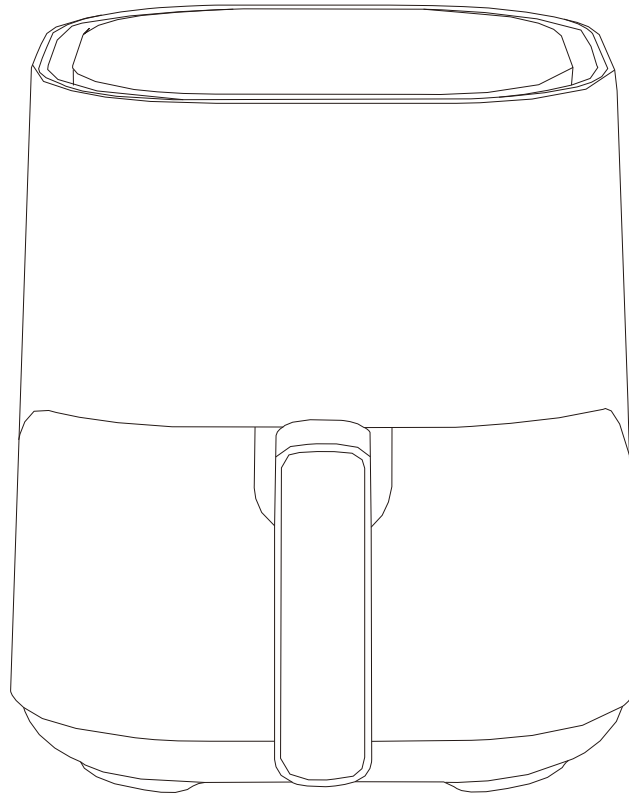




**Complete Cuisine**

# INSTRUCTION MANUAL



## **Digital 4QT AIR FRYER WITH LCD DISPLAY**

### **Models:**

**CC-AF-4000-DG (NO HANDLE)  
CC-4000-AF-HDL (INCLUDES HANDLE)**

**HOUSEHOLD USE ONLY**

**Please read the manual carefully before use.**

Thank you for your purchase of our air fryer. To confirm correct operation and your safety, please read this manual carefully before use and retain it for further reference.

## **IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Use handles or knobs and avoid touching hot surfaces.
3. Never touch the inside of the appliance while it is operating.
4. The temperature of accessible surfaces may be high when the appliance is operating.
5. To protect against electric shock, do not place any part of the appliance in water or other liquid.
6. **WARNING:** This electrical appliance includes a heating function and surfaces other than the designated functional areas may become hot. Due to individual differences in temperature perception, use this equipment with care. Only touch the intended handles and gripping surfaces and use heat protection such as gloves. Allow surfaces other than the designated gripping areas adequate time to cool down before touching them.
7. Unplug the appliance when not in use or before cleaning. Let it cool before handling or cleaning.
8. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons to avoid a hazard.
9. The use of accessory attachments is not recommended by the appliance manufacturer and may cause hazard or injury.
10. Use the appliance indoors only; do not use it outdoors.
11. Ensure the cord doesn't hang over the edge of a table or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet.
15. Do not use appliances for other than intended use.
16. Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
17. Do not cover the air inlet and the air outer openings while the appliance is operating.
18. Do not fill the pan with oil as this may cause a fire hazard.
19. This appliance is suitable for use by individuals aged 8 years and older, as well as by individuals with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge. However, they should use the appliance under supervision or with proper instruction on its safe usage and understanding of potential hazards. It is important to emphasize that children should not play with the appliance. Additionally, cleaning and user maintenance tasks should not be carried out by children unless they are older than 8 and supervised during the process.
20. Keep the appliance and its cord out of reach of children less than 8 years of age.
21. The appliance is not intended to be controlled by an external timer or separate remote-control system.

