

Rohnson

Single or Dual Basket Air Fryer

Instruction Manual

Model: R-2864



SAFETY INSTRUCTIONS

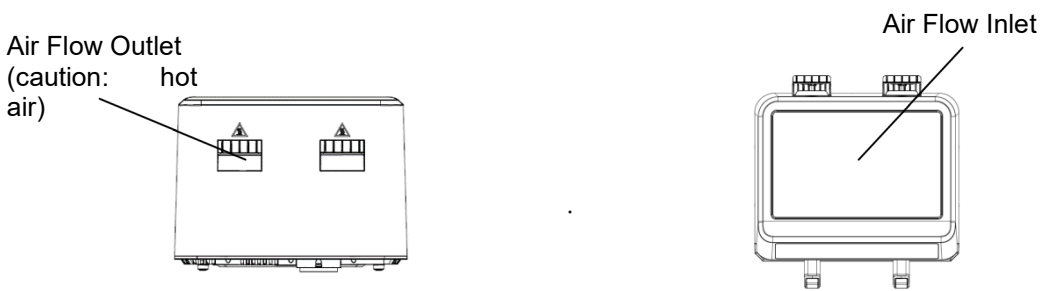
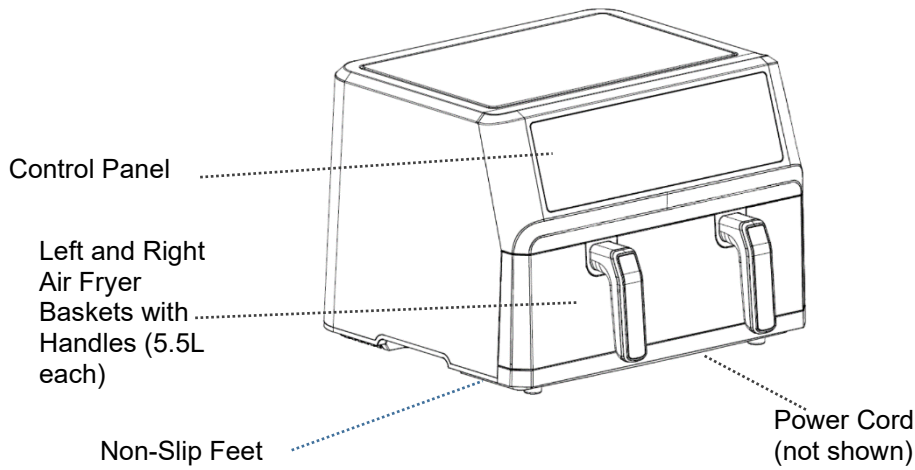
Please ensure you read all instructions and warnings in this user guide prior to first use.

Keep this user guide for future reference.

