



Vertical Twin Air Fryer

KAF228

User Manual



**PLEASE READ AND SAVE THESE INSTRUCTIONS FOR
FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury to persons, basic safety precautions should always be followed, including:

FOR YOUR SAFETY

Read all instructions carefully, even if you feel you are quite familiar with the appliance.

Electrical safety and cord handling

- **Voltage:** Make sure your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating label.
- **Connection:** Insert the plug properly into an earthed mains power outlet socket. Make sure the socket is within easy reach so the plug can easily be removed if necessary.
- **Electrical circuit:** To avoid an electrical circuit overload do not use a high wattage appliance on the same circuit with the Air Fryer.
- **Do not immerse:** To protect against electric shock, do not immerse the cord, plug or the electric base in water or other liquid. If the base is accidentally immersed, immediately unplug the power plug, dry the appliance and have it checked by qualified service personnel.
- **Protect from moisture:** Do not expose the electrical connections to water. Do not use the appliance, or touch the plug, with wet or damp hands, on a damp floor or when the electric base is wet.
- **Power cord:** A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Do not kink, bend, squash, strain or damage the power cord and protect it from sharp edges and heat. Do not let the cord hang over the edge of a table or benchtop or touch hot surfaces.

- **Damage:** Check the power cord regularly for visible damage. If it is damaged, it must be replaced by qualified electrical person only, to avoid any safety hazards. Do not pick up or operate an appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. In case of damage, DO NOT use.
- **Unattended:** Do not leave the appliance unattended when connected to mains power.
- **After use:** Unplug the appliance from mains power after use. Wait until it has cooled down completely before attempting to move or clean it.
- **Disconnect:** Always unplug the power cord from mains power when the appliance is not in use. When unplugging the appliance, grip by the plug, do not pull by the cord.
- **RCD:** Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. Consult your electrician for professional advice.



CAUTION: Hot Surfaces!

The surfaces are liable to get hot during use, do not touch.

The Air Fryer and accessories will become very hot during use. Do not come into contact with heated parts while or after using the Air Fryer! Only touch the handles and control panel while the Air Fryer is in operation or immediately after it has been switched off. The appliance needs approximately 30 minutes to cool down. Wait until the Air Fryer has cooled down and make sure all components are clean and fully dry before it is transported, cleaned or stored away. We recommend using oven gloves, when handling the hot accessories.

Remove the baskets: Be careful of hot steam and air when removing the baskets from the appliance.

- **Free space:** Do not place the appliance against a wall or against other appliances. Hot air up to 160 Degrees expels through the rear vent of the appliance. Leave at least 30cm clearance around the entire appliance, including directly above the air fryer. Additional care should be taken when placing appliances on bench top surfaces that may get damaged to heat. Some bench tops and splashbacks do not have the high heat-resistant properties. Therefore, we advise to place the air fryer on top of a heat-resistant mat and further away from wall surfaces / splash backs.
- **Safe distance:** During the cooking process, hot air is released through the air outlet openings. Keep your hands and face at a safe distance from the hot air and the air outlet openings.

Usage condition and restrictions

- **Indoor domestic use only:** This appliance is intended for indoor domestic use only. Do not use it outdoors.
- ALWAYS close the baskets gently; NEVER slam the baskets closed. ALWAYS use the handles when opening and closing the baskets.
- NEVER operate your appliance with the baskets open.
- When the cooking time has completed, cooking will stop and the fan will continue running for 20 seconds to cool down the appliance.
- Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
- **Intended purpose:** This Air Fryer works with hot air and is not a conventional Cooker that is filled with oil or deep-frying fat. It is suitable for frying, baking, dehydrating, de-frosting food to cook. It is not intended for use with any non-food materials or products. Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual. Any other use may cause fire, electric shock or injury.

