

## Kitchen Elite KE-AF-100

# Kitchen Elite Air Fryer Oven (Model KE-AF-100 528QT) Instruction Manual

Model: KE-AF-100 528QT | Brand: Kitchen Elite

## 1. IMPORTANT SAFEGUARDS

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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 operating 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 appliance is placed on a stable, level, heat-resistant surface.
- Do not block any ventilation openings.
- This appliance operates on AC 120V, 60Hz. This voltage is only applicable to the United States and Canada.

## 2. PRODUCT OVERVIEW

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The Kitchen Elite Air Fryer Oven (Model KE-AF-100 528QT) is designed for efficient and healthy cooking, utilizing rapid air circulation technology to cook food with significantly less oil. It features a compact design, a 5.28-quart capacity, and a user-friendly touch control panel with 7 preset cooking functions.

## 2.1 Components



Figure 2.1: Front view of the Kitchen Elite Air Fryer Oven, showing the digital display, control panel, and cooking basket with a viewing window.

- **Main Unit:** Houses the heating element and fan.
- **Cooking Basket:** Removable, non-stick basket for holding food. Features a viewing window.
- **Crisper Plate:** Sits inside the cooking basket to allow air circulation around food.

- **Control Panel:** Digital touch interface for setting time, temperature, and selecting presets.
- **Handle:** For safely pulling out and inserting the cooking basket.

## 2.2 Control Panel

The touch control panel allows for precise temperature and time adjustments, as well as quick selection of pre-programmed cooking modes.

- **Power Button:** Turns the appliance on/off.
- **Temperature Control:** Adjusts cooking temperature (180-400°F).
- **Time Control:** Adjusts cooking time.
- **Preset Buttons:** Seven dedicated buttons for common dishes: French Fries, Ribs, Shrimp, Chicken Wings, Steak, Cake, Fish.
- **Digital Display:** Shows current temperature, time, and selected preset.

## 3. SETUP

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1. **Unpacking:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Initial Cleaning:** Wash the cooking basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. Wipe the inside and outside of the appliance with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 4 inches (10 cm) of clear space around the back and sides of the appliance to allow for proper air circulation. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded wall outlet. The appliance is designed for AC 120V, 60Hz outlets.
5. **First Use (Burn-in):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) to eliminate any manufacturing odors. A slight odor or smoke may be present, which is normal. Ensure the area is well-ventilated.

## 4. OPERATING INSTRUCTIONS

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### 4.1 Pre-Cooking Preparation

1. Place the crisper plate inside the cooking basket.
2. Place your ingredients into the cooking basket. Do not overfill the basket to ensure even cooking.
3. Slide the cooking basket back into the air fryer until it clicks securely into place.

### 4.2 Manual Cooking

1. Press the Power button to turn on the appliance.
2. Use the temperature control buttons (up/down arrows) to set the desired cooking temperature (180-400°F).
3. Use the time control buttons (up/down arrows) to set the desired cooking time.
4. Press the Power button again to start cooking. The appliance will begin heating.
5. During cooking, you may pull out the basket to shake or flip food. The appliance will pause and resume automatically when the basket is reinserted.
6. Once the timer reaches zero, the appliance will beep and automatically shut off.

### 4.3 Using Presets

The air fryer includes 7 preset functions for common dishes. These presets automatically set an optimal temperature and time, which can be adjusted manually if needed.

1. Press the Power button to turn on the appliance.
2. Select the desired preset icon (e.g., French Fries, Chicken Wings) from the control panel. The display will show the default temperature and time for that preset.
3. If desired, adjust the temperature or time using the respective control buttons.
4. Press the Power button again to start cooking.
5. The appliance will automatically shut off when the preset cooking cycle is complete.

**Available Presets:**

- French Fries
- Ribs
- Shrimp
- Chicken Wings
- Steak
- Cake
- Fish

## 5. CLEANING AND MAINTENANCE

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

1. **Before Cleaning:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Cooking Basket and Crisper Plate:** The cooking basket and crisper plate are non-stick and dishwasher safe. For manual cleaning, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak them in warm, soapy water for about 10 minutes before cleaning.
3. **Interior:** Wipe the interior of the appliance with a damp cloth and mild detergent. Avoid abrasive cleaners or metal scouring pads.
4. **Exterior:** Clean the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.
6. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## 6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	The appliance is not plugged in, or the power outlet is not working.	Ensure the power cord is securely plugged into a working grounded outlet. Check the circuit breaker.
Food is not cooked evenly.	Basket is overfilled, or food was not shaken/flipped.	Do not overfill the basket. Shake or flip ingredients halfway through cooking for even results.
White smoke comes from the appliance.	Grease residue from previous use, or fatty ingredients.	Clean the basket and crisper plate thoroughly after each use. For fatty foods, drain excess oil during cooking.

Problem	Possible Cause	Solution
Food is not crispy.	Too much moisture in food, or insufficient oil (if applicable).	Pat food dry before air frying. A light coating of oil can enhance crispiness. Ensure not to overfill the basket.
Basket does not close properly.	Obstruction or improper alignment.	Ensure the crisper plate is correctly seated. Use two hands to guide the basket smoothly into the track.

## 7. SPECIFICATIONS

Feature	Detail
Model Number	KE-AF-100 528QT
Capacity	5.28 Quarts (5 L)
Power	1350 Watts
Voltage	AC 120V, 60Hz (US & Canada only)
Temperature Range	180-400°F
Control Method	Touch
Product Dimensions (D x W x H)	12.83"D x 10.63"W x 12.64"H
Item Weight	10.63 pounds
Material	Plastic
Special Features	Automatic Shut-Off, Temperature Control, Nonstick Coating, Dishwasher Safe Basket

## 8. WARRANTY AND SUPPORT

**Warranty:** This Kitchen Elite Air Fryer Oven comes with a one-year warranty from the date of purchase. Please retain your proof of purchase for warranty claims. For any warranty-related inquiries, please contact our customer service.

**Customer Support:** Our dedicated customer service team is available 24/7 to assist you with any questions, concerns, or issues you may have regarding your product. Please reach out to us via email for prompt assistance. We are committed to providing effective solutions and ensuring your satisfaction with Kitchen Elite products.