



# Russell Hobbs



## EXPRESS AIR FRY EASY CLEAN TOASTER OVEN

2 YEAR WARRANTY


RHTOAF50

RHTOAF50\_IB\_FA\_270522  
Part No. T22-9002510

### 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 power cord, plug or toaster oven in water or any other liquid.
2. Do not use in the bathroom or near any source of water. 
3. Do not use outdoors.
4. Always use the appliance's handles or use oven gloves/mitts as some parts will be hot.
5. 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.
6. 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.
7. Keep the oven and the power cord away from the edge of table or countertops and out of reach of children and persons with reduced physical, sensory or mental capabilities.
8. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
9. Do not leave this appliance unattended when in use.
10. Always switch off and unplug from the power outlet when not in use.
11. Always switch off and unplug from the power outlet and allow the oven to cool before cleaning.
12. To disconnect, set controls to OFF. Switch off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
13. 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 replacement, examination, repair or adjustment.
14. There are no user serviceable parts. If power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person in order to avoid a hazard.
15. Do not use on an inclined plane or unstable surface.
16. Do not move the oven while it is switched on.
17. Do not cover the oven when in use.
18. Oven gloves should be used when removing food items.
19. Always take care when removing hot food items from the oven.
20. Food may burn. Always monitor when using this appliance.
21. Do not use the oven near or below any curtains or other combustible materials.
22. Do not cook food items too large for the oven.
23. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
24. Do not place on or near any heat sources.
25. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
26. Follow the instructions when cleaning this appliance.
27. Do not use appliance for anything other than its intended purpose.

28. Do not store any material, other than manufacturer's recommended accessories, in this oven when not in use.
29. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
30. Clean the oven and crumb tray regularly. Failure to do so may cause a fire hazard.
31. Do not cover crumb tray or any part of this oven with metal foil. This will cause overheating of the oven.
32. This appliance is not intended to be operated by means of an external timer or separate remote control system.
33. 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 appliance. Each unit is manufactured to ensure safety and reliability.

**Before using the appliance for the first time, please read this instruction booklet carefully and keep it for future reference.** Pass it on if you pass on the appliance.

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



## PARTS

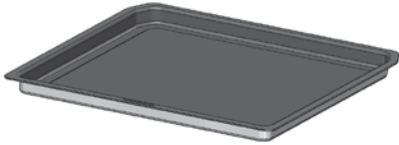
- |                       |   |
|-----------------------|---|
| 1. Door handle        | 7. Baking pan                                       |
| 2. Steam Clean button | 8. Wire rack  |
| 3. Function knob      | 9. Crumb/steam tray                                 |
| 4. Digital display    | 10. Mesh cooking basket                             |
| 5. Time/Temp knob     | 11. Extra accessories can be tucked under the oven. |
| 6. Start/Stop button  |   |

### CRUMB/STEAM TRAY

The crumb/steam tray must be installed above the heating elements to protect them from crumbs. *Place the wire rack or mesh cooking basket on the crumb/steam tray.*

**Note:** Do not attempt to cook directly on this tray. The food will burn.

- This tray is also used to pour soapy water into for the Steam Clean cycle.



### REMOVING FOOD

To easily remove food, use a utensil or oven mitts to pull the front edge of the crumb/steam tray outwards. This allows the tray to catch any food debris or crumbs.



### WIRE RACK (UP POSITION)

Use for most functions. *Always use on top of the crumb/steam tray with bake/grill label facing up.*



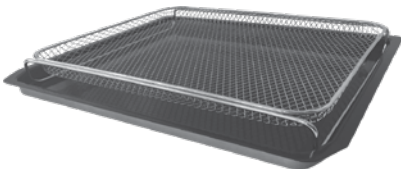
### WIRE RACK (DOWN POSITION)

Use for toast function, or for tall food items such as a whole chicken. *Use with toast label showing on top of the crumb/steam tray.*



### MESH COOKING BASKET

Use for air frying and dehydrating functions. *Always use on top of the crumb/steam tray.*



### BAKING PAN

Use for bake or grill cooking functions. Place on top of wire rack in up position, *resting on the crumb/steam tray.*



## GETTING STARTED

- Remove all packing material, any stickers, and the plastic band around the power plug.
- Remove and save literature.
- Wash all removable parts as instructed in Care and Cleaning section.
- Select a location where this unit is to be used, allowing enough space from the back of the unit and wall to allow heat to flow without damage to cabinets and walls.
- Plug into outlet.
- Ensure that the crumb/steam tray is in place before use.
- When removing food from the oven slide the crumb/steam tray towards you by fitting tongs or other utensils in the pull slot on the front edge of the crumb/steam tray. Protect your hands with oven mitts or potholders.
- Unplug appliance when not in use.
- This oven has unique cleaning capabilities. Please see the Care and Cleaning section for more details.
- The crumb/steam tray is non-stick for easy cleaning. Do not cover the crumb/steam tray or any part of this oven with metal foil. This oven has been designed to operate without foil. Using metal foil will negatively impact the cooking performance of your oven.

