

anko

Air Fryer Oven

KAO202
User Manual



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

IMPORTANT SAFEGUARDS

When using electrical appliances, 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 power 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.

- **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 or for commercial purposes.
 - ALWAYS close the door gently; NEVER slam the door closed. ALWAYS use the handles when opening and closing the door.
 - 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:** 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, do not use. For electrical safety, any repairs to the appliance must be carried out by qualified electrical person only.
- **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 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 to prevent it from overheating and catching fire.
- In the event of a fire: Do not extinguish with water! Disconnect from mains power immediately and smother the flames with a fire blanket or a suitable fire extinguisher.
- 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.

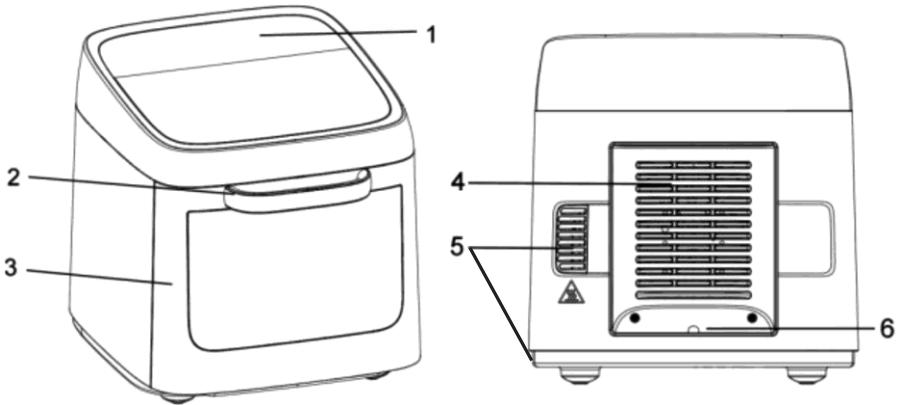
Any other use is deemed to be improper. Incorrect operation and incorrect handling may cause faults with the Air Fryer and cause injury to the user.

- 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.

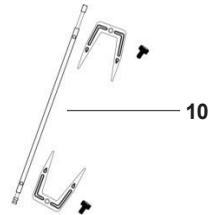
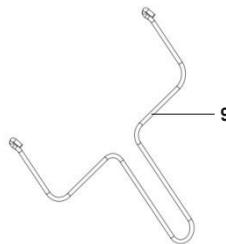
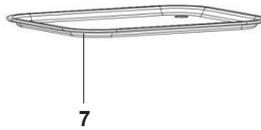
BEFORE INITIAL USE

- 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 label and any possible warnings found on the product.
- 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 in a ventilated area.
- Allow to cool down and thoroughly rinse all accessories. Follow the instructions in the “Care and Cleaning” section in this manual.

FEATURES OF YOUR AIR FRYER OVEN



1. Control panel
2. Door handle
3. Door
4. Air inlet
5. Air outlet
6. Mains cord
7. Oil tray
8. Mesh rack/ grill
9. Rotisserie fetch tool
10. Rotisserie fork



CONTROL PANEL



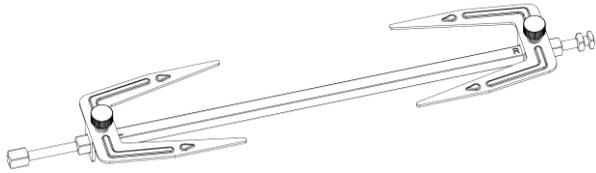
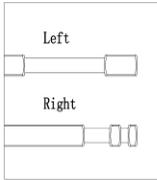
- | | |
|---------------------------|--------------------------------|
| 1. Preset Menu Code Label | 6. Display |
| 2. Power Button | 7. Menu Button |
| 3. Light Button | 8. Time/Temp Increase |
| 4. Time/Temp Decrease | 9. Rotisserie Rotation Control |
| 5. Time/Temp Button | 10. Start/Pause Button |

BEFORE FIRST USE

1. Remove all packaging materials. Peel off any stickers or labels from the appliance, except for the rating label.
2. Wash the accessories thoroughly with warm water and mild dish soap using a non-abrasive sponge.
3. Wipe the interior and exterior of the appliance with a damp cloth.

