



USER'S MANUAL



DIGITAL AIR FRYER DAF-530D-2



4.5 Litre
Capacity



Digital
Touch Screen



7 Preset
Cooking Modes



High Speed
Air Circulation



Non-stick
Coating



Temp Control
up to 200°C



60 Minute
Digital Timer

Introduction

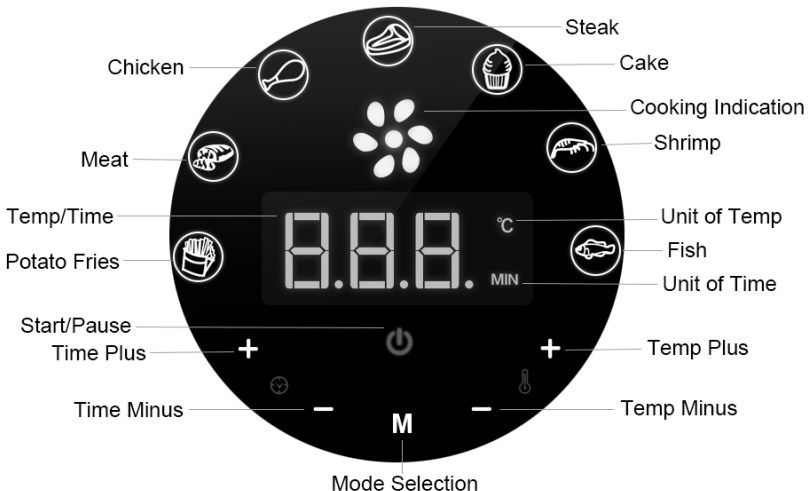
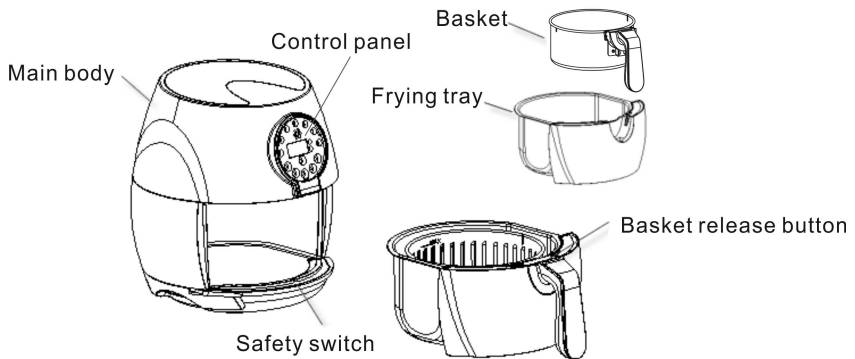
Thank you for purchasing Kitchen Couture Air Fryer.

The Kitchen Couture Air Fryer evenly circulates hot air rapidly around food. The Kitchen Couture Air Fryer heats up the food from all sides at once, making it a healthier, faster and easier method to prepare tasty food than conventional fryers. The Air Fryer does not use oil to fry food like conventional methods but can still create the crispy outer layer.

As a result, food prepared by the air fryer contains up to 80% less fat than those prepared by a conventional fryer. Not only does the Kitchen Couture Air Fryer make your guilty pleasures a healthier choice, it does the job faster.

Typical cooking time is 10-20 minutes, compared to the 15-30 minutes by a conventional fryer or oven. This versatile Kitchen Couture Air Fryer is a must-have in every modern home kitchen.

Description



Important

Please read this manual carefully before using the appliance, and keep it for future reference.

