



Kogan 12L Rotary Air Fryer

KA12RTAIRFA

USER MANUAL



Table of Contents

Safety & Warnings.....	1
Overview.....	2
Operation.....	3
Cleaning & Care.....	6
Recipes.....	7

Safety & Warnings

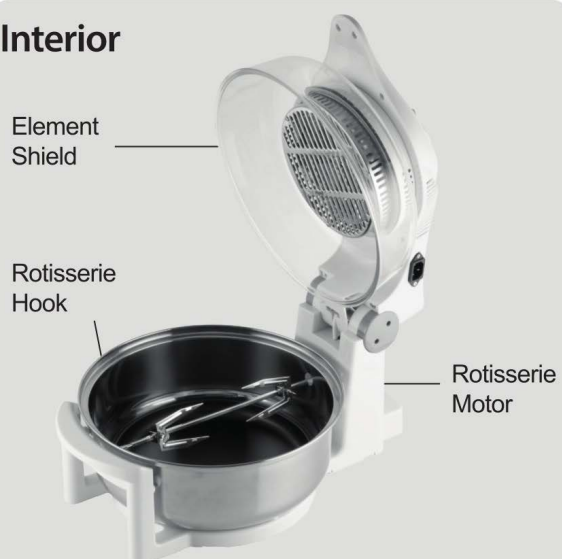
- Read all instructions before using the appliance and retain for reference.
- Never place food directly on the bottom of the bowl, as the bottom of the food will not cook evenly. Always use a rack or pan when cooking. Note: Most pans can be used in this oven as long as it is a baking pan and fits comfortably inside the bowl.
- Do not touch hot surfaces. The temperature of the outer surface can get very hot while the appliance is in operation. Always use oven gloves when handling hot materials and allow metal parts to cool before cleaning. Allow the appliance to cool thoroughly before removing parts. Always use the handles when moving the appliance.
- Do not use the appliance for other than its intended indoor household use.
- To protect against the risk of electric shock, do not immerse this appliance, cord set or plug in water or any other liquid.
- The appliance is not intended to be operated by means of an external timer or any type of separate remote control system.
- The use of accessories which are not recommended or supplied by Kogan may cause fire, electric shock or injury.
- Do not use an extension cord unless completely necessary with this product. If an extension cord is used please ensure that it has a rating equal or exceeding the rating of this appliance.
- Do not pull or carry by cord, use cord as a handle, close a door on the cord or pull cord around sharp edges or corners. Keep cord from heated surfaces.
- Do not bend or damage the power cord.
- Always unplug the appliance when not in use. To disconnect from the power supply, grip the plug and pull from wall outlet. Never pull by the cord. The plug must be removed from wall outlet before cleaning, servicing, maintenance or moving the appliance.
- Never force the plug into an outlet.
- Do not place the appliance near a hot gas or electric burner.
- Do not cover the appliance while in use. If it is covered, there is a risk of fire.
- Improper installation may result in the risk of fire, electric shock or injury to persons.
- If the power cord or plug is damaged, do not use the appliance.
- The appliance has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance.
- Always operate on a dry level surface. Operating on sinks or uneven surfaces must be avoided.
- Do not clean with metal scouring pads.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not move or lift the appliance while the power cord is still connected to wall outlet
- All metal items inside the bowl, such as the low rack, can get very hot during cooking. Please be careful when removing these items from the appliance, always use the tongs supplied.

Overview

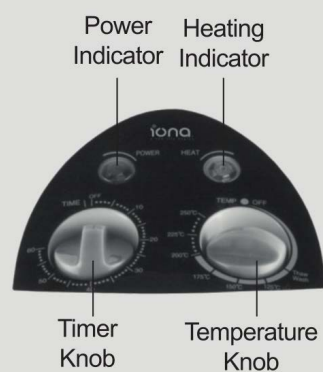
Exterior



Interior



Control Panel



Accessories



Roller Basket



Rotisserie Rack



Tongs



Dual Rack

Unpacking and first use

- Unpack the appliance and all accessories from the packaging box.
- Select a level, heat-resistant surface to operate the Air Fryer on.
- Check all parts of your appliance before discarding any packaging materials.
- Peel off any adhesive label or stickers from your appliance where necessary.
- We recommend you keep the original box for storage and shipping purposes.

Step 1: Wash the bowl and accessories in warm soapy water or in the dishwasher. Dry thoroughly before use. NEVER submerge the oven lid in water or any other liquid. Only the rack and stainless steel bowl are dishwasher-safe.

Step 2: Position the rack on the bottom of the bowl.

