



# USER MANUAL



## 17-IN-1 PRESSURE COOKER + AIR FRYER (6L)

MODEL NO.

**MPA-B6L-BK**

***Your safety is our priority.***

*Please read the instructions carefully before operating the appliance for the first time.*

# THANK YOU FOR YOUR PURCHASE & SUPPORT!

We hope that you can experience the best performance from our products which have been manufactured with excellent quality and state-of-the-art technology to bring out the KITH experience.

Please take some time to read this user manual to retain the appliance at its best performance and to extend the lifespan of the appliance. This manual provides all detailed instructions you may require ensuring safe usage, cleaning, and maintenance.

*Happy cooking!*

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Please keep this user manual within easy reach for future references.

Doing so will allow you to understand and take advantage of the appliance unique features at any time.

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With Love,

*Kith*

# CONTENTS

<b>IMPORTANT SAFEGUARD</b> .....	<b>3 - 5</b>
General Safety .....	3 - 4
Child Safety .....	4
Electrical Safety .....	5
<b>PRODUCT OVERVIEW</b> .....	<b>5 - 8</b>
Specification .....	5
Structure .....	6 - 7
Control Panel .....	7
Parts & Accessories .....	8
<b>OPERATING OF APPLIANCE</b> .....	<b>9 - 21</b>
Before First Use .....	9
<b>Pressure Cooking</b> .....	<b>10 - 17</b>
Functions on Pressure Cooker Menu .....	13 - 17
<b>Air Frying</b> .....	<b>18 - 22</b>
Functions on Air Fryer Menu .....	20 - 22
<b>CLEANING &amp; MAINTENANCE</b> .....	<b>23</b>
<b>TROUBLESHOOTING</b> .....	<b>24</b>
<b>WARRANTY &amp; SERVICE</b> .....	<b>25</b>

# IMPORTANT SAFEGUARDS

## GENERAL SAFETY

1. This appliance is intended for household countertop use only.
2. Do not use this appliance for commercial purposes. Do not use it outdoors.
3. Keep the appliance and the cord out of the reach of children and pets. This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or children younger than 8 unless they have supervision.
4. Do not place the unit on or near towels, paper, or other flammable materials.
5. Do not block the vents or anything on top of the appliance. When cooking, do not place the appliance against a wall or any other appliance. Use the appliance only in a well-ventilated area, and allow 5 inches of space on all sides of the appliance.
6. Never place the appliance on or near stoves or burners or in an oven.
7. Before installing or removing any parts, be sure that the appliance has cooled down completely.
8. Only use parts that are authorised by the manufacturer to avoid damage or injury.
9. Should the inner temperature control system fail, the overheating protection system will be activated and the unit will stop functioning. Should this happen, unplug the power cord. Allow time for the unit to cool completely before restarting.
10. While cooking, the appliance's internal temperature can be extremely hot. To avoid injury, never place hands inside the unit until it is cooled down.
11. The outer surfaces and internal parts may become hot during or after the operation. Wear oven mitts or protective gloves when handling hot components or surfaces.
12. Do not use the appliances for any other purpose than described in this manual.
13. Do not let the unit operate unattended. Caution is needed when moving the appliance containing liquids. Use handles on the side to move.
14. During air frying and pressure cooking, hot steam will be released through the vents. Keep hands and face at a safe distance from the vent.
15. Take caution with hot steam and air when removing the Pressure Cooker Pot or Air Fryer Basket from the unit.
16. Keep the appliance and cord away from children. Never drape the cord over the edge of the counter, never use the outlet below the counter, and never use with an extension cord.
17. After using the appliance, avoid contact with the hot metal inside.
18. The appliance should always remain unplugged from the outlet when not in use. After using the appliance, turn off the power and gently unplug it from the outlet.

## MPA-B6L-BK

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19. Do not jerk or pull the power cord. Unplug the unit and let it cool down for 30 minutes before cleaning or storing it. Never pour cold water into the hot pot or basket.
20. If you see dark smoke coming out of the appliances, immediately switch off and unplug the unit. Wait for the smoke emission to stop before you remove the pot or basket.
21. Make sure the lid is properly closed before operating. Improper close before operating or use many results in scalding or other injuries.  
*To secure the lid properly, please refer to Pg. 10, No. 4.*
22. Always inspect the Steam Release Valve to ensure it is clear of any clogging before use.
23. Never attempt to open or force the lid before the appliance has cooled and all internal pressure has been released. Difficulty rotating the lid indicates that contents are still under pressure – it should never be forced open. After all the steam is released, the pressure will decline and the lid will be able to rotate with ease.
24. Tilt the lid away from you when removing it to protect your hands and face from the excess steam.
25. Do not fill above the 'FULL' line on the cooking pot. But, when cooking foods that expand such as rice or dried vegetables, do not fill the cooking pot more than halfway. Over-filling may result in a clogged vent pipe or excess pressure.
26. When using the Air Fryer function, do not fill the pan with oil, or any other liquid. Do not put anything on top of the air fryer.
27. Do not use oil to deep fry foods in the pressure cooker.
28. Do not alter or tamper with any component or accessories included with this unit. Do not use any accessories that were not designed specifically for this unit. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

## CHILD SAFETY

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1. Never allow children, physically or mentally handicapped, people who lack experience or knowledge to operate, except that the person is responsible for ensuring its replacement and maintenance.
2. Close supervision is necessary when any appliance is used near children. Do not let children use, touch, or play with the machine. Keep parts out of the reach of children