WARNING

1. NEVER immerse the main body of the appliance in water or any other liquid. NEVER rinse it under the tap.
2. Do not let any water or other liquid enter the main body of the appliance – to prevent electric shock.
3. Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
4. Do not cover the air inlet and the air exhaust openings while the appliance is operating.
5. Do not fill the frying tray with oil as this may cause a fire hazard.
6. Never touch the inside of the appliance while it is operating.
7. Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before connecting the appliance to mains socket.
8. Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
9. If the power cord is damaged, you must have it replaced at a authorized service center or by a similarly qualified electrician in order to avoid a hazard.
10. This appliance is not suitable for children or for people who are either physically or mentally handicapped or who lack experience and knowledge. Should you want anyone else to use the appliance, that person should be properly guided on its use.
11. Keep the appliance and its power cord out of the reach of children when the appliance is switched on or is cooling down.
12. Keep the power cord away from hot surfaces.
13. Do not plug / unplug the appliance or operate the touch screen with wet hands.
14. Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
15. Never connect the appliance to an external timer switch.
16. Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
17. Do not place the appliance against a wall or against other appliances. Leave at

least 10cm free space at the back and sides and 10cm free space above the appliance. Do not cover the appliance. Do not place anything on top of the appliance.

18. Do not use the appliance for any purpose other than described in this manual.
19. Do not let the appliance operate unattended.
20. During hot air frying, steam and hot air are released through the air outlet. Keep your hands and face at a safe distance from the steam and hot air and from the air outlet.
21. Be careful of steam and hot air when pulling the frying tray out of the appliance.
22. The surface below the appliance may become hot during use.
23. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before pulling the frying tray out of the appliance.

CAUTION

1. Place the appliance on a horizontal, level and stable surface.
2. This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
3. If the appliance is used improperly, or if it is not used according to the instructions in this manual, the warranty becomes invalid and refuses any liability for any damage that may be caused.
4. Always unplug the appliance after use.
5. Let the appliance cool down completely (over 30 minutes) before cleaning.
6. Always remove burnt remnants after every use.

Before first use

1. Remove all packing material.
2. Remove any stickers or labels from the appliance – other than the rating label.
3. Thoroughly clean the basket and frying tray, with hot water and some liquid washing soap using a non-abrasive sponge.
Tip: You may clean these parts in the dishwasher.
4. Wipe the inside and outside of the appliance with a moist cloth.

Preparing for use

1. Place the appliance on a stable, horizontal and level surface that is also heat

resistant.

2. Place the basket in the frying tray properly.

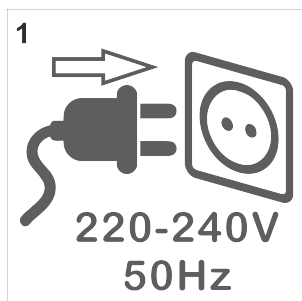
WARNING: Do not fill the frying tray with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.

First use

1. During the first use or first two uses, it is normal to smell like burning plastic and metal, and sometimes also to hear small sounds from inside the appliance. This is because the inner components are heated for the first time and materials expand a tiny bit in size.
2. To get rid of the smells, turn on the appliance, set temperature at 200°C and operate *without* food for 30 minutes.
3. If there are still small smells, wait till the appliance cools down completely. Then again, turn it on, set temperature at 200°C and operate without food for 30 minutes.

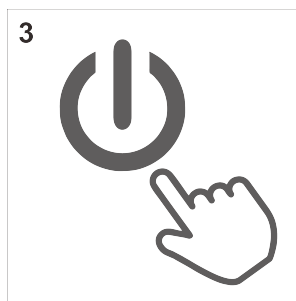
Quick start



Plug in the appliance on an earthed wall socket



You hear a “Beep--” sound. All lights come on for a second and then off except the Start/Pause light. The appliance is in standby status.



Touch Start/Pause once. Lights come on. The appliance is in the default cooking mode “Potato Fries”

4



Touch Mode Selection once or more times to select other cooking mode if necessary. The light of the selected mode comes

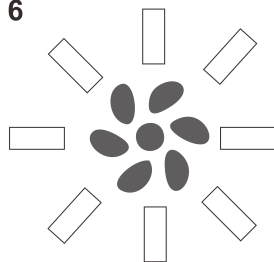
on and temperature displays. flashes.

5



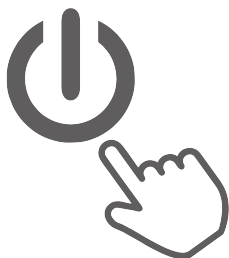
Touch and hold Start/Pause for 3 seconds to start cooking.

