

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [Kochwerk](#) /

› [KOCHWERK 5L Hot Air Fryer User Manual: Fat-Free Frying, Grilling, Baking, and Reheating](#)

Kochwerk KOCHWERK

KOCHWERK 5L Hot Air Fryer User Manual

Model: KOCHWERK

1. INTRODUCTION

Thank you for choosing the KOCHWERK 5L Hot Air Fryer. This appliance is designed to provide a versatile and healthy cooking experience, allowing you to fry, grill, bake, and reheat your favorite foods with little to no oil. Please read this manual thoroughly before first use to ensure safe and optimal operation of your new hot air fryer. Keep this manual for future reference.

The KOCHWERK Hot Air Fryer combines the functions of a hot air oven, grill, and fryer. It is ideal for frying, grilling, roasting, baking, defrosting, reheating, and keeping food warm. Its 5-liter capacity and precise temperature control ensure excellent results for a variety of dishes.

2. SAFETY INSTRUCTIONS

Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used 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.
- Do not use attachments not recommended by the appliance manufacturer, as this may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the appliance for other than intended use.

- Ensure the appliance is placed on a stable, heat-resistant surface.
- Allow adequate space (at least 10 cm) around the appliance for proper ventilation.
- The exterior surfaces may become hot during use. Do not touch hot surfaces directly. Use handles or knobs.

3. PRODUCT OVERVIEW

The KOCHWERK Hot Air Fryer is designed for ease of use and efficient cooking. Familiarize yourself with its components and controls.



Figure 3.1: Front view of the KOCHWERK 5L Hot Air Fryer, showcasing its compact design and control panel.

Components:

- Main Unit
- Removable Frying Basket with Handle
- Crisper Plate (removable)
- Temperature Control Dial
- Timer Dial



Figure 3.2: The main unit, removable frying basket with handle, and the crisper plate of the KOCHWERK 5L Hot Air Fryer.

Controls:

- **Temperature Control Dial:** Located on the top of the unit, this dial allows you to set the desired cooking temperature.
- **Timer Dial:** Located on the front panel, this dial sets the cooking time up to 30 minutes. It features an automatic shut-off function.

4. SETUP

Before using your KOCHWERK Hot Air Fryer for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the appliance.

2. **Clean:** Wash the frying basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. The basket and crisper plate are dishwasher safe. Wipe the inside and outside of the appliance with a damp cloth.
3. **Placement:** Place the main unit on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm of free space around the appliance to allow for proper air circulation. Do not place the appliance directly against a wall or under cabinets.
4. **Initial Run:** It is recommended to run the air fryer empty for about 10-15 minutes at 200°C (390°F) before first use to burn off any manufacturing residues. A slight odor may be present during this process; this is normal.

5. OPERATING INSTRUCTIONS

Operating your KOCHWERK Hot Air Fryer is straightforward. Follow these steps for optimal cooking results.



Figure 5.1: Illustration of the hot air circulation technology within the KOCHWERK Air Fryer, ensuring even cooking.

1. **Prepare Food:** Prepare your ingredients as desired. For best results, pat dry any moist food. A small amount of oil (1-2 teaspoons) can be added to some foods for extra crispiness, but it is often not necessary.
2. **Place Food:** Pull the frying basket out of the appliance using the handle. Place the crisper plate inside the basket, then arrange your food on the crisper plate. Do not overfill the basket to allow for proper air circulation.



Figure 5.2: The frying basket of the KOCHWERK Air Fryer filled with crispy potato wedges, ready for cooking.

3. **Insert Basket:** Slide the frying basket back into the main unit until it clicks into place.
4. **Set Temperature:** Plug the appliance into a grounded wall outlet. Turn the temperature control dial to your desired cooking temperature.
5. **Set Timer:** Turn the timer dial to the required cooking time. The appliance will start heating immediately.
6. **Shake/Turn Food:** For many foods, especially smaller items like fries or chicken nuggets, it is recommended to shake or turn the food halfway through the cooking time to ensure even browning. To do this, carefully pull out the basket, shake it, and then reinsert it. The appliance will resume cooking.



Figure 5.3: A whole roasted chicken being cooked in the KOCHWERK 5L Hot Air Fryer, demonstrating its capacity for larger items.

7. **Finish Cooking:** When the timer reaches zero, the appliance will automatically shut off and emit an audible signal. Carefully pull out the basket and check if the food is cooked to your preference.
8. **Remove Food:** Use heat-resistant tongs to remove the cooked food from the basket. Avoid tipping the basket

directly, as excess oil or juices may collect at the bottom.

9. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.

6. COOKING GUIDE

The KOCHWERK Hot Air Fryer is versatile for various dishes. Cooking times and temperatures can vary based on food type, quantity, and desired crispiness. Always ensure food is cooked thoroughly to safe internal temperatures.

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired temperature before adding food.
- **Oil Usage:** While designed for fat-free cooking, a light spray of oil can enhance crispiness for certain foods like fresh-cut fries or vegetables.
- **Shaking/Tossing:** For even cooking and browning, shake the basket or toss the food every 5-10 minutes, especially for smaller items.
- **Batch Cooking:** If cooking large quantities, cook in smaller batches to avoid overcrowding the basket, which can lead to uneven cooking.
- **Recipe Book:** An included recipe book offers many delicious inspirations and will help you prepare creative and tasty dishes. Refer to it for specific cooking suggestions.

7. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your KOCHWERK Hot Air Fryer.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool down completely before cleaning.
2. **Clean Basket and Crisper Plate:** The frying basket and crisper plate are dishwasher safe. Alternatively, they can be washed by hand with hot water, dish soap, and a non-abrasive sponge. Remove any stubborn food residues by soaking them in warm soapy water for about 10 minutes.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn residues, use a mild detergent. Avoid abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe the exterior of the appliance with a damp cloth. Do not use harsh chemicals or abrasive materials.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

8. TROUBLESHOOTING

If you encounter any issues with your KOCHWERK Hot Air Fryer, refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
The appliance does not work.	The appliance is not plugged in. The timer is not set.	Plug the main plug into a grounded wall socket. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overcrowded. Food was not shaken/tossed.	Cook food in smaller batches. Shake or toss food halfway through cooking.
Food is not crispy.	Too much moisture in food. Not enough oil (for certain foods). Temperature too low.	Pat food dry before cooking. Lightly spray with oil if desired. Increase temperature slightly.

Problem	Possible Cause	Solution
White smoke comes from the appliance.	Fat residues from previous use. Excess oil on food.	Clean the basket and crisper plate thoroughly. Remove excess oil from food before cooking.

9. SPECIFICATIONS

Detailed technical specifications for the KOCHWERK 5L Hot Air Fryer.

Feature	Specification
Brand	Kochwerk
Model	KOCHWERK
Color	White
Product Dimensions (L x W x H)	23.5 x 32 x 30 cm
Weight	4.88 kg
Capacity	5 Liters
Power (Wattage)	1400 W
Voltage	240V (AC)
Material	Acrylonitrile Butadiene Styrene (ABS) Copolymer, Polypropylene, Steel
Special Feature	Timer

10. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact the retailer. Keep your proof of purchase for any warranty claims.