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Salter EK6231

Salter XL Air Fryer Oven - 15L Instruction Manual

Model: EK6231 | Brand: Salter

1. Introduction

Thank you for choosing the Salter XL Air Fryer Oven. This appliance is designed to provide a versatile and efficient cooking experience, allowing you to air fry, roast, and bake with less oil. With its generous 15-litre capacity and dual cooking zones, it is ideal for preparing a variety of meals for your family.

This manual provides essential information on how to safely and effectively use, maintain, and troubleshoot your new air fryer oven. Please read it thoroughly before first use and keep it for future reference.



Figure 1.1: The Salter XL Air Fryer Oven, showcasing its sleek black design and dual viewing windows.

Key Features:

- **15-Litre Capacity:** Large cooking space, suitable for whole chickens or large batches.
- **Dual Cooking Zones:** Utilise the included divider to create two separate 7.5L sections for cooking different dishes simultaneously.
- **6 Cooking Presets:** Easy-to-use touchscreen control panel with pre-set functions for air frying, roasting, baking, dehydrating, manual settings, and reheating.
- **Multi-Level Cooking:** Adjustable rack placements for even cooking results.
- **Interchangeable Accessories:** Includes multiple cooking racks, baskets, a drawer divider, and rotisserie accessories (bar, forks, tongs).
- **Dual-View Windows:** Monitor cooking progress without opening the doors, preserving heat.

2. Important Safety Instructions

Please read and understand all safety warnings and instructions before using this appliance to prevent injury or damage.

- Always ensure the appliance is unplugged from the mains supply before cleaning or when not in use.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- This appliance is intended for household use only. Do not use it outdoors or for commercial purposes.
- Keep the appliance and its cord out of reach of children. Close supervision is necessary when the appliance is used by or near children.
- Do not operate the appliance if the plug, mains cable, or the appliance itself is damaged. Contact qualified personnel for repair.
- Place the air fryer oven on a stable, heat-resistant surface, away from walls or other appliances to allow for adequate air circulation.
- The surfaces of the appliance may become hot during use. Use oven mitts when handling hot components or food.
- Do not block any ventilation openings.
- Do not place food directly on the heating elements. Always use the provided racks or baskets.
- Avoid using abrasive cleaning agents or harsh chemicals on the appliance.

3. Product Components and Accessories

Familiarise yourself with the parts of your Salter XL Air Fryer Oven:

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Control Panel:** Digital display with touch controls for settings.
- **Dual Doors:** Front-opening doors with viewing windows.
- **Cooking Racks:** Multiple wire racks for various cooking levels.
- **Mesh Baskets:** Ideal for air frying smaller items like chips or chicken pieces.
- **Drawer Divider:** Divides the 15L cavity into two 7.5L cooking zones.
- **Drip Tray:** Collects excess oil and food debris at the bottom.
- **Rotisserie Bar:** For roasting whole chickens or larger cuts of meat.
- **Rotisserie Forks:** Secure food onto the rotisserie bar.
- **Rotisserie Handle/Tongs:** For safe removal of the rotisserie bar.



Figure 3.1: Interior view of the air fryer oven, showing the multi-level racks and the spacious cooking area.

4. Initial Setup and Assembly

Before using your Salter XL Air Fryer Oven for the first time, follow these steps:

1. **Unpack:** Carefully remove the air fryer oven and all accessories from the packaging. Retain the packaging for future storage or transport.
2. **Clean:** Wipe the exterior of the main unit with a damp cloth. Wash all removable accessories (racks, baskets, divider, drip tray, rotisserie parts) in warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the air fryer oven on a flat, stable, heat-resistant surface. Ensure there is at least 10-15 cm of clear space around the back and sides for proper ventilation. Do not place it directly under wall cabinets.
4. **First Use Burn-Off:** It is normal for a slight odour or smoke to be emitted during the first few uses as manufacturing residues burn off. To minimise this, run the appliance empty for about 15-20 minutes at 200°C before cooking food. Ensure the area is well-ventilated.



Figure 4.1: The air fryer oven positioned on a kitchen counter, ready for use, demonstrating its compact yet spacious design.

5. Operating Instructions

Control Panel Overview:



Figure 5.1: Detailed view of the touchscreen control panel, showing temperature, time, and preset options.

