



KENT ULTRA DIGITAL AIR FRYER 4L

THE SMART WAY TO SNACK

Instruction Manual



1300 W



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 Ultra Digital Air Fryer** and that it will serve you and your family's needs without any compromise.

This guide will help you in getting the best out of your appliance. Please go through the booklet to familiarize yourself with the operation and the maintenance of the product. With its robust and high quality build, you can look forward to years of trouble-free service.

To ensure that the warranty of your appliance is effective, it is important that you fill the enclosed warranty card and mail it to us within 15 days of purchase.

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

Bon Appetit!

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 wellbeing and health. Continuing with the tradition, we now present the **KENT Ultra Digital Air Fryer** that allows you to prepare your favourite crispy snacks, fried dishes in a healthy, fast and easy way.

The **KENT Ultra Digital Air Fryer** uses rapid hot air technology that works by quickly circulating hot air around a grill top. The best part about the **KENT Ultra Digital Air Fryer** is that it heats food from all sides at once and there is no need to add oil to most of the ingredients, you can now make dishes like samosas, tikkis, cakes and cook food that crumbles in a more convenient way.

FEATURES OF KENT DIGITAL AIR FRYER

- Great tasting food with up to 80% less oil
- Digital display & touch control panel
- 6 preset menu options
- Large capacity, cooks up to 4L per batch
- Adjustable range of temperature from 80° C to 200° C
- 30 minutes timer with auto cut-off
- Faster than conventional cooking methods

KNOW YOUR PRODUCT

1. Digital display & touch control panel
2. Base
3. Handle
4. Frying pot



ITEMS IN THE BOX

1. KENT Ultra Digital Air Fryer : 1N
2. Inner tray : 1N
3. Pan with handle : 1N
4. User manual : 1N

USING KENT DIGITAL AIR FRYER

Before first use:

- Remove all packaging materials,
- Remove any stickers or labels from the appliance.
- Thoroughly clean the inner tray and frying pot with hot water, some washing-up liquid and a non-abrasive sponge.
- Wipe inside and outside of the appliance with a moist cloth.

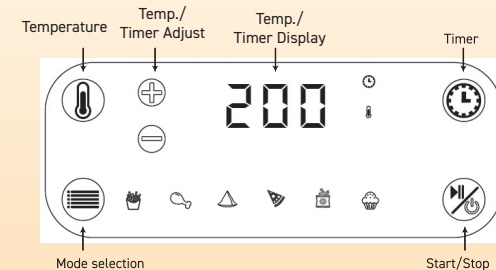
Note

- This is an oil-free fryer that works on hot air. Do not fill the frying pot with oil or frying fat directly.
- When your air fryer is heated for the first time, it may emit slight smoke or odour. This is normal with many heating appliances. This does not affect the safety of your appliance.

Preparing for use:

- Place the appliance on a stable and flat surface. Do not place the appliance on a non-heat-resistant surface.
- Do not fill the frying pot with oil or any other liquid
- Do not put anything on top of the appliance, the airflow will be disrupted and affect the hot air frying result.

HOW TO USE DIGITAL CONTROL PANEL



- Start/Stop Button - Use the start/stop button to start or stop the cooking process.
- Mode Selection - This button enables you to scroll through 6 popular food choices.
- Temperature & Time switch Buttons - Selecting the Temperature & Timer switch button to switch between temperature or timer adjustment. The "+" and "-" symbols enable you to add or decrease cooking temperature and cooking time.

S No.	Preset Menu	Temperature	Time	Quantity
1	French fries	180°C	18-20	300-600g
2.	Chicken	180°C	20-30	100-500g
3.	Samosa	180°C	12-15	100-500g
4.	Pizza	200°C	30-45	100-500g
5.	Frozen food	200°C	15-18	200-300g
6.	Muffin	180°C	12-18	200-300g

USING THE KENT Digital AIR FRYER

STEP 1: Plug in and switch on the KENT Ultra Digital Air Fryer at the mains power supply.

STEP 2: Preheat the air fryer for approx. 5 minutes by using the timer adjust and temperature adjust buttons.

STEP 3: Remove the frying pot by pulling it out of the air fryer using the handle. Place the frying pot onto a flat stable, heat-resistant surface.

