



HOUSE of PURITY

Marketed by:  
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Made in India

# KENT ULTRA DIGITAL AIR FRYER 5L

MULTIPLE SNACKS WITH LESS OIL IN MINUTES



HOUSE of PURITY

## INSTRUCTIONS MANUAL



8 preset menu



Digital Display



Timer



Auto Shut-off



Rapid Hot Air Technology



Cooks with 80% less oil

5L



1500W





# 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 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 5L**, your ultimate kitchen companion for healthier meals.

With its 5-litre large capacity and rapid air technology, cooks family-sized portions with up to 80% less oil. The glass window with a light feature helps monitor food easily. Enjoy convenience with digital controls and preset functions. Upgrade to healthier, tastier cooking with the **KENT Ultra Digital Air Fryer 5L**.

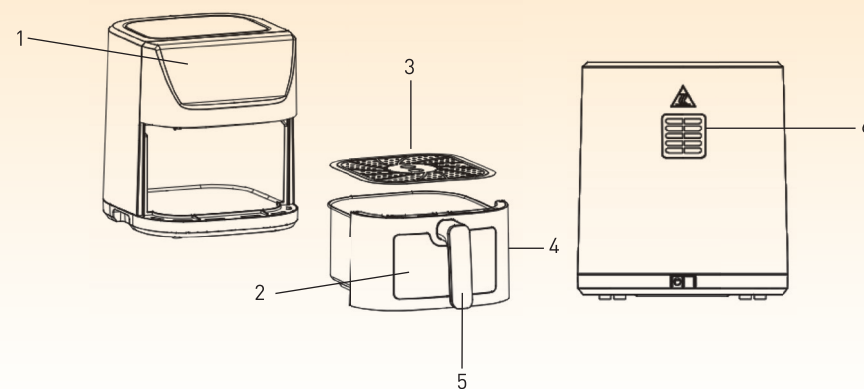
## FEATURES

- 8 Preset Menu
- Digital Display with Touch Screen Control Panel
- Up to 80% Less Oil Usage
- Electronic Timer & Temperature Control
- Rapid Hot Air Technology
- Comes with a Glass Window with in-built Light

## ITEMS IN THE BOX

1. KENT Ultra Digital Air Fryer 5L	:	1N
2. Inner Tray	:	1N
3. Pan with Handle	:	1N
4. Warranty Card	:	1N

## KNOW YOUR PRODUCT



1. Digital Display
2. Glass Window
3. Inner Tray
4. Basket
5. Handle
6. Air Outlet

## 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. 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. Connect the mains plug into an earthed wall socket.
  2. Carefully pull the frying basket out of the air fryer.
  3. Put the ingredients in frying basket.
  4. Slide the frying basket back into the air fryer. Noting to carefully align with the guides in the body of the fryer. Never use the basket without the inner tray in it.
- Caution:** Do not touch the frying basket during and after use, as it gets very hot. Please always hold the frying pot by the handle.
5. Determine the required preparation time for the ingredients according to your need.
  6. Some ingredients require shaking halfway through the preparation time. To shake the ingredients, pull the frying basket out of the appliance by the handle and shake it. Then slide the pot back into the air fryer.

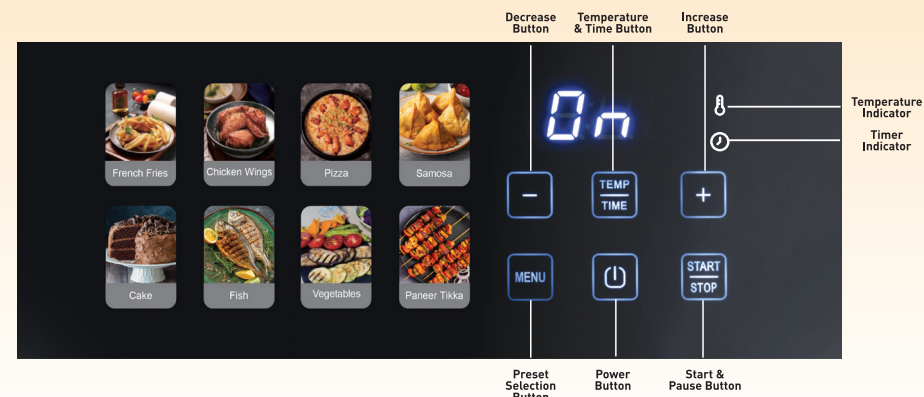
**Tip:** If you set the timer to half of the preparation time, you will hear the timer buzzer when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.

