KENT
House of Purity

Marketed by:
KENT RO SYSTEMS LTD.
E-6, Sector-59, Noida, U.P.-201 309, India.
E-mail: sales@kent.co.in I Website: www.kent.co.in

Made in India

CELEBRATING 25 YEARS OF TRUST

KENT
House of Purity

KENT SUPER DIGITAL AIR FRYER 10L (5L+5L)

DUAL BASKET, DUAL COOKING

DUAL DIGITAL DISPLAY
WITH INDEPENDENT CONTROL
FOR EACH BASKET.

SYNC FUNCTION
AUTOMATICALLY ADJUSTS TEMPERATURE
TO PREPARE FOOD AT THE SAME TIME.

GLASS WINDOW
WITH IN-BUILT LIGHT TO
WATCH THE COOKING PROCESS.

NEW SUPER SERIES



10 Preset Menus | Digital Display | Glass Window with in-built Light | TURN REMIND Reminds to Flip the Food | Rapid Hot Air Technology | Auto Shut-Off | Timer | Cooks with 80% Less Oil

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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 Super Digital Air Fryer 10L** 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.

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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 Super Digital Air Fryer 10L**, your ultimate kitchen companion for healthier meals.

With dual baskets, cook two snacks simultaneously with ease. The intelligent sync function automatically aligns time and temperature, ensuring both dishes finish together. A handy turn reminder prompts flipping for even results. Enjoy intuitive digital controls and 10 preset menus. Upgrade to smarter, tastier cooking with the **KENT Super Digital Air Fryer 10L.**

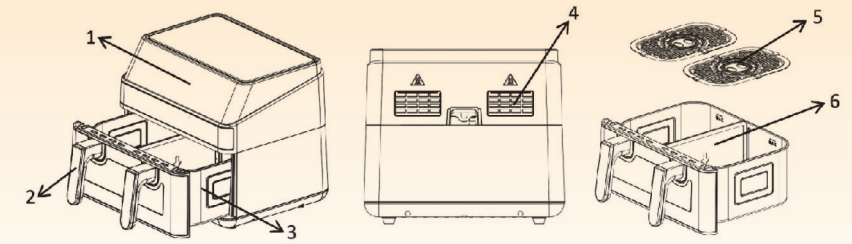
FEATURES

- Dual Basket for Cooking Two Dishes Simultaneously.
- Dual Digital Display with Independent Control for Each Basket.
- 10 Preset Menus.
- Turn Reminder, Reminds to Flip the Food.
- Syn Function, automatically adjusts temperature to prepare food at the same time.
- Glass Window with In-built Light to Watch the Cooking Process.
- Automatically adjusts temperature to prepare food at the same time.
- Electronic Timer & Temperature Control.
- Up to 80% Less Oil Usage.

ITEMS IN THE BOX

1. KENT Super Digital Air Fryer 10L : 1N
2. Inner Tray : 2N
3. Pan with Handle : 2N
4. Warranty Card : 1N

KNOW YOUR PRODUCT



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

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. Make sure that the appliance is unplugged and switched off (The display is turned off).
2. Using the handle, pull the frying basket out of the appliance.
3. Place the frying basket with inner tray on a heat-resistant surface. Never use the frying basket without the tray in it.
4. Fill the frying basket with the desired food. Never overfill the frying basket
5. Slide the frying basket back into the appliance. It must engage

NOTE: Air fryer uses hot air to cook the food. Do not fill the frying basket with oil, frying fat or any other liquid.

- The appliance cannot work until the frying basket is fully closed.
- Only fill the frying basket, till 2/3rd of its capacity.

6. Connect the device to a properly installed and grounded outlet. The screen lights up and then turns off, while the buzzer sounds once.
7. Press the left power button or right power button to turn on the device; the control interface will light up.
8. Press the left power button or right power button as needed, and the corresponding operation buttons will light up. Temperature and time alternate on the display.
9. To adjust temperature and time, press the time/temperature adjustment button. Use the "+" or "–" buttons to adjust the value.
10. Press the "Start/Pause" button to start or pause cooking.
11. During operation, press the "Start/Pause" button to pause heating. The fan will stop after a 40-second delay. If you need to pause the cooking on the left or right side separately, press the corresponding left or right "Start/Pause" button. Please remove the frying basket only after the fan has stopped spinning.
12. **Synchronization function:** After turning on, press the synchronization button; the indicator light flashes. At this point, operating either the left or right control panel will adjust both sides simultaneously. When both frying baskets are working simultaneously, the synchronization button is disabled.
13. Some foods need to be shaken or flipped midway through cooking. To do this, use the handle to move the frying basket from the device and place it on a heat-resistant surface. If the frying basket is removed, the device will pause operation.

NOTE: Hot steam may escape!

- There may be hot oil inside the frying basket; please be extremely careful!
- It is recommended to wear heat-resistant gloves when operating the device after it has started working!

14. When the set time ends and cooking is complete, the device will beep. The fan will continue to spin for a while to dissipate heat; please remove the frying basket after the fan stops spinning.

15. Use the handle to pull out the frying basket, place it on a heat-resistant surface, and check if the food is thoroughly cooked. If not, slide the frying basket back into the device and continue setting the timer to extend cooking time.
16. After cooking, place the food into a heat-resistant bowl.

NOTE: The air fryer, frying basket, and food are all hot; please be careful when handling.

- Hot steam may escape!
- There may be hot oil inside the frying basket; please be extremely careful!

  Do not invert the frying basket with the tray to avoid excess oil leaking and contaminating the food.
- Use tongs to take out the food.

17. After cooking is complete, long press the left power button for about 3 seconds and the right power button for about 3 seconds to turn off the device, and then unplug it.
18. Remove the frying basket to allow the device to cool quickly, ensuring the frying basket is placed on a heat-resistant surface.

