

KITCHEN COUTURE

User Manual

Kitchen Couture 11L Clear View Vertex Colour Touch

Dual Draw Air Fryer

SKU: 10005862



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

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.

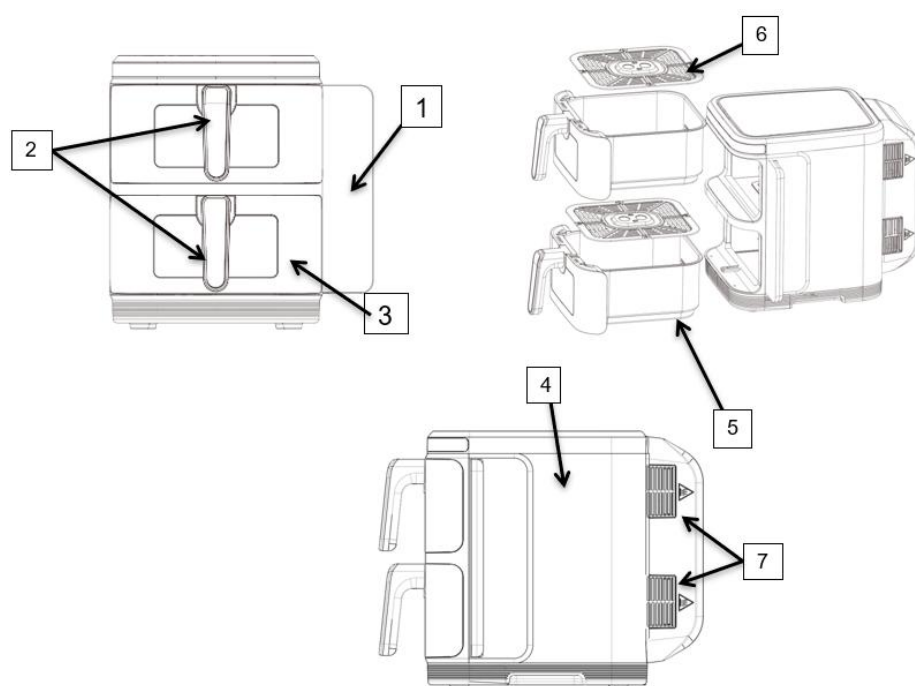
1. Before turning on the Air Fryer ensure the electrical voltage and frequency of the circuit corresponds to those indicated on the rating label of the product. The Air Fryer is intended for indoor household use only. Do not use it for commercial purposes.
2. To protect against fire and electric shock, do not immerse the unit, cord set or plug in water or any other liquid. Do **NOT** use the Air Fryer for other than its intended use.
3. Do not use an extension cord unless completely necessary with the Air Fryer. 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, the plug or cord set in water.
4. Do not pull or carry by the cord, use the cord as a handle. Do not 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 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.
7. Do not move or lift the Air Fryer 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, or the Air Fryer 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.

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 is intended for indoor household use only and not for commercial purposes.
12. The Air Fryer is not a toy. Supervise young children to ensure they do not play with this product.
13. The Air Fryer 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 unattended when plugged in. Always switch off and unplug when you are not using the Air Fryer.
15. Do not operate or place any part of the Air Fryer 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.
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 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, 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 outer finish of the unit.
22. Avoid reaching over or behind the Air Fryer when it is in use. The heat emitting from the exhaust of the Air Fryer is extremely 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 unit.
24. Do not use the Air Fryer near a window as rain may cause electric shock.
25. Do not place the Air Fryer 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 whilst in use. If it is covered there may be a risk of fire.
28. Do not place the appliance against a wall or against other appliances leave at least 20cm of free space around the product, with additional space above and to the rear of the product.
29. Always operate the Air Fryer on an even and stable surface. Do not operate the Air Fryer on an inclined plane.
30. The surface of the Air Fryer can get very hot during use, please only use the handle during operation.
31. Beware of steam being released from the pot and drawer, especially during cooking or removing or turning food.
32. Do not cover the inner pot or base 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 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. Do not attempt to spray any aerosol oil or other aerosol into the Air Fryer during operation.
36. Take care when removing the pot or accessories after use. These will be hot and can cause burns.
37. Spilled food can cause serious burns. Use extreme caution when removing freshly cooked food from the Air Fryer.
38. Ensure the Air Fryer is regularly cleaned and maintained for best performance and safety.

