

KAMBROOK®



INSTRUCTION BOOKLET

Suits all KAF650 models

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 2738 45 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

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Limited Product Warranty

Kambrook's warranty for this product covers the repair or replacement if it's found to be defective due to faulty materials, workmanship, or function within the warranty period.

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our warranty. For details on the length of the warranty, to obtain a printed copy, or to read the full terms and conditions, please scan the QR code or visit the following websites:

Australia: <https://kambrook.com.au/>

New Zealand: <https://kambrook.co.nz/>

Alternatively, call the Kambrook Service Centre (see back cover for contact details).



IMPORTANT: READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

At Kambrook, we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition, we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

Important Safeguards For Your Kambrook Air Fryer

- Remove and safely discard any packaging material and promotional labels before using the air fryer for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this air fryer (where applicable).
- Do not place the air fryer near the edge of a bench or table. Ensure the surface is level, clean and free of water and other substances.
- Do not operate the air fryer on a sink drain board.
- Do not place the air fryer on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not operate the air fryer on an inclined surface. Do not move the air fryer while it is switched on.
- Do not cover the air inlet or the air outlet while the air fryer is in operation.
- Do not fill the cooking pan with oil or any other liquid as the air fryer functions by circulating hot air to cook food.
- Never use the cooking pan without the frying rack inserted into the base.
- Never touch the inside of the air fryer while it is in operation.
- Position the air fryer at a minimum distance of 50cm away from walls, curtains, cloths and other heat sensitive materials when in use.

- Always operate the air fryer on a stable and heat resistant surface. Do not use on a cloth covered surface, near curtains or other flammable materials.
- Always put the ingredients to be cooked in the cooking pan with the frying rack already inserted.
- Never overfill the cooking pan.
- Do not place cardboard, plastic, paper or other flammable materials into the air fryer.
- Do not cover any external part of the air fryer with metal foil. This will cause overheating of the air fryer.
- Do not touch the cooking pan or frying rack for some time after use as they will be very hot. Always use the handle.
- Always use extreme caution when removing the cooking pan or disposing hot grease or other hot liquids that may have accumulated in the pan during cooking.
- Do not turn the cooking pan upside down with the frying rack still inserted as any excess oil that has collected on the bottom of the cooking pan will leak onto the ingredients.
- Be careful of hot steam and air when removing the cooking pan from the air fryer. The cooking pan and the ingredients are hot after operation. Depending on the type of ingredients in the air fryer, steam may escape from the cooking pan during operation.
- Extreme caution must be used when the air fryer contains hot food and liquids. Do not move the air fryer during cooking.
- Always ensure that the cooking pan and frying rack are thoroughly dried after cleaning and are assembled into position before operating the air fryer.
- When using the air fryer, provide sufficient clearance (minimum 50cm) above and on all sides for air circulation.
- This air fryer is not intended to be operated by means of an external timer or separate remote-control system.
- While in operation, hot steam may escape from the air outlet on the rear side of the air fryer. Always keep your hands and face at a safe distance from the steam and air outlet.
- If dark smoke emits from the air fryer during operation, immediately turn the air fryer off by pressing and holding down the power button for 3 seconds and switch off at the power outlet. Wait for the smoke emission to stop and for the air fryer to cool down before removing the cooking pan from the air fryer.
- The temperature of accessible surfaces may be hot when the air fryer is operating and for some time after use.
- Do not touch hot surfaces; use insulated oven mitts.
- Always wear protective, insulated oven mitts when inserting, removing, or handling items from the air fryer.
- Allow the air fryer to cool before handling.
- Do not place hands inside the air fryer during operation.
- Do not insert over-sized foods into the air fryer as they create risk of fire or electric shock.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean the cooking pan or frying rack as this may damage the non-stick coating.

