

kogan

**Multi-Function Air Fryer
KAMLTIAIRFRA**

USER MANUAL



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Introduction

The all-in-one air fryer brings simplicity to life. It can roast, bake, grill, toast, BBQ and air fry without oil. It is perfect for those 'always on the go' and people who want healthier meals. The integrated fan circulates the hot air around the bowl, giving you amazingly even cooking and perfect browning, while retaining the food's moisture. Airflow is concentrated into a confined space, allowing for quicker cooking than most conventional ovens. Using energy-efficient carbon fibre heating technology and with touch button digital controls, it is a joy to use.

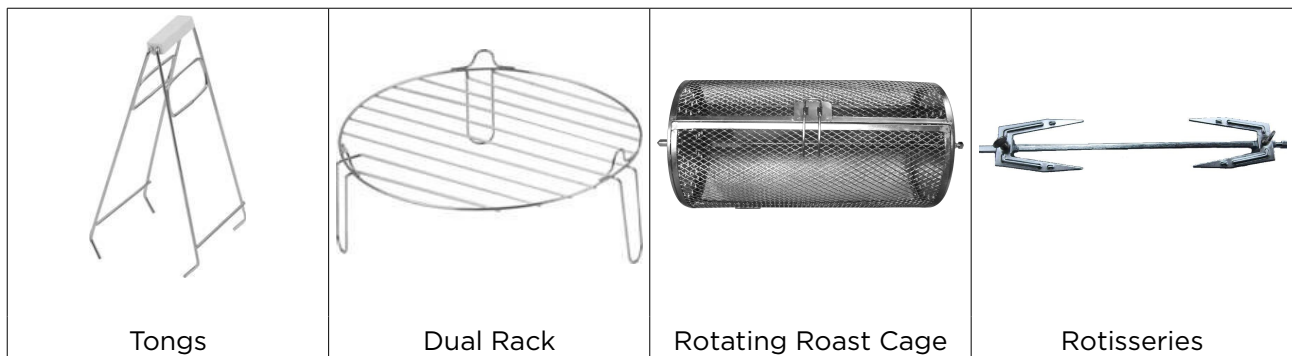
Important Safety Information

1. In order to make the best use of the product and use it safely, please read the instruction manual carefully and keep a copy handy for future reference.
2. This appliance is intended for domestic use only. It is designed to handle normal household usage and is not suitable for continuous or commercial use.
3. Do not use this appliance for anything other than its intended use.
4. Connect the appliance to an earthed power socket that complies with national electrical safety regulations.
5. Place the appliance on a stable, flat surface, away from overhanging kitchen cupboards.
6. Do not let the cord hang down over the edge of the table, or touch hot surfaces. Position the cord so it does not touch the appliance itself during operation.
7. Do not place on or near a hot stove or into a heated oven.
8. Ensure proper ventilation during use. Never use this unit near flammable items such as curtains, towels, paper, plastic etc..
9. Do not use outdoors. This appliance must not be exposed to rain or moisture.
10. Surface becomes extremely hot during operation, and will remain hot for a considerable time after the appliance has been switched off. Do not touch the lid or the sides of the appliance without protective oven mitts.
11. Wear oven mitts and use the handle when lifting the lid from the bowl.
12. Always lift the lid away from you so the escaping heat is channelled away from your face.
13. Take care when lifting the lid for possible moisture drips or splashes.
14. All metal items in the oven, such as racks and the cylindrical basket, will get very hot during cooking. Take extra care when removing these items from the appliance after cooking. Always use oven mitts or tongs.
15. Do not use any accessories that are not recommended by Kogan.com, as they could constitute a danger to the user and to the product.
16. Always check that the controls are in the OFF position when you finish using the appliance.
17. Near attempt to repair the appliance yourself in the event of a technical fault.
18. To protect against the risk of electrical shock, do not immerse cord, plug or lid in water or any other liquid.
19. Do not disassemble the appliance, or attempt to modify the plug in any way.
20. Do not move the appliance during operation.
21. Allow the appliance time to completely cool before moving, cleaning or storing.
22. Do not clean the appliance with abrasive scouring pads.
23. Never carry the appliance using the cord. Regularly check the cord and plug for any signs of damage.
24. Due to the high surface temperature reached during operation, keep children and pets away from the appliance.
25. 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 are under supervision and have been given instructions concerning use of the appliance by a person responsible for their safety.
26. Keep the appliance out of reach of children.
27. To remove the plug from the wall outlet, do not pull the electrical cord. Hold the plug firmly to pull out.
28. The length and type of power cord used in the construction of the appliance is designed for suitable power consumption and safety.
29. The use of an extension cord is not recommended.
30. If you are passing this appliance on to a new owner, please ensure a copy of this user manual is kept with the appliance, so that the new owner can benefit from the advice contained within.

