

6.8QT AIR FRYER

INSTRUCTION MANUAL

KOIOS



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☎ 1-855-558-8777

✉ support@mykoios.com

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WARNING

- Before connecting the product to the power supply, please check if the voltage marked on the product matches the mains power supply voltage.
- Do not use this product if the plug, power cord or the product itself is damaged.
- If the power cord is damaged, it must be replaced by a special repair center or by qualified personnel in order to prevent accidents.
- Products are not recommended for use by persons who have physical, sensory or mental deficiencies or lack experience and knowledge (including children), unless they are responsible for their safety and supervision or guidance regarding their use.
- Keep the product and its cables out of the reach of children.
- Do not allow the power cord to come into contact with hot surfaces.
- The product must be plugged into a grounded outlet and it must be ensured that it is properly inserted.
- Use of accessories not recommended by the manufacturer may cause injury.
- This product cannot be operated with an external timer or a separate remote control system.
- Do not place the product against a wall or other products. At least 10 cm of free space should be left behind, on both sides and above the product. Never place items on top of the product.
- Do not place the product on or near a gas stove, electric stove or preheated oven.
- Do not use this product for any purpose other than as described in this user manual.
- During frying with hot air, high temperature steam is released from the air outlet. Keep your hands and face at a safe distance from the steam and air outlets. Also pay attention to high temperature steam and hot air when removing the frying pan from the unit.
- Care must be taken when moving products containing hot liquids.
- When the product is used, its accessible surface may become very hot.
- The product cannot be operated in the form of an external timer or a separate remote control system

CAUTION

- The product is for normal home use only and should not be used in staff canteens, shops, offices, farms or other work environments. It must not be used by guests in restaurants, hotels, places that provide accommodation and breakfast or other accommodations.

-Do not use the product outdoors.

-The product can only be sent to an authorized service center for inspection. Do not repair the product by yourself, otherwise the product warranty will become invalid.

-The product is designed for use in ambient temperatures between 41°F and 105°F.

-When using this product, make sure the power cord is connected to the product before plugging it into the outlet. When disconnecting, make sure the appliance is turned off and then removed from the outlet.

-Always unplug the product after each use.

-Make sure that the ingredients cooked in this product are golden yellow, not black or brown. The charred part should be discarded. To minimize acrylamide production, never fry fresh potatoes at temperatures above 360 °F.

- This product comes with a power cord with three-pin plug. To reduce the risk of electric shock, the outlet must have a grounding wire. If the plug does not fit properly into the plug socket, please contact a qualified electrician. Never try to modify the plug.

- If the power cord is damaged, it must be replaced by the manufacturer, its service department or a similar department to avoid hazards.

DANGER

• **When pulling out the oil pan with the frying basket, do not push the button on the handle forward to prevent the oil pan from falling.**

•**To prevent food from coming into contact with the heating element, do not put food that exceeds 4/5 of the capacity of the basket.**

• **Do not cover the air inlet and outlet while operating.**

• **Do not put oil in the oil basin as this may result in a fire hazard.**

• **Do not touch the hot surface or the handle.**

• **Do not immerse the main part of this product in water or other liquids, or rinse under the tap.**

•**Do not immerse the power cord or plug in water or other liquids to prevent damage.**

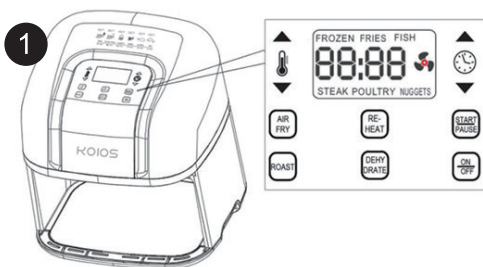
Electromagnetic Fields (EMF)

This product complies with all standards and regulations regarding the use of electromagnetic fields.