Step 3: Connect the power cord to wall outlet.

Step 4: Fold down the oven lid.

Step 5: Before first use, turn on the empty Air Oven, heating it at maximum temperature for 5 minutes. This will eliminate any odours from within the Air Fryer, and also burn off an excess lubricants that may have been used in the manufacturing process.

Step 6: Allow the unit to cool to room temperature.

Step 7: Wipe the inside of the stainless steel bowl with a damp cloth. DO NOT use abrasive cleaners or scouring pads.

Note: A slight burning odour may be emitted during the first few uses. This is normal because the appliance is burning off the excess lubricants and will not cause any harm to you, your food or the appliance.

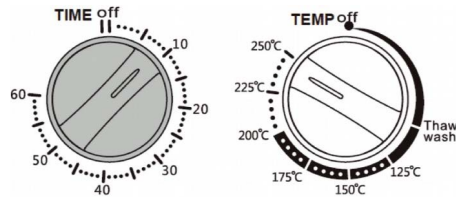
Operation

General operation

1. Before cooking, it is suggested that you spray a layer of oil on the cooking accessories to prevent sticking.
2. Place the stainless steel cooking bowl securely onto the base, ensuring it is placed centrally and sits securely.
3. Position the cooking rack in the 5.5 bowl. The type of rack used will be dependent on the type of food being cooked. The high rack is best for grilling and broiling, crisping or cooking well done of meals. The low rack is best for baking, roasting etc.
4. Once the food has been placed onto the rack, lower the top onto the stainless steel bowl, ensuring the top sits inside the rim of the bowl.
5. Plug into the wall socket and power inlet and power on. Adjust your cooking time and temperature by the timer and temperature knobs.

NOTE: Do not place food directly onto to stainless steel bowl, as this will result in uneven cooking.

If the oven cover is open, power supply will automatically be cut off.

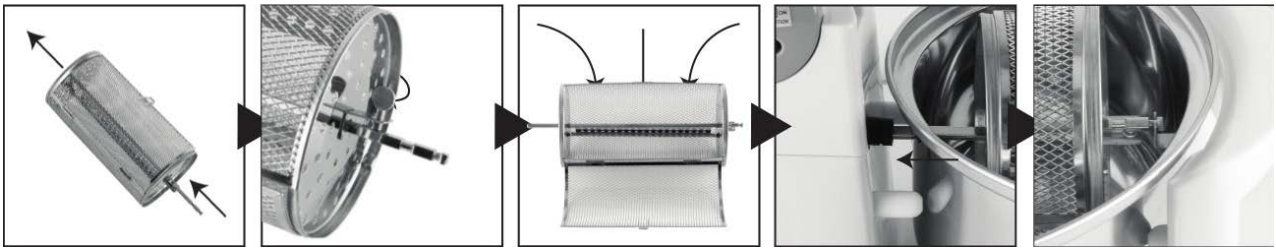


Roller basket



The roller basket is ideal for cooking nuts, coffee beans, potato wedges and French fries etc.

1. Pass the rotisserie pin through basket.
2. Tighten the fastening screw to secure the basket.
3. Place food into the basket and secure the cover.
4. Insert the pointed end of the rotisserie pin through the hole in the pot and into rotating shaft.
5. Place the other end onto the L-ledge on bowl.

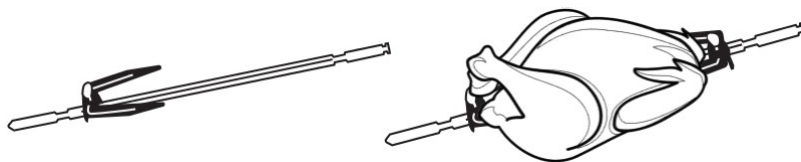


Rotisserie rack



The rotisserie rack is ideal for roasting chicken, turkey, leg of lamb and pork rolls etc.

1. Tie up chicken wings and legs before roasting.
2. On one end of the rotisserie pin, lightly secure the fastening fork.
3. Insert the rotisserie pin through the chicken with the fork holding the chicken in place.
4. Secure the other end with another fork.
5. Insert the pointed end of the rotisserie pin through the SS pot hole and into rotating shaft.
6. Place the other end onto the L-ledge on bowl.



Dual rack



The dual rack is a reversible high and low rack and it acts as a cooking stand to support the frying pan and basket. You can also place other bakeware or food on the dual rack. Place directly in bowl according to food/bakeware height.

Frying basket



The frying basket is ideal for air frying preparation such as fried nuggets, chicken wings and fries etc.

