

RAF R.5232B

RAF Air Fryer R.5232B User Manual

Model: R.5232B | Capacity: 5.8L | Power: 1500W

1. INTRODUCTION

Thank you for purchasing the RAF Air Fryer R.5232B. This appliance is designed to cook your favorite foods with little to no oil, offering a healthier alternative to traditional frying. Please read this manual thoroughly before using the appliance to ensure safe and optimal operation. Keep this manual for future reference.



Image: The RAF Air Fryer R.5232B, a black and gold appliance, shown with its cooking basket pulled out, filled with crispy french fries. This illustrates the primary function of the air fryer.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.

- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting the appliance.

3. PRODUCT OVERVIEW

Components

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Digital interface for setting time, temperature, and selecting pre-set programs.
- **Frying Basket:** Non-stick coated basket for holding food.
- **Frying Pan/Drawer:** Holds the frying basket and collects excess oil.
- **Handle:** For safely pulling out the frying pan/basket.
- **Air Inlet:** Located at the top of the unit.
- **Air Outlet:** Located at the rear of the unit.



Image: The RAF Air Fryer R.5232B positioned on a kitchen counter, with an overlay indicating '360° Air Circulation' and 'Detachable and Easy to Clean' features. Below, the frying basket with a roasted chicken is shown, emphasizing its ease of cleaning.

Control Panel

The RAF Air Fryer R.5232B features an intuitive digital control panel. It includes:

- **Temperature Control:** Adjust cooking temperature.
- **Timer Control:** Set cooking duration.
- **Pre-set Program Icons:** Quick selection for common dishes like Fries, Chicken, Fish, etc.
- **Power Button:** To turn the appliance on/off and start/pause cooking.

4. SETUP

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Ensure all components are present and undamaged.
2. **Initial Cleaning:** Before first use, clean the frying basket and pan with hot water, dish soap, and a non-

abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth. Do not immerse the main unit in water.

3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 10 cm (4 inches) of free space at the back and sides, and 10 cm (4 inches) above the appliance.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.

5. OPERATING INSTRUCTIONS

General Operation

1. **Prepare Food:** Place the food you wish to air fry into the frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the frying pan with the basket back into the main unit until it clicks into place.
3. **Power On:** Press the power button to turn on the appliance.
4. **Set Temperature and Time:** Use the temperature and timer controls to set your desired cooking parameters. Refer to a recipe or cooking guide for recommended settings.
5. **Start Cooking:** Press the power button again to start the cooking process. The fan and heating element will activate.
6. **Shake/Turn Food (Optional):** For some foods, it is recommended to shake or turn them halfway through the cooking time to ensure even browning. Carefully pull out the frying pan, shake the basket, and then slide it back in. The appliance will resume cooking.
7. **Cooking Completion:** The timer will sound when cooking is complete. Carefully pull out the frying pan and remove the food.

Using Pre-set Programs

The RAF Air Fryer R.5232B comes with several pre-set programs for convenience:

- Fries
- Nuggets
- Roasted Chicken
- Pizza
- Meat
- Fish
- Vegetables
- Dessert

To use a pre-set program, simply select the corresponding icon on the control panel. The appliance will automatically set the optimal temperature and time for that food type. You can adjust these settings manually if desired.

RAF

Air Fryer

Fries without oil



Healthy food



low calorie



Image: The RAF Air Fryer R.5232B on a wooden surface, with a basket of fries and a whole roasted chicken presented alongside. Text overlays highlight 'Fries without oil', 'Healthy food', and 'low calorie', demonstrating the appliance's health benefits.

6. MAINTENANCE AND CLEANING

Regular cleaning of your RAF Air Fryer R.5232B will ensure its longevity and optimal performance.

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Clean Frying Basket and Pan:** The frying basket and pan are detachable and dishwasher-safe. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak them in hot water for about 10 minutes.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, use a mild detergent. Avoid abrasive cleaners or metal scouring pads.
4. **Clean Exterior:** Wipe the exterior with a damp cloth.

5. **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.

6. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Power outlet not working.	Ensure the power cord is securely plugged into a working outlet.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/turned.	Do not overfill the basket. Shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use. Fatty food being cooked.	Clean the frying pan and basket thoroughly after each use. Remove excess fat from food before cooking.
Food is not crispy.	Too much moisture in food. Not enough oil (for some foods).	Pat food dry before cooking. Lightly brush or spray with oil for extra crispiness.

8. SPECIFICATIONS






- **Brand:** RAF
- **Model Number:** R.5232B
- **Color:** Black
- **Capacity:** 5.8 Liters
- **Power / Wattage:** 1500 Watts
- **Voltage:** 220 Volts
- **Material:** Aluminum
- **Product Dimensions (D x W x H):** 30 x 30 x 30 cm
- **Item Weight:** 3 Kilograms
- **Special Features:** Temperature Control, Digital Interface, Pre-set Programs



Image: A detailed view of the RAF Air Fryer R.5232B's retail packaging, alongside a diagram illustrating its key features such as 1500W power, easy cleaning, 360-degree air circulation, and 80% oil reduction. Various food items like roasted chicken, cake, and french fries are also depicted.

9. WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your purchase or contact RAF customer service. Keep your proof of purchase for warranty claims. For further assistance, please visit the official RAF website or contact their customer support channels.

	<p>Manual de Instrucciones para Batidora de Sobremesa RAF R.6637</p> <p>Instrucciones detalladas para la limpieza, almacenamiento y operación segura de la batidora de sobremesa RAF R.6637, incluyendo guías de mezcla y precauciones de seguridad.</p>
	<p>RAF R.8060 Infrared Electric Stove User Manual</p> <p>Comprehensive user manual for the RAF R.8060 infrared electric stove, covering specifications, features, safe operation, troubleshooting, and maintenance. Includes detailed instructions and safety recommendations.</p>
	<p>Freidora de Aire RAF 6.5L 1500W R.5267-110 Especificaciones Técnicas</p> <p>Ficha técnica completa de la Freidora de Aire RAF de 6.5 litros, 1500W, modelo R.5267-110. Descubre sus características, potencia, controles y usos domésticos.</p>
	<p>RAF Air Fryer 8L 1500W 110V - Technical Sheet and Specifications</p> <p>Technical sheet for the RAF Air Fryer, model R.5263-110. Designed for domestic use, this air fryer features an 8-liter capacity, 1500W power, and operates at 110V. It offers a digital display, non-stick basket, and 360° hot air circulation for uniform cooking. It allows for up to 80% reduction in oil consumption and has a metallic interior cavity for durability and easy cleaning. It's a multi-purpose machine capable of frying, baking, roasting, and reheating food. Its design is elegant and it is ideal for preparing chicken, meats, vegetables, potatoes, and desserts.</p>
	<p>RAF 5L 2000W Deep Fryer - Technical Specifications</p> <p>Detailed technical specifications for the RAF 5L 2000W Deep Fryer. Features include 2000W power, 5L capacity, stainless steel construction, dual baskets, and adjustable temperature control.</p>
	<p>RAF Electric Kettle 1500W 2L - Technical Data Sheet</p> <p>Detailed technical specifications for the RAF Electric Kettle 1500W, model R.97816-110. It is a 2-liter capacity electric kettle designed for rapid boiling and efficient use, featuring automatic shut-off and a 360° swivel base. Ideal for home, office, and cafeteria use.</p>