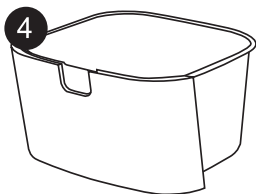
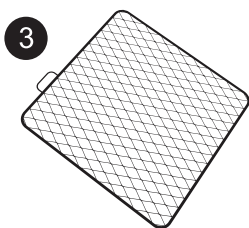
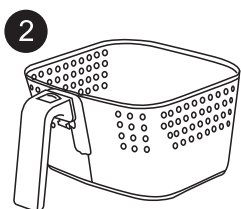
Recycling

When disposing of this product, please do not put it together with general household waste; it should be handed over to an official collection point for the correct disposal of electronic waste.

PARTS DESCRIPTION



1. Fryer
2. Basket
3. Grid
4. Oil Basin



OPERATING INSTRUCTIONS

Before use:

1. Open the package and take out the product.
2. Remove packaging and labels.
3. Use a sponge cloth to wipe the fryer basket and oil basin with hot water or wash them in a dishwasher.
4. Wipe the inside and outside of the unit with a damp towel. Do not put the unit in water to clean it.

Note: This appliance uses hot air to cook food. Please do not put oil in the oil basin.

Pre:

1. Place the machine on a level, firm, heat-resistant table top.
2. Place the oil basin and fryer basket into the machine.
3. Insert the plug into the socket.

Note: Do not cover or block the exhaust port behind the air fryer, otherwise it will affect the taste of the food due to poor ventilation.

Initial State:

1. Turn on the power and the buzzer sounds "bi" "bi"
2. When cooking ends, the buzzer sounds "bi""bi""bi"and then a long "bi"; the LED screen displays "End"
3. When the LED screen displays "End", pull out the basket, it then displays "0"


Changing between °C and °F : :

The air fryer can display both °C and °F. Hold down both the "AIR FRY" button and "DEHYDRATE" for 2 seconds to switch between °C and °F. The air fryer will remember the last temperature unit used after power is disconnected.

OPERATING INSTRUCTIONS






Function Button - ON/OFF:

- Press the  button to turn the unit on into standby mode. The LED displays "0", time and temperature are not displayed. Press this button again to turn the unit off, or to stop the unit when it is operating.



START/PAUSE:





- Quick Start. When the LED screen displays "0", press the  button to start the unit. The default temperature is 360°F and the default time is 10 minutes.
- Press the  button to pause the operation. Any settings can then be modified. Press again to continue.
- After pressing the  button, 3 blue turning blades will be displayed to indicate the unit is operating.

Note: In any cooking process, if the frying basket is removed the unit will automatically cease the cooking function. When the user re-inserts it, the unit will start operating again and the countdown timer display will resume.

OPERATING INSTRUCTIONS

AIR
FRY

Menu:




- Press the  button to start cooking.
- Press and hold the  button to select the appropriate option, then press  to start.
- After pressing the  button, the LED display will show the countdown timer and the three rotating blades.
- When cooking is finished, the unit will emit three beeps and the LED display shows “End”.

MENU	MENU OPTION	DEFAULT TIME (MIN)	DEFAULT TEMPERATURE(°F)	LED DISPLAY	RECOMMENDED QUANTITY (G)
French Fries	1	25	360°F	FRIES & 360°F	350G
Thawed French Fries	2	30	360°F	FROZEN FRIES & 360°F	350G
Fish	3	12	400°F	FISH & 400°F	300G
Steak	4	25	360°F	STEAK & 360°F	500G
Poultry	5	25	400°F	POULTRY & 400°F	500G
Nuggets	6	20	400°F	NUGGETS & 400°F	300G

Remarks: The above mentioned times, temperatures and quantity are for reference only and can be adjusted according to your needs.

ROAST

Menu:

- Press and hold the  button to select the appropriate option, then press the  button to start.
- After pressing the  button, the LED display will show the countdown timer and the three rotating blades.
- When cooking is finished, the unit will emit three beeps and the LED display shows “End”.




