

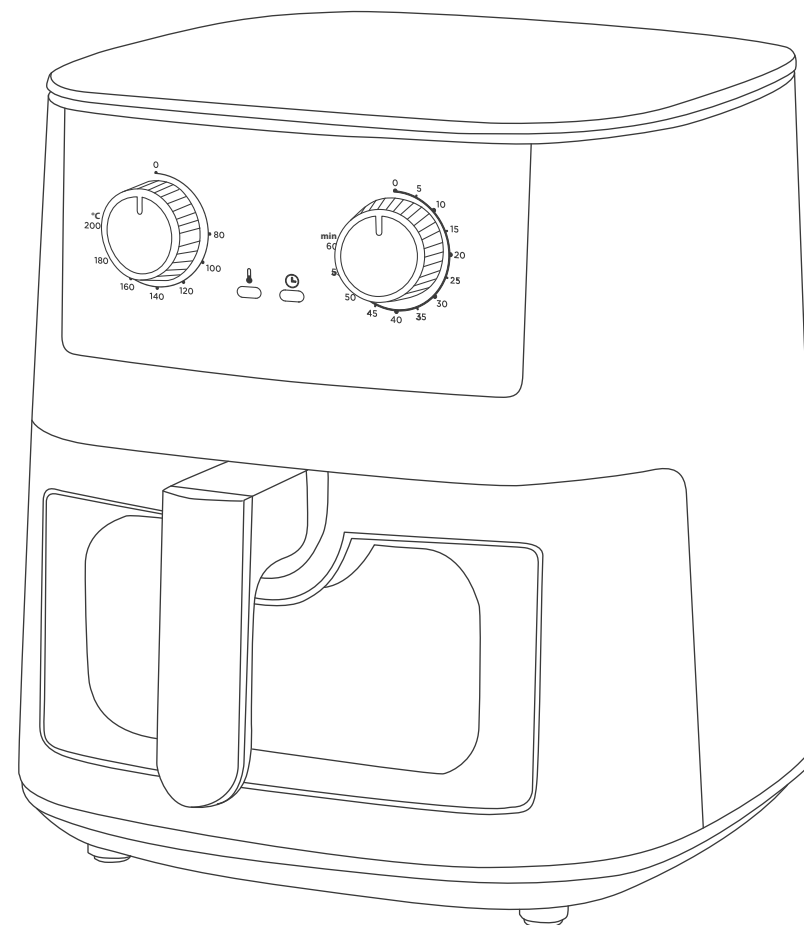
KENWOOD

Type HGF75

instructions for use

English

8 - 15



6385100500 - REV.1 18/12/2024

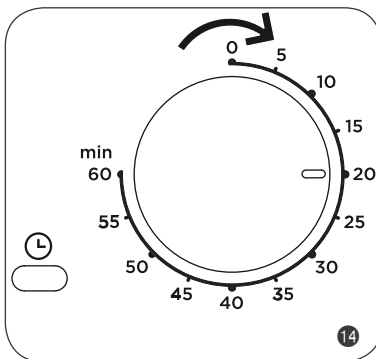
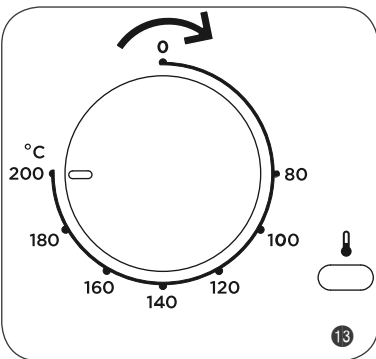
