

SALTER®
Let's **GO Healthy.**



3.2 L Hot Air Fryer

Enjoy fried food the healthier way using little or no oil

RECIPES INCLUDED GREAT FOR CHIPS, MEAT, FISH AND VEGETABLES



SALTER®

3.2 L Hot Air Fryer

Enjoy fried food the healthier way using little or no oil

"My Salter air fryer is a healthier way to fry"

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Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the power supply cord away from any parts of the appliance that may become hot during use.

Keep the appliance away from other heat emitting appliances.

Do not immerse the appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.

Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

The outer surface or door may get hot during operation.



Caution: Hot surface – do not touch any sections or surfaces of the appliance that may become hot or the heating components of the appliance.

Warning: Keep the appliance away from flammable materials.

Automatic Switch-off

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

Note: If the hot air fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

Dos and Don'ts

Do:

Check that the non-stick coated cooking basket is securely fitted before use. Not doing so will prevent the hot air fryer from operating.

Only hold the cooking compartment by the cooking basket handle.

Take care when removing the non-stick coated cooking basket, as steam may be emitted.

Do not:

Invert the non-stick cooking basket with the cooking compartment still attached, as excess oil may collect at the bottom of the cooking compartment.

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

Fill the cooking compartment with oil or any other liquid.

Press the non-stick coated cooking basket release button whilst shaking the ingredients.

Touch the cooking compartment during or straight after use, as it gets very hot; only hold the cooking compartment by the handle.

Care and Maintenance

Before attempting any cleaning or maintenance, switch off and unplug the hot air fryer from the mains power supply and allow it to fully cool.

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

STEP 2: Clean the non-stick cooking basket in warm, soapy water, then rinse and dry thoroughly.

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

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

Note: The hot air fryer should be cleaned after each use.

Getting Started

Remove the appliance from the box.

Remove any packaging from the appliance.

Place the packaging inside the box and either store or dispose of safely.

In the Box

3.2 Litre Hot Air Fryer main unit

Cooking compartment

Removable non-stick coated cooking basket

Instruction manual

Features

1300 W power

3.2 litre capacity

Removable non-stick cooking basket

30-minute timer and temperature control

Recipes included

Description of Parts



Instructions for Use

Introduction

A healthier way to fry without losing any of the flavour, the hot air fryer is extremely versatile and is perfect for low fat cooking. Utilising hot air, it cooks delicious food using little or no oil, meaning that treats can still be enjoyed, even whilst maintaining a healthier lifestyle.

Before First Use

STEP 1: Check that the hot air fryer is switched off and unplugged from the mains power supply.

STEP 2: Wipe the hot air fryer main unit with a soft, damp cloth and dry thoroughly.

STEP 3: Clean the non-stick coated cooking basket in warm, soapy water, then rinse and dry thoroughly.

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

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

STEP 4: Place the hot air fryer main unit onto a stable, heat-resistant surface, at a height that is comfortable for the user.

Note: When using the hot air fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the hot air fryer during use.

It is advised to run the hot air fryer without food for approx. 10 minutes before first use; this will prevent the initial smoke or odour from affecting the taste of the food.

Assembling the Hot Air Fryer

STEP 1: Fit the non-stick coated cooking basket into the cooking compartment, until it is secure. Check that the plastic cover is concealing the release button to avoid it being pressed during use.

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

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

Using the Hot Air Fryer

STEP 1: Plug in and switch on the hot air fryer at the mains power supply.

STEP 2: Preheat the hot air fryer for approx. 5 minutes by using the timer control and temperature control dials. The orange power indicator light and green heat indicator light will illuminate, signalling that the hot air fryer is heating up. Once it has reached the required temperature, the green heat indicator light will automatically switch off.

STEP 3: Remove the cooking compartment by pulling it out of the hot air fryer using the handle. Place the cooking compartment onto a flat, stable, heat-resistant surface.

STEP 4: Place the ingredients into the non-stick coated cooking basket and then slide the cooking compartment back into the hot air fryer main body to close it.

STEP 5: Use the temperature control dial to set the hot air fryer to the required heat setting.

STEP 6: Determine the cooking time required for the ingredients and use the timer control dial to set the time accordingly; the timer will begin to count down once released.

STEP 7: Some ingredients may require shaking halfway through the cooking time. Remove the cooking compartment by pulling the cooking basket handle out of the hot air fryer. Check that the plastic cover is covering the cooking basket release button, taking care not to release the hot non-stick coated cooking basket. Shake the cooking compartment gently and then slide it back into the hot air fryer main unit to close it and continue to cook.

