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Kalorik 5 Quart Air Fryer with Ceramic Coating and Window

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Model: 5 Quart Air Fryer with Ceramic Coating and Window

INTRODUCTION

Thank you for choosing the Kalorik 5 Quart Air Fryer with Ceramic Coating and Window. This appliance is designed to provide a healthier alternative to traditional frying, allowing you to cook a variety of delicious meals with little to no oil. This manual provides important information on how to safely operate, maintain, and troubleshoot your new air fryer to ensure optimal performance and longevity.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance 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 basket and trivet are properly inserted before operation.
- The ceramic coating is PFOA, PTFE, and BPA free, offering a non-toxic cooking surface.

PRODUCT OVERVIEW



Image: The Kalorik 5 Quart Air Fryer. This image displays the compact, white-bodied air fryer with a prominent black digital touchscreen control panel at the top. Below the control panel is the pull-out basket with a silver handle and a clear viewing window, allowing users to monitor cooking progress without opening the basket. The Kalorik brand logo is visible below the control panel.

Components

- Main Unit with Heating Element and Fan
- Digital LED Touchscreen Display
- Removable 5-Quart Cooking Basket with Ceramic Coating
- Stainless-Steel Trivet (removable for easy cleaning)
- Viewing Window with Inner Light
- Power Cord

BEFORE FIRST USE

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean Components:** Wash the cooking basket and stainless-steel trivet thoroughly with warm, soapy water. Rinse and dry completely. The ceramic coating is designed for easy cleaning.
3. **Wipe Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Initial Run (Optional):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) to burn off any manufacturing residues. A slight odor may be present, which is normal and will dissipate. Ensure good ventilation during this process.
5. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.

OPERATING INSTRUCTIONS

Control Panel



Image: A detailed view of the Kalorik Air Fryer's LED touchscreen. The screen displays the current temperature (e.g., 400°F) and time (e.g., MIN). Surrounding the main display are various touch icons for functions like power, start/pause, temperature adjustment, time adjustment, and 10 smart presets for common foods such as Air Fry, Fries, Wings, Bacon, Fish, Veggies, Bake, Broil, Dehydrate, and Reheat. An internal light icon is also visible.

- **Power Button:** Turns the appliance on/off.
- **Start/Pause Button:** Starts or pauses the cooking cycle.
- **Temperature Adjustment (+/-):** Increases or decreases the cooking temperature (up to 400°F).
- **Time Adjustment (+/-):** Increases or decreases the cooking time.
- **Preset Icons:** 10 pre-programmed settings for popular dishes (e.g., Air Fry, Fries, Wings, Bacon, Fish, Veggies, Bake, Broil, Dehydrate, Reheat).

- **Light Icon:** Activates the internal light to view food through the window.

Basic Operation

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not overfill the basket to ensure even cooking. The 5-quart capacity is suitable for 3 hamburgers, 6 servings of veggie florets, an 18-ounce fish filet, or 1.5 pounds of sweet potato fries.
2. **Insert Basket:** Slide the cooking basket firmly into the main unit.
3. **Power On:** Plug the air fryer into a grounded electrical outlet. The power button will illuminate. Press the power button to turn on the display.
4. **Set Temperature and Time:** Use the temperature and time adjustment buttons to set your desired cooking parameters. The temperature can be set up to 400°F.
5. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle. The fan and heating element will activate.
6. **Monitor Progress:** Use the viewing window and internal light to check on your food without interrupting the cooking process.
7. **Shake/Flip (Optional):** For best results, some foods may require shaking or flipping halfway through the cooking time. Pull out the basket, shake/flip, and reinsert. The air fryer will resume cooking automatically.
8. **Completion:** The air fryer will beep when the cooking time is complete. Carefully pull out the basket and remove your cooked food.
9. **Power Off:** Press the power button to turn off the appliance and unplug it from the outlet.

