

# KENT HotAir Fryer

Snacking Turns Healthy

**KENT**  
Smart Chef  
Appliances

HOUSE of PURITY

Instruction Manual



TOUCH PANEL LED DISPLAY



HIGH TEMPERATURE  
& UNIFORM HEATING



UP TO 80%  
LESS OIL USAGE

**KENT**  
Smart Chef  
Appliances  
HOUSE of PURITY

December, 2018



Imported & Marketed by:  
**KENT RO SYSTEMS LTD.**  
A-6, Sector-87, Noida-201305, U.P., India.

For customer complaints, contact our Customer Care Officer at:  
E-6, 7 & 8, Sector-59, Noida, U.P.-201 309, India.  
Call: 92-789-12345, E-mail: [service@kent.co.in](mailto:service@kent.co.in)  
Visit us at [www.kent.co.in](http://www.kent.co.in)

# 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 HotAir 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 the robust build and high quality, 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 up the enclosed warranty card and mail it to us within 15 days of your purchase.

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

Bon Appétit!

KENT RO Systems Ltd.

## TABLE OF CONTENTS

1. Introduction .....	1
2. Features of KENT HotAir Fryer .....	1
3. Know Your Product .....	1
4. Items in the Box .....	2
5. Using KENT HotAir Fryer .....	2
6. Operation Panel Explained .....	3
7. How to Operate .....	3
8. Recipes .....	4
9. Tips .....	5
10. Cleaning and Maintenance .....	5
11. Important Safety Instructions .....	6
12. Precaution .....	7
13. Appliance Settings .....	7
14. Troubleshooting .....	8
15. Technical Specifications .....	9

## INTRODUCTION

We, at KENT, have always believed that a clean and healthy life is the right of every individual. This ethos is what made us embark on the journey to develop innovative solutions for purifying the water that we drink, the vegetables and fruits that we eat, the homes we live in and the air that we breathe.

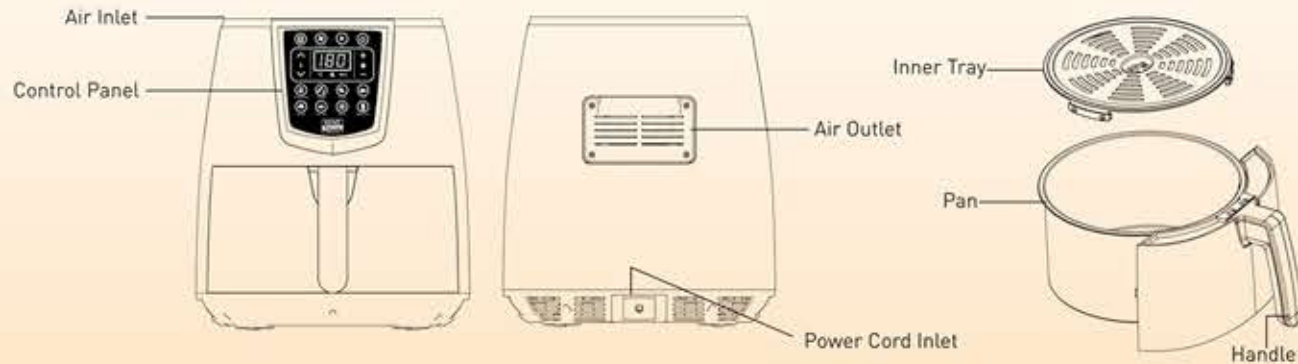
Use of innovative technology and support from a competent service network have enabled us to create a brand, which has become synonymous to well-being and health. Continuing with the tradition, we now present the KENT HotAir Fryer that allows you to prepare your favourite crispy snacks, fried dishes in a healthy, fast and easy way.

The KENT HotAir Fryer uses Rapid Hot Air Technology that works by quickly circulating hot air around a grill top. The best part about the KENT HotAir 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 HotAir Fryer

- Great tasting food with up to 80% less oil
- Smart touch panel LED display
- Delicious food that is crispy on outside, yet tender inside
- Ensures perfect food texture and a yummy taste
- Large capacity, cooks up to 1.4 kg per batch
- 8 preset menu options
- Faster than conventional cooking methods
- Fry, grill, bake, steam and roast all your favorite snacks in a healthier manner

## KNOW YOUR PRODUCT



## ITEMS IN THE BOX

1. KENT HotAir Fryer : 1 No.
2. Inner Tray : 1 No.
3. Power Cord : 1 No.
4. User Guide : 1 No.
5. Pan : 1 No.

## USING KENT HotAir Fryer

### BEFORE FIRST USE:

1. Remove any sticker that might prevent the unit from operating.
2. Check the unit for damages. Do not use in case of any damages.
3. Before switching on the appliance, make sure that your home's main voltage corresponds to the unit's operating voltage.
4. Clean the parts of the KENT HotAir Fryer before using it for the first time (see 'Cleaning & Maintenance' section).
5. Make sure all parts are completely dry before you start using the appliance.  
**Note:** This is an HotAir Fryer that works on hot air circulation. Do not fill the pan with oil or frying fat.