## ELECTRICAL SAFETY

1. Ensure that the voltage of the appliance is compatible with the voltage in your home to avoid fire, injury, or damage. Plug the cord into a properly grounded electrical outlet.
2. Always make sure that the plug is inserted fully and properly into the wall outlet.
3. To protect against electric shock, do not immerse cords, plugs, or appliances in water or other liquid.
4. Attach the plug to the appliance first before plugging the cord into the outlet. To disconnect, ensure the appliance is not in operation, and then remove the cord from the wall socket.
5. Keep the cord away from hot surfaces.
6. Do not touch the plug or operate the unit with wet hands.
7. Do not connect the power cord plugs to the appliance with wet hands or when the cord is wet, please ensure that it is fully dry before it can be used.
8. Do not bend or twist AC power lines as the cores may be exposed or damaged.
9. For safety purposes, use the power cord included in the box. Plug the appliance into wall sockets only. It is advisable not to operate the appliance with an extension cord – use it with caution.
10. Never connect this appliance to an external timer switch or separate remote control system.
11. Do not operate the appliance with a damaged cord or plug.
12. If the appliance malfunctions or has been damaged in any manner. Please bring the appliance to;

**Company:** Casa (S) Pte Ltd

**Address:** 15 Kian Teck Crescent, Singapore 628884.

**NOTE:** *Only walk-in service is available.*

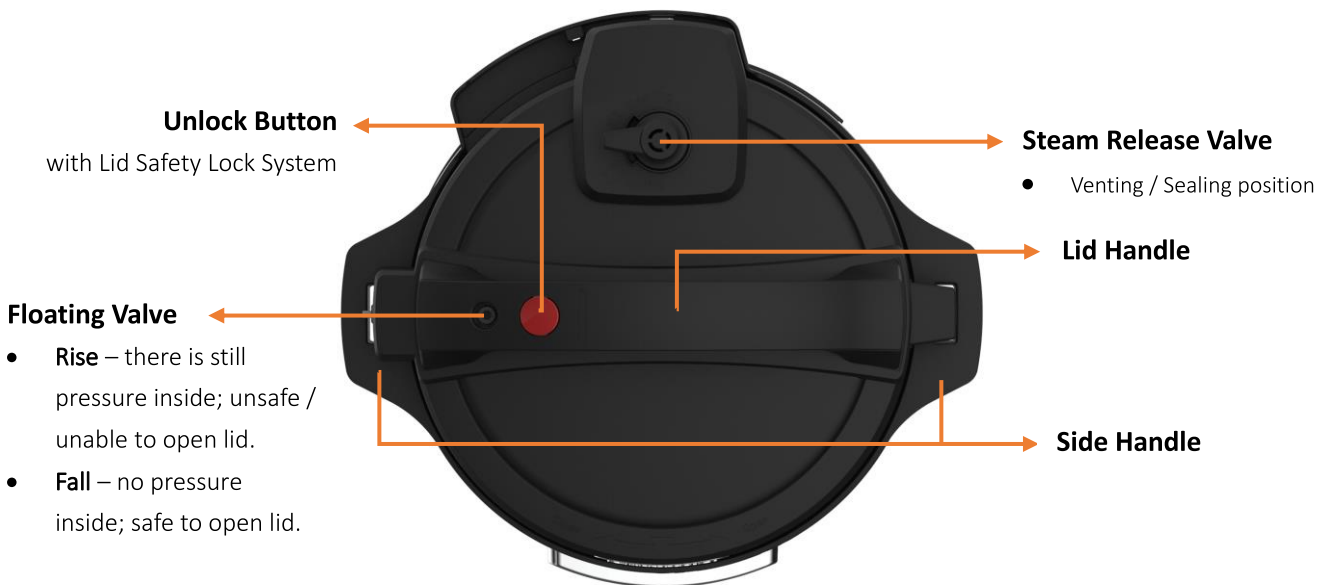
## PRODUCT OVERVIEW

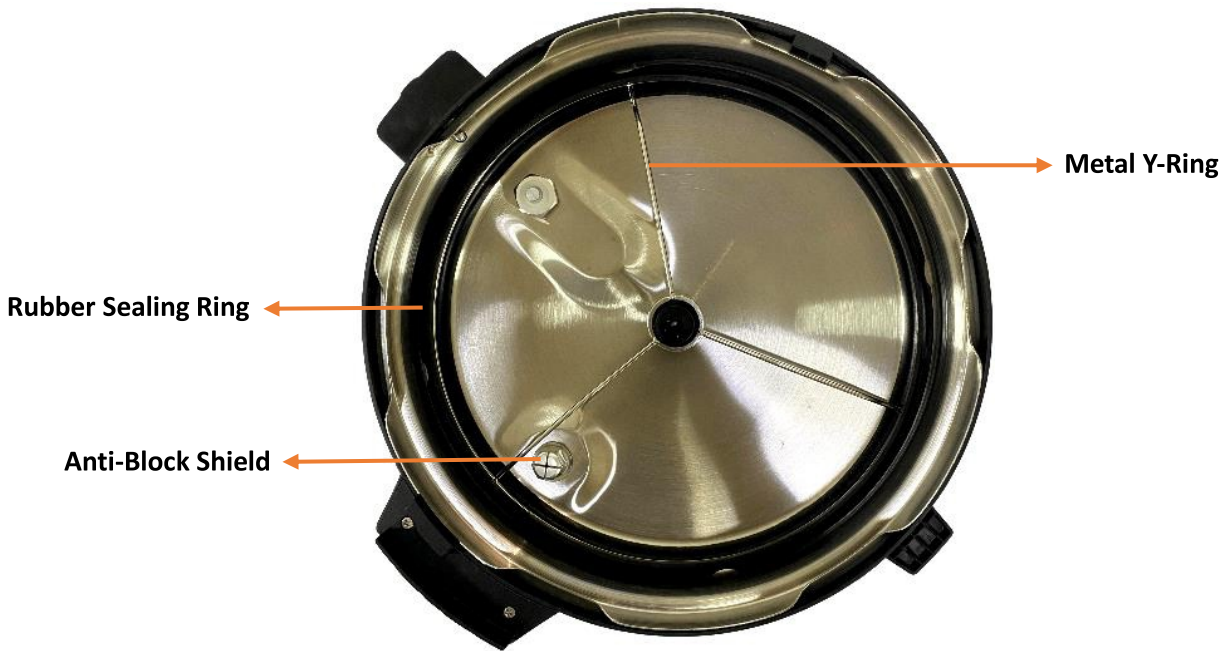
### SPECIFICATIONS

<b>Model :</b>	MPA-B6L-BK
<b>Product :</b>	17-in-1 Pressure Cooker & Air Fryer
<b>Rated Power/Volts/Freq :</b>	1500W / 220-240V / 50-60Hz
<b>Capacity :</b>	Pressure Cooker – 6L / Air Fryer – 3.6L
<b>Working Pressure :</b>	0 – 70kPa
<b>Gross Weight :</b>	9.25kg
<b>Net Weight :</b>	8.20kg
<b>Product Dimensions :</b>	340 x 310 x 380mm

