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# KALORIK



## Air Fryer



**FT 37999**

[www.KALORIK.com](http://www.KALORIK.com)

**120V~ 60Hz 1230 W (10A)**



Front cover page (first page)

Assembly page 1/16



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# **(EN) OPERATING INSTRUCTIONS**

## **IMPORTANT SAFEGUARDS**

**When using electrical appliances, basic safety precautions should always be followed, including the following:**

- 1. READ ALL INSTRUCTIONS BEFORE USE!**
2. Check that your mains voltage corresponds to that stated on the appliance.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
5. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn any control to "off" (or 0), then remove the plug from wall outlet.
14. Do not use the appliance for other than intended use.
15. Oversize foods or metal utensils must not be inserted in the air fryer as they may create a fire or risk of electric shock.
16. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.



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19. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
20. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
21. Do not cover the tray or pan or any part of the oven with metal foil. This causes overheating of the oven.
22. Do not leave unit unattended, especially when toasting or broiling.
23. Use extreme caution when removing the hot accessories and disposing of hot grease.
24. The oven can be turned off while using any of the functions by turning the timer knob to the "0" or "Off" position.
25. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
26. The accessible surfaces may become hot during use.
27. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

### **Caution!!**

- *Always place the appliance on a horizontal, even, heat resistant and stable surface.*
- *This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens of shops, offices, farms or other work environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.*
- *If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the guarantee becomes invalid and we could refuse any liability for damage caused.*
- *Always unplug the appliance after use.*
- *Let the appliance cool down for approximately 30 minutes before handling or cleaning it.*
- *Make sure the ingredients prepared in this appliance come out golden-yellow instead of dark or brown. Remove burnt remnants.*
- *The appliance is equipped with a safety micro switch inside that will shut-off the appliance automatically when the door is opened during cooking.*

## **SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY**



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## POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

## SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over.

## KNOW YOUR AIR FRYER

Prepare your favorite foods and snacks in a quick, healthy, and easy way with your new air fryer. With its rapid hot air technology, this air fryer uses hot air combined with high-speed air circulation and a top grill to heat your ingredients from all sides, simultaneously! It also allows you to prepare a variety of tasty dishes without the addition of excess oils or fats to most ingredients. This air fryer features:

- A temperature control range of 175°F – 430°F (80°C – 220°C)
- A timer range from 0 to 60 minutes, which is equipped with an auto shut-off feature.
- A basket with detachable handle and a multi-function cooking tray that doubles as an oil collecting pan.

**Important: remember to always place the cooking pan/tray in the cooking cavity when in use!**

- Also features a toasting rack that doubles as a holder for skewers (5 skewers included).
- Other great advantages provided by your airfryer include:
  - Fast cooking, with little to no preheating required.
  - Quick and easy clean-up: the non-stick coated parts are conveniently sized to fit in the dishwasher.
  - Guiltless satisfaction—enjoy all of your favorite fried foods without the health risks of deep-fried food!



