



XL digital air fryer
5 liters/5.3 quarts



Instruction Booklet

Model: AF2085

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Do not allow children to play with the appliance.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to Salton for examination, repair or adjustment.
8. The use of accessories or attachments not recommended by Salton may cause fire, electric shock or injury.
9. **DO NOT** use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. Always attach plug to appliance first, then plug cord into the wall outlet.
14. To disconnect, turn any control to "OFF", then remove plug from wall outlet.
15. **DO NOT** use appliance for other than intended use.
16. **DO NOT** leave unit unattended while in use.
17. **DO NOT** open the main housing of the product. All servicing should be performed by an authorized service representative.
18. **DO NOT** insert oversized foods or utensils into the oven as they may create a fire or risk of electric shock.

19. CAUTION: To reduce the risk of electric shock, cook only in the provided removable container.
20. Use on a heat resistant and even surface. Keep at least 6" (15 cm) away from walls and any other flammable items.
21. When the appliance stops working, the Air Fryer may still be warm for a period of time. Do not touch before it is completely cooled.
22. Ensure that the Drawer pan is fully closed and the Drawer Pan handle locked securely, while the Air Fryer is in operation.
CAUTION: After hot air frying, the Drawer Pan and the cooked food is hot. Extreme caution must be used when handling the hot Air Fryer Drawer Pan.

SAVE THESE INSTRUCTIONS

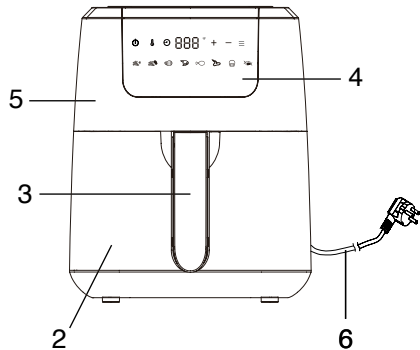
HOUSEHOLD USE ONLY

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

DESCRIPTION OF PARTS

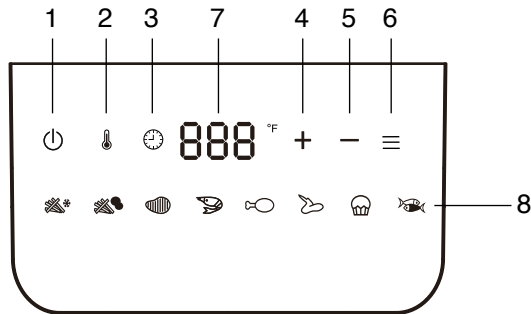
1. Frying Rack (not shown)
2. Drawer Pan
3. Drawer Pan Handle
4. Digital Display
5. Main Body
6. Power Cord



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packing material or labels on the product.
3. Remove any manufacturing residue left.
NEVER IMMERSE THE MAIN HOUSING IN WATER OR ANY OTHER LIQUID.
4. Wash the Frying Rack and the Drawer Pan in warm soapy water with a non-abrasive sponge and dry thoroughly.
NOTE: ONLY the Frying Rack can be washed in the dishwasher on the TOP RACK ONLY
5. Wipe the inside and outside of the product with a damp cloth.
6. This Air Fryer is a fat-free fryer that uses hot air heating technology.
Never pour oil or fat into the Air Fryer.
NOTE: During first use, the Air Fryer may emit a slight odor and smoke. This is normal.

DIGITAL DISPLAY



1. ON/OFF button
2. Temperature. To use this feature, press this button (2) and then press the "+" or "-" to increase or decrease the temperature.
3. Timer. Adjust the cooking time by pressing this button (3) and pressing the "+" or "-" to increase or decrease the cooking time.
4. "+" will increase the cooking temperature or cooking time.
5. "-" will decrease the cooking temperature or cooking time.
6. Menu button. Press this button (6) to choose the desired preset function (8)
7. Digital Display. Shows cooking time and temperature.
8. Preset functions. Please see the table below for default cooking time and cooking temperature for each preset function listed below. This table is used as a guideline, and you may wish to increase or decrease cooking time and/or temperature, based on the volume of food being cooked.

AUTOMATIC SHUT-OFF

This appliance is equipped with a timer. When the timer has reached 0, the appliance will emit a “beep” sound and will shut off automatically. To manually turn off the appliance, press the ON/OFF button.

HOW TO USE

1. Place the Air Fryer on a flat, level heat resistant surface. Place away from walls and other appliances. It is recommended to leave a minimum of 6 inches (15 cm) of space between the Air Fryer and nearby objects.
2. Ensure that the power cord is not touching any hot surface.
3. Carefully remove the Drawer Pan from the Main Body by grasping the Handle. Place on a flat, clean surface.
IMPORTANT: Never place food directly into the Drawer Pan without the Frying Rack. Always ensure the Frying Rack is inside the Drawer Pan.
Never place objects on top of the Main Body as this will block the air flow and reduce the efficiency of the hot air heating.
4. Place the Frying Rack into the Drawer Pan.
5. Place your desired ingredients onto the Frying Rack.
TIP: Do not overfill Drawer Pan with food. To ensure proper cooking and air circulation, NEVER fill the frying basket over the MAX fill line.
IMPORTANT: If cooking food that may expand, make sure the cooked capacity will not exceed the MAX fill line.
6. Slide the Drawer Pan back into the Main Body of the Air Fryer.
7. Insert the plug into a 120V AC wall outlet.
8. Press the ON/OFF button to turn on the appliance.
9. To manually set the temperature, press the menu button, followed by the temperature button. Increase or decrease the temperature by pressing the “+” or “-” buttons. To set the timer, press the timer button followed by the “+” or “-” button to increase or decrease the time. Press the ON/OFF button to begin cooking.
10. Preset functions. To use one of the 8 preset functions, press the menu button until the desired function flashes. You can verify the preset temperature and cooking time of the selected function by pressing the temperature and timer buttons respectively. NOTE: If you wish to adjust the temperature or timer for any of the preset functions, ensure the desired preset function has been selected and adjust the temperature by pressing the temperature button, followed by “+”/“-”. To adjust the timer, press the timer button followed by “+”/“-”. To begin cooking, press the ON/OFF button. The desired preset function will then be illuminated on the display and the timer will begin to countdown. When the timer reaches 0, the appliance will beep and automatically shut off. NOTE: You may increase

