

# FeeKaa

## AIR FRYER OVEN

MODEL:KA-KZ20A

### USER MANUAL



Thank you for purchasing! Please read the manual carefully and keep for further reference.  
If there is any quality problem, please contact us for replacement or refund.

Email: [info@feekaa.com](mailto:info@feekaa.com)



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# IMPORTANT SAFETYGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

- 1 Read all instructions prior to using the oven and its accessories.
- 2 Unplug appliance from outlet when not in use and before cleaning. Allow oven to cool before cleaning or handling.
- 3 If food catches fire during cooking, **DO NOT** open the oven door.
  - If you can safely do so, unplug the oven immediately.
  - **DO NOT** throw water onto the fire. Food contents may contain grease and water may cause fire growth.
  - If fire were to emit from the oven door, call the fire department immediately.
  - **DO NOT** use the oven after a fire, it may have been damaged and present a risk of fire or shock.
- 4 To eliminate a choking hazard for young children, tie up all packaging materials immediately upon unpacking and place them out of reach of children.
- 5 Take inventory of all contents to ensure you have all parts needed to properly and safely operate your oven.
- 6 **DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- 7 **NEVER** use outlet below counter level. **DO NOT** place the oven near the edge of a countertop, or on or near a hot gas or electric burner. Intended for countertop use only. Ensure the surface is level, clean and dry.
- 8 Keep the appliance and its cord out of reach of children.
  - Do not** allow the appliance to be used by children. Close supervision is necessary when used near children.
- 9 **DO NOT** let cord hang over edges of tables or counters or touch hot surfaces, including stoves and other heating ovens.
- 10 **NEVER** leave the oven unattended while in use.
- 11 **DO NOT** place any object directly onto the heating elements and **DO NOT** cover crumb tray or any part of the oven with aluminum foil. This will cause the oven to overheat or cause a fire.
- 12 **DO NOT** use the oven with the crumb tray incorrectly installed. Crumb tray **MUST** be placed below lower heating elements.
- 13 To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- 14 **DO NOT** use the oven with damage to the power cord or plug. Regularly inspect the oven and power cord. If the oven malfunctions or has been damaged in any way, immediately stop use and call Customer Service.
- 15 **DO NOT** cover the air intake vents or air outlet vents while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- 16 **DO NOT** insert anything in the ventilation slots and do not obstruct them.
- 17 **DO NOT** place items on top of surface while unit is operating except for authorized recommended FeeKaa accessories.
- 18 Before placing any accessories into the oven ensure they are clean and dry.
- 19 Outlet voltages can vary, affecting the performance of your product. Please make sure that the electrical appliance complies with the local voltage.
- 20 This oven is for household use only. **DO NOT** use this oven for anything other than its intended use. Misuse may cause injury.
- 21 **DO NOT** store any materials, other than supplied accessories, in this oven when not in use.
- 22 **DO NOT** use outdoors. **DO NOT** use in moving vehicles or boats.
- 23 **DO NOT** use accessory and attachments not recommended or sold by FeeKaa.
- 24 When using this oven, provide adequate space (at least 1 inch above and on all sides) for air circulation.
- 25 A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, walls, or the like when in operation. **DO NOT** place anything on the oven during operation.

