



Russell Hobbs



RHMCAF40_IB&RB_FA_140622
Part no. T22-9002551

SATISFRY AIR & GRILL MULTICOOKER 5.5L

2 YEAR WARRANTY

RHMCAF40

INSTRUCTIONS & WARRANTY

IMPORTANT SAFEGUARDS

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

Read all instructions before, and follow whilst using this appliance.



1. To protect against electrical hazards, do not immerse the appliance housing in water or any liquid.
2. Do not use it in a bathroom or near any source of water.
3. Do not use outdoors.
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. This appliance is NOT a toy. Children should be supervised to ensure they do NOT play with this appliance.
6. Always follow the instructions when using this appliance.
7. **WARNING:** Cook only in the cooking pot. DO NOT add ingredients directly into the interior of the appliance housing. Doing so may result in personal injury from electric shock and/or damage to the appliance.
8. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
9. To avoid the possibility of scalding, keep clear of steam escaping around the lid area. Use oven gloves or similar protection when opening the lid.
10. Do not touch any surfaces until the appliance has fully cooled.
11. Do not use the slow cooker function to re-heat food that has already been cooked.
12. **WARNING:** Dried beans (e.g. red kidney beans) must be boiled for at least 10 minutes before being added into slow cooked recipes. They are poisonous if eaten raw or undercooked.
13. **CAUTION:** Do not operate on an inclined plane. Place the appliance on a stable, level, heat-resistant surface and out of reach of children.
14. Route the power cord so it does not overhang, and cannot be caught accidentally.
15. Unplug the appliance when not in use, before moving and before cleaning. Let it cool down fully before cleaning and storing away.
16. There are no user serviceable parts. If the power cord is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid hazard.
17. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned, or been dropped or damaged in any manner. Contact Customer Service for examination, adjustment, repair or replacement.
18. Leave a clear space of at least 75mm (3 inches) around the appliance when in use.

19. Do not cover the appliance or place anything on top of it while in use.
20. Do not use the appliance near or below curtains or other combustible materials.
21. Keep the appliance and power cord away from hotplates, cook-tops and burners.
22. The Cooking Pot must not be used with or in any appliance (cook-top, stove, oven, microwave oven, etc.).
23. Do not use accessories or attachments other than those supplied as specifically for use with this appliance.
24. Do not use the appliance for any purpose other than that described in these instructions.
25. Do not connect this appliance to an external timer or remote control system.
26. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.

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 & breakfast type environments.



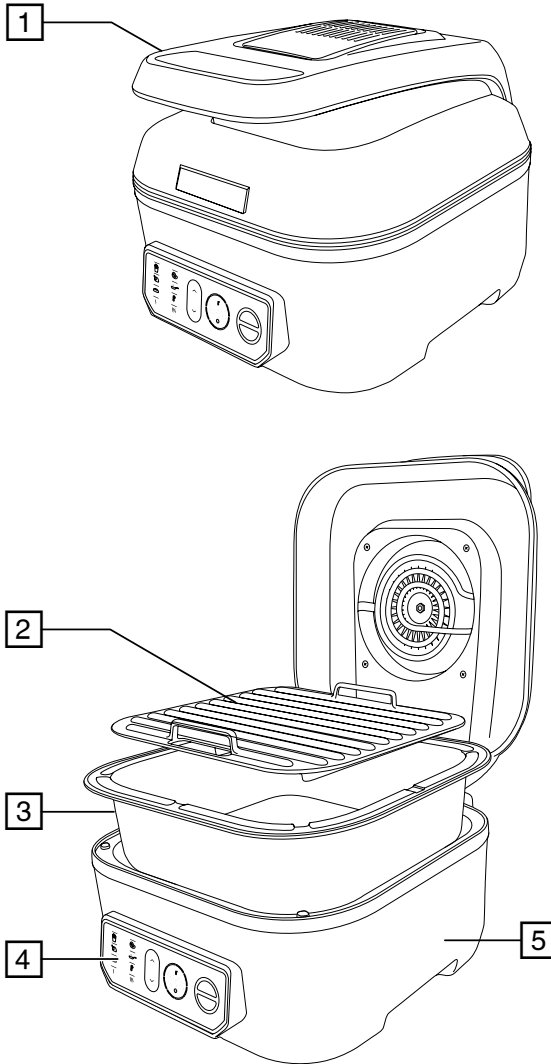
WARNING: HOT SURFACE(S):

The hot surface symbol indicates that accessible surfaces may be hot during and after appliance use.

