

STATESMAN

kitchen appliances



SKAO11015BK
11 LITRE 10-IN-1 DIGITAL AIR FRYER OVEN

Instruction Manual

Please read these instructions carefully before use and retain for future reference.
Before switching on your appliance – Always check for any damage that may have
been caused in transit.

CONTENTS

| | |
|--|--------------|
| Important Safety Instructions | 3-6 |
| Air Frying Tips..... | 7-8 |
| Product Overview | 9-12 |
| Operating Instructions | 13-20 |
| Cleaning & Maintenance..... | 21-22 |
| Troubleshooting Guide..... | 23-24 |
| Mains Plug Fuse Replacement..... | 25 |
| Disposal Information..... | 25 |
| Statesman Warranty/Guarantee Information..... | 26 |

SAFETY INSTRUCTIONS

Please read the safety instructions and the user manual carefully before using the appliance for the first time. Note the warnings on the appliance and in the user manual.

Always keep the user manual close to hand. If you sell the appliance or give it away, please ensure that you also pass on this user manual. It is an essential component of the product.

- The appliance is only intended for private or household use and not for industrial/commercial purposes. Household applications include:
 - in kitchens for staff in retail outlets, offices and other commercial areas
 - on agricultural estates
 - by customers in hotels, motels and other accommodation facilities
 - in bed-and-breakfast establishments.
- Please note that we shall not be liable in cases of improper use:
 - Do not modify the appliance and do not use any auxiliary equipment.
 - Only use replacement parts or accessories that we have supplied or approved.
 - Comply with all the information in this user manual, especially the safety instructions. Any other use is considered improper and can cause personal injury or property damage.
- Keep the appliance and its accessories out of the reach of children.
- This appliance can be used by children of 8 years and older, and by people with reduced physical, sensory or mental capacity, or with a lack of experience and/or knowledge, but only with proper supervision, or if they have been told how to use the appliance safely, and have understood the risks involved if they use it improperly.
- Children must not be allowed to play with the appliance.
- Cleaning and user maintenance must not be carried out by children.
- Children do not recognise the dangers that can arise when handling electrical appliances. Please be particularly careful while using the appliance if there are children nearby, as they may not recognise the dangers of handling electrical appliances.
- Children younger than 8 must be kept away from the appliance and the power cable.
- Do not let children play with the packaging material. Keep packaging such as plastic film or bags away from children.
- Only connect the appliance to a properly installed and easily accessible socket that is close to where you are using the appliance, so that it can be unplugged quickly if necessary.
- The local mains voltage must match the voltage stated in the technical specifications for the appliance.
- Unplug the appliance from the socket if you are no longer using the appliance or if being left unattended.

- If the product, power supply cord or plug shows any signs of damage or has been dropped, stop using it immediately and unplug from power socket. Contact a qualified technical engineer or service agent for advice.
- Always unplug the appliance from the power socket before cleaning or servicing and before fitting or removing accessories.
- Always hold the plug to remove it, and never pull the power cord.
- Do not let the appliance come into contact with or immerse in water or other liquids. Keep the appliance, the mains cable and the mains plug away from wash basins, sinks and similar areas. Never expose it to water drops or water spray.
- Do not place any objects filled with liquid (e.g. vases or drinks) on or near the appliance.
- Do not use the appliance outdoors.
- Do not allow the power cord to come into contact with hot objects or surfaces (e.g. cooker hob).
- Check the appliance and the power cord for damage before using the appliance for the first time, and after each use.
- Completely unwind the power cord before using the appliance. Do not kink or crush the power cord or wrap it around the appliance during or after use.
- Contact our Service Centre without delay if the appliance has been damaged during transport.
- Do not, under any circumstances, make any unauthorised modifications to the appliance or try to open a component and/or repair it yourself.
- Never open the housing or slide objects into the ventilation slots.
- To avoid risks, the power cord should only be repaired by an authorised repair workshop. Alternatively, contact our Service Centre.
- Never touch the appliance or the power cord with wet hands.
- Do not use the appliance in damp or very dusty environments.
- Do not expose the appliance to extreme conditions such as high humidity or wet conditions, direct sunlight or naked flames.
- Do not touch the housing or steam outlet grille on the side of the appliance during use as this becomes hot and can cause burns.
- Hot steam will escape when operating. Do not reach into this steam.
- Always take hold of the accessories by the removable handle when it is in use. Also use oven gloves.
- Steam may be released from the appliance when the door is opened. Avoid being positioned above the appliance and do not touch the steam.
- Do not allow any easily flammable material to come into contact with the appliance during operation (e.g. curtains, tea towels, dishcloths, paper etc.). Do not dry textiles or other items on, above or inside the appliance. This poses a risk of fire.
- Do not move the appliance while it is in use.
- To avoid risk of injury, never reach into the inside of the appliance before it has thoroughly cooled.

- Do not use any metal objects inside the appliance, even aluminium foil, other than the rotating basket, rotisserie spit, grill rack and drip tray. Doing so may result in overheating.
- Allow the appliance and accessories to cool down completely before replacing or removing the accessories.
- Do not allow food to come into contact with the inner walls of the appliance.
- Do not operate the appliance with an external timer switch or externally controlled system (e.g. a remote-controlled power socket).
- Do not use the appliance in any potentially explosive environments e.g. fuel or solvent storage areas. It must not be used in dusty or particle-laden air.
- Allow the appliance to cool down for at least 60 minutes before moving or cleaning it, to prevent risk of injury.
- Do not use the appliance for storage. Never keep paper, card, plastic or other items inside the appliance.
- Use only the accessories supplied.
- Place the appliance on a stable, level, heat resistant surface. If you don't have a heat resistant surface, please use a heat proof mat.
- Do not over-brown the food when baking or grilling. Remove any burnt residue from the food before consuming.
- Ensure that the appliance does not come into contact with any other objects and that air inlet (top) and air outlet (back) are not obstructed. Allow sufficient clearance (min. 40 cm) in all directions and above.
- Above all, do not set up the appliance near easily flammable materials (curtains, drapes, paper etc.).
- This appliance may only be used as a freestanding appliance and must not be built in (e.g. in a fitted kitchen) or operated in a cupboard.
- Do not cover or place any objects on the appliance.
- Do not place the appliance on surfaces that can become hot (e.g. on hotplates).
- Do not expose the appliance to direct sources of heat (e.g. heaters) or position close to a gas or electric cooker or to another hot oven.
- Avoid overfilling the appliance. The side surfaces and the heating element should remain free.
- Do not fill the accessories with oil, because this can pose a risk of fire.
- Appliances connected to the mains during a thunder storm may be damaged by power surges. You should therefore always unplug the plug during thunder storms.
- Avoid the use of sharp objects to prevent scratches. Use wood or heatproof plastic utensils to remove foods.



