

# Kobi®

## 12.7 QUART (12.0 LITER) AIR FRYER

MODEL NO. AF1200ESS



**INSTRUCTION MANUAL**

# TABLE OF CONTENTS

- SAFETY INFORMATION . . . . . 3**
  - Key Safety Warnings . . . . . 3
  - General Safety . . . . . 3
  - Operational Safety . . . . . 3
  - Plug and Cord Safety . . . . . 4
  - Overheating Protection . . . . . 4
  - Automatic Shut-Off . . . . . 4
  - Electromagnetic Fields (EMF) . . . . . 4
  
- GETTING TO KNOW YOUR AIR FRYER . . . . . 5**
  - Features and Specifications . . . . . 5
  - Product Parts and Package Contents . . . . . 5
  - Control Panel . . . . . 6
  - Preset Settings . . . . . 6
  
- USING YOUR AIR FRYER . . . . . 7**
  - Before First Use . . . . . 7
  - Preparing for Use . . . . . 7
  - Air Frying . . . . . 7
  - More Functions . . . . . 8
  
- USING YOUR AIR FRYER ACCESSORIES . . . . . 8**
  - Crisper Tray . . . . . 8
  - Drip Pan . . . . . 8
  - Rotisserie Forks . . . . . 8
  - Rotisserie Basket . . . . . 9
  - Assembling the Rotisserie Skewer Racks . . . . . 10
  - Using Skewers with Rotisserie Skewer Racks . . . . . 10**
  - Placing Rotisserie Forks, Basket, and Skewer Racks into Oven . . . . . 11
  - Fetch Tool . . . . . 11
  - Flipping/Rotating Food When Using Crisper Tray . . . . . 12
  - Cooking Guide . . . . . 12
  
- CLEANING AND STORAGE . . . . . 12**
  - Cleaning . . . . . 12
  - Storage . . . . . 13
  
- TROUBLESHOOTING . . . . . 13**
  
- WARRANTY INFORMATION . . . . . 14**
  
- CUSTOMER SUPPORT . . . . . 15**

# SAFETY INFORMATION

**WARNING:** To reduce risk of fire, injury, and property damage, you must read this entire manual before assembling and operating this air fryer. Always follow basic safety precautions when using your air fryer.

## Key Safety Warnings

- Electrical shock hazard. Use a polarized outlet only. Do NOT use an adapter. Do NOT use an extension cord. Failure to follow instructions can cause electrical shock and/or death.
- The failure to follow any of the important safeguards and the important instructions for safe use is a misuse of the air fryer that can void your warranty and create the risk of serious injury.
- Do NOT touch hot surfaces.

## General Safety

- This unit is NOT intended for use by persons (including children younger than 8 years old) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of this air fryer by a person responsible for their safety.
- Closely supervise children near the air fryer. Do NOT allow children to play with the unit.
- Always unplug the air fryer when not in use and before cleaning. Allow to cool for approximately 30 minutes before handling or cleaning.
- NEVER immerse the unit housing in water or rinse under tap water as the housing contains electrical components and heating elements.
- Do NOT let any water or other liquid enter the air fryer to prevent electric shock.
- Do NOT use the air fryer if it is damaged, not working, or if the cord or plug is damaged.
- Do NOT place the air fryer on a stove, near gas or electric burners, or in a heated oven.
- This air fryer is designed for household use and may not be safe for commercial use.
- Do NOT use outdoors.
- Only use the air fryer as directed in this manual.

## Operational Safety

- This air fryer works with hot air only; it is not for deep frying.
- Always place the ingredients to be fried in the accessories provided to prevent them from coming into contact with the heating elements.
- Do NOT overfill the rotisserie basket.
- NEVER pour oil into the rotisserie basket. Fire and personal injury could result.
- Do NOT place anything on top of the air fryer while the unit is operating.
- Do NOT cover the air fryer's air inlet or air outlet while the unit is operating.
- While operating, the internal temperature of the oven reaches several hundred degrees Fahrenheit. To avoid personal injury, NEVER place hands inside the oven unless it is thoroughly cooled.
- During operation, hot steam is released through air outlet openings. Keep your hands and face clear of these openings. Be careful of hot steam and air when you remove the accessories from the oven.

