



KENT
Kitchen Appliances

KENT DIGITAL AIR FRYER 7L

UPGRADE TO A HEALTHIER LIFESTYLE WITH 80% LESS OIL



12 Preset Menus



Digital Display



Auto Shut-Off



Rapid Hot Air Technology



Timer



Cooks with 80% Less Oil

KENT
Kitchen Appliances



1500W



Glass window with in-built light to watch the cooking process



Explore Exciting Recipes for your KENT Air Fryer
Scan to Download the Recipe Book

Marketed by:
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Made in India

Welcome to KENT

Dear Customer,

Congratulations on your purchase and welcome to **KENT**.

At the outset, allow us to thank you for your trust in **KENT Smart Chef Appliances**. At **KENT**, we take pride in our reputation for quality products and industry proven performance. We are certain that you will be more than satisfied with **KENT Digital Air Fryer 7L** and that it will serve you and your family's requirements without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarise yourself with operation and maintenance of the product.

With its robust build and quality, you can look forward to years of trouble-free services.

In case you require any further information, please contact your nearest KENT dealer or branch.

Happy Living!

KENT RO Systems Ltd.

Table of Contents

1. Introduction	1
2. Features	1
3. Items in the Box	1
4. Know your Product	2
5. Before first use.....	2
6. Using the Appliance	3
7. Display Screen.....	4
8. Preset Menus	5
9. Cooking Tips	5-6
10. Safety and Instructions	6-7
11. Cleaning and Maintenance	7
12. Troubleshooting	8
13. Error Issue	8
14. Technical Specifications	9

INTRODUCTION

We, at KENT have always believed that a clean and healthy life is a right of every individual. This ethos is what made us embark on the journey to develop innovative solutions for purifying the water we drink, vegetables and fruits we eat, homes we live in, and the air we breathe.

Use of innovative technologies and support from a competent service network have enabled us to create a brand which has become synonymous for well-being and health. Continuing with the tradition, we now present the **KENT Digital Air Fryer 7L**, your ultimate kitchen companion for healthier meals.

With its 7L capacity and rapid hot air technology, you can prepare delicious family meals using up to 80% less oil. The clear glass window with in-built light helps you monitor cooking with ease, while the digital display and preset menus make cooking simple and efficient. Upgrade to a healthier cooking experience with KENT.

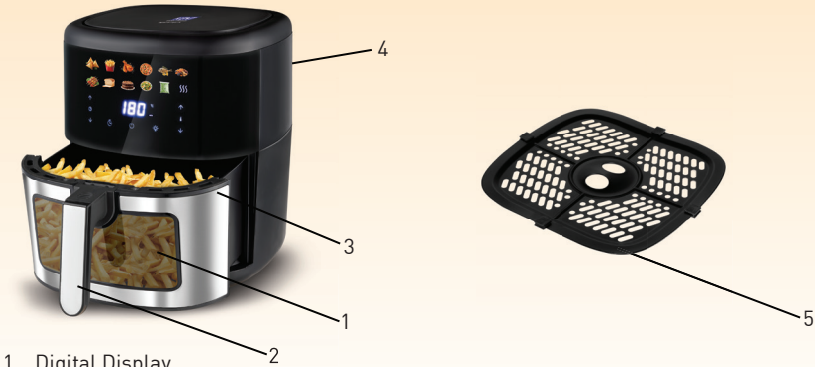
SALIENT FEATURES

- 12 Preset Menus
- Digital Display with Touchscreen Control Panel
- Up to 80% Less Oil
- Electronic Timer & Temperature Control
- Rapid Hot Air Technology
- Keep Warm Function
- Comes with Glass Window and In-Built Light

ITEMS IN THE BOX

- | | | |
|------------------------------|---|-----|
| 1. KENT Digital Air Fryer 7L | : | 1N |
| 2. Inner Tray | : | 1N |
| 3. Pan with Handle | : | 1N |
| 4. Warranty Card | : | 1Na |