# IMPORTANT SAFETYGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

- 26 This oven has a tempered glass door and is more resistant to breakage. Avoid scratching door surface or nicking edges.
- 27 **DO NOT** place anything directly on heating elements and **DO NOT** use the oven without a wire rack or air fry basket installed.
- 28 **DO NOT** spray any type of aerosol spray or flavoring inside the oven while cooking.
- 29 Use caution when inserting and removing anything from the oven, especially when hot.
- 30 To prevent possible illness, **ALWAYS** use an external food thermometer to check that your food is cooked to the recommended temperatures.
- 31 Prevent food contact with heating elements. Excessive food loads may cause personal injury or property damage or affect the safe use of the oven.
- 32 Oversize foods or metal utensils **MUST NOT** be inserted in a toaster oven, as they may create a fire or risk of electric shock.
- 33 With the exception of parchment paper, **DO NOT** place any of the following materials in the oven: paper, cardboard, plastic, roasting bags and the like.
- 34 Extreme caution should be exercised when using containers constructed of any materials other than metal or glass.
- 35 **DO NOT** touch hot surfaces. Oven surfaces and glass door are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles.
- 36 Spilled food can cause serious burns. Extreme caution must be used when the oven contains hot food. Improper use may result in personal injury.
- 37 Please refer to the Cleaning and Maintenance section for regular maintenance of the oven.
- 38 Cleaning and user maintenance shall not be done by children.
- 39 Allow to cool completely before cleaning and moving for storage.
- 40 When not in use, turn any control to 'off', then unplug. Grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling flexible cord.
- 41 **DO NOT** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, causing a risk of electrical shock.
- 42 **DO NOT** use the oven as a source of heat or for drying.
- 43 **DO NOT** use the appliance if it has been dropped or damaged in anyway. In case of damage, please contact the after service via Email.
- 44 **DO NOT** place hands near thermometer or cord when in use to prevent burning or scalding. Thermometer will be hot. Use either oven mitts or tongs to remove thermometer from food and unit.
- 45 The thermometer **DOES NOT** replace an external food thermometer. Use external food thermometer to check that food is cooked to recommended temperatures.

❗ **SAVE THESE INSTRUCTIONS.**

# PARTS

## **A MAIN UNIT**

Attached power cord.

## **B AIR FRYER BASKET**

The Air Fryer Basket is used for small sized foods. Ideal for frying chips, chicken, roasting nuts and so much more. When using it, place it on the NO.2 Baking Layer.

## **C BAKING TRAY**

The Baking Tray is used for baking food. It is also ideal for reheating foods or cooking crispy treats. Use it to significantly increase crunchiness.

## **D GRILL RACK**

The Grill Rack is great for grilling, roasting or raising food so that it is closer to the heating elements. The Grill rack allows for effective air circulation and even cooking.

## **E ROTISSERIE SKEWER AND FORK**

Ideal for cooking sumptuous roast and whole rotisserie chicken.

## **F ROTISSERIE TOOL**

Use the Rotisserie Tool to safely remove the Rotisserie Skewer and Fork Set from the oven.

## **G SAFETY HANDLE**

Use the Safety Handle to safely remove the Baking Tray, Grill Rack and Frying Basket from the oven.

## **H REMOVABLE CRUMB TRAY**

Must remain installed when the oven is in use. Hand-wash only.



**A**



**B**



**C**



**D**



**E**



**F**



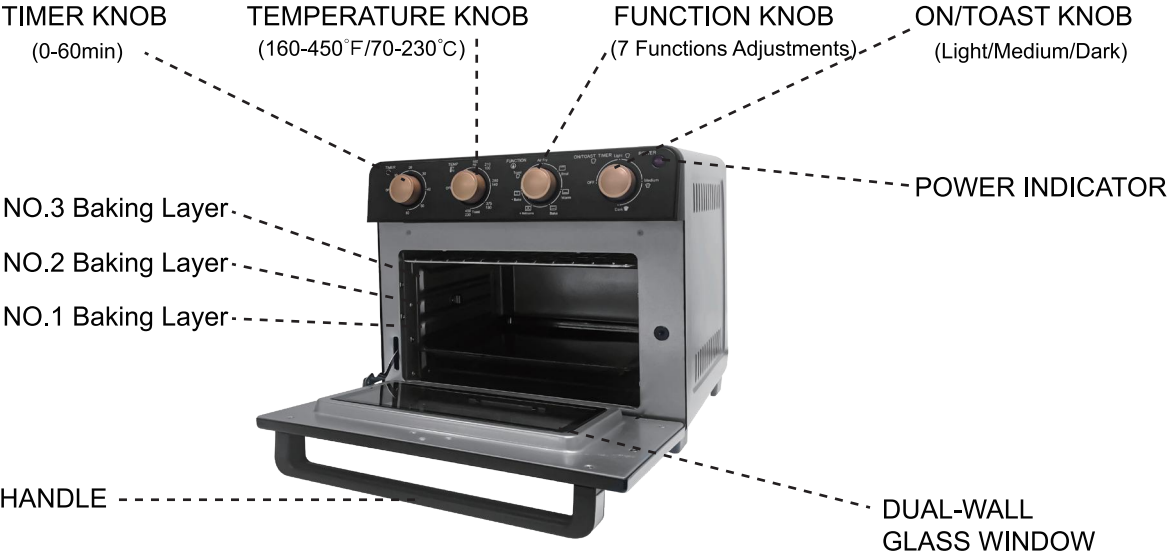
**G**



**H**







**! NOTE:** Take precaution when removing the accessories as they will be hot after cooking. When you remove them, make sure that you have a trivet or a heat resistant surface nearby to set it down on.