Product Layout



Accessories



First Use Sterilisation

- Remove the appliance and all accessories from the packaging materials.
- Check that all parts of the appliance have been included before discarding any of the packaging materials.
- Peel off any adhesive labels or stickers from the appliance.
- We recommend you keep the box and packaging for storage or shipping purposes.

Please follow these steps for first use sterilisation before cooking with food.

1. Select a stable, heat-resistant, non-flammable surface on which to safely operate the appliance.
2. Wash the stainless steel bowl and accessories in warm soapy water. Dry thoroughly before use. Wipe the exterior of the appliance with a damp cloth. Never submerge the lid and base of the appliance in water or any other liquid.
3. Assemble the air fryer with the stainless steel bowl in place. Connect the power cord to a suitable wall outlet.
4. Set the temperature to 100°C and the time to 10 minutes, then press CONFIRM to start.
5. When completed, the appliance will automatically power OFF.
6. Allow the appliance time to cool before re-washing the stainless steel bowl in warm soapy water. Dry thoroughly before use.

Now the air fryer is ready to cook your first meal!

Note: a slight burning odour may be emitted from the unit during the first few uses. This is normal, as the unit will simply be reacting to being heated to high temperatures for the first time, and will not cause any harm to you, your food or the appliance. The odour will stop being emitted quite quickly.

Operating Instructions

Using the Appliance

1. Select a stable, heat-resistant, non-flammable surface on which to safely operate the appliance.
2. Assemble the air fryer with the stainless steel bowl in place.
3. Select the suitable accessory according to your cooking requirements, and place inside the bowl.
4. Place your food into the appliance, then place the lid on the appliance. Ensure that the lid is fitted correctly by matching the 2 arrow sides together.
Note: ensure there is adequate space and the food does not touch the heating element.
5. Connect the power cord to a suitable wall outlet.
6. To start the appliance, press the CONFIRM button once and the display screen will flash. Then press MENU, followed by any of the 6 pre-programmed buttons. The display screen will show the remaining time of the selected program. Press the CONFIRM button again to start the selected program. At the start of every program, a long beep will be heard if the lid is placed on top of the base properly. When the appliance starts to operate, the fan will run and the heating element will illuminate.
Note: to check the temperature, press the TEMP button and the screen will display the current inside temperature. To revert back to the time display, press the TIME button.
7. When the program is completed, 10 beeps will be heard before the appliance automatically powers OFF. Remove the lid and serve the food.

Special Operation Notes

1. When the set time elapses, the appliance will automatically stop. However, the fan may still run for a while until the heat reduces to a lower temperature. This is to prolong the life of the circuit boards and other components within the appliance.
2. If you are required to pause the cooking, simply lift off the lid. Once this happens, the appliance will pause. If you place the lid back onto the top of the base within 3 minutes, the appliance will continue to operate the same program without pressing the CONFIRM button. If you take longer than 3 minutes to place the lid back, you will need to re-program.
3. You can set the time and temperature manually by pressing the CONFIRM button once, followed by the TEMP button. The display screen will show 60°C as default. Press the increase or decrease button to adjust the temperature as desired. Then to set the time, press the TIME button, and the display screen will show 00:30 as default. Likewise, press the increase or decrease button to adjust the time as desired.
 - Both TEMP and TIME must be selected before you can press CONFIRM again to start the appliance.
 - The temperature range is between 60°C to 250°C, and the maximum cooking time is 60 minutes.
 - When in the TEMP mode, for every press of the increase or decrease button, the temperature will be adjusted in 10°C increments.
 - When in the TIME mode, for every press of the increase or decrease button, the time will be adjusted in 1 minute increments.
 - Holding down the increase or decrease buttons will allow a continuous increment of the temperature or time.
4. At any time during the cooking process, you can cancel the program by pressing the CONFIRM button once. To select another program, press CONFIRM again, then press MENU, then any of the 6 pre-programmed buttons, then press CONFIRM again.
5. If you are using the cylindrical basket, it will rotate whenever the appliance is in operation.
6. The carbon fibre heating element will switch ON and OFF during operation for temperature regulation. This is completely normal.
7. Do not add any oil or water inside the bowl during cooking.