1. Place the tall dual rack inside the bowl.
2. Place the frying basket on the dual rack.
3. Place food on the frying basket.



Frying Pan



The non-stick frying pan is ideal for pan fried food such as salmon, steak, chops, pizza, etc.

1. Place the tall dual rack inside the bowl.
2. Place the frying pan on the dual rack.
3. Place food on the frying pan.



Roasting

Fix the chicken on the rotisserie: the food is cooked more evenly both inside and outside, without burning the surface.

It is not necessary to use oil for roasting, but you may do so for foods that tend to become dry in an oven. Roasting time may vary depending on the type of meat or other food, type of cut, amount of fat, thickness and/or weight of the item.

However, the cooking time of the air oven is generally 50% faster than traditional oven.

Baking

Use any ovenproof baking dish, preferably non-stick that will fit comfortably inside the air oven. Place on the low rack. Take special care in baking, as desserts are especially delicate and easy to overcook. Lower the temperature slightly and turn the baking dish if too much browning occurs in one area.

Steaming

You can steam vegetables at the same time you cook your main dish by placing the vegetables in an aluminium foil pouch: add a few drops of water and seal the pouch.

You can also add a cup of water in the bottom pot, with savoury herbs and spices to steam fish or vegetables.

Frying

You can get the effect of deep-fried chips without oil, by spraying potato strips with some polyunsaturated cooking oil. The excess oil will drip away while cooking for healthier chips.

To make delicious fried chicken, season the chicken pieces firstly with batter and cooking oil. The excess oil will drip away while cooking for healthier fried chicken.

Defrost

You can use the air oven to defrost frozen food more evenly than a microwave oven. Simply set the temperature to defrost and check the food every 5-10 minutes.

Cooking guide

Please note, the time and temperatures listed in the tables below are just for reference and may need to be adjusted for various food sizes or quantity, food manufacturer instructions and / or individual taste.

Selection	Time (Mins)	Temperature (°C)	Function (Example)	Food	Time (Mins)	Temperature (°C)
Meat	15	230°C	Roast / Grilling	Medium Prawns	6-8 mins	150-180°C
Chicken	18	250°C	Roast / Grilling	Sausages	6-8 mins	120-150°C
Fish	15	200°C	Fillets / Whole	Toasted Bread	5-7 mins	120-140°C
Cake	10	220°C	Cake	Potato & Vegetables	8-10 mins	180-200°C
French Chip	15	250°C	French Chip	Chicken wings	10-15 mins	200-220°C
Pizza	10	200°C	Pizza / Pies	Hot dogs	5-8 mins	190-210°C
				BBQ Spareribs	8-12 mins	220-240°C
				Fried Chicken Pieces	8-10 mins	230-250°C

Cleaning & Care

Cleaning

- Always allow the appliance to cool completely before cleaning.
- Never immerse the lid into liquid.
- Always unplug the power cord before cleaning.
- It is imperative that the appliance be washed thoroughly after each use.
- Do not use any abrasive materials for cleaning.

Step 1: Disconnect the power cord and allow the appliance to cool completely before cleaning.

Step 2: Wipe the lid clean using a damp cloth rinsed in warm soapy water.

Step 3: Wash the bowl and any other accessories in warm soapy water.

Step 4: You can also clean the appliance with its automatic cleaning process.

Add approx 5cm of cold tap water into the bowl with a squirt of dishwashing liquid. Set the temperature to 80°C and the time to 10 min to start the cleaning process to soften any stuck on deposits. Accessories can be left in the bowl during this process to soften any deposit.

Storage

Ensure all parts are thoroughly cleaned and dried before storage.

We recommend putting the appliance back in the original box and store in a dry and clean area.

User manual is subject to change without notice. For the latest version of your user manual, please visit <https://www.kogan.com/usermanuals/>

Recipes

Roast Vegetables



Serves 4



Preparation Time
10 minutes



Cooking Time
45 minutes



Temp Settings
250°C

Ingredients:

Vegetables of your choice
Ground black pepper
Garlic and salt
2-3 tbsp of cooking oil

Instructions:

1. Peel and clean vegetables.
2. Cut into similar size pieces.
3. Pat dry and place in a large pot with 2 or 3 tbsp of vegetable oil add garlic, salt and pepper.
4. Place lid on pot, shake and rotate vigorously.
5. Place vegetables on frying pan in Air Oven leaving space for air to circulate particularly around the perimeter.
6. Set Air Oven to 250°C and bake for approximately 30-45 minutes.
7. The cooking time will vary depending on the size of individual pieces and the total weight in the oven.
8. Vegetables can be roasting while meat is cooking by placing around the meat and/or by utilising the frying pan or perforated baking dish.

