

baridi

8L Dual Zone Air Fryer with 8 Preset Functions



Model No. DH172.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. Note the 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



Indoor use
only



Wear protective
gloves

Safety Instructions

ELECTRICAL SAFETY

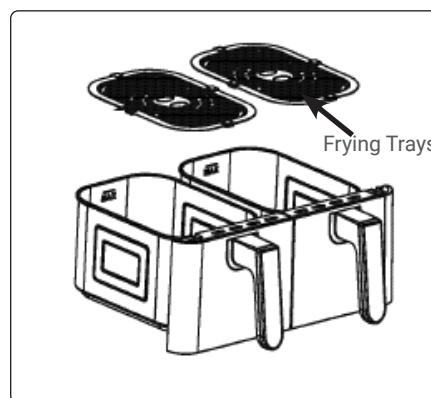
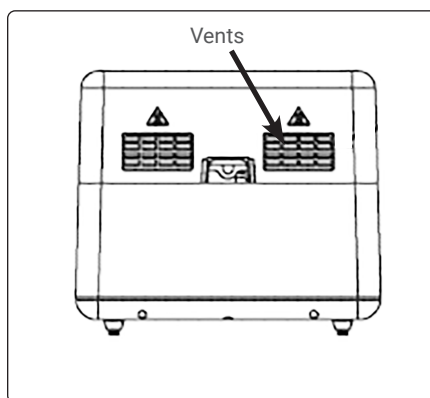
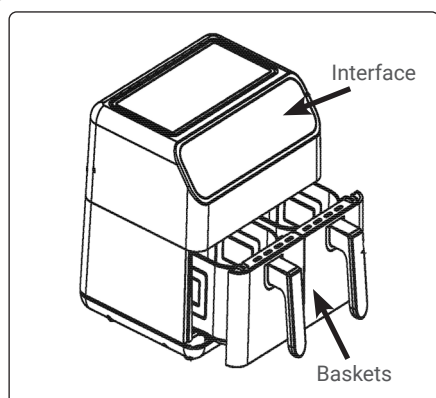
- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using.
- Inspect power supply leads, plugs and all electrical connections for wear and damage.
- Ensure that the insulation on all cables and on the 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 is replaced immediately by a qualified electrician.
- If the cable or plug is damaged during use, switch off the electricity supply and remove from use. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Dellonda recommend that an **RCD** (Residual Current Device) is used with all electrical products.
- 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.
- **DO NOT** pull or carry the appliance by the power cable.
- **DO NOT** pull the plug from the socket by the cable.
- The heater must not be located under an electrical socket; the socket must always be accessible in order to disconnect the heater from the electrical supply for maintenance and cleaning.
- 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.

