

# baridi

## Baridi Dual Zone Air Fryer, 8 Presets, 1700W, 8L, Black



### Model No. DH172

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

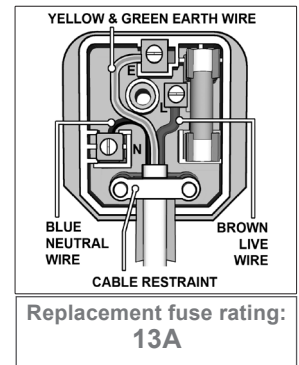


Warning:  
Hot  
Surface

## 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. Baridi recommend that an RCD (Residual Current Device) is used with all electrical products. You may obtain an RCD by contacting your local domestic stockist. If the product is used in the course of business duties, it must be maintained in a safe condition and routinely PAT (Portable Appliance Test) tested.
- **Electrical safety information:** It is important that the following information is read and understood.
- Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- Regularly inspect power supply cables and plugs for wear or damage and check all connections to ensure that they are secure.
- **Important:** Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse - see fuse rating in these instructions.
- **DO NOT** pull or carry the appliance by the power cable.
- **DO NOT** pull the plug from the socket by the cable.
- **DO NOT** use worn or damaged cables, plugs or connectors.
- Ensure that any faulty item is repaired or replaced immediately by a qualified electrician.
- This product is fitted with a BS1363/A 3 pin plug. If the cable or plug is damaged during use, switch off the electricity supply and remove from use. Ensure that repairs are carried out by a qualified electrician.
- Replace a damaged plug with a BS1363/A 3 pin plug. If in doubt contact a qualified electrician.
  - A) Connect the GREEN/YELLOW earth wire to the earth terminal 'E'.
  - B) Connect the BROWN live wire to the live terminal 'L'.
  - C) Connect the BLUE neutral wire to the neutral terminal 'N'.
- Ensure that the cable outer sheath extends inside the cable restraint and that the restraint is tight.
- Dellonda recommend that installation and repairs are carried out by a qualified electrician.

