

**SALTER®**  
SINCE 1760

Instructional Video

Promotional Video

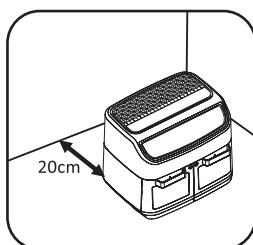


# Dual View Air Fryer Oven



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 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 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 is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the air fryer.

**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 compartment doors are securely fitted before use. Not doing so will prevent the air fryer from operating. Only hold the cooking trays with heat protective gloves on. Take care when removing the cooking trays, as steam may be emitted.

Ensure there is a sufficient gap between the unit and any obstructions.

**DON'T:**

Cover the air fryer or its vents, as this will disrupt the airflow and could affect the cooking results.

Fill the cooking trays with oil or any other liquid.

Touch the cooking trays during or straight after use, as they will be hot.

Remove the divider until the unit has fully cooled.

**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 all the accessories in warm, soapy water, then rinse and dry thoroughly.

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

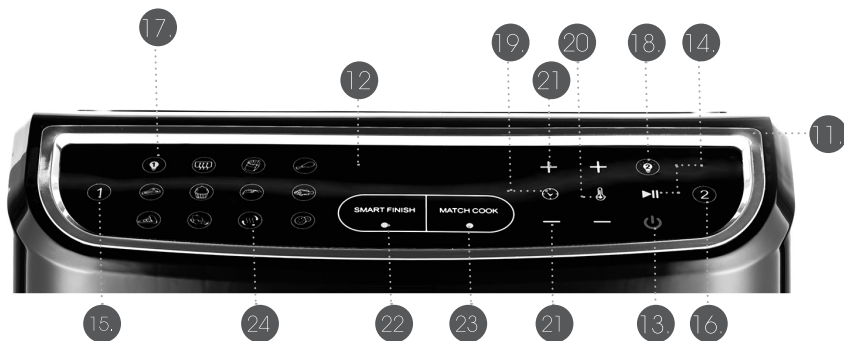
Never use harsh or abrasive cleaning detergents or scourers to clean the air fryer or its accessories, as this could cause damage.

**NOTE:** The air fryer should be cleaned after each use. For easier access, remove the compartment doors. To do this, fully open the compartment doors, then slide and pull them away from the centre of the air fryer. To refit the compartment doors repeat the above in reverse.

## Description of Parts










- |  |  |
|--|--|
| 1. Dual View Air Fryer Oven main unit        | 6. Large mesh cooking tray             |
| 2. Small non-stick coated drip tray (qty. 2) | 7. Large mesh cooking basket           |
| 3. Small mesh cooking tray (qty. 2)          | 8. Compartment divider                 |
| 4. Small mesh cooking basket (qty. 2)        | 9. Removable compartment door (qty. 2) |
| 5. Large non-stick coated drip tray          | 10. Compartment door handle            |



- |                                |                                |
|--------------------------------|--------------------------------|
| 11. Digital control panel      | 18. Compartment light 2 button |
| 12. LED display                | 19. Time button                |
| 13. Power button               | 20. Temperature button         |
| 14. Start/Pause button         | 21. + / - control buttons      |
| 15. Compartment 1 button       | 22. Smart finish button        |
| 16. Compartment 2 button       | 23. Match cook button          |
| 17. Compartment light 1 button | 24. Manual button              |

## Cooking Functions

Icon	Function	Default Temperature	Default Time
	Manual	180 °C	3 mins
	French fries	200 °C	18 mins
	Drumstick	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
	Vegetable	160 °C	10 mins
	Reheat	150 °C	15 mins
	Dehydrate	60 °C	360 mins (Adjustable time: 0.5 hours to 6 hours)

## 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 all accessories 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.

### **Inserting Accessories into the Dual View Air Fryer Oven**

To fit the large/small mesh cooking trays into the cooking compartments, slide them into the main unit and ensure they are seated securely.

To use the large accessories ensure the divider is removed before inserting it into the main unit.

To use the small accessories ensure the divider is in place before inserting them into the main unit.

To insert the divider correctly, ensure the guide arrow on the divider is pointing upwards. If the orientation is correct, the divider will slot in easily.

**WARNING:** Do not force any accessories into the main unit, as this may cause damage.

### **Using the Dual View Air Fryer Oven**

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

**STEP 2:** Tap the power button to switch on the air fryer; lines will appear on the LED display, indicating the air fryer is ready to be programmed.

**STEP 3:** Using the control panel, select the time and temperature control buttons to increase or decrease the time or temperature as required.

