

6385102100 - REV.0 26/07/2024

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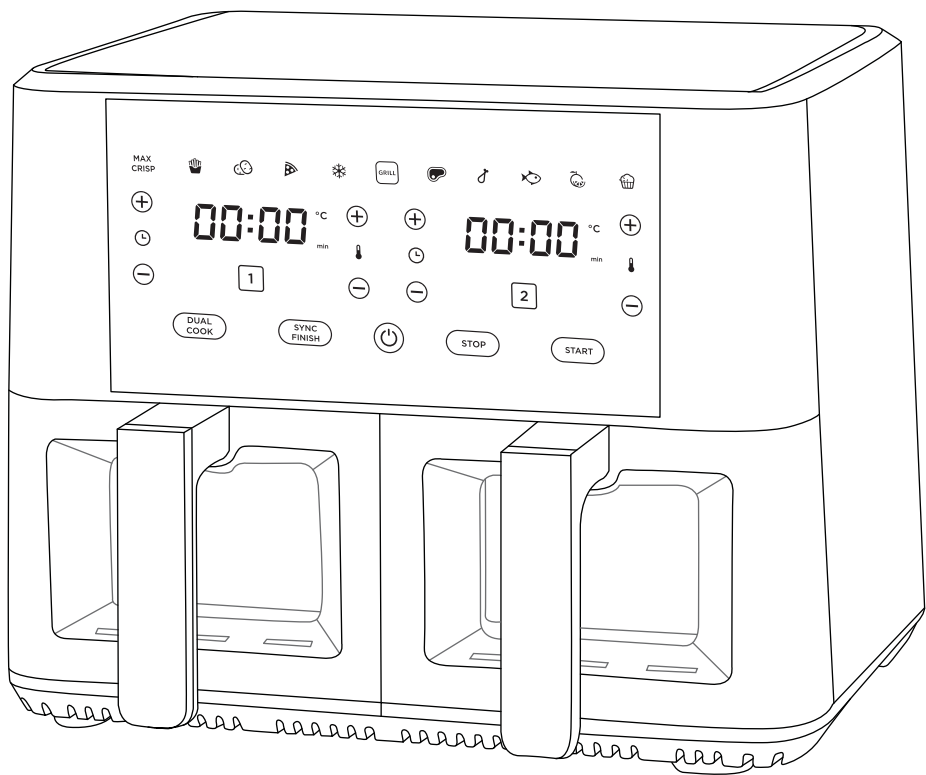