WARNING: Risk of injury to children and persons with limited physical, sensory or mental abilities (for example, partially disabled people or older people with limited physical and mental abilities) or to those without experience and knowledge (such as children).



WARNING: Packaging materials can be swallowed or used improperly, posing a risk of choking and suffocation.



WARNING: There is a risk of electric shock/short circuit from live parts.



WARNING: There is a risk of fire hazard and injury from burns if hot surfaces come into contact with other objects. The housing and door can become very hot during use.



WARNING: Injuries may result from using the appliance carelessly or improperly.



WARNING: Baking, cooking or grilling at excessive temperatures may produce substances harmful to health.



WARNING: Hot surfaces pose a risk of fire.

WARNING: Using the appliance in a way that was not intended may damage it.

WARNING: Chemical additives in furniture coatings may corrode the material of the appliance feet and cause residue on the furniture surface.

WARNING: Damage to the appliance can be caused due to improper handling or use.

AIR FRYING TIPS

- Please check on the cooking of your food as our air fryer oven cooking technology will cook food quicker than that of convectional ovens.
- Pat the food dry before cooking to encourage browning and to avoid excess smoke. To ensure even cooking/browning, always open the air fryer oven halfway through the cook time and check, turn foods if required. Some recipes call to brush or spray oil halfway through cooking. Adjust the temperature or time if needed.
- Frying small batches will require shorter cooking times and yield crispier results.
- To avoid excess smoke when cooking foods high in fat (e.g bacon, chicken wings or sausages), it may be necessary to empty the fat gathered in the air fryer oven drip tray between batches.
- Create a more spaced out surface area to allow more air to pass through by cutting food into smaller pieces. This can yield crispier foods.
- Press breading/coating onto food to help it stick. Refrigerate breaded foods for at least 30 minutes before frying. This allows the coating to be slightly absorbed and ensures the coating sticks to foods when cooking. We recommend NOT using the rotating basket for breaded or coated foods.
- To improve crispiness in meat, coat the meat lightly with cornflour or rice flour and spray with oil.
- Arrange breaded coated foods on grill racks so that food is not touching to allow air flow on all surfaces.
- Spray oils work best with this air fryer oven. The spray distributes the oil more evenly and less oil generally needed. However, canola, olive, avocado, coconut, grape seed, peanut or vegetable oil work well too.
- When baking or using wetter foods it is best to use a baking tin or oven dish lined with parchment paper.
- For best results with fresh chips use King Edward, Maris Piper, Romano, Désirée, or Russet potatoes. Make sure they have been washed and dried. this will help create a crispier chip.

Air Frying Pre-Packaged Frozen Foods

- Depending on the type and amount of food being cooked, suggested cook times may differ. Always check food halfway through cooking time to determine the final cook time and temperature.
- Once the time is up, ensure the food is fully cooked.

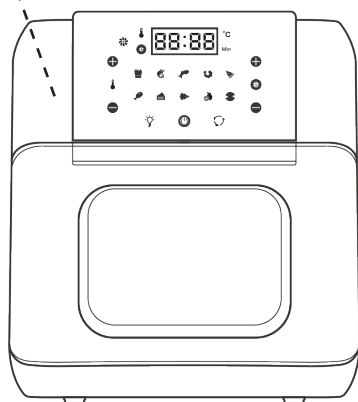
Refer to the table below for the recommended settings. The times given are for guidance only. They may vary depending on the amount, the food itself or your own preferences and taste.

| Food | Quantity | Cooking Time | Cooking Temperature |
|-------------------------|-----------|--------------|---------------------|
| Thin-cut frozen chips | 300–500 g | 15–16 min. | 200 °C |
| Thick-cut frozen chips | 300–500 g | 15–20 min. | 200 °C |
| Home-made chips | 300–500 g | 10–16 min. | 200 °C |
| Home-made potato wedges | 300–500 g | 18–22 min. | 180 °C |
| Home-made potato cubes | 500–700 g | 12–18 min. | 180 °C |
| Hash browns | 250 g | 15–18 min. | 180 °C |
| Potato gratin | 300 g | 15–18 min. | 200 °C |
| Steak | 110–500 g | 8–12 min. | 180 °C |
| Pork chops | 110–500 g | 10–14 min. | 180 °C |
| Hamburgers | 110–500 g | 7–14 min. | 180 °C |
| Sausage rolls | 110–500 g | 13–15 min. | 200 °C |
| Chicken drumsticks | 110–500 g | 18–22 min. | 180 °C |
| Chicken breast | 110–500 g | 10–15 min. | 180 °C |
| Spring rolls | 110–340 g | 15–20 min. | 200 °C |
| Frozen chicken nuggets | 110–500 g | 10–15 min. | 200 °C |
| Frozen fish fingers | 110–500 g | 6–10 min. | 200 °C |
| Mozzarella sticks | 110–500 g | 8–10 min. | 180 °C |
| Stuffed vegetables | 110–500 g | 10 min. | 160 °C |
| Cakes | 150–250 g | 20–25 min. | 160 °C |
| Quiche | 150–250 g | 20–22 min. | 180 °C |
| Muffins | 9 off | 15–18 min. | 200 °C |
| Frozen onion rings | 450 g | 15 min. | 200 °C |

