

kogan

KAFRYARBLK

USER MANUAL



The all new Kogan Air Fryer provides an easy and healthy way of preparing your favourite meals and snacks. By using hot rapid air circulation and a top grill, it is able to prepare a variety of tasty dishes in a healthy, fast and easy way. The best part is that the Air Fryer heats food evenly from all sides at once, and most of the ingredients do not need any oil.

Important

Please read this manual carefully before you use the appliance and save it for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements in water nor rinse the unit under the tap
- Avoid any liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket or prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Do not fill the pan with oil as this may cause a fire hazard.
- Don't touch the inside of the appliance while it is operating.

Warning

- Check if the voltage indicated on the appliance fits the local mains voltage.
- Do not use the appliance if there is any damage on plug, mains cord or other parts.
- Do not go to any unauthorized people or service centers to replace or fix damaged main cord.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands..
- 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 free space above the appliance.
Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and from the air outlet openings.
Also be careful of hot steam and air when you remove the pan from the appliance.
- Any 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

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential 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 user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

Automatic switch-off

This appliance is equipped with a timer; when the timer has counted down to 0, the appliance produces a bell sound and switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.

Electromagnetic fields (EMF)

This appliance complies with all standards regarding electro-magnetic 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

- 1 Remove all packaging materials
 - 2 Remove any stickers or labels from the appliance
 - 3 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.
- 4 Wipe inside and outside of the appliance with a moist cloth.
- This is an oil-free fryer that works on hot air. Do not fill the pan with oil or frying fat.

Preparing for use

- 1 Place the appliance on a stable, horizontal and even surface.
Do not place the appliance on non-heat-resistant surface.
- 2 Place the basket in the pan.
- 3 Pull the cord from the storage compartment which is located on the bottom of the appliance.
Do not fill the pan with oil or any other liquid.
Do not put anything on top of the appliance, the airflow will be disrupted and affects the hot air frying result.

Using the appliance

The oil-free can prepare a large range of ingredients.

The recipes below should help you get to know the appliance.

Hot air frying

1 Connect the mains plug into an earthed wall socket.

2 Carefully pull the pan out of the air fryer.

3 Put the ingredients in the basket.

Note: Do not exceed the MAX indicator(see section "settings" in this chapter), as it may effect the quality of the cooked food.

4 Slide the pan back into the air fryer, noting to carefully align with guides in the body of the fryer.

Never use the pan without the basket in it.

Caution: Do not touch the pan during and some time after use, as it gets very hot. Only hold the pan by the handle.

5 Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature.

6 Determine the required preparation time for the ingredients (see section 'Settings' in this chapter).

7 To switch on the appliance, turn the timer knob to the required preparation time.

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

a The power-on light and the heating-up light go on.

b The timer starts counting down the set preparation time.

c 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 switched on and off to maintain the set temperature.

d Excess oil from the ingredients is collected on the bottom of the pan.

8 Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.

caution: Do not press the button the handle during shaking.

Tip: To reduce the 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 and press the button of handle.

Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

9 When you hear the timer bell, 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 off the appliance manually. To do this, turn the time control knob to 0.

10 Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11 To remove ingredients (e.g. fries), pull the pan out of the air fryer and place it on a heat-resistant surface and press the basket release button, then lift the basket out of the pan.

Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

After air frying, the pan and the ingredients will be hot. Depending on the type of the ingredients in the air fryer, steam may also escape from the pan.

12 Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, lift the ingredients out of the basket using a pair of tongs

13 When a batch of ingredients is ready and removed from the pan, the air fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

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

Tips

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
 - *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
 - *Shaking smaller ingredients halfway through the preparation time optimises the end result and can help prevent unevenly fried ingredients.*
 - *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within minutes of adding the oil.*
 - *Do not prepare extremely greasy ingredients such as sausages in the air fryer .*
 - *Snacks that can be prepared in a oven can also be prepared in the air fryer*
 - *The optimal amount for preparing crispy fries is 500 grams.*
 - *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 or filled ingredients*
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- *You can also use the air 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 |
|----------------------------|--------------------------|----------------|-------------------------|-------|---------------------|
| Potatos & fries | | | | | |
| Thin frozen fries | 300-700 | 9-16 | 200 | shake | |
| Thick frozen fries | 300-700 | 11-20 | 200 | shake | |
| Home-made fries (8×8mm) | 300-800 | 16-10 | 200 | shake | Add 1/2 tbsp of oil |
| Home-made potato wedges | 300-800 | 18-22 | 180 | shake | Add 1/2 tbsp of oil |
| Home-made potato cubes | 300-750 | 12-18 | 180 | shake | Add 1/2 tbsp of oil |
| Rosti | 250 | 15-18 | 180 | shake | |
| Potato gratin | 500 | 15-18 | 200 | shake | |
| Meat & Poultry | | | | | |
| Steak | 100-500 | 8-12 | 180 | | |
| Pork chops | 100-500 | 10-14 | 180 | | |
| Hamburger | 100-500 | 7-14 | 180 | | |
| Sausage roll | 100-500 | 13-15 | 200 | | |
| Drumsticks | 100-500 | 18-22 | 180 | | |
| Chicken breast | 100-500 | 10-15 | 180 | | |
| Snacks | | | | | |
| Spring rolls | 100-400 | 8-10 | 200 | shake | Use oven-ready |