- The accessories will be hot after use. Wear oven mitts or use the fetch tool when handling hot components.
- After using the air fryer, the metal inside is very hot; avoid contact with it after cooking.
- Use caution when disposing of hot grease or other hot liquids.
- Do NOT place paper, cardboard, non-heat resistant plastic, or similar materials into the air fryer. You may use parchment paper or foil.
- NEVER put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- Keep the air fryer away from flammable materials (curtains, tablecloth, etc).
- Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately unplug the air fryer if you see dark smoke coming out of the unit. Wait for the smoke to clear before removing the crisper tray or other accessories from the oven.
- Do NOT leave the air fryer unattended while in use.

## Plug and Cord Safety

- Per safety requirement, a short power supply cord (24 to 35 in. / 60 to 90 cm) is provided to reduce the hazards resulting from grabbing, entanglement, and tripping.
- Do NOT let the power cord hang over the edge of a table or counter, or allow it to touch hot surfaces.
- This unit has a polarized plug. To reduce the risk of electric shock, plug the power cord into a polarized electrical outlet (one slot is wider than the other) that is easily accessible.

## Overheating Protection

Should the inner temperature control system fail, the overheating protection system will be activated and the unit will not function. Should this happen, unplug the power cord and allow the unit to cool completely before restarting or storing.

## Automatic Shut-Off

This air fryer has a built in shut-off device that will automatically shut down the unit when the timer reaches zero. The fan will continue running and the fan indicator will remain illuminated for about 20 seconds to cool down the unit.

## Electromagnetic Fields (EMF)

The Kobi Air Fryer complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the unit is safe to use based on scientific evidence available today.

**SAVE THESE INSTRUCTIONS**

# GETTING TO KNOW YOUR AIR FRYER

Congratulations on your purchase of the Kobi Air Fryer! You've made the right choice for healthier cooking!

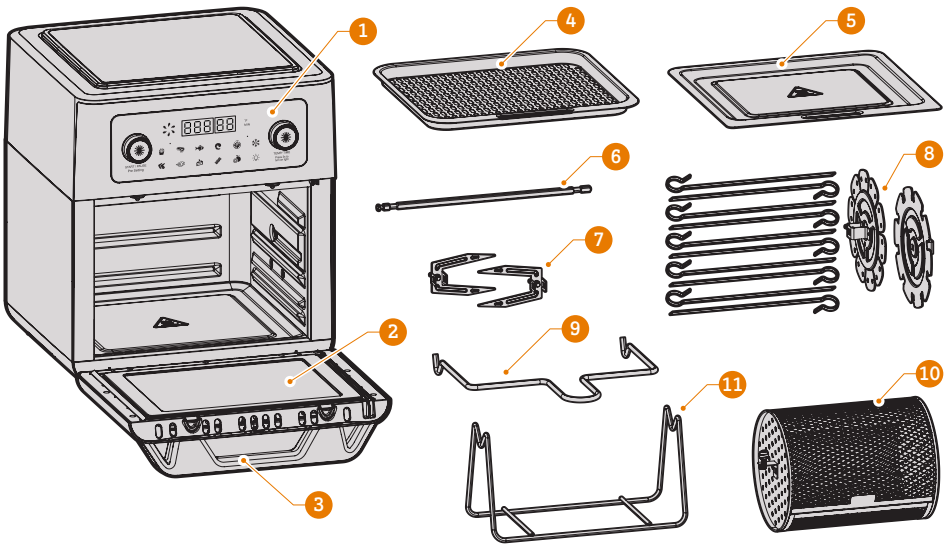
With your new Kobi Air Fryer, preparing fresh and healthy air-fried foods is easy and fun. It works by circulating hot air, allowing you to cook all of your favorite fried foods perfectly, quickly, and efficiently. Your air fryer also has 11 menu functions that give you ultimate versatility. You can fry, bake, roast, defrost, and dehydrate all in one appliance.

