

KALORIK[®]
Since 1930

MAXX PLUS



AIR FRYER

THANK YOU

Thank you for choosing the Kalorik MAXX Air Fryer.

We hope you're delighted with your MAXX. If you are, we'd love it if you'd shout it from the rooftops, tell your friends or leave us a review. We'd love to hear about what you've been cooking, so tag @kalorik on social media with your culinary masterpieces.

REGISTER YOUR PURCHASE

To register your product, simply complete the included form, visit Kalorik.com/register or scan the QR code below.



TECHNICAL SPECIFICATIONS

Model	Voltage	Wattage	Capacity
FT 47822 SS	120V, 60Hz	1600W	4 QT / 3.8 L
FT 47824 SS	120V, 60Hz	1750W	6 QT / 5.7 L
FT 50876 SS	120V, 60Hz	1750W	7 QT / 6.6 L

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PARTS DESCRIPTION



1. Time/Temperature button
2. LCD screen
3. Air Outlet (back of the unit)
4. Air intake vent
5. Dial
6. Start/Stop button
7. Non-stick trivet
8. Non-stick basket
9. Handle



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

READ ALL INSTRUCTIONS BEFORE USE!

1. Check that the voltage in your home corresponds to that stated on the appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock, fire or personal injury, do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children. As a rule, this appliance is not intended to be used by children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of a table or counter. Do not touch hot surfaces.
10. Do not place on or near a hot gas or electric burner or stovetop, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, switch any control to "off" (or 0), then remove the plug from wall outlet.
13. Do not use the appliance for anything other than intended use.
14. Oversized foods or metal utensils must not be inserted in the MAXX Fryer as they may create a fire or risk of electric shock.
15. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
16. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

17. Extreme caution should be exercised when using containers constructed of other than metal or glass.
18. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.
19. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
20. Do not cover the cooking basket or any part of the MAXX Air Fryer with metal foil. This causes overheating of the MAXX Fryer.
21. Do not leave unit unattended when in use.
22. Use extreme caution when removing the basket or trivet and disposing of hot grease.
23. The MAXX Air Fryer can be turned off while using any of the functions by pressing the Start/Stop button.
24. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also, be careful of hot steam and air when you remove the pan from the appliance.
25. 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 pan from the appliance.
26. Do not place the appliance against a wall or against other appliances.
- 27. Leave at least 6 inches (15 cm) of free space on the back, sides and above the appliance.**

Caution!!

- *Always place the appliance on a horizontal, level, heat resistant and stable surface.*
- *This appliance is intended for normal household use only.*
- *Always unplug the appliance after use.*
- *Let the appliance cool down for at least 30 minutes before handling or cleaning it.*
- *The appliance is equipped with a safety micro switch inside that will shut the appliance off automatically if the basket is removed during cooking.*

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

POLARIZED PLUG INSTRUCTIONS

This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit into the polarized outlet only one way. If the plug does not properly fit into the outlet at first, reverse it. If it still does not fit, contact a competent qualified electrician. **Do not attempt to modify the plug in any way.**

SHORT CORD INSTRUCTIONS

A short power supply cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord. Extension cords may be used if care is exercised in their use.

- The electrical rating of the extension cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The resulting extended cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

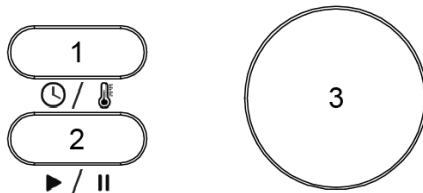
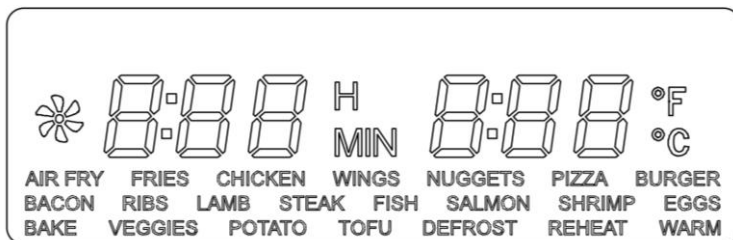
BEFORE THE FIRST USE