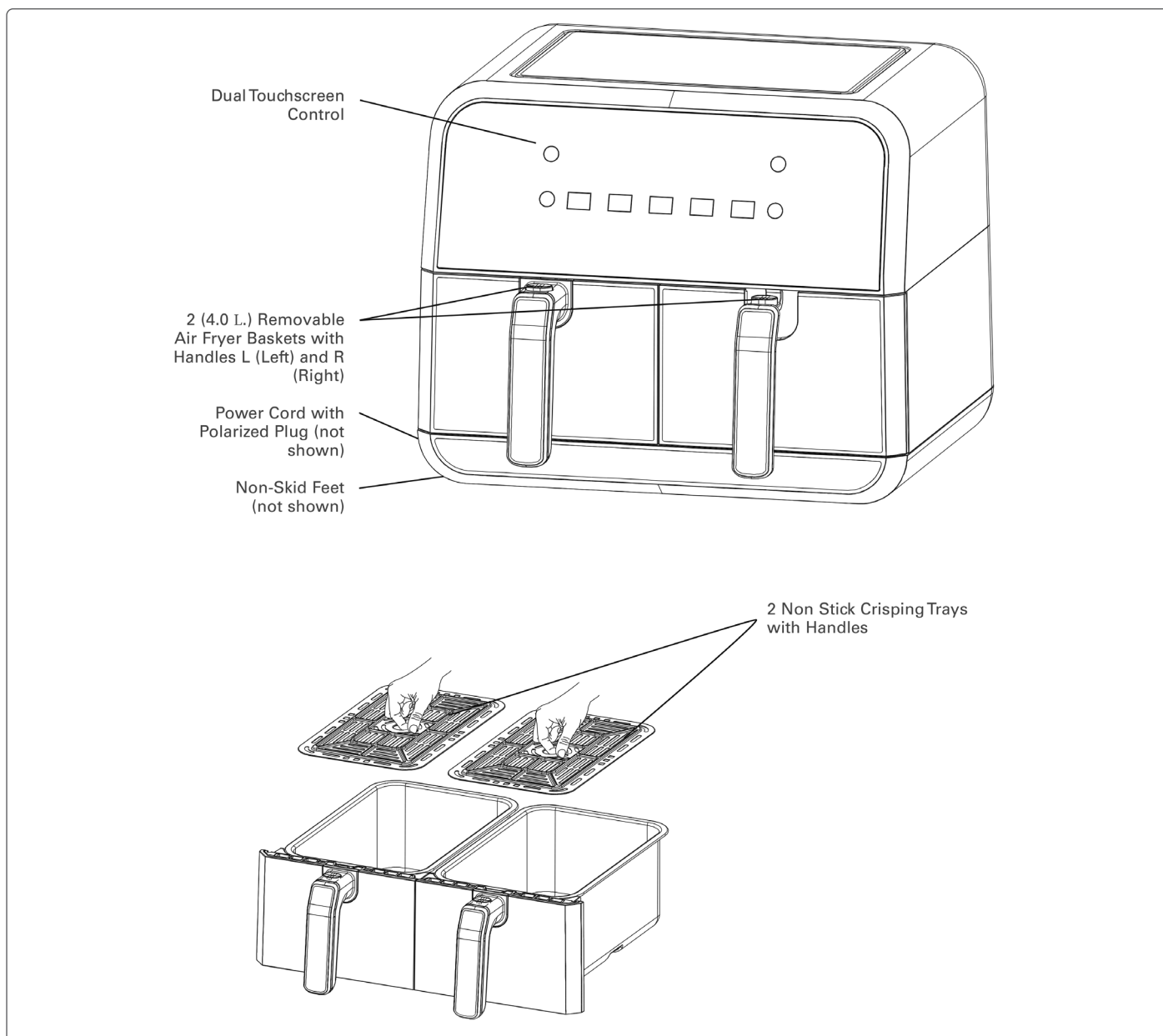


### • GENERAL SAFETY

- 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. Use oven mitts or pot holders.
- 3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
- 4. This appliance may be used and cleaned by children age 8 and older or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, ONLY IF 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.
- **NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.**
- 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, press XXX and pull any active fryer basket(s) out of the Air Fryer body. Remove plug from wall outlet.
- 14. **DO NOT** use appliance for other than intended use. When using the crisping tray(s), make sure they are properly inserted into each air fryer basket before cooking.
- 15. Make sure the crisping tray is in place before adding food to be air fried.
- 16. Always make sure any active fryer basket is fully inserted and locked into the front of the Air Fryer before operation.
- **WARNING:** Air Fryer will not operate unless the active fryer baskets are fully closed.
- **CAUTION:** After hot air frying, roasting, broiling, baking, or reheating, the fryer baskets, crisping trays (if used) and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer baskets and crisping trays.
- **FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS**
- **CAUTION HOT SURFACES** This appliance generates heat and may release 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 electrical outlet only.

- 3. If this appliance begins to malfunction during use, press and pull any active fryer basket(s) out of the body. Remove plug from mains supply.
- **DO NOT** use or attempt to repair the malfunctioning appliance. Contact Dellonda.
- 4. **DO NOT** immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
- 5. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- 6. Place the Dual Basket Air Fryer on a flat, stable, heat-resistant work area.
- 7. **DO NOT** obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
- 8. Keep appliance at least 100mm away from walls or other objects during operation.
- 9. Always use each fryer basket handle to remove each fryer basket. Under- or over-filling the fryer basket may damage the Air Fryer and could result in serious personal injury.
- 10. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
- **WARNING! This Air Fryer should not be used to boil water.**
- **WARNING! This Air Fryer should never be used to deep fry foods.**
- **MAINS POWER LEAD**
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- An properly rated extension cable may be used if care is exercised in their use:
  - A. The marked electrical rating of the extension must be at least as great as the electrical rating on the appliance.
  - B. Extension cable should be earthed type.
  - C. The extension cable should not drape over the countertop or table where it can be pulled by young children or tripped over unintentionally.
- **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 counter top or other furniture. Failure to do so may cause the finish to darken or permanent stains may occur.
- **ELECTRIC POWER**
- If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate circuit from other appliances.