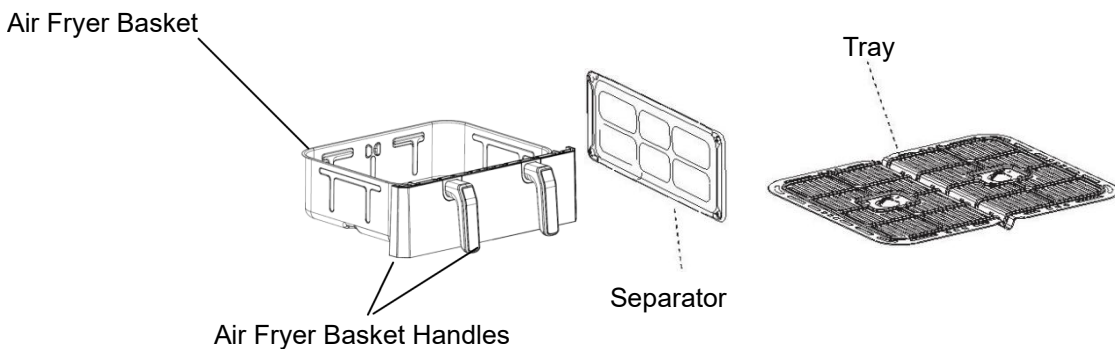
- Please handle this product with care and check it regularly to ensure it is in good working order.
- If the product, power supply cord, or plug shows any signs of damage, stop using it immediately, or do not use it.
- Unplug the product and contact a qualified technician or service agent.
- This appliance can be used by children aged from 8 years and above if they are supervised or have been instructed on the safe use of the appliance and understand the risks involved.
- Cleaning and user maintenance are not to be carried out by children.
- Keep the appliance and its cord out of reach of children younger than 8 years.
- Children are not to play with the appliance.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they are supervised or have been instructed on the safe use of the appliance and understand the risks involved.
- When operating, the air frying basket, separator, and crisper baking tray will be hot. Do not touch them.
- Use oven mitts or cloths when handling the basket and other accessories, as they will retain some residual heat. This will prevent potential burns.
- Always use the handles on the air fry basket to pull out each basket.
- This air fryer is intended for indoor household use. Do not use the air fryer outdoors for any purpose.
- The power cord to the air fryer should be plugged into a 200-240V AC electrical outlet only.
- If this air fryer begins to malfunction during use, use the handle to open and remove the basket from the air fryer.
- Unplug the power cord and stop use immediately. Contact a qualified technician or service agent. Place the air fryer only on dry, flat, stable, and heat-resistant surfaces.
- Do not place the air fryer on or near a hot gas or electrical burner or heated oven.
- Be sure to use it on a heat-resistant and even surface. If you do not have a heat-resistant surface, please use a heat-proof mat. Keep the appliance at least 20 cm away from the walls, furniture, or other flammables.
- Do not immerse the power cord, plug, or air fryer unit in water or any other liquids.
- Do not allow the power cord to hang over the edge of a table or counter or touch any hot surfaces.
- If the power cord is damaged, stop use immediately and contact a qualified technician or service agent.
- Do not attempt to repair the air fryer yourself. Contact a qualified technician.
- Do not obstruct the air flow inlets and outlets. These are located at the back and on top of the air fryer.
- Do not use any third-party attachments and accessories with this air fryer. It may lead to malfunctions or injuries.
- When using the crisper baking tray, ensure that they are properly placed into the air frying basket before adding food and cooking.
- Allow the air fryer to cool before cleaning or removing the air fryer basket or baking tray.
- Unplug the power cord of the air fryer before cleaning and when it is not in use.
- Never operate or store the unit in direct sunlight.
- This air fryer is not intended to be operated by means of an external timer or a separate remote-control system.
- Never move the air fryer unit when it is hot or when it is containing hot food.
- The air fryer will not operate unless the active air fry basket is fully inserted into the main air fryer unit.
- This air fryer should not be used to boil water.
- This air fryer should never be used to deep fry food in fat or oil.
- Under filling or over filling the air frying baskets may damage the air fryer and result in serious injuries.

- Hot oil can collect at the base of the baskets. Use caution when removing the cooked food to avoid splashes and burns.
- After operating, the air fryer baskets and tray will retain some residual heat. Let them cool before washing or handling.
- This appliance is intended to be used in household and similar applications such as: Staff Kitchen areas in shops, offices, and other working environments. Farmhouses. By clients in hotels, motels, and other residential-type environments. Bed and breakfast type environments.
- Extreme caution must be taken when handling any hot fryer baskets or crisper baking trays. Be careful when opening baskets to avoid the steam escaping from the fryer and food.
- In the first use, a bad odor may occur. This is normal. Operate the device for a couple of minutes without food to remove any bad smell.

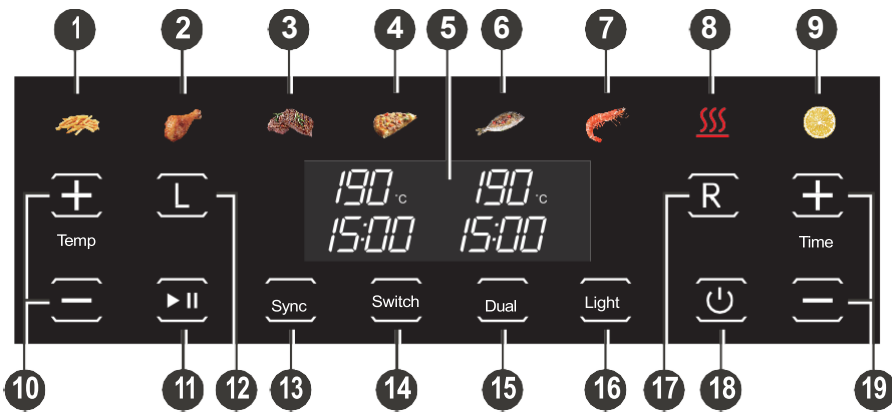
PRODUCT OVERVIEW



NOTE: Do not cover or obstruct the inlet/outlet.



