

**AICOOK**  
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# AIR FRYER KZ-6011 USER MANUAL

Questions or Concerns?  
Please contact us at: [service@aicook.cc](mailto:service@aicook.cc)

# THANK YOU FOR PURCHASING THE KZ-6011 AIR FRYER BY AICOOK.

If you have any questions or concerns regarding your new product, please reach out to us at [service@aicook.cc](mailto:service@aicook.cc)  
We hope you enjoy your new product!

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# SPECIFICATIONS

Model:	KZ-6011
Power source:	120V/60Hz
Rated power:	1500W
Basket capacity:	5.8QT

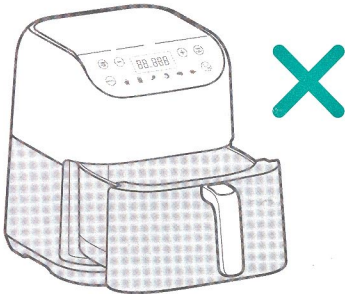
# PACKAGE CONTENTS

- 1 × Air Fryer KZ-6011
- 1 × Recipe Book
- 1 × User Manual
- 1 × Warranty Card

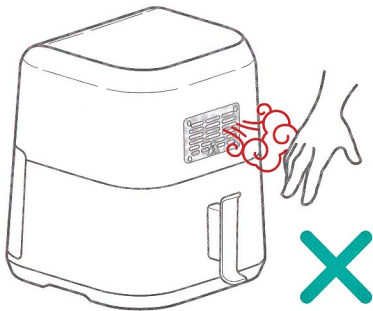
# IMPORTANT SAFEGARDS

Always follow basic safety precautions when using your air fryer.  
Read all instructions.

## Key Safety Points



**Do not** touch hot surfaces.  
Use handle.



**Do not** block any ventilation openings. Hot steam is released through air outlets. Keep your hands and face clear of openings.

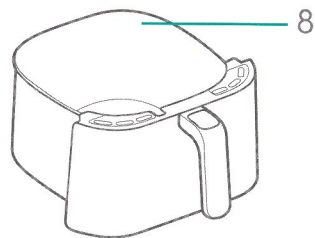
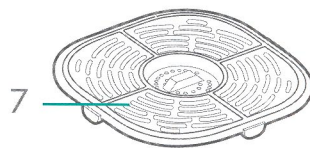
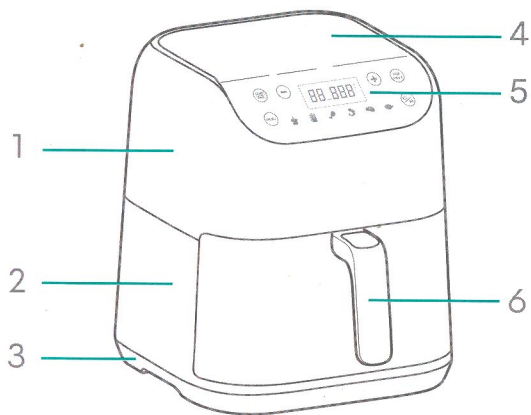
## General Safety

- Do not immerse your air fryer housing or plug in water or liquid.
- Closely supervise children near your air fryer.
- Unplug when not in use, and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support (page 20).
- Do not use replacement third-party parts or accessories, as this may cause injuries.
- Do not use your air fryer outdoors.
- Do not place your air fryer on a stove, near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving your air fryer (or removing the baskets) if it contains hot oil or other hot liquids.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not place anything on top of your air fryer.
- Do not store anything inside your air fryer.
- Your air fryer is designed for household use and may not be safe for commercial use.
- Only use your air fryer as directed in this.