- **Accessories:** Only use accessories, as referred to in the manual, to avoid any risk of fire, electric shock, injury or damaging the appliance.
- **Usage restrictions:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- **Children:** Supervise children to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- **Location:** To ensure efficient operation and avoid overturning, always place the appliance on a level and stable work surface.
- **Protect from heat:** Do not place the appliance on or near a hot gas or electric burner, or near a heated oven.
- **Water:** Avoid any liquid from entering the interior of the appliance to prevent electric shock and short circuit. Do not allow liquid to enter the air inlet or outlet openings.
- **CAUTION:** Do not turn the Baskets upside down because any excess oil and water that has collected on the bottom of the baskets will leak onto the ingredients.
- **CAUTION:** The Air Fryer must always be disconnected from the mains power when it is left unattended and before transporting, assembling, disassembling and cleaning the Air Fryer.
- **WARNING:** Do not make any modifications to the Air Fryer. Also do not replace the connecting cable yourself. If the Air Fryer, the connecting cable or the accessories of the Air Fryer are damaged, they must be replaced by the manufacturer, customer service department or a specialist workshop in order to avoid any hazards.
- **CAUTION:** The Air Fryer is not designed to be operated with an external timer or a separate remote-control system.

- **CAUTION:** Note the cleaning instructions in the “Care and Cleaning” chapter!
- **Liability:** We accept no liability for any damages or injury caused by improper use, incorrect handling or noncompliance with these instructions.
- **Plastic bags and films:** Keep children and animals away from plastic bags and films. There is a danger of suffocation.
- **Thunderstorm:** Remove the supply cord plug from mains power if a fault occurs during operation or before a thunderstorm.
- **Check the Air Fryer:** Always check the Air Fryer for damage before putting it into operation. The Air Fryer should only be used when it is fully assembled, undamaged, and in working order!
- **Place the Air Fryer:** Always place the Air Fryer on a dry, even, firm and heat-resistant surface. Never place the Air Fryer on a soft surface. Do not cover the air inlet or the air outlet when the appliance is working. Otherwise, it could overheat and be damaged. Do not place the Air Fryer on or next to heat sources such as hobs or ovens. Keep naked flames, e.g. burning candles, away from the Air Fryer and the connecting cable. Do not expose the Air Fryer to extreme temperatures, persistent moisture, direct sunlight or impacts. Keep the Air Fryer in a dry place at temperatures of between 0 and 40°C.
- Before using your new appliance on any countertop surface, some manufacturers and installers may recommend protecting your surface by placing a hot pad or trivet under the appliance for heat protection. Your manufacturer or installer may recommend that hot pans, pots, or electrical appliances should not be used directly on top of the countertop. If you are unsure, place a trivet or hot pad under the appliance before using it.
- **Objects:** Never place objects on the Air Fryer.

- **WARNING:** Do not use the Air Fryer if it has malfunctioned, fallen or been dropped in water. Have it checked in a specialist workshop before using it again.
- **WARNING:** Never use a cooking vessel filled with cooking oil or any other liquid with this appliance! Fire hazard or personal injury could result.
- **WARNING:** This product has not been designed for any uses other than those specified in this booklet.
- **WARNING:** Potential injury from misuse.
- **WARNING:** The heating element surface is subject to residual heat after use.

If the supply cord is damaged, it must be replaced by a qualified electrical person in order to avoid a hazard, or the product must be disposed of.

WARNING – Danger of Fire



- Do not use the Air Fryer in rooms containing easily ignitable or explosive substances.
- Do not operate the Air Fryer in the vicinity of combustible material.

Do not place any combustible materials (e.g. cardboard, paper or plastic) on or in the Air Fryer.

- Do not connect the Air Fryer along with other consumer appliances (with a high wattage) to a multiple outlet power board or adaptors to prevent overloading and possible short circuit (or fire).
- Do not insert anything into the ventilation openings of the Air Fryer and make sure that these do not become clogged.
- Make sure that foodstuffs containing oil and fats are not overheated. Do not place any vessels filled with oil or other liquids into the Air Fryer.

- Do not cover the Air Fryer during operation in order to prevent it from catching fire.
- In the event of a fire: Do not extinguish with water! Smother the flames with a fire blanket or a suitable fire extinguisher.
- Do not pour oil into the baskets because it may cause a fire hazard.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Symbol Meanings



CAUTION: HOT SURFACES.

The surfaces are liable to get hot during use, do not touch.



The Regulatory Compliance Mark (RCM) shows that a product is safety tested for sale in Australia and New Zealand.

SAVE THESE INSTRUCTIONS

This appliance is for household use only and not for commercial, industrial or outdoor use.

INTENDED USE

- This Air Fryer works with hot air and is not a conventional Cooker that is filled with oil or deep-frying fat. It is suitable for frying, baking, dehydrating, de-frosting food. It is not intended for use with any non-food materials or products. Do not use the appliance for anything other than its intended purpose, and only use it as described in this manual.
- This appliance is not for commercial, industrial or outdoor use.
- The Air Fryer should only be used as described in these instructions.

