

smith+nobel



3.2 Litre Digital Air Fryer



Model: SNRG20B

This appliance is intended for household use only.

Please read and retain these instructions for future reference.

Important Safeguards:

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

1. Read the instructions carefully before use.
2. Remove and safely disregard any packaging material and labels before using this product for the first time. Ensure children and babies do not play with plastic bags or any packaging materials.
3. Before use, check that your local voltage corresponds with the specifications shown on the appliance nameplate located under the appliance.
4. Always operate the appliance on a horizontal surface which is level, stable and non-combustible. Do not operate the appliance on or near combustible materials such as tablecloths or curtains.
5. Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
6. Never connect this appliance to an external timer or separate remote-control system.
7. Never use this appliance with an extension cord or power board. Ensure it is plugged into a dedicated power point and without any other appliances on the same outlet.
8. Do not turn on the power until the appliance and parts are in place as required. Make sure the door is closed before plugging in and switching on the power.
9. To protect against electric shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not expose the appliance to dripping or splashing and ensure that no objects filled with liquids such as vases are placed on the appliance. Do not put any water or other liquid into the main housing of the appliance through the vents. Do not rinse it under the tap.
10. Do not touch the appliance, power cord or power plug with wet hands.
11. Unplug from the outlet when not in use and before cleaning. Allow the appliance to cool down (if relevant) before putting on or taking off the parts, and before cleaning.
12. The appliance does not contain any serviceable parts inside. Do not attempt to open and repair the appliance yourself. All components should only be serviced by a qualified technician.
13. Do not use the appliance if the plug, power cable or unit itself are damaged. If the power cord is damaged, you must have it replaced at a service centre with qualified persons in order to avoid a hazard.
14. Do not use the appliance for anything other than the intended use. It is for household use only. It is not to be used outdoors or for commercial purposes.

15. Close supervision is necessary when any appliance is used near children. Keep the appliance and power cord out of reach of children when it is in operation or during the cooling process.

16. 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 clients in hotels, motels and other residential type environments;
- bed and breakfast type environments.

17. This appliance should be operated on a separate electrical power point from other operating appliances. If the power point is overloaded with other appliances, this appliance may not work properly.

18. Extreme caution must be used when moving an air fryer containing hot food.

19. Leave enough open space from other objects while in use. Do not block air intakes or exhausts.

20. Do not place the appliance against a wall or against other appliances. Leave at least 10 centimetres of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.

21. When the appliance is in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent.

22. Do not touch the hot surfaces. The appliance's outer surfaces may become hot during use.

23. Do not cover the appliance while in use.

24. Do not let the cord hang over the edge of the table or counter.

25. Do not unplug the appliance by pulling on the cord.

26. This appliance is not designed to be used by people (including children) with a physical, sensory or mental impairment, or people without knowledge or experience, unless they are supervised or given prior instructions concerning the use of the appliance by someone responsible for their safety. Children must be supervised to ensure that they do not play with the appliance.

27. Do not leave the appliance operating while unattended.

28. The appliance may emit light smoke during its first use. It is not defective, and the smoke will burn off within a few minutes.

29. Should the appliance emit black smoke, un-plug it immediately. Wait for the smoke to stop before removing the contents inside.

Short cord instructions:

Do not use with an extension cord. A short power supply cord is provided to reduce the risks resulting from being entangled in or tripping over a long cord.

Overheating protection:

Should the inner temperature control system fail, the overheating protection system will be activated, and the appliance will not operate. Should this happen, unplug the power cord. Allow time for the appliance to cool completely before restarting or storing.

Electrical power:

If the electrical circuit is overloaded with other appliances, this appliance may not operate properly. It should be operated on a dedicated electrical circuit.

Automatic shut-off:

The appliance has a built-in shut-off device that will automatically shut down the appliance when the timer reaches zero.

You can manually switch off the appliance by turning the timer down to zero.

Preparation for use:

Before using the air fryer for the first time:

Warning: when using for the first time, the air fryer may emit slight odour which is not harmful and will disappear after a few minutes. This is because a protective oil was applied to protect parts from possible friction in transport.

