

KITCHEN COUTURE

User Manual

Kitchen Couture Dual View 10L Stainless Steel Air Fryer

SKU: 10004409



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

[www. Kitchen Couture.com.au](http://www.KitchenCouture.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 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 stainless-steel outer finish of the unit.
22. Avoid reaching over the Air Fryer when it is in use. The heat emitting from 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. Do not cover the Air Fryer whilst in use. If it is covered there may be a risk of electric fire.
27. Do not place the appliance against a wall or against other appliances leave at least 10cm of free space around the product.
28. Always operate the Air Fryer on an even and stable surface. Do not operate the Air Fryer on an inclined plane.
29. The surface of the Air Fryer can get very hot during use, please only hold by the Draw handles.
30. Beware of steam being released from the draws, especially during cooking or removing or turning food.
31. 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.
32. 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.
33. Do not place anything on top of the unit during operation. This surface will become hot during use.
34. For best results always use the Air Fryer with the lower racks installed.
35. Do not attempt to spray any aerosol oil or other aerosol into the Air Fryer during operation.
36. Take care when removing the lower racks 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 use this unit for longer than 4 hours (excluding the Dehydrate function).
40. Do not over fill the Draws, this will result in poor cooking performance and possibly cause damage to the Air Fryer. Fire could result if ingredients are overfilled and meet with hot parts directly.

41. Accumulated grease or fat if left inside the draws can cause a fire. Remove this after each use.
42. Allow the Air Fryer Oven to cool completely before attempting to clean, maintain or store the unit.
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



- 1. Top Vent
- 2. Touch Control Panel
- 3. Left Draw with Viewing Window
- 4. Right Draw with Viewing Window
- 5. Left and Right Lower Racks (not shown)

CONTROL PANEL DIAGRAM



- | | |
|--|---|
| 1. Power Button | 5. Temperature Up / Down Button |
| 2. Draw Selection Button 1. Left Side Draw | 6. Time Up / Down Button |
| 3. Meal Button | 7. Start/ Stop Button |
| 4. Dual Button | 8. Draw Selection Button 2. Right Side Draw |

CONTROL PANEL OPERATIONS

1. Power Button: Turn the unit ON and Off
2. Draw Selection Button 1. Left Side Draw: Settings mode Zone 1 (Left side Draw)
3. Meal Button: Synchronises the finishing time for both cooking zones.
4. Dual Button: Links both draws together and adopts all setting from draw 1 (left Side Draw)
5. Temperature Up / Down: Increase or decrease the preset temperature.
6. Time Up / Down: Increase or decrease the preset time.
7. Start / Stop: Starts or Stops the cooking process
8. Draw Selection Button 2. Right Side Draw: Settings mode Zone 2 (Right side Draw)

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 Draw inner linings and lower racks 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 10 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 best preset program for this is the Defrost function.

See the FUNCTIONS & PRESET PROGRAMS section for how to select and activate preset functions.

USING THE DUAL VIEW 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 default settings of each can be seen in the chart below.

These are customisable using the Time and Temperature buttons on the control panel.

Function	Temp (°C)	Time (Mins)	Temp Adjustment (Min / Max)	Time Adjustment (Min / Max)
Air Fry	200°C	20 mins	150°C - 210°C	1 min / 1 hr
Roast	190°C	15 mins	120°C - 210°C	1 min / 4 hr
Bake	160°C	15 mins	120°C - 210°C	1 min / 4 hr
Dehydrate	60°C	6 hr	40°C - 90°C	1 hr / 12 hr
Defrost	240°C	10mins	No Adjustment	1 min / 30min
Reheat	170°C	15 mins	130°C - 210°C	1 min / 1 hr

Note: Temperature of the Defrost function is not adjustable.

FUNCTIONS & PRESET PROGRAMS

Below is a listing of the preset functions of the Air Fryer 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 the Air Fryer.

The device has two cooking zones, 1 (Left side) and 2 (Right side). A different program can be selected for each cooking zone and the temperature and cooking time can be adjusted to suit the ingredients or your personal preference. There are several different ways to use the Air Fryer during cooking.

