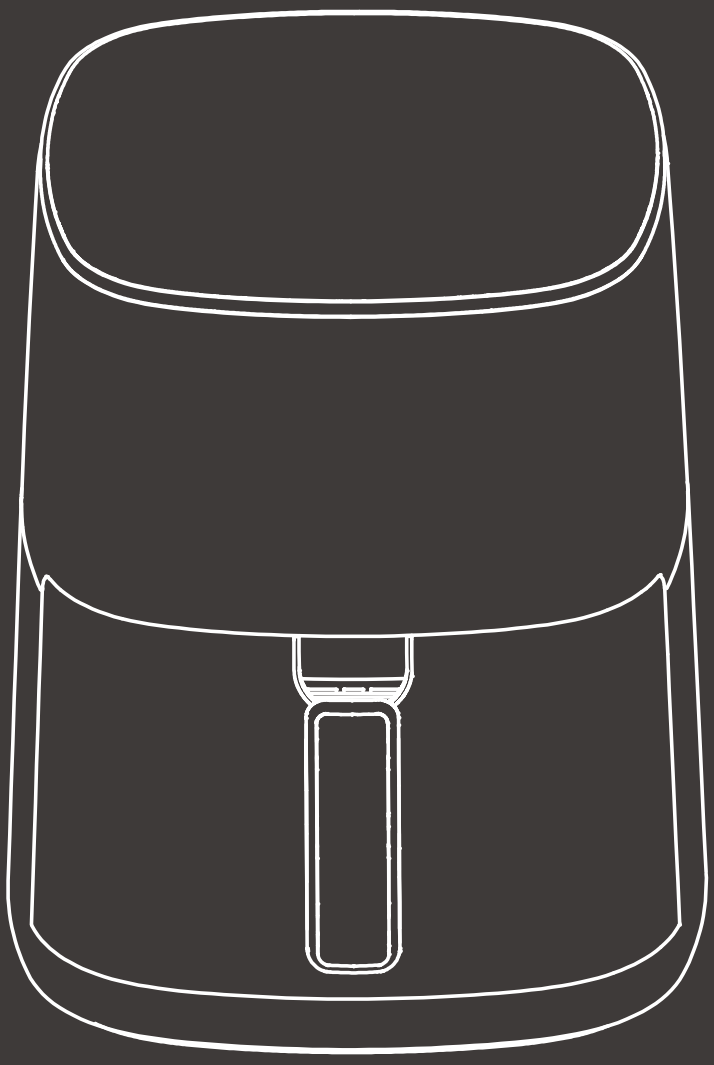
Air Fryer

Instruction Manual

KZ-D6QT-GY

KZ-D6QT-BG



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EST 9:00AM--17:00PM

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You will see that you have made a great choice as you will use your appliance. We intend to offer you more than you have paid. Thank you for choosing our product. If you read this user's manual carefully and use your appliance as described in the manual, you will see how easy will everything be.Thus, you may obtain the best performance from your appliance.
READ THE INSTRUCTIONS CAREFULLY BEFORE USING THE APPLIANCE AND KEEP THE MANUAL FOR FUTURE REFERENCE.

MEANINGS OF THE SYMBOLS

Following symbols are used in the manual.



Important information and recommendations regarding the operation of your appliance.



Warnings on personal injury or property damage.

IMPORTANT SAFEGUARDS

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To prevent electric shock, do not immerse parts other than the frying basket and baking tray in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Save these Instructions.
15. Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.
16. A fire may occur if the toaster-oven 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.
19. Do not store any materials, other than manufacturers recommended accessories, in this oven when not in use.
20. Do not place any of the following materials in the oven: (List all materials – that is, paper, cardboard, plastic, and the like).
21. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

22. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

23. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

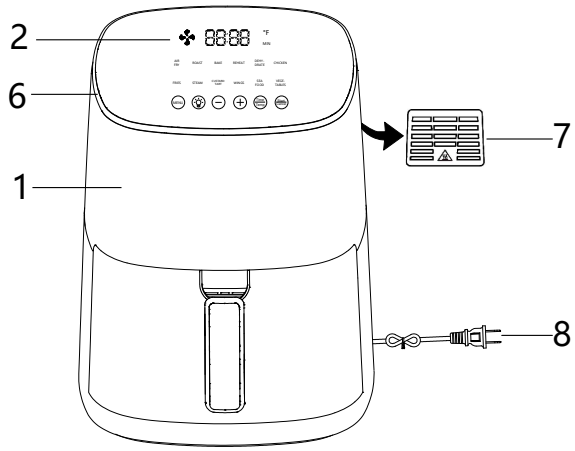
24. If a longer detachable power-supply cord or extension cord is used:
The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.