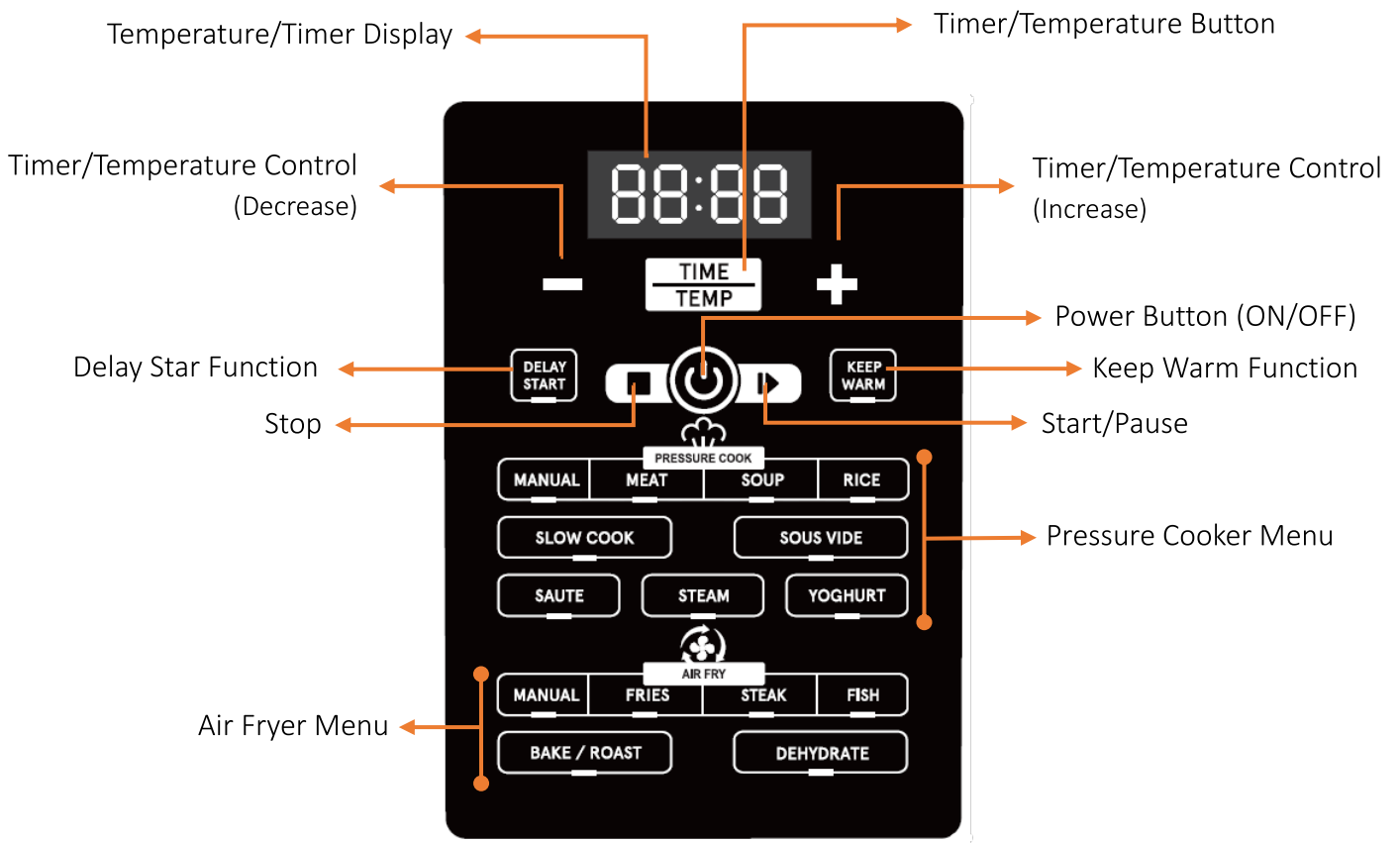
# MPA-B6L-BK

## STRUCTURE





## CONTROL PANEL





**PARTS & ACCESSORIES**



**Pressure Cooker Pot**



**Air Fryer Basket**



**Multi-purpose Rack**

Reversible. Always used with Air Fryer Basket for air fryer function. Add to pot for STEAM function.



**Measuring Cup**



**Rice Scoop**



**Grease Filter**

Always assemble in the centre of the Air Fryer Basket when using air frying functions.



**Condensation Collector**

Ensure collector is inserted in the top of the base.



**Grease Collector**

Ensure collector is inserted in the bottom of the base.



# OPERATING OF APPLIANCES

## BEFORE FIRST USE

1. Read all warning labels on the packaging and all safety instructions before use.
2. Unpack the appliance and remove all packaging materials, including any materials found between the parts and the heating plate.
3. Place the machine on a flat, stable surface. If the countertop may be damaged by heat, use a trivet positioned under the base for safety.
4. To lock the lid, place the lid on the base while ensuring the arrow on the lid is aligned to the “Unlock” arrow icon located on the rim of the base – *it should fall nicely in place without any struggle.*



Once in place, turn clockwise until you hear a click sound or when the arrow on the lid is aligned with the “Lock” arrow icon on the rim.