## Features and Specifications

Your Kobi Air Fryer has the following features and specifications:

- 11 preset menu functions
- Timer: 10 min to 9 hrs for dehydrate function; 1 to 60 min for all other functions
- 1700 W; 120 V/60 Hz
- 12.7-quart (12.0-liter) capacity
- Temperature range: 150–400 °F (65–200 °C)
- Dimensions: 12.4 x 15.0 x 14.4 in. (31.5 x 38.0 x 36.6 cm)

## Product Parts and Package Contents

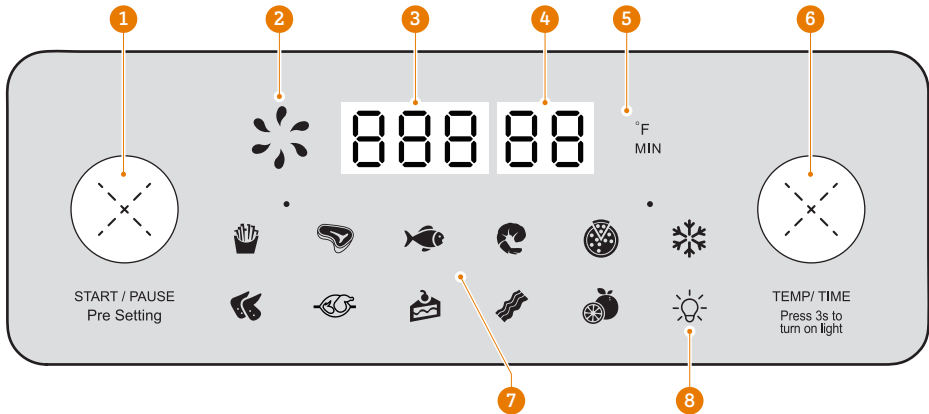


Part	Description
1	Control panel
2	Door
3	Handle
4	Crisper tray
5	Drip pan
6	Rotisserie shaft

Part	Description
7	Rotisserie forks (assembly required)
8	Rotisserie skewer racks with 10 skewers (assembly required)
9	Fetch tool
10	Rotisserie basket
11	Rotisserie stand

## Control Panel

Your air fryer comes with an easy-to-use control panel with preset cooking settings, temperature and time controls, and a digital display.



Part	Description
1	Start/Pause knob
2	Fan indicator
3	Temperature display
4	Time display

Part	Description
5	Temp/Time indicator
6	Temp/Time knob
7	Preset function indicators
8	Lamp indicator

## Preset Settings

For ease of use, there are preset settings available that will help you select the correct temperature and time for best results. As you become more familiar with the air fryer cooking process, you may adjust these settings to suit your own personal tastes.

Refer to the chart below for the default temperature and time for each preset and the adjustable time range. The adjustable temperature range for presets is 150–400 °F (65–200 °C), except for Dehydrate, which has a temperature range of 150–200 °F (65–93 °C).

Menu Function	Temperature °F (°C)		Time	
	Preset		Preset	Range
French Fries	360 °F (180 °C)		15 min	1–60 min
Steak	375 °F (190 °C)		10 min	1–60 min
Fish	360 °F (180 °C)		10 min	1–60 min
Shrimp	360 °F (180 °C)		8 min	1–60 min
Pizza	300 °F (150 °C)		8 min	1–60 min
Defrost	175 °F (80 °C)		8 min	1–30 min
Chicken Wings	360 °F (180 °C)		20 min	1–60 min
Whole Chicken	340 °F (170 °C)		30 min	1–60 min
Cake	340 °F (170 °C)		9 min	1–60 min
Bacon	360 °F (180 °C)		8 min	1–60 min
Dehydrate	175 °F (80 °C)		2 hrs	10 min–9 hrs