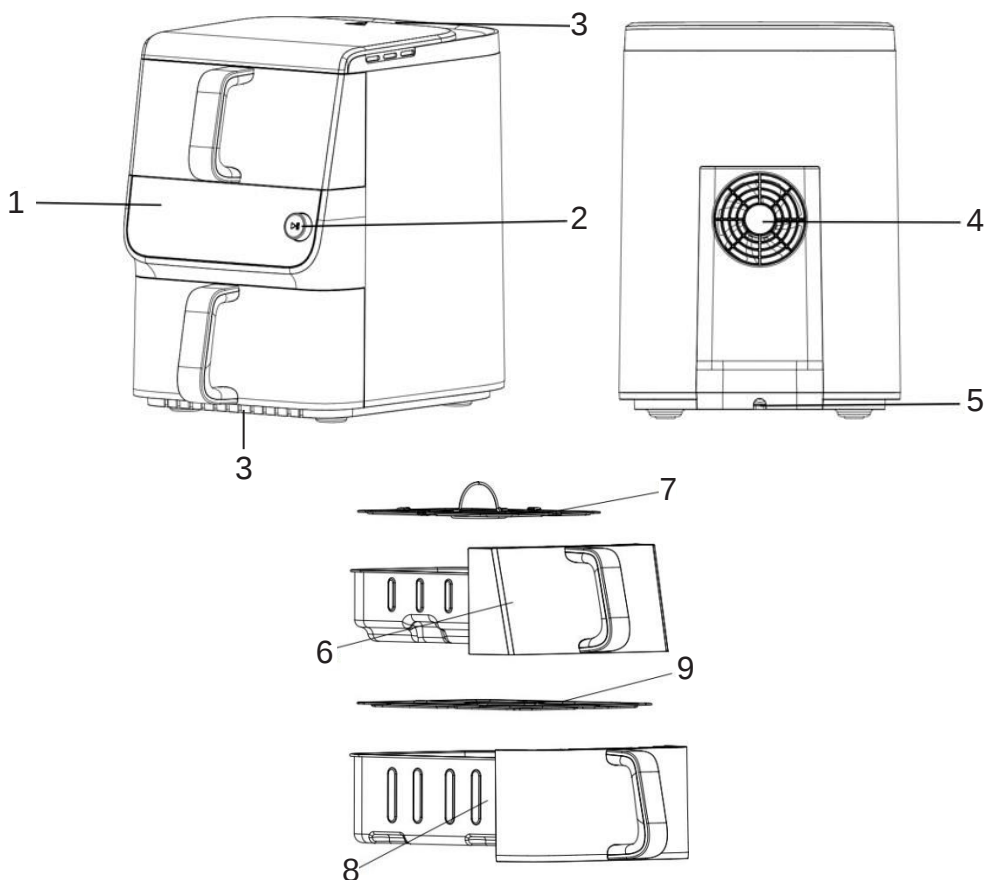
Any other use is deemed to be improper. Incorrect operation and incorrect handling may cause faults with the Air Fryer and cause injury to the user.

- The following are excluded from the warranty: all defects caused by improper handling, damage or unauthorized attempts at repair. The same applies to normal wear and tear.

BEFORE INITIAL USE

- Check the items supplied for completeness (See page 6) and possible transport damage. If you find any damage, do not use the Air Fryer (!), return the product to place purchase for replacement.
- Remove any possible films, stickers or transport protection from the Air Fryer. Never remove the rating plate and any possible warnings!
- The Air Fryer should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues, this is normal. Allow the Air Fryer to heat up on the highest temperature setting for approx.15 minutes without any food in it.
- Allow to cool down and thoroughly rinse all accessories. Follow the instructions in the “Care and Cleaning” section in this manual.

FEATURES OF YOUR STEAM AIR FRYER



1. Display Panel

2. Digital Knob

3. Air Outlet

4. Air Inlet

5. Mains Cord

6. Upper Basket

7. Frying Tray of Upper Basket

8. Lower Basket

9. Frying Tray of Lower Basket

USING THE CONTROL PANEL



Notes: 10 preset menus are provided: Fries, Baking, Pizza, Vegetable, Reheat, Steak, Poultry, Pork, Fish, and Seafoods.



