Innoteck IGKE-4902

Innoteck 12.7QT Digital Air Fryer Oven

Model: IGKE-4902

User Instruction Manual

1. Introduction

Thank you for choosing the Innoteck 12.7QT Digital Air Fryer Oven. This versatile appliance is designed to simplify healthy meal preparation, offering multiple cooking functions with minimal oil. Its spacious 12-liter capacity is ideal for various dishes, from whole chickens to fries. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting.

2. Important Safety Information

Please read all instructions carefully before use and retain for future reference.

- Always place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any way.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use accessories not recommended by the manufacturer, as this may cause injuries.
- Do not place the appliance near hot gas or electric burners, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- The appliance features an automatic shut-off for safety.

3. Product Overview and Features

The Innoteck 12.7QT Digital Air Fryer Oven combines advanced technology with user-friendly design to

deliver exceptional cooking results.

Key Features:

- **Spacious 12-Liter Capacity:** Accommodates large meals, including whole chickens.
- **Advanced Rapid Air Circulation Technology:** Ensures even cooking and crispy results with minimal oil.
- **8 Versatile Cooking Functions:** Air Fry, Roast, Dehydrate, Bake, Reheat, and more.
- **User-Friendly Digital Touchscreen:** Intuitive controls for selecting modes, adjusting temperature, and setting time.
- **Transparent Glass Viewing Window:** Monitor cooking progress without opening the door.
- **Rotisserie Function:** For perfectly roasted meats.
- **Removable Dishwasher-Safe Parts:** For easy cleanup.
- **Automatic Shut-Off:** Enhances safety by turning off the fryer when cooking is complete or if left unattended.
- **Compact Design:** Space-saving size fits well on kitchen countertops.

Product Components:

Figure 1: Front view of the Innoteck 12.7QT Digital Air Fryer Oven, showcasing its sleek design and transparent viewing window with a whole chicken roasting inside.

Figure 2: Close-up of the digital control panel highlighting the 8 cooking presets, 1500-watt power, bright interior light, and non-stick, dishwasher-safe features.

4. Setup

Before first use, follow these steps:

1. Unpack the air fryer and all accessories. Remove all packaging materials, stickers, and labels.
2. Wipe the exterior of the appliance with a damp cloth.
3. Wash all removable accessories (air flow racks, rotating mesh basket, rotisserie fork, oil drip tray) with warm, soapy water. Rinse thoroughly and dry completely. These parts are dishwasher safe.
4. Place the air fryer on a stable, level, heat-resistant surface. Ensure there is adequate space (at least 10 cm / 4 inches) around the appliance for proper ventilation.
5. Plug the power cord into a grounded electrical outlet.

5. Operating Instructions

The Innoteck Air Fryer Oven features an intuitive digital touchscreen for easy operation.

Control Panel Overview:

Figure 3: User interacting with the digital touch control panel to select cooking options.

Basic Operation:

1. **Power On:** Press the power button (**U**) to turn on the appliance. The display will illuminate.
2. **Select Function:** Choose from the 8 preset cooking functions (e.g., Air Fry, Roast, Dehydrate, Bake, Reheat) by tapping the corresponding icon on the touchscreen.
3. **Adjust Temperature/Time:** Use the temperature and time adjustment buttons (**+/-**) to set your desired cooking parameters.
4. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
5. **Monitor Progress:** Use the transparent glass viewing window and the interior light button to check on your food without opening the door.
6. **Rotisserie Function:** If using the rotisserie, ensure the rotisserie spit is correctly installed with your food. Press the rotisserie button on the control panel to activate rotation.
7. **End Cooking:** The appliance will automatically shut off when the timer expires. You can also manually stop cooking by pressing the Stop/Cancel button.

6. Accessories

Your Innoteck Air Fryer Oven comes with a range of versatile accessories to enhance your cooking experience.

Figure 4: Included accessories: Rotating mesh basket, 3 air flow racks, rotisserie fork with screws, and oil drip tray.

- **Rotating Mesh Basket:** Ideal for fries, nuts, and other small items that benefit from continuous tumbling for even crisping.
- **Air Flow Racks (x3):** Use for multi-layer cooking of various foods like vegetables, pizza, or chicken pieces.
- **Rotisserie Fork with Screws:** For roasting whole chickens or larger cuts of meat.
- **Oil Drip Tray:** Placed at the bottom to catch excess oil and crumbs, making cleanup easier.
- **Retrieval Tool:** For safely removing hot accessories from the oven.

Figure 5: The air fryer interior demonstrating the use of multiple air flow racks for cooking different items simultaneously.

Figure 6: The 360-degree rotisserie in action, ensuring even browning and cooking of a whole chicken.

7. Maintenance and Cleaning

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

1. **Unplug and Cool:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Clean Removable Parts:** All removable accessories (air flow racks, rotating mesh basket, rotisserie fork, oil drip tray) are dishwasher safe. For stubborn residue, soak in warm, soapy water before washing.
3. **Clean Interior:** Wipe the interior with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe the exterior 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, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on	Not plugged in; Power outlet malfunction	Ensure the power cord is securely plugged into a working outlet.
Food is not cooked evenly	Overcrowding; Incorrect temperature/time; Food not rotated	Do not overcrowd the racks. Adjust temperature/time. Use the rotating basket or manually flip food.
White smoke coming from appliance	Grease/oil residue; Fatty food cooking	Clean the drip tray and interior thoroughly. Reduce fat content of food.
Food not crispy	Too much moisture; Overcrowding	Pat food dry before cooking. Cook in smaller batches.