Using Smart Presets

The Kalorik Air Fryer features 10 smart presets for convenience. To use a preset:

1. Turn on the air fryer.
2. Select the desired preset icon on the touchscreen (e.g., Fries, Wings). The air fryer will automatically set the optimal temperature and time for that food.
3. You can adjust the preset time and temperature manually if needed after selecting the preset.
4. Press the Start/Pause button to begin cooking.

Cooking Guide and Tips

- For crispier results, lightly brush or spray food with oil. The ceramic coating requires less oil than traditional non-stick surfaces.
- Smaller pieces of food generally require shorter cooking times than larger pieces.
- Shaking smaller ingredients halfway through the cooking process optimizes the end result and can help prevent unevenly fried ingredients.
- You can also use the air fryer to reheat foods.
- Always preheat the air fryer for a few minutes before adding food for best results, especially for items that require a crispy exterior.

Approximate Cooking Times for Common Foods

Food Item	Temperature	Time	Notes
French Fries (frozen)	380°F (195°C)	15-20 min	Shake halfway
Chicken Wings	375°F (190°C)	20-25 min	Flip halfway
Fish Fillet	350°F (175°C)	12-18 min	Check for doneness
Vegetables (broccoli, bell peppers)	375°F (190°C)	10-15 min	Toss halfway
Hamburgers/Veggie Patties	375°F (190°C)	10-15 min	Flip halfway

Note: Cooking times are approximate and may vary based on food quantity, size, and desired crispness. Always ensure food is cooked to a safe internal temperature.

CLEANING AND MAINTENANCE

Clean the air fryer after every use to prevent food residue buildup and maintain performance.

- Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
- Clean Basket and Trivet:** The cooking basket and stainless-steel trivet are dishwasher safe, or can be washed by hand with warm, soapy water. The ceramic coating ensures easy food release and cleaning. Avoid abrasive cleaning tools that could damage the non-stick surface.
- Wipe Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
- Clean Interior:** If necessary, wipe the interior of the air fryer with a damp cloth. For stubborn residue, a soft brush can be used.
- Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the appliance.

Storage

Store the air fryer in a cool, dry place. Ensure the basket and trivet are clean and dry before storing. Do not wrap the power cord tightly around the appliance; coil it loosely.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Power outlet not working. Basket not inserted correctly.	Plug the power cord into a grounded wall outlet. Check the power outlet. Push the basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Too much food in the basket. Food not shaken/flipped.	Cook smaller batches. Shake or flip ingredients halfway through cooking.
Food is not crispy.	Not enough oil (if applicable). Temperature too low. Cooking time too short.	Lightly brush or spray food with oil. Increase temperature. Increase cooking time.
White smoke coming from appliance.	Greasy residue from previous use. High fat content food.	Clean the basket and trivet thoroughly. Drain excess oil from food before air frying.
Appliance smells during first use.	Manufacturing residues burning off.	This is normal. Ensure good ventilation. The smell will dissipate after a few uses.

SPECIFICATIONS

- **Model:** 5 Quart Air Fryer with Ceramic Coating and Window
- **Capacity:** 5.0 Quarts
- **Max Temperature Setting:** 400°F (200°C)
- **Control Method:** Touch (LED Touchscreen Display)
- **Special Feature:** Temperature Control, 10 Smart Presets, Viewing Window, Inner Light
- **Coating Material:** Ceramic (PFOA, PTFE, BPA free)
- **Nonstick Coating:** Yes
- **Item Weight:** Approximately 12.23 pounds
- **Package Dimensions:** Approximately 13.5 x 13.5 x 13.5 inches
- **UPC:** 848052016675

WARRANTY AND SUPPORT

Limited Warranty

Kalorik products are warranted against defects in material and workmanship for a period of one year from the date of purchase. This warranty does not cover damage resulting from accident, misuse, abuse, commercial use, or unauthorized modification of the product. For specific warranty terms and conditions, please refer to the warranty card included with your product or visit the official Kalorik website.

Customer Support

For technical assistance, product registration, or to inquire about replacement parts, please contact Kalorik Customer Service. Have your model number and purchase date ready when contacting support.

Website: www.kalorik.com

Phone: Refer to your product's warranty card for regional contact numbers.