## CONTENTS






## DUAL TOUCHSCREEN CONTROL







### ON/OFF

- When Air Fryer is plugged in a tone will sound and controls panel will illuminate then go out. The  button will light up red, indicating that the unit is powered on.
- When  is pressed, a tone will sound, the  will turn green, and the ,  and  buttons will light up.
- When in operation press  to turn both LEFT and RIGHT basket controls OFF.

### LEFT/RIGHT BASKET CONTROL





- When the pulsing  is pressed, a tone will sound, you can select the left or right basket independently, or dual cook to use both at the same time.
- Press the  or  button to programme the Left or Right basket. Whilst Left or Right flashes, press any MENU button to continue.

**NOTE:** LEFT or RIGHT baskets may be programmed independently, at any time before or during operation.

- The  or  button will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate  or  basket control button.


When LEFT or RIGHT begins to flash, programming can be adjusted.

### TEMP + or -/ TIME + or -

- Press  or  on the left side of the control panel, to increase or reduce TEMP in 5 degree increments. Press  or  on the right side of the control panel to increase or decrease the TIME in 1 minute increments.



### SHAKE




- For all menu selections except: BROIL, REHEAT, and DEHYDRATE, 5 tones will sound at 2/3 of the cook time, to remind you to shake the basket.
- Press  to turn this feature OFF. SHAKE will disappear from the screen.

**NOTE:** Shake will not work if cooking time is below 3 minutes.

### DUAL COOK

- Press  to effortlessly duplicate settings for both LEFT and RIGHT Air Fryer baskets or select DUAL COOK to program left and right baskets at the same time. After pressing  simply adjust temperature and time for both baskets at the same time.

### SYNC FINISH

- Both LEFT and RIGHT baskets must first be programmed.
- Press  to ensure both baskets will complete cooking together.

• HOLD will appear on the display as the Dual Air Fryer synchronises the final cooking times.

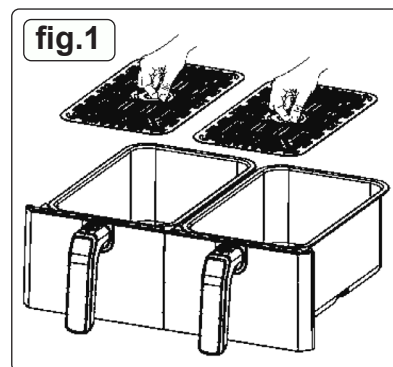
**NOTE:** Once cooking has started SYNC function will not be operable.

### START/PAUSE

- Once programming is complete, press  to START the cooking process or to PAUSE any operation.

## BEFORE USING FOR THE FIRST TIME

- Remove all packing material and labels from the inside and outside of the Air Fryer. Check that there is no packaging underneath and around each of the fryer baskets and crisping trays.
- 1. Your Dual Basket Air Fryer is shipped with the 2 crisping trays locked into each fryer basket inside the Air Fryer body.
- 2. Firmly grasp each fryer basket handle, to pull fryer baskets out of the main body.
- 3. Grasp each crisping tray handle and lift to remove from each basket, fig.1.
- 4. Wash both fryer baskets and crisping trays in hot, soapy water.
- 5. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.**
- Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
- 6. Replace crisping trays into each fryer basket. With the handle facing up, insert each tray so that the rubber corners fit and lock comfortably into each basket.
- 7. Due to base unit's front curve, the air fryer baskets must be inserted into the proper sides. The tops of the drawers are labelled L (LEFT) and R (RIGHT). Slide the LEFT air fryer basket/crisping tray into the left side of the Air Fryer body. Slide the RIGHT air fryer basket/crisping tray into the right side of the body. Before use, make sure each basket is fully inserted and locked into place, fig.1.
- **NOTE:** During first use, the Dual Air Fryer may emit a slight odour. This is normal and will not affect flavour.









