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› Salter EK2818 3.2L 1300W Hot Air Fryer Ideal for Healthier Food, 30 Minutes, Adjustable Temperature Control, Black

Salter EK2818

Salter EK2818 3.2L Hot Air Fryer User Manual

Model: EK2818

INTRODUCTION

This user manual provides essential information for the safe and efficient operation of your Salter EK2818 3.2L Hot Air Fryer. Please read all instructions carefully before first use and retain this manual for future reference.

The Salter EK2818 Hot Air Fryer offers a healthier alternative to traditional deep frying, utilizing rapid hot air circulation to cook a variety of foods with little to no added oil. Its compact design and user-friendly controls make it suitable for everyday use.

IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Do not immerse the main unit, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Keep the appliance and its cord out of reach of children.
- Do not operate the appliance if the plug, main cord, or the appliance itself is damaged.
- Unplug the appliance from the outlet when not in use and before cleaning.
- Do not block the air inlet and outlet openings during operation.
- Do not fill the basket with oil or other liquids.
- The appliance surfaces may become hot during use. Use oven mitts when handling hot components.
- Do not place the appliance against a wall or other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Only use accessories recommended by the manufacturer.

PARTS AND FEATURES

Familiarize yourself with the components of your Salter EK2818 Hot Air Fryer:

- Temperature Control Dial (80-200°C)
- Timer Control Dial (0-30 minutes)
- Power Indicator Light
- Heat Indicator Light
- Removable Frying Basket
- Basket Release Button
- Handle
- Air Inlet
- Air Outlet



Figure 1: Front view of the Salter EK2818 Hot Air Fryer, showing the temperature and timer dials, indicator lights, and the handle for the removable basket.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the air fryer and all accessories from the packaging. Dispose of packaging materials responsibly.
2. **Cleaning:** Before first use, clean the frying basket and the main unit with a damp cloth and mild detergent. Rinse and dry thoroughly. Do not immerse the main unit in water.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances, ensuring adequate ventilation (at least 10 cm clearance on all sides).
4. **Pre-heating (Initial Run):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 200°C to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

General Operation

1. **Prepare Food:** Place the food you wish to cook into the removable frying basket. Do not overfill the basket; ensure there is enough space for air circulation.
2. **Insert Basket:** Slide the frying basket firmly back into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (80-200°C).
4. **Set Timer:** Turn the timer control dial to the required cooking time (0-30 minutes). The air fryer will begin heating. The power indicator light will illuminate.
5. **Cooking Process:** The heat indicator light will illuminate when the air fryer is heating and turn off when the set temperature is reached. It will cycle on and off during cooking to maintain the temperature.
6. **Shaking Basket (Optional):** For even cooking, especially with items like fries, pull out the basket halfway through the cooking time and gently shake its contents. Then, slide the basket back in.
7. **Completion:** When the timer reaches zero, the air fryer will automatically shut off, and a bell will sound.
8. **Remove Food:** Carefully pull out the frying basket using the handle. Press the basket release button to separate the basket from the outer pan. Transfer cooked food to a plate.
9. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.



Figure 2: The air fryer in use, showing cooked food (chicken and broccoli) inside the basket, ready to be removed.

Cooking Guidelines (Approximate)

The following table provides general guidelines. Cooking times and temperatures may vary based on food quantity, size, and desired crispness. Always ensure food is cooked thoroughly.

Food Item	Quantity	Temperature	Time	Notes
Frozen Fries (thin)	300-500g	180°C	15-20 min	Shake halfway
Chicken Drumsticks	2-4 pcs	180°C	18-25 min	Turn halfway
Steak	1-2 pcs	200°C	8-15 min	Flip halfway
Vegetables (e.g., broccoli)	200-300g	160°C	10-15 min	Lightly oil, shake halfway

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
2. **Clean Basket and Pan:** The removable frying basket and outer pan have a non-stick coating. Clean them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot water for about 10 minutes before cleaning.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive materials.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.



Figure 3: The removable non-stick cooking basket being detached from the outer pan, illustrating the ease of cleaning.

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Timer not set.	Ensure the plug is securely inserted into a working power outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/flipped.	Reduce the amount of food in the basket. Shake or flip food halfway through cooking time.
White smoke coming from appliance.	Grease residue from previous use. High fat content food.	Clean the basket and pan thoroughly after each use. For fatty foods, consider draining excess fat during cooking.
Food is not crispy.	Not enough oil (for fresh foods). Temperature too low or time too short.	Lightly brush or spray fresh foods with oil. Increase temperature or cooking time.

PRODUCT SPECIFICATIONS

Feature	Specification
Model Number	EK2818
Brand	Salter
Capacity	3.2 Litres
Power	1300 Watts
Voltage	2.3E+2 Volts (AC)
Dimensions (L x W x H)	33 x 28 x 32 cm
Weight	3.69 Kilograms
Material	Plastic, Aluminium
Special Features	Automatic shut-off, Timer

WARRANTY AND SUPPORT

The Salter EK2818 Hot Air Fryer typically comes with a manufacturer's warranty. Please refer to the product packaging or the official Salter website for specific warranty terms and conditions applicable to your region.

For technical support, spare parts, or warranty claims, please contact Salter customer service. Contact details can usually be found on the manufacturer's website or on the product's original packaging.

Note: Information regarding spare parts availability is currently unavailable. Please check with the manufacturer directly for the most up-to-date information.

DISPOSAL OF THE APPLIANCE

When disposing of this appliance, please ensure it is done in an environmentally responsible manner. Do not dispose of electrical appliances with general household waste. Contact your local authority for information regarding recycling facilities and collection points for electronic waste.



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