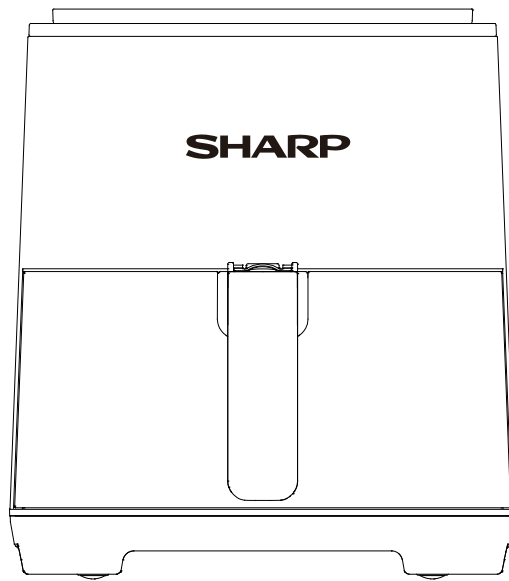


INSTRUCTION MANUAL

Air Fryer



**Model: KFAF50MBK
KFAF50MST
KFAF70MBK
KFAF70MST**

Please read the manual carefully before use. Keep them for further reference.

HOUSEHOLD USE ONLY

1. NEW CALL CENTER HOTLINE

Our customer service line is 03-8026 6228.

2. LOCATION OF CUSTOMER SERVICE CENTRE

Sharp Subang Jaya Service Centre:

No 1, Jalan TP6, Sime UEP Industrial Park,

47600 Subang Jaya, Selangor Darul Ehsan.

Operation Hours: 9.00am – 6.00pm (Monday – Friday)

GPS Coordinates: N 3.04556 E 101.56466

Sharp Plaza Low Yat Service Centre:

Lot 4.20, 4th Floor Plaza Low Yat,

Off Jalan Bukit Bintang,

55100 Kuala Lumpur.

Operation Hours: 10.00am – 8.00pm (Monday – Friday)

GPS Coordinates: N3.14406 E 101.70998

3. SPARE PART SALES

Email to sharpcs_support@my.sharp-world.com and collect from the New Subang Jaya Service Centre or get it delivered at a minimal fee.

4. EMAIL CONTACT

sharpcs_support@my.sharp-world.com

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when any appliance is used by or near children.
4. To protect against electric shock, do not immerse the air fryer into water or other liquid.
5. Do not let cord hang over edge of table or counter, or touch hot surfaces.
6. Do not operate appliance with damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner, return appliance to the nearest Authorized Service Center for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
8. When operating the oven, keep at least four inches of space on all sides of the oven to allow for adequate air circulation.
9. Unplug from outlet when not in use, or before cleaning. Let it to cool before putting on or taking off parts, or before cleaning.
10. To disconnect, press the STOP/CANCEL button to return the standby mode, then unplug the plug. Always hold the plug, but never pull the cord.
11. Do not cover any part of the air fryer with metal foil when the air fryer is operating. This may cause overheating of the oven.
12. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
13. Do not place any of the following materials in the air fryer: cardboard, plastic, paper, or anything similar.
14. Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
15. Do not use outdoors.
16. Do not use appliance for other than intended use.
17. This appliance is for HOUSEHOLD USE ONLY.
18. Temperature of accessible surfaces may be high when the appliance is operating.
19. 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.
20. Children should be supervised to ensure that they do not play with the appliance.
21. For appliance with type Y attachment, if the supply cord is damaged, it must be replaced by the manufacturer, its services agent or similarly qualified persons in order to avoid a hazard.
22. Rear surface of appliances should be placed against a wall.
23. **WARNING:** This appliance includes a heating function. Surfaces, other than the functional surfaces may develop high temperatures. Since temperatures are perceived differently by different people, this device should be used with CAUTION. Hold the appliance exclusively to grip surfaces intended to hold and use such heat protection measures as heat protection Gloves or pot holders. Areas which are not intended to grips must be given sufficient time to cool.
24. Do not place on or near a hot gas or electric burner, or in a heated oven.
25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
26. Appliances are not intended to be operated by means of an external timer or separate remote-control system.
27. Do not put the oil or any other liquid in the inner pot.

