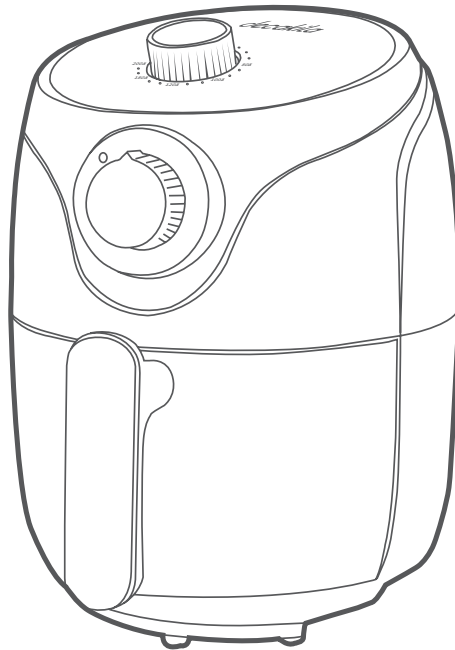


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KUEC007B
AIR FRYER



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock and/or injury to persons, including the following:

- Read these instructions carefully before switching on the appliance and keep them for future reference. Failure to follow and observe these instructions could lead to an accident.
- Clean all the parts of the product that will be in contact with food, as indicated in the cleaning section, before use.
- This appliance can be used by people unused to its handling, disabled people or children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Keep the appliance and its cord out of reach of children aged less than 8 years.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Close supervision is necessary when any appliance is used by or near children. This product 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.
- 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 is dropped or damaged in any manner. Return the appliance to an authorized service facility for examination, repair, or electrical or mechanical adjustment.
- The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- Do not block air vent in the back. Install in accordance with the manufacturer's instructions.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces, including the stove.
- Do not place on or near a hot gas or electric burner or in a heated oven.

- Extreme caution must be used when moving air fryer containing hot oil or other hot liquids. Use extreme caution when removing drawer with food and disposing hot grease.
- To operate, plug the cord into the wall outlet. To disconnect, turn both dials to “0”, then remove plug from the wall.
- Be sure the handle of the food drawer is properly assembled to the drip pan and locked in place. See detailed assembly instructions.
- Do not use this appliance for other than intended use.
- **CAUTION: To reduce the risk of electrical shock, cook only in the removable food drawer.**
- Do not leave appliance unattended while in use.

CONSUMER SAFETY INFORMATION

• POWER CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce the hazard resulting from entanglement or tripping over a long cord.
2. An extension cord is not recommended for use with this product. Always plug directly into a wall outlet/receptacle.
3. The electrical rating of the extension cord must be the same or more than the wattage of the appliance (the wattage is shown on the rating label located on the underside or back of the appliance).
4. Avoid pulling or straining the power cord at outlet or appliance connections.

WARNING: Improper use of the power cord may result in electric shock. Consult a qualified electrician if necessary.

• ELICTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

ADDITIONAL SAFETY TIPS

IMPORTANT: During the first few minutes of initial use, you may notice smoke and/or a slight odour. This is normal and should quickly dissipate. It will not recur after appliance has been used a few times.

During operation, hot steam is released from the air vent. Keep hands and face away from the air vent. Be careful when removing food drawer once the cooking cycle has completed. Never fill the ingredients in the food drawer beyond MAX fill line.

BEFORE YOUR FIRST USE

Carefully unpack your air fryer and remove all packaging materials. Pull food drawer out of the air fryer using the handle. Remove the cooking rack by lifting up the center tab. Refer to Fig. 1.

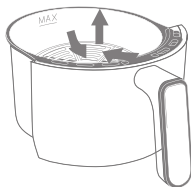
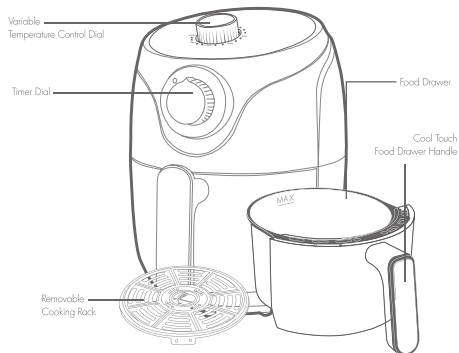


Fig 1

Wash food drawer and rack in warm soapy water with a clean, soft sponge or cloth. Rinse and dry thoroughly before using the air fryer. Wipe inside and outside of the air fryer with a damp cloth.

