

SALTER®
SINCE 1760

Instructional Video



Promotional Video

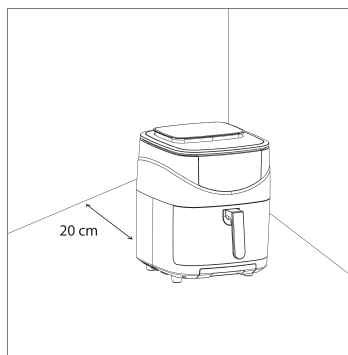


XL Digital Steam & Fry

Air technology for
perfect results.



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.

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.

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 is fitted with an automatic switch-off.

This may activate if the set cooking time has elapsed. The timer will sound and the automatic switch-off will 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 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.

Remove and clean drip tray after each use.

DO NOT:

Invert the non-stick coated cooking tray with the cooking compartment still attached, as excess oil and water may collect at the bottom of the cooking compartment and could leak into the ingredients.

Cover the air fryer or its air outlets, 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.

Leave water in the water tank when not using the air fryer.

Use the steam function under cupboards or shelves.

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 cool fully.

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

STEP 2: Clean the non-stick coated cooking basket 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.


To clean the steam pump pipes, use the steam clean function until the water tank is empty. The alarm will sound to signal that cleaning has finished.

Removing Limescale

Limescale can develop over time and may affect the performance and lifespan of the air fryer.

It is recommended to descale the air fryer regularly, at least once every three months, especially if used in a hard water area. Frequent descaling will improve the performance and lifespan of the air fryer.

STEP 1: Mix together 600 ml of purified water and 200 ml of white vinegar. Add to the water tank, ensure the water tank cap is locked, and slot into the top of the air fryer.

STEP 2: Plug in and switch on the air fryer at the mains power supply and press . Allow the program to complete its cycle. The alarm will sound to signal that water tank is empty.

STEP 3: Once the cycle has finished, allow the solution to fully cool before emptying the water tank and rinsing several times. Refill the water tank with just water and run the steam clean program again. The alarm will sound to signal that water tank is empty.

STEP 4: Once finished, allow the unit to cool fully before emptying the cooking compartment and drip tray and thoroughly dry the water tank and the cooking compartment.

Description of Parts



- | | |
|--|-------------------------------|
| 1. Air Fryer main unit | 10. Steam button |
| 2. Cooking compartment | 11. Air fry and steam button |
| 3. Non-stick coated cooking tray | 12. No water indicator (🚰) |
| 4. Compartment handle | 13. Steam clean button (🔥) |
| 5. Drip tray | 14. Set button (Set) |
| 6. Digital control panel | 15. Power button (🔌) |
| 7. Temperature control buttons (▲🌡️/▼🌡️) | 16. LED display |
| 8. Timer control buttons (▲⌚/▼⌚) | 17. Water tank |
| 9. Air fry button | 18. Water tank cap |

Instructions for Use

Before First Use

STEP 1: Before connecting 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.

Do not immerse the steamer base unit in water or any other liquid.

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

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. 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 Air Fryer

STEP 1: Fit the non-stick coated cooking tray into the cooking compartment, until it is seated securely.

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

STEP 3: Gently place the water tank on top of the air fryer. Make sure the water tank cap is locked before placing it on top of the unit.

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










Using the Digital Control Panel

When the air fryer is plugged in and switched on at the mains power supply, the air fryer will beep and the power button will illuminate to indicate that it is connected to the mains power supply.

Tap the power button to switch on the air fryer.

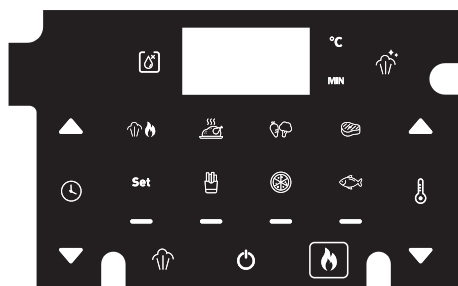
The LED display will show '100 °C' and '20 MIN'. These are the default steam settings; if other settings are required, the time and temperature can now be programmed.

Cooking Functions

Cooking Mode	Cooking Programme	Steam Settings	Air Fry Settings
Steam		100 °C and 20 mins	–
Air Fry		–	180 °C and 20 mins
Steam and Air Fry		100 °C and 20 mins	180 °C and 20 mins
Chicken		100 °C and 10 mins	200 °C and 25 mins
Vegetables		100 °C and 5 mins	–
Meat		100 °C and 10 mins	200 °C and 30 mins
Pizza		–	185 °C and 8 mins
Fish		100 °C and 5 mins	200 °C and 15 mins
Chips		–	200 °C and 15 mins

Using the Air Fry Function

STEP 1: Tap the air fry function icon. The LED display will show '180 °C' and '15 MINS'.



STEP 2: Use the timer control buttons (▲⌚▼⌚) to adjust the cooking time, up to a max. of 60 minutes. Press the temperature control buttons (▲⌚▼⌚) to adjust the cooking temperature, between 80–200 °C.