- Unpack the appliance. Wash the basket and trivet in hot, soapy water and then wipe them dry. Wipe the interior of the frying cavity with a damp cloth or sponge, and then dry with a paper towel. Make sure the cavity is dry before operating the unit.
- Position the MAXX Air Fryer on a flat, level and heat-resistant surface. **Make sure that it is also positioned at least 6 inches (15 cm) away from any surrounding objects.**
- It is recommended to let the MAXX Air Fryer heat for about 20 minutes without any food in it. This helps to eliminate grease that may have adhered during manufacturing, and to eliminate the "new" appliance smell.
- Ventilate the room during this period. When your Air Fryer is heated for the first time, it may emit slight smoke or odor. This is normal with many heating appliances.
- This does not affect the safety of your appliance.

Caution: When moving the MAXX Air Fryer, make sure that you hold it securely and support the base—do not rely on the food basket handle when moving the fryer!

USING YOUR MAXX AIR FRYER

Control panel:



1. **Time/Temperature:** Use this button to select and adjust the cooking time and temperature before or during cooking.
2. **Start/Stop:** Use this button to start and stop the cooking process. Press after selecting a preset or after adjusting cooking time and temperature to start cooking. Stop cooking at any time by pressing the button again.
3. **Dial:** Use to navigate the presets and to adjust time and temperature. Turn left to decrease and right to increase. Turning the dial will increase or decrease the cooking time rapidly by increments of 1 minute and temperature by 5 degrees Fahrenheit.

Preparing for use:

- Place the appliance on a stable, horizontal, and level surface. Make sure that the surface is heat resistant and that the MAXX Air Fryer is also positioned **at least 6 inches (15 cm)** away from any surrounding objects.
- If your recipe requires the trivet, make sure that the trivet is securely placed inside the basket. Use the trivet handle located in the center of the trivet to easily insert or remove it from the basket.
- Insert the power plug into a wall socket. Your MAXX Fryer is now ready for use!

Caution!

- **Do not fill the food basket with oil or any other liquid, as this may cause a fire hazard.**
- **Never use the MAXX Air Fryer without the food basket in place.**
- **Keep all ingredients in the basket to prevent any contact with the appliance's heating elements. Do not overfill the food basket.**
- **Do not cover the air inlet on the top or the air outlet on the back of the unit while the appliance is in use.**
- **Do not touch the inside of the appliance while it is operating.**
- **Never immerse the unit's housing in water or rinse it under the tap.**
- **Do not use metal utensils inside the basket as this may damage the non-stick coating.**

Basket and trivet:

Your MAXX Air Fryer includes a basket and a trivet coated in a double layer of non-stick coated, for ultimate performance and durability.

The included trivet accessory allows an optimal circulation of hot air around your food, for a golden, crispy finish. Use the trivet when air frying, reheating or to get perfectly golden-brown foods.

Place oven-safe cooking containers on top of the trivet to bake or cook your favorite meals.

The MAXX Air Fryer can also be used without the trivet for added versatility. Use the basket without the trivet for stir fries, Yorkshire pudding, roasted chicken and more!

Using the appliance:

Your MAXX Air Fryer can be used to prepare a large variety of foods. Please refer to the table in the "Settings" section for basic cooking times, for complete recipes please refer to the included recipe book or visit our website.

- Make sure your MAXX Air Fryer is plugged in.
- Pull the handle to carefully remove the food basket from unit.
- Put the ingredients that you will be air-frying into the basket, on top of the trivet or in the bottom of the basket, depending on ingredients and/or cooking method.

Note: Never fill the basket to capacity or exceed the recommended amounts, as this could affect the quality of cooking.

- Slide the basket back into the Air Fryer.

Caution! Do not touch the food basket, trivet or the inside of the MAXX Air Fryer during and immediately after use, as they get very hot. Only hold the food basket by its handle. Always use oven mitts. Unit is hot!