## **WARNING**

- Check if the voltage indicated on the appliance fits the local mains voltage.
- **DONOT** use the appliance if there is any damage on plug, mains cord or other parts.
- **DO NOT** go to any unauthorized person to replace or fix a damaged cord.
- Keep the main cord away from hot surfaces.
- **DO NOT** plug in the appliance or operate the control panel with wet hands.
- **DO NOT** place the appliance against a wall or against other appliances. Leave at least 4” inches free space on the back and sides and 4” inches free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air outlet openings, Keep your hands and face at a safe distance from the steam and from the air outlet openings.
- Also be careful of hot steam and air when you remove the pan from the appliance.
- Any accessible surfaces may become hot during use.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

## **CAUTION**

- Ensure the appliance is placed on a horizontal, even, and stable surface.
- This appliance is designed for household use only. It may not be suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
- If the appliance is used improperly or for professional or semi-professional purposes or if it is not used improperly or for professional or semi-professional purposes or used according to the instructions in the user manual, the guarantee becomes invalid, and we could refuse any liability for damage caused.
- Always unplug the appliance while not in use.
- The appliance needs approximately 30 minutes to cool down for handling or cleaning safely.

## **BEFORE FIRST USE**

1. Remove all packaging materials.
2. Remove any stickers or labels from the appliance.
3. Thoroughly clean the basket and pot with hot soapy water and non-abrasive sponge.
4. Wipe inside and outside of the appliance with a moist cloth.

**This fryer operates on hot air without the need for oil. Please avoid filling the pot directly with oil or frying fat.**

**PLEASE NOTE: When your air fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances. This does not affect the safety of your appliance.**

## Automatic Shut-Off

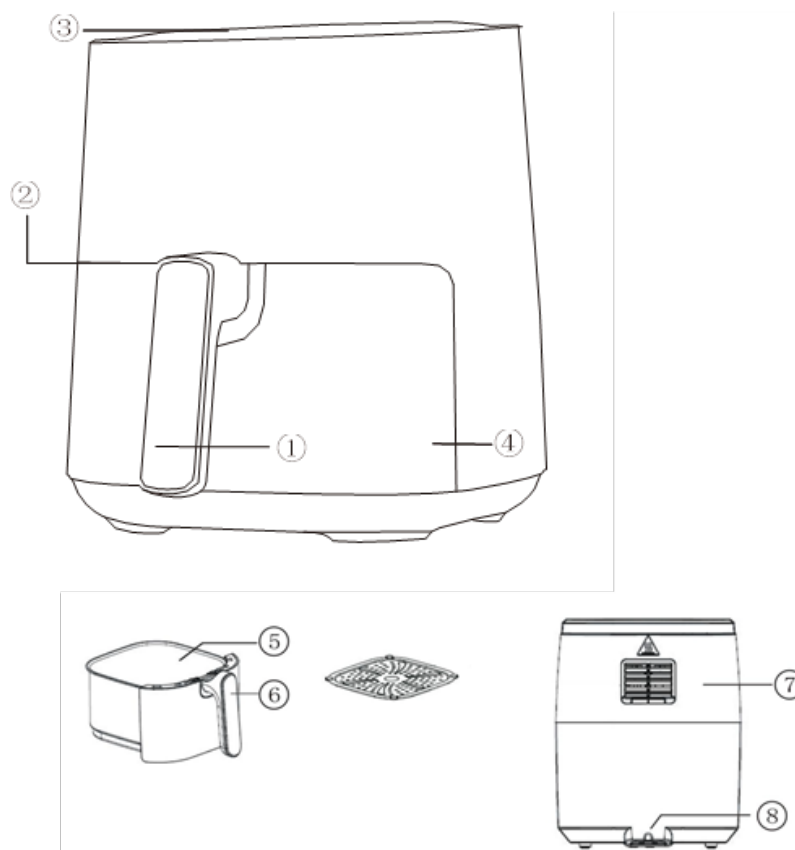
The appliance has a built-in timer. The appliance will automatically shut off when count down reaches zero. You can manually shut off the appliance by pressing the Off button.

## Electromagnetic Fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling there is no harm to the human body based on available scientific evidence.

The oil-free fryer is versatile and can prepare a wide variety of ingredients. The included recipe booklet is a helpful resource to familiarize yourself with the capabilities of the appliance.

