

KITCHEN COUTURE

User Manual

Kitchen Couture 9 in 1 Sensei Air Fryer Oven and Grill

SKU: 10004268



Please read and save all instructions to ensure safe and effective use of this Appliance

WWW. Kitchen Couture.com.au

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SAFETY INSTRUCTIONS

Read this manual thoroughly before first use, even if you are familiar with this type of product. The safety precautions enclosed reduce the risk of fire, electric shock and injury when correctly adhered to.

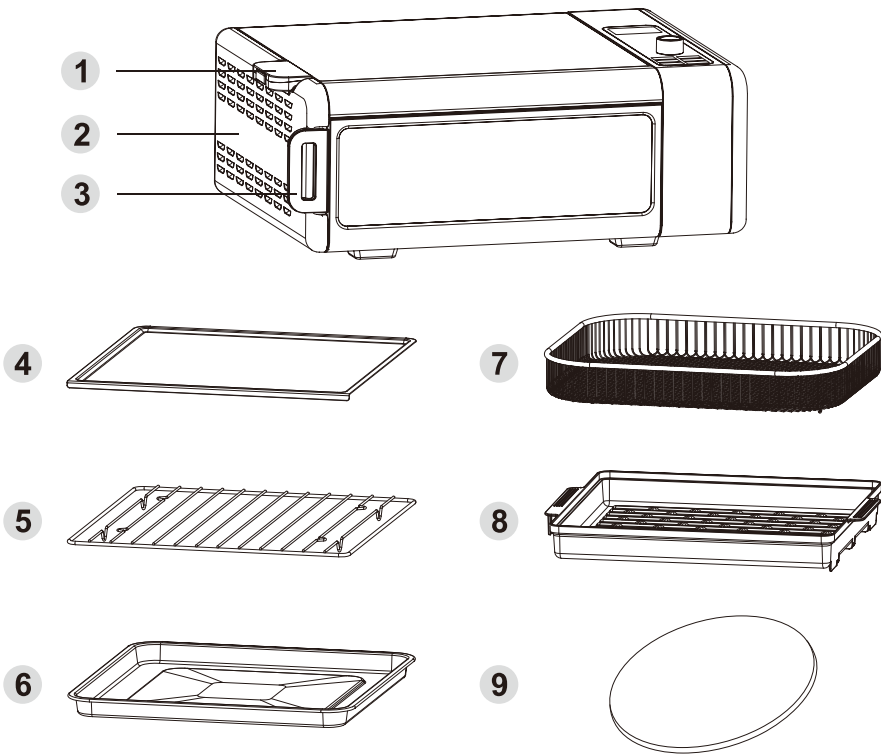
Please keep this user manual in a safe place along with your purchase receipt, warranty certificate and carton for future reference. If applicable, pass these instructions and packaging on to the next owner of the appliance. Always follow basic safety precautions and accident prevention measures when using an electrical product.

1. Before turning on the Air Fryer Grill ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the product. The Air Fryer Grill is intended for indoor household use only. Do not use it for commercial purposes.
2. To protect against fire and electric shock, do not immerse the unit, cord set or plug in water or any other liquid. Do NOT use the Air Fryer Grill for other than its intended use.
3. Do not use an extension cord unless completely necessary with the Air Fryer Grill. If an extension cord is used, please ensure that it has a rating equal or exceeding the rating of this product. Do NOT immerse the Air Fryer Grill, the plug or cord set in water.
4. Do not pull or carry by the cord, use the cord as a handle. close a door on the cord or pull the cord around sharp edges or corners. Keep the cord away from heated surfaces.
5. Do not bend or damage the power cord and never force the plug into an outlet.
6. Always unplug the Air Fryer Grill when not in use. To disconnect from the power supply, grip the plug and pull from the power outlet. Never pull by the cord. The plug must be removed from the power outlet before cleaning, servicing, maintenance or moving the Air Fryer Grill.
7. Do not move or lift the Air Fryer Grill or power base while the cord is still connected to the power outlet or still on.
8. To avoid a hazard, do not use the unit if the plug, cord, base or the Air Fryer Grill itself is damaged. Please contact the After Sales Support team for further advice.
9. Ensure that the power cord does not get tangled under the bottom of the Air Fryer Grill.
10. 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. See your electrician for professional advice.
11. The Air Fryer Grill is intended for indoor household use only and not for commercial purposes.
12. The Air Fryer Grill is not a toy. Supervise young children to ensure they do not play with this product.