Power On/Off Button

- After the appliance is connected to the power supply, the control panel will illuminate for approximately 1–2 seconds before turning off. Only the power button indicator will remain lit, indicating that the appliance is in standby mode.

Press the power button to activate the indicators for “UPPER,” “LOWER,” and “DUAL” options. You may then select your preferred cooking mode by pressing “UPPER,” “LOWER,” or “DUAL,” which correspond to the upper basket, lower basket, and dual cooking mode respectively.

- During cooking, press and hold the button to manually turn off the appliance.



UPPER/LOWER Basket Control

- After the appliance is turned on, you can choose to cook in each basket together or separately by pressing  or .

NOTE: IN DUAL COOK MODE, THE TIME AND TEMPERATURE SETTINGS ARE IDENTICAL FOR BOTH SIDES. ENSURE YOU SELECT SIMILAR TYPES OF FOOD ACCORDINGLY.

- Press the  or  button to program the UPPER or LOWER basket.

While  or  flashes, press the  button to select a preset menu. The selected preset menu indicator will flash, while the unselected options will remain illuminated. If a preset menu is not selected, the default program is set to 180°C for 15 minutes.

- You can also manually set the TEMP/TIME. To adjust the TEMP/TIME for a single basket, press the  or  button first, then press  and follow the instructions in the “TEMP/TIME Control” section below.

Note: You may use either basket for cooking. When using only one basket, the other must still be properly inserted for the appliance to operate. Both baskets can also run independently with different times and temperatures, but using similar ingredients is recommended for best results.

NOTE: The UPPER or LOWER baskets can be programmed independently at any time before operation. However, during the operation of the appliance, only the temperature and time can be adjusted. To adjust the temperature and time during operation, first press “UPPER” or “LOWER” to select the desired basket, then use the rotating knob to manually set a new time or temperature.

- Once the settings are complete, press the rotating knob to begin cooking.
- During operation, the control panel will alternately show the settings for both.



Menu Selection

- Repeatedly press to cycle through and select from the preset cooking menus. Alternatively, use the rotating knob to switch between menus after pressing the menu selection button.



TEMP/TIME Control

- Press the  key to toggle between temperature and time control. If there is no activity for about 5 seconds, the settings will be fixed. In this case, press the key again if you still need to adjust the settings.
- After pressing the  key, use the rotating knob to adjust the time or temperature. Turning the knob adjusts the value: clockwise to increase, counterclockwise to decrease. Each click equals 1 minute or 5°C.



Rotating Knob

- After selecting all desired settings, press the rotating knob to start cooking. Press it again to pause the process.

- The knob is also used to adjust time, temperature, and select menus, as described in the “Menu Selection” and “TEMP/TIME Control” sections. Clockwise and counter-clockwise arrows around the knob indicate the rotation direction for increasing (+) or decreasing (–) values.
- When not using the DUAL COOK or SYNC FINISH functions, you can freely pause either basket. Simply press UPPER or LOWER followed by pressing the rotating knob to pause the selected basket. The selected UPPER or LOWER will flash. After making the necessary adjustments, press the knob again to resume cooking.
- When paused, the MENU and TIME/TEMP settings can be adjusted.
- After being paused, if there is no activity for approximately 5 minutes, the appliance will automatically switch to standby mode.



SYNC FINISH Button



(fig.1)

- Press this button to enable Sync Finishing. The button light will turn on to indicate activation only when both the upper and lower baskets are selected.
- You can achieve synchronization in two ways:
 1. Press SYNC FINISH first, then select the menu for the upper and lower
 2. Select menus for both baskets first, then press SYNC FINISH.
- The Sync Finishing function synchronizes the finish times of the UPPER and LOWER baskets. “HOLD” will appear on the display when one basket is delayed from starting to ensure both baskets finish simultaneously.

NOTE: SYNC COOK CANNOT BE ACTIVATED ONCE COOKING HAS STARTED.



DUAL COOK Button

- After pressing the key, the MENU, TEMP, and TIME settings will apply to both baskets. If a preset menu is not selected, the default program is set to 180°C for 15 minutes. The  will flash together with the selected menu and the indicators for the upper and lower baskets once the program starts.
- In Dual Cook mode, the UPPER and LOWER buttons are disabled. Each basket cannot be operated independently, as both operate together under the same settings.