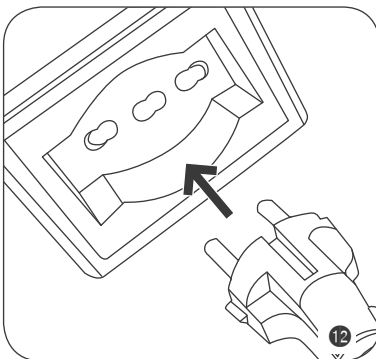
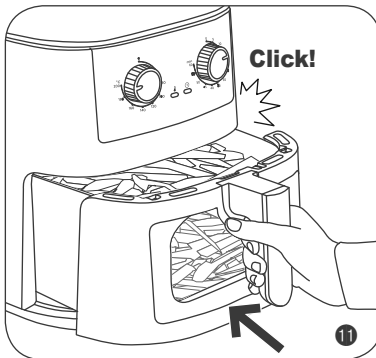
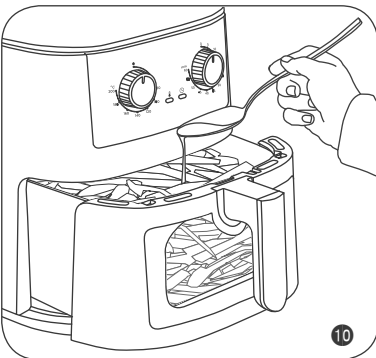
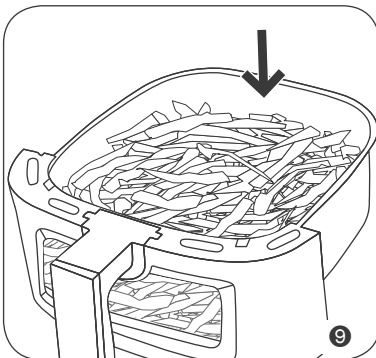
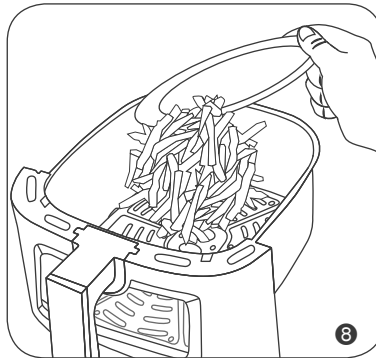
