

cookworks

5L DIGITAL AIR FRYER

Model No.: KDF-596D



Care & Instruction Manual

WARNING: This appliance is operating at high temperatures. To ensure your safety and the safety of others, please ensure you read these instructions paying particular attention to the safety precautions before using this product and retain for future reference.

A replacement copy of this manual can be obtained from www.argos-support.co.uk

IMPORTANT SAFETY PRECAUTIONS

1. You should only plug the appliance into a 220V-240V AC, 50-60Hz earthed socket outlet. Connecting it to other power sources may damage the appliance and will invalidate the guarantee.
2. **Please read through this instruction manual before your first use and keep it for future reference.**
3. Do not use an extension cord with this appliance.
4. Switch off and unplug when not in use and before cleaning the appliance.
5. **Beware of hot surfaces. Always wear protective, insulated oven gloves or mitts when removing food items or handling the drawer and basket - The fryer gets very hot!**
6. To protect against electrical shock do not immerse cord, plugs, or main body in water or other liquid.
7. **Close supervision is necessary when any appliance is used by or near children.**
8. Do not leave food in unit overnight.
9. Unplug from outlet when not in use and before cleaning. Allow to cool before attaching or removing parts or cleaning.
10. Do not use accessory attachments not recommended by the appliance manufacturer as may cause injury.
11. Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or heated oven.
13. **Keep the appliance and its cord out of reach of children less than 8 years.**

14. **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.**
15. **Children shall not play with the appliance.**
16. **Cleaning and user maintenance shall not be made by children unless they are older than 8 years and supervised.**
17. Use on a secure and stable worktop. Do not place near the edge of the worktop.
18. Do not place the product where it can either fall or be submerged into water or any other liquid.
19. Do not move the air fryer while in use.
20. A fire may occur if the air fryer is covered by or placed near the flammable material, including curtains, draperies, walls, and the like, when in operation.
21. Never leave the product unattended while in use.
22. Do not place any of the following materials in the air fryer: cardboard, plastic, paper, or anything similar. This includes “ready meals” for microwave or conventional ovens which should **not** be cooked in an air fryer.
23. Do not store any materials, other than manufacturer's recommended accessories in this air fryer when not in use.
24. **DO NOT** operate the unit near to where aerosol products are being used.

25. NOTE - This product may emit some odour when it is first used. This is due to lubricant on the elements burning off and is NORMAL. It will not continue following further usage.

26. Always be extremely cautious when preparing foods using fats and oil around heat as these can catch fire or scold.

27. Where you see this symbol on the product or attachments, it means:

CAUTION: Hot Surface



28. The product is not to be used if it has been dropped, or if there are visible signs of damage.

29. The appliance is not intended to be operated by means of an external timer or separated remote-control system.

30. 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.

31. The outer surface may get hot when the appliance is operating.

32. Never cook stews casseroles or any liquid based food such as soup as the unit can become damaged by liquid splashes and vapour.

33. Do not place in front of plug sockets as there is a hot air vent at the rear of unit.

34. Do not cover the air inlet (top of unit) or the air exhaust openings at the back while the appliance is operating.

35. Do not fill the frying drawer with oil as this may cause a fire hazard.

36. During hot air frying, hot steam is released through the

air exhaust opening. Keep your hands and face at a safe distance from the steam and from the air exhaust opening. Also be careful of hot steam and hot air when you remove the frying drawer from the appliance.