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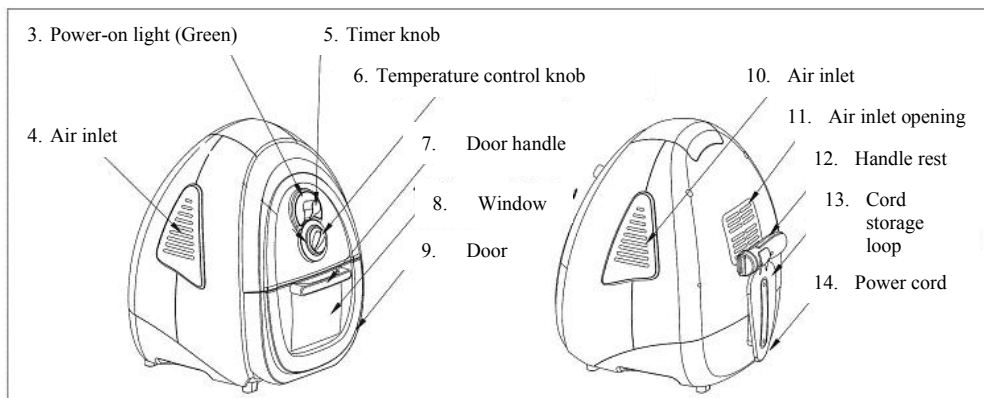
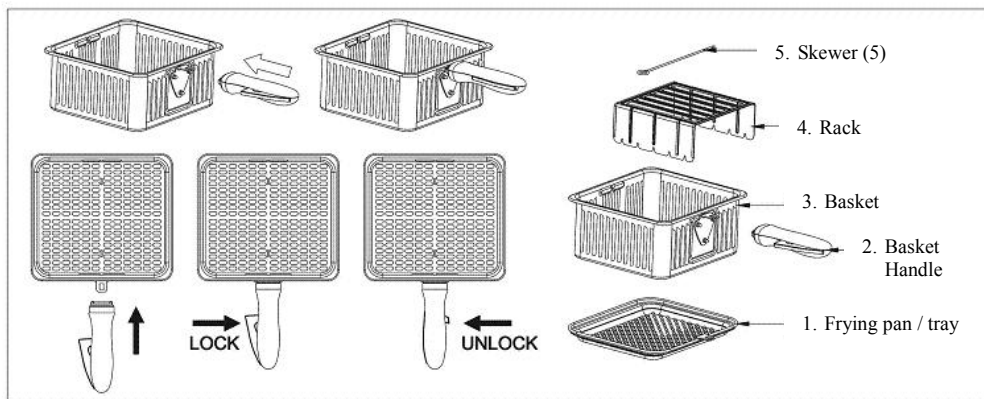
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- Hassle-free frying—no spattering, no messes, and no frying oil smell!
- Versatility—with its frying, baking, grilling, and roasting capacities, this unit serves as a great cooking tool for a busy kitchen.
- No assembly required, very easy and safe to use!

**Important:** This appliance is equipped with a protection system that guards against overheating. If the control system detects an abnormal heat level, the overheat protection function will activate automatically and will switch the air fryer off. This means that the appliance is temporarily no longer ready to be used after overheating. Normal function will resume automatically when the heat level returns to normal.

### PART DESCRIPTION





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## BEFORE THE FIRST USE

- Unpack the appliance and its accessories. Wash the accessories (food basket, baking pan) in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, then dry with a paper towel. Make sure the cavity is dry before operating the unit.
- Position the air fryer on a flat and **heat-resistant** surface, making sure that it is also positioned at least 2 inches (5cm) away from any surrounding objects.
- It is recommended to let the air fryer heat for about 20 minutes without any food in it. This helps to eliminate grease that may have adhered during manufacturing and to eliminate the "new" appliance smell.
- Ventilate the room during this period. When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.

**Note:** When moving the airfryer, make sure that you hold it securely. Support the base—do not rely on the door handle when moving the fryer!

## OPERATING INSTRUCTIONS

### 1. Preparing for use

- Place the appliance on a stable, horizontal and level surface. **Do not place the appliance on non-heat-resistant surfaces.**
- **Always put the pan / tray (1) into the air fryer when in use!** The frying and oil pan always has to be used during cooking, as it is used for collecting oil dripping from ingredients and chippings.
- Attach the handle (2) to the basket (3) into the machine, placing it on the frying pan / tray (1)
- Pull the power cord and plug into a wall outlet.

### **Caution!**

- **Do not fill the pan or basket with oil or any other liquid.**
- **Do not put anything on top of the appliance.**
- **Keep all ingredients in the basket to prevent any contact with the appliance's heating elements. Do not overfill the food basket!**
- **Do not cover the air-inlets on the two sides of the appliance; this would disrupt the airflow and affect the hot air frying results.**
- **Do not touch the inside of the appliance while it is operating.**
- **Never immerse the unit's housing in water or rinse it under the tap!**



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## 2. Using the appliance

The air fryer can be used to prepare a large variety of foods. Please refer to the table in the section "Settings" hereinafter or the recipe book.

- Attach the handle (2) to the basket (3) and carefully pull the basket out of the air fryer (fig.1 – see at the back of the book).
- Put the ingredients in the basket (fig.2).

**Note:** Never fill the basket to capacity or exceed the recommended amount (see section 'Settings' in this chapter), as this could affect the quality of the cooking.

- Slide the basket back into the air fryer (fig.3) and always place in on the baking tray.