13. The Air Fryer Grill is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
14. Do not leave the Air Fryer Grill unattended when plugged in. Always switch off and unplug when you are not using the Air Fryer Grill.
15. Do not operate or place any part of the Air Fryer Grill on or near any hot surfaces (such as a gas, or an electric burner or a heated oven).
16. This unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble, or modify the Air Fryer Grill.
17. The manufacturer is not responsible for any eventual damage caused by improper or faulty use. Improper installation may result in the risk of fire, electric shock, or injury to person.
18. The use of attachments not sold or recommended by the manufacturer may cause fire, electric shock, or injury.
19. The Air Fryer Grill is not intended to be operated by means of an external timer or any type of separate remote-control system.
20. Do not immerse the Air Fryer Grill, the plug or cord set in water.
21. Do not clean with metal scouring pads. Pieces may break off or shift and come in contact with the electrical parts creating a risk of electrical shock. It may also harm the stainless-steel outer finish of the unit.
22. Avoid reaching over the Air Fryer Grill when it is in use. The steam and heat emitting from the top of the Air Fryer Grill is hot and there is a danger of burns.
23. To reduce the risk of electrocution, never operate this product with wet hands, submerge in water or spill liquids into the power base.
24. Do not use the Air Fryer Grill near a window as rain may cause electric shock.
25. Do not place the Air Fryer Grill near a hot gas or electric burner or combustible materials such as curtains or tablecloths.
26. Ensure the Air Fryer is placed on a stable flat heat resistant surface when in use.
27. Do not cover the Air Fryer Grill whilst in use. If it is covered there may be a risk of electric fire.
28. Do not place the appliance against a wall or against other appliances leave at least 10cm of free space around the product.
29. Always operate the Air Fryer Grill on an even and stable surface. Do not operate the Air Fryer Grill on an inclined plane.