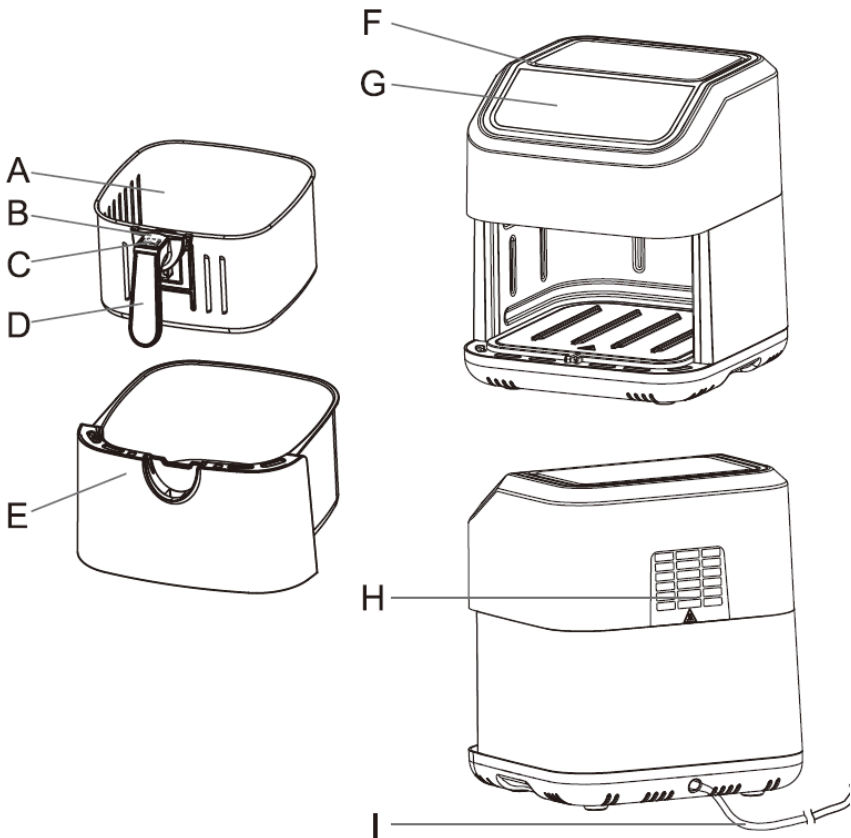
37. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the frying drawer from the appliance.

SAVE THESE INSTRUCTIONS

Contents

Know Your Appliance.....	3
Digital Panel Function.....	4
Automatic Switch-Off.....	4
Before First Use.....	4
Preparing for Use.....	5
Using the Appliance.....	5
Pre-Heat/Manual.....	6
Preset Cooking Mode Table.....	7
Operation Tips.....	8
Using Oil.....	8
Food Tips.....	8
Making home-made fries.....	8
Reheating Foods.....	9
Cooking Guide.....	9
Cleaning.....	12
Storage.....	12
Troubleshooting.....	13
Technical Specification.....	16
Disposal.....	17
Connection to power.....	17

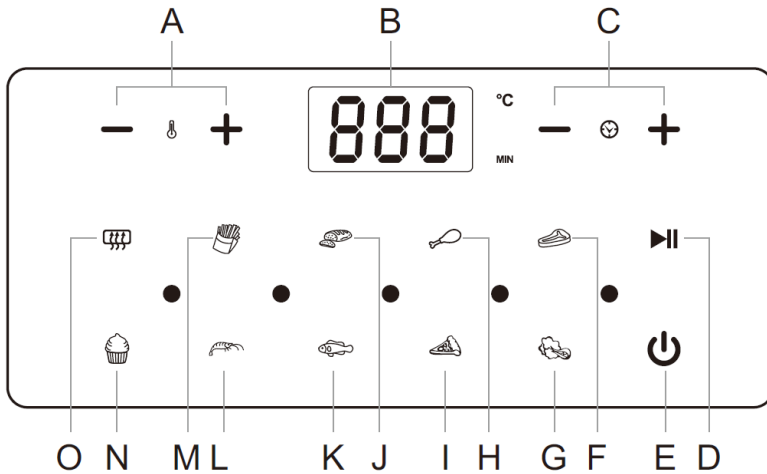
Know Your Appliance



- A. Frying Basket
- B. Clear Perspex button cover
- C. Basket release button
- D. Frying Basket Handle
- E. Frying Drawer

