

Inalsa Sous Chef Konnect

INALSA Sous Chef Konnect 6.5L Wi-Fi Air Fryer User Manual

Model: Sous Chef Konnect (6.5 L With Wifi)

1. INTRODUCTION

Thank you for purchasing the INALSA Sous Chef Konnect 6.5L Wi-Fi Air Fryer. This appliance is designed to provide a healthier way to cook your favorite meals by using rapid hot air circulation. With its smart Wi-Fi connectivity, you can control and monitor your cooking remotely, access numerous recipes, and enjoy convenient meal preparation. Please read this manual thoroughly before use to ensure safe and optimal operation.

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 using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit 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 the voltage indicated on the appliance corresponds to your local mains voltage before connecting the appliance.
- This appliance is for household use only.

3. PRODUCT OVERVIEW

The INALSA Sous Chef Konnect Air Fryer features a sleek design with a digital control panel and a spacious 6.5-liter capacity basket. It utilizes 1600W of power for efficient cooking.



Image: The INALSA Sous Chef Konnect Air Fryer, showcasing its digital display, cooking basket filled with fries, and a smartphone displaying the companion app interface.

Components Included:

- 1 N Air Fryer Unit
- 1 N Cooking Pan
- 1 N Food Separator
- 1 N Instruction Manual card cum Warranty Card

4. SETUP

4.1 Unpacking and Initial Cleaning

1. Carefully remove all packaging materials from the air fryer and its accessories.
2. Wipe the exterior of the air fryer with a damp cloth.
3. Wash the cooking pan and food separator with warm, soapy water. Rinse thoroughly and dry completely. These parts are not dishwasher safe.
4. Ensure all parts are dry before first use.

4.2 Placement

Place the air fryer on a stable, heat-resistant, and level surface. Ensure there is at least 10 cm (4 inches) of free space around the back and sides of the appliance, and 10 cm (4 inches) above it, to allow for proper ventilation.

4.3 Wi-Fi Connection and App Setup

The Sous Chef Konnect features smart Wi-Fi connectivity via the Taurus Connect App.

1. **Download the App:** Search for "Taurus Connect App" on the Google Play Store (for Android) or Apple App Store (for iOS) and install it on your smartphone.
2. **Create Account:** Open the app and follow the on-screen instructions to create a new user account or log in if you already have one.
3. **Add Device:** Ensure your air fryer is plugged in and powered on. In the Taurus Connect App, select the option to "Add Device" or "+" icon.
4. **Connect to Wi-Fi:** Follow the app's instructions to connect your air fryer to your home Wi-Fi network. This typically involves selecting your Wi-Fi network and entering the password. The air fryer's display may show a Wi-Fi icon once connected.
5. **Pairing:** The app will guide you through the pairing process. Once successfully paired, you can control the air fryer remotely.

SMART SCHEDULING UP TO 24 hrs

**Pre-set the Air Fryer, and have a
hot meal waiting for you when
you get home**



Image: Screenshot of the Taurus Connect App, illustrating the device pairing process and access to over 50 recipes.

5. OPERATING INSTRUCTIONS

5.1 Before Cooking

1. Pull out the cooking pan from the air fryer.
2. Place food into the cooking pan. Do not overfill.
3. Slide the cooking pan back into the air fryer until it clicks into place.

5.2 Manual Operation

1. Plug the air fryer into a grounded wall outlet.
2. Press the power button to turn on the appliance.
3. Use the temperature control buttons to set the desired cooking temperature (e.g., 180°C).
4. Use the timer control buttons to set the desired cooking time (e.g., 15 minutes).
5. Press the start button to begin cooking.
6. The air fryer will automatically shut off when the timer expires.

5.3 Using Preset Programs

The Sous Chef Konnect features 8 one-touch preset cooking functions for common dishes.



TAURUS 50+ RECIPES

Easy Scheduling, get Custom Cooking Modes and many more easy to use features



Image: The air fryer's digital control panel highlighting the 8 preset cooking functions, including options for steaks, chicken, shrimp, fish, pizza, french fries, cake, and vegetables.

1. Turn on the air fryer.
2. Select the desired preset icon on the digital display (e.g., Steak, Chicken, Seafood, Shrimp, Bacon, Frozen Foods, French Fries, Vegetables, Toast, Bake, Preheat, Keep Warm). The appliance will automatically set the optimal time and temperature.
3. Press the start button to begin cooking.

5.4 Smart Control via Taurus Connect App

The Taurus Connect App allows for remote control and enhanced cooking features.

- **Remote Control:** Adjust time and temperature, start or stop cooking from your smartphone.
- **Recipe Access:** Browse over 50+ in-app recipes. Select a recipe, and the app will automatically set the air fryer to the correct cooking parameters.
- **Smart Scheduling:** Pre-set the air fryer to start cooking at a specific time, up to 24 hours in advance, so a hot meal is ready when you need it.

