

cookworks

9L DIGITAL AIR FRYER

Model No.: KDF-5577DTW



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, 50Hz 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 trays and crisper racks - The oven 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 let it touch hot surfaces.
12. Do not place on or near a hot gas or electric

burner, or heated oven.

13. **Children should be supervised to ensure that they do not play with the appliance.**
14. **Keep the appliance and its cord out of reach of children aged less than 8 years.**
15. **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. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.**
16. Use on a secure and stable worktop. Do not place near the edge of the worktop.
17. Do not place the product where it can either fall or be submerged into water or any other liquid.
18. Do not move the oven while in use.
19. A fire may occur if the oven is covered by or placed near the flammable material, including curtains, draperies, walls, and the like, when in operation.
20. Never leave the product unattended while in use.
21. Do not place any of the following materials in the oven: cardboard, plastic, paper, or anything similar. This includes “ready meals” which should **not** be cooked in an air fryer.

22. Do not store any materials, other than manufacturer's recommended accessories in this oven when not in use.
23. The Crisper Racks get very hot during cooking. Please be careful when removing food that the rack does not fall out as it may cause burns.
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”

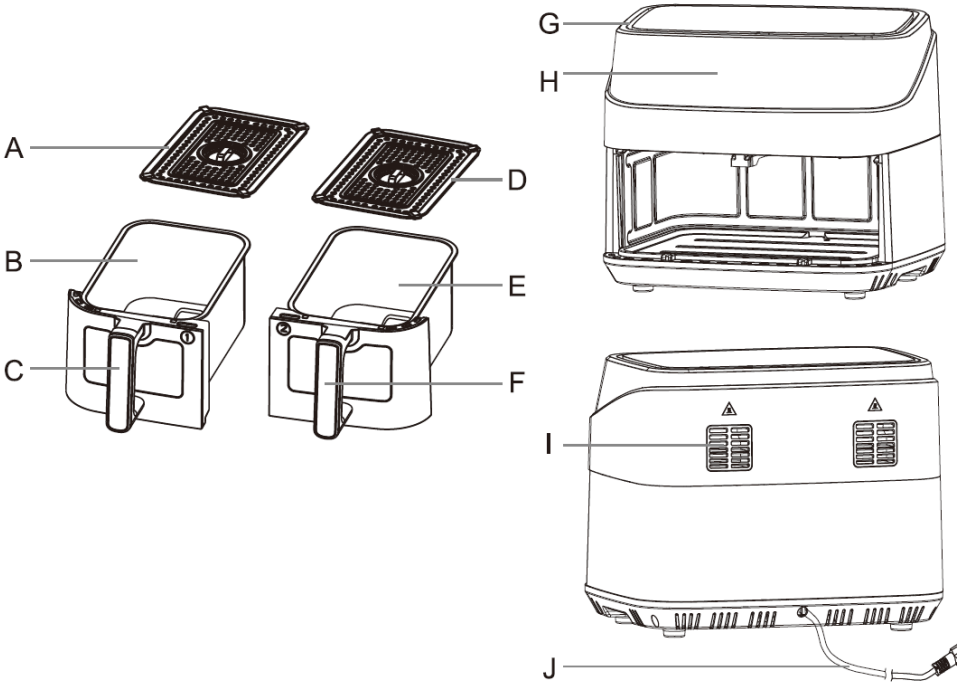
33. Do not place in front of plug sockets as there is a hot air vent at the rear of unit.
34. Do not cover the air inlet (top of unit) or the air exhaust openings at the back while the appliance is operating.
35. Do not fill the frying tray with oil as this may cause a fire hazard.
36. During hot air frying, hot steam is released through the air exhaust openings at the rear. Keep your hands and face at a safe distance from the steam and from the air exhaust openings. Also be careful of hot steam and hot air when you remove the frying tray 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 tray from the appliance.

SAVE THESE INSTRUCTIONS

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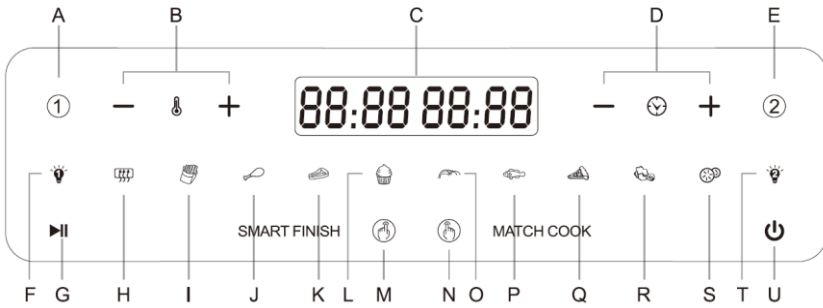
Know your appliance



- A. Crisper Rack 1
- B. Frying Tray 1
- C. Handle 1
- D. Crisper Rack 2
- E. Frying Tray 2

- F. Handle 2
- G. Air Vent (air in)
- H. Control Panel
- I. Hot Air Vent (air out)
- J. Mains lead.