# KENWOOD

## Type HFG95

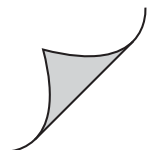
instructions for use



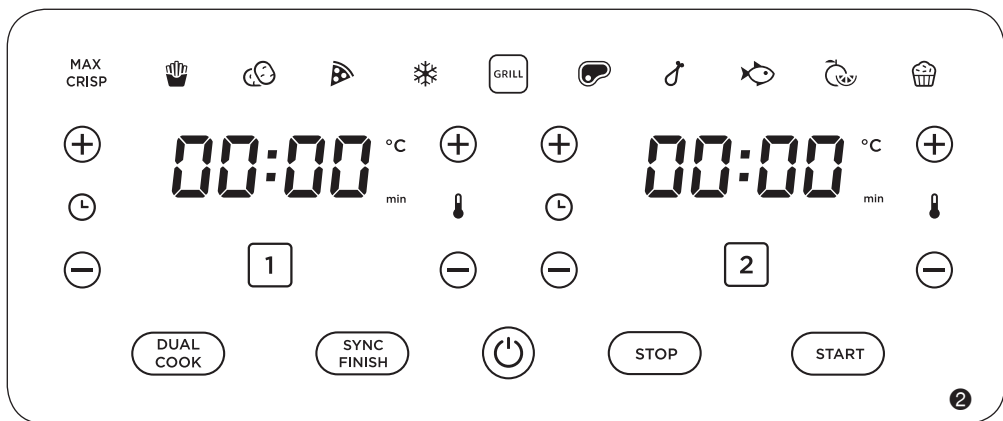
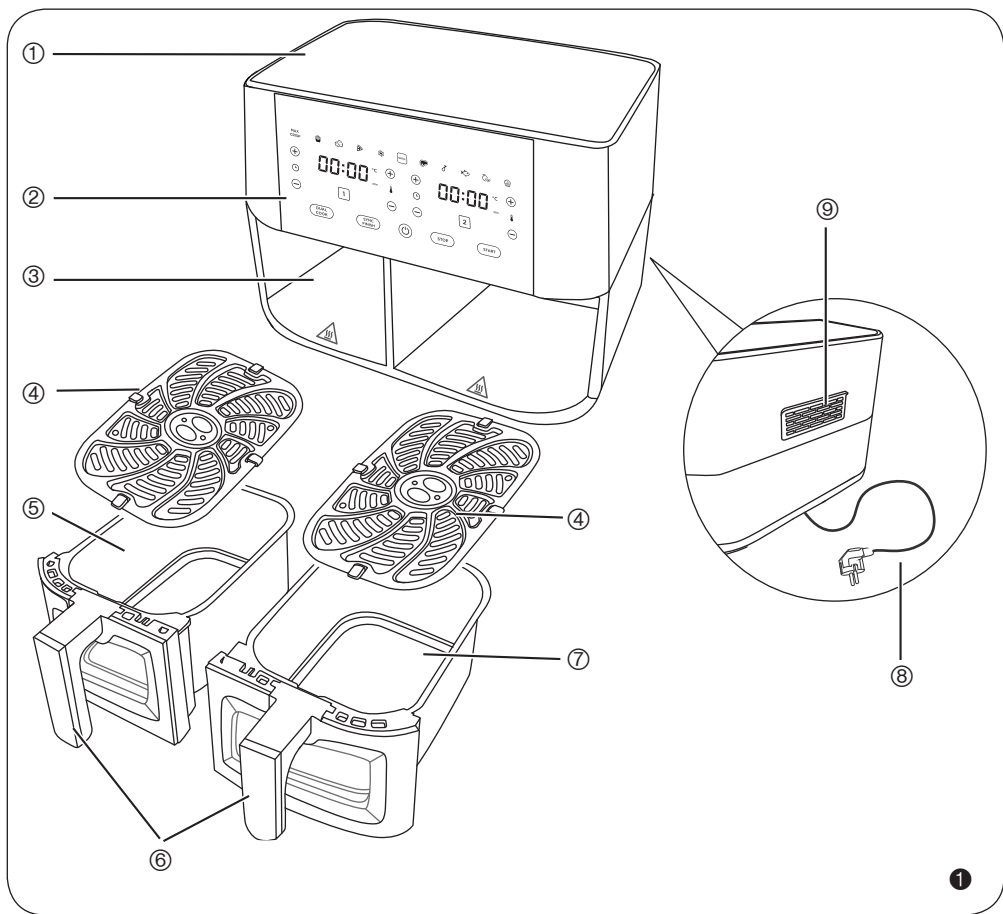