6



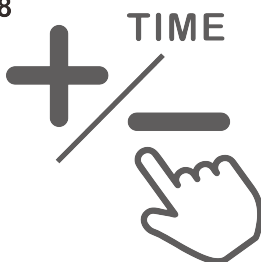
The Cooking Indication light flickers. The appliance is cooking in the selected mode.

7



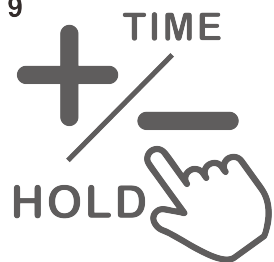
If necessary, touch Start/Pause once to pause cooking. Touch Start/Pause once again to resume cooking. Cooking will automatically pause when the frying tray is pulled out. Cooking will resume when the frying tray is back in place.

8



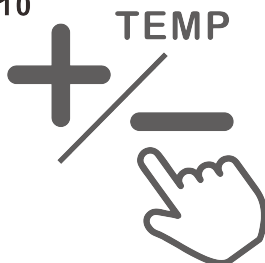
Cooking time can be personalized from 1 to 60 minutes. Touch Time Plus or Time Minus. Each adjustment is 1 minute.

9



To adjust time more quickly, touch and hold Time Plus or Time Minus. The value in the digit in tens keeps increasing or decreasing. Release your finger when you have the desired value

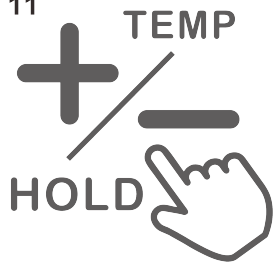
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Cooking temperature can be personalized from 50 to 200°C.

Touch Temp Plus or Temp Minus. Each adjustment is 10°C.

11



To adjust temperature more quickly, touch and hold Temp

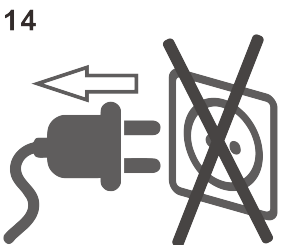
Plus or Temp Minus. The temperature keeps increasing or decreasing. Release your finger when you have the desired temperature.



To manually terminate cooking, touch and hold Start/Pause for 3 seconds. All lights go off except the Start/Pause light. The appliance is back in standby status.



Cooking will automatically terminate when time is up. You hear "Beep--" sounds continuously for about 10 seconds. The fan continues to work for 1 minute so as to help cool down the ingredients and the appliance. The fan goes off in 1 minute and all lights go off except the Start/Pause light. The appliance is back in standby status.



After use, unplug the appliance and wait till it cools down completely before cleaning.

Cooking steps and tips

1. Plug in the appliance on an earthed wall socket.
2. Pull the frying tray out of the appliance.
3. Place the frying tray on a flat surface.
4. Hold the handle and press the basket release button to release the basket.

WARNING: Do not press the basket release button when the frying tray is hanging in the air. Otherwise the frying tray will fall and cause damages.

5. Put the ingredients in the basket.
6. Install the basket in the frying tray correctly (when you hear a click).
7. Push the frying tray (with the basket) back in place of the appliance.

8. Touch Start/Pause once to turn on the appliance.
9. Touch Mode Selection once or more times to select a preset cooking mode.

Tips:

- You may let the appliance preheat for 3 minutes so as to reach the desired temperature before cooking.
- Cooking time and temperature can be personalized. (See sections "Quick start" and "Settings".)

10. Touch and hold Start/Pause for 3 seconds to start cooking.

Tip: During cooking, the touch screen will display cooking temperature and time count-down (switching in turns). Temperature is the set temperature and time is the remaining cooking time.

11. Some ingredients require shaking halfway through the preparation time (see section "Settings"). To shake the ingredients, pull the frying tray out of the appliance by the handle and shake it. Then push the frying tray back in place of the appliance.

WARNING: Do not press the basket release button during shaking.

