

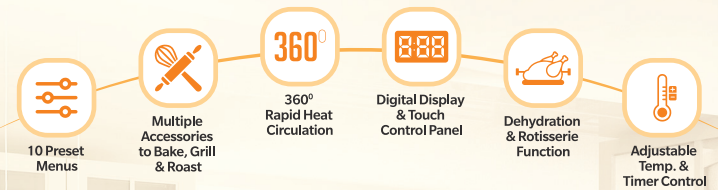
KENT DIGITAL AIR FRYER OVEN 12L

POWERFUL FOR BAKING, GRILLING & ROASTING

KENT
Smart Chef
Appliances

HOUSE of PURITY

Instruction Manual



KENT
Smart Chef
Appliances
HOUSE of PURITY

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

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

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 Digital Air Fryer Oven 12L 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.

To ensure that the warranty of your appliance is effective, it is important that you fill the enclosed warranty card and mail it to us within 15 days of 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 Digital Air Fryer Oven 12L	1
3. Know your product	2
4. Item in the box.....	3
5. How to operate KENT Digital Air Fryer Oven 12L	3
6. Using the accessories	5
7. Cleaning & maintenance	5
8. Storage	6
9. Important safety instruction.....	6
10. Trouble shooting	7
11. Terms & conditions of warranty.....	9
12. Technical specification.....	10

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 and much more.

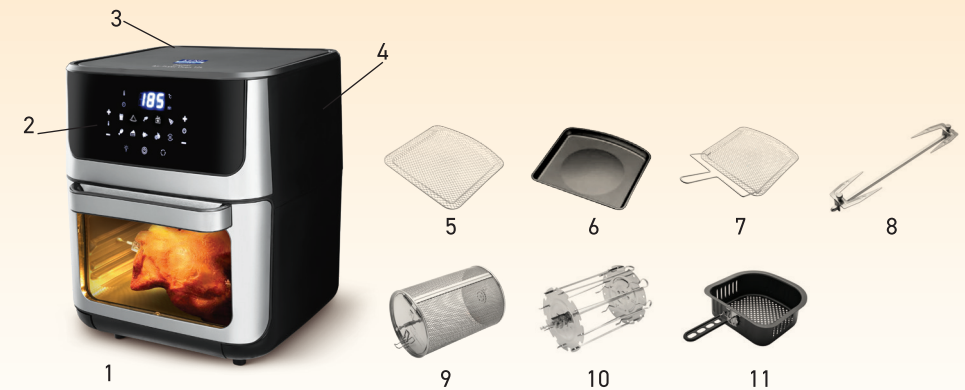
Use of innovative technology and support from a competent service network have enabled us to create a brand that has become synonymous with well-being and health. Continuing with this tradition, we now present the KENT Digital Air Fryer Oven 12L, your new go-to for healthier cooking. Using advanced rapid air technology, it fries, bakes, grills, and roasts with up to 80% less oil, ensuring crispy, delicious results every time.

Its spacious 12L capacity and intuitive digital controls make preparing meals effortless. Upgrade your kitchen with the KENT Digital Air Fryer Oven 12L - where health and taste meet seamlessly.

FEATURES OF KENT DIGITAL AIR FRYER OVEN 12L

1. KENT Digital Air Fryer Oven 12L is powerful with 1700 W.
2. Large capacity of 12 L.
3. It has multiple accessories to bake, grill & roast along with 10 preset menus.
4. 360 Degree rapid heat circulation.
5. Digital display & touch control panel for ease of operation.
6. Dehydration & Rotisserie function.
7. Comes with a glass window with built in light.
8. Drop down window for easy cleaning.

KNOW YOUR PRODUCT



1. **KENT Digital Air Fryer Oven 12L.**
2. **Digital Control Panel:** It is a touch screen digital panel to control the functions of the appliance.
3. **Air Intake Vents:** Do not cover the air intake vents while the appliance is operating.
4. **Hot Air Outlet Vents:** Do not cover the hot air outlet vents while the appliance is operating. Do not place within 5 inches of other objects.
5. **Mesh Trays:** Can be used for dehydration, to cook crispy snacks, and reheat foods like pizza.
6. **Drip Tray:** Always cook with the drip tray for easy clean-up.
7. **Removal Tool:** The removal tool should be used to insert and remove any foods prepared using the Rotisserie forks. Place under the rotisserie shaft and lift (left side first) and then gently place the food.
8. **Rotisserie Forks:** Use for roasts and chicken. Slide the shaft lengthwise through the centre of the meat. Slide the forks onto the shaft from each end and then into the meat. Lock in place with the set screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the centre of the shaft if needed but never beyond the indentation.
9. **Mesh Basket:** Great for fries, roasted nuts, and other snacks. Use the removal tool when inserting or removing the mesh basket.
10. **Adjustable skewer rack:** Use when making kebabs. Fit skewer racks over the shaft and lock in place with set screws. Great for all your kebab, meat, fish & veggies recipes.
11. **Frying Basket:** It is mainly used to filter out excess oils dripping from food.