STEP 8: Once cooking is complete and the preset time has elapsed, the timer will sound. Check whether the ingredients are ready by carefully opening the cooking compartment. If the ingredients are not cooked, close the cooking compartment and use the timer control dial to adjust the cooking time accordingly. If the food is cooked, remove the non-stick coated cooking basket from the cooking compartment and then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.

Note: Always preheat the hot air fryer before starting to cook or alternatively add approx. 3–5 minutes onto the cooking time. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature control dials as required and the hot air fryer will automatically adjust the settings. During use, the green heat indicator light will cycle on and off to signal that it is maintaining the selected temperature.

Caution: Do not tip the food directly into a bowl or onto a plate, as excess oil may collect at the bottom of the cooking compartment and leak onto ingredients. Always remove the non-stick coated cooking basket from the cooking compartment.

Warning: Nominal voltage is still present even when the thermostat is turned to the off position. To permanently switch off the hot air fryer, turn it off at the mains power supply.

Using the Non-Stick Coated Cooking Basket

The non-stick coated cooking basket is removable for ease of use.

STEP 1: To remove the non-stick coated cooking basket from the cooking compartment, push the plastic cover on the handle forwards to reveal the cooking basket release button.

STEP 2: Press and hold the cooking basket release button and carefully lift the handle to release the non-stick coated cooking basket.

STEP 3: Replace the non-stick coated cooking basket by fitting it into the cooking compartment, until it is secure.

STEP 4: Slide the plastic cover back into position, so that it conceals the cooking basket release button.

Warning: Never press the cooking basket release button if the cooking compartment is elevated, as this could cause injury; only press it once the cooking compartment has been placed onto a flat, stable surface.

Cooking Guide

The following is a guideline for cooking certain types of foods with the hot air fryer. This is a guideline only and cooking should always be monitored. Food should always be piping hot before served.

Meat and Poultry

Steak	100–500 g	6–15 mins.	180 °C
Hamburger	100–500 g	15–20 mins.	180 °C
Pork chops	100–500 g	18–22 mins.	200 °C
Chicken breast	100–500 g	15–22 mins.	200 °C
Chicken drumsticks	100–500 g	15–22 mins.	200 °C

Potatoes and Chips

Food	Amount	Approx. Cooking Time	Temperature	Extra Information
Thin frozen chips	300–700 g	12–16 mins.	200 °C	Shake the chips following the instructions in the section entitled 'Using the 3.2 L Hot Air Fryer'.
Thick frozen chips	300–700 g	12–16 mins.	200 °C	Shake the chips following the instructions in the section entitled 'Using the 3.2 L Hot Air Fryer'.
Home-made chips	300–800 g	18–25 mins.	200 °C	Soak the chips in water for 30 minutes, then add ½ tbsp of oil and shake following the instructions in the section entitled 'Using the 3.2 L Hot Air Fryer'.
Home-made potato wedges	300–800 g	20–25 mins.	180 °C	Part soak the potato wedges in water, then add ½ tbsp of oil and shake, following the instructions in the section entitled 'Using the 3.2 L Hot Air Fryer'.

Snacks and Sides

Frozen chicken nuggets	100–500 g	6–10 mins.	200 °C
Spring rolls	100–400 g	10–12 mins.	200 °C
Stuffed vegetables	100–400 g	12–15 mins.	160 °C

Bake and Cakes

Quiche	400 g	20–22 mins.	180 °C
Cupcakes	300 g	12–15 mins.	160 °C
Muffins	300 g	10–12 mins.	200 °C

A Step by Step Guide to Making Chips

Home-made Chips

STEP 1: Cut the potato into chops approx. 1 cm wide.

STEP 2: Place the chopped potatoes into a pan of cold water. Bring the water to the boil and part boil the potatoes for approx. 3 minutes.

STEP 3: Preheat the air fryer to 200 °C.

STEP 4: Drain the potatoes and dry thoroughly using a paper towel.

STEP 5: Coat the chopped potatoes with ½ tbsp of cooking oil or oil spray and add them to the cooking basket. Check that they are fully coated for best results.

STEP 6: Cook at 200 °C for 18–25 minutes.

STEP 7: Shake the chips regularly (approx. every 6 minutes) to make sure that all of the chips cook evenly.

STEP 8: Once cooked through and crispy, remove from the hot air fryer, season and enjoy.

Frozen Chips

STEP 1: Preheat the hot air fryer to 200 °C.