- Determine the required preparation time and cooking temperature for the ingredients you are using (see section 'Settings' for reference).
- Select a preset by turning the dial until desired preset is highlighted.
- Press the Start/Stop button to begin cooking.
- If you need to adjust the cooking time, press the Time/Temp button once to select cooking time and use the dial to increase or decrease the cooking time.
- Press the Time/Temp button again to select and adjust the cooking temperature. Use the dial to adjust it as needed.
- Once cooking time and temperature have been selected, press the Start/Stop button to start cooking.
- The spinning "Fan" icon will turn on and start to blink continuously indicating that the unit is working. The timer will start counting down the set time.

Note: During the air frying process, a subtle click sound indicates that the set temperature has been reached and the heating element turns off. This sound will be heard multiple times during operation indicating that the set temperature is being maintained. The preset selected will

blink on the screen until said temperature has been reached and then will stay on for the rest of the cooking process.

- During cooking, excess oil and cooking juices from the ingredients will collect in the basket. This is to be expected.
- Some recipes require shaking the food in the basket halfway through the set time (see section 'Settings'). To shake the ingredients, pull the basket out of the appliance using the handle. Then gently, but firmly, shake it. Slide the basket back into the MAXX Air Fryer and continue to cook.

Note: Because the rapid hot air technology instantly reheats the air inside of the appliance, pulling the basket briefly out of the appliance during hot air frying will not disturb the cooking process.

Tip: Sometimes, it is easier to divide cooking times into 2 phases for recipes that require the basket to be shaken mid-cooking. If you set the timer to half the required cooking time, you will hear the timer go off when you have to shake the ingredients.

Tip: If you set the timer to the full cooking time, the timer will not go off until cooking is completed. You can pull the basket out at any time to check the cooking condition of the ingredients. The power will shut down automatically and resume after you slide the basket back into the appliance. Note that the timer stops counting down automatically in this situation.

- When you hear the timer (5 beeps), the cooking time has elapsed, and the word "End" will display on the screen. Using oven mitts and the basket handle, pull the basket out of the appliance and place it on a **heat-resistant** surface.

Note: You can also switch the appliance off at any time.

To do this, simply press the Start/Stop button. The unit cools down for 15 seconds while displaying 'OFF' on the screen after which the unit will beep again.

- Check to see if the ingredients are ready. If they are not ready, simply slide the basket back into the appliance and set the timer for a few extra minutes.

Caution! After hot air frying, the basket, the trivet (if using one) and the ingredients will be hot! Depending on the type of the ingredients in the MAXX Air Fryer, steam may escape out of the unit. Be mindful of scalding and wear kitchen gloves for safety.

- Holding the basket by the handle, empty the air-fried food into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, you may use a pair of tongs to lift the ingredients out of the basket. Use tongs or utensils with heat-resistant plastic tips, as metallic tips or utensils may scratch the coating of the basket.

- When a batch of food is ready, the MAXX Air Fryer is instantly ready for preparing another batch.

IMPORTANT: If you notice the fan is not operating once the product starts cooking (no noise or airflow), please discontinue usage immediately and contact Customer Service.

Using the preset menus:

22 preset functions for easy set up!

To select a preset, move through the menu using the dial, once you reach your desired preset, press Start/Stop to start cooking.

If needed, you can adjust cooking time and temperature of the preset by pressing the Time/Temp button and using the dial. Press the Start/Stop button to begin air frying. The time and temperature settings can be adjusted at any time when using the preset menus below:

Preset	Time	Temp (°F)
Air Fry	15 min	380 °F
Fries	16 min	450 °F
Chicken	18 min	400 °F
Wings	20 min	400 °F
Nuggets	15 min	380 °F
Pizza (Rolls)	12 min	400 °F
Burger	12 min	400 °F
Bacon	10 min	360 °F
Ribs	90 min	300 °F
Lamb	5 min	450 °F
Steak	10 min	450 °F
Fish	8 min	375 °F
Salmon	7 min	400 °F
Shrimp	3 min	400 °F
Eggs	6 min	325 °F
Bake	30 min	350 °F
Veggie	10 min	400 °F
Potato	25 min	400 °F
Tofu	10 min	400 °F
Defrost	60 min	120 °F
Reheat	7 min	280 °F
Warm	60 min	180 °F

Defrost Function:

- It is very important that the unit is cold when you start defrosting and not warm from a previous use. If the unit has been recently used and is still warm, the heat can be passed onto the food you are using to defrost and spoil the food.
- Do not use any other preset to defrost food other than the defrost function.