- F. Vent (air in)
- G. Control Panel
- H. Hot Vent (air out)
- I. Power Cord

Digital Panel Function



- | | |
|-----------------------------|--------------|
| A. Temperature Plus / Minus | H. Drumstick |
| B. Numeric Display | I. Pizza |
| C. Timer Plus / Minus | J. Meat |
| D. Start / Pause | K. Fish |
| E. Power | L. Shrimp |
| F. Steak | M. Fries |
| G. Vegetables | N. Cake |
| | O. Pre-Heat |

Automatic Switch-Off

This appliance is equipped with a timer. When the timer has counted down to 0, the appliance produces 10 “BEEPS” and switches off automatically. To switch off the appliance manually, press “Power” to shut down the unit.

Note: Pressing “Start/Pause” only pauses the air frying process, the unit will NOT be switched off.

Before First Use

1. Remove all packing material.
2. Thoroughly clean the frying drawer, and frying basket, with warm water and some washing up liquid using a non-abrasive sponge.
Note: You can also clean these parts in the dishwasher.
3. Wipe the outside of the appliance with a moist cloth.

Preparing for Use


1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.


Do not fill the frying drawer with oil or any other liquid.

Do not put anything on top of the appliance. This disrupts the airflow and affects the air-frying result.

Using the Appliance

1. Power on

When plugging the unit into a wall outlet there will be a beep sound and the power button  will illuminate RED.

Now press the power button  and the unit control panel will light up ready for use.

2. Setting the Timer & Cooking Temperature

Press one of the 10 pre-set cooking modes (food icons) which will input both the time and temperature automatically. You can freely edit both cooking time and temperature if you wish by using Time and Temperature +/- buttons.

Both temperature and cooking time are alternated between constantly on the display to show the current settings.

Press the Start/Pause button  to begin the cooking cycle.

Some ingredients require shaking / flipping halfway through the cooking time. To shake / flip the ingredients, pull the frying drawer out of the appliance by the handle and shake it. Then slide the frying drawer back into the air fryer.

Tip: If you set the timer to half the cooking time, you hear the timer beep when you have to shake / flip the ingredients. However, this means that you must set the timer again for the remaining cooking time after shaking / flipping.

Warning: Make sure not to slide the cover and press the basket release button when shaking or the frying drawer will be released from the basket and handle assembly.


When the timer reaches "00", it will give 10 "BEEPS", a cooling cycle then starts for 60 seconds, the fan will continue to run whilst the display will remain at "00". You may remove the contents before this cooling cycle ends if required.


Pull the frying drawer out of the appliance and place it on a heat-resistant surface. Then slide the clear Perspex cover at the top of the basket handle away from you and press the basket release button, the basket can then be lifted out and contents tipped out into a serving bowl.

When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.

Note: When using the Air Fryer for the first time, a slight smoke or odour may be emitted. This is normal and will soon subside. Ensure that there is sufficient ventilation around the Air Fryer.











Pre-Heat/Manual

The Pre-Heat button  is simply an extra cooking pre-set mode and can be used in the same way as any of the pre-set modes (food icons). The Pre-Heat pre-set mode sets the time to 3 minutes and the temperature to 180°C.

Select the Pre-Heat/Manual button , you can now freely edit both cooking time and temperature.

Preset Cooking Mode Table

The following table shows the pre-set cooking modes built into this unit.

Program Logic					
	Menu	Default		User Selectable Range	
		Time (min)	Temperature (°C)	Time (min)	Temperature (°C)
Function	Preheat 	3	180	1-60	50-200°C
	Fries 	18	200	1-60	50-200°C
	Meat 	12	200	1-60	50-200°C
	Drumsticks 	20	200	1-60	50-200°C
	Steak 	12	180	1-60	50-200°C
	Cake 	25	160	1-60	50-200°C
	Shrimp 	8	180	1-60	50-200°C
	Fish 	10	180	1-60	50-200°C
	Pizza 	20	180	1-60	50-200°C
	Vegetables 	10	160	1-60	50-200°C

Caution: Do not touch the frying basket during and about 30mins after use, as it gets very hot. Only hold the basket & drawer assembly by the handle.

