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KITCHEN COUTURE

User Manual

Kitchen Couture 6.5L Clear View Air Fryer

SKU: 10005261



Please read and save all instructions to ensure safe and effective use of this Appliance.

SAFETY INSTRUCTIONS

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed reduce the risk of fire, electric shock and injury when correctly adhered to.

Please keep this user manual in a safe place along with your purchase receipt, warranty certificate and carton for future reference. If applicable, pass these instructions and packaging on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical product.

1. Before turning on the Air Fryer ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the product. The Air Fryer is intended for indoor household use only. Do not use it for commercial purposes.
2. To protect against fire and electric shock, do not immerse the unit, cord set or plug in water or any other liquid. Do **NOT** use the Air Fryer for other than its intended use.
3. Do not use an extension cord unless completely necessary with the Air Fryer. If an extension cord is used, please ensure that it has a rating equal or exceeding the rating of this product. Do **NOT** immerse the Air Fryer, the plug or cord set in water.
4. Do not pull or carry by the cord, use the cord as a handle. Close a door on the cord or pull the cord around sharp edges or corners. Keep the cord away from heated surfaces.
5. Do not bend or damage the power cord and never force the plug into an outlet.
6. Always unplug the Air Fryer when not in use. To disconnect from the power supply, grip the plug and pull from the power outlet. Never pull by the cord. The plug must be removed from the power outlet before cleaning, servicing, maintenance or moving the Air Fryer.
7. Do not move or lift the Air Fryer while the cord is still connected to the power outlet or still on.
8. To avoid a hazard, do not use the unit if the plug, cord, or the Air Fryer itself is damaged. Please contact the After Sales Support team for further advice.
9. Ensure that the power cord does not get tangled under the bottom of the Air Fryer.
10. Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding

30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

11. The Air Fryer is intended for indoor household use only and not for commercial purposes.
12. The Air Fryer is not a toy. Supervise young children to ensure they do not play with this product.
13. The Air Fryer is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
14. Do not leave the Air Fryer unattended when plugged in. Always switch off and unplug when you are not using the Air Fryer.
15. Do not operate or place any part of the Air Fryer on or near any hot surfaces (such as a gas, or an electric burner or a heated oven).
16. This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble, or modify the Air Fryer.
17. The manufacturer is not responsible for any eventual damage caused by improper or faulty use. Improper installation may result in the risk of fire, electric shock, or injury to person.
18. The use of attachments not sold or recommended by the manufacturer may cause fire, electric shock, or injury.
19. The Air Fryer is not intended to be operated by means of an external timer or any type of separate remote-control system.
20. Do not immerse the Air Fryer, the plug or cord set in water.
21. Do not clean with metal scouring pads. Pieces may break off or shift and come in contact with the electrical parts creating a risk of electrical shock. It may also harm the outer finish of the unit.
22. Avoid reaching over or behind the Air Fryer when it is in use. The heat emitting from the rear exhaust of the Air Fryer is extremely hot and there is a danger of burns.
23. To reduce the risk of electrocution, never operate this product with wet hands, submerge in water or spill liquids into the unit.
24. Do not use the Air Fryer near a window as rain may cause electric shock.

