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## Kitchen Couture 10003608

# Kitchen Couture 25 Litre French Door Air Fryer Oven

**Model:** 10003608 | **Brand:** Kitchen Couture

## 1. INTRODUCTION

Thank you for choosing the Kitchen Couture 25 Litre French Door Air Fryer Oven. This versatile appliance is designed to simplify your cooking experience, offering a wide range of functions from air frying to roasting, baking, and more. With its generous capacity and intuitive controls, you can prepare delicious and healthier meals for your family.

This manual provides essential information for the safe and efficient operation of your new air fryer oven. Please read it thoroughly before first use and retain it for future reference.



*Image: The Kitchen Couture 25 Litre French Door Air Fryer Oven, showcasing its sleek stainless steel design and dual French doors.*

## 2. 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, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or pot holders when handling hot materials.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance body 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 operation. Do not block any ventilation openings.
- Do not place food directly on the heating elements.

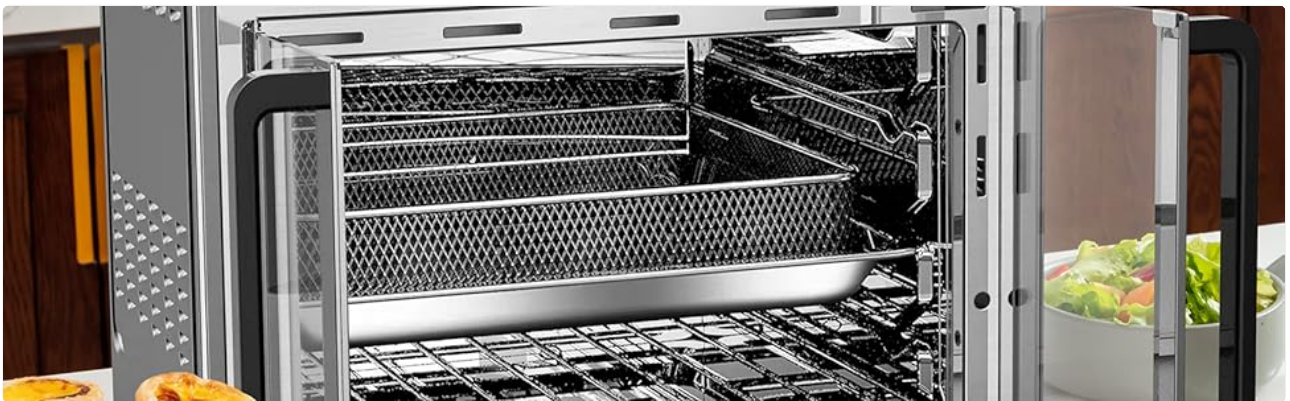
### 3. PRODUCT COMPONENTS AND ACCESSORIES

Your Kitchen Couture Air Fryer Oven comes with several accessories to enhance your cooking versatility:

- **French Door Air Frying Oven:** The main unit with a 25-litre capacity and tempered glass French doors.
- **Crumb Tray:** Collects crumbs and drips for easy cleaning.
- **Oil Tray:** For collecting excess oil or for baking.
- **Wire Rack:** Standard oven rack for baking, roasting, or placing dishes.
- **Air Frying Basket:** Designed for optimal air circulation during air frying.
- **Rotisserie Fork:** For roasting whole chickens or other meats.
- **Fetch Tool:** For safely removing hot rotisserie forks or racks.



*Image: The air fryer oven with its French doors open, revealing the interior and various accessories such as the air frying basket and wire rack.*



*Image: A closer view of the oven's interior, highlighting the air frying basket and crumb tray in place.*

## 4. SETUP AND FIRST USE

### Unpacking

1. Carefully remove all packaging materials from the air fryer oven and its accessories.
2. Check that all listed components and accessories are present and undamaged.
3. Remove any stickers or labels from the appliance.

### Placement

- Place the appliance on a stable, heat-resistant, and level surface.
- Ensure there is at least 10-15 cm of clear space on all sides of the appliance for proper ventilation.
- Do not place the appliance near flammable materials or heat sources.

### Before First Use

1. Wipe the exterior of the oven with a damp cloth.
2. Wash all accessories (crumb tray, oil tray, wire rack, air frying basket, rotisserie fork, fetch tool) in warm, soapy water. Rinse thoroughly and dry completely.
3. Insert the crumb tray at the bottom of the oven.
4. For the first use, it is recommended to run the oven empty for about 15 minutes at 180°C to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal and will dissipate. Ensure the area is well-ventilated.

## 5. OPERATING INSTRUCTIONS

The Kitchen Couture Air Fryer Oven features an intuitive control panel with a digital display, a rotary knob, and several function buttons.