or decrease the timer or temperature by selecting the timer or temperature functions, followed by the “+”/”-”. It is not required to press the ON/OFF button after increasing or decreasing the time or temperature during the cooking cycle.

11. Excess oil drippings from food will be collected in the bottom of the Drawer Pan.
WARNING: Extreme caution is required when handling the Drawer Pan.
NOTE: The Air Fryer can be turned OFF at any time by pressing the ON/OFF button.
12. Certain foods may require shaking or turning halfway through the cooking process (please refer to the Cooking Guide). To shake or turn your ingredients, pull out the Drawer Pan using the handle from the Main Body. Shake or turn the ingredients using non-metallic utensils and replace the Drawer Pan back in the Main Body.
13. A “beep” will sound when the cooking time has expired and the Air Fryer will turn OFF automatically.
14. Shake the Drawer Pan and check food for even cooking and browning. If you require additional air frying time, adjust the temperature and set the timer for 5 minute increments until you reach the desired results.
15. It is best to allow cooked food to rest for approximately 1 minute before removing the Drawer Pan from your Air Fryer.
16. Ensure your Air Fryer is on a flat and heat resistant surface before removing the Drawer Pan from the Main Body.
CAUTION: Always use oven mitts when handling your Air Fryer.
17. Remove the Drawer Pan and empty the ingredients in a serving bowl or plate.
CAUTION: When removing the Drawer Pan keep hands and face away from the opening to avoid hot air or steam.
NOTE: Do not turn the Drawer Pan and Frying Rack over completely as any excess oil that has been collected at the bottom will also be poured out with the ingredients.
18. Promptly return the Drawer Pan and continue with subsequent batches. The Air Fryer is instantly ready to be used again.

HELPFUL HINTS

- Smaller foods require shorter cooking times than larger foods.
- Shaking or turning ingredients halfway through will improve results and ensure for even cooking and doneness.
- Wiping excess moisture from food before cooking encourages browning and avoids excess smoke.
- Air fry freshly breaded items in small batches to ensure food does not touch, which allows even air flow.
- The Air Fryer can also be used to reheat food. Set the temperature to 300°F for up to 10 minutes.

- For best results, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty excess oil or fat from the frying basket drawer between batches.
- To obtain crispier homemade fries, add a little oil immediately prior to cooking.

PRESET FUNCTIONS

FUNCTION	DEFAULT COOK TIME	DEFAULT COOK TEMP	ADJUSTABLE TEMP RANGE	ADJUSTABLE TIME RANGE
Fries (frozen)	15 mins	400°F	150-400°F	1-90 mins
Fries (fresh)	25 mins	400°F	150-400°F	1-90 mins
Steak	25 mins	360°F	150-400°F	1-90 mins
Shrimp	12 mins	320°F	150-400°F	1-90 mins
Chicken	20 mins	370°F	150-400°F	1-90 mins
Wings	15 mins	360°F	150-400°F	1-90 mins
Bake	25 mins	320°F	150-400°F	1-90 mins
Fish	15 mins	330°F	150-400°F	1-90 mins

PLEASE NOTE:

The USDA recommends meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed.

FOOD	SUGGESTED INTERNAL TEMPERATURE
Ground Turkey/Chicken	165°F/74°C
Ground Lamb, Pork, Veal	160°F/71°C
Fresh Beef, Veal, Lamb	145°F/63°C
Fresh Pork	160°F/71°C
Re-heating meat & poultry	165°F/74°C

IMPORTANT NOTE: ALWAYS CHECK THE RESULTS WITH AN INSTANT READ THERMOMETER BEFORE SERVING, ESPECIALLY WHEN COOKING LARGE PIECES OF MEAT.

CARE AND CLEANING

1. Ensure that the appliance is OFF.
2. Unplug from the wall outlet.
3. Allow the appliance to cool completely before cleaning. Metal parts will retain residual heat for a significant time after the appliance has been turned off. Always take great care to ensure that the appliance has cooled completely.
4. The Inner Housing, Drawer Pan and Frying Rack have a non-stick coating. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
5. The Drawer Pan can be placed in the dishwasher TOP RACK ONLY.
6. **WARNING: Do not wash or immerse the Main Housing, in water or any other liquid or in the dishwasher.**
7. The outer surface of the Main Housing can be cleaned by wiping with a damp cloth. Dry with a soft cloth.
8. Clean the inside of the Air Fryer with a non-abrasive sponge dampened in warm soapy water. Wipe with a clean cloth and allow to dry completely.
9. Before storing make sure the Air Fryer is unplugged and all parts are clean and dry.
10. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

****The original sales receipt is the only acceptable proof of purchase****

Salton Appliances (1985) Corp. warrants that this appliance shall be free from defects in material and workmanship for a period of two (2) years from the date of original purchase. Salton Appliances (1985) Corp. at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Canada will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

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Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No _____

Card No. _____

To contact our Customer Service Department:

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