



Kogan 3L Low-Fat Airfryer KA3LAIRFRYA Quick Start Guide

Note: Please read this manual carefully. Read all instructions before assembly and use of the appliance. Safeguard these instructions for future reference.

Danger!

1. Do not immerse the housing unit in water or rinse under the tap as it contains multi-electrical components and heating elements.
2. To prevent electric shock or short-circuit, do not allow any liquid to enter the appliance.
3. To prevent ingredients from coming into contact with the heating elements, ensure all ingredients remain in the basket.
4. Do not cover the air inlet and outlet when the appliance is in use.
5. Do not allow the catch plate to fill with oil as this may cause a fire hazard.
6. Do not touch the inside of the appliance whilst it is operating.

Warning!

1. Verify that the main voltage indicated on the product corresponds correctly with the voltage of your mains power outlet.
2. Do not use with damaged main cord, plug or other parts. If the supply cord is damaged it must be replaced by the manufacturer or a similarly qualified person to avoid hazard.
3. Keep the appliance and mains cord out of reach of children.
4. Keep the mains cord away from hot surfaces.
5. To provide continued protection against the risk of electric shock, connect to properly grounded outlets only.
6. Ensure that the plug is properly inserted into the wall socket. Never force the plug into an outlet.
7. Do not connect the appliance to an external timer switch.
8. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
9. Do not place the appliance against a wall or against another appliance. Leave at least 10cm free space at the back and on either side of the appliance, as well as 10cm free space above the appliance.
10. Do not place anything on top of the appliance.
11. Do not use the appliance for any other purpose than described in this manual.
12. Do not leave the appliance unattended while operating.
13. 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 the air outlet openings.

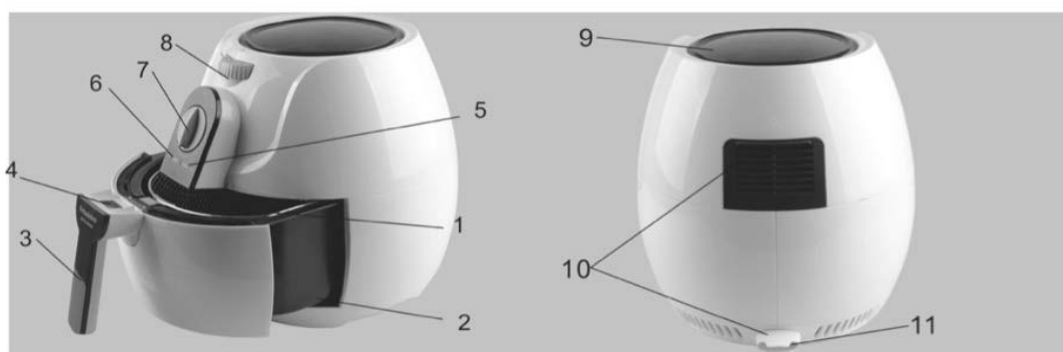
14. Be careful of hot steam and air when you remove the pan from the appliance.
15. Any accessible surfaces may become hot during use.
16. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for smoke emissions to stop before you remove the pan from the appliance.

Caution!

1. Ensure that the appliance is placed on a horizontal, even and stable surface.
2. This appliance is designed for household use only. It is not suitable for use in environments such as staff kitchens, farms, motels, and other non-residential environments.
3. Improper use of the appliance including use for professional or semi-professional purposes, or when not used in accordance with these instructions, will void the guarantee.
4. Always unplug the appliance when not in use.
5. Allow the appliance approximately 30 minutes to cool down before handling or cleaning it.

Product Features

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|--------------------------|-----------------------------------|-------------------------|
| 1. Basket | 5. Heating-up Light | 9. Air Inlet |
| 2. Pan | 6. Power-on Light | 10. Air Outlet Openings |
| 3. Basket Handle | 7. Timer (0-30min)/ Power-on | 11. Mains Cord |
| 4. Basket Release Button | 8. Temperature Control (80-200°C) | |



Automatic Switch-off

This appliance has a built in timer that will automatically shut down the appliance when the count down timer reaches zero. To manually switch off the appliance, turn the timer knob anticlockwise to zero.

Electromagnetic Fields (EMF)

This appliance complies with all standards regarding Electro-Magnetic Fields (EMF). Based on available scientific evidence, the appliance is safe to use when handled properly and in accordance with the user manual.

Using the Appliance

Before First Use

1. Remove all packaging materials, stickers or labels.
2. Clean the basket and pan with hot water, washing liquid and a non-abrasive sponge. These parts are dishwasher safe.
3. Wipe inside and outside of the appliance with a cloth.

There is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Preparing For Use

1. Place the appliance on a stable, horizontal and even surface. **Do not place the appliance on a non-heat-resistant surface.**
2. Put the basket in the pan.



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

Do not put anything on top of the appliance as this will disrupt the air flow.

Hot Air Frying

This appliance is able to prepare a large range of dishes.

1. Connect the mains plug to an earthed wall socket.
2. Carefully pull the pan out of the fryer.
3. Place the ingredients in the basket.

Note: Do not exceed the **MAX** indication (see 'settings') as it may affect the quality of the food.

4. Slide the pan back into the Air Fryer. Never use the pan without the basket in it.

CAUTION: Do not touch the pan during and shortly after use, as it will become very hot. Only hold the pan by the handle.



