



**3-in-1 air fryer,
grill & dehydrator**



Instruction Booklet

Model: AF2154

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. **DO NOT** touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. Do not allow children to play with the appliance.
5. 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 the use of the appliance by a person responsible for their safety.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. **DO NOT** open the main housing of the product for servicing. Return appliance to Salton or an authorized service representative for examination, servicing, repair or adjustment.
8. The use of accessories or attachments not recommended by Salton may cause fire, electric shock or injury.
9. **DO NOT** use outdoors.
10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
12. **DO NOT** immerse the housing in water or any other liquid.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord into the wall outlet.
15. To disconnect, turn any control to "OFF", then remove plug from wall outlet.

16. **DO NOT** use appliance for other than intended use.
17. **DO NOT** leave unit unattended while in use.
18. **DO NOT** insert oversized foods or utensils into the appliance as they may create a fire or risk of electric shock. **DO NOT** overfill the Basket.
19. **CAUTION:** To reduce the risk of electric shock, cook only in the provided removable basket.
20. Use on a heat resistant and even surface. Keep sides, back and top of appliance at least 6" (15 cm) away from walls and any other flammable items.
21. **DO NOT** place on or near combustible materials such as curtains, tablecloths or placemats.
22. The outside of the appliance will be hot during use. Use the Basket Handle to remove the Basket to check food. Use oven mitts.
23. When the appliance stops the Air Fryer will be hot for a period of time. Do not move or clean the appliance before it has completely cooled.
24. Ensure that the Basket is fully closed while the Air Fryer is in operation. **CAUTION:** After hot air frying, the Basket and the cooked food are hot. Extreme caution must be used when handling the hot Air Fryer Basket.
25. **DO NOT** place anything on top of the appliance.
26. **DO NOT** cover the air inlets or air outlets when the appliance is working.
27. During air frying hot steam is released through the air outlets. Keep your hands and face at a safe distance from the steam and from the air outlets. Also be careful of hot steam when you pull out the Basket when cooking.
28. Never place anything between the Grill Plate and the food i.e.: dish, aluminum foil, etc.
29. **CAUTION:** This appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires or other damage to property caused by touching the sides or top while in use or during cooling.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

SHORT CORD INSTRUCTIONS

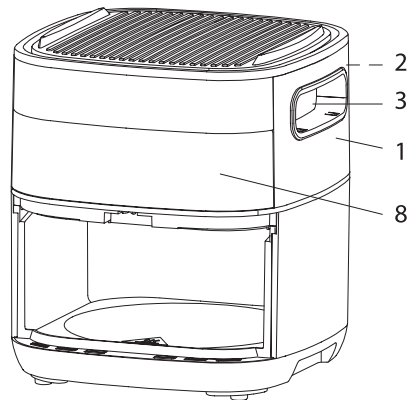
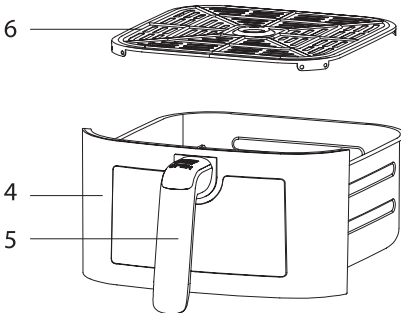
1. A short power supply cord (or cord set) is provided to reduce the hazards of entanglement or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
3. If a longer detachable power-supply extension cord is used:
 - a) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - b) The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

GROUNDING PLUG

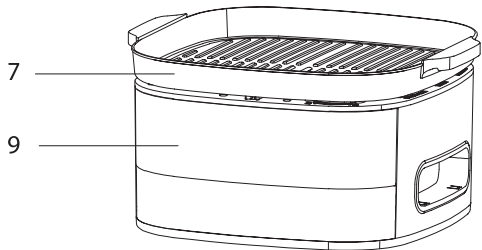
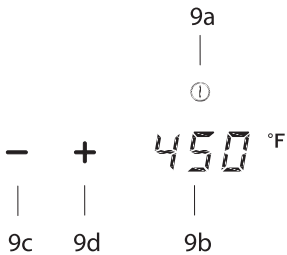
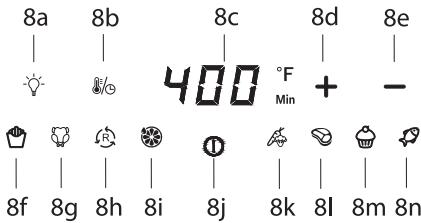
To reduce the risk of electric shock this appliance has a grounded plug (2 blades and 1 pin). If the plug does not fit fully into the electrical outlet contact a qualified electrician. Do not modify the plug in any way or use an adaptor.