SAVE THESE INSTRUCTIONS

Congratulations on the purchase of your new Russell Hobbs Satisfry Air & Grill Multicooker. Each unit is manufactured to ensure safety and reliability. **Before using the Multicooker for the first time, please read this instruction booklet carefully and keep it for future reference. Pass it on if you pass on the Multicooker.**

When using this appliance, basic safety precautions should always be followed.



FEATURES










- | | |
|----------------|------------------|
| 1. Handle | 4. Control panel |
| 2. Grill plate | 5. Housing |
| 3. Cooking pot | |

BEFORE FIRST USE

- Remove all packaging material from the product.
- As some parts may be packed separately, check to ensure all items have been unpacked before disposing of the packaging.
- Remove all accessories and components.
- Wash all removable parts as instructed in “CLEANING AND MAINTENANCE” section of this manual. Do not wash the appliance housing.
- Select a level, dry countertop where the appliance is to be used.
- Do not place cooking pot into an oven or directly on a stove top. The cooking pot must only be used in conjunction with the RHMCAF40 appliance housing.
- Ensure the multicooker is always disconnected from the wall power outlet when not in use.

CONTROLS & LIGHTS

The following table gives a brief description of the control panel functions

	Air Fry Light Air Fry mode selected		Keep Warm Light Keep Warm mode selected
	Grill Light Grill mode selected		Slow Cook High Light Slow cooker high setting mode selected
	Roast Light Roast mode selected		Slow Cook Low Light Slow cooker low setting mode selected
	Sear Light Sear mode selected		Used to select cooking modes and increase/decrease temperature or time values.
	Bake Bake mode selected	I/O	Used to start or stop the appliance.

TEMPERATURE UNITS

To switch back and forth between °F and °C hold the **O** button for 3 seconds.

COOKING FUNCTIONS

Air Fry: Use your multicooker for healthier air frying with top and bottom heat, and a fan for even browning.

Grill: Use to grill food. The preheat cycle can be used to heat the grill plate to add sear/grill marks.

Roast: Use to cook whole pieces of meat, fish, or vegetables.

Sear: Use your multicooker to sauté and sear.

Bake: Use your multicooker for baking.

Slow Cook: Perfect for casseroles, soups, stews, and combinations of meats and vegetables.

Keep Warm: Allows you to keep cooked food warm before serving.

COOKING TEMPERATURES & TIMES

Mode	Heat		Temperature (° C)		Time (minutes)		Preheat
	Top	Bottom	Default	Range	Default	Range	
Air Fry	•	•	215	80 - 230	20	1 - 59	NO
Grill	•	•	230	80 - 260	20	1 - 59	YES
Roast	•	•	190	65 - 260	30	1 - 120	NO
Sear	-	•	230	230 - 260	10	1 - 120	NO
Bake	•	•	175	65 - 230	30	1 - 120	YES
Slow Cook High	-	•	-	-	240	1 - 1440	NO
Slow Cook Low	-	•	-	-	480	1 - 1440	NO
Keep Warm	-	•	-	-	240	-	NO

FEATURES COMMON TO ALL COOKING MODES

Changing the time or temperature during cooking

Once cooking has started you can change the time or temperature as follows:

1. To adjust the time, use the **∧** and **∨** buttons. The display will flash while you are changing it.
2. To change the temperature, press the **I** button while the unit is cooking. The currently selected temperature will start to flash. Use the **∧** and **∨** buttons to make any desired changes.

Opening the lid during cooking

The lid can be opened during cooking to add or to stir ingredients. Cooking and the timer will be paused when the lid is opened and continue once the lid is closed again. The bottom heating element will continue to function when the lid is opened.

Auto Sleep Mode

If no buttons are pressed within 5 minutes, your multicooker will go into sleep mode to save power. To wake it, press any button.

Light Ring Display


The 8 LEDs which surround the temperature and time display do various things during use but are mainly used to show the following:

- During cooking, they all light up and go out one by one as cooking progresses.
- If cooking is cancelled for any reason, they will all flash briefly before going out.
- During the preheating cycle (Grill and Bake modes), they will flash until the set temperature is reached.

