

baridi

Baridi 3.5L Low Fat Air Fryer Digital Rapid Oil Free Circulation 1300W 8 Presets



Model No. DH60.V2

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully and note any safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to
instruction
manual



Warning:
Hot
Surface

SAFETY INSTRUCTIONS

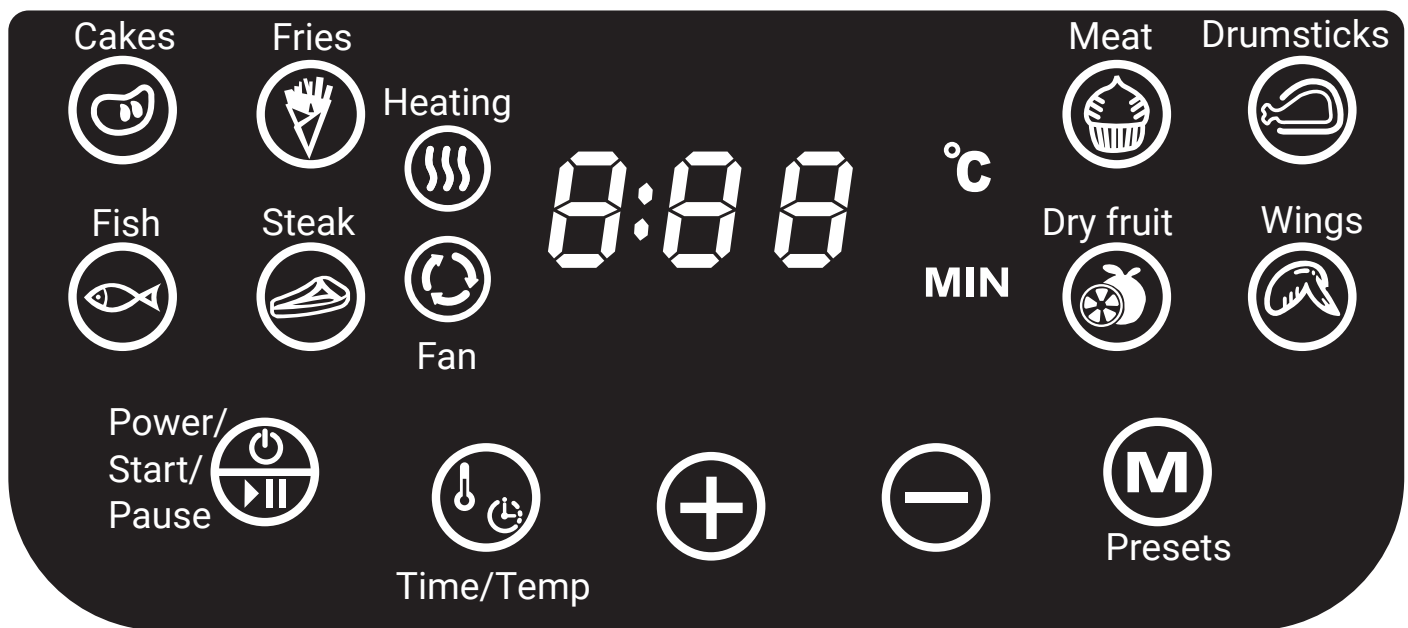
• ELECTRICAL SAFETY

- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using.
- Inspect power supply leads, plugs and all electrical connections for wear and damage.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- **DO NOT** use worn or damaged cables, plugs or connectors.
- Ensure that any faulty item is repaired or replaced immediately by a Baridi qualified technician.
- Baridi recommend that an RCD (Residual Current Device) is used with all electrical products.
- **Important:** Ensure that the voltage rating on the appliance suits the mains power supply.
- **DO NOT** pull or carry the appliance by the power cable. **DO NOT** pull the plug from the socket by the cable. **DO NOT** immerse power cable in any liquid. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- If the cable or plug is damaged during use, switch off the electricity supply and remove from use.
- If the power cable is damaged it must be replaced by the manufacturer or a authorized service agent or a qualified technician in order to avoid a hazard.
- **DO NOT** let power cable hang over edge of table or counter, or touch hot surfaces.
- An extension cord is not recommended for use with this product.
- To protect against electric shock do not immerse cable, plugs, or appliance in water or other liquids.