ITEM IN THE BOX

1. KENT Digital Air Fryer Oven 12L : 1N
2. Mesh Tray : 2N
3. Drip Tray : 1N
4. Removal Toll : 1N
5. Rotisseries Forks : 2N
6. Mesh Basket : 1N
7. Adjustable Skewer Racks : 2N
8. Skewers : 8N
9. Frying Basket : 1N
10. Frying Basket Handle : 1N
11. Rod : 1N
12. User Manual : 1N

HOW TO OPERATE KENT DIGITAL AIR FRYER OVEN 12L

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean all the accessories and the appliance with hot water, some washing-up liquid and a non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.
5. Place the appliance on a stable and flat surface. Do not place the appliance on a non-heat-resistant surface.

Digital control panel explained



1. **Power Button:** Once the appliance is plugged in, the Power Button will light up. Selecting the Power Button once will cause the full panel to be illuminated. Selecting

the Power Button a second time will activate the cooking process at the default temperature of 370° F (185° C) and time of 15 mins. Selecting the Power Button at any time during the cooking process will shut off the appliance, causing the display to go dark. The fan will continue running for 20 seconds to cool down the appliance.

2. **Temperature control buttons:** These buttons enable you to raise or lower cooking temperature by 5° F (2.7° C) intervals ranging from 175° F (80°C) to 400° F(200°C). Dehydration ranges from 90° F(30° C) to 175°F(80°C).
3. **Time control buttons:** These buttons enable you to select exact cooking time to the minute, from 1 min. to 90 mins. in all modes except when dehydrating, which uses 30-min. intervals and an operating time of 2-24 hrs.
4. **LED Display:** The LED Display will display a numeric value and will switch between temperature and time remaining during the cooking process.
- 5-14. **Preset menus:** Selecting any Preset Button sets the time and temperature to the preset default value. The cooking process start automatically 5 seconds after the Preset has been selected, or the Power Button can be pressed after the Preset Button to start the appliance immediately. You may override these presets with Time and Temperature Buttons.
15. **Fan:** This icon will blink in sequence while cooking is in progress and continue blinking up to 20 seconds once you turn off the appliance.
16. **Internal light:** Selecting this button will help you check cooking progress while the appliance is in operation.
Note:Opening the door during the cooking process will pause the appliance. If the door is opened the internal lights will turn off.
17. **Rotation Button:** Select this button when cooking anything using the Rotisserie Mode. The icon will blink while in use.

Preset Menus

	Preset Button		Default Temperature	Default Time
5	French Fries		200 °C	15 mins.
6	Samosa		200 °C	17 mins.
7	Fish		165 °C	15 mins.
8	Frozen Food		190 °C	12 mins.
9	Pizza		180 °C	15 mins.
10	Chicken		185 °C	40 mins.
11	Baking		160 °C	30 mins.
12	Rotisserie		190 °C	30 mins.
13	Dehydration		30 °C	2 hrs. (1:30-24 hrs.)
14	Reheat		115 °C	12 mins.

USING THE ACCESSORIES

I. Placing the Mesh Trays in to the appliance

- Insert the Drip Tray into the bottom of the appliance.
- Place Mesh Trays into the appliance by sliding them through the side grooves and onto the back lip. (Fig A)
- Place the Mesh Trays closer to the top heating element for faster cooking and for added crispiness.



FIG. A

II. Using the Rotisserie Forks

- With the Forks removed, force the Rod through the center of the food lengthwise.

NOTE: To support the food on the Rotisserie Forks better, insert the Forks into the food at different angles (see Fig. B).

