

Rohnson

Air Fryer Oven

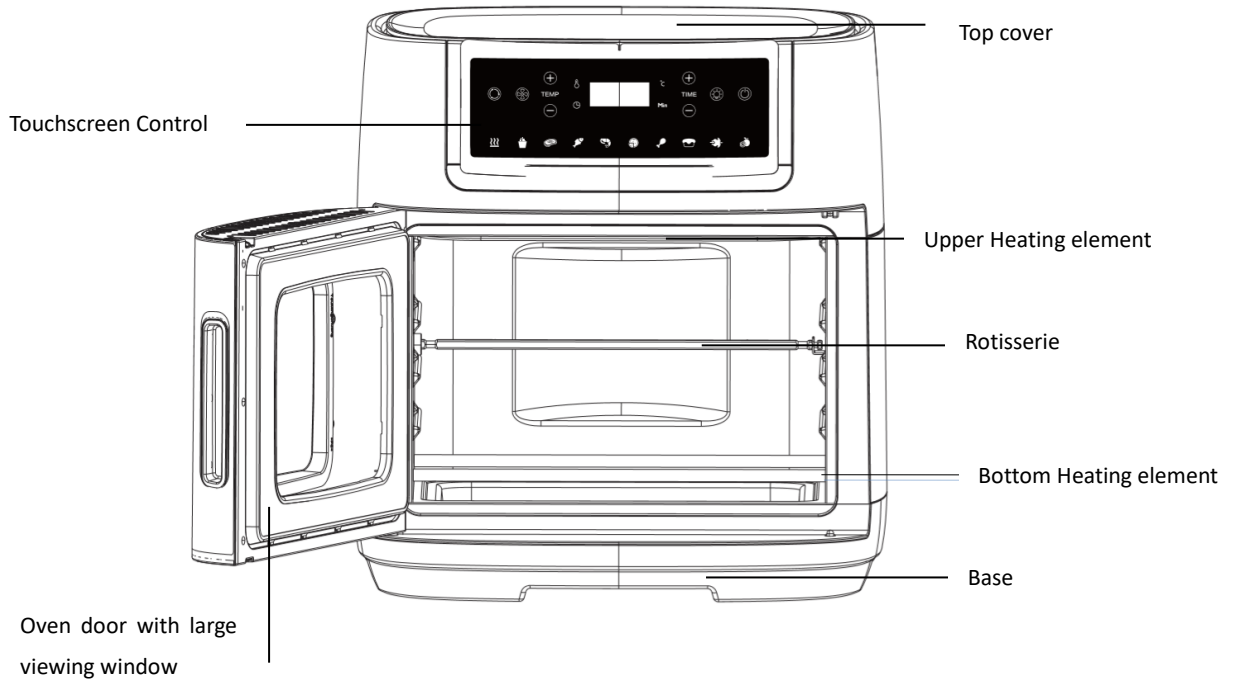
Instruction Manual

Model: R-2853



PRODUCT SPECIFICATIONS

Model	R-2853
Power	1900W
Capacity	12L
Rated Voltage	220-240V~ 50/60Hz



Handle



Heating element protector



Rotisserie Chicken Cage



Rotisserie



Drip pan



Fry rack



Baking Pan



Skewer Cage



Fry Basket

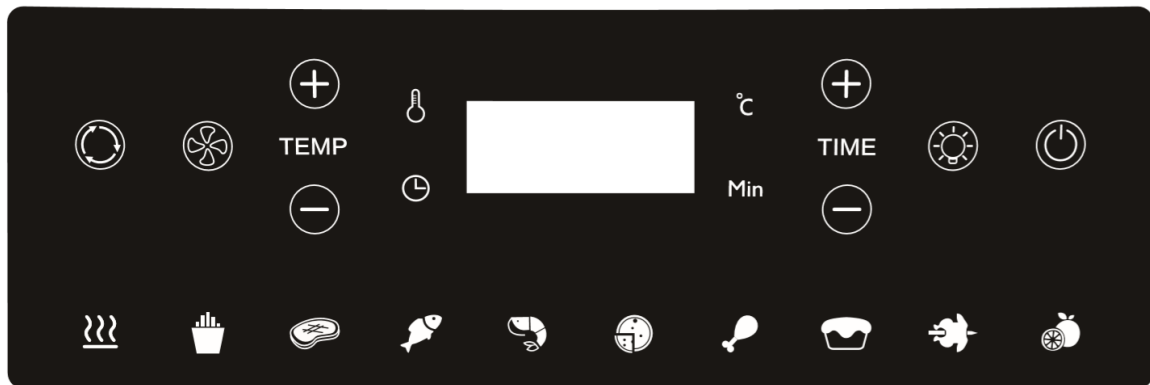
IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. 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.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, press and hold the POWER (🔌) button and then open the Air Fryer Oven door.
Then remove plug from wall outlet.
14. A fire may occur if the Air Fryer Oven is covered or touching flammable material, including curtains, draperies, walls, etc., when in operation. Do not store any item on top of the appliance when in operation.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
16. Do not place any of the following materials in the Air Fryer Oven: paper, cardboard, plastic, etc.
17. Do not cover the Air Fryer Oven with anything that would prevent steam from escaping. This may cause warping, discoloration, malfunction or even fire.
18. Keep appliance at least 10cm from walls or other objects during operation.











CAUTION: After cooking, the crisping racks or rotisserie assembly, drip pan, and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer Oven and accessories.

CONTROL PANEL



1. Plug in, the POWER button (⏻) will flash, Press the POWER button (⏻) to power on, the control panel display light is ON. Press POWER (⏻) button for 0.5S to turn the Oven OFF.
 2. Ten Function buttons. Press the function button as select, the button and display will flash and then the unit operation. The selected button remains illuminated on the digital display.
 3. Oven LIGHT button. Press to turn the LIGHT ON. Check cooking and browning progress. Press again to turn the Oven light OFF. Any time the Oven door is opened, the light will illuminate. When the Oven door is properly closed, the light will turn OFF after 30 seconds.
