

kogan

**2000W 3.5L Low Fat
Air Fryer**

KA3LFRYARXA

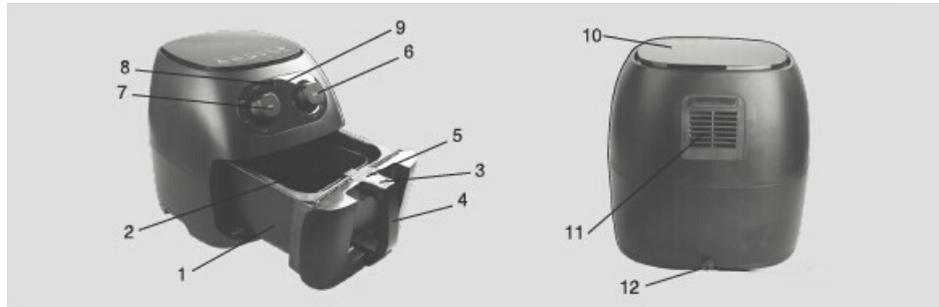
USER MANUAL



Introduction

Your new Kogan air-fryer allows you to prepare your favourite ingredients and snacks in a healthier way. The air-fryer uses hot air in combination with high-speed air circulation (Rapid Air) and a top grill to prepare a variety of tasty dishes in a healthy, fast and easy way. Your ingredients are heated from all sides at once and there is no need to add oil to most ingredients.

Product description



- | | | |
|--|-------------------------|----------------------------------|
| 1. Pan | 2. Basket | 3. Basket release button |
| 4. Basket handle | 5. Safety lock | 6. Timer (0-60min)/Power on knob |
| 7. Temperature control knob (80-200C°) | 8. Heating-up indicator | 9. Power-on indicator |
| 10. Air inlet | 11. Air outlet vents | 12. Mains cord |

Important: read this user manual carefully before using the appliance, and save a copy of it for future reference.

Warnings

- Never immerse the housing, which contains electrical components and the heating elements, in water or rinse under the tap.
- Always put the ingredients to be fried into the basket to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet or the air outlet vents while the appliance is operating.
- Do not fill the pan with oil, as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If any part of the unit is damaged or not working correctly, contact the Kogan customer support team to have it serviced under warranty.
- The appliance can be used by children over 8 years old or by persons with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, provided that they are being given supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure they do not play with the appliance.
- Keep the appliance and its power cord out of the reach of children younger than 8 when the appliance is switched on or cooling down.
- Keep the power cord away from hot surfaces.
- Do not plug the appliance in or operate with wet hands.
- Never connect this device with an external timer switch in order to avoid a hazardous situation.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm

free space on the back and sides, and 10cm of free space above the appliance. Do not place anything on top of the appliance.

- Do not use the appliance for purpose other than that which is described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet vents. Keep your hands and face a safe distance from the steam and the air outlet vents. Be careful of the hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.



Caution

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, shops, restaurants offices or other work environments. It is not intended to be used by clients in hotels, motels, bed and breakfasts or other similar environments.
- If the appliance is used improperly or for professional or semi-professional purposes, or if it is not used according to the instructions in the manual, then the guarantee becomes invalid and Kogan.com refuses liability for damage caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approximately 30 minutes before handling or cleaning it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove any burnt remnants.

Automatic switch-off

This appliance is equipped with a timer. When the timer has counted down to zero, the appliance will sound a bell sound and switch off automatically. To switch the appliance off yourself manually, turn the timer knob anti-clockwise to zero.

Electromagnetic fields (EMF)

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

Before first use

- Remove all packaging material.
- Remove any stickers or labels from the appliance.
- Thoroughly clean the basket and pan with hot water, some washing-up liquid and a non-abrasive sponge.
(Note: you can also clean these parts in the dishwasher)
- Wipe the inside and outside of the appliance with a moist cloth.

