

User manual Air Fryer

Your Kambrook Air Chef Air Frying Oven

1. Basket to hold food
2. Basket release button with safety cover
3. Basket handle
4. Pan that holds the basket
5. POWER' light
6. HEATING' light
7. Combined 30 minute timer and power dial
8. Temperature control dial

Not shown

- Air outlet/inlet opening at rear with removable cover for cleaning
- Cord wrap located under the air frying oven base



Using Your Kambrook Air Frying Oven

Before First Use

Remove and safely discard any packaging material and promotional labels before using the air frying oven for the first time.

The air outlet cover will come disassembled, placed in the air frying oven basket. Ensure it is correctly fitted on the rear of the unit before use (See Fig. 1).



WARNING: Do not operate the air frying oven without the air outlet cover in place.

Thoroughly clean the basket and pan with warm soapy water and a non-abrasive, soft scouring pad.

Wipe the outside of the air frying oven with a damp cloth.

Place the air frying oven on a flat, level surface with the basket and pan in.

Operating Your Air frying oven

1. Place the basket into the pan and lock into place. (See Fig. 2)



2. Insert the plug into a 230V or 240V power outlet and turn the power on.

3. Place food in the basket and slide the pan back into the air frying oven until you hear a “click” sound (See Fig. 3).



NOTE: Never fill the basket with food beyond the 'MAX' indication.

4. Turn the temperature control dial to the required temperature.

5. Turn the timer dial to the required cooking time. Both the 'POWER' and 'HEATING' lights will illuminate and cooking will start. Once the selected temperature has been reached, the 'HEATING' light will switch off but will then cycle on and off throughout the cooking process as it maintains the selected temperature.

6. Some food may require shaking or turning throughout the cooking time to ensure even results. Simply pull the pan out of the air frying oven by the handle and shake. Heating will suspend while the pan is removed, however the timer will continue to countdown. Slide the pan back into the air frying oven and heating will recommence.

NOTE: Use insulated oven mitts when touching hot surfaces.

HINT: Heavier food items filled to the 'MAX' line may not have enough room to shift effectively by shaking. It may be helpful to also turn the food with a heatresistant utensil at least once during the cooking process for more even results.

7. When the timer dings, both 'POWER' and 'HEATING' lights will switch off. Pull the pan out of the air frying oven and place it on a heat-resistant surface. Check if the food is ready.

NOTE: If food is not entirely cooked, slide the pan back into the air frying oven and set the timer for a few more minutes.

NOTE: You can switch off the air frying oven manually. To do so, turn the timer control dial to 'OFF'.

8. Open the safety cover and press the basket release button. Lift the basket out of the pan (See Fig. 4).



NOTE: Always place the pan on a heat-resistant flat surface. Hold the pan by the handle and press the basket release button to remove the basket from the pan.

NOTE: Be careful of hot steam and air when you remove the pan from the air frying oven. The pan and food are hot after operation. Depending on the type of food in the air frying oven, steam may escape from the pan.

NOTE: Do not touch the pan for some time after use as it is very hot. Only hold the pan by the handle.

9. Remove food from the basket and empty the pan of excess cooking oil once cool.

NOTE: Excess oil from cooking food will be collected at the bottom of the pan.

NOTE: Do not turn the basket upside down with the pan still attached to it as any excess oil that has collected on the bottom of the pan will leak onto food.

Cooking Table

The cooking times given are a guide only and should be adjusted to suit the quantity of food being air fried.

