



Cobolt Systems Ltd

COBOLT SPEECHMASTER **TALKING DOUBLE AIR FRYER**

Instructions



INTRODUCTION

Thank you for purchasing a Cobolt Speechmaster Talking Air Fryer. Please take a few moments to read these instructions, particularly those on “INSTALLATION” and the “WARNINGS & SAFETY PRECAUTIONS”, before you connect your fryer to the power supply.

INSTALLATION

1. Remove all packing materials and accessories and retain them, in case you need to return the fryer to us in the future.
2. Place the air fryer on a level location with the pan handles facing towards the user.
3. Remove security stickers holding the pan's in, once removed simply pull the handles outward.
4. Remove the pan and insert the cooking plate ensuring raised centre is facing up.
5. Plug your air fryer into a standard 120V household socket.
6. Do not switch on the power yet - please read the following “WARNINGS & SAFETY PRECAUTIONS” first!

WARNINGS & SAFETY PRECAUTIONS.

- Double check that no packaging has been left on the Air Fryer or plates.
- After cooking the drawer area will become hot.
- Do not obstruct the fan at the back of the Fryer as this may cause overheating.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plug, or portable appliance in water or other liquid.

- Close supervision is necessary when any appliance is used by or near children.
- 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.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Extreme caution must be used when moving fryer containing hot oil or other hot liquids.
- Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
- Do not immerse in water or any other liquid.
- This appliance is intended for household use only.
- Caution to reduce the risk of electric shock, cook only in removable container.
- Preheating of the appliance is not necessary.

SPECIAL INSTRUCTIONS

- A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or

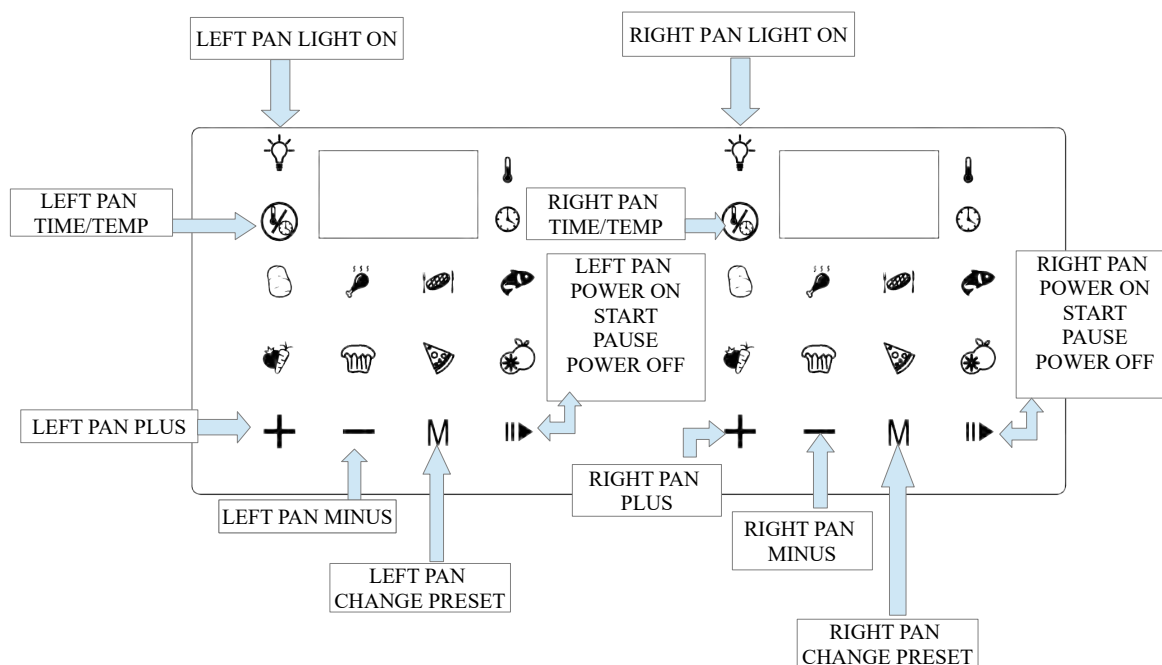
tripping over a longer cord.