# USING YOUR AIR FRYER

## Before First Use

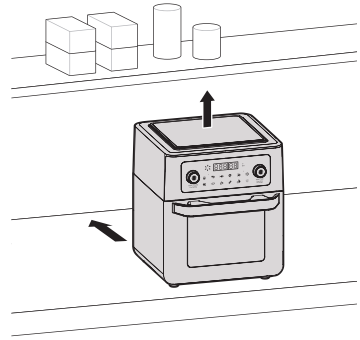
Before using your air fryer for the first time:

1. Remove all packaging from your air fryer, including any temporary labels and stickers.
2. Confirm that all of the accessories shown are included.
3. Wash the accessories with warm, soapy water and a non-abrasive sponge. Dry with a towel.
4. Wipe the inside and outside of the unit with a clean, damp cloth. Dry with a towel. (See "Cleaning and Storage" on page 12 for details.)

**CAUTION:** Never wash or submerge the unit in water.

## Preparing for Use

1. Make sure the air fryer unit and the accessories are clean and dry. (See "Cleaning and Storage" on page 12 for details.)
2. Place the unit on a stable, level, heat-resistant surface, away from areas that can be damaged by steam (such as walls or cupboards).
3. Leave at least 4 inches (10 cm) of space behind, on the sides, and above the unit.
4. Do not place anything on top of the air fryer.



## Air Frying

1. Plug the air fryer into a power outlet. The unit will beep and the indicators on the control panel will flash.
2. Press the START/PAUSE knob to turn the air fryer on. The unit will beep and all indicators on the control panel will illuminate.
3. Select the cooking temperature and cooking time by using either the preset settings or manual settings.

**NOTE:** It is recommended you start with a preset setting and then, if needed, manually adjust the temperature or time.

- **Preset Settings** - Rotate the START/PAUSE knob to select the desired preset setting. The preset indicator will illuminate. The display will show the default temperature and cooking time for that setting. The defaults can be manually adjusted.
- **Manual Settings** - Press the TEMP/TIME knob to select temperature (°F) or time (MIN) to adjust. Rotate the TEMP/TIME knob clockwise to increase the cooking temperature/time. Rotate the TEMP/TIME knob counterclockwise to decrease the cooking temperature/time. The display will show the current temperature and time setting.



**NOTE:** When the Dehydrate function is selected, the time display shows 2 hours. Dehydrate time can be manually adjusted lower in 1-minute increments until it reaches 10 minutes (its lowest time setting). If dehydrate time is manually adjusted higher than 2 hours, the time will advance in 1-hour increments until it reaches 9 hours (its maximum time setting).

4. Press the START/PAUSE knob to start the cooking process. The preset indicator will blink and the display will count down the time.
5. When using the crisper tray, it is recommended you flip or rotate food halfway through cooking time. (See "Flipping/Rotating Food When Using Crisper Tray" on page 12 for details.)

**CAUTION:** Do NOT touch hot surfaces.

6. When the timer reaches zero, it will beep to indicate cooking time is complete and the air fryer will automatically shut down. The fan will continue to run and the fan indicator will remain illuminated for about 20 seconds to cool down the unit.
7. Take the food out of the oven, being careful of hot steam.
8. Press and hold the START/PAUSE knob for 3 seconds to turn off the unit. Unplug the unit and allow to cool.

## More Functions

- To turn the lamp on or off, press and hold the TEMP/TIME knob for 3 seconds.
- To manually turn off the air fryer, press and hold the START/PAUSE knob for 3 seconds.

# USING YOUR AIR FRYER ACCESSORIES

Choose the proper accessories as per the ingredients to be cooked. Pull the handle to open the air fryer door and install the accessories as instructed below.