9. Specifications

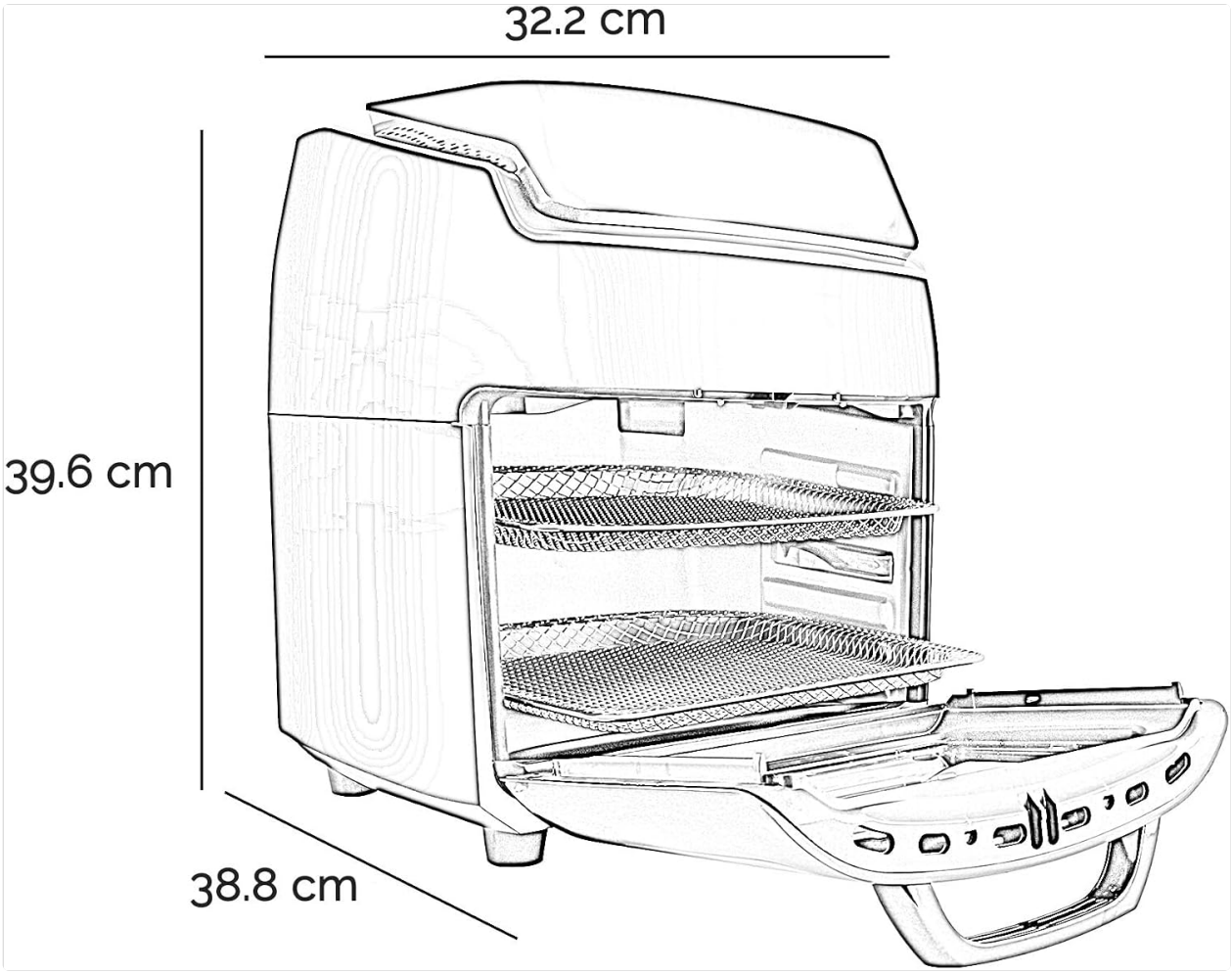

Figure 7: Dimensions of the Innoteck 12.7QT Digital Air Fryer Oven.

Feature	Specification
Model Name	12L Digital Air Fryer
Model Number	IGKE-4902
Capacity	12 Liters

Feature	Specification
Product Dimensions (D x W x H)	43D x 6W x 36H Centimetres
Material	Plastic, Stainless Steel
Inner Material	Non-stick coated metal
Control Method	Touch
Air Frying Technology	Rapid Air Circulation
Dishwasher Safe Parts	Yes
Special Features	Automatic Shut-Off

10. Warranty and Support

Innoteck products are manufactured to the highest quality standards. This product is covered by a limited warranty from the date of purchase. Please refer to the warranty card included in your packaging for specific terms and conditions.
For technical support, troubleshooting assistance, or warranty claims, please contact Innoteck Customer Service:

- **Website:** www.innoteck.com
- **Email:** support@innoteck.com
- **Phone:** 1-800-XXX-XXXX (Please check your product packaging for the most current contact number)

Please have your model number (IGKE-4902) and proof of purchase ready when contacting customer service.

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