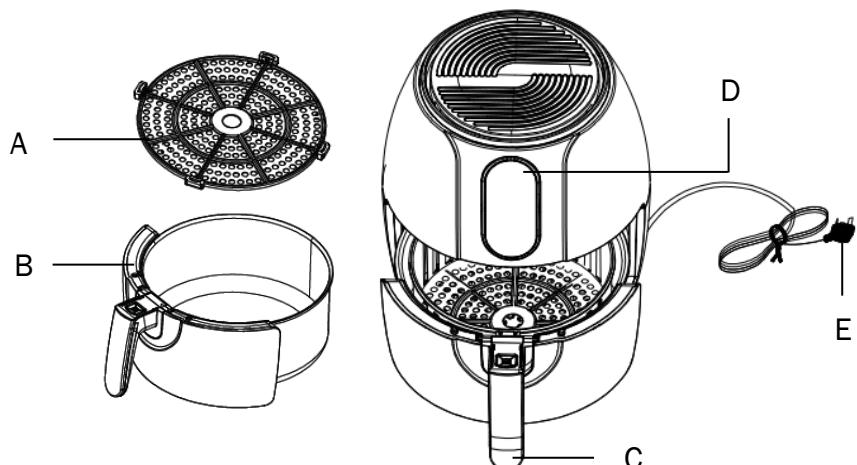
Carefully unpack the air fryer and remove all the packing materials.

Place the air fryer on a flat, heat-resistant non-flammable surface.

Use a soft sponge and soapy water to remove any dust on the surface that may happen during packing and transport. Allow the air fryer to dry before use.

Parts:

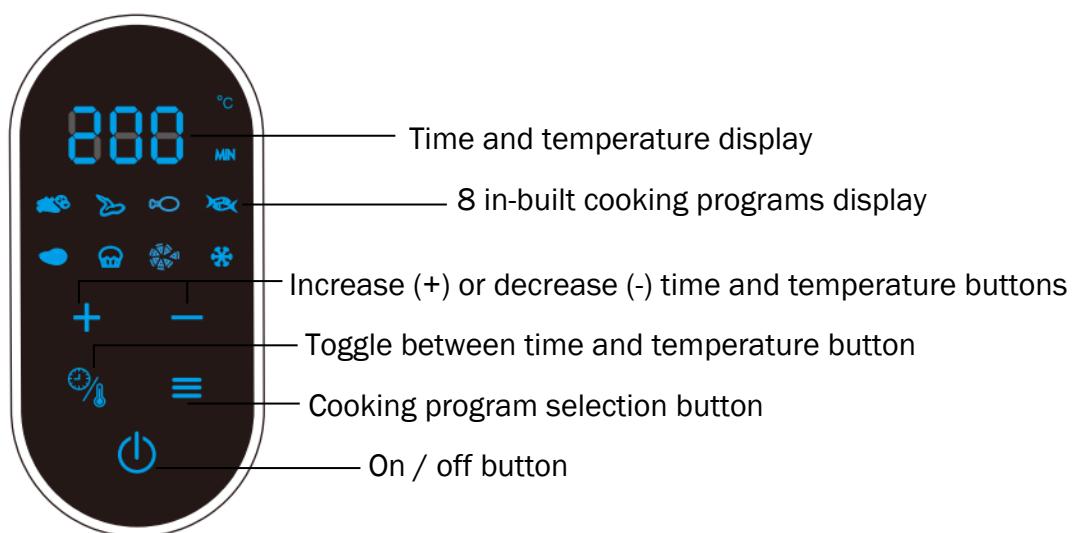
- A. Grill pan
- B. Cooking basket
- C. Basket handle
- D. Digital display screen
- E. Power cord



Using the basket:

1. Using the handle on the basket, pull the basket out of the air fryer.
2. To remove the grill pan, reach into the basket and pull the grill pan upwards and out of the basket.
3. If the food has just been cooked inside the air fryer, allow it to cool down before touching the grill pan with your hands.