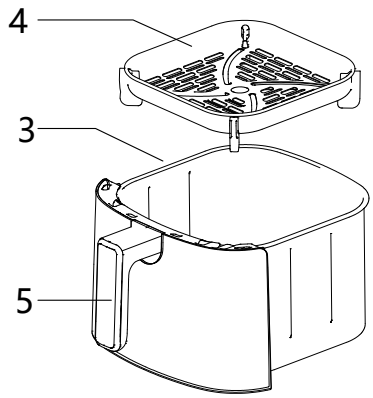
25. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally and If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

26. An appliance provided with a 2-wire polarized attachment plug shall include the following or equivalent wording: "This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

SAVE THESE INSTRUCTIONS!

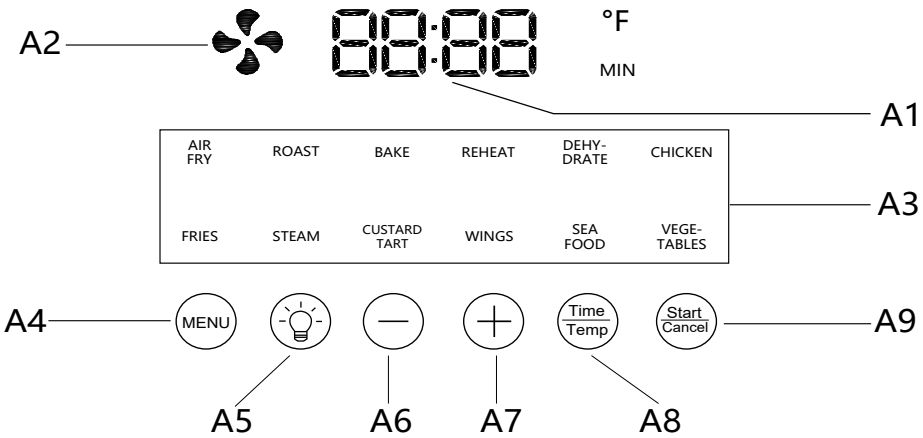
PARTS and ACCESSORIES





1. Main Unit 2. Control Panel 3. Cooking Pot 4. Frying Plate

5. Cooking Pot Handle 6. Air Inlet 7. Air Outlet 8. Cable with Plug



A1. Temperature/Time Display A2. Fan Lamp A3. Cooking Modes

A4. Menu A5. Inner Light On/Off A6. Temp/Time Reduce Button

A7. Temp/Time Increase Button A8. Temp/Time Switch Button A9. Start/Cancel

TECHNICAL SPECIFICATIONS

Model	KZ-D6QT-GY / KZ-D6QT-BG
Powcr Supply	AC 120V, 60Hz
Rated Power	1700W
Capacity	6.34qt / 6L
Temperature Range	40-200°C(105-400°F)
Time Range	1-12Hours
Dimensions	13.6*10.5*12.9in/345.5*268.2*329.9mm
Weight	10 lb / 4.54kg

BEFORE FIRST USE

Setting Up

1. Remove all packaging from the air fryer, including any temporary stickers.

2. Place the air fryer on a stable, level, heat resistant surface, Keep away from areas that can be damaged by steam (such as walls or cupboards).

Note: Leave 5 inches / 13cm of space behind and above the air fryer. [Fiqure 1.1] Leave enough room in front of the air fryer to remove the basket.

3. Hold down the basket release button, and pull the handle to remove the basket. Remove all plastic from the basket.

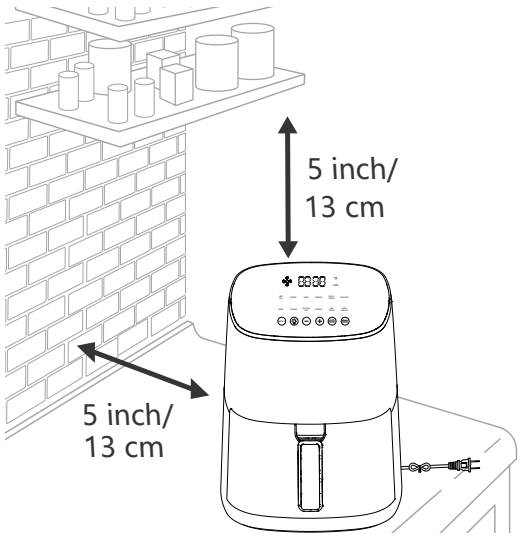
4. Wash both the basket and crisper plate thoroughly,using either a dishwasher or a non-abrasive sponge.

5. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.

6. Insert the crisper plate back into the basket,and place the basketinside the air fryer.

Note:

- Use caution when turning the basket over after cooking, as the hot crisper plate may fall out and create a safety hazard.
- Do not unscrew the basket handle from the basket.



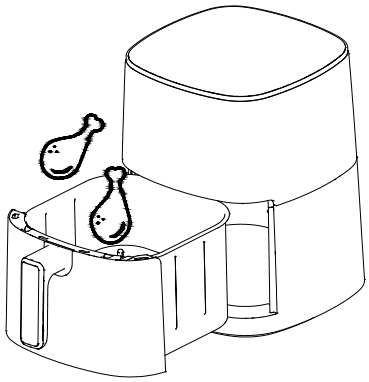
Fiqure 1.1

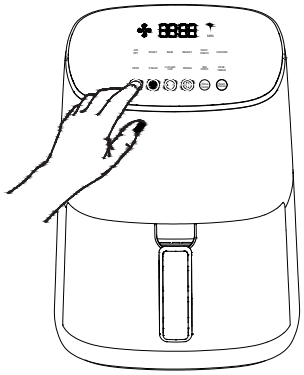
ASSEMBLE and USE

Before first use remove all packaging material, promotional labels, and tape from the unit. Clean the main body and accessories to the Cleaning & Maintenance instructions and make them ready for use.

At first start-up, the temperature should be set to maximum and preheated for 10-15 minutes to remove the anti-rust oil on the surface of the fryer's heating tube. Slight smoke is normal when the air fryer is used for the first time.

- Place your device on a stable, horizontal, flat and heat-resistant surface. Leave a space of at least 10cm on the top and sides of your device for air circulation.
- Plug the plug-in cable into the socket.
- Insert the cooking pot frying plate.
- Place the food on the frying plate. Push the cooking pot into the fryer.
- The fryer will be ready to cook when the cooking pot is fully inserted.
- Press the Start/Stop button on the control panel.
- Select the cooking mode according to the food you will cook from the Menu button.
- The highest setting temperature is 400°F and the lowest is 105°F. Long press can continuouslyincrease or decrease.The longest setting time is 12 Hours, and the shortest is 1 min. Long press can continuously increase or decrease.
- You can increase or decrease the temperature and time specified in the cooking mode from the control panel.
- If the temperature and time specified in the cooking modeare suitable for you, start cooking by pressing the Start/Stop button.





For effective cooking, preheat the fryer before you start cooking.

- If you remove the cooking pot for control purposes during cooking, your device will turn off. When you push the pot back into place, it continues to work from where it left off.

For even cooking, pull out the basket halfway through the cooking time. Shake the cooking pot or turn your food with the help of tongs and push the pot back into place.

- Cook your food in a controlled manner. You can increase or decrease the cooking time and temperature to cook your food to the desired consistency.
- Your appliance will turn off automatically when the cooking time is up.
- Remove the cooking pot, press the basket release button, remove the frying basket and place the food on the serving plate.
- Unplug your device and let it cool down before cleaning.

Do not pour the food in the cooking pot onto the serving plate without release the frying basket. Excess oils that flow during cooking can mix with your food again and affect its flavor.

Do not operate your appliance only with the cooking pot without the frying plate.

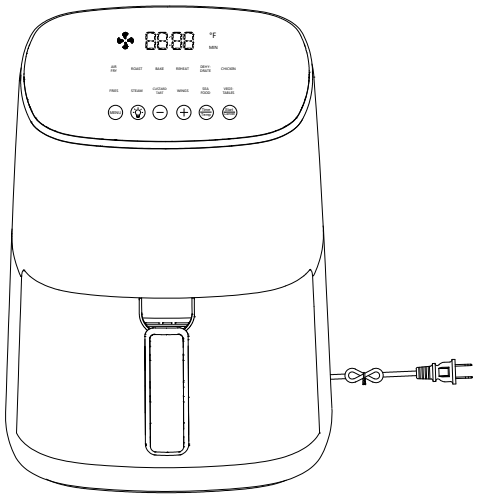
The table below gives information about cooking according to the food Values foryour taste may differ.You can increase ordecrease thetemperature and time according to the amount of food or your taste.

