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› Taylor Swoden Marina 4.2L Air Fryer Instruction Manual

Taylor Swoden 300010YCK-195475

Taylor Swoden Marina 4.2L Air Fryer Instruction Manual

Model: 300010YCK-195475

IMPORTANT SAFETY INSTRUCTIONS

Please read this manual thoroughly before using the appliance and save it for future reference. 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 other liquids.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Do not cover the air inlet and air outlet openings while the appliance is operating.
- The basket and inner components are non-stick and BPA-free.
- The cool-touch handle ensures safe handling of the cooking basket.

PRODUCT OVERVIEW

The Taylor Swoden Marina Air Fryer is designed for healthier cooking with its 360° rapid air circulation technology, allowing you to fry, roast, grill, and bake with significantly less oil.

8 preset menus



 French fries



 Meat strips



 Chicken legs



 Shrimp



 Steak



 Cake



 Vegetables



 Fish



Time
(1-60minS)

Temp
(50°C-200°C)

Menu
button

This image shows the Taylor Swoden Marina 4.2L Air Fryer in its blue finish, with the cooking basket fully inserted. The digital control panel is visible on the front.

Components

- **Main Unit:** Houses the heating element and fan.
- **Cooking Basket:** Removable, non-stick basket for holding food.
- **Crisper Plate:** Sits inside the basket to allow air circulation around food.
- **Digital LED Touch Control Panel:** For setting time, temperature, and selecting preset menus.
- **Cool-Touch Handle:** For safe removal of the cooking basket.



A close-up of the air fryer's digital LED touch control panel, highlighting the 8 preset cooking options for various foods like French fries, meat, chicken, and vegetables, along with manual time and temperature adjustment buttons.

SETUP

1. **Unpack:** Remove all packaging materials, stickers, and labels from the appliance.
2. **Initial Cleaning:** Wash the cooking basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the inside and outside of the appliance with a moist cloth.
3. **Placement:** Place the appliance on a stable, horizontal, and heat-resistant surface. Ensure there is at least 10 cm of free space around the appliance for proper ventilation.
4. **Power Connection:** Plug the power cord into a grounded wall outlet. The appliance is now ready for use.

OPERATING INSTRUCTIONS

General Operation

1. **Power On:** Plug in the air fryer. The display will light up briefly. Press the power button to turn on the display.

2. **Preheat (Optional):** For best results, preheating is recommended. Set the desired temperature and time (e.g., 180°C for 3-5 minutes) and start the cycle without food.
3. **Load Food:** Carefully pull out the cooking basket using the cool-touch handle. Place your ingredients into the basket, ensuring not to overfill. Do not exceed the MAX fill line.
4. **Insert Basket:** Slide the cooking basket back into the air fryer until it clicks into place.

Using Preset Menus

The air fryer features 8 convenient preset menus for common dishes:

- Fries
- Meat
- Chicken
- Shrimp
- Steak
- Desserts
- Vegetables
- Fish

To use a preset:

1. Press the 'Menu' button repeatedly until the desired preset icon is highlighted.
2. The display will show the default time and temperature for that preset.
3. Press the 'Start/Pause' button to begin cooking.

Manual Mode

For custom cooking, use the manual mode:

1. Press the temperature control button (thermometer icon) and use the '+' and '-' buttons to adjust the temperature (50°C to 200°C).
2. Press the time control button (clock icon) and use the '+' and '-' buttons to adjust the cooking time (1 to 60 minutes).
3. Press the 'Start/Pause' button to begin cooking.

During Cooking

- **Shaking/Flipping:** For even cooking, especially with smaller items like fries, pull out the basket halfway through the cooking time and gently shake or flip the food. The air fryer will pause automatically when the basket is removed and resume when reinserted.
- **Completion:** The air fryer will beep when the cooking cycle is complete. Carefully pull out the basket and transfer the cooked food to a serving plate.

COOKING GUIDE

The following table provides general guidelines for various food types. Cooking times and temperatures may vary based on food quantity, size, and desired crispness. Always ensure food is cooked to a safe internal temperature.

Taylor Swoden

A detailed cooking chart providing recommended temperature and time settings for different food types, including cake, potatoes, shrimp, chicken, steak, meat, fish, and vegetables, to guide users in achieving optimal results.

For optimal results, consider using a small amount of oil (1-2 tablespoons) for fresh ingredients to enhance crispiness, though it is not always necessary.



This visual comparison demonstrates the health benefits of the air fryer, showing crispy French fries cooked with minimal oil in the air fryer versus traditional deep-fried fries, emphasizing reduced oil and calories.

CLEANING AND MAINTENANCE

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

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool down completely before cleaning.
2. **Clean Basket and Crisper Plate:** The non-stick cooking basket and crisper plate are removable and can be washed with hot water, dish soap, and a non-abrasive sponge. They are also dishwasher safe. Ensure all food residues are removed.
3. **Clean Interior:** Wipe the inside of the appliance with a damp cloth. For stubborn food residues, use a mild detergent. Avoid 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:** Once clean and dry, store the air fryer in a cool, dry place.



Easy To Clean



The image depicts the easy cleaning process of the air fryer's non-stick basket, being rinsed under a faucet. The removable design facilitates thorough cleaning.

TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Basket overloaded; food not shaken/flipped; incorrect temperature/time.	Do not overload the basket. Shake or flip food halfway through cooking. Adjust temperature and time as needed.
White smoke comes from the appliance.	Grease residue from previous use; fatty ingredients.	Clean the basket and crisper plate thoroughly after each use. For very fatty foods, excess oil may drip and cause smoke; this is normal.
Food is not crispy.	Insufficient cooking time/temperature; too much moisture in food.	Increase cooking time or temperature. Pat food dry before cooking. A light coating of oil can help.

SPECIFICATIONS

Brand: Taylor Swoden

Model Number: 300010YCK-195475

Capacity: 4.2 Liters

Power: 1400 Watts

Voltage: 220 Volts (AC)

Material: Metal, Plastic

Dimensions (L x W x H): 34.3 x 26.2 x 32.5 cm

Weight: 4.69 Kilograms

Control Method: Touch

Special Feature: 8-in-1 Menu



This image illustrates the compact dimensions of the Taylor Swoden Marina 4.2L Air Fryer, showing its height, width, and depth. A cooked chicken is shown in the removable basket, demonstrating its capacity.

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the warranty card included with your product or contact Taylor Swoden customer service. Keep your purchase receipt as proof of purchase.