- Do not clean the interior of the air fryer with metal scouring pads as pieces can break off the pad and touch electrical parts creating a risk of electric shock.
- Do not attempt to operate the air fryer by any other method than those described in this book.
- Always ensure the air fryer is properly assembled before use. Follow the instructions provided in this book.
- Do not place anything on top of the air fryer when in use or when stored.
- The air fryer should not be left unattended at any time when in use.
- Always ensure the air fryer has cooled, been turned off, switched off at the power outlet, and the cord has been unplugged from the power outlet before attempting to move, disassemble, clean, or store the air fryer.
- Do not place the air fryer in direct sunlight. Colour fading and discolouration may occur when the air fryer is consistently exposed to UV light.
- Keep the air fryer clean. Follow the cleaning instructions provided in this book.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- The appliance must be used on a properly grounded outlet. If unsure, please consult a qualified electrician.
- Do not, under any circumstances, modify the power plug or use a power plug adapter.
- Do not place this appliance on or near a heat source, such as hot plate, oven, or heaters.
- Position the appliance at a minimum distance of 50cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- 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.
- Always switch the appliance off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always switch the appliance off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid or allow moisture to come in contact with the parts, unless it is recommended in the cleaning instructions.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- It is recommended to regularly inspect the appliance. To avoid a hazard, do not use the appliance if power cord, power plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See a qualified electrician for professional advice.
- During electrical storms, the appliance should be disconnected from the power source at the wall socket to prevent any electrical surges that may arise during the storm, and which may inadvertently cause damage to the appliance and its electronic componentry.

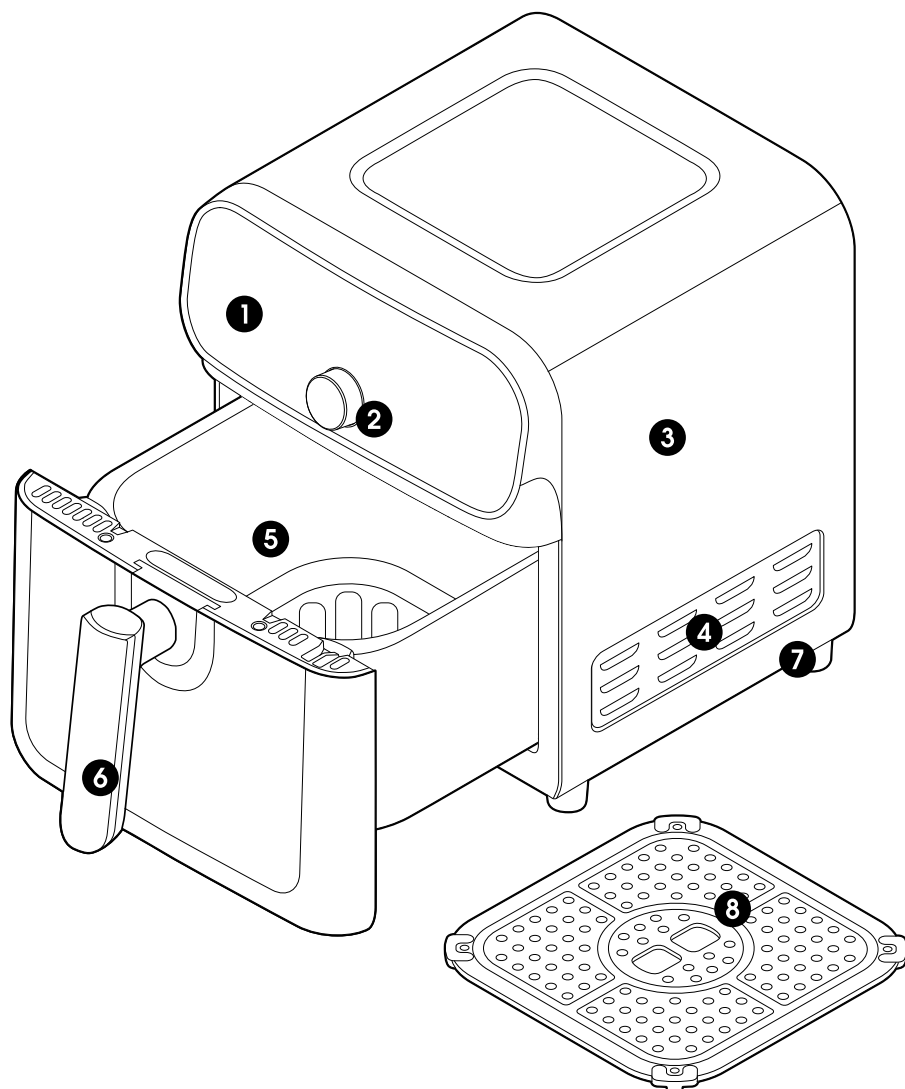


CAUTION: Hot Surfaces. Do not Touch.