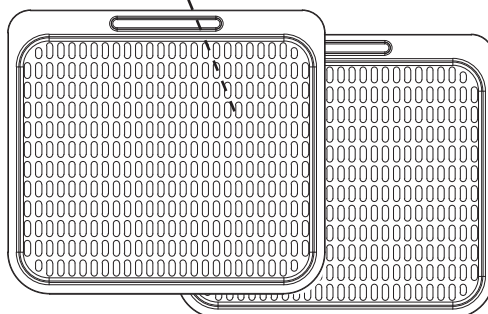
PRODUCT OVERVIEW

Air Fryer Oven

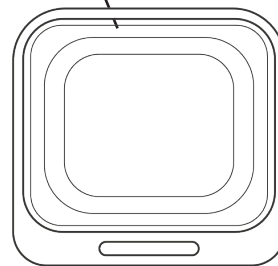
Air Fryer Oven



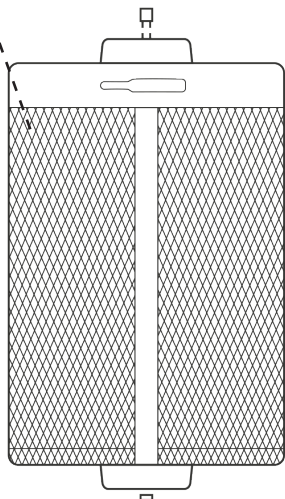
Non Stick Grill Racks (x2)