Food	Quantity	Approx. Cooking Time	Temp (°C)	Shake /turn	Notes
Potatoes & Fries					
Frozen chips*	500-750g	20 minutes	200°C	Shake	
Frozen wedges	500-750g	20-25 minutes	200°C	Shake	25 mins for 750g
Homemade chips	400g	30 minutes	200°C	Shake	Add 1/2 tbsp oil
Roasted potatoes, pumpkin, carrot and sweet potato	400g	30 minutes	200°C	Shake	Cut into 3-5cm squares. Add 1/2 tbsp oil
Jacket potatoes	2-4 medium sized potatoes	45 minutes**	200°C	Shake	Potato patted in salt. No oil or foil.
Snacks					
Frozen chicken nuggets	400g	20 minutes	180°C	Shake	
Frozen mini sausage rolls	6 pieces	18 minutes	180°C		
Frozen mini meat pies	6 pieces	18 minutes	180°C		
Frozen cocktail springrolls	10 pieces	15 minutes	180°C	Shake	
Frozen curry puffs	9 pieces	20 minutes	180°C	Shake	
Baked beef meatballs	9 pieces	15 minutes	180°C	Shake	5cm approx. in size
Homemade mini sausage rolls	6 pieces	15 minutes	180°C		
Homemade spinach & feta triangles	6 pieces	10 minutes	180°C		Puff pastry used
Homemade popcorn chicken	200g	10 minutes	180°C	Shake	
Meat & Poultry					
Steak	350g	10-15 minutes	200°C	Turn	Time depends on thickness of steak
Marinated ribs	550g	30 minutes	180°C	Turn	
Chicken drumsticks	4 pieces	30 minutes	180°C	Shake	
Marinated chicken wings	1kg	25 minutes	190°C	Shake	Pre-marinated
Whole roast chicken	1.2kg	55 minutes**	180°C	Turn	Use small chicken that fits in the basket
Hamburger patties	3-4 pieces	15-20 minutes	180°C	Turn	Time depends on thickness of pattie

Seafood					
Fish (fillet)	2-3 pieces	15-18 minutes	180°C		Encase each piece in aluminium foil
Crumbed fish	3 pieces	15 minutes	180°C		
Frozen fish fingers	10 pieces	15 minutes	180°C		
Fresh garlic prawns	250g	5-7 minutes	180°C		Time variance depends on size
Sides					
Grilled eggplants	4-6 pieces	10-15 minutes	180°C	Turn	Add 1/2 tbsp oil
Kale chips	6-8 pieces	5 minutes	180°C		Lightly drizzle in oil with a pinch of salt before cooking
Baking (refer to Handy Hints on Page 12.)					
Cake	15cm round tin	28-30 minutes	160°C		Use baking tin.
Quiche	2-3 x 5-10cm baking tins	20-25 minutes	180°C		Use baking tin. Blind bake pastry for 5 minutes before adding toppings and baking
Muffins	2-3 muffin tins	23-25 minutes	160°C		Use baking tin.

*Cooking results may vary depending on the brand used.

**If the cooking time takes more than 30 minutes, set the timer dial to 30 minutes and let cook until the timer dings. Reset the timer immediately to the remaining cooking time.

WARNING: Do not insert over-sized food into the air frying oven as it creates a risk of fire or electric shock.

NOTE: Always wear protective, insulated oven mitts when inserting, removing or handling items from the air frying oven.

TIP: If baking ingredients that contain rising agents, the baking tin should not be filled more than 2/3.

NOTE: You can preheat the air frying oven. To do so, turn the timer dial to 5 minutes and wait until the 'HEATING' light turns itself off. Fill the basket with food and turn the timer dial to required cooking time. If using the air frying oven cold, add 3 minutes to the cooking time.

Handy Hints for Air Frying

- Shaking ingredients two to three times during longer cooking times, but at least once during cooking optimises the end result and can help prevent uneven cooking.
- Add some oil to fresh potatoes before placing in basket for a crispier result.
- Do not cook overly greasy foods such as sausages in the air frying oven.
- Most snacks that can be cooked in an oven can also be cooked in the air frying oven.
- Pre-made dough requires a shorter cooking time than homemade dough.
- The air frying oven can also be used to reheat food. To reheat food, simply set the temperature to 150°C and cook for up to 10 minutes.
- For easy cleaning, line the bottom of the pan with aluminium foil before inserting the basket.
- Using a heat-resistant utensil such as tongs to stir food instead of shaking may be easier to turn some food types.
- The maximum size tin the air frying oven basket can fit: rectangle 12cm x 17cm or round 15cm diameter.
- For baking, small baking tins that fit the air frying oven basket can be purchased from most homecare stores. Refer below examples (See Fig.5).



