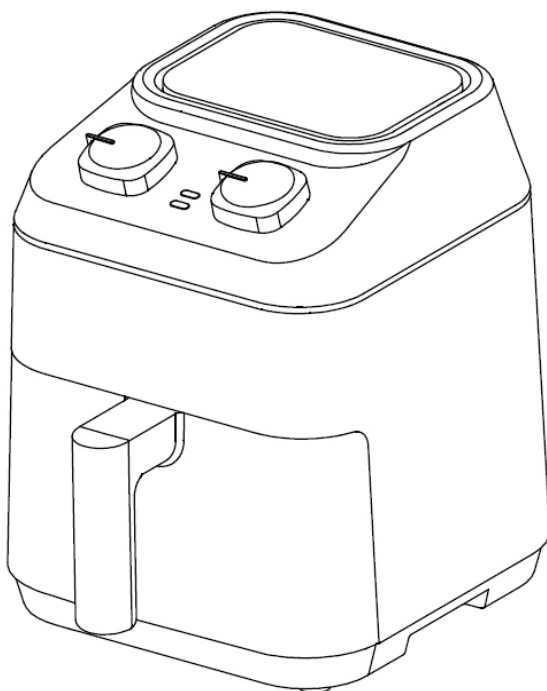


KLEVA® QUICKTIME™ AIR FRY

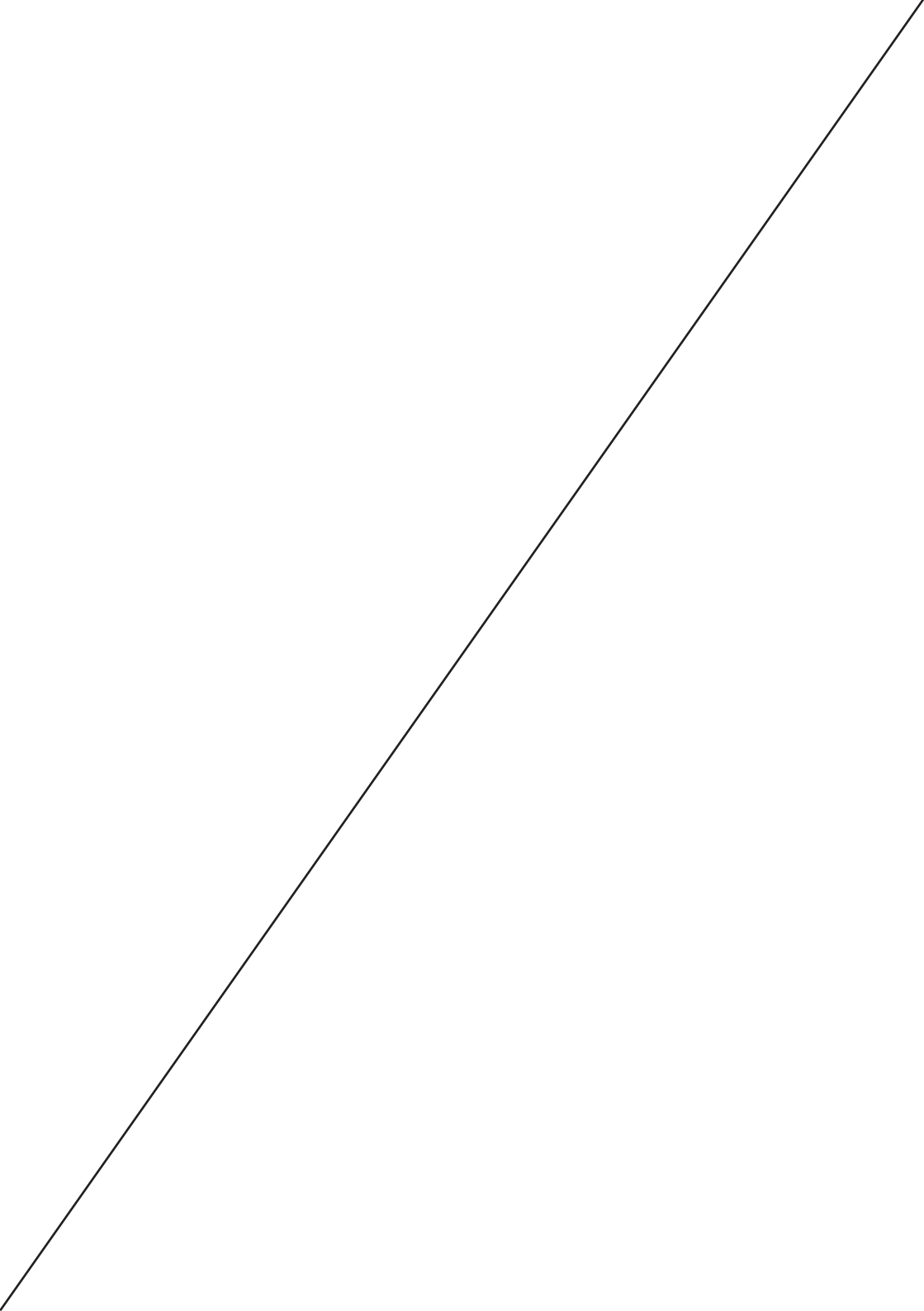
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USER MANUAL