Non Stick Drip Tray



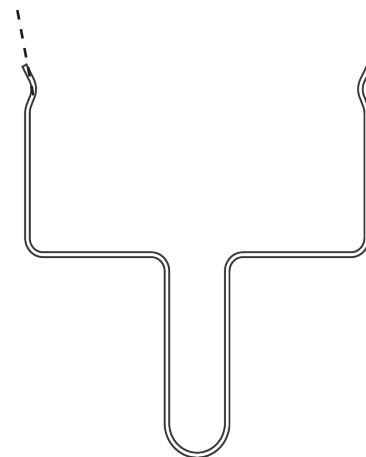
Rotating Basket



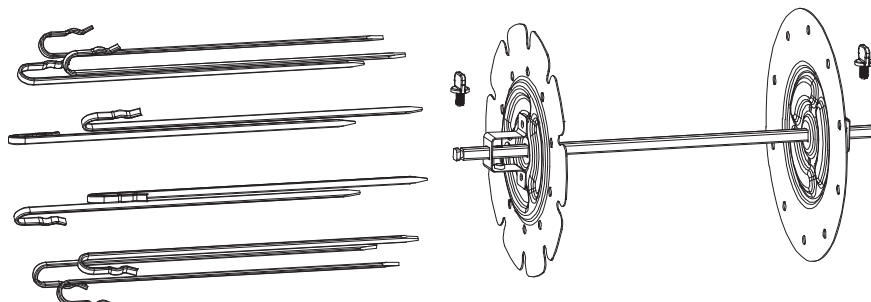
Rotisserie Fork and Spit

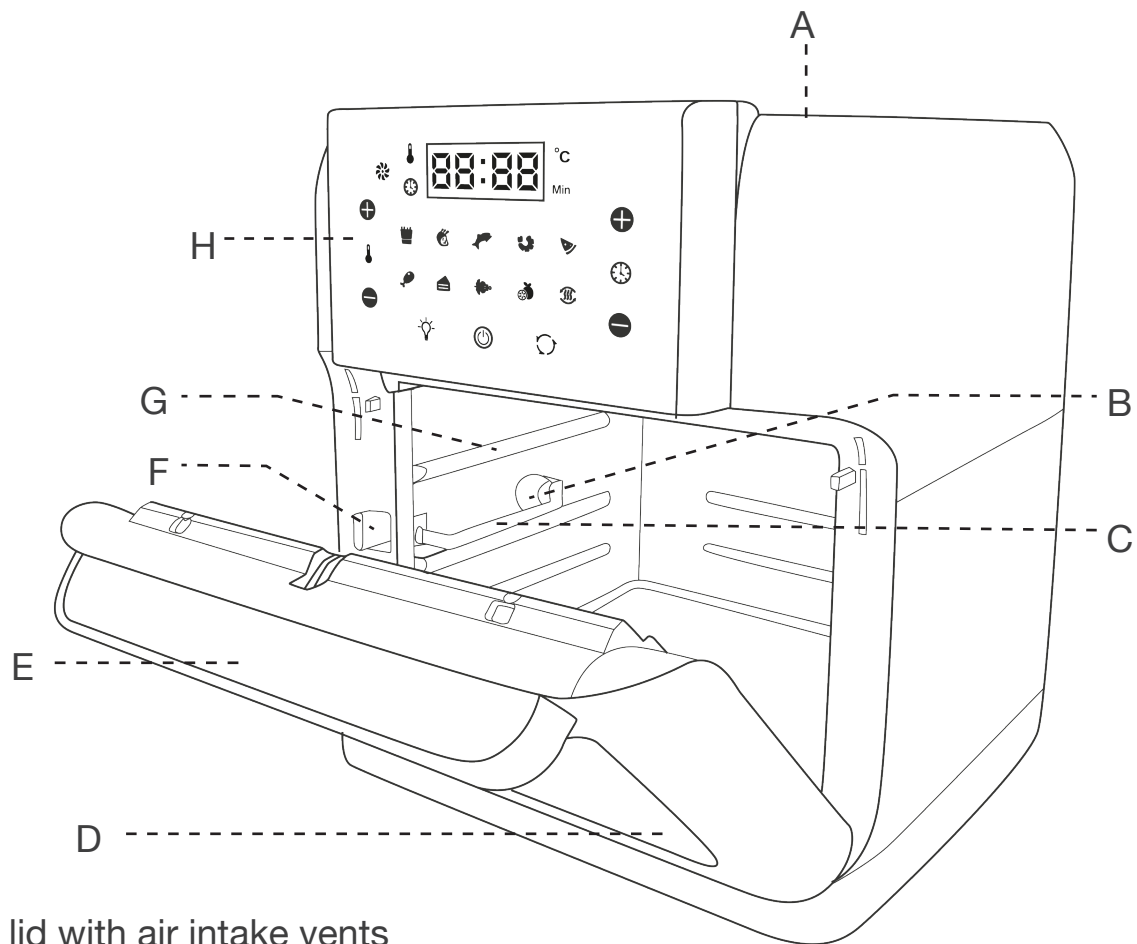


Removable handle
(removal tool for rotating basket,
rotisserie spit and skewer set)



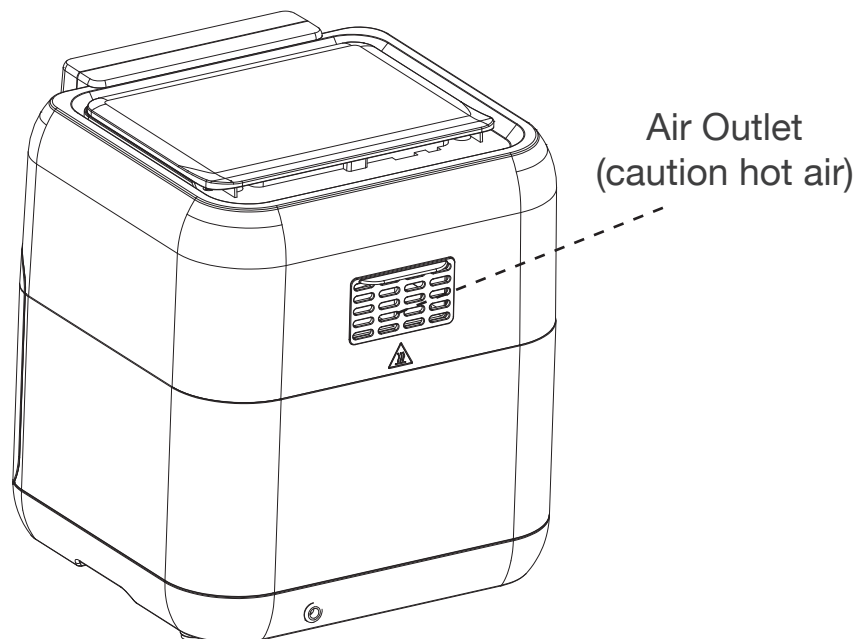
Skewer Set



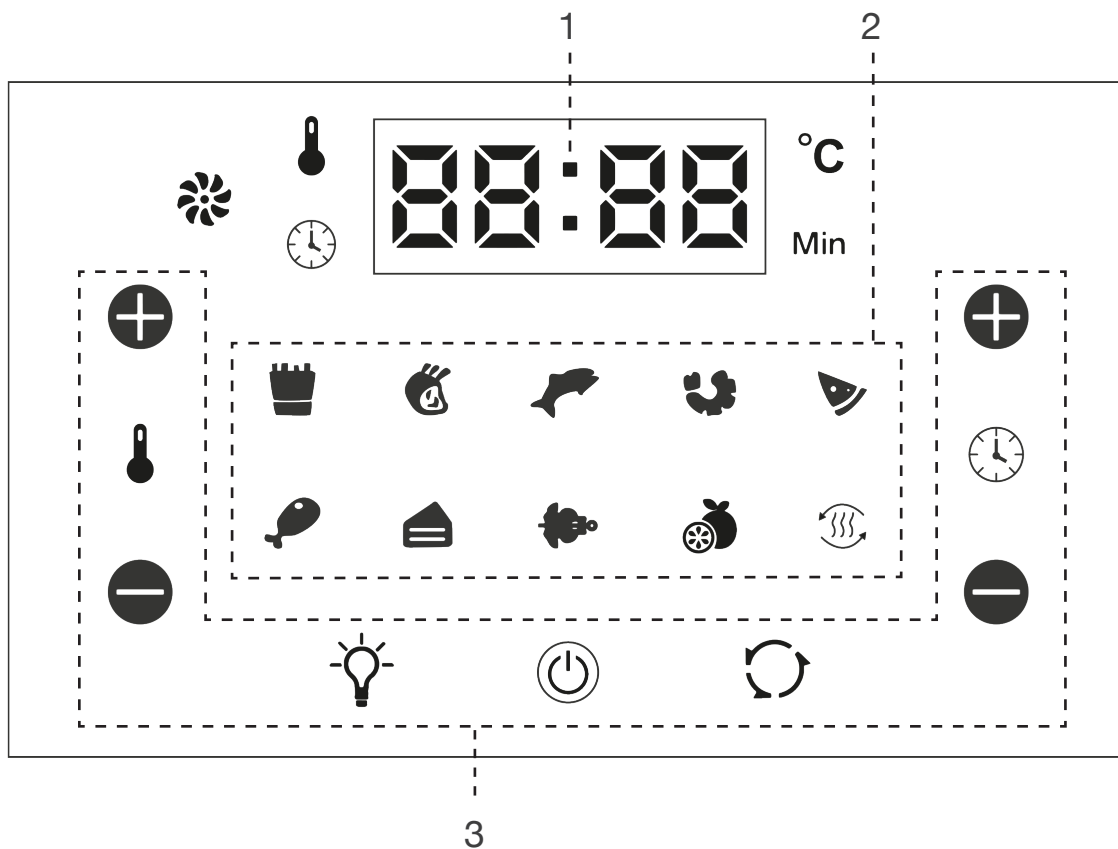


- A. Upper lid with air intake vents
- B. Lock for rotating basket/rotisserie spit
- C. Guide rail for rotating basket/rotisserie spit
- D. Window in appliance door
- E. Door handle
- F. Lock switch for lock (rotating basket/rotisserie spit)
- G. Guide rails grill racks
- H. Control panel