Hints and Tips

- Once the cooking cycle has finished you can remove the food and transfer to a serving plate. You can also fully remove the cooking pot. Take great care and use appropriate protection such as oven gloves.
- To speed up the cooling down process, leave the lid open after removing your food.
- If you are batch cooking, empty the oil from the removable cooking pot after every 2 batches. This will help prevent grease from burning and causing smoke.

AIR FRY

- For best results, leave enough space around the ingredients to allow hot air to circulate.
 - Place the ingredients into the cooking pot and close the lid.
1. Plug in the appliance. Your multicooker will beep and display will go through its start up sequence. After a few moments the display will go out with just the **Air Fry**  light flashing.
 2. With the **Air Fry** light flashing, press the **I** button. The display will show the default temperature.
 3. Change the temperature as required using the \wedge and \vee buttons. Press the **I** button to confirm the selected temperature.
 4. The default cooking time will be displayed. Change the cooking time as required using the \wedge and \vee buttons. Each press will increase or decrease the time by 1 minute. Press and hold the button to rapidly increase or decrease the time.
 5. Press the **I** button to confirm the selected time.
 6. To begin cooking, press the **I** button. Cooking will start and the display will start to count down.
 7. When the timer reaches 00:00, your multicooker will beep twice and the heater will be turned off. The display will show “End”. The fan will continue to run for a short time.
- To cancel cooking at any time, press the **O** button.














COOKING TIMES AND FOOD SAFETY

- To be used purely as a guide
- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.
- Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, follow any guidelines on the package or label.

NOTE: High fat foods (e.g. pork) may create smoke. This is normal as oil residue is cooked at a high temperature. Reducing temperature may decrease the effect of smoke.

Food	Temperature °C	Time (minutes)	Remarks
Chips	200	25	Rinse, dry, toss in salt, pepper, and oil
Potato wedges	200	15-20	Rinse, dry, toss in salt, pepper, and oil
Sweet potato wedges	200	15-20	Rinse, dry, toss in salt, pepper, and oil
Jacket potato	180	30-40	For a crispy jacket, brush with oil
Roast potatoes	180	25-35	Rinse, dry, toss in salt, pepper, crushed rosemary (optional) and oil
Mixed Mediterranean vegetables	180	6-10	All cut to similar sizes, approx. 1-2cm pieces, toss in oil and season
Chicken Breast	180	15-20	
Chicken Thighs	180	25-30	Cooking time depends on size. Brush with oil, season
Chicken wings	180	23-28	Cooking time depends on size. Brush with oil, season
Burgers	180	8-12	Cooking time depends on size. Brush with oil, season
Sausages	180	8-12	
Pork chop	180	22	Brush with oil, season
Salmon fillet	180	8-12	Brush with oil, season
White fish fillet	180	8-12	Brush with oil, season
Sausage Roll	200	13-15	Brush with oil, season
Spring Roll	200	8-10	
Muffins	180	15-18	
Frozen Food	Temperature °C	Time (min)	Remarks
Chips	200	25	
Potato wedges	200	15-20	
French fries	200	12-20	
Chicken Nuggets	200	6-10	
Fish fillets	200	10-12	
Fish Fingers	180	6-10	
Onion Rings	180	10-15	
Scampi	180	15	

GRILLING









- For best results, leave enough space around the ingredients to allow hot air to circulate.
- 1. Place the cooking pot in the unit and insert the grill plate.
- 2. Plug in the appliance. Your multicooker will beep and display will go through its start up sequence. After a few moments the display will go out with just the **Air Fry**  light flashing.
- 3. Use the  and  buttons to select Grill .
- 4. With the Grill light flashing, press the  button. The display will show the default temperature.
- 5. Change the temperature as required using the  and  buttons. Press the  button to confirm the selected temperature.
- 6. The default cooking time will be displayed. Change the cooking time as required using the  and  buttons. Each press will increase or decrease the time by 1 minute. Press and hold the button to rapidly increase or decrease the time.
- 7. Press the  button to confirm the selected time.
- 8. Press the  button to start the preheat cycle. Your multicooker will beep and preheating will begin. While preheating, the display will read “PrE” until the unit reaches the selected temperature and then beep. Add food ingredients after the unit is preheated.
- 9. When the timer reaches 00:00, your multicooker will beep twice and the heater will be turned off. The display will show “End”. The fan will continue to run for a short time.
- To cancel cooking at any time, press the  button.