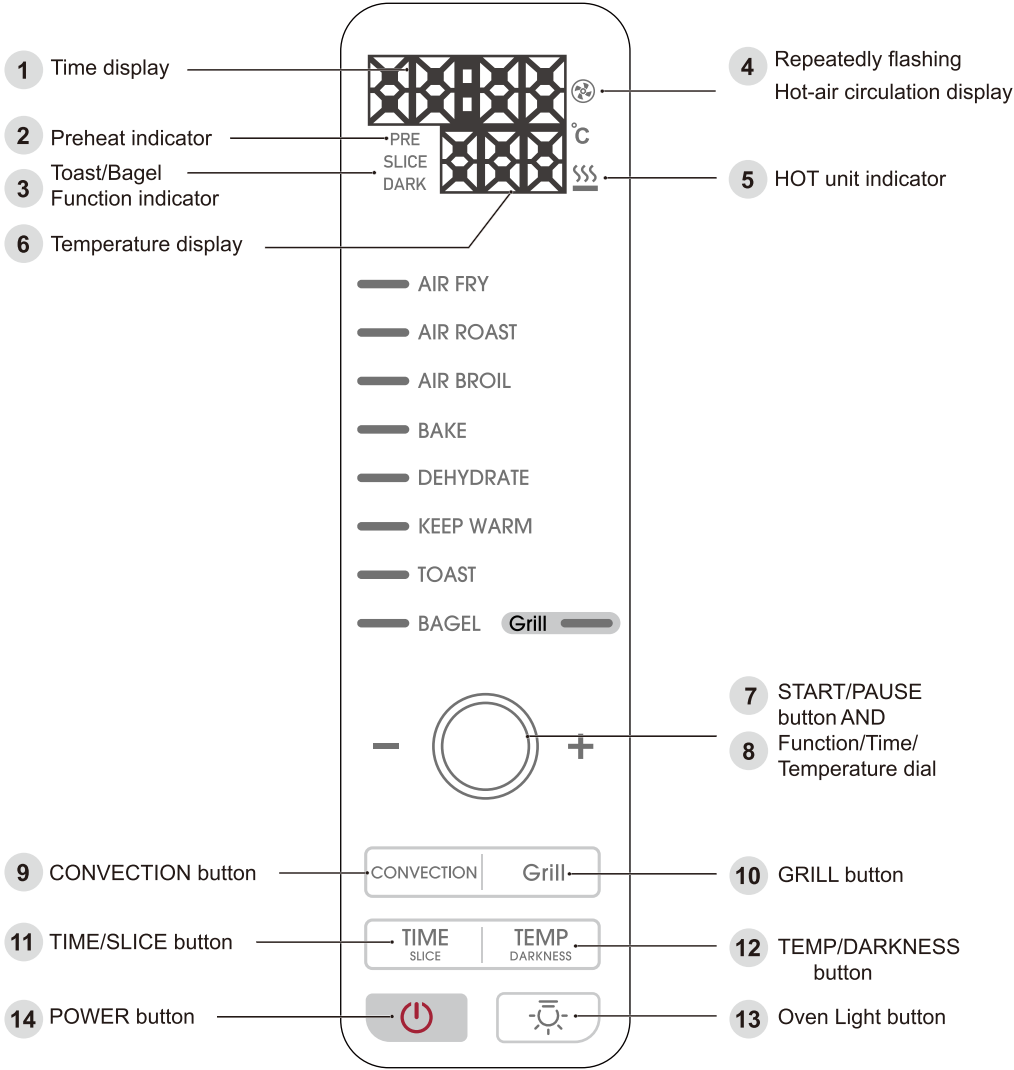
30. The surface of the Air Fryer Grill can get very hot during use, please only hold by the handle.
31. Beware of steam being released from the door, especially during cooking or removing food.
32. Do not cover the crumb tray or any other internal item with foil. This can cause the unit to overheat. It can also trap grease and potentially cause a fire.
33. Do not cover or block the air intakes or vents of the unit. This will give uneven cooking results and can potentially damage the Air Fryer Grill and could lead to fire.
34. Do not place anything on top of the unit during operation. This surface will become hot during use.
35. Allow the unit to cool after use before attempting to open the lid to begin using the Grill function.
36. Do not use the Air Fryer Grill without the wire rack installed.
37. Do not attempt to spray any aerosol oil or other aerosol into the Air Fryer Grill during operation.
38. Take care when removing the Wire rack / Pizza stone or any other accessory after use. These will be hot and can cause burns.
39. Do not wash the Pizza stone. This will absorb moisture and can lead to cracking for future use.
40. Spilled food can cause serious burns. Use extreme caution when removing freshly cooked food from the Air Fryer Grill.
41. Ensure the Air Fryer Grill is regularly cleaned and maintained for best performance and safety,
42. Accumulated grease or fat if left inside the oven can cause a fire. Remove this after each use.
43. Allow the Air Fryer Oven to cool completely and empty the crumb tray and remove all accessories before turning vertically for storage. Please monitor the indicator which will show when the unit is cool enough to clean and store.
44. If you are experiencing trouble with your unit, please contact customer service on the following website: www.kitchencouture.com.au and use the "Contact Us" form.

GETTING TO KNOW YOUR AIR FRYER



1. Top Handle
2. Air Fryer Grill
3. Front Door Handle
4. Crumb Tray
5. Wire Rack
6. Baking Pan
7. Air Fryer Basket
8. Frying Pan
9. Pizza Stone