OPERATING INSTRUCTIONS

MENU	MENU OPTION	DEFAULT TIME (MIN)	DEFAULT TEMPERATURE(°F)	LED DISPLAY	RECOMMENDED QUANTITY (G)
French Fries	1	26	350°F	FRIES & 350°F	
Thawed French Fries	2	32	360°F	FROZEN FRIES & 360°F	
Fish	3	13	375°F	FISH & 375°F	
Steak	4	26	350°F	STEAK & 350°F	
Poultry	5	26	375°F	POULTRY & 375°F	
Nuggets	6	22	375°F	NUGGETS & 375°F	

Remarks: The above mentioned times, temperatures and quantity are for reference only and can be adjusted according to your needs.



Menu:

- Press and hold the  button to select the appropriate option, then press the  button to start.
- After pressing the  button, the LED display will show the countdown timer and the three rotating blades.
- When cooking is finished, the unit will emit three beeps and the LED display shows “End”.



MENU	MENU OPTION	DEFAULT TIME (MIN)	DEFAULT TEMPERATURE(°F)	LED DISPLAY	RECOMMENDED QUANTITY (G)
French Fries	1	4	320°F	FRIES & 320°F	
Thawed French Fries	2	4	320°F	FROZEN FRIES & 320°F	
Fish	3	4	330°F	FISH & 330°F	
Steak	4	4	300°F	STEAK & 300°F	
Poultry	5	4	320°F	POULTRY & 320°F	
Nuggets	6	4	310°F	NUGGETS & 310°F	

OPERATING INSTRUCTIONS

Remarks: The above mentioned times, temperatures and quantity are for reference only and can be adjusted according to your needs.



DEHYDRATE:

- Press the  button once, the LED display shows 120°F. Press the  button and the unit will operate at 120°F for 8 minutes.



Temperature Adjustment:



- The default temperature is 360°F
- Pressing ▲▼ will display the current temperature.
- Pressing ▲▼ will increase or decrease the temperature in 5 °F increments.



Timer Adjustment:



- The default time is 10 minutes.
- Pressing ▲▼ will display the current default time.
- Pressing ▲▼ will adjust the time in 1 minute increments.
- For quick timer adjustment, press and hold ▲▼ until it reaches the desired time.
- Select the appropriate cooking time according to the reference menu. The maximum cooking time is 1 hour and the minimum time is 1 minute.
- In any cooking process, press ▲▼ to increase or decrease the time based on the current countdown display time.



Advice:

If you finish setting the cooking time and temperature, but want to add food or ingredients, pull out the frying basket as indicated in Figure 1

Note:

Grasp the handle and place the frying basket on the oil basin, place them together into the air fryer. Whenever you take the oil basin out of the air fryer, do not push the button on the handle forward to prevent the oil basin from falling. When you place the frying basket and oil basin into the air fryer, do not put food that exceeds 4/5 of the capacity of the basket.

Please do not insert the oil basin into the air fryer without the frying basket. When cooking is complete, do not immediately touch the frying basket to avoid burns.

OPERATING INSTRUCTIONS

Assembly and Installation:

Remove the frying basket

Remove the frying basket from the oil basin.

1. Push the button forward firmly. (Figure 1)

2. Hold the handle and take the basket out of the oil basin. (Figure 2)

This will reduce the weight of the excess oil in basin and make it easier to pour out small foods, such as French fries.

Shake the food:

Some foods need to be shaken during cooking. Hold the handle and take the oil basin out of the unit. Shake the oil basin. During shaking, ensure the food is fully turned over. Re-insert the oil basin into the unit to continue cooking.

Warning: Do not push forward the button on the handle while shaking to prevent the oil basin from falling.

CLEANING AND MAINTENANCE

Cleaning:

- Always unplug the appliance and disconnect from power before cleaning the appliance.
- Before handling or cleaning the appliance after using it, it must be allowed to cool for approximately 30 minutes.
- Do not immerse the entire product in water for cleaning
- Use a sponge or a soft cloth to wipe.
- Wash the frying basket and oil basin with a sponge and detergent, or place it in a dishwasher. Use soft sponges and cloths only. Do not use scouring pads or abrasives.
- If you need additional information or support, please read the separate warranty card.

Storage:

- Unplug the power and make sure that the machine is fully cooled.
- Make sure all parts are clean and dry before storing.

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