| | | | | | |
|------------------------------------|---------|-------|-----|-------|--------------------------|
| Frozen chicken nuggets | 100-500 | 6-10 | 200 | shake | Use oven-ready |
| Frozen fish fingers | 100-400 | 6-10 | 200 | | Use oven-ready |
| Frozen breadcrumb cheese snacks | 100-400 | 8-10 | 180 | | Use oven-ready |
| Stuffed vegetables | 100-400 | 10 | 160 | | |
| Baking | | | | | |
| Cake | 300 | 20-25 | 160 | | Use baking tin |
| Quiche | 400 | 20-22 | 180 | | Use baking tin/oven dish |
| Muffins | 300 | 15-18 | 200 | | Use baking tin |
| Sweet snacks | 400 | 20 | 160 | | Use baking tin/oven dish |

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

Making home-made fries

To make home-made fries, follow the steps below.

- 1 Peel the potatoes and cut them into sticks.
- 2 Wash the potato sticks thoroughly and dry them with kitchen paper.
- 3 Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
- 4 Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
Note: Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.
- 5 Fry the potato sticks according to the instructions given above in the table.

Cleaning

Clean the appliance after every use.

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

1 Remove the mains plug from the wall socket and let the appliance cool down.

Note: Remove the pan to let the air fryer cool down more quickly.

2 Wipe the outside of the appliance with a moist cloth.

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

You can use degreasing liquid to remove any remaining dirt.

Note: The pan and basket are dishwasher-proof.

Tip: If dirt and grease is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

4 Clean the inside of the appliance with hot water and non-abrasive sponge.

5 Clean the heating element with a cleaning brush to remove any food residues.

Storage

1 Unplug the appliance and let it cool down.

2 Make sure all parts are clean and dry.

3 Push the cord into the cord storage compartment. Fix the cord by inserting it into the cord fixing slot.

Environment

Do not throw away the appliance with the normal household waste when it is exhausted, instead hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarantee and service

If you need service or information or if you have a problem, please contact the Kogan Customer Support team.

Troubleshooting

| Problem | Possible cause | Solution |
|---|--|--|
| The air fryer does not work | The appliance is not plugged in. | Put the mains plug in an earthed wall socket. |
| | You have not set the timer. | Turn the timer knob to the required preparation time to switch on the appliance. |
| The ingredients fried with the airfryer are not done. | The amount of ingredients in the basket is too big. | Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. |
| | The set temperature is too low. | Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance'). |
| | The preparation time is too short. | Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance'). |
| The ingredients are fried unevenly in the airfryer. | Certain types of ingredients need to be shaken halfway through the preparation time. | Ingredients that lie on top of or across each other (e.g.fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance'. |
| Fried snacks are not crispy when they come out of the airfryer. | You used a type of snacks meant to be prepared in a traditional deep fryer. | Use oven snacks or lightly brush some oil onto the snacks for a crispier result. |
| I cannot slide the pan into the appliance properly. | There are too much ingredients in the basket. | Do not fill the basket beyond the MAX indication. |
| | The basket is not placed in the pan correctly. | Push the basket down into the pan until you hear a click. |
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| White smoke comes out of the appliance. | You are preparing greasy ingredients. | When you fry greasy ingredients in the airfryer, 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 residues from previous use. | White smoke is caused by grease heating up in the pan. Ensure you clean the pan properly after each use. |
| Fresh fries are fried unevenly in the airfryer. | You did not use the right potato type. | Use fresh potatoes and make sure they stay firm during frying. |
| | You did not rinse the potato sticks properly before you fried them. | Rinse the potato sticks properly to remove starch from the outside of the sticks. |
| Fresh fries are not crispy when they come out of the airfryer. | The crispiness 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 smaller for a crispier result. |
| | | Add slightly more oil for a crispier result. |
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