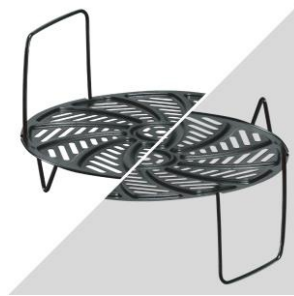
5. To unlock, press the red Unlock button on the lid handle and rotate the lid counterclockwise until the arrow on the lid is aligned with the unlock mark on the unit, and then remove the lid.
6. Remove all the parts from the unit and thoroughly clean them with dishwashing liquid and a non-abrasive sponge. Wipe the inside and outside of the base with a moist cloth and leave it to air dry.
7. Attach the Condensation Collector at the rear of the housing and the Grease Collector at the bottom of the base by sliding it into the matching slot.
8. Always ensure the rubber Sealing Ring is securely wrapped in the metal Y-ring inside the lid. Make sure the middle crease of the rubber Sealing Ring is wrapped firmly to the outside of the Y-ring all the way around.
9. **TIPS!** If you have trouble inserting the rubber Sealing Ring, you can remove the Y-ring from the lid by pulling it out from the lid and then insert the rubber Sealing Ring into the Y-ring. When inserting the Y-ring back into the lid, make sure the rubber hole in the center of the Y-ring is aligned with the metal pin on the center of the lid. Press down firmly until the Y-ring is secured onto the lid – it should be a tight fit.
10. To ensure the unit is assembled and working properly, it is recommended to fill the Pressure Cooker Pot with water to the 2/3 line and allow the pressure cooker to operate for 30 minutes. Once completed, pour out the water. Rinse and towel dry the pot and the pressure cooker is now ready for use.

## PRESSURE COOKING

### Parts Required for Pressure Cooking :



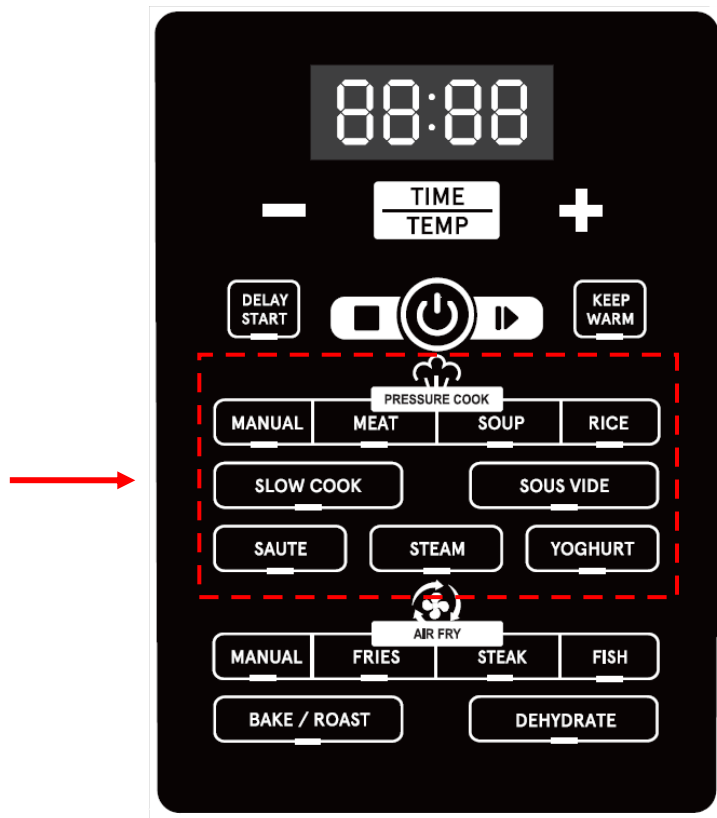
**Pressure Cooker Pot**



**Multi-purpose Rack**

- Reversible
- Add into the pot for STEAM

### Pressure Cooking Functions :



## MPA-B6L-BK

This pressure cooker allows two methods to release cooking pressure:

QUICK-RELEASE	NATURAL-RELEASE
<ul style="list-style-type: none"><li>• This method releases pressure quickly in a form of steam when cooking is complete.</li><li>• When cooking is completed, turn the Steam Release Valve to the 'Venting' position to release the pressure.</li><li>• <b>CAUTION!</b> Hot steam will be released through the vent so be sure to use extreme caution by wearing protective gloves and keep face away from the valve to avoid the risk of scalding.</li><li>• When all steam has been released and the Floating Valve has dropped, carefully open the lid while keeping it pointing away from you as there may still be lingering steam or oil inside.</li><li>• Best for foods that require a precise cook time.</li></ul>	<ul style="list-style-type: none"><li>• This method takes much more time than Quick-Release to release the steam. This could take 10 – 40 minutes or longer as the unit will be left to rest after cooking until the pressure naturally decreases enough to safely open the lid.</li><li>• You can leave the unit on Keep Warm setting or you can turn it off so that contents cool more quickly.</li><li>• Best for foods with high liquid, starch content, or ingredients that may produce foam such as soup, pasta, oatmeal, and beans.</li><li>• <b>TIPS!</b> You can turn the Steam Release Valve to the 'Venting' position but only after 10 – 15 minutes of resting to prevent liquid from splattering out from the valve. When all steam has been released and the Floating Valve has dropped, carefully open the lid while keeping it pointing away from you as there may still be lingering steam or oil inside.</li></ul>



### NOTES & SAFETY PRECAUTIONS:

- Make sure the base, Pressure Cooker Pot, and heating plate are all dry before putting the pot inside. **NOTE:** Keep the power turned off.
- Always add a minimum of 1 cup of water or other liquid to produce sufficient steam to cook under pressure. You can use liquids such as stock, juice, sauce, beer, or wine. For oils, oil-based sauces and thick cooking sauces do not have enough water content and will not account for the required liquid volume.
- Do not fill above the 'FULL' line on the cooking pot. But, when cooking foods that expand such as rice or dried vegetables, do not fill the cooking pot more than halfway. Over-filling may result in a clogged vent pipe or excess pressure.
- When attempting to open the lid, ensure the Floating Valve on the inside of the lid has dropped down. The Floating Valve is what prevents the lid from being opened before it is safe to do so.
- Always be cautious when moving the Steam Release Valve to the 'Venting' position after cooking. Keep your hands, face, and skin away from the Steam Release Valve to avoid the risk of burns.
- Never block or cover the Steam Release Valve, open the lid during operation or when it is releasing steam.