USING THE ACCESSORIES

Rotisserie Fork



The rotisserie fork consists of the shaft and two rotating forks. It is suitable for grilling large pieces of meat, e.g. chicken, grilled or roast pork.

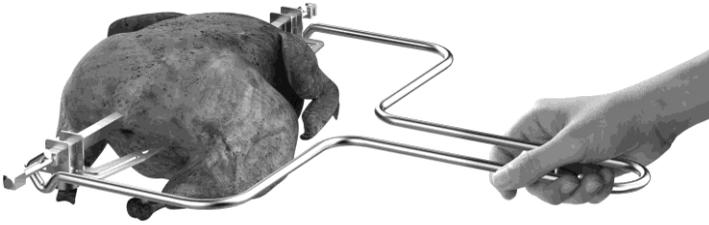
NOTE:

- **The shaft contains two small round notches. They mark the outermost position of the locking screws. These must not be attached any further than the outer ends of the shaft to ensure that smooth operation is possible.**
- **Be careful when handling the fork in order to prevent any injuries!**
- **The fork will be hot, use oven gloves or mitts when handling.**

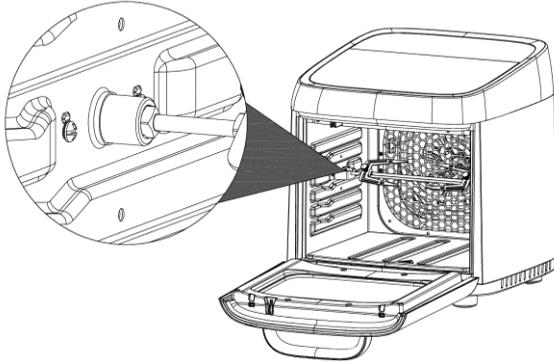
Assembly and Insertion:

1. Slide one of the rotating forks onto the shaft and tighten the locking screw. The shaft contains a small round notch for the tip of the locking screw. In the case of smaller pieces of food, the rotating forks can be secured more centrally on the shaft.
2. Insert the food items you want to grill onto the shaft.
3. Slide the other rotating fork onto the shaft and lock it with the locking screw.

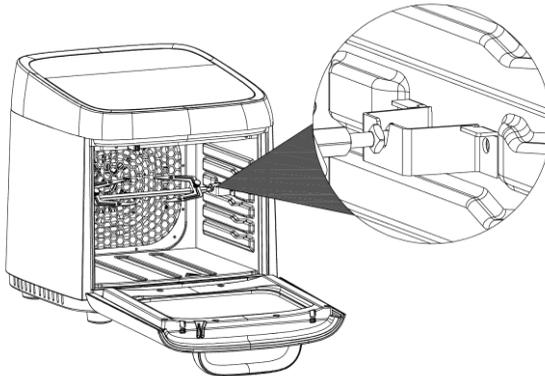
4. To insert the loaded fork into the air fryer, use the Rotisserie Fetch Tool:



- First, align the left end of the shaft with the socket on the left-hand side of the cooking chamber.



- Then gently lower the right end into the support bracket on the right side.



5. Check that it fits securely. The rotisserie fork must not be able to rotate about its own axis while the Air Fryer is switched off. If this is not the case, plug the left-hand end of the shaft deeper into the holder.

Removal after cooking:

1. After use, remove the hot rotating rotisserie fork from the cooking space using the rotisserie removal tool (See the “Rotisserie Fetch Tool” section below).
2. Always use oven gloves to remove the rotating forks and take off the grilled items.

Warning: Always wear heat-resistant gloves when handling any accessories that may become hot.

Rotisserie Fetch Tool



The rotisserie fetch tool is used to safely remove the rotisserie fork from the cooking space after use.

1. Place the ends of the rotisserie fetch tool under the shaft.
2. First lift the right-hand side of the shaft and move it forward slightly until the left end comes free from the socket. Gently lower the right end into place, resting it onto the support bracket.
3. Carefully lift the rotisserie fork out of the cooking chamber and place it on a heat-resistant surface.

