

KENT

CLASSIC AIR FRYER

THE SMART WAY TO SNACK

KENT
Smart Chef
Appliances
HOUSE of PURITY

Instruction Manual

Capacity
4L

1300 W



KENT
Smart Chef
Appliances
HOUSE of PURITY

Imported & Marketed by:
KENT RO SYSTEMS LTD.
E-6, Sector-59, Noida, U.P.-201 309, India.

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Made in People's Republic of China

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 Classic 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.

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

Bon Appétit!

KENT RO Systems Ltd.

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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.

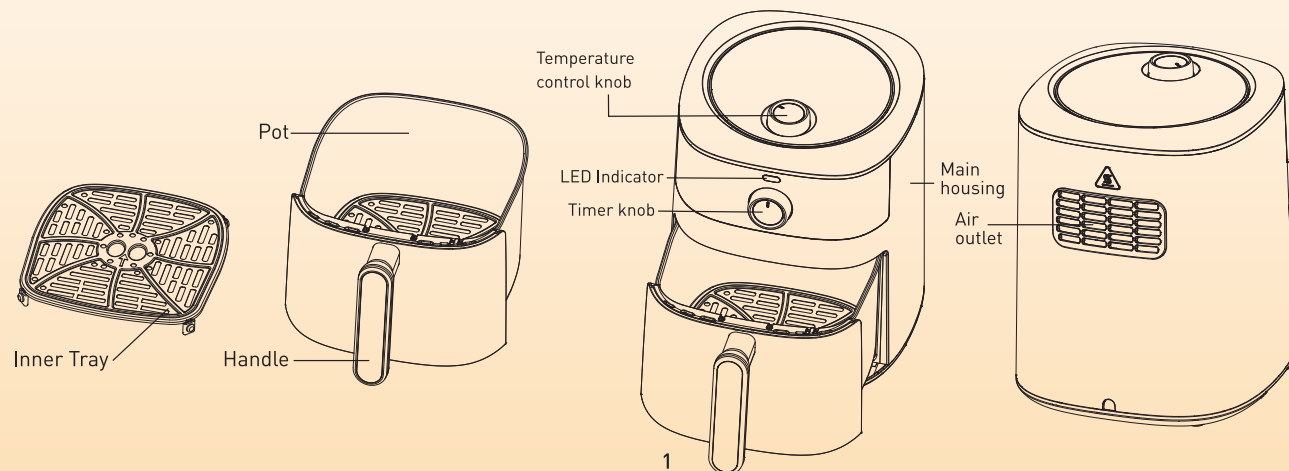
Use of innovative technology and support from a competent service network have enabled us to create a brand, which has become synonymous with well-being and health. Continuing with the tradition, we now present the KENT Classic Air Fryer that allows you to prepare your favourite crispy snacks and fried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

Who says you must cheat on your diet to enjoy your favourite snacks? KENT Classic Air Fryer is all set to make your snacking a lot smarter and a lot healthier. It uses hot rapid air circulation and a top grill to heat the food from all directions, which ensures your snack is crispy on the outside & soft on the inside. It is healthy too, as it requires minimum or no oil. So, next time you crave for a tasty snack, you know you can enjoy it guilt-free with KENT Classic Air Fryer.

FEATURES OF KENT CLASSIC AIR FRYER

- Great tasting food with up to 80% less oil
- Vapour steam makes your food crispy on the outside and tender inside
- Ensures perfect food texture and a yummy taste
- Large capacity, cooks up to 4 L per batch
- Faster than conventional cooking methods
- Fry, grill, bake, steam and roast all your favourite snacks in a healthier manner
- Adjustable range of temperature is from 80° C - 200° C
- 30 minutes timer with auto cut off
- Rapid Heating

KNOW YOUR PRODUCT



ITEMS IN THE BOX

- | | |
|---------------------------|-------|
| 1. KENT Classic Air Fryer | : 1 N |
| 2. Inner Tray | : 1 N |
| 3. Pan with Handle | : 1 N |
| 4. User Manual | : 1 N |

USING KENT CLASSIC AIR FRYER

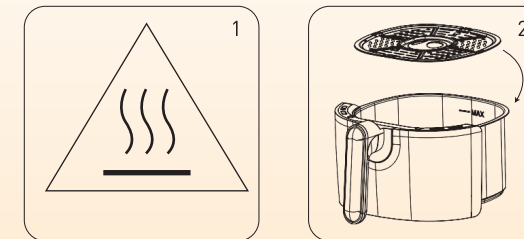
Before First Use:

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. Thoroughly clean the pot with hot water and a neutral detergent with a non-abrasive sponge.
4. Wipe the inside & the outside of the appliance with a moist cloth.
5. Make sure all parts are completely dry before you start using the appliance.
6. Please use original accessories of this product.

Note:

- This is a KENT Classic Air Fryer that works on hot air circulation. Do not fill the pan with oil or frying fat.
- A small amount of smoke or slight odor may be emitted when you start using it, which is normal.

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. This disrupts the airflow and affects the hot air frying result.

FUNCTION KNOBS EXPLAINED

TEMPERATURE CONTROL KNOB

Temperature adjustment: Turn the temperature control knob left and right to the temperature you want. The adjustable range of temperature is from 80° C to 200° C.