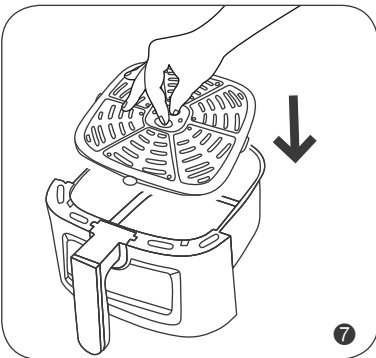
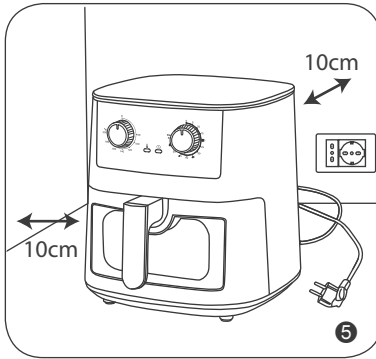
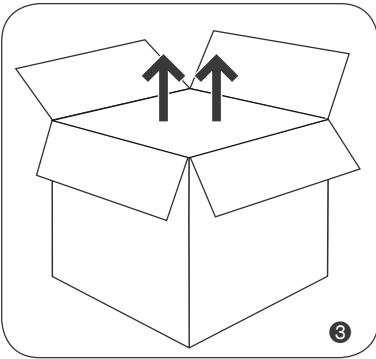
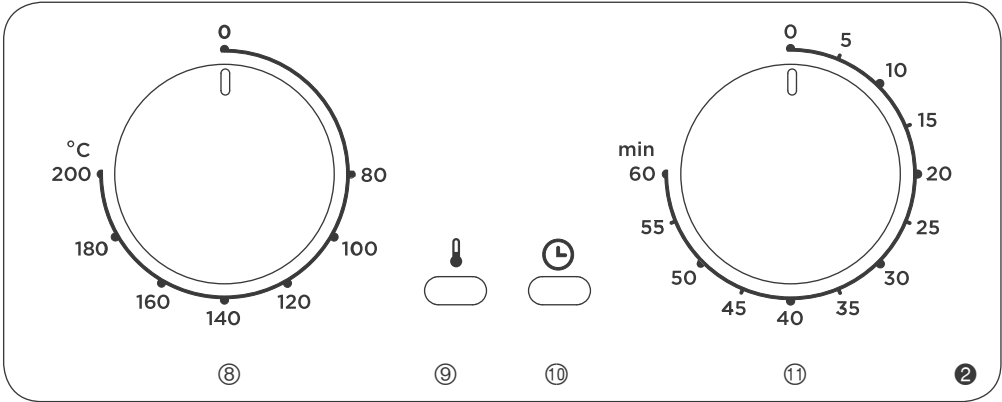
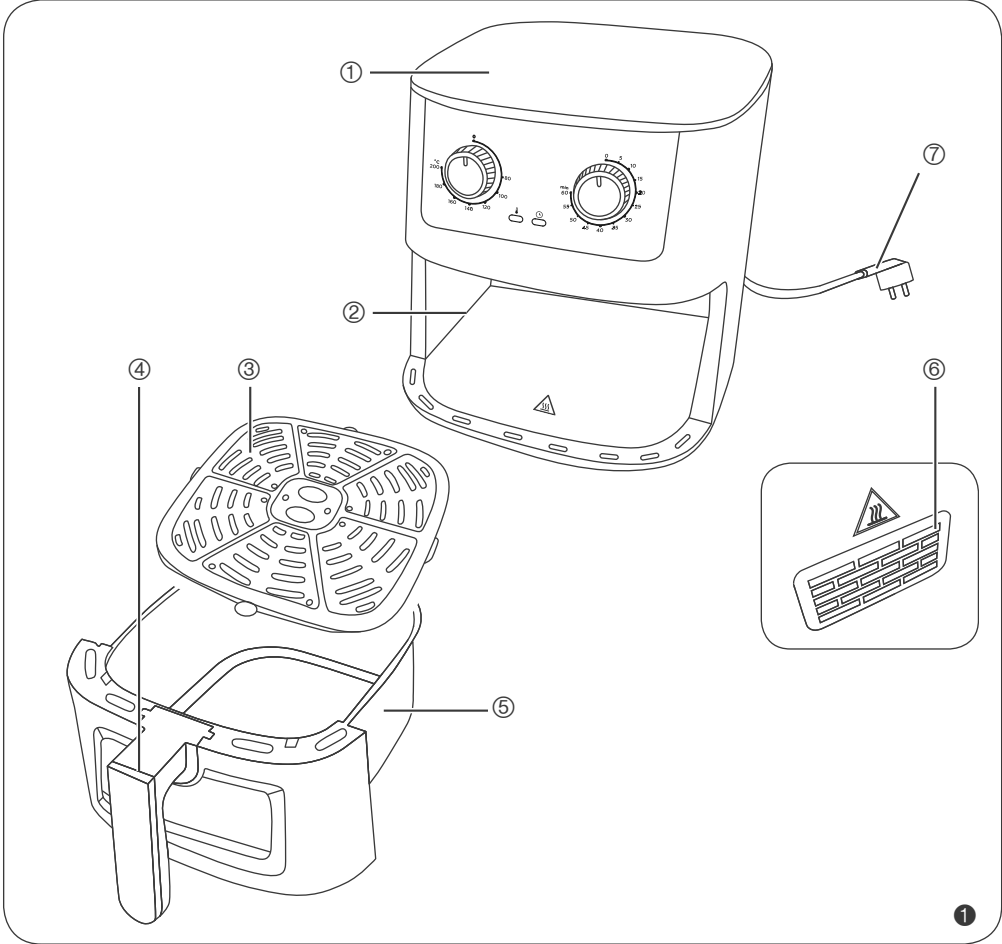


