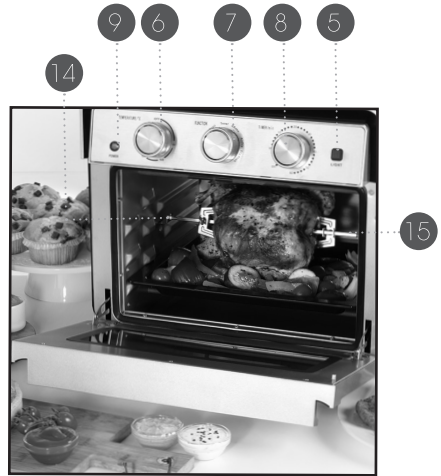
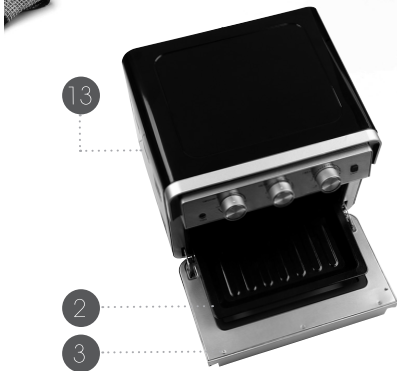
Do not immerse the air fryer in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer oven or its accessories, as this could damage the surface.

Note: The air fryer should be cleaned after every use.

Warning: The air fryer and accessories are not suitable for dishwasher use.

Description of Parts



1. 22 Litre Air Fryer Over housing
2. Door
3. Door handle
4. Non-slip feet
5. Light button
6. Variable temperature control dial
7. Function selector dial
8. Timer control dial
9. Power indicator light
10. Upper heating element
11. Lower heating element
12. Oven shelf

13. Air outlet
14. Rotisserie bar bracket
15. Rotisserie bar rotating socket
16. Baking tray
17. Wire rack
18. Air fry basket
19. Baking cage
20. Baking tray handle
21. Rotisserie bar
22. Rotisserie forks (qty 2)
23. Rotisserie tightening screw (qty 2)
24. Rotisserie tongs

Instructions for Use

Before First Use

STEP 1: Before connecting to the mains power supply, wipe the air fryer with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the accessories in warm, soapy water, then rinse and dry thoroughly.

STEP 3: Place the air fryer onto a stable, heat-resistant surface, at a height that is comfortable for the user.

STEP 4: Plug in and switch on the air fryer at the mains power supply. Allow it to run for approx. 15 minutes by turning the temperature control dial to the highest temperature. This will eliminate any odour and burn away any protective substances used during the manufacturing process.

Note: When using the air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the air fryer.

Using the 22 Litre Air Fryer Oven

The temperatures shown on the temperature control dial are comparable to those of a standard electric oven. Due to the size of the air fryer, cooking times may be slightly shorter. This will vary depending upon the type of food cooked and where the accessories are placed. Always check that food is thoroughly cooked before serving.

STEP 1: Remove any accessories and then plug in and switch on the air fryer at the mains power supply.

STEP 2: Prepare the ingredients that are to be cooked.

STEP 3: Turn the function selector dial to the desired setting; turn the temperature control dial to the required heat setting.

STEP 4: Preheat the air fryer by turning the timer dial to 5 minutes. If necessary, turn on the light by pushing the light button. It is recommended to preheat the air fryer for at least 5 minutes to avoid temperature fluctuation during use. The power indicator light will remain lit whilst the air fryer is plugged in and the timer is in use.

STEP 5: Using heat-resistant oven gloves, use the handle to open the door. Place the food to be cooked onto the baking tray, air fry basket or wire rack and then shut the door.

STEP 6: Turn the timer dial to the required cooking time. Check the food periodically; it may be necessary to turn or flip the food during cooking to achieve an even bake.

STEP 7: Once cooking is complete, use heat-resistant oven gloves to carefully open the door by the handle. Remove the wire rack, air fry basket or baking tray using heat-resistant oven gloves and serve the food. If the timer is still running, do not force it to '0'; allow it to run down naturally.

STEP 8: Switch off and unplug the air fryer at the mains power supply.

Note: The power indicator light will remain lit whilst the air fryer is plugged in and the timer is in use.

Do not force the timer to '0'; allow it to run down naturally. When using the wire rack, rotisserie bar or air fry basket, place the baking tray beneath it to keep the air fryer clean. During use, the oven door can be left slightly or fully open in order to ventilate during cooking. This will halt the cooking cycle.

Caution: Always wear heat-resistant oven gloves when using the air fryer, and when removing hot food or accessories.

Warning: Never allow food to come into direct contact with the heating elements; always maintain a gap of at least 3 cm.

Function Selector Dial Setting	Setting Meaning	Suggested Use
Broil	Upper heating elements operational	Grilling or toasting meats
Fan broil	Upper heating elements and fan operational	Baking meats, chips or smaller foods
Toast	Upper and lower heating elements operational	Toasting, grilling or cooking thin foods
Bake	Upper and lower heating elements, fan and rotisserie operational	Baking cakes or pizzas
Air fry	Upper heating elements, fan and rotisserie operational	Roasting meats or oven cooking
Dry fruit	Upper heating elements, fan and rotisserie operational	Drying fruits, nuts or small meats

Using the Rotisserie

The rotisserie can be used to cook large foods, such as a whole chicken or meat joint. The food to be cooked must be able to rotate freely without touching the inside of the air fryer.

