KENT
House of Purity

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Made in India

CELEBRATING 25 YEARS OF TRUST

KENT
House of Purity

KENT GLASS AIR FRYER

WITH COOK & SERVE 4L + 2.5L GLASS BOWLS

INSTRUCTION MANUAL



6 Preset Menus
Digital Display
360° Cooking View
Locking Glass Cover
Rapid Hot Air Technology
Auto Shut-Off
Cooks with 80% Less Oil

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

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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 Glass Air Fryer** 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 air fryer. 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.

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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 Glass Air Fryer, your ultimate kitchen companion for healthier meals.

Featuring two Cook & Serve glass bowls of 4L and 2.5L, the **KENT Glass Air Fryer** lets you cook and serve in the same bowls for added convenience. Its rapid hot air technology enables healthier cooking with up to 80% less oil, while 6 preset menus and a digital display make cooking simple and effortless. The 360° cooking view lets you monitor your food, while the locking glass cover and auto shut-off offer added convenience and safety. Enjoy smarter cooking and effortless serving with KENT.

SALIENT FEATURES

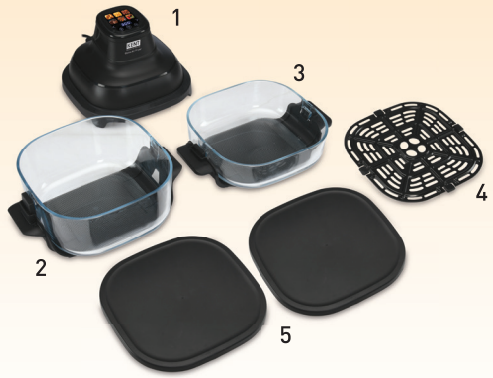
- **2-in-1 Glass Bowls:** 4L + 2.5L bowls for cooking and serving
- **6 Preset Menus:** One-touch cooking for a variety of dishes
- **Up to 80% Less Oil:** Enjoy healthier cooking with significantly less oil
- **360° Cooking View:** Watch deliciousness unfold in the glass bowl
- **Auto Shut-Off:** Automatically switches off for added safety
- **Locking Glass Cover:** Click-in locking design for enhanced safety

ITEMS IN THE BOX

1. KENT Glass Air Fryer	:	1N
2. 4L Glass Bowl	:	1N
3. 2.5L Glass Bowl	:	1N
4. Food Tray	:	1N
5. Bowl Lid	:	2N
6. Warranty Card	:	1N

KNOW YOUR PRODUCT

1. Air Fryer Unit
2. 4L Large Bowl
3. 2.5L Small Bowl
4. Inner Tray
5. Bowl Lids



BEFORE FIRST USE

1. Remove all packaging and promotional materials.
2. Thoroughly clean the bowl and grill insert with hot soapy water.
3. Wipe the inside and outside of the air fryer with a soft moist cloth. This is an oil-free fryer that works on hot air, do not fill the bowl with oil or frying fat.

Note: When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many brand-new air fryers. This does not affect the safety of your air fryer.

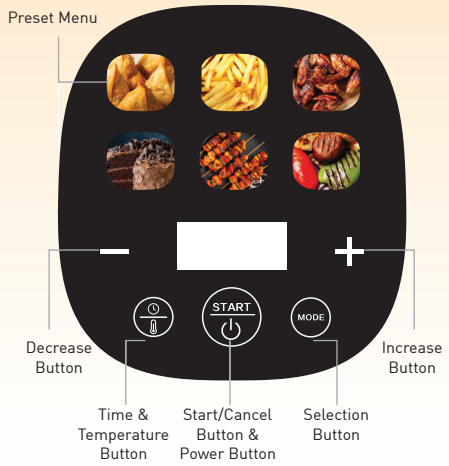
PREPARING FOR USE

1. Place the air fryer on a stable, horizontal, and even surface. Do not place the air fryer on a non-heat-resistant surface.
2. Place the food tray in the bowl. Do not fill the bowl with oil or any other liquid. Do not put anything on top of the air fryer, the airflow will be disrupted and affect the hot air frying result.

USING THE AIR FRYER

1. Connect the plug to an earthed wall socket.
2. Put the food tray in the bowl.
3. Carefully place the air fryer unit on the bowl. Never use the bowl without the food tray in it.
   Caution: Do not touch the bowl during and after use, as it gets very hot.
4. Determine the required preparation time for the ingredient.
5. Some ingredients require fliping over halfway through the preparation time. To flip over the ingredients, remove the body, flip over the food and put it back on the body to continue cooking until the end.(Attention: Please do not touch the metal mesh cover of the body, as the mesh cover will be very hot after heating.)
6. When you hear the timer buzzer, the set preparation time has elapsed.
7. Check if the food is ready. If it isn't ready yet, you can set the timer to a few extra minutes.
8. To remove ingredients (e. g. fries), remove the air fryer unit from the bowl and place it on the insulation pad.
   Note: The bowl and the food are hot. Depending on the type of ingredients in the air fryer, steam may escape from the cooking bowl.
10. Empty the bowl into a bowl or onto a plate.
11. When a batch of ingredients is ready, the air fryer is instantly ready to cook another batch.

DIGITAL SCREEN



Start/Cancel Button START

When the Start/Cancel Button is pressed once, the display illuminates and shows the default cooking time of the first pre-set menu option. The icon indicating the menu option will flash.

You can press the Start/Cancel button to cancel the operation at any time. The air fryer will initiate cooling fans for 30 seconds.

Selection Button MODE

Press the Selection Button to switch between the pre-programmed menu options (going from left to right). After selecting the desired cooking mode press start.

