

STATESMAN

kitchen appliances



SKAF08017BK 8L DIGITAL DUAL ZONE AIR FRYER

Instruction Manual

Please read these instructions carefully before use and retain for future reference.
Before switching on your appliance – Always check for any damage that may have
been caused in transit.

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SAFETY INSTRUCTIONS

Please ensure you read all instructions and warnings in this user guide prior to first use.

Keep this user guide for future reference.

Please handle this product with care and check it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop using it immediately or do not use. Unplug product and contact a qualified technical engineer or service agent.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved
- Cleaning and user maintenance shall not be made by children
- Keep the appliance and its cord out of reach of children aged less than 8 years
- Children shall not play with the appliance
- This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved
- When operating, the air fryer baskets and crisping racks will be hot. Do not touch. Use the handle on the air fryer to remove the basket with food
- Use oven mitts or clothes when handling the air baskets as they will retain some residual heat. This will prevent potential burns
- This air fryer is intended for indoor household use. Do not use outdoor for any purpose
- The power cord to the air fryer should be plugged into and 200-240V AC electrical out only
- If this air fryer begins to malfunction during use, press the basket release button and pull any active fryer baskets out of the air fryer. Unplug the power cord and stop use immediately. Contact a qualified technical engineer or service agent.
- Only place the air fryer on dry, flat, stable and heat resistant surface
- Do not place the air fryer on or near a hot gas or electrical burner or heated oven
- Be sure to use on a heat resistant and even surface. If you have not heat resistant surface, please use a heat proof mat. Keep the appliance at least 20cm away from the wall, furniture or other flammables
- Do not immerse the power cord, plug or air fryer unit into water or any other liquids
- Do not allow the power cord to hang over edge of a table, counter or touch any hot surfaces

- If the power cord is damaged stop use immediately and contact a qualified technical engineer or service agent
- Do not attempt to repair the air fryer yourself. Contact a qualified technical engineer
- Do not obstruct the air flow inlets and outlets. These are located on the back and top of the air fryer
- Do not use any third-party attachments and accessories with this air fryer. It may lead to malfunctions or injuries
- When using the crisping racks ensure they are properly inserted into each air fry basket before adding food and cooking
- Always use the handles on the air fry basket to pull out each basket. Please remember to press the release button before pulling
- Allow the air fryer to cool before cleaning or removing air fry baskets or crisping racks
- Unplug the power cord of the air fryer before cleaning and when it is not in use
- Never operate or store the unit in direct sunlight



WARNING: This air fryer is not intended to be operated by means of an external timer or separate remote control system



WARNING: Never move the air fryer unit when hot or when containing hot food



WARNING: The air fryer will not operate unless the active air fry basket is/are fully inserted into the main air fry unit



WARNING: This air fryer should not be used to boil water



WARNING: This air fryer should never be used to deep fat fry food



WARNING: Under filling or over filling the air baskets may damage the air fryer and result in serious injuries



CAUTION: Hot oil can collect at the base of the baskets. Use with caution when removing the cooked food to avoid splashes and burns



WARNING: After operating, the air fryer baskets and crisping racks will retain some residual heat. Let cool before washing or handling



WARNING: This appliance is intended to be used in household and similar applications such as:

- Staff Kitchen areas in shops, offices and other working environments
- Farm houses
- By client in hotels, motels and other residential type environments
- Bed and breakfast type environment



WARNING: Extreme caution must be taken when handling any hot fryer baskets or crisping racks. Careful when opening baskets avoid escaping steam from fryer and food

