



DIGITAL AIR FRYER OVEN

MODEL: KDF-707D



Please read and save all instructions to ensure safe and effective use of this appliance.

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WELCOME TO THE SOLARA FAMILY!

At SOLARA, we are all about making healthy choices. And eating healthy should always be considered in this journey. Truly we are what we eat. So, here we are with an awesome appliance to aid you in this journey. Also, we are constantly working to create EASY, TASTY & HEALTHY recipes for you!

We can't wait to see how you make the SOLARA Digital Air Fryer Oven part of your everyday, please feel free to share it with us on social media: @solaraindia.

BEFORE YOU BEGIN

1. Remove all packing material.
2. Remove any stickers or labels from the appliance – other than the rating label.
3. Thoroughly clean the frying accessories, with hot water and some liquid washing soap using a non-abrasive sponge.

Note: You can also clean these parts in the dishwasher.

4. Wipe the inside and outside of the appliance with a moist cloth.

GENERAL SAFETY REGULATION

Read this user manual carefully, before you use the appliance, and keep it safely for future reference.

Danger

- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Do not let any water or other liquid enter the appliance – to prevent electric shock.
- Always put the ingredients to be fried in the basket, to prevent it from coming into contact with the heating elements.
- Do not cover the air inlet and the air exhaust openings while the appliance is operating.
- Do not fill the frying tray with oil as this may cause a fire hazard.
- Never touch the inside of the appliance while it is operating.
- Check whether the voltage indicated on the appliance corresponds to the local mains voltage in your country before you connect the appliance.
- Do not use the appliance if the plug, the power cord or the appliance itself is damaged.
- If the power cord is damaged, you must have it replaced at a service center authorized by similarly qualified persons in order to avoid a hazard.
- This appliance is not suitable for children or for people who are either physically or mentally handicapped or who lack experience and knowledge. Should you want anyone else to use the appliance, that person should be properly guided on its use.
- Keep the appliance and its mains cord out of the reach of children when the appliance is switched on or is cooling down.
- Keep the mains cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Never connect this appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtains.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space at the back and sides and 10cm free space above the appliance. Do not place anything on top of the

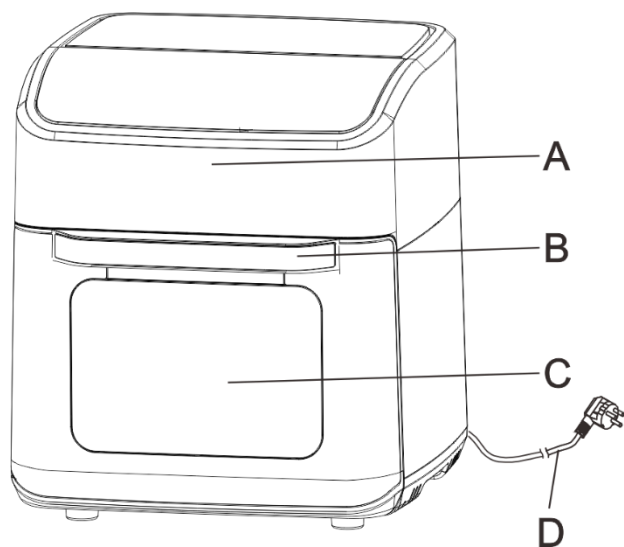
appliance.

- Do not use the appliance for any purpose other than described in this manual.
- Do not let the appliance operate unattended.
- During hot air frying, hot steam is released through the air exhaust openings. 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.
- The surface below the appliance may become hot during use.
- 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.

CAUTION

- Place the appliance on a horizontal, level and stable surface.
- This appliance is intended for normal household use only. It is not intended for use in environments such as staff kitchens, offices, farms or other work environments. Nor is it intended to be used by clients in hotels or other similar environments.
- If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.
- Always unplug the appliance after use.
- Let the appliance cool down for approx. 30 minutes before you handle or clean it.
- Remove burnt remnants.