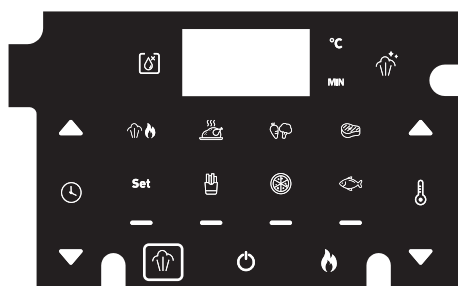
STEP 3: Press '⏻' to begin cooking.

NOTE: Press and hold the timer/temperature control buttons to quickly adjust the time or temperature.

Using the Steam Function

STEP 1: Before using the steam function, ensure that the water tank has been filled with purified water and that the water tank cap is locked. Slot the water tank into the top of the air fryer; do not push down.

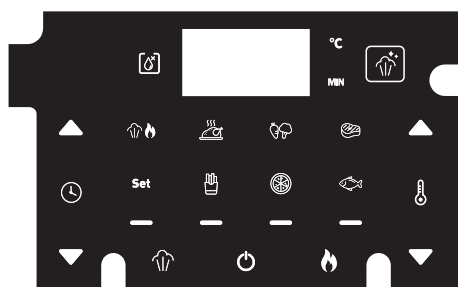
STEP 2: Tap the steam function icon. The LED display will show '100 °C' and '20 MINS'.



STEP 3: When using the steam function, the temperature setting is fixed at 100 °C. Use the timer control buttons (▲ ③/▼ ④) to change the cooking time, up to a max. of 60 minutes.

STEP 4: Press '⏻' to begin cooking.

STEP 5: When finished using the steam function, use the steam clean function to ensure that all water is cleaned out of the pipes. The steam clean function will continue until the water tank and pipes are empty. The alarm will sound, and the no water indicator (💧) will signal that the water tank is empty.

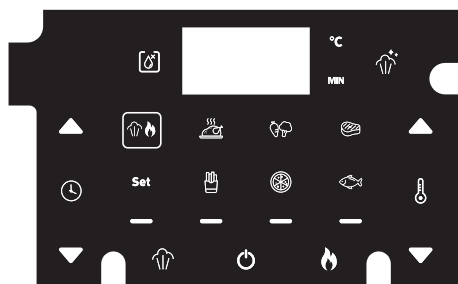


NOTE: The air fryer will beep and stop operating if there is no water left in the tank.

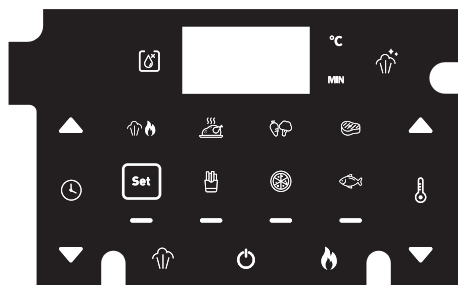
Be sure to empty the cooking compartment of any liquid after the steam clean function has completed.

Using the Air Fry and Steam Function

STEP 1: Tap the air fry and steam icon. The LED display will show the default steam settings '100 °C' and '20 MINS'.



STEP 2: To change to the default air fry settings, press 'Set'. The LED display will show '180 °C' and '15 MINS'.



STEP 3: To change the time and temperature for each function, use the timer control buttons (▲ ⌚ ▼ ⌚) to alter the cooking time, up to a max. of 60 minutes. Use the temperature control buttons (▲ ™ ▼ ™) to adjust the cooking temperature, between 80–200 °C for the air fry function.

STEP 4: Press '⏻' to begin cooking. The steam function will start first and once the time has elapsed, the air fry function will automatically start.

Using the Hot Air Fryer

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 air fryer is plugged in.

STEP 2: Tap '⏻' to switch on the air fryer; the LED display will show '100 °C' and '20 MIN', indicating that the time and temperature are ready to be programmed.

STEP 3: Once ready, remove the cooking compartment by pulling it out of the air fryer using the 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. If using the steam function add water to the tank and ensure the cap is locked before slotting it on top of the air fryer.

STEP 5: Following the instructions in the section entitled 'Using the Digital Control Panel', use (▲ ™ ▼ ™) to increase or decrease the time or temperature if required. The time and temperature can also be set by using the cooking functions. This will automatically cycle between time and temperature presets for cooking various foods.

STEP 6: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the cooking basket 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 7: 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 by pulling the cooking compartment out from the air fryer using the handle. If the ingredients are not cooked, close the cooking compartment and replace it back into the air fryer main unit. Use the digital control panel to adjust the cooking time accordingly. If the food is cooked, then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.

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

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

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 is switched off. 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: EK5518

Input: 220–240 V ~ 50/60 Hz

Output: 1700 W air fryer, 900 W steamer

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**.

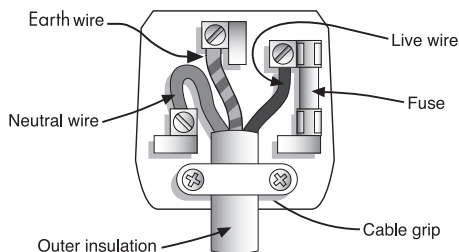
The wire coloured **GREEN/YELLOW** must be connected to the terminal marked with the letter **E** or marked \perp .

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.,
Victoria Street, Manchester OL9 0DD. UK.
Edmund-Rumpler Straße 5, 51149 Köln. Germany.

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.

3
YEAR
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SALTER®

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