Preparing for use

1. Place the appliance on a stable, horizontal and level surface.
Do not place the appliance on non-heat resistant surfaces.
2. Place the basket in the pan correctly, pulling back the safety lock. The safety lock will engage. (see image right)
3. **Do not fill the pan with oil or any other liquid.**
Do not put anything on top of the appliance.



Using the appliance

The air fryer can prepare a large range of ingredients.

Hot air frying

1. Plug the air fryer into the mains power.
2. Carefully pull the pan out of the fryer. (fig 1)
3. Put the ingredients into the basket. (fig 2)
Never fill the basket beyond the MAX indicator, as this could affect the quality of the end result.
4. Slide the pan back into the fryer. (fig 3)
Never use the pan without the basket in it.
Caution: do not touch the pan during use or immediately after, as it gets very hot. Only hold the pan by the handle.
5. Turn the temperature control knob to the required temperature. (fig 4)
6. Determine the required preparation time for the ingredients.
7. To switch the appliance on, turn the timer knob to the required preparation time. (fig 5)
Add 3 minutes to preparation time if the air fryer is cold.
Note: You can preheat the air fryer without ingredients inside. To do this, turn the timer knob to 3 minutes longer than the required time and wait until the heating-up light goes out. Then fill the basket with the ingredients and check that the timer is still at the correct time.
 - The power-on light and the heating-up light go on. (fig 6)
 - The timer starts counting down.
 - During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switching on and off to maintain temperature.
 - Excess oil from the ingredients will collect on the bottom of the pan.
8. Some ingredients will require shaking halfway through the preparation time. To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer. (fig 7)
Caution: Do not move the safety lock while shaking pan. (fig 8)
Tip: to reduce weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface, push the safety lock forward and press the button on the handle and carefully lift the basket out of the pan.
Tip: if you set the timer to half of the preparation time, you will hear the timer bell when you have to shake the ingredients. However, this means that you will need to remember to set the timer for the remaining preparation time.
9. When the bell rings, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.
Note: you can also switch the appliance off manually by turning to temperature control knob to 0. (fig 9)
10. Check that the ingredients are ready. If the ingredients are not ready, simply slide the pan back into the appliance and set the timer for a few extra minutes.
11. To remove ingredients, press the basket release button and lift the basket out of the pan. (fig 10)
Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected in the bottom of the pan will leak onto the ingredients.



Fig 1



Fig 2



Fig 3



Fig 4



Fig 5

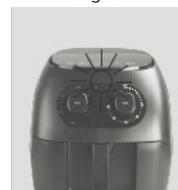


Fig 6



Fig 7



Fig 8



Fig 9



Fig 10

12. Empty the basket into a bowl or onto a plate. (fig 11)
Tip: to remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.
13. When a batch of ingredients is ready and out of the basket, the air fryer is ready to prepare another batch of food instantly.



Fig 11

Settings

The table below will help you to select the basic settings for the ingredients you want to prepare. Keep in mind that these settings are suggestions, as ingredients differ in origin, size, shape as well as brand, so we cannot guarantee the best settings for your actual ingredients.

Due to Rapid Air technology instantly reheating the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying barely disturbs the process.

Tips

- Smaller ingredients usually require a shorter preparation time than larger ingredients.
- A larger amount of ingredients only require a slightly longer preparation time than a smaller amount of ingredients.
- Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.
- Add a few drops of oil to fresh potatoes for a crispy result. Fry your ingredients within a few minutes after you have added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500g.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients.
- You can also use the fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