As this air fryer functions with hot air, the food drawer does not need to be filled with oil.

GETTING TO KNOW YOUR AIR FRYER



HELPFUL HINTS BEFORE AIR FRYING

- To ensure optimal cooking performance, always preheat your air fryer. Refer to preheating instructions on page 5.
- French fries and other small ingredients usually require a slightly shorter cooking time than larger ingredients, such as chicken fingers. Larger ingredients only require a slightly longer cooking time.
- Remove the food drawer halfway through the cooking cycle and shake smaller ingredients to prevent uneven air frying. This optimizes cooking performance. See guide on page 7 for cooking suggestions. If food is difficult to shake, use a pair of heat-safe nylon or silicone tongs to stir food instead of shaking.
- To safely remove large or fragile foods, lift the food out of the food drawer using a pair of heat-safe nylon or silicone tongs.
- Avoid air frying extremely greasy foods in the air fryer.
- Excess oil and liquids from your air-fried foods will collect below the removable cooking rack.
- When the timer shuts off and your cooking cycle ends, the air fryer is immediately ready for another cooking cycle.
- Snacks or hors d'œuvres that can be prepared in an oven can also be prepared in your air fryer.
- Use your air fryer to reheat food. Set timer to 10 min and cook at 150°C.
- It is recommended to defrost some frozen foods prior to cooking to shorten the cooking time.

HELPFUL HINTS FOR MAKING FRIES

- When air frying fresh potatoes, rinse and dry the potatoes thoroughly to remove excess moisture and starch. The perfect amount of fries is 0.45 kg or less.
- Remember to shake and/or stir smaller ingredients halfway through the cooking cycle to optimize the cooking performance and for even frying. Resume air frying until fries reach your desired crispiness.
- As soon as your first batch is complete, you are ready for the next batch.

HELPFUL HINTS FOR BAKING

- Pre-made dough requires a shorter cooking time than homemade dough.
- For baking, small silicone baking cups are recommended for the best results.
- Place small baking tins, small silicone baking cups or a small oven dish in your air fryer when preparing cakes, quiche, fragile foods, or foods with liquid centers.
- If baking ingredients that contain rising agents, the baking tin should not be filled to more than 2/3.

HELPFUL HINTS FOR MEAT AND POULTRY

- When cooking large pieces of meat or poultry with excess fats and oil that collect in the bottom of the food drawer, use a pair of heat-safe nylon or silicone tongs to remove the piece of meat or poultry from the food drawer. Avoid flipping the food drawer over, as this will cause fats and oil residue to leak onto your serving plate or countertop

USING YOUR AIR FRYER

CAUTION: Place your air fryer on a clean, flat, heat resistant surface, such as a table or countertop. Ensure that if you place the air fryer on a delicate surface, basic precautions should be taken. Material placed beneath the air fryer must be made of a heat-resistant, protective surface to prevent heat transfer or melting.

Do not place the air fryer against a wall or against other appliances. Leave at least 10 cm of space on the back, sides, and above the air fryer. Do not cover the air vent located at the back of the air fryer. This appliance requires 1000 Watts and should be the only appliance operating on the circuit.

CAUTION: Escaping steam can burn; take precautions to avoid contact with steam during use.

1. Plug the unit into a working 110-120 Volt 60 Hz AC-only outlet. Ensure the food drawer and cooking rack are properly seated in the air fryer.
2. The device is in standby mode. The start / stop button light is on. Press the start / stop button, All the control buttons will light on and 180°C /15min will appear on the screen by default. The temperature and time appear on the screen alternating in 5 second intervals.
3. Press the +/- temperature button to modify the temperature. The temperature increases or decreases in intervals of 5°C and in a range of 80 to 200°C. Press the +/- timer button to modify the time. Time increases or decreases in 1 minute intervals and in a range of 1 to 30 minutes.
4. If you are preheating your air fryer, set temperature to 200°C and set the timer for 5–10 min. Once cycle is complete, your air fryer will be preheated.
5. Carefully pull the food drawer out of the air fryer using the handle.
WARNING: If you have preheated your air fryer, use an oven mitt and do not touch the food drawer or rack as they will be hot.
If you set down the food drawer, ensure that you place it down on a flat, clean, heat-protective surface.
6. Place food into the food drawer and ensure the drawer is not overfilled. Only fill the food drawer up to the MAX fill indicator line. Filling past the MAX fill line will not allow the food drawer to fit properly inside the air fryer and food will not cook evenly.
7. Press the start / stop button to start heating, the display will show the temperature the appliance is reaching until it reaches the desired temperature.
NOTE: During the heating state, neither the temperature nor the time can be changed.
The power-on indicator light may flash on and off. This is simply the air fryer heater turning on and off to maintain the selected cooking temperature.
8. The fryer will sound when the air frying cycle is complete. The air fryer will shut down at this point and will not continue to heat your food. The previously selected temperature and time will appear on the display again.
9. If you want to shake food halfway through cooking, you can simply remove the tray from inside the appliance and shake it. The Start / Stop button will flash.
10. Carefully pull out the food drawer and check to see if your food is prepared to your desired taste. If food requires more time,

