

essentialTMhome

2.4L AIR FRYER

Operating and Safety Instructions



- FOR HOUSEHOLD USE ONLY -

IMPORTANT SAFEGUARDS

Definitions

Whenever used, the following identify safety and property damage messages and designate a level of hazard seriousness.



- This is the safety alert symbol. It alerts you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury or death.

DANGER - Indicates an imminently hazardous situation, which, if not avoided, will result in death or serious injury. Usage of this signal word is limited to the most extreme situations.

WARNING - Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.

CAUTION - Indicates a potentially hazardous situation, which, if not avoided, may result in minor/moderate injury.

NOTICE - Addresses practices not related to personal injury, such as product and/or property damage.



READ ALL INSTRUCTIONS BEFORE USE.



WARNING: When using an electrical appliance, basic safety precautions should always be followed, including the following:

DANGER

- **Read all instructions carefully**

- Never immerse the product, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried on the grill rack in the pan, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.

WARNING

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by Professionals, a service center authorized by sellers or similarly qualified persons in order to avoid a hazard.
- This appliance should not be used by children aged 15 or below and by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
- Children should be supervised to ensure that they do not play with the appliance.
- Keep the appliance and its mains cord out of the reach of children younger than 15 when the appliance is switched on or is cooling down.

- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Always make sure that the plug is inserted into the wall socket properly.
- This appliance is not intended to be operated by means of an external timer or a separate remote control system.
- 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. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
- 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.
- The accessible surfaces may become hot during use.
- 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.

CAUTION

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and sellers refuses any liability for damage caused.

- Always return the appliance to a service center authorized by sellers for examination or repair. Do not attempt to repair the appliance yourself, otherwise the guarantee becomes invalid.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants. Do not fry fresh potatoes at a temperature above 180°C /356°F(to minimize the production of acrylamide).
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- **AUTOMATIC SWITCH-OFF**
- This appliance is equipped with a timer. When the timer has counted down to 0, the appliance switches off automatically. To switch off the appliance manually, turn the timer knob anticlockwise to 0.
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- **ELECTROMAGNETIC FIELDS (EMF)**
- This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.



SHORT CORD PURPOSE

Note: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.



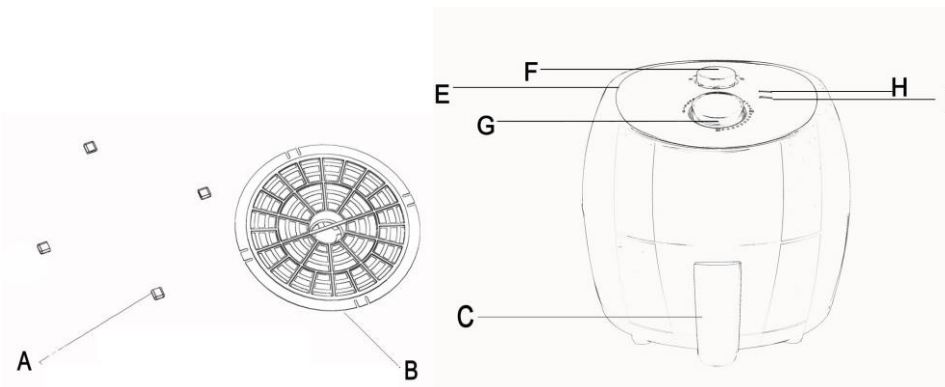
POLARIZED PLUG

If this appliance is equipped with a **polarized plug** (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

**SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE**

OPERATING INSTRUCTIONS:



Small silicone caps

Grill rack

Handle

Pan

Air inlet

Temperature control knob (80-200°C/176-392°F)