### PREPARING FOR USE:



1. Place the appliance on a stable, horizontal and level surface.  
Do not place the appliance on non-heat-resistant surfaces.
2. Place the inner tray in the pan properly (Fig.2).  
Do not fill the pan with oil or any other liquid.
3. Do not put anything on top of the appliance (Fig.3).  
This disrupts the airflow and affects the hot air frying result.

## OPERATION PANEL EXPLAINED

### DISPLAY SCREEN

- Power Display:** Insert the plug into power socket and the product gives out a 'ding' sound, now press the 'Power' button to display the default settings.
- Temperature Display:** Press the 'Start' button to enter the work state, the initial temperature is 180°C. Press 'Temperature' + and - to adjust the corresponding temperature.
- Time Display:** The initial time set is 15 minutes, press 'time' + and - to adjust the corresponding time.
- Work Status Display:** Press the 'start' button to enter work state when ready with your selected temperature and time, the screen now indicates the product is in work mode and will flash the time remaining and the selected temperature.



### FUNCTION INTRODUCTION - CONTROL KEYS

- 'Power' key:** Press the "Power" key, and the display panel is all open, and the corresponding operation can be performed.
- 'Start' key:** Press the "start" button and the product will go straight into the working state. The initial set temperature is 180°C, and the time is 15 minutes.
- 'Cool Down' key:** Press the "cool" key and the product cools for 5 minutes by default.
- 'Menu' key:** Press the "menu" button to select the corresponding foods.
- 'Time +' key:** Press the "time +" key to add 1 minute of working time, and it can be recycled.
- 'Time -' key:** Press the "time -" key to reduce the working time by 1 minute. It can be recycled.
- 'Temperature +' key:** Press the "temperature +" key to add 5°C to the working temperature, which can be recycled.
- 'Temperature -' key:** Press the "temperature -" key to reduce the working temperature by 5°C at a time, which can be recycled.

### KEYS

- |              |                    |
|--------------|--------------------|
| 1. Power     | 5. Time '+'        |
| 2. Start     | 6. Time '-'        |
| 3. Cool Down | 7. Temperature '+' |
| 4. Menu      | 8. Temperature '-' |



### HOW TO OPERATE

- Put the main plug in a wall-socket.
- Carefully pull the pan by the handle out of the fryer body as shown in Fig. 1
- Check inner tray is properly placed, brush with little oil if planning to prepare greasy food items so it doesn't stick when air-fried as shown in Fig. 2
- Put the food items in the pan, on the tray.
- Place the pan back into the HotAir Fryer as shown in Fig. 3

**CAUTION:** Do not touch the inside of pan or the inner tray during and sometime after use, as it may get very hot on usage. Only hold the pan by its handle.

- If no preset menu is selected, the screen shows default temperature 180°C
- Press the START button to start cooking. Add 3 minutes of additional cooking time if the appliance is just started, or not preheated before cooking.
- Some food items like fish or chicken require you to turn them to get evenly cooked. Pull the pan out of the appliance, once you select power off and turn them as required. Then slide the pan back inside the fryer.
- When the time displays 0, the set preparation time has elapsed. Pull the pan out of the appliance and place on a heat resistant surface.
- Check if the food is ready. If not then simply slide the pan back into the appliance and set the timer according to your requirement.

## RECIPES

Harabhara Kabab	Chicken Seekh Kabab
<p><b>Ingredients:</b></p> <ol style="list-style-type: none"> <li>Boiled potato: 100g</li> <li>Peas boiled: 500g</li> <li>Spinach (blanched and chopped): 50g</li> <li>Finely chopped cabbage: 50g</li> <li>Chaat masala: 5g</li> <li>Oil: 2 tsp</li> <li>Salt of taste</li> </ol> <p><b>Method:</b></p> <ol style="list-style-type: none"> <li>Mash boiled potatoes and spinach.</li> <li>Mix the ingredients to make dough.</li> <li>Make small tikkis and apply oil on them.</li> <li>Preheat HotAir Fryer for 2 mins. at 200°C.</li> <li>Put them inside for 10 mins. and serve hot with mint chutney.</li> </ol>	<p><b>Ingredients:</b></p> <ol style="list-style-type: none"> <li>Boneless chicken: 750 gm, cut into 2" cubes</li> <li>Red chilli powder: 1 tsp</li> <li>Lemon juice: 1 tsp</li> <li>Salt as per taste</li> </ol> <p><b>Method:</b></p> <ol style="list-style-type: none"> <li>Cut boneless chicken into 2" cubes.</li> <li>Add ingredients.</li> <li>Preheat HotAir Fryer for 2 mins. at 200°C.</li> <li>Put them inside for 10 mins. and serve hot with mint chutney.</li> </ol>

