



KENT
Kitchen Appliances

KENT ULTRA DIGITAL AIR FRYER 8.5L

EFFICIENT COOKING WITH 12 PRESET MENUS FOR HEALTHY RECIPES



12 Preset Menus



Digital Display



Auto Shut-Off



Rapid Hot Air Technology



Timer



Cooks with 80% Less Oil



1700W

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

KENT
Kitchen Appliances

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 8.5L** 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 Ultra Digital Air Fryer 8.5L**, your ultimate kitchen companion for healthier meals.

With its large 8.5 litre capacity and rapid hot air technology, it cooks family-sized portions with up to 80% less oil. The glass window with in-built light helps you to monitor the cooking process. Enjoy convenience with digital display and preset menus. Upgrade to healthier & tastier cooking with the **KENT Ultra Digital Air Fryer 8.5L** today.

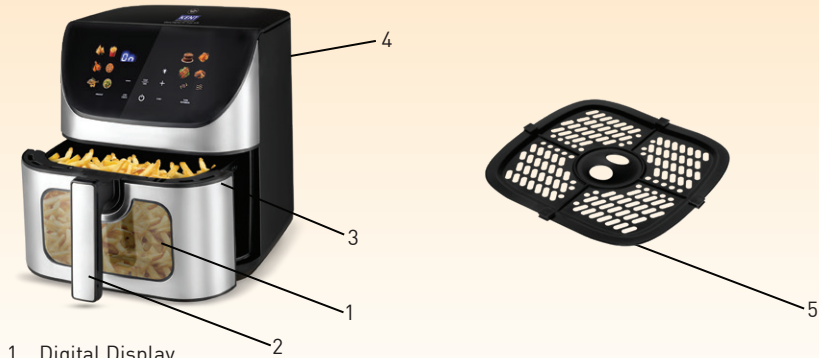
SALIENT FEATURES

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

ITEMS IN THE BOX

- | | | |
|--------------------------------------|---|----|
| 1. KENT Ultra Digital Air Fryer 8.5L | : | 1N |
| 2. Inner Tray | : | 1N |
| 3. Pan with Handle | : | 1N |
| 4. Warranty Card | : | 1N |

KNOW YOUR PRODUCT












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

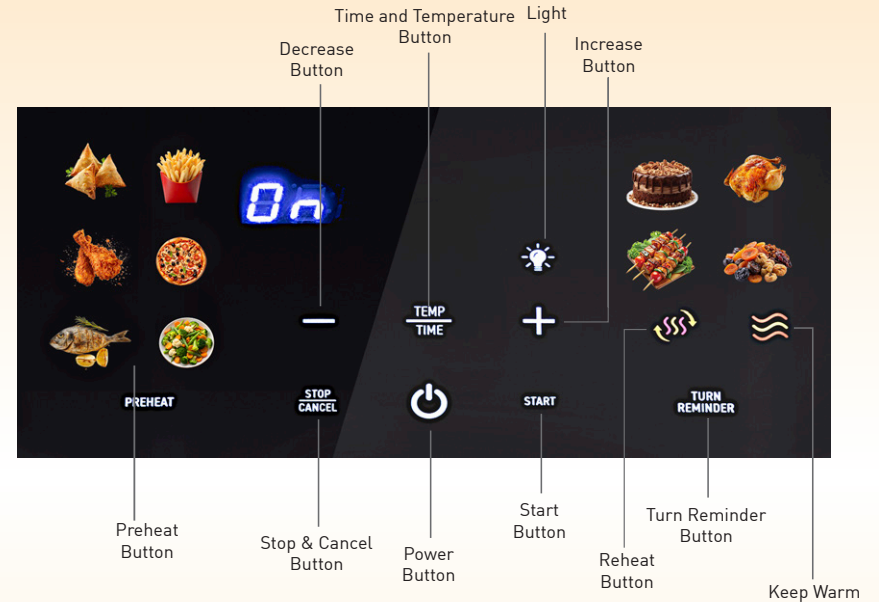
BEFORE FIRST USE

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. Plug the air fryer into an outlet.
2. Press Power On/Off button  to light the LED display.
3. Put food into the basket.
4. This button  can be pressed before placing the food to preheat the temperature inside the basket in advance.
5. This button  can stop or cancel your current settings.
6. This button  can activate your device operation.
7. Press this button  for some food which requires even cooking and halfway through cooking, the Air Fryer will prompt 'Turn Food'.
8. Press the button  icon to light up , so you can watch the cooking of food through the window.
9. The  button is to select and adjust the time and temperature. (The temperature & time setting can be further adjusted by touching the corresponding icons. When you want to adjust time, simply press the  button on screen, then, simply press the plus/minus icons. When you're done setting the time, if you want to switch to the temperature button, press  again, then, simply press the plus/minus icons.)

DIGITAL SCREEN



PRESET MENUS

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

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
Appliance does not work	Power cord is not properly inserted into the power socket.	Firmly insert the power cord into a grounded power socket.
	Timer has not been set.	Set the timer to the desired cooking time to start operation.
Food is undercooked when cooking time is over	Too much food in the basket.	Fry food in smaller batches.
	Temperature is set too low.	Set an appropriate temperature and fry again.
	Cooking time is too short.	Set a longer cooking time and fry again.
Food is not fried evenly	Some foods need to be shaken during cooking.	Halfway through cooking, pull out the basket and shake the food to ensure even cooking, then place it back to continue.
Fried food is not crispy	Some food items require oil for crispiness.	Lightly brush or spray oil on the food before frying.
Basket does not slide back smoothly into the appliance	Basket is overloaded with food.	Ensure the food does not exceed the maximum fill line.
	Handle is not positioned correctly.	Place the handlebar in the correct horizontal position.
Smoking during operation	Cooking oily food.	This is normal.
	Residual oil from previous use.	Clean the basket and tray thoroughly after each use.

TECHNICAL SPECIFICATIONS

Product	KENT Ultra Digital Air Fryer 8.5L
Product Code	116192
Net Weight	5.5 kg
Input Power Supply	Single Phase 230 V AC, 50 Hz, Class1
Power Consumption	1700 W
Product Dimension	414 (L) x 310 (W) x 348 (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).