



12L DIGITAL 1800W AIR FRYER OVEN

KA12LDGFRYA

SAFETY AND WARNINGS

Please handle this product with care and inspect it regularly to ensure it is in good working order.

If the product, power supply cord or plug shows any signs of damage: stop use, unplug and contact Kogan.com support.

Read all instructions before using the appliance and retain this guide for reference.

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

- Be sure to use on a heat resistant and even surface, such as a heatproof mat. Do not place directly on a benchtop. Keep the appliance at least 20cm away from the wall, furniture or other flammables.
- Never immerse the main unit housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.
- To avoid electrical shock, do not put liquid of any kind into the main unit housing containing the electrical components.
- Make sure the appliance is plugged into a dedicated wall socket. Always make sure that the plug is inserted into the wall socket properly and without any other appliances on the same outlet.
- To prevent food contact with the interior upper screen and heat element. Do not overfill the round basket.
- Do not cover the air intake vent or air outlet vent while the 12l air fryer oven is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- Never pour oil into the round basket. Fire and personal injury could result.
- While cooking, the internal temperature of the unit reaches extremely high temperatures. To avoid personal injury, never place hands inside the unit unless it is thoroughly cooled.
- This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities or a lack of experience and knowledge unless they are under the supervision of a responsible person or has been given proper instruction in using the appliance. This appliance is not intended for use by children.
- When cooking, do not place the appliance against a wall or against other appliances. Leave at least 30cm free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- Do not use this unit if the plug, the power cord or the appliance itself is damaged in any way.

- Do not place the unit on stove top surfaces.
- If the power cord is damaged, contact kogan.com. You must have it replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid hazard.
- Keep the appliance and its power cord out of the reach of children when it is in operation or in the cooling process.
- Keep the power cord away from hot surfaces. Do not plug in the power cord or operate the unit controls with wet hands.
- Never connect this appliance to an external timer switch or separate remote-control system.
- Never use this appliance with an extension cord of any kind.
- Do not operate the appliance on or near combustible materials, such as tablecloths and curtains.
- Do not use the 12L Air Fryer Oven for any purpose other than described in this manual.
- Never operate the appliance unattended.
- When in operation, air is released through the air outlet vent. Keep your hands and face at a safe distance from the air outlet vent. Also avoid the air while removing the round basket from the appliance.
- The unit's outer surfaces may become hot during use. The round basket will be hot. Wear oven mitts or use the fetch tool when handling hot components. Wear oven mitts when handling hot surfaces.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing oven contents.
- When time has run out, cooking will stop but the fan will continue running for 20 seconds to cool down the unit.
- Always operate the appliance on a horizontal surface that is level, stable and heat resistant.
- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.
- If the 12L Air Fryer Oven is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and the manufacturer will not be held liable for damages.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes. Before handling, cleaning or storing.
- Make sure the ingredients prepared in this unit come out cooked to a golden-yellow colour rather than dark or brown. Remove burnt remnants.

Overheating Protection

If the inner temperature control system fails, the overheating protection system will be activated and the unit will not function. When this happens, unplug the power cord. Allow time for the unit to cool completely before restarting or storing.

Automatic Shut-Off

The appliance has a built in shut-off function that will automatically shut down the unit when the timer LED reaches zero. You can manually switch off the appliance by selecting the power button. The fan will continue running for about 20 seconds to cool down the unit.

Electric Power

If the electrical circuit is overloaded with other appliances, your new unit may not operate properly. It should be operated on a dedicated electrical circuit.

Electromagnetic Fields

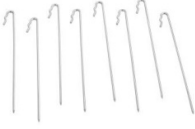


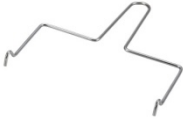
This appliance complies with all standards regarding electromagnetic fields. If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

Important:

1. Before initial use and after subsequent use, hands wash the round basket and other cooking accessories. Then, wipe the outside and inside of the Unit with a warm moist cloth and mild detergent. Finally, preheat the Unit for a few minutes to burn off any residue.
2. The cook top may smoke the first time it is used. This does not indicate a defect and the smoke will burn off within a few minutes.