## While Air Frying

- An air fryer works with hot air only. Never fill the baskets with oil or fat.
- Never use your air fryer without the baskets in place.
- Do not place oversized foods or metal utensils into your air fryer.
- Do not place paper, cardboard, non-heat resistant plastic, or similar materials, into your air fryer. You may use parchment paper or foil.
- Never put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your air fryer away from flammable materials (curtains, tablecloth, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately unplug your air fryer if you see dark smoke coming out. Food is burning. Wait for smoke to clear before pulling the baskets out.
- Do not leave your air fryer unattended while in use

# PRODUCT COMPONENTS



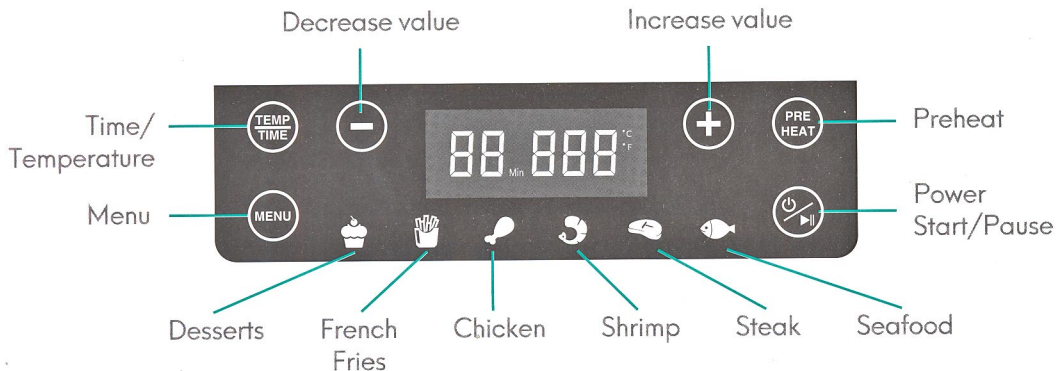
- 1. Upper Housing
- 2. Lower Housing
- 3. Base Cover

- 4. Top Cover
- 5. Control Panel
- 6. Handle

- 7. Fry basket
- 8. Fry basket pad



# DISPLAY



## NOTE:

- To easily increase or decrease time or temperature, press and hold the **+** or **-** buttons.
- Press **TEMP TIME** for 3 seconds to switch between  $F^{\circ}$  and  $C^{\circ}$ .

## DISPLAY MESSAGES



Cooking program has ended



The initial temperature of product preheating is  $360^{\circ}F/180^{\circ}C$ .

# BEFORE FIRST USE

## Setting Up

1. Remove all packaging from the air fryer, including any temporary stickers.
2. Pull the handle to remove the baskets.
3. Wash both basket and basket pad, using either a dishwasher or a non-abrasive sponge.
4. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.
5. Put the baskets back inside the air fryer.
6. Place the air fryer on a stable, level, heat-resistant surface, away from areas that can be damaged by steam (such as walls or cupboards).
7. Leave 5 inches (13 cm) of space behind and above the air fryer. [Figure 1] Leave enough room to remove the baskets.

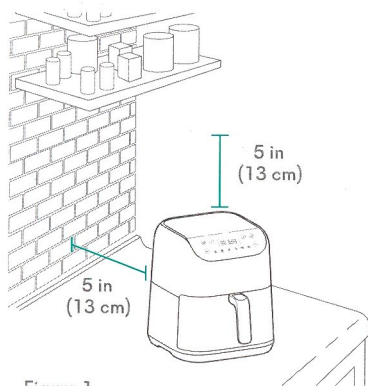


Figure 1

# USING YOUR AIR FRYER

## Preheating

We recommend preheating before placing food into the air fryer, unless your air fryer is already hot.

Food will not cook thoroughly without preheating.






1. Plug in. Press  to turn on the air fryer.
2. Press . The display will show. [Figure 2]
3. Optionally, press the  or  buttons to change the temperature.
4. Press  to begin preheating.
5. When preheating is done, the air fryer will beep 5 times. The display will show. [Figure 3]



Figure 2



Figure 3

## Air Frying

- Do not place anything on top of your air fryer. This disrupts airflow and causes poor air frying results. [Figure 4]
- An air fryer is not a deep fryer. Do not fill the pan with oil, frying fat, or any liquid.