CONTROL PANEL DIAGRAM



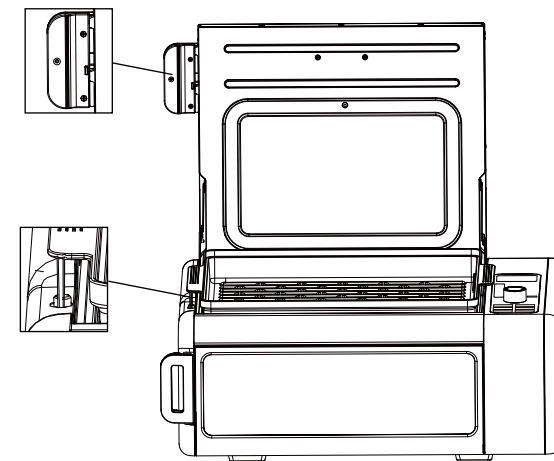
- 9 CONVECTION button
- 11 TIME/SLICE button
- 14 POWER button
- 10 GRILL button
- 12 TEMP/DARKNESS button
- 13 Oven Light button
- 7 START/PAUSE button AND Function/Time/Temperature dial
- 8 Function/Time/Temperature dial

CONTROL PANEL OPERATIONS

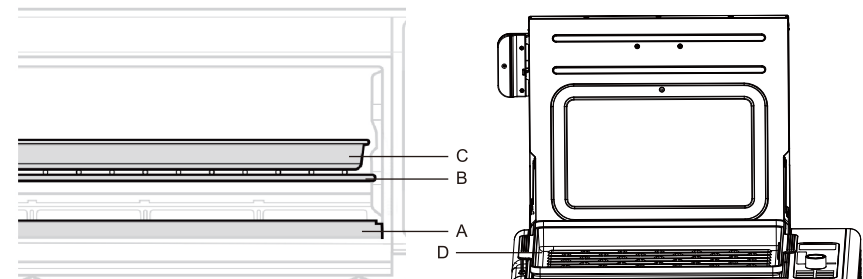
1. **Time Display:** This shows the cooking time. The Timer will count down when cooking is in progress. The indicator will flash while the lid is opened, and the Frying Pan is not fitted. Once fitted or the lid is closed the display will return to normal.
2. PRE flashes when the unit is preheating.
3. Toast / Bagel function indicator will illuminate when this function is selected.
4. Hot Air Circulation indicator will illuminate when the internal fan is moving hot air during operation.
5. **Hot indicator:** This icon will illuminate when the unit is HOT during and after operation. Once this icon is no longer lit, the unit can be cleaned or stored vertically.
6. **Temperature Display:** This shows the pre-set cooking temperature or the real time temperature of the Air Fryer Grill.
7. **Function/Time/Temperature dial:** This multifunctional dial is used to Start + Pause cooking when pressed.
8. The Dial can be turned to select cooking functions, adjust temperatures, or time settings or adjust slice and darkness levels during toasting.
9. **Convection Button:** Press this button to turn ON or OFF the hot air circulation function.
10. **Grill Button:** Press this button to activate the Top Grill. The default temperature will move to Maximum Temperature for rapid heat up.
11. **Time / Slice Button:** Press the Time button and use the multifunctional dial to adjust the cooking time which will be displayed on the LED Screen. When using the Toast or Bagel settings, this button will adjust the number of slices rather than the time.
12. **Temp / Darkness Button:** Press the Temp button and use the multifunctional dial to adjust the cooking temperature which will be displayed on the LED Screen. When using the Toast or Bagel settings, this button will adjust the darkness level of the toast rather than the temperature.
13. **Oven Light:** Press this button to turn ON or OFF the internal oven light.
14. **Power Button:** This is the master ON and OFF switch for the Air Fryer Grill.

BEFORE FIRST USE

1. Remove all packaging materials from outside and inside the oven, including all packaging materials on the supplied accessories.
2. Remove all accessories from the oven, read the instruction manual and all warnings before attempting to operate the unit. This will help to avoid damage or injury.
3. Wash the Air Fryer Basket, Baking Pan, Wire Rack, Frying Pan and Crumb Tray in warm soapy water, rinse in fresh water and allow to dry completely. Do not wash or wet the Pizza Stone. The stone will absorb moisture which can crack the Stone during cooking. The Stone should be kept as dry as possible when not in use.
4. There is a safety switch located as shown below. This ensures that the top elements will only function when the Lid is closed, or the Frying Pan is in place.



