

## Innoteck DS-5142

# Innoteck Kitchen Pro 30L Digital Air Fryer Oven User Manual

Model: DS-5142

## 1. IMPORTANT SAFETY INSTRUCTIONS

Please read this manual thoroughly before operating the appliance and retain it for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, level, heat-resistant surface, away from walls or other appliances to allow adequate air circulation.
- Do not immerse the power cord, plug, or the appliance housing in water or other liquids.
- 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.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- The exterior surfaces of the appliance may become hot during use. Use oven mitts when handling hot surfaces or accessories.
- Do not place anything on top of the appliance while in operation.
- This appliance is for household use only. Do not use outdoors.

## 2. PRODUCT OVERVIEW

The Innoteck Kitchen Pro 30L Digital Air Fryer Oven is a versatile appliance designed for air frying, roasting, baking, dehydrating, and more. It features a digital touch screen and a smart control knob for easy operation.

### 2.1 Components and Accessories

- Main Unit (30L Digital Air Fryer Oven)

- Air Fryer Basket
- Baking Tray
- Oven Rack
- Rotisserie Spit
- Rotisserie Retrieval Tool
- Removable Crumb/Drip Tray



Image: Front view of the Innoteck Kitchen Pro 30L Digital Air Fryer Oven, showcasing its digital display and interior with food cooking on multiple racks.



**Cook variety of dishes in less time with plenty of accessories**



Air Fryer Basket x 1



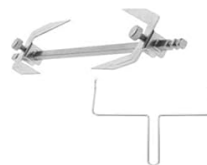
Baking Tray x 1



Oven Rack x1



Oil Drip Tray x 1



Rotisserie & Retrieval tool x 1

Image: Various accessories included with the Innoteck Kitchen Pro 30L Digital Air Fryer Oven, such as the air fryer basket, baking tray, oven rack, oil drip tray, and rotisserie tools.

## 2.2 Control Panel

The appliance features a large digital touch screen and a smart control knob for intuitive operation. The display shows temperature, time, and selected cooking presets.



Image: Close-up view of the Innoteck Kitchen Pro 30L Digital Air Fryer Oven's control panel, showing the digital display and various preset icons.

## 3. SETUP

### 3.1 Unpacking

- Remove all packaging materials, stickers, and labels from the appliance.
- Check that all listed components and accessories are present and in good condition.

### 3.2 Placement

- Place the appliance on a stable, flat, heat-resistant surface.
- Ensure there is at least 10 cm (4 inches) of clear space on all sides of the appliance to allow for proper ventilation.
- Do not place the appliance near flammable materials or heat sources.



Image: The Innoteck Kitchen Pro 30L Digital Air Fryer Oven with its dimensions (36.5 cm height, 45.6 cm width, 36.5 cm depth) indicated, useful for placement planning.

### 3.3 Initial Cleaning

- Wipe the exterior of the appliance with a damp cloth.
- Wash all removable accessories (air fryer basket, baking tray, oven rack, rotisserie spit, drip tray) with warm soapy water. Rinse thoroughly and dry completely.

### 3.4 First Use (Burn-Off)

- Before first use, operate the appliance empty for approximately 15-20 minutes at 200°C (390°F) to burn off any manufacturing residues.
- A slight odor or smoke may be present during this process; this is normal and will dissipate. Ensure the area is well-ventilated.

## 4. OPERATION

### 4.1 Basic Operation

1. Plug the appliance into a grounded electrical outlet. The display will illuminate.
2. Place food on the appropriate accessory (e.g., air fryer basket, baking tray) and insert it into the oven.
3. Press the Power button to turn on the appliance.
4. Use the digital touch screen or smart control knob to select a cooking function (e.g., Air Fry, Roast, Bake).
5. Adjust the temperature (30°C - 230°C) and time using the dedicated controls or by rotating the smart knob.
6. Press the Start/Pause button to begin cooking.
7. The internal light can be turned on/off to monitor cooking progress.



8. The appliance will automatically shut off when the timer reaches zero.

## 4.2 Using Presets

The Innoteck Kitchen Pro offers 18 optimized cooking presets for various dishes. Simply select the desired preset, and the appliance will automatically set the recommended time and temperature.

- Available presets include: Air Fry, Snacks, Roast, Chips, Veggies, Dehydrate, Wings, Toast, Proof, Pizza, Bake, Defrost, Steak, Bagel, Warm, Cookies, Broil, Reheat.
- You can manually adjust the time and temperature after selecting a preset if needed.



Image: The Innoteck Kitchen Pro 30L Digital Air Fryer Oven highlighting its 18 cooking presets, each with an icon representing a food type or cooking method.