**Important:** Never use the machine without the frying pan / tray (1) in it.

**Caution:** Do not touch the frying pan or basket during and immediately after use, as they get very hot. Only hold the basket by the handle. Always use oven mitts. **Danger of scalding!**

- Turn the temperature control knob to the required temperature. See section 'Settings' in this chapter to determine the right temperature (fig.4).
- Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
- To switch the appliance on, turn the timer knob to the required preparation time (fig.5).
- The power-on light will turn on.
- The timer will start counting down the set time.
- During the hot air frying process, the light generated by the heating element is visible through the door, and will turn on and off. This is perfectly normal and indicates that the heating element is maintaining the set temperature.
- During cooking, some excess oil from the ingredients will collect in the pan. This is normal.
- Some recipes require a shaking of the food in the basket halfway through the set time (see section 'Settings' in this chapter). To shake the ingredients, pull the basket out of the appliance using the handle and gently, but firmly, shake it. Slide the basket back into the air fryer and continue to cook (fig.7, fig.8 & fig.9).

**Note:** Because the rapid hot air technology instantly reheats the air inside of the appliance, pulling the pan briefly out of the appliance during hot air frying will barely disturb the cooking/frying process.





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**Tip:** Sometimes, it is easier to divide cooking times into 2 phases for recipes that require the basket to be shaken mid-cooking. If you set the timer to half the required cooking time, you will hear the timer bell go off when you have to shake the ingredients. Please note that after shaking, you must set the timer again to the remaining preparation time.

**Tip:** If you set the timer to the full cooking time, the timer bell will not go off until cooking is completed. You can pull the basket out at any time to check the cooking condition of the ingredients. The power will shut down automatically and resume after you slide the basket holder back into the appliance. Note that the timer does not stop counting down in this situation.

- When you hear the timer bell, the set preparation time has elapsed. Using the handle and oven mitts, pull the basket out of the appliance and place it on a heat-resistant surface (fig.10).

**Note:** You can also switch the appliance off manually. To do this, turn the temperature control knob to "0", or pull the door open directly.

- Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the basket back into the appliance and set the timer for a few extra minutes.

**Caution:** *After hot air frying, the basket and the ingredients will be hot! Depending on the type of the ingredients in the air fryer, steam may escape out of the unit. Always use oven mitts. Danger of scalding!*

- Holding the basket by the handle, empty the food into a bowl or onto a plate (fig.12).

**Tip:** To remove large or fragile ingredients, you may use a pair of tongs to lift the ingredients out of the basket. Use tongs or utensils with heat-resistant plastic tips, as metallic tips or utensils may scratch the coating of the basket.

- When a batch of food is ready, the air fryer is instantly ready for preparing another batch.

## **MAKING TOAST / USING WITH SKEWERS**

Your air fryer is supplied with a convenient, universal rack that enables you to use the device to make toast or grill kebabs. To do so:

- Place the toast rack in the basket, slotted side up for toasts, slotted side down for kebabs. (Fig. 13 and 14)
- For toasting: Insert bread slices in the slots, 1 slice per slot (Fig. 14)
- For kebabs, add meat and vegetables of your choice on the skewers, place each skewer on the rack, as shown in Fig. 13.





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## SETTINGS

The table below will help you select the basic settings for the ingredients you want to prepare.

**Note:** Keep in mind that these settings are indicative.

### Tips:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only 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 food.
- Add 1 tablespoon of oil to fresh potatoes for most fresh foods, for a crispy and "fried" 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 as the grease could catch fire.
- Any food that can be prepared in a traditional oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams / 1.2lb
- Use pre-made dough to prepare filled 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 or filled ingredients.
- You can also use the air fryer to reheat food. To reheat ingredients, set the temperature to 290 °F for up to 10 minutes.
- Please see enclosed recipe book for some great cooking ideas.



