

Rohnson

Air Fryer

Instruction Manual

Model: R-2807



Safety Precautions

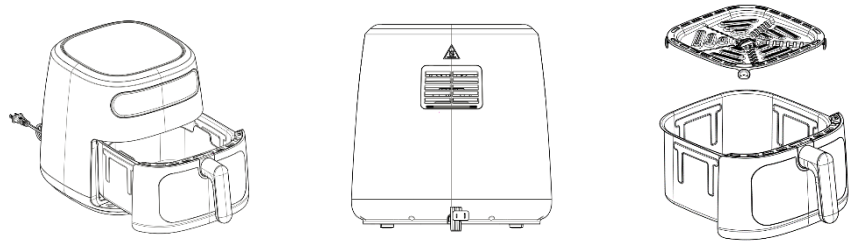
- Please read this manual carefully before use and keep it properly.
- This product is only for household use, not suitable for other places.
- A grounded socket with a rated current of more than 10A must be used, and the plug must be inserted tightly. Do not use the universal socket with other electrical appliances at the same time.
- When the plug is inserted into the socket, it must be inserted all the way, otherwise the components will be overheated and burned out due to poor contact.
- Do not plug and unplug with wet hands to avoid electric shock. Please unplug the power plug when the product is not in use.
- Do not put the product in the reach of children, or let children use it alone to avoid electric shock or burns.
- It is forbidden to insert foreign objects such as metal chips, iron wires, needles, etc. into the product or in the gap, otherwise it will cause electric shock or abnormal operation.
- When using this product, it must be placed on a stable desktop. Do not use this product in a place with high temperature and high humidity. and keep away from flammable materials.
- This product is not suitable for the following people: people with sensory or psychological dysfunction, lack of relevant experience or knowledge (including children) and other people. unless they use this product under the supervision of a professional. Children should be supervised to ensure that they do not play with this product.
- Make sure that the power cord does not come into contact with sharp edges, burrs, other protruding sharp objects or objects with hot surfaces, which may cause leakage of electricity, resulting in electric shock or fire.
- A few minutes of peculiar smell may appear when using it for the first time, which is a normal phenomenon.
- When cleaning this product, do not immerse it in water or wash it under the tap.
- If the power cord or plug is found to be damaged or broken, it must be replaced with a special flexible cord or a special component purchased from its manufacturer or designated maintenance department.
- If the product fails, please turn off the power first, pull out the plug from the socket, do not continue to use it, and contact the company's after-sales service personnel, do not replace non-original parts or disassemble and repair by yourself.

Product Specification Sheet

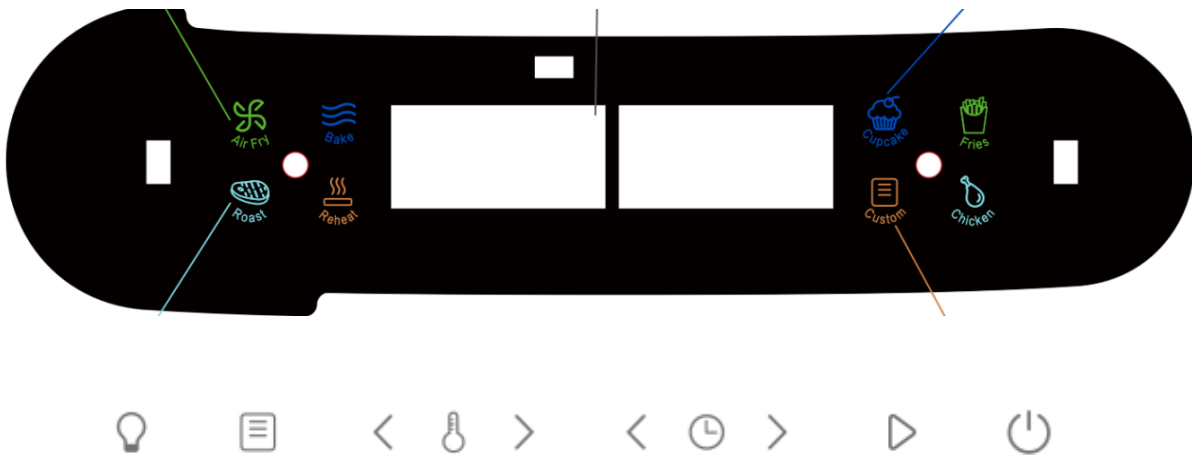
Model	R-2807
Rated power	220-240V~50-60Hz
Rated power	1750W
Rated Capacity	7.6L

