

Rosewill[®]



1100W Oil-Less Low Fat Air Fryer
- 2.5 Quart (2.4L)
RHAF-15001 & RHAF-15002

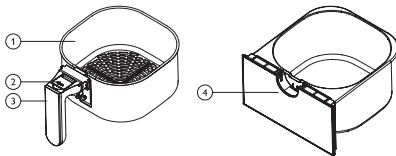
Introduction

Congratulations on your purchase. Your new air fryer allows you to prepare your favourite ingredients and snacks in a healthier way.

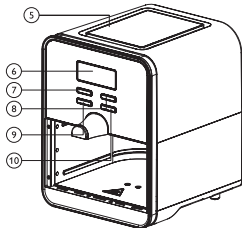
The air fryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most of the ingredients.

You can now make dishes like cakes and quiches and cook fragile food in a more convenient way.

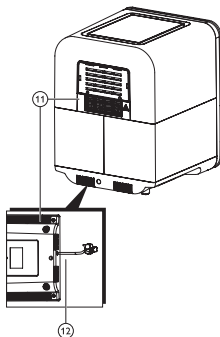
General description



- 1 Basket
- 2 Basket release button
- 3 Basket handle
- 4 Pan



- 5 Air inlet
- 6 Control panel
- 7 Increase time and temperature
- 8 Time and temperature
- 9 Decrease time and temperature
- 10 On and Off



- 11 Air outlet openings
- 12 Power cord

Important

Read this manual carefully before using the appliance and save it for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- To prevent electric shock, do not let any water or other liquid enter the appliance.
- Always put the ingredients to be fried in the basket, to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet or outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.

Warnings

- Make sure the required voltage matches the supplied voltage before plugging in your air fryer.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced by a qualified service center authorized by Rosewill Inc, or similarly qualified technician, in order to avoid a hazard.
- 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.
- Keep the appliance and its cord out of the reach of children.
- Keep the power cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to a grounded wall socket. Always make sure the plug is inserted into the wall socket properly.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 6 inches (15cm) of free space around all sides of the appliance when in use. Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- 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 appliance.
- The accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before removing the pan from the appliance.
- The baking tray becomes hot all over when it is used in the air fryer. Always use oven gloves when handling the baking tray.

Attention

- Taking out the drawer during the cooking process causes the safety switch to automatically engage, pausing operation. After pushing the drawer back into place, the fryer will resume operation and the timer will continue.
- If the interior temperature is higher than 176°F (80°C) after cooking process has terminated,

the fans inside will continue to operate. Fans will continue until the fryer has reached a safe temperature.

To switch off the appliance manually, please press the **On/Off** button.

Electromagnetic fields (EMF)

This Rosewill appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Before first use

- 1 Remove all packaging material.
- 2 Remove any stickers or labels from the appliance.
- 3 Thoroughly clean the basket and the pan with hot water, liquid dish soap, and a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

- 4 Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

- 1 Place the appliance on a stable, horizontal and level surface.
Do not place the appliance on non-heat-resistant surfaces.

- 2 Place the basket in the pan properly (Fig.2).
Pull out the power cord.

Do not fill the pan with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the hot air frying result.

Using the appliance

The air fryer can prepare a large range of ingredients. The recipe booklet included helps you get to know the appliance.

Preheating

- 1 Plug the power cord into a grounded wall socket.**
- 2 Press the power on/off button to switch on the appliance. (Fig.7)**
The display shows the last selected temperature.
- 3 Press the temperature increase or decrease button to set the required temperature.**
See the section titled Temp/Timer in this chapter to determine the right temperature. (Fig. 6)

Tip: Press the increase or decrease button longer to put the temperature forward or backward more quickly.

Note: If you do not want to preheat, but want to start frying immediately, skip step 4 and follow the instructions in the section titled "Hot air frying" in this chapter.

- 4 Press the On/Off button. (Fig.7)**
The appliance will begin to heat up.
The set temperature will flash until the desired temperature has been reached, then the appliance will beep and the temperature indicator will display continuously.
Beeping will commence until cooking time as been set (see step 4 in the section titled "Hot air frying").

