KENT
House of Purity

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Made in India

KENT SUPER DIGITAL AIR FRYER 5L

MULTIPLE SNACKS WITH LESS OIL IN MINUTES

KENT
House of Purity

INSTRUCTIONS MANUAL

- 8 preset menu
- Digital Display
- Timer
- Auto Shut-off
- Rapid Hot Air Technology
- Cooks with 80% less oil

NEW SUPER SERIES



5L



1400W

KENT
House of Purity

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 5L** 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 5L**, your ultimate kitchen companion for healthier meals.

With its 5-litre large capacity and rapid air technology, it cooks family-sized portions with up to 80% less oil. The glass window with a light feature helps monitor food easily. Enjoy convenience with digital controls and preset functions. Upgrade to a healthier, tastier cooking with the **KENT Super Digital Air Fryer 5L.**

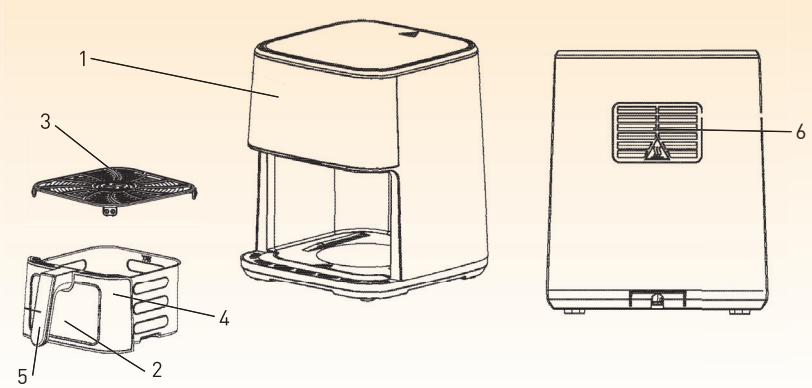
FEATURES

- 8-Preset Menus
- Digital Display with Touch Screen Control Panel
- Up to 80% Less Oil Usage
- Electronic Timer & Temperature Control
- Rapid Hot Air Technology
- Comes with Glass Window and Built-in Light

ITEMS IN THE BOX

1. KENT Super Digital Air Fryer 5L : 1N
2. Inner Tray : 1N
3. Pan with Handle : 1N
4. Warranty Card : 1N

KNOW YOUR PRODUCT



1. Digital Display
2. Glass Window
3. Inner Tray
4. Basket
5. Handle
6. Air Outlet

BEFORE FIRST USE

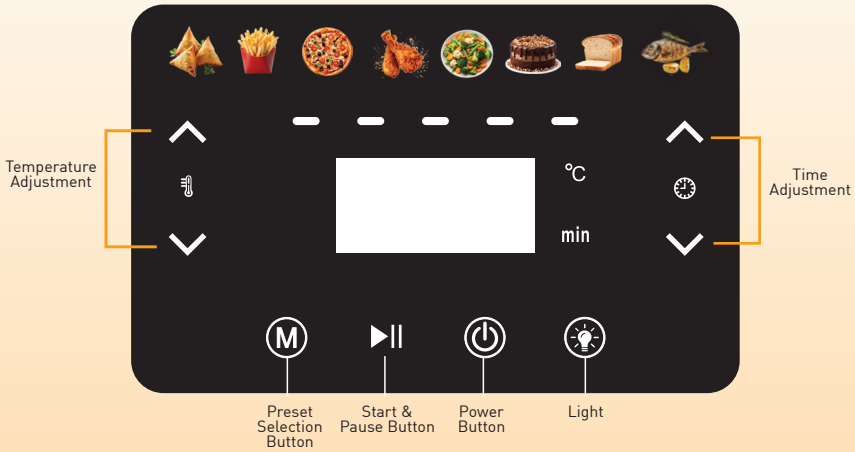
1. Please read the instructions carefully.
2. Take out all the accessories and the air fryer from the packing box.
3. Clean the frying basket with clean water and wipe the air fryer's interior with a soft, damp cloth. Ensure it's completely dry before use.
4. There should be at least 20cm of clearance between the air fryer and any surrounding objects, and no items should be placed on top of the air fryer.
5. 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. Noting to carefully align with the guides in the body of the 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 basket by the handle.
5. Determine the required preparation time for the ingredients according to your need.
6. 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.
7. 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.
8. To remove ingredients (e.g. fries), pull the basket out of the air fryer and place it on trial framework. 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.
9. Empty the basket into a bowl or onto a plate.
10. When a batch of ingredients are ready, the air fryer is instantly ready for preparing another batch.