DESCRIPTION OF PARTS

1. Main Body (Air Fryer and Grill)
2. Air Outlet (Back of Appliance)
3. Handles
4. Basket
5. Basket Handle
6. Non-stick Rack
7. Grill Plate
8. Control Panel – Air Fryer Mode



- a) Interior Light Button
 - b) Temperature/Time Button (⏱/°C)
 - c) Digital Display
 - d) Increase Temperature or Time (+)
 - e) Decrease Temperature or Time (-)
 - f) French Fry Preset Button (🍟)
 - g) Chicken Preset Button (🍗)
 - h) Reheat Preset Button (🔥)
 - i) Dehydrate Preset Button (🍌)
 - j) Start/Stop Button (⏹)
 - k) Vegetable Preset Button (🥬)
 - l) Steak Preset Button (🥩)
 - m) Bake Preset Button (🍰)
 - n) Fish Preset Button (🐟)
9. Control Panel – Grill Mode
- a) Start/Stop Button (⏹)
 - b) Temperature Display
 - c) Decrease Temperature Button (-)
 - d) Increase Temperature Button (+)



BEFORE FIRST USE

1. Read all instructions carefully and keep them for future reference.
2. Remove all packing material or labels on the product.
3. Wash the Basket, Rack and Grill Plate in warm soapy water with a non-abrasive sponge. Dry thoroughly.

Wipe the outside of the product with a damp cloth.

NOTE: NEVER IMMERSE THE MAIN HOUSING IN WATER OR ANY OTHER LIQUID.

4. The Air Fryer is a fat-free fryer that uses hot air heating technology. Never pour oil or fat into the Basket.
5. **IMPORTANT:** During first use, the Air Fryer may emit a slight odor and smoke. This is normal and will only last a few minutes.

HOW TO USE






AIR FRYER FUNCTION

Automatic Shut-Off









The Air Fryer function is equipped with a timer. When the timer has reached 0, the appliance will emit a “beep” sound and will shut off automatically. To manually turn off the appliance, press the Start/Stop Button (⏻).

NOTE: The fan will continue to run for a few minutes after the preset cycle shut-off.

1. Assemble the Air Fryer and place on a flat, level, heat resistant surface. Place away from walls and other appliances. It is recommended to leave a minimum of 6 inches (15 cm) of space between the Air Fryer and nearby objects.
2. Ensure that the power cord is not touching any hot surface.
3. Remove the Basket from the Main Body by grasping the Basket Handle and pulling towards you. Place on a flat, clean surface.
4. Place the Basket Rack into the Basket. **NOTE:** The Basket Rack MUST be used at all times for proper air circulation under food.
5. Place your desired ingredients onto the Basket Rack.
TIP: To ensure proper cooking and air circulation do not overfill Basket with food.
6. Slide the Basket into Housing of the Air Fryer.
NOTE: The Control Panel will not work unless the Basket is in place.
7. Plug the Air Fryer into a 120V AC wall outlet.
NEVER place objects on top of the Main Body as this will block the air intake and reduce the efficiency of the hot air heating.
8. Press the Start/Stop Button (⏻) to turn on the appliance and the control panel will illuminate.

