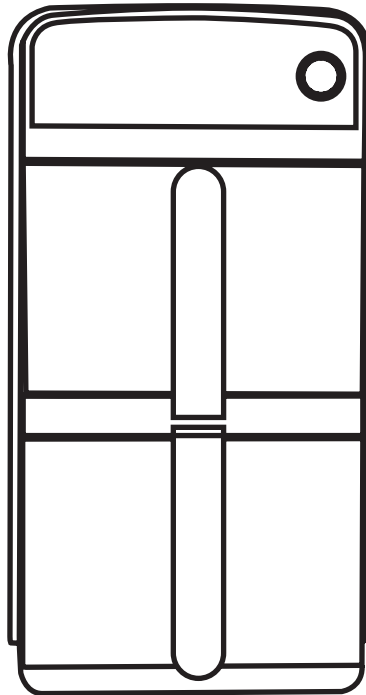


everten

EXPRESS DOUBLE STACK DRAWER AIR FRYER 10L

Owner's Manual



IMPORTANT

Read and follow all warnings and instructions before assembly and use. Keep this manual for future reference.

SPECIFICATIONS

- Model number: 678897
- Power rating: 2200 – 2400W
- Voltage: 220 – 240V ~ 50/60Hz
- Capacity: 2 x 5L drawers
- Size: 25 x 47 x 45 cm

PRODUCT FEATURES

- The Double Stack Air Fryer is a versatile kitchen appliance with two independent cooking zones and stacked racks to allow multi-level cooking. It's suitable for air frying, broiling, roasting, baking, dehydrating and reheating.
- Double stack design is 30% slimmer than traditional air fryers, taking up less bench space
- Cook four different foods at once, with two levels per drawer, using the stacked meal racks
- Digital control with LED display for time, temperature and preset functions
- Sync and Match functions enable synchronised cooking across drawers or duplicated settings, so everything is ready to serve at the same time
- Non-stick drawers feature a hard, durable, CeramiQ™ non-stick coating which is a healthier alternative to traditional non-stick.
- Six preset functions: air fry, roast, broil, bake, dehydrate, reheat
- Shake alarm alerts you when ingredients are ready to shake in the basket
- The time range is one to 60 minutes (up to eight hours for dehydrate function) and the temperature range is 60°C to 210°C

ceramiQ™ NON-STICK COATING

The drawers feature a hard, durable, ceramic non-stick coating called CeramiQ™ which is a healthier alternative to traditional non-stick. CeramiQ™ is thermo-resistant, easy to clean, and free from lead, cadmium, PFOA and PFAS.

SAFETY PRECAUTIONS

When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label.
3. If the electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
6. This appliance is intended to be used in household and similar applications such as:
 - A. Staff kitchen areas in shops, offices and other working environments.
 - B. Farmhouses.
 - C. By clients in hotels, motels and other residential type environments.
 - D. By bed and breakfast type environments.
7. To protect against risk of electric shock, do not place cord, plug or the base of the appliance in water or any other liquid.
8. Do not use attachments or accessories which are not recommended by the manufacturer.
9. To avoid danger, the product is only suitable for the purpose indicated in this manual. Do not use this product or any part for other purposes. If it is operated incorrectly, it may cause injury.
10. Place the air fryer on a flat, heat resistant surface. Keep the air fryer at least 10 cm away from walls and other objects to ensure proper air circulation.
11. Do not place the air fryer near flammable materials or heat sources. Keep it away from curtains and other similar items to prevent fire hazards.
12. Do not operate the air fryer on top of other electric appliances, such as a ceramic stovetop or electric oven.
13. Do not use outdoors.
14. Ensure that the frying drawers are locked securely into the body of the air fryer prior to operation. The appliance will not operate unless they are closed.
15. Never clean with scouring powders, pads or hard implements.
16. Avoid entangling the power cord with other objects, and do not allow it to come into contact with hot surfaces such as gas, electric heaters, heat lamps, or heating appliances.