Warning: Always wear heat-resistant gloves when handling any accessories that may become hot.

Oil Tray



The oil tray is designed to collect oil and food residues that may drip during cooking. Ensure the oil tray is always placed at the bottom of the oven; it cannot be inserted into the middle grooves. Keeping the oil tray in position during cooking helps to maintain the cleanliness of the oven interior. Once the appliance has completely cooled, the oil tray can be removed for cleaning. The oil tray may also be used directly for grilling, such as cooking steaks or other meats.

Warning: Always wear heat-resistant gloves when handling any accessories that may become hot.

Mesh Rack/ Grill



These racks are designed as the primary cooking trays. They can also be used for dehydrating. The racks support cooking multiple layers of food at the same time, while allowing efficient hot air circulation.

When installing, align the racks with the grooves inside the oven cavity and slide them firmly into place.

Warning: Always wear heat-resistant gloves when handling any accessories that may become hot.

USING THE APPLIANCE

1. Place the appliance on a stable, level, and heat-resistant surface.
2. Insert the oil tray properly into the oven.

WARNING: Do not place any objects on top of the appliance, as this may block airflow and affect cooking performance.

3. Plug in the appliance. All the indicator lights light up briefly. The  button stays on and the appliance enters standby mode.
4. Press the  button to activate the control panel. The display shows the default time and temperature of 180°C and 15 min alternatively.
5. Press the  button repeatedly or press it once then use  or  to choose your desired preset with the code indicated in the preset menu code label. The display shows the current selected menu. Please refer to the Menu Preset section below for the preset temperature and time for each mode.

If a preset menu is selected but not started, the appliance will automatically return to standby mode after about 1 minute.

6. Temperature adjustment

Press the  button to switch to the temperature adjustment. The display shows the current set temperature. The temperature can be set between 30°C and 200°C. Each press of the Temperature +/- button increases or decreases the temperature by 5°C.

7. Time adjustment

Press the  button to switch to time adjustment. The display shows the current set time. The timer can be set from 1 to 60 minutes. Each press of the Time +/- button increases or decreases the time by 1 minute.

Note: When adjusting time during dehydrating function, the timer can be set from 2 to 24 hours. Each press of the Time +/- button increases or decreases the time by 1 hour.

8. Press the  button to start operation. The display shows the default time and temperature, or the selected preset menu code. You may adjust the time/temperature settings during operation by pressing the  button. To pause operation, press the  button again. If the operation is paused and no further action is taken, the appliance will return to standby mode after about 5 minutes. You may change the preset menu by pressing  button when operation is paused.

Note: Preset menus can only be changed when operation is paused.

Important Note on Flipping

Due to the nature of air circulation in this appliance, failing to flip, shake, or rotate food during the cooking process may result in uneven browning or localized burning, especially with larger or dense ingredients.

To achieve the best results:

- **Flip or rotate your food 2 to 3 times during cooking.**
- **Use appropriate tools such as heat-resistant silicone tongs or a wide spatula.**
- **Always pause the operation before handling the food to ensure safety.**

Special Note for Pizza

Pizza requires special care to avoid overcooking one side while leaving the other underdone.

During cooking, it is recommended to rotate the pizza approximately 4 times:

- **Rotate about 90 degrees each time.**
- **Use a wide silicone spatula to gently lift and turn the pizza.**
- **Always wear heat-resistant gloves to avoid burns from hot air or steam.**

After each rotation, close the oven door and resume cooking. Proper rotation improves heat distribution and ensures a crisp, evenly browned crust.

9. During operation, press  button to activate the rotation. This function supports two rotation directions. By repeatedly pressing the  button during cooking, the rotation mode will cycle between rotation and pause.

Note: The rotation function is activated by default for the Chicken (P04) preset menu. For all other menus, the rotation function remains disabled by default and is generally not required unless the rotisserie accessory is used.

