

SALTER®

SINCE 1760

5.2 L Manual Air Fryer

Enjoy fried food the healthier
way using little or no oil

XL
FAMILY SIZE

RECIPES
INCLUDED
ONLINE

Let's
GO
healthy



Please retain instructions 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.

If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, cease using the product immediately to avoid potential injury.

This appliance contains no user serviceable parts, 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 the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

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 pull or carry the appliance by its power supply cord.

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 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 outer surface or door 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.

Automatic Switch-off

The air fryer is fitted with an automatic switch-off.

This may activate if:

1. The set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the air fryer.
2. The cooking compartment is pulled out from the air fryer during cooking. In this case, the timer will continue counting down until the cooking time has elapsed.

NOTE: If the air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

Dos and Don'ts

DO:

Check that the non-stick coated cooking tray is securely fitted before use. Not doing so will prevent the air fryer from operating. Only hold the cooking compartment by the cooking handle. Take care when removing the non-stick coated cooking tray, as steam may be emitted.

DO NOT:

Invert the non-stick coated cooking compartment, as excess oil may collect at the bottom of the cooking compartment. Cover the air fryer or its air inlets, as this will disrupt the airflow and could affect the cooking results.

Fill the cooking compartment with oil or any other liquid.

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle. Turn the timer control dial in an anticlockwise direction as this will damage its accuracy.

Care and Maintenance

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

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

STEP 2: Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

Do not immerse the air fryer main unit in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.

NOTE: The air fryer should be cleaned after each use.

Description of Parts



1. 5.2 Litre Manual Air Fryer main unit
2. Cooking compartment
3. Non-stick coated cooking tray
4. Non-stick coated pizza tray
5. Non-stick coated cake barrel
6. Cooking compartment handle
7. Timer control dial
8. Temperature control dial
9. Orange power indicator light
10. Green heat indicator light

Instructions for Use

Before First Use

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

STEP 2: Clean the non-stick coated cooking tray in warm, soapy water, then rinse and dry thoroughly.

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

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 during use. It is advised to run the air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Assembling the 5.2 Litre Manual Air Fryer

STEP 1: Fit the non-stick coated cooking tray into the cooking compartment, so that it is secure.

STEP 2: Slide the cooking compartment into the air fryer main unit to close it.

NOTE: The air fryer comes preassembled. The cooking compartment should be closed securely before use, as not doing so will prevent it from working.

Using the 5.2 Litre Manual Air Fryer

STEP 1: Plug in and switch on the air fryer at the mains power supply.

STEP 2: Preheat the air fryer for approx. 5 minutes by using the timer control and temperature control dials. The orange power indicator light and green heat indicator light will illuminate, signalling that the air fryer is heating up. Once it has reached the required temperature, the green heat indicator light will automatically switch off.

STEP 3: Remove the cooking compartment by pulling it out of the air fryer using the cooking compartment handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 4: Place the ingredients onto the non-stick coated cooking tray and then slide the cooking compartment back into the air fryer main unit to close it.

STEP 5: Use the temperature control dial to set the air fryer to the required heat setting.

STEP 6: Determine the cooking time required for the ingredients and use the timer control dial to set the time accordingly; the timer will begin to count down once released.

STEP 7: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the cooking compartment handle out of the air fryer. Shake the cooking compartment gently and then slide it back into the air fryer main unit to close it and continue to cook.

STEP 8: Once cooking is complete and the preset time has elapsed, the timer will sound. Check whether the ingredients are ready by pulling the cooking compartment out from the air fryer using the cooking compartment handle. If the ingredients are not cooked, close the cooking compartment and replace it back into the air fryer main unit. Use the timer control dial to adjust the cooking time accordingly. Once the food is cooked, use a pair of heat-resistant tongs (not included).

NOTE: The same process applies when using the non-stick coated pizza tray and cake barrel. Make sure that the non-stick coated cooking tray is removed before adding the additional accessories.

Always preheat the air fryer before starting to cook or alternatively add approx. 3–5 minutes onto the cooking time. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control dials as required and the air fryer will automatically adjust the settings. During use, the green heat indicator light will cycle on and off to signal that it is maintaining the selected temperature.

CAUTION: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment and leak onto ingredients.

Exercise caution when opening and closing the cooking compartment during use, as it will become very hot.

WARNING: Nominal voltage is still present even when the temperature control dial is turned to the off position. To permanently switch off the air fryer, turn it off at the mains power supply.

