

Swan

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S T E A L T H

3.2 LITRE AIR FRYER



Model: SD75210BLKN

www.swan-brand.co.uk/support

v1.0
01/22



SPECIFICATIONS

This box contains:

Instruction Manual, 3.2 Litre Air Fryer,
Fryer Basket, Fryer Drawer.

1. Air inlet (do not cover)
2. Air outlet (at the back)
3. Timer dial
4. Temperature control
5. Indicator light
6. Cord storage (at the back)
7. Fryer basket
8. Fryer drawer
9. Safety cover
10. Lock button
11. Basket handle



TECHNICAL DATA

Description: 3.2 Litre Air Fryer
Model: SD75210BLKN
Voltage: 220-240V ~ 50/60Hz
Power consumption: 1500 Watts





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

1. This appliance is for household use only. Do not use outdoors.
2. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
3. Children should be supervised to ensure that they do not play with the appliance.
4. This appliance is intended to be used in household and similar applications such as staff kitchen areas in shops, offices and other working environments, farmhouses, by clients in hotels, motels and residential type environments, in bed and breakfast type environments.
5. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
6. Please turn off the appliance, unplug and allow to cool before cleaning, moving, maintaining or storing.
7. The surfaces are liable to get hot during use.
8. Do not immerse any part of the appliance in water or other liquid.
9. Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse under the tap.
10. Do not let any water or other liquid enter the appliance to prevent electric shock.
11. Do not fill the pan with oil as this may cause a fire hazard.
12. Never touch the inside of the appliance while it is operating.



READ BEFORE FIRST USE AND RETAIN FOR FUTURE REFERENCE

13. Keep the mains cord away from hot surfaces.
14. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
15. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the basket from the appliance.
16. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

In the unlikely event the appliance develops a fault, stop using it immediately and seek advice from the Customer Support Team: www.swan-brand.co.uk/support.



**CAUTION: SURFACES BECOME HOT DURING USE.
PLEASE ENSURE YOUR WORK TOP IS ABLE TO WITHSTAND
A TEMPERATURE OF AT LEAST 60 DEGREES CENTIGRADE FOR
EXTENDED PERIODS. IF IN DOUBT, MOUNT THE AIR FRYER
ON A SUITABLE WOODEN PLINTH.**



BEFORE FIRST USE

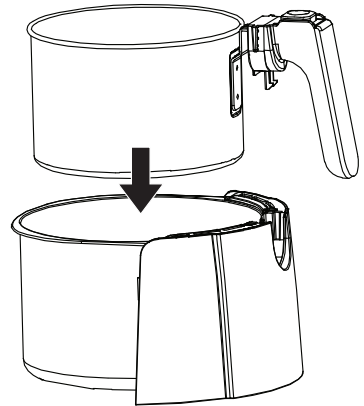
1. Remove your appliance from the packaging.
2. Check that there is no damage to the cord or any visible damage to the body.
3. Dispose of the packaging in a responsible manner.
4. Remove any stickers or labels from the appliance.
5. Assemble the basket to the drawer and insert to the main appliance without any added food or oil. Select 180°C and 10 minutes. Plug in and switch the fryer on at the wall socket. There may be some odour from any residue from the manufacturing process, this is normal and harmless. We strongly recommend you ventilate the room very well. Switch off at the wall socket and allow the fryer to cool before moving to point 6.
6. Wash the basket and drawer in hot water with washing-up liquid and dry fully.
7. DO NOT add any oil or fat to the drawer or basket. This fryer is oil free and uses only hot air.

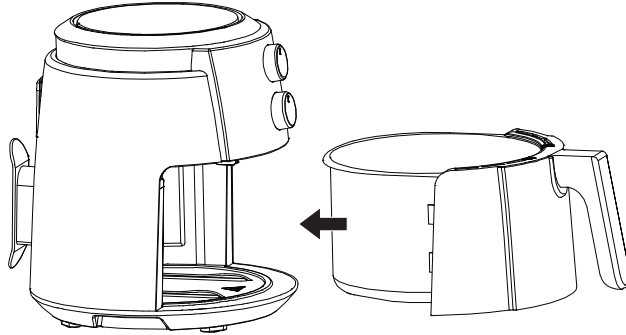


HOW TO USE

Prepare for use.

1. The product should be placed on a stable, heat resistant work surface so that the power cord has a sufficient length to be plugged into the socket, and the air around the product should be kept in circulation, and should not be close to flammable items.
2. Insert the basket to the drawer until the locking button clicks. Insert the assembly into the fryer.
3. Before adding ingredients, preheat the machine for 3-5 minutes to improve the final results.





How to use.

1. Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
2. Insert the drawer/ basket assembly to the fryer.
3. After the machine is powered on, adjust the temperature knob to the 200°C position and the time knob to 3-5 minutes to complete the warm-up operation of the machine.
4. After the preheating is completed, pull the basket out by holding the handle of the drawer. The basket assembly will be very hot and must be placed on a stable, heat resistant surface.
5. Place the ingredients in the basket. It is acceptable to use up to one desert spoon (10ml) of cooking oil to coat the food. DO NOT ADD OIL or FAT to the basket or drawer.
6. Push the fryer into the machine, select the corresponding cooking temperature and time, and cook and heat the ingredients.

