

STATESMAN

kitchen appliances



SKAO15017BK
15 LITRE 13-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	9-11
Operating Instructions	12-21
Cleaning & Maintenance.....	22-23
Troubleshooting Guide.....	24-25
Mains Plug Fuse Replacement.....	26
Disposal Information.....	26
Statesman Warranty/Guarantee Information.....	27

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.
- Close supervision is necessary when appliance is used by or near children.
- 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.
- Do not let the cord hang over the edge of tables or counter tops.
- 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. Alternatively 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 or near 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 thunderstorm may be damaged by power surges. You should therefore always unplug the plug during thunderstorms.
- Avoid the use of sharp objects to prevent scratches. Use wood or heatproof plastic utensils to remove foods.
- Avoid making contact with moving parts.
- Leave at least 6" (15.24 cm) of space in all directions around the product to ensure sufficient ventilation.



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: Be sure handles are attached and assembled properly.



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, turning 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, Desirée, or Russet potatoes. Make sure they have been washed and dried. this will help create a crispier chip.

Air Frying Pre-Packaged Frozen Foods

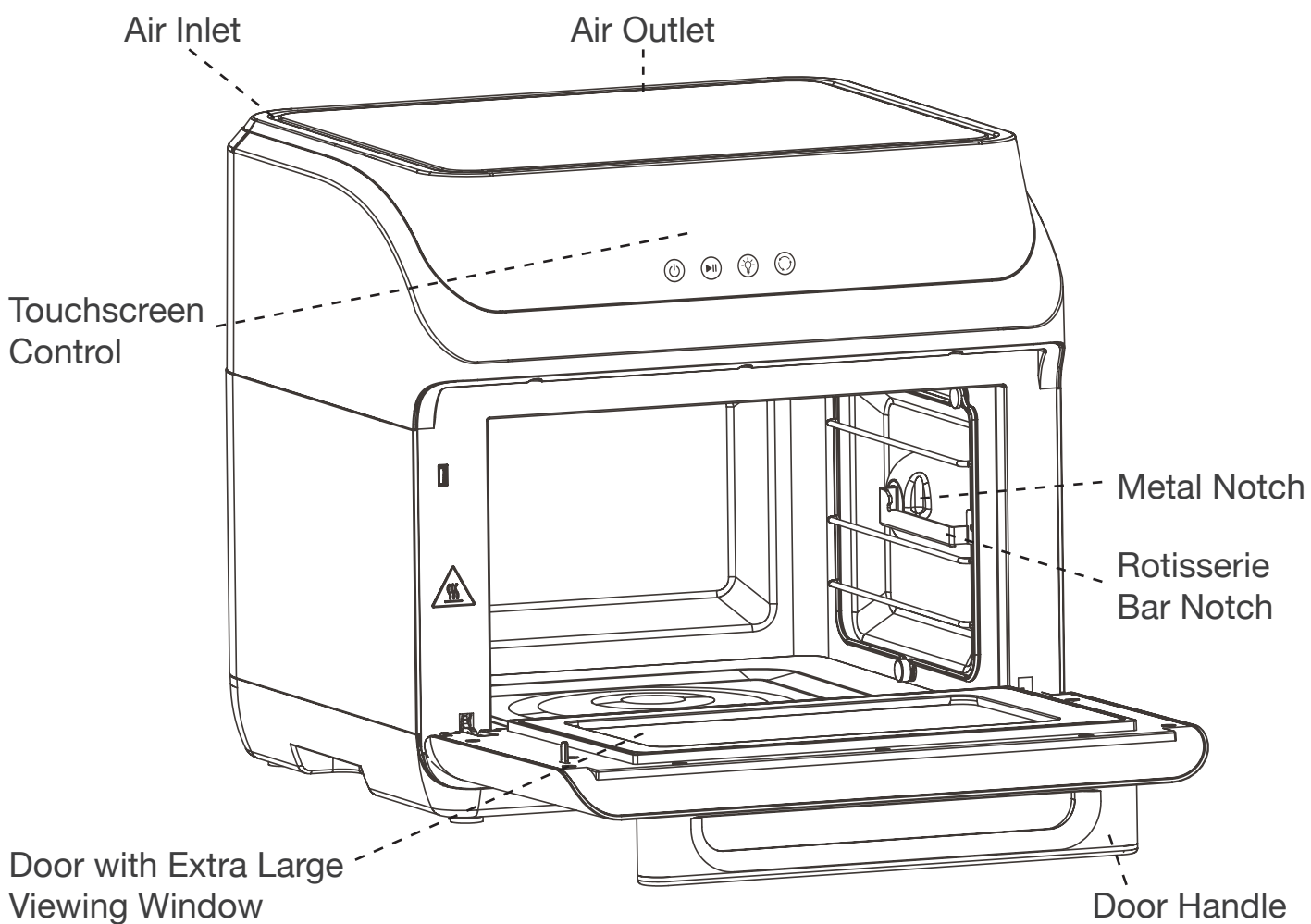
- Depending on the type and amount of food being cooked, suggested cook times may differ. Always check food halfway through cooking time to determine the final cook time and temperature.
- Once the time is up, ensure the food is fully cooked.