STEP 4: Place the ingredients into the non-stick coated cooking basket and then slide the frying pot back into the air fryer main body to close it.

STEP 5: Use the temperature adjust button to set the air fryer to the required heat setting.

STEP 6: Determine the cooking time required for the ingredients and use the timer adjust button to set the time accordingly; the timer will begin to count down once released.

STEP 7: Some ingredients may require shaking halfway through the cooking time. Take out the frying pot and shake it gently and then slide it back into the air fryer main unit to close it and continue to cook.

STEP 8: Once cooking is complete and the preset time has elapsed, the timer will make a sound. Check whether the ingredients are ready by carefully opening the frying pot. If the ingredients are not cooked, place the frying pot back in and use the timer adjust button to adjust the cooking time accordingly. If the food is cooked, remove the frying pot and then empty the contents into a bowl or onto a plate. Use a pair of heat-resistant tongs (not included) if the food is large or fragile.

Note:

Always preheat the air fryer before starting to cook or alternatively add approx. 3-5 minutes onto the cooking time. If the cooking time or temperature setting needs to be changed during use, simply use the timer or temperature buttons as required and the air fryer will automatically adjust the settings. During use, the orange heat indicator light will cycle on and off to signal that it is maintaining the selected temperature.

CLEANING AND MAINTENANCE

- Clean the appliance after every use.
- Switch off and unplug the appliance before cleaning it.
- Remove the frying pot and clean it with the lukewarm water & soap. Use a cleaning brush, never use scouring pads to clean it.
- Wipe the outside of the appliance with a moist cloth and non-abrasive sponge.
- Do not immerse the appliance in water or any liquid.
- Clean the heating element with a cleaning brush to remove any food residues.
- Never put any part of the appliance in the dishwasher.
- After cleaning it thoroughly, dry it using a soft cloth.
- Ensure that the appliance is completely dry before storing.

STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.

IMPORTANT SAFETY INSTRUCTION

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Unplug, when not in use and before servicing.
2. Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
3. To reduce the risk of electric shock, do not use near or on wet surfaces.
4. Use the appliance only as described in the manual.
5. Always put the ingredients to be fried in the pan, to prevent it from coming into contact with the heating elements.
6. Do not cover the air inlet and the air outlet while the appliance is working.
7. Do not fill the frying pot with oil as this may cause a fire hazard.
8. Do not use the appliance if the cord plug is damaged or worn out, replace the damaged cord or plug immediately.
9. Do not try to service the appliance on your own. Send it to the authorised service centre only.
10. Keep cord away from heated surfaces.
11. Do not unplug the appliance by pulling the cord, always unplug by pulling the plug and not by the cord.
12. To avoid electric shocks, do not use the appliance with wet hands.

13. Turn all controls off before unplugging.
14. This appliance is suitable for indoor use only
15. 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. Children shall not play with the appliance.

CAUTION

- Do not place the appliance against a wall or against other appliances. Leave at least 10 cm free space on the back and sides and 10cm free space above the appliance.
- 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 from the air outlet openings. Also be careful of hot steam and air when you remove the frying pot from the appliance. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the frying pot from the appliance.

PRECAUTIONS

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used improperly or for professional or semiprofessional purposes or it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.
- Always unplug the appliance while not using it.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
This air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
The food in the air fryer is undercooked.	The amount of ingredients in the frying pot is too much.	Put 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 time 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.
Cannot slide the frying pot into the appliance properly	There are too much ingredients in a frying pot.	Do not fill the basket beyond the MAX indication.
	The frying pot is not placed correctly.	Push frying pot into the main housing properly
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 into the pot. The oil produces white smoke and the pot may heat up more than usual. This does not affect the appliance or the end result.
	The pot still contains grease residues from previous use.	White smoke is caused by grease heating up in Add slightly more oil for a crispier result. the frying pot. Make sure you dean the frying pot 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 SPECIFICATION

Product	KENT Ultra Digital Air Fryer
Product code	116195
Net Weight	3.10 kg
Input Power Supply	Single Phase 230V AC, 50 Hz. Class-1
Power Consumption	1300 W
Dimensions	227 (L) x 287 (W) x 287 (H) mm
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).