CONTROL PANEL AND DISPLAY



1. Fries Menu key
2. Drumstick Menu key
3. Steak Menu key
4. Pizza Menu key
5. Time & Temperature Display
6. Fish Menu key
7. Shrimp Menu key
8. Reheat Menu key
9. Dehydrate Menu key
10. TEMP CONTROL (+ OR-)

Press + or – on the left side of the control panel to increase or reduce TEMP in 5-degree increments.

11. START OR PAUSE

- Once programming is completed, press the START and PAUSE to start the cooking process or PAUSE any operation.

12. LEFT BASKET CONTROL

LEFT Basket may be programmed independently at any time before or during operation.

13. SYNC FOOD

- Sync Finish feature independently adjusts temperature and cooking time in each basket to allow two different dishes to finish cooking at the same time.
- Both LEFT and RIGHT Baskets must first be programmed.
- Press SYNC to ensure both baskets will finish cooking together. Then press START and PAUSE Control to begin operation.
- Cooking time will appear on the L and R sides and the countdown will begin on the side with more time. When the remaining time on L and R sides is even, the countdown will proceed on both sides.

NOTE: Once cooking has started, SYNC function will not be operable.

14. SWITCH KEY

- Press SWITCH Control to enter Single Basket without Separator.
- The L/R, SYNC and DUAL COOK Controls won't light up. Only one set of TIME and TEMPERATURE will be displayed.

15. DUAL COOK

- In the Menu Selection Interface, first press the Dual Cook key to enter the Synchronous Start mode, then press the Menu key to select the cooking mode. After completing the setting, press the Start/Pause key to start working. Both zones start working at the same time, and both sides display the same time and temperature.

- Cooking time and temperature could be adjusted by pressing the + or – buttons, and the left and right baskets will be adjusted synchronously.

16. Lighting

- Press to On/off lighting.

17. RIGHT BASKET CONTROL

- RIGHT Basket may be programmed independently at any time before or during operation.

18. ON/OFF CONTROL

- When the Air Fryer is plugged in, a tone will sound, the ON/OFF Control will light up, indicating that the unit is powered on.
- When ON/OFF is pressed, a tone will sound, and all the Controls will light up.
- When in operation, press ON/OFF Control to turn both LEFT and RIGHT Basket Controls OFF.

19. TIME CONTROL (+ OR -)

- Press + or – on the right side of the control panel to increase or decrease TIME in 1-minute increments.

NOTE: When using the DEHYDRATE, TIME will increase or decrease in 1-hour increments.

INSTRUCTION FOR USE

Standby Mode

Plug the unit into a mains socket and enter to Standby Mode. The power On/Off key will be illuminated.

Menu Selection Interface

- In Standby mode, click the Power On/Off key to enter the Mode Selection Interface.
- The 8-menu key keep lighting up, select the first menu by default and activate the Dual Cook Mode.
- If the air fryer basket is pulled out, the 'L' and 'R' key lights will go out."
- If there is no further operation within 5 minutes, it will return to Standby mode.

Time/Temperature Setting

- In separate L or R Basket Cooking mode, Sync mode, or Switch mode (MegaZone mode), press + or – buttons, the time or temperature of the menu will appear in the display and keep flashing as a reminder. Press + or – buttons to adjust the time or temperature. Press and hold the button to adjust quickly.
- In Sync mode, when the left and right baskets have different menus, first select L or R and then press + or – buttons. The display will display the time or temperature of the menu and keep flashing as a reminder. Press + or – buttons to adjust the time or temperature.

Single L or R Basket Cooking

- Put the food into the basket with the separator.
- In the Menu Selection Interface, select L or R, then press the Menu key and select the desired cooking mode. When complete the settings, then press the Start/Pause key to start working.
- Select L or R and then press + or – buttons to adjust the time or temperature.

Cooking With Both Cooking Baskets (No Selection Mode)

- Put the food into the basket with the separator.
- In the Menu Selection Interface, select L and press the Menu key and select the desired cooking mode. After the left and right baskets have been set, press the Start/Pause key to start working.
- Select L or R and then press + or – buttons to adjust the cooking time and temperature.

Sync Mode

- Put the food into the basket with a separator.

