

anko

Mini Air Fryer

KAF883

User Manual



**PLEASE READ AND SAVE THESE INSTRUCTIONS FOR
FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

Read all instructions carefully, even if you are familiar with the appliance.

- To protect against the risk of electric shock, **DO NOT IMMERSE** the main unit, power plug or cord in water or any other liquid.
- Please read these instructions before operating and retain these for future reference.
- Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, contact your local qualified technician and **DO NOT** use the appliance.
- Do not hang the power cord over the edge of table and do not let cord contact hot surfaces, including stovetop.
- Place the appliance on the flat surface. Do not place on the heated surface or near a hot gas or electric burner or oven.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Never immerse the housing, which contains electrical components and heating elements, in water nor rinse it under the tap.
- Avoid any liquid entering the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients within the pan and do not overfill the pan to prevent any direct contact with heating element.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

- Keep the appliance and its mains cord out of the reach of children.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- NEVER USE this appliance with an extension cord, power board or double adapters.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliances.

IMPORTANT! Hot air expels through the rear vent of the appliance. Leave at least 10cm clearance around the entire appliance, including directly above it.

IMPORTANT! Additional care should be taken when placing appliances on bench top surfaces or near splash backs where such materials (Acrylics, vinyl, timber etc.) do not have high heat-resistant properties. Please ensure to place them on top of a heat-resistant material between the bench and appliance, further away from wall surfaces / splash backs.

- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when you remove the pan from the appliance.

Caution: After cooking process is completed, do not turn the pan with ingredients upside down (Excess oil may have collected in the pan that could drip out). Place pan on a level

and flat heat-resistant surface, then remove the ingredients of the pan onto plate or into a dish with a spatula or tongs.

- Surfaces may become hot during use.
- Do not operate the appliance if there is a malfunction or if it is damaged in any manner. Immediately unplug the appliance if you see dark smoke coming out of the appliance.
- Wait for the smoke emission to stop before you remove the pan from the appliance.
- This appliance is intended for use in households and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments.
 - Farmhouses.
 - By clients in hotels, motels and other residential type environments.
 - Bed and breakfast type environments.

Caution:

- This appliance is not for commercial, industrial or outdoor use.
- This appliance must be earthed. Only connect it to a suitable earthed standard domestic power outlet. Always make sure that the plug is inserted into the socket properly.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- The baking pan becomes hot all over when it is used in the air fryer. Always use oven gloves when handling the baking pan.
- Always unplug the appliance when not in use.
- The appliance needs approximately 30 minutes to cool down.
- In the interest of safety, regular periodic close checks should be carried out on the supply cord to ensure no damage is evident. Do not attempt to dismantle or repair this unit yourself. Repairs should only be performed by qualified personnel in order to avoid a hazard.

Automatic switch-off

The appliance has a built-in timer; it will automatically shut down the appliance when countdown is completed. You can manually switch off the appliance by pressing the Power button, heating-up will stop immediately, and the fan will automatically shut down after approximately 60 seconds.

WARNING

For electrical safety, if the supply cord is damaged, it must be replaced by a qualified electrician only or the product must be disposed of in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this manual.



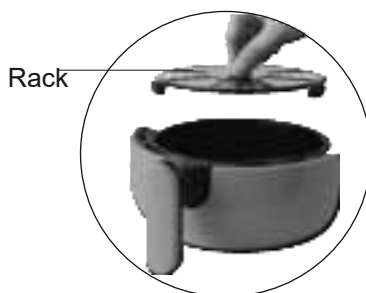
CAUTION: HOT SURFACES.

The surfaces are liable to get hot during use, do not touch.

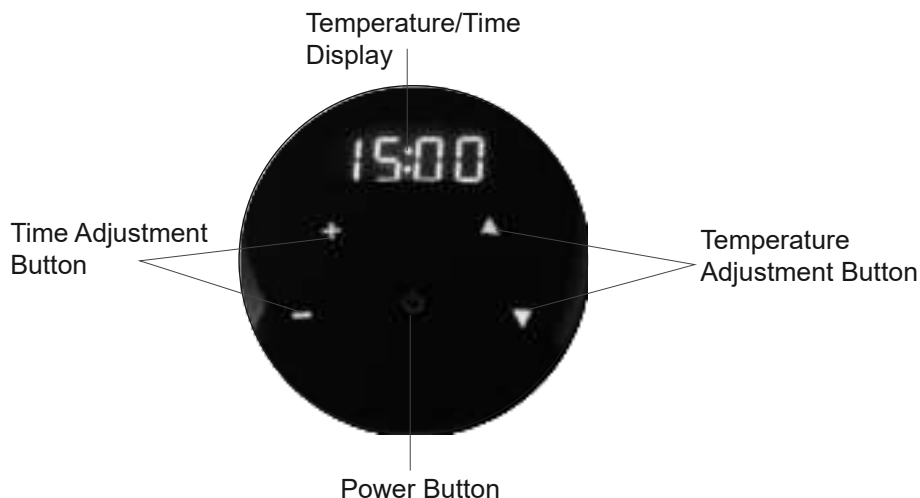
For cleaning cooking surface, please refer to section “CLEANING AND MAINTENANCE”.

