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- Innoteck /
- > Innoteck Kitchen Pro 12L Digital Air Fryer Instruction Manual

Innoteck DS-5894

Innoteck Kitchen Pro 12L Digital Air Fryer

Model: DS-5894

Your guide to healthy and efficient cooking.

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain for future reference. Always follow basic safety precautions when using electrical appliances.

- Do not immerse the appliance, cord, or plug in water or other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- 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.
- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10 cm free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- The appliance is for household use only.

2. PRODUCT OVERVIEW

2.1 Key Features

- Large digital touch display for instant cooking mode adjustments.
- Smart knob for easy start/stop and precise time/temperature control.
- Powerful 1800W heating element with rapid hot air circulation for perfect cooking.
- Temperature range: 65-200°C for cooking, 30-80°C for dehydration.
- 8 preset cooking settings for various meals including chicken, seafood, and desserts.
- Spacious 12L cooking capacity with 3 rack levels for family-sized portions.
- · Interior light to monitor cooking progress.
- Dishwasher-safe accessories for easy cleaning.
- Sleek black body with cool-touch silver handle.
- EU certified, LFGB food-safe material, PFOA and PTFE free.

2.2 Components and Accessories

Familiarize yourself with the main unit and included accessories:



Figure 2.1: Front view of the Innoteck Kitchen
Pro 12L Digital Air Fryer, showing the digital
display and transparent door.



Figure 2.2: Diagram illustrating the digital touch control panel, start/stop button, temperature/time dial, air vent, non-slip feet, stainless steel bar on handle, and double-layer glass door.



Figure 2.3: Included dishwasher-safe accessories: rotating mesh basket, retrieval tool, rotisserie fork with locking screws, three air flow racks, and a removable oil drip tray.

The appliance comes with the following accessories:

- 3 x Removable Air Flow Racks
- 1 x Rotisserie Spit and Forks
- 1 x Rotating Basket
- 1 x Retrieval Tool
- 1 x Removable Drip Tray

3. SETUP AND FIRST USE

3.1 Unpacking

- Carefully remove all packaging materials and promotional labels from the air fryer.
- Remove all accessories from inside the appliance.
- Keep packaging materials for future storage or disposal.

3.2 Cleaning Before First Use

- Wipe the exterior of the air fryer with a clean, damp cloth.
- Wash all removable accessories (air flow racks, rotisserie spit, rotating basket, drip tray) with warm, soapy water. Rinse thoroughly and dry completely. All accessories are dishwasher safe.
- Do not immerse the main unit in water.

3.3 Placement

- Place the air fryer on a stable, level, heat-resistant surface.
- Ensure there is at least 10 cm of clear space around the back and sides, and 10 cm above the appliance for proper ventilation.
- Do not place the air fryer near flammable materials or heat sources.

4. OPERATING INSTRUCTIONS

4.1 Digital Control Panel

The air fryer features a large digital touch display and a smart knob for intuitive control. Refer to Figure 2.2 for a visual guide.

- Power Button: Press to turn the unit on/off.
- **Preset Icons:** Touch an icon to select a pre-programmed cooking mode (e.g., Fries, Meat, Fish, Shrimp, Chicken, Rotisserie, Bake, Dehydrate).
- Temperature/Time Display: Shows current temperature and remaining cooking time.
- **Smart Knob:** Rotate to adjust temperature or time. Press to confirm selection or to start/pause cooking.
- Internal Light Button: Press to turn the interior light on/off.
- Rotate Button: Activates the rotisserie function for the rotating basket or rotisserie spit.

4.2 Cooking with Presets

The air fryer includes 8 optimized cooking presets for convenience:



Figure 4.1: Visual representation of the 8 cooking presets: Fries, Meat, Fish, Shrimp, Chicken, Rotisserie, Bake, and Dehydrate.

- 1. Place food inside the air fryer using the appropriate accessory (rack, basket, or spit).
- 2. Close the appliance door securely.
- 3. Press the Power button to turn on the display.
- 4. Touch the desired preset icon on the digital display. The air fryer will automatically set the optimal temperature and time for that food type.

- 5. If desired, you can adjust the preset time or temperature by rotating the smart knob.
- 6. Press the smart knob or the Start/Stop button to begin cooking.
- 7. The interior light can be turned on/off to check cooking progress.
- 8. When cooking is complete, the air fryer will beep and automatically shut off.

4.3 Manual Cooking

- 1. Place food inside the air fryer and close the door.
- 2. Press the Power button.
- 3. Rotate the smart knob to set the desired temperature (65-200°C). Press the knob to confirm.
- 4. Rotate the smart knob again to set the desired cooking time. Press the knob to confirm and start cooking.

4.4 Using the Rotisserie Function

The rotisserie function is ideal for whole chickens or using the rotating basket for fries or nuts.



Figure 4.2: The rotating mesh basket in action, ensuring even cooking for items like fries.

