

ROSEWILL
H O M E



**Multifunctional Electric Air Fryer
with Digital LED Touch Display
- 3.7-Quart (3.5 L), Black**

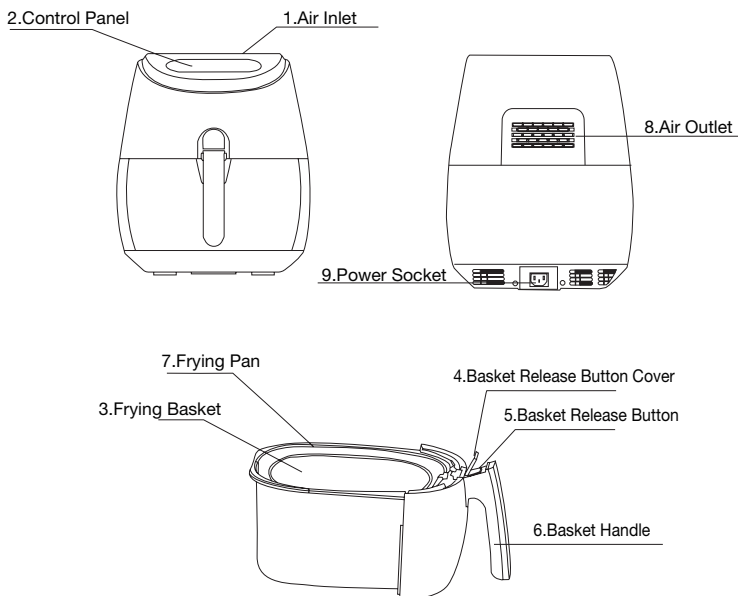
RHAF-17001

User Manual

Product Introduction

Thank you for purchasing Rosewill Air Fryer RHAF-17001 and congratulations! Your new air fryer allows you to prepare your favorite ingredients and snacks in a healthier way. The air fryer uses hot air in combination with high-speed air circulation (Rapid Air) to prepare a variety of tasty dishes in a healthy, fast and easy way. Your food will be heated evenly with no need to add oil to most of the ingredients. Now you have a more convenient way to easily make the cakes and quiches, and so much more!

Components and Functions



Part	NAME	Function
1.	Air Inlet	Air flows from inlet to outlet to form hot air circulation.
2.	Control Panel	For all functions' operation.
3.	Frying Basket	To place ingredients on; and to be placed into the pan and slid into the appliance.
4.	Basket Release Button Cover	To cover release button in case of pan falling off by accident. Open the cover to release the basket.
5.	Basket Release Button	Press the button to lift the basket from the pan.
6.	Basket Handle	To slide the pan and settle down the basket.
7.	Frying Pan	To place the frying basket.
8.	Air Outlet	Air flows from inlet to outlet to form hot air circulation.
9.	Power Socket	To connect power cord and switch on the appliance.

Precautions

Before using this product, please read the instructions carefully and save it for future reference.

Danger

- Never immerse the housing (which contains the electrical components and the heating elements) in water or rinse it under the tap.
- To prevent electric shock, never 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.
- Never touch the inside of the appliance while it is operating.

Warning

- Before connecting power to this product, please check if the voltage marked on the product matches the local power supply voltage.
- Do not use the appliance if the plug, the power cord, or the appliance itself is damaged.
- If the main power cord is damaged, you must have it replaced by the manufacturer, maintenance department or a qualified person in order to avoid a hazard.
- This appliance should not be used by children younger than 8 years old, nor by people who are physically disabled, sensuously or mentally disordered, or by personnel with a lack of experience and knowledge.
- Children should be supervised to ensure that they do not play with this appliance.
- Keep the appliance and its main power cord out of the reach of children younger than 8 years old when the appliance is switched on or is cooling down.
- Keep the power cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- The appliance must be plugged into a grounded outlet and the plug must be properly inserted.
- Never connect this appliance to an external timer or a separate remote control system.
- Do not place the appliance on or near combustible materials such as tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm of free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
- Do not use this product for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- This appliance should not be working without any ingredients in it. It's not suggested to keep the appliance working nonstop for over 2 hours in case of any injury or property lost caused by spontaneous combustion.
- 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 the hot steam and air when you remove the pan 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 moving the pan from the appliance.