Operation Tips

1. Some ingredients require shaking halfway through the cooking time. To shake the ingredients, pull the frying drawer out of the appliance by the handle and shake it. Then slide the frying drawer back into the air fryer.
2. When the timer ends, pull the frying drawer out of the appliance and place it on a heat-resistant surface.
3. To remove large or fragile ingredients, use a pair of tongs to lift the ingredients out of the basket.
4. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.
5. Air Fryer and Parts will become hot during the cooking process.
6. Do not over fill fry basket with foods.
7. Do not pack foods into frying drawer.

Using Oil

Adding a small amount of oil to food can make them crispier.

Oil sprays are good for applying small amounts of oil evenly to food.

Food Tips

You can fry frozen food that can be baked in the oven.

To make cakes, pies, or any foods with filling or batter, you can place foods in a heat-safe container and put that in frying basket.

Pat dry foods with marinades before adding to frying basket.

Making home-made fries

For the best results, we advise to use pre-baked fries. If you want to make home-made fries, follow the steps below:

1. Peel the potatoes and cut them into sticks.
2. Soak the potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil in a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the frying basket.

Note: Do not tilt the bowl to put all the sticks in the frying basket in one go, to prevent excess oil from collecting at the bottom of the frying drawer.

5. Fry the potato sticks according to the instructions in Cooking Guide.

Reheating Foods

Simply set temperature to 180°C for up to 10 minutes.

Cooking Guide

Note: these settings are a guide. As ingredients differ in size shape and brand, you may need to adjust cooking times and temperatures.

FOOD	AMOUNT	TIME	TEMPERATURE
CHICKEN	Check food is cooked through with no raw meat and is piping hot.		
Breasts, boneless	200g	17min	190°C
Drumsticks	1.15kg	25min	190°C
Legs, bone in	300g	30min	190°C
Tenders	Whole	20min	180°C
Thighs, bone in	110g	22min	190°C
Thighs, boneless	110g	20min	190°C
Wings	1.15kg	15min	190°C
BEEF	Check food is cooked through with no raw meat and is piping hot.		
Roast Beef Joint	1.8kg	45-55min	190°C
Burger	110g	16min	180°C
Filet Mignon	220g	18min	200°C
Flank Steak	680g	12min	200°C
London Broil	900g	20-28min	200°C
Meatballs	1" each	7min	190°C
Ribeye, bone in	220g ,1" thick	10-18min	200°C
Sirloin Steak	340g ,1" thick	9-14min	200°C

FOOD	AMOUNT	TIME	TEMPERATURE
PORK AND LAMB	Check food is cooked through with no raw meat and is piping hot.		
Roast Pork Loin Joint	1.25Kg	55 min	180°C
Lamb Loin Chops	1" thick	8-12 min	200°C
Pork Chops, bone in	180g ,1" thick	12 min	200°C
Pork Chops, boneless	180g ,1" thick	10 min	180°C
Rack of lamb	650g – 900g	22 min	190°C
Tenderloins	450g	15 min	170°C
FISH AND SEAFOOD	Check food is cooked through with no raw meat and is piping hot.		
Calamari Rings	140g	4 min	200°C
Fish Fillet	225g ,1" thick	10 min	200°C
Salmon	170g fillet	12 min	190°C
Scallops	8-10 pieces	5-7 min	200°C
Shrimp	450g	4 min	180°C
Tuna	170g steak	7-10 min	200°C
FROZEN FOODS			
Breaded Scampi	340g	9 min	200°C
Chicken Nuggets	340g	10 min	200°C
Fish Fingers	280g	10 min	200°C
Mozzarella Sticks	310g	8 min	200°C
Onion Rings	340g	8 min	200°C
Waffles	280g	8 min	200°C
Thick French Fries	480g	18 min	200°C
Thin French Fries	560g	14 min	200°C
VEGETABLES			
Asparagus	Stalks	6 min	200°C
Beetroot	Whole	40min	200°C