# MPA-B6L-BK

- Avoid touching the lid or any metal parts of the appliances unless you are wearing protective mitts or gloves
- Use utensils or wear protective mitts or gloves when using the Quick-Release method.
- Never attempt to open the lid before the unit has cooled and all internal pressure has been released. Difficulty rotating the lid indicates that contents are still under pressure – it should never be forced open. The lid will remain locked until the Floating Valve drops, and the red Lock/Unlock button will not be able to be pushed. Never force the lid to open. After all the steam is released the pressure will decline and the lid will be able to rotate with ease.
- The Pressure Cooker Pot may stick to the lid when the lid is opened. This will happen when a vacuum seal has formed. To release the seal, turn the Steam Released Valve to the ‘Venting’ position.
- If the Floating Valve becomes stuck, turn the Steam Released Valve to the ‘Venting’ position. After the steam has been released and using a utensil – push down the Floating Valve as it may be hot.
- A ‘**POT**’ error message will appear on the display if the pot is used incorrectly. Only use the Pressure Cooker Pot for pressure cooking and Air Frying Basket for air frying.
- A ‘**LID**’ error message will appear on the display if the lid is not attached or locked properly.

## How to tell if the Floating Valve has risen or fallen?








Floating Valve Rise	Floating Valve Fall
 <p>While building pressure, there will be a lot of steam coming out through the Floating Valve.</p> <p>When the Floating Valve pops up / rises, it means that the pot is pressurised and you're unable to open the lid.</p>	 <p>After turning the Steam Released Valve to release pressure, the Floating Valve will remain risen until all the internal pressure is released.</p> <p>Once the valve drops, it will be safe to open the lid. <b>CAUTION!</b> When opening the lid, keep it pointing away from you as there may still be lingering steam inside.</p>


## FUNCTIONS ON PRESSURE COOKING MENU


The cooking times specified in this chart do not include the amount of time it takes for the appliance to reach the optimal temperature and pressure, nor the amount of time that it takes for the pressure to release after cooking is complete. The amount of liquid and other ingredients in the pressure cooker determines the length of time needed for full pressure to build – generally 5 to 40 minutes.

FUNCTIONS	DEFAULT TIME	MANUAL TIME SETTINGS	DEFAULT PRESSURE/TEMP.	MANUAL PRESSURE/TEMP. SETTINGS
<b>SOUS VIDE</b>	2 hours	15 mins. – 24 hours	55°C	50°C – 95°C
<b>SOUP</b>	30 mins.	20 mins. – 1 hour	High (Hi)	High (Hi)/Low (Lo)
<b>MEAT</b>	1 hour	1 min. – 4 hours	High (Hi)	High (Hi)/Low (Lo)
<b>RICE</b>	12 mins.	8 mins. – 15 mins.	High (Hi)	High (Hi)/Low (Lo)
<b>SLOW COOK</b>	6 hours	15 mins. – 24 hours	-	-
<b>STEAM</b>	15 mins.	2 mins. – 25 mins.	High (Hi)	High (Hi)/Low (Lo)
<b>YOGHURT</b>	8 hours	15 mins. – 24 hours	-	-
<b>SAUTE</b>	5 mins.	1 mins. – 30 mins.	-	-
<b>MANUAL</b>	30 mins.	1 mins. – 24 hours	High (Hi)	High (Hi)/Low (Lo)





## MANUAL, RICE, SOUP, GRAIN

1. Place the Pressure Cooker Pot into the base and add food and water to the pot.
2. Lock the lid into place and turn the Steam Release Valve to 'Sealing'
3. Press the power button  and then, press the desired cooking functions on the PRESSURE COOK section and the default cooking time will be shown on the display. Each function has its own preset time and pressure.
4. To adjust the default cooking time, press  or  buttons.
5. To adjust the default pressure setting, press the  button and use the  button for Low Pressure (Lo) or  button for High Pressure (Hi).
6. Press the  button to begin building pressure. During pressure building, steam will release and the Floating Valve will rise as the pressure builds.








**NOTES:** First two digits '00' circling indicates that the unit is building pressure. The last two digits indicate the set cooking duration, e.g. . When the inside pressure reaches the set pressure value, a beep will sound and the '00' will stop circling indicating that the appliance has entered into maintaining pressure condition, and the cooking time countdown begins.

7. If you like to stop the cooking process early, press the  button.
8. Once the cooking is complete, the unit beeps and if Delay Start is pre-set, the timer will start counting. Otherwise, the word END appears on the display.
9. To release NATURALLY, wait for the Floating Valve to drop before opening the lid. For QUICK release, turn it to 'Venting' once the cooking is completed. When the Floating Valve drops, it is safe to open the lid. (Refer to Pressure Release on Pg. 12 – 13 for more details)
10. Unlock and remove the lid when the internal pressure is released completely and enjoy!





## SLOW COOK

1. Place the Pressure Cooker Pot into the base and add food and water to the pot.
2. Lock the lid into place and turn the Steam Release Valve to 'Venting'
3. Press the power button  and then, press SLOW COOK on the PRESSURE COOK section and the default cooking time will be shown on the display.
4. To adjust the default cooking time of 6 hours, press  or  buttons to adjust in 15 minutes increments. The default pressure cannot be changed for this function.
5. Press the  button to start the cooking.
6. Once the cooking is complete, the unit beeps and if Delay Start is pre-set, the timer will start counting. Otherwise, the word END appears on the display.
7. Unlock and remove the lid. Remove the Pressure Cooker Pot from the unit and enjoy!