## IMPORTANT INFORMATION ABOUT YOUR OVEN

1. This oven gets hot. When in use, always use oven mitts or potholders when touching any outer or inner surface of the oven.
2. When using the oven for the first time, you may notice smoke or a slight odor during the first few minutes. This is normal.

Many factors influence cook times such as altitude, humidity and variations in electrical grids. For best results, monitor the end of the cook cycle.

3. Be sure food or baking dish does not come within 4cm of the top heating elements.
4. Food should not extend beyond the edges of the baking pan/drip tray to avoid drippings from falling onto the heating elements.
5. The heating elements will cycle on and off to maintain even heat distribution.

## COOKING CONTAINERS

Metal, ovenproof glass or ceramic bakeware up to standard 23cm x 33cm (9" x 13") size pans (without handles) can be used in your oven. Follow the manufacturer's instructions.



## STANDBY/POWER ON/PAUSE

**Sleep Mode:** When the oven is not in use, the digital display and start/stop light are off. If the oven is not in use and the controls are not touched for 5 minutes, it will go to sleep.

**Standby Mode:** When you press any of the buttons or turn any of the dials, the digital display illuminates and the start/stop light flashes. This indicates the oven is ready to be started. If the timer is at 0:00, the start/stop light will remain unlit and you'll need to put time on the oven before starting the oven.

**Power On:** When you have selected your desired function and cook time and press the start/stop button, the oven will power on and the start/stop light will illuminate. After 30 seconds, the heating elements will glow. During operation, the heating elements will cycle on and off to maintain the desired temperature.

**Add Time:** To add time while the unit is running, turn the time/temp knob to add more time.

**Change Temperature:** To change the temperature while the unit is running (in most functions), press the time/temp knob to toggle to the "TEMP" setting then turn the time/temp knob to change the temperature.

**Pause:** When the start/stop button is pressed before the timer reaches zero, the heating elements turn off. The start/stop light flashes. The display shows the time left on the cooking cycle. To restart the cooking cycle, press the start/stop button and the start/stop light illuminates and the timer starts again.

## DIGITAL DISPLAY

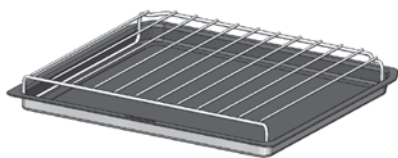
When the digital display is showing temperature, "TEMP" is illuminated. When it is showing time, "TIME" is illuminated. Toggle between showing time and temperature by pressing in the time/temp knob.

**Display while setting time:** The display shows hours and minutes.

**Display while cooking:** For all functions, except for dehydrate, the display shows minutes when above 20, up to a maximum of 90 minutes. Below 20 minutes, the display shows minutes and seconds.



## BAKE FUNCTION



**NOTE:** For best results, when baking or cooking, preheat the oven for at least 5 minutes at the desired temperature setting.

**NOTE:** This oven has been designed to cook rapidly. Please inspect your items earlier than the prescribed cook time for a conventional oven to ensure that they do not get overcooked.

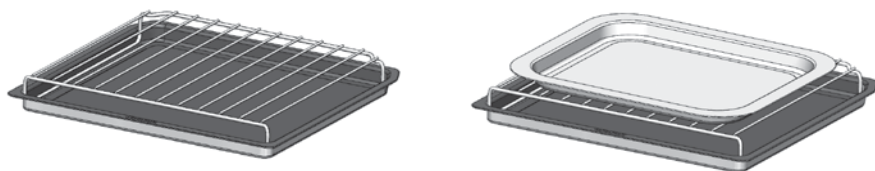
The default temperature for baking is 180°C. The range for the bake function is 70°C–230°C.

1. Open oven door and place rack in the up position on the crumb/steam tray. With the rack in this position you should be able to read the "bake/grill" label on the rack.
2. Place items to be baked directly on wire rack or place pan on wire rack.

3. Use the Time/Temp knob to set desired temperature.
4. Press the Time/Temp knob to toggle from “TEMP” to “TIME”. Turn the Time/ Temp knob to adjust cook time on digital display if you want a different time than the 15-minute default.
5. Press the Start/Stop button to begin baking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
6. There are 2 beeps when the baking cycle is complete. The Start/Stop light turns off. The digital display reads “0.00”.
7. Unplug appliance when not in use.

## GRILL FUNCTION

**NOTE:** It is not necessary to preheat the oven for grilling.



The default temperature for grilling is 220°C. The range for the grill function is 200°C–260°C.