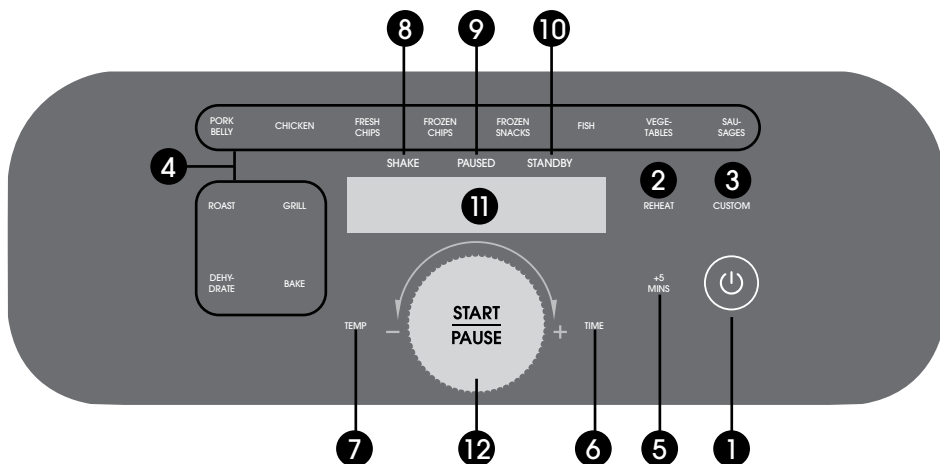
This symbol indicates temperature of accessible surfaces may be high when the appliance is operating and for some time after use.

Components

1. Control panel
 2. Start/Pause dial
 3. Main air fryer housing
 4. Air inlet
 5. Cooking pan with non-stick coating (frying rack sits inside)
 6. Cooking pan handle
 7. Non-slip feet
 8. Frying rack with non-stick coating
- Not shown
- Power cord and plug
 - Air outlet at back of unit



Control Panel



1. ON/OFF power button
2. Reheat
3. Custom
4. Preset cooking functions;

- Pork belly
- Chicken
- Fresh chips
- Frozen chips
- Frozen snacks
- Fish
- Vegetables
- Sausages
- Roast
- Grill
- Bake
- Dehydrate

5. +5 minutes
6. Time
7. Temperature
8. Shake indicator
9. Paused indicator
10. Standby indicator
11. LCD screen
12. Start/Pause dial

Turn left to decrease or right to increase time & temperature. Press to set, start or pause.

Using Your Kambrook Air Fryer

BEFORE FIRST USE

Remove all packaging materials and any promotional labels from your air fryer.

Thoroughly clean the frying rack and cooking pan with warm soapy water and a non-abrasive, soft scouring pad, then rinse and dry thoroughly. Wipe the outside of the air fryer with a damp cloth.

NOTE

When turned on for the first time, the air fryer may give off vapours for up to 15 minutes. This is due to the protective substances on the heating element. It is safe, not detrimental to the performance of the air fryer and will dissipate with use.

WARNING

Hot steam is released through the air outlet on the rear side of the air fryer during operation. Always keep your hands and face at a safe distance from the steam and from the air outlet. Place the air fryer on a dry, flat, level surface. Ensure the air fryer is not too close to the edge of the bench top.

Operating Your Air Fryer

1. Insert the frying rack into the cooking pan.
2. Place food in the cooking pan and slide the cooking pan into the air fryer.
3. Plug the power cord into a 230/240-volt power outlet. Ensure the power cord is fully extended. Switch on at the power outlet and the air fryer will beep once; 'Standby' will illuminate on the screen, and the ON/OFF button will flash on the control panel. The air fryer is now in standby mode.
4. Press ON/OFF once to exit standby mode. All lights will illuminate on the screen.
5. Press the relevant preset cooking function.
6. If no temperature or time change is required, press the START/PAUSE dial to begin operation. The LCD screen will display both the cooking time and temperature while in operation.
7. Once cooking is complete, 5 beeps will sound, and END will display on the LCD screen.

NOTE

Use insulated oven mitts when touching hot surfaces.

NOTE

When cooking is complete and/or the air fryer is turned off, the fan will continue to operate for approximately 1 minute.

Using Your Kambrook Air Fryer

Preset Cooking Options

There are 12 preset cooking functions to choose from. Refer to the Functions Cooking Guide in this booklet for more details on default times and temperatures.

Preset cooking functions include: **Pork Belly, Chicken, Fresh Chips, Frozen Chips, Frozen Snacks, Fish, Vegetables, Sausages, Roast, Grill, Dehydrate & Bake.**

Shake Reminders

Some preset functions have shake reminders specifically placed throughout the function, to remind the user to shake or turn the food.