COOKING TIMES AND FOOD SAFETY

- To be used purely as a guide
- Check food is cooked through before serving. If in doubt, cook it a bit more.
- Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear.
- Cook fish till the flesh is opaque throughout.
- When cooking pre-packed foods, follow any guidelines on the package or label.

Food	Temperature °C	Time (minutes)	Remarks
Burgers	230	8-12	120-160g
Sausages	230	8-12	
Chicken breast	230	15-20	200-250g
Salmon	230	5-8	120-140g
Steak	230	Rare 4	200-250g
		Medium rare 5	
		Medium 6	
		Well done 7-8	
Bacon	230	3-7	Time depends on desired crispness
Pork chop	230	10-14	220-260g
Lamb leg steak	230	3-6	150-200g
Mediterranean vegetables	230	6-8	All cut to similar sizes (1-2cm). Toss in oil and season.









ROASTING

- For best results, leave enough space around the ingredients to allow hot air to circulate.
 - Place the ingredients into the cooking pot and close the lid.
1. Plug in the appliance. Your multicooker will beep and display will go through its start up sequence. After a few moments the display will go out with just the **Air Fry**  light flashing.
 2. Use the  and  buttons to select Roast .
 3. With the Roast light flashing, press the **|** button. The display will show the default temperature.
 4. Change the temperature as required using the  and  buttons. Press the **|** button to confirm the selected temperature.
 5. The default cooking time will be displayed. Change the cooking time as required using the  and  buttons. Each press will increase or decrease the time by 1 minute. Press and hold the button to rapidly increase or decrease the time.
 6. Press the **|** button to confirm the selected time.
 7. To begin cooking, press the **|** button. Cooking will start and the display will start to count down.
 8. When the timer reaches 00:00, your multicooker will beep twice and the heater will be turned off. The display will show “End”. The fan will continue to run for a short time.
- To cancel cooking at any time, press the **●** button.

Tips









- The approximate maximum capacity for roasting is a 1.3–2.0 kg chicken or a 1.3–1.8 kg roast.
- If you desire the deeper flavour of browned meat use the sear function before roasting to brown the meat.
- Using a meat thermometer can help significantly improve and give a more accurate end result.

SEARING

- Place the ingredients into the cooking pot and close the lid.
 - For best results, leave enough space around the ingredients to allow hot air to circulate.
1. Plug in the appliance. Your multi cooker will beep and display will go through its start up sequence. After a few moments the display will go out with just the **Air Fry**  light flashing.
 2. Use the  and  buttons to select Sear .
 3. With the Sear light flashing, press the **|** button. The display will show the default temperature.
 4. Change the temperature as required using the  and  buttons. Press the **|** button to confirm the selected temperature.
 5. The default cooking time will be displayed. Change the cooking time as required using the  and  buttons. Each press will increase or decrease the time by 1 minute. Press and hold the button to rapidly increase or decrease the time.
 6. Press the **|** button to confirm the selected time.
 7. To begin cooking, press the **|** button. Cooking will start and the display will start to count down.
 8. When the timer reaches 00:00, your multi cooker will beep twice and the heater will be turned off. The display will show “End”. The fan will continue to run for a short time.
- To cancel cooking at any time, press the **●** button.

NOTE: The searing function can be used with the lid open. The bottom heating element will continue to function while cooking. If the lid is not closed, the top heater and timer will not start until the top lid is closed. The timer and fan may not be required for searing meat or vegetables.