STEP 2: Add 300–700 g of frozen chips into the cooking basket.

STEP 3: Cook for 12–16 minutes.

STEP 4: Shake the chips regularly (approx. every 6 minutes) to make sure that all of the chips cook evenly.

STEP 5: Once cooked through and crispy, remove from the hot air fryer, season and enjoy.

Storage

Check that the hot air fryer is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the hot air fryer; wrap it loosely to avoid causing damage.

Specifications

Product code: EK2818

Input: 220–240 V ~ 50/60 Hz

Output: 1300 W



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3.2 Litre
Hot Air Fryer
RECIPES

Beef Samosas

Ingredients

200 g beef mince	1 shallot, minced	Spray oil
1 packet of filo pastry	1 thyme sprig	Salt and pepper, to taste
1 onion, chopped	1 tbsp curry powder	

Method

In a large saucepan on a medium heat, add a drizzle of oil and the onion to soften, followed by the minced shallot. Add the beef mince and thyme to the pan and cook for approx. 5 minutes until the meat is well done and then remove from the heat. Add the curry powder and season with salt and pepper.

Lay a sheet of filo pastry on a flat work surface and cut lengthways into thirds. Add a spoonful of the meat mixture to the top of each strip and then fold into triangles. Continue this process until no beef mince mixture remains.

Preheat the hot air fryer to 200 °C.

Spray each samosa with oil, then place 4 samosas per time into the non-stick coated cooking basket and cook for approx. 5–8 minutes.

Turn the samosas and then cook for a further 5 minutes, until both sides are crisp and golden brown.

Grilled Prawns

Ingredients

200 g jumbo prawns, washed and peeled	160 g melted butter	2 tbsp of lemon juice
	1 garlic clove, peeled, crushed	

Method

Preheat the hot air fryer to 200 °C.

In a small bowl, mix the melted butter, lemon juice and garlic. Dip the prawns into the butter mix and place them directly into the non-stick coated cooking basket. Grill the prawns for approx. 8–10 minutes.

Salmon Croquettes

Ingredients

1 tin pink salmon, drained, reserving the juice	32 g juice from drained salmon	1 tsp baking powder
75 g flour	1 egg	½ tsp Worcestershire sauce
50 g breadcrumbs	½ chopped spring onion	Spray oil
		Pepper, to taste

Method

In a bowl, mix together the salmon and the egg and then stir in the flour, pepper, onions and Worcestershire sauce.

Mix the baking powder with the salmon juice and beat until foamy. Pour into the salmon mixture and mix with a fork.

Preheat the hot air fryer to 200 °C.

Create croquette shapes from the mixture and cover with breadcrumbs. Spray with oil, place them into the non-stick coated cooking basket and cook for approx. 12–15 minutes or until golden brown.

Chicken Nuggets

Ingredients

12 cream or plain crackers	2 medium eggs	Plain flour
2 skinless chicken breast fillets, cut into 2–3 cm pieces	2 tbsp butter	1 lemon (optional)
2 garlic cloves (optional)	2 tbsp dry parsley or 4 sprigs fresh parsley (optional)	Spray oil
		Salt and pepper, to taste

Method

To prepare the chicken, peel the garlic and zest the lemon. Put the crackers into a food processor with the butter, garlic, parsley, lemon zest and a pinch of salt and pepper and then process until the mixture is very fine. Pour these crumbs onto a plate. Sprinkle the flour onto a second plate, crack the eggs into a small bowl and beat with a fork. Roll the chicken pieces in the flour until all sides are completely coated and then dip them into the egg, followed by the flavoured crumbs. Rub the crumbs onto the chicken pieces so that they stick; the chicken pieces should be totally coated. Preheat the hot air fryer to 200 °C. Spray the chicken pieces on all sides with oil and cook them in the non-stick coated cooking basket for approx. 10–15 minutes or until cooked through, golden and crisp.

Breaded Fish Fillets

Ingredients

200 g cod fillets/loins (even in size for the best cooking results)	1 egg, beaten	Basil, dried
75 g breadcrumbs	4 tbsp plain flour	Spray oil
	2 tbsp Parmesan cheese	Salt and pepper, to taste

Method

Add some plain flour to a medium sized bowl and coat the cod fillets in the flour. In another bowl, mix together the breadcrumbs, Parmesan and basil. Dip the fillets into the egg and then coat the fish in the breadcrumb mixture. Add seasoning to taste. Preheat the hot air fryer to 190 °C. Spray the fish with oil on all sides, place the fillets into the non-stick coated cooking basket and cook for approx. 15–20 minutes or until golden brown.