STEP 1: Prepare the food to be cooked.

STEP 2: Skewer the prepared food with the rotisserie bar. The bar should go through the centre of the food.

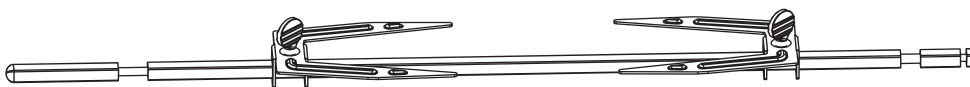
STEP 3: Use the rotisserie forks to hold the food in place. Put one fork on either end of the rotisserie bar with the forks pointing inwards. This will clamp the food securely. Secure in place by twisting the rotisserie fork tightening screws in a clockwise direction. It should be possible to rotate the rotisserie bar without the food slipping.

STEP 4: Carefully insert the large end of the rotisserie bar into the rotating socket on the inside right of the air fryer. Then lower the small end of the rotisserie bar onto the rotisserie bar bracket on the inside left of the air fryer. The rotisserie bar should be able to spin freely.

Note: Food must be able to turn fully and should not touch the inside of the air fryer when rotating.

Always use the rotisserie handle to remove the rotisserie bar from the air fryer.

Always use the baking tray to catch any drips from food being cooked on the rotisserie.



Using the Baking Cage

The baking cage accessory is ideal for cooking smaller items, such as dried fruit or smaller pieces of meat.

STEP 1: Prepare the food to be cooked.

STEP 2: Insert the rotisserie bar through the centre of the baking cage. Secure the rotisserie bar into position by fixing the rotisserie tightening screws through the fixings on either side of the baking cage.

STEP 3: Carefully place the larger end of the rotisserie bar into the rotating socket at the right side of the cooking compartment, then gently lower the smaller end of the rotisserie bar into the rotisserie bar bracket at the left side of the cooking compartment. The rotisserie bar should be able to spin freely in the bracket.

Note: Do not overfill the baking cage; food should be able to move freely inside the cage.

Using the Air Fry Basket

The air fry basket is ideal for cooking small foods such as chips and wedges. Evenly distribute the food across the air fry basket then place the air fry basket onto the baking tray or the oven shelf and slide into the air fryer.

Using the Baking Tray

The baking tray is ideal for both small and large foods. Evenly distribute the food across the baking tray, then slide into the middle or top of the air fryer oven for an even bake.

Specifications

Product code: EK3999

Input: 220–240 V ~ 50/60 Hz

Output: 1600–1700 W

Recipes



*Any recipe images used in this instruction manual are intended for illustrative purposes only.

Stuffed Chicken

Requires cocktail sticks

Ingredients

4 rashers of bacon
2 chicken breasts
140 g sundried tomatoes

75 g mozzarella
Salt and pepper, to taste

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes.

Butterfly the chicken breasts by cutting a deep slit lengthways in each. Do not cut all the way through.

Place alternate slices of mozzarella and sundried tomatoes into the open chicken breasts, until suitably stuffed.

Close the chicken breasts and season with salt and pepper.

Wrap each chicken breast with two pieces of bacon; use the cocktail sticks to hold in place.

Using heat-resistant oven gloves, place the chicken breasts into the air fry basket and shut the door.

Cook for 20–30 minutes. Check the chicken periodically during cooking.

Lemon and Herb Fish

Requires kitchen foil

Ingredients

2 skinless and boneless white fish fillets
(e.g. haddock or cod)
1 lemon, cut into wedges

Handful of fresh thyme, roughly chopped
Salt and pepper, to taste

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 180 °C. Turn the function selector dial to 'broil' and preheat for 5 minutes.

Take two squares of kitchen foil and carefully place the fish fillets into the centre of each.

Scatter with thyme and freshly squeezed lemon juice. Season with salt and pepper.

Leave the squeezed lemon wedges and thyme on top of the fish and carefully wrap each fillet in the foil to create parcels.

Using heat-resistant oven gloves, place the parcels into the air fry basket and shut the door.

Cook for approx. 10–20 minutes. Check the fish periodically during cooking.

Katsu Chicken Curry

Requires kitchen foil

Ingredients

2 chicken breasts
1 egg, beaten

50 g panko bread crumbs
(or 2 slices of bread, crumbed)

For the sauce:

300 ml chicken stock
2 garlic cloves, crushed
1 thumb fresh ginger, grated
2 tbsp plain flour

1 tbsp medium curry powder
1 tbsp soy sauce
2 tsp honey
1 tsp vegetable oil

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes.

Flatten the chicken breasts using a tenderiser or rolling pin. Coat each piece in egg and then cover in breadcrumbs.

Using heat-resistant oven gloves, place the chicken breasts into the air fry basket and shut the door.

Cook for approx. 20–30 minutes. Check the chicken periodically during cooking.