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	Min-max Amount (lb)	Time (min.)	Temp. (F)	Shake	Extra information
<b>Potatoes &amp; fries</b>					
Thin frozen fries	0.6-1.5	9-16	430	shake	
Thick frozen fries	0.6-1.5	11-20	430	shake	
Home-made fries (8x8mm)	0.6-1.7	18-25	430	shake	Add 1/2 tsp. of oil
Home-made potato wedges	0.6-1.7	18-22	400	shake	Add 1/2 tsp. of oil
Home-made potato cubes	0.6-1.6	12-18	400	shake	Add 1/2 tsp. of oil
Hash-browns	0.5	15-18	400	shake	
Potato au gratin	1.1	15-18	400	shake	
<b>Meat &amp; Poultry</b>					
Steak	0.2-1.1	8-12	400		
Pork chops	0.2-1.1	10-14	400		
Hamburger	0.2-1.1	7-14	400		
Sausage roll	0.2-1.1	13-15	430		
Drumsticks	0.2-1.1	18-22	400		
Chicken breast	0.2-1.1	10-15	400		
<b>Snacks</b>					
Spring rolls	0.2-1.0	8-10	400	shake	
Onion rings	0.6-1.6	12-16	430	Shake	Use oven-ready type
Frozen chicken nuggets	0.2-1.1	6-10	400	shake	Use oven-ready type
Frozen fish fingers	0.2-1.0	6-10	400		Use oven-ready type
Frozen bread-crumbed cheese snacks	0.2-1.0	8-10	400		Use oven-ready type
Frozen vegetables	0.2-1.0	10	320		
<b>Baking</b>					
Cake	0.7	20-25	360		
Quiche	0.9	20-22	400		
Muffins	0.7	15-18	430		
Sweet snacks	0.9	20	360		

Use oven-

\* All data is indicative



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## MAKING HOME-MADE FRIES

To make home-made fries, follow the steps below:

- Peel the potatoes and cut them into sticks.
- Wash the potato sticks thoroughly and dry them with paper towels.
- Pour 1/2 tablespoon of canola oil in a bowl, put the sticks on top and mix until they are coated with oil.
- Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.

**Note:** Do not tilt the bowl to put all the sticks in the basket in one go, to prevent excess oil from ending up on the bottom of the pan.

- Fry the potato sticks according to the instructions above. For best results, do not fry more than 1.2 lb. of fries per batch.



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## TROUBLESHOOTING

Problem	Possible cause	Solution
<b>The air fryer does not work</b>	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
	The door is not closed properly	Close the door properly.
	The overheating protection is turned on	When overheating, the air fryer is switched off automatically; Normal function will resume automatically when the heat level returns to normal.
<b>The ingredients fried with the air fryer are not done.</b>	There is too much food in the basket.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings' in chapter 'Using the appliance').
<b>Fried snacks are not crispy when they come out of the air fryer.</b>	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
<b>I cannot slide the basket into the appliance properly.</b>	There is too much food in the basket.	Do not fill the basket to capacity; refer to the "Setting" table above for maximum quantities.
<b>White smoke comes out of the appliance.</b>	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan 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.
<b>Fresh fries are fried unevenly in the air fryer.</b>	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.
<b>Fresh fries are not crispy when they come out of the air fryer.</b>	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 potatoes into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.



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## CLEANING AND MAINTENANCE

- Make sure to clean the appliance after each use!
- Switch the appliance off by putting the knobs of the control panel into the OFF position. Before cleaning, unplug the appliance from outlet and allow it to cool down completely.
- The tray and basket can be cleaned in hot water with dish soap, or in the dishwasher. **Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.** Rinse and dry thoroughly after cleaning.

### Inside cleaning

- Wipe cavity with a damp cloth or sponge. Dry with a paper towel. To remove baked-on food, pour a little cooking oil on the food and allow it to stand for five to ten minutes. This should soften the food and allow it to be removed with absorbent paper toweling or a soft cloth. The non-stick coating on the cavity walls shall enable an easier cleaning.
- Clean the inside of the glass door with a damp, soapy cloth. If the glass has stubborn stains, open the door and cover the inside of the door with a few damp paper towels. Leave for a few minutes, then remove the towels and wipe the door clean. Never use sharp utensils as scratching may weaken the glass and cause it to shatter.
- Never use abrasive products in the cavity!
- Never immerse the appliance in water and make sure that no water or moisture penetrates into the appliance except the cavity.
- Make sure no water comes on the door when it is still hot.

### Outside / outside door cleaning

- Wipe clean with a damp sponge or cloth. Wipe dry.
- NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.

Any other servicing should be performed by an authorized service representative.