Storage

Check that the air fryer is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the air fryer; wrap it loosely to avoid causing damage.

Specifications

Product code: EK5175

Input: 220–240 V ~ 50/60 Hz

Output: 1300 W

**UP Global Sourcing UK Ltd.,
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If this product does not reach you in an acceptable condition please contact our Customer Services Department at www.salter.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.

Disposal of Waste Batteries and Electrical and Electronic Equipment



This symbol on the product, its batteries or its packaging means that this product and any batteries it contains must not be disposed of with household waste. Instead, it is the user's responsibility to hand this over to an applicable collection point for the recycling of batteries and electrical and electronic equipment. This separate collection and recycling will help to conserve natural resources and prevent potential negative consequences for human health and the environment due to the possible presence of hazardous substances in batteries and electrical and electronic equipment, which could be caused by inappropriate disposal. Some retailers provide take-back services which allow the user to return exhausted equipment for appropriate disposal. **It is the user's responsibility to delete any data on electrical and electronic equipment prior to disposal.** For more information about where to drop batteries, electrical and electronic waste off, please contact the local city/municipality office, household waste disposal service, or the retailer.

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

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Recipes

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



Patatas Bravas

Preparation time: 5 minutes

Cooking time: 30 minutes

Serves 4

Ingredients

900 g potatoes, any variety

3 medium tomatoes

3 garlic cloves

1 small onion

1 bay leaf

¼ tsp black pepper

½ tsp salt

1 tsp smoke paprika

1 tsp red chilli powder

Olive oil

Method

Preheat the air fryer to 200 °C.

Wash and peel the potatoes. Once peeled, chop them into approx. 2 cm cubes. Then thoroughly rinse and dry the potatoes with a kitchen towel. Spread the potatoes in a single layer across the air fryer basket and drizzle with a little oil. Make sure to turn them regularly. Bake for 20–22 minutes. Do not overfill the basket. This will cause the potatoes to steam and prevent the potatoes to crisp.

While the potatoes cook, prepare the salsa brava. Finely chop the onion and garlic, then grate or finely chop the tomatoes. Heat up a large non-stick pan over a medium heat, add a swirl of oil and then the onion. Allow it to cook until translucent. Add the garlic, paprika, chili, and salt. Stir and cook for a further 2 minutes. Add the tomatoes and bay leaf and reduce the heat to a medium-low heat, allowing it to simmer for 15–20 minutes to reduce and thicken. Adjust any of the seasonings to taste, then remove the bay leaf. The sauce can be served chunky or put in a blender until smooth. Once both elements are ready, serve up the potatoes in a dish and spoon over the sauce – additionally, drizzle further with some garlic sauce, then top with some finely chopped, fresh parsley.

Spanish Tortilla

Preparation time: 10 minutes

Cooking time: 40 minutes

Serves 4

Ingredients

59 g Pecorino Romano cheese, grated	1 large potato
30 g leek, approx. ¼ inch slices	1 tbsp extra-virgin olive oil
30 g fresh flat-leaf parsley, chopped	Salt and ground black pepper, to taste
5 eggs	

Method

Preheat the air fryer to 160 °C.

Peel and chop the potato into approx. 1-inch cubes. Rinse the potato cubes and put them into a bowl with cold water to soak. Allow them to soak for 10 minutes. After soaking, boil the potatoes for 5 minutes, then drain the potatoes and pat them dry. Transfer the cubes to a bowl and toss them through with olive oil. Once fully coated in oil, add them to the air fryer basket. Increase the temperature to 180 °C and air fry the cubes for 18 minutes. Shake the basket and then add the leek. Shake the basket once again to combine the leek with the potatoes. Cook until the leek has softened. This will take around 2 minutes.

Meanwhile, whisk together the eggs, Pecorino Romano cheese, salt and pepper in a bowl. Pour the mixture into a 6-inch, non-stick cake pan. Mix in the cooked potatoes and leek. Set the cake pan into the now empty air fryer basket and cook until the tortilla has browned on top, and the middle is solid and firm. This will take around 12–14 minutes. Remove the cooked tortilla from the air fryer and allow it to cool for 5 minutes before serving. Sprinkle with parsley.



Spicy Garlic Prawns

Preparation time: 5 minutes

Cooking time: 7 minutes

Serves 3

Ingredients

15 fresh or frozen prawns

1 ½ tbsp olive oil

1 tbsp sweet chilli sauce

1 tsp chilli flakes

1 tsp black pepper

1 garlic clove

½ tsp salt

Method

Preheat the air fryer to 160 °C.