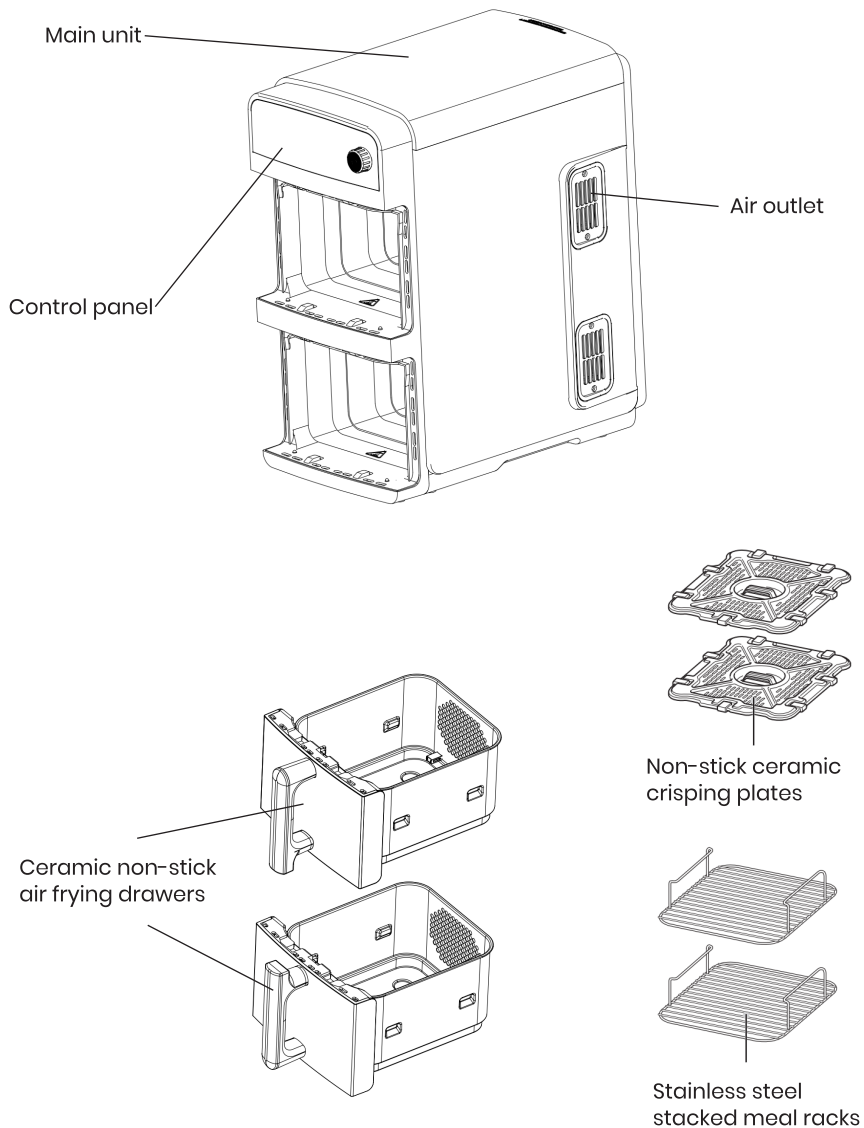
17. Do not place any objects on top of the air fryer, as it will disturb the airflow and affect the cooking result.
18. Do not move the air fryer when it is in operation.
19. When using the air fryer, ensure it is not covered with flammable items (e.g. fabric, paper, plastic).
20. When adding or removing food, wear gloves with thermal protection and insulation.
21. Oversized foods and metal utensils must not be inserted into the air fryer as this may create a fire or risk of electric shock.
22. Do not overfill the air fryer baskets as this may damage the appliance and could result in injury.
23. Do not touch the outer surface of the air fryer when it is hot.
24. Use a soft, damp cloth to clean the air fryer. To prevent damage, do not use sharp cleaning instruments.
25. Never use the air fryer for purposes other than cooking, heating or defrosting food.
26. The air fryer should not be used to boil water or other liquids or for deep frying.
27. Warning: Never heat a closed container in the air fryer to avoid explosion.
28. If at any time you see dark smoke coming from the air fryer, immediately switch off and unplug the appliance. Wait for the smoke to clear before you open the appliance.
29. After use, extreme caution must be used when handling the air fryer drawers, crisping plates and meal racks. Allow the appliance to cool for 30 minutes before cleaning or storing.
30. After using the air fryer or when it is not used for a long time, turn it off and unplug the power plug.
31. This product cannot be operated with an external timer or remote control system.