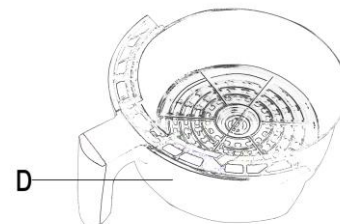
G Timer (0-30 min.)/power-on knob

H Power-on light

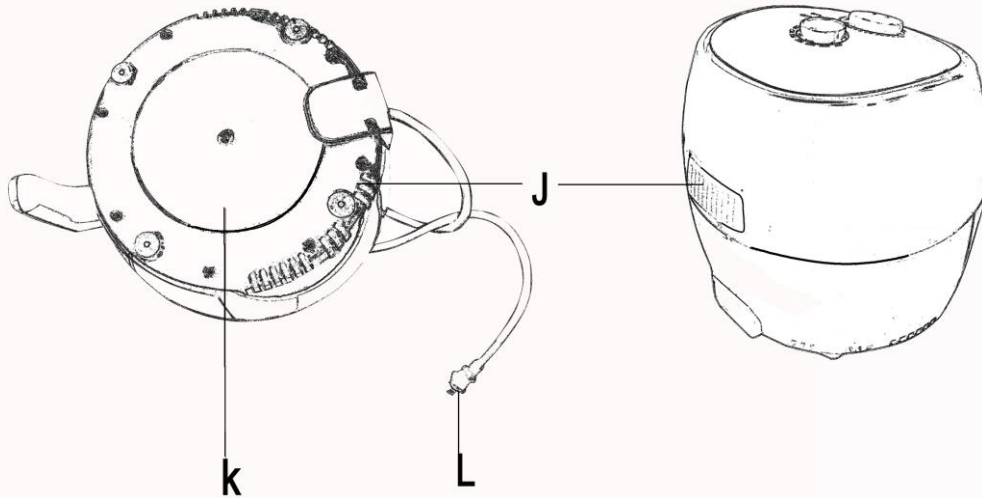
I Heating-up light

J Air outlet openings

L Mains cord



(How to install or uninstall the grill rack :fix the 4 caps and grill rack, then put them into the pan and make the bottom of grill rack touch the bottom of the pan, make sure the small metal bar of the grill rack is upward ,then it turn right till the grill rack was locked into the pan stably, then you can use this system like a basket with pan, and if you want to remove the grill rack, just turn the grill rack left till it's loose, then remove the grill rack.)



BEFORE FIRST USE

1. Remove all packaging material.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the grill rack and the pan with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a moist cloth.

This is an air fryer that works on hot air. Do not fill the pan with oil or frying fat.

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface.
Do not place the appliance on non-heat-resistant surfaces.
2. Fix the grill rack in the pan properly.

Do not fill the pan with oil or any other liquid.

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

USING THE APPLIANCE

The Air Fryer can prepare a large range of ingredients.

HOT AIR FRYING

1. Put the main plug in a correct wall socket.
2. Carefully pull the pan out of the air fryer.
3. Put the ingredients in the pan with a grill rack locked safely.
4. Slide the pan back into the air fryer.

Never use the pan without the grill rack locked safely in it.

Caution: Do not touch the pan during and sometime after use, as it gets very hot. Only hold the pan by the handle.

Tip : To fix the grill rack to the pan correctly, fix 4 silicone caps to the grill rack properly, then put the grill rack into the pan, make sure small metal bar of the grill rack is upward, then turn the bar right till the grill rack with four silicone caps was locked in the pan stably, upside the pan, the grill rack was fixed and will not drop.

Caution: Do not use the pan before you fix the grill rack well.

5. Turn the temperature control knob to the required temperature. See section 'Settings' to determine the right temperature.

Note: If you want to prepare different ingredients at the same time, make sure you check the preparation time and the temperature required for the different ingredients before you start to prepare them simultaneously. Home-made fries and drumsticks, for example, can be prepared simultaneously because they require the same settings.

6. Determine the required preparation time for the ingredient (see section 'Settings').
7. To switch on the appliance, turn the timer knob to the required preparation time

Add 3 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the pan (fixed the grill rack safely) and turn the timer knob to the required preparation time.

- The heating-up light goes on.
- The timer starts counting down the set preparation time.
- During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.

- Excess oil from the ingredients is collected on the bottom of the pan.
8. Some ingredients require shaking halfway through the preparation time (see section 'Settings'). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.
Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.
 9. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.
Note: You can also switch off the appliance manually. To do this, turn the timer control knob to 0.
 10. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.
 11. To remove small ingredients (e.g. fries), use tongs to put them out.
Do not turn the pan upside down with the grill rack still attached to it, as any excess oil that has collected on the bottom of the pan will pour out.
After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the air fryer, steam may escape from the pan.
 12. Use a pair of tongs to empty the pan with grill rack into a bowl or onto a plate.
 13. When a batch of ingredients is finished, the air fryer is instantly ready for preparing another batch.

SETTING

The table on the next page helps you to select the basic settings for the ingredients you want to prepare.

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

Because the rapid air technology instantly reheats the air inside the appliance, pulling the pan briefly out of the appliance during hot air frying 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 you added 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 500 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/302°F for up to 10 minutes.

| | Min-max Amount (g) | Time (min) | Temperature (°C) | Shake | Extra Information |
|-----------------------------|--------------------------|---------------|---------------------|-------|-----------------------|
| Potatoes & fries | | | | | |
| Thin frozen fries | 300-700 | 12-16 | 200°C/392°F | Shake | |
| Thick frozen fries | 300-700 | 12-20 | 200°C/392°F | Shake | |
| Home-made fries (8x8 mm) | 300-800 | 18-25 | 180°C/352°F | Shake | add ½ tbsp. of oil |
| Home-made potato wedges | 300-800 | 18-22 | 180°C/352°F | Shake | add ½ tbsp. of oil |
| Home-made potato cubes | 300-750 | 12-18 | 180°C/352°F | | add ½ tbsp. of oil |
| Rosti | 250 | 15-18 | 180°C/352°F | | |
| Potato gratin | 500 | 18-22 | 180°C/352°F | | |
| Meat & Poultry | | | | | |
| Steak | 100-500 | 10-15 | 180°C/352°F | | |
| Pork chops | 100-500 | 10-14 | 180°C/352°F | | |
| Hamburger | 100-500 | 7-14 | 180°C/352°F | | |
| Sausage roll | 100-500 | 13-15 | 200°C/392°F | | |
| Drumsticks | 100-500 | 18-22 | 180°C/352°F | | |
| Chicken breast | 100-500 | 10-15 | 180°C/352°F | | |
| Snacks | | | | | |
| Spring rolls | 100-400 | 8-10 | 200°C/392°F | Shake | Preheat air fryer |
| Frozen chicken nuggets | 100-500 | 6-10 | 200°C/392°F | Shake | Preheat air fryer |
| Frozen fish fingers | 100-400 | 6-10 | 200°C/392°F | | Preheat air fryer |
| Stuffed vegetables | 100-400 | 10 | 160°C/320°F | | |