9. Press the desired Preset Button. The default settings are in the chart below.
10. To adjust the temperature or time for any of the preset functions, ensure the desired preset function has been selected then press the Temperature/Time Button (). Then adjust the temperature or time by pressing the Increase or Decrease Temperature Buttons (+ -).
11. To begin cooking, press the Start/Stop Button (). The chosen preset function icon will remain illuminated. The display will flash the temperature and time. The timer will begin to countdown. When the timer reaches 0, the appliance will beep and automatically shut off.
NOTE: You may increase or decrease the temperature or time during the cooking process by pressing the Temperature/Time Button () then the Increase or Decrease Temperature/Time Buttons (+ -). It is not required to press the Start/Stop Button () after increasing or decreasing the temperature or time during the cooking cycle.
12. The Air Fryer can be turned OFF at any time by pressing the Start/ Stop Button ().
13. Certain foods may require shaking or turning halfway through the cooking process (please refer to the Cooking Guide). To shake or turn your ingredients, pull out the Basket using the Basket Handle and oven mitts. Shake or turn the ingredients using non-metallic utensils and replace the Basket in the Main Body and the Air Fryer will turn back on and continue counting down.
NOTE: The FRENCH FRY Preset has a built in “shake” reminder. When using this function, the unit will beep 3 times halfway the cooking process as a reminder to shake or turn your ingredients.
CAUTION: Always use oven mitts when handling your Air Fryer Basket.
14. Once the timer has finished and if you require additional air frying time, follow steps 8 through 10 and set the timer for 5 minute increments until you reach the desired results.
15. Excess oil drippings from food will be collected in the bottom of the Basket below the Basket Rack.
WARNING: Extreme caution is required when handling the Basket. Remove the Basket and empty the ingredients to a serving bowl or plate. **NOTE: DO NOT** turn the Basket and Basket Rack over completely as any excess oil that has been collected at the bottom will also be poured out with the ingredients.
CAUTION: When removing the Basket keep hands and face away from the opening to avoid hot air or steam.
16. If desired, refill the Basket and continue with subsequent batches.

8 Presets - Default times and Temperatures

ICON	FUNCTION	DEFAULT COOK TIME	DEFAULT COOK TEMP	ADJUSTABLE TEMP RANGE	ADJUSTABLE TIME RANGE
	Fries	25 min	400°F	150 – 400°F	1 – 60 min
	Reheat	15 min	300°F	150 – 400°F	1 – 60 min
	Chicken	20 min	370°F	150 – 400°F	1 – 60 min
	Bake	25 min	320°F	150 – 400°F	1 – 60 min
	Dehydrate	6 hours	130°F	120-170°F	1 – 12 hours
	Steak	12 mins	380°F	150 – 400°F	1 – 60 min
	Fish	10 mins	360°F	150 – 400°F	1 – 60 min
	Vegetables	20 min	390°F	150 – 400°F	1 – 60 min

Cooking Chart

Food	Temp °F	Time/ Minutes	
Fries Frozen - Thin - Thick	400	10 – 12 15 – 18	Shake halfway through cooking for both thin and thick
Fries – Fresh	400	25 – 28	Shake halfway through cooking
Hash Browns	350	15 – 18	
Pizza – frozen thin	400	12 – 14	
Pizza – frozen thick	400	20 - 22	
Potatoes - Baked Russet Potatoes Sweet Potatoes	400 400	40 – 45 35 – 40	
Spring Roll	350	8 – 11	

Meat, Poultry & Fish			
Chicken – whole 2.5 lbs.	400	35 - 40	Cook breast side down for 30 minutes. Turn to breast side up for 10 minutes or until internal temperature reads 165°F on a meat thermometer.
Chicken Breast	350	14 – 16	
Chicken Leg	350	18 – 25	
Chicken Nuggets – frozen	400	10 – 12	Shake or turn halfway through cooking
Chicken Wings	400	20 – 22	Shake or turn halfway through cooking
Hamburger	350	9 – 11	
Steak	380	8 – 12	1” thick steaks. Turn halfway through.
Pork Chops	360	10 – 14	
Skewered meat	400	10 – 13	
Fish - frozen	400	8 – 10	
Shrimp	350	6 – 8	

NOTE: All times are approximate, depending on the size and weight of food.

PLEASE NOTE:

It is recommended that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Always check the results with an instant read thermometer before serving, especially when cooking larger pieces of meat.