## SOUS VIDE





1. Place the Pressure Cooker Pot into the base.
2. Add enough water into the pot to make sure that your food will be fully submerged in the water.
3. Lock the lid into place and turn the Steam Release Valve to 'Venting'
4. Press the power button  and then, press SOUS VIDE on the PRESSURE COOK section, and the default temperature will be shown on the display.
5. To adjust the default temperature setting of 55°C, press  or  buttons to adjust in 5°C increments.
6. To adjust the default cooking time of 2 hours, press  and then, use the  or  buttons to adjust in 15 minutes increments.
8. Press the  button to start heating the water. The display will shows 'PRE', indicating the preheating process is in progress.
9. When the water reaches the desired temperature, the unit will beep and the cooking time countdown begins.
10. Unlock and remove the lid. Gently place the sealed food into the water to begin cooking the food.
11. Once the cooking is complete, the unit beeps and END appears on the display
12. Be cautious while removing the hot sealed food from the pot.


## SAUTE

1. Place the Pressure Cooker Pot into the base.
2. Press the power button  and then, press SAUTE on the PRESSURE COOK section, and the default cooking time will be shown on the display.
3. To adjust the default cooking time of 5 minutes in 1-minute increments, press  or  buttons
4. The default temperature cannot be changed for this function.
5. Press the  button to start heating the pot. The display will shows 'PRE', indicating the preheating process is in progress.
6. When the water reaches the correct temperature, the unit will beep and the cooking time countdown begins.
7. Add some oil into the pot and the ingredients to be cooked.
8. Once the cooking is complete, the unit beeps and END appears on the display
9. Remove the Pressure Cooker Pot from the unit and enjoy!







## STEAM

1. Place the Pressure Cooker Pot into the base.
2. Add water into the pot and insert the 'Multi-purpose Rack'
3. Place food that needed to be cooked on the rack.
4. Lock the lid into place and turn the Steam Release Valve to 'Sealing'
5. Press the power button  and then, press STEAM on the PRESSURE COOK section, and the default cooking time will be shown on the display.
7. To adjust the default cooking time of 15 minutes, press  or  button to adjust in 1-minute increments. The default temperature cannot be changed for this function
8. Press the  button to begin building pressure. During pressure building, steam will release and the Floating Valve will rise as the pressure builds.

**NOTES:** First two digits '00' circling indicates that the unit is building pressure. The last two digits indicate the set cooking duration, e.g. . When the inside pressure reaches the set pressure value, a beep will sound and the '00' will stop circling indicating that the appliance has entered into maintaining pressure condition, and the cooking time countdown begins.






9. Once the cooking is complete, the unit beeps and END appears on the display.
10. You can either allow the pressure to naturally or do so manually. To release NATURALLY, wait for the Floating Valve to drop before opening the lid. For QUICK release, turn it to 'Venting' once the cooking is completed. When the Floating Valve drops, it is safe to open the lid. (Refer to Pressure Release on Pg. 12 – 13 for more details)
11. Unlock and remove the lid when the internal pressure is released completely and enjoy!

## YOGHURT

1. Place the Pressure Cooker Pot into the unit and add the yoghurt ingredients into the pot.
2. Lock the lid into place and turn the Steam Release Valve to 'Venting'
3. Press the power button  and then, press YOGHURT on the PRESSURE COOK section, and the default cooking time will be shown on the display.
4. To adjust the default cooking time of 8 hours, press  or  buttons to adjust in 15 minutes increments.
5. Press the  button to start the cooking.
6. Once the cooking is complete, the unit beeps and END appears on the display.
7. Unlock and remove the lid. Remove the Pressure Cooker Pot from the unit and enjoy!

## DELAY START



*This function allows you to program the unit to begin cooking at a future time.*

1. Follow cooking instructions of the function under the “FUNCTIONS ON PRESSURE COOKING MENU” section on Pg. 13.
2. Before pressing the  button, press the  button, and the display shows the time.
3. To adjust the time delay, press  or  buttons to adjust in 15 minutes increments (up to 24 hours)
4. Press the  button and the timer begins counting down.
5. The cooking will automatically begin once the timer runs out.

### NOTE :

- Delay Start function is disabled for Sous Vide, Saute, and Yoghurt functions
- Do not allow perishables such as meat, fish, or dairy products to sit at room temperature for more than 2 hours or more than 1 hour at high room temperature.
- Do not use the Delay Start Functions for thick and foamy foods such as oatmeal.

## KEEP WARM

- This mode is automatically activated by default after completing any pressure cooking functions except for Sous Vide, Saute, and Yoghurt).
- It will keep food hot for up to 24 hours. Press the  button to turn off the mode.
- To disable the Keep Warm, after selecting the function, press and hold the  button until the light goes off.

## AIR FRYER

### Parts Required for Air Fryer :



**Air Fryer Basket**



**Multi-purpose Rack**

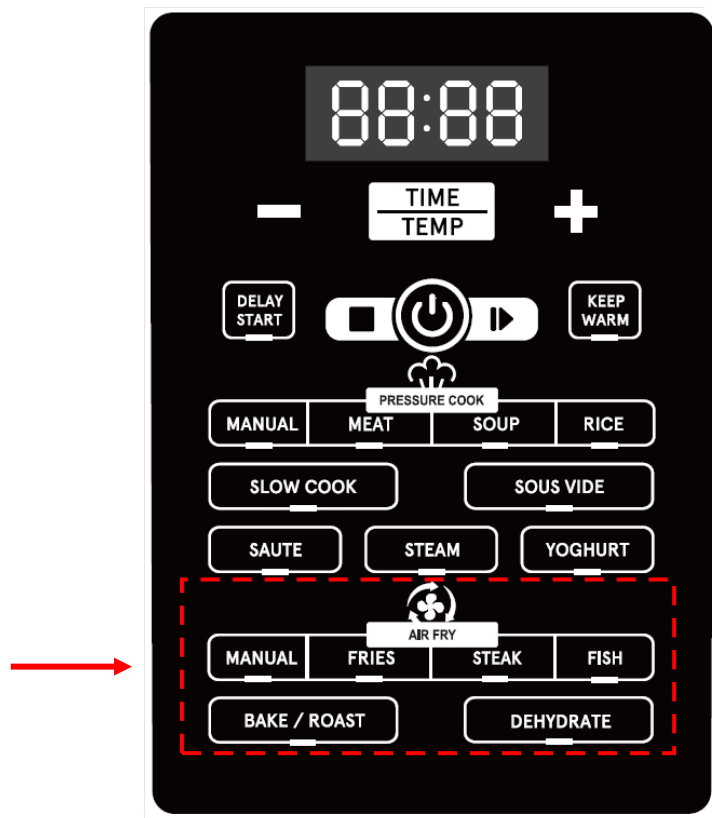
Always place into the basket



**Grease Filter**

Always place into the basket

### Air Fryer Functions :



## MPA-B6L-BK

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### NOTE:









- During the first few uses, there will be a “hot plastic” smell which is normal for new air fryers as the material is heated for the first time. It will go away after a few uses.
- Smaller foods usually require a slightly shorter cooking time than larger foods.
- Flip foods over halfway through the cooking time optimises the result and can help prevent uneven browning.
- Over-crowding the basket will prevent foods from crisping and browning evenly and take more time overall – doing so can help interfere with the fan.
- When air frying frozen potatoes, toss them with a couple of tablespoons of olive oil for a crispy result.
- **TIPS!** When cooking fries from scratch, soak the cut potatoes in cold water for at least 20 minutes to remove excess starch – this will help the fries to crisp up more. After soaking, rinse and drain, spread them out on a paper towel or a lint-free dish towel and pat them dry. Put the potatoes into a dry bowl and add oil, salt, and any other seasonings. Stir well until they are coated. Preheat the air fryer and air fry until they are golden brown (will roughly take about 10 – 13 minutes depending on the thickness). Make sure they are all on the same level so they crisp up nicely and evenly (don't stack them on top of each other.)
- Foods and snacks that can be prepared in an oven, can also be prepared in the air fryer.
- A ‘POT’ error message will appear on the display if the pot is used incorrectly. Only use the Pressure Cooker Pot for pressure cooking and Air Frying Basket for air frying.
- A ‘LID’ error message will appear on the display if the lid is not attached or secured properly.
- When cooking is paused or ended, the fan will continue to run for about 40 seconds to prevent overheating.

## FUNCTIONS ON AIR FRYER MENU










The cooking times specified in this chart do not include the amount of time it takes for the appliance to reach the optimal temperature and pressure

FUNCTIONS	DEFAULT TIME	MANUAL TIME SETTING	DEFAULT TEMPERATURE	DEFAULT SETTING
MANUAL	15 mins.	1 min. – 60 mins.	200°C	90°C – 220°C
FRIES	20 mins.	1 min. – 60 mins.	200°C	90°C – 220°C
STEAK	25 mins.	1 min. – 60 mins.	180°C	90°C – 220°C
FISH	15 mins.	1 min. – 60 mins.	190°C	90°C – 220°C
BAKE / ROAST	15 mins.	1 min. – 2 hours	175°C	90°C – 220°C
DEHYDRATE	2 hours	30 mins. – 12 hours	70°C	30°C – 75°C







### MANUAL, FRIES, STEAK, FISH



- Place the Air Fryer Basket into the base. Then, assemble the Grease Filter into the center of the basket, followed by the Multi-purpose Rack
- Place food onto the rack and lock the lid into place and turn the Steam Release Valve to 'Venting'.
- Press the power button and press the desired preset cooking functions on the AIR FRY section and the default temperature will be shown on the display. Each function has its own preset time and temperature.
- To adjust the default temperature, press  or  buttons.
- To adjust the default cooking time, press the  button and then, use the  or  buttons to adjust by 1-minute increments.
- Press the  button to start the cooking.
- To temporary pause cooking to flip food, you can either ;
  - Just unlock the lid and it will automatically pause. Relock to continue cooking (**NOTE:** Timer doesn't pause for this)
  - Press the  button the fan will continue to run for about 40 seconds, and then unlock the lid. Relock the lid and press the  button again to resume cooking. (**NOTE:** Timer will pause for this)
- At any time during the cooking process, you can adjust the temperature and the cooking time.
- Once the cooking is complete, the unit beeps and END appears on the display.
- Unlock and remove the lid. Remove the food from the rack and enjoy!

## BAKE / ROAST

1. Place the Air Fryer Basket into the base. Then, assemble the Grease Filter into the center of the basket, followed by the Multi-purpose Rack.
2. Place the food in ovenproof dishware and then put it on the rack.
3. Lock the lid into place and turn the Steam Release Valve to 'Venting'.
4. Press the power button  and then, press the BAKE / ROAST function on the AIR FRY section and the default cooking time will be shown on the display.
5. To adjust the default temperature of 175°C, press  or  buttons to adjust in 5°C increments.
6. To adjust the default cooking time, press the  button and then, use the  or  buttons to adjust in 15 minutes increments.
7. Press the  button to start the cooking.
8. To temporary pause cooking, you can either ;
  - Just unlock the lid and it will automatically pause. Relock to continue cooking (**NOTE:** Timer doesn't pause for this)
  - Press the  button the fan will continue to run for about 40 seconds, and then unlock the lid. Relock the lid and press the  button again to resume cooking. (**NOTE:** Timer will pause for this)
9. At any time during the cooking process, you can adjust the temperature and the cooking time.
10. Once the cooking is complete, the unit beeps and END appears on the display.
11. Unlock and remove the lid. Remove the food from the rack and enjoy!






## DEHYDRATE

1. Place the Air Fryer Basket into the unit. Then, assemble the Grease Filter into the center of the basket, followed by the Multi-purpose Rack.
2. Place the food to be dehydrated on the rack.
3. Lock the lid into place and turn the Steam Release Valve to 'Venting'.
4. Press the power button and press the DEHYDRATE function on the AIR FRY section and the default cooking time will be shown on the display.
5. To adjust the default temperature of 70°C, press  or  buttons to adjust in 5°C increments.
6. To adjust the default cooking time of 2 hours, press the  button and then, use the  or  buttons to adjust in 30 minutes increments.
7. Press the  button to start the cooking.