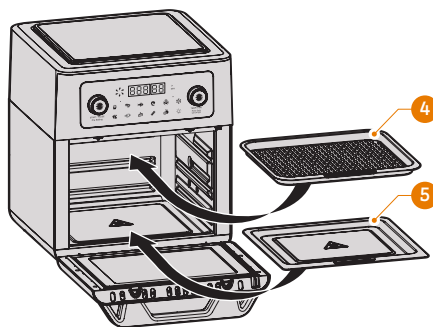
## Crisper Tray

Use the crisper tray (4) for dehydration, to cook crispy french fries and other side dishes, or to reheat items like pizza.

Slide the crisper tray onto either of the upper two rack positions.

## Drip Pan

Slide the drip pan (5) onto the lowest rack position to collect any dripping oil or residue for easier cleanup.

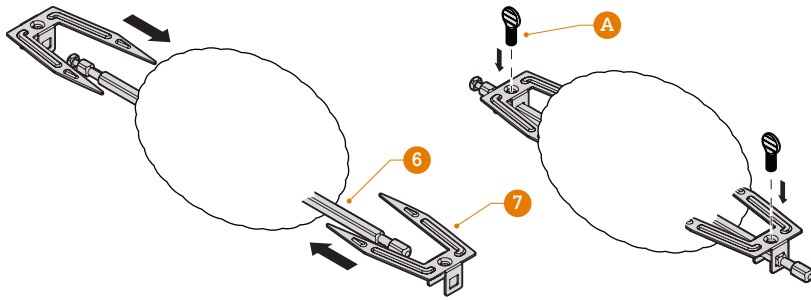


## Rotisserie Forks

Use the rotisserie forks (hereinafter referred to as "forks") to roast a whole chicken or other whole fowl. Make sure the chicken is not too large to rotate freely within the oven.

1. If necessary, remove the rotisserie shaft (6) from the rotisserie skewer racks (hereinafter referred to as "skewer racks") or the rotisserie basket (hereinafter referred to as "basket").
2. Insert the rotisserie shaft (6) completely through the chicken.
3. Slide the forks (7) onto each end of the rotisserie shaft (6), piercing the chicken.
4. Secure the forks in place using set screws (A).

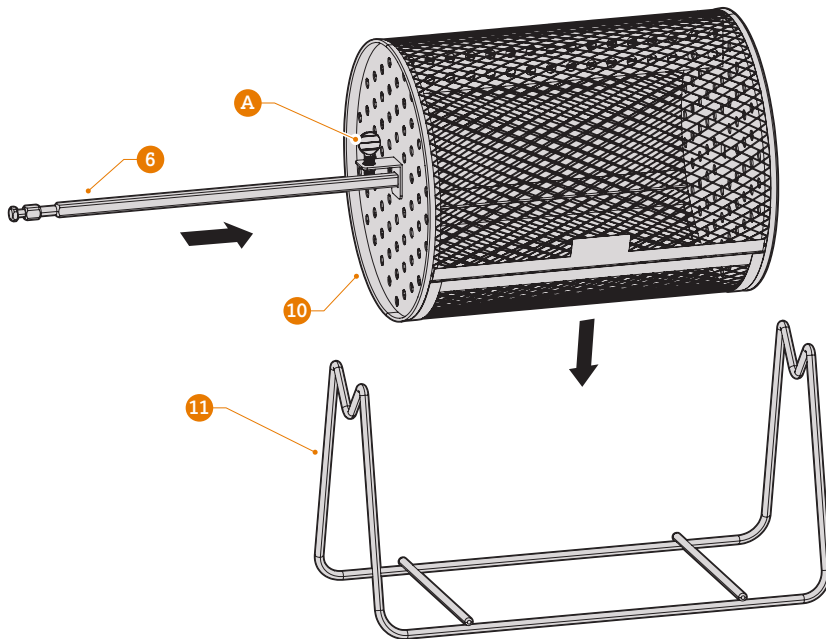
5. Carefully place the rotisserie with the chicken into the oven. (See "Placing Rotisserie Forks, Basket, and Skewer Racks into Oven" on page 11.)



## Rotisserie Basket

Use the basket for roasting nuts and other snacks.