**SAVE THESE INSTRUCTIONS FOR FUTURE
REFERENCE**

FEATURES OF YOUR MINI AIR FRYER



GET TO KNOW THE CONTROL PANEL



Power Button

Once the Unit is plugged in, the buzzer will sound, and the display will light up to show the temperature or time alternatively.



After setting the temperature and time, press the Power button once; the appliance will start to function. The operation time starts counting down. The indicator light of the Power button will keep flashing.

During operation, press the Power button once, the appliance will stop operation, and the display will turn off. The cooling fan will continue running for approximately 60s. When the display is turned off, press and hold the Power button to turn on the display.

Time adjustment button “+” or “-”

Press “+” or “-” button to set the operation time from 1 minutes to 60 minutes.

Temperature adjustment button or

Press “” or “” button to set the operation temperature from 60°C to 200°C by 5°C increments.

BEFORE FIRST USE

1. Remove all packaging materials including any within the pan.
2. Slide out the pan, place on a flat surface and take out the rack within the pan. Clean both the pan and rack with non-abrasive sponge and warm water, rinse thoroughly and dry completely.
3. Wipe the inside and outside of the appliance with a clean cloth.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance on non-heat-resistant surface.
2. Slide the pan back into the appliance.
3. Connect the mains plug into an earthed wall socket. One beeping sound indicates that appliance is ready for use. The default setting is 15 minutes and 180°C.
4. Preheat the appliance for 5 minutes when it is cold. Touch the Time adjustment button to set the time to 5 minutes, then touch the Power button. The appliance will warm up gradually. After warming up, carefully pull the pan out of the air fryer.

NOTE:

- **Never immerse the air fryer in water for cleaning.**
- **When first used, there may be a little smoke and a hot smell from the air fryer. This is normal and will subside with further use.**

USING THE APPLIANCE

1. Place the rack in the pan and position it at the bottom. Then put the ingredients into the pan and slide the pan into the appliance.



NOTE:

- Do not fill the pan with oil or any other liquid.
- Do not overfill beyond the **MAX.** level on the pan, as it may affect the quality of the fried food, or the food may touch the heating element.

Caution: Never operate the appliance without pan placed in the appliance. Do not touch the Pan and internal surface of appliance during use or when removed from appliance just after cooking, as they get very hot. Only hold the pan by the handle protruding from the front of the appliance.

2. Connect the power plug into an earthed wall socket. The buzzer will sound, and the display will light up. Press the time or temperature adjustment button to set the cooking time and temperature.

NOTE: If you do not touch the Power button, the Display will turn off after a short period of time.

3. Press the Power button to start the operation.

Caution: The appliance will stop working and the control panel will go off when the pan is pulled out. When the pan is placed back into the appliance, it will resume cooking at the remaining time showing on the display after the pan was repositioned into the appliance.

4. During the cooking process, oil or fat will drip down and be collected in the bottom of the pan, it can be cleaned after cooking and when pan has cooled.
5. At any time during the cooking process, you can adjust the cooking time and temperature up or down.
6. When cooking some ingredients and depending on volume within the pan, you will need to toss the contents to ensure even cooking and prevent burning of ingredients on the top layers closest to the heating element.

Simply pull out the pan during the cooking process, toss the ingredients and reposition the pan to resume cooking. It will continue to countdown the time from where you left off when pan was removed.

NOTE: The appliance has a built-in timer, it will automatically shut down the appliance when countdown is completed and a beep is heard. To switch off the Air Fryer entirely, press the Power button, the display will turn off, the heating-up will stop immediately, and the fan will automatically shut down after approximately 60 seconds.

7. When time has elapsed, a beeping sound will indicate the end of the cooking cycle, the control panel will turn off except for the indicator light of the Power button.

You can now remove the pan by the handle from the appliance.

Place the pan assembly on heat resistant flat surface and remove the cooked food by use spatula or tongs.

Be mindful that all surfaces of the pan remain hot for some time, ensure to only carry by handle and use oven mitts where possible.

CAUTION: After the cooking process is completed, do not turn the pan with ingredients upside down (excess oil may have collected in the pan that could drip out and cause scalding). Place the pan on a level and flat heat-resistant surface, then remove the ingredients from the pan onto a plate or into a dish with a spatula or tongs.

MEMORY FUNCTION

This appliance has a built-in memory function that will remember the last set temperature and time for at least one hour after power was switched Off before the completion of current cooking process.

When the appliance is turned back On within one hour a beep will sound, the indicator light and display will light up and continue the current cooking process automatically.

Tips: To remove large or delicate ingredients from the pan, don't pour out, pick up with tongs.

