

Kogan 5.2L Digital Low Fat 1800W Air Fryer

KA5LDGAFRYA

USER MANUAL



Table of Contents

Safety & Warnings	
Product Overview	
Operation	
Cleaning & Care	
Troubleshooting	
Technical Specifications	
Recipes	

Safety & Warnings

- Read all instructions before using the appliance and retain for reference.
- Do not operate this appliance if it has a damaged cord or plug, if it is not working properly or if it has been damaged or dropped. If the supply cord is damaged, it must be replaced by a qualified service agent at the instruction of Kogan.com.
- 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 allow any external part of the product to be exposed to water or heat.
- Use this appliance only for its intended use as described in this manual.
- Do not place this appliance in a cabinet or against a wall.

Product Overview

1. Fryer basket	
2. Fryer drawer	5
3. Protective cover	
4. Push-release button	
5. Handle bar	
6. Air inlet	
7. Control panel	(f) (ii) (iii) (ii
8. Temperature increase button	*
9. Temperature decrease button	8 9 9 13
10. On / Off button	10 0 0
11. Mode selection button	(14)
12. Time increase button	
13. Time decrease button	
14. Air outlet	M / 1
15. Power cable	

Operation

- 1. Insert power cable into the earthed power socket.
- 2. Pull the fryer basket out from the appliance.
- 3. Place food ingredients into the fryer basket (do not exceed the maximum line or maximum weight).
- 4. Push the fryer basket back into the appliance.
- 5. Click the On / Off button (8).
- 6. Click the relevant function button to choose appropriate cooking mode, time and temperature.
- 7. Click the On / Off button (8) once more to start cooking.
- 8. When the appliance beeps 5 times, cooking is completed and the food is ready to serve. Remove the basket, place on a heat-resistant surface and serve.

(Note: For better cooking results, turn over the ingredients by shaking the basket in the middle of cooking process.)

Cleaning & Care

- Unplug the power cord and allow appliance to cool before cleaning.
- The fryer drawer and basket can be cleaned with a sponge and detergent. Do not use abrasive surfaces such as steel wool to avoid damaging the surface.
- The surface of the fryer should be cleaned after every use. Use a wet towel to wipe: do not use corrosive liquids for cleaning.
- Take care that the main appliance and its power cord are not exposed to water.
- If the air fryer will not be used for a long time, it should be cleaned thoroughly, then put it into the box for storage in a cool and dry place.

Troubleshooting

Problem	Possible Cause	Steps to Resolve
Does not work	Power cord has not been inserted correctly	Remove power cord, check outlet and reinsert
	Cooking mode has not been set	Press model selection button (13) and turn on
	On / Off button (8) has not been pressed	Press On / Off button
Food is undercooked	Too much food in basket	Fry food in sets
	Temperature is set too low	Set to a higher temperature
	Cooking time is short	Cook for longer
Food is not fried evenly	Food is covered by other food	Check in the middle of cooking
Food is not crisp	Some oil may required (depending on food)	Add a thin layer of oil
Drawer cannot be smoothly inserted	Too heavy	Ensure max line is not exceeded
	Basket is not placed correctly	Align correctly and insert firmly
	Handle bar stuck	Place in horizontal position
Smoking	Frying oily food	Regular behaviour
	Oil remains from previous use	Clean drawer and basket after each use

If the above steps do not resolve any issues you are facing, contact the Kogan Support team.

Technical Specifications

Rated Voltage: 240V
Rated frequency: 50Hz
Rated power: 1800W
Basket capacity: 5.2L
Net weight: 5.4KGS

Product Size: 311*371*381MM

User manual is subject to change without notice. For the latest version of your user manual, please visit https://www.kogan.com/usermanuals/

1. Spicy Asian Fries

Potato 4 med. / 600g
Oil 2 teaspoons
Salt 1 teaspoon
Pepper powder 1 teaspoon
Scallions powder 1 teaspoon
Red chilli powder 1/2 teaspoon

Optional: garlic powder/oil



- Peel potatoes and cut into strips.
- Soak potato strips into salt water for at least 20mins, then dry with kitchen paper.
- Mix seasonings and stir through potato strips.
- Set to 180 degrees for 5 minutes to preheat.
- Cook for 15-20minutes (depending on quantity), or until the fries become golden brown.