FLIP Indicator

Some preset menus come with a FLIP reminder. At approximately two-thirds of the cooking time, the appliance will beep and the FLIP indicator will flash to remind you to check/flip/shake the food. The FLIP indicator will keep flashing if you don't pull out the basket to check/flip/shake the food. The indicator turns off after FLIP.

WARNING: For foods that require flipping during cooking, it is essential to do so when prompted. Failing to flip the ingredients may result in uneven heating, poor texture, or localized burning.

For better results, it is also recommended to flip the food once more later in the cooking process to ensure even heat distribution.

PRE-PROGRAMMED TEMPERATURE & TIMES CHART

If a preset menu is not selected, the default program is set to 180°C for 15 minutes			
Preset Menus	Temperature (°C)	Time(min)	Flip/Shake
 Fries	200	20	Yes
 Baking	160	30	No
 Pizza	160	15	No
 Vegetable	120	10	Yes
 Reheat	80	10	Yes
 Steak	200	10	Yes
 Poultry	200	25	Yes
 Pork	200	20	Yes
 Fish	160	15	Yes
 Seafoods	160	15	Yes
Temperature range: 60–200°C (Reheat: 60–100°C)			
Time Adjustment Range:1~60min			

NOTE: COOKING TIMES AND TEMPERATURES WILL VARY DEPENDING ON THE FOOD YOU WISH TO COOK AND THE INDIVIDUAL'S PERSONAL PREFERENCE. COOKING TIMES AND TEMPERATURES STATED IN THIS INSTRUCTION MANUAL SHOULD ONLY BE USED AS A GUIDE.

USING THE AIR FRYER

BEFORE FIRST USE

Your Air Fryer comes with two fryer baskets and two racks. Please remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around each of the fryer baskets and racks.

1. Wash both fryer baskets and racks in hot, soapy water.
2. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
3. Position the frying tray into baskets.
4. Before use, make sure each basket is fully inserted and locked into place.

NOTE: THE AIR FRYER MAY EMIT A SLIGHT ODOR WHEN USED FOR THE FIRST TIME. THIS IS NORMAL AND WILL NOT AFFECT THE FLAVOUR OF YOUR COOKING.

OPERATION

WARNING! THIS APPLIANCE IS NOT INTENDED FOR BOILING WATER.

WARNING! THIS APPLIANCE SHOULD NEVER BE USED FOR DEEP FRYING FOODS.

1. Place the appliance on a flat, stable, heat-resistant work area, close to an electrical outlet.
2. Place food into either or both fryer baskets. Do not overfill. To ensure proper cooking and air circulation, NEVER fill past the MAX line to avoid burning.
3. Insert the filled basket(s) into the appliance.

NOTE: This appliance cooks using hot air. Do not fill the Baskets with oil or frying fat. Do not put anything on top of the appliance. This disrupts the airflow and affects the cooking results.

4. Plug the power cord into the wall outlet. The buzzer will sound, and the control panel will light up and then go off. The power button indicator will then light up, indicating that the appliance is in standby mode and ready for use.
5. Press the Power On/Off button, the UPPER, LOWER and DUAL indicators light up. If no action is taken within 5 minutes, the appliance will automatically return to standby mode. Alternatively, press the Power On/Off button to enter standby mode immediately.
6. Press  or  or  buttons to configure the MENU, TIME and TEMP settings for the baskets. Please refer to the “UPPER/LOWER Basket Control”, “DUAL COOK” and “TEMP/TIME Control” sections for detailed instructions. If your ingredients are not included in any of the 10 preset menus, manually set the appropriate time and temperature for your ingredients.
7. Once the settings are complete, press the rotating knob to begin cooking.

Caution: Do not touch the external surface of the baskets during use or when removed from appliance directly after cooking, as it gets very hot. Only hold the baskets by the handle protruding from the front of the appliance.

Note: If both baskets are cooking, pulling out either basket will cause both the Upper and Lower basket displays to show “OPEN.” If only one basket is running, the idle basket’s display will show “---.” In this case, pulling out the active basket will display “OPEN” on the running side, while the idle side will continue to show “---.”

8. During cooking, you may adjust the TIME and TEMP settings at any time without pausing. However, to switch the cooking menu, you must first pause the operation by pressing the Rotating Knob. For details on making adjustments, refer to the “TEMP/TIME Control” and “Menu Selection” sections.