KNOW YOUR PRODUCT



1. Digital Display
2. Handle
3. Frying Basket
4. Air Outlet
5. Inner Tray

BEFORE FIRST USE

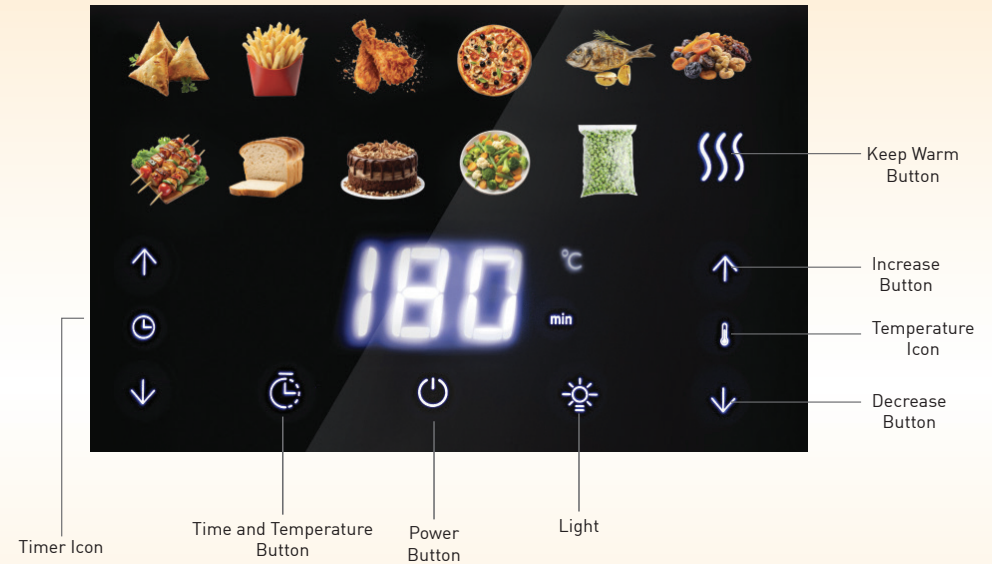
1. Please read the instructions carefully.
2. Take out all the accessories and the air fryer from the packing box.
3. Clean the frying bucket with clean water and wipe the air fryer's interior with a soft, damp cloth. Ensure it's completely dry before use.
4. There should be at least 20cm of clearance between the air fryer and any surrounding objects, and no items should be placed on top of the air fryer.
5. Place the frying basket with tray on a heat-resistant surface. Never use the frying basket without the tray in it.
6. Before first use, preheat the air fryer to its maximum temperature for 10-15 minutes to burn off any residual manufacturing oils from the heating element. Note that mild smoke may occur during initial use.

USING THE APPLIANCE

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the frying basket out of the air fryer.
3. Put the ingredients in frying basket.
4. Slide the frying basket back into the air fryer. Never use the basket without the inner tray in it.

Caution: Do not touch the frying basket during and after use, as it gets very hot. Please always hold the frying pot by the handle.
5. You can select from the preset available according to the food requirement.
6. Determine the required preparation time for the ingredients according to your need.
7. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the frying basket out of the appliance by the handle and shake it. Then slide the pot back into the air fryer.
8. Check if the ingredients are ready or not. If the ingredients are not ready yet, simply slide the frying basket back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the basket out of the air fryer and place it on a plate. Do not turn the basket upside down with the inner tray still attached to it, as any excess oil that has collected at the bottom of the basket will leak onto the ingredients. The basket and the ingredients are hot, steam may escape from the pot depending on the type of the ingredients in the air fryer.
10. Empty the basket into a bowl or onto a plate.
11. When a batch of ingredients are ready, the air fryer is instantly ready for preparing another batch.

DIGITAL SCREEN



PRESET MENUS

Symbol	Type	Temperature (°C)	Time (min)
	Samosa	200	18
	French Fries	200	20
	Chicken Wings	200	20
	Pizza	180	12
	Fish	190	15
	Dehydrate	60	8 h
	Paneer Tikka	200	20
	Bread	150	6-8
	Cake	160	25
	Veggies	200	20
	Frozen Food	80	12

COOKING TIPS

- Almost any food that is traditionally cooked in an oven can be air fried.
- Foods cook best and most evenly when they are of similar size and thickness.
- Smaller pieces of food require less cooking time than larger pieces.
- For faster and more even cooking, air fry food in small batches and avoid stacking or layering whenever possible.

- Most prepackaged foods do not need to be tossed in oil before air frying, as they already contain ingredients that enhance browning and crispiness.
- Frozen appetizers air fry very well. For best results, arrange them in a single layer on the tray.
- If layering foods, shake the basket halfway through cooking or flip the food to ensure even cooking.
- Toss foods prepared from scratch, such as French fries or vegetables, with a small amount of oil to promote browning and crispiness.
- When air frying fresh vegetables, pat them dry completely before tossing them with oil for maximum crispiness.
- To reheat food, set the temperature to 150°C for up to 10 minutes.