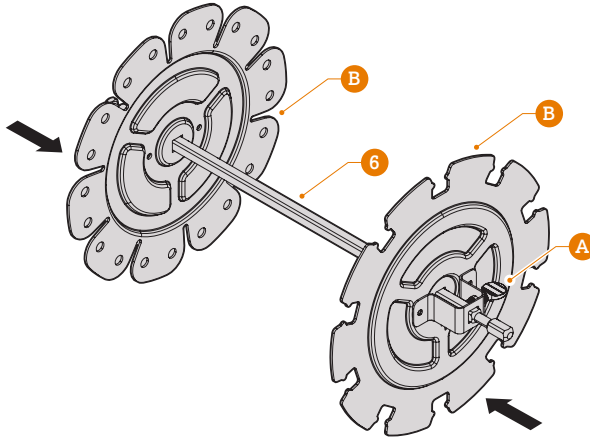
1. If necessary, remove the rotisserie shaft (6) from the forks or the skewer racks.
2. Insert the rotisserie shaft (6) through the basket (10).
3. Secure the basket using set screws (A).
4. Place assembled basket onto the rotisserie stand (11).



5. Open the basket door and place food inside the basket, being careful not to overfill.
6. Close the basket door and secure with hinged latch.
7. Lift the loaded basket off the rotisserie stand and place into the air fryer. (See "Placing Rotisserie Forks, Basket, and Skewer Racks into Oven" on page 11.)

## Assembling the Rotisserie Skewer Racks

1. If necessary, remove the rotisserie shaft (6) from the forks or basket.
2. Thread the rotisserie shaft (6) through the center hole of both skewer racks (B).
3. Position the skewer racks far enough from each other on the rotisserie shaft to accommodate the skewers.
4. Secure the skewer racks using set screws (A).
5. Place the assembled skewer racks onto the rotisserie stand (11) while you prepare the individual skewers.

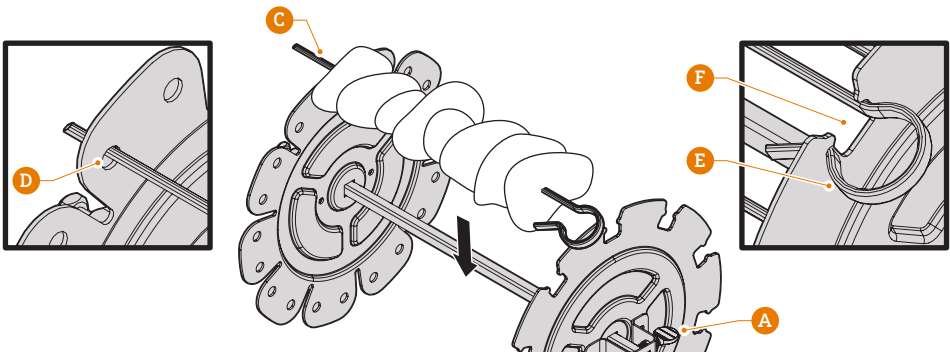


## Using Skewers with Rotisserie Skewer Racks

The skewers are great for meat, fish, vegetables, and other ingredients to make tasty kabobs.