10. During operation, press the  button to turn on the interior light. The light allows you to check the cooking progress through the top window and the front door glass, without opening the oven or interrupting the cooking cycle. The light will automatically turn off after approximately 20 seconds.
11. During operation, press and hold the  button to turn off the appliance and return to standby mode. To remove the food, open the door carefully wearing heat-resistant gloves.

Warning: Beware of escaping steam when opening the door. There is a danger of scalding.

12. When the cooking is complete, the heating element will stop but the fan motor will continue running for about 30 seconds to cool the appliance. After cooling, the appliance will return to standby mode automatically. The display will show “End”, and the and the buzzer will sound.
13. Always clean the oven promptly after it has cooled down to prevent grease or residue buildup. See the “Care and Cleaning” section for proper cleaning methods.

MENU PRESETS

The actual cooking results may vary depending on the type, thickness, and quantity of food, as well as personal taste preferences. For best results, use the presets as a starting point and adjust time and temperature based on food type and personal preference.

Menu	Icon Button	Default Temp	Default Time	Recommended Amount (g)
Fries	P01	200°C	20min	250-350
Steak	P02	200°C	15min	200-400
Poultry	P03	200°C	25min	300-600
Chicken	P04	200°C	35min	500-1000
Fish	P05	170°C	15min	200-500
Seafoods	P06	170°C	15min	200-500
Pizza	P07	180°C	15min	200-400
Baking	P08	160°C	30min	200-300
Vegetable	P09	130°C	10min	200-400
Dehydrating	P10	60°C	4H	100-200
Reheat	P11	80°C	10min	150-300
Defrost	P12	50°C	10min	200-400
Temp Range	30°C~200°C	Dehydrating: 30-80°C	Defrost: 30-80°C	Reheat: 60-100°C
Time Range	1min~60min	Dehydrating: 2h-24h	/	/

Tips: For best results when cooking steak, place the meat directly on the oil tray rather than on the mesh racks.

CARE AND CLEANING

1. Remove the plug from the mains socket and allow the appliance to cool down completely before cleaning. Clean it after every use, especially after cooking foods that release a lot of grease such as steak or chicken.
2. Wipe the outside of the appliance with a damp cloth.
3. Use a soft damp cloth or non-abrasive sponge to wipe the inside of the oven cavity. Avoid using excess water inside the cavity. Do not pour water into the chamber or directly spray the appliance.
4. Clean the heating element with a brush to remove any food residues.
5. Clean the oven door regularly using a soft microfiber cloth, especially the interior glass where oil or condensation may collect.
6. Dry thoroughly before reassembling the accessories or closing the oven door.
7. Store the appliance in a cool, dry place. Do not place heavy objects on top of the appliance during storage as this may damage the appliance.

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	KAO202
Rated power input	1800W
Voltage and frequency	220-240V~ 50Hz

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.

Troubleshooting & Common Questions

Problem	Possible Cause	Solution
The oven (air fryer) does not work.	<ol style="list-style-type: none"> 1. The unit is not plugged in. 2. The unit is on, but you have not started the cooking process yet. 	<ol style="list-style-type: none"> 1. Plug power cord into a wall socket. 2. Set the temperature and time, or choose a preset. Check that the door is fully closed, then press the Start-Stop button.
My food is not cooked.	<ol style="list-style-type: none"> 1. The trays or other accessories are overloaded. 2. The temperature is set too low. 	<ol style="list-style-type: none"> 1. Use smaller batches for more even frying. 2. Raise temperature and continue cooking.
My food is not cooked evenly.	The food was not turned halfway through the cooking process.	Turn or stir your food halfway through the cooking process.
There is white smoke coming from the oven (air fryer).	<ol style="list-style-type: none"> 1. There is oil on the food that is burning off. 2. Accessories have excess grease residue from previous cooking. 	<ol style="list-style-type: none"> 1. Use a paper towel to collect excess grease from food or accessories. 2. Clean accessories after use.
French fries are not fired evenly.	<ol style="list-style-type: none"> 1. The wrong type of potato is being used. 2. Potatoes were not rinsed properly during preparation. 	Use only fresh, firm potatoes. Cut potatoes into sticks and pat dry to remove excess starch.
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