GENERAL SAFETY

- FOR HOUSEHOLD USE ONLY. SAVE THESE INSTRUCTIONS.
- This appliance is used for the preparation of solid foods. **DO NOT** prepare any soups or liquid foodstuffs in it.
- This appliance can be used by children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Children shall NOT play with the appliance. Cleaning and user maintenance on the appliance shall not be made by children without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years
- The appliance shall be disconnected from its power source during service and when replacing parts and, if that the removal of the plug is foreseen, it shall be clearly indicated that the removal of the plug has to be such that an operator can check from any of the points to which he has access that the plug remains removed.
- The appliance is not intended to be operated by means of an external time or separate remote-control system.
- When using electrical appliances, basic safety precautions should always be followed, including the following:
- **READ ALL INSTRUCTIONS.**
- **DO NOT** touch hot surfaces. Use handles or knobs. Use oven mitts or basket holders.
- To protect against electric shock **DO NOT** immerse cord, plugs, or appliance in water or other liquid.
- Children should be supervised to ensure that they **DO NOT** play with the appliance.
- 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.
- **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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- **DO NOT** use outdoors.
- **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
- **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To turn off, press  and pull any active fryer basket(s) out of the Air Fryer body. Remove plug from wall outlet.
- **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.
- Make sure the crisping tray is in place before adding food to be air fried.
- 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.
- **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.
- All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
- The cord to this appliance should be plugged into a 220-240V electrical outlet only.
- 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.
- **DO NOT** immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
- Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
- Place the Dual Basket Air Fryer on a flat, stable, heat-resistant work area.
- **DO NOT** obstruct the air outlet or air inlets on the back of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
- 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.
- Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
- **WARNING!** This Air Fryer should never 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.
- A properly rated extension cable may be used if care is exercised in its use.
- The marked electrical rating of the extension must be at least as great as the electrical rating on the appliance.
- Extension cable should be earthed type.
- 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 or damaging 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.
- Only use the appliance for private use and the intended purpose. This appliance is not intended for commercial use.
- This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, by clients in hotels, motels and other residential type environments, bed and breakfast type environments.
- **DO NOT** use it outdoors. Keep away from heat, direct sunlight, damp (never immerse in liquids), and sharp edges. **DO NOT** use the appliance with wet hands. If the appliance is damp, humid or wet, unplug it immediately.
- **DO NOT** leave the appliance unattended during operation. Always switch off the appliance when leaving the room. Disconnect the plug from the mains supply.
- Regularly check the appliance, attachments and cable for signs of damage. **DO NOT** continue to operate the appliance in case of damage.
- Never use unauthorized attachment, it may cause fire, electrical shock or injury.
- For the safety of your children, keep any packaging parts (plastic bags, cartons, polystyrene, etc.) out of their reach.
- **DO NOT** touch hot surfaces such as the frying basket. Always use knobs, handles or oven mitts.
- After hot air frying the frying basket and the cooked foods are hot. Extreme caution must be used when handling used items after use.
- Always hold the frying basket by the handle only. If necessary, use oven gloves.
- When removing the frying basket from the appliance after cooking, be careful of hot steam/air.
- During operation, hot steam may escape from the air outlet opening, located at the back of the appliance. Keep a sufficient distance.
- **DO NOT** place the appliance against a wall or directly next to other appliances. Leave at least 35 cm free space at the back and sides when in use. **DO NOT** place anything on top of the appliance.
- **DO NOT** place the appliance near any combustibles such as curtains or tablecloths .
- Keep sufficient distance (35 cm) to highly flammable objects such as furniture, curtains, etc.!
- **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
- Due to rising heat and vapours **DO NOT** place the appliance under wall cupboards.
- Extreme caution must be used when moving an appliance containing hot oil or other liquids.
- The air fryer will not operate unless the frying baskets are fully closed.
- **DO NOT** operate the appliance with an external timer or separate remote-control system.
- Air fryer uses hot air to cook the food. **DO NOT** fill the frying basket with oil, frying fat or any other liquid as this may cause a fire.
- To protect against electrical shock **DO NOT** immerse the power cord, plug or any part of this appliance in water or any other liquid.
- Ensure the power supply to the socket into which the appliance is plugged, is in accordance with the rating label on the appliance and that the socket is earthed.
- To turn off, press the power button to cut off the power. Then remove the plug from wall outlet.
- Extreme caution is necessary where children or persons with reduced physical, sensory or mental capabilities may come into contact with the appliance when in use.
- Keep the appliance and its cord out of the reach of children less than 8 years.
- **DO NOT** repair the appliance by yourself. Always contact an authorized technician. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- **DO NOT** immerse the device into water for cleaning. Doing so may result in an electric shock or fire.
- Always turn the device off before cleaning it and remove the mains plug. Wait until the device has cooled down.
- **DO NOT** use any wire brush or other abrasive objects.
- **DO NOT** use any acidic or abrasive detergents
- Use this appliance as described in this Instruction Manual, any other use is not recommended and may cause fire, electric shock or injury to persons and void the warranty.
















OVERVIEW





OPERATING GUIDANCE


- **WARNING!** There is a protective layer on the heating element. To remove this, operate the appliance for about 10 minutes without any contents.
- **NOTE:** Any smoke or smells produced during this procedure are normal. Ensure sufficient ventilation.
- Before using the unit, disconnect from the mains power, wipe the inside and outside, frying basket interior and tray with a soft damp cloth and dry thoroughly.
- **WARNING!** This appliance is used for the preparation of solid foods. **DO NOT** prepare any soups or liquid foodstuffs in it.
- A safety switch prevents the use of the appliance without the frying baskets in place.
- To achieve an optimum result, never overfill the frying basket in order that the food does not touch the heating element.
- Never put oil or other liquids in the frying basket. In order to achieve crispy results, you can baste the food with a little oil.
- After oiling food, please wait few minutes before frying. When oiling any food always add the oil BEFORE you put the food into the frying basket. To do this put the food in a bowl or similar container, then add the oil, stir the food until it is evenly coated then put the food into the frying basket.
- **DO NOT** pre-heat the appliance for high-fat foods (e. g. sausages). Be careful when cooking foods with a high fat content such as sausages as they tend to be greasy. These types of foods can produce a significant amount of smoke, particularly when cooked at high temperatures. This will not harm the appliance or affect the final cooking result of the food.
- All foods can be prepared in the appliance, which are also suitable for the oven.
- Note that the dough expands during baking of cakes, bread or similar. Nothing must come into contact with the heating element.
- When baking use a baking tin or oven dish placed inside the basket.
- Foods that are cooked over one another, must be shaken after half way through the cooking time. Thus, the result is optimized and prevents uneven cooking.
- Pour water on homemade potato products after cutting for at least 30 minutes before putting in frying basket to reduce the potato starch. Then dry the potato pieces with kitchen roll paper or clean dry cloth.
- The cooking time for any food stuffs depends on several factors: size, condition, quantity of food and set temperature.
- If you do not preheat the hot air fryer, add 3 minutes to the cooking time.
- Fry steaks / larger quantities of meat in a pan previously before leaving to cook in the hot air fryer. Time and temperature are dependent on the desired degree of cooking.
- With the appliance, you can also reheat food. Set the timer to 10 minutes and the temperature control to 150 °C.
- When cooking food like chips, which need to be either shaken or turned during cooking, you can set the timer to half the cooking time, when you hear the bell then shake/turn the food. You will need to re-set the timer to finish cooking the food.