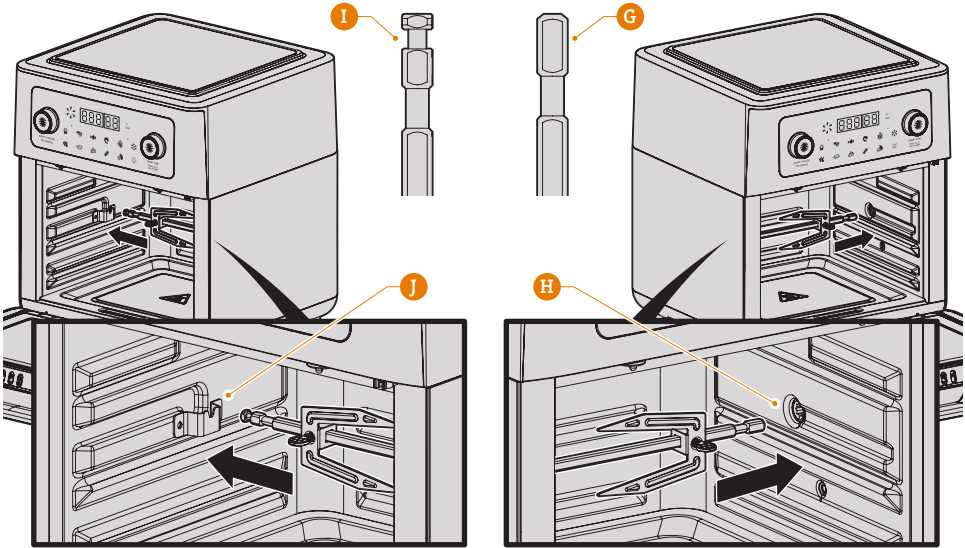
1. Carefully slide the skewers (C) through the pieces of food, one by one.
2. Insert each skewer point through a hole (D) in the skewer rack.
3. Squeeze the hook end (E) of the skewer and securely nestle the end into the corresponding notch (F) of the opposite skewer rack. Release the hook end into place.
4. Make sure to evenly space the skewers (C) for better rotation and even cooking.
5. Lift the loaded skewer racks off the rotisserie stand and place into the air fryer. (See "Placing Rotisserie Forks, Basket, and Skewer Racks into Oven" on page 11.)

**NOTE:** Use caution when placing the skewer racks into the oven to prevent getting injured by the skewer points.



## Placing Rotisserie Forks, Basket, and Skewer Racks into Oven

1. Insert the right side of the rotisserie shaft (G) into the socket (H) on the right side of the oven. Be sure the shaft is in place, otherwise the rotisserie will not rotate.
2. Place the left side of the rotisserie shaft (I) onto the bracket (J) on the left side of the oven.

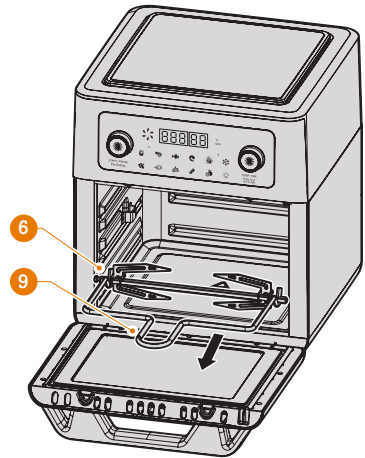


## Fetch Tool

**CAUTION:** When cooking is done, the accessories will be hot. Do not touch directly to prevent scalding.

Use the fetch tool to remove the rotisserie accessories from the air fryer.

1. Place the fetch tool (9) under the rotisserie shaft (6).
2. Using the fetch tool (9), lift the left side of the rotisserie shaft (6) first to clear the bracket, then pull the left side of the shaft slightly forward so that the entire shaft is at an angle. You will then be able to slide the right side of the shaft out of the socket.
3. Carefully remove the rotisserie accessory from the oven.



## Flipping/Rotating Food When Using Crisper Tray

- Press the START/PAUSE knob to pause the cooking process or just open the air fryer door. When you open the air fryer door, the cooking process pauses. The cooking process resumes when the air fryer door is closed. If the START/PAUSE knob was pressed to pause cooking, you will need to press the START/PAUSE knob to resume.
- Avoid flipping or rotating longer than 30 seconds, as the air fryer may start to cool down.
- Without flipping or rotating, foods (especially proteins) may not be crispy, evenly cooked, or evenly browned.

## Cooking Guide

### Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 tablespoons of oil.
- Oil sprays are excellent for applying small amounts of oil evenly to all food items.

