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› Kitchen Elite 4.5QT Air Fryer Oven Instruction Manual - Model AF-455559-SS

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Kitchen Elite 4.5QT Air Fryer Oven Instruction Manual

Model: AF-455559-SS

1. 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. Read all instructions carefully before operating this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance housing 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. Contact customer support for assistance.
- 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 is properly inserted before operation.
- When the basket is removed during cooking, the air fryer will automatically shut off.

2. PRODUCT OVERVIEW

The Kitchen Elite 4.5QT Air Fryer Oven is designed for efficient and healthy cooking, utilizing rapid hot air

circulation to cook food with significantly less oil. It features a compact design, digital touch controls, and a non-stick, dishwasher-safe basket for easy cleaning.



Image: Kitchen Elite 4.5QT Air Fryer Oven with its main components.

Key Features:

- **4.5 Quart Capacity:** Suitable for various daily cooking needs.
- **Digital Touch Display:** Intuitive controls for temperature and time settings.
- **Temperature Range:** Adjustable from 150°F to 450°F.
- **Automatic Shut-Off:** Enhances safety by turning off when the basket is removed.
- **Non-stick & Dishwasher Safe Basket:** Simplifies cleaning.
- **Compact Design:** Space-saving and portable.

3. SETUP AND FIRST USE

Unpacking:

1. Remove all packaging materials from the air fryer and its accessories.

2. Inspect the appliance for any damage. Do not use if damaged.
3. Keep packaging materials away from children.

Cleaning Before First Use:

1. Wipe the exterior of the air fryer with a damp cloth.
2. Remove the air frying basket and crisper plate. Wash them with warm, soapy water using a non-abrasive sponge.
3. Rinse thoroughly and dry all parts completely before reassembling.
4. Do not immerse the main unit (housing) in water or any other liquid.

Placement:

- Place the air fryer on a stable, heat-resistant, and level surface.
- Ensure there is adequate space (at least 6 inches) around the appliance for proper air circulation.
- Do not place the air fryer directly against a wall or under cabinets during operation.

4. OPERATING INSTRUCTIONS

Digital Control Panel:

The air fryer features a 1-touch digital display for easy operation. The display shows temperature and time settings. Use the '+' and '-' buttons to adjust values.

Simple Digital Control

An air fryer can cook everything, whether you want to make a late night snack or a simple breakfast



Image: Digital control panel and cooking presets.

General Operation:

1. Place food in the air frying basket. Do not overfill to ensure even cooking.
2. Slide the basket firmly into the air fryer.
3. Plug the power cord into a grounded wall outlet.
4. Press the power button to turn on the appliance.
5. Select a preset cooking function or manually set the desired temperature (150-450°F) and time using the digital controls.
6. Press the start button to begin cooking. The air fryer will automatically shut off when the timer expires.
7. For best results, shake the basket halfway through cooking for items like fries or chicken wings.
8. Carefully remove the basket and transfer food to a serving plate.

Cooking Capacity Examples:

4.5 Quart Capacity

More possibilities for cooking



French Fries
for 2~3 people



Chicken Leg
6~8



Chicken Wing
6~8



Pizza
8 inches



Roast Chicken
3 lb



Steak
3~8 in

Image: Examples of food quantities for the 4.5QT capacity.

- French Fries: Serves 2-3 people.
- Chicken Leg/Wing: 6-8 pieces.
- Pizza: Up to 8 inches.
- Roast Chicken: Up to 3 lbs.
- Steak: 3-8 inches.

Cooking Performance:

The air fryer uses rapid hot air circulation to cook food quickly and evenly, resulting in a crispy exterior and juicy interior. It achieves up to 97% less oil compared to traditional frying methods.

Even Heating Technology

Cook food quickly and evenly for a crispy exterior and juicy interior



Image: Chicken wings cooking in the air fryer, demonstrating even heating.

5. CLEANING AND MAINTENANCE

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

Cleaning the Basket and Crisper Plate:

- The nonstick basket and crisper plate are dishwasher-safe.
- Alternatively, wash them with warm, soapy water and a non-abrasive sponge.
- Ensure all food residue is removed.

EASY to CLEAN

With nonstick, dishwasher-safe accessories free from BPA, cleanup is even faster.



Image: Hand washing and dishwasher cleaning of the air fryer basket.

Cleaning the Main Unit:

- Unplug the air fryer and allow it to cool completely before cleaning.
- Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior with a damp cloth. For stubborn residue, use a mild detergent.
- Never immerse the main unit in water or any other liquid.

Storage:

Ensure the appliance is clean and dry before storing. Store in a cool, dry place.

6. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Push the basket in completely until it clicks into place.
Food is not cooked evenly.	Basket overloaded; food not shaken/flipped.	Do not overload the basket. Cook in smaller batches if necessary. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; fatty food cooking.	Clean the basket and crisper plate thoroughly after each use. For fatty foods, add a small amount of water to the bottom of the basket to prevent smoke.
Food is not crispy.	Too much moisture; not enough oil (for certain foods); temperature too low.	Pat food dry before air frying. Lightly spray or brush food with oil for extra crispiness. Increase temperature or cooking time slightly.

7. SPECIFICATIONS

Feature	Specification
Model Name	AF-455559-SS
Brand	Kitchen Elite
Capacity	4.5 Quarts
Color	Stainless Steel
Material	Stainless Steel
Product Dimensions (D x W x H)	8.98"D x 12.44"W x 13.39"H
Item Weight	9.83 pounds
Power	1200W (as per feature bullets), 1700W (as per specifications) - 120V, 60Hz
Temperature Range	150-450°F
Control Method	Touch
Special Features	Automatic Shut-Off, Temperature Control
Nonstick Coating	Yes
Dishwasher Safe Parts	Basket, Crisper Plate
UPC	810138470275

Note: There is a discrepancy in the wattage listed in the feature bullets (1200W) and the specifications (1700W). Please refer to the product label for the most accurate information.

8. WARRANTY AND SUPPORT

Kitchen Elite offers a **one-year warranty** for this product. We are committed to providing a hassle-free repair and replacement service within this period.

Our dedicated customer service team is available **24/7** to assist you with any questions or concerns you may have regarding your air fryer.

For warranty claims, technical support, or general inquiries, please contact us via email. Refer to the contact information provided in your product packaging or on the official Kitchen Elite website.