Air Outlet



Touch Control Panel



1. LCD display











- Display for cooking temperature in °C and cooking time in minutes

 **Temperature Display**






 **Cooking Time Display**

 **Cooking Fan Display**

2. Automatic Cooking Programmes

-  **Air Fry - Fries** option see table on page 18
-  **Grill - Steak/Chops** option see table on page 18
-  **Air Fry - Prawns/Shrimp** option see table on page 18
-  **Grill - Fish** option see table on page 18
-  **Bake - Pizza** option see table on page 18
-  **Roast - Chicken Leg** option see table on page 18
-  **Bake - Cakes** option see table on page 18
-  **Roast - Rotisserie Chicken** option see table on page 18
-  **Dehydrate - Dried Fruit** option see table on page 18
-  **Preheat/Reheat** option see table on page 18

3. Function Buttons

-  **Increase Cooking Temperature**
-  **Decrease Cooking Temperature**
-  **Increase Cooking Time**
-  **Decrease Cooking Time**
-  **Switch Light On/Off**
-  **On/Off Button**
-  **Switch Rotation On/Off (For Rotating Basket/Rotisserie Spit)**



OPERATING INSTRUCTIONS

- Remove all packaging and plastic wrap from the appliance.
- Check to ensure that the appliance is in perfect condition and that all accessories are included.
- Place the appliance on a level, dry and heat-resistance work surface at a comfortable working height.
- Before you use the accessories for the first time, and every other time you use them, clean them all with warm water and mild washing up liquid.
- Dry the accessories thoroughly.
- Wipe the inside and outside of the appliance with a damp cloth.

 **WARNING: Never clean the appliance under running water and never immerse it in water.**

Preheating before first use

Before you use the air fryer oven for the first time, it should be heated to a high temperature with no accessories inside, to remove any residues of oil left over from the manufacturing process.

1. Using the handle make sure the appliance door is closed properly.
2. Press and hold the On/Off button  for approximately 2 seconds to switch on the appliance.
3. Press the On/Off button  again briefly. The appliance will start with a cooking temperature of 190 °C and a cooking time of 15 minutes.

Please note: When using the appliance for the first time, odour or smoke may develop due to residues caused during manufacturing. However, this is not dangerous and will quickly disappear. Ensure adequate ventilation.

Allow the appliance to cool down completely before moving or installing accessories to prevent injury.

Instruction For Use

 **WARNING: The accessories and touchable surfaces on the appliance are extremely hot when the appliance is in use. There is a risk of burns.**

- Do not touch the housing during use.
- Always open the appliance by the door handle when it is in use.
- Use the removable handle supplied to position the rotating basket and rotisserie spit in the air fryer or to remove it. In addition, use oven gloves or a cloth to protect yourself from burns.
- Steam escapes during cooking. Do not reach into this steam.
- Only touch the hot food using suitable utensils, e.g. tongs.
- Do not move the appliance while it is in use or whilst hot.

 **WARNING: There is risk of fire due to flammable objects or food.**

- Take caution when using certain types of oven bag, baking paper, aluminium foil in the air fryer oven or any metal or flammable items or glass containers.
- Do not cook pieces of food that are too large. There must be sufficient space remaining between the food and the heating elements and the walls.

Please note: possible damage to appliance:

- If the appliance door cannot be closed due to too much food being added. Do not use force to close.
- Possibility of damage to the coating on the accessories due to use of sharp objects or metal utensils. Use of heat resistant wooden or plastic utensils is recommended.

Using the accessories

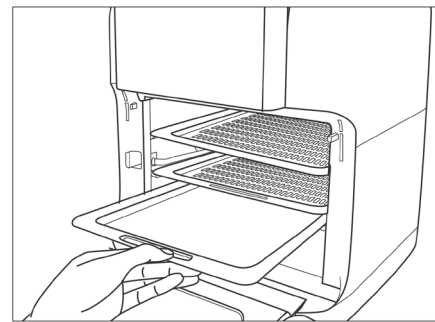
1. Always place the food in the correct accessory for the food you are cooking, to prevent it from coming into contact with the heating elements.
2. Pull the door handle to open the appliance door and fit the respective accessory as described below.

WARNING: The accessories become extremely hot during operation. There is a risk of burns. Allow the appliance and accessories to cool down completely before replacing or removing the accessories.

Drip tray

Food residues or drops of fat are collected in the drip tray, allowing the inside of the appliance to be cleaned easily.

- Before each use, push the drip tray into the lowest guide rail to collect drips of oil, grease or residues.



Grill rack

Use the grill rack for dehydrating, grilling, preparing crispy foods or cooking pizza. You can use two grill racks at the same time.

- Prepare the food according to the recipe and place the food in the centre of the grill rack.
- Place the grill rack in one of the two upper guide rails and push it fully inside.
- Always put the drip tray at the bottom of the air fryer oven when using the grill racks.

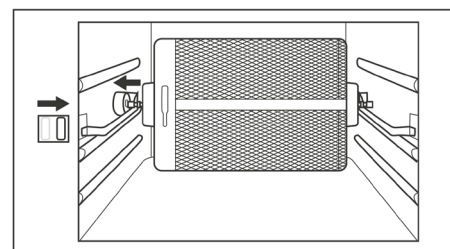
Please note: The higher the guide rail selected, the higher the temperature. This means that the cooking process is accelerated. As such, check the food occasionally throughout the cooking process to prevent burning.