1. Open oven door and place rack in the up position on the crumb/steam tray. With the rack in this position you should be able to read the “bake/grill” label.
2. Place items to be grilled directly on wire rack, or in the baking pan on top of the wire rack.
3. Set the Function knob to the Grill position.
4. Use the Time/Temp knob to set desired temperature.
5. Press the Time/Temp knob to toggle from “TEMP” to “TIME”. Turn the Time/ Temp knob to adjust cook time on digital display if you want a different time than the 10-minute default.
6. Press the Start/Stop button to begin grilling. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.

**NOTE:** For best results when grilling meat, turn over the meat half-way through grilling.

7. There are 2 beeps when the grilling cycle is complete. The Start/Stop light turns off. The digital display reads “0.00”.
8. Unplug appliance when not in use.



## BAGEL FUNCTION



**NOTE:** It is not necessary to preheat the oven for toasting bagels.

1. Open oven door and place rack in the up position on the crumb/steam tray. With the rack in this position you should be able to read the “bake/grill” label.

2. Place bagels to be toasted directly on rack with the side up that you want to have toasted. Close the door.
3. Set the Function knob to the Bagel position.
4. Use the Time/Temp knob to select desired toast shade on digital display, with 1 being the lightest and 7 being the darkest. Shade 4 is the default.
5. Press the Start/Stop button to begin toasting. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
6. There are 2 beeps when the bagel toasting cycle is complete. The Start/Stop light turns off.
7. Open the oven door. The crumb/steam tray will be hot so use oven mitts or a utensil to slide out the crumb/steam tray and remove the bagel(s).

## TOAST

It is not necessary to preheat the oven for toasting.

**NOTE:** It is important to use the rack in the down position for adequate toasting on the bottom side of your bread. With the rack in this position you should be able to read the “toast” label. The down rack position puts your bread at the correct distance to the bottom heating elements. Do not toast in the upper rack position

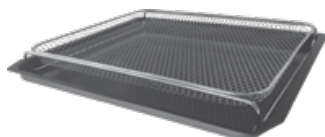


1. Open oven door and place rack in the down position on the crumb/steam tray. The toaster will hold a maximum of 4-6 (depending on size) slices of bread, placed in a single layer.
2. Place items to be toasted directly on rack and close the door.
3. Set the Function knob to the Toast position.
4. Use the Time/Temp knob to select desired toast shade on digital display, with 1 being the lightest and 7 being the darkest. Shade 4 is the default.
5. Press the Start/Stop button to begin toasting. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
6. There are 2 beeps when the toasting cycle is complete. The Start/Stop light turns off.
7. Open the oven door. The crumb/steam tray will be hot so use oven mitts or a utensil to slide out the crumb/steam tray and remove the toast.



## AIR FRY FUNCTION

**NOTE:** It is not necessary to preheat the toaster oven in the air fry function as it may cook slightly faster than recommended cooking times.



Air Fry technology uses high intensity hot air to bake, brown, and crisp your favorite fried foods with little to no oil.

The default temperature for airfry is 220°C. The range for the airfry function is 180°C–230°C.

Use the cook times listed in the recipes in this booklet or follow the food package recommendations for baking. Adjust the cook adjust the cook time or temperature as needed to achieve your preferred crispiness.

1. Place food on mesh cooking basket.
2. Open door and place mesh cooking basket on the crumb/steam tray.
3. Set the Function knob to the Air Fry position.
4. Turn the Time/Temp knob to adjust for a different temperature than the 220°C default.
5. Press the knob to toggle to time and turn to adjust cook time. The default time is 20 minutes.
6. Press the Start/Stop button to begin cooking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
7. There are 2 beeps when the cooking cycle is complete. The Start/Stop light turns off. The digital display reads “0.00”.
8. To turn off the oven during a cooking cycle, press the Start/Stop button.
9. Unplug the appliance when not in use.

#### **TIPS:**

- For best results, place food in a single layer and leave space between pieces.
- When cooking high fat content food, we recommend using an oven-proof dish to prevent the oil dripping. This will facilitate the cleaning process. Discard excess oil in between batches.
- We recommend using the mesh tray for fries or frozen meals. For larger items, you can place it directly onto the rack (or oven-proof dish).
- If you notice excess browning using the air fry mode, switch to bake mode and choose a lower temperature to allow the food to cook through. Air fry mode can be selected again to crisp up the outside. Not all food are designed to be cooked using only the air fry mode as it would result in overcooking the outside and not fully cooked on the inside.

#### **DEHYDRATE FUNCTION**

The default temperature for dehydrating is 70°C. The range for the dehydrate function is 50°C–80°C.