PARTS & ACCESSORIES

 A black rectangular dehydrator unit with a digital display and control buttons on the top front panel.	<p>1: Main Unit with Control Panel Allows you to control the functions of the unit.</p>
 A top-down view of the dehydrator unit showing the air intake vents on the top surface.	<p>2: Air Intake Vents Do not cover the air intake vents while the unit is operating.</p>
 A front view of the dehydrator unit with an arrow pointing to the hot air outlet vents on the bottom front panel, labeled with the number 3.	<p>3: Hot Air Outlet Vents Do not cover the air outlet vents while the unit is operating.</p>
 A square-shaped metal mesh basket used for cooking or dehydrating.	<p>4: Mesh Basket (Crisper Trays)</p> <p>This can be used not only for dehydration but also to cook crispy snacks or reheat items like pizza.</p>
 A cylindrical metal mesh basket used for roasting or dehydrating.	<p>5: Round Basket (Baking Cage)</p> <p>Great for fries, roasted nuts and other snacks. Use rotisserie fetch tool to place basket into unit.</p>
 A rectangular black drip tray used for catching liquid during cooking.	<p>6: Drip Tray</p> <p>Cook with the drip pan in place for easy clean-up.</p>

	<p>7a: Skewers Great for kebabs, meat, fish or veggies.</p>
	<p>7b: Adjustable Skewer Racks Used when making kebabs. skewer racks fit over the shaft and lock in place with set screws.</p>
	<p>8: Rotisserie Shaft, Forks & Set Screws Use for roasts and whole chicken. Force shaft lengthwise through meat and centre. Slide forks onto shaft from either end into meat and then lock in place with set screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never outward towards the ends.</p> <p>Note:</p> <ul style="list-style-type: none"> • Make sure roast or chicken is not too large to rotate freely within the oven. • Chicken: 2kgs roast up to 2.5-3kgs (depending on the diameter of the meat, up to 15cm Diameter).
	<p>9: Rotisserie Fetch Tool Use to remove cooked roasts and chicken that have been prepared using the rotisserie or skewer methods. Place under rotisserie shaft and lift then gently extract the food.</p>

Note:

Unpack all listed contents from packaging. Please remove any clear or blue protective film on the components.

WARNING: Forks, skewers and other metal parts with this unit are sharp and will get extremely hot during use. Great care should be taken to avoid personal injury. Wear protective oven mitts or gloves.

OPERATION

Before using the Air Fryer for the first time

1. Read all material, warning stickers and labels.
2. Remove all labels and stickers. Store packing materials safely if possible.
3. Wash all parts and accessories used in the cooking process with warm soapy water.
4. Wipe the inside and outside of the cooking unit with a clean, damp cloth.

Notes:

- Only the accessories are dishwasher safe.
- Never wash or submerge the cooking unit in water.
- When using this unit, never fill any cooking vessel with oil or liquid of any kind. This unit cooks with hot air only.

Preparing for Use

1. Place the appliance on a stable, level, horizontal and heat-resistant surface.
2. Select the cooking accessory for your recipe.

Note:

Before initial use and after subsequent use, hand wash the round basket and other cooking accessories. Then, wipe the outside and inside of the unit with a warm moist cloth and mild detergent. Finally, preheat the unit for a few minutes to burn off any residue.

Cooking with the 12L Air Fryer Oven

1. Place the ingredients on a crisper tray, on one of the rotisserie accessories or in the round basket.
2. Put the crisper tray, round basket or rotisserie spit into the unit and shut the oven door. Plug the power cord into a 220-240V dedicated outlet.
3. When round basket or rotisserie and food is in place, press the power button once.
4. Select a preset function or manually set the temperature and then the time.
5. The unit will automatically start the cooking cycle a few seconds after a preset function is selected or the time and/or temperature are set manually. Alternatively,

you can press the power button to begin the cooking cycle immediately once the desired cooking time and temperature have been selected.

Note:

- You may open the oven door to view the rotisserie at any time during the process to check the progress.
- Consult the charts in this manual to determine the correct settings.

Tips

- Food smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Flipping or turning smaller sized food halfway through the cooking process ensures that all the pieces are evenly fried.
- Misting a bit of vegetable oil on fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Place a baking tin or oven dish in the 12L Air Fryer Oven when baking a cake or quiche. A tin or dish is also suggested when cooking fragile or filled food.

