KENT
House of Purity

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Made in India

CELEBRATING 25 YEARS OF TRUST

KENT
House of Purity

KENT ULTRA DIGITAL AIR FRYER 9L

DUAL HEATING FOR UNIFORM COOKING

- 12 Preset Menus
- Digital Display
- Rapid Hot Air Technology
- Auto Shut-Off
- Timer
- Cooks with 80% Less Oil

2200W

NEW ULTRA SERIES

Capacity 9L



DUAL
HEATING ELEMENT
AT TOP & BOTTOM

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

Glass window with in-built light
to watch the cooking process

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 Ultra Digital Air Fryer 9L** 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 9L**, your ultimate kitchen companion for healthier meals.

With its large 9-litre capacity and rapid hot air technology, it cooks family-sized portions using less oil. The dual heating element ensures uniform heating for crispier results. Enjoy 12 preset menus and easy monitoring through the glass window. Upgrade to healthier, tastier cooking with the **KENT Ultra Digital Air Fryer 9L**.

SALIENT FEATURES

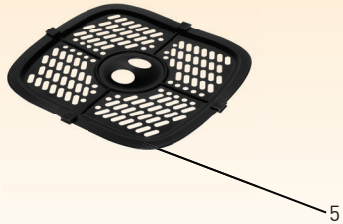
- Dual Heating Element Provides Uniform Heating for Crispier Food
- Digital Display with Touch Screen Control Panel
- 12 Preset Menus
- Pre Heat Turn-Off Reminder
- Turn Reminder, Reminds you to Flip the Food for Even Cooking
- Rapid Hot Air Technology
- Up to 80% Less Oil Usage
- Electronic Timer & Temperature Control
- Comes with Glass Window with In-Built Light

ITEMS IN THE BOX

1.	KENT Ultra Digital Air Fryer 9L	:	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 the Power On/Off button to turn on the LED display.

3. Place the food into the basket.

4. Select the desired menu by pressing the preset button on the screen. The time and temperature settings can be adjusted by pressing the corresponding button Press the button to switch between time and temperature settings.

5. This is the Preheating button Press this button to turn on the preheating function, and PREHEAT the indicator light will turn on. After selecting the menu, press this button and the preheating temperature will be set automatically according to the selected menu.

6. This is the Turn Reminder button Press this button to activate the flip reminder, and TURN REMIND the indicator light will turn on. When the cooking time reaches halfway, the digital display will show "Turn Food."

7. This is the Preheating Off button After selecting the menu, if you do not need preheating, press this button to disable the function.

8. This is the Heating button It automatically activates the heating function when enabled. Press this button to disable the heating function. (Flashing indicator: heating enabled; static indicator: heating disabled.)

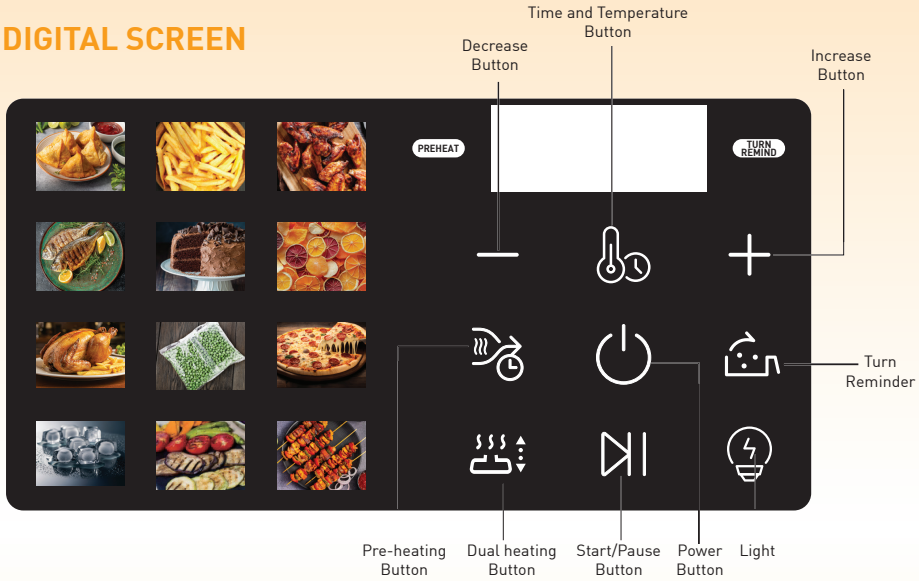
9. After choosing the desired settings, press the Start button to begin cooking.

10. This is the Light button Press it to watch the cooking progress.

11. When the selected cooking time has elapsed, the air fryer will sound an alert.

12. Carefully remove the basket and place it on a heat-resistant surface.

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
	Frozen Food	80	5
	Pizza	180	12
	Veggies	200	20
	Defrost	80	5
	Paneer Tikka	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
The 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 basket into the appliance properly	There are too many ingredients in the basket.	Do not fill the ingredients over the"MAX" mark in the basket.
	The crisper tray is not placed in the basket properly.	Push the crisper tray down into the basket 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.	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 used and whether excess moisture is removed before frying.	Dry the potato chips thoroughly before adding oil.
		Cut the potato chips into smaller pieces for a crispier result.
		Add slightly more oil for a crispier texture.

TECHNICAL SPECIFICATIONS

Product	**KENT Ultra Digital Air Fryer 9L**
Product Code	116201
Net Weight	6.2 kg
Input Power Supply	Single Phase 230 V AC, 50 Hz, Class1
Power Consumption	2200 W
Product Dimension	368 (L) × 389 (W) x 368 (H)
IP Rating	IPX0