Digital Panel Function



- | | |
|-------------------------------|--------------------------------|
| A. Side 1 | L. Cake |
| B. Temperature Plus/Minus | M. Smart Finish |
| C. Numeric display | N. Match Cook |
| D. Timer Plus/Minus | O. Shrimp |
| E. Side 2 | P. Fish |
| F. Left viewing light control | Q. Pizza |
| G. Start/Pause | R. Vegetables |
| H. Pre-Heat | S. Dehydrate |
| I. Fries | T. Right viewing light control |
| J. Drumsticks | U. Power |
| K. Steak | |

Automatic Switch-Off

This appliance is equipped with a timer, after it has counted down and ended it's 1 minute cooling off period, 10 "BEEPS" will sound after which it will switch 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 trays, and crisper racks, 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.

Note: Do NOT remove the silicone rubber grips at the corners of the crisper racks. These are designed to be left in place while the unit is in use.

Preparing for Use


1. Place the appliance on a stable, horizontal and level surface that is also heat resistant, making sure it is not placed directly in front of mains plug sockets as this unit has hot air vents at the rear.
2. Place the Crisper Racks in the Frying Trays so they are flat down at the bottom of the trays.


Do not fill the frying trays 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. How to set the cooking side (left / right), Timers & Cooking Temperatures

Select the cooking tray side (left or right tray) by pressing button 1 (left side) or 2 (rightside).

Then press one of the 10 pre-set cooking modes which will input both the time and temperature automatically. At this stage you can freely edit both cooking time and temperature if you wish by using Time $-$ \odot $+$ and Temperature $-$! $+$ buttons. Both temperature and cooking time are alternated between constantly on each display to show the current settings.

IMPORTANT:

The pre-set cooking modes shown as food icons only set a default time and temperature for that food type chosen. It will most likely be necessary to adjust the time and temperature yourself depending on quantity and size of the chosen food type.

Be very careful not to under cook especially for raw chicken, always check juices run clear when testing with a fork or knife

Note: If the cooking tray side buttons (1 or 2) stop flashing, setting mode has timed out (10 seconds max) press side 1 or 2 again to continue the setting function if needed.

Now if required, select the other cooking tray side by pushing button 1 for left tray or 2 for right tray and repeat as above to set for the food being cooked in that tray. If only using one tray this stage can be skipped.

Press the Start/Pause button $\blacktriangleright\parallel$ to begin the cooking cycle.

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

Tip: If you set the timer to half the cooking time, you will 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.

When either side reaches a time of "00" a cooling cycle starts for 60 seconds and the display will remain at "00", after which beeps will sound and the display will show "---" indicating the cooking cycle is over.

Viewing Lights and Windows

This unit is equipped with viewing lights to easily monitor the cooking progress of the tray contents through the viewing windows built into the front of both Frying Trays

1. Push either one of the viewing light buttons on the far left and right of the display panel labeled 1 & 2 to illuminate the cooking tray.
2. The light can be turned off by pushing the button again, otherwise will automatically go out after a 3 minutes.

Match Cook



As an option If you are intending to use both sides (both trays) to cook with identical time and temperature, (usually if cooking the same food type in both sides), simply push the “Match Cook” button instead of the side 1 or 2 buttons described in the section “Using the appliance” above. Now any pre-set cooking modes and any edits to time or temperature will be duplicated in both cooking sides (both trays) saving you time setting them individually.

Smart Finish

If you are intending to use both sides (both trays) to cook with different cooking times (usually if cooking different food types in each side). Smart Finish will automatically delay the start of the shortest cycle so that both sides finish at the same time.

To use Smart Finish press the “Smart Finish” button first just after switching the unit on, it will flash to show it is active, then proceed to set the side 1 and side 2 in the same way as described in the section “Using the appliance” above.

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. The Pre-Heat pre-set mode sets the time to 3 minutes and the temperature to 180°C. As with the other pre-set modes this can also be edited and used as a Manual setup mode for time and temperature. To Do this, Select the cooking side (left or right tray) by pressing button 1 or 2. Select the Pre-Heat/Manual button , you can now freely edit both cooking time and temperature. Both temperature and cooking time are alternated between constantly on each display to show the current settings.

Dehydrate











Dehydrating food is a preservation method used to extend the shelf-life of your food by removing its water content. It is also one of the oldest and most widespread food preservation techniques.

Dehydrate is one of the 10 preset cooking modes included on this air-fryer and can be selected and carried out by the method shown on the section “Using the Appliance”. It can also be set to run in both cooking trays at the same time if required.

Please note: As the temperature for dehydrating is much lower than normal cooking modes it is recommended not to run the dehydrate mode while cooking at high temperatures in the other compartment as cross overheat can affect the dehydrating action.