- 1. Prepare your food and secure it onto the rotisserie spit or place it inside the rotating basket.
- 2. Insert the rotisserie assembly into the air fryer's internal slots.
- 3. Select a cooking preset or set manual temperature and time.
- 4. Press the 'Rotate' button on the control panel to activate the rotation.
- 5. Monitor cooking through the glass door and interior light.
- 6. Once cooking is complete, use the retrieval tool to safely remove the hot rotisserie assembly.

5. MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your air fryer.

- Always unplug the air fryer and allow it to cool completely before cleaning.
- **Main Unit:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or immerse in water.
- **Interior:** Wipe the interior with a damp cloth and mild detergent if necessary. For stubborn food residue, use a non-abrasive sponge.
- Accessories: All removable accessories (air flow racks, rotisserie spit, rotating basket, drip tray) are dishwasher safe. Alternatively, wash them with warm, soapy water, rinse, and dry thoroughly.
- **Drip Tray:** Empty and clean the drip tray after each use to prevent smoke and odors.
- Ensure all parts are completely dry before storing or using the appliance again.

6. TROUBLESHOOTING

If you encounter any issues, please refer to the table below before contacting customer support.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; Power outlet not working; Power button not pressed.	Ensure plug is securely in outlet; Test outlet with another appliance; Press the Power button on the control panel.
Food is not cooked evenly.	Too much food in the basket/on racks; Food not shaken/rotated during cooking; Incorrect temperature/time.	Cook in smaller batches; Shake/rotate food halfway through cooking; Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; Fatty food being cooked.	Clean the drip tray and interior thoroughly; For fatty foods, add a small amount of water to the drip tray to prevent smoke.
Food is not crispy.	Not enough oil (if applicable); Temperature too low; Cooking time too short.	Lightly coat food with oil; Increase temperature or cooking time.

7. SPECIFICATIONS

Detailed technical specifications for the Innoteck Kitchen Pro 12L Digital Air Fryer.



Figure 7.1: Product dimensions: 31 cm (width) x 32 cm (depth) x 39 cm (height).

Feature	Detail
Brand	Innoteck
Model Number	DS-5894
Color	Black & Silver
Product Dimensions (L x W x H)	31 x 32 x 39 cm
Capacity	12 Liters
Power / Wattage	1800 Watts
Voltage	230 Volts
Material	Aluminum
Special Features	Temperature Control
Item Weight	9.1 Kilograms
Recommended Uses	Roasting, Dehydrating, Baking
First Available Date	May 13, 2022

8. WARRANTY AND SUPPORT

Your Innoteck Kitchen Pro 12L Digital Air Fryer comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions.

For technical support, troubleshooting assistance, or warranty claims, please contact Innoteck Customer Service:

- Website: Visit the official Innoteck website for FAQs and support resources.
- Email: Refer to your warranty card for the dedicated support email address.
- Phone: Contact numbers may vary by region; please check the product packaging or website for local support lines.

When contacting support, please have your model number (DS-5894) and purchase date ready.

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Related Documents - DS-5894



Innoteck Kitchen Pro 6-in-1 Air Fryer Oven with Digital Timer - Instruction Manual

This document provides comprehensive instructions for the Innoteck Kitchen Pro 6-in-1 Air Fryer Oven (Model DS-5179). It covers important safety precautions, usage conditions, product features, accessory guide, control panel operation, cooking presets, care and cleaning, troubleshooting, and warranty information.



Innoteck 12 Litre Digital Air Fryer Oven DS-5894: User Manual & Features

Comprehensive user manual for the Innoteck 6-in-1 12 Litre Digital Air Fryer Oven (Model DS-5894). Includes safety instructions, quick start guide, operating procedures, cooking presets, troubleshooting, warranty, and terms & conditions.



Innoteck Kitchen Pro 1.7L Electric Kettle - Instruction Manual, Features, and Warranty

Comprehensive user manual for the Innoteck Kitchen Pro 1.7L Electric Kettle (Models DS-5365, DS-5366, DS-5367, DS-5368). Includes important safeguards, operating instructions, cleaning, descaling, and warranty information.



Innoteck DS-5344 Multi-Functional Panini Press & Health Grill Instruction Manual

Official instruction manual for the Innoteck DS-5344 Multi-Functional Panini Press & Health Grill. Includes safety instructions, parts identification, usage guides, cleaning, storage, and warranty information.



Innoteck 2 in 1 Electric Blender and Grinder Set Instruction Manual

Instruction manual for the Innoteck 2 in 1 Electric Blender and Grinder Set (Model: DS-5575), covering important safeguards, product overview, operation, cleaning, maintenance, technical data, and warranty information.



Innoteck Kitchen Pro DS-5392 4-in-1 Multifunctional Soup Maker Instruction Manual

Official instruction manual for the Innoteck Kitchen Pro DS-5392 4-in-1 Multifunctional Soup Maker. Learn about safety precautions, product features, specifications, operating instructions, cleaning, and warranty.