SAFETY AND INSTRUCTIONS

1. GENERAL SAFETY & CHILDREN

- This appliance can be used by children aged 8 years or older and by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, provided they have been given proper supervision or instruction concerning safe use of the appliance and understand the hazards involved.
 - Prohibitions:
 - Children must not play with the appliance.
 - Cleaning and user maintenance must not be performed by children unless they are older than 8 years and supervised.
 - Keep the appliance and its cord out of reach of children under 8 years of age.
 - Packaging Safety:
 - Keep all packaging materials (plastic bags, cartons, polystyrene, etc.) out of the reach of children.
- NOTE:
- Do not let small children play with plastic packaging. Risk of suffocation.

2. ELECTRICAL SAFETY

- Voltage Check:
 - Ensure that the power supply matches the voltage indicated on the appliance rating label and that the socket is properly earthed.
- Water Hazard:
 - To protect against electrical shock, do not immerse the cord, plug, or appliance in water or any other liquid. Do not rinse the main unit under running water.
- Repairs:
 - Do not attempt to repair the appliance yourself. Always contact an authorized technician. Never use unauthorized attachments.

- Power Cord:
 - Regularly check the appliance and power cord for signs of damage. Do not operate the appliance if damaged.
 - If the power cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to prevent hazards.
 - Do not let the power cord hang over the edge of a table, touch hot surfaces, or become knotted.
- Disconnection:
 - Always switch off and unplug the appliance by pulling the plug itself, not the cable, when it is not in use, before attaching accessories, before cleaning, or in the event of a malfunction.

3. PLACEMENT & ENVIRONMENT

- Surface:
 - The appliance should only be used on a flat, stable, non-slip, and heat-resistant surface.
- Ventilation Space:
 - Do not place the appliance against a wall or directly next to other appliances. Leave at least 10 cm of free space at the back, sides, and top of the appliance when in use.
 - Do not cover the air inlet or air outlet openings.
- Heat Sources:
 - Do not place the appliance on or near a hot gas or electric burner, or inside a heated oven.
 - Keep the appliance away from flammable materials such as curtains, tablecloths and furniture.
 - Do not place the appliance under wall cabinets, as rising heat and steam may cause damage.

CLEANING AND MAINTENANCE

- Ensure the air fryer is unplugged and has cooled completely before cleaning.
- Once the air fryer has cooled completely, remove the basket and use the tray handle to lift out the tray. Wash the interior and exterior of the basket and tray using a sponge with warm, soapy water.

WARNING:

- Do not use abrasive cleaning agents or scouring pads, as they may damage the coating.
- The basket and tray are top-rack dishwasher-safe.
- Gently wipe down the exterior of the unit with a damp cloth or paper towel.
- Never immerse the main unit, power cord, or plug in water or any other liquid.
- Ensure that all parts are thoroughly dry before storage.
- Store the air fryer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer does not work	The appliance is not plugged in	Plug the appliance into a proper wall socket
The double heating element is not operating	The food is not cooked properly	Use special preheating programs for better cooking results
The food is not fully cooked	The food pieces are too	Put smaller batches of food in the basket so they cook faster
	The selected temperature is too low	Increase the cooking temperature
	The cooking time is too short	Increase the cooking time
The ingredients are cooked unevenly	Some foods need shaking during cooking	Shake the food halfway through cooking for even results
Fried foods are not crispy	The food is meant for deep frying only	Brush a little oil on the food or use oven-ready items
The basket does not slide in properly	Too many ingredients in the basket	Do not overfill the basket
	The rack/grill is placed incorrectly	Push the rack properly into the basket until it clicks
White smoke comes out of the appliance	You are cooking greasy foods	Oil from greasy food can create white smoke. This is normal
	The basket still has grease from previous use	Clean the basket properly after every use
Chips are cooked unevenly	Wrong type of potatoes used	Use fresh potatoes suitable for frying
	Potato sticks were not rinsed properly	Rinse the potatoes well and dry them before frying

ERROR ISSUE

Error Code	Possible causes
E1	Temperature sensor is not working
E2	Short-circuit in the temperature sensor
E3	Appliance overheating

TECHNICAL SPECIFICATIONS

Product	KENT Digital Air Fryer 7L
Product Code	116184
Net Weight	4.5 kg
Input Power Supply	Single Phase 230 V AC, 50 Hz, Class1
Power Consumption	1500 W
Product Dimension	375 (L) × 281(W) x 316 (H)
IP Rating	IPX0

Note: KENT RO Systems Limited is registered under the Plastic Waste Management (PWM) Rules, 2022 with EPR authorization No. BO-29-UTT-04-AADCK0743L-23 (Brand Owner) & IM-20-000-09-AADCK0743L-23 (Importer) for Category-II plastic packaging (thickness above 50 microns).