DIMENSIONS: Square: 7.5cmx7.5cm, Heart: 10cmx10cm, Bundt: 11cm diameter.

Care, Cleaning and Storage

Cleaning

Clean the air frying oven after every use.

NOTE: Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan and the basket as this may damage the non-stick coating on the pan and the basket.

Before cleaning, ensure the air frying oven is turned OFF and switched off at the power outlet then unplugged from the outlet. Allow the air frying oven to cool completely.

NOTE: Remove the pan to allow the air frying oven to cool faster.

Soak the pan and basket in hot soapy water for approximately 10 minutes before cleaning so it is easier to wash.

Clean the pan and basket with hot soapy water and a non-abrasive, soft scouring pad or sponge.

NOTE: Do not place any part of the air frying oven in the dishwasher.

Wipe the inside and outside of the air frying oven with a soft damp cloth.

Clean the air outlet cover by pulling the upper part of the filter away from the air frying oven (See Fig. 6). Clean with a soft damp cloth. Place the air outlet cover back making sure the upper part is clipped correctly into place.



NOTE: Always ensure that the basket and pan are thoroughly dried after cleaning and are reinserted into position before operating the air frying oven.

Storage

Switch the air frying oven off at the power point and unplug the power cord from the power point. Allow to cool completely.

Follow cleaning instructions and ensure air frying oven is completely dry.

Wrap the power cord around the cord storage area underneath the air frying oven. Store the air frying oven on a flat, dry level surface. Do not place anything on top of the air frying oven.

Trouble Shooting Guide



Problem	Possible reason	Solution
The air frying oven does not work.	The air frying oven is not plugged in.	Insert the plug into a 230V or 240V power outlet and turn the power on.
	The timer is not set.	Turn the timer dial to the required cooking time to switch on the air frying oven.
	The pan and basket are not placed back into the air frying oven.	Completely slide the pan with basket locked in place back into the air frying oven.
Food is not cooking properly.	There is too much food in the basket.	Put less food in the basket. Smaller batches will cook more evenly.
	The set temperature is too low.	Turn the temperature control dial to the required temperature setting.
	The cooking time is too short.	Turn the timer dial to the required cooking time.
Food is not evenly cooked.	Some foods need to be shaken halfway through the cooking.	Foods that lie on top of or across each other (e.g. french fries) need to be shaken or turned halfway through the cooking.
Food is not crispy when fried.	Some foods are not suitable for this cooking method.	For pre-packaged food, follow instructions for cooking found on packaging.
I cannot slide the pan into the air frying oven properly.	There is too much food in the basket.	Do not fill the basket beyond the 'MAX' indication.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the air frying oven.	You are cooking greasy food.	When you cook greasy food in the air frying oven, 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 air frying oven 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.
Homemade fries are fried unevenly.	Potato sticks were not soaked properly before cooking.	Soak the potato sticks in a bowl for at least 30 minutes, take them out and dry them with paper towel.
	Wrong potato type was used.	Floury-type potatoes are best, such as Russet and Sebago's.
Homemade fries are not crispy when they come out of the air frying oven.	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 potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

Kambrook Recommends Safety First

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Air Chef Air Frying Oven

- Carefully read all instructions before operating the air frying oven for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the air frying oven for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of the air frying oven.
- Do not place the air frying oven near the edge of a bench or table during operation. Ensure the surface is level, clean and free of water and other substances.
- Do not operate the air frying oven on a sink drain board.