Temperature/Timer Button

The temperature and time can be adjusted using the Temperature/Timer Button according to personal preferences and tastes. The corresponding -and + keys can be used to increase/decrease the temperature and time. The temperature increases or decreases by 5°and the time increases or decreases by 1 minute.

Once cooking is complete or if no functions are selected within 1 minute, the air fryer will automatically enter **Standby Mode**. To exit standby mode, simply press the Start/Cancel Button.

PRESET MENUS

Symbol	Type	Temperature (°C)	Time (min)
	Samosa	200	18
	French Fries	200	20
	Chicken Wings	200	20
	Cake	160	25
	Paneer Tikka	200	20
	Veggies	200	20

COOKING TIPS

1. Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
2. A larger amount of ingredients only requires a slightly longer cooking time, and a smaller amount of ingredients only requires a slightly shorter cooking time.
3. Shaking smaller ingredients halfway through the preparation time optimizes the result and can help prevent unevenly fried ingredients.
4. 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.
5. Snacks that can be prepared in an oven can also be prepared in the air fryer.
6. Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than homemade dough.
7. Place a baking tin or oven dish in the air fryer bowl if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.

SAFETY INSTRUCTIONS

When using this air fryer, follow these basic safety precautions:

1. Remove and safely discard all packaging and labels before first use. Keep plastic bags and packaging away from children and babies.
2 Check that your local voltage matches the specifications on the data plate underneath the air fryer.
3. Place the air fryer on a level, stable, horizontal, non-combustible surface. Keep it away from combustible materials such as tablecloths and curtains.
4. Do not place the air fryer on or near a hot gas or electric burner, or inside a heated oven.
5. Never connect the air fryer to an external timer or separate remote-control system.
6. Plug the air fryer directly into a dedicated wall socket. Do not use an extension cord, power board or shared socket.
7. Ensure the air fryer and all parts are correctly assembled before switching it on.
8. To prevent electric shock, never immerse the air fryer, cord or plug in water or any other liquid. Keep it away from dripping or splashing water. Do not place liquid-filled objects on it, pour liquids into the vents or rinse it under a tap.
9. Never touch the air fryer, power cord or plug with wet hands.
10. Unplug the air fryer when not in use and before cleaning. Allow it to cool before cleaning or fitting or removing parts.
11. The air fryer has no user-serviceable parts. Do not open or repair it yourself. Repairs must be carried out by a qualified technician.
12. Do not use the air fryer if it, its plug or power cord is damaged. A damaged cord must be replaced by a qualified person at an authorised service centre.
13. Use the air fryer only for its intended purpose. It is for household and similar indoor use, not outdoor or commercial use.
14. Supervise children when the air fryer is used nearby. Keep the air fryer and cord out of their reach during operation and cooling.
15. The air fryer is intended for household and similar uses, including staff kitchens in shops, offices and other workplaces, farmhouses, hotels, motels, other residential settings and bed-and-breakfast establishments.
16. Take extreme care when moving the air fryer while it contains hot food.
17. Leave sufficient space around the air fryer during use. Do not block the air intake or exhaust vents.
18. Keep the air fryer away from walls and other air fryers, with at least 20 cm of clearance at the back, sides and above. Do not place anything on top.
19. Hot air escapes through the outlet vent during operation. Keep your hands and face away from it.

20. Surfaces may become hot during use. Do not touch hot surfaces. The rotisserie bowl, rotisserie fork, crisper trays and drip tray can become hot. Use oven mitts to handle the trays and drip tray, and oven mitts or the rotisserie remover tool to remove the rotisserie bowl and fork.
21. Never cover the air fryer while it is operating.
22. Do not let the power cord hang over the edge of a table or counter.
23. Never unplug the air fryer by pulling the cord. Hold the plug to remove it from the socket.
24. Children aged 8 years and above, and people with reduced physical, sensory or mental capabilities or limited experience and knowledge, may use the air fryer only if supervised or instructed in its safe use by someone responsible for their safety. Children must not play with the air fryer.
25. Never leave the air fryer unattended while it is operating.
26. A small amount of smoke during first use is normal and should stop within a few minutes.
27. If black smoke appears, unplug the air fryer immediately. Wait until the smoke stops before removing the contents.
28. Do not overfill the rotisserie fork or crisper trays. Ensure food does not touch the upper inner wall or heating element.
29. Children must not clean or maintain the air fryer unless they are over 8 years old and supervised. Keep the air fryer and cord away from children under 8 years old.

CLEANING AND MAINTENANCE

- Ensure the air fryer is unplugged and has cooled completely before cleaning.
- Once the air fryer has cooled completely, remove the bowl and use the tray handle to lift out the tray. Wash the interior and exterior of the bowl 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 bowl 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 air fryer is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer key to the required preparation time to switch on the air fryer.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the bowl is too big.	Put smaller batches of ingredients in the bowl. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature key to the required temperature setting.
	The preparation time is too short.	Set the timer to the required preparation time.
The ingredients are fried unevenly in the air fryer.	Certain types of 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.
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 place the body on the bowl properly.	There are too many ingredients in the bowl	Do not fill the bowl beyond 3/4 position.
	The bowl is not placed in the body correctly.	Repositioning the body.
White smoke comes out of the air fryer.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the bowl. The oil produces white smoke and the bowl may heat up more than usual. This does not affect the air fryer or the end result.
	The bowl 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 use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
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.

TECHNICAL SPECIFICATIONS

Product	**KENT Glass Air Fryer**
Product Code	116196
Net Weight	5.1 kg
Input Power Supply	Single Phase 230 V AC, 50 Hz, Class1
Power Consumption	1500 W
Product Dimension 4L (mm)	280 (L) × 255 (W) x 280 (H)
Product Dimension 2.5L (mm)	280 (L) × 255 (W) x 250 (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).