## Hot-Air Fryer Components





1. Basket Handle
2. Frying Trivet
3. Touch screen - 8 cooking functions.
4. Basket
5. Basket Inside
6. Rack Grill
7. Air outlet
8. Power line exit


## Using The Appliance

1. Plug the main power cord into a grounded wall socket.
2. Gently pull the pan out from the hot-air fryer.
3. Place the ingredients in the basket.
4. Slide the pan back into the hot-air fryer, ensuring careful alignment with the guides in the body of the fryer. **Never use the pan without the basket in it.**
5. Press the Power on/off button, the LCD display with all icons will light.
6. Press the menu to choose settings (8 preset functions with the ability to adjust temperature and time).
  - Do not exceed the MAX indication (see “Settings”), as it may affect the cooking quality of the food.
  - Do not touch the basket during and immediately after use, as it gets very hot. Only hold the basket by the handle.
  - Do not fill the pan with oil or any other liquid.

## Control Panel



Press Menu to select or change the cooking function. The time & temperature setting can also be further adjusted, by touching the corresponding icons. When you want to adjust time, simply press the arrow up/down next to the time icon  on screen. This will Increase/Decrease 1 minute per press, or you can increase/decrease rapidly by holding the respective button. When you want to adjust temperature, simply press the up or down arrow next to the temperature icon  on screen. This will Increase/Decrease 5 degrees per press or increase/decrease rapidly by holding the respective button.

After choosing the desired settings, press icon  to start cooking.

During the cooking process, if you want to adjust Time or Temperature, you can easily adjust by pressing the respective buttons up/down.

**Note:** Some foods require to be shaken halfway through the cooking time to ensure an even cook. Be careful not to overfill the frying trivet to allow for proper heat circulation (see “Settings” below). To shake, simply pull the pan out of the appliance by the handle and shake it. You may want to empty the contents onto a plate before putting them back into the tray to ensure a good mix. Once shaken, slide the pan back into the air fryer.

The appliance will chime automatically to alert you that the cooking cycle has finished. Pull the pan out of the appliance and place it onto the heat-resistant holder. **Note:** After the timer ends, the heating elements stop working, however the fan will continue to run for about 20 seconds to blow away the hot air as a safety precaution.

Check if the ingredients are ready and properly cooked.

**Note:** If the ingredients are not ready yet, simply slide the basket back into the appliance. Press the temperature and time control buttons to adjust the settings and press the Power button to run the appliance.

To remove foods which would have collected oil (e.g. Meats) once finished cooking please use tongs to pick these up.





**Note:** Do not turn the pan over, the oil collected on the bottom of the pan will leak onto the food.





To remove foods which would not have excess oil in the pan (e.g. chips, vegetables etc.), Release the basket, and pour ingredients onto a plate or bowl.

## Settings

This table below will help you to select the basic settings for the ingredients. **Note:** Keep in mind that these settings are suggestions. As ingredients differ in size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because our Rapid Air Fry technology reheats the air inside of the appliance instantly, briefly pulling the pan out of the appliance during hot air frying will barely disturb the process - so we would advise you to intermittently check your food.

| Cooking Preset     | Icon  | Amount (grams) | Temperature °F | Time (Mins) |
|--------------------|---|----------------|----------------|-------------|
| French Fries       |  | 300-700        | 400            | 20          |
| Steak              |  | 100-500        | 400            | 16          |
| Shrimp             |  | 100-500        | 400            | 12          |
| Chicken Drumsticks |  | 100-500        | 360            | 18          |

| Cooking Preset | Icon  | Amount (grams) | Temperature °F | Time (Mins) |
|----------------|---|----------------|----------------|-------------|
| Meat           |  | 100-500        | 180            | 25          |
| Cake           |  | 300            | 360            | 12          |
| Fish           |  | 100-400        | 400            | 13          |
| Dehydrator     |  | 100-400        | 250            | 90          |

## **CLEANING**

Clean the appliance after every use. **DO NOT use metal kitchen utensils or abrasive cleaning materials to clean the pot and the non-stick coating basket, as this may damage the non-stick coating.**

1. Remove the plug from the wall outlet and let the appliance cool down. **NOTE: Remove the pot to let the Hot-air fryer cool down more quickly.**
2. Wipe the outside of the appliance with a moist cloth.
3. Thoroughly clean the basket and pot with hot soapy water and non-abrasive sponge. You can use degreasing liquid to remove any remaining dirt.