ACCESSORY PLACEMENT



- Position A: **Crumb Tray:** This must ALWAYS be placed below the heating elements.
- Position B: **Wire Rack:** This should be used in the bottom rail position.
- Position C: **Baking Tray / Air Fryer Basket / Pizza Stone:** These should be used on top of the wire rack.
- Position D: **Frying Pan:** This should only be used on the top Grill position. Not this will only fit in one orientation.

ACCESSORY INSTRUCTIONS

Air Fryer Basket

When fitting the Air Fryer Basket to the wire rack, the four feet of the Air Fryer basket will fit between the bent rack grills holding the Air fryer Basket in place during cooking and removal.

WARNING: If the Air Fryer Basket is not correctly fitted as described above, during removal this may rapidly fall or slide from the oven and could cause damage or burns. Ensure the Air Fryer Basket is securely fitted before use. Use protective oven mitts when removing or handling hot items from the Air Fryer oven.

Baking Tray

When using the baking tray, this should be only installed to sit on top of the wire rack. This will only rest in this position and is not secured like the Air Fryer Basket above.

WARNING: The Baking Tray is not secured and may rapidly fall or slide from the oven and could cause damage or burns. Use protective oven mitts when removing or handling hot items from the Air Fryer oven.

Pizza Stone

When using the Pizza Stone, this should be only installed to sit on top of the wire rack. This will only rest in this position and is not secured like the Air Fryer Basket above. For best results pre-heat the Pizza stone at the maximum temperature for approximately 25 mins before use.

Allow the Pizza Stone to cool completely before attempting to remove from the Air Fryer Grill. The Pizza stone will hold heat for a long period. Do not wet or wash the pizza stone as this can lead to cracking. Never use a pizza stone that is not completely dry and free from moisture.

WARNING: The Pizza is not secured and may rapidly fall or slide from the oven and could cause damage or burns. Use protective oven mitts when removing or handling hot items from the Air Fryer oven.

USING THE AIR FRYER OVEN AND GRILL

Follow the below instructions to get the best results from your Air Fryer Oven and Grill. Learning to use this appliance will take time and we encourage you to experiment with different combinations of your favourite foods to find settings that work best for your personal preferences.

The Default settings of each function can be seen in the chart below. These are customisable using the Time, Temperature and multifunctional dial as outlined in this manual.

Function	Temp (°C)	Time (mins)	Temp Adjustment (Min / Max)	Time Adjustment (Min / Max)
Air Fry	220°C	24 mins	120°C - 220°C	1 min / 1 hr
Air Roast	220°C	25 mins	120°C - 220°C	1 min / 1 hr
Air Broil	205°C	30 mins	120°C – 205°C	1 min / 1 hr
Bake	230°C	25 mins	120°C – 230°C	1 min / 1 hr
Dehydrate	60°C	6 hrs	38°C – 82°C	1 min / 6 hr
Keep Warm	38°C	60 mins	38°C - 66°C	1 min / 2 hr
Toast	4 Slices	Lv.4	Lv.1 – Lv.9	1 – 5 Slices
Bagel	220°C	25 mins	120°C – 220°C	1 min / 1 hr
Grill	220°C	60 mins	120°C – 230°C	1 min / 2 hr

FUNCTIONS & PRESET PROGRAMS

Below is a listing of the pre-set functions of the Air Fryer Oven and Grill and step by step instructions on how to use each function. Keep this manual handy if you are not sure how to alter these settings until you become familiar with this unit.

Note: The unit will preheat very quickly. We recommend that you prepare the ingredients ahead of time to ensure they are ready once the unit is ready to cook.

Air Frying

Air Frying uses little to no oil and makes foods that traditionally require deep frying such as fries, chicken nuggets, chicken wings etc.

To access the Air Frying function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Air Fry indicator is lit. The Default Air Fry setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to one hour.
5. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 120°C up to 230°C
6. Press the Start / Pause button to begin the pre-heat cycle.
7. Once a beep is heard the pre-heat cycle has completed. Carefully load the ingredients and Air Fryer Basket using protective oven mitts and close the door.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the Air Fryer Basket and touching the oven.