28. To prevent the inner pot dropping on the ground, put the inner pot on a stable table before lift the air fry basket.
29. Clean the air fry basket and inner pot with damp, soapy cloth. Make sure only use mild, soapy water. You can also clean them by dishwasher.
30. Dry the unit and all the assemblies with soft cloth before store or use.
31. If the stains in the basket or inner pot are too difficult to clean, let them soak in warm water for about 10 minutes before cleaning.
32. Do not immerse the air fryer in the water or any other liquids. Clean the exterior surfaces of the unit with wipe soft cloth. Then dry it with soft cloth.
33. **CAUTION:** The mark "▲" means **APPLIANCE SURFACES ARE HOT WHEN OR AFTER USE**. Do not touch hot surfaces. Please wear protective insulated gloves when touching hot surfaces or hot air fry basket, inner pot and food.

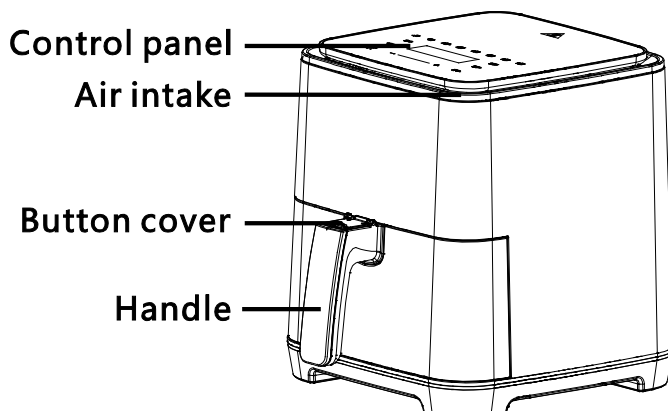
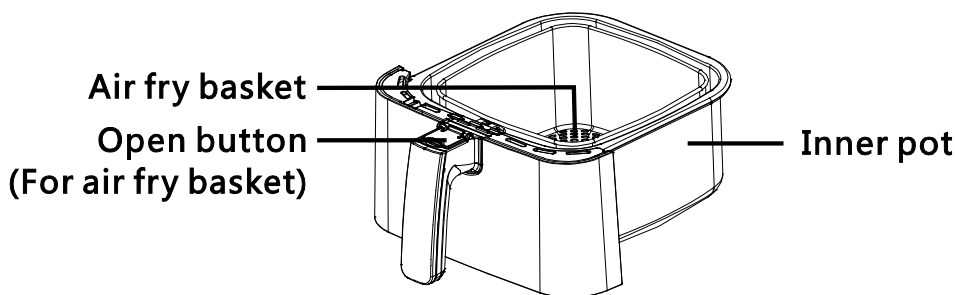
SAVE THESE INSTRUCTIONS

Before Using Your Air Fryer

Before using your air fryer for the first time, be sure to:

1. Unpack the unit.
2. Remove the pot and air fry basket. Wash the pot and air fry basket in hot sudsy water or in dishwasher.
3. Thoroughly dry all accessories and re-assemble in air fryer.
4. Wipe the outer body and inner part with wet cloth and dry them before using.
5. Plug the air fryer into outlet and you are ready to use your new Air fryer.

COMPONENTS:

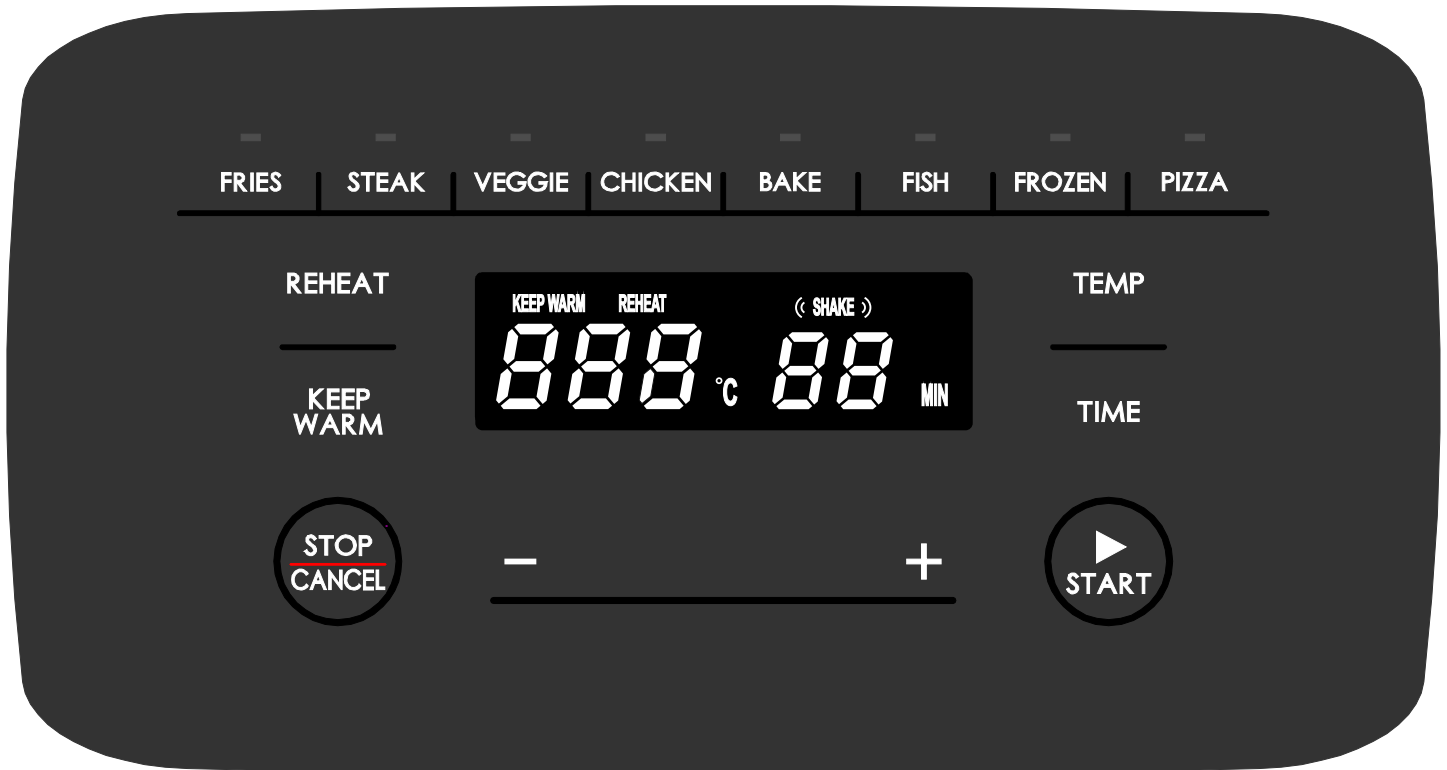


Using Your Air Fryer

Please familiarize yourself with the following Air Fryer functions and accessories prior to first use:

- **Inner pot:** Place the air fry basket onto the pot, and then put the pot into the air fryer.
- **Air fry basket:** Place the food in the basket and then put the basket into the inner pot to cook.
- **Open button (For air fry basket):** To take out the air fry basket, press the open button and then lift the basket. **NOTE:** to prevent the inner pot dropping on the ground, put the inner pot on a stable table before lift the basket.
- **Air intake:** There will be hot steam out from the air intake, keep your hands or face away from the air intake when cooking to prevent scalding.
- **Button cover:** To prevent mistakenly touching the open button.
- **Handle:** For handle the inner pot and air fry basket.

CONTROL PANEL



BUTTONS INSTRUCTION

"REHEAT" button:

- ① Press this button to preheat the inner pot before the cooking. After the preheating, put the food into the air fry basket and select the function to start the cooking.
- ② User can reheat the food by press this button if the food has cold or did not achieve the desired cooking effect.

"KEEP WARM" button:

After the cooking, user can press this button to keep the food warm.

"STOP/CANCEL" button:

- ① During the cooking, user can press this button once to pause the cooking. The display blinks in the LED display. User can press "TEMP" button or "TIME" button to adjust the cooking temperature or time.
- ② During the cooking, user can press this button twice to cancel the cooking and return to standby mode.

"TEMP" button:

- ① During the setting mode, press this button once to enter the temperature setting mode. Press the "-" or "+" button to set the cooking temperature.
- ② During the cooking, to adjust the cooking temperature, press the "STOP/CANCEL" button once and then press the "TEMP" button to enter the temperature setting mode.

"TIME" button:

- ① During the setting mode, press this button once to enter the time setting mode. Press the "-" or "+" button to set the cooking time.
- ② During the cooking, to adjust the cooking time, press the "STOP/CANCEL" button once and then press the "TIME" button to enter the time setting mode.

"START" button:

After selected function, press this button to start the cooking.

"-"/"+" button:

In time or temperature setting mode, press "-"/"+" button to set the time or temperature.

