

# SALTER®

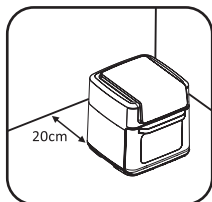
SINCE 1760

## DIGITAL OVEN

AIR FRY, ROAST,  
ROTISSERIE, GRILL, TOAST,  
BAKE AND DEHYDRATE!



Please retain instructions for future reference.



**WARNING:** 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.

## 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, 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.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

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 any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

**WARNING:** Keep the appliance away from flammable materials.

## Automatic Switch-off

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

This will activate if the set cooking time has elapsed. The timer will sound and the automatic switch-off will activate, turning off the air fryer oven.

**NOTE:** If the air fryer oven 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 cooking compartments are securely fitted before use.

Always check that the trays are inserted in the lowest position

when cooking with other accessories, to catch any drips and make cleaning easier.

Make sure that the trays are correctly aligned when inserting into the air fryer oven.

Wear heat-resistant gloves when adding or removing food or using the cooking accessories.

Take care when removing the cooking compartments, as steam may be emitted.

Empty the baking/drip tray if it becomes too full of excess oil.

Use a heatproof dish to collect excess oil, and dispose of it properly once it has cooled.

Use the rotisserie tongs when removing rotisserie accessories, taking care not to touch the heating element, as these could still be hot after use.

### **DON'T:**

Move the air fryer oven when hot or with hot food inside, as oil or juices could spill from the trays.

Cover the air fryer oven or its air outlets, as this will disrupt the airflow and could affect the cooking results and cause heat damage or fire.

Store anything on top of the air fryer oven; it must be kept clear at all times.

Touch the inside of the cooking compartment or any of the accessories when hot.

Touch the sharp ends of the rotisserie forks.

Leave the air fryer oven unattended when cooking at a high temperature.

Position the air fryer oven directly against a wall or other surface, as the air outlet may cause heat damage.

Spray the heating element in the top of the inner unit with cleaning solution.

## Care and Maintenance

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

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

**STEP 2:** Clean any accessories with warm, soapy water, then rinse and dry thoroughly.

Do not immerse the air fryer oven main unit 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 cause damage.

**NOTE:** The air fryer oven should be cleaned after each use. Remove the cooking compartment door by opening the air fryer oven fully and sliding the door to the right until it can be removed from its hinges and pulled away. Refit the cooking compartment door by sliding it back into place.

## Description of Parts



- |                             |   |
|-----------------------------|---|
| 1. Air Fryer Oven main unit | 13. Door                                  |
| 2. Cooking compartment      | 14. Door handle                           |
| 3. Digital control panel    | 15. Drip tray                             |
| 4. Power button (⏻)         | 16. Cooking rack (qty. 3)                 |
| 5. Start/pause button (⏮)   | 17. Rotisserie bar                        |
| 6. Temperature button (🌡)   | 18. Rotisserie tong                       |
| 7. Timer button (⌚)         | 19. Rotisserie fork                       |
| 8. Control button (+/-)     | 20. Rotisserie fork tightening screw      |
| 9. Light button (💡)         | 21. Rotisserie bar bracket (inside)       |
| 10. Preset buttons          | 22. Rotisserie bar rotating slot (inside) |
| 11. Rotisserie button (🍗)   | 23. Accessory slots                       |
| 12. Air outlet              |   |

## Instructions for Use


### Before First Use

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

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

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

## Cooking Functions

Icon	Function	Default Temperature	Default Time
	Manual	180 °C	3 mins
	Chips	200 °C	15 mins
	Bread	200 °C	12 mins
	Drumsticks	200 °C	20 mins
	Steak	180 °C	12 mins
	Cake	160 °C	25 mins
	Shrimp	180 °C	8 mins
	Fish	180 °C	10 mins
	Pizza	180 °C	20 mins
	Vegetables	160 °C	10 mins
	Rotisserie	200 °C	30 mins
	Dehydrate	60 °C	30 mins – 24 hours



**NOTE:** When using the air fryer oven 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 oven during use. It is advised to run the air fryer oven at a high temperature without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

### Using the Digital Control Panel

When the air fryer oven is plugged in and switched on at the mains power supply, the unit will beep, and '⏻' will illuminate to indicate that it is being powered.

### Power Button

To switch on the air fryer oven, press '⏻'. The LED display will show '180 °C' and '15 MIN'; these are the default cooking settings.

Press '⏻' again to turn off the air fryer oven; it will beep once and automatically turn off.

**NOTE:** The power button will remain illuminated as long as the air fryer oven is plugged in and switched on at the mains power supply.

### Timer Control Buttons

Press '⌚' and use '+' and '-' to adjust the cooking time up to a max. of 60 minutes; press and hold '+' and '-' to alter the cooking time more quickly. The cooking time can be changed at any time during the cooking process. Once the timer has expired, the air fryer oven will turn off.

### Temperature Control Buttons

Press '🌡️' and use '+' and '-' to adjust the cooking temperature; press and hold '+' and '-' to alter the cooking temperature more quickly. The cooking temperature can be changed at any time during the cooking process. Once the desired cooking time and temperature have been set, press (▶️) to begin heating.