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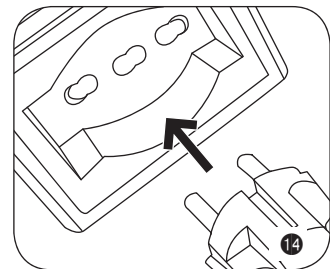
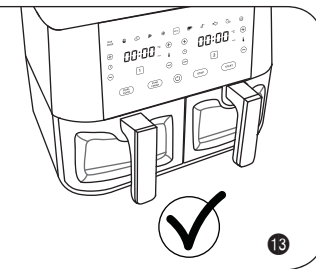
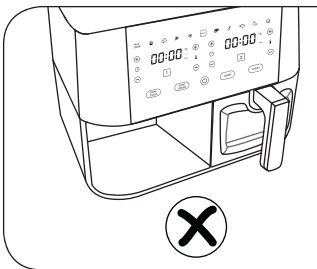
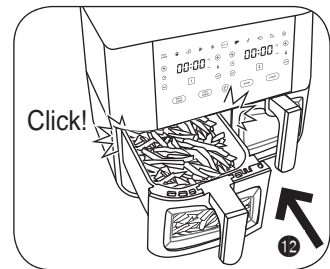
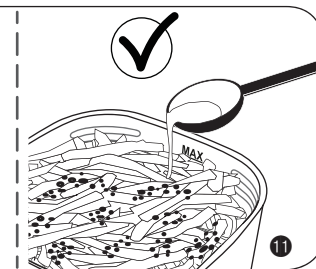
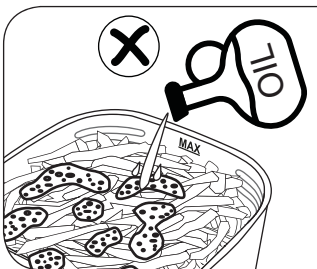
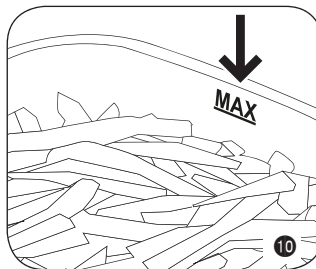
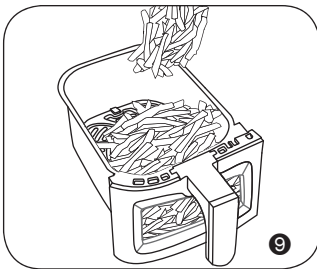
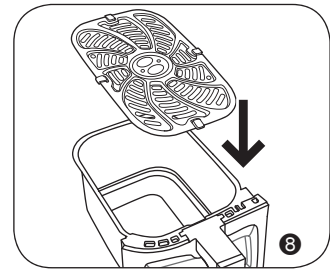
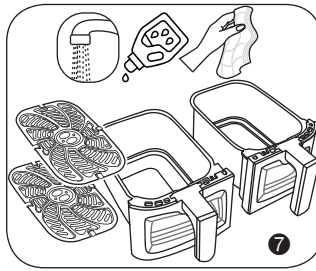
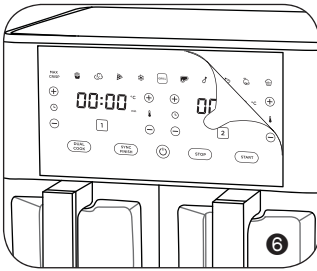
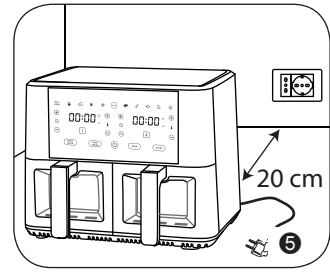
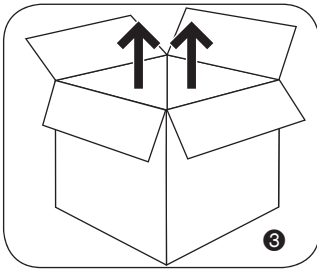
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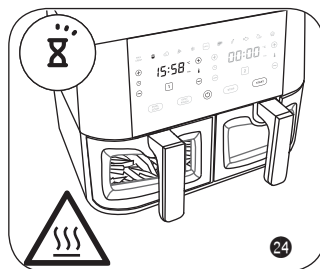
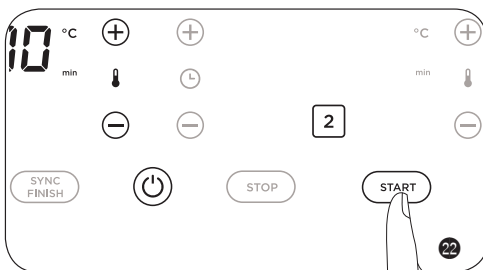
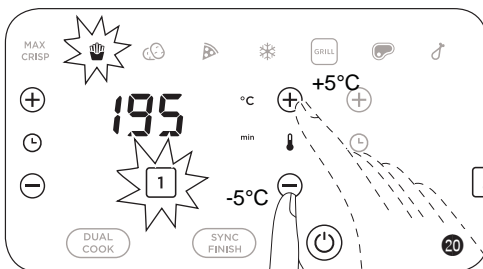
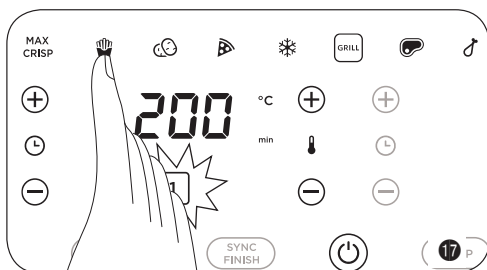
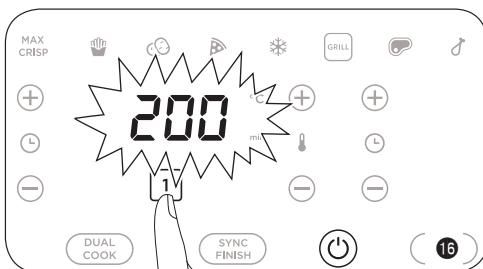
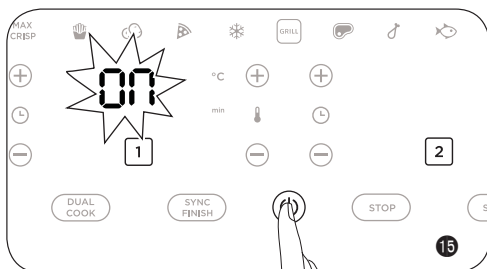