General description







1. Basket handle
2. Basket
3. Frying tray
4. Screen display
5. Air inlet
6. Air outlet openings
7. Power cable



Operation interface



Key Function Description

<p>"Function key":</p> <p>Press the "Function" key to select Air Fry, Bake, Cupcake, Fries Roast, Reheat, Custom, Chicken function, the corresponding indicator lights up, and then press the start key again, and the Air Fryer automatically enters the cooking state.</p>	
<p>"Open key"</p> <p>After power on, press this key to enter the function selection mode.</p> <p>Short press in working mode to return to standby mode.</p>	
<p>"Light" key</p> <p>In the state of power, press this key to light up the light, 30 seconds after each light out automatically.</p>	
<p>"Time adjustment" key</p> <p>In non-working or working state, press this key to set the cooking time.</p>	
<p>"Temperature adjustment" key</p> <p>In the non-working or working state, press this key to set the temperature.</p>	
<p>"Start/Pause" button</p> <p>After the function parameters are set, press the start/pause button to start working.</p> <p>During work, press the start/pause button to pause the work.</p>	

Display rules

<p>Standby state:</p> <p>When the electric oven is powered on, the buzzer sounds once, and it enters the power saving mode.</p> <p>Press the power button to enter standby mode, all indicators are on, the digital tube displays "----", no operation for 5 minutes returns to power saving mode.</p>
<p>Function selection status:</p> <p>Press the function button in standby mode, all the corresponding function button lights flash, press the start/pause button to start working.</p> <p>Return to power saving state after 5 minutes of no operation in standby mode.</p> <p>Return to standby state after 5 minutes of no operation in function selection mode.</p>
<p>The cooking status of each function:</p> <p>The modules currently being set or working are all on, the selected function is flashing, the number is displayed when time and temperature are selected, and " " is flashing when working.</p> <p>In the selected state, the function menu indicator light should light up immediately when the parameter selection is stopped, and then flash with the original frequency.</p>

Switch to power saving mode after a 10-minute pause.

After the function ends, End will be displayed, and it will switch to power saving mode after 30 seconds or switch to standby mode after removing the fry basket within 30 seconds.

The machine can operate the buttons after taking out the fry basket.

Set the function furnace core temperature greater than 80°C, stop heating 45 seconds before the function ends, and the fan stops working when the function ends.

The electric heating pipe and fan cannot work after taking out the fry basket in any state.

Press the light button, the light will be on for 30 seconds; the light will be on for 30 seconds when the work is over.




Press the pause button, the digital tube flashes, and the time stops counting.





Maximum time display 60 minutes 60:00.

Long press the temperature " + " " - " button or the time " + " " - " button and when the limit temperature or time is reached, the buzzer will make a short beep as a reminder.

During cooking, when you open the basket, you will hear 2 beeps and when you close it, you will hear one beep.

LED display

Function	Function Details	Time adjustment
	Press the function button to select the air fry function, the cooking time is 22 minutes by default, and the temperature is 200°C by default. Press the time setting button and the temperature setting button to adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown and the cooking time. After the end, enter the power saving state (End will be displayed for 30 seconds, then standby for 30 seconds).	Adjustable time: 1 minute - 1 hour, step 1-minute, adjustable temperature 75-200°C, step-5°C
	Press the function button to select the bake function, the cooking time is 20 minutes by default, and the temperature is 190°C by default. Press the time setting button and the temperature setting button to adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown and the cooking time. After the end, enter the power saving state (End will be displayed for 30 seconds, then standby for 30 seconds).	Adjustable time: 1 minute-1 hour, step 1-minute, adjustable temperature 75-200°C, step-5°C
	Press the function button to select the cupcake preset function, the cooking time is 10 minutes by default, and the temperature is 170°C by default. Press the time setting button and the temperature setting button to adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown and cook. After the time is over, it will enter the power saving state (End will be	Adjustable time: 1 minute-1 hour, step 1-minute, adjustable temperature 75-200°C, step-5°C