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.

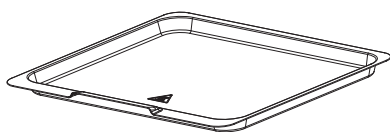
Food	Quantity	Cooking Time	Cooking Temperature
Thin-cut frozen chips	300–500 g	15–16 min.	200°C
Thick-cut frozen chips	300–500 g	15–20 min.	200°C
Home-made chips	300–500 g	10–16 min.	200°C
Home-made potato wedges	300–500 g	18–22 min.	180°C
Home-made potato cubes	500–700 g	12–18 min.	180°C
Hash browns	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

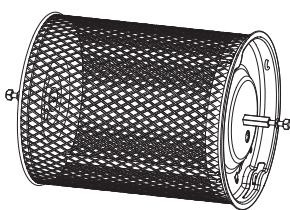
Air Fryer Oven



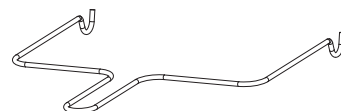
Accessories



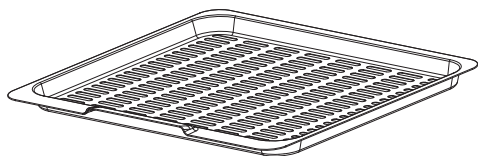
Drip tray



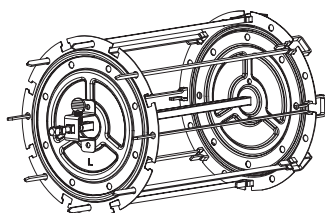
Rotating basket



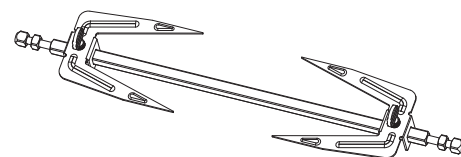
Removable handle



2 x grill racks

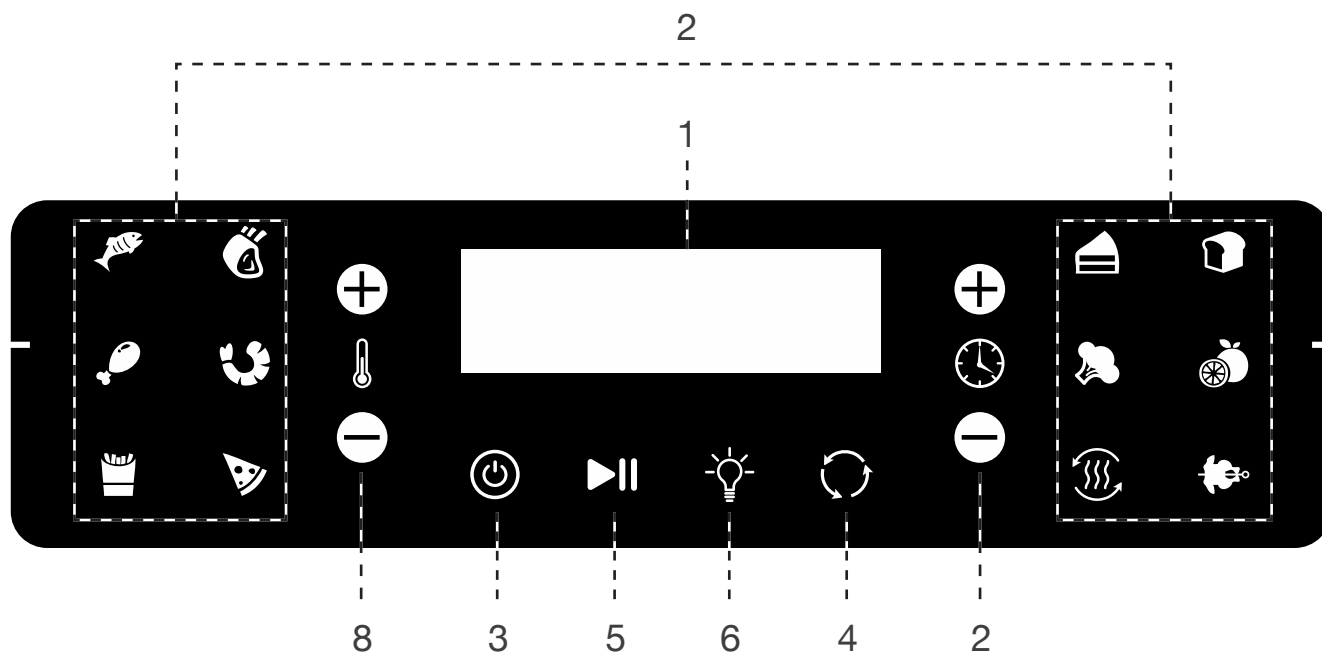








8pc skewer set



Rotisserie fork and spit

Touch Control Panel



Name	Detail	Function
1	Display	Displays time/temperature
2	 +/-	Increase/decrease cooking time
3		Power on/off
4		Rotation function (for Rotating basket/ 8pc skewer set/ Rotisserie fork and spit)
5		Start / Pause
6		Light on/off
7	 +/-	Increase/decrease temperature

* light button and rotation button may not stay lit whilst oven is operating. Press the area where they are indicated, and they will illuminate.

2. Automatic Cooking Programmes