39. Do not over fill the pan, this can cause poor cooking results, damage to the unit. Fire could result if ingredients are overfilled and meet with hot parts directly.
40. Accumulated grease or fat if left inside the unit can cause a fire. Remove this after each use.
41. Allow the Air Fryer to cool completely before attempting to clean, maintain or store the unit.
42. Air Fryer Liners are not recommended to be used within this unit, as contact with the element can easily cause a fire. If you insist on using an Air Fryer liner, it must be used only with ingredients placed on top and should never be used in the Air Fryer alone. You must ensure that the liner fits correctly and cannot touch the element in any circumstance.
43. 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

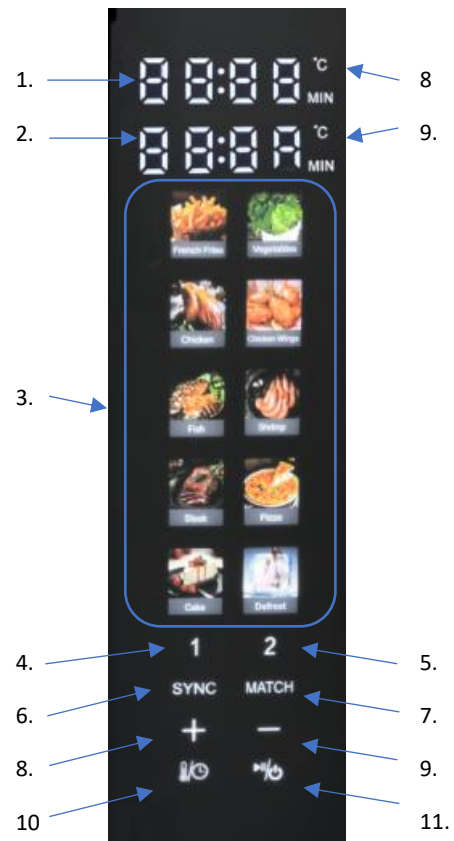


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|--------------------------------|-------------------|
| 1. Folding Touch Control Panel | 5. Inner Pot Body |
| 2. Drawer Handles | 6. Base Racks |
| 3. Clear View Windows | 7. Exhaust Vents |
| 4. Main Body | |

Control Panel

The Control Panel details are found below.

1. Top drawer LED display screen
2. Lower drawer LED display screen
3. Preset menu program touch controls
4. Top drawer (1) select button
5. Lower drawer (2) select button
6. SYNC button
7. MATCH button
8. Increase button
9. Decrease button
10. Temperature / Time Adjust button
11. Power ON / OFF & Play / Pause button



BEFORE FIRST USE

Remove all packaging materials from outside and inside the Air Fryer, including all packaging materials on the supplied accessories.

Remove all accessories from the Air Fryer. Read the instruction manual and all warnings before attempting to operate the unit. This will help to avoid damage or injury.

Wash the Air Fryer base racks and pots in warm soapy water, rinse in fresh water and allow to dry completely before re-installing.

The Air Fryer should be run through a “dry cycle” at the maximum temperature for a minimum period of 20 minutes. During this time the unit may produce a little smoke and some odours. This is normal, as the unit is burning off any excess oil leftover from the manufacturing process.

The Fries Preset Menu Program is a great option for this dry cycle. Remember to MATCH the drawers so that both units run the dry cycle at the same time.

ACCESSORY PLACEMENT & INSTRUCTIONS

The base rack should be fitted before use as shown below. This allows for hot air to circulate below the ingredients while also allowing for any excess oil or fats to drain off the food whilst cooking. The Arrows in the centre of the base rack should point to the front of the air fryer drawers. DO NOT attempt to use the Pots without the base rack installed.