Rotating basket

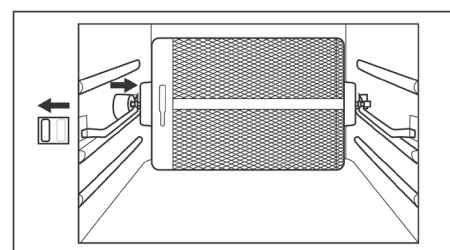
Rotating basket is great for chips/fries and cooking any roasted/air fried vegetables

- Place food in to the basket and place the lid on top. Ensure the notches are aligned with the indentations, then twist clockwise according to instruction on the lid itself to lock in place.

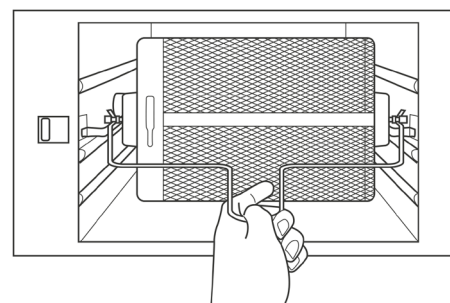
- Push the lock switch to the right and push the rotating basket into the lock position on the guide rail.



- Release the lock switch and lock the rotating basket into place.



- To remove, hook each end of basket with the holder, push the lock switch to the right to release and lift basket out.



Please note: Use oven glove or cloth to remove lid as the rotating basket will be hot.

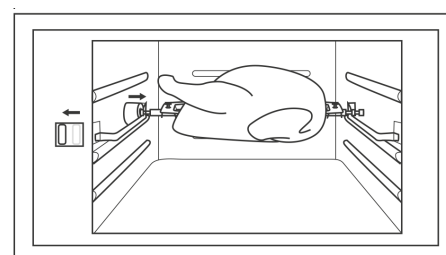
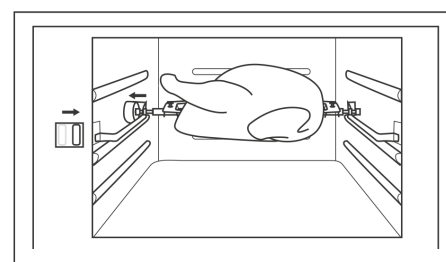
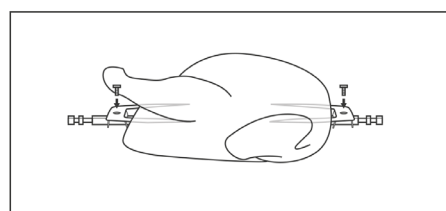
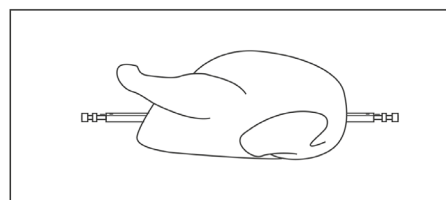
Rotisserie fork and spit

WARNING: The fork prongs are very sharp due to their function. There is a risk of puncture injuries to the skin. Do not touch the sharp ends. Store the accessories properly out of reach of children.

The rotisserie spit is suitable for joints/hams or whole chickens with a maximum weight of approx. 1.3 kg. The food must not be too large and should allow enough room to circulate fully.

Suggestion: When preparing a whole chicken we recommend trussing with cooking string to ensure legs and wings stay tight to the body. This keeps it compact and helps to cook evenly. Larger chickens may need to be tied around the metal forks to keep them secure.

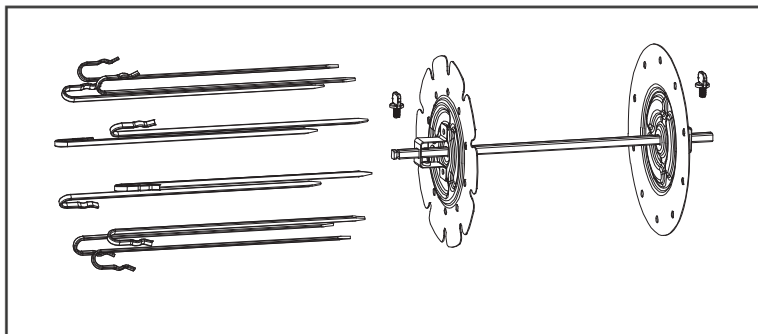
- Prepare the food according to the recipe.
- Insert the rotisserie spit through the whole length of the chicken/joint.
- Mount the fork on the rotisserie spit and insert the prongs into the flesh.
- Secure the forks by tightening the screws. Make sure forks are tightened on the rod after the rail guide indents.
- Press the lock switch to the right and place the rotisserie spit into the lock position on the guide rail.
- Release the lock switch and lock the rotisserie spit in place.
- Ensure that the joint or chicken can rotate freely in the oven.
- To remove, hook each end of spit with the removable handle, push the lock switch to the right to release and lift out the spit.




Skewer set

Ideal for kebabs, small bones meats for roasting/air frying

- Insert the metal rod from the rotisserie spit through the skewer discs. Make sure to tighten the screws on the rod after the rail guide indents.
- Insert skewer rods one by one putting through the inner hole all the way to the opposite hole in the other skewer disc. then ensure the hook is secured to the top gap.
- Press the lock switch to the right and place the skewer set into the lock position on the guide rail.
- Release the lock switch and lock the skewer set in place.
- Ensure that the skewer set can rotate freely in the oven.
- To remove, hook each end of spit with the removable handle, push the lock switch to the right to release and lift out the skewer set.