Menu	Temperature	Cooking time
AIR FRY	400℉	20min
ROAST	375℉	15min
BAKE	325℉	15min
REHEAT	350℉	15min
DEHYDRATE	150℉	6hrs
CHICKEN	350℉	25min
FRIES	400℉	15min
STEAM	370℉	15min
CUSTARD TART	340℉	13min
WINGS	400℉	15min
SEAFOOD	350℉	10min
VEGETABLES	365℉	12min

USING YOUR AIR FRYER

Air Frying

- Do not place anything on top of your air fryer. This may interfere with your cooking prgram or cause cracks in the glass on the dispay. [Figure 2.1]
- An air fryer is not a deep fryer. Do not fill the basket with oil, frying fat, or any liquid.
- When taking the basket out of the air fryer, be careful of hot steam.



[Figure 2.1]

Cooking Functions

Using a cooking function is the easiest way to air fry. Cooking functions are programmed with an ideal time and temperature for cooking certain foods.

1. Press the function's button to select the function. The air fryer will automatically change to the function's default settings.

2. You can change a function's time (1-12 Hours), temperature (105°- 400°F).

3. Press and hold the + or - button to rapidly increase or decrease the time or temperature.

4. To go back to a function's default settings, press the function's button again.

CARE & MAINTENANCE

- **Always** clean the air fryer basket and crisper plate after every use.
- Lining the basket with foil (except the crisper plate) may make cleanup easier.

1. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the basket for faster cooling.

2. Wipe the outside of the air fryer with a moist cloth, if necessary.

3. You can wash the basket and crisper plate with hot, soapy water and a non-abrasive sponge. Soak if necessary.

Note: The basket and crisper plate have a nonstick coating. Avoid using metal utensils and abrasive cleaning materials.

4. For stubborn grease:

a. In a small bowl, mix 2 Us tbsp/30mL of baking soda and 1 Us tbsp/ 15mL of water to form a spreadable paste.

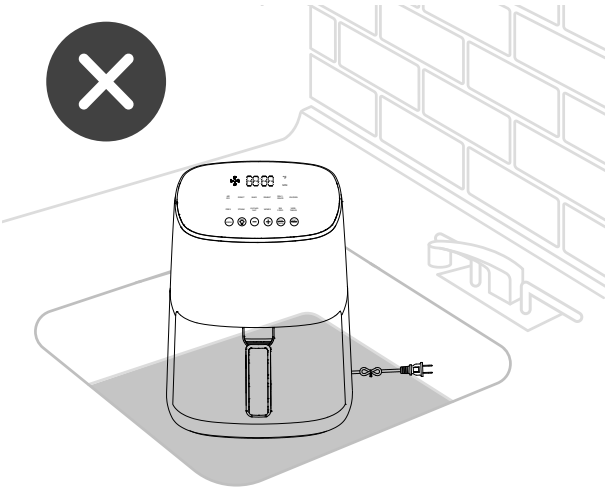
b. Use a sponge to spread the paste on the basket and crisper plate and scrub. Let the basket and crisper plate sit for 15 minutes before rinsing.

c. Wash basket with soap and water before using.

5. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. **Do not** immerse in water. [Figure 3.1] If needed, clean the heating coil to remove food debris.

6. Dry before using.

Note: Make sure the heating coil is completely dry before turning on the air fryer.



[Figure 3.1]

TROUBLESHOTING

PROBLEM	POSSIBLE CAUSES	SOLUTIONS
The device does not work.	Plug-in cable not plugged in.	Plug in the plug cable.
	No power or poor contact to the electrical outlet.	Check the socket and the connected fuse.
Although the time has expired, the food is not fully cooked or burnt.	Incorrect temperature and time settings have been made.	Cook by checking at the appropriate temperature and time setting.
Smoke comes aut during first use	It is caused by the anti-rust oil left on the heat tube of the air fryer.	Set the temperature to maximum and heat for 10-15 minutes to extract the anti-rust oil from the fryer's heating tube
Bad odor and smoking	Frying pan, cooking pot or heating tube contains oil or food partical from last use.	Please clean these parts thoroughly after each use.
E0	NTC is open circuit.	Send to the maintenance point for maintenance.
E1	NTC is short circuited.	Send to the maintenance point for maintenance.
The fan does not work or has an abnormal sound	The fan stuck	Send to the maintenance point for maintenance.
	The motor is damaged or other components are damaged.	

CLEANING and MAINTENANCE

- Before cleaning your device, be sure to read the Safety Rules.
- You should cleaned your device thoroughly after every use.
- Before cleaning, you should unplug from the socket and wait for your device to cool.
- Remove the cooking pot and frying basket.
- Wipe the inner and outer parts of the main body of your device with a damp cloth and dry it. Clean metal parts carefully to avoid injury.
- Never immerse the main body of your device in water.
- The cooking pot and frying basket can be washed by hand.
- Use a soft sponge and cleaning brush for hand washing and make sure to dry it.
- Soak in hot soapy water to easily remove burnt oil and food particles. Clean with a sponge and brush, rinse thoroughly and dry.
- Do not use hard scouring pads and abrasive detergents in order not to damage the main body and accessories of your device.