FOOD	AMOUNT	TIME	TEMPERATURE
Broccoli	Florets	6 min	200°C
Brussel Sprouts	Halved	15 min	200°C
Carrots	Slices, ½" thick	15 min	190°C
Cauliflower	Florets	12 min	200°C
Corn on the Cob	Halved	6 min	190°C
Aubergine	1 ½ " cubes	15 min	200°C
Fennel	Quartered	15 min	200°C
Green Beans	Whole	5 min	200°C
Mushrooms	½" slices	5 min	200°C
Parsnips	½" cubes	15 min	190°C
Peppers	1" chunks	15 min	200°C
Potatoes	680g, small baby	15 min	200°C
Potatoes	French Fries	25 min	200°C
Roast Potatoes	1.5" cubes (Pre-Boiled)	30 min	200°C
Jacket Potato	Whole	40 min	200°C
Squash	½" chunks	12 min	200°C
Sweet Potato	Whole	35 min	190°C
Tomatoes	Cherry	4 min	200°C
Tomatoes	Large Halved	10 min	170°C
Courgette	½" sticks	12 min	200°C

Cleaning

Clean the appliance after every use.

The frying drawer and basket has a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.

1. Remove the mains plug from the wall socket and let the appliance cool down. Note: Remove the frying drawer to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the frying drawer and basket with hot water, some washing up liquid and a non-abrasive sponge.

The frying drawer and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket, or at the bottom of the frying drawer, fill the frying drawer with hot water and with some washing liquid soap. Put the basket into frying drawer let the frying basket soak for approximately 10 minutes.

1. Clean the inside of the appliance with hot water and a non-abrasive sponge.
2. 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.

Troubleshooting

Problem	Possible cause	Solution
The air fryer does not work	The appliance is not plugged into the mains.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Follow the operational guide "Using the Appliance" section in this instruction manual
Results are undercooked or overcooked	Too much food has been put into the cooking basket.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature was not correct.	The preset temperature will often need adjusting depending on quantity and size of the food type. Increase or decrease temperature as needed after choosing a food type as explained in the "Using the Appliance" section of this instruction manual.
	The set time was not correct.	The preset time will often need adjusting depending on quantity and size of the food type. Increase or decrease time as needed after choosing a food type as explained in the "Using the Appliance" section of this instruction manual.
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway throughout the cooking time.	Ingredients that lie on the top of or across each other (e.g. fries) need to be shaken halfway throughout the cooking time (see section 'Operation Tips').

Problem	Possible cause	Solution
Fried snacks are not crispy when they come out of the air fryer	You use 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.
Cannot slide the drawer into the appliance properly.	There is too much food in the basket.	Reduce the amount in the basket
	The drawer is not placed in the unit correctly.	Push the drawer fully into the unit until you hear a click.
White smoke comes out of the appliance	You are preparing greasy ingredients.	When cooking greasy foods, it may be necessary to set a temperature of less than 180°C
	The drawer still contains greasy residues from the previous use.	White smoke is caused by grease heating up in the bottom of the drawer under the basket. Make sure you clean the drawer properly after each use.
Fresh potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato 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 coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

Problem	Possible cause	Solution
Appliance stop working, showing [E1] on display and keep beeping	Temperature sensor wire disconnected (open circuit).	This error may indicate a temperature sensor wire malfunction. Please contact Argos customer services.
Appliance stop working, showing [E2] on display and keep beeping	Temperature sensor wire malfunction (short circuit).	This error may indicate a temperature sensor wire malfunction. Please contact Argos customer services.
Appliance stop working, showing [E2] on display and keep beeping	Air fryer extreme overheat* detected by temperature sensor.	<p>Power off the appliance and let it cool down for 15-30 mins.</p> <p>Pull out the frying tray to inspect if food is burnt or food has overfilled.</p>
Appliance stop working, showing [E3] on display and keep beeping	Air fryer abnormal overheat* detected by temperature sensor.	<p>Once the air fryer is cool to touch, check the fan above the heating element is jammed and able to spin freely.</p> <p>Make sure the air ventilation is not blocked by wall or objects.</p> <p>Make sure the oil used in the fryer is not excessive.</p> <p>E3 error code will disappear automatically and resume to cooking once the air fryer temperature drop to the normal range.</p> <p>If E3 error code persists, this indicates an electronic parts malfunction. Please contact Argos customer services.</p>
<p>*Overheat might be caused by one or two reasons:</p> <p>a. Food is overfilled in the frying tray and is impeding the air flow.</p>		