AIR FRYING TIPS

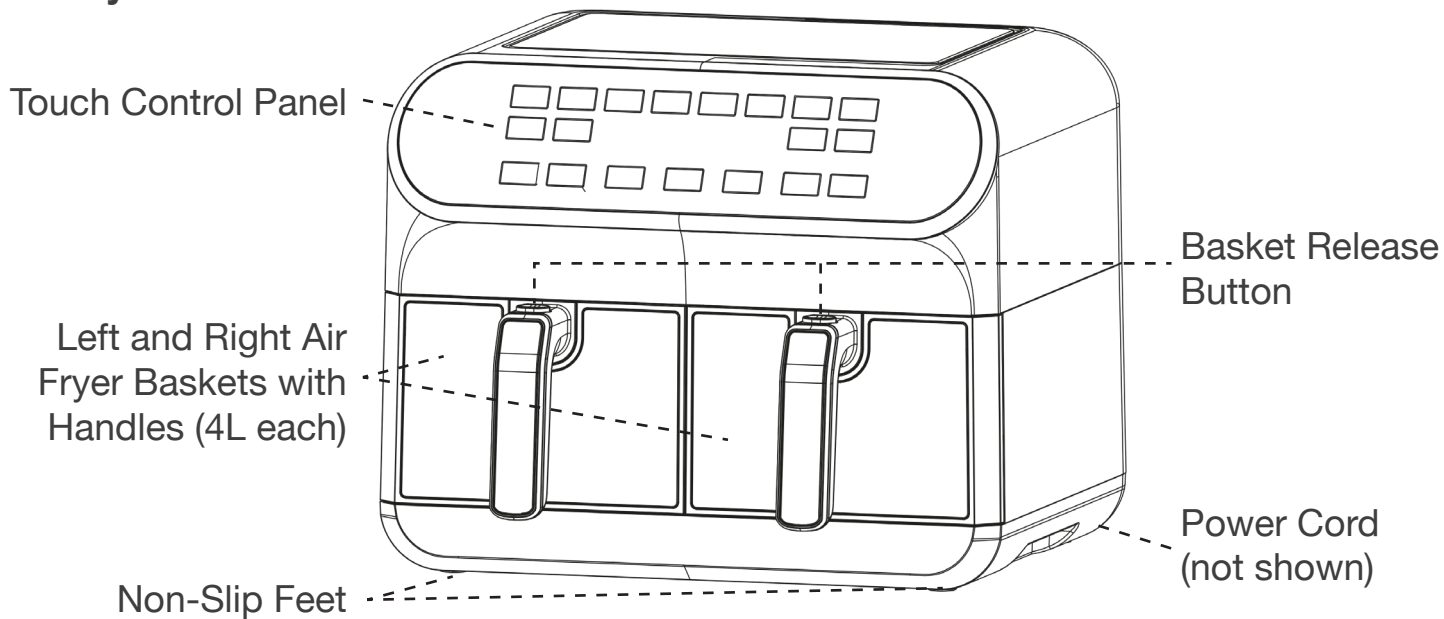
- Please check on the cooking of your food as our Air fryer cooking technology will cook food quicker than that of convectional ovens
- Pat the food dry before cooking to encourage browning and to avoid excess smoke
- To ensure even cooking/browning, always open the active basket halfway through the cook time and check, turn or shake foods in the air fryer basket. Some recipes call to brush or spray oil halfway through cooking. Adjust the temperature or time if needed
- Frying small batches will require shorter cooking times and yield crisper results.
- To avoid excess smoke when cooking foods high in fat (e.g bacon, chicken wings or sausages), it may be necessary to empty the fat gathered in the air fryer basket between batches
- Create a more spaced out surface area to allow more air to pass through by cutting food into smaller pieces. This can yield crispier foods
- Press breading/coating onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying. This allows the coating to be slightly absorbed and ensures the coating sticks to foods when cooking
- To improve crispiness in meat, coat the meat lightly with cornflour or rice flour and spray with oil
- Arrange breaded coated foods in air fryer basket so that food is not touching to allow air flow on all surfaces
- Spray oils works best with this air fryer. The spray distributes the oil more evenly and less oil generally needed. However, canola, olive, avocado, coconut, grape seed, peanut or vegetable oil work well too
- When baking or using wetter foods it is best to use parchment paper to line the basket

