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› IKICH Air Fryer KC-195 Instruction Manual

IKICH KC-195

IKICH Air Fryer KC-195 Instruction Manual

Model: KC-195 | Brand: IKICH

1. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure adequate ventilation around the appliance during use.

2. PRODUCT OVERVIEW

The IKICH KC-195 Air Fryer is a versatile kitchen appliance designed for healthy cooking with little to no oil. It utilizes 360° hot air circulation technology to cook food evenly and efficiently.

2.1 Components

- Main Unit
- Removable Nonstick Square Basket
- Basket Handle
- LCD Touch Screen Control Panel

2.2 Features

- **Capacity:** 5.8 Quarts (suitable for 5-8 family daily meals)
- **Power:** 1700 Watts
- **Control Method:** Digital Touch Screen
- **Temperature Range:** 180-400°F
- **Timer:** 1-60 minutes
- **Presets:** 7 pre-programmed cooking functions
- **Material:** Stainless Steel exterior, Nonstick interior
- **Safety:** Smart Memory and Safe Mode (auto power-off when basket is removed)
- **Cleaning:** Dishwasher Safe basket and pan



Figure 2.1: Front view of the IKICH Air Fryer KC-195, showing the stainless steel body and the digital touch screen.



6QT Bigger Capacity

Perfect for 5-8 family daily meal

Figure 2.2: The IKICH Air Fryer KC-195, highlighting its 6-quart capacity, suitable for larger family meals.

3. SETUP

3.1 Unpacking

- Carefully remove all packaging materials from the air fryer and its accessories.
- Ensure all components listed in Section 2.1 are present and undamaged.
- Keep packaging for future storage or disposal.

3.2 Before First Use

- Wash the removable basket and pan thoroughly with hot water, dish soap, and a non-abrasive sponge.
- Wipe the inside and outside of the main unit with a damp cloth.
- Dry all parts completely before use.
- It is recommended to run the air fryer for about 10-15 minutes at 400°F (200°C) without food to eliminate any manufacturing odors. A slight smoke or odor may be present during this initial use; this is normal.

3.3 Placement

- Place the air fryer on a stable, heat-resistant, and level surface.
- Ensure there is at least 5 inches (12.7 cm) of clear space on the back, sides, and above the appliance to allow for proper air circulation.
- Do not place the air fryer directly against a wall or under cabinets.

4. OPERATING INSTRUCTIONS

4.1 Power On/Off

- Plug the power cord into a grounded wall outlet. The control panel will light up briefly.
- Press the Power button **(M)** to turn the air fryer on. The default temperature and time will display.
- To turn off, press and hold the Power button **(M)** until the display turns off.

4.2 Using the Control Panel

LED Digital Touchscreen Easier Operation

Adjustable cooking time and temperature
for your preference taste!



Figure 4.1: The LED Digital Touchscreen of the IKICH Air Fryer, showing temperature and time controls.

- The LCD touch screen allows for easy adjustment of cooking time and temperature.
- **Temperature Adjustment:** Use the Temperature Up (Δ) and Down (∇) arrows to set the desired temperature (180-400°F).
- **Time Adjustment:** Use the Time Up (Δ) and Down (∇) arrows to set the desired cooking time (1-60 minutes).
- **Preset Functions:** The control panel features 7 preset icons for common foods (e.g., fries, chicken, fish). Touch an icon to select a preset, and the air fryer will automatically set the optimal time and temperature.
- **Start/Pause:** Press the Power button (M) to start or pause the cooking process.

4.3 Preheating

- For best results, preheat the air fryer for 3-5 minutes before adding food.
- Set the desired temperature and time (e.g., 5 minutes), then press the Power button (M) to start preheating.

4.4 Cooking Process

1. Place food into the air fryer basket. Do not overfill the basket to ensure even cooking.

2. Slide the basket back into the main unit until it clicks into place.
3. Set the desired temperature and time using the touch screen, or select a preset.
4. Press the Power button (M) to begin cooking.
5. During cooking, you may pull out the basket to shake or flip food for even browning. The air fryer will automatically pause and resume when the basket is reinserted.
6. Once the timer reaches zero, the air fryer will beep and turn off.
7. Carefully pull out the basket and empty the cooked food. Use tongs or a spatula to remove food, as the basket and food will be hot.

4.5 Smart Memory and Safe Mode

Smart Memory And Safe Mode

Open the drawer anytime to check the ingredients while the air fryer will auto power off



Note: Do not touch the inside of basket to avoid scalding

Figure 4.2: The IKICH Air Fryer's Smart Memory and Safe Mode feature, allowing safe checking of food during operation. The IKICH Air Fryer is equipped with a Smart Memory and Safe Mode feature. If you open the drawer (pull out the basket) at any time during operation to check the ingredients, the air fryer will automatically pause. Once the basket is securely reinserted, the cooking process will automatically resume from where it left off. This ensures safety and convenience.