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

MAKING HOME MADE FRIES

For the best results, we advise to use pre-baked (e.g. frozen) 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 for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour ½ 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.

Note: Do not tilt the bowl to put all the sticks in the pan (with fixed grill rack) in one go, to prevent excess oil from ending up on the bottom of the pan.

5. Fry the potato sticks according to the instructions in this chapter.

CLEANING

Clean the appliance after every use.

The pan, grill rack and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the main plug from the wall socket and let the appliance cool down.

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

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

You can use a degreasing liquid to remove any remaining dirt.

Tip: If dirt is stuck to the grill rack or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the grill rack in the pan and let the pan and the grill rack soak for approximately 10 minutes.

4. Clean the inside of the appliance with hot water and a non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

TROUBLESHOOTING

This chapter summarizes the most common problems you could encounter with the appliance.

| Problem | Possible cause | Solution |
|---|---|---|
| The air fryer does not work. | The appliance is not plugged in. | Put the main plug in an earthed wall |
| | You have not set the timer. | Turn the timer knob to the required preparation time to switch on the appliance. |
| The ingredients fried with the air fryer are not done. | The amount of the ingredients in the pan is too much. | Put smaller batches of ingredients in the pan. Smaller batches are fried more evenly. |

| | | |
|--|--|--|
| | The set temperature is too low. | Turn the temperature control knob to the required temperature setting (see section 'Settings' in chapter 'Using the appliance'). |
| | The preparation time is too short. | Turn the timer knob to the required preparation time (see section 'Settings'). |
| The ingredients are fried unevenly in the air fryer. | Certain types of the ingredients need to be shaken halfway through the preparation time. | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Settings' in chapter 'Using the appliance' |
| Fried snacks are not crispy when they come out of the air 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 crispier result. |
| I cannot slide the pan into the appliance properly. | There are too much ingredients in the pan. | Do not fill the pan beyond the MAX indication? |
| | | |

| | | |
|--|--|---|
| White smoke comes out of the appliance | You are preparing greasy ingredients. | When you fry greasy ingredients in the air 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 air fryer | You did not soak the potato sticks properly before you fried them | Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with kitchen paper |
| | You did not use the right potato type. | Use fresh potatoes and make sure they stay firm during frying |
| Fresh fries are not crispy when they come out of the air fryer. | 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 add the oil. |

| | |
|--|--|
| | Cut the potato sticks smaller for a crispier result. |
| | Add slightly more oil for a crispier result. |

Electrical Specifications

| Voltage | Frequency | Wattage |
|---------|-----------|---------|
| 120 VAC | 60 Hz | 1300 W |

LIMITED WARRANTY

This item is warranted to be free from defects in materials or workmanship for a period of one year from the original date of purchase under normal conditions of intended use. If this product is defective, Warrantor will, within the warranty period, replace the product or refund the purchase price of the product, at Warrantor's option, at the place of

purchase upon presentation of sales receipt or other proof of purchase. This warranty extends only to the original retail purchaser and excludes any damage to the product resulting from accident, misuse, abuse, damage caused by electrical power surge, or operation not recommended or authorized by these operating and safety instructions. This warranty is voided if the product is ever used in a commercial or business environment.

There are no warranties beyond this limited warranty. This limited warranty is your complete and exclusive remedy. Warrantor makes no other warranties, express or implied, including but not limited to any implied warranty of merchantability or of fitness for a particular purpose. Warrantor undertakes no responsibility for the quality of the product except as otherwise provided herein. Warrantor assumes no responsibility that the product will be fit for any particular purpose for which you may be buying this product. Warrantor expressly disclaims liability for any special, incidental, indirect, or consequential damages arising from the purchase or use of this product.

The amount of Warrantor's liability under this warranty is limited to the amount of the original purchase price paid for the product by the original retail purchaser. If Warrantor cannot lawfully disclaim statutory or implied warranties, then all such warranties shall be limited to the duration of this warranty and to the amount of the original purchase price paid for the product by the original retail purchaser.

This warranty gives you specific legal rights; you may also have other rights that vary by jurisdiction. This warranty is valid only within the United States of America (USA).

KSN # 09801094-5

Model # KAF-1200B1

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**Important ! Any defective or damage claim MUST be
accompanied by a Proof of Purchase receipt.**