DISPLAY SCREEN



OPERATION INSTRUCTIONS:

– Power Button

Press power button to switch on the air fryer. Digital Display will be lit once the air fryer is swiched on.

M - **Preset Selection Button**

Tap the button to select a different preset menu.

▶II - **Start and Pause Button**

After choosing the desired settings, press this button to start cooking. Press it to pause mid cooking

– Temperature Adjustment

This will increase/decrease 5 degrees per press or increase/decrease rapidly by holding the button.

– Time Adjustment

This will increase/decrease 1 minute per press or you can increase/decrease rapidly by holding the button.

– Light

Press this button to turn on the light inside the air fryer to see the cooking process.

S. No	Preset Button		Default Temperature	Default Time
1.	French Fries		200 °C	18-20 min
2.	Pizza		180 °C	15 min
3.	Samosa		200 °C	18 min
4.	Chicken Wings		200 °C	25 min
5.	Frozen Food		180 °C	20 min
6.	Cake		160 °C	28-30 min
7.	Bread		150 °C	6-8 min
8.	Fish		190 °C	13-15 min

Tips

- Almost any food that is traditionally cooked in the 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 best results in the shortest amount of time, air fry food in small batches. Avoid stacking or layering when possible.
- Most prepackaged foods do not need to be tossed in oil before air frying. Most of them already contain oil and other ingredients that enhance browning and crispiness.
- Frozen appetizers air fry very well. For best results, arrange them on the tray in a single layer.
- If layering foods, be sure to shake the basket halfway through (or flip food) to promote even cooking.
- Toss foods you are preparing from scratch, such as french fries or other vegetables, with a small amount of oil to promote browning and crispiness.
- When air frying fresh vegetables, make sure to pat them dry completely before tossing with oil and air frying to ensure maximum crispiness.
- Air fryers are great for reheating food. To reheat your food, set the temperature to 150°C for up to 10 minutes.

CAUTION

- If you put too much food, it is recommended that halfway through the baking time, pull out the basket and shake the food, and then push the basket back into the machine for cooking, so that the food is evenly cooked.
- Do not use plastic or paper in the air fryer.
- Set the time and temperature according to the size, thickness, recipe, or personal preference.
- Before cooking the food, it is recommended to preheat the air fryer for 3 minutes.
- The above preset menu is a reference; please cook according to your personal taste and the actual situation of the food.

CLEANING AND MAINTENANCE

1. Before cleaning the air fryer, unplug the power plug and let the air fryer cool completely.
2. The inner and outer surfaces of the air fryer and frying basket can be cleaned with a soft cotton cloth or sponge stained with neutral detergent, and then wiped with clean water.
3. Do not use hard brushes and abrasive articles to avoid damaging the inner surface of the air fryer and the protective layer of the frying drum and baking pan.
4. Never use gasoline, thinner, polish, or other toxic and corrosive cleaners for cleaning.
5. Before using the air fryer, ensure the cleaned parts are completely dry before plugging in.
6. Please do not wipe the heating tube; it will clean itself.
7. Do not immerse the air fryer in water or other liquids.
8. After using the air fryer, remove the basket first to easily clean the inner tray and basket.