## OPERATING INSTRUCTIONS

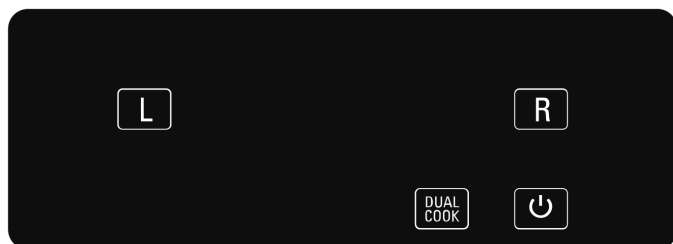
- **IMPORTANT!** The maximum food capacity recommended for each Air Fryer basket is 4.0 litres of food per basket.
- This Dual Basket Fryer should not be used to boil water.
- **WARNING!** This Dual Basket Fryer should never be used to deep fry foods.
- 1. Place the Dual Basket Air Fryer on a flat, stable, heat-resistant work area, close to an electrical outlet.
- 2. If needed, add crisping tray(s). See "Before Using for the First Time" for a detailed description.
- 3. Place food into either or both fryer baskets. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 2 to 3 cups of food to the fryer basket.
- **NOTE:** Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray.
- 4. Insert the assembled fryer basket(s) into the front of the Dual Basket Air Fryer. Always make sure fryer basket(s) are in their proper LEFT/RIGHT position and they are fully closed.

**8 MENU SELECTIONS: AIR FRY, ROAST, BROIL, BAKE, REHEAT, KEEP WARM, FRENCH FRIES, DEHYDRATE**  
**PRE-PROGRAMMED TEMPS & TIMES**

## MANUAL OPERATION CHART

Menu	Default TEMP	Default TIME	TEMP Range	TIME Range	SHAKE Food
AIR FRY	200 °C	20 mins	85 °C - 200 °C	1 - 60 mins	2/3 time/ 1x
ROAST	200 °	35 mins	175°C - 200 °C	1 - 60 mins	2/3 time/ 1x
BROIL	200 °C	10 mins	200 °C	1 - 30 mins	not recommended
BAKE	175 °C	16 mins	85 °C - 200 °C	1 - 60 mins	2/3 time/ 1x
REHEAT	125 °C	6 mins	85 °C - 200 °C	1 - 60 mins	not recommended
KEEP WARM	85 °C	60 mins	75 °C - 100 °C	1 - 60 mins	not recommended
FRENCH FRIES	180 °C	18 mins	85 °C - 200 °C	1 - 60 mins	2/3 time/ 1x
DEHYDRATE	65 °C	8 hours	45°C - 85°C	1 hr- 24 hrs	not recommended

- 1. Plug into mains supply. An audible tone will sound, the control panel will illuminate. The  will light up red.
- 2. When the  is pressed, a tone will sound and the power button will turn green, the control panel will illuminate LEFT, RIGHT and  fig.2.
- 3. Select  ,  or  . Press the desired MENU button. A tone will sound. The LEFT or RIGHT basket control and both the default TEMP (in large numerals) and default TIME (smaller numerals) will flash on the display and alternate between time and temperature, fig.3.



**SINGLE BASKET: MANUAL OPERATION**



**fig.4**



**fig.5**

- 1. For single basket cooking, press **START PAUSE** to start the cooking process, fig.4.
- 2. For dual basket cooking, press the other basket control, fig.5. MENU selections will appear.
- 3. Press the desired MENU for RIGHT basket cooking.
- 4. Press **START PAUSE** to START the cooking process.
- 5. When the selected LEFT basket control begins to flash, press any MENU button to continue, fig.3.
- 6. When both the TEMP and TIME light up, press TEMP **+** or **-** to increase or reduce the TEMP in 5 degree increments.

**NOTE:** Press and hold the TEMP button to fast advance.

- 7. Press TIME **+** or **-** to increase or decrease TIME in 1 minute increments.

