



AIR FRYER

INSTRUCTION MANUAL



Model: BFE-903200B

Read this manual thoroughly before using and save it for future reference

IMPORTANT SAFEGUARDS

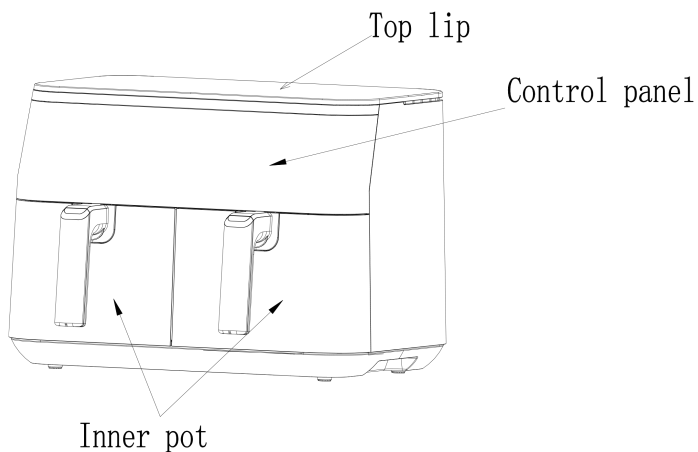
When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
6. If the supply cord is damaged it must be replaced by the manufacturer or a authorized service agent or a qualified technician in order to avoid a hazard.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, 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, turn off the Power button and then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Always make sure the inner pot is fully closed while Air Fryer is in operation. Air Fryer will not operate unless the inner pot is fully closed.
15. After the hot air frying is completed, the inner pot and the cooked foods are hot. Be careful when handling the hot inner pot.
16. The inner pot can not be used for storing things, especially papers, cardboard or plastic.
17. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

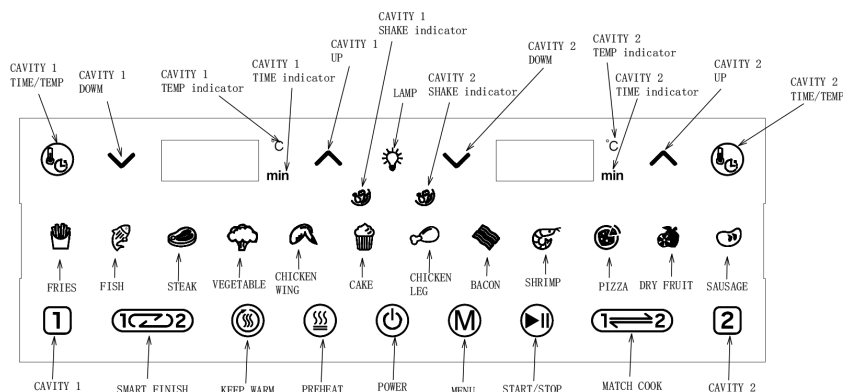
18. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

HOUSEHOLD USE ONLY

KNOW YOUR AIR FRYER



CONTROL PANEL



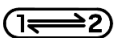
OPERATION INSTRUCTION FOR CONTROL PANEL

1. After plug in, one long beep can be heard, all the indicators on the control panel illuminate for 1 second and the appliance enters into the power off mode. At that time, the indicator of Power button illuminates solidly while other buttons and indicators go into the sleep mode.
2. Shortly press the Power button ‘’, cavity1 ‘’ and cavity2 ‘’ buttons on the control panel are activated. Then Shortly press the cavity1 button ‘’ or cavity2 button ‘’ At that time, the default temperature is 200°C and the default time is 15 minutes.
3. Shortly press ‘’ to make switching among the menus. The indicator of the selected menu flashes while the indicators of the other menus illuminate solidly.
4. Press cavity1 ‘’ or cavity2 ‘’ Shortly press the TIME/TEMP button ‘’ to make switching between the temperature and time, and then adjust the temperature or time by ‘’ or ‘’. Hold and press ‘’ or ‘’ to adjust the temperature or time quickly, at that time, you can still make switching among the menus.

