



AIR FRYER

INSTRUCTION MANUAL



MODEL:BFM-421500B

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. 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. 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.

7. 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.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

-
9. Do not use outdoors.
 10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
 11. Do not place on or near a hot gas or electric burner, or in a heated oven.
 12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 13. To disconnect, turn both the timer dial and temperature dial to OFF. Then remove plug from wall outlet.
 14. Do not use appliance for other than intended use.
 15. Make sure the frying drawer is locked into the front of the drawer – both frying basket handle tabs must be fully inserted into the trenches on the top of the basket drawer.
 16. Always make sure frying drawer is fully closed, with frying drawer handle locked securely in the drawer, while Air Fryer is in operation.
- WARNING: Air Fryer will not operate unless frying drawer is fully closed.
- CAUTION: After hot air frying, the frying drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer drawer.

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow

metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 220-240V AC electrical outlet only.
3. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet on the back side and the air inlet on the top of the Air Fryer with any objects.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. Always use the frying drawer handle to open frying drawer.
11. Do not replace the empty frying drawer (without the frying basket) into the Air Fryer body. Check to make sure the frying drawer is locked in position in the drawer.

WARNING: After air frying, make sure to place the frying drawer on a flat, heat-resistant surface before pressing the basket release button.

WARNING: Under- or over-filling the frying drawer may damage the Air Fryer and could result in serious personal injury.

12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.

SAVE THESE INSTRUCTIONS

NOTES ON THE CORD

The provided short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord is not recommended for use with this product. Always plug directly into a wall outlet/receptacle.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

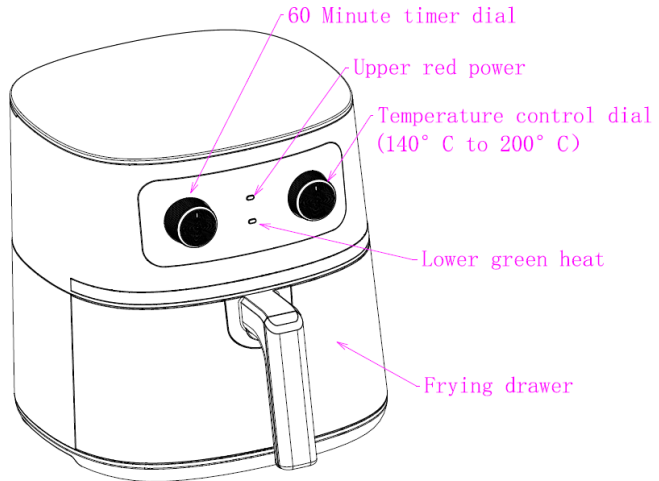
ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

1. The appliances are not intended to be operated by means of an external timer or separate remote-control system.

2. This appliance shall not be used by children from 0 year to 8 years. This appliance can be used by children aged from 8 years and above if they are continuously supervised. This appliance can be used by people with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Keep the appliance and its cord out of reach of children aged less than 8 years. Cleaning and user maintenance shall not be made by children.
3. Children should be supervised to ensure that they do not play with the appliance.
4. This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments
5. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
6. Keep the appliance and its cord out of reach of children less than 8 years.
7. The temperature of accessible surfaces may be high when the appliance is operating.

Control Dials



Temperature Control Dial

* Select air frying temperatures from 140°C to 200°C. Temperatures can be adjusted at any time.

* The green HEAT light will turn on once the set temperature is reached.

* The green HEAT light and heating element cycle on and off to maintain the selected temperature.

60 Minute Countdown Timer Dial

* Once the timer dial is set, the red POWER light will illuminate to show the Air Fryer is powered on.

* To assure even cooking/browning, open the frying drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying drawer.

IMPORTANT: When you pull the drawer out from the Air Fryer body, the red POWER light and the Air Fryer will turn OFF. The timer will continue to count down when the drawer is opened.

* Heating will resume when the drawer is replaced.

* One beep will sound when the set time has reached 0. The Air Fryer will turn OFF automatically. Both the red POWER light and the green HEAT light will turn off.

IMPORTANT: When all air frying is finished, turn both the temperature control dial and the timer dial to MIN and 0 (OFF). Unplug the Air Fryer when not in use.

Before Using for the First Time

1. Your Air Fryer is shipped with the frying drawer locked into the drawer, inside the Air Fryer body. Firmly grasp the frying drawer handle to open frying drawer; then remove the drawer from the machine and place on a flat, clean work area.
2. Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around the frying drawer.
3. Wash frying drawer 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.
5. Lock the clean frying drawer into the drawer.

Operating Instructions

WARNING! This unit should not be used to boil water.

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

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical

outlet.

2. Firmly grasp the frying drawer handle to open frying drawer; then remove the drawer from the machine and place on a flat, clean surface.

3. Place food into the frying drawer. NEVER fill any frying drawer more than 1/2 full.

4. Insert the assembled frying drawer into the front of the Air Fryer.

Always make sure frying drawer is fully closed.