Grill - Fish option see table on page 18



Roast - Chicken Leg option see table on page 18



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



Bake - Pizza option see table on page 18



Bake - Cakes option see table on page 18



Roast - Veg option see table on page 18



Toast - Bread option see table on page 18



Dehydrate - Dried Fruit option see table on page 18



Roast - Rotisserie Chicken option see table on page 18






Reheat option see table on page 18

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 start/pause button . The appliance will start with a cooking temperature of 190°C and a cooking time of 15 minutes.
4. Alternately press the pre heat button 

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 can be caused to appliance and/or coating of the accessories if:


- The appliance door cannot be closed due to too much food being added. Do not use force to close.
- Sharp objects or metal utensils are used. 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.

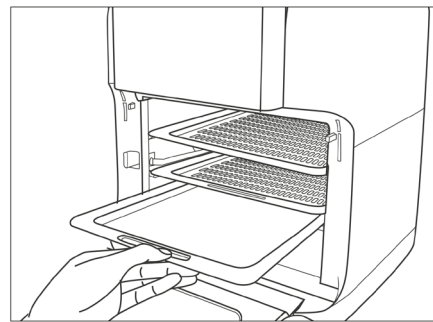
 **There is a risk of burns. Allow the appliance and accessories to cool down completely before replacing or removing the accessories.**

 **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.**

Drip tray

Food residue 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 residue.