KNOW YOUR SOLARA DIGITAL AIR FRYER OVEN



A: Control panel

B: Door handle

C: Glass door

D: Power

Accessories in the package:



Wire back



Oil tray

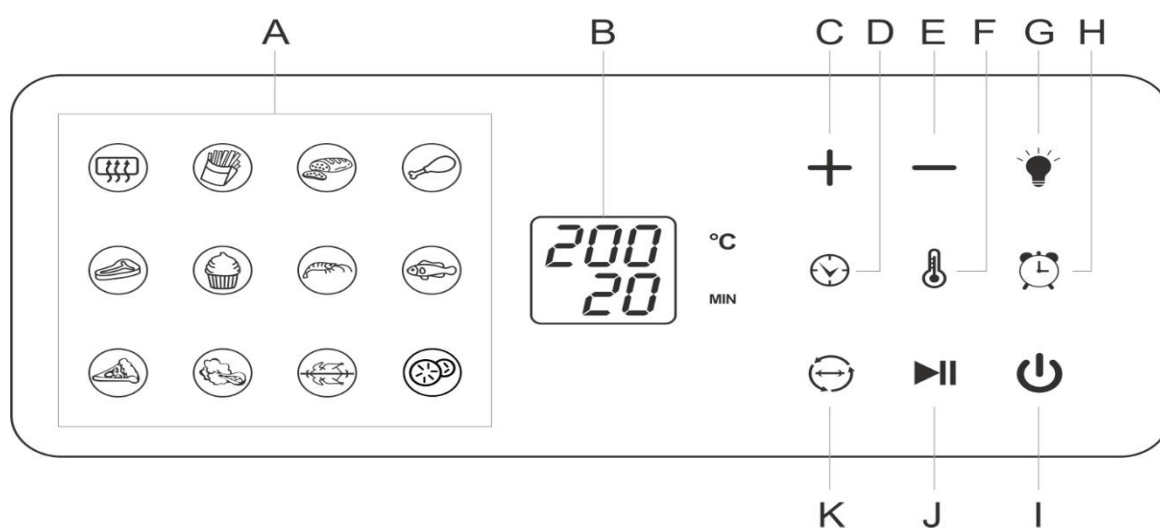


Rotisserie



Tong

Control panel:



A:Menu	E:Time/Temperature minus	I:ON/OFF
B:Time/Temperature display	F:Temperature	J:Pause/Start
C:Time/Temperature plus	G:Light	K:Rotisserie
D:Time	H:Preset	L:LOCK

PREPARING FOR USE

1. Place the appliance on a stable, horizontal and level surface that is also heat resistant.
2. Place the basket in the frying tray properly.

Do not fill the frying tray 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 YOUR SOLARA DIGITAL AIR FRYER OVEN


1. Machine using condition:

- A. Voltage: 100~240 VAC
- B. Frequency : 50-60Hz ;
- C. Room Temp : -20~85°C。
- D. HumidDity : 30%~95%RH。




2. Control Panel Type

LED display with temperature and timing by 50-200°C & 01-60min, blue lighting.













1. Stand Mode


When the machine was plug on, the buzzer will have a remind sound, and background light on panel will shine and process itself will auto make self-check first, after 1 second machine will understand mode, and only then  is still light on.



2. Menu/Temperature/Timing operation

- (A) **After plug on** and  was lighted on, press , program appointed by 180°C & 15min, **all icons will be lighted on**, customers can use the + & - symbols to select temperature and timing they want; also, can use the different cooking icons to selection certain program to cook certain food.
- (B) **When you press any icon**, after you press  the lighting will flash , then the machine will work under the selected cooking process. Each cooking program already have appointed cooking temperature and cooking time according professional suggestion from our appointed Chef, customer can refer to following instruction cooking form to better understand。
- (C) **Customer can adjust the cooking temperature** and timing to make your personal favour taste.