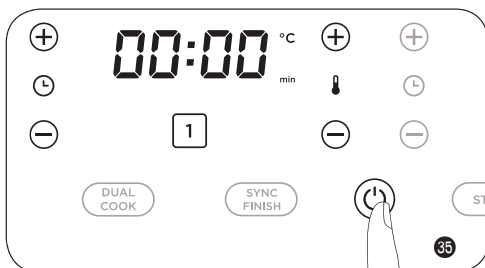
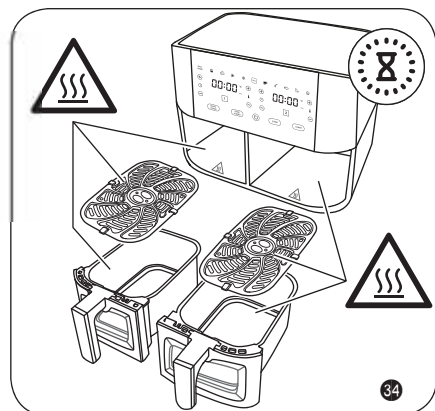
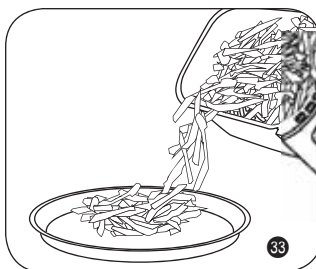
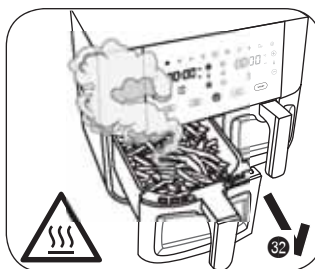
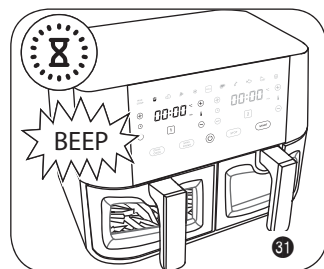
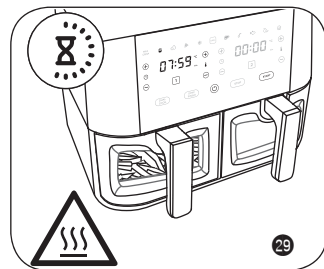
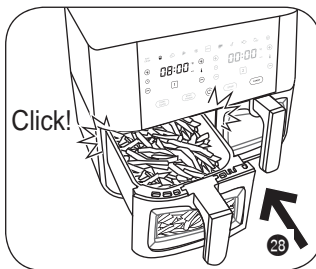
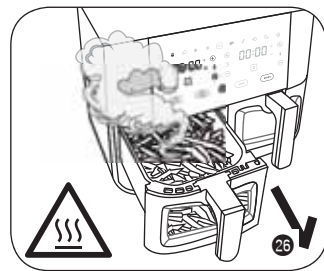
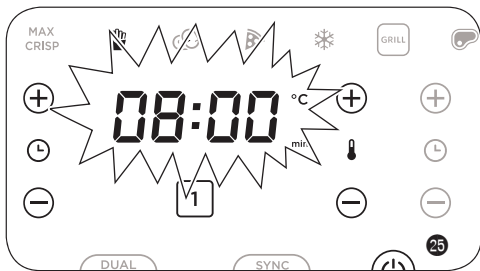














# English

**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. 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.

## Residual risks


- **Warning of burns. Do not touch the baskets, the cooking compartment, the non-stick plates 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 from the power outlet and wait for the hot parts to cool down before carrying out any cleaning and maintenance operations.
- The baskets, the cooking compartment, the non-stick plates 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 baskets, the cooking compartment, the non-stick plates 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 or electric 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 a lot of smoke during operation, unplug the appliance from the power outlet. Contact the nearest authorized technical service centre to solve the problem.
- Never add liquid ingredients into the baskets. 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 baskets is approximately 9 l.
- Never fill the basket over the maximum level.
- 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 baskets to prevent the food from touching the electric resistances.
- Always ensure the baskets are properly inserted into the cooking compartment before starting the appliance.
- To avoid damaging the appliance, do not place metal tools or objects into the baskets.
- Do not use metal tools to remove food from the basket or the non-stick plates.
- Before putting the appliance into operation, check that the baskets 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 20 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 baskets.
- 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 ❶