- If the preset cooking function suggests the user to shake or turn the food in the cooking pan, 2 beeps will sound during the cooking cycle, and SHAKE will display on the screen.
- Press the START/PAUSE dial to pause operation, the screen will flash to indicate that cooking has paused.
- Remove the cooking pan, shake or turn the food before sliding the pan back into the air fryer.
- Press the START/PAUSE dial to recommence cooking. The PAUSED and SHAKE indicators will no longer be displayed on screen, and cooking will continue from the paused time.

NOTE

The SHAKE indicator will display on the screen until the cooking pan has been removed and replaced, or until 1 minute has elapsed, whichever occurs first.

NOTE

Cooking can be paused by pressing the START/PAUSE dial, or by simply removing the cooking pan from the air fryer.

TIP

Some food items may not have enough room to shift effectively by shaking. It may be helpful to turn the food with a heat resistant utensil at least once during the cooking process for more even results.

NOTE

The air fryer will automatically return to standby mode if left idle for 10 minutes after the cooking timer has elapsed.

Setting the Cooking Temperature and Time

The cooking temperature and time can be adjusted;

- On all preset cooking functions.
- In any order i.e. temp or time first.
- Any time before and during operation.

NOTE

The temperature or time change will automatically set after a few seconds if the START/PAUSE dial is not pressed.

- To set the required cooking temperature and time, press ON/OFF and select the chosen function.

Using Your Kambrook Air Fryer

- Select TEMP or TIME and turn the START/PAUSE dial clockwise to increase and counterclockwise to decrease the temperature/time.
- Press TEMP or TIME again to set temperature/time.
- Press the START/PAUSE dial to commence cooking.

+ 5 MINS

To easily increase the cooking time before, during operation and/or within 10 minutes after cooking has finished, press the +5 minutes button to add 5 minutes to the displayed cooking time. Press this button repeatedly to increase cooking time in 5 minute increments.

NOTE

If +5 minutes is selected during operation, the 5 minutes extra cooking time will be added to the displayed time.

REHEAT

The reheat button is handy to reheat cooked food.

CUSTOM

This Kambrook air fryer comes with a custom function to allow you to create your own personalised cooking setting. The default cooking temperature is 180°C, and the default cooking time is 15 minutes.

To change the cooking time and temperature, refer to the SETTING THE COOKING TIME AND TEMPERATURE section in this booklet on page 11.

When using the custom function, the air fryer will display the last used temperature and time setting, even if it has been disconnected from power.

NOTE

If disconnected from power, the air fryer will remember the last used setting for CUSTOM.

COOKING FUNCTION	PRESET TIME	TIME RANGE	PRESET TEMP (°C)	TEMP RANGE (°C)	SHAKE FOOD REMINDER
Pork Belly	1 hr	1 min - 2 hrs	180	100 - 200	YES
Chicken	18 mins	1 min - 2 hrs	190	100 - 200	YES
Fresh Chips	25 mins	1 min - 1 hr	200	100 - 200	YES
Frozen Chips	20 mins	1 min - 1 hr	200	100 - 200	YES
Frozen Snacks	15 mins	1 min - 1 hr	190	100 - 200	YES
Fish	10 mins	1 min - 1 hr	190	100 - 200	NO
Vegetables	25 mins	1 min - 2 hrs	190	100 - 200	YES
Sausages	15 mins	1 min - 1 hr	180	100 - 200	YES
Roast	1 hr	1 min - 4 hrs	180	100 - 200	YES
Grill	5 mins	1 - 30 mins	200	100 - 200	NO
Bake	30 mins	1 min - 2 hrs	150	100 - 200	NO
Dehydrate	2 hrs	1 min - 12 hrs	70	40 - 90	YES
Reheat	10 mins	1 min - 1 hr	165	60 - 200	NO
Custom	15 mins	1 min - 6 hrs CUSTOM setting will remember the last used cooking setting.	180	90 - 200 CUSTOM setting will remember the last used cooking setting.	YES

Using Your Kambrook Air Fryer

COOKING GUIDE

The following table provides basic cooking guidelines. Please note that due to variations in thickness, size and the moisture content of the foods being cooked, temperature and time should be adjusted to suit. Always ensure that the food is thoroughly cooked to food-safe temperature before consuming.