*Tip: If dirt is stuck to the basket or the bottom of the pot, fill the pot with hot water with some washing-up liquid. Put the basket in the pot and let the pot and the basket soak for approximately 10 minutes.*

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

## **STORAGE**

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

## **DISPOSAL**

Please refrain from disposing of the appliance with regular household waste when it is no longer in use. Instead, take it to an official collection point for recycling. By doing so, you contribute to environmental preservation.

## TROUBLESHOOTING

| Problem  | Possible Cause   | Solution   |
|--|--|--|
| The hot-air fryer does not work.                                 | The appliance is not plugged in.   | Plug the cord into a grounded wall socket.   |
|  | You have not set the timer.  | Set the timer to the required preparation time to switch on the appliance.   |
| The ingredients are not done.                                    | The amount of ingredients in the basket is too big.                                  | Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.   |
|  | The set temperature is too low.  | Set the temperature to the required temperature setting (see "Settings")   |
|  | The preparation time is too short.   | Set the temperature to the required temperature setting (see "Settings")   |
| The ingredients are fried unevenly.                              | Certain types of ingredients need to be shaken halfway through the preparation time. | Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. (See "Settings")  |
| Fried snacks are not crispy when they come out of the air fryer. | You used a type of snack meant to be prepared in a traditional deep fryer.           | Use oven snacks or lightly brush some oil onto the snacks for a crispier result.   |
| I cannot slide the pan into the appliance properly.              | There are too many ingredients in the basket.  | Do not fill the basket beyond the MAX indication.  |
|  | The basket is not placed in the pot correctly.                                       | Push the basket down into the pot until you hear a click.  |
| White smoke comes out of the appliance.                          | You are preparing greasy ingredients.  | When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pot. The oil produces white smoke, and the pot may heat up more than usual. This does not affect the appliance or the result. |
|  | The pot 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.  |
| Fries are fried unevenly in the air fryer.                       | You did not use the right potato type.   | Use fresh potatoes and make sure they stay firm during frying.   |
|  | You did not rinse the potato sticks properly before you fried them.                  | Rinse the potato sticks properly to remove starch from the outside of the sticks.  |
| Fries are not crispy when they come out of the air fryer.        | 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.   |



## **1-YEAR LIMITED WARRANTY**

This unit is guaranteed to the original retail purchaser against defects in quality or workmanship for a period of one year from the date of original purchase. If this unit fails because of a manufacturing defect within 30 days of purchase, return the unit, with your receipt, to the retailer. After 30 days, but within the warranty period, if the unit was purchased within the continental United States, return it, freight prepaid, to KMS for repair or replacement. If the unit was purchased outside the continental United States, return the unit to the place of purchase. This warranty does not cover damage caused by misuse, abuse, overheating or alteration. Repairs made by anyone other than KMS are not covered in this warranty.

KMS will not be held liable for any losses due to neglectful operation. All implied warranties, including the warranties of merchantability and of fitness of purpose, if applicable, are hereby limited in duration to the period of one year from the date of original retail purchase. Some states do not allow limitations on how long an implied warranty lasts, so the above limitations may not apply to you. Incidental or consequential damages arising from a breach of either express or implied warranties are hereby disclaimed and excluded. Some states do not allow the exclusion of limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you. Upon the expiration of this warranty all such liability will terminate. No other warranties are expressed or implied.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. No informal dispute settlement mechanisms are available. This limited warranty is given in lieu of all other warranties.

If you have any questions or concerns please visit [www.mycompletecuisine.com](http://www.mycompletecuisine.com) or email us at [customerservice@1kms.com](mailto:customerservice@1kms.com).