- Ground Turkey/Chicken - 165°F/74°C
- Ground Lamb, Pork, Veal - 160°F/71°C
- Fresh Beef, Veal, Lamb - 145°F/63°C
- Fresh Pork - 160°F/71°C
- Re-heating meat & poultry - 165°F/74°C

Dehydrator Chart

Fruits	Temp °F	Time/ Hours	Preparation
Apple slices	130	7 – 8	Remove core and slice into 1/8" slices. Rinse in lemon water and dry on a paper towel.
Banana	130	8 – 10	Peel and slice into 1/2" slices
Mango	130	6 – 7	Peel and remove pit. Slice 3/8" thick.
Pineapple	130	6 – 8	Remove outer skin, core and slice 3/8" thick.
Strawberries	130	6 – 8	Wash and dry. Cut into 1/2" slices.
Vegetables			
Asparagus	130	6 – 8	Wash and dry. Cut into 1 inch pieces.
Fresh Herbs	130	4 – 6	Rinse and pat dry. Remove stems.
Ginger	130	6	Cut into 1/2" slices.
Tomatoes	130	6 – 8	Cut into 1/4" slices.
Meat Jerky			
Beef	150	6 – 7	Cut into 1/8" to 1/4" slices against the grain. Marinate for several hours or overnight.
Chicken or Turkey	150	6 – 7	Cut into 1/8" to 1/4" slices against the grain. Marinate for several hours or overnight.
Salmon	165	6 – 8	Cut into 1/4" slices.

HELPFUL HINTS

- Smaller foods require a shorter cooking time than larger items.
- Shaking or turning ingredients halfway through will improve results. If food is intended to be crispy, air fry in smaller batches rather than large amounts at one time.

- Wiping excess moisture from food before cooking encourages browning and avoids excess smoke.
- **DO NOT** use aerosol cooking sprays as they may damage the non-stick coating.
- Air Fry freshly breaded items in small batches to ensure food does not touch, which allows even air flow.
- For best results, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty excess oil or fat from the frying basket drawer between batches.
- To make homemade French fries:
 - Cut potatoes into strips and soak in water for 30 minutes.
 - Drain then dry on a kitchen towel.
 - Pour ½ tablespoon of olive oil into a bowl, add the potato strips and stir until coated with oil.
 - Fry, in a single layer, on the Fries Preset Function.
 - Shake halfway through cooking.
- For consistent browning, arrange food in an even layer. If foods overlap, shake them halfway through cooking.
- To convert recipes from a conventional oven, lower the temperature by 30 degrees and check food often to avoid overbrowning.
- The air fryer can be preheated for 1 - 3 minutes to help food cook faster and obtain crispier results. Reduce cooking time by 2 or 3 minutes.
- **DO NOT** use loose batters that would normally be used in a traditional fryer.

GRILL FUNCTION

1. Place the Main Body on a flat, level, heat resistant surface with the Heating Coil facing up. It is recommended to leave a minimum of 6 inches (15 cm) of space between the Main Body and nearby objects.
2. Place the Grill Plate on the Main Body and press down gently on the grill plate in the front and upper right corner so that the grill plate makes contact with the two microswitches on the Main Body.
IMPORTANT: If the grill plate is not gently pushed down to make contact with the microswitches, the grill will not work.
3. Plug into a 120V AC wall outlet. Ensure that the power cord is not touching any hot surface.
4. Press the Start/Stop Button (Ⓢ) to turn on the appliance and the control panel will illuminate.
5. The preset temperature of 450°F will flash. If a temperature change is needed press the Decrease Temperature (—) or the Increase Temperature Button (+) to adjust to your desired temperature. The temperatures increase or decrease by 5°F with each press of

the buttons. To change the temperature faster hold the Increase or Decrease Temperature Button.

6. Press the Start/Stop Button (Ⓢ) to start heating. The set temperature will illuminate and remain on indicating that the Grill is heating.
7. Allow the Grill Plate to heat for approximately 2 minutes before placing food on the Grill Plate.
8. When cooking is complete press the Start/Stop Button (Ⓢ) to turn the grill function off.

NOTE: The Grill Function has a safety feature that allows a maximum 1 hour cooking time and will shut off automatically. If you wish to resume cooking after 1 hour follow steps 4 and 5.