**NOTE:** In the dehydrate setting, time is adjusted in 1 hour increments.

- 8. When the desired TIME and TEMP appear on the digital display, press **START PAUSE** to turn the Dual Basket Air Fryer ON. The target TIME will begin to count down. TEMP and remaining TIME will appear on the digital display, fig.4.

**NOTE:** To pause air frying immediately, push the basket release button and pull the active fryer basket out of the body at any time. When the basket is replaced, cooking will resume.

- 9. When the remaining TIME reaches 00:00, the display will show "Cool Cool" and change to "End End" and beep 5 times when it is safe to remove food.

**NOTE:** The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

**IMPORTANT:** Always check food halfway through cooking time to determine final cook TIME and TEMP.

- 10. To adjust the air frying TEMP or TIME during operation, use the TEMP or TIME **+** or **-** to increase or decrease TEMP or TIME as you cook.

**DUAL BASKET: MANUAL OPERATION**

- 1. Program the Air Fryer LEFT basket following Single Basket : Manual Operation Steps 5 through to 10.
- 2. Press the RIGHT basket Control, fig.6. The menu will appear.
- 3. Press the desired MENU button for RIGHT basket cooking. Adjust TEMP or TIME as needed. A tone will sound to confirm your selection.
- 4. Press **START PAUSE** to begin operation, fig.7.



**fig.6**



**fig.7**



**fig.8**




**fig.9**

## SYNC FINISH

- 1. Programme the Dual Air Fryer LEFT and RIGHT baskets following Dual Basket: Manual Operating Steps 1 through 3.

**IMPORTANT:** Both LEFT and RIGHT baskets must be programmed.

- 2. Press  to ensure both baskets will complete cooking together.

- Press  to begin operation.

- 3. HOLD will appear on the display on the basket side that is being held as the Dual Air Fryer synchronises the final cooking times, fig.8.

**NOTE:** Once cooking has started the SYNC function will not be operable.

## DUAL COOK

- 1. Press  Settings for both the Air Fryer's baskets will be automatically duplicated, fig.9.

- Press  to begin operation.


## AIR FRY TECHNIQUE

- Please consult the Air Fry/ Roast Cooking Chart and/or follow package directions for suggested TIME and TEMP.
- 1. Always pat food dry before cooking to encourage browning and avoid excess smoke.
- 2. To assure even cooking/browning, ALWAYS open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust TEMP or TIME if needed.
- **WARNING!** Extreme caution must be used when handling any fryer basket or crisping tray. Avoid escaping steam from fryer basket and the food.
- **CAUTION:** Always use oven mitts when handling the hot air fryer basket.
- **CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing cooking foods.
- 3. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the fryer basket between batches.
- 4. To ensure crispiness, make sure the skin or exterior surface of your food is dry! Air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces.
- Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.
- To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.
- 6. Arrange breaded food in fryer basket so that food is not touching to allow air flow on all surfaces.
- 7. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
- 8. Shake air fried foods out onto serving area. Promptly insert any fryer basket into Air Fryer body and lock into place. Continue air frying subsequent batches, if any.
- 9. Press REHEAT to air fry food for 6 minutes at 250°C. Simply pull out the active basket to interrupt air frying at any time to check on food serving temperature. Repeat to extend cook time until food is heated to your liking.
- 10. Unplug the Dual Basket Air Fryer when not in use.

## AIR FRYING PRE-PACKAGED FROZEN FOODS

- As a rule, depending on the food and amount to be cooked, suggested cook posted cook TIMES may have to be reduced slightly. Always check food halfway through cooking time to determine final cook TIME and TEMP.
- Always check cooking progress after TIME has expired.


## HINTS FOR ROASTING

- A meat thermometer inserted into the centre of the meat should be used to determine whether meat is cooked through.
- Cook meats to 5 to 10 degrees below desired 'doneness' (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The temperature will continue to rise whilst standing.
- ROAST large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavour and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.
- Place meat (fat side up) and turn over half-way through ROAST time.
- **IMPORTANT:** Turn and check food halfway through ROAST time.
- Press  to turn this feature OFF. SHAKE will disappear from the screen.