8. During cooking at approximately halfway through the cycle carefully toss the ingredients or spin the Air Fryer Basket 180° for more even cooking if required.
9. When the cooking time is complete the unit will beep indicating that cooking is finished.

Air Roast

Air Roasting gives a crispy outside and perfectly cooked inside for Vegetables, thick proteins, and full baking pan meals.

To access the Air Roasting function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Air Roast indicator is lit. The default Air Roast setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to one hour.
5. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 120°C up to 230°C
6. Press the Start / Pause button to begin the pre-heat cycle.

Note: Food cooks faster when using the Air Roast function versus the Bake function. When using recipes designed for traditional ovens, reduce the cooking time up to 30% and lower the temperature by approximately 8 -10%. Please note these are approximations and will need to be monitored and tailored to individual recipe requirements.

7. Once a beep is heard the pre-heat cycle has completed. Carefully load the ingredients and Baking Pan using protective oven mitts and close the door.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the Baking Pan and touching the oven.

8. During cooking you can open the door and turn the ingredients if required.
9. When the cooking time is complete the unit will beep indicating that cooking is finished.

Air Broil

Air Broiling broils meats and fish dishes and can be used to brown the tops of casseroles.

To access the Air Broil function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Air Broil indicator is lit. The default Air Broil setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to one hour.
5. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 120°C up to 205°C
6. Carefully load the ingredients and Baking Pan and close the door.
7. Press the Start / Pause button to begin cooking.
8. During cooking you can open the door and turn the ingredients if required.
9. When the cooking time is complete the unit will beep indicating that cooking is finished.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the Baking Pan and touching the oven.

Bake Function

The bake Function evenly cooks everything from your favourite cookies to delicious Pizza.

To access the Bake function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Bake indicator is lit. The default Bake setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to one hour.
5. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 120°C up to 230°C
6. Carefully load the ingredients and Baking Pan / Pizza Stone and close the door.
7. Press the Start / Pause button to begin the pre-heat cycle.

Note: When using the Pizza stone for cooking Pizza, the Pre-heat time will need to be extended to fully heat the stone. Depending on the type of pizza you are making this time will need to be adjusted. Cooking Pizza Dough from scratch will require maximum heat from the oven and stone and the time should be adjusted accordingly. Experiment with using different temperatures for the pre-heat and cooking phase when cooking Pizza as the Stone will hold heat and cook the base, allowing you to lower the temperature to brown the Top without burning the toppings.

8. Once a beep is heard the pre-heat cycle has completed. Carefully load the ingredients and Baking Pan / Pizza Stone using protective oven mitts and close the door.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the Baking Pan or Pizza Stone and touching the oven.

9. During cooking you can open the door and turn the ingredients or Pizza if required.
10. When the cooking time is complete the unit will beep indicating that cooking is finished.

Dehydrate

The Dehydrate function can be used to dehydrate meats, fruits, vegetables, and snacks.

To access the Dehydrate function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Dehydrate indicator is lit. The default Dehydrate setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to six hours.
5. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 38°C up to 82°C
6. Carefully load the ingredients and Air Fryer Basket and close the door.
7. Press the Start / Pause button to begin dehydrating.
8. During dehydrating you can open the door and turn the ingredients if required.
9. When the programmed time is complete the unit will beep indicating that dehydrating is finished.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the Air Fryer Basket and touching the oven.

Keep Warm

The Keep Warm function is ideal for keeping meals warm for up to 2 hours.

To access the Keep Warm function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Keep Warm indicator is lit. The default Keep Warm setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to two hours.
5. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 38°C up to 66°C.
6. Carefully load the ingredients into the Baking Pan / Air Fryer Basket or oven safe container* and close the door.
7. Press the Start / Pause button to begin warming.
8. When the programmed time is complete the unit will beep indicating that warming is finished.

*Oven safe container is not supplied and should be checked for compatibility before use.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the Air Fryer Basket / Baking Tray / Oven safe container and touching the oven.