Tip: To reduce the weight, you can release the basket from the frying tray and shake the basket only. To do so, pull the frying tray out of the appliance, place it on a heat-resistant flat surface and press the basket release button.

WARNING: Do not press the basket release button when the frying tray is hanging in the air. Otherwise the frying tray will fall and cause damages.

12. Pull the frying tray out of the appliance to check if the ingredients are ready. If the ingredients are not ready, push the frying tray back in place of the appliance and cook for longer time.

Tip: Cooking will automatically pause when the frying tray is pulled out. Cooking will resume when the frying tray is back in place.

13. When the ingredients are ready, you may manually terminate cooking. To do so, touch and hold Start/Pause for 3 seconds. The appliance will be back in standby status.

14. Cooking will automatically stop when time is up. You will hear "Beep--" sounds continuously for about 10 seconds.

Tip: When cooking automatically stops, the fan will continue to work for 1 minute so as to help cool down the ingredients and the appliance. The fan will go off in 1 minute and the appliance will be back in standby status.

15. Release the basket from the frying tray. Empty the basket into a bowl or a dinner plate and serve.

Tip: To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.

WARNING:

- **Do not turn the basket upside down with the frying tray still attached to it, as the grease and excess oil that are collected in the frying tray**

will flow back onto the ingredients.

- After hot air frying, the basket, the frying tray and the ingredients are hot. Depending on the type of ingredients, steam may escape from the frying tray.

16. When a batch of ingredients is ready, the appliance is instantly ready for preparing another batch.

Settings

Default settings of preset cooking modes

Preset cooking mode	Default time	Default temperature
Potato fries	18 mins	200°C
Meat	12 mins	200°C
Chicken	20 mins	200°C
Steak	12 mins	180°C
Cake	25 mins	160°C
Shrimp	8 mins	180°C
Fish	10 mins	180°C

Personalized settings

Besides the preset cooking modes, you may personalize the time and temperature settings for cooking particular ingredients. The table below helps you to select the basic settings for the ingredients you want to prepare.

Note: Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

Tips:

1. Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
2. A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
3. Shaking smaller ingredients halfway through the preparation time optimized the end result and can help prevent unevenly fried ingredients.
4. You may coat fresh potatoes with a little oil for a crispy result. Fry your ingredients in the appliance within a few minutes after you have added the oil.
5. Do not prepare extremely greasy ingredients in the appliance.
6. Snacks that can be prepared in an oven can also be prepared in the air fryer.
7. The optimal amount for preparing crispy fries is about 600 grams.
8. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.

9. You may also use the appliance to reheat ingredients by setting the temperature to 150°C and the timer to about 10 minutes.
10. You may let the appliance preheat for 3 minutes so as to reach the desired temperature before cooking.

	Min-Max Amount (gm)	Time (min.)	Temp (°C)	Shake halfway	Extra information
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Potatoes & fries

Thin frozen fries	300-800	12-20	200	Shake	
Thick frozen fries	300-800	12-22	200	Shake	
Home-made fries (8x8mm)	300-1000	18-30	180	Shake	add 1/2 tbsp of oil
Home-made potato wedges	300-1000	18-30	180	Shake	add 1/2 tbsp of oil
Home-made potato cubes	300-1000	12-22	200	Shake	add 1/2 tbsp of oil
Rösti	250-400	15-25	180		
Potato gratin	500-700	18-25	180		

Meat & Poultry

Steak	100-700	8-22	180		
Pork chops	100-1000	10-20	180		
Hamburger	100-700	7-18	180		
Sausage roll	100-700	13-20	200		
Drumsticks	100-1000	18-25	180		
Chicken breast	100-700	10-18	180		

Snacks

Spring rolls	100-600	8-15	200	Shake	Use oven-ready
Frozen chicken Nuggets	100-700	6-15	200	Shake	Use oven-ready
Frozen fish fingers	100-600	6-15	200		Use oven-ready
Frozen bread- crumbed cheese snacks	100-600	10-15	200		Use oven-ready
Stuffed vegetables	100-600	10-15	160		Use oven-ready

Making home-made fries

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Add 1/2 tablespoon of olive oil in a bowl, put the potato sticks on top and mix until the sticks are evenly coated with oil.
4. Remove the potato sticks from the bowl with your fingers or a kitchen utensil so that the excess oil stays behind in the bowl. Put the potato sticks in the basket.
Tip: Do not tilt the bowl to pour all the potato sticks into the basket in one go, to prevent excess oil from collecting at the bottom of the frying tray.
5. Fry the potato sticks according to the above-mentioned instructions.