Jacketed Potatoes in foil



1 per person



Preparation Time
10 minutes



Cooking Time
40 minutes



Temp Settings
200°C

Ingredients:

Medium size washed potatoes (1 per person)
Ground Black Pepper
Soft Butter
Garlic Salt
Sour cream
Chive
Grated Cheese
Cooked Bacon bits

Instructions:

1. Make sure potatoes are clean. Remove any eyes, bruises, faults etc.
2. Dry with paper towel.
3. Rub a little softened butter onto potatoes.
4. Place on foil paper. Sprinkle with a little garlic, salt and freshly ground black pepper.
5. Wrap up in foil paper.
6. Place potatoes on frying basket in the air oven and cook 40 minutes at 200°C
7. Check with a fork to see that they are cooked through
8. Serve with sour cream, chive, grated cheese and cooked bacon pieces.

*For a variation, mix a little Soy Sauce into the butter before rubbing into the potatoes omitting the garlic salt.

Honey Chicken Wings



Serves 4



Preparation Time
3-4 hours



Cooking Time
8 minutes



Temp Settings
230°C

Ingredients:

0.7kg chicken wings
2 Tablespoons of honey
3 Tablespoons of tomato puree
1 tablespoons of chopped ginger

Marinade:

2 tablespoon of lemon juice
3 tablespoons of soy sauce

Instructions:

1. Trim excess fat from chicken wings and remove tips.
2. Pat wings dry and place in a bowl.
3. Combine lemon juice, soy sauce and ginger.
4. Pour over chicken wings, turn and let stand for 3 to 4 hours while turning occasionally.
5. Mix honey, tomato puree and a tbsp of marinade.
6. Remove chicken wings and place on fish roaster in Air Oven Roast for 10 minutes at 230°C.
7. Check process. Turn or move wings as necessary.
8. Cook for a further 8 to 10 min until golden brown.
9. Remove wings and roll in honey/tomato mixture.

Recipes

Roast Chicken



Serves 4



Preparation Time
20 minutes



Cooking Time
50 minutes



Temp Settings
160°C

Ingredients:

1 chicken, chicken wings or drumsticks
1 small onion
2 tbsp of butter
1 tablespoon sesame oil
1/2 cup of mushrooms
1 tbsp grated lemon rind
1/4 tbsp dried marjoram
Garlic, salt, pepper
1 egg
1 1/2 cup of soft breadcrumbs
1 tbsp of chopped parsley
1 pinch of nutmeg

Instructions:

1. Clean inside of the chicken and remove excess fat.
2. Peel and chop onion. Lightly fry in butter until soft.
3. Add mushrooms and fry for another minute. Mix in crumbs, salt, pepper, parsley, lemon rind, marjoram, nutmeg and beaten egg to create stuffing.
4. Put stuffing into chicken and close the opening. Sprinkle salt and pepper over chicken and rub into skin.
5. Place chicken on rotisserie in the Air Oven. Bake at 160°C for 50 minutes (approx) until chicken is tender and golden brown all over.

Gravy

1. Take scraps and juice plus a little fat from your bowl. Add 1 tablespoon of flour and stir over heat until brown.
2. Slowly add 1 1/2 cups of stock made from chicken stock cube and mushroom stalks. Cook gravy, stirring continuously, until boiling. Add salt and pepper to taste.

Lemon and Orange Drizzle Cake



Serves 4



Preparation Time
30 minutes



Cooking Time
25 minutes



Temp Settings
180°C

Ingredients:

1 orange
1 lemon
175g/6 oz self-raising flour
1 tbsp baking powder
2 medium eggs
60g/2 ¼ oz ground almonds
125g/4 ½ oz golden caster sugar
125g/4 ½ oz soft butter
100g/3 ½ oz icing sugar

*You will need a greased and base-lined 18cm/7 inch deep cake tin (square or round) which fits in your oven.