FOOD	QUANTITY APPROX.	COOKING TIME APPROX.	TEMP (°C)	NOTES
GRILL				
Chicken Breast	100g - 1kg	15 - 20 mins	200	
Cheese on toast	2 slices	3 - 5 mins	200	
BAKE				
Cake	18 - 20cm round tin	40 mins	150	
Cookies	4 - 6	10-12 mins	150	
Ham and cheese croissant	3 - 6	5 - 10 mins	150	
ROAST				
Whole Chicken*	1 - 1.7kg	1 hr	180	
Beef	500g - 2kg	20 mins - 1.5 hrs	180	
DEHYDRATE**				
Fresh Fruit	1 - 1.5kg	2 - 4 hrs	70	Remove any blemishes, seeds, pips and stone and slice.
Fresh Vegetable	100 - 500g	2 - 5 hrs	70	Peeled, thinly sliced.
Fresh Meat	100 - 500g	2 - 6 hrs	75	

Footnotes for the Cooking Guide

** When dehydrating, produce drying times can vary. Drying times are affected by the quantity, thickness of the sliced produce and the moisture content of the food itself. (Therefore, estimated drying times have been given in the table above). Do not dehydrate lighter foods like kale, parsley or herbs as the force of the fan may blow them into the fan and heating element which could become a hazard.

Tips for Air Frying

Hints & Tips

- Shaking or turning ingredients at least once during cooking optimises the result and can help prevent uneven cooking.
- For a crispier result, lightly coat foods in oil before placing them on the frying rack.
- Baking tins (which are not provided) should not be filled more than 3/4 full if the baking ingredients contain rising agents.
- Avoid cooking high fat content foods like bacon in the air fryer as they may spit grease over the heating element and fan.
- Most snacks that can be cooked in a conventional oven can also be cooked in an air fryer.
- Using a heat-resistant utensil such as tongs to turn food instead of shaking may be easier for some food types.
- The air fryer cooking pan may fit baking tins up to a maximum size of either a round 20 cm in diameter or a rectangle 12 cm by 17 cm (baking tin not included).

WARNING

Never place baking tins or other ovenproof dishes or moulds directly in the cooking pan. Always place the baking dish on top of the frying rack inside the cooking pan. Always wear oven mitts when handling the baking tin or other oven-proof dishes or moulds.

CAUTION

- Never overfill the cooking pan with ingredients. Ensure that the food inserted into the cooking pan fits well, allowing good air flow.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the air fryer.

Care, Cleaning and Storage

Care and Cleaning

Cleaning the air fryer after every use ensures optimal performance every time.

1. Before cleaning, ensure the air fryer is turned OFF, switched off at the power outlet and unplugged from the power outlet. Allow the air fryer to cool completely. Remove the cooking pan to allow the air fryer to cool faster.
2. Soak the frying rack and cooking pan in hot soapy water for approximately 10 minutes before cleaning to loosen food matter. Clean the cooking pan and frying rack with hot soapy water using a non-abrasive, soft scouring pad, sponge, or brush. Rinse well and dry thoroughly.
3. Wipe the inside and outside of the air fryer with a soft damp cloth. Do not place any part of the air fryer in the dishwasher.
4. Dry thoroughly before storing or use.

NOTE

Do not use metal kitchen utensils or abrasive cleaning materials to clean the frying rack and cooking pan as they may damage the non-stick coating.

NOTE

Exposure to cooking oils and cleaning chemicals may cause colour fading and discolouration to the air fryer. If the air fryer is exposed to oils or cleaning chemicals, turn off and unplug the appliance, allow the air fryer to cool and use a damp cloth to clean the surface of the air fryer.

Storage

1. When storing the air fryer, switch off and then remove the power plug from the power outlet. Ensure the air fryer is completely cool, clean and dry.
2. Slide the cooking pan with rack into the air fryer and wrap the cord for storing.
3. Do not place heavy objects on top.

CAUTION

To prevent damage to the appliance, do not use alkaline cleaning agents when cleaning, use a soft cloth and a mild detergent.