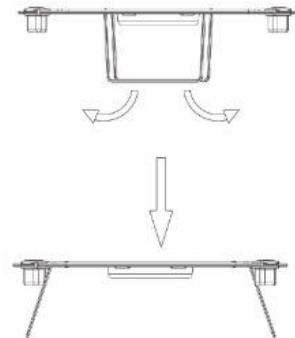
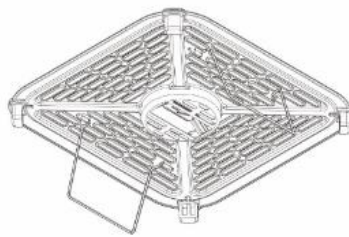


WARNING: Ensure that the Air Fryer pot and base rack is cleaned after each use. Accumulated oil and Fat if left in the pot beneath the base rack can cause a fire within the air fryer and will contaminate future cooking sessions.



The base rack can be used in multiple ways:

- 1: As a low rise rack, leaving space above for larger ingredients.
- 2: As a double level rack for cooking additional ingredients over two levels.



To use the rack as a double level rack, fold the lower legs out and place it into the base of the pot.

ADVANCED CONTROLS AND FEATURES

Match Button (7) on control panel diagram

Pressing this button automatically matches all time and temperature settings from one drawer onto both drawers with a single press. This will allow the air fryer to operate as a dual cavity 11.0 litre Air fryer with both drawers operating together with the same settings.

Sync Button (6) on control panel diagram

The SYNC operation allows each drawer to operate an individual program of temperature and time or an individual preset menu program. When the SYNC button is pressed, both sessions will finish simultaneously, as one drawer's cooking will be held and aligned to finish with the drawer with the longer programmed time. This is perfect for cooking different ingredients together to finish the entire meal at once

Preset Menu Cooking Programs

There are 10 onboard menu programs available to select with a one touch. Below is a table of the preset menu programs along with their pre-set time and temperatures along with recommended ingredients.

These presets can be overridden to suit your requirements for each dish for both time and temperature.

Preset Cooking Guide

The below are suggestions to get the best from the preset cooking menu options. These are suggestions and differences in ingredients, seasonal changes, fresh or frozen states will also change the cooking outcomes. We suggest you use the below as a guide and experiment with your own programming to get the best out of your Air Fryer.

Food	Weight	Time	Temperature	Shake Half way
French Fries	200g – 400g	24 mins	200°C	Yes
Vegetable	100g – 400g	10 mins	160°C	Yes
Chicken	600g – 800g	45 mins	200°C	Yes
Chicken Wings	200g – 800g	22 mins	200°C	Yes
Fish	200g – 500g	18 mins	200°C	Yes
Prawn / Shrimp	200g – 400g	14 mins	200°C	Yes

Steak	100g – 500g	17 mins	200°C	Turn / Flip
Pizza	200g – 400g	17 mins	180°C	
Desert / Cake	200g – 500g	18 mins	170°C	
Defrost	200g – 800g	5 mins	80°C	

USING THE AIR FRYER

Follow the below instructions to get the best results from your Air Fryer.

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 following section is a step by step process of preparing, loading, cooking and unloading your Air Fryer.

Follow the steps below to prepare your Air Fryer for cooking.

Preparation

1. Ensure the unit is safely positioned and prepared before cooking commences. There should be minimum of 20cm around the air fryer on all sides and at least 100cm above the air fryer. If you have a heat sensitive benchtop, we recommend that you use a protective layer or a different position. Please note that some stone benchtops are heat sensitive.
2. Plug the Air Fryer into a wall outlet ensuring the power cord is safely positioned and turn the outlet on.
3. Prepare the ingredients ahead of time. For frozen ingredients, these can remain frozen.
4. Install the air fryer pots with base racks into the body of the Air Fryer.