Warning: High temperatures

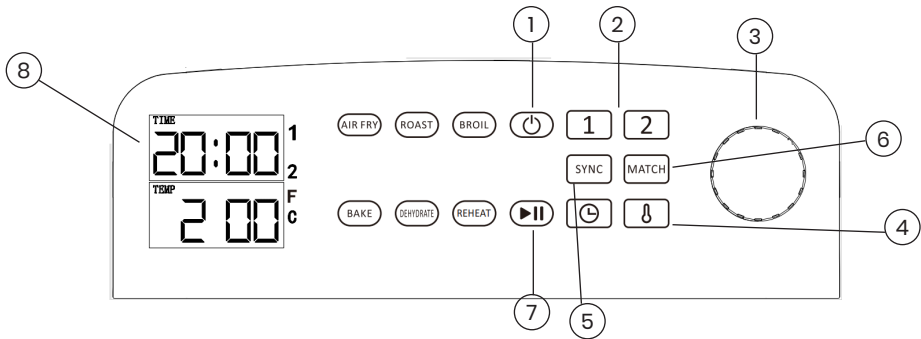


Warning: The accessible parts may become hot during use. The air fryer should be kept out of reach of children. The product generates heat during operation, and the temperature of the heating element in the air fryer is very high. The outer surface of the air fryer with the 'high temperature caution' logo will become hot during use. For a period of time after the end of operation, the temperature of the outer surface may remain very high. DO NOT touch it or move it.

GET TO KNOW THE EVERTEN EXPRESS DOUBLE STACK DRAWER AIR FRYER



INTRODUCTION TO THE CONTROL PANEL



- 1. Power button:** Turns appliance on/off.
- 2. Zone buttons (1 or 2):** Control output for the top drawer (zone 1) and the bottom drawer (zone 2).
- 3. Dial knob:** Navigate menus and adjust settings.
- 4. Time and temperature buttons:** Adjust time (one to 60 minutes or 10 minutes to eight hours for dehydration), and temperature (60°C to 210°C; varies by function). Press the temp button then turn the dial to adjust temperature before or during cooking. Press the time button and turn the dial to adjust the cooking time in any function before and during cooking.
- 5. SYNC button:** Automatically syncs the cook times to ensure both zones finish at the same time, even if they have different cook times.
- 6. MATCH button:** Copies/matches the settings from zone 1 to zone 2 to cook larger amounts of the same food or cook different foods using the same function, temperature and time.
- 7. Start/Stop button:** Begin or cancel cooking. Rotate the dial from side to side to select the desired function. Start cooking by pressing the START/STOP button.
- 8. Digital display:** Shows time/temp status.

Hold mode: Hold will appear on the unit while in SYNC mode. One zone will be cooking, while the other will be holding until the times sync together.

Standby mode: After 10 minutes with no interaction with the control panel, the appliance will enter standby mode.

AUTOMATIC COOKING PRESET FUNCTIONS

Air fry: Use to crisp and crunch with minimal oil.

Roast: Use the appliance as an oven for tender meats.

Broil: Best for cooking smaller quantities of frozen food such as French fries and chicken nuggets which may need a high temperature.

Bake: Create decadent baked desserts and cakes.

Dehydrate: Dehydrate meats, vegetables and fruits for healthy snacks.

Reheat: Reheat leftovers by gently warming them, leaving you with crispy results.

