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**Kenwood Ltd**

New Lane  
Havant  
Hampshire  
PO9 2NH

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# KENWOOD

## Type HFG60

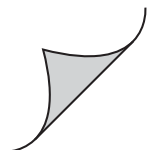
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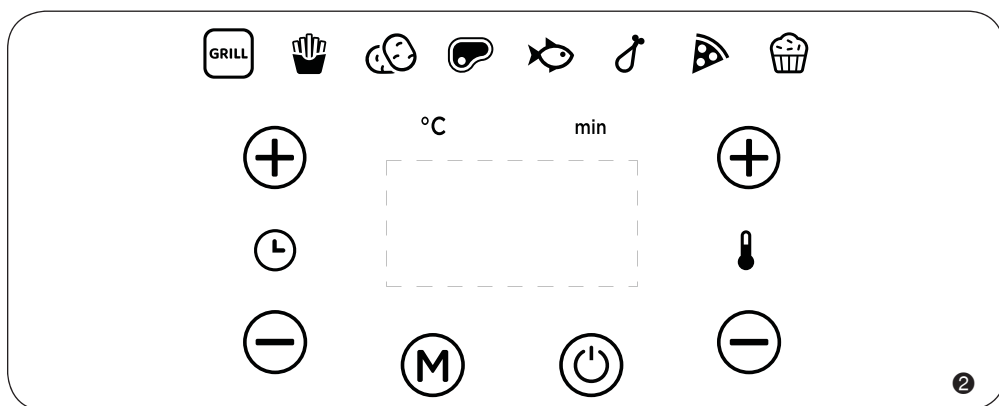
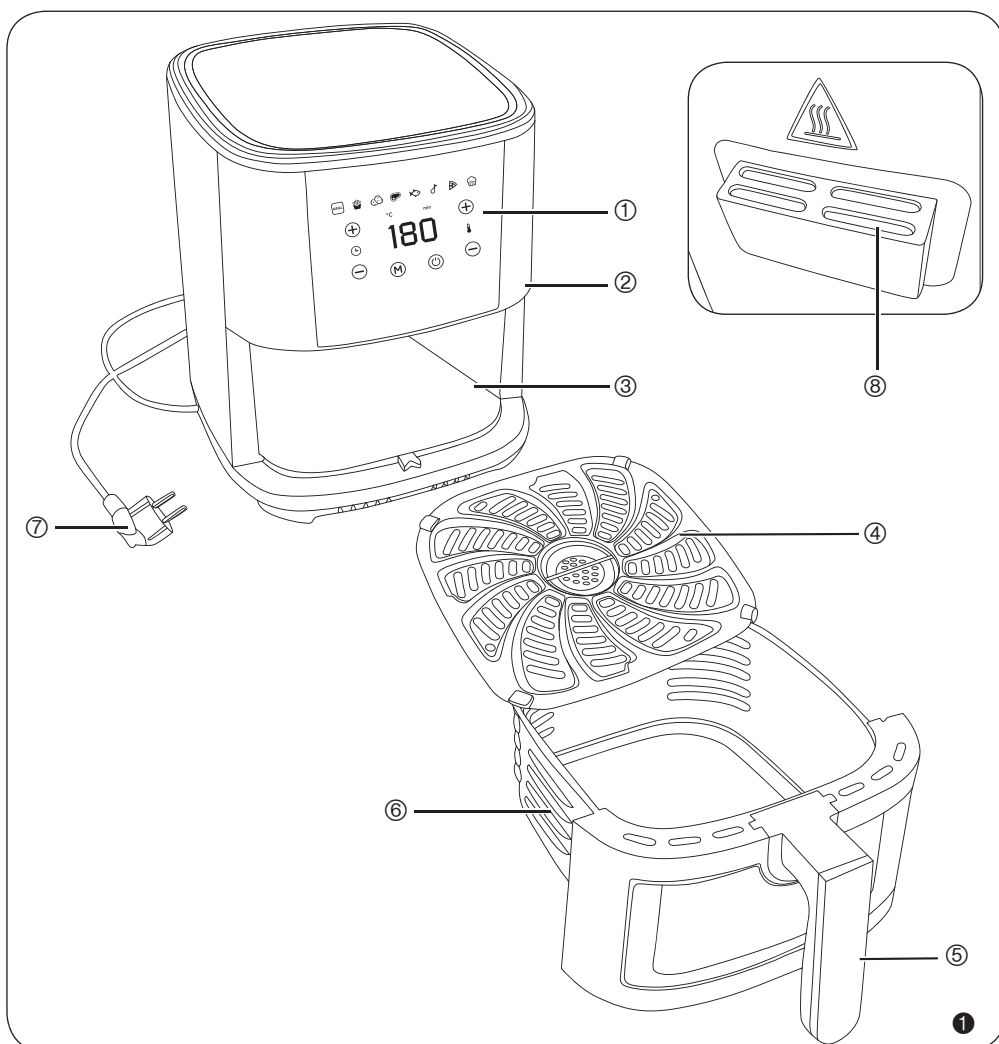
instructions for use