OPERATION INSTRUCTIONS

1. Place the food to be cooked on the air fry basket evenly.
NOTE: The amount of the food should not more than the 4/5 of total amount of the air fry basket.
2. Place the basket in the inner pot. Insert the pot into the air fryer.
3. Plug the air fryer into outlet.
4. Select the desired function by pressing the function button on the control panel. The default temperature and time blink in the LED display.
5. Press the "TEMP" button once, and then press "-" or "+" button to set the desired cooking temperature.
6. Press the "TIME" button once, and then press "-" or "+" button to set the desired cooking time.
7. Press "START" button to start the cooking. The time counts down.
NOTE: ① The cooking temperature and time can be adjusted during the cooking.
② To pause the cooking, press the "START/CANCEL" button once.
③ To cancel the cooking, press the "START/CANCEL" button twice.
④ Some food need to stir during the cooking: Pull the inner pot to turn the food. Place the pot into the air fryer and press "START" button to continue the cooking. Be careful to stir the food to prevent scalding.
8. When the cooking is complete, a bell will sound and the unit returns to standby mode.
NOTE: Check the food if it has achieved the desired cooking effect or not. If not, insert the pot into the air fryer and the press the "REHEAT" button to cooking for few minutes.
9. Pull the inner pot with handle carefully to take the food out from the air fry basket immediately or the heat remaining in the air fryer will continue to toast and dry out your toast.
NOTE: to prevent the inner pot dropping on the ground, put the inner pot on a stable table before lift the basket.

COOKING TIPS

Recipe	Weight (g)	Cooking time (min)	Cooking temperature (°C)	Shake or not during the cooking	Tips
Frozen fries (thick)	300-700	12-16	200	Shake	
Frozen fries (thin)	300-700	12-20	200	Shake	
DIY fries (0.7*0.7*8cm)	300-800	18-30	180	Shake	Add oil : 1/2 spoon
DIY chips	300-800	18-22	180	Shake	Add oil : 1/2 spoon
DIY potato pieces	300-750	12-18	180	Shake	Add oil : 1/2 spoon
Hash Brown	250	15-18	180		
Braised Cream potato	500	18-22	180		
Steak	100-500	8-12	180		
Pork chop	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	180		
Drumstick	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Fish	100-500	8-12	180		
Prawn	100-500	5-10	180		
Crab	100-500	8-12	180		
Cake	100-400	15-30	160		
Spring rolls	100-400	8-10	200	Shake	Instant Spring rolls
Frozen chicken nugget	100-500	6-10	200	Shake	
Frozen fish strips	100-400	6-10	200		
Frozen crumbs/cheese snack	100-400	8-10	180		
Brew vegetable	100-400	10	160		
Yakitori	100-400	8-12	200		
Sweet potato	100-500	30-45	200		

USE MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Contact a qualified appliance repair technician if the product requires servicing.

CLEANING INSTRUCTIONS

CAUTION: To protect against electrical shock, DO NOT IMMERSE THE AIR FRYER IN WATER OR ANY OTHER LIQUIDS.

Your air fryer should be cleaned regularly for best performance and long life. Regular cleaning will also reduce the risk of fire hazard.

1. Remove plug from electrical outlet. Allow it to cool.
2. Clean the air fry basket and inner pot with damp, soapy cloth. Make sure to only use mild, soapy water.
3. If the stains in the basket or inner pot are too difficult to clean, let them soak in warm water for about 10 minutes.
4. Clean the heating elements with dry and soft cloth.
5. Wipe outside of air fryer with a damp cloth. Then dry it with clean cloth.

CAUTION: DO NOT USE ABRASIVE CLEANERS OR METAL SCOURING THE BASKET AND POT. Make sure to only use mild, soapy water. Abrasive cleaners, scrubbing brushes and chemical cleaners will damage the coating on this unit. Pieces can break off the surfaces and touch electrical parts involving a risk of electrical shock.

6. Allow the appliance to cool and dry completely before storing. If storing the air fryer for long periods of time, make certain that the air fryer is clean and free of food particles. Store the air fryer in a dry location such as on a table or countertop or cupboard shelf. Other than the recommended cleaning, no further user maintenance should be necessary.
7. Any other servicing should be performed by an authorized service representative.

SPECIFICATION

Unplug unit, allow

Model	Rated voltage	Rated frequency	Rated power	Frying basket capacity	Frying pan capacity
KFAF50MBK	220 - 240V	50 - 60Hz	1450W	3.5L	5.0L
KFAF50MST	220 - 240V	50 - 60Hz	1450W	3.5L	5.0L
KFAF70MBK	220 - 240V	50 - 60Hz	1650W	5.5L	7.0L
KFAF70MST	220 - 240V	50 - 60Hz	1650W	5.5L	7.0L

TO STORE

Unplug unit, allow it to cool, and clean before storing. Store the air fryer in its box in a clean, dry place. Never store appliance while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

The user manual can also be check and download from our website: www.my.sharp.com

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