7. When you hear the timer buzzer, which indicates the set preparation time has elapsed, pull the frying basket out of the appliance.

**Tip:** You can adjust temperature or time according to your taste during use. Your settings will be kept for about one minute after you pull the basket out of the body.

8. Check if the ingredients are ready or not. If the ingredients are not ready yet, simply slide the frying basket back into the appliance and set the timer to a few extra minutes.
9. To remove ingredients (e.g. fries), pull the basket out of the air fryer and place it on trial framework. Do not turn the basket upside down with the inner tray still attached to it, as any excess oil that has collected at the bottom of the basket will leak onto the ingredients. The basket and the ingredients are hot, steam may escape from the pot depending on the type of the ingredients in the air fryer.
10. Empty the basket into a bowl or onto a plate.
11. When a batch of ingredients are ready, the air fryer is instantly ready for preparing another batch.

## DISPLAY SCREEN



## OPERATION INSTRUCTIONS:

### - Power Button

Tap the power button to turn on the machine. Pressing the power button for 3 seconds to close the entire device during cooking. "OFF" will show on screen. "OFF" light goes out and the fan stops working 20 seconds later and the entire device totally stop working.

### - Preset Selection Button

Tap the button to select a different preset menu.

### - Start and Pause Button

Once the basket and pot are properly placed in the main housing, tap the button to start cooking. During the cooking process, if you need to pause cooking, press this button again and the air fryer will stop working.









### - Temperature & Time Button

Manual switch to control temperature & time.

### - Increase & Decrease Button

These buttons enables you to increase or decrease cooking temperature 5°C at a time. Keeping the button held down will rapidly change the temperature. Temperature Control range: 80°C-200°C the symbols enable you to increase or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

### & - Temperature/Timer Indicators

S. No	Preset Button		Default Temperature	Default Time
1.	French Fries		200 °C	18 min
2.	Chicken Wings		200 °C	25 min
3.	Pizza		180 °C	15 min
4.	Samosa		200 °C	18 min
5.	Cake		180 °C	30 min
6.	Fish		190 °C	18 min
7.	Vegetables		160 °C	12 min
8.	Paneer Tikka		190 °C	10 min

As the Rapid Air technology instantly reheats the air inside, briefly pulling out the frying basket during air frying hardly disturbs the process.

#### Tips

- A larger amount of ingredients requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you add the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Use pre-made dough to prepare stuffed snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150 °C for up to 10 minutes.

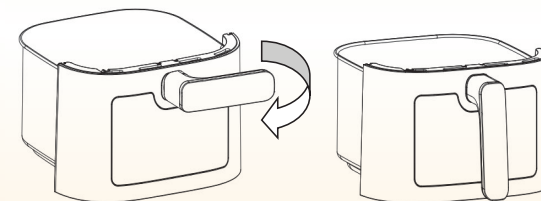
## CAUTION

- If you put too much food, it is recommended that halfway through the baking time, pull out the basket and shake the food, and then push the basket back into the machine for cooking, so that the food is evenly cooked.
- Do not use plastic or paper in the air fryer.
- Set the time and temperature according to the size, thickness, recipe, or personal preference.
- Before cooking the food, it is recommended to preheat the air fryer for 3 minutes.
- The above preset menu is a reference; please cook according to your personal taste and the actual situation of the food.

## HANDLE DISASSEMBLY

Place the handle into the corresponding position on the basket panel at the angle shown in the picture, and rotate it clockwise until the handle is vertical and does not shake.