	Min-Max Amount (g)	Time (Min.)	Temperature (°C)	Shake	Extra Information
Potatoes & Fries					
Thin frozen fries	300 - 1050	9/19	200	Yes	
Thick frozen fries	300 - 1050	12/22	200	Yes	
Home made fries (8x8mm)	300 - 1250	24/34	200	Yes	Add one teaspoon of oil
Home made potato wedges	300 - 1000	18/24	180	Yes	Add one teaspoon of oil
Meat & Poultry					
Steak	100 - 600	5 min 180°C + 4 min 100°C 6 min 180°C + 4 min 100°C			
Pork chops	100 - 650	10/16	180		
Hamburger	100 - 450	6/7	180		
Sausage roll	100 - 500	13-15	200		
Drum sticks	1 (80g)/ 8 (650g)	10 min 200°C + 11 min 150°C 10 min 200°C + 10 min 150°C			
Chicken breast	100g/ 800g	8 min 140°C + 6 min 180°C 8 min 140°C + 8 min 180°C			
Snacks					
Spring rolls	100/400	7	200	Yes	Use oven-ready
Frozen chicken nuggets	400	6	200	Yes	Use oven-ready

Frozen fish fingers	4/12	8/10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100/600	8/14	180		Use oven-ready
Stuffed vegetables	100/400	10	160		
Baking					
Cake	500	50	150		Use baking tray
Quiche	400	20	190		Use baking tray
Muffins	400	15	180		Use baking tin
Sweet snacks	400	20	160		Use baking tin

Making home made fries

1. To make home made fries, follow the steps below.
2. Peel potatoes and cut them into sticks.
3. Wash the potato sticks thoroughly and dry them with kitchen paper.
4. Pour ½ teaspoon of olive oil into a bowl, put the sticks on top and mix them together until the sticks are coated in oil.
5. Remove sticks from bowl so excess oil is left in the bowl. Put the sticks into the air fryer basket.
Note: do not tilt the bowl to put all of the sticks in the basket in one go.
6. Fry the potato sticks as described in the instruction table previously.

Cleaning

Clean the appliance after each use.

Do not use metal kitchen utensils or abrasive cleaning materials to clean the basket and the pan, as these may damage the non-stick coating.

Unplug the fryer from the mains power supply and let the appliance cool down.

Note: remove the pan to let the fryer cool down quicker.

Wipe the outside of the appliance with a moist cloth.

Clean the pan and basket with hot water, washing-up liquid and a non-abrasive sponge.

You can use a degreasing liquid to remove any remaining dirt.

Tip: if food/oil is stuck to the bottom of the pan or basket, fill the pan with hot water and washing-up liquid. Put the basket in the pan and leave them to soak for approximately 10 minutes.

Storage

Unplug the appliance and let it cool down.

Make sure all parts are clean and dry.

Store in a cool dry location.

Environment

Do not throw the appliance away with the normal household waste at the end of its life. Please contact your local waste disposal facility or recycling plant.

By doing this, you are helping to preserve the environment.



Troubleshooting

If you need service or further information, please contact the Kogan customer service team.

Problem	Possible Cause	Solution
Air fryer not working	Appliance is not plugged in.	Plug the power plug into a wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time.
Ingredients fried in the air fryer are not cooked	The amount of ingredients in the basket is too much.	Put smaller batches of ingredients into the basket. Smaller batches will fry more evenly.
	The temperature set is too low.	Turn the temperature knob to the required temperature setting.
	Preparation time is too short.	Turn the timer knob to the required preparation time.
Ingredients have fried unevenly in the fryer	Certain types of ingredients need to be shaken halfway through preparation.	Ingredients that lie on top of, or across each other in the basket (ie fries) need to be shaken halfway through preparation.
Fried snacks are not crispy after cooking	You used a type of snack that requires a traditional deep fryer.	Use oven-ready snacks, or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the fryer properly	There is too much ingredients in the pan already.	Do not fill the basket beyond the MAX indicator.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White some is coming out of the fryer	You are preparing greasy ingredients.	Why you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke, and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residue from previous use.	White smoke can be caused by old grease heating up in the pan. Make sure you clean the pan after each use.
Fresh fries are frying unevenly in the fryer	You did not use the right potato type.	Use fresh potatoes and ensure they stay firm while cooking.
	You did not rinse the potato sticks properly before frying them.	Rinse the potato sticks properly to remove all starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the fryer	The crispness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks small for a crispier result.
		Add slightly more oil for a crispier result.