BAKING

- The ingredients for cakes and similar items should be placed into a suitable cooking container (cake tin, etc.) which will fit into the cooking pot. Once your multicooker has finished its preheat cycle, open the lid and carefully place the prepared ingredients into the cooking pot and close the lid.
 - If you don't want to use the preheat cycle, or your recipe doesn't call for it, then place the ingredients into the cooking pot at the beginning of the cooking cycle.
1. Plug in the appliance. Your multicooker will beep and display will go through its start up sequence. After a few moments the display will go out with just the **Air Fry**  light flashing.
 2. Use the  and  buttons to select Bake .
 3. With the Bake light flashing, press the **|** button. The display will show the default temperature.
 4. Change the temperature as required using the  and  buttons. Press the **|** button to confirm the selected temperature.
 5. The default cooking time will be displayed. Change the cooking time as required using the  and  buttons. Each press will increase or decrease the time by 1 minute. Press and hold the button to rapidly increase or decrease the time.
 6. Press the **|** button to confirm the selected time.
 7. Press the **|** button to start the preheat cycle. Your multicooker will beep and preheating will begin. While preheating, the display will read "PrE" until the unit reaches the selected temperature and then beep.
 8. Open the lid and place the ingredients into the cooking pot then close the lid.
 9. When the timer reaches 00:00, your multicooker will beep twice and the heater will be turned off. The display will show "End". The fan will continue to run for a short time.
- To cancel cooking at any time, press the **●** button.








SLOW COOKING

THE BENEFITS OF SLOW COOKING

- **Health:** The gentle cooking action reduces damage to vitamins and retains more of the nutrients and flavours.
- **Economy:** Long, slow cooking can tenderise the cheaper, tougher cuts of meat, and uses about a quarter of the power of the small ring on the average hob.
- **Convenience:** Prepare the ingredients the night before, put them in the slow cooker before you leave, and have a delicious meal waiting for you when you get home.

USING THE SLOW COOKING MODE

NOTE: The temperature cannot be set or adjusted in the slow cooking function.

- Place the ingredients into the cooking pot and close the lid.
1. Plug in the appliance. Your multicooker will beep and display will go through its start up sequence. After a few moments the display will go out with just the **Air Fry**  light flashing.
 2. Use the  and  buttons to select either Slow Cook High  or Slow Cook Low .
 3. With the desired slow cook mode light flashing, press the **|** button. The display will show the default cooking time.
 4. Change the cooking time as required using the  and  buttons. Each press will increase or decrease the time by 1 minute. Press and hold the button to rapidly increase or decrease the time.
 5. Press the **|** button to confirm the selected time.
 6. To begin cooking, press the **|** button. Cooking will start and the display will start to count down.

- When the timer reaches 00:00, your multicooker will beep twice and the heater will be turned off. The display will show “End”. The fan will continue to run for a short time.
 - To cancel cooking at any time, press the **●** button.

NOTE: Do not keep foods on the keep warm setting for more than 4 hours.

GENERAL TIPS

- Keep in mind that ingredients used straight from the fridge can increase the cooking time.
- Try not to open the lid unnecessarily during cooking. A lot of heat can escape when you do this and it can take your multicooker a long time to recover.
- When testing a dish to see if it’s cooked, don’t forget that root vegetables usually take longer to cook.
- Thaw frozen food completely before adding it to the cooking pot.
- Pre-browning meat beforehand is not strictly necessary but can help seal in the moisture and add depth to the flavour. Use your multicooker’s sear/sauté function to brown meat.
- Store ingredients prepared beforehand (e.g. the night before) in containers in the fridge. Don’t put the multicooker or the cooking pot into the fridge.
- When cooking with rice, use at least 150ml (¼ pt) of cooking liquid for each 100g (4 oz) of rice.
- Pasta isn’t suitable for slow cooking, it becomes too soft. If your recipe requires pasta, it should be pre-cooked and then stirred in 30-40 minutes before the end of the cooking time.
- After all the ingredients are put into the cooking pot, it shouldn’t be more than about three quarters full. If you overfill, it may spit hot liquid or overflow during use.
- If the finished dish is too liquid, it can be thickened using a little cornflour, arrowroot, etc. For each 250-300 ml of liquid, mix together 2 tbs of cornflour with enough water to form a thin paste. Add the paste to the dish approx. 30-45 minutes before the end of cooking. Alternatively, stir in ready-made gravy granules following the manufacturer’s instructions.

COOKING GUIDELINES

Vegetables

Slow cooking is ideal for vegetables. There’s little evaporation, so all the juices and flavours are retained.

Root vegetables like potato, carrot, turnip, and swede, need more slow cooking time than meat. Cut them into bite-size pieces and immerse in the cooking liquid. Place the vegetables as close to the bottom of the pot as possible.

Quickly cooked vegetables, like peas and sweetcorn, should be added half an hour before the end of cooking.