Please read this **User Guide** carefully before use
& keep it handy for future reference.



SAFETY WARNINGS



READ THIS IMPORTANT INFORMATION CAREFULLY BEFORE YOU USE THE APPLIANCE AND SAVE IT FOR FUTURE REFERENCE

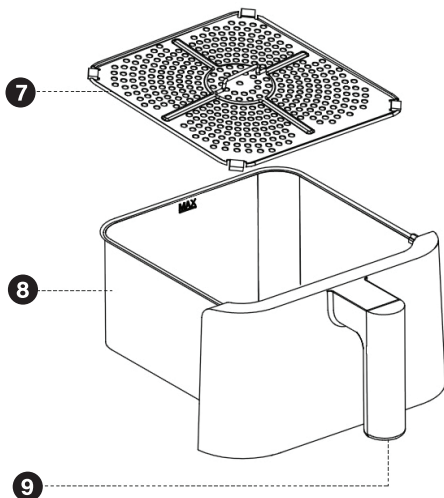
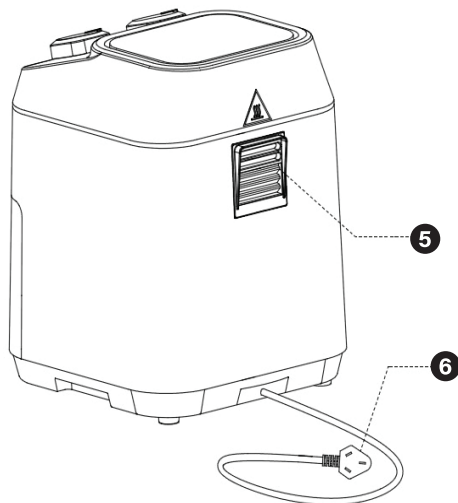
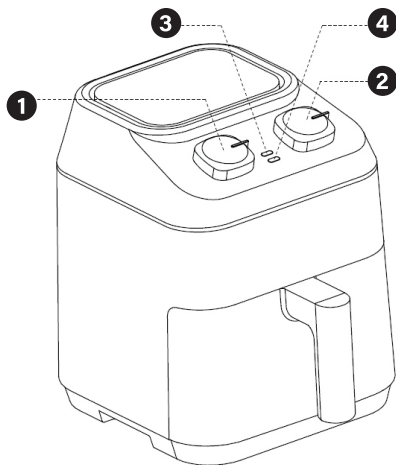
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instructions concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance is intended to be used in households and similar applications such as: Staff kitchen areas in shops, offices, and other working environments, farmhouses, by clients in hotels, motels, and other residential type environments, bed and breakfast type environments.
- Do not immerse the appliance in water during cleaning.
- To prevent injury and property damage, please read this manual carefully and avoid wrong use.
- Please do not modify, disassemble or repair this machine without authorization to avoid fire, electric shock or injury. If there is a malfunction, please contact Kleva Range.
- Please use only the correct power socket (AC voltage - 220-240V)
- Please use a power extension cord above 10A. Do not use the same socket for the machine and high-power home appliances or other equipment that may cause a power outage, to avoid an electricity jump or wire fire.
- If an abnormality or malfunction occurs, please stop using it immediately and remove the power plug to avoid fire, electric shock and injury.
- Do not allow children to touch the machine and plug to avoid injury such as electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Please remove the power plug from the socket before cleaning to avoid fire and electric shock and ensure that the machine is cooled to avoid burns.
- After the machine has been used, please remove the power plug from the socket to avoid electric shock, fire and other injuries.
- When removing the power plug, do not pull on the power cord. Always hold the power plug and remove it from the socket to avoid electric shock or short circuit.
- Do not touch the plug with wet hands as it may cause electric shock.
- Do not immerse the machine in water or pour water on the machine to avoid electric shock, short circuit or malfunction.
- Do not use in flammable, explosive, humid, high temperature and sun exposed environments.
- Do not use the power cord if it is damaged.
- Excessive twisting, placing in a high temperature environment or stretching with external force may cause damage to the power cord.
- When the machine is in operation, please do not leave, and do not allow the machine to run unattended to avoid danger.
- During use, please keep the air outlet unobstructed to avoid fire. There should be a gap of at least 20cm between the back, left and right sides, top of the machine and other objects. Do not place any objects on top of the machine.
- This product is not available to users (including children) with insufficient physiology, perception, mental abilities, experience or knowledge.
- Before cleaning or storing, make sure that the machine and accessories are completely cooled to avoid burns or fire.
- Please do not use the machine on uneven places or tabletops or bedding made of heat-insensitive materials to avoid fire, tabletop deformation, discoloration, etc.
- The amount of ingredients in the fryer should not exceed the "MAX line".
- To avoid malfunction, do not turn the knobs other than when cooking food.