2. Golden chicken wings

Chicken wings 500g
Garlic 2 cloves
Ginger powder 2 teaspoon
Cumin powder 1 teaspoon
Black pepper powder 1 teaspoon
Sweet chilli sauce 100 mg



- Set to 200 degrees for 5 minutes to preheat.
- Stir garlic, ginger powder, cumin powder, spicy black pepper and a litter salt together, and then coated in the chicken wings.
- Marinate for approximately 20 minutes.
- Cut chicken wings into fried basket evenly, cook for 15-20 minutes or until golden brown.

Note: adjust spices according to personal preference.

3. Fried chicken nuggets

Fresh chicken nuggets 500g Egg (beaten) 3 pcs Flour 1 cup

Olive oil 1 teaspoon White pepper powder 1 teaspoon



- Set to 200 degrees for 5 minutes to preheat.
- Pat the chicken for 5 minutes with a knife blade.
- Stir eggs, flour, olive oil, white pepper and a little salt together, and then coat in the chicken nuggets.
- Marinate for 20 minutes.
- Put chicken nuggets into fried basket evenly, cook for 15-20 minutes or until golden brown.

Note: adjust spices according to personal preference.

4. Fried lamb chops

Lamb chops 500g
Oil 2 tablespoons
Ground pepper powder 1 teaspoon
Crushed black pepper 1 teaspoon
Soy sauce 1 teaspoon
A splash of brandy

- Set to 200 degrees for to 5 minutes to preheat.
- Mix seasonings well.
- Coat chops with seasoning and marinate for 20 minutes.
- Cook for 10-12 minutes.
- Open and turn over the chicken leg. Reduce temperature to 150 degrees and bake for another 10 minutes or until brown.

5. Fried lamb kebabs

Lamb kebab 500g Onion to taste

Egg 1

Cumin powder 1 teaspoon
Chilli powder 1 teaspoon
Oil 2 teaspoons



- Set to 200 degrees for to 5 minutes to preheat.
- Mix seasonings well.
- Coat kebabs with seasoning and marinate for 20 minutes.
- Cook for 15-20 minutes or until brown.

Various seasonings can be used as per personal preference.

6. Fried pork chops

Pork chops	500g
Eggs	2, beaten
Starch	1 cup
Ginger powder	½ teaspoon
Garlic	½ teaspoon
Chicken powder	½ teaspoon
Soy sauce	1/2 teaspoon
Salt	½ teaspoon
Oil	½ teaspoon



- Set to 200 degrees for to 5 minutes to preheat.
- Mix seasonings well.
- Coat chops with seasoning and marinate for 20 minutes.
- Cook for 10-12 minutes.
- Open and turn over the chicken leg. Reduce temperature to 150 degrees and bake for another 10 minutes or until brown.

7. Fried squid

Squid 500g Oil 2 teaspoons Salt 1 teaspoons Cumin powder 1 teaspoon Chicken powder 1 teaspoon Pepper powder 1 teaspoon

Egg

Chilli powder 1 teaspoon



- Set to 200 degrees for to 5 minutes to preheat.
- Mix seasonings well.
- Coat kebabs with seasoning and marinate for 20 minutes.
- Cook for 15-20 minutes or until brown.

Various seasonings can be used as per personal preference.

8. Spicy prawns

Thawed prawns 10 Oil 2 teaspoons Garlic, minced 1 clove Black pepper 1 teaspoon

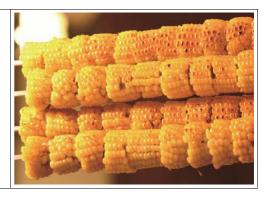
Chilli powder 1 teaspoon Sweet chilli sauce 100 mg



- Set to 200 degrees for to 5 minutes to preheat.
- Rinse prawns.
- Cover prawns in thin layer of oil.
- Cook for 5-8 minutes or until a crunchy golden layer is formed.
- Mix sweet chilli sauce, salt and pepper and

9. Fried corn

Corn cobs 2
Olive oil 2 teaspoons



- Set to 200 degrees for to 5 minutes to preheat.
- Apply a thin layer of olive oil.
- Cook for 10 minutes or until golden.

Various seasonings can be used as per personal preference.

10. Fried dumplings

Dumplings 10
Olive oil 2 teaspoons



- Set to 180 degrees for to 5 minutes to preheat.
- Apply a thin layer of olive oil.
- Cook for 12-15 minutes or until golden brown.