5. After setting the temperature, time and menu, shortly press the START/STOP button “”, the appliance starts to work
6. During working, shortly press the START/STOP button “”, the appliance pauses working. Press the the START/STOP button “” again and the appliance continues working.
7. After the working is completed, the appliance exits from the working mode, five beep is heard, the display shows “000” and “000” flashes. When the display extinguishes completely (only the indicator of Power button illuminates), the appliance enters into the power off mode.
8. For the Preheat function, the default temperature is 200°C and the default time is 3 minutes. The time and temperature can not be adjusted under the preheat mode. In the before selecting the menu or pause mode, shortly press the PREHEAT button “” to select the function (press it again to cancel the selection). Shortly press the START/STOP button “” enter the preheating mode, and return to the default state.
9. For the keep-warm function, the default temperature is 80°C and the default time is 60 minutes. In the before selecting the menu or pause mode, shortly press the KEEP WARM button “” to select the function (press it again to cancel the selection). After the heating work is completed, the appliance enter the keep-warm mode
10. After the appliance is powered on, you can remove the inner pot at any time, at that time, the appliance stops working, the display illuminates solidly indicating the inner pot is removed, at that time, the appliance can not be operated. And the appliance will continue working after the inner pot is placed correctly again.
11. FRIES When 1/2 and 1/6 of the cooking time is left, FISH、STEAK、VEGETABLE、CHICKEN WING、CHICKEN LEG、BACON、SHRIMP、SAUSAGE、When 1/3 of the cooking time is left, the Shake indicator will flash and the buzzer will beep for 30 seconds to remind the user to perform the “Shake” operation. And the “Shake” operation will be canceled after either of the following operations is performed.

- (1) The user removes the inner pot and perform the “Shake” operation within 30 seconds, and then place the inner pot in the main body again.
- (2) There is not any operation within 30 seconds.

Either of the above conditions is considered to be the completion of the “Shake” operation. After the “Shake” operation is completed, the buzzer will stop beeping, the Shake indicator will extinguish and the appliance will continue working.

12. For the match cook function,when you have set the menu for cavity1 or cavity2 ,then shortly press the NATCH COOK“” button ,the set cavity data is copied another cavity,shortly press the START/STOP “”button,the appliance starts to work and return to the power off mode after the working is completed.

13. For the smart finish function,when you have set the menu for cavity1and cavity2 ,then shortly press the SMART FINISH“” button ,shortly press the START/STOP “”button,the appliance starts to work and return to the power off mode after the working is completed.using this function,different foods can cooked at the same time ,make sure the food is done at the time

BEFORE USING FOR THE FIRST TIME

1. Your Air Fryer is supplied with a shelf placed in the inner pot. Grasp the handle to remove the inner pot from the main body and then place it on a flat and clean working area.Remove all packing material and labels from the inside and outside of the Air Fryer.
2. Check and ensure that there is no packing material under and around the inner pot.
3. Wash shelf and inner pot in hot, soapy water.
4. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.

NOTE: During first use, the Air Fryer may emit a slight odor. This is normal.

WARNING: This appliance can not be used to boil water.

PRODUCT OPERATION GUIDELINES

1. Place the Air Fryer on a flat and heat-resistant working area which is close to an electrical outlet.
 2. Firmly grasp the handle to remove the inner pot from the main body and then place it on a flat and clean surface.
 3. Place the food on the shelf and please do not overfill.
 4. Push the inner pot into the main body and make sure that the inner pot is placed correctly.
 5. Connect the appliance with power source.
 6. The adjustable temperature range between 80°C and 200 °C and the adjustable time ranges between 1 minute and 60 minutes.
 7. If the Air Fryer is at the cold state, select the Preheat function (no need to load food), the heating indicator illuminates and the Air Fryer starts to heat. The cooking effect will be better after the appliance is preheated.
 8. Follow the operation in the section of **“OPERATION INSTRUCTION FOR CONTROL PANEL”** to select the proper time and temperature according to the food to be cooked. And then turn on the appliance.
 9. When the inner pot is removed, the heating element will stop working and the display will indicate that the inner pot has been removed. After the inner pot is placed correctly, the appliance will continue heating.
 10. Flip the food over to check the browning and doneness of the food. If need to continue cooking, adjust the temperature and time until the food is cooked completely.
 11. After the cooking is completed, remove the inner pot from the body and place it on a flat and heat-resistant surface. Put the cooked food in a proper container.
 12. The cooking can be continued if necessary. Unplug the appliance when not in use.
- NOTE:** The Air Fryer will not heat if the START/STOP button is not activated. Unless the inner pot is installed correctly, the Air Fryer will not heat and the display will indicate that the inner pot has been removed. After the cooking is completed, please press the Power button to turn off the Air Fryer.

WARNING: Be careful when flipping over the food in the inner pot. To avoid personal injury or property damage, do not flip over the food by shaking the whole machine.