**DO NOT IMMERSE THE FRYER IN WATER OR ANY OTHER LIQUID!**



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## WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill out this warranty card online, at the following address: [www.KALORIK.com](http://www.KALORIK.com)

This KALORIK product is warranted in the U.S.A. for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, if the KALORIK product, upon inspection by KALORIK, is proven defective, it will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



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If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Customer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product, or send it, postage prepaid by the user (all Kalorik customers are responsible for the initial shipment back to the warranty center), along **with proof of purchase** and a **return authorization number** indicated on the outer package, given by our Customer Service Representatives. Send to the authorized KALORIK Service Center (please visit our website at [www.KALORIK.com](http://www.KALORIK.com) or call our Customer Service Department for the address of our authorized KALORIK Service Center). When sending the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Customer Service Department (please see below for complete contact information), Monday through Thursday from 9:00am - 5:00pm (EST) and Friday from 9:00am - 4:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

**KALORIK Customer Service Department**  
Team International Group of America Inc.  
1400 N.W 159th Street, Suite 102  
Miami Gardens, FL 33169 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

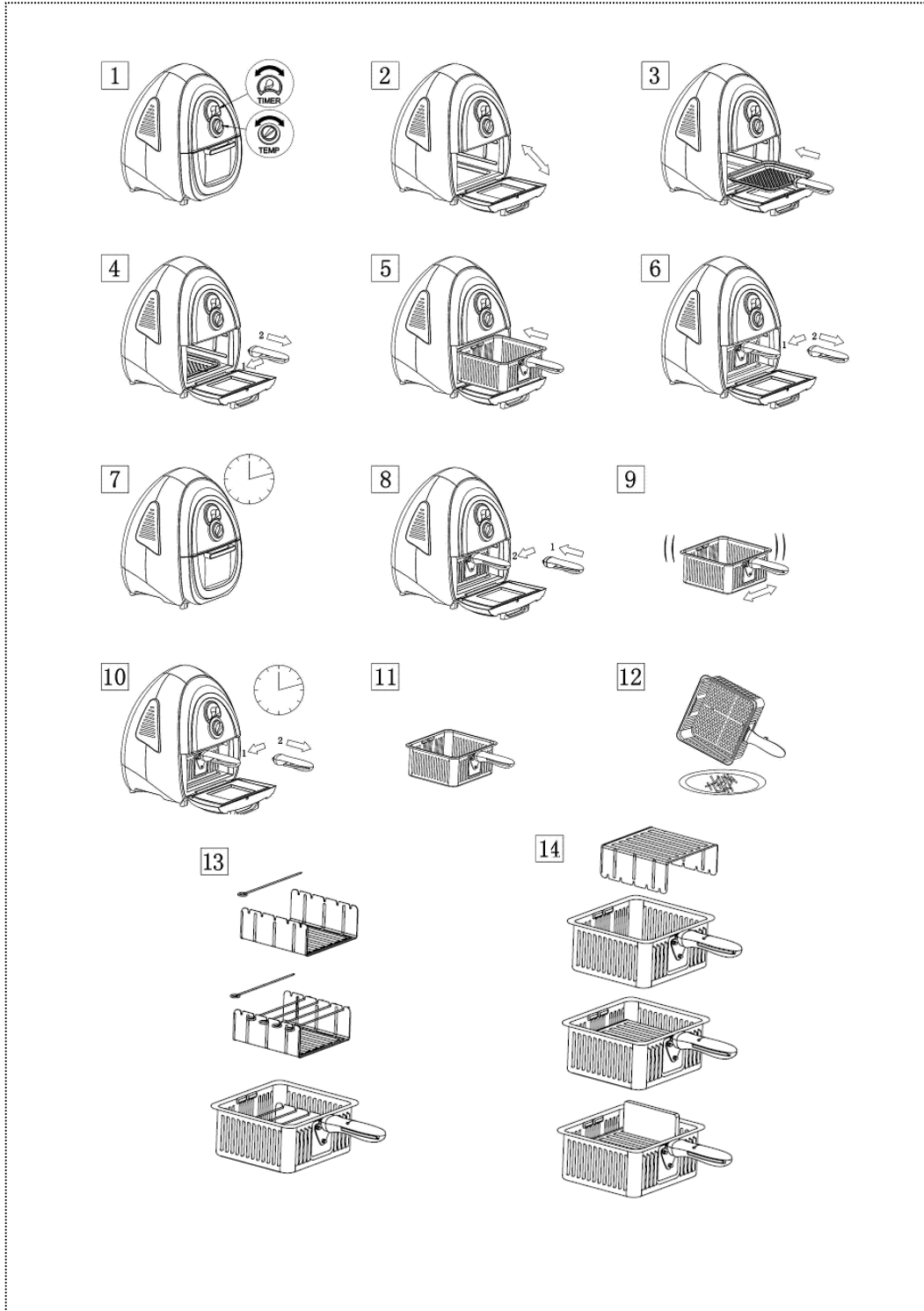
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