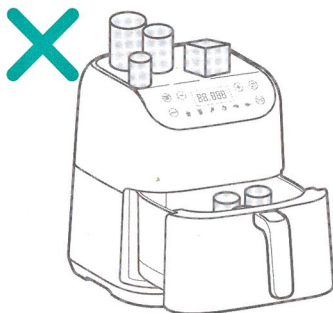








Figure 4

### Preset Air Frying Programs

Using a preset is the easiest way to air fry. Presets are programmed with an ideal time and temperature for cooking certain foods.







1. Plug in, Preheat your air fryer (see page 10).
2. When your air fryer displays “**End**”, add food to the basket.
3. Select a preset cooking program(see page 12).

The corresponding time and temperature of the 6 menu modes are as follows:

Preset	Symbol	Default Temperature	Default Time
Desserts		300°F/150°C	30minutes
French Fries		360°F/180°C	15minutes
Chicken		400°F/200°C	20minutes
Shrimp		320°F/160°C	10minutes
Steak		360°F/180°C	15minutes
Seafood		400°F/200°C	10minutes

4. Optionally, customize the temperature and time.

**NOTE:** You can do this anytime during cooking.

- Press  once. The temperature will blink on the display. Press the  or  buttons to change the temperature (between 104°F-400°F / 40°C-200°C).
- Press  a second time. The time will blink on the display. Press the  or  buttons to change the time (between 1-60 minutes)

5. Press  to begin air frying.
6. The air fryer will beep 5 times when finished. The display will show. [Figure 5 ]

## Manual Air Frying

1. Plug in, Preheat your air fryer (see page 10).
2. When your air fryer displays “ -- End ”, add food to the baskets.
3. Set the temperature and time.

**NOTE:** You can do this anytime during cooking.








- a. Press  once. The temperature will blink on the display. Press the  or  buttons to change the temperature (between 104°F-400°F / 40°C-200°C).
  - b. Press  a second time. The time will blink on the display. Press the  or  buttons to change the time (between 1-60 minutes)
4. Press  to begin air frying.
  5. The air fryer will beep 5 times when finished. The display will show. [Figure 5 ]



Figure 5

## Cooking Guide

### Over-Filling

- If the basket is overfilled, food will cook unevenly. [Figure 6]
- Do not pack in food.

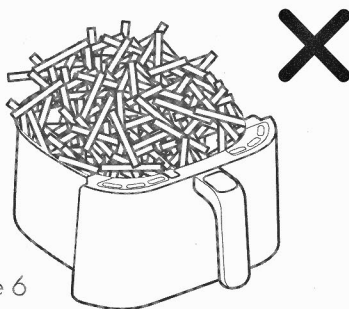


Figure 6

### Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 tablespoons of oil.
- Oil sprays are excellent for applying small amounts of oil evenly to all food items.

### French Fries

- Add  $\frac{1}{2}$  to 1 tablespoon oil for crispiness.
- When making fries from raw potatoes, soak uncooked fries in water for 15 minutes to remove starch prior to frying. Pat dry with a towel before adding oil.
- Cut uncooked fries smaller for crispier results.
- Try cutting into  $\frac{1}{4}$ -inch by 3-inch (0.6 cm by 7.6 cm) strips.

### **Food Tips**

- You can air fry any frozen foods or goods that can be baked in an oven.
- To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the baskets.
- Air frying high-fat foods will cause fat to drip to the bottom of the baskets. To avoid excess smoke while cooking, pour out fat drippings after cooking.
- Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.