# COMPONENTS AND KNOBS



COMPONENT	COMPONENT DESCRIPTION
TIMER	Set working time for functions except for [ON/TOAST]. When the time is up, the appliance will automatically turn off. (Time scope: 0-60mins)
TEMPERATURE	Set the oven's temperature(Temperature scope: 0-450°F/0-230°C)
FUNCTION	7 functions adjustments include Toast, Air Fry, Broil, Warm, Bake, Rotisserie and Convection Bake.
ON/TOAST	Set to brown sliced breads from [Light] to [Dark]. When the time is up, the appliance will automatically turn off.

# FUNCTIONS

FUNCTION	DESCRIPTION	IDEAL FOODS
<b>Air Fry</b>	Utilizes top heating elements as well as hot air convection. Fit oven rack into NO.2 Baking Layer. Use this function to fry various ingredients and serve as a healthy substitute for fried food.	Roasting meat, casseroles, stewing etc. Steak, ribs, prawns, sausages, chicken wings etc.
 <b>Broil</b>	This function utilizes top heating elements.	Beef, chicken, pork, fish, stews and crispy baked food.
 <b>Warm</b>	This function utilizes bottom heating elements. For maintaining cooked foods at a hot temperature without cooking the foods further. To prevent bacterial growth and ensure food safety, it is recommended to keep foods at a temperature above 160°F.	Cooked food.
 <b>Bake</b>	This function utilizes top and bottom heating elements. It is recommended to preheat oven for 5 minutes prior to bake. Incorporate this into the total baking time.	Cakes, muffin cakes and short pasties.
 <b>Rotisserie</b>	This function utilizes top and bottom heating elements as well as hot air convection and fork.	Barbecue, grilled chicken, grilled fish.
 <b>*Bake</b>	This function utilizes top and bottom heating elements as well as hot air convection. It is recommended to preheat oven for 5 minutes prior to bake. Incorporate this into the total baking time.	Baking bread, scone, pizza, biscuits, cake, beef etc.
 <b>Toast</b>	Utilizes top and bottom heating elements simultaneously. When you select this function, you need to control the [ON/TOAST] knob. Fit oven rack into NO.2 Baking Layer. If toasting items, center them in the middle of the oven rack. Or make them be evenly spaced. It is recommended to set Temperature to 450°F/230°C.	Baking bread, sliced bread, scone, pizza, biscuits, cake, beef etc.

 **NOTE:** The rotisserie and hot air features operates simultaneously.



# PLACEMENT OF THE AIR FRYER OVEN



When placing the 20L AIR FRYER OVEN in your kitchen, ensure that the unit is kept away From Flammable materials, and that there is sufficient space around the unit of at least 10 cm, as per the guide below:

- Between the back of the unit and the wall.
- Between the sides of the unit and other objects.
- Between the top of the unit and other objects.

## BEFORE FIRST USE

- 1 Before using this unit, please read these instructions completely and save this manual.
- 2 Remove all packaging materials, labels and/or stickers from your appliance and dispose correctly. Check the package to verify that all contents are included and undamaged. Do not operate the appliance if the contents are incomplete or appear damaged.
- 3 This appliance may produce an odor and emit smoke when switched on for the first time, as residues from the production process are eliminated. This is normal and does not indicate a defect or hazard.
- 4 Set the Temperature knob to 450°F/230°C (the maximum heat setting) and preheat the oven for 10-15 minutes until no odor or smoke is present.
- 5 During use, ensure ample ventilation.