• GENERAL SAFETY

- **READ ALL INSTRUCTIONS.** All users of this appliance must read and understand this instruction manual before operating or operating or cleaning this appliance.
- **DO NOT** touch hot surfaces. Use basket handle.
- 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 should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 years old and are supervised.
- Unplug from outlet when not in use and before cleaning. Allow to cool.
- **DO NOT** operate if fryer malfunctions, or has been damaged in any manner. Contact Baridi service.
- The use of accessory attachments, not recommended by the appliance manufacturer, may cause injuries.
- **DO NOT** use outdoors.
- **DO NOT** place near an electric or gas hob or near an oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To disconnect from mains supply, turn off all functions first using the control panel. Then remove plug from mains supply.
- **DO NOT** use appliance for anything other than its intended use.
- **WARNING!** Make sure the frying basket is locked into the drawer. Air fryer will not operate unless frying basket drawer is fully pushed into position.
- **CAUTION:** After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling. Extreme caution must be used when handling the hot air fryer basket/drawer. Always use oven mitts when handling.
- **CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. This appliance retains heat for some time after it is turned off.
- **DO NOT** place anything on top of the appliance while it is operating or while it is hot.
- **DO NOT** leave this appliance unattended during use.
- **PLACEMENT:** Site the air fryer on a flat, heat resistant work area.
- **DO NOT** obstruct the air outlet on the back and the inlet on the top of the air fryer.
- Keep appliance at least 10cm away from walls or other objects during operation.
- **WARNING!** After air frying, make sure to place the frying basket drawer on a flat, heat resistant surface before pressing the basket release button.
- **DO NOT** replace the empty frying basket drawer (without the frying basket) into the air fryer body. Check to make sure the frying basket is locked in position in the drawer.
- **WARNING!** Under or over filling the frying basket may damage the air fryer and could in serious personal injury.
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- This appliance is intended to be used in household and similar applications 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.
- **PLASTICISER WARNING: CAUTION:** To prevent plasticisers from migrating to the finish of the counter top or other furniture, use non plastic coasters to protect surfaces. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.
- **WARNING!** This unit should not be used to boil water.

CONTROLS



Power/Start/Pause: Press for 5 seconds buzzer sounds temperature defaults to 220°C time defaults to 0.16 (french fries)



Press **Time/Temp** to select temperature/time. Press + or - to increase/decrease

Time increments: 1 min

Time range: 0.01 to 60.00 mins

Temperature increments: 5°C each press

Temperature range: 80-220°C

Press Power/Start/Pause to start fryer Time and Temp displays in turn

When cooking is finished: buzzer sounds 3 times, display shows 000 fryer turns off



Presets: Press to scroll through Preset cooking programmes.

Press Power/Start/Pause to select desired Preset.



Heating: On whilst heating



Cakes: 160°C/15 mins



French Fries: 220°C/16 mins shake half way through cooking



Steak: 200°C/10 mins



Fish: 180°C/20 mins



Meat: 220°C/15 mins



Drumsticks: 220°C/20 mins



Chicken wings: 220°C/13 mins



Dry Fruit: 40-80°C/4 hours

HOW TO REMOVE FRYER BASKET FROM FRYER BASKET DRAWER

- Remove fryer drawer from air fryer.
- Slide cover on top of handle forward.
- Release button is now visible.
- Press release button down to release fryer basket from fryer basket drawer.
- To replace fryer basket lower into fryer basket drawer and ensure it clicks into place before replacing in Air fryer body.



BEFORE FIRST USE

- Fryer is supplied with the frying basket locked into the drawer, inside the air fryer body.
- Firmly grasp the frying basket handle to open frying basket drawer, then remove the drawer and place on a flat, clean work area.
- Remove all packaging material from under the basket. Remove securing tape from the body of the air fryer.
- Wash frying basket and drawer in hot, soapy water.
- Wipe Air fryer body with a damp cloth. Dry all parts thoroughly.
- Lock the clean frying basket into the drawer.