OPERATION

1. Make sure that the appliance is unplugged and switched off (The display is turned off).
2. Using the handle, pull the frying basket/s from the appliance.
3. Place the frying basket/s with tray on a heat-resistant surface. Never use the frying basket/s without the tray in it.
4. Fill the frying basket/s with the desired food. Never overfill the frying basket/s.
5. Slide the frying basket/s back into the appliance. It must engage. The appliance cannot work until the basket/s is/are fully closed.
6. Connect the appliance to a properly installed earthed socket. The indicator lights turn on after connecting the power supply and blink for 3 seconds then turn off, the buzzer sound three times at the same time.
7. Turn on the appliance by pressing symbol  for 0.5 seconds. Control interface will light up.
8. Choose either basket 1 or 2 according to your needs, corresponding display screen lights up and displays the default menu of 180°C/15 min after selecting. The temperature and time are displayed alternately.
9. Press the menu button  to select the cooking mode. When selecting the mode, the corresponding mode light flashes, while other modes lights remain on. The display screen shows the temperature of the corresponding mode, and after 3 seconds, there is no operation.
The temperature and time are displayed alternately. If user want to adjust the temperature and time, please select the temperature and time selection button . Press  or  to adjust temperature and time.
10. Press the start/pause button  to start cooking.
11. During appliance's operation, press the start/pause button . The machine pauses heating and the fan delays for 20 seconds to stop, both baskets pause at the same time. If you want to pause just basket 1 or 2, choose basket button first, then press the start / pause button .
12. If temperature or time adjustment is required, choose basket 1 or 2 according to your needs, then press time selection button . Press  or  to adjust temperature or time. Hold down basket 1 or basket 2 symbol to cancel.
13. **Memory function:** The device has a memory function. If you choose one of the preset programs and it is completed then if you do not switch off the air fryer it will keep in its memory for 1 hour the last program you selected. For example, if you select the menu for chicken wings, the default time is 18 minutes and the temperature is 200 °C, once the cooking function is finished and you leave the device in standby mode, then as soon as you turn it on again, the menu for chicken wings will be automatically selected.
14. **Sync function:** After starting up, select the menu of the basket 1 and 2, if the two baskets are set at different times, you can press the button  to synchronize the cooking times. The indicator  will blink, press the start button and the basket that needs the longest cooking time will start. The second basket of the air fryer which needs less time will enter standby mode and the corresponding display will show "HOLD". As soon as the time of the first basket reaches the same time as the second basket is set the second basket will start working as well. Thus the cooking function for both baskets will complete simultaneously.
 - a) When there is only one basket to choose from, the synchronization key indicator is off, when both baskets are selected, the synchronization key indicator blinks, always light up after pressing the sync key, then press the power button to start work, and HOLD is displayed for a short time.
 - b) When both baskets are working, the synchronization key cannot be operated and the synchronization key indicator light is off.
 - c) The sync function mode ends simultaneously. When one basket is pulled out, both baskets must stop working at the same time. The open one displays OPEN and the other displays HOLD.
15. **Match cook function:** to set the menu temperature and time of a basket after turning it on, press the  button again, with the  indicator blinking at the same time, the other unset basket sets according to the corresponding mode, at this point, press the