- Longer detachable power supply cords or extension cords are available and may be used if care is exercised in their use. If a longer detachable power-supply cord or extension cord is used:
 - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
- 2) 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.
- This appliance is intended to be used in household and similar applications such as:
 - 1) Staff kitchen areas in shops, offices and other working environments;
 - 2) Farm houses;
 - 3) By clients in hotel, motels and other residential type environments.
 - 4) Bed and breakfast type environments.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

CONTROLS

The control panel is on the top of the fryer and has raised location rings around all buttons. **PLEASE NOTE THE BUTTONS ARE TOUCH SENSITIVE AND DO NOT REQUIRE PUSHING.**

LAYOUT:



Keys from left to right

TOP ROW

Left pan light on

Right pan light on

SECOND ROW

Left pan change between set time or temperature

Right pan change between set time or temperature

THIRD ROW

Left pan plus button (+)

Left pan minus button(-)

Left pan change preset cook category

Left pan power on/power off/start/pause

Right pan plus button (+)
Right pan minus button(-)
Right pan change preset cook category
Right pan power on/power off/start/pause

Sighted users please note the front panel has led lighting to indicate which preset cooking category is selected.

OPERATING THE FRYER MANUAL MODE

The fryer temperature can be set between 160°F and 400°F and a time between 1 and 60 minutes.

To manually set your desired temperature and cook time:

Touch the power on button located on the third row the fryer will announce “Power”. The default setting is 400°F and 18 minutes.

Select the temperature required using the minus and plus buttons on the third row. The fryer will change in 20°F increments.

Touch the “change between time and temperature button” located second row right.

Set the minutes required using the minus and plus buttons on the third row. The fryer will change in 1 minute increments.

PLEASE NOTE: WHILE SETTING THE COOK TEMPERATUE AND TIME THE FRYER WILL AUTOMATICALLY CYCLE BETWEEN TEMPERATURE AND MINUTES EVERY 6 SECONDS IF A BUTTON IS NOT USED. (THIS IS NOT SPOKEN)

Touch the power button to start. The fryer will announce the selected temperature and time before commencing. **PLEASE NOTE: IF THE FRYER DOES NOT START, CHECK THE PAN IS LOCATED CORRECTLY.**

The fryer will announce the time remaining every 10 minutes.

Cooking can be Paused at any time using the pause button on the third row.

To restart the cooking process press the start button.

In the last 10 minutes of cooking, the fryer will announce the time remaining every minute.

In the final minute the fryer will announce every 10 seconds and every second for the final 10 seconds.

Half way through the selected cook routine to the closest minute, the fryer will announce “Re-Arrange Food.” The timer will pause for 15 seconds.

Carefully remove the Pan and turn food. **PLEASE NOTE: FOOD AND INSIDE OF PAN WILL BE HOT.**

Put the Pan back in to the fryer to continue cooking.

PLEASE NOTE: IF YOU CHOOSE NOT TO RE-ARRANGE THE FOOD THE FRYER WILL START AGAIN AFTER 15 SECONDS.

Once the fryer has finished cooking it will turn off. The fryer will also announce “Fryer temperature high” every 20 seconds for 2 minutes.

To turn the fryer off without cooking hold the power button. The fryer will announce “Power Off.”

PLEASE NOTE: DURING THE COOKING PROCESS, IT IS POSSIBLE TO ADD ADDITIONAL TIME AND ADJUST THE TEMPRATURE BY USING THE PLUS AND MINUS BUTTONS. THIS WILL NOT BE POSSIBLE DURING THE LAST MINUTE AS THE KEYS ARE LOCKED.

COOKING USING PRESET CATEGORIES

PLEASE NOTE: THE TEMPERATURE AND TIME OF THE PRESETS CAN BE ADJUSTED BEFORE AND DURING COOKING.

DEFAULT PRESET COOKING TIME/TEMP

FOOD	TEMPERATURE	TIME
POTATOES	400°F	20 MINUTES
POULTRY	400°F	15 MINUTES
MEAT	400°F	20 MINUTES
FISH	400°F	18 MINUTES
VEGETABLES	320°F	30 MINUTES
CAKE	280°F	15 MINUTES
PIZZA	360°F	15 MINUTES
DRIED FRUIT	180°F	60 MINUTES
DEFAULT(MANUAL)	400°F	18 MINUTES

Select cooking category using the change preset touch button, located third row. Each touch will announce the next category.

Touch the power button to start. The fryer will announce the selected temperature and time before commencing.

Rearrange food if required.

Once the fryer has finished cooking it will turn off and start an automatic 2 minute cool down period. The fryer will also announce “Fryer temperature high” every 20 seconds.

