

# Multi-Function Air Fryer ART06001A User Manual



PLEASE READ AND SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE

# **IMPORTANT SAFEGUARDS**

When using any electrical product, always follow these basic safety precautions:



# READ ALL INSTRUCTIONS BEFORE USE.

- Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance, before cleaning or storing.
- Never immerse the appliance, the supply cord and plug in water or any other liquid, nor rinse them under the tap.
- To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
- If the supply cord or any part is damaged, it must be replaced by a qualified electrician in order to avoid a hazard or the product must be disposed of.
- Unplug from outlet when not in use and before cleaning. Allow the appliance to cool down before putting on or taking off parts.
- This 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.
- Do not leave the appliance unattended when in use. Children should be supervised to ensure that they do not play with the appliance.
- Surfaces may become hot during use. This is normal.
- WARNING! Be careful to avoid spillage on the connector.
- Misuse may cause injury.
- The heating element surface is subject to residual heat after use.
- Do not let the cord touch hot surfaces, become knotted or hang from the edge of bench tops.
- Do not place this appliance on or near a hot gas or electric burner, or where it could touch a heated oven.
- Keep the appliance clear of walls, curtains and other heat sensitive materials (leave a minimum distance of 20cm at each direction). Do not place the appliance under shelving or flammable materials when in use.
- Do not move the appliance when in use.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Do not touch the inside of the appliance while it is working.
- Do not touch the heating element when the product is plugged or after cooking. The heater surface is subjected to residual heat after use.
- Do not use the appliance for any other purpose than described in this manual.
- Do not place anything on top of the appliance when in use and when stored.
- Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The use of accessories not recommended by the appliance manufacturer may cause serious injury or damage to the appliance.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in a moving vehicles or boats. Do not use outdoors.
- This appliance is not intended to be used in environments such as staff kitchen in shops, offices, farms or other work environments. Nor is it intended to be used by clients in motels, bed and breakfast and other residential environments.
- When in use, hot steam & air is released through the air outlet. Keep a safe distance from steam and the air outlet to avoid scalding.



#### **CAUTION!** Hot Surfaces!

The appliance and accessories become extremely HOT during cooking process. DO NOT touch the accessories during and immediately after cooking. Only hold the appliance by the handle and use caution when removing the accessories and food from the appliance. Always wear oven mitts or use a fetch tool when handling potentially hot accessories and foods. Allow it to cool down completely before cleaning.

#### **IMPORTANT!**

- Use the appliance only on a dry, level, stable, and <a href="heat-resistant">heat-resistant</a> surface only, away from any edges.
- We recommend using a heat mat under the oven to prevent heat damage to the bench top surface.
- Do not use the appliance under overhead cabinets or presses. The steam may cause damage to the cabinets or presses.
- Do not pace the unit close to flammable materials, heating units or wet environments.
- This appliance must be earthed.
- Never use the appliance with oil.
- Always unplug the power cord from wall outlet socket when the appliance is not in use.
- Always allow the appliance to cool down completely before cleaning.
- Do not replace with other parts that are not designed specifically for this appliance.
- Do not put any other cooking pans in the appliance.
- If a lot of smoke is escaping from the air vent during operation, unplug the unit and do not use.
- Do not move the unit whilst in operation. Allow the appliance to cool down completely before moving.
- Any repairs to the product must be carried out by a qualified electrical person only.
- Do not disassemble the unit on your own or replace any parts.
- If the power cord is damaged, do not use.
- Keep the unit out of reach of children during use or when stored.
- Keep away from the air outlet or where heat or steam is being released.
- Make sure the appliance is always clean prior to cooking.
- It is normal for some smoke to escape from the unit when heating for the first time. This should subside after few minutes of use.
- For cleaning, please refer to "CLEANING AND MAINTENANCE" section.

WARNING: To prevent risk of severe personal injury and/or property damage, use extreme caution when cooking.



CAUTION! Do not cover the air inlet and outlet opening while the appliance is operating.

Never touch the inside of the appliance while it is operating.