Instructions:

1. Place the low rack inside the oven and lower the lid.
2. Preheat the oven to 180°C.
3. Finely grate the rind from half the orange and half the lemon, cut both in half and squeeze the juice from the whole fruits (you will need about 6 tablespoons).
4. Mix the juices together in a small basin.
5. Sift the flour and baking powder into a large bowl. Break the eggs into the flour and add the ground almonds, sugar, butter, orange and lemon rinds and 3 tablespoons fruit juice.
6. With a wooden spoon or mixer, lightly beat the ingredients together until thoroughly mixed, light and fluffy. Spoon into the prepared tin and level the surface.
7. Put into the hot oven and cook for 20-25 minutes until risen, firm to the touch and cooked through.
8. Whilst the cake is cooking, make the drizzle mixture. Sieve the icing sugar into a bowl, pour in the remaining 3 tablespoons fruit juices and mix to a smooth paste.
9. Turn the cake onto a wire rack and whilst still hot use a fine skewer to make several holes in the top of the cake. Spoon the drizzle mixture over the top of the cake and leave to cool.

Spicy Vegetarian Kebabs



Serves 4



Preparation Time
20 minutes



Cooking Time
10 minutes



Temp Settings
200°C

Ingredients:

3 tbsp tikka paste
500g/18 oz tub yoghurt
2 tbsp cumin seeds
thumb-size piece fresh root ginger, finely grated
250g/9 oz small new potatoes
300g/11 oz paneer cheese, cut into chunks
3 red onions, wedges
2 red peppers, cut into chunks
5 tbsp mango chutney
small pack mint leaves, leaves picked
250g/9 oz bag salad leaves
12 chapattis

Instructions:

1. Soak 12 wooden skewers in water for 30 mins (stop them burning).
 2. Mix the tikka paste, half of the yogurt, the cumin, ginger and seasoning together.
 3. Boil the potatoes in a pan of salted water for 7 mins, then drain well and dip into the tikka mixture and cheese,
 4. Mix into the marinade, and chill for at least a couple of hours.
 5. Next, alternately thread the marinated potatoes and cheese onto the skewers with the onions and peppers, then cover on a tray until you are ready to cook.
 6. Grill the Kebabs at 200°C on the rack in your Air Oven for 8-10 mins, turning, until the veg are charred and softened.
 7. Times may vary given the Air Oven and size of veg, so grill for 5-10 min more if you find the kebabs are not yet cooked through.
 8. With a few minutes to go, add the chapattis to warm through.
- Serve the kebabs with the minty salad, cooling mango yoghurt and chapattis.

Vegetable Chilli



Serves 2



Preparation Time
15 minutes



Cooking Time
30 minutes



Temp Settings
200°C

Ingredients:

1 onion chopped finely
Mushrooms (however many you like) chopped
2 carrots chopped
2 green chillies with seeds removed chopped
1 red chilli with seeds removed chopped
1 tbsp of cumin
1 tbsp of paprika
half a tablespoon of cinnamon
2 garlic cloves crushed
1 can of tinned tomatoes
3 tbsp of tomato puree
1 can of red kidney beans
some olive oil
2 tbsp of vinegar
1 tbsp of granulated sweetener

Instructions:

1. Chop the veg and lightly fry the onion, garlic, mushrooms and whatever other veg you would like to put in.
2. After, add the tomato puree, stir for one minute and then add the tomatoes.
3. Pour this mixture into an oven dish and add the carrot and spices.
4. Cook in the Air Oven for about 20 minutes at 200°C on the low rack, then add the kidney beans, vinegar and sweetener.
5. Reduce the heat to 180°C and cook for a further 10 minutes on the low rack. Check the carrots at this point to see whether they are tender and if not cook for further 5 minutes.
6. Serve with rice and salad.

Stuffed Breast of Veal



Serves 4



Preparation Time
20 minutes



Cooking Time
60 minutes



Temp Settings
160°C

Ingredients:

1.5kg breast, boned with pocket cut
2 tbsp butter
Garlic, salt and pepper

Stuffing:

1 tbsy butter
1 tbsy of lemon juice
1 tbsy grated lemon rind
1 tsp grated lemon rind
1 Cup of diced mushroom
1/2 cup of finely chopped onions
2 Cups of fresh white breadcrumbs
Cream

Instructions:

1. Preheat frying pan.
2. Melt 1 tablespoon of butter in the pan and fry onion until soft.
3. Add lemon rind and juice, garlic and mushrooms. Fry together for 3-4 minutes.
4. Set aside in large bowl.
5. Add breadcrumbs, garlic, salt and pepper to fried vegetables.
6. Bind together with egg and enough cream to form a firm consistency.
7. Place stuffing into veal pocket and spread evenly then reseal the cavity.
8. Brush veal with soft butter and place on the frying pan in the Air Fryer.
9. Preheat to 160°C and cook for 20 minutes.
10. Turn, brush again and cook for approximately 40 minutes with potatoes until ready. Serve with peas. Pour juices from bowl over carved meat.