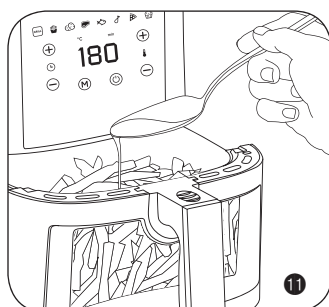
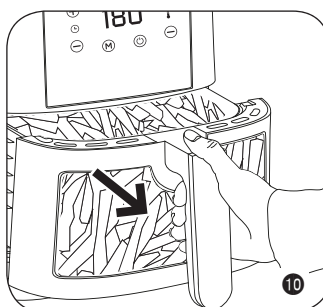
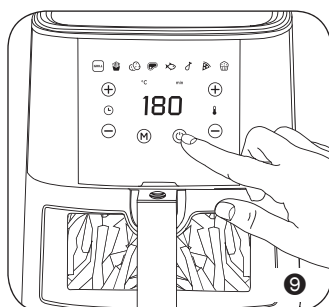
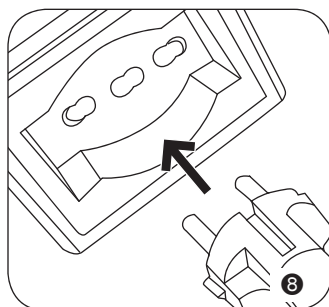
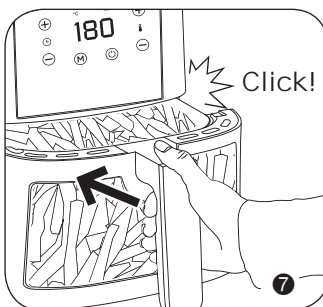
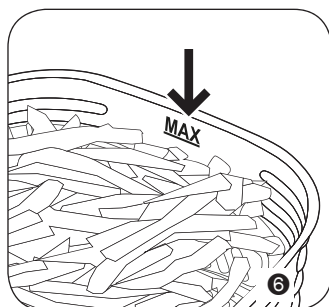
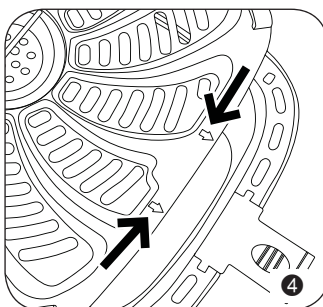
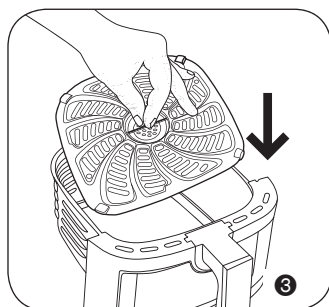


English

3 - 11









# English

**Please refer to the first page, where you will find illustrations**

## About this manual

- The appliance has been manufactured in compliance with the specific European Standards in force and all the parts potentially dangerous to the user are protected. Read this manual carefully before use. Use the appliance only for its intended use to avoid possible injury and damage. Keep this manual handy for future reference. Should you decide to give this appliance to other people, remember to include these instructions as well.