Single Zone Operation: If only a small amount of food is required to be cooked, a single zone can be activated to run only. When using this method, Zone 1 should be used.

Dual Synchronization: The above two cooking zones can be synchronised so that both cooking zones operate as a single unit, with both adopting the settings from cooking zone 1. Link the Cooking zones using the Dual button on the control panel once settings on Zone 1 have been confirmed.

Mealtime Alignment: The two cooking zones can be synchronised so that both draws can run independent preset programs, however finish at the same time, so your meal is ready all at once.

PRESET PROGRAMS

The Preset programs are designed to make using the Air Fryer as simple as possible. The programs have been developed to give the best results possible for each of the different types of cooking. However different ingredients and ingredients in different states (Fresh V's Frozen) will require some alterations to the preset settings. We encourage you to experiment with the settings to get the optimum results based on your cooking taste and ingredient type.

Below is a basic table showing the recommended volume or weight per zone that gives best cooking results.

Food	Per Zone	Tips
Chips	125g	Shake mid-way through cooking time
Potato Wedges	150 – 200g	Shake mid-way through cooking time
Vegetables	200g	Turn midway through cooking time
Fish	250g	
Mini Spring Rolls	160g	Shake mid-way through cooking time
Nuggets	120g (6 pieces)	Shake mid-way through cooking time
Chicken Wings	480g (6 pieces)	Turn midway through cooking time

USING THE AIR FRYER

The following section is a breakdown of the process of preparing, loading, making selections and cooking and unloading your Air Fryer.

Follow the steps below:

1. Ensure the unit is safely positioned and prepared before cooking commences.
2. Prepare the ingredients and load into the draws with the lower racks in place.
3. Load the draws with ingredients into the Air Fryer's ports
4. Press the Power Button to turn the unit ON.
5. The settings for zone 1 are automatically selected.
6. Select the one of the Preset Programs using the touch controls
7. Use the Time and Temperature buttons to adjust the preset to suit your preferences if required.

Note: if only zone 1 is being used, skip to step number 13 below.

8. If you wish to use Dual mode synchronisation, press the DUAL button now. Zone 2 will adopt the settings and adjustments made for zone 1 above. Both zones will now cook simultaneously.
9. If you wish to have independent programs running in each zone, press the zone selection button 2, then follow the steps, 5, 6 and 7 above to set and program Zone 2.

Note: If you wish the zones to run independently under their own current programming, skip to number 13 now.

10. If you wish to have both zones finish their cooking at the same time, press the Meal button. This will stagger the start times of the draws, with the longer program starting first, and the shorter program delayed, so that both zones finish cooking at the same time.
11. Press the Start / Pause button to begin cooking.

Cooking Tip: During cooking at approximately halfway through the cycle carefully toss or turn the ingredients for more even cooking if required.

12. When the cooking time is complete the unit will beep indicating that cooking is finished, and END is shown on the Screen.

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

WARNING: When removing the Draws place, them on a flat, even heat proof surface as they will be Hot from the cooking process.

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 lower racks and internal lining of the draws. 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 draw interior. 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.

Note: Only the lower racks are dishwasher Safe. We recommend that these be hand washed for longevity. If a dishwasher is used, please place these in the top rack for cleaning on a short cycle.

Storage

The Air Fryer should be stored with the draws and lower racks installed. Store out of Direct sunlight in a dry cool location. Ensure the internal draws of the unit and lower racks are 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
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 control panel of the unit.
	Ensure that the draws are fully closed before cooking.
	Check the circuit breaker of your home.
Do I need to adjust the temperature and time settings that are designed for 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 Draw may have been overloaded with excess ingredients.
	The ingredients were not shaken or turned during cooking.
	Separate different ingredients in individual zones with settings better matched for each type of ingredient.
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 draw internals and or lower racks are dirty. Clean both the draws and lower racks 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. Use the Defrost setting initially to aid in removal of this phenomenon.