

**COMPANION<sup>®</sup>**

TRUSTED SINCE 1941

# ROAM 4L AIR FRYER 12V



## INSTRUCTION MANUAL

Model No. 10001886

# IMPORTANT

- Please read this instruction manual carefully before operating the unit.
- Retain for future reference.



## CAUTION: HOT SURFACES

Appliance generates heat during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to person or damage to property. This appliance is hot during operation and retains heat for some time after turing OFF.

## CAUTION: KEEP OUT OF REACH OF CHILDREN

# SAFETY INFORMATION

- This unit is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience and knowledge.
- Children must be supervised at all times when around this unit.
- Do not alter or disassemble the unit. This may result in a risk of electric shock or fire.
- To be repaired by qualified persons only - contact Customer Service on 1300 362 921.
- Do not touch hot surfaces, use handles or dials only.
- Place unit in a well ventilated area when in use.
- To protect against electric shock do not immerse or expose cord, plug or appliance to water or other liquids.
- Do not allow liquids to enter the unit.
- Do not use in places where it may come in contact with water and avoid exposure to rain.
- Do not use near fire, gas or in high-temperature areas.
- Extreme care must be used when moving the basket.
- Unplug the unit when not in use and before cleaning. Allow to cool before cleaning.
- Do not leave the unit unattended during use.
- Place the appliance on a level, stable, heat resistant surface.
- Do not allow food to come in contact with the heating element.
- Do not cover the air inlet and outlet when the product is in use.
- Do not use metal cookware as this may damage the non-stick coating.
- Do not place the unit on or near flammable materials including tablecloths, etc.
- Never place the unit against a wall or other products. Leave at least 10cm of free space around the entire unit.

- During use, hot steam will be released from the air vents. Keep face and hands at a safe distance. Be aware of high temperatures when opening the basket.
- When in use the unit may become very hot.
- Never pour oil into the air fryer basket.
- Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not touch the inside of the product while in use.
- If cords become damaged, they must be replaced by a qualified person.
- Do not damage the cable, forcefully bend it, pull it, twist it, or use it if frayed or broken.
- Do not use if the product is cracked, deformed, or damaged.
- Do not drop or subject the unit to strong impact.
- Never move the unit when hot or when food is inside. Allow to completely cool before moving.
- Do not operate the unit with a damaged cord or plug or after the unit malfunctions, or has been damaged in any manner. Stop use immediately and contact Customer Service on 1300 362 921.
- When unplugging the unit, always hold the connector - do not pull on the cord.
- This product is for household use only. Do not use for commercial purposes.
- Do not use the unit for anything other than its intended purpose.

## UNDERSTANDING THE APPLIANCE



## BEFORE FIRST USE

**Step 1.** Remove and dispose of any packaging material from the unit. Product rating label stickers should be permanently kept on the unit.

**Step 2.** Clean the basket and tray thoroughly with hot water and detergent.

## OPERATION

Before connecting the Roam 4L Air Fryer to the power supply, ensure that the unit is compatible with the power supply.

**NOTE:** The unit cannot be used in conjunction with a cig to Anderson adapter due to the high amp draw. A 40amp fuse or larger must be used to supply the Anderson port.

**Step 1.** Place the unit on a level, flat and stable surface that is heat resistant. Allow 15cm of ventilation around the unit.

**Step 2.** Plug the Anderson connection into the power supply. This is a 12V Air Fryer and should be connected to a 12V power supply.

**Step 3.** Remove the basket from the air fryer.

**Step 4.** Place food in the basket. Do not overload the basket as this will increase the cooking time and uneven cooking.

**Step 5.** Slide the basket back into the air fryer. DO NOT use the air fryer without the basket in place. Only hold the handle to remove or insert the basket.

**Step 6.** Set the temperature by turning the dial.

**Step 7.** Set the timer by turning the dial. Once the timer is set, cooking will begin and the blue indicator light will illuminate. If the air fryer is cold, the cooking time will increase by approximately 3 minutes.

**NOTE:** The air fryer can be preheated for approximately 3 minutes without adding any ingredients.

**Step 8.** During the cooking time, the unit may be hot and the indicator light will remain on. Take care when opening the basket to toss the ingredients.

**Step 9.** Once the cooking time is finished, the unit will ding and the indicator light will switch off. Check the food is cooked as desired. If more time is needed, reset the timer. Ensure that all food is cooked through before consuming.

**Step 10.** Remove the food from the basket using tongs. The food and the basket will be hot - take care.

**NOTE:** DO NOT use metal cookware as this may damage the non-stick coating.

**Step 11.** Allow the unit to cool for approximately 30 minutes before moving or cleaning. Ensure the unit is cleaned thoroughly after each use.

## CLEANING INSTRUCTIONS

**Step 1.** Ensure unit is switched off and disconnected from a power source before cleaning.

**Step 2.** Before moving or cleaning the unit, allow to cool for approximately 30 minutes.

**Step 3.** Clean exterior of the unit with a damp cloth only.

**Step 4.** Clean the basket and tray with hot water and detergent. For baked on food, allow to soak for approximately 10 minutes.