Pulses (Beans, Peas and Lentils)

Some dried pulses (lentils, peas, etc.) may need soaking before use. Always check any recommendations on the packaging before using.

WARNING

Dried beans (e.g. red kidney beans, cannellini, etc.) should be soaked for a minimum of 8 hours and boiled for at least 10 minutes before adding to the multicooker. They’re poisonous if eaten raw or undercooked.

Meat and Poultry

Slow cooking tenderises cheaper cuts, and reduces shrinkage and evaporation, retaining flavour and nutritional value. The leanest cuts of meat are best for slow cooking.

Trim excess fat from the meat because this can add to the liquid during cooking in the form of fat. Where possible, use chicken without skin.

Cut the meat into evenly sized cubes (approx. 2.5 cm) for casseroles and stews.

Suitable cuts include:

Beef - Brisket, shin, silverside, topside, stewing steak, braising steak, chuck

Pork - Leg, shoulder, belly, cheek, chump

Lamb - Shanks, leg, shoulder, neck





CONVERTING RECIPES FROM A TRADITIONAL OVEN

These times are approximate and can vary depending on the ingredients and quantities. Always check that the food is thoroughly cooked before serving.

Oven cooking time	Time on low (hours)	Time on high (hours)
15-30 minutes	4-6	1-2
30-60 minutes	6-8	2-4
1-3 hours	8-12	4-7

KEEP WARM

IMPORTANT: Do not use the Keep Warm setting to cook. Only use it to keep warm cooked food that is already hot.

1. Start with already cooked and hot ingredients in the cooking pot.
2. Plug in the appliance. Your multicooker will beep and display will go through its start up sequence. After a few moments the display will go out with just the **Air Fry**  light flashing.
3. Use the  and  buttons to select either Keep Warm .
 - The display will start counting down from 4 hours (04:00) to zero (00:00).
 - After the keep warm setting has been on for 4 hours, the unit will stop heating.

NOTE: Do not keep foods on the keep warm setting for more than 4 hours.

CARE AND MAINTENANCE

1. Unplug the appliance and let it cool down before cleaning or storing away.
2. Clean the exterior surfaces with a slightly damp cloth and then dry them thoroughly.
3. The cooking pot and grill plate can be cleaned in the dishwasher, or handwashed in warm soapy water.
4. The inside of the lid and the interior of the housing can be cleaned with a soft cloth dampened (not wet) with hot water and a mild dish washing liquid. **DO NOT** add liquid cleaning agents to the interior or immerse the housing when cleaning.
5. Allow the housing, pot and grill plate to dry thoroughly before reassembling and storing.
 - Don't use harsh or abrasive cleaners, solvents, scourers, wire wool, or soap pads.

DISPOSAL/RECYCLING

Legislation in some localities mandates that e-waste (anything with a plug, battery or cord) is disposed of through controlled recycling facilities and must not be disposed of in general household waste. For more information about recycling of electrical and battery operated appliances, please contact your local council or your local household waste disposal service.

Spectrum Brands Australia Pty Ltd

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Victoria 3195 Australia

Customer Service in Australia

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Email: info@spectrumbrands.com.au

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Website: www.spectrumbrands.co.nz

Spectrum Brands Australia Pty Ltd and Spectrum Brands New Zealand Ltd Warranty Against Defects

In this warranty:

Australian Consumer Law means the Australian consumer law set out in Schedule 2 to the Competition and Consumer Act 2010;

CGA means the New Zealand Consumer Guarantees Act 1993;

Goods means the product or equipment which was accompanied by this warranty and purchased in Australia or New Zealand, as the case may be;

Manufacturer, We or **us** means:

1. for Goods purchased in Australia, Spectrum Brands Australia Pty Ltd ABN, 78 007 070 573;
or
2. for Goods purchased in New Zealand, Spectrum Brands New Zealand Ltd, as the case may be, contact details as set out at the end of this warranty;

Supplier means the authorised distributor or retailer of the Goods that sold you the Goods in Australia or in New Zealand; and

You means you, the original end-user purchaser of the Goods.

1. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law, or the CGA. You are entitled to a replacement or refund for a major failure and 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.
2. The benefits provided by this Warranty are in addition to all other rights and remedies in respect of the Goods which the consumer has under either the Australian Consumer Law or the CGA. The original purchaser of the Goods is provided with the following Warranty subject to the Warranty Conditions:
3. We warrant the Goods for all parts defective in workmanship or materials for a period of 2 years (**Warranty Period**) from the date of purchase.

