



SHARP KF-AF70DB Air Fryer Instruction Manual

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SHARP

SHARP KF-AF70DB Air Fryer



Please see the date of manufacture marked on the product

Thank you very much for your purchase of our SHARP Air Fryer.


For proper and effective use of the Air fryer, please read this manual carefully before use. Be sure to keep this manual for reference.

SAFETY INSTRUCTION

Please read the warning and instructions for use carefully before using this appliance and comply strictly for your safety and to prevent damage that may occur on your property.

WARNING

1. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
2. Do not touch the hot surface. Use the handle or the button.
3. Do not use the appliance for other than intended use.
4. Do not let the cord hang over the edge of a table or counter or touch a hot surface.
5. Do not place on or near a hot gas or electric burner or in a heated oven.
6. Extreme caution must be used when moving a fryer containing hot oil.
7. Do not leave the appliance unattended when it is being operated.
8. Hot surface when the appliance is operating. Always use dishes or as soon as it is in a plane will become hot.
9. Do not place any of the following materials in the appliance: Paper cardboard, plastic, foam and the like.
10. Do not operate the air dryer when the coating is found to have peeled off. Because the food can come into direct contact with the metal surface, the coating peels off or rusts, which can cause harmful substances to get into the food beyond the safety standards.
11. Never connect the fryer to the electricity supply without placing the inner pot first.

12. To prevent fire, do not place the appliance close to flammable materials such as curtains, and do not place anything above the appliance.
13. The appliance can not be used for storing things, especially papers, cardboard or plastic.
14. The mark “” means APPLIANCE SURFACES ARE HOT WHEN OR AFTER USE. Do not touch hot surfaces. Please wear protective insulated gloves when touching hot surfaces or hot wire racks, frying tanks and food.

INSTRUCTION FOR USE

1. Before using check that the voltage of the wall outlet corresponds to the one shown on the rating plate.
2. If the power cord or plug is damaged. The power cord must be replaced by the manufacturer, its aftersales service or similarly qualified persons in order to avoid a hazard.
3. The use of accessories not recommended by the manufacturer may cause injuries to persons.
4. Cooking appliances should be positioned in a stable situation with the handles (if any) positioned to avoid spillage of the hot liquids.
5. Children should be supervised to ensure that they do not play with the appliance.
6. The appliance must not be immersed.
7. Unplug from the outlet when not in use and before cleaning. Allow to cool down before putting on or taking off parts, and before cleaning the appliance.
8. Make sure handles are properly assembled to the inner pot and locked in place. See detailed assembly instructions. Before use, always ensure that the inner pot is positioned correctly.
9. The oil in the inner pot will be still hot after it is switched off. Never attempt to move your fryer until it is completely cooled down, lift the inner pot using the handles.
10. Though the detachable inner pot can be completely immersed in water and cleaned, it must be thoroughly dried before the next use to prevent electric shock.
11. Make sure all papers, cardboard or plastic have been removed before frying food.
12. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
13. On completion of frying and before opening the lid, always raise the basket and wait a few seconds to allow steam pressure to subside.
14. 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 the use of the appliance by a person responsible for their safety.
15. This appliance is intended to be used in household and similar applications such as:
 - Staff kitchen areas in shops, offices and other working environments.
 - Farm houses.
 - By clients in hotels, motels and other residential-type environments.
 - Bed and breakfast type environments.