- b. Blocked air vent by wall or objects.
- c. Too much oil in the frying tray has ignited the food and caused a fire.
- d. Electronic parts malfunction; heating element cannot turn off as it should do.

Technical Specification

Cookworks 5L Digital Air Fryer	
Model	KDF-596D
Cat No	1486623
Rated Voltage & Frequency	220 – 240V AC, 50-60Hz
Rated Power Input	1600W
Power Consumption (Standby mode)	0.34W
Period after which the appliances reach automatically Standby mode	15 mins
Capacity	5L
Class rating	1 (earthed)
BS 1362 fuse	13A
Product dimensions (external)	330 x 270 x 290 mm
Product weight (net)	5.08Kg



Produced in China for Argos Limited, London, EC1M 6HA, UK. Argos (N.I.) Ltd., Forestside Shopping Centre, Upper Galwally, Belfast, BT8 6FX, UK.
argos.co.uk/help/contact-us
 Tel: 0345 640 2020

Disposal



Recycling electrical products:

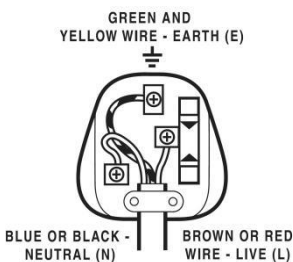
You should now recycle your waste electrical goods and in doing so help the environment. This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal. Visit www.recycle-more.co.uk, click on "bank locator" and enter your postcode to find your nearest recycling site.

Connection to power

- Before connecting, check that the voltage indicated on the appliance corresponds with the mains voltage in your home. If this is not the case, consult your dealer and do not use.
- This appliance may be fitted with a moulded BS plug. If you need to change the fuse in a moulded BS Plug, the fuse cover must be refitted. If the fuse cover is lost or damaged, the plug must not be used until a replacement is obtained.
- If the plug has to be changed because it is not suitable for your socket, or becomes damaged, the appliance should be disconnected from the mains power supply and the plug should be cut off and an appropriate plug fitted following the wiring instructions. The plug removed must be disposed of safely as insertion into a mains socket is likely to cause an electrical hazard.
- This equipment must be disconnected from the mains when not in use. Do not allow this unit to be exposed to rain or moisture.

For your own safety read the following instructions carefully before attempting to connect this unit to the mains.

You should only plug the appliance into 220-240V AC supply. Connecting it to other power sources may damage the appliance.



The BLUE wire must be connected to the terminal marked with the letter N

The BROWN wire must be connected to the terminal marked with the letter L

The GREEN & YELLOW wire must be connecting to the terminal marked with the letter E or the earth symbol





PRODUCT GUARANTEE

This product is guaranteed against manufacturing defects for a period of



Year

This product is guaranteed for twelve months from the date of original purchase.

Any defect that arises due to faulty materials or workmanship will either be replaced, refunded or repaired free of charge where possible during this period by the dealer from whom you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in this manual. A replacement copy of this manual can be obtained from www.argos-support.co.uk
- It must be used solely for domestic purpose.
- The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- The manufacturer disclaims any liability for the incidental or consequential damages.
- The guarantee is in addition to and does not diminish your statutory or legal rights.

Guarantor: Argos Ltd.
London
EC1M 6HA
argos.co.uk/help/contact-us