 4. FAN (🌀) Icon. The white convection fan icon (🌀) will flash when the Air Convection Fryer is ON, and the fan will continue to work 30 seconds after it is turned OFF.
 5. TIME (⏪ ⏩) button. Press to change the TIME on the digital display. The (⏪) and (⏩) symbols enable you to increase or decrease cook TIME at a time. Hold the button down to rapidly change the TIME.
 6. TEMPERATURE (⏪ ⏩) button. Press to change the TEMPERATURE on the digital display. The (⏪) and (⏩) symbols enable you to increase or decrease cooking TEMPERATURE at a time. Hold the button down to rapidly change the TEMPERATURE.
- Note:** Cooking time and temperature can be increased or reduced while cooking is in progress.
7. ROTISSERIE (🍷) button. This button flash means the rotisserie bar begin to rotate. Press the ROTISSERIE (🍷) button to turn OFF. Press again to turn ON.
 8. During operation, opening the oven door can pause working. Closing the oven door can resume working.

FUNCTION CHART

Icon	Function	Default Time/Temp.	Adjustable Time/Temp.	Suitable accessories
	Air Fry	10 Min 190°C	5-60 Min 65-200°C	Fry basket/round cage
	Chips	15 Min 200°C	5-60 Min 65-200°C	Fry basket/ round cage
	Meat	25 Min 180°C	5-60 Min 65-200°C	Fry basket/ round cage
	Fish	15 Min 165°C	5-60 Min 65-200°C	Rotisserie
	Shrimp	10 Min 180°C	5-60 Min 65-200°C	Fry basket
	Pizza	15 Min 180°C	5-60 Min 65-200°C	Drip pan
	Drumstick	25 Min 180°C	5-60 Min 65-200°C	Fry basket/round cage
	Bread	30 Min 175°C	5-60 Min 65-200°C	Drip pan
	Roast chicken	40 Min 190°C	5-60 Min 65-200°C	Rotisserie
	Dehydration	8 Hour 60°C	4-12 Hour 35-80°C	Fry basket
DIY	TEMP/TIME	20Min 200°C	1-60 Min 65-200°C	Drip pan

BEFORE USING FOR THE FIRST TIME

CAUTION: To protect against electric shock, do not immerse the Air Fryer Oven or allow cord to come into contact with water or other liquids.