## Intended use

- The appliance can be used to cook solid foods. Do not use the appliance to cook liquid foods. If an excessive amount of liquid is added, it may leak out and damage the appliance.
- This appliance shall not be used for commercial and industrial purposes. Any other use of the appliance is not intended by the Manufacturer, which is exempt from any liability for damage of any kind, generated by improper use of the appliance. Improper use also results in voiding any form of warranty.


## Residual risks

- **Warning of burns. Do not touch the basket, the cooking compartment, the non-stick plate and the internal metal parts of the appliance when the appliance is operational or in the minutes following its shut-down. Wait for the cooling of hot parts.**

## Safety warnings

### **Read the instructions carefully before use.**

- The appliance has been designed to be used for household purposes or similar, such as:
  - in cooking areas reserved for shop staff, offices and other professional environments
  - on farms
  - hotels, motels, bed & breakfasts and other residential facilities (for use by guests).
- Do not use the appliance for purposes other than those described in this manual. The manufacturer declines any responsibility for misuse or for any use other than those specified in this manual. Improper use also results in voiding any form of warranty.
- We suggest keeping the original packaging, as free assistance is not provided for failures resulting from inadequate packaging of the product at the time of shipping to an authorized Service Centre.
- In order not to compromise the safety of the appliance, use only original spare parts and accessories authorized by the manufacturer.
- The appliance complies with the Regulation (EC) No. 1935/2004 of 27/10/2004 concerning the materials intended to come into contact with food products.
- The appliance can be used by children over 8 years of age and by people with reduced physical, sensory or mental capacities, or who lack experience or knowledge, only if they are supervised by a responsible person or if they have received and understood the instructions and the existing dangers when using the appliance.
- Children shall not play with the appliance.

- Cleaning and maintenance by the user shall not be carried out by children unless they are older than 8 years and are supervised during the operation.
- Always keep the appliance and the power cord out of the reach of children under the age of 8.
- Do not let the power cord hang in a place where it could be grasped by a child.
- Position the appliance so that children cannot reach the hot parts.
- Do not leave the packaging near children as it is a potential source of danger.
- If you decide to dispose of this appliance as waste, it is recommended to make it inoperative by cutting the power cord. It is also recommended to make harmless the parts of the appliance which could constitute a danger, especially for children who could use the appliance as a game.
- Unplug the appliance and wait for the hot parts to cool down before carrying out any cleaning and maintenance operations.
- The basket, the cooking compartment, the non-stick plate and the internal metal parts of the appliance can become hot during use. Keep your hands and face away from the hot parts of the appliance.
- Do not touch the basket, the cooking compartment, the non-stick plate and the internal metal parts of the appliance when the appliance is operational or in the minutes following its shut-down. Wait for the cooling of hot parts.
- Grab the basket only by the handle and use pot holders or tea towels to remove the basket.
- Hot steam may escape from the air intake or the cooking compartment of the appliance during cooking. Keep your hands and face away from the air intake and the cooking compartment.
- Do not fill the basket with oil. Danger of fire.
- During use, air and hot steam are released from the air intake. Keep your hands and face at a safe distance from the air intake.
- When the basket is removed from the cooking compartment, air and hot steam also escape. Keep your hands and face away from the cooking compartment.
- Do not turn the basket upside down when removing food: hot oil residues may leak out of the basket. Danger of burns.
-  Warning: hot surface.
- Before connecting the appliance to the power supply, check that the voltage shown on the data plate under the appliance matches the local voltage supply.
- The use of extension cords not authorized by the manufacturer can lead to damages and accidents.