Air frying Pre-Packaged Frozen Foods

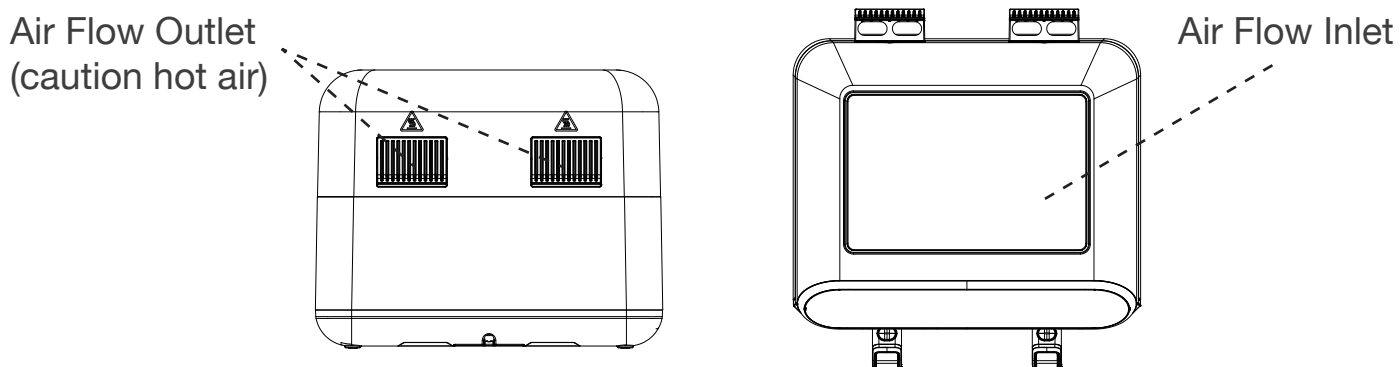
- Depending on the type and amount of food being cooked, suggested cook times may differ. Always check food halfway through cooking time to determine the final cook time and temperature
- Once the time is up, ensure the food is fully cooked