Preset	Default time	Time range	Default temperature	Temperature range
Air fry	25 minutes	1 to 60 minutes	210°C	60°C to 210°C
Roast	45 minutes	1 to 60 minutes	180°C	60°C to 200°C
Broil	25 minutes	1 to 60 minutes	200°C	60°C to 200°C
Bake	40 minutes	1 to 60 minutes	140°C	60°C to 160°C
Dehydrate	4 hours	10 minutes to 8 hours	70°C	60°C to 70°C
Reheat	5 minutes	1 to 60 minutes	170°C	60°C to 200°C

BEFORE FIRST USE

1. Check voltage: Ensure that the voltage of your home matches the voltage indicated on the air fryer.
2. Remove all packaging: Dispose of all packaging materials, including any temporary labels on the air fryer to avoid the risk of fire.
3. Clean the drawers, racks, and crisping plates with warm soapy water and a non-abrasive sponge and dry completely. The drawers, racks, and crisping plates are the only dishwasher safe parts of the appliance. However, to extend the life of these parts, we recommend hand washing. Never immerse the main body of the appliance in water.
4. Before first use, it's important to run the air fryer for 15 minutes to cook off any residues. To do this, turn the air fryer on and choose the air fry preset program. At the completion of the cycle, open the frying basket to release any oily smoke. Note: Due to the protective coating against salt corrosion on the heating tubes, it is normal to notice a non-toxic odour or soot during the first use.

OPERATING INSTRUCTIONS

The Everten Express Double Stack Drawer Air Fryer allows you to cook up to four foods at once using two independent drawers. You can cook in both zones or just a single one.

Cooking in a single zone

To turn on the unit, plug the power cord into a wall socket, then press the power button ensure even cooking.

Air fry

NOTE: The temperature is preset to 210°C.

1. Insert the crisping plate into the drawer, then place your ingredients in the drawer and insert it into the appliance.



2. Select Zone 1 or Zone 2. Use the dial to select AIR FRY.
3. Press the TEMP button and use the dial to set your desired temperature.
4. Press the TIME button and use the dial to set the cooking time in one minute increments, up to one hour.
5. Press START/STOP to begin cooking.
6. Shake mode: halfway through the set cooking time, the shake alarm will begin beeping. Pull out the drawer, shake/toss the ingredients and reinsert the drawer for even crisping.
7. When cooking is complete, the unit will beep, and COOL will appear on the display for 60 seconds.
8. Remove ingredients by tipping them out or using tongs or utensils.

Roast

NOTE: The temperature is preset to 180°C.

1. Insert the crisping plate into the drawer (optional), place ingredients inside, and insert the drawer into the unit.
2. Select Zone 1 or Zone 2, then select ROAST using the dial.

3. Press TEMP and use the dial to set your desired temperature.
4. Press TIME and use the dial to set the cook time in one minute increments, up to one hour.
5. Press START/STOP to begin cooking.
6. When cooking is complete, the unit will beep, and COOL will appear on the display for 60 seconds.
7. Remove ingredients using tongs or utensils.

Broil

NOTE: The temperature is preset to 200°C.

1. Insert the crisping plate in the drawer, add the ingredients, then insert the drawer into the unit.
2. Select Zone 1 or Zone 2. Use the dial to select BROIL.
3. Press TEMP and use the dial to set your desired temperature.
4. Press the TIME button and use the dial to set the time in one minute increments, up to one hour.
5. Press START/STOP to begin cooking.
6. When cooking is complete, the unit will beep, and COOL will appear on the display for 60 seconds.
7. Remove ingredients using tongs or utensils.

Bake

NOTE: The temperature is preset to 140°C.

1. Insert the crisping plate in the drawer (optional), place the ingredients inside, then insert the drawer into the unit.
2. Select Zone 1 or Zone 2. Use the dial to select BAKE.
3. Press the TEMP button and use the dial to set your desired temperature. Tip: When converting recipes from a traditional oven, reduce the temperature by 10°C.
4. Press the TIME button and use the dial to set the cooking time in one minute increments, up to one hour.
5. Press START/STOP to begin cooking.
6. When cooking is complete, the unit will beep, and COOL will appear on the display for 60 seconds.
7. Remove ingredients using tongs or utensils.

Dehydrate

NOTE: The temperature is preset to 70°C.

1. Place a single layer of ingredients in the drawer. Then install the rack on top of the first layer, and place another layer of ingredients on the rack.
2. Select Zone 1 or Zone 2. Select DEHYDRATE using the dial. The default temperature will display automatically. Use the TEMP arrows to adjust if needed.
3. Press TIME and use the dial to set the time in 10 minute increments, from 10 minutes to eight hours.
4. Press START/STOP to begin dehydrating.
5. When dehydrating is complete, the unit will beep, and COOL will appear on the display for 60 seconds.
6. Remove ingredients using tongs or utensils.
7. *NOTE: If using SYNC mode and a drawer is removed for longer than two minutes, the program will cancel. You will need to reprogram each zone to resume.*

Reheat

NOTE: The temperature is preset to 170°C.