**NOTE:** Cut the food to even size and thickness.

**NOTE:** Arrange your food in a single layer on the mesh rack for optimal dehydrating results.

1. Place food on mesh cooking basket.
2. Open door and place mesh cooking basket on the crumb/steam tray. For an additional dehydrating layer, carefully place the wire rack in the down position on top of the mesh cooking basket.



3. Set the Function knob to the Dehydrate position.
4. Use the Time/Temp knob to set desired temperature.
5. Press the Time/Temp knob to toggle to the “TIME” setting. Turn the Time/ Temp knob to adjust dehydration time on the digital display. The display shows the dehydration time in hours.
6. Press the Start/Stop button to begin cooking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining. It will show the time in hours and cycle between showing the time and the text “Hr”. Once the time reaches 60 minutes remaining, the display will count down in minutes instead of hours.
7. There are 2 beeps when the dehydrating cycle is complete. The Start/Stop light turns off. The digital display reads “0.00”.
8. Open the oven door. Using oven mitts or potholders remove mesh cooking basket.
9. To turn off the oven during a cooking cycle, press the Start/Stop button.

## PIZZA FUNCTION

The pizza function is designed to produce the best pizza crust and evenness of cooking. Monitor the pizza near the end of the cooking cycle to prevent overcooking.

The default temperature for pizza is 220°C. The range for the pizza function is 170°C–230°C.

**NOTE:** It is not necessary to preheat the oven for the pizza function.

1. Open oven door and place rack in the up position on the crumb/steam tray.
2. Place frozen pizza to be cooked directly on wire rack, or fresh pizza in the baking pan on top of the wire rack. Follow recipe or package instructions
3. Set the Function knob to the Pizza position.
4. Use the Time/Temp knob to set desired temperature.
5. Press the Time/Temp knob to toggle from “TEMP” to “TIME”. Turn the Time/ Temp knob to adjust cook time on digital display if you want a different time than the 20-minute default.
6. Press the Start/Stop button to begin cooking. The Start/Stop light illuminates. The digital display counts down while cooking, showing the time remaining.
7. There are 2 beeps when the cooking cycle is complete. The Start/Stop light turns off. The digital display reads “0.00”.

## KEEP WARM FUNCTION

**NOTE:** This function is only designed to keep warm food that is already cooked. Do not use this function for cooking. Do not keep foods on the keep warm setting for more than 4 hours.

The default temperature for keep warm is 70°C. The range for the keep warm function is 70°C–120°C.

1. Set Temp selector knob to Keep Warm position.
2. Turn the Time/Temp knob to adjust keep warm time on digital display if you want a different time than the 30-minute default (max time is 1 hr 30min). Press the Time/Temp knob to toggle to the “TEMP” setting. Turn the Time/Temp knob to adjust keep warm time on the digital display.

3. Press the Start/Stop button to begin the keep warm function. The Start/Stop light illuminates. The digital display counts down while warming, showing the time remaining.
4. There are 2 beeps when the keep warm cycle is complete. The Start/Stop light turns off. The digital display reads “0.00”.
5. To turn off the oven during the keep warm cycle, press the Start/Stop button.

## CARE AND CLEANING

**IMPORTANT:** Before cleaning any part, be sure the oven is off, unplugged, and cool.

1. Clean the glass door with a sponge, soft cloth, or nylon pad and warm, soapy water. **Do not use a spray cleaner.**
2. To remove the slide rack, open the door, pull the rack forward and out.
3. Wire rack, mesh cooking basket and crumb/steam tray are dishwasher safe. We recommend washing the baking pan by hand in hot water with dish soap.
4. The top surface of the crumb tray has a (PTFE and PFOA free) non-stick ceramic coating. Do not use metal scouring pad to clean the tray as it will damage the coating.
5. **Do not use aerosol or spray oven cleaners.**

## STEAM CLEANING YOUR OVEN

Use the Steam Clean function for a quick cleanup of your oven.

**NOTE:** For best results, clean regularly based on your frequency of usage. The function works best when food residue does not build up.

**NOTE:** For very stubborn baked-on food or grease, see the “Deep Cleaning Your Oven” section below.

**IMPORTANT:** Do not steam clean immediately after cooking. Let the oven cool down.

**NOTE:** Do not pour water on the crumb tray when the crumb tray is hot.

1. Mix one drop of dish soap and 1/2 cup water. Use distilled water if possible.
2. Pour the soapy water onto the crumb tray. Spread the water around the tray. Make sure the tray is in its normal position.
3. Close the door and press the steam clean button. This will illuminate the steam clean icon and change the display to show “SC”.
4. Press the start/stop button to begin the steam clean cycle. The display will cycle between showing the time remaining and “SC”.
5. The steam clean cycle runs for 5 minutes. This includes time for the oven to cool down. Once the cycle is complete, the oven will beep twice and the display will show “0.00”.
6. Open the oven door and use a towel, paper towel, or sponge to wipe down the interior surfaces and glass door. For best results wipe down right after the cycle as condensation helps the cleaning. If significant time has passed and water condensation is no longer visible on glass door or walls, re-run the cycle for best cleaning results.
7. There will be some residual water left on the tray. When wiping the back of the oven or sides, use caution as the oven may be warm.
8. After you have wiped down the oven, use oven mitts or towel to carefully remove the