Programming

1. Press the On / Off Power Button. The control panel will illuminate.
2. Select a drawer using the (1) or (2) buttons. Drawer (1) corresponds to the top drawer, drawer (2) corresponds to the lower drawer.
3. Press a preset menu option. The temperature will display on the corresponding display screen for the selected drawer.



To adjust the Preset menu option time and temperature settings, follow the steps below, if you wish to proceed without adjustments, move to Step 6 below.

4. To adjust the preset time or temperature, press the Time / Temp Adjust button. The preset temperature will flash. Use the increase or decrease buttons to adjust the preset

temperature to suit your needs. The temperature is adjusted in increments of 5°C at a time.

5. To increase or decrease the cooking time, press the Time / Temp Adjust button once more. The preset time will flash. Use the increase or decrease buttons to adjust the preset time to suit your needs. The time is adjusted in increments of 1 Min at a time.
6. You have now programmed your selected pot for cooking. To begin cooking in that selected pot only continue to the following steps.
7. Load your ingredients into the corresponding pot you have programmed and press the Play / Pause button. The unit will begin cooking, the timer will begin counting down. If you are pre-heating your air fryer pot, allow up to 3 minutes for the pot to reach temperature.

WARNING: The internal pot and base rack will be hot after pre-heating. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot.

Cooking Tip: During cooking at approximately halfway through the cycle carefully toss or turn the ingredients for more even cooking. If the air fryer pot is removed from the body of the unit, the air fryer will stop heating, the timer will stop, and the display screen will show the word OPEN. Once the air fryer pot is returned to the air fryer the Air Fryer automatically starts cooking once more and the timer will continue to count down.

8. Once cooking is complete, the unit will beep indicating that the cooking session is finished, and the display panel will show the word OFF flashing.
9. Carefully remove the pot from the air Fryer body and place on a stable heatproof surface. Carefully remove the cooked ingredients. Take care as these will be extremely hot.

WARNING: The internal pot and base rack will be hot after cooking. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot. Place these on a stable heat proof surface.

WARNING: When opening the Air Fryer steam may be emitted. This steam will be hot and can cause burns. Ensure that you use protective coverings like oven mitts and utensils to handle the cooked ingredients.

ADVANCED PROGRAMMING

This section covers advanced programming options for the air fryer covering the following:

- Using the MATCH function.
- Programming drawers individually for standalone operation
- Using the SYNC function

MATCH Function operation.

Using the MATCH button automatically matches all time and temperature settings from one drawer onto both drawers with a single press. This will allow the air fryer to operate as a dual cavity 11.0 litre Air fryer with both drawers operating together with the same settings.

Follow the steps below to MATCH both drawers.

1. Press the On / Off Power Button. The control panel will illuminate.
2. Select a drawer using the (1) or (2) buttons. Drawer (1) corresponds to the top drawer, drawer (2) corresponds to the lower drawer.
3. Press a preset menu option. The temperature will display on the corresponding display screen for the selected drawer.



To adjust the Preset menu option time and temperature settings, follow the steps below, if you wish to proceed without adjustments, move to Step 6 below.

4. To adjust the preset time or temperature, press the Time / Temp Adjust button. The preset temperature will flash. Use the increase or decrease buttons to adjust the preset temperature to suit your needs. The temperature is adjusted in increments of 5°C at a time.
5. To increase or decrease the cooking time, press the Time / Temp Adjust button once more. The preset time will flash. Use the increase or decrease buttons to adjust the preset time to suit your needs. The time is adjusted in increments of 1 Min at a time.
6. You have now programmed your selected pot for cooking.
7. Press the MATCH button. All settings will be mirrored onto both drawers.
8. Load your ingredients into both pots and press the Play / Pause button. The unit will begin cooking, the timer will begin counting down. If you are pre-heating your air fryer pots, allow up to 3 minutes for the pots to reach temperature.

WARNING: The internal pots and base racks will be hot after pre-heating. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot.