## 4.3 Rotisserie Function

The rotisserie function is ideal for cooking whole chickens or roasts, ensuring even cooking and browning.

1. Prepare your food and secure it onto the rotisserie spit using the forks.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Select the 'Roast' or 'Rotisserie' preset (if available) or manually set the temperature and time.
4. Activate the rotisserie rotation function (refer to control panel icons).

5. Use the rotisserie retrieval tool to safely remove the hot spit and food after cooking.



Image: The Innoteck Kitchen Pro 30L Digital Air Fryer Oven with a whole chicken rotating on the rotisserie spit inside, demonstrating the rotisserie function.

## 5. CLEANING AND MAINTENANCE

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

### 5.1 Before Cleaning

- Always unplug the appliance from the power outlet.
- Allow the appliance to cool down completely before cleaning.

### 5.2 Cleaning the Interior and Exterior

- Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- For the interior, wipe down with a damp cloth and mild detergent. For stubborn stains, a non-abrasive sponge can be used.
- Ensure the interior is completely dry before next use.

### 5.3 Cleaning Accessories

- All removable accessories (air fryer basket, baking tray, oven rack, rotisserie spit, drip tray) can be washed in warm soapy water.
- For baked-on food, soak the accessories in warm water for a few minutes before cleaning.

- Rinse thoroughly and dry completely before storing or reusing.

### 5.4 Storage

- Store the appliance in a cool, dry place.
- Ensure the appliance and all accessories are clean and dry before storage.

## 6. TROUBLESHOOTING

If you encounter any issues with your Innoteck Kitchen Pro, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance not switched on.	Ensure the power cord is securely plugged into a working outlet. Press the Power button.
Food is not cooked evenly.	Overcrowding the basket/tray; incorrect temperature/time; food not flipped/shaken.	Do not overcrowd. Adjust temperature/time. Shake or flip food halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use; high fat content food.	Clean the appliance and accessories thoroughly. For high-fat foods, use the drip tray.
Appliance emits unusual noise.	Fan obstruction; loose component.	Unplug and check for any obstructions. If noise persists, contact customer support.

If the problem persists after attempting these solutions, please contact Innoteck customer support for assistance.

## 7. SPECIFICATIONS

Feature	Specification
Model	DS-5142
Brand	Innoteck
Capacity	30 Liters
Power	1800 Watts
Voltage	240 Volts
Temperature Range	30°C - 230°C (Cooking), 30°C - 80°C (Dehydration)
Dimensions (L x W x H)	45.6 cm x 36.5 cm x 36.5 cm



Feature	Specification
Weight	11 Kilograms
Material	LFGB Food Safety Material, PFOA & PTFE Free
Color	Black

## 8. WARRANTY AND SUPPORT

### 8.1 Manufacturing Warranty

The Innoteck Kitchen Pro 30L Digital Air Fryer Oven comes with a 1-year manufacturing warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal use.

The warranty does not cover damage resulting from:

- Accident, misuse, abuse, or alteration.
- Use with unauthorized attachments.
- Improper installation or operation not in accordance with this manual.
- Normal wear and tear.

Please retain your proof of purchase for warranty claims.

### 8.2 Customer Support




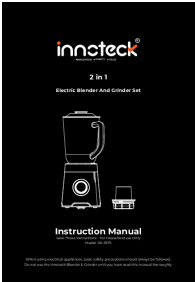

For any questions, technical support, or warranty claims, please refer to the contact information provided with your purchase or visit the official Innoteck website.

## Related Documents - DS-5142



### [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.

	<p><a href="#">Innoteck 12 Litre Digital Air Fryer Oven DS-5894: User Manual &amp; Features</a></p> <p>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 &amp; conditions.</p>
	<p><a href="#">Innoteck Kitchen Pro 1.7L Electric Kettle - Instruction Manual, Features, and Warranty</a></p> <p>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.</p>
	<p><a href="#">Innoteck DS-5344 Multi-Functional Panini Press &amp; Health Grill Instruction Manual</a></p> <p>Official instruction manual for the Innoteck DS-5344 Multi-Functional Panini Press &amp; Health Grill. Includes safety instructions, parts identification, usage guides, cleaning, storage, and warranty information.</p>
	<p><a href="#">Innoteck 2 in 1 Electric Blender and Grinder Set Instruction Manual</a></p> <p>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.</p>
	<p><a href="#">Innoteck Kitchen Pro DS-5392 4-in-1 Multifunctional Soup Maker Instruction Manual</a></p> <p>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.</p>