5. Turn the temperature control knob to the proper temperature (correct temperatures are outlined in 'Settings').



6. Determine the required preparation time for the ingredients (see 'Settings').
7. To switch on the appliance, turn the timer knob to the required preparation time. Add 3 minutes to the preparation time if the appliance has not been preheated.



Note: The appliance can be preheated before ingredients are added. Turn the timer knob to more than 3 minutes and wait until the heating up light (5) goes out (after approximately 3 minutes). You can then place the ingredients in the basket and adjust the timer to the required preparation time.

8. Some ingredients require shaking halfway during the preparation time (see 'Settings'). Pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the fryer.



CAUTION: Do not press the button of the handle during shaking.



9. The timer bell will ring when the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant holder.

Note: You can also switch off the appliance manually by turning the temperature control knob to '0'.

10. Check if the ingredients are ready. If the ingredients are not ready, simply slide the pan back into the appliance and set the timer to a few extra minutes.

11. To remove small ingredients (eg. Fries), press the release button and lift the basket out of the pan.

CAUTION: The pan and the ingredients are hot after air frying. Depending on the type of ingredients in the fryer, steam may escape from the pan.



12. Empty the basket into a bowl or onto a plate.

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



13. Once a batch of ingredients is ready, the fryer will be ready to prepare another batch of ingredients immediately after.

Settings

The below table will help you to select the basic settings for certain ingredients. Because rapid air technology reheats the air inside the appliance instantly, briefly removing the basket from the appliance during hot air frying will not greatly impact the process.

Note: Please keep in mind that these settings are just an indication as ingredients can differ in origin, size, shape and brand and thus there is no way to guarantee the best setting for your ingredients.

Add 3 minutes extra preparation time if air fryer has not been preheated.

Tips

- Smaller ingredients usually only require a slightly shorter preparation time than larger ingredients.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help ensure ingredients are evenly fried.
- For a crispy result coat fresh potatoes in some oil. Fry your ingredients in the air fryer for a few minutes after you have added the oil.

	Min-Max Amount	Time (min)	Temperature °C	Shake	Extra Information
Potatoes/ Fries					
Thin Frozen Fries	300 - 700	9 - 16	200	Shake	
Thick Frozen Fries	300 - 700	11 - 20	200	Shake	
Home-Made Fries (8 x 8 mm)	300 - 800	16 - 20	200	Shake	Add ½tbsp of oil
Home-Made Potato Wedges	300 - 800	18 - 22	180	Shake	Add ½tbsp of oil
Home-Made Potato Cubes	300 - 750	12 - 18	180	Shake	Add ½tbsp of oil
Potato Rosti	250	15 - 18	180	Shake	
Potato Gratin	500	15 - 18	200	Shake	
Meat & Poultry					
Steak	100 - 500	8 - 12	180		
Pork Chops	100 - 500	10 - 14	180		
Hamburger	100 - 500	7 - 14	180		
Sausage Roll	100 - 500	13 - 15	200		
Drumsticks	100 - 500	18 - 22	180		
Chicken Breast	100 - 500	10 - 15	180		

Snacks					
Spring Rolls	100 - 400	8 - 10	200	Shake	Use Oven-ready
Frozen Chicken Nuggets	100 - 500	6 - 10	200	Shake	Use Oven-ready
Frozen Fish Fingers	100 - 400	6 - 10	200		Use Oven-ready
Frozen Bread Crumbed Cheese Snacks	100 - 400	8 - 10	180		Use Oven-ready
Stuffed Vegetables	100 - 400	10	160		
Baking					
Cake	300	20 - 25	160		Use Baking Tin
Quiche	400	20 - 22	180		Use Baking Tin/ Oven Dish
Muffins	300	15 - 18	200		Use Baking Tin
Sweet Snacks	400	20	160		Use Baking Tin/ Oven Dish

Cleaning

Clean the appliance after every use. Do not clean the basket or the inside of the appliance with metal utensils or abrasive cleaning materials, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and allow the appliance to cool down.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the oil catch plate and basket with hot water, washing liquid and a non-abrasive sponge.

Remove any remaining dirt by degreasing liquid.

Note: The oil catch plate and basket are dishwasher proof.

Disposal

Do not dispose of the appliance in normal household waste. Please take it to an official collection point for recycling. Ensuring proper disposal helps contribute towards environmental protection.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work.	1. The appliance is not plugged in.	Plug the mains plug into an earthed wall socket.
	2. You have not set the timer.	To turn the appliance on, turn the timer knob to the required preparation time.
The ingredients in the air fryer have not cooked properly.	1. The amount of ingredients in the basket is too large.	Put smaller batches of the ingredients in the basket. Smaller batches are fried more evenly.
	2. The set temperature is too low.	Turn the temperature control knob to the required temperature setting (See 'Settings').
The ingredients are fried unevenly.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of, or across each other (eg. Fries), need to be shaken halfway through the preparation time. See 'Settings'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack that is intended for a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the basket into the appliance properly.	There is too much of the ingredients in the basket.	Do not fill the basket 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 onto the plate. The oil produces white smoke and the plate may heat up more than usual. This does not affect the appliance or the end result.
	The plate still contains grease residue from previous use.	White smoke is caused by grease heating up in the plate. Make sure that you clean the plate properly after each use.
Fresh fries are unevenly fried in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato pieces properly before they were put in the air fryer.	Rinse the potato pieces properly to remove starch from the outside of the pieces.
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 on the fries.	Make sure you dry the potato pieces properly before you add the oil.
		Cut the potato pieces smaller for a crispier result.
		Add slightly more oil for a crispier result.