WARNING:

- During the cooking process, the round basket and other accessories will become very hot. When you remove it to check on the progress, make sure you have a trivet or a heat-resistant surface nearby to set it down on. NEVER place the round basket directly on a counter top or table.
- Cooking accessories will get hot during the air frying process. Wear oven mitts and handle with care to AVOID INJURY.

USING THE ACCESSORIES

Placing Drip Tray into Unit

1. Insert drip tray into bottom of unit.
2. Cook with the drip pan in place for easy clean-up.

Placing Mesh Basket (Crisper Trays) into Unit

1. Place crisper trays into unit by sliding through the side grooves and onto the back lip.
2. Place crisper trays closer to the top heating element for faster cooking and added crisp.
3. Insert crisper trays (always use oven mitts when oven is hot).

Rotisserie Shaft & Skewer Racks

1. Place the two skewer racks at each end of the rotisserie shaft. Make sure the set screws are on the outer side of the rotisserie shaft.
2. Slightly tighten set screws. Do not overtighten as you may need to adjust the tightness after you insert the skewers.
3. Carefully poke skewers through food.

Rotisserie Spit Assembly & Insertion

1. Insert each skewer point through holes on the skewer rack.
2. Squeeze the clip end of each skewer as you insert into the opposite skewer rack slot to secure.
3. Release clip to securely rest in slot.
4. Repeat steps 1-3 in a uniform manner around the skewer rack. Make sure skewers are evenly spaced.
5. Tighten the set screws to make sure they are securely in place.
6. Use caution while inserting the spit into the unit to prevent injury.
7. Open the door of the unit. Slide the rotisserie spit onto the rails in the centre of the unit.

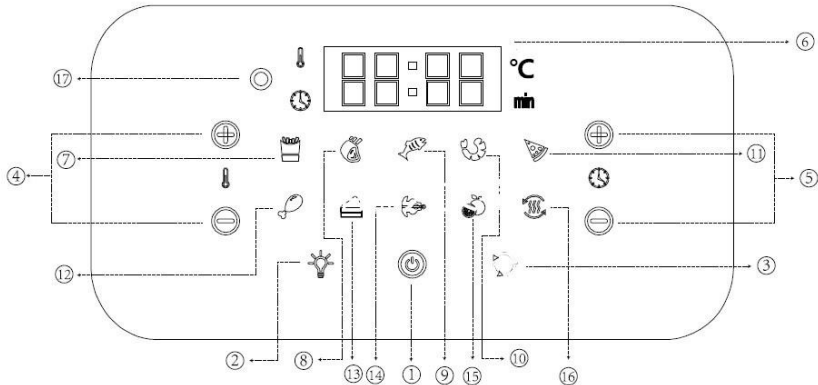
Placing Round Basket (Baking Cage) & Rotisserie Spit into Unit

1. Open the door of the unit.
2. Insert the left side of the assembled round basket or spit first into the rotisserie shaft socket. Ensure the rotisserie shaft is in place to engage rotation.
3. Place the right side onto the hanger.

Removing Round Basket (Baking Cage) & Rotisserie Spit from Unit

1. Open the door of the unit to pause cooking cycle or turn unit off by pressing the power button.
2. Insert rotisserie fetch tool (handle tool) beneath the rotisserie shaft.
3. Lift the right side of the rotisserie fetch tool at a slight angle to clear the bracket and then shift to the right until the left side of the shaft slides out of the rotisserie shaft socket.
4. Carefully remove the round basket or rotisserie spit from the unit.

Using the Digital Control Panel



1. Power/Start-Stop Button

Once the unit is plugged in, the power button will light up. Pressing the power button once will cause the full panel to be illuminated. Pressing the power button a second time will activate the cooking panel process at the default temperature of 185°C and time of 15 minutes. Pressing the power button at any time during the cooking process will shut down the unit. The fan will continue running for 20 seconds to cool down the unit.

2. Internal Light

Selecting this button will help you check cooking progress while unit is in operation.

Note:

Opening the door during the cooking process will pause the unit. Internal light will illuminate if doors open.

3. Rotation Button

Select this button when cooking anything using the rotisserie mode. Function can be used with any preset. The icon will blink while in use.