If the Goods prove defective within the Warranty Period by reason of improper workmanship or material, we may, at our own discretion, repair or replace the Goods without charge.

Warranty Conditions

4. The Goods must be used in accordance with the manufacturer's instructions. This Warranty does not apply should the defect in or failure of the Goods be attributable to misuse, abuse, accident or non-observance of manufacturer's instructions on the part of the user. As far as the law permits, the manufacturer does not accept liability for any direct or consequential loss, damage or other expense caused by or arising out of any failure to use the Goods in accordance with the manufacturer's instructions.
 5. Exhaustible components (such as batteries, filters and brushes) of the Goods are included under this Warranty only where there is a defect in workmanship or materials used.
 6. The warranty granted under clause 3 is limited to repair or replacement only.
 7. Any parts of the Goods replaced during repairs or any product replaced remain the property of the manufacturer. In the event of the Goods being replaced during the Warranty Period, the warranty on the replacement Goods will expire on the same date as for the Warranty Period on the original Goods which are replaced.
 8. In order to claim under the warranty granted under clause 3 you must:
 - (a) Retain this warranty with your receipt/proof of purchase; and
 - (b) Return the Goods to us at the relevant address or to the Supplier by prepaid freight within the Warranty Period accompanied with (i) the legible and unmodified original proof of purchase, which clearly indicates the name and address of the Supplier, the date and place of purchase, the product name or other product serial number and (ii) this warranty.
 9. This warranty is immediately void if:
 - (a) Any serial number or appliance plate is removed or defaced;
 - (b) The Goods have been serviced or otherwise repaired by a person not authorised to do so by us or where non approved replaced parts are used.
 10. The Goods are designed for domestic use only. The Goods must be connected to the electrical voltage requirements as specified in the ratings label located on the Goods.
 11. This warranty does not cover the cost of claiming under the warranty or transport of the Goods to and from the Supplier or us.
 12. This warranty is only valid and enforceable in Australia against Spectrum Brands Australia Pty Ltd and in New Zealand against Spectrum Brands New Zealand Ltd.
- Contact us or the Supplier for further details.

Register your product online

If you live in Australia please visit: www.spectrumbrands.com.au/warranty

If you live in New Zealand Please visit: www.spectrumbrands.co.nz/warranty

Registration of your warranty is not compulsory, it gives us a record of your purchase AND entitles you to receive these benefits: Product information; Hints and tips; Recipes and news; Information on special price offers and promotions.

Any questions? Please contact Customer Service for advice.



Russell Hobbs



SATISFRY AIR & GRILL MULTICOOKER 5.5L

2 YEAR WARRANTY

RHMCAF40

RECIPE BOOK

RHMCAF40_IB&RB_FA_140622
Part no. T22-9002551

FALL-OFF-THE-BONE BBQ RIBS

Ingredients:

- 1 full rack baby back ribs, cut in half
- 2 tbsp blackening seasoning
- 350 ml beer
- 1 cup barbeque sauce
- ¼ cup brown sugar
- 1 tbsp apple cider vinegar

Method:

1. Season the ribs with the blackening seasoning.
2. Place the ribs in the appliance and cover with the beer. Select the High Slow Cook setting and cook for 2 hours.
3. Combine the barbeque sauce, brown sugar, and apple cider vinegar in a bowl and mix.
4. When the ribs are tender, remove them from the liquid.
5. Clean out the appliance. Place the Grill Plate in the appliance. Select the Grill setting and let preheat.
6. When the appliance has preheated, brush both sides of the ribs with the barbeque sauce and grill on both sides (about 4 minutes per side).
7. Serving suggestion: Serve with air-fried French fries.