## HINTS FOR BROIL

- Use BROIL to melt cheese or to brown crumb toppings.
- Typically, BROIL is used for thinner, tender cuts of meats, or marinated meats, chops, poultry or fish, fruits and vegetables
- Dry marinated meats and fish before broiling. ALWAYS pat meat dry to reduce smoke and promote brownness during broiling.
- To speed up browning and add lusciousness, brush lean cuts of meat, chicken and fish with oil or melted butter.
- Trim excess fat from meat and score edges to prevent curling. Thaw frozen meats and fish before broiling.
- BROIL TIME is determined by the desired 'doneness'. Always use a meat thermometer.

## HINTS FOR BAKE

- When using BAKE, you may need to lower the bake recipe temperature by 10°C to a minimum of 15°C.
- Check package directions to determine if the container is suitable for use in an Air Fryer.
- Press  to turn this feature OFF. SHAKE will disappear from the screen.

## HINTS FOR DEHYDRATE

- **NOTE:** When manually programming DEHYDRATE menu selection, TIME will increase in 1 hour increments.
- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavour.
- Your Dual Basket Air Fryer's automated drying makes home dehydration both simple and rewarding and ensures healthy, safe, preservative-free results.
- DEHYDRATE combines low, steady heat with steady convection fan power.
- Precise low temperatures dry out foods evenly without cooking or overheating.
- **NOTE:** Turn food several times during DEHYDRATE.

## AIR FRY / ROAST COOKING CHART

• Times are estimated and based on average sizes and weights. ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.

**NOTE:** Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying TEMP and TIME as necessary to suit your taste

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

		Single Basket	Dual Basket
Vegetables	Temp	Time	Time
Asparagus, 1 bunch thin spears	200 °C -	5-7 min	10-14 min
Asparagus, 1 bunch thick spears	200 °C	7-9 min	12-15 min
Cauliflower Florets, 3-4 cups	200 °C	13-18 min	18-25 min
Egg Plant, cubes (roasted)	200°C	15 min	24 min
Kale, 3 cups, stems removed	190°C	9 min	15-18 min
Peppers, Bell chunks	190 °C	10 min	15-20 min
Pickles, breaded	200 °C	5-7 min	9-13 min
Potatoes, white, French Fries, (fresh soaked)	200 °C	16-20 min	30-40 min
Potatoes, white, cubed	200 °C	12-14 min	24-35 min
Potatoes, white, wedges	200 °C	20-25 min	35-40 min
Broccoli Florets, 3-4 cups	200 °C	15-20 min	22-28 min
Brussels Sprouts, 450g	190°C	12-15 min	20-25 min
Corn on the Cob, 4 ears	200°C	12-15 min	18-20 min
Carrots, 2 1/2 cups, pieces	200°C	10-12 min	20-24 min
Mushrooms, 3 cups sliced	200 °C	10-12 min	18-22 min
Peppers, Jalapeno, poblano (roasted)	190 °C	10 min	12-15 min
Zucchini discs	200°C	14-17 min	22-24 min
Root Vegetables, chunks (roasted)	200 °C	15-20 min	25-40 min

		Single Basket	Dual Basket
Beef	Temp	Time	Time
Hamburger, (up to 4 patties)	180 °C	12-16 min	16-18 min
Hot Dogs / Sauages	180 °C	10-15 min	20-25 min
Meat Loaf, 450g	180 °C	33-40 min	45-50 min
Steak, 2 x (220g) Steaks	180 °C	8-21 min	10-24 min
Beef Tenderloin,	180 °C	16 min	18-20 min
Beef Tenderloin, 450g, medium	180 °C	18 min	20-24 min

		Single Basket	Dual Basket
Chicken	Temp	Time	Time
Chicken Breast, boneless, skinless	180 °C	18-20 min	22-25 min
Chicken Thighs, 170g - 220g ea, boneless	180 °C	20-25 min	28-30 min
Chicken Tenders/Fingers: battered	180 °C	13-15 min	16-19 min
Chicken Wings, 900g	200 °C	22-27 min	40-45 min