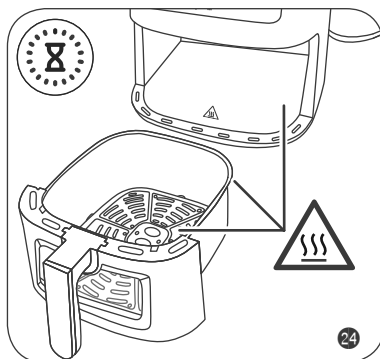
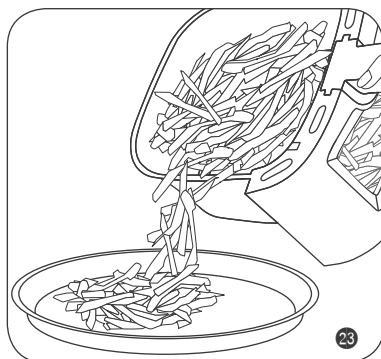
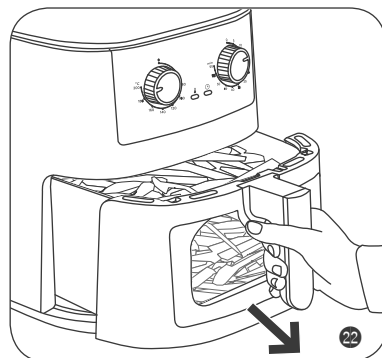
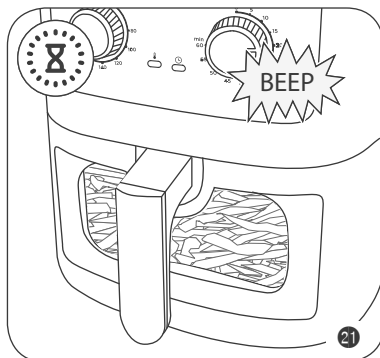
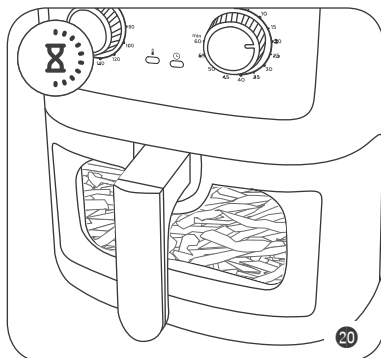
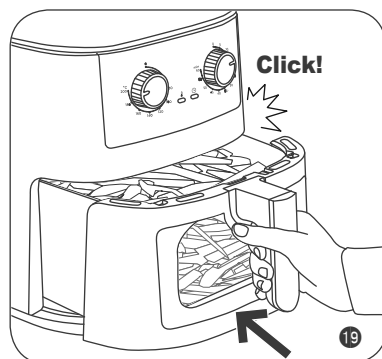
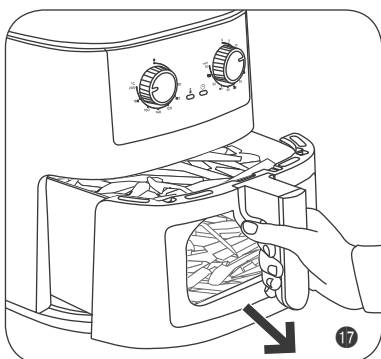
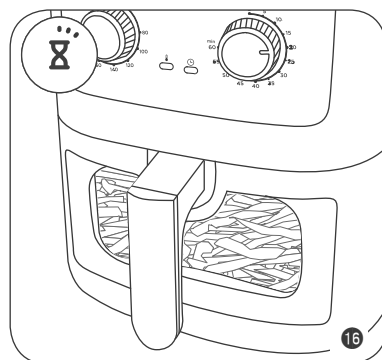
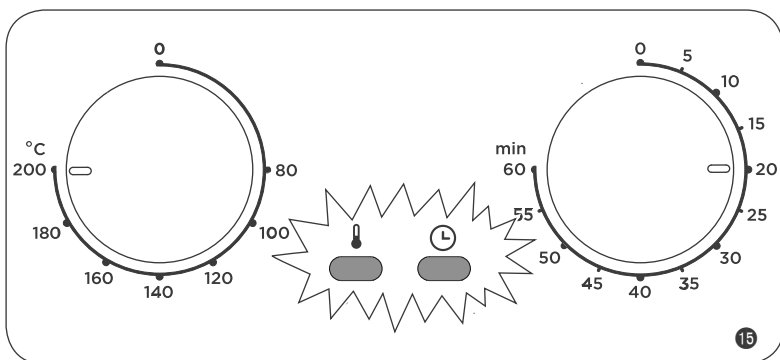
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English