1. Connect the air fryer to a properly installed, earthed and fused socket. The local mains voltage must match the voltage stated in the technical specifications for the appliance. All indicators on the control panel will flash once and a beep will sound. Then the ON/OFF BUTTON will light up.
2. Press the On/Off button  to switch on the appliance. A beep sounds and all indicators on the control panel light up.

Pre Set Cooking Programmes





| Symbol | Function | Temperature | Cooking Time |
|---|----------------------------|-------------|--------------|
|  | Air Fry - Fries | 200 °C | 15 min. |
|  | Grill - Steak/Chops | 180 °C | 25 min. |
|  | Grill - Fish | 160 °C | 15 min. |
|  | Air Fry - Prawns/Shrimp | 160 °C | 12 min. |
|  | Bake - Pizza | 180 °C | 15 min. |
|  | Roast - Chicken Leg | 190 °C | 40 min. |
|  | Bake - Cakes | 160 °C | 30 min. |
|  | Roast - Rotisserie Chicken | 190 °C | 30 min. |
|  | Dehydrate - Dried Fruit | 30 °C | 2 hours |
|  | Preheat/Reheat | 120 °C | 12 min. |

* please note remember to set the time based on the weight and on the thickness of the food to cook or from its packaging instructions.






- Tap on the required symbol to select the automatic cooking programme.
- The corresponding symbol will then light up. The LCD display shows the cooking temperature in °C and the cooking time in minutes. The cooking time is counted down in minutes.

- Once you have selected the cooking programme, press the On/Off button  to start the cooking programme or wait for 3 seconds for the cooking programme to start automatically.
- The indicator will flash once more and then the cooking program will begin. The appliance will heat up and the fan will turn on.
- Turn the food halfway through the cooking time to ensure the food is cooked evenly.


Please note: You can use the handle to open the appliance door during the cooking process, to check on the food. When the door is opened the cooking program will pause. When the door is closed it will resume at the same time and temperature.

- The cooking temperature and remaining cooking time are shown alternately on the LCD display when the appliance is in use. You can amend the cooking temperature or the cooking time at any point.
- Press the Increase Cooking Temperature  or Decrease Cooking Temperature  button to change the cooking temperature in 5°C increments. Cooking temperatures of between 65°C and 200°C can be set.
- Press the Increase Cooking Time  or Decrease Cooking Time  button to change the cooking time in minute increments. Cooking times from 0 to 90 minutes can be set.






Please note: You can press and hold the arrow button for longer to set the cooking time and cooking temperature more quickly.

- As part of the Rotisserie chicken  automatic programme, the rotating basket/rotisserie spit automatically rotates. During rotation mode, the Rotation button  flashes.
- If you wish to turn off rotation mode, press the Rotation button .
- To switch on the light during the cooking process, press the Switch Light On/Off button . It will switch off automatically after a 2 minutes or press again to turn off. When it is on the button will flash.
- Once the cooking time has elapsed, 5 beeps will sound and the appliance switches itself off. The fan will continue to run for 20 seconds.
- Open the appliance door using the handle.
- Remove the foods using oven gloves or remove the rotating basket/rotisserie spit using the removable handle.
- Press the On/Off button  and hold to switch off. After the appliance is switched off the fan will continue to run for 20 seconds.
- Pull the mains plug out of the mains socket.
- Allow the appliance to cool down with the appliance door open and then clean it.



Interrupting the cooking process

- To interrupt the cooking process before it has completed, press and hold the On/Off button  for approx. 2 seconds.
- In order to deactivate the appliance completely, pull the mains plug out of the socket.



Manual Cooking Programme

- Press the On/Off button  and the appliance will start with a cooking temperature of 190°C and a cooking time of 15 minutes.
- To set the cooking temperature press the Increase Cooking Temperature  or Decrease Cooking Temperature  buttons. Cooking temperatures of between 65°C and 200°C can be set.
- To set the cooking time press the Increase Cooking Time  or Decrease Cooking Time button . This will change the cooking time in minute increments. Cooking times from 0 to 90 minutes can be set.
- You can amend the cooking temperature or the cooking time at any point.

Please note: You can press and hold the arrow button for longer to set the cooking time and cooking temperature more quickly.

- Press the Rotation button  to start the automatic rotation of the rotisserie spit. During this mode, the Rotation button  will flash.

Please note: You can use the handle to open the appliance door during the cooking process, to check on the food. When the door is opened the cooking program will pause. When the door is closed it will resume at the same time and temperature.

- To switch on the light during the cooking process, press the Switch Light On/Off button . It will switch off automatically after a 2 minutes or press again to turn off. When it is on the button will flash.
- Turn the food halfway through the cooking time to ensure the food is cooked evenly. Once the cooking time has elapsed, 5 beeps will sound and the appliance switches itself off. The fan will continue to run for approx. 20 seconds.
- Open the appliance door using the removable handle.
- Remove the foods using oven gloves or remove the rotating basket/rotisserie spit using the holder.
- Press the On/Off button  and hold to switch off. After the appliance is switched off the fan will continue to run for 20 seconds.
- Pull the mains plug out of the mains socket.
- Allow the appliance to cool down with the appliance door open and then clean it.

CLEANING & MAINTENANCE


Clean air fryer oven after every use.

 **WARNING: There is a risk of electric shock due to live parts.**

- The appliance must not be immersed in water or other liquids, or held under running water, because this could cause an electric shock.
- Unplug the mains plug from the socket before you start cleaning the appliance.
- Ensure that no liquids or oils penetrate the appliance.

 **WARNING: There is a risk of damage to the appliance from short circuiting.**

- Do not use abrasive materials such as scourers or similar to clean the appliance. Residues from scourers or hard sponges may remain in the appliance and cause electric shock.
- Do not use oven sprays.
- After cleaning, wipe the interior of the oven until it is thoroughly dry.