Caution

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It cannot be used for shops, offices, farms, worker canteens or other working environments. Nor for customers' use in the hotels, motels, or places that provide bed and breakfast or other accommodations.
- If the appliance is used improperly or for professional or semi-professional purpose or if it is not used according to the instructions in the user manual, the warranty is void and Rosewill refuses any liability for damage caused.
- Products can only be delivered to authorized maintenance center. Do not repair the product yourself, otherwise the product warranty certificate will be invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of black or brown.

Automatic Switch-Off

This product has an automatic shut-off function. If no buttons are pressed within 5 minutes, the product will automatically shut down. To manually turn off the product, press the power on / off button.

Before First Use

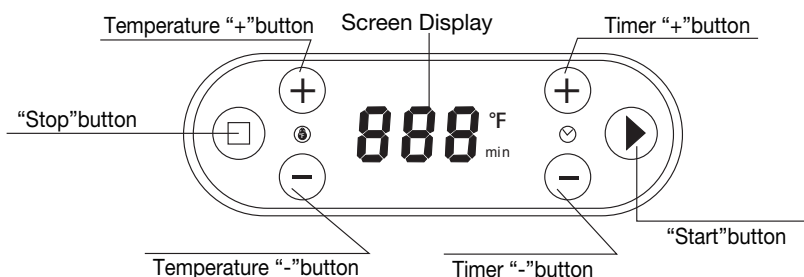
1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Open the drawer by pulling the handle.
4. Open basket release button cover 4, press release button 5, lift up the handle, and take out the basket.
5. Thoroughly clean the frying basket and frying pan with hot water, detergent and a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
6. Wipe the inside and outside of the appliance with a moist cloth.
This appliance works with hot air. Do not fill the basket with oil or frying fat.
7. Put the frying basket into the frying pan.
8. Use the handle to slide the frying pan back into the air fryer.
9. Preheat 3 minutes to get rid of the remaining odor during packaging and transport.

Preparing for Use

1. Use on a stable, horizontal and level surface.
Do not place the product on non-heat-resistant surfaces.
2. Place the basket correctly into the frying pan.
Do not put anything on top of the appliance.
This disrupts the airflow and affects the hot air frying result.

Use of This Appliance

The air fryer can be used to prepare a large range of ingredients. The recipe booklet included serves as a guide to using the appliance better.



Preheat

1. Connect the plug to a grounded outlet.
2. Press ► button for 3 seconds to switch on the appliance.
3. Press the +/- buttons (on the left) to set your desired temperature. (Increments of 10 °F).
Press the +/- buttons (on the right) to set your desired time. (Increments of 1min).
See 'Settings' section in this book to determine the appropriate temperature and time.
Tip: Long press +/- buttons to fast forward or backward to adjust the temperature and time more quickly.
Note: If you do not want to warm-up and wish to start frying immediately, skip step 4 and operate according to 'hot air frying' section instructions in this book.
4. Press the ► button to start heating.
Display shows timer countdown from the set time. When you hear the timer bell 3 times (it lasts 10s), the set preparation time has elapsed and display shows the set temperature.
Preheat has finished.

