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› Salter 4.2L Manual Air Fryer Instruction Manual

Salter EK6364VDE

Salter 4.2L Manual Air Fryer Instruction Manual

Model: EK6364VDE

INTRODUCTION

Thank you for choosing the Salter 4.2L Manual Air Fryer. This appliance is designed to provide a healthier alternative to traditional frying, utilizing hot air circulation to cook your favorite meals with little to no oil. Its generous 4.2-liter capacity makes it ideal for smaller families or couples, offering versatility for various food types.

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new air fryer. Please read it thoroughly before first use and retain it for future reference.



Friggitrice ad Aria 4.2L Manuale

- Capacità 4.2 litri
- Circolazione aria calda
- Temperatura regolabile
- Design compatto
- Maniglia per il trasporto



Image: The Salter 4.2L Manual Air Fryer highlighting its main features.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions carefully before use.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the 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.
- Do not use outdoors.

- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Place the air fryer on a stable, heat-resistant surface, ensuring at least 30 cm of clearance from walls or other objects to allow for proper air circulation from the rear exhaust vent.
- Do not place the appliance near hot gas or electric burners, or in a heated oven.
- Exercise extreme caution when moving an appliance containing hot oil or other hot liquids.
- Do not use the appliance for anything other than its intended use.
- The appliance is equipped with an automatic shut-off feature for safety.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Salter Air Fryer:

- **Main Unit:** The primary housing containing the heating element and fan.
- **Control Panel:** Features the temperature and timer dials.
- **Removable Cooking Basket:** The main container for food, designed for easy insertion and removal.
- **Non-stick Cooking Grid:** Sits inside the basket, allowing air to circulate around food and excess oil to drain.
- **Carry Handle:** Integrated handle for easy portability.



Image: Front view of the Salter 4.2L Manual Air Fryer, showing its compact design and control panel.





Image: Top-down view of the air fryer's cooking basket and removable grid.

SETUP

Before First Use:

1. **Unpack:** Carefully remove the air fryer and all packaging materials.
2. **Clean:** Wash the removable cooking basket and non-stick cooking grid with warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Initial Run:** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal and will dissipate. Ensure good ventilation during this process.

Placement:

Place the air fryer on a stable, flat, heat-resistant surface. Ensure there is adequate space (at least 30 cm) around the appliance, especially at the rear where hot air is exhausted, to prevent overheating and allow proper ventilation. Do not place it directly against a wall or under cabinets.



Image: The air fryer positioned on a kitchen counter, demonstrating appropriate placement.

Basic Operation:

1. **Prepare Food:** Place your ingredients into the removable cooking basket. Do not overfill the basket; ensure there is enough space for air to circulate. For best results, lightly toss food with a small amount of oil (optional).
2. **Insert Basket:** Slide the cooking basket firmly back into the main unit until it clicks into place.
3. **Set Temperature:** Use the temperature control dial (right dial) to select the desired cooking temperature, ranging from 80°C to 200°C.
4. **Set Timer:** Use the timer control dial (left dial) to set the desired cooking time, up to 30 minutes. The air fryer will begin heating once the timer is set.
5. **Cooking Process:** The power indicator light will illuminate, and the air fryer will begin cooking. The heating indicator light will turn on and off periodically as the air fryer maintains the set temperature.
6. **Shake/Turn Food:** For even cooking, especially with items like fries or chicken pieces, pull out the basket halfway through the cooking time and shake or turn the food. Reinsert the basket firmly. The air fryer will resume cooking automatically.
7. **Completion:** When the timer reaches zero, the air fryer will automatically shut off and a bell will sound. Carefully pull out the basket and transfer the cooked food to a serving dish.



Image: Adjusting the temperature and timer dials on the control panel.

Cooking Guidelines:

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

Food Item	Temperature	Time	Notes
Chips (Fries)	180°C	12-15 min	Shake basket halfway.
Chicken (pieces)	180°C	15-20 min	Turn halfway.
Meat	180°C	20-25 min	Adjust for thickness.
Shrimp	160°C	8-10 min	
Fish	180°C	10-15 min	

Food Item	Temperature	Time	Notes
Cake	160°C	15-20 min	Use appropriate bakeware.



Image: The air fryer basket containing cooked food, demonstrating its capacity.

MAINTENANCE AND CLEANING

Regular cleaning will help maintain the performance and longevity of your air fryer.

- Before Cleaning:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
- Basket and Grid:** The removable cooking basket and non-stick cooking grid can be washed with warm, soapy water and a non-abrasive sponge. For stubborn residue, soak them in warm water for a few minutes before cleaning. Rinse thoroughly and dry completely.
- Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasive cleaners or scouring pads, as they may damage the surface.

4. **Interior:** If necessary, wipe the interior of the appliance with a damp cloth. Ensure no water enters the electrical components.
5. **Storage:** Once clean and dry, store the air fryer in a cool, dry place. The compact design and carry handle make it easy to store.



Image: The integrated carry handle allows for easy movement and storage of the air fryer.

TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; timer not set; basket not fully inserted.	Ensure the plug is securely in the outlet. Set the timer. Push the basket firmly until it clicks into place.
Food is not cooked evenly.	Basket is overfilled; food not shaken/turned.	Reduce food quantity. Shake or turn food halfway through cooking.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Greasy residue from previous use; cooking fatty foods.	Clean the basket and grid thoroughly after each use. For fatty foods, add a small amount of water to the bottom of the outer pan to prevent smoke.
Food is not crispy.	Not enough oil (if desired); temperature too low; cooking time too short.	Lightly toss food with a small amount of oil. Increase temperature or cooking time.

SPECIFICATIONS

Feature	Detail
Brand	Salter
Model	EK6364VDE
Color	Black
Capacity	4.2 Liters
Wattage	1300 watts
Material	Carbon steel
Dimensions (L x W x H)	27P x 31l x 28.5H cm
Weight	4.68 Kilograms
Automatic Shut-off	Yes
Special Features	Temperature control

WARRANTY AND SUPPORT

For information regarding the product warranty, please refer to the warranty card or documentation included with your purchase. If you require further assistance, have questions, or need to report an issue, please contact Salter customer support. Contact details can typically be found on the product packaging, the official Salter website, or your purchase receipt. You can also visit the official Salter store on Amazon for more information:[Salter Amazon Store](#).

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