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Model: Air Fryer 6.5L XL (ASIN: B0CM9S9QDM)

## INTRODUCTION

Thank you for choosing the Royal Swiss Air Fryer 6.5L XL. This appliance is designed to provide a healthy and convenient way to cook your favorite meals with little to no oil. This manual contains important information regarding the safe operation, maintenance, and troubleshooting of your air fryer. Please read it thoroughly before first use and keep it for future reference.

## 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 operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or 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 appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow adequate air circulation.
- Do not block any ventilation openings.

## PRODUCT OVERVIEW

Familiarize yourself with the components of your Royal Swiss Air Fryer 6.5L XL:



**Figure 1:** Front view of the air fryer, showing the digital touch screen control panel with various cooking icons and temperature/time display.



**Figure 2:** Side view of the air fryer, highlighting its compact design and stainless steel finish.



**Figure 3:** The air fryer with its cooking basket fully pulled out, demonstrating the removable design for easy loading and cleaning.

#### Key Components:

- **Control Panel:** Digital touch screen for setting time, temperature, and selecting pre-set programs.
- **Cooking Basket:** Removable non-stick basket for holding food.
- **Outer Pan:** Holds the cooking basket.
- **Handle:** Ergonomic handle for safely pulling out the basket.
- **Air Inlet/Outlet:** Located at the top and back for proper air circulation.

## SETUP

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Keep packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, clean the cooking basket and outer pan with warm soapy water. Wipe the exterior of the appliance with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the air fryer on a stable, flat, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance to allow for proper air circulation. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.

## OPERATING INSTRUCTIONS

### Basic Operation

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the cooking basket back into the air fryer until it clicks into place.
3. **Power On:** Plug the appliance into a power outlet. The display will light up.
4. **Set Temperature and Time:**
  - Use the temperature control buttons (+ / -) to adjust the desired cooking temperature. The temperature range is typically 80°C to 200°C (175°F to 400°F).

- Use the time control buttons (+ / -) to set the cooking time. The timer can usually be set from 1 to 60 minutes.
5. **Start Cooking:** Press the Start/Pause button (often represented by a play/pause icon or power icon) to begin the cooking process. The fan and heating element will activate.
  6. **Shaking/Flipping (Optional):** For some foods, it is recommended to shake or flip the ingredients halfway through the cooking time. Pull out the basket, shake/flip, and then reinsert. The air fryer will resume cooking automatically.
  7. **End of Cooking:** The air fryer will beep when the set cooking time has elapsed. Carefully pull out the basket and remove the cooked food.
  8. **Power Off:** Unplug the appliance from the wall outlet after use.

## Using Pre-set Programs

Your Royal Swiss Air Fryer features a touch screen with pre-set icons for common dishes. To use a pre-set program:

1. After plugging in, select the desired food icon (e.g., fries, chicken, fish, cake).
2. The air fryer will automatically set the optimal temperature and time for that food.
3. You can manually adjust the temperature and time even after selecting a pre-set, if desired.
4. Press the Start button to begin cooking.



**Figure 4:** The intuitive touch screen display showing various pre-set cooking icons for easy selection.

## COOKING GUIDE

The following table provides general guidelines for cooking various types of food. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly.

Food Item	Quantity (approx.)	Temperature	Time	Notes
Frozen Fries (thin)	300-500g	200°C (400°F)	15-20 min	Shake halfway
Chicken Drumsticks	4-6 pcs	180°C (360°F)	20-25 min	Flip halfway
Steak	1-2 pcs	190°C (375°F)	10-15 min	Flip halfway, adjust for doneness
Vegetables (mixed)	300-400g	180°C (360°F)	12-18 min	Toss halfway, light oil spray optional

#### Tips for Best Results:

- For crispier results, lightly brush or spray food with oil.
- Do not overcrowd the basket; cook in batches if necessary.
- Preheating the air fryer for 3-5 minutes can improve cooking results.

## MAINTENANCE AND CLEANING

Regular cleaning will extend the life of your air fryer and ensure optimal performance.

### Before Cleaning

- Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.

### Cleaning the Basket and Pan

- The cooking basket and outer pan are non-stick. Clean them with warm water, a mild dish soap, and a non-abrasive sponge.
- For stubborn food residue, soak the basket and pan in warm soapy water for about 10-15 minutes before cleaning.
- Rinse thoroughly and dry completely before reassembling or storing.
- Do not use metal utensils or abrasive cleaning materials, as they can damage the non-stick coating.

### Cleaning the Exterior

- Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- Never immerse the main unit in water or any other liquid.

### Cleaning the Heating Element

- After the appliance has cooled, gently wipe the heating element (located inside the top of the air fryer) with a soft, damp cloth to remove any food residue.
- Do not use excessive water or cleaning solutions.

### Storage

- Ensure the air fryer is clean and dry before storing.
- Store the appliance in a cool, dry place, preferably in its original packaging.

## TROUBLESHOOTING

If you encounter any issues with your air fryer, please refer to the following table before contacting customer support.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Power outlet not working. Basket not inserted correctly.	Ensure the power cord is securely plugged into a grounded outlet. Test the outlet with another appliance. Push the basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded. Food not shaken/flipped.	Cook food in smaller batches. Shake or flip ingredients halfway through cooking.
White smoke coming from appliance.	Greasy food residue in the pan. Excessive oil used.	Clean the pan and basket thoroughly after each use. Drain excess oil from food before air frying.
Food is not crispy.	Not enough oil (for certain foods). Temperature too low or time too short.	Lightly spray or brush food with oil. Increase temperature or cooking time.

## SPECIFICATIONS

Feature	Detail
Brand	Royal Swiss
Model Name	Air Fryer 6.5L XL
Capacity	6.5 Litres
Power	1700 Watts
Material	Stainless Steel 18/8
Control Method	Touch Screen
Special Features	Digital Touch Screen, 360° Hot Air Circulation
Recommended Uses	Cooking, Roasting

## WARRANTY AND SUPPORT

Your Royal Swiss Air Fryer 6.5L XL comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including warranty duration and coverage.

For technical support, service, or questions regarding your product, please contact Royal Swiss customer service through the contact information provided on your warranty card or the official Royal Swiss website.

Please have your model number (Air Fryer 6.5L XL) and ASIN (B0CM9S9QDM) ready when contacting support.