

## Kalorik TKG FTL 2000

# Kalorik TKG FTL 2000 Air Fryer Instruction Manual

## 1. INTRODUCTION

Thank you for purchasing the Kalorik TKG FTL 2000 Air Fryer. This appliance is designed to cook your favorite foods with little to no oil, offering a healthier alternative to traditional frying methods. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new air fryer. Please read these instructions thoroughly before first use and keep them for future reference.

## 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.

- **Electrical Safety:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. Do not operate any appliance with a damaged cord or plug.
- **Heat Safety:** Surfaces may become hot during use. Do not touch hot surfaces directly. Always use the cool-touch handle to remove the frying basket.
- **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow adequate air circulation. Do not place near flammable materials.
- **Water and Liquids:** Do not immerse the main unit, cord, or plug in water or any other liquid. Do not use the appliance near water.
- **Children:** This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- **Unplugging:** Always unplug the air fryer from the outlet when not in use and before cleaning. Allow it to cool completely before handling or storing.
- **Intended Use:** Use the appliance only for its intended household purpose as described in this manual.

## 3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Kalorik TKG FTL 2000 Air Fryer.



**Image 1:** Overall view of the Kalorik TKG FTL 2000 Air Fryer, showcasing its compact black design and digital control panel.

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Control Panel:** Digital interface for setting time, temperature, and selecting cooking presets.
- **Air Inlet:** Located on the top of the unit, for drawing in air.
- **Air Outlet:** Located at the rear of the unit, for expelling hot air.
- **Frying Basket:** Removable, non-stick coated basket for holding food. Features a cool-touch handle.
- **Crisper Plate:** Sits inside the frying basket, allowing air to circulate around food for even cooking and

crisping.

- **Cool-Touch Handle:** Designed for safe handling of the hot frying basket.
- **Non-Slip Feet:** Provides stability during operation.



**Image 2:** The removable frying basket and crisper plate, demonstrating the separate components for cooking and cleaning.

## 4. SETUP

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1. **Unpack:** Carefully remove all packaging materials from the air fryer.
2. **Initial Cleaning:** Before first use, wash the frying basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a flat, stable, heat-resistant surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance for proper ventilation.
4. **First Use (Burn-off):** It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) before cooking food for the first time. This helps to burn off any manufacturing residues and odors. A slight odor or smoke may be present during this process; this is normal. Ensure the area is well-ventilated.

## 5. OPERATING INSTRUCTIONS

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The Kalorik TKG FTL 2000 Air Fryer features a user-friendly digital control panel.



**Image 3:** Close-up of the digital control panel, showing various cooking presets and control buttons.

1. **Prepare Food:** Place the crisper plate inside the frying basket. Place your ingredients into the frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.
3. **Power On:** Plug the power cord into a grounded electrical outlet. The appliance will beep, and the display will illuminate. Press the **On/Off (AN/AUS)** button to activate the control panel.
4. **Set Temperature and Time Manually:**
  - Use the **Temperature/Time ( / )** button to toggle between temperature and time settings.
  - Use the < and > arrows to adjust the temperature (100-200°C) or time (1-60 minutes).

5. **Use Preset Programs:** The control panel features several preset cooking functions. Simply press the icon corresponding to your desired food type. The air fryer will automatically set the optimal temperature and time for that program. Available presets include:
  - **Air Fry**
  - **Roast (BRATEN)**
  - **Bake (BACKEN)**
  - **Reheat (AUFWÄRMEN)**
  - **Fries (POMMES)**
  - **Grill (GRILLEN)**
  - **Cake (KUCHEN)**
6. **Start Cooking:** After setting the time and temperature (manually or via preset), press the **Play/Pause (▶)** button to start the cooking process.
7. **Monitoring Food:** You can press the **Light (LICHT)** button to illuminate the interior of the basket and check on your food without opening the drawer. The air fryer also features a double protection circuit, allowing you to safely pull out the basket to shake or turn food. The appliance will pause automatically and resume once the basket is reinserted.
8. **Shaking/Turning:** For many recipes, especially fries, it is recommended to shake or turn the food halfway through the cooking time to ensure even browning.
9. **End of Cooking:** When the timer reaches zero, the air fryer will beep, indicating that cooking is complete.
10. **Remove Food:** Carefully pull out the frying basket using the cool-touch handle. Place the basket on a heat-resistant surface. Use tongs to remove the cooked food.
11. **Power Off:** Press the **On/Off (AN/AUS)** button to turn off the appliance, then unplug it from the wall outlet.



**Image 4:** The frying basket containing food, illustrating how ingredients are placed for air frying.

## 6. MAINTENANCE AND CLEANING

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

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Dishwasher-Safe Parts:** The frying basket and crisper plate are dishwasher-safe. For manual

cleaning, wash them with hot water, dish soap, and a non-abrasive sponge.

- 3. **Cleaning the Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn food residues, use a mild detergent and a soft brush. Do not use abrasive cleaners or metal scouring pads.
- 4. **Cleaning the Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive materials.
- 5. **Storage:** Ensure all parts are clean and dry before storing the air fryer. Store it in a cool, dry place.

## 7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Power outlet is not working.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker.
Food is not cooked evenly.	Basket is overfilled. Food pieces are too large. Food was not shaken/turned.	Do not overfill the basket. Cut food into smaller, uniform pieces. Shake or turn food halfway through cooking.
White smoke comes from the appliance.	Grease residue from previous use. Fatty ingredients being cooked.	Clean the basket and interior thoroughly after each use. For fatty foods, drain excess oil from the basket during cooking.
Food is not crispy.	Too much moisture in food. Not enough oil (for some foods). Temperature too low or time too short.	Pat food dry before cooking. Lightly coat some foods with oil. Increase temperature or cooking time as needed.

## 8. SPECIFICATIONS

- **Model:** TKG FTL 2000
- **Brand:** Kalorik
- **Capacity:** 4 Liters
- **Power:** 1600 Watts
- **Voltage:** 230 Volts
- **Temperature Range:** 100-200°C
- **Timer Range:** 1-60 minutes
- **Material:** Plastic
- **Weight:** 2.65 Kilograms
- **Special Features:** Programmable, Cool-Touch Handle, Non-slip feet, Dishwasher-safe parts (basket and crisper plate).

## 9. WARRANTY AND SUPPORT

Your Kalorik TKG FTL 2000 Air Fryer is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase or contact Kalorik customer support for detailed information regarding warranty terms and conditions. For technical assistance or service inquiries, please visit the official Kalorik website or contact their customer service department.