PRODUCT OVERVIEW

Air Fryer

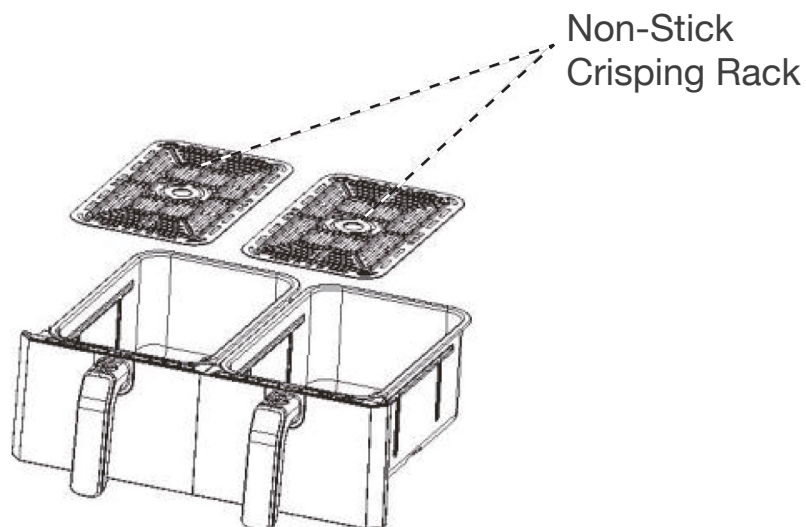


Air Fryer Inlets and Outlets

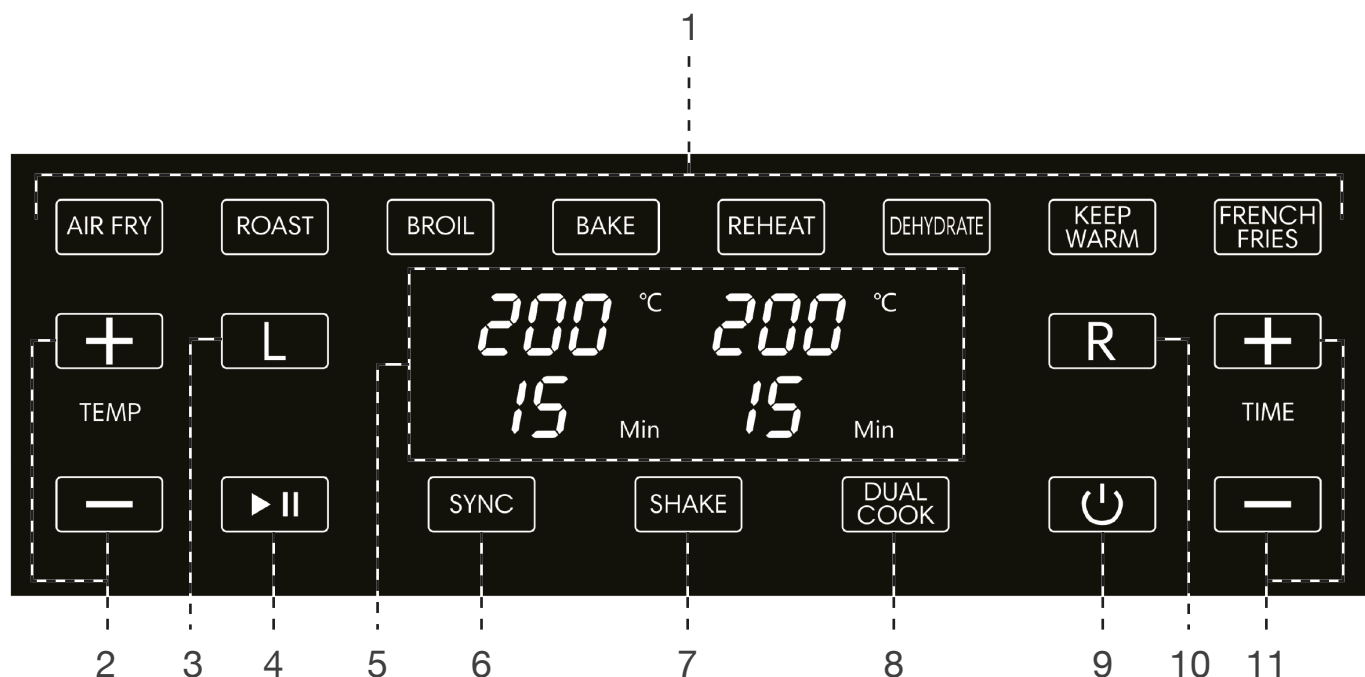


Note: Do not cover or obstruct the inlet/outlet

Air Fry Baskets



Touch Control Panel



1. Modes
2. TEMP – adjust + to increase /- to decrease
3. Left basket control
4. Start/Pause
5. Digital Time and Temp for each basket
6. SYNC finish
7. SHAKE reminder
8. DUAL COOK
9. On/off
10. Right basket control
11. TIME adjust + to increase /- to decrease

Modes

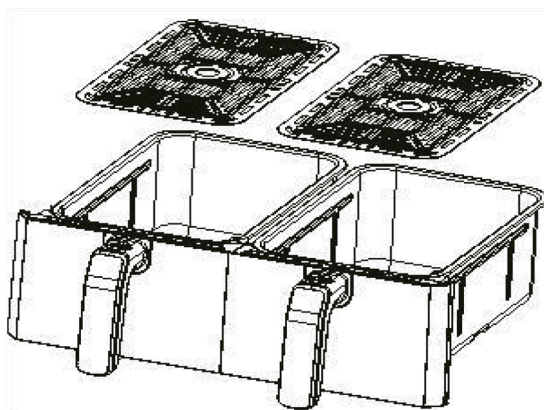
- **AIR FRY** – This mode can be used on meats, fish and vegetables. Best to use with crisping racks
- **ROAST** - For joints of meats, whole fish or potatoes and vegetables
- **BROIL**- Another word for grill great for steak and fish
- **BAKE** – ideal for pastry, cake and biscuit making
- **REHEAT** – Any foods to reheat. Check food is hot all the way through before serving
- **DEHYDRATE** – For fruit and vegetable to crisp
- **KEEP WARM** – If you need to keep food warm for longer after cooking. This function can also be used to defrost foods. Check food is hot all the way through before serving
- **FRENCH FRIES** – Quick mode for cooking chips

OPERATION INSTRUCTIONS

Before First Use

Remove all packaging and labels from the inside and outside of the air fryer. Air Fryer come with 2 x crisping racks located on top of poly packaging. Ensure you wash both the racks and the baskets with hot soapy water. Wipe the air fryer main unit with a damp cloth.