- Always connect the appliance to an earthed socket.
- Do not connect any other high-power equipment (such as stoves, irons, radiators) to the same power outlet. Danger of electric overload.
- Never pull the power cord or the appliance to disconnect the plug from the power outlet.
- Never put live parts in contact with water: risk of short circuit and/or electric shock.
- Do not leave the power cord against sharp parts or sharp edges.
- The power cord shall not touch hot surfaces.
- Unplug the appliance from the power outlet and wait for the hot parts to cool down before carrying out any cleaning and maintenance operations.
- Never immerse the appliance, the plug and the power cord in water or other liquids.
- Do not use the appliance if your hands are wet or if you are barefoot.
- If the appliance is left unused, also for a short period of time, turn it off and always unplug the power cord from the power outlet.
- Do not leave the appliance unattended while connected to the power supply.
- The appliance shall be used and left at rest on a stable surface.
- Do not place the appliance on very hot surfaces or near open flames to prevent the coating from being damaged.
- Do not place the appliance near inflammable materials (such as fabrics, curtains).
- The power cord shall not touch hot surfaces.
- Do not place the appliance or the power cord near or over hot electric or gas stoves, or near a microwave oven.
- Fully unwind the power cord before use.
- The appliance must not be power supplied by external timers or separate remote-controlled systems.
- If the appliance produces black smoke during operation, immediately unplug the appliance from the power outlet. Do not remove the basket from the cooking compartment. Wait for the smoke to stop. Contact the nearest authorized technical service centre to solve the problem.
- Never add liquid ingredients into the basket. If necessary for cooking needs, add small quantities of liquid. Always check that the liquid has been absorbed by the solid ingredients before adding more.
- The maximum capacity of the basket is approximately 6 l. Never exceed the maximum capacity when filling the basket.
- Do not obstruct the air intake when the appliance is operational, to avoid material damage and/or the appliance overheating.

- Put the ingredients only into the basket to prevent the food from touching the electric resistances.
- Always ensure the basket is properly inserted in the cooking compartment before starting the appliance.
- Never use the appliance without inserting the basket in the cooking compartment.
- To avoid damaging the appliance, do not place metal tools or objects into the basket.
- Do not use metal tools to remove food from the basket or the non-stick plate.
- Before putting the appliance into operation, check that the basket and the cooking compartment are free from foreign objects.
- Never place objects on the appliance.
- Do not operate the appliance empty.
- Do not use the appliance outdoors.
- Do not leave the appliance exposed to weathering (such as rain or sun).
- After unplugging the appliance and when hot parts have cooled down, the appliance shall only be cleaned using a non-abrasive cloth slightly damped with water and a few drops of mild, non-aggressive detergent.
- Never use solvents that damage plastic parts.
- Place the appliance at a distance of at least 10 cm from walls, furniture or other appliances.
- In order to lift the appliance, hold it by the body.
- Do not move the appliance without removing the food from the basket.
- Always unplug the appliance from the power outlet before inserting or removing individual components.
- Place the appliance in an environment that is sufficiently lit, clean and where the power outlet is easily accessible.
- Place the appliance on a flat, stable and heat resistant surface.
- The appliance shall not be used if it has been dropped or if there are visible signs of damage. Do not use the appliance if the power cord or the plug are damaged, or if the appliance is faulty. All repairs, including the power cord replacement, shall be carried out only by authorized Service Centres or technicians, in order to prevent any risk.
- **Always keep these instructions for future reference.**

Description of the appliance ①

- ① Touch screen display
- ② Body of the appliance
- ③ Cooking compartment
- ④ Non-stick plate
- ⑤ Handle
- ⑥ Basket
- ⑦ Power cord
- ⑧ Air intake

Touch screen display description ②

PRE-SET COOKING PROGRAMS		
	Frozen chips	
	Fresh potatoes	
	Steak/red meat	
	Fish	
	Chicken	
	Pizza	
	Baked desserts	
	Grill mode	
FUNCTION BUTTONS		
	Button	Description
	On/off button	Allows the user to turn on or off the appliance and start or stop the cooking process.
	Menu button	Allows the user to select the pre-set cooking program.
	Cooking time setting button	Allows the user to manually adjust the cooking time. Press the + or - buttons to increase or decrease the cooking time.
	Cooking temperature setting button	Allows the user to manually adjust the cooking temperature. Press the + or - buttons to raise or lower the cooking temperature.