1. Read all operating instructions carefully.
2. Carefully unpack the Air Fryer Oven and accessories, removing all packaging materials. Remove any labels from the outer surfaces.
3. Place your Air Fryer Oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the Air Fryer Oven are at least 10cm away from any walls, cabinets, or objects on the counter or table.
4. To avoid scratching, marring, or discoloration, do not store anything on top of the Air Fryer Oven during operation.

5. Wash fry basket, drip pan, rotisserie assembly and round cage before using.
6. Rinse and dry thoroughly before placing in the Air Fryer Oven.
7. Make sure the drip pan is in place on the Oven floor.

COOKING CHART

Settings

The table below will help you select the correct temperature and time for best results. As you become more familiar with the air fry oven cooking process, you may adjust these settings to suit your own personal tastes.

Food Item	Min-Max (gr)	Time	Temperature	Comments
Thin Frozen Fries	300-700	15-16 mins	200°C	
Thick Frozen Fries	300-700	15-20 mins	200°C	
Homemade Fries	300-800	10-16 mins	200°C	Add 1/2 tbsp. oil
Homemade Potato Wedges	300-800	18-22mins	185°C	Add 1/2 tbsp. oil
Homemade Potato Cubes	300-750	12-18mins	185°C	Add 1/2 tbsp. oil
Hash Browns	300	15-18mins	185°C	
Potato Gratin	500	15-18mins	200°C	
Steak	100-500	8-12 mins	185°C	
Pork Chops	100-500	10-14mins	185°C	
Hamburger	100-500	7-14 mins	185°C	
Sausage Roll	100-500	13-15mins	200°C	
Chicken Drumsticks	100-500	18-22 mins	185°C	
Chicken Breast	100-500	10-15mins	185°C	
Spring Rolls	100-400	15-20mins	200°C	Use oven-ready
Frozen Chicken Nuggets	100-500	10-15mins	200°C	Use oven-ready
Frozen Fish Sticks	100-400	6-10 mins	200°C	Use oven-ready
Mozzarella Sticks	100-400	8-10 mins	185°C	Use oven-ready
Stuffed Vegetables	100-400	10 mins	160°C	
Cake	300	20-25 mins	160°C	Use baking tin
Quiche	400	20-22 mins	185°C	Use baking tin/oven dish
Muffins	300	15-18 mins	200°C	Using baking tin
Sweet Snacks	400	20mins	160°C	Use baking tin/oven dish
Frozen Onion Rings	400	15 mins	200°C	

NOTE: Keep in mind that these settings are indications. Since ingredients differ in origin, size, shape, and brand, we cannot guarantee the best settings for your ingredients.

Problem and method of solving

Problem	Reason	Solution
Indicator unlight	No power	Check power cord plug.
	Control board fault	Contact customer service.
No heating.	Oven door no close.	Contact customer service.
	Heating tube fault.	
Motor does not work or makes abnormal noise.	Fan stuck.	Contact customer service.
	Motor fault	
Display show: E2, E4	PCB or sensor fault.	Unplug the power cord, restart oven after it's cooled down. Contact customer service if can't solve problem.
Display show: E0	Oven door doesn't close well.	Close the Oven door.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2012/19/EU.

At the end of its working life, the product must not be disposed of as urban waste. It must be taken to a special local authority differentiated waste collection center or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health, deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.