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Kitchen Couture 10001716

Kitchen Couture 11.5L Digital Air Fryer

INSTRUCTION MANUAL

1. Product Overview

The Kitchen Couture 11.5 Litre Digital Air Fryer offers a healthy and efficient way to cook your favorite meals with little to no oil. Featuring advanced air circulating technology, it ensures even cooking and crispy results. Its user-friendly digital touch screen and pre-set programs simplify the cooking process, while the detachable basket allows for easy cleaning.



Image: Front view of the Kitchen Couture 11.5L Digital Air Fryer, showcasing its sleek black design and illuminated digital control panel.

Key Features:

- Large 11.5 Litre Capacity: Ideal for preparing meals for families or larger portions.
- Advanced Air Circulating Technology: Ensures food is cooked evenly and thoroughly.
- Digital Touch Screen Display: Provides intuitive control over settings and programs.
- 9 One-Touch Pre-set Cooking Programs: Simplifies cooking for various food types.
- Quick 3-Minute Preheat Function: Reduces waiting time before cooking.
- Automatic Shut-off Function: Enhances safety by turning off the appliance when cooking is complete.
- Detachable Basket with Non-Stick Coating: Facilitates easy food handling and cleaning.

2. Setup and First Use

Before using your air fryer for the first time, please follow these steps:

1. **Unpacking:** Carefully remove the air fryer and all packaging materials. Retain the packaging for future storage or transport.
2. **Initial Cleaning:** Wipe the exterior of the air fryer with a damp cloth. Remove the detachable basket and cooking rack. Wash these parts thoroughly with warm, soapy water, then rinse and dry completely. Do not immerse the main unit in water.
3. **Placement:** Place the air fryer on a stable, heat-resistant, and level surface. Ensure there is adequate space (at least 10 cm) around the appliance for proper air circulation. Do not place it near walls or other appliances that could block the air vents.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Pre-heating (Optional First Use):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to eliminate any manufacturing odors. A slight odor may be present, which is normal and will dissipate.



Image: The air fryer with its cooking basket fully extended, illustrating the removable design for easy loading and cleaning.

3. Operating Instructions

Operating your Kitchen Couture Digital Air Fryer is straightforward:

1. **Prepare Food:** Place your ingredients into the air fryer basket. Do not overfill the basket to allow for proper air circulation.
2. **Insert Basket:** Slide the basket back into the main unit until it clicks securely into place.
3. **Power On:** Press the power button on the digital touch screen to turn on the appliance.

4. Select Program or Set Manually:

- **Pre-set Programs:** Choose one of the 9 pre-set cooking programs (e.g., Fries, Meat, Fish, Chicken) by tapping the corresponding icon. The air fryer will automatically set the optimal temperature and time.
- **Manual Setting:** Use the temperature control buttons (+/-) to adjust the temperature (up to 200°C) and the timer buttons (+/-) to set the cooking time.

5. **Start Cooking:** Press the start/pause button to begin the cooking cycle. The air fryer will automatically preheat if necessary.

6. **Shaking/Flipping (Optional):** For some foods, shaking or flipping halfway through the cooking process can ensure more even results. The air fryer may beep to remind you. Carefully pull out the basket, shake/flip, and reinsert.

7. **Automatic Shut-off:** The air fryer will automatically shut off and beep when the cooking time is complete.

8. **Remove Food:** Carefully pull out the basket using the handle. Use heat-resistant tongs to remove the cooked food.



Image: The air fryer positioned on a kitchen counter, with a bowl of freshly cooked food, demonstrating its use in a home setting.

4. Maintenance and Cleaning

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

1. **Unplug and Cool Down:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Rack:** The detachable basket and cooking rack are non-stick and can be washed with warm, soapy water. For stubborn residue, soak them in warm water for a few minutes before cleaning. Avoid using abrasive sponges or metal utensils that could damage the non-stick coating.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For baked-on food, a soft brush or sponge can be used.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
5. **Oil-Drainer:** The removable oil-drainer should also be cleaned after each use.
6. **Storage:** Ensure all parts are completely dry before storing the air fryer in a cool, dry place.



Easy to cook Easy to clean

Advanced Technology

Ensures your food is cooked evenly. Sealing in all the flavours with much less oil than regular deep fryers

Non stick coating

Makes cleaning up a breeze. Simply just wipe down the surfaces with a paper towel. No need for scrubbing or use of harsh chemicals



Image: An illustrative diagram highlighting the advanced air circulation technology and non-stick coating, emphasizing the ease of cooking and cleaning.

5. Troubleshooting

If you encounter any issues with your air fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Power outlet issue; Basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Check if the basket is fully pushed into the unit.
Food is not cooked evenly.	Basket overloaded; Food not shaken/flipped; Incorrect temperature/time.	Do not overload the basket. Shake or flip food halfway through cooking. Adjust temperature and time as per recipe.
White smoke coming from the appliance.	Grease residue from previous use; High fat content food.	Clean the basket and interior thoroughly. For fatty foods, drain excess oil from the basket during cooking.
Food is not crispy.	Too much moisture; Not enough oil (for certain foods); Basket overloaded.	Pat food dry before air frying. A light coating of oil can help with crispiness. Ensure basket is not overloaded.

6. Specifications

Detailed specifications for the Kitchen Couture 11.5L Digital Air Fryer:

Brand: Kitchen Couture

Model Number: 10001716

Colour: Black

Capacity: 11.5 Litres

Power/Wattage: 1600-1800 watts

Voltage: 220-240V, 50Hz

Material: PP, ABS, Steel, Stainless Steel

Product Dimensions (W x D x H): 33cm x 38.5cm x 35cm

Item Weight: 6 kg

Special Features: Temperature Control, Timer, Automatic Shut-Off, Programmable



Image: A visual representation of the air fryer's dimensions, indicating its width, depth, and height for placement consideration.

7. Warranty and Support

For warranty information or technical support, please refer to the warranty card included with your product or contact Kitchen Couture customer service. Keep your proof of purchase for any warranty claims.

Contact Information: Please visit the official Kitchen Couture website or refer to the contact details provided in your product packaging for support.

