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> Kitchen Elite 2.5 Quart Compact Air Fryer Oven Instruction Manual

Kitchen Elite 2.5 QT

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INSTRUCTION MANUAL

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 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.
- **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.
- **Do not** use appliance for other than intended use.

Product Overview

The Kitchen Elite 2.5 Quart Compact Air Fryer Oven is designed for healthier cooking with minimal oil. Its compact size makes it ideal for small kitchens, individuals, or couples.

Components

- **Main Unit:** Houses the heating element and fan.

- **Control Panel:** Digital display with touch controls for temperature, time, and presets.
- **Frying Basket:** PFAS-free nonstick basket for holding food.
- **Trivet/Crisper Plate:** Removable insert for the frying basket to allow air circulation.



Figure 1: The Kitchen Elite 2.5 Quart Compact Air Fryer Oven.

Key Features

- **Multi-Cooking Functions:** 7 easy cooking presets for fries, wings, fish, steak, cake, pizza, and defrost.
- **Compact Design:** Small footprint suitable for countertops.
- **Safe & Easy Cleanup:** PFAS-free nonstick basket for safe cooking and simple cleaning.
- **Bonus Accessory:** Includes a trivet to maximize space and airflow for even cooking.
- **Precision Control:** Digital temperature range (170–400°F) and 1–60 minute LED timer.

Setup

1. **Unpack:** Carefully remove all packaging materials and any promotional labels or stickers from the air fryer.
2. **Initial Cleaning:** Before first use, wipe the exterior of the air fryer with a damp cloth. Wash the frying basket and trivet with hot, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, ensuring there is adequate space (at least 4 inches) around the back and sides for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.



Figure 2: The frying basket removed from the main unit for cleaning or loading.



Figure 3: The removable trivet/crisper plate inside the basket.

Operating Instructions

Control Panel Overview

The digital touch control panel allows for easy adjustment of settings and selection of cooking modes.

7-IN-1 ONE-TOUCH PRESETS:

Roast, bake, broil, dehydrate and more—all accessible via smart presets and precise 150–400°F temp control.

Just tap

AND GO

NO PREHEAT FAST COOKING:

Get dinner done in minutes—no preheat needed; digital timer and auto-shutoff give you peace of mind.



Figure 4: Digital touch control panel with various function icons.

Basic Operation

1. **Power On:** Press the power button (**U**) to turn on the air fryer. The display will illuminate.
2. **Load Food:** Place food into the frying basket, ensuring not to overfill. Insert the basket back into the main unit.
3. **Set Temperature:** Use the temperature up (**^**) and down (**v**) arrows to adjust the cooking temperature (170–400°F).
4. **Set Time:** Use the time up (**^**) and down (**v**) arrows to set the cooking time (1–60 minutes).
5. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
6. **Pause/Resume:** During cooking, you can pull out the basket to shake or check food. The air fryer will automatically pause. Reinsert the basket to resume. Alternatively, press the Start/Pause button to manually pause and resume.
7. **Power Off:** The air fryer will automatically shut off when the timer reaches zero. You can also press the power button to turn it off manually.

Pre-set Functions

The air fryer includes 7 one-touch presets for common dishes:

- **Fries:** Optimized for crispy French fries.
- **Wings:** Ideal for chicken wings.
- **Fish:** Suitable for various fish preparations.
- **Steak:** For cooking steak to desired doneness.
- **Cake:** For baking small cakes or desserts.
- **Pizza:** For reheating or cooking small pizzas.
- **Defrost:** For thawing frozen items.

To use a preset, simply press the corresponding icon on the control panel. The air fryer will automatically set the recommended temperature and time. You can adjust these settings manually after selecting a preset if needed.

Operation Demonstration Videos

Video 1: Demonstration of the Kitchen Elite Air Fryer's digital controls and basket removal. This video shows how to set temperature and time, and highlights the ease of use and cleaning of the basket.

Video 2: A brief overview of the air fryer's digital display and basket. This short clip illustrates the user interface and the removable basket feature.

Video 3: Detailed look at the Kitchen Elite Air Fryer's controls, basket, and cooking process. This video provides a comprehensive demonstration of the appliance's functionality.

Maintenance

Cleaning

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

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Basket and Trivet:** The PFAS-free nonstick frying basket and trivet are dishwasher safe. For hand washing, use hot, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scourers.
4. **Clean Interior:** Wipe the interior with a damp cloth. For stubborn food residue, use a mild detergent and a soft brush. Ensure the interior is dry before next use.

Storage

Store the air fryer in a cool, dry place when not in use. Ensure all parts are clean and dry before storage.

Troubleshooting

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 if the frying basket is fully pushed into the main unit.
Food is not cooked evenly.	Basket is overfilled; food pieces are too large; food not shaken/flipped.	Do not overfill the basket. Cut food into smaller, more uniform pieces. Shake or flip food halfway through the cooking time.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and interior thoroughly after each use. For high-fat foods, drain excess fat from the basket during cooking.
Appliance stopped working unexpectedly.	Internal malfunction.	Unplug the unit and allow it to cool completely. Plug it back in and try again. If the issue persists, contact customer support.

Specifications

- **Model:** 2.5 QT

- **Brand:** Kitchen Elite
- **Capacity:** 2.5 Quarts
- **Color:** Black
- **Material:** Plastic, Nonstick-coated material
- **Control Method:** Touch
- **Max Temperature Setting:** 400 Degrees Fahrenheit (204°C)
- **Nonstick Coating:** Yes (PFAS-free)
- **Dishwasher Safe Parts:** Yes (Basket and Trivet)
- **Recommended Uses:** Bake, Defrost, Reheat, Roast, Air Fry
- **UPC:** 810138470879
- **ASIN:** B0FPPRYZ39

Warranty and Support

Kitchen Elite is committed to product quality. While specific warranty details are not provided in this manual, customer experiences indicate that the manufacturer offers support and replacements for product malfunctions. For any issues, questions, or to inquire about warranty coverage, please contact Kitchen Elite customer service directly.

Please retain your proof of purchase for any warranty claims.