For Peanut, Chicken and Fish recipes in Preset menus, pre heat the HotAir Fryer for 03 minutes at 180°C

## TIPS

- Smaller food usually require a slightly shorter preparation time than larger ingredients
- A larger amount of food only requires a slightly longer preparation time.
- It is better to change the frying side of smaller food halfway while cooking .This can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes to make them more crispy. Fry your food in the KENT HotAir Fryer a few minutes after you add the oil.
- Do not cook extremely greasy foods like sausages in the KENT HotAir Fryer.
- Snacks that can be cooked in an oven can also be cooked in the KENT HotAir Fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- It is more quick & easy to cook sandwich, snacks with pre fermentated dough, this need less cooking time compering to self-made dough.
- You can also use the HotAir Fryer to reheat food. To do so, please set the temperature to 180°C for up to 10 minutes.

## CLEANING AND MAINTENANCE

- Switch off and unplug the appliance before cleaning it.
- Remove pan and clean it with a solution of lukewarm water & soap. Use a cleaning brush; never use scouring pads to clean it.
- Wipe the main unit with a moist cloth and a non-abrasive liquid cleaner.
- Do not immerse the appliance in water or any other liquid.
- Clean the heating tube with a brush to remove the 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 it.

**Note:** Remove the pan to let the HotAir Fryer cool down more quickly.

### Storage

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

## IMPORTANT SAFETY INSTRUCTIONS

When using an electrical appliance, basic precaution 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 pan with oil as this may cause a fire hazard.
8. Do not use the appliance if cord or 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 an authorized service center 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 the cord.
12. To avoid electric shocks, do not use the appliance with wet hands.
13. Keep hair, loose clothing, fingers and all parts of body away from moving parts.
14. Turn all controls off before unplugging.
15. This appliance is suitable for indoor-use only.
16. Keep away from children.
17. The appliance is not designed to be used by people who, are physically or mentally disabled or mentally handicapped or lack relevant experience and knowledge, unless a person responsible for their safety is present for supervision or guidance.

### Caution:

- Never connect this appliance to an external timer switch in order to avoid a hazardous situation.
- 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 10 cm free space above the appliance. Do not place anything on top of 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 pan 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 pan from the appliance.
- The tray becomes hot all over when it is used in the HotAir Fryer, always use oven gloves when handling the baking tray.

## PRECAUTIONS

- Place the appliance on a horizontal, even and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments, nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other such environments.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.

## APPLIANCE SETTINGS

Type of food	Min-Max Amount (g)	Time (min.)	Temperature °C	Shake	Extra Information
<b>Potatoes &amp; Fries</b>					
Thin frozen fries	300-700	9-16	200	shake	
Thick frozen fries	300-700	11-20	200	shake	
Home made fries (8x8mm)	300-800	16-10	200	shake	Add 1/2 tbsp of oil
Home made potato wedges	300-800	18-22	180	shake	Add 1/2 tbsp of oil
Home made potato cubes	300-750	12-18	180	shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	shake	
Potato gratin	500	15-18	200	shake	
<b>Meat &amp; Poultry</b>					
Steak	100-500	8-12	180		
Pork chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
<b>Snacks</b>					
Springrolls	100-400	8-10	200	shake	Use oven-ready
Frozen chicken nuggets	100-400	6-10	200	shake	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbs	100-400	8-10	180		Use oven-ready
Cheese snacks	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	10	160		
<b>Baking</b>					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	20	160		Use baking tin/oven dish

Note: Add 3 minutes to the preparation time when you start frying while the KENT HotAir Fryer is still cold.

# WARRANTY CARD

Product: **KENT HotAir Fryer**

Serial No.: .....

### Customer Details:

Customer's Name: .....

Customer's Address: .....

Customer's Phone No.: .....

### Warranty Details:

Invoice Date: ..... Invoice No.: .....



Imported and Marketed by: **KENT RO SYSTEMS LTD.**

A-6, Sector-87, Noida-201305, U.P., India.