PARTS/FEATURES



Read and follow all warnings and advice carefully.
Burns can occur from touching hot parts, or steam.

POWER	MODEL NUMBER	BASKET SIZE	TEMP RANGE
1200W	KQTAF01	2.8L	0-200°C



- 1 Thermostat knob**
To set temperature
- 2 Timer knob**
To set time
- 3 Heating indicator (green)**
Indicates the heating element is operating
- 4 Power indicator (red)**
Indicates the appliance is operating
- 5 Air outlet**
Discharges oily smoke or water vapor in the pot
- 6 Power cord plug**
Supplies power
- 7 Oil drip tray**
Holds ingredients raised away from base of basket
- 8 Basket**
Holds food and oil
- 9 Handle**
To grip basket

USAGE

Before Use

- Remove all packaging materials from the Quicktime Airfry™.
- Remove all stickers and labels from the unit. (excluding the rating label)
- Clean all parts to remove any dust or manufacturing residue.
- Thoroughly wash all removable parts by hand with clean water, washing liquid and non-abrasive sponge. Do not submerge the main unit in water. Then wipe with a damp cloth.
- Wipe the inside of the appliance with a cloth.
- Dry all parts of the Quicktime Airfry™ thoroughly. When replacing the basket and drip tray ensure they are installed correctly.
- Use the Quicktime Airfry™ on a flat horizontal stable and heat resistant surface. Ensure the appliance is away from a heating source and cannot be splashed by water.
- The appliance may emit slight smoke during first use. (This is normal)
- Please ensure adequate ventilation and a gap of at least 20cm is around the appliance.

Using The Quicktime AirFry™

Step 1 - Before using the air fryer for the first time, please ensure all packaging material has been completely removed from the appliance.

Step 2 - Place the unit on a flat surface then connect the power of the fryer to the wall socket.

Step 3 - Before cooking, preheat the Quicktime Airfry™ for 5 minutes at your desired temperature. Please note the timer needs to be set to a number greater than "0" for the temperature to be activated.

Step 4 - Take the Quicktime Airfry™ basket out of the main air fryer unit.

Step 5 - Put the ingredients in the basket.

Step 6 - Install the basket back into the main air fryer unit.

Step 7 - Set the heating temperature by turning the thermostat knob clockwise to the desired temperature (0~200°C) in 'Fig 1'

Step 8 - Set the heating time by turning the timer knob clockwise to set the desired cooking time (0~60 minutes) in 'Fig 2'

Step 9 - When the cooking is completed as the timer has reached "0" a "ding" sound will be heard. The air fryer will automatically turn off.

Step 10 - Take the basket out of the Quicktime Airfry™ and then take out all the ingredients.

Step 11 - Make sure that the Timing dial and Temperature dial is at the "0" position and remove the power plug from the socket.

Step 12 - When cleaning the Quicktime Airfry™, ensure the unit is completely cool and refer to instructions on page 4.

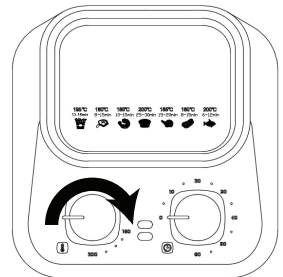


Fig. 1

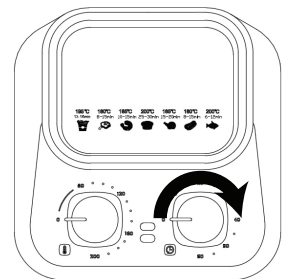


Fig. 2

CLEANING

Cleaning

Please clean the appliance after each use.

Step 1 - Before cleaning, unplug the unit from the wall and allow the air fryer to completely cool down.

Step 2 - Removing the basket and drip tray from the main unit will allow the air fryer to cool down faster.

Step 3 - Wipe the outside of the main unit with a damp cloth.