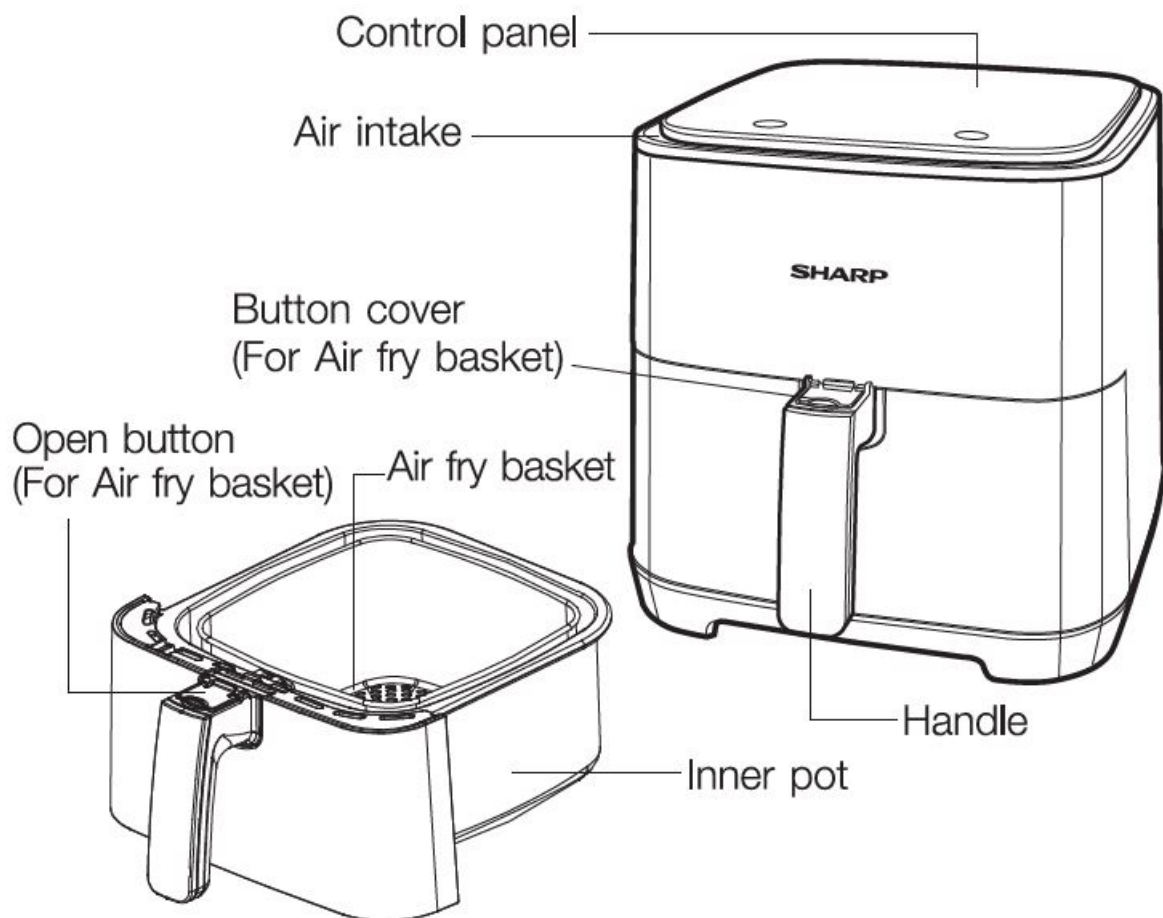
SPECIFICATIONS

MODEL KF-AF70DB

- **Rated Voltage Range (V):** 220-240
- **Rated Frequency (Hz):** 50
- **Rated Power Input (W):** 1,650
- **Capacity Frying Pan (L):** 7
- **Capacity Air Fry Basket (L):** 5.5
- **Product Dimension (WxHxD) (mm.):** 314×321×395
- **Product Net Weight (kg):** 6.8

Detail is subject to change without prior notice.

DESCRIPTION OF PARTS



FOR THE FIRST USE

Before using your air fryer for the first time, be sure to :

1. Unpack the unit.
2. Remove the inner pot and air fry basket. Clean the air fry basket and inner pot with a damp, soapy cloth.
3. Thoroughly dry all accessories and re-assemble in the air fryer.
4. Wipe the outer body and inner part with a wet cloth and dry them before using.
5. Plug the air fryer into an outlet and you are ready to use your new Air fryer.

USE INDICATION

Please familiarize yourself with the following Air Fryer functions and accessories prior to first use :

- Inner pot : Place the air fry basket onto the inner pot, and then put the inner pot into the air fryer.
- Air fry basket: Place the food in the air fry basket and then put the air fry basket into the inner pot to cook.
- Open button (For air fry basket) : To take out the air fry basket, press the open button and then lift the air fry basket.

Note: To prevent the inner pot dropping on the ground, put the inner pot on a stable table before lift the air fry basket.

- Air intake : There will be hot steam out from the air intake, keep your hands or face away from the air intake when cooking to prevent scalding.
- Button cover : To prevent mistakenly touching the open button.
- Handle: For handle the inner pot and air fry basket.

CONTROL PANEL



BUTTONS INSTRUCTION

“REHEAT” button:

1. Press this button to preheat the inner pot before the cooking. After the preheating, put the food into the air fry basket and select the function to start the cooking.
2. User can reheat the food by press this button if the food has cold or did not achieve the desired cooking effect.

“KEEP WARM” button:

ASTOP/CANCEL Sutton press this button to keep the food warm.

1. During the cooking, user can press this button once to pause the cooking. The display blinks in the LED display. User can press “TEMP.” button or “TIMER” button to adjust the cooking temperature or time.
2. During the cooking, user can press this button twice to cancel the cooking and return to standby mode.

“TEMP.” button:

1. During the setting mode, press this button once to enter the temperature setting mode. Press the “-” or “+” button to set the cooking temperature.
2. De STOP CANCE buttons the and inen pres it TEMP button to enter the temperature setting mode.

“TIMER” button:

1. Setting these. Press the re button to set the cooking time.
2. “STOP CANCEL Out inse and them press the MER” button to enter the time setting mode.

“START” button:

After selected function, press this button to start the cooking. “-“/”+” button: In time or temperature setting mode, press “-“/”+” button to set the time or temperature.

OPERATION INSTRUCTIONS

1. Place the tood to be cooked on the air try basket evenly.
Note: The amount of the food should not more than the 4/5 of total amount of the air fry basket.
2. Place the air try basket in the inner pot. Insert the pot into the air fryer.
3. Plug the air fryer into outlet.
4. Sale default temporan ure and the bion in the LED isola fandl.
5. Press the “TEMP.” button once, and then press “-” or “+” button to set the desired cookina temperature.
6. Press the “TIMER” button once, and then press “-” or “+” button to set the desired cooking time.
7. Press “START” button to start the cooking. The time counts down.