1. Insert the crisping plate into the drawer (optional), place ingredients inside, and insert the drawer into the unit.
2. Select Zone 1 or Zone 2, then select REHEAT using the dial.
3. Press TEMP and use the dial to set the desired temperature.
4. Press TIME and use the dial to set the cook time in one minute increments, up to one hour.
5. Press START/STOP to begin reheating.
6. When reheating is complete, the unit will beep, and COOL will appear on the display for 60 seconds.
7. Remove ingredients using tongs or utensils.

Cooking with DualZone technology

DualZone technology enables cooking in two separate zones for added versatility. The SYNC feature ensures that even if both zones use different settings, they'll still finish cooking simultaneously.

SYNC mode

To ensure both zones finish cooking at the same time when using different cook times, temperatures, or functions:

1. Place ingredients in both drawers, then insert drawers into the unit.
2. Select Zone 1. Use the dial to choose the cooking function. Press the TEMP button to set the temperature, then press the TIME button to set the time.

3. Repeat the process for Zone 2, using the TEMP and TIME buttons and dial.

NOTE: You can select a different function for Zone 2.

4. Press SYNC, then START/STOP. Cooking will begin in the zone with the longest time. The other will display Hold until times are synced.
5. Once cooking is finished, the unit will beep and COOL will appear on the display for 60 seconds.
6. Remove food using tongs or utensils.

NOTE: If one zone finishes early and you want to stop it, select the zone, then press START/STOP.

MATCH mode

Use MATCH to cook a larger amount of the same food, or different foods using the same settings, in both zones:

1. Place ingredients in the drawers, then insert them into the unit.
2. Select Zone 1, set the desired cooking function, then press TEMP and TIME to adjust settings.
3. Press the MATCH button to copy Zone 1 settings to Zone 2. Then press START/STOP to start both zones.
4. When cooking is complete, COOL will appear for 60 seconds.
5. Remove food with tongs or utensils.

Starting both zones at the same time but ending at different times

1. Select Zone 1, set the cooking function, temperature, and time using TEMP and TIME.
2. Repeat steps for Zone 2.
3. Press START/STOP to begin cooking in both zones.

NOTE: If one zone finishes early and you wish to stop it, select the zone and press START/STOP.

When cooking is complete, the unit will beep and COOL will appear on the display for 60 seconds. Remove ingredients by tipping them out or using silicone tongs or utensils.

Ending the cook time in one zone (while using both zones)

1. Select the zone you wish to stop.
2. Press START/STOP to end cooking.
3. Once cooking is complete, the unit will beep and COOL will appear on the display for 60 seconds.

Pausing cooking

Cooking will automatically pause when a drawer is removed. Reinsert the drawer to resume.

When using sync or match mode: If a drawer is opened during SYNC or MATCH mode, the other drawer will also pause. This ensures both finish at the same time. Reinsert the drawer to continue cooking in both zones.

HELPFUL TIPS

- For best results when using the stacked meal racks, place vegetables or starches in the bottom half of the drawer and proteins in the upper half using the stacked meal racks.
- To ensure even browning, arrange ingredients in a single layer without overlap. If they are overlapping, shake the drawer at regular intervals.
- Temperature and time can be adjusted anytime during cooking. Simply select the zone, then press the TEMP or TIME buttons to make adjustments.
- When converting recipes from a traditional oven, reduce the temperature by 10°C and monitor food closely to avoid overcooking.
- Occasionally, the fan may blow lightweight foods around. Secure items (like the top slice of a sandwich) with cocktail sticks.
- Crisping plates and stacked racks improve air circulation around ingredients for more consistent and crispy results.
- After selecting a cooking function, you can press START/STOP immediately to run the default settings.
- For best results with fresh vegetables or potatoes, use at least one tablespoon of oil. Adjust to your preferred level of crispiness.
- Check food regularly during cooking. Remove it once it reaches your desired level of browning. Use a food thermometer to confirm internal temperatures for meats and fish.
- For best results, remove food immediately after the cook time ends to avoid overcooking.