- Place the frozen food in a single layer and turn it over halfway through the defrosting process.
- Always cook immediately after thawing.
- Do not leave food at room temperature once it is defrosted, cook immediately.
- Keep in mind different types of food as well as size will vary the duration it will take to defrost. Check food accordingly.
- The temperature for this setting can be adjusted from 80°F – 140°F and time can be adjusted from 10 minutes to 60 minutes.

Egg Function and Bonus Egg Tray:

Use the egg function with the egg tray included with your MAXX Air Fryer.

To use the egg tray, follow the steps below:

- Always spray the tray with oil before use.
- Add eggs in the wells (crack the egg directly in the well or beat the egg in a separate bowl before pouring it into the wells). Season with salt/pepper.
- For best results, we recommend spraying the top of the eggs lightly with a cooking oil spray.
- Use the handles, or alternatively, use a fork and insert it into any of the holes near the wells, to lift and then carefully place the tray in the air fryer basket.
- Select the EGG preset and press start.
- When time stops, remove the tray from the basket.

Warning: the basket of the air fryer and the tray will be hot. Make sure to use caution and wear heat-resistant kitchen gloves for removing the tray from the basket.

- Slowly scoop out the poached eggs from the wells. Use a heat resistant non-metal spatula, as metallic tips or utensils may scratch the coating of the wells.
- You can also use the egg tray to make your favorite bite-sized omelets, frittata and crustless quiches.
- The egg tray is dishwasher-safe or can be cleaned in hot water with mild detergent/dish soap. Do not use metal kitchen utensils or abrasive cleaning materials to clean the wells, as this may damage the non-stick coating. Rinse and dry thoroughly after cleaning.

SETTINGS

The following table will help you select the basic settings for the ingredients you want to prepare. Keep in mind that the quantities suggested for better results are all single layers.

Note: Keep in mind that these settings are suggestions.

Tips:

- Any food that can be prepared in a traditional oven can be prepared in the Kalorik MAXX Air Fryer.
- Shaking smaller ingredients halfway through the preparation time optimizes the end-result and can help prevent unevenly air-fried food.
- A larger amount of ingredients only requires a slightly longer preparation time; a smaller amount of ingredients only requires a slightly shorter preparation time.
- If some foodstuffs tend to stick at the bottom of the basket, think to add some cooking oil spray in the basket prior to adding the ingredients to cook.
- Do not prepare very greasy ingredients, such as sausages, in the air fryer as the grease could catch fire.
- Add some oil to fresh potatoes for a crispy result. "Fry" your ingredients within a few minutes after you add the oil.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the MAXX Air Fryer basket if you want to bake a cake or quiche or if you want to fry fragile or filled ingredients.
- You can also use the MAXX Air Fryer to reheat food. For reheating ingredients, set the temperature to 280°F for up to 7 minutes.

Food	Time (min.)	Temp. (F)	Shake	Extra information
Home-made fries	16	450°F	Shake	Add 1/2 tbsp. of oil
Potatoes	25	400°F	Shake	
Drumsticks	18	400°F		For juicy drumsticks
Chicken Nuggets	15	380°F	Shake	
Thin sliced bacon	10	360°F		
Vegetables	10	400°F	Shake	
Burger	12	400°F		For medium cooked burgers
Pizza rolls	12	400°F	Shake	Use oven-ready type
Tofu	10	380°F	Shake	For more browning cook at 400°F
Pastries	7-8	400°F		

* All data are indicative

GET MORE OUT OF YOUR PRODUCT

Browse Chef-created recipes specifically made for your Kalorik product. Visit our website www.kalorik.com to see our extensive recipe library and start cooking. Sign up for the Kalorik email mailing list to receive special offers and recipes and connect with us on social media for daily inspiration.

CLEANING AND MAINTENANCE

- Make sure to clean the appliance after each use!
- Switch the appliance off. Before cleaning, unplug the appliance from outlet and allow it to cool down completely.