5. Plug cord in the wall outlet.

6. Select air frying temperature from 140°C to 200°C.

7. Turn timer dial to the desired air frying time plus 3 minutes for preheat if the Air Fryer is cold. The red POWER light will illuminate; the Air Fryer will begin heating.

IMPORTANT: The Air Fryer will not heat if the timer dial has not been set.

WARNING: Air Fryer will not heat -- the red POWER light will remain off, until frying basket drawer is fully closed.

8. The green HEAT light will turn on when set temperature is reached.

NOTE: During air frying, the green HEAT light will cycle on and off as proper air frying temperature is maintained.

9. To assure even cooking/browning, open the drawer halfway through the cooking time and check. Lift frying drawer from frying drawer in order to turn or shake foods in the frying drawer. Once complete, return the frying drawer into frying drawer. Adjust temperature if needed. The timer will continue to count down when the drawer is opened, but the Air Fryer will stop heating until the drawer is replaced.

CAUTION: Make sure the drawer is in the locked position when shaking foods

for the Air Fryer. To avoid damage to persons or personal property, do not press the drawer release button while shaking the frying drawer.

WARNING: Extreme caution must be used when handling the hot frying drawer. Avoid escaping steam from the frying drawer and the food.

CAUTION: Always use oven mitts when handling the hot air fryer drawer.

CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying drawer from the drawer before emptying.

NEVER turn the drawer upside down with the frying drawer attached.

NOTE: The Air Fryer can be turned OFF at any time by turning the timer dial to 0. 10. One beep will sound when the set air frying time has expired. The Air Fryer will turn OFF automatically. Both the red POWER light and the green HEAT light will turn off.

11. Shake the frying drawer vigorously and check food for browning and doneness. If additional air frying is needed, adjust temperature if desired, and set timer for 5 minute increments until fully cooked.

12. Allow cooked food to rest for 5 to 10 seconds before removing drawer from Air Fryer or food from frying drawer.

13. When air frying is finished, remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying drawer from the drawer.

14. Shake air fried foods out onto serving area. Promptly return the frying drawer to the drawer and lock into place. Continue with subsequent batches, if any.

NOTE: When the next batch is ready, the Air Fryer's **1250-1500** watt heating

system will quickly heat and recover.

15. When all air frying is completed, turn both the temperature control dial and the timer dial to MIN and 0 (OFF). Both the red POWER light and the green HEAT light will turn off.

16. Unplug the Air Fryer when not in use.

HELPFUL HINTS

1. Olive oil spray or vegetable oil works well for air frying.
2. Use your Air Fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time! As a general rule, lower the recipe baking temperature by 10°C and reduce the cooking time by 30% to 50% depending on the food and amount.
3. Do not overfill frying drawer with food. NEVER fill any frying drawer more than 1/2 full.
4. For best results, some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart following as a general guide.
5. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying drawer between batches.
6. Always pat food dry before cooking to encourage browning and avoid excess smoke.
7. Air fry small batches of freshly breaded foods. Press breading onto food to help it adhere. Arrange in frying drawer so that food is not touching to allow air flow on all surfaces.
8. The Air Fryer can be used to reheat food. Set the temperature to **140°C to**

200°C for up to 15-20 minutes.

Air Frying Chart

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING. The following chart is intended as a guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.

1. To assure even cooking/browning, open the frying drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying drawer. This chart lists average total air frying time, the time at which some action is required, and what action is to be taken for best results.

2. Remember, frying smaller batches will result in shorter cooking times and higher

food quality. Adjust air frying temperatures and times as necessary to suit your taste.

IMPORTANT NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

* Oil may be sprayed or brushed onto foods.

* Spray oils work well as oil is evenly distributed and smaller quantities of oil are needed.

* To ensure crispy results, make sure foods are dried before adding oil.

* Cut pieces smaller to create more surface area for crispier results.

* Blanching is a term that refers to pre-cooking foods at a lower temperature before the final air fry.

* Add 5 minutes to the AIR FRY TIME to allow the Air Fryer to preheat.

FOOD	TEMP	AIR FRY TIME	ACTION
Cake	160°C	16-18 minutes	—
French Fries	200°C	20-22 minutes	Shake once
Fish	180°C	18-20 minutes	Turn over once
Drumsticks	200°C	18-22 minutes	Turn over once
Meat	200°C	15-20 minutes	Turn over once
Steak	200°C	12-15 minutes	Turn over once
Chicken wings	200°C	25-30 minutes	Turn over once

LEASE NOTE:

The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts.

Any

servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

Care & Cleaning Instructions

WARNING! Allow the Air Fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket from the drawer. Make sure the frying drawer and frying drawer have cooled completely before cleaning.

2. Wash the drawer drawer and frying drawer in hot soapy water. Do not use

metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.

3. The frying drawer are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.

4. Wipe the Air Fryer body with a soft, non-abrasive damp cloth to clean.

Storing Instructions

1. Make sure the Air Fryer is unplugged and all parts are clean and dry before storing.

2. Never store the Air Fryer while it is hot or wet.

3. Store Air Fryer in its box or in 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.