Hot Air Frying

1. Open the drawer by pulling the handle.
2. Put the ingredients in the basket.
3. Use the handle to slide the frying pan back into the air fryer.
Never use the pan without the basket in it. If the appliance is heating ingredients in the absence of the basket, use a special oven glove to open the drawer. The side walls and edge of the drawer can become very hot.
4. Press the timer increase/decrease buttons to set the required time. See 'Ingredients guide' section in this book to determine the correct cooking time.
Tip: Long press on the timer increase/decrease buttons to quickly adjust the time forward or backward.
Note: Add 3 minutes to the preparation time when the appliance is without preheat.
Note: If the required cooking time is not set within 5 minutes, the appliance will automatically shut down out of safety concern.
5. Press the ► button to start the cooking process.
* Display shows timer countdown from the set time.
* The excess oil from the ingredients will be collected in the bottom of the pan.
6. Some ingredients require shaking halfway through the preparation time.
(see 'Ingredients guide' section in this book) To turn over the ingredients, pull the pan out of the appliance by the handle and turn over the ingredients. Then put the pan back into the fryer.
Caution: Do not press the basket release button 5 during shaking.
7. When you hear the timer bell, the set preparation time has elapsed.
Note: You can also switch off the appliance manually, please press ► button for 3 seconds.
8. Pull the handle to take out the drawer and place it on a heat-resistant surface. Check if the ingredients are ready.
If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
9. To remove small ingredients (such as french fries), press the basket release button and lift the basket out of the pan.
Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.
After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.
10. Empty the basket into a bowl or a plate.
Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.
11. Once the ingredients are ready, the air fryer is instantly ready for preparing another batch.
Note: If you want to cook the next batch of ingredients, repeat Step 1-9.
Note: If you want to cook the next batch of ingredients within 60 minutes, there is no need to re-preheat the appliance.
12. Press the power ► button for 3 seconds to switch off the air fryer.

Settings

The table below will help you to select the settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are suggestions. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- A larger amount of ingredients only requires a slightly longer preparation time, and 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 helps prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the fryer within a few minutes after you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the fryer.
- Snacks that can be prepared in an oven can also be prepared in the fryer.
- The optimal amount for preparing crispy fries is 1.10 lb.
- 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 use the fryer to reheat ingredients. To reheat ingredients, set the temperature to 300 °F for up to 3 minutes.

Ingredients guide

	Min-Max Amount(lb)	Time (min.)	Temperature(°F)	Shake	Extra Information
POTATOES& FRIES					
Thin Frozen French Fries	0.67-1.54	12-16	400	Shake	
Thick Frozen French Fries	0.67-1.54	23-25	400	Shake	
Homemade Potato Fries(8*8mm)	0.67-1.76	18-25	400	Shake	Add 1/2 tbsp of oil
Homemade Potato Wedge	0.67-1.76	18-22	400	Shake	Add 1/2 tbsp of oil
Homemade Potato Cubes	0.65-1.65	12-18	360	Shake	Add 1/2 tbsp of oil
Hash Browns	0.55	15-18	360		
Potato Gratin	1.10	18-22	360		
MEAT& POULTRY					
Ribs	0.22-1.10	23-25	360		
Pork Chops	0.22-1.10	10-14	360		
Hamburger	0.22-1.10	7-14	360		
Sausage Roll	0.22-1.10	13-15	400		
Chicken Drumsticks	0.22-1.10	18-22	360		
Chicken Breast	0.22-1.10	10-15	360		
SNACKS					
Frozen Egg Rolls	0.22-0.88	8-10	400	Shake	Use oven-ready
Frozen Chicken Nuggets	0.22-1.10	6-10	400	Shake	Use oven-ready
Frozen Fish Sticks	0.22-0.88	13-15	360		Use oven-ready
Frozen Cheese Sticks	0.22-0.88	8-10	360		Use oven-ready
Stuffed Vegetables	0.22-0.88	10	320		
BAKING					
Cake	0.67	20-25	320		Use baking tray
Quiche	0.88	20-22	360		Use baking tray/oven dish
Muffins	0.67	15-16	400		Use baking tray
Sweet Snacks	0.88	20	320		Use baking tray/oven dish

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

*Please always start cooking at the highest temperature and continue at lower temperature till the end.

Note:Add 3 minutes to the preparation time when the appliance is cold.