- Do not place the air frying oven on or near a hot gas or electric burner, or where it could touch a heated oven.
- Do not operate the air frying oven on an inclined surface. Do not move the air frying oven while it is switched on.
- Do not cover the air inlet and the air outlet openings while the air frying oven is operating.
- Do not fill the pan with oil or any other liquid as the air frying oven works on hot air.
- Never use the pan without the basket in it.
- Never touch the inside of the air frying oven while it is operating.
- Position the air frying oven at a minimum distance of 50cm away from walls, curtains, cloths and other heat sensitive materials when in use.
- Always operate the air frying oven on a stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Always put food to be cooked in the basket and stop food from coming into contact with the heating elements.
- Never fill the basket with food beyond the 'MAX' indication.
- Do not place cardboard, plastic, paper or other flammable materials into the air frying oven.
- Do not cover any external part of the air frying oven with metal foil. This will cause overheating of the air frying oven.
- Do not touch the pan for some time after use as it is very hot. Only hold the pan by the handle.
- Always use extreme caution when removing the pan or disposing of hot grease or other hot liquids.
- Do not press the basket release button during shaking. Always place the pan on a heat-resistant flat surface. Hold the pan by the handle and press the basket release button to remove the basket from the pan.
- Do not turn the basket upside down with the pan still attached to it as any excess oil that has collected on the bottom of the pan will leak onto food.
- Be careful of hot steam and air when you remove the pan from the air frying oven. The pan and the ingredients are hot after operation. Depending on the type of ingredients in the air frying oven, steam may escape from the pan.
- Extreme caution must be used when the air frying oven contains hot food and liquids. Do not move the air frying oven during cooking.
- Always ensure that the basket and the pan are thoroughly dried after cleaning and are reinserted into position before operating the air frying oven.

- When using the air frying oven, provide sufficient clearance (minimum 50cm) above and on all sides for air circulation.
- This air frying oven is not intended to be operated by means of an external timer or separate remote control system.
- Hot steam is released through the air outlet openings on the rear side of the air frying oven during operation. Always keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Never use the air frying oven without the air outlet cover installed as the inner accessible surface of the air frying oven is very hot during, and sometime after, operation.
- The temperature of accessible surfaces will be high when the air frying oven is operating and for some time after use.
- If dark smoke comes out of the air frying oven during operation, immediately turn the timer control dial to OFF position and switch off at the power outlet of the air frying oven. Wait for the smoke emission to stop and the air frying oven has cooled down before removing the pan from the air frying oven. Clean the pan and dry completely before putting it back into the air frying oven.
- Do not touch hot surfaces. Allow the air frying oven to cool before handling.
- Always wear protective, insulated oven mitts when inserting, removing or handling items from the air frying oven.
- Do not insert your hands inside the air frying oven during operation.
- Do not insert over-sized foods into the air frying oven as they create risk of fire or electric shock.
- It is recommended to use only the accessories supplied with the air frying oven.
- Do not store any materials other than the supplied accessories in the air frying oven when not in use.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean the pan and the basket as this may damage the non-stick coating on the pan and the basket.
- Do not clean the interior of the air frying oven with metal scouring pads as pieces can break off the pad and touch electrical parts, creating risk of electric shock.
- Do not attempt to operate the air frying oven by any method other than those described in this instruction booklet.
- Always ensure the air frying oven is properly assembled before use. Follow the instructions provided in this book.
- Do not place anything on top of the air frying oven when in use and when stored other than those described in this instruction booklet.

- The air frying oven should not be left unattended at any time when in use.
- Always ensure the air frying oven has cooled, the timer control dial is in the OFF position, the air frying oven is switched off at the power outlet and the cord is unplugged from the power outlet before attempting to move the air frying oven, when not in use, if left unattended, and before disassembling, cleaning or storing.
- Keep the air frying oven clean. Follow the cleaning instructions provided in this booklet.

Important safeguards for all electrical appliances

- Fully unwind the power cord before use.
- Connect only to 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.

- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.