crumb/steam tray and bring it to the sink. Empty the residual water from the tray and rinse off the crumb tray. The tray may require some additional scrubbing to remove any stubborn baked-on food. You can also place the crumb tray in the dishwasher if desired.

**NOTE:** Use steam cleaning setting for cleaning only. This setting is not designed to steam cook foods.

**NOTE:** Make sure soap is added to the water. Using soap ensures the proper condensation of water.

9. Wipe the outside of the oven with a damp cloth or sponge. Do not use a spray cleaner. Dry thoroughly.
10. Do not attempt to clean the heating elements. Any food that comes into contact with the elements will burn off on its own.

## **DEEP CLEANING YOUR OVEN**

After using your oven for an extended period of time, it may be necessary to deep clean your oven to remove baked-on stains, or grease.

1. Ensure the crumb tray is in place but other accessories are removed.
2. Create a mixture of 3 parts baking soda and 1 part water. This will create a baking soda cleaning paste, but it should not be too thick
3. Apply some of the paste to a paper towel, sponge or nylon pad.
4. Scrub the stained areas with the baking soda paste with medium pressure. Continue scrubbing until the surfaces are clean.
5. Using a moist sponge, wipe away the remaining soda paste. Clean up any baking soda paste that may have fallen onto the crumb tray during the cleaning process.

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.

## AIR FRYING GUIDE

<b>FOOD</b>	<b>TIME* based on 220°C air fry temperature</b>
<b>FROZEN FOOD*</b>	
<b>Chicken Nuggets</b>	13-16 min. or until crisp and golden brown
<b>Chicken Strips</b>	25-28 min. or until crisp and golden brown
<b>Fish Sticks</b>	10-12 min. or until crisp and golden brown
<b>Breaded Onion Rings</b>	10-12 min. or until breading is crisp
<b>Breaded Mushrooms</b>	16-20 min. or until breading is crisp
<b>Mozzarella Sticks</b>	10-12 min. or until breading is crisp
<b>Jalapeño Poppers</b>	14-16 min. or until breading is crisp
<b>Corn Dogs</b>	23-25 min. Rotate front to back halfway through cooking
<b>Potato Skins</b>	13-15 min. or until hot and cheese is melted
<b>Straight or Crinkle Cut Fries</b>	18-24 min. or until golden brown
<b>Thick Steak Fries</b>	20-25 min. or until golden brown
<b>Thin Shoestring Fries</b>	14-18 min. or until golden brown
<b>Seasoned Potato Nuggets</b>	20-25 min. or until golden brown
<b>Broccoli (Frozen)</b>	18-20 min. Spray florets with a little pan spray. Season with salt and pepper
<b>Cauliflower (Frozen)</b>	18-20 min. Spray florets with a little pan spray. Season with salt and pepper
<b>FRESH VEGETABLES</b>	
<b>Potato Wedge/Fries</b>	20-25 min. or until golden brown
<b>Broccoli</b>	10 min. Toss florets in 1-2 Tbsp. of oil. Season with salt and pepper.
<b>Cauliflower</b>	15-17 min. Toss florets in 1-2 Tbsp. of oil. Season with salt and pepper.
<b>POULTRY</b>	
<b>Chicken Wings (Thawed/Fresh)</b>	20-25 min. or until internal temp is 165°F / 75°C
<b>Chicken Drumsticks (Thawed/Fresh)</b>	20-30 min. or until internal temp is 165°F / 75°C

\*NOTE: For these and other foods, please review manufacturer suggested cook times.

NOTE: Do not air fry frozen raw meats (i.e. burgers, steaks)