Note: You can also start the preheating process manually by setting the temperature and then pressing the timer decrease button until '- -' appears. (Fig 5 and Fig 6)

Hot air frying

- 1 Open the drawer by pulling at the handle. (Fig.1)**
- 2 Put the ingredients in the basket (Fig.3)**

Note: Never fill the basket beyond the MAX indication or exceed the amount indicated in the table (see section 'Temp/Timer' in this chapter), as this could affect the quality of the end result.

- 3 Slide the drawer back into the air fryer by the handle (Fig.4)**

Never use the pan without the basket in it. If you heat up the appliance without basket, use oven gloves to open the drawer. The edges and inside of the drawer become very hot.

Caution: Do not touch the pan during and some time after use, as it gets very hot.

- 4 Press the timer increase or decrease button to set the timer to the required cooking time. See section 'Temp/Timer' in this chapter to determine the correct cooking time. (Fig.5)**

Tip: Press the timer increase or decrease button longer to put the time forward or backward more quickly.

Note: If you have not preheated the appliance, add 3 minutes to the cooking time.

Note: If you do not set the required cooking time within 5 minutes, the appliance switches off automatically for safety reasons.

- 5** Press the On/Off button to start the cooking process. (Fig.7)
The display starts counting down from the set cooking time.
Excess oil from the ingredients is collected on the bottom of the pan.

- 6** When the appliance starts to beep, the set cooking time has elapsed.

Note: You can also stop the cooking process manually. To do this, press the On/Off button (Fig.7)

- 7** Open the drawer by pulling the handle and check if the ingredients are ready. (Fig.8)
If the ingredients are not ready yet, simply re-insert the drawer by the handle and add a few extra minutes to the set time.

- 8** To remove small ingredients (e.g., fries), lift the basket out of the pan by the handle. (Fig.10)

After the cooking process, the pan, the basket and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.

- 9** Empty the basket into a bowl or onto a plate. (Fig.11)

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket (Fig.12)

- 10** When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Note: Repeat steps 1 to 9 if you want to prepare another batch..

Note: If you prepare another batch within 30 minutes, it is not necessary to preheat the appliance again.

Temp/Timer

The table below will assist you in selecting the basic Temp/Timer for the best results in your food preparation.

Note: These are general guidelines only. As ingredients differ in size, shape, origin, and other factors, finding the optimal Temp/Timer for your food may require some practice.

Because the Rapid-Air technology instantly reheats the air inside the appliance, pulling the pan out briefly will not significantly affect the cooking process.

Tips

- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal quantity for preparing crispy fries is about 17 ounces (500 grams).
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F (150°C) and reheat food for up to 10 minutes.

	Min-Max-Amount (oz)	Time (min.)	Temperature (F)	Shake	Extra Information
Potatoes & fries					
Thin frozen fries	10.6-24.7	12-16	400	Shake	
Thick frozen fries	10.6-24.7	12-20	400	Shake	
Home-made fries (0.3"×0.3")	10.6-28.2	18-25	360	Shake	add 1/2 tbsp of oil
Home-made potato wedges	10.6-28.2	18-22	360	Shake	add 1/2 tbsp of oil
Home-made potato cubes	10.6-26.5	12-18	360	Shake	add 1/2 tbsp of oil
Rosti	8.8	15-18	360		
Potato gratin	17.6	18-22	360		
Meat & Poultry					
Steak	3.5-17.6	8-12	360		
Pork chops	3.5-17.6	10-14	360		
Hamburger	3.5-17.6	7-14	360		
Sausage roll	3.5-17.6	13-15	400		
Drumsticks	3.5-17.6	18-22	360		
Chicken breast	3.5-17.6	10-15	360		
Snacks					
Spring rolls	3.5-14.1	8-10	400	Shake	Use oven-ready
Frozen chicken nuggets	3.5-17.6	6-10	400	Shake	Use oven-ready

	Min-Max-Amount (oz)	Time (min.)	Temperature (F)	Shake	Extra Information
Frozen fish fingers	3.5-14.1	6-10	400		Use oven-ready
Frozen breaded cheese snacks	3.5-14.1	8-10	360		Use oven-ready
Stuffed vegetables	3.5-14.1	10	320		
Baking					
Cake	10.6	20-25	320		Use baking tray
Quiche	14.4	20-22	360		Use baking tray/ oven dish
Muffins	10.6	15-18	400		Use baking tray
Sweet snacks	14.4	20	320		Use baking tray/ oven dish

Note: When you use ingredients that rise (such as cake, quiche or muffins) the baking tray should not be filled more than halfway.