- The basket, trivet and egg tray can be cleaned in hot water with mild detergent/dish soap, or in the dishwasher. **Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.** Rinse and dry thoroughly after cleaning.
- To remove baked-on food, fill the basket with hot, soapy water. Put the trivet in the basket and let soak for about 10 minutes before cleaning in the sink.

Cleaning inside the cavity:

- Wipe the cavity with a damp cloth or sponge. Dry with a paper towel.
- Never use abrasive products in the cavity!
- Never immerse the appliance in water and make sure that no water or moisture penetrates the upper part of the Maxx Fryer.
- Clean the heating element inside the Maxx Fryer with a cleaning brush to remove any food residue.

Cleaning the MAXX Air Fryer exterior:

- Wipe clean with a damp sponge or cloth. Wipe dry.
- NEVER use steel wool, metal scouring pads or abrasive cleaners, as they may damage the finish.
- Do not let any liquids enter the air inlet on the top of the MAXX Air Fryer.

Any other servicing should be performed by an authorized service representative.

DO NOT IMMERGE THE FRYER IN WATER OR ANY OTHER LIQUID!

TROUBLESHOOTING

Problem	Possible Cause	Solution
MAXX Air Fryer does not work	<ul style="list-style-type: none"> • The appliance is not plugged in. • You have not completed the preset selection. • The basket is not properly locked. 	<ul style="list-style-type: none"> • Put the main plug in an earthed wall socket. • Adjust the setting to the required preparation time to switch on the appliance. • Push the basket back in the MAXX Air Fryer properly.
The ingredients fried with the MAXX Air Fryer are not done	<ul style="list-style-type: none"> • The set temperature is too low. • There is too much food in the basket. • The cooking time is too short. 	<ul style="list-style-type: none"> • Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly. • Adjust the setting to the required temperature. • Adjust the setting to the required preparation time.
Fried snacks are not crispy when they come out	You used a type of snack meant to be prepared in a traditional deep fryer.	Use snacks made to be prepared in the oven, or lightly brush some oil onto the snacks for a crispier result.
White smoke comes out of the appliance	You are preparing greasy ingredients.	When frying greasy ingredients large amounts of oil will leak into the pan. The oil produces white smoke, This does not affect the appliance or the end result.
Fresh fries are fried unevenly in the MAXX Air Fryer	<ul style="list-style-type: none"> • You did not use the right type of potato. • You did not rinse the potato sticks properly before you fried them 	<ul style="list-style-type: none"> • Use fresh potatoes and make sure they stay firm during frying. <p>Rinse the potato sticks thoroughly to remove starch from the outside of the sticks.</p>
Fresh fries are not crispy when they come out of the MAXX Air Fryer	<ul style="list-style-type: none"> • The crispiness of the fries depends on the amount of oil and water in the fries. 	<ul style="list-style-type: none"> • Make sure you dry the potato sticks properly before you add the oil. • Cut the potatoes into thinner sticks for a crispier result. • Add slightly more oil for a crispier result.

WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill out this warranty card online, at the following address: www.KALORIK.com

This KALORIK product is warranted in the U.S.A. and in Canada for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, if the KALORIK product, upon inspection by KALORIK, is proven defective, it will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Customer Service Representatives can help solve the problem without having the product serviced. If

servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, send the product via your pre-paid postage back to Kalorik, along **with proof of purchase** and a **return authorization number** indicated on the outer package, given by our Customer Service Representatives. Send to the authorized KALORIK Service Center (please visit our website at www.KALORIK.com or call our Customer Service Department for the address of our authorized KALORIK Service Center).

When sending the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Customer Service Department (please see below for complete contact information), Monday through Thursday from 9:00am - 5:00pm (EST) and Friday from 9:00am - 4:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

KALORIK Customer Service Department

Team International Group of America Inc.
16175 NW 49th Avenue
Miami Gardens, FL 33014 USA

Or call:

Toll Free: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.

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**For questions please contact:
Para preguntas, contactar a:**

KALORIK Customer Service / Servicio al Cliente

Team International Group of America Inc.
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www.KALORIK.com



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