		Single Basket	Dual Basket
Pork	Temp	Time	Time
Lamb Loin Chops	200 °C	8-12 min	14-18 min
Pork Chops	190 °C	10 -14 min	20-25 min



		Single Basket	Dual Basket
Fish and Sea Food	Temp	Time	Time
Shrimp, thawed and battered	190 °C	12 min	14-15 min
Catfish Fingers, thawed and battered	190 °C	10-15 min	18-25 min
Shrimp, thawed and sauced	160 °C	5-8min	10-12 min
Salmon Filets, thawed	200°C	9-12 min	17-24 min

		Single Basket	Dual Basket
Frozen Foods*	Temp	Time	Time
Cheese Sticks	180 °C	6-9 min	10-12 min
French Fries, Thick, 2 cups	200 °C	17-21 min	24-30 min
French Fries	200 °C	15-17 min	20-24 min
Onion Rings	180 °C	12-16 min	18-22 min
Chicken nuggets, 340g	180 °C	10-15 min	17-22 min
Fish Sticks	200 °C	12-18 min	18-22 min
Meatballs	200 °C	7-9min	11-14 min
Pizza	180°C	12-15 min	15-17 min

• All items are to be air fried from frozen (do not thaw).

		Single Basket	Dual Basket
Deserts	Temp	Time	Time
Apple Turnovers	200 °C	10 min	14 min
Donuts	180 °C	8 min	9-11 min

#### DEHYDRATE CHART

• Turn food several times during DEHYDRATE for even drying.

Herb	Temp	Time	Herb	Temp	Time
Oregano	60 °C	2-3 hrs	Parsley	60 °C	2-3 hrs
Thyme	60 °C	3-4 hrs	Rosemary	60 °C	2-3 hrs
Tarragon	60 °C	3-4 hrs	Sage	60 °C	3-4 hrs
Kale Chips Stems Removed	60 °C	2-3 hrs			

#### Fruit/Vegetables

- Wash all fruit skins well.
- Slice fruit into 6mm thick slices and arrange with space between each slice to ensure even drying.
- Rotate foods halfway through DEHYDRATE time for even drying.

Dehydrate	Temp	Time	Dehydrate	Temp	Time
Apple Rounds Core	60 °C	8-9 hrs	Orange Slices Fully dried Citrus is crisp when fully dried	60 °C	10 hrs
Mango/Papaya Pieces	60 °C	8-10 hrs	Tomatos Roma Skin side down	60 °C	8-9 hrs
Kiwi	60°C	6 hrs	Tomatoes, Cherry/Grape Skin side down	65 °C	5-9 hrs

## 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 properly qualified appliance repair technicians.

#### CARE & CLEANING INSTRUCTIONS

- **WARNING!** Disconnect from mains power supply before performing any Maintenance or Cleaning.
- **WARNING!** Allow air fryer components to cool down completely before performing any Maintenance or Cleaning.
- 1. Unplug Air Fryer and remove fryer baskets from Air Fryer Body.
- 2. Wash both fryer baskets and crisping trays 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. Both fryer baskets and crisping trays are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
- 4. Wipe the Dual Basket Air Fryer body with a soft, non-abrasive damp cloth to clean.

## STORAGE INSTRUCTIONS

- 1. Make sure the Air Fryer is removed from mains supply and dry before storage. Never store whilst it is hot or wet.
- 2. Insert each crisping tray into each fryer and store inside the Air fryer body.
- Store the Air Fryer in its box in a clean, dry child free place.

## SPECIFICATION

- Model No: DH172
- Capacity: 8L
- Maximum Timer Setting: Dehydrate - 24hrs All Other Functions - 60 minutes
- No. of Settings/Programmes: 8
- Power: 1700W
- Dimensions: 385 x 400 x 305mm
- Supply: 230v ~ 50Hz
- Temperature Range: 45 - 200°C



### 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.



## Dellonda Limited, Sole UK Distributor of Baridi

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