 **WARNING: Hot surfaces pose a risk of injury from burning. Allow the appliance to cool, for at least 60 minutes before cleaning.**

 **WARNING: Broken glass poses a risk of injury. Do not spray the oven door while it is hot as glass may break.**

- Do not use abrasive and chemical solutions or cleaning agents to clean the appliance.
- Do not use metal kitchen utensils, abrasive sponges or abrasive cleaning materials to clean the appliance, as this may damage the surfaces.
- Do not clean the appliance in the dishwasher.

Please note: The accessories are dishwasher safe.

- Unplug the plug from the power socket and allow the appliance to cool before cleaning.
- Remove the accessories from the appliance.
- Remove the forks or skewer rods from the metal rod by loosening the screws and then sliding them off the ends.
- Clean all accessories with warm water and a mild washing up liquid before using for the first time and after each use. If very dirty, leave to soak in warm water for approx. 10 minutes before cleaning.
- The door is detachable for easy cleaning; open the door to a 45° angle and pull out the door. The door is not dishwasher safe.
- Soak burnt food in warm, mildly soapy water first to help with cleaning. Do not use scourer or metal scraper to remove burnt food as you can damage the coating.
- Dry the accessories thoroughly.

- Wipe the outside of the appliance with a warm, damp cloth with a little mild washing up liquid.
- Clean the inside of the appliance with warm water and a mild, non-abrasive cleaning agent. Use a sponge moistened with mild washing up liquid.
- If necessary, clean unwanted food residues from the control panel using a cloth moistened with mild soapy water. Ensure that no liquids penetrate into the appliance.
- When replacing the door, connect the hinges to the holes where it came from and at a 45° angle. Ensure the door is correctly back in place before storing and the door closes in place.

Storage

- When you are not using the appliance, unplug the mains plug and allow the appliance to cool down.
- Make sure that all appliance components are clean and dry.
- Store the appliance in a dry, frost-free place, away from direct sunlight.
- Do not store the appliance within the reach of children.

- To avoid damage during transport, we recommend that you use the original packaging.
- If your air fryer oven is not working contact a qualified technical engineer or service agent.

TROUBLESHOOTING GUIDE

If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please ring our Customer Service Department on 0844 848 5861. Please have the model code and purchase information available.

| Problem | Possible Cause | Possible Solution |
|---|--|---|
| The appliance is not working. | The appliance is not plugged in. | Plug the mains plug into an earthed wall socket. |
| | The cooking time and cooking temperature have not been set. | Set the cooking time and cooking temperature and press the power button to begin cooking. |
| | The appliance door is not closed properly. | Check whether the appliance door is closed, remove obstructions. |
| The food is undercooked. | The appliance has been overfilled. | Cook smaller portions to achieve a more consistent result. |
| | The temperature set is too low. | Select a higher cooking temperature. |
| | The cooking time is too short. | Select a longer cooking time. |
| The food is cooked unevenly. | The rotating basket/roastisserie spit is not inserted correctly. | Guide the rotating basket/roastisserie spit properly into the lock position on the guide rail. |
| | Food has not been turned halfway | Ensure food is turned half way. |
| Food is overcooked/burnt. | Cooking temperature is set too high. | Check cooking temperature and lower the thermostat accordingly. |
| | Cooking time too long. | Check cooking time of product and be aware air fryer may cook quicker than conventional ovens. |
| Fried snacks are not crispy when they are finished cooking. | Check type of food as it may only be prepared in a traditional deep fryer. | Otherwise see tips. |
| White smoke is coming out of the appliance. | The food is very fatty or greasy. | When preparing fatty/greasy foods, the fat and oil drips into the drip tray. This causes a higher temperature than usual to develop in the drip tray. This does not effect the appliance or the cooking result. |
| | The drip tray still contains food residue from a previous cooking process. | Smoke is caused by grease heating up in the drip tray. Make sure you clean the pan properly after each use. |

| Problem | Possible Cause | Possible Solution |
|--|--|---|
| Fresh chips are fried unevenly or not crispy in the air fryer. | The chips have not been sufficiently soaked. | Place the chips in cold water for around 30 minutes to remove the starch. Dry the chips using kitchen paper before adding to the fryer pan. |
| | You did not use the right potato type. | See air fryer tips |
| Chips are not crispy | The crispiness of the fries depends on the amount of oil and water in the fries. | Make sure you dry the potato sticks properly before you add the oil |
| | | Cut the potato sticks smaller for a crispier result. |
| | | Add slightly more oil for a crispier result. |

MAINS PLUG FUSE REPLACEMENT

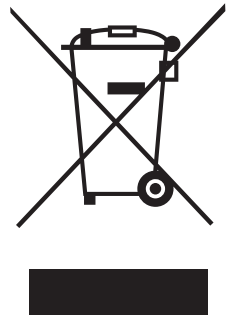
Fuse Replacement (Class I)

This appliance must be earthed. Remove the fuse cover with a small flat head screw driver. Take out the fuse and replace with a new fuse of the same Amp. Replace the fuse cover and push back into place.



DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



STATESMAN WARRANTY/GUARANTEE TERMS & CONDITIONS

THANK YOU FOR CHOOSING STATESMAN

As a valued customer we would like to offer you a **FREE 2-year warranty** to cover your product against any electrical or mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The guarantee will be rendered invalid if the product is resold, has had its serial number or rating label removed (or has an invalid serial number or rating label), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting Guide in your user manual and check all plugs, fuses and the electricity supply.

If you still require assistance, please contact our Customer Service Department on **01473 271 272** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Industrial Estate, Ipswich, IP3 9RR**

Please quote the Product Code and the PO number on the rating label and give details of the exact fault. We will then decide whether to replace the item.

IMPORTANT NOTE: Before we arrange the replacement, you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected, and no fault is found, or the product is not within the guarantee period you will be charged for the repair and any carriage costs.

STATESMAN
kitchen appliances

**38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR
EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR**

0844 848 5861