Identification data

The following identification data of the appliance are reported on the data plate under the base of the appliance:

- manufacturer and CE marking
- model [Mod.]
- serial number [SN]
- power supply voltage [V] and frequency [Hz]
- electrical power consumption [W]
- assistance toll-free phone number

For any requests to the Authorized Service Centres, specify model and serial number.

Before use

- 1 Remove the packing material and check that all components are present.

Important

- Check the voltage indicated on the data plate under the appliance matches the local voltage supply.
- **Place the appliance at a distance of at least 10 cm from walls, furniture or other appliances.**
- **Never immerse the appliance, the plug and the power cord in water or other liquids. Do not fill the basket with water when it is installed in the cooking compartment.**
- **Always unplug the appliance from the power outlet before inserting or removing individual components.**

- 2 Place the appliance on a flat, stable and heat resistant surface.
- 3 Fully unwind the power cord.

Important

- Before using the appliance for the first time, wash the removable parts that come into contact with food.
- 4 Wash the basket ⑥ and the non-stick plate ④. Use a common dish detergent and a soft non-abrasive sponge. Dry well.

Instructions for Use

Important

- The non-stick plate increases the crunchiness of the food. The use of the non-stick plate is optional.
- If you want to increase the crunchiness of your foods, insert the non-stick plate ④ into the basket ③. Check that the arrow on the non-stick plate is aligned with the basket handle ④.

- 1 Place the food in the basket ⑥ ⑤. Do not exceed the maximum level. The maximum level is indicated by the raised line on the external surface of the basket ⑥.

Important

- Do not fill the basket with oil.
- 2 Insert the basket into the cooking compartment ③. The correct insertion is done with a "click" ⑦.
- **Make sure the basket is correctly installed and locked before operating the appliance.**

Important

- The appliance is equipped with a system that prevents its operation if the basket is not inserted correctly in the cooking compartment.
- 3 Plug the appliance into the power outlet ⑧.

- 4 Press the ON/OFF button (⏻) 9.

#### Important

- When using the appliance for the first time, you may notice the release of a slight smell and a little smoke: this is to be considered perfectly normal because some parts have been slightly lubricated, it will stop occurring after a short time. This will have no effect on the operation of the appliance.
- 5 Press the (M) button repeatedly until selecting the desired pre-set cooking program, depending on the type of food to be cooked (read "Cooking Tips" for details on the programs). The indicator light of the selected pre-set cooking program starts flashing.
- Each pre-set program has a default cooking time, but it is possible to manually set the cooking temperature and time:
- Press the + or - (⬆) buttons to set the cooking temperature, in intervals of 5°C.
  - Press the + or - (⌚) buttons to set the cooking time, in intervals of 1 minute.
- To increase the selection speed, press and hold down the cooking time and temperature setting buttons.
- 6 Press the ON/OFF button (⏻) 9. The appliance starts to cook food. The light inside the cooking compartment turns on. While cooking, the display ③ will alternately show the decreasing time and the set temperature.

#### Important

- During the appliance operation, the light inside the cooking compartment may turn on and off periodically. This indicates the interventions of the thermostat which maintains the right cooking temperature.  
The appliance can be paused during operation, e.g. to mix the ingredients during the cooking process.
  - Danger of burns. Do not touch the basket, the non-stick plate and the metal parts of the appliance.**
  - When the basket is removed from the cooking compartment, air and hot steam also escape. Keep your hands and face away from the cooking compartment.**
- Grab the handle ⑤ and remove the basket ⑥ from the cooking compartment ③ 10. The appliance stops the cooking process.
  - Shake the basket to cook the ingredients evenly.
  - To resume the appliance operation, insert the basket into the cooking compartment. The appliance automatically resumes the cooking process.

#### After cooking

When cooking is complete, the appliance beeps a few times. If the ingredients are not ready, put the basket back into the cooking compartment and set the timer to a few more minutes.