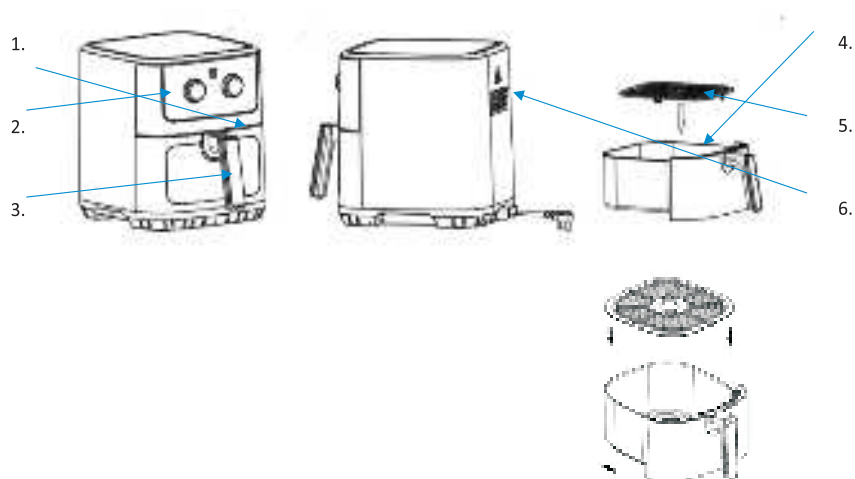
25. Do not place the Air Fryer near a hot gas or electric burner or combustible materials such as curtains or tablecloths.
26. Ensure the Air Fryer is placed on a stable flat heat resistant surface when in use.
27. Do not cover the Air Fryer whilst in use. If it is covered there may be a risk of fire.
28. Do not place the appliance against a wall or against other appliances leave at least 20cm of free space around the product, with additional space above and to the rear of the product.
29. Always operate the Air Fryer on an even and stable surface. Do not operate the Air Fryer on an inclined plane.
30. The surface of the Air Fryer can get very hot during use, please only use the handle during operation.
31. Beware of steam being released from the pot and drawer , especially during cooking or removing or turning food.
32. Do not cover the inner pot or base with foil. This can cause the unit to overheat. It can also trap grease and potentially cause a fire.
33. Do not cover or block the air intakes or vents of the unit. This will give uneven cooking results and can potentially damage the Air Fryer and could lead to fire.
34. Do not place anything on top of the unit during operation. This surface will become hot during use.
35. Do not attempt to spray any aerosol oil or other aerosol into the Air Fryer during operation.
36. Take care when removing the pot or accessories after use. These will be hot and can cause burns.
37. Spilled food can cause serious burns. Use extreme caution when removing freshly cooked food from the Air Fryer.
38. Ensure the Air Fryer is regularly cleaned and maintained for best performance and safety.
39. Do not over fill the pan, this can cause poor cooking results, damage to the unit. Fire could result if ingredients are overfilled and meet with hot parts directly.

40. Accumulated grease or fat if left inside the unit can cause a fire. Remove this after each use.

41. Allow the Air Fryer to cool completely before attempting to clean, maintain or store the unit.

42. If you are experiencing trouble with your unit, please contact customer service on the following website: www.kitchencouture.com.au and use the "Contact Us" form.

GETTING TO KNOW YOUR AIR FRYER



- 1. Timer Control Knob
- 2. Temperature Control Knob
- 3. Drawer / Pot Handle

- 4. Inner Pot
- 5. Lower Rack / Rest / Grill Tray
- 6. Rear Exhaust Vent

BEFORE FIRST USE

Remove all packaging materials from outside and inside the Air Fryer, including all packaging materials on the supplied accessories.

Remove all accessories from the Air Fryer and read the instruction manual and all warnings before attempting to operate the unit. This will help to avoid damage or injury.

Wash the Air Fryer grill tray and pot in warm soapy water, rinse in fresh water and allow to dry completely before re-installing.

The Air Fryer should be run through a "dry cycle" at the maximum temperature for a minimum period of 20 minutes. During this time the unit may produce a little smoke and some odours. This is normal, as the unit is burning off any excess oil leftover from the manufacturing process.

ACCESSORY PLACEMENT & INSTRUCTIONS

The base rack should be fitted before use as shown below. This allows for hot air to circulate below the ingredients while also allowing for any excess oil or fats to drain off the food whilst cooking.

WARNING: Ensure that the Air Fryer pot and base rack is cleaned after each use. Accumulated oil and Fat if left in the pot beneath the base rack can cause a fire within the air fryer and will contaminate future cooking sessions.

USING THE AIR FRYER OVEN

Follow the below instructions to get the best results from your Air Fryer.

Learning to use this appliance will take time and we encourage you to experiment with different combinations of your favourite foods to find settings that work best for your personal preferences.

The following section is a breakdown of the process of preparing, loading, cooking and unloading your Air Fryer.

Follow the steps below to prepare your Air Fryer for cooking.

Preparation

1. Ensure the unit is safely positioned and prepared before cooking commences. There should be minimum of 10cm around the air fryer on all sides and at least 100cm above the air fryer. If you have a heat sensitive benchtop we recommend that you use a protective layer or different surface. Please note that some stone benchtops are heat sensitive.
2. Plug the Air Fryer into a wall outlet ensuring the power cord is safely positioned and turn the outlet on.
3. Prepare the ingredients ahead of time. For Frozen ingredients, these can remain frozen until it is time to add to the pre-heated pot.
4. Install the air fryer pot and base rack into the body of the Air Fryer.
5. Turn the Temperature dial to the desired temperature. This dial is stepless and be finely adjusted.
6. Turn the Timer dial to the desired duration + (1 to 3 min) for pre-heating time. Once this timer dial is turned, the orange power indicator will illuminate. The green heating indicator will also illuminate, showing that the Air Fryer is heating up to the selected temperature.
7. The Air Fryer is now pre-heating, you will hear the internal fan running and the timer gently ticking.
8. Once the green indicator light goes out, the selected temperature has been reached and you are ready to load the ingredients.
9. Remove the pot from the air Fryer body and place on a stable heatproof surface. Load your ingredients into the pot directly on top of the base rack.