4. Temperature Control Buttons

These buttons enable you to raise or lower cooking temperature by 5°C intervals ranging from 80°C to 200°C.

5. Time Control Buttons

These buttons enable you to select exact cooking time to the minute, from 1 min. to 90 minutes. In all modes except when dehydrating, which uses 30-min. intervals and an operating time of 2-24 hrs.

6. LED Digital Display

The Digital Numeric Display will switch between temperature and time Remaining during the cooking process.

7-16. Cooking Presets

Selecting any preset button sets the time and temperature to the preset's default value. The cooking process starts automatically five seconds after the preset has been selected or the power button can be pressed after the preset button to start the oven immediately. You may override these presets with time and temperature Buttons.

17. Fan icon

This icon will blink in sequence while cooking is in progress and continue blinking for up to 20 seconds until shut down.

Preset Button Cooking Chart

Cooking time for whole roasted chicken will vary with weight. Use meat thermometer to check internal temperature as per chart below.

Preset Button	Temperature	Time
7. French Fry	200°C	15 minutes
8. Steaks/Chops	175°C	25 minutes
9. Fish	165°C	15 minutes
10. Shrimp	160°C	12 minutes
11. Pizza	180°C	15 minutes
12. Chicken	185°C	40 minutes
13. Baking	160°C	30 minutes
14. Rotisserie	190°C	30 minutes
15. Dehydrator	30°C	120 minutes
16. Reheat	115°C	12 minutes

Internal Temperature Meat Chart

This chart should be used to check the internal temperature of cooked meats.

Food	Type	Internal temperature
Beef & Veal	Ground	70°C
	Steaks, Roasts: Medium	70°C
	Steaks, Roasts: Rare	63°C
	Breast	75°C
Chicken & Turkey	Ground, stuffed	75°C
	Whole bird, legs, thighs, wings	75°C
Fish & Shellfish	Any type	63°C
	Ground	70°C
Lamb	Steaks, Roasts: Medium	70°C
	Steaks, Roasts: Rare	63°C
Pork	Chops, ground, ribs, roasts	70°C
	Fully cooked ham	60°C

Warnings:

Never use a cooking vessel filled with cooking oil or any other liquid with this unit!

Fire hazard or personal injury could result.

Cooking Chart

Settings

The following tables will help you select the correct temperature and time for best results. As you become more familiar with the 12L Air Fryer Oven cooking process, you may adjust these settings to suit your own personal tastes.

NOTE:

Keep in mind that these settings are indications. Since ingredients differ in origin, size, shape and brand, manufacturer cannot guarantee the best settings for your ingredients.

Tips

- Set the timer to half the time needed for the recipe and the timer bell will alert you when it's time to flip your food.
- Add 3 minutes to cooking time when starting with a cold appliance.

Food Item	Min-Max	Time	Temperature	Comments
Thin Frozen Fries	1 ¼–3 cups	15-16 minutes	200°C	
Thick Frozen Fries	1 ¼–3 cups	15-20 minutes	200°C	
Homemade Fries	1 ¼–3 ¼ cups	10-16 minutes	200°C	Add 1/2 tbsp. oil
Homemade Potato Wedges	1 ¼–3 ¼ cups	18-22 minutes	182°C	Add 1/2 tbsp. oil
Homemade Potato Cubes	1 ¼–3 cups	12-18 minutes	182°C	Add 1/2 tbsp. oil
Hash Browns	1 cup	15-18 minutes	182°C	
Potato Gratin	2 cup	15-18 minutes	200°C	
Steak	125–500g	8-12 minutes	182°C	
Pork Chops	125–500g	10-14 minutes	182°C	