## TROUBLESHOOTING

PROBLEM	SOLUTION
<b>Unit won't turn on.</b>	<ul style="list-style-type: none"> <li>Make sure the unit is plugged in. Select a cooking function or bake temperature and ensure there is time on the digital display. Press the start/stop button. If the start/stop light is illuminated, your oven is powered on and heating.</li> </ul>
<b>Heating elements are not glowing.</b>	<ul style="list-style-type: none"> <li>Check that the start/stop light is illuminated which indicates unit is powered on. The heating elements should glow red after 1 minute of heating up. During operation, they cycle on and off.</li> </ul>
<b>Fan is not operating during air fry mode.</b>	<ul style="list-style-type: none"> <li>Check that the function knob is set to air fry. When oven is in air fry mode, you should hear the fan humming.</li> </ul>
<b>Bottom of bread is not toasting.</b>	<ul style="list-style-type: none"> <li>Make sure wire rack is used in the down position with the "toast" label facing up. The cross wires should be close to the steam/crumb tray.</li> <li>Clean the crumb/steam tray to remove food residue.</li> <li>Do not use foil on the crumb/steam tray</li> </ul>
<b>Smoke is coming out of the unit.</b>  <i>Unit may smoke upon the initial start-up.</i>	<ul style="list-style-type: none"> <li>The oven may create smoke when high-fat or greasy foods drip on the crumb/steam tray. Cook these kinds of food in the bake pan or other bakeware placed on top of the wire rack.</li> <li>Run steam clean cycle and thoroughly wipe down interior and clean the crumb/steam tray.</li> <li>Ensure there is no food debris in the bottom of the oven underneath the crumb/steam tray.</li> <li>If smoke issue persists, use the bake function at a lower temperature.</li> </ul>
<b>Food was burned.</b>	<ul style="list-style-type: none"> <li>Make sure you are not cooking directly on the crumb/steam tray.</li> <li>See page 5 for the best cooking support for your food.</li> <li>In air fry mode, gently shake the food half-way through the cycle to get more even cooking.</li> <li>Next time lower the temperature or shorten the cooking time.</li> </ul>
<b>Food is not crispy in air fry mode.</b>	<ul style="list-style-type: none"> <li>Use the mesh basket and ensure the food is arranged in a single layer without any overlap.</li> <li>If using a bake pan instead of a mesh basket for highfat or greasy foods, the food will not be as crispy.</li> <li>Clean the crumb/steam tray to remove any residue.</li> <li>Do not use foil on the crumb/steam tray</li> </ul>
<b>Cooking too slowly.</b>	<ul style="list-style-type: none"> <li>Increase the cooking temperature.</li> <li>Clean the crumb/steam tray to remove any residue.</li> </ul>

**Spectrum Brands Australia Pty Ltd**

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**Customer Service in Australia**

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**Customer Service in New Zealand**

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## **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](http://www.spectrumbrands.com.au/warranty)

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



## EXPRESS AIR FRY EASY CLEAN TOASTER OVEN

2 YEAR WARRANTY

RHTOAF50

RECIPE BOOK

RHTOAF50\_IB\_FA\_270522

## **BREAKFAST EGG ROLLS**

Serves 5 egg rolls

**Preparation time:** 10 minutes

**Cooking time:** 10 minutes

### **Ingredients:**

1 tsp. unsalted butter

4 eggs

1 tsp. minced garlic

Salt and pepper to taste

4 slices of bacon (or meat of your choice) cooked, and crumbled

½ cup cheddar cheese, shredded

5 egg roll wrappers

Small bowl of water

Olive Oil spray

### **Directions:**

1. Add the butter to a medium frying pan, over medium heat. Crack the eggs into a small bowl and scramble. Stir in garlic, salt and pepper. Pour into the frying pan.
2. Sprinkle the bacon and cheese on top of the eggs and stir to incorporate until the eggs are cooked through.
3. Lay an egg roll wrapper on a flat surface so that one point is facing you (think diamond). Brush the edges with water. Place 3 tablespoons of the egg mixture onto the center of the wrapper. Fold the sides in to the center and then fold the point closest to you over the egg mixture. Roll tightly away from you and seal the top point with more water to help seal the egg roll.
4. Over a sink spray the mesh cooking basket with pan spray and then place the egg rolls on the basket. Insert basket into oven.
5. Turn oven to air fry, set the time to 10 minutes, and press start.
6. Serve warm.

**[www.russellhobbs.com.au](http://www.russellhobbs.com.au)**

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# GARLIC AND PARMESAN GREEN BEAN FRIES WITH CAJUN REMOULADE

Serves 6

**Preparation time:** 15 minutes

**Cooking time:** 15 minutes

## Ingredients:

1 pound fresh green beans  
1 cup panko breadcrumbs  
½ cup shredded parmesan  
1 Tbsp. granulated garlic  
1 tsp. smoked paprika  
1 tsp. dried parsley  
2 eggs  
½ cup flour  
1 tsp. salt  
½ tsp. ground black pepper

## Remoulade Sauce:

½ cup mayonnaise  
1 Tbsp. whole grain mustard  
½ tsp. pickle juice  
1 tsp. minced garlic  
1 tsp. Cajun seasoning  
½ tsp. hot sauce  
½ tsp. kosher salt