## **CARE & MAINTENANCE**

**NOTE:** Always clean the air fryer after every use. Lining the outer basket with foil may make cleanup easier.

- Unplug the air fryer and allow it to cool completely before cleaning. Pull out the baskets for faster cooling.
- Wipe the outside of the air fryer with a moist cloth.
- The baskets are dishwasher safe. You can also wash the baskets with hot, soapy water and a non-abrasive sponge. Soak if necessary.

**NOTE:**

Baskets have a non-stick coating. Avoid metal utensils and abrasive cleaning materials.



- For stubborn grease:
  - a. In a small bowl, mix  $\frac{1}{2}$  cup (118 mL) of baking soda and a few tablespoons of water (1 tbsp = 15 mL) until forming a spreadable paste.
  - b. Use a sponge to spread the paste on the baskets and scrub. Before rinsing, let the baskets sit for 15 minutes.
  - c. Wash baskets with soap and water before using.
- Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. Do not immerse in water. [ Figure 7 ]
- Clean the heating coil, if needed, to remove food debris.
- Dry before using.

**NOTE:**

Make sure that the heating coil is dry before turning on the air fryer.

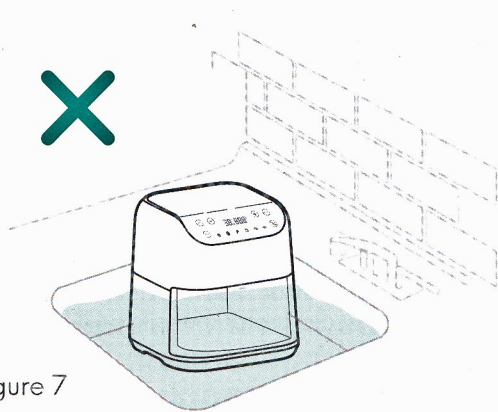


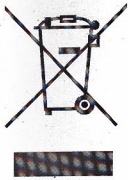
Figure 7

# TROUBLESHOOTING

Problem	Possible Solution
The air fryer will not turn on.	Make sure the air fryer is plugged in.
	Push the basket securely into the air fryer.
Foods are not completely cooked.	Place smaller batches of ingredients into the inner basket. If the basket is overstuffed, then ingredients will be undercooked.
	Increase cooking temperature or time.
Foods are cooked unevenly.	Ingredients that are stacked on top of each other or close to each other need to be shaken during cooking.
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on food can increase crispiness (see Cooking Guide, page 14).
French fries are not fried correctly.	See French Fries (see Cooking Guide, page 14).

<b>Problem</b>	<b>Possible Solution</b>
White smoke is coming out of the air fryer.	The air fryer may produce some white smoke when you use it for the first time. This is normal.
	Make sure the pan is cleaned properly and not greasy.
	Frying greasy foods will cause oil to leak into the outer basket. This oil will produce white smoke, and the baskets may be hotter than usual. This is normal, and would not affect cooking. Handle baskets with care.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the basket out.
Display shows Error Code "E1".	There is an open circuit in the temperature monitor. Contact Customer Support (page 20).
Display shows Error Code "E2".	There is a short circuit in the temperature monitor. Contact Customer Support (page 20).

# ENVIRONMENT FRIENDLY DISPOSAL



You can help protect the environment!  
Please remember to respect the local regulations:  
hand in the non-working electrical equipments to an  
appropriate waste disposal center

## WARRANTY

AICOOK provide a two-year product warranty from the date of purchase for all our products. We will take care of all quality-related issues with a REPLACEMENT or FULL REFUND including any return shipping costs. If you believe the product is defective and under warranty, please contact us at [service@aicook.cc](mailto:service@aicook.cc)

Please carefully follow our warranty process to minimize any delays:

1. Note the product model name. It can be found on a sticker located underneath or on the back of the product.
2. Provide order number for a purchase made through Amazon.

### Special Notes:

Typical turnaround time to address Warranty claims is 10 business days, depending on your geographical location and type of damage or Warranty claim.

# AICOOK

## HOUSEHOLD USE ONLY



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