Making Homemade Fries

For the best results, we advise to use pre-baked fries (such as frozen French fries).

If you want to make homemade fries. Please follow the simple steps below.

1. Peel potatoes and cut into fries.
2. Soak the potato fries in a bowl of water for at least 30 minutes, then take them out and dry them with kitchen paper.
3. Pour ½ tablespoon of olive oil in a bowl, put the fries on top and mix until they are coated with oil.
4. Remove the fries from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Place the fries in the basket.

Note: Do not tilt the bowl to put all the fries to the baskets at once, tilting the bowl may cause excess oil to fall into the bottom of the pan.

5. Fry potato fries according to the instructions in this book.

Cleaning

Clean the appliance after every use.

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

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

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

2. Wipe the outside of the appliance with a moist cloth.
3. Clean pan and basket with hot water, some liquid soap, and a non-abrasive sponge. You can use a degreasing liquid to remove any remaining residue.

Note: The pan and basket are dishwasher-safe.

Tip: If residue is stuck to the basket or the bottom of the pan, fill the pot with hot water and some liquid soap. Put the basket in the pan and let the pan and the 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.

Environmental Protection

When you throw away the appliance, please separate it from the general household waste. It should be handed over to the official recycling station.

Specifications

Model	RHAF-17001
Capacity	3.7 Quart (3.5 L)
Temperature control	140°F - 400°F
Timer	Up to 60 minutes
Dimensions L x W x H	10.24" * 10.24" *12.20"
Voltage	120 V
Watts	1350 W
Cord Length	39.37"
Weight	11.29 lb
Material / Finish	Plastic / Stainless steel Top

Troubleshooting

ISSUE	Possible cause	Solution
The food is cooked unevenly.	Certain foods/preparations cook more evenly if shaken halfway through the cooking time.	Foods that are piled or stacked (such as French fries) should be shaken halfway through the cooking time for best results. See the 'Ingredients guide' section in this book.
Snacks are not crispy when they come out of the air fryer.	Some snacks meant to be prepared in a deep fryer will not crisp as well in the air fryer.	Use oven-ready snacks and/or lightly brush some oil onto the snacks for a crispier result.
		For fresh-cut fries: Cut the potatoes into smaller, thinner sticks. Add a little more oil.
The pan won't slide into the air fryer properly	The basket is too full.	Remove some ingredients from the basket.
	The basket is not fully inserted.	Push the basket down into the pan until you hear a click.
	The handle of the baking tray is obstructing the pan.	Make sure the handle release cover is completely closed.
The air fryer produces white smoke during cooking.	The fat content of the ingredients is too high.	White smoke is caused by grease build-up in the pan, either accumulated from multiple uses or because ingredients high in fat are being cooked. Clean the basket and pan properly after each use and avoid cooking ingredients high in fat.
	Grease has accumulated from previous uses.	
Fresh-cut fries are fried unevenly in the air fryer.	The potato sticks were not properly soaked before cooking.	Soak the fresh-cut potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel.
	The wrong type of potato was used.	Always use fresh potatoes for the best results.
Chips are not crispy.	There may be a lack of oil or too much water.	Ensure chips are dried after rinsing with water. Possibly add a little more oil to the chips before cooking.
	Chip size may be too large.	Try cutting the potato into smaller pieces for a crispier result.
	You may be using incorrect type of potato.	When making homemade chips/fries, the best type of potato to use are the floury varieties.

ROSEWILL H O M E

Rosewill[®] Technical Support Information
techsupport@rosewill.com 1-800-575-9885

Thank you for purchasing a Quality Rosewill Product.
Please register your product at : <http://www.rosewill.com>
for complete warranty information and support for your product.



Intertek
5 0 0 1 5 4 6
CONFORMS TO ANSI/UL
STD. 60950-1
CERTIFIED TO CAN/CSA
STD. C22.2 NO. 60950-1



RHAF-17001_A