Note: If the appliance is not restarted after pausing, it will enter standby mode after 5 minutes.

9. Some preset menus require flipping approximately two-thirds of the way through the cooking process. To flip, pull the basket out by the handle, shake or flip the ingredients, and then slide the basket back into the air fryer to continue cooking.

WARNING: For foods that require flipping during cooking, it is essential to do so when prompted. Failing to flip the ingredients may result in uneven heating, poor texture, or localized burning.

For better results, it is also recommended to flip the food once more later in the cooking process to ensure even heat distribution.

10. To manually turn off the appliance during cooking, please note the following:
- When a single basket is in operation, press and hold the Power On/Off button to turn off.
 - When both baskets are working independently (i.e. not in Dual Cook mode), to shut down only one basket, first select the desired basket using the UPPER/LOWER button, then press and hold the Power On/Off button. The selected basket will be turned off while the other continues operating. If no basket is selected, both baskets will be turned off.
 - When operating in Dual Cook mode, both baskets function as a single unit and cannot be turned off individually. Press and hold the Power On/Off button to turn off both baskets simultaneously.
11. The appliance will beep 5 times when the cooking cycle is complete. The display will show “END,” and the fan will continue running for 20 seconds to safely disperse the hot air. The appliance will then enter standby mode.

Note: The fan will also continue running for 20 seconds when the appliance is paused or manually turned off.

Note: When the appliance is shutting down, “END” will appear on the display and pressing the rotating knob at this time will have no effect.

BASKET REMOVAL WARNING

During cooking, if both baskets are running, pulling out either basket will cause both the Upper and Lower basket displays to show “OPEN”. If only one basket is in use, pulling it out will display “OPEN” on the active side, while the idle side will continue to show “---”.

AUTOMATIC SWITCH-OFF

The appliance features a built-in timer that will automatically shut off once the countdown reaches zero. To manually turn off the appliance, long press the power button.

MEMORY FUNCTION

The appliance features a memory function during cooking. If the basket is pulled out—for example, to flip ingredients—the appliance will automatically resume the current cooking program once the basket is reinserted.

However, if the appliance is unplugged or power is interrupted, the memory function will not retain the previous settings, and the cooking process must be restarted.

ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all relevant standards regarding Electro-Magnetic Fields (EMF). When used properly, it poses no harm to human health based on current scientific evidence.

COOKING TABLE

NOTE: Cooking times will vary depending on the food you wish to cook and the individual’s personal preference. Cooking times and temperatures stated in this Instruction Manual should only be used as a guide.

- The temperatures and cooking times which are set for the menus are merely averages and should be adjusted if necessary. As the ingredients differ due to their origin, size, shape, quality and brand, the actual cooking temperatures and times may vary.

Category	Food	Basket Load (g)	Time (Min)	Temp (°C)	Flip	Remark
Potato & Chips	Thin frozen chips	Upper: 300–400 / Lower: 500–700	10–15	200	√	
	Thick frozen chips	Upper: 300–400 / Lower: 500–700	15–20	200	√	
	Homemade potato wedges	Upper: 300–400 / Lower: 500–700	15–25	200	√	Add 1/2 tbsp of oil
Meat & Poultry	Steak	Upper: 300–500 / Lower: 600–900	10–15	200	√	
	Drumsticks	Upper: 300–500 / Lower: 600–900	20–25	200	√	
	Chicken breast	Upper: 300–500 / Lower: 600–900	15–25	200	√	
	Meat chops	Upper: 300–500 / Lower: 600–900	15–25	200	√	
	Sausage roll	Upper: 300–500 / Lower: 600–900	15–25	180	√	
Snacks	Spring rolls	Upper: 300–400 / Lower: 500–700	10–20	180	√	Use oven-ready
	Frozen chicken nuggets	Upper: 300–500 / Lower: 600–900	15–25	200	√	Use oven-ready
	Frozen bread crumbed cheese snacks	Upper: 300–400 / Lower: 500–700	8–10	180	√	Use oven-ready
	Stuffed vegetables	Upper: 300–400 / Lower: 500–700	8–15	160	√	
Baking	Cake	Upper: –300 / Lower: –500	20–25	160		Use baking tin
	Muffins	Upper: –300 / Lower: –500	15–20	170		Use baking tin
	Sweet snacks	Upper: –400 / Lower: –700	10–20	160		Use baking tin

CARE AND CLEANING

Note:

- **Pull the mains plug out of the plug socket and allow the Air Fryer and accessories to cool down before doing any cleaning.**
- **Surfaces could be damaged! Do not use any corrosive or abrasive cleaning agents or scouring sponges to clean the Air Fryer.**

Clean the main unit and the used accessories immediately after each use. Do not allow food residues to dry.