TIMER KNOB SETTING

0-30 minutes timer knob: The time can be set up to 30 minutes. When set to "0" degree, the air fryer will be in a power-off state.

Turn the timer knob clockwise to the desired position to set the time. At the same time, the power indicator will light up. When the set working time is over, there will be a "ding" bell.

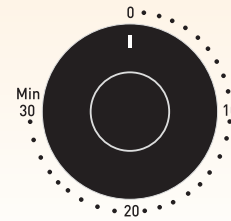
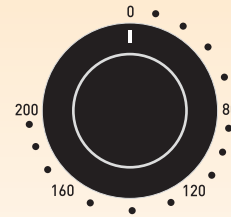
HEATING LIGHT

When the temperature of air fryer does not reach the set value during working, the indicator light will be on, and the light will be off when the temperature is higher than the set value, and the operation is repeated.

Note: During working, when working temperature is higher than the preset value, the heating tube will stop heating. When the temperature cools down and comes below the preset value, the heating tube restarts heating. Such repeated cycles ensure that the temperature is maintained at a preset value.

HOW TO OPERATE

1. Connect the main plug into an earthed wall socket.
2. Carefully pull the pan by the handle out of the fryer body.
3. 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.
4. Put the food items in the pan, on the tray.
5. According to the height of the food, place it on the grill reasonably to ensure that the food does not exceed the height of the fryer.



6. Some Ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the pot out of the appliance by the handle and shake it. Then slide the pot back into the air fryer.
7. Put the grill into the fryer pot and push pot into the air fryer, Set the heating temperature you want according to the recipe or personal preference.
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 it's handle.
8. Turn the timer knob clockwise to the appropriate time, and the air fryer will start to work at this time.
9. Some food items like fish or chicken require you to turn them to get evenly cooked. Pull the pan out of the appliance, select power off and turn them as required. Then slide the pan back inside the fryer.
10. When it is finished, the air fryer will remind you with a "ding" sound and automatically cut off the power.
11. Pull out the fryer, place the fryer on a table or a high-temperature support, and carefully take the food from the grill using high-temperature insulation parts.
12. 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.
13. Empty the pot into a bowl or onto a plate.
14. When a batch of ingredients is ready, the KENT Classic Air Fryer is instantly ready for preparing another batch.

CAUTION: Do not turn the pot upside down as any excess oil that has collected on the bottom of the pot will leak onto the ingredients.

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.
- Brush some oil to fresh potatoes to make them more crispy. Air fry your food in the KENT Classic Air Fryer a few minutes after you add the oil.
- Do not cook extremely greasy foods like sausages in the KENT Classic Air Fryer.
- Snacks that can be cooked in an oven can also be cooked in the KENT Classic Air Fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- It is quicker and easier to cook sandwiches and snacks with pre-fermented dough. These require less cooking time compared to self-made dough.
- You can also use the KENT Classic Air Fryer to reheat food. To do so, please set the temperature to 150°C for up to 10 minutes.

Type of food	Time (min.)	Temperature ©
Fish	20 min	180° C
Frozen Food	15 min	180° C
Bake	30 min	160° C
Samosa	15 min	180° C
French Fries	25 min	200° C
Chicken	20 min	200° C

CLEANING AND MAINTENANCE

1. Before cleaning, please cut off the power supply and unplug it, and wait for the product to cool down.
2. If there are oil stains on the wall of the air fryer, please wipe it with a soft damp cloth soaked in a neutral detergent.
3. Use a neutral detergent to clean all accessories including fryer and grill.
Note: Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.
4. Do not immerse the entire air fryer in water or other liquids for cleaning to avoid electric shock hazards or malfunctions.
5. After cleaning, store the product in a cool and dry place after drying.
Note: Remove the pan to let the KENT Classic Air 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. Turn all controls off before unplugging.
14. This appliance is suitable for indoor-use only.
15. Keep away from children.
16. 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 KENT Classic Air 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. Norsuch 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.

WARRANTY CARD

Product: **KENT Classic Air Fryer**

Product Code: 116096

Serial No.:..... Dealer Stamp:.....

Customer Details:

Customer's Name:.....

Customer's Address:

Customer's Phone No.:

Warranty Details:

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



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For customer complaints, contact our Customer Care Officer at:

E-6, Sector-59, Noida, U.P.-201 309, India. Call: 92-789-12345

E-mail: service@kent.co.in or visit us at www.kent.co.in

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 Classic Air 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 Classic Air 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 Classic Air 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 Classic Air 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	SOLUTION POSSIBLE
The KENT Classic Air Fryer does not work.	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer	Set the timer key to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the 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 key to the required temperature setting.
	The preparation time is too short.	Set the timer to the required preparation time.
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 KENT Classic Air Fryer.	Some snacks which are meant to be prepared in a deep fryer, will not be as crisp in the KENT Classic Air 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 KENT Classic Air Fryer.	The pan is too full.	Remove some ingredients from the pan.
	The pan is not fully inserted.	Push the pan down into the KENT Classic Air Fryer until you hear a click.
The KENT Classic Air 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 KENT Classic Air 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.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION POSSIBLE
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	KENT Classic Air Fryer
Product Code	116096
Net Weight	3.10 kg
Input Power Supply	Single Phase 220-240 V AC. 50 Hz
Power consumption	1300 W
Product Dimension (LxWxH)	227 x 287 x 287 mm