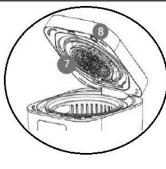
# SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE





- 1. Steam shield
- Frying basket with stand
   Inner cooking pot
- 4. Condensation collector

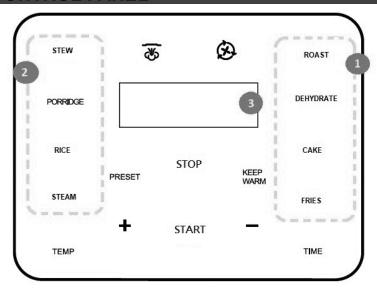






- 5. Lid open button6. Control panel
- 7. Heat shield
- 8. Steam shield release button
- 9. Steam rack

# **CONTROL PANE**



- 1. Air Fry Cooking program
- 2. Multi-Cooking program
- 3. LED display

<b>B</b>	Air fry cooking indicator. When indicator is ON, you may select cook program: ROAST, DEHYDRATE, CAKE and FRIES	
₹	Multi-cooking indicator. You will need to install the Steam shield to activate multi-cooking programs. When indicator is ON, you may select cook program: STEW, PORRIDGE, RICE and STEAM	
PRESET	Use to set delayed cooking, adjustable range from 1 to 24hr.	
KEEP WARM	Keep warm is ON by default for multi-cooking programs.  Press this button to turn ON and Off the keep warm	

	function manually.	
TEMP	Press to enter temperature setting mode to change	
	cooking temperature	
TIME	Press to enter time setting mode to change cooking time	
+/ -	Use to increase/ decrease cooking temperature or time	
STOP	Press to turn OFF the cooker.	
START	Press to turn ON the cooker.	

# **BEFORE FIRST USE**

- 1. Remove all parts of the Multi-function Air Fryer from the packaging.
- 2. Wash the inner pot, frying basket, steam rack and steam shield. Wash with warm water and mild detergent.
- 3. Completely dry the inner pot before placing into the main unit.
- 4. Place the Multi-function Air Fryer on a flat, level surface.

# **OPERATION**

## **Using as Multi-Cooker**

In this cooking mode, only bottom heating plate is heated. Steam Shield must be installed, and lid is closed during cooking.

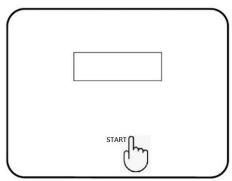
# Installing the Steam Shield

Align the bottom of STEAM SHIELD to the recess of the lid, then press down firmly on top until the clip shuts. Make sure the STEAM SHIELD will not fall off before powering on the cooker.

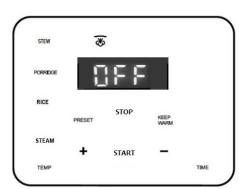




- 1. Install the Steam Shield.
- 2. Connect the appliance to the power socket outlet. A 'beep' will sound, and the cooker is in Standby mode,
- 3. Press **START** to turn ON the cooker. Multi-cooking indicator **\*\*** illuminates and corresponding multi-cooking menus are shown on control panel.
- 4. Select desired auto menu to start cooking.







5. There are 4 auto menus for multi-cooking mode. Below table shows cooking Times of each auto menu for reference. There is no temperature adjustment in this mode.

		Note		
	Default Time	Time Adjust.	Increment	Lid position
Stew	1Hr30min	30min – 4Hr	1min	Closed
Porridge	1Hr	30min – 4Hr	1min	Closed
Rice	1Hr			Closed
Steam	30min	10min – 1Hr	1min	Closed

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# **CAUTION: RISK OF SCALDING!**

Never place your hand near the vent hole during cooking



- Do not touch the heating element when the product is plugged or after cooking. The heater surface is subjected to residual heat after use.
- Do not carry the cooker during use or immediately after cooking.

#### RICE/ PORRIDGE

- 1. Take out the inner pot, put in food and water. Total amount of rice and water should NEVER exceed the maximum level mark of the inner pot.
- 2. Place the inner pot inside the cooker. Make sure the outside of the inner pot is dry.
- 3. Close the lid.
- 4. Press the desired **auto menu** button. The default time setting will display.
- 5. Adjust cooking time if necessary. Press the **TIME** button to enter time setting mode, use + and buttons to adjust the cooking time.

Note: There is no time and temperature adjustment available for RICE program.

- 6. Press **START** to begin cooking.
- 7. For RICE program, the LED display will show [ ] meaning heating is in progress. The display will show count down time in the last 10minutes of cooking stage. When the program ends, the multi-cooker will switch to KEEP WARM mode automatically.
- 8. To turn OFF the unit at any time during cooking, press **STOP**.