Cleaning

Caution

- Always allow the appliance to cool completely before cleaning.
 - Never immerse the top and base into liquid.
 - Always unplug the power cord before cleaning.
 - It is important that the appliance be washed thoroughly after each use.
 - Do not use any abrasive materials for cleaning.
1. Disconnect the power cord and allow the application to cool completely before cleaning.
 2. Wipe the lid and base clean using a damp cloth rinsed in warm soapy water.
 3. Wash the bowl and other accessories in warm soapy water.
 4. You can also clean the appliance with its automatic cleaning process. Add approximately 5cm of cold tap water into the bowl with a squirt of dishwashing liquid. Set the temperature to 80°C and the time to 10 minutes, then press CONFIRM to start the cleaning process to soften any stuck deposits. Accessories can be left in the bowl during this process to soften any deposits.

Storage

Ensure all parts are thoroughly cleaned and dried before storage.

We recommend the appliance is placed back into the original box and stored in a dry, cool location.

Troubleshooting

Please check the following guide for possible causes and solutions for possible problems encountered before contacting the Service Centre.

Problem	Possible Cause	Possible Solution
My appliance won't turn on.	1. Power cord is not connected.	Check the cord is plugged in securely and the switch is turned on.
	2. The CONFIRM button has not been pressed.	Press the CONFIRM button.
	3. The lid is not positioned correctly.	Ensure the arrows on the lid and base are matched up on the same side.
Heating element switches on and off.	The temperature is being regulated by the thermostat.	This is normal – it does this to regulate and maintain the correct temperature.
What can I cook in the air fryer?	Anything you cook in a conventional oven can be cooked in this air fryer.	Cooking time will be less than a traditional wall mounted oven.

Quick Reference Cooking Guide

For your convenience, this appliance is fitted with a range of default settings found on the digital control panel. The preset buttons have programmed cooking time and temperature.

All preset settings can be adjusted once started by selecting the TEMP or TIME button, followed by the increase and decrease buttons.

Notes:

- Allow frozen food to thaw before cooking it.
- The times and temperatures listed in the table below are guidelines only, and may need to be adjusted for various food sizes, quantity, food manufacturer instructions or individual taste.

Food	Cooking Time (min)	Temperature (C°)	Rack
Poultry			
Chicken (whole)	15	250	Rotisseries
Chicken (part)	10	200	Dual rack (high)
Turkey	30	250	Dual rack (low)
Duck	30	250	Dual rack (low)
Meat			
Beef roast	25	250	Dual rack (low)
Medium	20	250	Dual rack (low)
Well	25	250	Dual rack (low)
Steak (medium rare)	10	250	Dual rack (high)

Vegetables			
Capsicum halved	15	200	Dual rack (low)
Onions (whole, small)	15	200	Dual rack (low)
Potato (roasted, halved)	15	200	Dual rack (low)
Potato (baked, medium sized)	10	200	Dual rack (low)
Whole jacket potato / sweet potato	45-70 (adjust as necessary)	250	Dual rack (high)
Various			
Fish	15	200	Dual rack (low)
Sausage	10	120	Dual rack (low)
Bread	5	150	Dual rack (high)
Chips	18	250	Dual rack (high)
Pizza	14	220	Dual rack (high)
Vegetables	15	200	Dual rack (high)
Dessert/pastries	15	180	Dual rack (low)
Cake	10	230	Dual rack (high)

Technical Specifications

Rated Power: 1100W
 Voltage: AC220-240V 50Hz
 Container Capacity: 13L
 Temperature Range: 60°C - 250°C

Recommended Recipes

French Potato Chips

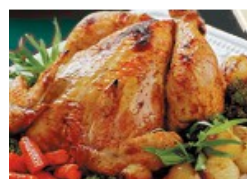
300-400g frozen potato chips
1 tablespoon oil
1/3 tablespoon salt



Spray the oil onto the potato chips. Put the potato chips inside the cylindrical basket. Slide the basket into the air fryer. Set the timer 15-20 minutes and temperature to 250°C, and fry the potatoes until they are crispy brown. Serve the chips on a plate, sprinkling lightly with salt.