- ❶ Body of the appliance
- ❷ Basket handles
- ❸ Touch screen display
- ❹ Basket 2
- ❺ Cooking compartment
- ❻ Power cord
- ❼ Non-stick plates
- ❼ Air intake
- ❽ Basket 1

Touch screen display description ❷

PRE-SET COOKING PROGRAMS	
	Button
	Frozen chips
	Fresh potatoes
	Steak/red meat
	Fish
	Chicken
	Pizza
	Food dehydration
	Baked desserts
	Grill
	Defrost button
	MAX CRISP button

FUNCTION BUTTONS		
	Button	Description
	START button	Allows to start cooking.
	STOP button	Allows to stop or pause cooking.
	SYNC FINISH button	Allows the user to synch different cooking times for the two baskets, in order to finish cooking at the same time.
	DUAL COOK button	Allows the user to apply to the second basket the same settings selected for the first basket. Two cooking zones become one, ideal for large quantities of food.
	On/off button	Allows the user to turn on or off the appliance.
	Basket 1 control button	Allows to select the desired cooking settings for basket 1.
	Basket 2 control button	Allows to select the desired cooking settings for basket 2.
	Cooking temperature setting buttons	Allows the user to manually adjust the cooking temperature. Press the + or - buttons to raise or lower the cooking temperature.
	Cooking time setting buttons	Allows the user to manually adjust the cooking time. Press the + or - buttons to increase or decrease the cooking time.

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.

### Important

- Do not operate the appliance if damaged.
  - **Place the appliance at a distance of at least 20 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 baskets with water when they are installed in the cooking compartment.**
- 3 Place the appliance on a flat, stable and heat resistant surface ⑤.

### Important

- Before using the appliance for the first time, wash the removable parts that come into contact with food ⑦.
- 4 Wash the baskets ⑤ ⑦ and the non-stick plates ④. Use a common dish detergent and a soft non-abrasive sponge. Dry well.

## Instructions for Use

The appliance is equipped with two cooking baskets ⑤ ⑦. It is possible to cook foods in both baskets (read the "Dual cooking" paragraph) or to only use one (read the "Single cooking" paragraph).

The non-stick plates increase the crunchiness of the food. The use of the non-stick plates is optional.

### Before cooking

- If you want to increase the crunchiness of your foods, insert the non-stick plate ④ into the basket ⑧.
- 1 Place the food into the baskets ⑨. Do not exceed the maximum level. The maximum level is indicated by the raised line on the external surface of the baskets ⑩.
  - 2 Insert the basket into the cooking compartment ③. The correct insertion is done with a "click" ⑫.
- **Make sure the basket is correctly installed and locked before operating the appliance ⑬.**

### Important

- The appliance is equipped with a system that prevents its operation if the baskets are not properly inserted into the cooking compartment.
- 3 Plug the appliance into the power outlet ⑭.
  - 4 Press the ON/OFF button (⏻) ⑮. The display shows the word "On".

### 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.

### Single cooking

- 1 Press the basket 1 (1) or the basket 2 (2) control button to enable cooking in the desired basket ⑯.
- 2 Select the pre-set cooking program ⑰, depending on the type of food to cook (read "Cooking Tips" for details on the programs).

- To manually change the cooking temperature and time, press the + or - buttons for setting the cooking time (⌚) and temperature (🌡) ⑳ ㉑. To increase the selection speed, press and hold down the cooking time and temperature setting buttons.

The cooking temperature and time can be changed at any moment. It is not necessary to confirm the change, after a few minutes the change will be effective.

- 3 Press the START button (START) ㉒. The appliance starts to cook food ㉓.

While cooking, the display ② will alternately show the decreasing time and the set 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 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.**

- 1 Grab the handle ⑥ and remove the basket in use from the cooking compartment ③ ㉔. The appliance stops the cooking process. The ventilation system stops a few moments later.
- 2 Shake the basket 1 to cook the ingredients evenly ㉕.
- 3 To resume the appliance operation, insert the basket into the cooking compartment ㉖. The appliance automatically resumes the cooking process.

Alternatively, press the STOP (STOP) button to pause the appliance operation. To resume the appliance operation, press the START (START) button.