Control panel:



Cooking programs:

Cooking program	Default time	Time range	Default temperature	Temperature range
Chips	15 minutes	1-90 minutes	200 °C	65-200 °C
Chicken wings	20 minutes	1-90 minutes	185 °C	65-200 °C
Chicken pieces	30 minutes	1-90 minutes	200 °C	65-200 °C
Fish	15 minutes	1-90 minutes	165 °C	65-200 °C
Steak	15 minutes	1-90 minutes	200 °C	65-200 °C
Bake	25 minutes	1-90 minutes	160 °C	65-200 °C
Pizza	15 minutes	1-90 minutes	180 °C	65-200 °C
Defrost	20 minutes	1-90 minutes	60 °C	30-80 °C

Using the air fryer:

1. When the air fryer is connected to the power source, the  button will illuminate.
2. Press the  button and the digital display will illuminate. Select a cooking program with the  button.
3. Press the  button to manually adjust the cooking time and temperature. Press + to increase the cooking time or temperature and press - to decrease the cooking time or temperature. Press the  button to begin cooking.
4. When the cooking time has ended, there will be 3 consecutive beeps and the fan will continue to operate for close to 60 seconds until the internal central temperature drops.
5. The air fryer will then enter standby mode. The  button will remain illuminated.

Operation:

1. Plug the mains plug into an earthed wall socket.
2. Carefully pull the cooking basket out of the air fryer.
3. Ensure the grill pan is inside the cooking basket and put the food into the cooking basket. Never use the cooking basket without the grill pan in it.

4. Slide the cooking basket securely into the air fryer.

Caution: Do not touch the inside of the cooking basket or grill pan during and about 30 minutes after each use, as it gets very hot. Only hold the cooking basket by the handle.

5. Press the  button and the digital display will illuminate. Select a cooking program with the  button. Press the  button to manually adjust the cooking time and temperature. Press + to increase the cooking time or temperature and press - to decrease the cooking time or temperature. Press the  button to begin cooking. The timer starts counting down from the set preparation time.

6. Some foods require shaking halfway through the cooking process. To shake the food, pull the cooking basket out of the appliance by the handle and shake it for a couple of seconds. Slide the cooking basket back into the air fryer immediately after shaking it.

7. When you hear 3 consecutive beeps, the set cooking time has come to an end. Pull the cooking basket out of the air fryer and place it on a heat resistant surface. Only hold the cooking basket by the handle and do not touch inside of it for about 30 minutes after use.

8. Check if the food is ready. If it is not ready, slide the cooking basket back into the air fryer and add an extra few minutes on the timer dial.

9. When the food is done cooking, empty the cooking basket's contents into a bowl or onto a serving plate. The air fryer will be instantly ready for preparing the next batch of food.

Tip: To remove large or fragile foods, use a pair of tongs (not included) to lift the food out of the cooking basket. Do not turn the cooking basket upside down. Turning the cooking basket upside down will cause the excess oil that has collected on the bottom of the cooking basket to spill out and leak onto the served food.

Cooking guide chart:

These cooking times are a guide only. They could vary depending on quantity, initial temperature, and weight.

Food	Time	Temperature	Additional information
Thin frozen chips	15 - 20 mins	200 °C	
Thick frozen chips	20 - 25 mins	200 °C	
Homemade chips	15 - 20 mins	200 °C	Add ½ tablespoon oil
Homemade potato wedges	18 - 22 mins	180 °C	Add ½ tablespoon oil
Hash browns	15 - 18 mins	180 °C	
Steak	10 - 15 mins	180 °C	
Hamburger	10 - 15 mins	180 °C	

Food	Time	Temperature	Additional information
Pork chops	10 – 15 mins	180 °C	
Sausage roll	13 – 15 mins	200 °C	
Chicken drumsticks	25 – 30 mins	180 °C	
Chicken breast	15 – 20 mins	180 °C	
Spring rolls	8 – 10 mins	200 °C	Use oven-ready
Frozen chicken nuggets	10 – 15 mins	200 °C	Use oven-ready
Fish fingers	6 – 10 mins	200 °C	Use oven-ready
Mozzarella sticks	8 – 10 mins	180 °C	Use oven-ready
Stuffed vegetables	10 mins	160 °C	
Cake	20 – 25 mins	160 °C	Use a small baking dish
Quiche	20 – 22 mins	180 °C	Use a small baking dish
Muffins	15 – 18 mins	200 °C	Use a small baking dish
Frozen onion rings	15 mins	200 °C	

Making homemade chips:

For the best results, we advise to use pre-baked chips. If you want to make home-made chips, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour ½ tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with the olive oil.
4. Remove the sticks from the bowl and put the sticks into the air fryer.
5. Cook the chips for 18 – 25 minutes at 180 °C. Remember to shake the basket to flip the chips halfway through cooking.