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.

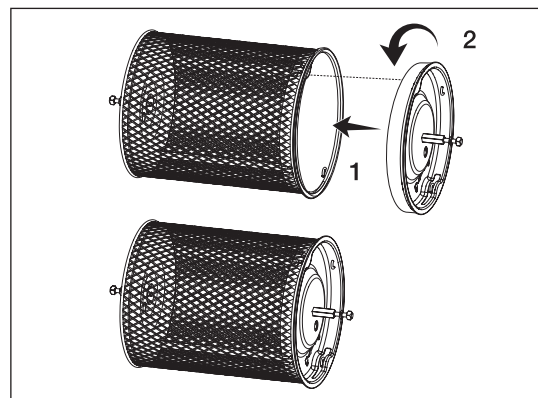
- Prepare the food according to the recipe and place the food in the centre of the grill rack.
- Place the grill rack in one of the two upper guide rails and push it fully inside.
- Always put the drip tray at the bottom of the air fryer oven when using the grill racks.

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.

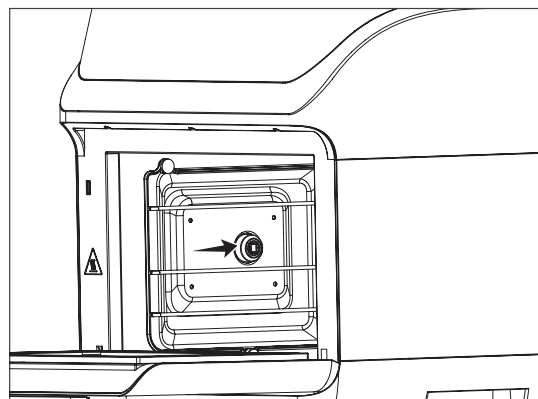
Rotating basket

The rotating basket is great for chips/fries and cooking any roasted/air fried vegetables.

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



- Using the removable handle, hook each end of the Rotisserie Basket and lift into the appliance.
- Insert the left side into the fixed rotating shaft.



- Once the left end is securely in place, lower the right end onto the guide rail and slide into the indent on the guide rail.
- To remove the Rotisserie Basket, hook each end with the removable handle and tilt the right end slightly upwards until clear of the bracket. Move the handle gently across to the right remove the left end clear from the coupler.
- Using oven gloves or a cloth, twist the lid clockwise to release and remove. Make sure the basket is tilted upwards to ensure the contents does not spill out. Take care as the basket will be hot.

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

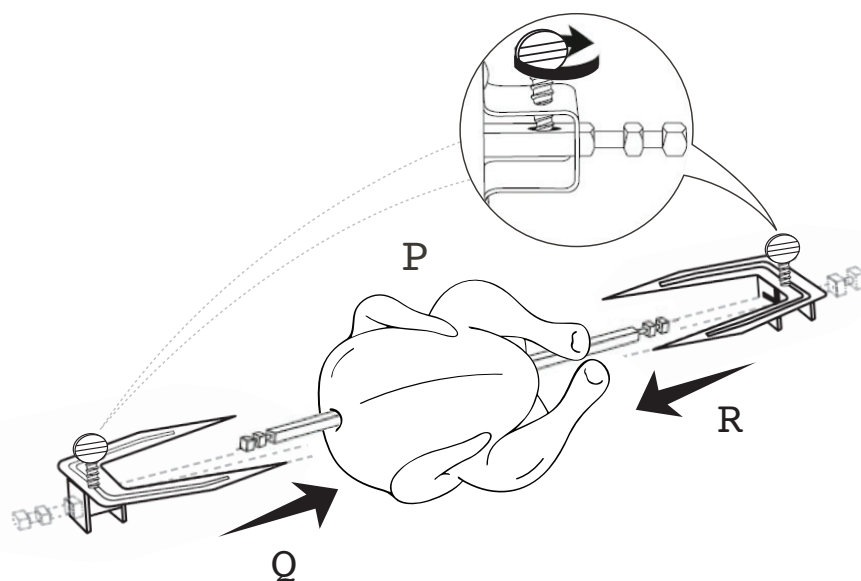
Rotisserie fork and spit

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 (R&Q).
- Secure the forks by tightening the screws. Make sure forks are tightened on the rod after the rail guide indents.