Wash and rinse the prawns. Place the prawns into a mixing bowl. Add the oil, chilli powder, black pepper, chilli sauce, and garlic. Stir and mix the ingredients until the prawns are evenly coated. Add salt to taste. Place the prawns into the air fryer and cook them for 4–5 minutes (7 minutes for frozen prawns.) Check the prawns after 5 minutes and shake the air fryer basket.

Serve the spicy garlic prawns with rice to soak up the delicious juices, or go for a healthy, low-carb option and pair them with cauliflower rice.

Spanish Ham Croquettes

Preparation time: 1 hour

Cooking time: 35 minutes

Makes 45 croquettes

Ingredients

590 g ground ham

487 g milk, warmed

230 g breadcrumbs, fine

114 g butter

1 egg, beaten

1 tbsp fresh parsley, finely chopped

8 tsp plain flour

3 tsp fresh lime juice

½ tsp salt

½ tsp black pepper

Vegetable oil

Method

Prepare the mixture beforehand to save time. Putting the mixture in the freezer for 30 minutes will make the breadcrumbing process easier.

Preheat the air fryer to 200 °C.

Melt the butter in a large, deep pan over medium heat. Gradually add in the flour and whisk until smooth. Cook for one minute. Then slowly pour in the heated milk and continuously whisk to avoid lumps. Simmer until the mixture is smooth,

creamy, and thickened for another 2–3 minutes. When thickened, the mixture should fully coat the back of a spoon. Add the ground ham, lime juice, parsley, salt and pepper to the sauce; stir to combine. The mixture will come together to form a thick paste. Cook for 3–5 more minutes until thickened. Scoop the mixture into a bowl or a shallow dish. Allow it cool to room temperature, then cover and refrigerate for 2–3 hours or until completely chilled.

When the mixture is nearly chilled, set up the breadcrumbing station. Put the beaten egg in one shallow dish and the breadcrumbs in another. Using a tablespoon, scoop the ham mixture and roll it into logs – approx. 1 ½-inches long, ¼ inch in diameter. Place them onto a lined baking tray and continue until there is no mixture remaining. Dip each croquette into the beaten egg, then roll the logs into the breadcrumbs. Make sure the croquettes are fully coated, then place them in the fridge for 15 minutes. After 15 minutes, air fry the croquettes in multiple batches for 12–13 minutes or until a golden colour. Serve warm.

Padrón Peppers

Preparation time: 5 minutes

Cooking time: 15 minutes

Serves 2

Ingredients

Padrón peppers

Olive oil

Coarse Salt

Method

Preheat the air fryer to 160 °C.

Put the Padrón peppers into a bowl and lightly coat them with olive oil, then mix well. The Padrón peppers should look shiny, but there should not be any oil sitting at the bottom of the bowl. Place the Padrón peppers into the air fryer and cook for 8–10 minutes. Add a splash more oil, if necessary. Then cook for another 5 minutes. Serve them in a bowl and add the coarse salt.

Fried Calamari

Preparation time: 15 minutes

Cooking time: 8 minutes

Serves 3

Ingredients

230 g calamari rings and tentacles –
cut into ½-inches
120 g buttermilk
65 g plain flour
60 g panko breadcrumbs
1 large egg

1 tbsp milk
3 tbsp vegetable oil
¼ tsp celery salt
¼ tsp ground paprika
Salt and black pepper, to taste

Method

Preheat the air fryer to 200 °C.

Put the panko breadcrumbs in a large sandwich bag. Using a rolling pin, crush the breadcrumbs until they are finely ground. In a large bowl, combine the calamari and buttermilk. Marinate in the fridge for 30 minutes to one hour. Set up three dishes. One for the plain flour, another one for the egg whisked with milk and lastly, a bowl with the panko breadcrumbs, oil, paprika, celery salt and a pinch of pepper combined. Remove the calamari from the buttermilk marinade and allow the excess to drip off. Coat the calamari in the breadcrumb mixture; gently pressing to coat. Lightly grease the air fryer basket with oil. Add to the air fryer a single layer of the calamari. Add them in multiple batches to prevent overcrowding the air fryer. Cook the calamari for 10–12 minutes and flip halfway through. Serve with a squeeze of lemon and homemade garlic aioli.