

KDF-516B

Generic 2.5L Air Fryer Machine KDF-516B User Manual

Model: KDF-516B

1. INTRODUCTION

Thank you for purchasing the Generic 2.5L Air Fryer Machine, Model KDF-516B. This appliance uses high-speed hot air circulation technology to cook food, offering a healthier alternative to traditional frying with minimal oil. Please read this manual thoroughly before operation to ensure safe and efficient use of your new air fryer. Keep this manual for future reference.

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 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 air outlet is not blocked during operation.

3. PRODUCT OVERVIEW

The Generic 2.5L Air Fryer Machine features intuitive controls for temperature and time, a removable frying basket, and a safety air outlet for efficient operation.



Image 3.1: This image displays the top and front view of the air fryer, highlighting the temperature control dial (0-200°C), the timer dial, the insulated fried basket handle, and the safety air outlet at the rear. These components are essential for operating and safely handling the appliance.

Components:

- **Temperature Control Dial:** Adjusts cooking temperature from 80°C to 200°C.
- **Timer Dial:** Sets cooking time from 0 to 30 minutes. Features automatic shut-off.
- **Power Indicator Light:** Illuminates when the appliance is powered on.
- **Heating Indicator Light:** Illuminates when the heating element is active.
- **Frying Basket:** Non-stick coated, removable for easy food placement and cleaning.
- **Basket Handle:** Insulated for safe handling during and after cooking.
- **Safety Air Outlet:** Located at the rear, ensures proper ventilation during operation.

4. SETUP

1. **Unpacking:** Carefully remove the air fryer and all packaging materials.
2. **Initial Cleaning:** Before first use, clean the frying basket and pan with warm soapy water. Wipe the exterior of the appliance with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 10 cm (4 inches) of free space on the back and sides, and 10 cm (4 inches) above the appliance.
4. **Power Connection:** Ensure the voltage indicated on the appliance matches your local power supply before plugging in.

5. OPERATING INSTRUCTIONS

The air fryer utilizes 360-degree high-speed hot air circulation for efficient and uniform cooking.

Adopt 360 degrees

High speed hot air circulation heating

You can make delicious food at home in a small amount of time.
Fast heating/heating uniformity/corrosion resistance/long life



Image 5.1: This diagram illustrates the 360-degree high-speed hot air circulation technology within the air fryer, showing how hot air moves around the food for even cooking. This technology ensures fast heating, uniform cooking, and corrosion resistance for long life.

1. **Preparation:** Place the food you wish to cook into the frying basket. Do not overfill the basket to allow for proper air circulation.
2. **Insert Basket:** Slide the frying basket back into the air fryer until it clicks into place.
3. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (80°C - 200°C).
4. **Set Timer:** Turn the timer dial to your desired cooking time (0 - 30 minutes). The air fryer will automatically start heating. The power indicator and heating indicator lights will illuminate.
5. **Cooking Process:** During cooking, the heating indicator light may turn on and off periodically, indicating that the air fryer is maintaining the set temperature.
6. **Shaking Food (Optional):** For some foods, it may be necessary to shake the basket halfway through the cooking time to ensure even browning. Carefully pull out the basket using the insulated handle, shake the contents, and then slide the basket back in. The air fryer will resume cooking.

7. **Completion:** When the set time has elapsed, the timer will ring, and the air fryer will automatically shut off. The power and heating indicator lights will turn off.
8. **Remove Food:** Carefully pull out the frying basket using the handle. Place the basket on a heat-resistant surface. Use tongs to remove the cooked food.
9. **Cool Down:** Allow the appliance to cool down completely before cleaning or storing.

6. COOKING GUIDE

The following table provides general guidelines for cooking various foods. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly.



Image 6.1: This image shows the air fryer's control panel along with visual examples of cooked foods (steak, fries, fish, bread) and suggested cooking temperatures and times. For example, steak at 180°C for 15-20 minutes, fries at 200°C for 15-22 minutes, and fish at 180°C for 8-14 minutes.

Food Item	Temperature	Time
Steak	180°C	15-20 min
French Fries	200°C	15-22 min

Food Item	Temperature	Time
Fish	180°C	8-14 min
Chicken Wings	180°C	18-25 min
Baked Goods	160-200°C	15-25 min

7. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the life of your air fryer. The non-stick coating on the basket makes cleaning easier.



Image 7.1: This image demonstrates the non-stick coating of the air fryer basket, showing water splashing to indicate easy cleaning. The non-stick surface is designed for effortless food release and simplified maintenance.



Image 7.2: This sequence of images illustrates the process of removing the air fryer basket and separating its components for thorough cleaning. It shows pulling out the basket, pressing the release button to separate the inner basket from the outer pan, and the separated parts ready for cleaning.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Frying Basket and Pan:** The frying basket and pan are removable and dishwasher-safe. For manual cleaning, wash them with hot water, dish soap, and a non-abrasive sponge. Do not use metal scouring pads or abrasive cleaning materials, as these can damage the non-stick coating.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, use a soft brush to remove any food residue from the heating element.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Timer is not set.	Ensure the power cord is securely plugged into a working outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled. Food was not shaken.	Do not overfill the basket; cook in smaller batches if necessary. Shake the basket halfway through cooking for even results.
White smoke comes from the appliance.	Grease residue from previous use. High fat content food.	Clean the basket and pan thoroughly after each use. Remove excess oil from food before air frying.
Food is not crispy.	Temperature too low or time too short. Too much moisture in food.	Increase temperature or cooking time. Pat food dry before cooking.

9. SPECIFICATIONS

Detailed technical specifications for the Generic 2.5L Air Fryer Machine, Model KDF-516B.

Product parameters

Product Brand: Qiaokang	Rated power 1200W
Product Name: Mechanical Air Fried Pot	Product capacity 2.5L
Product model: KDF-516B	Gross product weight 4KG
Product color: pink, blue and black	Packing dimensions 275x275x320mm



Image 9.1: This image displays the product parameters, including brand (Qiaokang, which is likely a sub-brand or alternative name for Generic), product name (Mechanical Air Fried Pot), model (KDF-516B), rated power (1200W), product capacity (2.5L), gross product weight (4KG), packing dimensions (275x275x320mm), and available colors (pink, blue, and black). It also shows the physical dimensions of the air fryer and its basket.

- **Model:** KDF-516B
- **Capacity:** 2.5 Liters
- **Rated Power:** 1200W
- **Rated Frequency:** 50Hz
- **Voltage:** 230 Volts (AC)
- **Temperature Range:** 80°C - 200°C
- **Timer:** 0 - 30 minutes with automatic shut-off
- **Control Method:** Manual Dials
- **Special Features:** Spiral Air Circulation, Automatic Shut-Off, Non-stick Coating
- **Product Material:** Food grade PP, food grade coating stainless steel
- **Liner Material:** Food grade non-stick pan
- **Approximate Dimensions (L x W x H):** 27.5 cm x 27.5 cm x 32 cm
- **Approximate Weight:** 3.5 kg

10. WARRANTY AND SUPPORT

This product is covered by a standard manufacturer's warranty against defects in materials and workmanship. Please refer to your purchase documentation for specific warranty terms and duration. For technical support, troubleshooting assistance, or warranty claims, please contact the retailer or manufacturer directly using the contact information provided at the time of purchase.