Crispy Fried Chicken

Ingredients

2 chicken pieces	1 tbsp Dijon mustard	¾ tsp ground sage
250 g cornflakes	¼ tbsp cayenne pepper	Spray oil
32 g all purpose flour	1 tsp paprika	Salt and pepper, to taste
80 ml buttermilk		

Method

In a wide bowl or on a plate, season the flour with salt and pepper. Dip the chicken into the flour so that it is fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour. Place the cornflakes into a big, resealable bag, making sure that there is no air in the bag before sealing, and then run a rolling pin over the bag to crush. Pour the crushed cornflakes into a wide bowl or onto a plate. In a large bowl, mix the buttermilk, mustard, cayenne pepper, paprika and sage. Dip the chicken pieces into the buttermilk mixture and then roll in the crushed cornflakes. Preheat the hot air fryer to 200 °C. Arrange the chicken pieces in the non-stick coated cooking basket, spray all over with oil and cook for approx. 5–10 minutes. Reduce the temperature to 190 °C and cook for a further 15–20 minutes for thighs and 5–10 minutes for legs.



Crispy Sesame Fried Chicken

Ingredients

180 g chicken breast	bouillon powder	½ tsp dried oregano
75 g rolled porridge oats	1 tsp garlic powder	½ tsp ground black pepper
50 g self raising flour	1 tsp onion powder	118 ml chicken stock
20 g toasted sesame seeds	1 tsp soy sauce	Spray oil
1 tbsp chicken	1 tsp salt	
	½ tsp dried basil	

Method

Coat the chicken with the salt, black pepper and garlic powder and then chill for approx. 4 hours.

In a medium bowl, mix together the oats, sesame seeds, ½ tsp of salt and chicken bouillon powder and set aside. In another bowl, combine the flour, ½ tsp of salt, onion powder, basil, oregano, soy sauce and chicken stock. Dip the chicken into the chicken stock and roll in the sesame seed mixture.

Preheat the hot air fryer to 200 °C.

Spray the chicken with oil, place it into the non-stick coated cooking basket and cook for approx. 15–22 minutes or until golden brown.

Japanese Style Fried Chicken

Ingredients

350 g skinless, boneless chicken breast, cut into 1 inch cubes	1 tbsp minced garlic	½ tsp salt
2 eggs, lightly beaten	1 tbsp grated fresh ginger root	½ tsp black pepper
3 tbsp potato flour	1 tbsp sesame oil	¼ tsp chicken stock cube
1 tbsp rice flour	1 tbsp soy sauce	Spray oil
	½ tsp white sugar	

Method

In a large bowl, mix together the eggs, salt, pepper, sugar, garlic, ginger, sesame oil, soy sauce and stock cube. Add the chicken pieces and stir to coat. Cover and refrigerate for approx. 30 minutes.

Preheat the hot air fryer to 200 °C.

Remove the bowl from refrigerator, add the potato flour and rice flour to the chicken and mix well.

Spray the chicken with oil, place it into the non-stick coated cooking basket and cook for approx. 15–22 minutes or until golden brown.

Peppercorn Steak

Ingredients

200 g sirloin steak (1.5 cm–2.5 cm thick)	100 ml beef stock	1 tbsp olive oil
50 g unsalted butter	2 tbsp Worcestershire sauce	1 tbsp green peppercorns
2 shallots, finely diced	2 tbsp brandy	Black and white peppercorns, to taste
	2 tbsp double cream	Salt and pepper, to taste
	1 tbsp Dijon mustard	

Method

Dry the steaks with kitchen paper and press the black and white peppercorns into both sides. Cover with foil or plastic film and then refrigerate for approx. 2–3 hours.

Preheat the hot air fryer to 180 °C.

Place the steak into the non-stick coated cooking basket and cook for approx. 6 (rare), 8 (medium) or 10 (well done) minutes depending on preference. Turn the steak halfway through to caramelize on both sides.

Meanwhile, make the sauce. Heat the oil and butter in a fry pan and cook the shallots over a medium heat, until soft. Add the Worcestershire sauce, brandy and stock to the fry pan. Cook rapidly, scraping the bottom of the fry pan to incorporate the flavours. Add the green peppercorns, mustard and cream, then season to taste.

Remove the meat from the hot air fryer and leave to rest for approx. 5 minutes before cutting diagonally into slices. Add the meat to the sauce. Stir to combine the meat juices with the peppercorn sauce and to warm the meat through.