- Wipe the exterior of the appliance with a damp cloth.
- Clean the frying tray and basket with hot water, liquid soap, and a non-abrasive sponge. Use a grease-removing liquid soap to eliminate any remaining residue.

Tip: If there is stubborn dirt on the basket or its bottom, fill the basket with hot water and dish soap. Place the frying trivet in the basket and let it soak for about 10 minutes.

- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Use a cleaning brush to gently remove any food residues from the heating components.

WARNING: Electric Shock Hazard!

- **Disconnect the power before cleaning the appliance.**
- **Do not immerse the cord, plug or electric base in any liquid.**
- **Failure to follow these instructions can result in death or electric shock.**
- **At any time, avoid any liquid from entering the interior of the product, as this can result in electric shock or a short circuit. If this occurs, switch off the appliance immediately and contact the manufacturer.**

STORAGE

1. Before packing the Air Fryer away for storage, ensure it is unplugged from the power supply and has completely cooled down, is clean and dry. Ensure all parts are clean and completely dry before storing.
2. Store the Air Fryer in a clean and dry place, out of children's reach.
3. Do not wrap the cord around the appliance during storage, service and repair. The appliance has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance. If the appliance requires repair or service, contact our after-sales support centre for advice.

IMPORTANT!

Trying to repair the appliance yourself, undertaking incorrect repairs or making modifications will expose you to considerable danger and will void the warranty.

TECHNICAL SPECIFICATIONS

Model	KAF228
Rated power input	2200W
Voltage and frequency	220-240V~ 50Hz
Internal space	9.6L
Temperature settings	Hot air: 60-200°C
Time settings	1- 60min

NOTE: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated from the packaging.

FAQS AND TROUBLESHOOTING GUIDE

NOTE: Do not attempt to repair an electrical appliance yourself!

If the Air Fryer does not work properly, first check whether you are able to rectify the problem yourself. If the problem cannot be solved with the following steps, contact the customer service department.

Problem	Possible Cause	Solution
The Air Fryer does not work. The displays on the control panel do not switch on.	The mains plug is not inserted correctly in the plug socket.	Push the mains plug into the plug socket as far as it will go.
	The plug socket is defective.	Try another plug socket.
	No mains voltage is present.	Check the mains power outlet socket has power (check for possible blown fuse/circuit breaker at the meter box).
	The overheating protection has been triggered.	Pull the power cord plug out of the mains power outlet socket and allow the Air Fryer to cool down completely. Then try again. If the Air Fryer still cannot be switched on, contact the customer service department.
The fuse in the electrical distributor (fuse box) is triggered.	Too many appliances connected to the same circuit.	Reduce the number of appliances in the power circuit.
The food has not been cooked evenly.	The set cooking time was too short or the temperature set is too low.	Increase the cooking time or temperature.

The food has not been cooked evenly.	There are too much ingredients in the baskets.	Reduce the amount of food.
	The items of food are piled on top of one another.	Spread the food and mix it

Problem	Possible Cause	Solution
The food is slightly burnt.	The selected temperature is too high or the cooking time too long.	Reduce the temperature or cooking time.
Chips made from fresh potatoes are not crispy.	The potatoes contain too much water.	Cut the potatoes into narrower pieces. Dab the potato pieces dry with some kitchen towel and then trickle a little cooking oil over them.
During use, an unpleasant smell is detected.	The Air Fryer is dirty.	Follow the instructions in the “Care and Cleaning” chapter.
	The Air Fryer is being used for the first time.	A smell often develops when new appliances are first used. The smell should disappear once the appliance has been used several times.
Error Codes	E1 - Broken circuit of the thermal sensor.	Call Customer Service at Aus: 1300 941 901
	E2 - Short circuit of the thermal sensor.	

12 Month Warranty

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd. C/- Customer Service Centre 690 Springvale Road, Mulgrave Vic 3170 Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at kmart.com.au	Target Australia Pty Ltd C/- Customer Service Centre 2 Kendall Street, Williams Landing, Vic, 3027 Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us