5. COOKING GUIDE

The air fryer uses 360° Higher Hot Air Circulation to cook food with little to no oil, resulting in crispy exteriors and juicy interiors.



360° Higher Hot Air Circulation

No oil frying, cooking healthier food

Crisp
&
Juicy



VS



Soft
&
Dry

Figure 5.1: Illustration of the 360° hot air circulation technology within the IKICH Air Fryer, ensuring even cooking.

5.1 General Tips

- **Oil Usage:** While the air fryer cooks without oil, a small amount of oil (1-2 tablespoons) can be added to some foods for extra crispiness and flavor.
- **Shaking/Flipping:** For most foods, especially smaller items like fries or nuggets, shaking the basket halfway through cooking ensures even browning. Larger items may require flipping.
- **Don't Overfill:** Avoid overcrowding the basket. Cook in batches if necessary to allow hot air to circulate properly.
- **Parchment Paper:** You can use air fryer-safe parchment paper or foil to prevent sticking and make cleanup easier, but ensure it doesn't block air circulation.

5.2 Cooking Chart (Approximate)

The following chart provides general guidelines. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always use a food thermometer to ensure food is cooked to a safe internal temperature.

Food Item	Amount	Temperature	Time	Notes
Frozen Fries (thin)	1.5 lbs	380°F (195°C)	15-20 min	Shake halfway
Chicken Wings	1 lb	375°F (190°C)	20-25 min	Flip halfway
Steak (1 inch thick)	1 piece	400°F (200°C)	10-15 min	Flip halfway for desired doneness
Fish Fillet	0.5 lb	350°F (175°C)	10-12 min	Check for flakiness
Vegetables (broccoli, bell peppers)	1 lb	375°F (190°C)	10-15 min	Toss halfway

6. MAINTENANCE AND CLEANING

Regular cleaning of your air fryer will ensure optimal performance and extend its lifespan.



Figure 6.1: The removable basket and pan are dishwasher safe, making cleanup convenient.

6.1 Daily Cleaning

- Always unplug the air fryer and allow it to cool completely before cleaning.
- Remove the basket and pan. These parts are dishwasher safe, or can be washed by hand with hot water, dish soap, and a non-abrasive sponge.
- Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior of the air fryer with a damp cloth. If necessary, use a soft brush to remove food residue from the heating element.
- Ensure all parts are completely dry before reassembling or storing.

6.2 Deep Cleaning

- For stubborn grease or residue, soak the basket and pan in warm, soapy water for about 10-15 minutes before scrubbing.
- For the main unit, if there is significant residue on the heating element, you can use a soft brush (like a toothbrush) to gently clean it once the unit is completely cool and unplugged.

6.3 Storage

- Ensure the air fryer is clean and dry before storing.
- Store the appliance in a cool, dry place.
- Do not wrap the power cord tightly around the appliance, as this can damage the cord.

7. TROUBLESHOOTING

If you encounter issues with your IKICH Air Fryer, please refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in.	Ensure the power cord is securely plugged into a grounded outlet.
	Basket not inserted correctly.	Push the basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded.	Cook food in smaller batches.
	Food not shaken/flipped.	Shake or flip food halfway through cooking.
White smoke coming from appliance.	Cooking fatty food.	This is normal for fatty foods. Ensure the basket and pan are clean.
	Grease residue from previous use.	Clean the basket and pan thoroughly after each use.
Food is not crispy.	Not enough oil (for certain foods).	Lightly coat food with a small amount of oil.
	Temperature or time too low.	Increase temperature or cooking time.

8. SPECIFICATIONS

- **Model:** KC-195
- **Special Feature:** Temperature Control
- **Color:** Stainless steel
- **Capacity:** 5.8 Quarts
- **Material:** Stainless Steel
- **Output Wattage:** 1700 Watts

- **Brand:** IKICH
- **Control Method:** Touch
- **Nonstick Coating:** Yes
- **Dishwasher Safe:** Yes (Basket and Pan)
- **ASIN:** B07Z1RBKX6
- **Date First Available:** October 12, 2019

9. WARRANTY AND SUPPORT

9.1 Warranty Information

The IKICH Air Fryer KC-195 comes with a **2-Year Warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

9.2 Customer Support

For any questions, technical assistance, or warranty claims, please contact IKICH customer support. Refer to the product packaging or the official IKICH website for the most up-to-date contact information.

Note: As this product is listed as 'Renewed' on Amazon, specific warranty terms may vary. Please consult the seller or Amazon Renewed program details for precise warranty coverage.