IMPORTANT SAFETY INSTRUCTIONS

Warning: To avoid harm caused by misuse, read the instruction manual carefully before using the product, and use it strictly according to the purpose specified in the manual. This Safety Note contains important information to enable you to use the product safely and correctly, and to prevent personal injury or property damage to you or others. Keep it properly after reading, so that all users of this product can refer to it at any time.

1. This product belongs to Class I appliances; please use a 10A or above socket alone and ensure that the socket is grounded before use. Also, confirm that the input power supply is 230V AC, 50 Hz, Class 1.
2. The product belongs to high-power electrical appliances; it is strictly prohibited to use a flexible wire mobile socket, and it is strictly prohibited to share a socket with other electrical appliances.
3. The appliance cannot operate with an external timer, temperature controller, or independent remote control system.
4. If the power cord is damaged, it must be replaced.
5. Do not pull or hang the cord over sharp edges or near heat sources and wet sources; do not insert metal into the cooling holes or gaps, as this may cause damage or electric shock risk.
6. If the power cord and plug are damaged or the product fails, please ensure to avoid danger.
7. Never pull the power cord; please pull out the plug before moving the product. Do not immerse the power cord, plug, or product in water or other liquids to prevent electric shock.
8. It is strictly prohibited to place any items on top of the air fryer. It is strictly prohibited to cover or block the heat dissipation level of the air fryer to avoid causing a fire.
9. It is strictly forbidden to place closed containers in the air fryer, as this may cause an explosion.
10. It is strictly prohibited to place the air fryer near flammable or heat sources. Pay attention to staying away from curtains or similar items to prevent fires.
11. The air fryer should be placed in a dry environment and should not be used outdoors.
12. Place the air fryer on an insulated plane for use and maintain a distance of at least 20cm around the air fryer.
13. To avoid fire hazards caused by heat or cooking fumes during operation, keep the product at a safe distance from walls, cabinets, and flammable items.
14. The use of this product is strictly prohibited for children and individuals with unsound limbs, sensory or mental disorders, or a lack of relevant experience and knowledge. If there are children nearby, extra caution must be exercised when using this product. Do not place this product within the reach of small children.
15. Do not damage, excessively bend, stretch, or twist the power cord, and do not put heavy objects on or clamp them on the power cord.
16. When the air fryer is used or not used for a long time, pull the plug out from the socket to avoid electric shock due to insulation aging.

TROUBLESHOOTING

Problem	Possible Reason	Possible Solution
The air fryer doesn't work.	The appliance is not connected to mains power outlet socket.	Connect the appliance into a mains power outlet socket.
The ingredients fried in the fryer are not done.	The amount of ingredients in the pot is too high.	Place smaller batches of ingredients in the pot. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature 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 fryer.	Certain types of ingredients need to be tossed/turned halfway during the cooking process.	Ingredients that lie on top of or across each other (e.g. fries) need to be tossed/turned halfway during the cooking process.
Fried snacks are not crispy when they come out of the 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 crisper result.
Can't slide the pot into the appliance properly	There are too many ingredients in the pot.	Do not fill the ingredients over the "MAX" mark in the pot.
	The inner tray is not placed in the pot properly.	Push the inner tray down into the pot until you hear a 'click'.
White smoke comes out from the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan 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 chips are fried unevenly in the 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 chips properly before you fried them.	Rinse the potato chips properly to remove starch from the outside of the fries.
Fresh chips are not crispy when they come out of the fryer	The crispiness of the chips depends on the amount of oil and water in the fries.	Make sure to dry the potato chips properly before adding the oil.
		Cut the potato chips smaller for a crispier result.
		Add slightly more oil for a crispier result.

TECHNICAL SPECIFICATIONS

Product	**KENT Super Digital Air Fryer 5L**
Product Code	116204
Net Weight	3.7 kg
Input Power Supply	Single Phase 230 V AC, 50 Hz, Class 1
Power Consumption	1400 W
Product Dimension	235 (L) x 332 (W) x 285 (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).