Lightly-fried Lamb Chops with Rosemary and Garlic

Ingredients

10 small lamb rib chops	1½ tbsp fresh rosemary	Fresh rosemary sprigs (optional)
2 tbsp minced garlic	1 tsp dried crushed red pepper	

Method

In a small bowl, combine the garlic, rosemary and crushed red pepper. Rub about ¼ tsp of the mixture over both sides of each lamb chop.

Sprinkle the lamb chops with salt and put onto a plate, cover and refrigerate for approx. 30 minutes or preferably up to 4 hours.

Preheat the hot air fryer to 200 °C.

Place the lamb chops into the non-stick coated cooking basket and cook for approx. 10–15 minutes, depending upon how well done the meat is required to be cooked. Shake halfway through.

Garnish the lamb chops with rosemary if desired and then serve.



Pork Chops

Ingredients

2 pork chops
Salt and pepper, to taste

Method

Preheat the hot air fryer to 180 °C.

Season the pork chops with salt and pepper.

Add the pork chops to the non-stick coated cooking basket and cook for approx. 18–20 minutes. The time it takes to cook the pork chops depends upon preference; flip them halfway through cooking for even colour and caramelisation.

Mustard Pork Chops

Ingredients

2 pork chops
Dijon mustard

Method

Preheat the hot air fryer to 180 °C.

Coat the pork chops with a generous helping of Dijon mustard.

Place the pork chops into the non-stick coated cooking basket and cook for approx. 18–20 minutes, until the fat goes crispy.

Flip the pork chops halfway through cooking for even colour and caramelisation.

Roast Gammon Joint

Ingredients

1.3 kg gammon joint OR 600 g gammon joint
Salt and pepper, to season

Method

Preheat the hot air fryer to 180 °C.

Place the gammon into the non-stick coated cooking basket and cover loosely with foil.

For a 600 g gammon joint, cook it for approx. 25 minutes, turn it over and then cook for a further 25 minutes. Remove the foil and let it brown for approx. 10 minutes, then turn it again to brown all over for a further 10 minutes.

For a 1.3 kg gammon joint, cook it for approx. 50 minutes, turn it over and then cook for a further 50 minutes. Remove the foil and let it brown for approx. 20 minutes, then turn it again to brown all over for a further 20 minutes.

Cooking times may vary, depending upon the shape or thickness of the joint.

Test with a skewer to make sure that the juices run clear.

Season to taste and serve.

Roasted Vegetables

Ingredients

6 cherry tomatoes on the vine	3 large chestnut mushrooms, quartered	½ courgette, sliced at an angle
5 garlic cloves, left whole with skins still on	1 white onion, quartered	2 tbsp olive oil
3 small new potatoes, skins scrubbed not peeled	1 red pepper, sliced	1 tsp mixed herbs
	1 yellow pepper, sliced	Salt and pepper, to taste

Method

Preheat the hot air fryer to 200 °C.

Place all of the ingredients into a large, round dish or bowl, coated in olive oil. Season to taste and sprinkle on the mixed herbs. Place into the non-stick coated cooking basket and cook for approx. 20–25 minutes. Stir halfway through to ensure that all of the vegetables are cooked through.

Note: Alternatively, the ingredients can be placed directly into the non-stick coated cooking basket.

Roast Potatoes

Ingredients

800 g potatoes, quartered	6 tbsp olive oil	Salt and pepper, to taste
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Method

Half-fill a large saucepan with cold water. Put the potatoes in the pan; add a pinch of salt and cover. As soon as the water boils, reduce the heat and cook for approx. 6 minutes. Drain the potatoes and shake them in a colander to roughen the edges.

Preheat the hot air fryer to 200 °C.

Place the potatoes into the non-stick coated cooking basket and drizzle with the oil.

Cook for approx. 15 minutes. Carefully turn them over and cook for a further 15 minutes.

Check that the potatoes do not burn; cover them with foil if necessary.

Sweet Potato Wedges

Ingredients

2 sweet potatoes, cut into small wedges	4 tbsp olive oil 1 tsp chilli flakes	Salt and pepper, to taste
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Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, pour over the oil and mix to cover evenly. Add the chilli flakes, season with salt and pepper to taste and stir to combine.

Preheat the hot air fryer to 200 °C.

Place the potato wedges into the non-stick coated cooking basket and cook for approx. 18–25 minutes, until the potatoes are tender and golden brown.

It is recommended to shake the non-stick coated cooking basket halfway through cooking, to ensure that the wedges are cooked evenly.