OPERATION

- **NOTE:** During first use, the air fryer may emit a slight odour. This is normal.
- Place the Air fryer on a flat, heat resistant work area, close to an electrical outlet.
- Firmly grasp the frying basket handle to open frying basket drawer. Remove the drawer from the machine and place on a flat, clean surface.
- Place food into the basket. **DO NOT** overfill frying basket with food. To ensure proper cooking and air circulation, **NEVER** fill the basket more than 1/2 full.
- Put the frying basket into the air fryer, ensure that it is fully in place.
- Plug into mains supply.
- Select time/temperature or preset programme.
- Press Power/Start/Pause. **IMPORTANT:** if the start button is not pressed, the air fryer will not heat up.
- If the air fryer is cold, adjust the time to 3-5 minutes to preheat the machine.
- Display flashes during heat up phase.
- **WARNING!** Unless the fryer drawer is completely closed, the air fryer will not be heated and the display will be off.
- When set temperature is reached, Heating light stops flashing, set temperature shows on the display.
- **NOTE:** During operation, the heating indicator light is cycled on and off as the selected temperature is maintained.
- **NOTE:** To ensure uniform cooking/colour, open the fryer drawer half way through cooking and check the food in the frying basket. Rotate or shake the food in the basket. Be careful when turning the food in the basket. To avoid personal injury or property damage, **DO NOT** turn the food by shaking the whole machine.
- **WARNING!** Be careful when taking out the drawer to avoid being scalded by steam.
- **NOTE:** Hot oil may accumulate at the bottom of the fryer drawer. To avoid personal injury or food contamination, remove before use.
- When the drawer is opened, the fryer is powered off, heating fan stops and display goes out. After the drawer is put back in the screen comes back on, the fryer will continue heating.
- **WARNING!** After cooking, **DO NOT** put the shelf and inner pot directly on to surface that will be damaged by their residual heat.
- **NOTE:** Turn off the power switch to turn off the air fryer.
- When the set working time is reached, the appliance will sound a continuous beep.
- The air fryer will turn off automatically.
- The display screen is off and only the power switch is displayed.
- Turn the food over to check the colour and to check how 'cooked' the food is. If you need to continue cooking, adjust the temperature and time until the food is completely cooked.
- After the food is cooked to your satisfaction, pull the drawer out of the machine body and place it on a flat and heat resistant surface.
- Put the cooked food into a suitable container. Continue cooking if necessary.
- **NOTE:** If continuing to use the fryer, the heating system of the air fryer will heat faster than the first time.
- Press the pause button, and the display indicator will go out.
- Disconnect from mains supply when not in use.

HELPFUL HINTS

- Olive oil/vegetable oil spray work well for air frying.
- 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.
- **DO NOT** overfill frying basket with food. **NEVER** fill any frying basket more than 1/2 full.
- For best results, some foods need to be shaken vigorously or turned over during the air fry time.
- 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 drawer between batches.
- Always pat food dry before cooking to encourage browning and avoid excess smoke.
- Air fry small batches of freshly breaded foods:
- Press breading onto food to help it adhere. Arrange in frying basket so that food is not touching to allow air flow.
- The Air fryer can be used to reheat food. Set the temperature to 220°C for up to or up to 15-20 minutes.
- **WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**
- The quantity of food air fried at one time, the thickness or density, and whether the food is fresh, thawed, or frozen may alter the total cooking time.
- 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.
- To ensure crispy results, make sure foods are dried before adding oil.
- Cut pieces smaller to create more surface area for crispier results.

- **BLANCHING:** Pre cook foods at a lower temperature before a final air fry.
- Add 3-5 minutes to the AIR FRY TIME to allow the Air fryer to preheat.
- **WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**

MAINTENANCE

- **WARNING!** Disconnect from mains supply before cleaning.
- **WARNING!** Allow the Air fryer to cool fully before cleaning.
- **NOTE:** This appliance requires little maintenance. It contains NO user serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by properly qualified repair technicians.
- **CLEANING**
- Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely.
- Wash the basket drawer and frying basket in hot soapy water. **DO NOT** use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non stick coating.
- The frying basket and frying basket drawer are dishwasher safe. For best results, place in the top rack of your dishwasher to clean.
- Wipe the Air fryer body with a soft, non abrasive damp cloth to clean.

STORAGE

- Make sure the air fryer is unplugged and all parts are clean and dry before storing.
- Never store the air fryer while it is hot or wet.
- Store Air fryer in its box or in a clean, dry place.



Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)



Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations.



Please note that this product contains one or more batteries. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