### Dual cooking

#### Important

- The dual cooking function can be used to cook the same food in both baskets, or to cook different foods at the same time. If you want to cook the same food in both baskets, it is possible to activate the DUAL COOK function, which will turn the two cooking zones into one, ideal to cook large quantities of food.
- 1 Press the control button of one of the two baskets, then press the control button of the other basket.
  - 2 Select the desired cooking program. If necessary, manually change the cooking time and temperature.
  - 3 Press the DUAL COOK button (DUAL COOK). The settings chosen for the first basket selected will apply to the other basket. The symbols of basket 1 (1) and basket 2 (2) control buttons flash.
  - 4 Press the START button (START).  
Alternatively, it is possible to cook different foods in the two baskets:
  - 1 Select the cooking settings for basket 1, then for basket 2. Follow the procedure described in the "Single cooking" paragraph.

#### Important

- Select the cooking settings according to the food placed in each basket.
- The cooking settings selected can be different for the two basket.



The appliance is equipped with the SYNC FINISH function, to synch the cooking time when you want to cook different foods in the two baskets. The cooking of the foods will therefore finish at the same time. To activate the SYNC FINISH function:

- 1 Select the different cooking settings for the two baskets through the basket 1 (1) and basket 2 (2) control buttons.
- 2 Press the SYNC FINISH button (SYNC FINISH). The appliance will regulate automatically the start of the cooking process of the two baskets. The cooking of the foods will finish at the same time.
- 3 Press the START button (START).

### MAX CRISP function

The appliance is equipped with the MAX CRISP function, to cook the foods quickly, in order to get warmer and more crunchy foods without using oil.

To use this function, the two supplied non-stick plates (4) shall always be inserted into the baskets to circulate air more evenly. This program is ideal to cook different types of foods and make them crispier.

To activate the MAX CRISP function:

- 1 Place the non-stick plate (4) into the basket (5) (8).
- 2 Press the MAX CRISP button (MAX CRISP).
- 3 If necessary, set different cooking times depending on the type of food to cook.
- 4 Press the START button (START).

### 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.

- 1 To manually stop the cooking process, press the STOP button (STOP).
- 2 Grab the handle and remove the basket in use from the cooking compartment.
- 3 Put the food on a plate. Serve out.

- **Do not touch the baskets, the cooking compartment, the non-stick plates 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 or the non-stick plates.**

- To turn the appliance off manually, press the on/off button (ON/OFF).

### 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.

### Auto-off function

This appliance has a timer. When the timer reaches "0", the appliance beeps and turns off automatically. To turn the appliance off manually, press the on/off button (ON/OFF). 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 (11) and use the non-stick plates (4) supplied.

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











The optimal amount to make crunchy fries is about 1.2-1.7 kg.



## 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
<b>MAX CRISP</b>	MAX CRISP function	10 min	1-60 min	200	180 - 200
	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
	Dehydration	8 h	1-24 h	65	35 - 90
	Baked desserts	30 min	1-60 min	160	120 - 200
	Grill mode	15 min	1-60 min	200	180 - 200
	Defrost	15 min	1-60 min	50	40 - 90

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°



## Grill mode

The grill mode is ideal for grilling meat, fish and vegetables. Place the non-stick plate into the basket ⑧ before placing the food.

## Defrost function

The appliance is equipped with a defrost function to defrost food before cooking.

- Press the defrost button (❄️).
- If necessary, manually change the cooking time and temperature ②①.

## Dehydration function

The dehydration function (☼) allows to effectively dehydrate foods for optimal storage. Warm air circulates freely inside the appliance drying the foods evenly while minimising the loss of healthy vitamins.

This function can be used to enjoy fruits, vegetables and mushrooms, or to dry flowers and plants.

Before dehydrating, insert the two non-stick plates supplied into the baskets.

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

Food	Temperature	Time
Herbs	35-40 °C	From 5 to 15/20 hours
Vegetables	50-55 °C	
Fruit	55-60 °C	
Fish/Meat	65-70 °C	From 2 to 8 hours

The timer can be set up to 24 hours. If the dehydration requires more time, set the appliance again at the end of the set time.

## 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 baskets with water when they are 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 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 plates and the baskets 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 plates and the baskets are dishwasher safe. To extend the life of the non-stick coating, it is recommended to handwash the non-stick plates and the baskets ⑤⑦. 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.
- 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.



## 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" 12.
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.
		Try using the MAX CRISP function, to increase the food crunchiness.
		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" 12.
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.
		Try using the MAX CRISP function, to increase the food crunchiness.
		Insert the non-stick plate into the basket to increase the food crunchiness.