DO NOT IMMERSSES THE AIR FYER MAIN UNIT IN WATER OR ANY LIQUIDS



1. Insert one of the crisping racks into each basket so that the rubber sides fit and lock in comfortably into the basket
 - a. **PLEASE NOTE** the rubber may be stiff the first few times of using and placing in
2. Check for the left and right labels (L & R) on the air fryer handles and body then insert the baskets into their respective sides
 - a. **PLEASE NOTE** ensure that both baskets are full inserted otherwise air fryer will not operate

Note: During initial use, the air fryer may give off a slight odour. This is normal and should not affect your food.

Instruction For Use

Before cooking please note that air fryer cooking technology cooks food quicker than that of convectional ovens. Please check food whilst cooking to ensure you don't overcook.

Ensure air fryer is placed on a flat, stable and heat resistant surface.

Do not over fill the basket with food. This could result in uneven cooking or potential damage to the air fryer. We suggest the capacity of one basket is up to 1.7KG or 2/3 full of the basket.

ONE ZONE COOKING or DUAL ZONE WITH SAME SETTINGS

Plug the power cord into electrical socket and switch on the mains. Air Fryer will emit a sound prompt and the touch control panel will flash once and go to standby. Push the basket button and pull to remove basket, then fill with desired food.

ONE ZONE COOKING

- Press  on the control panel. The display switches on and some icons flash
- Press L to set cooking of left container
- Select the desired cooking mode by pressing the corresponding button on the control panel (see paragraph "Cooking mode") Note air fry mode is automatically selected and should be flashing
- Set temperature with the buttons TEMP (+ / -). Set time with the buttons TIME (+ / -). To adjust TEMP and TIME quicker press and hold down TEMP (+ / -) & TIME (+ / -) buttons. **DEHYDRATE mode time is adjusted in 1-hour increments**



- The icon SHAKE must be flashing if you want to activate the function "Shake" (paragraph "Functions")
- Press  to start cooking
- The display shows the temperature and the time remaining
- Also the selected functions will stay a light
- If using the left basket, press L to adjust the time and / or temperature during cooking

- If using the right basket, press R to adjust the time and / or temperature during cooking
- press  to pause cooking (after 5 minutes the appliance switches off)
- press  to stop cooking and switch off the air fryer
- When the time reaches 00:00 the display will show 'cool cool' before a 20 second count down. The air fryer will beep 5 times when the food is safe to remove
Remember to press the button to release the basket

DUAL ZONE COOKING WITH SAME SETTINGS

- To match or cook both baskets with the same mode, time and temp doubling the capacity, simply Press DUAL COOK button and follow the steps above for one zone operation. Adjustments will be made to both zones simultaneously

DUAL ZONE COOKING with INDEPENDENT SETTINGS

- Press  on the control panel (2). The display switches on and some icons flash
- Press L to set cooking of left side
- Select the desired cooking mode by pressing the corresponding button on the control panel (see paragraph "Cooking mode")
- Set temperature with the buttons TEMP (+ / -). Set time with the buttons TIME (+ / -). To adjust TEMP and TIME quicker press and hold down TEMP (+ / -) & TIME (+ / -) buttons. **DEHYDRATE mode time is adjusted in 1-hour increments**
- The icon SHAKE must be flashing if you want to activate the function "Shake" (paragraph "Functions") on the left side
- Press R to set cooking of right side
- Select the desired cooking mode by pressing the corresponding button on the control panel (see paragraph "Cooking mode")
- Set temperature with the buttons TEMP (+ / -). Set time with the buttons TIME (+ / -). To adjust TEMP and TIME quicker press and hold down TEMP (+ / -) & TIME (+ / -) buttons
- The icon SHAKE must be flashing if you want to activate the function "Shake" (paragraph "Functions") on the right side
- The button SYNC must be flashing if you want to activate the function "synchronization"
- Press  to start cooking. The display shows temperature and time remaining.
- Also the selected functions will stay a light
- If using the left basket, press L to adjust the time and / or temperature during cooking
- If using the right basket, press R to adjust the time and / or temperature during cooking
- press  to standby cooking (after 5 minutes the appliance switches off)
- When the time reaches 00:00 the display will show 'cool cool' before a 20 second count down. The air fryer will beep 5 times when the food is safe to remove.
Remember to press the button to release the basket

SYNC FUNCTION

This function will enable you to finish cooking at the same time when two recipes that have different cooking times. In this way you will be able to bring 2 freshly cooked dishes together to the table.