**Warning:** After the handle is installed, please do not disassemble it repeatedly to avoid affecting its lifespan.



## CLEANING AND MAINTENANCE

1. Before cleaning the air fryer, unplug the power plug and let the air fryer cool completely.
2. The inner and outer surfaces of the air fryer, frying bucket, and baking pan can be cleaned with a soft cotton cloth or sponge stained with neutral detergent, and then wiped with clean water.
3. Do not use hard brushes and abrasive articles to avoid damaging the inner surface of the air fryer and the protective layer of the frying drum and baking pan.
4. Never use gasoline, thinner, polish, or other toxic and corrosive cleaners for cleaning.
5. Before using the air fryer, ensure the cleaned parts are completely dry before plugging in.
6. Please do not wipe the heating tube; it will clean itself.
7. Do not immerse the air fryer in water or other liquids.
8. After using the air fryer, remove the basket first to easily clean the inner tray and basket.

## IMPORTANT SAFETY INSTRUCTIONS

**Warning:** To avoid harm caused by misuse, read the instruction manual carefully before using the product, and use it strictly according to the purpose specified in the manual. This Safety Note contains important information to enable you to use the product safely and correctly, and to prevent personal injury or property damage to you or others. Keep it properly after reading, so that all users of this product can refer to it at any time.

1. This product belongs to Class I appliances; please use a 10A or above socket alone and ensure that the socket is grounded before use. Also, confirm that the input power supply is 230V AC, 50 Hz, Class 1.
2. The product belongs to high-power electrical appliances; it is strictly prohibited to use a flexible wire mobile socket, and it is strictly prohibited to share a socket with other electrical appliances.
3. The appliance cannot operate with an external timer, temperature controller, or independent remote control system.
4. If the power cord is damaged, it must be replaced.
5. Do not pull or hang the cord over sharp edges or near heat sources and wet sources; do not insert metal into the cooling holes or gaps, as this may cause damage or electric shock risk.
6. If the power cord and plug are damaged or the product fails, please ensure to avoid danger.
7. Never pull the power cord; please pull out the plug before moving the product. Do not immerse the power cord, plug, or product in water or other liquids to prevent electric shock.
8. It is strictly prohibited to place any items on top of the air fryer. It is strictly prohibited to cover or block the heat dissipation level of the air fryer to avoid causing a fire.
9. It is strictly forbidden to place closed containers in the air fryer, as this may cause an explosion.
10. It is strictly prohibited to place the air fryer near flammable or heat sources. Pay attention to staying away from curtains or similar items to prevent fires.
11. The air fryer should be placed in a dry environment and should not be used outdoors.
12. Place the air fryer on an insulated plane for use and maintain a distance of at least 20cm around the air fryer.
13. To avoid fire hazards caused by heat or cooking fumes during operation, keep the product at a safe distance from walls, cabinets, and flammable items.
14. The use of this product is strictly prohibited for children and individuals with unsound limbs, sensory or mental disorders, or a lack of relevant experience and knowledge. If there are children nearby, extra caution must be exercised when using this product. Do not place this product within the reach of small children.
15. Do not damage, excessively bend, stretch, or twist the power cord, and do not put heavy objects on or clamp them on the power cord.
16. When the air fryer is used or not used for a long time, pull the plug out from the socket to avoid electric shock due to insulation aging.

## TROUBLESHOOTING

Problem	Possible Reason	Possible Solution
The air fryer does not work.	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Set the timer button 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 basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature button 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 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.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the frying basket.	Do not fill the frying basket beyond the MAX indication.
	The inner tray is not placed in the pot correctly.	Push the inner tray down into the basket until it could not move further.
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 basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The inner tray 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 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.
E1	Sensor break.	Insert the NTC back into the correct position by a professional.
E2	Sensor short-circuit.	Replace NTC accessories by a professional.

**TECHNICAL SPECIFICATIONS**

Product	<b>KENT Ultra Digital Air Fryer 5L</b>
Product Code	116179
Net Weight	3.4 kg
Input Power Supply	Single Phase 230 V AC, 50 Hz, Class 1
Power Consumption	1500 W
Product Dimension	255 (L) x 278 (W) x 293 (H)
IP Rating	IPX0