Step 4 - Wash the basket and drip tray using a non abrasive sponge. (Do not use detergents containing abrasive particles, pine perfume, scouring oil, alcohol or steel brushes)

Step 5 - If any food residue is stuck to the basket or drip tray, soak them with hot water for approx. 20 minutes. (Do not place inside the main unit whilst filled with water)

Step 6 - When cleaning and cooking with the air fryer, do not use metal kitchen utensils or abrasive cleaning materials. This may damage the coating on the basket and drip tray.

Step 7 - Clean the inside of the appliance with a damp cloth.

Step 8 - Dry all parts of your air fryer thoroughly and install the basket and drip tray. When re-installing these, ensure they have been lined up correctly.

Note: Do not immerse the Quicktime Airfry™ in water to clean and avoid being splashed by water. Do not clean the main unit of the air fryer directly with water to avoid electric shock.

Note: When cleaning, do not use detergents containing abrasive particles, pine perfume, scouring oil, alcohol or steel brushes, etc to avoid product damage and failure. When cleaning, please use a diluted neutral kitchen cleaner for cleaning, and clean it thoroughly with water.

HINTS & TIPS

Quick Cooking Guide

These cooking guides are intended as a guide only and should be adjusted accordingly to suit quantity or thickness of food to your own taste.

Food	Temp	Time	Weight
French Fries	200°C	13-20 mins	300-500g
Steak	185°C	8-15 mins	500g
Prawns	185°C	10-15 mins	300-500g
Cake	200°C	25-30 mins	500g
Chicken Legs	185°C	15-20 mins	500-800g
Meat	180°C	8-15 mins	500g
Fish	200°C	6-12 mins	500-800g

Note: When cooking chicken and other meat, always check to see that your food has been cooked thoroughly before consuming.

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Or visit klevarange.com.au

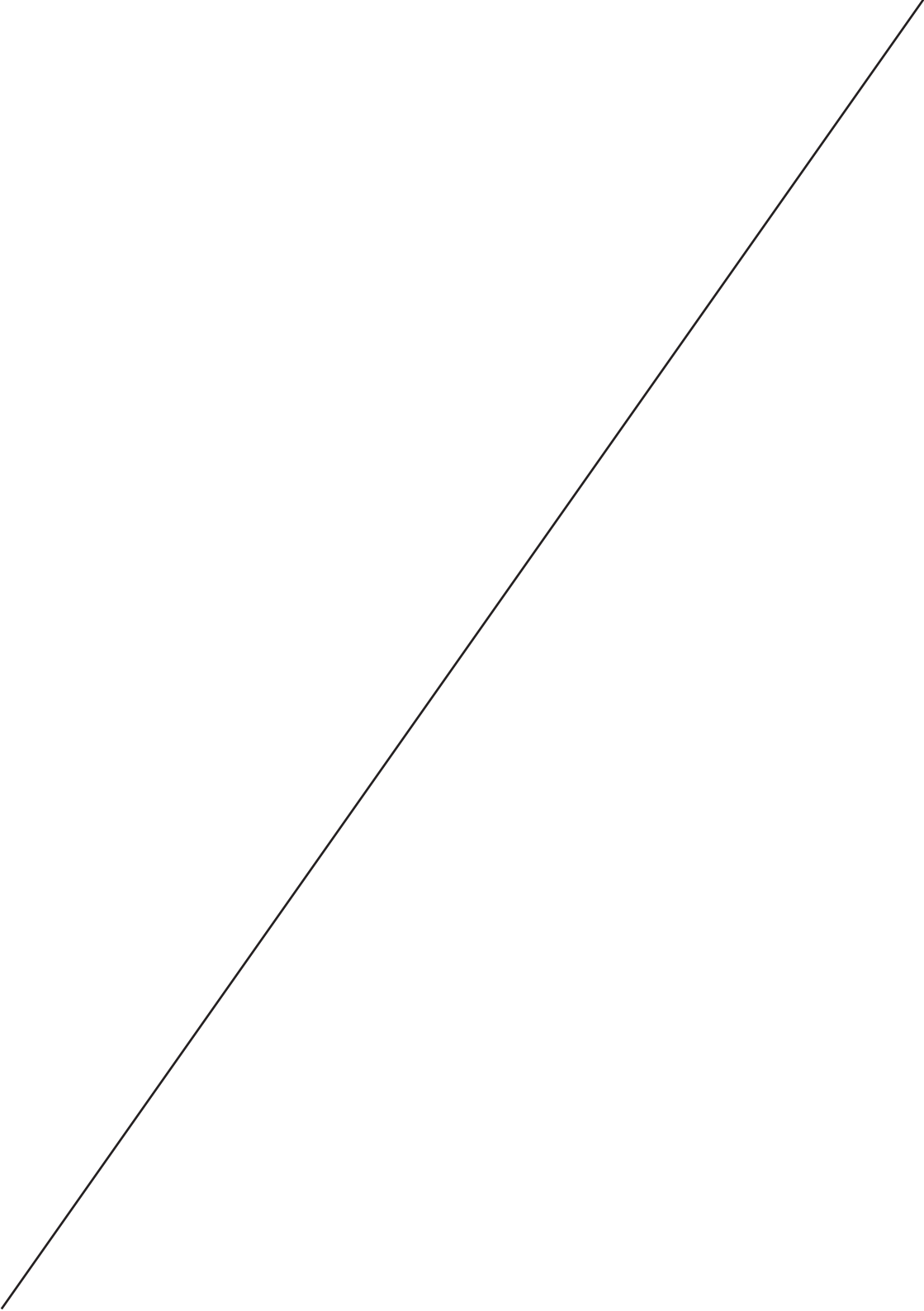
Quick Tips:

- Drizzle a little oil on top of the food for best results.
- Turn the food half way through the process for better results.
- Frozen food will take longer to cook, so please adjust the time/temperature accordingly.
- The heating element may turn off temporarily when the appliance reaches the present temperature and will turn on again when the temperature declines, this is normal.
- When cooking french fries or similar items, it is recommended that you shake/turn over your food at the half way point of cooking.

HINTS & TIPS

Troubleshooting

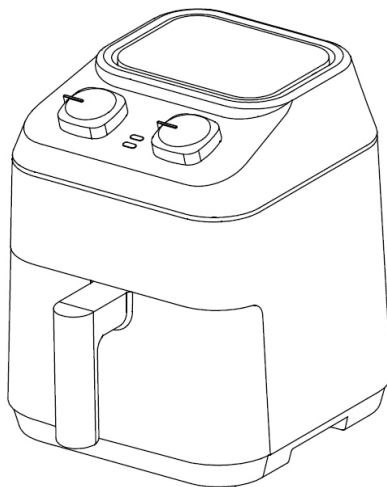
Problem	Cause	Solution
1. The appliance won't turn on or won't start cooking.	<ul style="list-style-type: none">▪ The appliance is not plugged in correctly.	<ul style="list-style-type: none">▪ Re-insert the plug into the socket and check to see that the main power switch is turned on.
	<ul style="list-style-type: none">▪ Have not turned the timer dial to set the cooking time.	<ul style="list-style-type: none">▪ Turn the time dial to set the cooking time.
	<ul style="list-style-type: none">▪ The fryer basket is not installed correctly.	<ul style="list-style-type: none">▪ Push the fryer basket to the back of the main unit until pressed tightly.
2. The food cooked unevenly.	<ul style="list-style-type: none">▪ The food is overlapped.	<ul style="list-style-type: none">▪ During cooking, turn the food to have a more even cooking result.
3. The food is not fully cooked.	<ul style="list-style-type: none">▪ Too much food.	<ul style="list-style-type: none">▪ Reduce your food quantity.
	<ul style="list-style-type: none">▪ The cooking temperature is too low.	<ul style="list-style-type: none">▪ Adjust to a higher cooking temperature to cook.
	<ul style="list-style-type: none">▪ The cooking time is too short.	<ul style="list-style-type: none">▪ Put the food into the appliance to cook again.
4. The fryer basket won't push all the way to the back of the appliance	<ul style="list-style-type: none">▪ Too much food is filled in the basket which is beyond MAX level.	<ul style="list-style-type: none">▪ Reduce the amount of food and be sure it does not exceed the MAX level.
	<ul style="list-style-type: none">▪ The fryer basket has been placed incorrectly.	<ul style="list-style-type: none">▪ Push the fryer basket to the back of the main unit until pressed tightly.
5. Smoke comes out of the appliance.	<ul style="list-style-type: none">▪ The food that's cooking is too greasy or the basket may not be fully cleaned from the previous use.	<ul style="list-style-type: none">▪ Do not cook food that is too greasy and maintain that your basket has been properly cleaned.



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READ AND FOLLOW ALL WARNINGS AND ADVICE CAREFULLY. BURNS CAN OCCUR FROM TOUCHING HOT PARTS, HOT WATER OR STEAM. DO NOT PUT OIL OR FOOD INTO THE FRYER WITHOUT THE BASKET AND DRIP TRAY INSTALLED CORRECTLY.

KLEVA RANGE®

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QUALITY**



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