### French Fries

- When making fries from raw potatoes, soak the uncooked fries in water for 15 minutes to remove starch. Remove the raw fries from the water and pat dry.
- Toss raw potatoes with ½ to 1 tablespoon of oil for crispiness.
- Cut uncooked fries smaller for crispier results. Try cutting into 1/4-inch by 3-inch (0.6 cm by 7.6 cm) strips.

### Food Tips

- Foods smaller in size usually require a slightly shorter cooking time than larger ones.
- Large quantities of food only require a slightly longer cooking time than smaller quantities.
- You can air fry any frozen foods or goods that can be baked in an oven.
- To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the oven.
- Air frying high-fat foods will cause fat to drip onto the drip pan. To avoid excess smoke while cooking, pour out fat drippings after cooking.
- Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.

## CLEANING AND STORAGE

Always clean and store the air fryer after every use.

**CAUTION:** Cleaning and user maintenance shall not be performed by children unless they are older than 8 years of age and supervised.

### Cleaning

1. Unplug the air fryer and allow it to cool completely for 30 minutes before cleaning.
2. Wipe the outside of the unit with a slightly moist, non-abrasive sponge or cloth with mild detergent. Make sure the cloth is not too wet so that water does not enter the air fryer.

- The accessories are dishwasher safe, but never use abrasive cleaning materials or utensils on the accessories in order to avoid scratches.
- Soak accessories with caked-on food in warm, soapy water for easier cleaning.
- Clean the inside of the unit (including the heating coil) with a slightly moist, non-abrasive sponge or cloth with mild detergent. Do not immerse in water.
- Dry before using.

**NOTE:** Make sure the heating coil is dry before turning on the air fryer.

## Storage

To store your air fryer:

- Unplug your air fryer and allow to cool completely.
- Make sure all parts are clean and dry. Never store your air fryer while it is hot or wet.
- Store your air fryer in its box or in a clean, dry place.

# TROUBLESHOOTING

Problem	Possible Solution
The air fryer will not turn on; does not work.	Make sure the air fryer is plugged in. Try a different outlet.
	Make sure the unit is turned on and the temperature and time are set as instructed.
	Make sure the air fryer door is fully closed.
Rotisserie forks, basket, or skewer racks are not rotating.	Make sure the right side of the rotisserie shaft is securely inserted into the socket on the right side of the air fryer oven.
Foods are not completely cooked.	Place smaller batches of ingredients onto the crisper tray or in the rotisserie basket. If the basket is overstuffed, then ingredients will be undercooked.
	Increase cooking temperature or time.
Foods are cooked unevenly when using the crisper tray.	Adjust the tray to the proper position.
	Flip or rotate the food for even cooking. (See "Flipping/Rotating Food When Using Crisper Tray" on page 12.)
French fries are not crispy.	Make sure you dry the potato sticks before tossing in oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result. (See "French Fries" on page 12.)
White smoke is coming out of the air fryer.	The air fryer may produce some white smoke when you use it for the first time. This is normal.
	Frying greasy foods will cause oil to leak into the drip pan. This oil will produce white smoke and the pan may heat up more than usual. This is normal and should not affect cooking.
	Make sure the drip pan is cleaned properly after use and not greasy.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the crisper tray or other accessories out of the air fryer oven.

# WARRANTY INFORMATION

<b>Product Name</b>	Kobi 12.7-Quart Air Fryer
<b>Model Number</b>	AF1200ESS
<b>Default Warranty Period</b>	1 year
For your own reference, we strongly recommend that you record your order number and date of purchase.	
<b>Date of Purchase</b>	
<b>Order Number</b>	

## Terms and Policy

Kobi warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

Kobi will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Kobi is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Kobi and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

# CUSTOMER SUPPORT

**We want you to be 100% satisfied**

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

**Email:** [cs@kobikitchen.com](mailto:cs@kobikitchen.com)

**Phone:** 1 (844) 898-3226

**Support Hours:** Mon-Fri 9 am-5 pm PST

**Website:** <http://kobikitchen.com>

\*Please have your order confirmation number ready before contacting Customer Support.