## Directions:

1. Rinse the green beans and snap off stem end.
2. Place flour in a small bowl, add salt and pepper. Stir to combine. Set aside.
3. In another bowl, place the eggs and whisk them. Set aside.
4. In a medium bowl, mix the panko breadcrumbs, parmesan cheese, garlic powder, paprika, and dried parsley.
5. Line a rimmed baking pan with either parchment paper, foil, or plastic wrap. Sprinkle some of the breadcrumb mixture on it to help keep the green beans from sticking. Set aside.
6. Line up your bowls on the counter, with the flour bowl first, then the eggs, and lastly the bowl with the breadcrumbs.
7. Start by dredging the green beans in the seasoned flour, then dipping in the eggs, and lastly dredging in the breadcrumbs. Place on the prepared baking pan. Repeat the process until the beans are all coated.
8. Transfer the coated green beans into the mesh cooking basket for the toaster oven. Leave a little space between the beans to allow for air flow. Place in the oven and turn the dial to air fry. Set the timer to 5 minutes and push start. Air fry until the green beans are golden brown. Repeat until all the green beans are cooked.

**Make the Remoulade Sauce:** While the green beans are cooking combine the ingredients in a small bowl and stir until blended. Taste and adjust seasonings if desired. Set aside. Use this as a dip for the green beans.

## AIR FRIED POTATO WEDGES

Serves 4

**Preparation time:** 10 minutes

**Cooking time:** 3 minutes

### Ingredients:

- 1 lb. russet potatoes cut into wedges
- 2 Tbsp. olive oil
- 2 tsp. salt
- 1 tsp ground pepper

### Fry Sauce:

- ½ cup mayonnaise
- ¼ cup ketchup
- ½ tsp. garlic powder
- ½ tsp. smoked paprika
- ¼ tsp. salt
- ½ tsp. ground yellow mustard
- ½ tsp. dill pickle juice
- ¼ tsp. ground black pepper

### Directions:

1. Whisk together oil, salt and pepper in a large bowl. Add the potatoes wedges and stir to coat. Transfer the potatoes to the air fry basket and spread around so the wedges are not touching.
2. Slide the mesh cooking basket into the oven. Turn the function knob to air fry. Turn the time dial to 25 minutes and press start.
3. Potato wedges are done when they start to brown. If the wedges are thicker it may take them a little longer than 25 minutes to air fry.
4. While the potatoes are cooking make the fry sauce.
5. In a medium bowl combine all the ingredients and whisk together. Cover and refrigerate until ready to serve.

## BBQ CHICKEN FLATBREAD PIZZA

Serves 4

**Preparation time:** 20 minutes

**Cooking time:** 14-18 minutes

### Ingredients:

- 4 Naan flatbreads
- 1 cup barbeque sauce
- 1 cup mozzarella cheese
- 1 cup pizza cheese blend
- 230g cooked shredded chicken
- ½ cup sliced red onion
- 1 Tbsp. oil
- ¼ cup chopped coriander

### Directions:

1. In a medium frying pan over low heat, add 1 tbsp. oil. Add the red onion and a pinch of salt. Cook over low heat for about 10 minutes, stirring occasionally, until the onion is caramelized. Set aside until ready to assemble the pizzas.  
  
**NOTE:** this can be done a day before if desired. Refrigerate the caramelized onions until ready to use.
2. On a cookie sheet place 2 of the Naan flatbreads. Spread about 3 tbsp of barbeque sauce on each flatbread. Sprinkle ¼ cup of pizza cheese blend over the sauce.
3. Sprinkle ¼ cup of cooked shredded chicken over the cheese. Sprinkle with caramelized onion and add ¼ cup of mozzarella cheese evenly over the top. Repeat Steps 2 and 3 until all the Naan flatbread has been used.
4. Place one flatbread pizza on the wire rack, in the up position in the oven. Turn the function knob to pizza and set the timer to 14 minutes. Press start. Bake until the cheese is melted and bubbly. Carefully remove the finished pizza from the oven and place on the cookie sheet. Put the next pizza in the oven, set the time and press start. Cut the flatbread pizza into desired pieces and sprinkle with desired amount of coriander and enjoy.

# NASHVILLE HOT CHICKEN TENDERS

Serves 8

**Preparation time:** 20 minutes

**Cooking time:** 20 minutes

## Ingredients:

1kg boneless chicken breast tenders  
1 tsp salt  
½ tsp coarsely ground black pepper  
2 tsp granulated garlic  
2 tbsp. hot sauce  
2 tbsp pickle juice  
½ cup flour  
1 large egg  
½ cup buttermilk  
2 cups panko breadcrumbs

## Sauce:

2 tbsp cayenne pepper  
2 tbsp brown sugar  
1 tsp chili powder  
1 tsp garlic powder  
1 tsp paprika  
½ cup olive oil