Sprinkle with sea salt to serve.



Potato Wedges with Rosemary

Ingredients

2 medium white potatoes, cut into small wedges Spray oil
2 garlic cloves, crushed Salt and pepper, to taste
1 fresh rosemary sprig

Method

Place the potato wedges into a pan of cold, salted water and bring to the boil. Once boiling point has been reached, drain the salted water.

Put the potato wedges into a bowl, add the remaining ingredients and mix together.

Preheat the hot air fryer to 200 °C.

Spray the wedges with oil so that each one is lightly coated, place them into the non-stick coated cooking basket and cook for approx. 18–25 minutes or until golden brown and crispy on the outside.

It is recommended to shake the non-stick coated cooking basket halfway through cooking, to ensure that the wedges are cooked evenly.

Onion Rings

Ingredients

1 large onion 80 ml buttermilk Salt and pepper, to taste
32 g all purpose flour Spray oil

Method

Wash, peel, and cut the onions into 5 mm thick rounds and then separate the rounds into rings. In a wide bowl or on a plate, season the flour with salt and pepper. Dip the onion rings into the flour so that they are fully coated, tap against the bowl to shake off any excess flour and set aside. Discard the unused flour.

Dip the onion rings into the buttermilk until fully coated.

Preheat the hot air fryer to 200 °C.

Spray the onion rings with oil, place them into the non-stick coated cooking basket and cook for approx. 5–8 minutes or until golden brown.

It is recommended to shake the non-stick coated cooking basket halfway through cooking, to ensure that the onion rings are cooked evenly.

Breaded Chicken Goujons

Ingredients

2 chicken breasts 50 g cream cheese
50 g bread crumbs Spray oil

Method

Cut the chicken breasts into strips, spread with cream cheese evenly and then coat with the breadcrumbs.

Preheat the hot air fryer to 200 °C.

Lightly spray the chicken with oil, place it into the non-stick coated cooking basket and cook for approx. 15–22 minutes, turning halfway through, or until golden brown and firm to touch.

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

Connection To The Mains

Please check that the voltage indicated on the product corresponds with your supply voltage.

Important

As the colours in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, please proceed as follows:

The wires in the mains lead are coloured in accordance with the following code:

Blue Neutral (N)

Brown Live (L)

Green/Yellow Earth (\perp)

FOR UK USE ONLY - Plug fitting details
(where applicable).

The wire coloured **BLUE** is the **NEUTRAL** and must be connected to the terminal marked **N** or coloured **BLACK**.

The wire coloured **BROWN** is the **LIVE** wire and must be connected to the terminal marked **L** or coloured **RED**.

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

On no account must either the **BROWN** or the **BLUE** wire be connected to the **EARTH** terminal (\perp).

Always ensure that the cord grip is fastened correctly.

The plug must be fitted with a fuse of the same rating already fitted and conforming to BS 1362 and be ASTA approved.

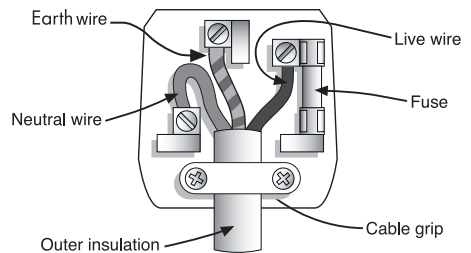
If in doubt, consult a qualified electrician who will be pleased to do this for you.

Non-Rewireable Mains Plug

If your appliance is supplied with a non-rewireable plug fitted to the mains lead and should the fuse need replacing, you must use one that is ASTA approved one (conforming to BS 1362 of the same rating).

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

If you need to remove the plug, **DISCONNECT IT FROM THE MAINS**, then cut it off the mains lead and immediately dispose of it safely. Never attempt to reuse the plug or insert it into a socket outlet as there is a danger of an electric shock.



**UP Global Sourcing UK Ltd.,
Victoria Street, Manchester OL9 0DD. UK.**

If this product does not reach you in an acceptable condition please contact our Customer Services Department by one of the following methods:

Telephone: 0161 934 2240*

*Telephone lines are open Monday–Friday, 9 am–5 pm (Closed Bank Holidays)

Email: customercare@upgs.com

Fax: 0161 628 2126

Please have your delivery note to hand as details from it will be required.

If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Salter will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.



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YEAR

GUARANTEE*

*To be eligible for the extended guarantee, go to www.saltercookshop.com and register your product within 30 days of purchase.



Find us on 

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Manufactured by:

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Made in China.



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