The digital touchscreen allows for easy control of all functions:

- **Power Button:** Turns the appliance on/off.
- **Temperature Controls (Up/Down Arrows):** Adjust cooking temperature.
- **Time Controls (Up/Down Arrows):** Adjust cooking time.
- **Preset Functions:** Dedicated buttons for Air Fry, Roast, Bake, Dehydrate, Manual, and Reheat.
- **Sync Function:** Ensures both cooking zones finish at the same time.
- **Match Function:** Copies settings from one zone to the other.
- **Zone Select (1/2):** Selects which cooking zone to adjust.

Basic Operation:

1. Plug the appliance into a suitable mains socket. The display will illuminate.
2. Press the Power button to turn on the air fryer oven.
3. Select your desired cooking function (e.g., Air Fry, Roast) or choose 'Manual' for custom settings.

4. Adjust the temperature and time using the respective up/down arrows.
5. Place your food inside the appropriate basket or on a rack.
6. Press the Start/Pause button to begin cooking.

Using the Dual Cooking Zones:

The 15L cavity can be used as one large zone or divided into two 7.5L zones using the included divider.

1. **Insert Divider:** Slide the divider into the central slot inside the oven cavity.
2. **Load Food:** Place different foods into each 7.5L section.
3. **Set Zones:** Use the 'Zone 1' and 'Zone 2' buttons on the control panel to select and set individual temperatures and times for each zone.
4. **Sync Function:** If you want both zones to finish cooking at the same time, set the cooking parameters for both zones, then press the 'Sync' button. The oven will automatically adjust the cooking time of the zone with the shorter duration to match the longer one.
5. **Match Function:** To apply the same settings to both zones, set the parameters for one zone, then press the 'Match' button.



Figure 5.2: Demonstrating the insertion of the divider to create two separate cooking zones within the oven.



Figure 5.3: A user removing a basket of cooked food from one of the dual cooking zones, highlighting the convenience of separate compartments.

Using the Rotisserie Function:

The rotisserie function is ideal for evenly cooking whole chickens or roasts.

1. Thread the rotisserie bar through the centre of your food. Secure it with the rotisserie forks.
2. Insert the rotisserie bar into the designated slots inside the oven cavity. Ensure it is securely seated.
3. Select the 'Roast' preset or set manual temperature and time.
4. Press the rotisserie rotation button (if available on your model) to activate rotation.
5. To remove, use the rotisserie handle/tongs to safely lift the hot rotisserie bar from the oven.

6. Cleaning and Maintenance

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. **Unplug and Cool:** Always unplug the air fryer oven from the power outlet and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
3. **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn food residue, a non-abrasive sponge can be used. Ensure the interior is dry before next use.
4. **Accessories:** All removable accessories (racks, baskets, divider, drip tray, rotisserie parts) are dishwasher-safe. Alternatively, wash them in warm, soapy water, rinse, and dry thoroughly.
5. **Drip Tray:** Empty and clean the drip tray after each use to prevent grease buildup and smoke.
6. **Storage:** Store the clean and dry air fryer oven in a cool, dry place.

7. Troubleshooting

If you encounter any issues with your Salter XL Air Fryer Oven, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet fault; appliance fault.	Check power cord connection; test outlet with another appliance; contact customer support.
Food not cooked evenly.	Overcrowding; incorrect temperature/time; food not turned.	Cook in smaller batches; adjust settings; turn or shake food halfway through cooking.
White smoke coming from appliance.	Grease/oil residue; high fat content food.	Clean drip tray and interior thoroughly; drain excess fat from food before cooking.
Appliance smells during first use.	Manufacturing residues burning off.	This is normal. Ensure good ventilation. The smell will dissipate after a few uses.

If the problem persists after trying these solutions, please contact Salter customer support.

8. Technical Specifications

Specification	Detail
Model Number	EK6231
Capacity	15 Litres
Power	2300W
Voltage	230 Volts (AC)
Product Dimensions (L x W x H)	37.6 x 34 x 38 cm

Specification	Detail
Item Weight	10.3 kg
Colour	Black
Special Features	Dual View Windows, Dual Cooking Zones, Multiple Cooking Functions

9. Warranty Information

This Salter XL Air Fryer Oven comes with a manufacturer's warranty. Please refer to the warranty card included with your purchase or visit the official Salter website for detailed information regarding warranty terms, conditions, and registration. Keep your proof of purchase (receipt) as it will be required for any warranty claims.

10. Customer Support

For further assistance, technical support, or to inquire about spare parts, please contact Salter customer service:

- **Website:** Visit the official Salter website for FAQs and support contact details.
- **Phone:** Refer to the contact information provided in your product packaging or on the Salter website for regional support numbers.

When contacting support, please have your product model number (EK6231) and purchase date ready.

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