# COOKING CHART

- This table will help you select the correct temperature and time for best results. As you become more familiar with the oven cooking process, you may adjust these settings to suit your own personal tastes.
- The table below will help you choose the basic settings for the ingredients selected. As ingredients differ in origin, size, weight, shape, quality and brand, we cannot guarantee the best settings for your ingredients.
- Ensure to add 3 minutes to cooking time when starting with a cold appliance.

FOOD TYPES	TEMPERATURE	COOKING TIME
Steak	190°C/375°F	10-15 mins
Ribs	190°C/375°F	20-30 mins
Prawns	140°C/280°F	10-12 mins
Sausages	140°C/280°F	12-15 mins
Beef Burger Patties	190°C/375°F	15-17 mins
Quiche	190°C/375°F	18-20 mins
Doughnuts	190°C/375°F	7-10 mins
Chips	190°C/375°F	25-30 mins
Bread	190°C/375°F	5-8 mins
Chicken Wings	190°C/375°F	10-15 mins
Whole chicken	190°C/375°F	30-35 mins

## TIPS:

- Cooking time for whole roasted chicken will vary with weight. Use a meat thermometer to check internal temperature.

- Should you cook more than one type of meal at a point in time, be aware that the temperature inside the oven will be high. Cooking times will be shorter for all meals following the first. Ensure to make adjustments to your cooking times and check foods throughout the cooking process.
- Foods that are smaller in size usually require a slightly shorter cooking time than larger ones. Large quantities of food only require a slightly longer cooking time than smaller quantities.
- Flipping or turning smaller sized foods halfway through the cooking process, assures that all the pieces are evenly fried.
- Misting a bit of vegetable oil to fresh potatoes is suggested for a crispier result. When adding a little oil, do so just before cooking.
- Snacks normally cooked in an oven can also be cooked using this appliance.
- Use pre-made dough to prepare filled snacks quickly and easily. Premade dough requires a shorter cooking time than homemade dough.
- Place a baking tin or oven dish in the oven when baking a cake or quiche. A tin or dish is also suggested when cooking delicate or Filled foods.
- Set the timer to 1/2 the time needed for the recipe and the timer bell will alert you when it's time to turn your food. When you hear the timer bell, the preset preparation time has elapsed.
- If food is not cooked, check to ensure that the baskets and trays are not overloaded or that the temperature is not set too low. Use smaller batches for more even frying.
- If chips are not fried evenly, check if the correct type of potato is being used. Use fresh, firm potatoes. Use cut sticks and pat dry to remove excess starch.
- If chips are not crispy then it may be that the raw chips contained too much water. In the future cut sticks smaller and ensure to dry potato sticks properly before misting them with oil. Par-boiling potato sticks is always recommended prior to oven cooking.

# CLEANING AND MAINTENANCE

- ❶ Always allow the oven to cool completely before cleaning.
- ❷ Always unplug the oven from the electrical outlet.
- ❸ Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the toaster oven, before cleaning.
- ❹ To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven.
- ❺ Oven Rack, Baking Pan, Air Fryer Basket and Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush.
- ❻ They are NOT dishwasher safe.
- ❼ After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.
- ❽ To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
- ❾ Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

# PRODUCT SPECIFICATIONS

Feekaa		
Product Name	Air Fryer Oven	
Model Number	KA-KZ20A	
Rated Voltage	120V	
Rated Power	1700w	
Rated Frequency	60Hz	
Capacity	20L	
Temperature Scope	0-450°F/0-230°C	
Functions	Toast, Air Fry, Broil, Warm, Bake, Rotisserie and Convection Bake.	

# WARRANTY

## WARRANTY

- Our company provides a one-year warranty which starts from the date of purchase.
- When returning the product, please confirm that the product is intact, and the packing boxes and accessories are complete.

## Non-Warranty Policy

- The following conditions are not covered by the warranty.
- Over the warranty period.
  - Damage caused by natural disasters and other force majeure.
  - Any damage caused by use not in accordance with the requirements in the User Manual.
  - Failure or damage caused by forced use of the product.
  - The user disassembles or repairs the product without authorization.

## Warranty Requirements

- Please provide the warranty card and the order number.
- Please describe the problems in details with pictures or videos.
- Send Email to [info@feekaa.com](mailto:info@feekaa.com).
- Sorry that warrant service would not be available if you are unable to provide the above information.





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