Helpful cooking tips:

- Foods that are smaller in size usually require a slightly shorter cooking time than larger foods.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.

- Flipping or turning smaller sized foods halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting a bit of vegetable or olive oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked in the air fryer.
- Use premade dough to prepare filled snacks quickly and easily. Premade dough also requires a shorter cooking time than homemade dough.

Frequently asked questions:

1. Can I prepare foods other than fried dishes with my air fryer?

– You can prepare a variety of dishes including steaks, chops, burgers, and baked goods.

2. Is the air fryer oven good for making or reheating soups and sauces?

– Never cook or reheat liquids in the air fryer.

3. Does the air fryer need time to heat up?

– Preheating is needed when you are cooking from a cold start, add 3 minutes to the cooking time to compensate for this.

4. Is it possible to shut off the air fryer oven at any time?

– Press the on / off button to stop the air fryer.

5. Is the air fryer dishwasher safe?

– Only the cooking basket and grill pan are dishwasher safe. The appliance itself containing the heating coil and electronics should never be submersed in liquid of any kind or cleaned with anything more than a hot, moist cloth or nonabrasive sponge, with a small amount of mild detergent.

6. What happens if the air fryer still does not work after I have tried all the troubleshooting suggestions?

– Please contact our customer service team.

Troubleshooting:

Please use the following table as a guide to help troubleshoot and resolve any common issues you may come across while using this appliance.

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged into the mains power.	Put the mains plug in an earthed wall socket.
The food is not done.	There is too much food inside the air fryer.	Use smaller batches for more even cooking.
	The set temperature is too low.	Increase the cooking temperature.
	The preparation time is too short.	Increase the cooking time.
The food is unevenly fried in the air fryer.	Certain types of food need to be flipped over during the cooking process.	Flip the ingredients during cooking.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of food that is meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Chips are not cooked evenly.	You did not soak the potato sticks properly before cooking.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato chips are not crispy when they come out of the air fryer.	The crispiness of the chips depends on the amount of oil and water in the potato sticks.	Make sure you dry the potato sticks properly before you coat them with oil. Cut the potato into thinner sticks for a crispier result. Add slightly more oil for a crispier result.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	Pay attention that the temperature is under 180°C when you cook greasy food in the air fryer.
	There is excess oil inside the air fryer.	Wipe down the inside of the air fryer to remove excessive oil and check the grill pan.
	The grill pan has excess grease residue from previous cooking.	Clean the grill pan after use.

Cleaning and maintenance:

Note: Unplug the appliance and allow it to cool down completely before handling, cleaning or storing.

- Wash the cooking basket and grill pan in warm soapy water after use.
- The cooking basket and grill pan are also dishwasher safe.
- The inside of the air fryer can be cleaned with hot water, a mild detergent and a non-abrasive sponge.
- Wipe the outer housing body with a soft, damp cloth. Do not use detergents or cleaners on the outside of the appliance.
- Do not immerse the power cord, plug or the housing body in water or any other liquids as it may result in damage, fire, electric shock or injury.

Storing:

Allow the appliance to cool down completely before storing. Store the appliance in an upright position in a dry location. Do not place any heavy items on top of the appliance during storage as this may result in possible damage to the appliance.

One Year Warranty Statement

smith + nobel appliances are guaranteed from the date of purchase for 1 year against manufacturing defects and abnormal deterioration when used in accordance with the care and use instructions for normal domestic use. The warranty excludes damage resulting from product misuse or product neglect. Please return at your expense, to a Harris Scarfe store for assessment by a team member. Once approved, a like replacement or refund, may be offered. Please keep your receipt as proof of purchase for this product warranty. The benefits given by this warranty are in addition to other rights and remedies you may have under Australian Consumer law.

This warranty is provided in addition to other rights and remedies you may have under law. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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