**STEP 4:** Once preheated, open the cooking compartment door by pulling the handle.

**STEP 5:** Place the ingredients into the cooking tray and then slide the cooking tray back into the air fryer main unit to and close the cooking compartment door.

**STEP 6:** Use the control panel to set the cooking time and temperature as required for the ingredients. Time and temperature settings can also be set using the cooking function buttons, which automatically cycle between time and temperature presets for cooking various foods when pressed. These presets can then be adjusted using the time and temperature control buttons as required.

**STEP 7:** Some ingredients may require shaking halfway through the cooking time. Remove the cooking tray from the air fryer main unit using heat protective gloves. Shake the cooking tray gently and then slide back into the air fryer main unit to continue cooking.

**STEP 8:** Once cooking is complete and the preset time has elapsed, the air fryer will beep several times and switch off. Check whether the ingredients are ready; if the ingredients are not cooked, close the cooking compartment door. Use the control

panel to adjust the cooking time accordingly.

**STEP 9:** Empty the cooked contents into a bowl or onto a plate by using a pair of heat-resistant tongs (not included).

**NOTE:** 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 will automatically adjust the settings.

To view the food cooking through the glass windows use the compartment light buttons to illuminate the food inside.

**CAUTION:** Exercise caution when opening and closing the cooking compartment door during use, as the air fryer will become very hot.

**WARNING:** Nominal voltage is still present even when the air fryer is switched off. To permanently switch off the air fryer, unplug it from the mains power supply.

## Manual setting

The time and temperature can be set manually; time and temperature values are dependent on the food being cooked.

Lines will appear on the LED display, indicating the air fryer is ready to be programmed. Select the relevant compartment by tapping '1' or '2'. To adjust the setting manually, press 'MANUAL' then the time button to change the cooking time, up to a max. of 60 mins. Tap the temperature button to adjust the cooking temperature, from 50 to 200 °C.

To use only one compartment, do not select any settings for the other compartment. Press the start/pause button to begin cooking.

Once cooking is complete and the time has elapsed, the timer will sound and the air fryer will switch off. The power button will remain illuminated whilst the unit is plugged in.

**NOTE:** During cooking, the time and temperature can be adjusted at any time by tapping the compartment number buttons and using the time and temperature control buttons. Refer to the recipe booklet for additional information and cooking guidelines.

If the cooking compartment door is opened during use,

cooking will be paused; close the cooking compartment door to resume the cooking process.

### **Preset Functions**

Time and temperature settings can also be set by using the cooking function buttons which automatically cycle between time and temperature presets for cooking various foods. These presets can then be adjusted using the time and temperature control buttons as required.

The time and temperature control buttons may be held down in order to quickly adjust the time or temperature.

Once the time and temperature have been set, press the start/pause button to begin heating. Time and temperature can be changed during use.

Once cooking is complete and the preset time has elapsed, the timer will sound and the air fryer will switch off. The power button will remain illuminated whilst the unit is plugged in.

**NOTE:** During cooking, the time and temperature can be adjusted at any time by tapping the compartment number buttons and using the time and temperature control buttons. If the cooking compartment door is opened during use, cooking will be paused; close the cooking compartment door to resume the cooking process.

### **Using the Smart Finish Setting**

Use the smart finish setting when using both cooking compartments to cook different foods at different temperatures; cooking will finish at the same time for both compartments.

**STEP 1:** Press the smart finish button; the button will illuminate to signal that the setting has been selected.

**STEP 2:** Tap '1' and set the required settings for the first cooking compartment by using the desired function on the control panel.

**STEP 3:** Repeat for the second cooking compartment by tapping '2'.

**STEP 4:** Press the start/pause button to begin cooking.

### **Using the Match Cook Setting**

Use the match cook setting when using both cooking compartments to cook the same foods; cooking will finish at the same time for both compartments.

**STEP 1:** Press the match cook button; the button will illuminate to signal that the

setting has been selected.

**STEP 2:** Set the required settings for both cooking compartments by using the desired function on the control panel.

**STEP 3:** Press the start/pause button to begin cooking.

## 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: EK5668GW

Input: 220–240 V ~ 50/60 Hz

Output: 2200–2600 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.

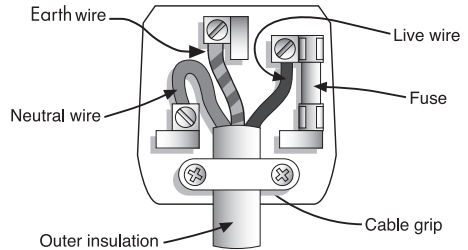
If in doubt, consult a qualified electrician who will be pleased to do this for you.

### 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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