*Image: Detailed view of the digital control panel, showing the display, rotary knob, and function buttons.*

### Basic Operation

1. **Power On:** Plug the appliance into a grounded electrical outlet. The display will illuminate.
2. **Select Function:** Use the rotary knob or dedicated buttons (e.g., AIR FRY, OVEN) to select your desired

cooking mode.

3. **Adjust Temperature and Time:** Once a function is selected, the display will show default temperature and time settings. Use the rotary knob to adjust these values. The temperature can be set up to 200°C, and the timer up to 60 minutes.
4. **Preheat (Optional):** Press the "PREHEAT" button if your recipe requires preheating. The oven will heat to the set temperature and signal when ready.
5. **Start Cooking:** Press the "START/STOP" button to begin the cooking process.
6. **Pause/Stop:** Press "START/STOP" again to pause or stop cooking.

## Preset Cooking Functions

The oven features 22 smart pre-set functions for convenience. Simply select the desired preset, and the oven will automatically set the optimal temperature and time. You can still adjust these settings manually if needed.



*Image: Visual representation of key cooking functions available on the appliance.*

The 22 preset functions include:

- Air Fry

- Fries
- Ribs
- Wings
- Corn
- Chicken
- Dehydrate
- Bacon
- Fish
- Steak
- Warm
- Shrimp
- Veggies
- Defrost
- Pizza
- Bake
- Broil
- Roast
- Toast
- Pastry
- Reheat
- Ferment

## Using the Rotisserie Function

The rotisserie function is ideal for cooking whole chickens or roasts evenly.

1. Thread the food onto the rotisserie fork, securing it with the screws.
2. Place the rotisserie fork into the designated slots inside the oven.
3. Select the appropriate cooking function (e.g., Roast, Chicken) and adjust time/temperature as needed.
4. Press "START/STOP" to begin. The rotisserie will rotate automatically.
5. Use the fetch tool to safely remove the hot rotisserie fork after cooking.



*Image: A whole chicken and vegetables cooking inside the air fryer oven, demonstrating its large capacity and rotisserie capability.*



*Image: French fries being air-fried in the basket, illustrating the rapid air circulation technology for crispy results.*

## 6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your appliance.

### Before Cleaning

- Always unplug the air fryer oven from the power outlet and allow it to cool completely before cleaning.

### Cleaning the Interior and Exterior

- Wipe the exterior stainless steel housing with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
- Clean the interior of the oven with a damp cloth and mild detergent. For stubborn food residue, a non-abrasive sponge can be used.
- The tempered glass doors can be cleaned with a glass cleaner or a damp cloth.
- Ensure the interior is completely dry before plugging the appliance back in.

### Cleaning Accessories

- The crumb tray, oil tray, wire rack, air frying basket, rotisserie fork, and fetch tool are all dishwasher safe for easy cleaning.
- Alternatively, wash them in warm, soapy water using a non-abrasive sponge. Rinse thoroughly and dry completely before storing or re-using.

## 7. TROUBLESHOOTING

If you encounter any issues with your Kitchen Couture Air Fryer Oven, please refer to the following common problems and solutions:

<b>Problem</b>	<b>Possible Cause</b>	<b>Solution</b>
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Overcrowding the basket; incorrect temperature/time; food not turned/shaken.	Do not overcrowd the basket; cook in smaller batches if necessary. Adjust temperature and time. For best results, shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease/oil residue from previous use; high-fat food cooking.	Clean the crumb tray and interior thoroughly after each use. For high-fat foods, ensure the oil tray is in place to catch drips. This is usually harmless but indicates residue.
Appliance emits a burning smell.	Food residue on heating elements; internal component issue.	Immediately unplug the appliance. Allow it to cool and clean the interior thoroughly, especially around heating elements. If the smell persists after cleaning or is accompanied by excessive smoke, discontinue use and contact customer support.
French doors do not close properly or are stiff.	Food debris obstructing hinges; mechanism issue.	Check for any food particles or debris around the door hinges and seals. Clean thoroughly. If the issue persists, avoid forcing the doors and contact customer support.

## 8. SPECIFICATIONS

Feature	Detail
Brand	Kitchen Couture
Model Number	10003608
Colour	Silver
Capacity	25 Litres
Power/Wattage	1600 watts
Voltage	220 Volts
Material	Stainless Steel
Product Dimensions (D x W x H)	35.9 x 36.9 x 40.5 cm
Item Weight	10.9 kg
Special Features	Temperature Control, Timer, Automatic Shut-Off, Programmable, 22 Preset Functions
Auto Shut-off	Yes

## 9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact Kitchen Couture directly through their official website or the retailer from whom you purchased the product. It is recommended to retain your proof of purchase for any warranty claims.

For further assistance, you may visit the [Kitchen Couture Store on Amazon](#).