## Directions:

1. Combine the hot sauce, pickle juice, egg, and buttermilk in a medium bowl. Set aside.
2. Combine the flour, salt, black pepper, and granulated garlic in another medium bowl. Set aside.
3. Put the panko crumbs in a medium bowl.
4. Using a baking sheet pan, line it with either parchment paper, foil, or plastic wrap and place it on the counter.
5. Set the 3 bowls in a row starting with the flour mixture, then the buttermilk mixture and last have the panko breadcrumbs. The baking sheet pan should be next to the panko breadcrumbs. Pro tip: Sprinkle some panko crumbs on the sheet pan- it will help to keep the tenders from sticking to the sheet pan.
6. Taking one chicken tender at a time, dredge it first in the flour mixture, then dip it in the buttermilk mixture and lastly dredge it in the panko crumbs. Set in the prepared sheet pan. Repeat this process until all the tenders are coated. Set aside while you make the sauce.

**PRO TIP:** there's no easy way to stay clean while dredging the chicken tenders. Try to keep one hand as a 'wet' hand and one hand as a 'dry' hand. Use right hand to dredge the chicken in the flour, pick up the chicken tender with left hand. Use right hand to place the tender in the buttermilk but use left hand to coat the tender. Then use left hand to lift the tender out of the buttermilk and place the tender in the panko. Use right hand to coat the tender in the panko and then place the finished tender on the sheet pan. Set aside while you make the sauce.

7. **Make the sauce:** Whisk together all the ingredients in a small bowl until evenly combined or put all ingredients in a mason jar, cover with the lid and shake until all ingredients are mixed. Set aside until tenders are cooked.
8. Turn on the toaster oven and set it to Air Fry. Transfer some of the chicken tenders to the air fry basket, spritz with pan spray, and put it in the oven. Cook for 20 minutes, or until chicken is 75C.
9. Place the chicken tenders on a plate or a serving platter and immediately pour some of the sauce over the top (you will need to re-whisk or shake if using a mason jar before pouring).
10. Repeat until all the tenders are cooked and have the sauce poured over them. Serve immediately with pickle slices.



## **SIMPLE ROAST BROCCOLI**

Makes 4

**Preparation time:** 5 minutes

**Cooking time:** 20 minutes

### **Ingredients:**

280g broccoli florets (frozen); cut larger pieces so florets are as uniform as possible

4 Tbsp. olive oil

1 tsp. salt

½ tsp. pepper

½ large fresh lemon, juiced

2 Tbsp. shredded parmesan cheese

### **Directions:**

1. In a large bowl, add broccoli, oil, salt and pepper. Toss to coat.
2. Place broccoli in the air fry basket. Insert into the oven.
3. Turn to air fry function, set the time for 18-20 minutes, press the start button, and fry until florets are crispy.
4. Carefully remove the air fry basket and return the broccoli to the large bowl. Toss with lemon juice and parmesan cheese. Serve immediately.

## CAULIFLOWER RICE CASSEROLE WITH BROCCOLI

Serves 10-12

**Preparation time:** 10 minutes

**Cooking time:** 30 minutes

### Ingredients:

2 heads of broccoli cut into florets  
340g of cauliflower rice, thawed if frozen  
1 cup sour cream  
230g of cream cheese, softened  
¼ cup of milk, heavy cream, half and half, or nut milk  
¼ tsp. black pepper  
1 tsp. salt  
1 tsp. onion powder  
1 tsp. granulated garlic  
1 cup shredded Colby cheese  
1 cup shredded triple cheddar cheese  
3 Tbsp. chopped fresh parsley  
8 slices of bacon, cooked and chopped, optional

### Panko topping:

1 cup panko breading  
4 Tbsp. butter, melted  
½ tsp. granulated garlic  
½ tsp. paprika  
1 tsp. dried parsley

### Directions:

1. In a large bowl, combine the sour cream, cream cheese, milk, black pepper, salt, onion powder, and granulated garlic. Stir until cream cheese chunks are smoothed out. You may need to add more milk.
2. Add the parsley and cheeses to the sour cream mixture, stir to combine. Add the broccoli and cauliflower rice. Stir to coat with cheese mixture.  
**Note:** if using bacon add at this time.
3. Pour the mixture into a lightly greased 9x13 pan (without handles). Spread it evenly into the pan and set aside while making the panko topping.
4. **Panko topping:** in a small bowl combine the panko crumbs, garlic, paprika and parsley. Stir to combine.
5. Pour the melted butter over the breadcrumbs and stir until the crumbs are coated with the butter. Sprinkle the crumbs evenly over the broccoli mixture in the pan.
6. Place the pan on the wire rack in the up position in the oven. Close the door, turn the function knob to bake, and set the timer to 30 minutes. Press start. Once done, let the casserole cool for about 5 minutes before serving.