Cooking Tip: During cooking at approximately halfway through the cycle carefully toss or turn the ingredients for more even cooking. If the air fryer pot are removed from the body of the unit, the air fryer will stop heating, the timer will stop, and the display screen will show the word OPEN. Once the air fryer pots are returned to the air fryer the Air Fryer automatically starts cooking once more and the timer will continue to count down.

9. Once cooking is complete, the unit will beep indicating that the cooking session is finished, and the display panel will show the word OFF flashing.
10. Carefully remove the pots from the air Fryer body and place them on a stable heatproof surface. Carefully remove the cooked ingredients. Take care as these will be extremely hot.

WARNING: The internal pots and base racks will be hot after cooking. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot. Place these on a stable heat proof surface.

WARNING: When opening the Air Fryer steam may be emitted. This steam will be hot and can cause burns. Ensure that you use protective coverings like oven mitts and utensils to handle the cooked ingredients.

Programming Drawers Individually

Programming drawers individually makes them operate as separate individual units within the same air fryer body. The drawers will begin cooking at the same time, but will finish individually based on the programming entered.

1. Press the On / Off Power Button. The control panel will illuminate.
2. Select a drawer using the (1) or (2) buttons. Drawer (1) corresponds to the top drawer, which we will program first.
3. Press a preset menu option. The temperature will display on the corresponding display screen for the selected drawer.



To adjust the Preset menu option time and temperature settings, follow the steps below, if you wish to proceed without adjustments, move to Step 6 below.

4. To adjust the preset time or temperature, press the Time / Temp Adjust button. The preset temperature will flash. Use the increase or decrease buttons to adjust the preset temperature to suit your needs. The temperature is adjusted in increments of 5°C at a time.
5. To increase or decrease the cooking time, press the Time / Temp Adjust button once more. The preset time will flash. Use the increase or decrease buttons to adjust the preset time to suit your needs. The time is adjusted in increments of 1 Min at a time.
6. You have now programmed your selected pot for cooking.
7. Press drawer button (2) to program the next draw.
8. Follow the steps above from 3 – 6. Now both Pots have individual programs loaded.
9. Load your ingredients into both pots and press the Play / Pause button. The unit will begin cooking, the timers will begin counting down. If you are pre-heating your air fryer pots, allow up to 3 minutes for the pots to reach temperature.

WARNING: The internal pots and base racks will be hot after pre-heating. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot.

Cooking Tip: During cooking at approximately halfway through the cycle carefully toss or turn the ingredients for more even cooking. This can be at different times for dual operation. Pay close attention to both timers. If the air fryer pots are removed from the body of the unit, the air fryer will stop heating, the timer will stop, and the display screen will show the word OPEN. Once the air fryer pots are returned to the air fryer the Air Fryer automatically starts cooking once more and the timer will continue to count down.

10. Once cooking is complete, the unit will beep indicating that the cooking session is finished, and the display panel will show the word OFF flashing for each individual drawer.

12. Carefully remove the pots from the air Fryer body and place them on a stable heatproof surface. Carefully remove the cooked ingredients. Take care as these will be extremely hot.

WARNING: The internal pots and base racks will be hot after cooking. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot. Place these on a stable heat proof surface.

WARNING: When opening the Air Fryer steam may be emitted. This steam will be hot and can cause burns. Ensure that you use protective coverings like oven mitts and utensils to handle the cooked ingredients.

SYNC Function operation.

The SYNC function allows for dual drawer operation of individual programs that finish their cooking sessions together. This allows for different programs to deliver hot ingredients at the same time no matter the time differences in the programming.

Follow the steps below to use the SYNC function.

1. Press the On / Off Power Button. The control panel will illuminate.
2. Select a drawer using the (1) or (2) buttons. Drawer (1) corresponds to the top drawer, which we will program first.
3. Press a preset menu option. The temperature will display on the corresponding display screen for the selected drawer.



To adjust the Preset menu option time and temperature settings, follow the steps below, if you wish to proceed without adjustments, move to Step 6 below.