- In the Menu Selection Interface, both left and right baskets must be programmed first. Press Sync to ensure both baskets will finish cooking at the same time, then press Start/Pause key to start cooking.
- The basket with the longer cooking time will start to count down, and the other side display will show the time & temperature of the menu. When the remaining time on the L and R sides is the same, the second basket will begin to cook and count the cooking time down in synchronization with the other basket.

NOTE: The Sync function is not applicable to the Dehydrate mode. The Sync function needs to be set before starting cooking. It cannot be set after starting cooking.

Dual Cook Mode

- Put the food into the basket with the separator.
- In the Menu Selection Interface, first press the Dual Cook key to enter the Synchronous Start mode, then press the Menu key to select the cooking mode. After completing the setting, press the Start/Pause key to start working. Both zones start working at the same time, and both sides display the same time and temperature.
- Cooking time and temperature could be adjusted by pressing the + or – buttons, and the left and right baskets will be adjusted synchronously.

Switch Mode (MegaZone Basket)

- Put the food into the basket without a separator.
- In the Menu Selection Interface, first press the Switch key to enter the MegaZone mode. The menu is displayed on the left, and no display on the right. Press the Menu key to select the cooking mode.
- After the setting is completed, press the Start/Pause key to start working. In the working state, time or temperature can be adjusted by pressing + or – buttons, and the LED display shows increases and decreases.

Shake/Flip

- Enable this function when you are cooking foods that must be mixed during cooking. After two-thirds of the cooking time, the air fryer will emit a sound to remind you that it's time to flip or shake the food.

NOTE: In the case you are using the baskets to cook different foods independently from each other, the Shake/Flip function must be enabled 2 times, once for each container (flip the food separately with a tong/fork/spoon, etc.)

- Function Shake/Flip cannot be activated if the time set is less than 6 minutes and if the cooking modes of Pizza and Dehydrate are selected.
- During the cooking process, if the Shake/Flip function is not taken, the appliance will keep working until it is finished.

Light

- In Switch Mode, only the "Light" button can be pressed, causing both the left and right lights to turn on or off simultaneously.
- In other modes, you can press the "Light" button to turn on or off both the left and right lights simultaneously. You can also select "L" or "R" and then press the "Light" button to turn on the left basket light or the right basket light.

Pre-set Menu

NOTE: Once a Pre-set menu has been selected, the cooking time and temperature can be adjusted manually to suit any amount of food. This setting table will help you to select the basic settings for a variety of popular ingredients.

NOTE: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape, and brand, the best settings for the ingredients cannot be guaranteed.

NOTE: Because Rapid Air technology instantly reheats the air inside the appliance, removing the basket briefly from the appliance during hot air frying barely disturbs the process.

NOTE: Add 3 minutes to the preparation time before you start frying if the appliance is cold.

Menu	Default Temp/°C	Default Time/min	Temp Range/°C	Time Range/min	Shake Time
Fries	200	26 mins	80 - 200	1-60 min	Cooking 2/3 time
Drumstick	200	32 mins	80 - 200	1-60 min	Cooking 2/3 time
Steak	175	19 mins	80 - 200	1-60 min	Cooking 2/3 time
Pizza	150	16 mins	80 - 200	1-60 min	Not Available
Fish	160	19 mins	80 - 200	1-60 min	Cooking 2/3 time
Shrimp	180	10 min	80- 200	1-60 min	Cooking 2/3 time
Reheat	80	60 mins	70 - 100	1-60 min	Not Available
Dehydrate	55	8 hours	35 - 80	1-24hrs	Not Available

CLEANING AND MAINTENANCE

- This Air Fryer requires very little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.
- **WARNING:** Allow the Single or Double Basket Air Fryer to cool fully before cleaning.
- Unplug the Single or Double Basket Air Fryer.
- Remove the Basket from the Air Fryer.
- Make sure Air Fryer Basket, Separator and Tray have cooled completely before cleaning.
- Wash Air Fryer Basket, Separator and Tray in warm soapy water and rinse well. Hand dry with a soft cloth.
- Do not use metal kitchen utensils or abrasive cleaners or cleaning products as these may damage the non-stick coating.
- Wipe the Air Fryer with a soft, non-abrasive damp cloth to clean it. Then use a dry soft cloth to dry all surfaces.

STORING INSTRUCTIONS

- Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.
- Never store the Air Fryer while it is hot or wet.
- Insert the clean Tray and Separator inside the Air Fryer.
- Store Air Fryer in its box or in a clean, dry place.



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.