#### **STEW**

- 1. Take out the inner pot, put in food and water. Total amount of food and water should NEVER exceed the maximum level mark of the inner pot.
- 2. Place the inner pot inside the cooker. Make sure the outside of the inner pot is dry.
- 3. Close the lid.
- 4. Press the **STEW** button. The default time setting 1:30 will be displayed. Press the **TIME** button to adjust cooking time. Use + and button to set the cook time from 30min to 4Hr.
- 5. Press **START** button to begin cooking. The display will show countdown time.
- 6. When the program ends, the cooker will switch to KEEP WARM mode automatically.
- 7. To turn off the unit at any time during cooking, press **STOP**.

Note: In multi-cooker mode, cooked food can keep warm after the program has ended. However, for the best flavors, the maximum keep warm time should not be longer than 6 hours.

#### STEAM

- 1. Place no more than 2/3 of water in the cooking pot.
- 2. Place the steam rack on cooking pot and close the lid. Ensure water level is below the rack.
- 3. Close the lid.
- 4. Press the **STEAM** button. The default time setting 0:30 will be displayed. Press the **TIME** button to adjust cooking time. Use + and button to set the cook time from 10min to 1Hr.

- 5. Press **START** button to begin cooking. Display shows count down time now. When the program ends, the multi-cooker will switch to KEEP WARM mode automatically.
- 6. To turn OFF the unit at any time during cooking, press **STOP**.



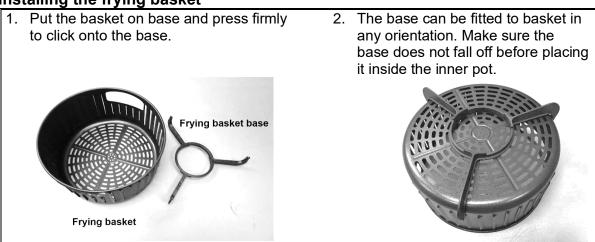
- ALWAYS use nonstick utensils in the cooking pot.
- DO NOT use metal utensils as they will scratch the nonstick coating on the pot.

#### Using as Air Fryer

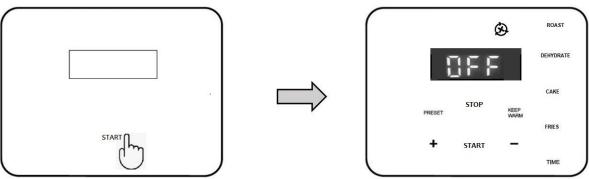
In this cooking mode, the heater at top and heating plate at bottom are heated alternately. The fan at the top lid works according to program setting.

Lid is closed during cooking. Frying basket together with inner pot should be used for air fry cooking. Ensure the frying basket base is attached to the basket before putting it in the inner pot.

Installing the frying basket



- 1. Remove the Steam shield.
- 2. Connect the appliance to the power socket outlet. A 'beep' will sound, and the cooker is in Standby mode,
- 3. Press **START** to turn ON the cooker. Air Fry cooking indicator illuminates and corresponding auto menus are shown on control panel.
- 4. Place food in the fryer basket. Close the lid.
- 5. Select the desired auto menu to start cooking.



6. There are 4 auto menus for air fry-cooking mode. Below table shows cooking times and temperature of each auto menu for reference.

	Timer (Hr/Min)		Temperature (°C)			Note	
	Default Time	Time Adjust.	Increment	Default Temp.	Temp. adjust.	Increment	Lid position
Roast	20min	1min – 1Hr	1min	200	40-200	5	Closed
Dehydrate	2hr	1Hr – 24hr	1min	70	70-90	5	Closed
Cake	15min	1min – 1Hr	1min	175	40-200	5	Closed
Fries	22min	1min – 1Hr	1min	200	40-200	5	Closed



## CAUTION! NEVER LEAVE THE UNIT UNATTENDED DURING USE.

#### **ROAST/ CAKE/ FRIES**

- 1. Place the **inner pot** in the cooker. Close the lid.
- 2. Press the desired **auto menu** button. The default time and temperature setting will display alternately.
- 3. Adjust cooking time and temperature if necessary. Press the **TIME** and **TEMP** button to enable adjustment. Use + and button to adjust setting.
- 4. Press **START** to begin the program. The LED display shows countdown time now. It is recommended to let the unit preheat for 5 minutes before adding ingredients.
- 5. Add ingredients in the **fryer basket.** Open the lid and lower the fryer basket into the inner pot.
- 6. Close the lid and the program will resume.
- 7. When the program ends, the cooker will 'beep' 6 times and the display will show "End".
- 8. To turn OFF the unit at any time during cooking, press **STOP** at any time.