place drawer back into the air fryer and set the timer for a few extra minutes.

CAUTION: Extreme caution must be used not to touch the food drawer and removable rack as they will be hot when the air fryer is used.

11. Once air frying is complete, carefully pull out the food drawer by its handle, and remove any larger foods, such as chicken or meat, that will require the use of heat-safe nylon or silicone tongs. For smaller foods, such as fries, vegetables or foods with no excess oil, simply use the food drawer and carefully pour out your food contents onto a serving dish.
12. Unplug unit and allow to cool before cleaning and storing.

CAUTION: Never place the hot food drawer and cooking rack directly on a tabletop or countertop to avoid surface damage. It is recommended to use a heat-resistant trivet or cutting board. Food, food drawer and cooking rack will be very hot. Do not attempt to remove food from drawer without using oven mitts and/ or a pair of heat-safe nylon or silicone tongs.

The table below will assist you in selecting the basic setting for some of your favorite foods.

NOTE: The settings are general indications only. As foods differ in origin, size, shape and brand, we cannot guarantee the best settings for your foods. As convection air technology reheats the air inside the air fryer instantly, pulling the food drawer out of the air fryer briefly during hot air frying barely disturbs the process.

NOTE: Add 3 minutes to the cooking time when you start frying while the air fryer is still cold.

	Min-max Amount (g)	Time (min.)	Temp. (°C)	Shake	Extra information
Potato & Fries					
Thin frozen fries	200-300	18-20		shake	
Thick frozen fries	200-300	20-25		shake	
Potato gratin	300	20-25		shake	
Meat & Poultry					
Steak	100-300	10-15	180	turn	
Pork chops	100-300	10-15	180	turn	
Hamburger	100-300	10-15	180	turn	
Drumsticks	100-300	25-30	180	turn	
Chicken breast	100-300	15-20	180	turn	
FROZEN Snacks					For the cooking times, refer to the instructions on the packaging of the snack. Time compared to oven should be halved.
Spring rolls	100-250	8-10	200	shake	
Chicken nuggets	100-300	8-10	200	shake	
Fish fingers	100-250	6-10	200	turn	
Bread crumbed cheese snacks	100-250	8-10	180	turn	
Sausage roll	100-300	13-15	200		
Stuffed vegetables	100-250	10	160		
Baking					
Cake	250	20-25	160		Use baking tin
Quiche	300	20-22	180		Use baking tin/oven dish
Muffins	250	15-18	200		Use baking tin/silicone baking cups
Sweet snacks	250	15-18	180		Use baking tin/oven dish

CLEANING YOUR AIR FRYER

CAUTION: Unplug the air fryer and ensure the unit has cooled for at least 30 minutes before cleaning. Remove the food drawer and cooking rack from the air fryer to allow the unit to cool more quickly. To protect against electric shock, do not immerse cord, plug or unit in water or other liquid.

TO CLEAN THE FOOD DRAWER AND COOKING RACK:

Wash food drawer and removable rack with warm soapy water using a clean, soft sponge or cloth. Never use metal utensils, or harsh or abrasive cleansers, as these may damage the non-stick coating. Rinse and dry thoroughly before using the air fryer again.

NOTE: If food is stuck to the food drawer or cooking rack, fill the food drawer with hot water and some dish soap. Allow to soak for 10 minutes.

TO CLEAN AIR FRYER:

Wipe the inside and outside housing with a damp cloth. Remove any remaining residue with a degreasing liquid.

Store the air fryer once it is unplugged and all of its parts are clean and dry.



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