- Slide the Forks (A) onto each side of the Rod and secure them in place by tightening the two Set Screws (B).
- Hold the assembled Rotisserie Forks at a slight angle with the right side higher than the left side and insert the left side Rotisserie connection inside the appliance (see Fig. C).
- With the left side securely in place, lower the right side into the Rotisserie connection on the right side of the appliance (see Fig. D).
- Using the Removal Tool, hook the bottom of the left and right sides of the shaft attached to the Rotisserie Forks (Fig. E). Pull the Rotisserie Forks slightly to the right to disconnect the accessory from the Rotisserie Socket. Carefully pull and remove the Rotisserie Forks from the appliance. (Fig. E)



Fig. B



Fig. C



Fig. D

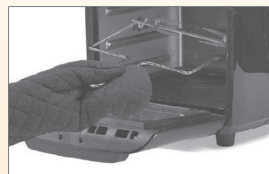


Fig. E

CLEANING & MAINTENANCE

- Clean the appliance after every use.
- Switch off and unplug the appliance before cleaning it.
- Remove the frying pot and clean it with the lukewarm water & soap. Use a cleaning brush, never use scouring pads to clean it.
- Wipe the outside of the appliance with a moist cloth and non-abrasive sponge.
- Do not immerse the appliance in water or any liquid.
- 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.

STORAGE

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

IMPORTANT SAFETY INSTRUCTION

- When using electrical appliances, basic safety precautions should always be followed including the following:
- Unplug, when not in use and before servicing.
- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance
- To reduce the risk of electric shock, do not use near or on wet surfaces.
- Use the appliance only as described in the manual.
- Always put the ingredients to be fried in the pan, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet while the appliance is working.
- Do not fill the frying pot with oil as this may cause a fire hazard.
- Do not use the appliance if the cord plug is damaged or worn out, replace the damaged cord or plug immediately.
- Do not try to service the appliance on your own. Send it to the authorised service centre only.
- Keep cord away from heated surfaces.
- Do not unplug the appliance by pulling the cord, always unplug by pulling the plug and not by the cord.
- Keep hair, loose clothing, fingers and all parts of the body away from moving parts.
- This appliance is suitable for indoor use only
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision. Children shall not play with the appliance.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The appliance does not work	<ol style="list-style-type: none"> 1. The appliance is not plugged in. 2. The appliance has not been switched on by setting the preparation time and temperature. 3. The appliance is not plugged into a dedicated power outlet. 	<ol style="list-style-type: none"> 1. Plug power cord into wall socket. 2. Set the temperature & time. 3. Plug the appliance into a dedicated power outlet.
Food not cooked	<ol style="list-style-type: none"> 1. The appliance is overloaded. 2. The temperature is set too low. 	<ol style="list-style-type: none"> 1. Use smaller batches for more even cooking. 2. Raise temperature and continue cooking.
Food is not fried evenly	<ol style="list-style-type: none"> 1. Some foods need to be turned during the cooking process. 2. Foods of different sizes are being cooked together. 	<ol style="list-style-type: none"> 1. Check halfway through process and turn food if needed. 2. Cook similar sized foods together.
White smoke coming from appliance	<ol style="list-style-type: none"> 1. Oil is being used. 2. Accessories have excess grease residue from previous cooking. 	<ol style="list-style-type: none"> 1. Wipe down to remove excess oil. 2. Clean the components and appliance interior after each use.
French fries are not fried evenly	<ol style="list-style-type: none"> 1. Wrong type of potato being used. 2. Potatoes not blanched properly during preparation. 3. Too many fries are being cooked at once. 	<ol style="list-style-type: none"> 1. Use fresh, firm potatoes. 2. Use cut sticks and pat dry to remove excess starch. 3. Cook less than 2.5 cups of fries at a time.
Fries are not crispy	Raw fries have too much water.	<ol style="list-style-type: none"> 1. Dry potato sticks properly before misting oil. Cut smaller pieces. 2. Add a bit more oil. Blanch cut potatoes.

WARRANTY CARD

Product: **KENT Digital Air Fryer Oven 12L**

Product Code: 116165

Serial No.: Dealer Stamp:

Customer Details:

Customer's Name:

Customer's Address:

Customer's Phone No.:

Warranty Details:

Invoice Date: Invoice No.:



*** To request for service 24x7, download KENT Service App by scanning the QR code or by giving a missed call: 9212252852**

To speak to customer care executive call: 92-789-12345

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

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 Digital Air Fryer Oven 12L, 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 Digital Air Fryer Oven 12L 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.

TECHNICAL SPECIFICATION

Product	KENT Digital Air Fryer Oven 12L
Product Code	116165
Net Weight	6.50 kg
Input Power Supply	Single Phase 220-230 V AC, 50 Hz, Class 1
Power Consumption	1700 W
Dimensions	368(L) x 333(W) x 405(H)