Whilst the chicken is cooking, make the sauce. Gently fry the garlic cloves in oil for approx.

1 minute. Then stir in the curry powder and ginger.

Add the chicken stock gradually, stirring to avoid lumps, and leave to reduce for approx. 5 minutes. Thicken using plain flour if necessary.

Stir in the soy sauce and honey and leave to simmer for approx. 5 minutes before serving.

Lamb Cutlets with Garlic and Rosemary

Ingredients

4 lamb cutlets
2 garlic cloves, crushed

1 tbsp fresh rosemary, roughly chopped
1 tbsp olive oil

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes.

To create the marinade, combine the garlic, rosemary and olive oil in a large bowl.

Dip the lamb cutlets into the marinade and coat generously.

Using heat-resistant oven gloves, place the lamb cutlets into the air fry basket and shut the door.

Cook for 10–15 minutes, or until cooked to your liking. Check the lamb periodically during cooking.



Sirloin Steak with Mushrooms

Requires cocktail sticks

Ingredients

2 sirloin steaks
250 g mushrooms, roughly chopped
50 ml double cream
1 tbsp vegetable oil

2 tsp garlic paste
2 tsp mustard
Salt and pepper, to taste

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' or 'toast' and preheat for 5 minutes.

Season the steaks with salt and pepper.

Using heat-resistant oven gloves, place the steaks into the air fry basket and shut the door. Cook for 10–15 minutes, or until cooked to your liking. Check the steaks periodically during cooking.

To create the sauce, sweat the mushrooms in oil and garlic paste in a large frying pan on a medium heat for approx. 5 minutes.

Turn down the heat. Add the mustard and double cream and leave to simmer for approx. 5 minutes before serving.

Pork Steaks with Apple

Ingredients

2 pork steaks
1 red apple, diced
½ red onion, diced
1 ½ tsp fresh rosemary, roughly chopped

1 tsp mustard
1 tsp vegetable oil
½ tsp fresh thyme, roughly chopped
Salt and pepper, to taste

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 200 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes.

Season the pork steaks with salt and pepper.

Using heat-resistant oven gloves, place the pork steaks into the air fry basket and shut the door.

Cook for 15–25 minutes. Check the pork steaks periodically during cooking.

To create the sauce, soften the apple and onion in oil in a large frying pan on a medium heat for approx. 5 minutes.

Turn down the heat. Stir in the mustard, rosemary and thyme and leave to soften for 3–5 minutes, then remove from the heat

After 20–25 minutes remove the pork steaks from the air fryer and spoon on the apple mixture.

Place the pork steaks back into the air fry basket and shut the door. Cook for approx. 5 minutes before serving.

Rotisserie Chicken

Requires cocktail sticks

Ingredients

Whole chicken
Seasoning, as desired

Method

Plug in and switch on the air fryer at the mains power supply. Set the temperature to 230 °C. Turn the function selector dial to 'air fry' and preheat for 5 minutes. Season the chicken as desired and skewer with the rotisserie bar. The bar should go through the centre of the food.

Using heat-resistant oven gloves, follow the instructions in the section entitled 'Using the Rotisserie' to secure the chicken in place.

Cook for 30–40 minutes. Check the chicken periodically during cooking.

Home-made Chips

Cut the potato into chips approx. 1 cm wide.

Place the chopped potatoes into a pan of cold water. Bring water to the boil and parboil the potatoes for approx. 3 minutes.

Preheat the hot air fryer to 200 °C.

Drain the water from the potatoes and dry thoroughly using kitchen towel.

Coat the chopped potatoes with ½ tbsp of cooking oil or oil spray and add them to the cooking basket. Check they are fully coated for best results.

Cook at 200 °C for 15–25 minutes.

Shake the chips regularly (approx. every 6 minutes) so that all of the chips cook evenly.

Once cooked through and crispy, remove from the hot air fryer, season and enjoy.

Frozen Chips

Preheat the hot air fryer to 200 °C.

Add 300–700 g of frozen chips into the non-stick cooking basket.

Cook for 15–25 minutes.

Shake the chips regularly (approx. every 6 minutes) to make sure that they cook evenly.

Once cooked through and crispy, remove from the hot air fryer, season and enjoy.

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

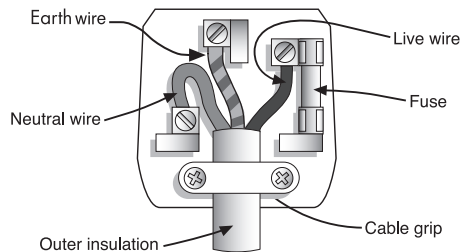
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

If in doubt, consult a qualified electrician who will be pleased to do this for you.



Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use an ASTA approved one (conforming to BS 1362 of the same rating).

If in doubt, consult a qualified electrician who will be pleased to do this for you.

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.

**UP Global Sourcing UK Ltd.,
UK. Manchester OL9 0DD.
Germany. 51149 Köln.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.saltercookshop.com**.

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



*To be eligible for the extended guarantee,
go to **www.saltercookshop.com** and register
your product within 30 days of purchase.



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