WARNING: Be extra careful when removing and placing the inner pot to avoid being scalded by hot steam.

WARNING: After cooking, do not put the shelf and inner pot directly on the plastic table to avoid scorching the plastic table. Don't turn the inner pot with shelf over.

HELPFUL HITS

1. Olive oil or vegetable oil works well for air frying. Oil can be applied on the foods to get a better cooking result. And please make sure the foods are dried before being applied with oil.
1. The food can be cut into small pieces to increase the cooking area and make the food be crispier. Activate the preheat function before frying food for better cooking result.
2. Do not overfill the inner pot with food. Never fill the inner pot with food of which amount is more than 1/2 of the maximum capacity of inner pot.
3. For the best cooking result, some foods need to be flipped over during air-frying. Refer to “**INTRODUCTION FOR MENUS**” for specific information.
4. When cooking foods that are naturally high in fat, such as chicken wings or sausages, it may be necessary to empty the grease from the inner pot between uses to avoid excessive smoke.
5. Always dry the food before cooking to improve browning and avoid excessive smoke.
6. The food in the inner pot must not be higher than the mouth of the inner pot to allow air to circulate inside.

INTRODUCTION FOR MENUS

FOOD	TEMP	TIME	KEEP WARM	TEMP RANGE	TIME RANGE	SHAKE
FRENCH FRIES	200°C	20mins	YES	80~200°C	1~60min	YES
FISH	200°C	20mins	YES	80~200°C	1~60min	YES
STEAK	200°C	13mins	YES	80~200°C	1~60min	YES
VEGETABLE	180°C	10mins	YES	80~200°C	1~60min	YES
CHICKEN WING	200°C	15mins	YES	80~200°C	1~60min	YES
CAKE	160°C	30mins	YES	80~200°C	1~60min	NO
CHICKEN LEG	200°C	18mins	YES	80~200°C	1~60min	YES
BACON	200°C	7mins	YES	80~200°C	1~60min	YES
SHRIMP	200°C	13mins	YES	80~200°C	1~60min	YES
PIZZA	200°C	10mins	YES	80~200°C	1~60min	NO
DRY FRUIT	60°C	240mins	NO	60~80°C	120-540mins	NO
SAUSAGE	200°C	10mins	YES	80~200°C	1~60min	YES

NOTES:

1. Always use a meat thermometer to ensure that meat, poultry and fish are cooked thoroughly before eating.
2. The “**INSTROCTION FOR MENUS**” is only for reference. The amount, thickness or density of the food and whether the food is fresh, thawed or frozen may affect the cooking time.
3. The “**INSTROCTION FOR MENUS**” shows the average cooking time, the time required to take some measures and the measures taken to achieve the best cooking result.
4. Frying a small amount of food will result in a shorter cooking time and a better cooking result. Adjust the temperature and time as necessary to suit your taste.

CLEANING AND MAINTAINACE

WARNING: Allow the Air Fryer to cool down fully before cleaning.

1. Unplug the Air Fryer. Remove the inner pot from the main body. Make sure the inner pot and shelf have cooled completely before cleaning.
2. Wash the inner pot and shelf in hot soapy water. Do not use metal kitchen utensil or abrasive cleanser or cleaning product as this may damage the non-stick coating.
3. The shelf and inner pot are dishwasher-safe. For the best results, place them on the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth.
5. The appliance contains no user serviceable parts. Except for cleaning, all maintenance requiring disassembling must be carried out by qualified service personnel.

TROUBLESHOOTING

Problem	Reason	Solution
No indication or the control panel can not be operated.	The plug has not been inserted well or the inner pot is not placed correctly.	Insert the power plug correctly and place the inner pot correctly, and ensure that the Power button is turned on.
Uneven browning	The food is not shaken during cooking.	When “shake” remind of the cooking time is left, remove the inner pot and shake the food.
There is a large amount of smoke produced.	There is too much moisture on the surface of food	Clean the moisture on the surface of food with kitchen paper

STORING INSTRUCTION

1. Make sure the Air Fryer is unplugged and all parts are cleaned and dried before storing.
2. Never store the Air Fryer at a hot and wet place.
3. Store Air Fryer in its box or at a clean, dry place.

Environment Friendly Disposal



*You can help protect the environment!
Please remember to respect the local regulations:
hand in the non-working electrical equipments to
an appropriate waste disposal center.*

BRUHM products are intended household use only

BRUHM has policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its model at any time.