- Programme both air fry baskets with their representative temperature and times
- Press the SYNC button then press the 
- The basket with the longer cooking time will start to count down and the other will remain paused until the time is matched and the second basket will begin to cook and count cooking time down in synchronicity with the other basket



KEEP WARM

- In Function “KEEP WARM”, temperature can be set from 40 to 100C, and time from 1 to 60 minutes. In all other functions, temperature can be set from 80 to 200°C, and time from 1 to 60 minutes
- DEHYDRATE
- In Function “DEHYDRATE”, temperature can be set from 35 to 80C and time from 1 to 24 hours

SHAKE

- Enable this function when you are cooking foods that must be mixed during cooking. After two thirds of cooking time the air fryer will emit a sound to remind you that is time to turn or shake the food. Function Shake can be activated with the button SHAKE on display
- Note: In the case you are making 2 independent cooking, function Shake must be enabled 2 times, one for each container
- Function Shake cannot be activated if time set is less than 3 minutes and cannot be activated with these cooking modes: Broil, Reheat, Dehydrate, Keep warm

COOKING MODES

- In the table are listed all the cooking modes featured the air fryer with setting of time and temperature

MENU	DEFAULT TEMP	DEFAULT TIME	DUAL COOK TIME	TEMP RANGE (°C)	TIME RANGE	SHAKE FOOD
Air Fry	190°C	15 mins	18 mins	80~200	1-60 mins	2/3 time / once
Roast	180°C	30 mins	35 mins	80~200	1-60 mins	2/3 time / once
Broil	200°C	10 mins	13 mins	200	1-30 mins	no
Bake	180°C	20 mins	25 mins	80~200	1-60 mins	2/3 time / once
Reheat	120°C	6 mins	9 mins	80~200	1-60 mins	no
Dehydrate	55°C	8 hours	8 hours	35~80	1 hr - 24hrs	no recommend
Keep Warm	50°C	30 mins	30 mins	40~100	1-60 mins	no
French Fries	200°C	20 mins	24 mins	80~200	1-60 mins	2/3 time / once

Notes:

If you use air fryer with only one cooking zone working, the cooking time required will need to be reduced by 20% compared to the cooking time with two zones working simultaneously. For this reason, the cooking times are different if set with one or two active zones.

The “Keep Warm” mode is perfect to defrost food. Remember to set the time based on the weight and on the thickness of the food to to defrost or from its packaging instructions.

CLEANING & MAINTENANCE

Clean air fryer after every use.

DO NOT CLEAN WHILST STILL HOT

Unplug unit from the electrical outlet and allow each part to cool down before starting any cleaning procedure. Remove container to make the unit cool down faster.

Do not place air fryer in water. Try to prevent splashes of water or other liquids from reaching the unit.

Do not use any abrasive or harsh chemicals.

- Wipe the outside of the appliance with a damp cloth
- Wash both air fry baskets and crisping rack in hot soapy water or you can add to dishwasher. If cleaning in dishwasher do not put on higher setting than 50° and on top rack
- Clean the heating element with a cleaning brush to remove any food residues
- Clean the inside of the appliance with hot water and non-abrasive sponge Baskets and racks can be washed as normal non-stick pans, but we suggest to use use a low dishwasher setting

Do not use metal kitchen utensils, abrasive sponges or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

Storage

- Ensure air fryer is unplugged and all parts are clean and dry
- Do not store if still hot or wet
- Insert clean and dry crisping racks in each basket and insert fully in to air fryer main unit correctly before storing
- Try to store covered and in dry cool place. Recommend in its original box

TROUBLESHOOTING GUIDE

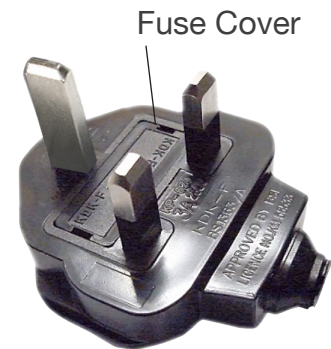
If you are having problems with your appliance, please use our troubleshooting guide below. If you are unable to resolve the issue using this guide, please ring our Customer Service Department on 0844 848 5861. Please have the model code and purchase information available.