Note: Add 3 minutes to the preparation time if you start frying while the air fryer is still cold.

Making home-made fries

For best results, we recommend using pre-baked (frozen) fries. For truly home-made fries, follow the steps below.

- 1 Peel potatoes and cut them into your desired shape.**
- 2 Soak them in a bowl of water for at least 30 minutes; remove and dry them.**
- 3 Pour 1/2 Tablespoon of olive oil in a bowl and add fries. Mix until the fries are coated with oil.**
- 4 Remove fries from the bowl by hand or with a utensil so that excess oil stays in the bowl. Add fries to the air fryer basket.**

Note: Do not pour your fries from the mixing bowl into the basket at once so as to prevent excess oil from pouring into the basket and ultimately the bottom of the pan.

- 5 Fry according to the instructions in this chapter.**

Cleaning

Clean the appliance after every use.

The pan, basket and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1 Remove the power cord plug from the wall socket and let the appliance cool down.

Note: Remove the pan to let the air fryer cool down more quickly.

2 Wipe the outside of the appliance with a moist cloth.

3 Clean the pan and basket with hot water, dish soap, and a non-abrasive sponge.
You can use a degreasing liquid to remove any remaining dirt.

Note: The pan and basket are dishwasher-safe.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water mixed with dish soap. Put the basket in the pan and let the pan and basket soak for approximately 10 minutes.

4 Clean the inside of the appliance with hot water and a non-abrasive sponge.

5 Clean the heating element with a cleaning brush to remove any food residue.

Storage

1 Unplug the appliance and let it cool down.

2 Make sure all parts are clean and dry..

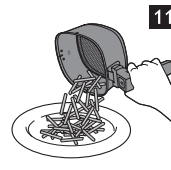
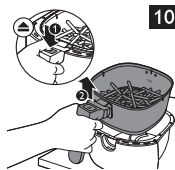
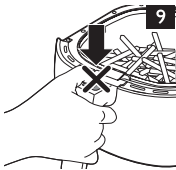
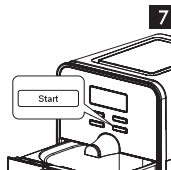
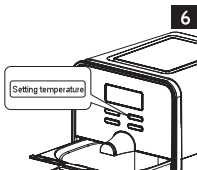
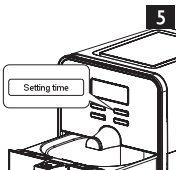
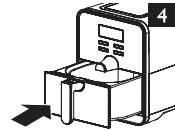
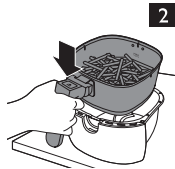
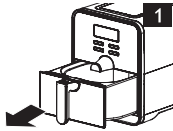
3 Push the cord into the cord storage compartment. Secure the cord by inserting it into the appropriate slot.

Environment

- Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you can help to preserve the environment. (Fig. 14)

Problem	Possible cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Put the power cord plug in grounded wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Temp/Timer' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Temp/Timer' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Temp/Timer' in chapter 'Using the appliance').
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	The basket is overfilled.	Do not fill the basket beyond the MAX indication.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
	The handle of the baking tray is obstructing the pan.	Push the handle to a horizontal position, so it does not stick out on top of the basket.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residue from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
French fries are fried unevenly in the air fryer.	You did not soak the fries properly before you fried them.	Soak the fries in a bowl for at least 30 minutes, taken 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.
French fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the fries properly before you add the oil.
		Cut the fries smaller for a crispier result.
		Add slightly more oil for a crispier result.





Specifications

Part Number	96-268-088	96-268-089
Model	RHAF-15001	RHAF-15002
Dimensions	12.6 x 10 x 12.8"	12.6 x 10 x 12.8"
Capacity	2.5 Q (2.4 L)	2.5 Q (2.4 L)
Voltage	120 V	120 V
Power	1100 W	1100 W
Cord Length	39.4"	39.4"
Weight	12.8 lb	12.8 lb
Color	Black	White
Material & Finish	Plastic & Stainless Steel	Plastic & Stainless Steel

*We appreciate you purchasing a quality Rosewill product.
If you have any questions or need assistance,
please contact our Customer Service Department:
1-800-575-9885 or techsupport@rosewill.com*