Note:

- The cooking temperature and time can be adjusted during the cooking.
 - To pause the cooking, press the “START/CANCEL” button once.
 - To me too the do stir during the Sing: TANE in bot to tum the food.
 - Place the pot into the air fryer and press “START” button to continue the cooking.
 - e careful to stir the food to prevent scalding.
8. When the cooking is complete, a bell will sound and the unit returns to standby mode.
Note: Check the food if it has achieved the desired cooking effect or not.
If not, insert the pot into the air fryer and the press the “REHEAT” button to cooking for few minutes.
 9. Pull the inner pot with handle carefully to take the food out from the air try basket immediately or the heat remaining in the air tryer will continue to toast and dry out your toast.

Note: To prevent the inner pot dropping on the ground, put the inner pot on a stable table before lift the air fry basket.

COOKING TIPS

Recipe	Weight (g)	Cooking time (min)	Cooking temperature (°C)	Shake or not during the cooking	Tips
Frozen Fries (thick)	150	18	180	Shake	It will take less time to bake at 200 °C, and the food will be crisp and tender.
Frozen Fries (thin)	150	18	180	Shake	It will take a long time to bake at 180°C, and the food will be crisp and dry.
Hash Brown	200	15	200		
Steak	360	8	200		
Pork Chop	400	15	180		
Hamburger	110	15	180	Shake	First, the meat should be roasted (bread should bake no more than 3 minutes).
Sausage Roll	300	8	180		
Roast Chicken	1,000	30	190	Shake	
Fish	120	12	200	Shake	
Cake	240	15	150		<p>Heat the butter cakes to a medium-high temperature of 150 -170 °C (the texture of the cake will be fluffy, not lumpy).</p> <p>Heat the egg cakes to a medium-high temperature of 130-150 °C (the texture of the cake will not collapse and ripen to the inside.) Cookies and brownies should be baked at a low temperature of 120-140 °C (cookies and brownies will not crack and crumble).</p>
Instant Spring Rolls	300	10	200	Shake	

Recipe	Weight (g)	Crking irr min	Cooking temp ra ture (C)	Shake or not duri ng the cooking	Tips
Frozen Chicken Nugget	400	10	180	Shake	
Frozen Fish Strips	240	12	200	Shake	
Frozen Crumbs/ Cheese Snack	100	8	200		
Brew Vegetable	500	15	160		
Yakitori	400	8	180		
Sweet Potato/ Banana	500	30	120		

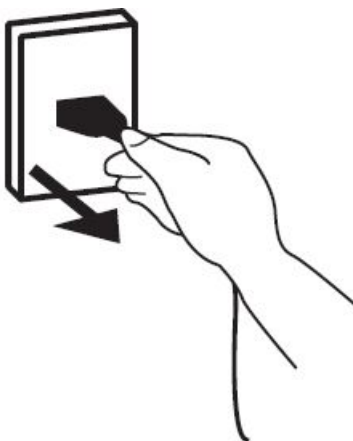
Note: In the fry, veggies, chicken, fish, frozen program, menus that require shaking will have a loud warning sound during the last 5 minutes before ending work.

CLEANING AND MAINTENANCE

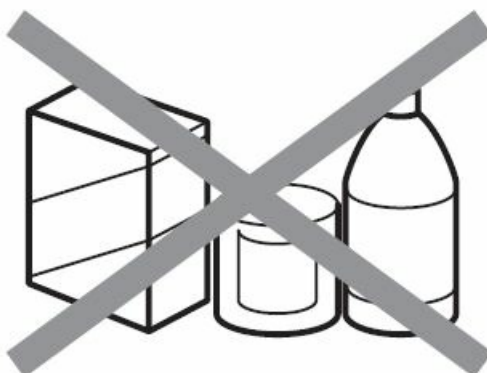
This appliance requires little maintenance. It contains no user serviceable parts. Avoid try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

Note

1. Unplug the appliance and allow it to cool down thoroughly before cleaning. Clean all accessories such as Air fry basket and inner pot by hot water with detergent.



2. Immerse the Air fry basket and inner pot into the water for cleaning thoroughly. Do not use a abrasive cleaning tool to clean, otherwise, the non-stick and plating coating on the surface will easily fall off.



3. Clean the inner wall of the appliance regularly. Gently wipe off the oil with a warm cotton cloth, then dry it with a

dry cloth.




4. Avoid immerse the appliance into water for cleaning
5. Avoid clean the inner pot with any metal tool to avoid its surface coating being damaged.

CONTACT

- Sole Distributor in Thailand
 - 1643/4 New Petchburi Rd., Makkasan, Ratchathewi,
 - Bangkok 10400 Tel. 0 2333 3111 Call Center 0 2254 5000
 - E-mail callcenter@thaicity.co.th.
 - www.thaicity.co.th.
 - www.sharp-weeclub.com.
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Documents / Resources

	<p>SHARP KF-AF70DB Air Fryer [pdf] Instruction Manual KF-AF70DB, KF-AF70DB Air Fryer, Air Fryer, Fryer</p>
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References

- [User Manual](#)