DIGITAL SCREEN



PRESET MENUS

Symbol	Type	Temperature (°C)	Time (min)
	Samosa	200	18
	French Fries	200	18
	Chicken Wings	180	18
	Pizza	180	12
	Cake	160	25
	Fish	190	12
	Veggies	200	20
	Paneer Tikka	190	10
	Dehydrate	60	8 h
	Defrost	80	5

USEFUL TIPS FOR USE

- This appliance is for preparing solid foods. Soups or liquid foods must not be prepared.
- A safety switch prevents use without the basket inserted.
- Do not overfill the frying basket so that the food does not touch the heating element.
- Never pour oil or other liquids directly into the frying basket. For crispy results, you can brush the food with a little oil.
- If using oil, wait a few minutes before cooking. Do not pour oil directly into the basket, place the food in a bowl, add the oil, mix well, and then place the food in the basket.

- Air fryers do not need to be preheated for high-fat foods (e.g., sausages).

NOTE: High-fat foods may generate smoke, especially at high temperatures, but this does not damage the device or affect the cooking result.

- All foods suitable for the oven can also be prepared in this appliance.
- Note that dough rises during baking. It must not touch the heating element.
- Use a baking tin or oven dish inside the frying basket for baking.
- Foods placed on top of each other should be shaken once halfway through the cooking time to achieve an even result.
- Homemade fries should be soaked in water for at least 30 minutes after cutting to reduce starch. Then dry them thoroughly.
- The cooking time depends on the size, condition, quantity, and temperature.
- Without preheating, the cooking time increases by 3 minutes.
- If cooking large quantities of meat, sear it in a pan beforehand. Time and temperature depend on the desired degree of doneness.
- You can also use the appliance to reheat food: Set the timer to 10 minutes and the temperature to 150°C.
- For foods that need to be shaken or turned during cooking (e.g., fries), set the timer to half the cooking time. When the signal sounds, shake/turn the food and reset the timer for the remaining time.

SAFETY AND INSTRUCTIONS

1. GENERAL SAFETY & CHILDREN

- Usage by Children: This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Prohibitions:

  - Children shall not play with the appliance.

  - Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.

  - Keep the appliance and its cord out of reach of children less than 8 years.
- Packaging Safety: For the safety of your children, keep all packaging parts (plastic bags, cartons, polystyrene, etc.) out of their reach.

NOTE: Do not let small children play with plastic film. There is a risk of suffocation!

2. ELECTRICAL SAFETY

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

  - Regularly check the appliance and cable for signs of damage. Do not operate if damaged.

  - If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

  - 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 (pull the plug itself, not the cable) when not in use, when attaching accessories, before cleaning, or in case of 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 and the air outlet openings.

- Heat Sources:

  - Do not place on or near a hot gas or electric burner, or in a heated oven.

  - Keep sufficient distance from highly flammable objects such as furniture, curtains, and tablecloths.

  - Do not place the appliance under wall cupboards due to rising heat and steam.

CLEANING AND MAINTENANCE

NOTE: Switch off the appliance and disconnect the mains plug. Wait until the appliance has cooled down.

- Never immerse the appliance in water! Risk of electric shock or fire.

  CAUTION: Non-stick coating
- Do not use wire brushes or scouring pads.
- Do not use acidic or abrasive cleaning agents.
- The frying basket and grate can be cleaned with warm water. Rinse well and wipe dry.

NOTE: Clean the interior and exterior of the appliance with a slightly damp cloth.

STORAGE:

- Clean the appliance as described and allow the accessories to dry completely.
- We recommend storing the appliance in its original packaging for longer periods of non-use.
- Store the appliance in a well-ventilated, dry place out of the reach of children.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The appliance does not work.	The appliance is not connected to a power supply.	Check the socket with another device. Plug the power cord in properly. Check the main fuse.
	You have not set the cooking time.	Set the desired cooking time.
	The frying basket and the drip tray are not inserted correctly.	Check the correct position.
The frying basket cannot be pushed back into the appliance.	There is too much food in the basket.	Do not fill the basket above the maximum mark.
The food is not cooked completely.	The basket is too full.	Reduce the amount of food. Smaller quantities cook more evenly.
	The temperature is set too low.	Increase the temperature using the temperature control.
	The cooking time is too short.	Increase the time using the time control.
The food is cooked unevenly.	The food is lying on top of each other, causing poor air circulation.	Shake the food halfway through the cooking process.
The food is not crispy.	Foods are being used that are only suitable for traditional deep fryers.	Use ready-to-bake foods or apply a small amount of oil.
Homemade fries are unevenly cooked.	You did not rinse thepotatoes properly before frying.	Rinse the potato sticks thoroughly to remove the starch from the surface.
Homemade fries are not crispy.	The crispiness depends on the amount of oil and moisture in the potatoes.	Make sure the potato sticks are dry before adding oil. Cut smaller sticks for a crispier result. Add a little more oil for extra crispiness.
Smoke comes out of the appliance.	You are preparing very fatty foods.	Fat splatters inside the appliance may cause smoke. Ensure adequate ventilation.
	There are still grease residues in the frying basket from previous use.	Clean the frying basket after each use as described in the “Cleaning and Maintenance.”

TECHNICAL SPECIFICATIONS

Product	**KENT Super Digital Air Fryer 10L**
Product Code	116207
Net Weight	7.3 kg
Input Power Supply	Single Phase 230 V AC, 50 Hz, Class1
Power Consumption	2000 W
Product Dimension	374 (L) × 393 (W) x 326 (H)
IP Rating	IPX0

For BIS certification details please visit www.bis.gov.in

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).