RECOMENDED COOKING TIMES

INGREDIENT	AMOUNT	PREPARATION	OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	1 bunch	Whole, stems trimmed	2 tsp	400°F	8-12 mins

Beetroot	4 large (about 1kg)	Whole	None	400°F	45-60 mins
Bell peppers	4 peppers	Whole	None	400°F	25-30 mins
(for roasting)					
Broccoli	1 head	Cut in 2.5cm floret	1 Tbsp	400°F	10-12 mins
Brussels sprouts	500g	Cut in half, no stem	1 Tbsp	400°F	15-20 mins
Butternut squash	500g-750g	Cut in 2.5cm pieces	1 Tbsp	400°F	20-25 mins
Carrots	500g	cut in 1.5cm pieces	1 Tbsp	400°F	13-16 mins
Cauliflower	1 head	Cut in 2.5cm florets	2 Tbsp	400°F	15-20 mins
Corn on the cob	4 ears	Whole ears, no husks	1 Tbsp	400°F	12-15 mins
Green beans	375g	Trimmed	1 Tbsp	400°F	8-10 mins
Kale (for crisps)	225g	Torn in pieces, no stems	None	300°F	8-10 mins
Mushrooms	225g	Rinsed, cut in quarters	1 Tbsp	400°F	7-9 mins
	750g	Cut in 2.5cm wedges	1 Tbsp	400°F	18-20 mins
	450g	Hand-cut chips*, thin	1/2-3 Tbsp,	400°F	20-24 mins
Potatoes, white	450g	Hand-cut chips*, thick	1/2-3 Tbsp,	400°F	23-26 mins
	4 whole (185-250g)	Pierced with fork 3 times	None	400°F	30-35 mins
	750g	Cut in 2.5cm chunks	1 Tbsp	400°F	15-20 mins
Potatoes, sweet	4 whole (185-250g)	Pierced with fork 3 times	None	400°F	30-35 mins
Courgette	500g	cut in 2.5cm pieces	1 Tbsp	400°F	15-18 mins
POULTRY					
Chicken breasts	2 breasts	Bone in	Brushed with oil	380°F	25-35 mins
	2 breasts	Boneless	Brushed with oil	380°F	18-22 mins
Chicken thighs	4 thighs	Bone in	Brushed with oil	400°F	22-28 mins
Chicken thighs	4 thighs	Boneless	Brush with oil	400°F	18-22 mins
Chicken wings	1kg	Drumettes & flats	1 Tbsp	400°F	22-26 mins
FISH & SEAFOOD					
Fish cakes	2 cakes	None	Brushed with oil	360°F	12-15 mins
Lobster tails	4 tails	Whole	None	380°F	5-8 mins
Salmon fillets	2 fillets	None	Brushed with oil	400°F	10-13 mins
Prawns	16 large	Whole, peeled, tails on	1 Tbsp	400°F	7-10 mins
BEEF					
Burgers	4 ¼ pounders	2.5cm thick	None	380°F	8-10 mins
Steaks	2 (8oz)	Whole	None	400°F	10-20 mins
PORK					
Bacon	4 strips, cut in half	None	None	360°F	8-10 mins
Pork chops	2 bone-in chops	Bone in	Brush with oil	380°F	15-17 mins
	4 boneless chops	Boneless	Brushed with oil	380°F	14-17 mins
Pork tenderloins	2 tenderloins	Whole	Brushed	380°F	25-35 mins

			with oil		
Sausages	4 sausages	Whole	None	400°F	8-10 mins
FROZEN FOODS					
Chicken nuggets	1 box	None	None	400°F	10-13 mins
Fish fillets	1 box (6 fillets)	None	None	400°F	14-16 mins
Fish fingers	18 fish fingers	None	None	400°F	10-13 mins
French fries	450g	None	None	360°F	20-25 mins
French fries	1kg	None	None	360°F	28-32 mins
Mozzarella sticks	1 box	None	None	380°F	8-10 mins
Popcorn shrimp	1 bag	None	None	400°F	9-11 mins
Hash browns	450g	None	None	360°F	18-22 mins

CLEANING AND CARE

Ensure that the fryer is turned off and has cooled down before cleaning. The pan is dishwasher safe, Please remove the grill before washing. Cleaning should be carried out with a damp soapy cloth and surfaces dried afterwards. Do not use abrasive cleaners on the fryer and never pour water over the top or inside.

PLEASE NOTE: DUE TO THE PAN HAVING A NON STICK COATING IT IS ADVISED TO USE SILICONE TIPPED COOKING UTENSILS.

NOTE: This appliance should not be used for commercial catering purposes.

MODEL	PRODUCT NAME	VOLTAGE	CAPACITY	FREQUENCY	POWER
CKZ-221-7BDS1-1	Speechmaster Air Fryer	120V	2 X 4.5L MAX 9L	60Hz	1500W

Height 35cm (13.8") Depth 33cm (13") Width 41cm (16.2")

Weight 7KG

Complies with UL STD.1026 directive C22.2 NO. 60335-1&60335-2-9.

Dimensions shown are approximate.

Because we continuously strive to improve our products we may change specifications without prior notice.

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