CLEANING AND MAINTENANCE

1. Always unplug the air fryer and disconnect electricity before cleaning and allow the air fryer to cool completely.
2. To clean the exterior of the appliance, wipe it with a clean, damp cloth. Never submerge in water and never wash it in the dishwasher.
3. After each use, clean the drawers, crisping plates and stacked meal racks with warm, soapy water to prevent the buildup of food and other residue. If food residue remains stuck on the drawers, crisping plates and stacked metal racks, soak them in warm soapy water and gently scrub with a non-abrasive sponge.
4. If you don't plan to use the air fryer for a long period, clean and dry it thoroughly before storing.
5. Dishwasher safe: The air frying baskets, inner crisping plates and stacked meal trays can be washed by hand in warm soapy water, or washed in the dishwasher, but it is recommended to wash by hand in order to preserve the lifespan.

TROUBLESHOOTING

ERROR	POSSIBLE SOLUTION
Food has not cooked	Check drawer placement, temp, and duration. Ensure nothing is blocking the air vents at the back of the crisping drawers as this will affect air flow.
Food has burnt	Monitor progress and reduce time/temperature.
Ingredients have blown around during cooking	Use skewers or cocktail sticks.
Appliance is beeping	Either a zone is done or the second zone is starting.
Display has turned off	The appliance is in standby; press Power.
Error codes E1 or E5	Possible electrical fault. Unplug the appliance and contact Kitchen Warehouse Customer Service.

FAQs

How do I adjust the temperature or time in a single zone?

Select the zone, then press TEMP or TIME and use the dial to adjust.

How do I adjust settings when using both zones?

Select each zone individually and adjust TEMP or TIME as needed.

Does the unit need to preheat?

No. Preheating is not required.

Can I cook different foods in each zone?

Yes. Each zone has its own heating element and fan, preventing cross-contamination.

How do I pause the countdown?

Removing a drawer pauses the timer. Reinsert the drawer within 10 minutes to resume cooking. After that, the zone will cancel.

How do I stop one zone when using both?

Select the desired zone, then press STOP/START.

Is the drawer safe for my countertop?

The drawer becomes hot. Always place it on a heat resistant surface.

When should I use the crisping plates?

Use the crisping plate when you want extra crispiness. It elevates food to allow airflow underneath.

When should I use the stacked meal racks?

Use stacked racks to cook two food layers in one drawer. Place starches or vegetables below and proteins above. Avoid mixing fresh and frozen items in the same drawer.

Why didn't my food cook fully?

Ensure the drawer is fully inserted. Spread ingredients in a single layer and shake regularly. Adjust TEMP or TIME as needed.

Why is my food burnt?

Monitor food during cooking and remove it once it reaches your desired doneness. Avoid overcooking.

Why do lightweight ingredients move around?

The air fryer's fan may displace them. Use cocktail sticks to secure lightweight items like sandwich tops.

Can I air fry wet, battered ingredients?

Yes, but properly coat them with flour, then egg, then breadcrumbs. Firmly press breadcrumbs on to prevent blow-off.

FAQs

Why is the unit beeping?

The cooking cycle is complete, or the second zone is starting. Or, if using the air fry function, the beeping is signalling the shake alarm.

Why did the display go black?

The unit is in standby mode. Press the Power button to wake it.

WARRANTY

Get in touch with Customer Service

If you experience any issues with your Everten Express Double Stack Drawer Air Fryer, get in touch with our Customer Service team by email at customerservice@kitchenwarehouse.com.au or by phone on 1800 332 934 between the hours of 9am and 7pm (AEST) Monday to Friday. Alternatively you can use the Live Chat function on our website by visiting www.kitchenwarehouse.com.au/contact-us

90 day money back guarantee

We promise you a full refund within 90 days if your Everten product does not fulfil your expectations. This guarantee applies to qualified purchases of all Everten branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to any Kitchen Warehouse store.

Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee

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