8. To temporary pause cooking, you can either ;
  - Just unlock the lid and it will automatically pause. Relock to continue cooking (**NOTE:** Timer doesn't pause for this method)
  - Press the  button the fan will continue to run for about 40 seconds, and then unlock the lid. Relock the lid and press the  button again to resume cooking. (**NOTE:** Timer will pause for this method)
9. At any time during the cooking process, you can adjust the temperature and the cooking time.
10. Once the cooking is complete, the unit beeps and END appears on the display.
11. Unlock and remove the lid. Remove the food from the rack and store it in an airtight container and place them in a cool, dark, dry place.

### DELAY START

*This function allows you to program the unit to begin cooking at a future time.*

1. Follow cooking instructions of the function under the “FUNCTIONS ON AIR FRYER MENU” section on Pg. 13.
2. Before pressing the  button, press the  button, and the display shows the time.
3. To adjust the time delay, press  or  buttons to adjust in 15 minutes increments (up to 24 hours)
4. Press the  button and the timer begins counting down.
5. The cooking will automatically begin once the timer runs out.

### NOTE :

- Do not allow perishables such as meat, fish, or dairy products to sit at room temperature for more than 2 hours or more than 1 hour at high room temperature.
- Never thaw frozen pre-cooked food you want to cook in an air fryer. Cook them straight from frozen for the best result – hence, it is advisable not to use the ‘Delay Start’ function when cooking frozen pre-cooked foods.

## CLEANING AND MAINTENANCE

- Please ensure that the unit is unplugged from the power socket and parts are completely cooled down to room temperature before attempting to clean and maintain.
- Best to clean after every usage to avoid build-up of odour and ensure that your appliance is at peak performance
- Please ensure that the unit is unplugged from the power socket and parts are completely cooled down to room temperature before attempting to clean and maintain.
- Do not use metal kitchen utensils or abrasive cleaning material to clean as it may damage the surface.
- Do not immerse the body, power cord, and plug into water.

### **Pressure Cooker Pot, Air Fryer Basket**

- Wash with warm water, mild dishwashing liquid, and a non-abrasive sponge after each use.
- They are dishwasher-safe.
- Use only plastic or wooden spoon. Do not use a metal spoon as it will damage the surface.
- Should be cleaned regularly to avoid the build-up of odour

### **Anti-Block Shield**

- Clean regularly to remove all food particles. Wash them with warm water and mild dishwashing liquid.

### **Steam Release Valve**

- The crevices on the valve should be cleaned regularly to avoid the build-up of odour.

### **Cooker Unit and Heating Plate**

- Use a dry or damp soft cloth (never wet) to wipe down the cooker unit and heating plate.
- Wipe the outside of the machine with a moist cloth
- Never immerse or spray any water or liquid on the unit and heating plate.
- If any debris or food particles are found near the sensor, remove them carefully with tweezers, and do not press directly on the sensor.

### **Condensation Collector, Grease Collector, Grease Filter, Measuring Cup, Sealing Ring**

- Wash with warm water, mild dishwashing liquid, and a non-abrasive sponge.
- They are dishwasher-safe.



# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>Steam continuously escapes from the Steam Release Valve</b>	Steam Release Valve is in the 'Venting' position	Turn the Steam Release Valve to 'Sealing' position
<b>Display shows "LID" and the unit is beeping</b>	Lid is not locked	Re-position and lock the lid. <b>(Refer Pg. 9, No. 4)</b>
<b>Water is dripping from the unit</b>	Condensation Collector is not installed	Install the Condensation Collector
<b>Ticking or light cracking sound is heard</b>	Temperature is changing	This is a normal occurrence
	Pressure Cooker Pot is wet on its exterior bottom	Dry the exterior bottom of the Pressure Cooker Pot
<b>Lid will not lock</b>	Sealing Ring is not properly installed	Remove and reinsert the Sealing Ring. Make sure the middle crease of the rubber Sealing Ring is wrapped firmly to the outside of the Y-ring all the way around. <b>(Refer Pg. 9, No. 9)</b>
<b>Lid will not open</b>	Cooker contains pressure	Release pressure using the Quick-Release method or Natural-Release method. <b>(Refer Pg. 11 - 12)</b>
<b>Lid is leaking steam from its sides</b>	Sealing Ring is not properly installed	Remove and re-insert the sealing ring. <b>(Refer Pg. 9, No. 9)</b>
	Sealing Ring is damaged	Replace the Sealing Ring
	Sealing Ring has food debris attached	Wash the Sealing Ring
	Lid is not locked	Re-position and lock the lid. <b>(Refer Pg. 9, No. 4)</b>
<b>Floating Valve is leaking steam for more than 2 minutes</b>	Floating Valve and its seal have food debris attached	Wash the Floating Valve and its seal
	Floating Valve seal is damaged	Replace Floating Valve seal. Contact customer service.
<b>Floating Valve will not rise</b>	Not enough food or liquid in the inner pot	Add ample water
	Lid is not locked	Re-position and lock the lid. <b>(Refer Pg. 9, No. 4)</b>

## WARRANTY & SERVICE

If the purchase is made from Casa e-Shop (shop.casa.sg), your warranty will be automatically activated.

Otherwise, please scan the QR Code to register your warranty.

A dark blue rectangular graphic with a white QR code at the top center. The QR code has the word 'KITH' overlaid on it. Below the QR code, the text 'Follow us for more recipes!' is written in white. Underneath the text are four white social media icons: Facebook, TikTok, Instagram, and YouTube. At the bottom of the graphic, the handle '@kith.bycasa' is written in white.

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***The manufacturer and agent decline all responsibilities in the event of damage caused by improper, incorrect or illogical use of the appliance.***

***Contact after-sales service centre when in doubt of the condition of the appliance.***

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