PRESET OPTIONS

Menu table			
	Icon	Time(min)	Temperature (°C)
Function	 French Fry	15	200
	 Bread	12	200
	 Vegetable	10	160
	 Drumstick	20	200
	 Steak	12	180
	 Chicken with Rotisserie	30	200
	 Prawns	8	180
	 Cake	25	160
	 Fish	10	180
	 Pizza	20	200
	 Dehydrate	360(Adjustable time: 0.5-hour to 24 hours)	60
	 Pre-heat	3	180





(D) **The setting temperature is 50-200°C**, you can press  if you need to adjust the temperature, and each press of +/-, temperature will plus or minus by 50°C, If you press "+" under 200° C , temperature will go back to 50°C, If you press "-" temperature will go to 200°C; while adjusting the temperature number will be flashing on the display, and then stop after 3 second, which means the selected temperature was confirmed.


(E) **The setting timing is 01-60min**, you can press  to adjust the correct timing if you need, after that you press , each press of (+/-) plus or minus 1min , If you press

“+” under 60 mins, timer will go back to 01min, while you press “-” under 01min, timer will become 60min; while your adjusting, the timing number will be flashing on the display, and stop after 3 second, which mean the selected timer was confirmed.

(F) Start/Pause/Stop Buttons

According to above instructions, after you confirmed certain cooking process and also

selected the certain temperature and timer, press  to start,  will flash on, buzzer will have a remind sound to confirm the machine to start the work, during the process, you can press  again to pause,  lighting will stop flash and timer

will stop down the count, During working, if you can press  to completely stop if needed, buzzer will have a remind sound to confirmed the machine was shut down and stop working, go back to stand mode.

(G) Buzzer reminder


While the machine finished a certain cooking process, the buzzer will have 10 minutes alert to reminder the customer cooking was finished, then machine will stop heating and running.

Remark: While machine finished a certain cooking and the timing down count go to 0:00, customer can't adjust the temperature and timing, then the customer need to select next cooking program first.

(H) Motor working time delay

While the machine finished a certain cooking, the heating element will stop working immediately, but the motor still needs 1 min time to back of to standby mode.


(I) Working Lighting



During working, press , the lighting in cooking chamber will turned on, if you press again it will be turned off. For safety purpose, during working, if you open the main door, chamber lighting also will turn on, then heating element & motor will turn off, and then control panel also will shut down.

(J) Synchronous Motor working

During working process , press  to start synchronous motor inside.

(K) Timer function





If you Select a certain cooking program first, and then press , the appointed timing was 3H, then you can adjust the needed timing by “+/-”, each press will plus or minus 1H, 1-8H as a circle; after you select certain timer, the machine will auto start after 3 second, and then display will turn out the cooking time you choose. During timer cooking mode,

only  button is still active, if you need to cancel this pre-set timer, you need to press  to stop and then select next operation. During timer cooking mode, you can press



to know the relevant cooking process time and cooking time.

(L) Child Lock Protection:

Press  for 3 second, the machine will under Child lock mode, and  will flashing, under Child lock mode, only the  button is still active; if you want to cancel child lock mode, need to  for 3 second again.

(M) Display instruction

During working, the temperature and timing data will alternate automatically at every 2 seconds. Select the temperature you need, and timing data is down count way by minutes

(N) Lighting instruction

During working, RED color heating light will turn on, which the chamber temperature reach the selected temperature, heating element will stop heat up and RED light will turn off.

(O) Memory Function

During working if you open the main door the machine will pause, after you close the door, the buzzer will have 1 sound reminder, and machine will continue the selected cooking process with confirmed temperature and timing.

If you face suddenly power off or customer plug off as some reason, machine will stop working completely; while electrical supply cover back or if you plug on again, the buzzer will have 1 sound reminder, and machine will continue the selected cooking process with confirmed temperature and timing.

TROUBLE SHOOTING

Problem	Possible cause	Solution
The air fryer oven 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.	Turn the timer knob to the required Preparation time to switch on the appliance.
The ingredients fried with the air fryer oven are not done.	The amount of the ingredients in the basket is too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Settings').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer oven	Certain types of the ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (eg. fries) need to be shaken halfway through the preparation time (see section 'Settings').
Fried snacks are not crispy when they come out of the air fryer	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Pay attention that the temperature is well-controlled to be under 180°C, when you fry greasy ingredients in the air fryer.

Problem	Possible cause	Solution
	The pan still contains greasy residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