Roast Chicken

1 chicken
1 teaspoon grated lemon rind
1 small onion
¼ teaspoon dried marjoram
2 tablespoons butter
½ cup mushrooms
1 egg
1 ½ cup of soft breadcrumbs
1 tablespoon chopped parsley
1 pinch of nutmeg
Garlic, salt, pepper



Clean the inside of the chicken and remove the excess fat. Peel and chop the onion. Add to pan and lightly fry in butter until soft. Add mushroom and fry another minute. Mix in crumbs, salt, pepper, parsley, lemon rind, marjoram, nutmeg and beaten egg.

Put stuffing into chicken and close the opening, then sprinkle salt and pepper over chicken and rub into the skin. Roast at 250°C for 15 minutes until chicken is tender and golden brown all over.

Gravy for the Roast Chicken

Take the scraps, juice and a little fat from your bowl. Add 1 tablespoon of flour and stir over heat until brown. Slowly add 1 ½ cups of stock made from chicken stock cubes and mushroom stalks. Cook gravy, stirring continuously until boiling. Add salt and pepper to taste.

Stuffed Breast of Veal

1.5kg breast, boned with pocket cut
2 tablespoons butter
Garlic, salt and pepper

Stuffing
1 egg, lightly beaten
1 tablespoon butter
½ cup of finely chopped onions
1 tablespoon lemon juice
1 tablespoon grated lemon rind
1 cup diced mushroom
2 cups of fresh white breadcrumbs
Cream



Preheat pizza pan. Melt 1 tablespoon of butter in the pan and fry onion until soft. Add lemon rind and juice, garlic and mushrooms. Fry together for 3-4 minutes. Set aside in large bowl. Add breadcrumbs, garlic, salt and pepper to fried vegetables. Bind together with egg and enough cream to form a firm consistency. Place stuffing into veal pocket and spread evenly, then reseal the cavity. Brush veal with soft butter and place on a low rack in the air fryer.

Honey Chicken Wings

700g chicken wings

Marinade

2 tablespoons honey

2 tablespoons lemon juice

3 tablespoons tomato puree

3 tablespoons soy sauce

1 tablespoon chopped ginger



Trim excess fat from chicken wings and remove tips. Pat wings dry and place in a bowl. Combine lemon juice, soy sauce and ginger. Pour over chicken wings, turn and let stand for 3 to 4 hours while turning occasionally. Mix honey, tomato puree and a tablespoon of marinade. Remove chicken wings and place on the BBQ setting in the air fryer. Roast for 8 minutes at 220°C. Remove wings and roll in honey/tomato mixture.

Individual Beef Wellington

700g 4" thick fillet steak

1 tablespoon brandy

1 tablespoon butter

2 tablespoons liverwurst

1 pack of frozen puff pastry, thawed

1 egg yolk, beaten with a little water

Garlic, salt and pepper



Trim excess fat from steaks. Sprinkle with garlic, salt and ground pepper. Place on low rack in the air fryer. Mix liverwurst with brandy and spread it all over the steaks. Roll out pastry and cut into 4 squares large enough to enclose each steak. Place steak in centre of each pastry square and fold over to completely enclose. Seal seams with a little water and brush top with beaten egg yolk. Place back onto low rack in the air fryer and cook at 220°C for 10 minutes or until golden brown.

Roast Vegetables

Vegetables of your choice

Ground black pepper

2-3 tablespoons cooking oil

Garlic, salt



Peel and clean vegetables. Cut into similar size pieces. Pat dry and place in a large pot with 2 or 3 tablespoons of vegetable oil, adding garlic, salt and pepper. Place lid on pot, shake and rotate vigorously. Place vegetables on high rack in air fryer, leaving space for air to circulate, especially around the perimeter. Set the temperature to 200°C and bake for approximately 8 to 12 minutes. The cooking time will vary depending on the size of individual pieces and the total weight. Vegetables can be roasting while meat is cooking by placing around the meat and/or by utilising the high rack and a perforated baking dish.

Jacket Potatoes in Foil

Medium sized washed potatoes (1 per person)

Soft butter

Ground black pepper

Garlic, salt



Make sure potatoes are clean. Remove any eyes, bruises, faults etc. Dry with a paper towel. Rub a little softened butter onto the potatoes. Place on foil paper. Sprinkle with a little garlic, salt and freshly ground black pepper. Wrap up in foil paper. Place potatoes on high rack in air fryer and cook for 45 minutes at 250°C. Check with a fork to see that they are cooked through. Serve with sour cream, chives, grated cheese and cooked bacon pieces.

For a variation, mix a little soy sauce into the butter before rubbing into the potatoes while omitting the garlic salt.