TRANSPORTATION and SHIPMENT

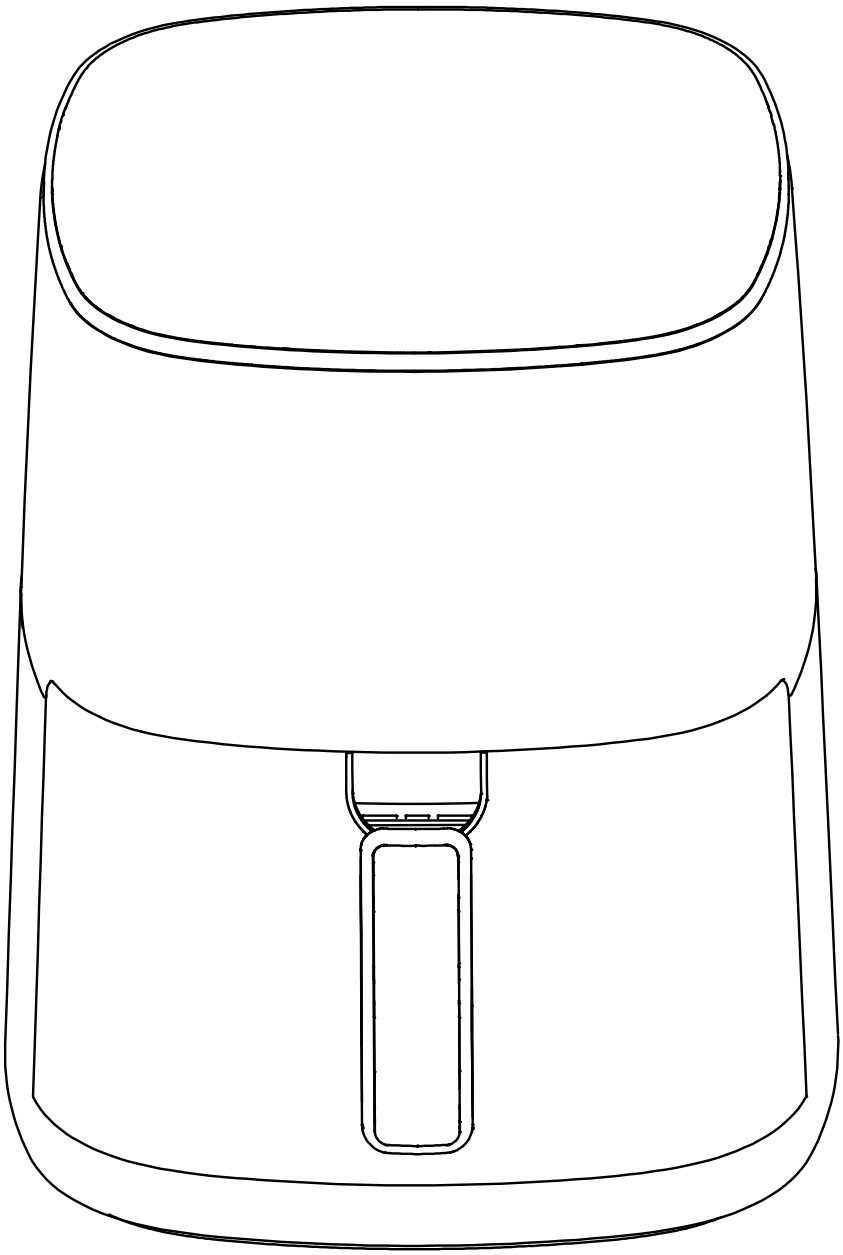
- Keep the packaging and the packaging material for a possible transfer of the appliance.
- Appliance shall be carried in its original package or by wrapping the appliance with a soft cloth that would protect the surroundings of the appliance.
- Plastic parts may be broken or electrical equipment may be damaged in case of incorrect packing.
- Placing heavy objects on the appliance or its packaging may cause damage to the appliance.

WARNING:

- Protect the appliance and accessories from impacts during operation.
- Warranty shall be invalid for the damages that occur due to impacts and dropping.



The legal life cycle of the appliance is 7 years.



Technical Support

(909)4407450

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Thank you for choosing this product. We strive to provide you with the best quality products and services in the industry. Should you have any issues, please don't hesitate to contact us.