**Step 5.** Brush away any food residue from inside the air fryer and heating element.

**Step 6.** Ensure all components are completely dry before storing the unit.

**NOTE:** DO NOT use any abrasive cleaners, harsh chemicals or abrasive cleaning tools.

## MAINTENANCE

For further information or assistance please contact customer service on 1300 362 921 or email: [info@adventureoperations.com](mailto:info@adventureoperations.com)

## TROUBLESHOOTING

| ISSUE                                 | CAUSE                                                               | SOLUTION                                                                                                                                                                                                                                                                                                     |
|---------------------------------------|---------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Air fryer not working                 | Product is not plugged in                                           | Insert the plug into a 12V power source                                                                                                                                                                                                                                                                      |
| Air fryer not working                 | Timer not set                                                       | Turn the timer knob to the desired cooking time to start the air fryer                                                                                                                                                                                                                                       |
| Air fryer will not turn off           | Timer still set                                                     | Manually turn the timer dial to 0                                                                                                                                                                                                                                                                            |
| Food not fully cooked                 | Overloaded basket                                                   | Divide the food into small batches and place in the basket. Dividing the food into smaller batches allow for more even cooking                                                                                                                                                                               |
| Food not fully cooked                 | Temperature setting too low                                         | Adjust the temperature control dial to the desired temperature setting                                                                                                                                                                                                                                       |
| Food not fully cooked                 | Cooking time too short                                              | Adjust the timer dial to the desired cooking time                                                                                                                                                                                                                                                            |
| Food not evenly cooked                | Some food may need to be tossed halfway through the cooking process | Foods that are at the top or overlapping will need to be turned halfway through the cooking process                                                                                                                                                                                                          |
| White smoke coming from the air fryer | Too much food in the basket                                         | Some foods have high oil content. Fumes will penetrate the basket and the oil will produce a white soot and the air fryer will become hotter than normal. This will not affect the food. The white smoke is produced by heating fat in the basket. Make sure the basket is cleaned thoroughly after each use |

## COOKING TIMES

Cooking times will be increased by approximately 3 minutes if starting the air fryer from cold. Cooking times based on frozen food and may vary depending on the desired level of crispness. The below information is for reference only.

| FOOD              | TEMPERATURE | COOKING TIME    |
|-------------------|-------------|-----------------|
| Sausage rolls     | 200°C       | 30 - 35 minutes |
| Spring rolls      | 200°C       | 30 - 35 minutes |
| Garlic bread      | 200°C       | 25 - 30 minutes |
| Potato chips      | 200°C       | 55 - 60 minutes |
| Mini frozen pizza | 200°C       | 25 - 30 minutes |
| Chicken nuggets   | 200°C       | 25 - 30 minutes |
| Meat pie (large)  | 200°C       | 55 - 60 minutes |

### TIPS

- Smaller amounts of food may take less time to cook, larger amounts will take longer.
- Turning food halfway through the cooking process may improve the final result.
- Never cook food that has an extremely high oil content.
- Experiment with cooking times and temperatures to find the best result for the preferred end result.

## SPECIFICATIONS

|                     |                                                                    |
|---------------------|--------------------------------------------------------------------|
| Part No.            | 10001886                                                           |
| Voltage             | 12V DC                                                             |
| Wattage             | 200 - 250W                                                         |
| Draw                | 200Wh (max. discharge 16.67A)                                      |
| Capacity            | 4L internal capacity   3.5L cooking capacity                       |
| Temperature Range   | 80°C - 200°C                                                       |
| Timer Range         | 0 - 60 minutes                                                     |
| Dimensions          | 32.4L x 23.6W x 27.8H cm                                           |
| Dimensions (Basket) | 19L x 19W x 10H cm                                                 |
| Connection          | 50A Anderson-style connector                                       |
| Cable Length        | 1m                                                                 |
| Cable Gauge         | 14AWG / 2.08mm <sup>2</sup>                                        |
| Fuse Size           | 40A                                                                |
| Protections         | Short circuit protection, thermal control overheating protection   |
| Pack Contents       | 1 x Roam 4L Air Fryer<br>1 x Basket tray<br>1 x Instruction Manual |

## WARRANTY POLICY

1. Products distributed by Adventure Operations Australia Pty Ltd and any of our subsidiaries come with guarantees that cannot be excluded under the Australian Consumer Law. 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 products fail to be of acceptable quality and the failure does not amount to a major failure.
2. In addition, we warrant that this product will be free from defects in materials and workmanship under normal use as described in the published product documentation for **1 year** from the date of original purchase (Limited Warranty). This Limited Warranty is only valid and enforceable in Australia and will apply only if you have purchased the product from us or our authorised resellers.
3. To the extent permitted by the Australian Consumer Law and any applicable local law:
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  - (b) in replacing a defective product under the Limited Warranty, we may, at its discretion, substitute a model of equivalent nature where the exact model is unavailable;
  - (c) this Limited Warranty does not apply to damage caused by failure and damage caused by improper use and abuse, fair wear and tear, accidents, misuse (including failure to follow instructions regarding care and maintenance of the product), neglect, disassembly, alterations or external causes such as, but not limited to, water damage, exposure to sharp objects, exposure to excessive force, anomalies in the electrical current supplied to the product (if applicable), and extreme thermal or environmental conditions;
  - (d) we may elect, at our discretion and as an alternative to repairing or replacing a defective part to refund the cost of the relevant product upon it being returned to us; and
  - (e) this Limited Warranty does not extend to any products acquired for the purposes of re-supply, or for use in a manufacturing, or repair processes.
4. This warranty may be claimed by:
  - returning the product to its place of purchase, with a detailed proof-of-purchase clearly showing the date and detail of the purchase;
5. If you have any questions concerning this warranty policy, you may contact us in writing:  
 Adventure Operations, 71 Charles Ulm Place, Eagle Farm, 4009 QLD, or by email:  
[warranty@adventureoperations.com](mailto:warranty@adventureoperations.com) or visit our website: [www.adventureoperations.com](http://www.adventureoperations.com)

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**NOTE:**

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**NOTE:**

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WARRANTY - For details see [www.companionoutdoor.com/warranty](http://www.companionoutdoor.com/warranty)

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