8. At completion of the cooking process, the air fryer is immediately ready for cooking the next batch of food.
9. After the cooking process is completed, allow the fan to cool down the appliance. When the fan stops, the appliance can be switched off at wall socket and unplugged.

Settings

To assist with selection of cooking times and maximum pan volumes for specific ingredients, refer to the table of this booklet.

The time setting range is 1-60 minutes. In the range, you can set any time as your desire and ensure food is cooked.

NOTE: Please keep in mind that time and temperature settings are indicative only and that variation in ingredients size, shapes and brands may require minor time adjustments up or down from manual heat settings or the dedicated preset cooking times to achieve your desired / preferred cooking outcome.

This type of heating technology reheats the air inside the appliance instantly, so pulling the pan briefly out of the appliance to toss ingredients during the cooking process barely disturbs the process.

Tips:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after adding the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 300 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

NOTE: You can choose the best temperature and time for different ingredients.

	Time (MIN.)	Temperature (°C)	Shake	Additional Information
Potatoes & Fries				
Thin Frozen Fries	12-16	200 °C	Shake	
Thick Frozen Fries	12-20	200 °C	Shake	
Home-made Fries (8x8mm)	18-25	180 °C	Shake	Add ½ tbsp oil
Home-made Potato	18-22	180 °C	Shake	Add ½ tbsp oil
Wedges				
Home-made Potato	12-18	180 °C	Shake	Add ½ tbsp oil
Cubes				
Rosti	15-18	180 °C	Shake	
Potato Gratin	18-22	180 °C	Shake	
Meat & Poultry				
Steak	8-12	180 °C		
Pork Chops	10-14	180 °C		
Hamburger	7-14	180 °C		
Sausage Roll	13-15	200 °C		
Drumsticks	18-22	180 °C		

Chicken Breast	10-15	180 °C		
Snacks				
Spring Rolls	8-10	200 °C	Shake	Use oven-ready
Frozen Chicken Nuggets	6-10	200 °C	Shake	Use oven-ready
Frozen Fish Fingers	6-10	200 °C		Use oven-ready
Frozen Breadcrumbed	8-10	180 °C		Use oven-ready
Cheese Snacks				
Stuffed Vegetables	10	160 °C		
Baking				
Cake	20-25	160 °C		Use baking Tray
Muffin	15-18	200 °C		Use baking tray

NOTE: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

CLEANING AND MAINTENANCE

Remove the mains plug from the wall socket and allow the appliance to cool down completely before cleaning. Clean it after every use.

Note: Remove the pan to let the air fryer cool down faster.

Caution: Do not immerse the housing, power plug or cord in water or any liquid when you clean the unit.

- Care must be taken not to touch any hot surfaces.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.

1. Wipe the outside of the appliance with a moist cloth.
2. Clean the pan/rack with hot water, washing-up liquid and a non-abrasive sponge.

Tip: If dirt is stuck to the pan or the bottom, fill the pan with hot water and some washing-up liquid. Place the rack in the pan and allow the rack and the pan soak for about 10 minutes.

3. Clean the inside of the appliance with a slightly dampened cloth and polish it with a soft dry cloth.
4. If required, lightly brush the heating element to remove any attached food residue.
5. Make sure all parts are clean and dry, before storing the air fryer. Store the Air Fryer in a cool, dry place. Do not place heavy objects on top of the Air Fryer during storage as this may damage the appliance.

WARNING: Beware of escaping steam when removing the pan. There is a danger of scalding.

After cooking process is completed, do not turn the pan with ingredients upside down (Excess oil may have collected in the pan that could drip out). Place pan on a level and flat heat-resistant surface, then remove the ingredients of the pan onto plate or into a dish with a spatula or tongs.

RECIPE

Making home-made fries

To make home-made fries, follow the steps below:

1. Peel and slice the potatoes.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the pan.
Fry the potato sticks according to the instructions.

TECHNICAL SPECIFICATIONS

POWER SUPPLY: 220-240V~ 50-60Hz

POWER CONSUMPTION: 700W

NOTE: As a result of continual product improvements, the design and specifications of the product within may differ slightly to the unit illustrated from the packaging.

TROUBLE SHOOTING

Problem	Possible cause	Solution
The fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket
The ingredients fried within fryer are not done	The amount of ingredients in the pan are too many.	Place smaller batches of ingredients in the pan. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature control to the required, temperature setting.
	The preparation time is too short.	Set the timer to the required preparation time.
The ingredients are fried unevenly in the fryer	Certain types of ingredients need to be tossed halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be tossed halfway through the preparation time.
Fried snacks are not crispy when they come out of the fryer	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly	There are too much ingredients in the pan.	Do not fill beyond the pan.
White smoke comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the fryer	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato fries properly before you fried them.	Rinse the potato fries properly to remove starch from the outside of the fries.
Fresh fries are not crispy when they come out of the fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato fries properly before you add the oil.
		Cut the potato fries smaller for a crispier result.
		Add slightly more oil for a crisper result.

12 Month Warranty

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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