Note: When the drawer is not fully closed the safety switch will not be activated and no heating or fan will operate. Simply push the drawer fully in to remedy this. Do not cover the air inlet and the air outlet openings while the appliance is operating.

7. After the timer “ding”, the heating is completed. When the food is ready, unplug it. Remove the drawer and basket and place it on a stable, heat resistant surface. Either remove the food using suitable implements or slide the locking button guard forward, press down the locking button and lift the basket away from the drawer.

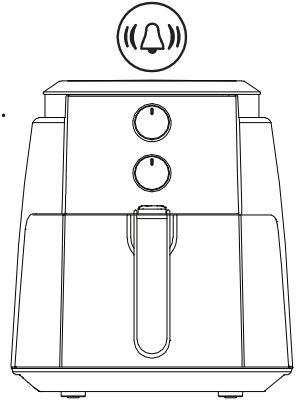
NOTE: the fryer basket will be hot and must be placed on a heat and oil resistant surface.



Tips For Timer

When setting the timer for any period less than 10 minutes, the dial should first be moved to around 20 minutes and then moved back to your desired time.

Handle with care when removing hot food. It is recommended to use tongs or other suitable utensils.



Settings

The table below helps you to select the basic settings for the ingredients you want to prepare.

Menu	Temperature (°C)	Time (min)
Defrost	80	5-10
Frozen fries	180	15-17
Chicken wings	180	15-19
Chicken legs	180	20-24
Meat	200	10-14
Shrimp	180	8-12
Fish	180	13-17
Cake	180	8-10

Note: These are suggested times and temperatures. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.



CLEANING & MAINTENANCE

Hand wash only. No part is dishwasher suitable.

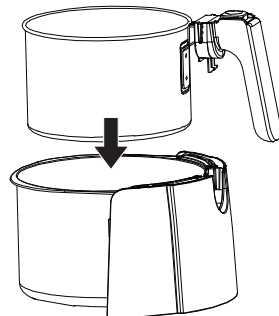
- After using, unplug the power plug and allow the air fryer to cool completely before moving, cleaning or storing.
- Wash the drawer and basket after each use to prevent the build-up of burnt food which will cause strong smells and poor hygiene.
- Do not use strong abrasive cleaners to prevent damage to the machine and your health.
- Use a cloth, dampened with soapy water, to wipe the exterior surfaces of the fryer. Please do not use an over-wet cloth to clean the air fryer, to prevent water from entering the air fryer, which may cause short circuit and fire.
- Use hot water and washing-up liquid to clean the basket and drawer. Drain well and dry thoroughly.
- Please do not use hard and sharp items (such as wire balls, blades etc).



SPARES

The following spare part is available to purchase from the Swan website:
www.swan-brand.co.uk

SD75210BLKN001 – Fryer Basket & Drawer





TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Plug the appliance into an earthed wall socket.
	The appliance is not turned on.	Turn the timer dial and the temperature control to desired values and check the drawer is fully closed.
Fried snacks are not crispy when they come out of the air fryer.	Wrong type of snacks used.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
	The fryer contains grease from previous use.	White smoke is caused by grease heating up inside the fryer. Make sure you clean the fryer properly after each use.
The fried food is not done.	Too much food has been added to the air fryer.	Put smaller batches of food in the air fryer. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature to the required temperature setting. (refer to the 'Settings Table').
	The food hasn't been cooked for long enough.	Set unit to the required cooking time (refer to the 'Settings Table').
Fresh fries are fried unevenly in the air fryer.	Wrong type of potatoes used.	Use fresh potatoes and make sure they stay firm during frying.
	The potato sticks were not rinsed adequately before frying.	Rinse the potato sticks properly to remove starch from the outside.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil brushed onto fries before frying.	Make sure you dry the potato sticks properly before you apply oil to them.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil to fries for a crispier result (before frying).



WARRANTY

This product is guaranteed for 2 years from the date of original purchase. If any defect arises due to faulty materials or workmanship the faulty products must be returned to the place of purchase. Refunds or replacement is at the discretion of the store.

The following conditions apply:

- The product must be returned to the retailer with proof of purchase.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Swan Products Ltd has limited liability for incidental or consequential loss or damage.
- This guarantee is valid in the UK and Eire Only.

Helpline number: **0333 220 6050**

Find advice online: **www.swan-brand.co.uk/support**



BS PLUG

WARNING: This appliance must be used in a socket which has an effective earth connection.



DISPOSAL OF UNIT



Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately.

Please visit www.recycle-more.co.uk or www.recyclenow.co.uk for access to information about the recycling of electrical items.

Please visit www.weeeireland.ie for access to information about the recycling of electrical items purchased in Ireland. The WEEE

directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.



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