Eat Healthier Dishes With Excess Fat Removed From Food



1600 Watt



6.5l Capacity



Stainless Steel
Body

INALSA Air Fryer separates and captures excess fat. Enjoy delicious food that's crispy on the outside and tender on the inside with **maximum taste and minimum fat**.

Image: A smartphone screen showing the smart scheduling feature of the Taurus Connect App, allowing users to pre-set cooking times.

6. MAINTENANCE

6.1 Cleaning

Proper cleaning ensures the longevity and hygiene of your air fryer.

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners.
3. Remove the cooking pan and food separator. Wash them by hand with warm, soapy water. Use a non-abrasive sponge.
4. For stubborn food residue, soak the pan and separator in warm, soapy water for about 10 minutes before cleaning.
5. Do not immerse the main unit (housing) in water or any other liquid.
6. Ensure all parts are completely dry before reassembling or storing.

6.2 Storage

Store the air fryer in a cool, dry place, away from direct sunlight and out of reach of children.

7. TROUBLESHOOTING

If you encounter any issues with your INALSA Sous Chef Konnect Air Fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.
Food is not cooked evenly.	Overfilling the basket; food not shaken/flipped.	Do not overfill the cooking pan. For best results, shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; fatty ingredients.	Clean the cooking pan and food separator thoroughly after each use. For fatty foods, excess oil may drip and cause smoke; this is normal.
Cannot connect to Wi-Fi / App issues.	Incorrect Wi-Fi password; router too far; app not updated.	Ensure correct Wi-Fi password. Move air fryer closer to router. Update Taurus Connect App. Restart air fryer and phone.
Food is not crispy.	Insufficient cooking time/temperature; too much moisture.	Increase cooking time or temperature. Pat food dry before air frying. Lightly brush with oil for extra crispiness.

8. SPECIFICATIONS

- **Model Name:** Sous Chef Konnect
- **Capacity:** 6.5 Litres
- **Power:** 1600 Watts
- **Voltage:** 240 Volts
- **Material:** Stainless Steel
- **Color:** Black/Silver
- **Product Dimensions:** 28.5D x 32W x 39H Centimeters
- **Item Weight:** 4.62 kg
- **Control Method:** App, Remote Control (Wi-Fi)
- **Special Features:** Temperature Control, 8 Preset Programs, Smart Digital Wi-Fi Connect, Rapid 360° Air Circulation
- **Care Instructions:** Hand Wash
- **Manufacture Year:** 2024

9. WARRANTY AND SUPPORT

9.1 Warranty Information



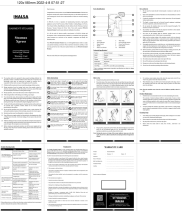


The INALSA Sous Chef Konnect Air Fryer comes with a **2-year warranty** from the date of purchase. Please refer to the included Warranty Card for detailed terms and conditions. Keep your purchase receipt as proof of purchase for warranty claims.

9.2 Customer Support

For any product-related queries, technical assistance, or warranty claims, please contact INALSA customer support:

- **Manufacturer:** Tuareg Marketing Pvt. Ltd.
- **Address:** Khasra No- 1189, Bhalswa, New Delhi-110033, IND

Related Documents - Sous Chef Konnect

	<p>INALSA Aero Crisp Air Fryer Oven: User Manual and Operating Guide</p> <p>Comprehensive user manual for the INALSA Aero Crisp Air Fryer Oven. Learn about its features, operation, safety guidelines, preset programs, and troubleshooting for optimal cooking results.</p>
	<p>INALSA Air Fryer Cookbook: 50+ Delicious Recipes</p> <p>Discover over 50 delicious and easy-to-make recipes for your INALSA Air Fryer. This comprehensive cookbook features a variety of vegetarian and non-vegetarian dishes, including crispy potato skin wedges, French fries, chicken tikki, and more, designed to help you create healthy and flavorful meals.</p>
	<p>INALSA Garment Steamer Steamax Xpress Instruction Manual</p> <p>Instruction manual and warranty information for the INALSA Garment Steamer Steamax Xpress, detailing its features, specifications, and usage instructions.</p>
	<p>INALSA INOX 1000 & Kitchen Master 1000 Food Processor User Manual and Warranty Guide</p> <p>Comprehensive user manual and warranty information for the INALSA INOX 1000 and Kitchen Master 1000 food processors. Learn about features, operations, safety, and troubleshooting.</p>
	<p>INALSA Esperto Stand Mixer: Instruction Manual, Recipes, and Warranty</p> <p>Comprehensive guide for the INALSA Esperto Stand Mixer, covering operation, safety, technical specifications, troubleshooting, recipes, and warranty information.</p>

INALSA

Garment
Steamer

Handy Steam

Instruction Manual
Com
Warranty Card

[INALSA Handy Steam Garment Steamer User Manual and Instructions](#)

Comprehensive user manual for the INALSA Handy Steam Garment Steamer. This guide provides essential information on safe operation, features like 600W power, auto shut-off, and its ability to kill bacteria. Includes usage tips and warranty details for your convenience.