4. To adjust the preset time or temperature, press the Time / Temp Adjust button. The preset temperature will flash. Use the increase or decrease buttons to adjust the preset temperature to suit your needs. The temperature is adjusted in increments of 5°C at a time.
5. To increase or decrease the cooking time, press the Time / Temp Adjust button once more. The preset time will flash. Use the increase or decrease buttons to adjust the preset time to suit your needs. The time is adjusted in increments of 1 Min at a time.
6. You have now programmed your selected pot for cooking.
7. Press drawer button (2) to program the next draw.
8. Follow the steps above from 3 – 6. Now both Pots have individual programs loaded.
9. Press the SYNC Button.
10. Load your ingredients into both pots and press the Play / Pause button. The unit will begin cooking. The word HOLD will appear on the display of the draw that has the shorter cooking time. As the timers will begin counting down, and the cooking time remaining is aligned to the drawer being held, it will automatically start cooking. If you are pre-heating your air fryer pots, allow up to 3 minutes for the pots to reach temperature. This will require you to manually monitor the progress as the held draw will begin cooking automatically.

WARNING: The internal pots and base racks will be hot after pre-heating. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot.

11. **Cooking Tip:** During cooking at approximately halfway through the cycle carefully toss or turn the ingredients for more even cooking. This can be at different times for dual operation. Pay close attention to both timers. If the air fryer pots are removed from the body of the unit, the air fryer will stop heating, the timer will stop, and the display screen will show the word OPEN. Once the air fryer pots are returned to the air fryer the Air Fryer automatically starts cooking once more and the timer will continue to count down.
12. Once cooking is complete, the unit will beep indicating that the cooking session is finished, and the display panel will show the word OFF flashing for each individual drawer.
13. Carefully remove the pots from the air Fryer body one at a time and place them on a stable heatproof surface. Carefully remove the cooked ingredients. Take care as these will be extremely hot.
14. **WARNING:** The internal pots and base racks will be hot after cooking. Use caution when loading and unloading the Air Fryer and when touching any parts of the Air Fryer as they can be extremely hot. Place these on a stable heat proof surface.
15. **WARNING:** When opening the Air Fryer steam may be emitted. This steam will be hot and can cause burns. Ensure that you use protective coverings like oven mitts and utensils to handle the cooked ingredients.

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 / after each use cleaning schedules.

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 / After each use Cleaning and Maintenance

1. Clean the air fryer pots and base racks. Remove any loose crumbs, grease, fat, or residue 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 within the Air Fryer.

2. Clean any food spatter. Remove any food spatter from the interior. Use a damp cloth or sponge and allow to completely dry before use.

WARNING: Do not attempt to clean the element or fan assembly

3. Clean the Exterior. Wipe the exterior of the Air Fryer Oven over with a damp lint free cloth and allow to dry completely.

Storage

The Air Fryer should be stored with the accessories installed. Store out of Direct sunlight in a dry cool location. Ensure the pot and base rack completely dry before attempting to store in this manner.

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
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The Unit will not switch on.	Ensure the power plug is connected to a power outlet and switched on.
	Ensure that the Power ON / Off button has been pressed on the control Panel.
	Check the circuit breaker of your home.
	Ensure that the pots are fully installed into the body of the unit.
Do I need to adjust the temperature and time settings that are designed or a normal oven?	Food cooks faster when using the Air Frying function versus a traditional oven. 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.
Food is unevenly cooked?	The pots has been overloaded with ingredients.
	The ingredients were not shaken or turned during cooking.
	The ingredients were in mixed States during cooking. Frozen / Fresh
Chips made from Fresh Potato are not crispy?	Cut the potatoes into narrower pieces. Dab the potato pieces dry with some kitchen towel and then trickle a little amount cooking oil over them.
During use, an unpleasant smell is detected and or smoke emerges from the unit.	The pots or base trays are dirty. Clean these thoroughly, rinse and dry completely before re-installation.
	During the first use, this is common as excess oil is burnt off from the manufacturing process. This is normal and no cause for alarm.