9. **NOTE:**

The Grill Plate will be very hot during cooking. **DO NOT** touch. If the Grill Plate is removed during cooking, the appliance will shut-off and the Control Panel will need to be reset when the Grill Plate is replaced.

Grill Cooking Chart

Food	Temp °F	Time/ Minutes	DONENESS
Beef			
Beef Burgers	375	10 – 12	Medium
Sirloin Steak	450	14 – 16	Medium
Chicken			
Chicken Breast -boneless	425	14 – 16	Well done
Chicken Thigh - boneless	400	12 – 14	Well done
Pork			
Pork Chop - boneless	350	14 - 16	Well done
Sausages	375	20 – 22	Well done
Fish/Seafood			
Shrimp	350	6 – 8	Well done
Filet of Sole	375	7 - 9	Well done
Salmon	425	12 - 14	Well done

NOTE: All times are approximate, depending on the size and weight of food.

IMPORTANT:

It is recommended that meat and poultry be cooked to the following internal temperatures to be sure any harmful bacteria has been killed. Always check the cooked food with an instant read thermometer before serving, especially when cooking larger pieces of meat.

Ground Turkey/Chicken - 165°F/74°C
Ground Lamb, Pork, Veal - 160°F/71°C
Fresh Beef, Veal, Lamb - 145°F/63°C
Fresh Pork - 160°F/71°C
Re-heating meat & poultry - 165°F/74°C

CARE AND CLEANING

1. Ensure that the appliance is OFF.
2. Unplug from the wall outlet.
3. Allow the appliance to cool completely before cleaning. All parts will retain residual heat for a significant time after the appliance has been turned off. Always take great care to ensure that the appliance has cooled completely.
4. The Basket, Basket Rack and Grill Plate have a non-stick coating. **DO NOT** use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
5. The Basket, Basket Rack and Grill Plate should be hand washed in warm soapy water. It is not recommended to wash in the dishwasher.
6. Wipe with a clean cloth and allow to dry completely.
WARNING: Do not wash or immerse the Main Body, in water or any other liquid or in the dishwasher.
7. The outer surface of the Main Body can be cleaned by wiping with a damp cloth. Dry with a soft cloth.
8. All servicing, other than cleaning, should be performed by an authorized service representative. See Warranty section.

A short supply cord is provided to reduce the hazards of becoming entangled in or tripping over a long cord. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounded 3-wire cord. The extension cord should be arranged so that it will not drape over the counter top or table top, where it can be pulled on by children or tripped over.

LIMITED WARRANTY

The original sales receipt is the only acceptable proof of purchase

Salton Appliances (1985) Corp. warrants that this appliance shall be free from defects in material and workmanship for a period of one (1) year from the date of original purchase. Salton Appliances (1985) Corp., at its sole discretion during this warranty period, will repair or replace a defective product or issue a refund. Any refund to the purchaser will be at a pro-rated value based on the remaining period of the warranty. All liability is limited to the amount of the purchase price. This warranty covers normal domestic usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, glass breakage, neglect, improper maintenance, use contrary to the operating instructions or commercial use. This warranty is not available to retailers or other commercial purchasers or owners.

This warranty does not include the cost of shipping, which is to be borne by the customer.

TO OBTAIN PROMPT WARRANTY SERVICE:

Contact one of our many Service Centers found on our website
www.salton.com/customer-care

or

Securely package and return the appliance to us. Please enclose:

- Original proof of purchase
- The completed form below with a \$12.50 Return Shipping & Handling fee – either a cheque, money order or credit card (A personal cheque will delay return shipping by 2-3 weeks)

For added protection, we suggest that you use an insured delivery service with tracking information when returning your product. Salton Appliances (1985) Corp. will not be held responsible for in-transit damage or for packages that are not received.

This warranty does not include the cost of shipping, which is to be borne by the customer.

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Name _____

Address _____

City _____ Prov/State _____ Postal/Zip Code _____

Daytime Phone No. _____ Email _____

Product defect: _____

Type of payment Cheque/Money Order Visa MasterCard

Name on card _____ Expiry Date _____ CSV No. _____

Card No. _____

To contact our Customer Service Department:

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