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PRIME RIB ROAST

Servings: 4

Ingredients:

- 3 cloves garlic, minced
- 3 sprigs rosemary, chopped
- 3 sprigs thyme, stemmed & chopped
- 3 tsp salt, divided
- 1 ½ tsp ground black pepper, divided
- 4 tbsp olive oil, divided
- 1.4kg prime rib roast
- 450g Brussels sprouts
- 450g baby potatoes
- 1 shallot, sliced

Method:

1. Combine the garlic, rosemary, thyme, 2 tsp salt, 1 tsp black pepper, and 2 tbsp olive oil in a bowl and mix to make a paste. Rub the roast with the paste and let marinate for about 30 minutes in the refrigerator before cooking.
2. Select the Roast setting. Set the cooking temperature to 190° C. Set the cooking time to 30 minutes. Add the roast and cook for 30 minutes.
3. Toss the Brussels sprouts, potatoes, 1 tsp salt, ½ tsp black pepper, 2 tbsp olive oil, and the shallots in a bowl.
4. After 30 minutes, surround the roast with the Brussels sprouts and potatoes. Roast until an instant-read thermometer inserted into the thickest part of the roast reads 43°C – 46°C (about 20 minutes). Add additional time if needed to reach the temperature.
5. Let the roast rest for 20 minutes. The internal temperature of the roast should have risen to 54°C.
6. Slice the roast thinly and serve with the Brussels sprouts and potatoes.

ZOODLES WITH MEATBALLS

Servings: 4

Ingredients:

Meatballs:

450g ground beef
¼ cup breadcrumbs
2 tbsp milk
½ tsp salt
½ tsp ground black pepper
½ small onion, chopped
1 clove garlic, minced
1 large egg
3 tbsp grated Parmesan cheese
2 tbsp chopped parsley

Tomato Sauce:

½ onion, chopped
3 cloves garlic, minced
2 tbsp olive oil
800g canned crushed tomatoes
1 cup water
½ tsp salt
½ tsp ground black pepper
½ tbsp sugar
2 tbsp chopped parsley
10 basil leaves, chopped

Zoodles:

4 large zucchinis, spiralized or store-bought spiralized zucchini
1 tsp salt
1 tbsp olive oil

Method:

Making the Meatballs and Tomato Sauce:

1. Combine the Meatballs ingredients in a bowl. Use your hands to form 4cm meatballs. Place the meatballs in the appliance. Select the Airfry setting and cook for 10 minutes. When the meatballs are done, remove and reserve them.
2. To make the sauce, add the onion, garlic, and 2 tbsp olive oil to the appliance. Select the Airfry setting and cook for 3 minutes.
3. Add the crushed tomatoes to the appliance. Rinse out the tomato can with the water and add to the appliance. Add the salt, black pepper, and sugar. Return the meatballs to the appliance. Set the appliance to the High Slow Cook setting and cook until tender (about 2 hours).
4. When the meatballs are done cooking, add the parsley and basil to finish the sauce.

Making the Zoodles:

1. Place the zucchini in a colander and coat with ½ tsp salt. Let the zucchini rest for 10 minutes to remove any excess water.
2. Place the zoodles in a tea towel and squeeze out as much water as possible. This process helps the zoodles be more tender and less soggy.
3. Place the zoodles in a large bowl and toss with 1 tbsp olive oil. Place in the appliance.
4. Select the Airfry setting. Set the cooking temperature to 220°C and cook until tender (about 15 minutes).
5. When the zoodles are done cooking, transfer to a platter and top with the meatballs and sauce.
6. Serving suggestion: Sprinkle with cheese and fresh parsley or basil.

AIR-FRIED WHOLE CHICKEN

Servings: 4

Ingredients:

- 1 tsp granulated garlic
- 1 tsp granulated onion
- 1 tsp paprika
- 2 tsp salt
- 1 tsp ground black pepper
- 1 tbsp dried rosemary
- 1.5kg chicken, cleaned & trimmed
- 450g baby potatoes
- 230g pearl onions
- 4 carrots, peeled & cut into 5 cm pieces
- 3 tbsp olive oil

Method:

1. Combine the garlic, onion, paprika, salt, black pepper, and rosemary in a small bowl and mix. Rub the chicken the seasonings, reserving at most 1 tbsp to season the vegetables.
2. Place the chicken in the appliance and surround it with the potatoes, onions, and carrots. Season the vegetables with the reserved seasoning and drizzle with the olive oil.
3. Select the Airfry setting. Set the cooking temperature to 190°C and cook for 40 minutes.
4. After 40 minutes have passed, set the cooking temperature to 160°C. Continue to cook until an instant-read thermometer inserted into the thickest part of the chicken reads 74°C (about 15 minutes).