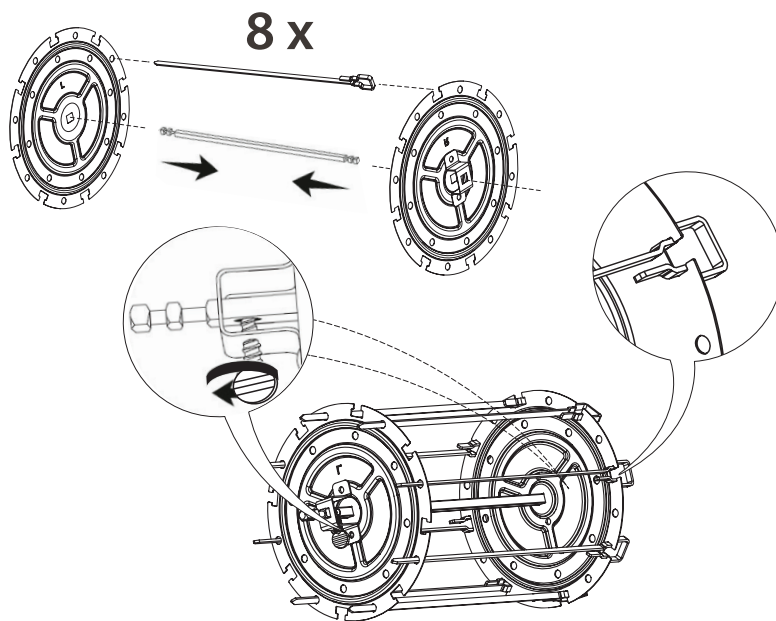


- Using the removable handle hook each end of the Rotisserie Basket and lift into the appliance.
- Insert the left side into the fixed rotating shaft.
- Once the left end is securely in place, lower the right end onto the guide rail and slide into the indent on the guide rail.
- Ensure that the joint or chicken can rotate freely in the oven.
- To remove, use the removable handle to hook and pick up each end of the Rotisserie Fork. Tilt slightly upwards to the right and lift free from the bracket. Move the handle gently to the right until the left end is clear from the coupler.

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.



- Using the removable handle hook each end of the Rotisserie Basket and lift into the appliance.
- Insert the left side into the fixed rotating shaft.
- Once the left end is securely in place, lower the right end onto the guide rail and slide into the indent on the guide rail.
- Ensure that the skewer set can rotate freely in the oven.
- To remove, hook each end of the skewer set using the removable handle and lift the right end slightly upwards clear of the bracket, then move across gently to the right until free from the left-hand coupler.


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	22min
	Grill - Steak/Chops	180°C	25min
	Grill - Fish	160°C	15min
	Air Fry - Prawns/Shrimp	160°C	12min
	Bake - Pizza	180°C	15min
	Roast - Chicken Leg	200°C	40min
	Bake - Cakes	160°C	30min
	Roast - Rotisserie Chicken	200°C	45min
	Dehydrate - Dried Fruit	60°C	8hours
	Roast/Grill - Veg	155°C	10min
	Toast - Bread	160°C	8min
	Reheat	140 °C	6min

* 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.

* **Please note ALL pre-set programmes will first pre-heat to the desired temperature before time select will start.** * Except reheat programme.