- To manually stop the cooking process, press the on/off button (⏻). After a few seconds, the appliance turns off.

- Grab the handle ⑤ and remove the basket ⑥ from the cooking compartment ③ 10.
  - Put the food on a plate. Serve out.
- Do not touch the basket, the cooking compartment, the non-stick plate and the internal metal parts of the appliance when the appliance is operational or in the minutes following its shut-down. Wait for the cooling of hot parts.**
  - Do not turn the basket upside down when removing food: hot oil residues may leak out of the basket.**
  - Make sure that the ingredients cooked into the appliance are golden brown and not black or dark. Remove the possible burned parts from the ingredients.**
  - Do not use metal tools to remove food from the basket.**

#### Important

- Any oil residue will be collected at the bottom of the basket.
- At the end of the cooking process, the appliance can be used immediately to prepare other food.

#### Grill mode

The grill mode is ideal for grilling meat, fish and vegetables. Insert the non-stick plate ④ into the basket ③ before putting food in. Make sure that the arrow on the non-stick plate is aligned with the basket handle ④.

#### Auto-off function

This appliance has a timer. When the timer reaches "0", the appliance beeps and turns off automatically. The ventilation system stops a few moments later.

## Preparation tips

Pre-heating the appliance before cooking food optimizes the final result.

The smaller ingredients require a shorter cooking time compared to the bigger ingredients.

A larger amount of ingredients requires a slightly longer preparation time while a smaller amount requires a slightly shorter time.

Stirring the smaller ingredients while cooking optimizes the final result and helps to cook the ingredients evenly.

For a crunchy result, add a tablespoon of oil to fresh or frozen potatoes ① and use the non-stick plate ④ supplied.

You can cook in the airy fryer also the snacks that normally you bake.







The optimal quantity to make crunchy fries is about 200 g.

Use ready-made doughs to prepare stuffed snacks quickly and easily. Ready-made doughs cook faster than the home made ones.

## Pre-set programs

The following table shows the pre-set programs available on the touch screen display.

Each symbol corresponds to a cooking program. The program is set with a recommended cooking temperature and time based on the type of food. The cooking time is approximate, it depends also on the thickness and the quantity of the ingredients used. It is possible to change the time and temperature of the pre-set cooking programs.

Program		Time		Temperature (°C)	
		Default	Interval	Default	Interval
	Frozen chips	15 min	1-60 min	200	150 - 200
	Fresh potatoes	25 min	1-60 min	200	130 - 200
	Steak/red meat	20 min	1-60 min	190	120 - 200
	Fish	15 min	1-60 min	180	120 - 200
	Chicken	25 min	1-60 min	190	120 - 200
	Pizza	12 min	1-60 min	180	160 - 200
	Baked desserts	30 min	1-60 min	160	120 - 200
	Grill mode	15 min	1-60 min	200	60 - 200

The following table shows approximate times and temperatures for different types of food:

Chips (frozen)	15 – 20 minutes	200°
Chips (fresh)	20 - 30 minutes depending on how the potato is cut	180° 200°
Fried vegetables	10 – 15 minutes	200°
Croquettes	12 – 15 minutes	190°
Chicken nuggets	10 minutes	200°
Chicken legs	20 – 25 minutes	190°
Steak	10 – 15 minutes	190°
Meatballs	8 minutes	180°
Scampi	15 – 20 minutes	160°
Cake	20 – 30 minutes	160°
Quiche	25 – 30 minutes	180°
Fish	15 – 20 minutes	160° 180°
Pork cutlet	10 – 15 minutes	200°
Spring rolls	10 – 15 minutes	200°
Vegetables	10 - 20 minutes	180°

## Cleaning and maintenance

Regular and daily cleaning maintains the appliance efficient and extends the life of the appliance.