#### **DEHYDRATE**

- 1. Place the ingredients on the bottom of the frying basket. Evenly distribute the food in single layer to obtain optimum dehydrating effect.
- 2. Lower the frying basket into the inner pot.
- 3. Place the inner pot into the cooker and close the lid.



- 4. Press **DEHYDRATE** button. The default time and temperature setting will be displayed alternately.
- 5. Adjust cooking time and temperature if necessary. Press the **TIME** and **TEMP** button to enable adjustment. Use + and button to complete your setting.
- 6. Press **START** to begin the program. The LED display shows countdown time now.
- 7. When the program ends, the cooker will 'beep' 5 times and the display will show "End".
- 8. To turn OFF the unit at any time during cooking, press **STOP**.

# PRESET COOKING

Your cooker has a preset function to delay the start of cooking for 24hr. The preset function does not apply to KEEP WARM function. Following shows how to program for preset cooking.

- 1. Follow steps in previous "OPERATION" section to set a cooking program.
- 2. After program selection, press **PRESET** button to set the preset time.
- 3. The time set is the delayed time before the cooking program starts. Please allow sufficient cooking time before serving.
- 4. Press **START** button and the preset function will start. The time on LED display counts down and the PRESET indicator lights up.
- 5. When PRESET time reaches 0:00, the cooker will enter the selected auto menu and start cooking.
- 6. To cancel the PRESET operation, press **STOP** to turn OFF the cooker.

#### **IMPORTANT!**

- It is not recommended to use the preset function for perishable foods, such as meat and fish, which may go bad when left at room temperature for hours.
- Pay attention when using Preset function with the RICE program. Cooked rice may yield overly soft texture due to long soaking time.

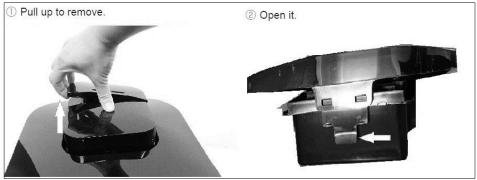
# **CLEANING AND MAINTENANCE**

The cooker should be cleaned thoroughly after every use.

- 1. Unplug the appliance and let it cool down before cleaning.
- 2. Remove the inner pot, basket fryer, steam shield and condensation collector. Wash it in warm soapy water with a non-abrasive sponge. Rinse and dry thoroughly. Replace them into the cooker base.

#### **Remove the Condensation Collector**

To remove the condensation collector, pull from left or right-hand side. For cleaning, open the lid of the collector box, and rinse thoroughly under tap water. Install the collector before start cooking.



- 3. If food residue is stuck on the frying basket or inner pot, fill the pot with water and put in the frying basket. Allow to soak before cleaning. **DO NOT use scouring pads.**
- 4. For the lid and cooker base, wipe them with damp cloth. Dry them thoroughly before storage.
- 5. To clean the heat shield, wipe it with a wet cloth or paper towel after it is cooled.
- 6. Place the accessories inside the cooker base for storage.
- 7. Always store the Multi Cooker in an upright position.

8. Do not place anything on top of the Multi cooker.

CAUTION: To prevent damage to the appliance do not use alkaline cleaning agents when cleaning. Use a soft cloth and a mild detergent.

# TROUBLESHOOTING

Problems	Causes & Solutions			
Lots of steam	Check if condensation collector is installed properly and is locked firmly			
ejected from lid	in place.			
"OPEN" appears	In Air fryer mode, the lid should be closed for all air-fryer function to			
on LED display	start. Close the lid to activate program start.			
"Err" appears on	Cooking pot is not inside the cooker base. Cooking pot is required for			
LED display	all functions.			
Not working	Make sure that the appliance is properly plugged into a grounded/earthed power outlet socket. Check the power cord for tears and frays.  IMPORTANT! For electrical safety, do not use the appliance if the power cord is damaged or have any signs of wear and tear.			

# **TECHNICAL DATA**

MODEL	POWER SUPPLY	POWER
ART06001A	220-240V 50-60Hz	1200W

# **12 Month Warranty**

Thank you for your purchase from Kmart.

Kmart Australia Ltd warrants your new product to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law.

Kmart will provide you with your choice of a refund, repair or exchange (where possible) for this product if it becomes defective within the warranty period. Kmart will bear the reasonable expense of claiming the warranty. This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre on 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or alternatively, via Customer Help at Kmart.com.au for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to our Customer Service Centre at 690 Springvale Rd, Mulgrave Vic 3170.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.