- Tap on the required symbol to select the automatic cooking programme.
- The corresponding symbol will then flash. 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 program, press the Start/Pause button  to start. The icon chosen will stay lit.
- The LCD display will show 'Pre' and 1 beep will sound. The appliance will then begin heating up to temperature. Once reached it will beep 5 times and then switch to the cooking program selected. The temperature and time will then be shown.
- 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 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 buttons  +/- to change the cooking temperature in 1°C increments. Cooking temperatures of between 60°C and 200°C can be set.
- Press the Increase Cooking Time or Decrease Cooking Time buttons  +/- to change the cooking time in minute increments. Cooking times from 1 to 60 minutes can be set.

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



Please note: The Dehydration function only can be set from 30-80°C temperature and for 1-72 hours in time.

- As part of the Rotisserie cooking program , the Rotating Basket/Rotisserie Spit automatically rotates. During rotation mode, the Rotation button will be displayed on the LCD display.
- If you wish to turn off the rotation, 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 2 minutes or press again to turn off. When the light is on the icon will be displayed on the LCD display.




Please note: When the door is open the light will automatically come on. When the door is closed properly the light will turn off.

- Once the cooking time has elapsed, 3 beeps will sound, 'OFF' will flash on the LCD display and the fan will continue for 20 seconds. There will be 1 final beep before the appliance automatically switches off.
- Open the appliance door using the handle.
- Remove the foods using oven gloves or remove the Rotating Basket/Rotisserie Spit using the removable handle.
- Switch off at the mains and remove 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 the Start/Pause button  and cooking will be paused. Press again to resume.
- In order to deactivate the appliance completely, press the On/Off button  and remove the plug from the wall 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 60°C and 200°C can be set.
- To set the cooking time press the Increase Cooking Time or Decrease Cooking Time buttons  +/- . This will change the cooking time in minute increments. Cooking times from 1 to 60 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.

- Once set press the Start/Pause button . The LCD display will flash 'Pre' and 1 beep will sound. The appliance will then begin heating up to temperature. Once reached it will beep 5 times and then switch to cooking settings selected. The temperature and time will be shown on the LCD display.
- Press the Rotation button to start/stop the automatic rotation of the Rotisserie Spit. During this mode, the Rotation button will be displayed on the LCD display.

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 2 minutes or press again to turn off. When the light is on the button will be displayed on the LCD Display.
- Turn the food halfway through the cooking time to ensure the food is cooked evenly. Once the cooking time has elapsed, 3 beeps will sound, 'OFF' will flash on the LCD display and the fan will continue for 20 seconds. There will be 1 final beep before the appliance automatically switches off.
- To turn off manually press Start/Pause  to stop cooking and the press On/Off button  to turn off.
- Remove the foods using oven gloves or remove the Rotating Basket/Rotisserie Spit using the removable handle.
- 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 all 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.
- 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.
- Once the appliance has completely cooled, the internal guide rails can be removed.

To do this the central screw at the base of each guide rail needs to be removed. Then tilt the guide rail frame slightly outwards and lift up over the top of the hooks at the top.

- When the appliance has been cleaned and dried, replace the guide rail by slightly tilting the frame and hooking the top loops back over the hooks at the top. Lower into position and secure with the base screw.
- 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.

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 or pets.
- 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 appliance shuts down suddenly.	The appliance may have overheated.	Unplug the product and allow to cool for at least 30 minutes.
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.
The appliance is displaying error Code E1.	The circuit for the thermal sensor is broken.	Contact a qualified technical engineer or service agent.
The appliance is displaying error Code E2.	The thermal sensor has short circuited.	Contact a qualified technical engineer or service agent.

MAINS PLUG FUSE REPLACEMENT

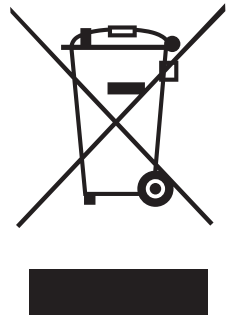
Fuse Replacement (Class I)

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