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 must 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.

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 identification 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.
- 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 powered 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.
- 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, only clean the appliance using a damp, non-abrasive cloth 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 Body of the appliance | ⑤ Basket |
| ② Cooking compartment | ⑥ Air intake |
| ③ Non-stick plate | ⑦ Power cord |
| ④ Handle | |

Description of the control panel ②

- | | |
|-------------------------|------------------|
| ⑧ Temperature knob | ⑩ Time indicator |
| ⑨ Temperature indicator | ⑪ Time knob |

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 ③ and check that all components are present ④.
- 2 Check the integrity of the content.
- 3 Place the appliance on a flat, stable and heat resistant surface ⑤.
- **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.**

Important

- Check the voltage indicated on the data plate under the appliance matches the local voltage supply.
- 4 Remove any stickers on the appliance.
 - 5 Fully unwind the power cord.

Important

- Before using the appliance for the first time, wash the removable parts that come into contact with food ⑥.
- 6 Wash the basket ⑤ and the non-stick plate ③. 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 into the basket ⑦.
- 1 Place the food into the basket ⑧. Do not exceed the maximum level ⑨.

Important

- Do not fill the basket with oil.
- 2 Insert the basket into the cooking compartment ②. The correct insertion is done with a "click" ⑪.

Important

- The appliance is equipped with a system that prevents its operation if the basket is not inserted correctly in the cooking compartment.
- 3 Insert the power cord into the power outlet ⑫.

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.
- 4 Turn the temperature knob ⑧ to set the desired speed ⑬. The temperature range is between 0°C and 200°C.
 - 5 Turn the time knob ⑪ to set the desired time ⑭. The time range is between 0 and 60 min.
- The temperature ⑨ and the time indicators ⑩ turn on steadily ⑮.

The appliance automatically starts heating. The temperature indicator will turn off when the appliance has reached the desired temperature.

The appliance starts to cook food ⑯. The light inside the cooking compartment turns on.

Important

- During the appliance operation, the light inside the cooking compartment always stays on.
 - **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 ④ and remove the basket in use from the cooking compartment ⑰. The appliance stops the cooking process.
 - Shake the basket to cook the ingredients evenly ⑱.
 - The resume the appliance operation, insert the basket into the cooking compartment ⑲.
- The appliance automatically resumes the cooking process ⑳.

After cooking

When cooking is complete, the appliance emits a sound and turns off ㉑.

If the ingredients are not ready, put the basket back into the cooking compartment and set the timer to a few more minutes.

- Alternatively, you can manually stop the cooking process. Turn the time knob counter-clockwise until the timer sounds. The appliance stops the cooking process.
- 1 Grab the handle and remove the basket in use from the cooking compartment ㉒.
 - 2 Put the food on a plate ㉓. 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 24.

- **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.

Preparation tips

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 crispier result, add a tablespoon of oil 10 to fresh or frozen potatoes and use the provided non stick plates.

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

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

Cooking programs

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

Fries	20 min	200 °C	300-500 g
Bacon	5 min	180 °C	80-120 g
Chicken	40 min	180 °C	500-550 g
Chicken legs	22 min	190 °C	400-600 g
Steak	12 min	180 °C	150-200 g
Bakery food	15 min	180 °C	120-200 g
Shrimps	8 min	185 °C	350-500 g
Baked desserts	15 min	180 °C	-
Fish	15 min	180 °C	200-300 g
Frozen food	20 min	180 °C	200-300 g
Vegetables	10 min	150 °C	400-550 g

Cleaning and maintenance

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

- **Cleaning and maintenance operations shall be carried out when the appliance is off and unplugged from the power outlet.**
- **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.**

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 with 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 and the basket. Use a common dish detergent and a soft non-abrasive sponge.
- To soften the residues of food in the basket, it is possible to fill it with hot water. Add a few drops of detergent. Let effect for 10 minutes. Wash and dry.

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.	Set the desired cooking time by turning the time knob.
	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.	Set a higher cooking temperature. Turn the temperature knob clockwise. Refer to the recipes book.
	The cooking time selected is too short.	Set a longer cooking time. Turn the time knob clockwise. 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.

Service and customer care

- If you experience any problems with the operation of your appliance, before requesting assistance visit 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 or the website specific to your Country.
- Made in China.



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.