### Rotisserie Button

Activate the rotisserie function at any point during cooking by pressing (🍷). If the rotisserie button is pressed before the cooking cycle has started, the rotisserie function will activate when the cooking cycle begins.

**NOTE:** The rotisserie bar must be inserted for the rotisserie function to work.

## Preset Button

Press the preset function buttons to cycle between time and temperature presets for cooking various foods. These presets can be adjusted using the timer and temperature control buttons as required. To change the cooking preset at any time during cooking, press (⏸) once; this will pause the current cycle. Press the function buttons to pick the desired function is and then press the (⏸) button once more to begin the new cooking cycle.

## Light Button

The cooking compartment light can be switched on at any time by pressing (💡).

## Using the Air Fryer Oven

**STEP 1:** Plug in and switch on the air fryer oven at the mains power supply; the air fryer oven will beep and the power button will illuminate to indicate that the air fryer oven is plugged in.

**STEP 2:** To switch on the air fryer oven, press the power button.

**STEP 3:** Following the instructions in the section entitled 'Using the Digital Control Panel', preheat the air fryer oven for approx. 5 minutes. Use the timer and temperature control buttons to increase or decrease the time and temperature as required.

**STEP 4:** Place the ingredients on top of the mesh tray or baking/drip tray. Slide the cooking accessory with into the required slot in the air fryer oven and gently close the cooking compartment until it clicks into place.

**STEP 5:** Use the control panel to set the cooking time and temperature, following the instructions in the section entitled 'Using the Digital Control Panel'.

**STEP 6:** Some ingredients may require shaking during the cooking time. Remove the cooking accessory from the air fryer oven using heat-resistant gloves. Shake the food gently as required and then slide back into the air fryer to continue cooking. If using multiple trays, change the level during the cooking process to ensure an even cook.

**STEP 7:** Once cooking is complete and the preset time has elapsed, the timer will sound. Check whether the ingredients are ready; if the ingredients are not cooked, close the cooking compartment door and use the digital control panel to adjust the cooking time accordingly. If the food is cooked, remove the cooking accessory containing the food from the cooking compartment using heat-resistant gloves, then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs if the food is large or fragile.

**NOTE:** Always preheat the air fryer oven before starting to cook. Alternatively, add approx. 3–5 minutes onto the cooking time.

If the cooking time or temperature setting needs to be changed during use, use the time and temperature control buttons, as required. The air fryer oven will automatically adjust the settings.

If the cooking compartment is opened during use, cooking will be paused. Close the cooking compartment to resume the cooking process.

**CAUTION:** 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 air fryer oven is turned off. To permanently turn off the air fryer oven, switch off and unplug it from the mains power supply.

### Using the Rotisserie

The rotisserie can be used to cook large foods, such as a whole chicken or meat joint.

**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.

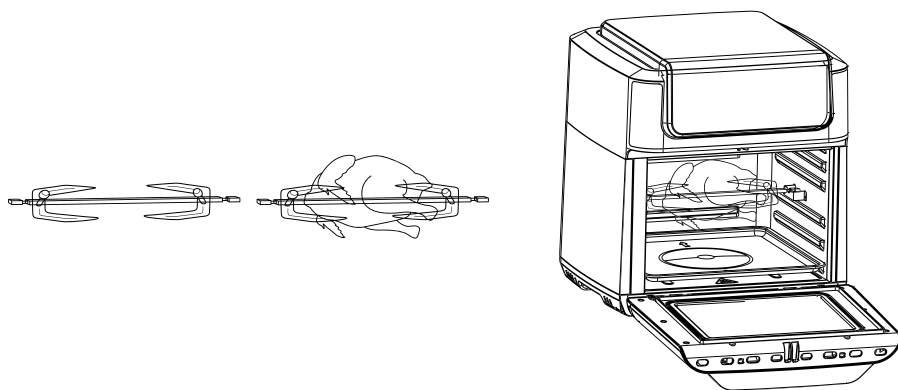
**STEP 4:** Carefully insert the large end of the rotisserie bar into the rotating socket on the inside right of the air fryer. Then lower the small end of the rotisserie bar onto the rotisserie bar bracket on the inside left of the air fryer. The rotisserie bar should be able to spin freely.

**NOTE:** Food must be able to turn fully and should not touch the inside of the air fryer oven 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.

Always use the rotisserie tongs to remove hot food.



## Storage

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

## Specifications

Product code: EK5604

Input: 220-240 V ~ 50/60 Hz

Output: 1600-1800 W

## 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.

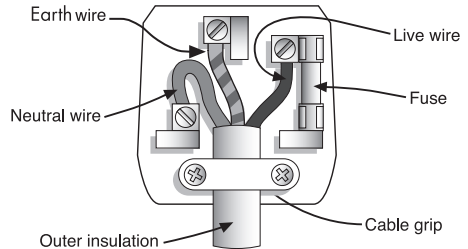
If in doubt, consult a qualified electrician who will be pleased to do this for you.

### 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.



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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](http://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.

**3**  
YEAR  
GUARANTEE\*

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# SALTER®

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