Hamburger	125–500g	7-14 minutes	182°C	
Sausage Roll	125–500g	13-15 minutes	200°C	
Chicken Drumsticks	125–500g	18-22 minutes	182°C	
Chicken Breast	125–500g	10-15 minutes	182°C	
Spring Rolls	125–750g	15-20 minutes	200°C	Use oven-ready
Frozen Chicken Nuggets	125–500g	10-15 minutes	200°C	Use oven-ready
Frozen Fish Sticks	125–500g	6-10 minutes	200°C	Use oven-ready
Mozzarella Sticks	125–500g	8-10 minutes	182°C	Use oven-ready
Stuffed Vegetables	125–500g	10 minutes	160°C	
Cake	1¼ cups	20-25 minutes	160°C	Use baking tin
Quiche	1½ cups	20-22 minutes	182°C	Use baking tin/oven dish
Muffins	1¼ cups	15-18 minutes	200°C	Using baking tin
Sweet Snacks	1½ cups	20 minutes	160°C	Use baking tin/oven dish
Frozen Onion Rings	500g	15 minutes	200°C	

CLEANING AND STORAGE

Clean the 12L Air Fryer Oven after each use. The round basket and other accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water.

Remove the power cord from the wall socket and be certain the appliance has thoroughly cooled before cleaning.

1. Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
2. Clean the inside of the appliance with hot water, a mild detergent and a non-abrasive sponge.
3. If necessary, remove unwanted food residue from the upper screen with a cleaning brush.

Storage

1. Unplug the appliance and let it cool thoroughly.
2. Make sure all components are clean and dry.
3. Place the appliance in the clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
12L Air Fryer Oven not working	<ul style="list-style-type: none"> • Appliance not plugged in • Preparation time and temperature not set 	<ul style="list-style-type: none"> • Connect power cord • Set temperature and time; check door is closed
Food not cooked	<ul style="list-style-type: none"> • Round basket overloaded • Temperature set too low 	<ul style="list-style-type: none"> • Fry in smaller batches • Raise temperature
Food not fried evenly	<ul style="list-style-type: none"> • Food not turned during cooking 	<ul style="list-style-type: none"> • Turn food; see Operations
White smoke coming from unit	<ul style="list-style-type: none"> • Oil is being used • Grease residue 	<ul style="list-style-type: none"> • Wipe to remove excess oil • Clean round basket after each use
French fries not fried evenly	<ul style="list-style-type: none"> • Wrong type of potato • Potatoes not blanched 	<ul style="list-style-type: none"> • Use fresh, firm potatoes • Cut and pat dry to remove excess starch
Fries not crispy	<ul style="list-style-type: none"> • Too much water 	<ul style="list-style-type: none"> • Dry potato properly before misting oil • Cut smaller • Add more oil • Blanch cut potatoes

Error Codes

Display Shown	Possible Cause	Solution
E1	Broken thermal sensor circuit	Contact Kogan.com
E2	Thermal sensor short circuit	Contact Kogan.com

FAQ:

1. Can I prepare food other than fried dishes with my 12L Air Fryer Oven?

You can prepare a variety of dishes, including steaks, chops, burgers and baked goods.

2. Is the 12L Air Fryer Oven good for making or reheating soups and sauces?

Never cook or reheat liquids in the 12L Air Fryer Oven.

3. What do I do if the unit shuts down while suggestions?

As a safety feature, the 12L Air Fryer Oven has an auto shut-off function to prevent damage from overheating. Unplug and allow the unit to cool down. Plug back in and restart with the power button.

4. Does the unit need time to heat up?

Preheating is needed when you are cooking from a cold start; add 3 minutes to the cooking time to compensate.

5. Is it possible to shut off the unit at any time?

Yes: press the power button once or open the door.

6. Can I check the food during the cooking process?

You can remove the round basket at any time while cooking is in progress. During this time, you can flip the contents on the crisper trays if needed to ensure even cooking. time and temperature will resume where you left off.

7. Is the 12L Air Fryer Oven dishwasher safe?

Only the accessories are dishwasher safe. The unit itself contains a heating coil and electronics and should never be submersed in liquid of any kind. It should be cleaned with a warm, damp cloth or non-abrasive sponge with a small amount of mild detergent.

8. What happens if the unit still does not work after I have tried all the troubleshooting suggestions?

Contact Kogan.com. Do not attempt to repair the appliance yourself. Failure to do so could render your warranty null and void.

SPECIFICATIONS

Power	220-240V 50/60Hz, rated at 1800W
Capacity	12L
Temperature	80~200°C
Display	LED Touch Screen

Need more information?

We hope that this user guide has given you the assistance needed for a simple set-up. For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to **help.kogan.com**

kogan.com