WARNING: The internal pot and base rack will be hot after pre-heating. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot.

Cooking Tip: During cooking at approximately halfway through the cycle carefully toss or turn the ingredients for more even cooking. If the air fryer pot is removed from the body of the unit, the air fryer will stop heating however the timer will continue counting down. Once the air fryer pot is returned to the air fryer the Air Fryer automatically starts cooking and heating.

10. Re-install the pot with ingredients into the Air Fryer body. The timer will continue to count down and the orange power indicator will once again illuminate.

Note: It is normal operation for the green indicator light to turn On and Off during cooking. This is the unit heating and maintaining temperature within the pot.

11. Once the timer has counted to zero a bell will “ding” indicating that cooking has finished.
12. Remove the pot from the Air Fryer and carefully remove the cooked ingredients. Take care as these will be extremely hot.

WARNING: The internal pot and base rack will be hot after cooking. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer.

WARNING: When removing the Air Fryer Pot or cooked food place, them on a flat and even heat proof surface as they will be Hot from the cooking process.

WARNING: When opening the Air Fryer steam may be emitted. This steam will be hot and can cause burns. Ensure that you use protective coverings like oven mitts and utensils to handle the cooked ingredients.

Below is a table of recommended cooking settings that can be used for best results using your air fryer.

Function	Temp (°C)	Time (Mins)
Frozen Chips (thin)	200°C	15 - 20 mins
Frozen Chips (thick)	200°C	22 – 25 mins
Homemade Chips	180°C	18 - 25 mins
Steak	180°C	15 - 20 mins
Hamburger Patty	160°C	12 - 15 mins
Pizza	180°C	15 - 18 mins
Drumstick	200°C	25 – 30 mins

CLEANING, MAINTENANCE AND STORAGE

The unit should be cleaned after each use to ensure safety and best performance. Below are instructions and suggestions for daily or after each use cleaning schedules.

Any cleaning or maintenance of the units should only be done in the following conditions.

- The unit has completely cooled from use.
- All accessories have completely cooled from use.
- The unit is unplugged from the power outlet.

Everyday / After each use Cleaning and Maintenance

1. Clean the air fryer pot and base rack. Remove any loose crumbs, grease, fat, or residue left over from cooking. Wash with warm soapy water, rinse and allow to completely dry before re-installation.

Note: This is essential for safe operation and significantly reduces the risk of fire within the Air Fryer.

2. Clean any food spatter. Remove any food spatter from the interior. Use a damp cloth or sponge and allow to completely dry before use.

WARNING: Do not attempt to clean the element or fan assembly

3. Clean the Exterior. Wipe the exterior of the Air Fryer Oven over with a damp lint free cloth and allow to dry completely.

Storage

The Air Fryer should be stored with the accessories installed. Store out of Direct sunlight in a dry cool location. Ensure the pot and base rack completely dry before attempting to store in this manner.

TROUBLESHOOTING

Below are some Troubleshooting tips – please refer to the below in the event of any unexpected issue.

If you are experiencing trouble with your unit, please contact customer service on the following website: www.kitchencouture.com.au and use the “Contact Us” form.

Possible Issue / Question	Solution
The Unit will not switch on.	Ensure the power plug is connected to a power outlet and switched on.
	Ensure that the timer dial has been turned from the Zero position.
	Check the circuit breaker of your home.
	Ensure that the pot is fully installed into the body of the unit.
Do I need to adjust the temperature and time settings that are designed for a normal oven?	Food cooks faster when using the Air Frying function versus a traditional oven. When using recipes designed for traditional ovens, reduce the cooking time up to 30% and lower the temperature by approximately 8 -10%. Please note these are approximations and will need to be monitored and tailored to individual recipe requirements.
Food is unevenly cooked?	The pot has been overloaded with ingredients.
	The ingredients were not shaken or turned during cooking.
	The ingredients were in mixed States during cooking. Frozen / Fresh
Chips made from Fresh Potato are not crispy?	Cut the potatoes into narrower pieces. Dab the potato pieces dry with some kitchen towel and then trickle a little amount cooking oil over them.
During use, an unpleasant smell is detected and or smoke emerges from the unit.	The pot or grill tray is dirty. Clean these thoroughly, rinse and dry completely before re-installation.
	During the first use, this is common as excess oil is burnt off from the manufacturing process. This is normal and no cause for alarm.