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 	03	180°C	1-60	50-200°C
	Fries 	18	200°C	1-60	50-200°C
	Drumsticks 	20	200°C	1-60	50-200°C
	Steak 	12	180°C	1-60	50-200°C
	Cakes 	25	160°C	1-60	50-200°C
	Shrimp 	08	180°C	1-60	50-200°C
	Fish 	10	180°C	1-60	50-200°C
	Pizza 	20	180°C	1-60	50-200°C
	Vegetables 	10	160°C	1-60	50-200°C
	Dehydrate 	360	60°C	30-1440	30-80°C

Operation Tips

1. Some ingredients require shaking halfway through the cooking time. To shake the ingredients, pull the frying tray out of the appliance by the handle and shake it. Then slide the frying tray back into the Air Fryer.
2. When the timer ends, pull the Frying Tray out of the appliance and place it on a heat-resistant surface.
3. Never remove food contents by tipping the tray upside-down as the hot crisper rack may also be released and could cause burns.
4. To remove large or fragile ingredients, use a pair of tongs to lift out the ingredients.
5. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch.
6. Air Fryer and parts will become hot during the cooking process.
7. Do not over fill the Frying Trays with food.
8. Do not pack foods into Frying trays.

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 air 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 Tray.

Pat dry foods with marinades before adding to Frying Tray.

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 Tray.

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

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
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
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

FOOD	AMOUNT	TIME	TEMPERATURE
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
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

FOOD	AMOUNT	TIME	TEMPERATURE
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	30 min	200°C
	(Pre-Boiled)		
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 tray, Crisper rack and the inside of the appliance have 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 trays to let the air fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the frying trays and Crisper racks with hot water, some washing liquid soap and a non-abrasive sponge.

The frying trays and Crisper racks are dishwasher-proof.

Tip: If dirt is stuck to a crisper rack, or at the bottom of a frying tray, fill the frying tray with hot water and with some washing liquid soap. Put the crisper rack in the frying tray and let the frying tray and the crisper rack 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 tray	Put smaller batches of ingredients in the tray. 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 'Settings').

<p>Fried snacks are not crispy when they come out of the air fryer</p>	<p>You use a type of snack meant to be prepared in a traditional deep fryer.</p>	<p>Use oven snacks or lightly brush some oil onto the snacks for a crispier result.</p>
<p>Cannot slide the pan into the appliance properly.</p>	<p>There is too much food in the tray.</p>	<p>Reduce the amount in the tray or make use of both trays</p>
	<p>The tray is not placed in the unit correctly.</p>	<p>Push the tray fully into the unit until you hear a click.</p>
<p>White smoke comes out of the appliance</p>	<p>You are preparing greasy ingredients.</p>	<p>When cooking greasy foods it may be necessary to set a temperature of less than 180°C</p>
	<p>The tray still contains greasy residues from the previous use.</p>	<p>White smoke is caused by grease heating up in the bottom of the tray under the Crisper Rack. Make sure you clean the tray properly after each use.</p>
<p>Fresh potato fries are fried unevenly in the air fryer.</p>	<p>You did not soak the potato sticks properly before you fried them.</p>	<p>Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.</p>
	<p>You did not use the right potato type.</p>	<p>Use fresh potatoes and make sure they stay firm during frying.</p>
		<p>Make sure you dry the potato sticks properly before you coat them with oil.</p>

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.

Cut the potato into thinner sticks for a crispier result.

Add slightly more oil for a crispier result.

Technical Specification

Cookworks 9L Digital Air Fryer	
Model	KDF-5577DTW
Cat No	1486630
Rated Voltage & Frequency	220 – 240V AC 50-60Hz
Rated Power Input	2600W
Capacity	9L
Class rating	1 (earthed)
BS 1362 fuse	13A
Product dimensions (external)	330 x 380 x 380 mm
Product weight (net)	8Kg



Produced in China. Argos Limited, 489-499 Avebury Boulevard, Milton Keynes, MK9 2NW. Argos (N.I.) Ltd, Forestside Shopping Centre, Upper Galwally, Belfast, United Kingdom, BT8 6FX. Argos Distributors (Ireland) Limited, Unit 7, Ashbourne Retail Park, Ballybin Road, Ashbourne, County Meath, Ireland
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Disposal



Recycling electrical products:

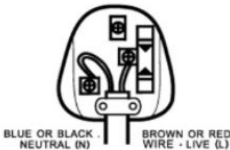
You should now recycle your waste electrical goods and in doing so help the environment. This symbol means an electrical product should not be disposed of with normal household waste. Please ensure it is taken to a suitable facility for disposal. Visit www.recycle-more.co.uk, click on "bank locator" 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 wires in this mains lead are coloured in accordance with the following code:

BLUE = NEUTRAL
BROWN = LIVE



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 Instruction 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.

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