Toast

The Toast function is ideal for toasting up to 5 slices of bread to your preferred settings

To access the Toast function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Toast indicator is lit. The default Toast setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the number of slices.
5. Press the Temperature button and use the multifunction dial to adjust the darkness level of the Toast.
6. Carefully load the bread slices as selected above onto the wire rack.
7. Press the Start / Pause button to begin Toasting. You do not need to flip the slices during toasting.
8. When the programmed time is complete the unit will beep indicating that warming is

finished.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the toast and or internal racks.

Bagel

The Bagel function is ideal for toasting bagels or breakfast rolls, or pastries placed face up on the wire rack.

To access the Bagel function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Press the Power button to turn the unit on.
3. Turn the multifunction dial until the Bagel indicator is lit. The default Bagel setting will be shown on the LED screens.
4. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to one hour.
5. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 120°C up to 218°C
6. Carefully load the bagels, rolls or ingredients onto the wire rack face up.
7. Press the Start / Pause button to begin cooking / toasting. You do not need to flip the slices during cooking.
8. When the programmed time is complete the unit will beep indicating that cooking / toasting is finished.

WARNING: The Oven and internal parts will be hot. Use caution when loading and unloading the cooked food and internal racks.

Top Loaded Grill

The Top Loaded Grill is perfect for cooking foods that are traditionally cooked in a frying Pan.

To access the Grill function, follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Open the lid and fit the Frying Pan into the top of the unit.

Note: Please note the frying pan is directional and will only fit in one orientation. The side handles of the Frying Pan will be positioned closer to the front of the unit when correctly installed and the frying pan will snugly fit in the top of the unit. The Unit will not operate with the lid open without the Frying Pan correctly installed. This is NOT a product fault, rather a safety measure. If the unit does not operate once the Frying Pan is fitted, remove and re-install in the correct orientation.

3. Press the Power button to turn the unit on.
4. Turn the multifunction dial until the Grill indicator is lit. The default Grill setting will be shown on the LED screens.
5. Press the Time button and use the multifunction dial to adjust the cooking from one minute up to two hours.
6. Press the Temperature button and use the multifunction dial to adjust the cooking temperature from 120°C up to 230°C.
7. Press the Start / Pause button to begin cooking.
8. When the programmed time is complete the unit will beep indicating that cooking time has expired. If you require a longer cooking time, adjust the settings using the Time button as outlined in step five above.

WARNING: The Frying pan and Air Fryer Oven will be extremely hot The outer handles of the Frying will also become hot with extended use. Use Protective oven mitts when removing and allow 30 minutes to cool before removing or cleaning.

CLEANING, MAINTENANCE AND STORAGE

The unit should be cleaned after each use to ensure safety and best performance. Below are instructions and suggestions for daily and deep cleaning operations.

Any cleaning or maintenance of the units should only be done in the following conditions.

- The unit has completely cooled from use.
- All accessories have completely cooled from use.
- The unit is unplugged from the power outlet.

Everyday Cleaning and Maintenance

1. Clean the Crumb Tray. Remove any loose crumbs, grease, or fat left over from cooking. Wash with warm soapy water, rinse and allow to completely dry before re-installation.

Note: This is essential for safe operation and significantly reduces the risk of fire.

2. Clean any food spatter. Remove any food spatter from the oven interior and door. Use a damp cloth or sponge and allow to completely dry before use.
3. Clean the Exterior. Wipe the exterior of the Air Fryer Oven over with a damp lint free cloth and allow to dry completely.

Deep Cleaning and Maintenance

Deep cleaning will be required less often and will be based on the frequency of your usage of the unit.

1. Clean the Crumb Tray. Remove any loose crumbs, grease, or fat left over from cooking. Wash with warm soapy water, rinse and allow to completely dry before re-installation.

Note: This is essential for safe operation and significantly reduces the risk of fire.

2. Clean any food spatter. Remove any food spatter from the oven interior and door. Use a damp cloth or sponge and allow to completely dry before use.
3. Clean the Exterior. Wipe the exterior of the Air Fryer Oven over with a damp lint free cloth and allow to dry completely.
4. Remove all accessories from the unit and wash in warm soapy water, rinse and allow to dry fully.