Cleaning

Clean the appliance after every use.

WARNING:

- **The frying tray, basket and the inside of the appliance have non-stick coatings. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.**
 - **NEVER immerse the main body of the appliance in water or any other liquid.**
1. Unplug the appliance from the wall socket and let it cool down completely.
Tip: Remove the frying tray to let the appliance cool down more quickly.
 2. Wipe the outside of the appliance with a moist cloth.
 3. Clean the frying tray and basket with hot water and some washing liquid soap, using a non-abrasive sponge.
Tip:
 - You may clean these parts in the dishwasher.
 - You may use a degreasing liquid to remove any remaining dirt.
 - If dirt sticks to the basket, or at the bottom of the frying tray, fill the frying tray with hot water and some washing liquid soap. Put the basket in the frying tray and let the frying tray and the basket soak for approximately 10 minutes.
 4. Clean the inside of the appliance with a moist cloth or a non-abrasive sponge.
 5. Clean the heating element with a non-abrasive cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down completely.
2. Make sure all parts are clean and dry.
3. Store the appliance in a cool dry place. Avoid direct sunlight on the appliance.

Troubleshooting

Problem	Possible cause	Solution
The appliance does not work	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not started cooking.	Touch and hold Start/Pause for 3 seconds to start cooking.
	The frying tray is not back in place of the appliance correctly.	Push the frying tray (with the basket properly installed) back in place correctly.
The ingredients fried with the appliance are not done.	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Operate Temp Plus to set a high temperature (see sections "Quick start" and "Settings").
	The cooking time is too short.	Operate Time Plus to set a longer time (see sections "Quick start" and "Settings").
The ingredients are fried unevenly in the appliance.	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	Certain types of the ingredients need to be shaken halfway through the preparation time.	Pull the frying tray out of the appliance and shake the ingredients (see sections "Cooking steps and tips" and "Settings").

Problem	Possible cause	Solution
Fried snacks are not crispy when they come out of the appliance	You have used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven-ready snacks, or lightly brush some oil onto the snacks for a crispier result.
I cannot push the frying tray back into the appliance properly.	There is too much food in the basket.	Do not fill the basket beyond the max amount indicated in the table on the earlier page (see section "Settings").
	The basket is not installed in the frying tray correctly.	Install the basket in the frying tray correctly (when you hear a click).
White smoke comes out of the appliance	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 180°C when you fry greasy ingredients in the appliance. Do not prepare extremely greasy ingredients in the appliance.
	The frying tray still contains greasy residues from the previous use.	White smoke is caused by grease heating up in the frying tray. Make sure you clean the frying tray properly after each use.
Fresh potato fries are fried unevenly in the appliance.	You did not soak the potato sticks properly before frying them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper (see section "Settings"→"Making home-made fries").
	You have not used the right type of potato.	Use fresh potatoes and make sure they stay firm during frying.

Problem	Possible cause	Solution
Fresh potato fries are not crispy when they come out of the appliance.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.
The food prepared smells like burning metal and plastic.	You have not cleaned or used the appliance properly in the first time.	Clean the appliance thoroughly. Turn on the appliance, set temperature at 200°C and operate <i>without</i> food for 30 minutes. If there are still small smells, wait till the appliance cools down completely. Then again, turn it on, set temperature at 200°C and operate without food for 30 minutes. (See section “Before first use” and “First use”)

Technical Specifications

Model numberDAF-530D-2
 Input voltage / frequency.....220-240V 50Hz
 Power.....1400-1600 Watt
 Product dimensions.....W288 x D348 x H327 mm
 Product weight.....Approx. 4.5 kg