Troubleshooting Guide

POSSIBLE PROBLEM	POSSIBLE REASON	EASY SOLUTION
The air fryer does not turn on	<ul style="list-style-type: none"> The air fryer is not plugged in. Power button was not pressed after being plugged in. 	<ul style="list-style-type: none"> Insert the plug into a 230V or 240V power outlet and turn the power on. Press power button.
The air fryer is on but not able to start cooking	<ul style="list-style-type: none"> START/PAUSE was not pressed. The timer has not been set. The cooking pan is not correctly placed in the air fryer. 	<ul style="list-style-type: none"> Press the START/PAUSE dial to start cooking. Press TIME and set the timer using the START/PAUSE dial. Press the START/PAUSE dial to start cooking. Completely slide the cooking pan with frying rack inserted into the air fryer.
The LCD screen is blank	<ul style="list-style-type: none"> The air fryer has overheated and has shut down automatically. The air fryer is in STANDBY mode. Control panel is not working properly. 	<ul style="list-style-type: none"> Unplug from the power outlet and wait for the air fryer to completely cool. Plug into the power outlet and turn on. Press power button or press/rotate dial to exit standby mode Unplug from the power outlet and call the Kambrook Customer Service Centre.
The air fryer is not heating	<ul style="list-style-type: none"> Air fryer has overheated. Heating elements are not working. 	<ul style="list-style-type: none"> Unplug from the power outlet and wait for the air fryer to completely cool. Plug into the power outlet and turn on. Unplug from the power outlet and call the Kambrook Customer Service Centre.
Food is not cooking properly	<ul style="list-style-type: none"> There is too much food in the cooking pan. The set temperature is too low. The cooking time is too short. 	<ul style="list-style-type: none"> Put less food in the cooking pan. Smaller batches will cook more evenly. Increase the temperature by pressing TEMP and using the START/PAUSE dial. Increase the cooking time by using the +5 minutes button if within 10 minutes of preset cooking time completion, or by pressing TIME and using the START/PAUSE dial.
Food is not evenly cooked	<ul style="list-style-type: none"> Some foods need to be shaken or turned halfway through the cooking. There is too much food in the cooking pan. 	<ul style="list-style-type: none"> For pre-packaged food, follow instructions for cooking found on packaging. Do not overfill the cooking pan.
I cannot slide the cooking pan into the air fryer properly	<ul style="list-style-type: none"> There is too much food in the cooking pan. The frying rack is not placed in the cooking pan correctly. 	<ul style="list-style-type: none"> Do not overfill the cooking pan. Ensure that the frying rack is placed directly on the base of the cooking pan.

Troubleshooting Guide

POSSIBLE PROBLEM	POSSIBLE REASON	EASY SOLUTION
White smoke comes out of the air fryer	<ul style="list-style-type: none"> Greasy or high fat content food being cooked in air fryer. The cooking pan still contains grease residues from previous use. 	<ul style="list-style-type: none"> When greasy food is cooked in the air fryer, a large amount of oil will leak into the cooking pan. The oil produces white smoke, and the cooking pan may heat up more than usual. Reduce the temperature of the air fryer to reduce the smoke. White smoke is caused by grease heating up in the cooking pan. Make sure you clean the pan properly after each use.
Homemade fries are cooked unevenly	<ul style="list-style-type: none"> Potato sticks were not soaked properly before cooking. Wrong potato type was used. 	<ul style="list-style-type: none"> Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with a paper towel. Floury type potatoes such as Russet and Sebago are best.
Homemade fries are not crispy when they come out of the air fryer	<ul style="list-style-type: none"> The crispiness of the fries depends on the amount of oil and water in the fries. 	<ul style="list-style-type: none"> Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.
Packaged fries are not coming out crisp and brown	<ul style="list-style-type: none"> Packaged fries will give varying results depending on the brand and type of potato used. Some packaged fries do not brown well when oven cooking or even fried in oil. 	<ul style="list-style-type: none"> Try another brand of frozen fries. Cook for longer period.
'E01' displays on the screen	<ul style="list-style-type: none"> NTC open circuit. 	<ul style="list-style-type: none"> Error message code can be reset by turning off the unit at the power outlet. If the error message code continues to display on the screen, please contact the Kambrook Customer Service Centre.
'E02' displays on the screen	<ul style="list-style-type: none"> NTC short circuit. 	<ul style="list-style-type: none"> Error message code can be reset by turning off the unit at the power outlet. If the error message code continues to display on the screen, please contact the Kambrook Customer Service Centre.
'E03' displays on the screen	<ul style="list-style-type: none"> Overheat protection. 	<ul style="list-style-type: none"> Error message code can be reset by turning off the unit at the power outlet. If the error message code continues to display on the screen, please contact the Kambrook Customer Service Centre.
"Open" displays on the screen	<ul style="list-style-type: none"> The cooking pan has been taken out of the unit. 	<ul style="list-style-type: none"> Insert the cooking pan back in the unit.

Kambrook - Australia

Locked Bag 2000
Botany NSW 1455

Customer Service Line/
1300 139 798

www.kambrook.com.au

Kambrook - New Zealand

PO Box 99027,
Newmarket,
Auckland 1149, New Zealand

Customer Service Line/
0800 273 845

www.kambrook.co.nz

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