E-mail: [service@kent.co.in](mailto:service@kent.co.in) | Website: [www.kent.co.in](http://www.kent.co.in) | Customer Care: 92-789-12345

## TERMS & CONDITIONS OF WARRANTY

KENT warrants all new products manufactured by it to be free from defects in material and workmanship under normal usage and service from the date of purchase as under:

- The Warranty period commences from the date of purchase by the first end-user. During this Warranty period of one year, KENT or its Authorised Service Provider (ASP) will replace or repair any part of KENT HotAir Fryer, that in the opinion of KENT or its ASP, would be defective in operation due to faulty material or workmanship (i.e. manufacturing defects) with the exception of consumables.
- The product's plastic body is not covered under Warranty and hence, it must be handled with care to guard against breakage.
- The original purchaser of the unit can avail services under Warranty at the point of sale by producing the damaged part(s) along with the original invoice.
- This Warranty is void if the unit is not operated under normal conditions or according to the instructions given in the manual.
- Product returned to KENT or its ASP for Warranty examination must be shipped freight prepaid.
- KENT or its ASP shall not be held liable for claims exceeding the cost of repair of the defects in workmanship.
- This Warranty Agreement shall not be interpreted to render KENT or its ASP liable for injuries or damages of any kind - direct, consequential or contingent to persons or property.
- KENT or its ASP shall not be held responsible by representative or buyer for failure to abide by any of the obligations of this Warranty Agreement, if such failures are the result of circumstances of Forces Majeure such as (but not limited to), floods, earthquakes, transportation strikes, labour disputes with outside suppliers or any other conditions beyond the control of KENT or its ASP.
- KENT or its ASP shall not be held liable for repair or alterations made without prior written approval for product failures resulting from the lack of proper maintenance.

- This Warranty Agreement excludes all products/component parts or damage to any part of this KENT HotAir Fryer which in the opinion of KENT or its ASP have been subjected to misuse; misapplication; negligence; alteration; accident or operation contrary to our instructions, incompatibility with accessories not installed by KENT or its ASP, or that have been repaired with component parts other than those manufactured by or obtained from KENT or its ASP. Damage caused by freezing, flood, fire or Act of God is not covered by this Warranty. In all such cases, regular charges will apply. This limited Warranty does not include service to diagnose a claimed malfunction in this unit.
- KENT reserves the right to alter or improve design and specifications at any time, without any contingent obligations to prospective buyers or owners of the products previously sold.
- Any disagreements and obligations based upon the purchase of KENT products and thereby imposed on KENT or its ASP shall be governed by and construed according to the laws of INDIA and subject to the jurisdiction of Delhi Courts only.
- KENT or its ASP assumes No Warranty liability in connection with this KENT HotAir Fryer other than that specified herein. This Warranty is in lieu of all other warranties, expressed or implied, including warranties of fitness for a particular purpose. KENT or its ASP does not authorise any person or representative to assume for them any other obligations on the sale of this KENT HotAir Fryer.
- Under no circumstances, the liability of KENT or its ASP shall exceed the value of the product.
- Under no circumstances are the terms mentioned above negotiable and no employee of KENT or its ASP has the authority to supersede them.

## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE SOLUTION
The food is cooked unevenly.	Certain food/preparations cook more evenly if shaken halfway through the cooking time.	Food that is piled or stacked (such as French fries) should be shaken halfway through the cooking time for best results.
Snacks are not crispy when they come out of the HotAir Fryer.	Some snacks which are meant to be prepared in a deep fryer, will not be as crisp in the HotAir Fryer.	Use oven-ready snacks and/or lightly brush some oil onto the snacks for a crispier result.
		For fresh-cut fries: Cut the potatoes into smaller, thinner sticks. Add a little more oil.
The pan won't properly slide into the HotAir Fryer.	The pan is too full.	Remove some ingredients from the pan.
	The pan is not fully inserted.	Push the pan down into the HotAir Fryer until you hear a click.
The HotAir Fryer produces white smoke during cooking.	The fat content in the ingredients is too high.	White smoke is caused by grease build-up in the pan, either accumulated from multiple uses or because ingredients high in fat are being cooked. Clean the pan properly after each use and avoid cooking ingredients high in fat.
	Grease has accumulated from previous uses.	
Fresh-cut fries are fried unevenly in the HotAir Fryer.	The potato sticks were not properly soaked before.	Soak the fresh-cut potatoes in a bowl of water for at least 30 minutes, then dry thoroughly with paper towel.
	The wrong type of potato was used for cooking.	Always use fresh potatoes for the best results. There may be lack of oil or too much water.
Chips are not crispy.	There may be lack of oil or too much water.	Ensure chips are dried after rinsing with water. Possibly add a little more oil to the chips before cooking.
	Chip size may be too large.	Try cutting the potato into smaller pieces for a crispier result.
	You may be using the wrong type of potato.	When making homemade chips/fries, the best type of potato to use is the floury variety.

## TECHNICAL SPECIFICATIONS

Product	<b>KENT HotAir Fryer</b>
Product Code	16033
Net Weight	4.3 kg
Input Power Supply	Single Phase 220-240 V AC, 50 Hz.
Power Consumption	1350 W
Dimensions (mm)	230 (W) x 210 (L) x 310 (H)