	displayed for 30 seconds, then standby for 30 seconds).	
	Press the function button to select the fries preset function, the cooking time is 18 minutes by default, and the temperature is 180°C by default. Press the time setting button and the temperature setting button to adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown and cook. After the time is over, it will enter the power saving state (End will be displayed for 30 seconds, then standby for 30 seconds).	Adjustable time: 1 minute-1 hour, step 1-minute, adjustable temperature 75-200°C, step-5°C
	Press the function button to select the roast function, the cooking time is 35 minutes by default, and the temperature is 200°C by default. Press the time setting button and the temperature setting button to adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown and the cooking time ends. After that, it enters the power saving state (End will be displayed for 30 seconds, then standby for 30 seconds).	Adjustable time: 1 minute - 1 hour, step 1-minute, adjustable temperature 175-200°C, step-5°C
	Press the function button to select the reheat function, the cooking time is 6 minutes by default, and the temperature is 80°C by default. Press the time setting button and the temperature setting button to adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown and the cooking time ends. After that, it enters the power saving state (End will be displayed for 30 seconds, then standby for 30 seconds).	Adjustable time: 1 minute-1 hour, step 1-minute, adjustable temperature 75-200°C, step-5 °C
	Press the function button to select the custom function, the cooking time defaults to ---- minutes, and the temperature defaults to ---°C. Press the time setting button, temperature setting button, and adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown. Work, after the cooking time is over, it will enter the power-saving state (End will be displayed for 30 seconds, then standby for 30 seconds). To set the temperature for the first time, press the temperature plus or minus key, the temperature defaults to 200°C, which can be adjusted; for the first time setting, press the time plus or minus key, the time defaults to 1 minute, which can be adjusted; it cannot start to work without setting the initial temperature and time.	Adjustable time: 1 minute-1 hour, step 1-minute, adjustable temperature 75-200°C, step-5°C



Press the function button to select the chicken function, the cooking time is 25 minutes by default, and the temperature is 200°C by default. Press the time setting button and the temperature setting button to adjust the time or temperature. After the setting is completed, press the start/pause button to start the countdown and the cooking time ends. After that, it enters the power saving state (End will be displayed for 30 seconds, then standby for 30 seconds).

Adjustable time: 1 minute-1 hour, step 1-minute, adjustable temperature 75-200°C, step-5°C

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

	Min-Max (g)	Time (Min)	Temp °C	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Snacks					
Spring rolls	100-400	8-10	200	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	1-20	160		Use baking tin/oven dish

Tips

- Small ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time
- A smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway during the preparation time optimizes the result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Please a baking tin or oven dish in the fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to heat ingredients. To heat ingredients, set the temperature to 150°C for up to 10 minutes.

Making home-made fries

To make home-made fries, follow the steps below:

Make the potatoes peel and slice.

Wash the potato sticks thoroughly and dry them with kitchen paper.

Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.

Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the tray, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

Remove the mains plug from the wall socket to make the appliance cool down.

Note: Remove the basket to let the fryer cool down more quickly.

Wipe the outside of the appliance with a moist cloth.

Clean the tray and basket with hot water, some washing-up liquid and a non-abrasive sponge. You can remove any remaining dirt by degreasing liquid.

Note: The tray and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the basket with hot water with some washing-up liquid. Put the tray in the basket and let them soak for about 10 minutes.

Clean the inside of the appliance with hot water and non-abrasive sponge.

Clean the heating element with a cleaning brush to remove any food residues.

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You haven't pressed the start button.	Press the start/power button after you set the temp&time or choose the quick recipe.
The ingredients fried with the AIR FRYER are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature to the required Temperature setting.
The ingredients are fried unevenly in the AIR FRYER.	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the AIR FRYER.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I can't slide the basket into the appliance properly.	There are too many ingredients in the basket.	Do not fill the basket beyond the MAX indication.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried unevenly in the AIR FRYER.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the AIR FRYER.	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 crisper result.

Power-down memory

In the power failure after entering the working state, a memory function is required. When the power is turned on within 1-5 minutes, the working state before the power failure will continue. When it is not in the working state, the power is cut off, and the system enters the standby state after the power is turned on.

Sensor failure protection

When the temperature sensor fails, the digital tube displays an error code and beeps 10 times, the prototype cannot perform any work, and does not respond to any keys. Once in the protected state, it cannot respond to any keystrokes even if the hardware is faulty. The system must be reset after the fault has been removed.

Handling of errors

Display shows	Error state	Wrong reason		Solution
E2	The stop action does not accept key operations. (Self-test prompts immediately, and 60S prompt for work detection is turned on)	Part bad	Sensor open circuit	Check whether the thermistor circuit is abnormal
E4	The stop action does not accept key operations. (Self-check, prompt prompt in normal mode)		Sensor short circuit	



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.