Problem	Possible Cause	Possible Solution
Food is overcooked/burnt.	Cooking temperature is set too high.	Check cooking temperature and lower the thermostat accordingly.
	Cooking time too long.	Check cooking time of product and be aware air fryer may cook quicker than conventional ovens.
Food is undercooked.	Cooking temperature is set too low.	Check cooking temperature and increase accordingly.
	Cooking time is too short.	Check cooking time and increase the cooking time accordingly.
	The Air Fryer basket has been overfilled.	Ensure that the Air Fryer basket is not filled to the brim please leave 3-4cm area free for the air to circulate.
	The crisping racks have not been fitted to the base of the Air Fryer baskets reducing air flow.	Ensure the crisping racks are inserted into the base of the Air Fryer baskets.
Unit does not power up.	LED Digital Display is not illuminated.	Press the Power button on the control panel.
	No power to Air Fryer.	Check that the mains plug is inserted into the socket and the socket is switched on (if applicable).
	The Air Fryer basket/s is not inserted or fully pushed home	Ensure the basket is inserted and fully pushed home.
Burning smell from unit.	Food trapped under crisping racks.	Ensure Air Fryer basket/s and crisping racks are clean.
	Previous food remains on Air Fryer basket/s or crisping racks.	

MAINS PLUG FUSE REPLACEMENT

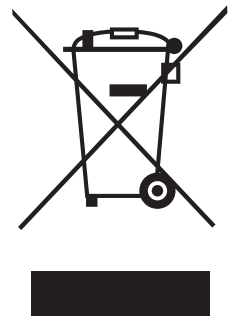
Fuse Replacement (Class I)

This appliance must be earthed. Remove the fuse cover with a small flat head screw driver. Take out the fuse and replace with a new fuse of the same Amp. Replace the fuse cover and push back into place.



DISPOSAL OF OLD ELECTRICAL APPLIANCES

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in normal unsorted municipal waste. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment. The crossed out “wheeled bin” symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.



STATESMAN WARRANTY/GUARANTEE TERMS & CONDITIONS

THANK YOU FOR CHOOSING STATESMAN

As a valued customer we would like to offer you a **FREE 2-year warranty** to cover your product against any electrical or mechanical defects.

This means that in the unlikely event you develop a fault or problem with your product we will happily repair or replace the item free of charge.

To qualify for the guarantee, the product must be used for domestic household use only and in accordance with the instructions in the user manual. Any misuse of the product will result in the warranty being void.

The guarantee does not cover accidental damage, misuse, neglect, tampering or incorrect adjustment or installation.

The guarantee will be rendered invalid if the product is resold, has had its serial number or rating label removed (or has an invalid serial number or rating label), or if an unauthorised person has carried out any repairs or alterations.

The warranty does not cover accessories or consumable parts that require replacement under normal use. This includes shelving, dials, filters, belts and trays etc.

In the unlikely event of a breakdown please refer to the Troubleshooting Guide in your user manual and check all plugs, fuses and the electricity supply.

If you still require assistance, please contact our Customer Service Department on **01473 271 272** or write to us at the following address:

**Customer Service Department
38 Bluestem Road, Ransomes Industrial Estate, Ipswich, IP3 9RR**

Please quote the Product Code and the PO number on the rating label and give details of the exact fault. We will then decide whether to replace the item.

IMPORTANT NOTE: Before we arrange the replacement, you will be required to return a copy of your proof of purchase. Please retain your original.

If an item is replaced within the agreed warranty period, the warranty for the replacement item will be calculated from the purchase date of the original.

In the event that the product is inspected, and no fault is found, or the product is not within the guarantee period you will be charged for the repair and any carriage costs.

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**38 Bluestem Road, Ransomes Europark, Ipswich, IP3 9RR
EU: Castle Electrical Factors Ltd., Dundalk, A91 KA9R, IR**

0844 848 5861