- **Danger of electric shock. Never immerse the appliance, the plug and the power cord in water or other liquids.**
- **Do not fill the basket with water when it is installed in the cooking compartment.**
- **Unplug the appliance from the power outlet and wait for the hot parts to cool down before carrying out any cleaning and maintenance operations.**
- **Do not use abrasive cleansers or metal tools to avoid scratching and damaging the coating. Never use solvents that damage plastic parts.**
- **Always unplug the appliance from the power outlet before inserting or removing individual components.**

### Cleaning the appliance

- Clean the fixed parts of the appliance using a non-abrasive damp cloth to prevent damaging the coating. Dry using a dry cloth.
- Clean the cooking compartment ③ using a non-abrasive cloth, soaked in warm water. Dry using a dry cloth.
- Clean the resistances with a dry cloth to remove residual of food.

### Cleaning the components

#### Important

- The non-stick plate and the basket are made of non-stick material: any opacity and mark which may appear after prolonged use is normal and does not affect cooking and food taste.
- The non-stick plate and the basket are dishwasher safe. To extend the life of the non-stick coating, it is recommended to handwash the non-stick plate ④ and the basket ⑥. Use a common dish detergent and a soft non-abrasive sponge.

## Service and customer care

- If you experience any problems with the operation of your appliance, before requesting assistance visit [www.kenwoodworld.com](http://www.kenwoodworld.com).
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up-to-date details of your nearest authorised KENWOOD Service centre, visit [www.kenwoodworld.com](http://www.kenwoodworld.com) or the website specific to your Country.
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### IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

At the end of its working life, the product shall not be disposed of as urban waste.

It shall be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

## Troubleshooting

Problems	Possible causes	Solutions
The appliance does not work.	The power cord is not plugged in.	Insert the plug into the power socket, which must be earthed.
	The timer has not been set.	Press the cooking time setting button (⌚) and set the desired cooking time.
	The basket has not been inserted correctly.	Properly insert the basket into the cooking compartment. The correct insertion is done with a "click" 🔊.
The ingredients are not ready.	The quantity of ingredients in the basket is too big.	Put less ingredients into the basket. Small food quantities are easier to be cooked evenly.
	The set temperature is too low.	Press the cooking temperature setting button (🔥) and set a higher cooking temperature. Refer to the recipes book.
	The cooking time selected is too short.	Press the cooking time setting button (⌚) and set a longer cooking time. Refer to the recipes book.
The ingredients are not cooked evenly.	Some ingredients required to be stirred several times while cooking.	The ingredients on top or that are covered with other ingredients must be stirred while cooking.
The fried snacks are not crispy.	You are using snacks that have to be cooked in a traditional way.	Use snacks for the oven or brush the snacks with oil before putting them into the basket.
		Insert the non-stick plate into the basket to increase the food crunchiness.
The basket cannot be inserted completely into the cooking compartment.	The quantity of ingredients in the basket is too big.	Put less ingredients into the basket. Small food quantities are easier to be cooked evenly.
	The basket has not been inserted correctly into the cooking compartment.	Properly insert the basket into the cooking compartment. The correct insertion is done with a "click" 🔊.
White smoke comes out of the appliance.	The ingredients you are cooking are greasier.	When you fry greasier ingredients more oil deposits in the container. The oil produces more white smoke while cooking. This has no effect on the preparation of the ingredients or on the appliance.
	In the basket there are some residuals of grease left from the previous cooking.	The white smoke is caused by the warming of the grease or oil in the basket. Clean the basket thoroughly after use.
Fresh potatoes, cut in sticks, are not fried evenly.	The type of potatoes used is not suitable for frying.	Use fresh potatoes and make sure to mix them while cooking.
	Wash and dry the potatoes before frying them.	Wash the potatoes and remove all the starch that has deposited on the potatoes.
The fresh potatoes, cut in sticks are not crispy when I take them out of the fryer.	The crunchiness of the fried potatoes depends on the quantity of water contained in the potatoes and from the quantity of oil introduced into the fryer.	Make sure to dry the water from the external parts of the potatoes before you add the oil.
		Cut the potatoes in smaller sticks for more crunchiness.
		Add a bit more oil for more crunchiness.
		Insert the non-stick plate into the basket to increase the food crunchiness.