Note: Only the Baking Tray and Air Fryer Basket are dishwasher Safe. We recommend that the accessories be hand washed for longevity. If a dishwasher is used, please place these in the top rack for cleaning on a short cycle.

WARNING: Do Not wash or wet the Pizza stone. The Pizza stone will absorb water and if not completely dried will crack under the extreme heat of use or preheating. If the Pizza stone becomes wet, dry thoroughly and slowly in the sun if possible, for an extended period. Slow gradual heating should be used to bring the Pizza stone to temperature for the first use after being wet.

5. Open the Lid and clean the under lid surface with a damp lint free cloth and allow to dry completely.
6. Cleaning the inside of the Air Fryer Grill using a damp lint free cloth and allow to dry completely.

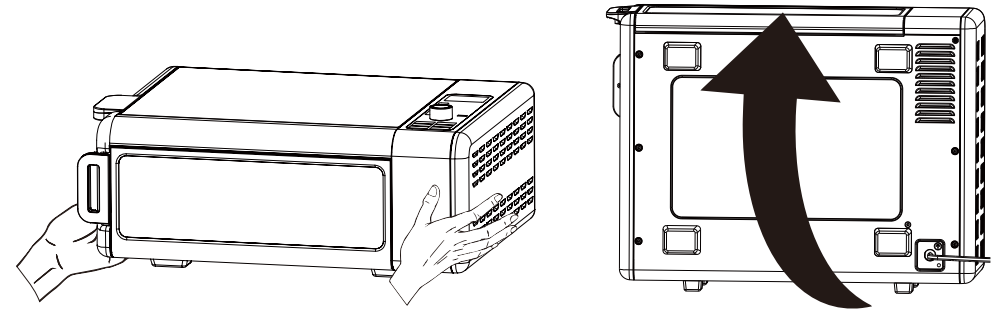
Note: Do Not clean the Elements as this can Damage their operation.

Storage

The Air Fryer Oven and Grill can be stored vertically for space saving. Before attempting to store in this manner check the below.

1. Ensure that the Hot light is not illuminated.
2. Unplug the unit from the power outlet

3. Remove any loose accessories.
4. Firmly grasp the unit with both hands and roll towards the Lid side of the unit.
5. The Feet on the back of the unit will now be positioned at the base and hold the unit as shown in the diagram below.



TROUBLESHOOTING

Below are some Troubleshooting tips – please refer to the below in the event of any unexpected issue.

If you are experiencing trouble with your unit, please contact customer service on the following website: www.kitchencouture.com.au and use the “Contact Us” form.

Possible Issue / Question	Solution
The Unit will not switch on.	Ensure the power plug is connected to a power outlet and switched on.
	Press the power button on the top of the unit.
	Ensure that the Frying Pan is positioned correctly if Grill function is selected, or the Lid is fully closed.
	Check the circuit breaker of your home.
Can I use the Baking Pan instead of the Air Fryer Basket?	Yes – but the crispness will not be achieved to the same level.
Do I need to adjust the temperature and time settings that are designed for a normal oven?	Food cooks faster when using the Air Roast function versus the Bake function. When using recipes designed for traditional ovens, reduce the cooking time up to 30% and lower the temperature by approximately 8 -10%. Please note these are approximations and will need to be monitored and tailored to individual recipe requirements.
Can I reset all Default settings on the Unit.	The unit will remember the last setting used for each function. To reset all defaults back to factory settings press and hold the Temperature and Time buttons simultaneously for 5 seconds.
Why do the Elements seem to be turning ON and OFF during use.	This is normal operation and is no cause for alarm. The unit is operating in this way to precisely control the internal temperature.
Why is steam coming out of the oven door?	This is normal operation and is no cause for alarm. The unit is operating in this way to allow foods with a high moisture content to vent. The Door is vented by design.
Why is water dripping out from under the oven door?	This is normal operation and is no cause for alarm. This is condensation created during cooking from steam or moisture released by food. The Condensation collects at the door as this is the vent for the unit.
There is a noise coming from behind the control panel during use.	This is normal operation and is no cause for alarm. There is a fan positioned behind the control panel that activates when the control panel heats up. This fan cools the panel allowing it to be used during operation.