

Salter EK6534WHTVDE

Salter VertiCook View Air Fryer Instruction Manual

Model: EK6534WHTVDE

Brand: Salter

1. INTRODUCTION

Thank you for choosing the Salter VertiCook View Air Fryer. This appliance is designed to provide a healthier and more efficient way to cook your favorite meals. With its innovative vertical design, dual 4.5L drawers, and advanced features, it offers convenience and versatility for your kitchen.

Key features include:

- Space-saving vertical design, 30% slimmer than previous models.
- Dual 4.5L capacity drawers, totaling 9L, allowing for multi-level cooking.
- Dishwasher-safe and PFAS-free non-stick drawers with stainless steel racks.
- 12 one-touch preset cooking functions, including a keep warm mode.
- SYNC & MATCH functions for synchronized cooking and serving.
- Easy-to-use LED digital touchscreen and control knob.
- Transparent viewing windows to monitor cooking progress.

2. IMPORTANT SAFEGUARDS

Please read all instructions carefully before using the appliance and retain them for future reference. Always follow basic safety precautions when using electrical appliances.

- Ensure the voltage indicated on the appliance corresponds with your mains voltage before connecting.
- Do not immerse the appliance, power cord, or plug in water or any other liquid.
- Keep the appliance out of reach of children and pets.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions.
- Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for adequate ventilation.
- Do not cover the air inlet or air outlet vents during operation.
- The surfaces of the air fryer can become hot during use. Use oven mitts when handling hot components.
- Unplug the appliance from the mains power supply when not in use and before cleaning.

3. PRODUCT OVERVIEW



Front view of the Salter VertiCook View Air Fryer, showcasing its compact vertical design and dual drawers.



The air fryer from an angle, highlighting the integrated control panel on the side.

Components:

- Main Unit with Control Panel
- Upper 4.5L Drawer with Viewing Window
- Lower 4.5L Drawer with Viewing Window
- 2 x Removable Non-stick Baskets (PFAS-free)
- 2 x Stainless Steel Racks

4. SETUP AND FIRST USE

1. **Unpack:** Carefully remove the air fryer and all its components from the packaging.

2. **Clean:** Before first use, wash the removable baskets and stainless steel racks in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 10 cm of clear space around the back and sides, and above the appliance for proper air circulation.
4. **Power Connection:** Plug the power cord into a grounded wall outlet.
5. **Initial Run (Optional):** 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 may be present, which is normal and will dissipate.

5. OPERATING INSTRUCTIONS

Control Panel Overview:

The Salter VertiCook View Air Fryer features an intuitive LED digital touchscreen and a central control knob for easy operation.

- **Power Button:** Turns the appliance on/off.
- **Temperature/Time Display:** Shows current temperature and remaining cooking time.
- **Preset Icons:** Touch-sensitive icons for various food types.
- **Control Knob:** Rotate to adjust temperature and time. Press to confirm selection or switch between settings.
- **SYNC Button:** Synchronizes the finish time of both drawers.
- **MATCH Button:** Copies the settings from one drawer to the other.
- **Drawer Select Buttons (1 & 2):** Select which drawer to control.

Basic Operation:

1. **Power On:** Press the Power button. The display will illuminate.
2. **Load Food:** Place food into the desired drawer(s). Ensure not to overfill.
3. **Select Drawer:** Press the '1' or '2' button to select the drawer you wish to program.
4. **Set Temperature & Time:** Use the control knob to adjust the temperature (60°C to 220°C) and cooking time. Press the knob to switch between temperature and time settings.
5. **Start Cooking:** Once settings are confirmed, the cooking process will begin automatically after a few seconds, or you can press the control knob again to start immediately.
6. **Monitor Cooking:** Utilize the transparent viewing windows to check on your food without opening the drawers, preserving heat and cooking efficiency.
7. **Pause/Resume:** Opening a drawer will automatically pause the cooking cycle. Close the drawer to resume.
8. **End of Cycle:** The air fryer will beep when the cooking cycle is complete.



A drawer pulled out, showing food cooking on the stainless steel rack, demonstrating the multi-level cooking capability.

Using Preset Functions:

The air fryer comes with 12 pre-programmed functions for common foods. Simply select the desired drawer and then touch the corresponding preset icon. The air fryer will automatically set the optimal temperature and time.

SYNC & MATCH Functions:

- **SYNC:** If you are cooking different foods in each drawer that require different cooking times, use the SYNC function. Set the cooking parameters for both drawers, then press SYNC. The air fryer will automatically adjust the start time of the drawer with the shorter cooking duration so that both finish simultaneously.
- **MATCH:** To cook the same food in both drawers with identical settings, set the parameters for one drawer, then press MATCH. The settings will be copied to the other drawer, allowing for consistent cooking across both

compartments.

6. CLEANING AND MAINTENANCE

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

- **Before Cleaning:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
- **Drawers and Racks:** The non-stick baskets and stainless steel racks are dishwasher-safe. For manual cleaning, wash them in warm, soapy water using a non-abrasive sponge. Rinse and dry thoroughly.
- **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the surface. Never immerse the main unit in water or any other liquid.
- **Interior:** For the interior of the main unit, gently wipe with a damp cloth. Remove any food residue.
- **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; appliance malfunction.	Ensure the plug is securely in the outlet. Check the circuit breaker. Contact customer support if the issue persists.
Food is not cooked evenly.	Overcrowding the basket; not shaking/flipping food.	Do not overcrowd the basket. Shake or flip food halfway through cooking for even results.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food.	Clean the drawers and interior thoroughly after each use. For high-fat foods, drain excess fat during cooking.
Food is not crispy.	Too much moisture; not enough oil; overcrowding.	Pat food dry before air frying. Lightly coat with oil. Avoid overcrowding the basket.

8. SPECIFICATIONS

Feature	Detail
Brand	Salter
Model Number	EK6534WHTVDE
Color	White
Product Dimensions (L x W x H)	33 x 42 x 38 cm
Power	2400 Watts
Material	Polypropylene (PP)
Item Weight	8 Kilograms
Capacity	9 Liters (2 x 4.5L drawers)
Temperature Range	60°C - 220°C

9. WARRANTY AND SUPPORT



Product packaging indicating a 3-year guarantee.

The Salter VertiCook View Air Fryer comes with a **3-year guarantee** from the date of purchase, covering manufacturing defects under normal household use. Please retain your proof of purchase for warranty claims.

For technical support, spare parts, or warranty inquiries, please contact Salter customer service. Refer to the official Salter website or your purchase documentation for contact details.

Note: Information regarding spare parts availability is currently unavailable. Please contact Salter directly for any specific part inquiries.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question