

Salter EK6534VDE

Salter VertiCook View Air Fryer Instruction Manual - Model EK6534VDE

Your guide to safe and efficient operation of your new appliance.

1. INTRODUCTION

The Salter VertiCook View Air Fryer, Model EK6534VDE, is designed for efficient and versatile cooking. Featuring a vertical design, it offers a 9-liter capacity divided into two 4.5-liter cooking baskets, allowing for cooking across four levels. This appliance includes 12 preset cooking functions, Sync & Match capabilities, and a compact footprint for convenient kitchen placement. Please read this manual thoroughly before first use to ensure proper operation and safety.



Image 1.1: Front view of the Salter VertiCook View Air Fryer with both cooking baskets closed, displaying the digital control panel.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions carefully before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or the appliance itself in water or other liquid.
- 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. Contact customer support for examination, repair, or adjustment.

- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances to allow for adequate ventilation.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Salter VertiCook View Air Fryer:

- **Main Unit:** The primary housing of the air fryer.
- **Upper Cooking Basket (4.5L):** Non-stick, PFAS-free basket for cooking.
- **Lower Cooking Basket (4.5L):** Non-stick, PFAS-free basket for cooking.
- **Stainless Steel Grill Racks (2):** For multi-level cooking within each basket.
- **Digital Control Panel:** LED touchscreen with a control dial for settings.
- **Viewing Windows:** Integrated into each basket for monitoring food without opening.



Image 3.1: Top-down view of the air fryer with both cooking baskets pulled out, revealing food cooking on the grill racks.

4. SETUP

1. **Unpacking:** Carefully remove the air fryer and all accessories from the packaging. Retain packaging for future storage or disposal.
2. **Initial Cleaning:** Before first use, wash the cooking baskets and stainless steel grill racks in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main

unit in water.

3. **Placement:** Place the air fryer on a stable, flat, heat-resistant surface. Ensure there is at least 10-15 cm (4-6 inches) of clear space around the back and sides of the appliance to allow for proper air circulation. Do not place it directly under cabinets or near flammable materials.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.

5. OPERATING INSTRUCTIONS

5.1 General Operation

- **Power On/Off:** Press the power button on the digital control panel to turn the appliance on or off.
- **Temperature Adjustment:** Use the control dial to adjust the temperature, typically ranging from 60°C to 220°C.
- **Time Adjustment:** Use the control dial to adjust the cooking time.
- **Basket Selection:** The control panel allows independent control of the upper and lower baskets. Select the desired basket to adjust its settings.

5.2 Using 12 Cooking Presets

The air fryer features 12 preset cooking functions for common dishes, including a warm function. These presets automatically set optimal time and temperature.

1. Ensure food is placed in the desired cooking basket(s).
2. Select the basket (upper or lower) you wish to program.
3. Press the preset button repeatedly or use the control dial to cycle through the 12 available presets until your desired function is selected.
4. The display will show the preset time and temperature. You can manually adjust these if needed using the control dial.
5. Press the start button to begin cooking.

5.3 Sync & Match Function

The Sync & Match function allows both baskets to finish cooking at the same time, even if they have different cooking times and temperatures.

1. Load both cooking baskets with food.
2. Set the desired cooking time and temperature for the first basket (e.g., using a preset or manual settings).
3. Set the desired cooking time and temperature for the second basket.
4. Press the "Sync" button. The air fryer will automatically adjust the start times for each basket so they complete cooking simultaneously.
5. Press the start button to begin the synchronized cooking process.



Image 5.1: A close-up view of the lower cooking basket, pulled out, showing a steak and fries cooking on a stainless steel grill rack.

5.4 Multi-Level Cooking

Utilize the included stainless steel grill racks to cook across four levels within the two baskets. For best results, place proteins on the top rack and sides below for extra crispiness.



Image 5.2: Front view of the air fryer with both cooking baskets open, showcasing a whole chicken in the lower basket and vegetables in the upper basket.

6. MAINTENANCE AND CLEANING

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

- **Before Cleaning:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
- **Cooking Baskets and Grill Racks:** The non-stick, PFAS-free cooking baskets and stainless steel grill racks are dishwasher safe. Alternatively, they can be washed by hand with warm, soapy water and a non-abrasive sponge. Rinse and dry thoroughly.
- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
- **Interior:** For the interior of the main unit, wipe with a damp cloth. Ensure no food particles are left behind.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; appliance fault.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.
Food is not cooking evenly.	Overcrowding baskets; insufficient shaking/flipping; incorrect temperature/time.	Do not overcrowd baskets; cook in smaller batches if necessary. Shake or flip food halfway through cooking. Verify temperature and time settings.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean baskets and interior thoroughly after each use. For high-fat foods, drain excess fat during cooking. This is usually harmless.
Food is not crispy.	Too much moisture; overcrowding; insufficient oil.	Pat food dry before cooking. Avoid overcrowding. A light spray of oil can help achieve crispiness.

8. SPECIFICATIONS

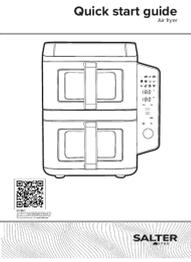
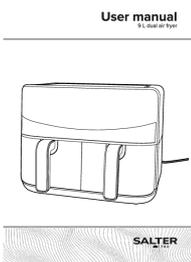
Feature	Detail
Brand	Salter
Model Number	EK6534VDE
Color	Black
Product Dimensions (L x W x H)	43 x 33 x 37.8 cm (approx. 32cm L x 42cm D x 38cm H for countertop space)
Capacity	9 Liters (2 x 4.5L baskets)
Power	2400 Watts

Feature	Detail
Item Weight	9.45 Kilograms
Country of Origin	China

9. WARRANTY AND SUPPORT

For information regarding warranty coverage, product registration, or technical support, please refer to the warranty card included with your purchase or visit the official Salter website. If you require assistance, please contact Salter customer service directly.

Related Documents - EK6534VDE

 <p>Quick start guide Air Fryer</p>	<p>Salter Air Fryer Quick Start Guide & User Manual</p> <p>Comprehensive guide to setting up, using, and maintaining your Salter Air Fryer (Model EK6534). Learn about safety, functions, assembly, care, and specifications.</p>
 <p>SALTER SINCE 1760 4.5 Litre Digital Hot Air Fryer 4.5 LITRE DIGITAL HOT AIR FRYER</p>	<p>Salter 4.5 Litre Digital Hot Air Fryer EK3960 User Manual</p> <p>Comprehensive user manual for the Salter 4.5 Litre Digital Hot Air Fryer (Model EK3960), covering safety instructions, parts description, operating instructions, cooking guide, and specifications.</p>
 <p>User manual 9L Dual Air Fryer</p>	<p>Salter 9L Dual Air Fryer User Manual and Safety Guide</p> <p>Comprehensive user manual for the Salter 9L Dual Air Fryer (Model EK6178), covering safety instructions, parts description, operation, cooking functions, care, maintenance, and specifications.</p>
 <p>SALTER SINCE 1760 HEALTH FRYER THE EASIER WAY TO A HEALTHIER LIFESTYLE MADE IN BRITAIN</p>	<p>Salter Health Fryer EK2328BMFOB - User Manual, Safety & Recipes</p> <p>Comprehensive guide for the Salter Health Fryer EK2328BMFOB. Includes safety instructions, how-to-use guide, cooking times, specifications, and delicious recipes for healthier, low-fat cooking.</p>