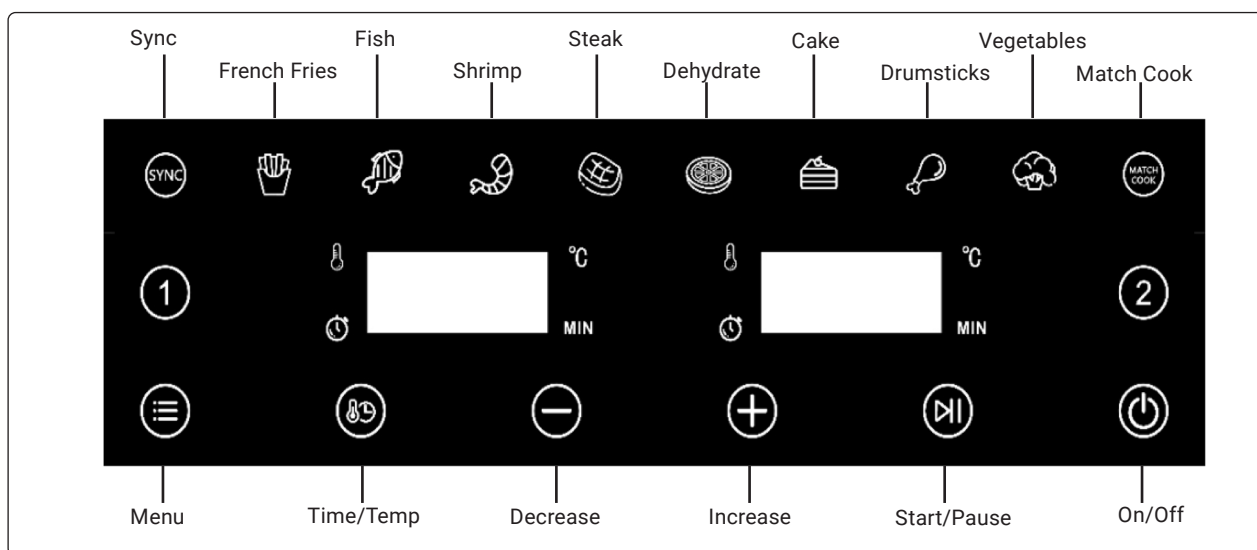
start key, and the two baskets start working with the same mode.

a) When only one basket is selected, the  indicator lights up, when both baskets are selected the  indicator is off.









b) After starting work, the  indicator is off.

- 16 Some foods need to be shaken or turned halfway through the cooking time. To do this, remove the basket from the from the fryer using the handle and place it on a heat resistant surface.
WARNING! Hot steam may escape also be cautious as there may be hot oil from the food in the basket.
- 17 Gently shake or stir the contents of the basket.
- 18 Place the basket back in the fryer making sure that it 'clicks' firmly in place.
- 19 The fryer will 'beep' when the set time has expired. Operation can also be terminated by setting the time to 1.
- 20 Pull out the basket by using the handle.
- 21 Place the basket on a heat resistant surface.
- 22 Check if food is cooked properly. If not slide the basket back into the appliance and set the timer for a few more minutes.
- 23. Once the cooking is done put the food in a heatproof bowl or plate using tongs or large slotted kitchen spoon.
WARNING! The basket may contain hot oil.
- 24 When finished with cooking turn off appliance by pressing  and disconnect the plug from the mains.
- 25 Remove the frying basket to let the appliance cool down quickly. Ensure the frying basket is placed on a heat resistant surface.

CONTROL PANEL



PRESET MODES DEFAULT SETTINGS

Icon	Type	Min-Max weight (g)	Time (minutes)	Temp (°C)	Notes
	French Fries	100-400	20	200	Shake halfway through cooking time. For best results shake every 5 minutes during cooking process.
	Fish	100-400	18	200	
	Shrimp	100-400	20	180	
	Steak	100-400	20	180	Turn over half way through cooking time
	Dehydrate	100-400	6H	80	Temperature and time range setting 40°C to 70°C for 3 hours to 24 hours
	Cake	100-400	30	160	Use a metal baking tin to help conduct the heat evenly through the cake.
	Drumsticks	100-400	20	200	Turn over half way through cooking time.
	Vegetables	100-400	18	160	

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.

TROUBLESHOOTING

Symptom	Possible Cause	Remedy
The device is not working.	Device has no power supply.	Check the socket with another appliance.
		Check fuse.
		Plug in the mains correctly.
	You have not set the cooking time.	Select a desired cooking time.
	The basket and the tray are not properly inserted.	Check the correct position.
Basket will not fit into fryer.	Too much food in basket.	Do not fill basket above max level.
Food is not cooked	Basket is too full.	Do not fill basket above max level.
	Temperature set too low.	Adjust accordingly.
	Cooking time set too low.	Adjust accordingly.
Food cooked unevenly.	Foods placed on top of each other.	Shake / stir food part way through.
Food is not crisp.	Foods being used which are only suitable for a conventional fryer.	Use oven-ready food or sprinkle it with a little oil.
Homemade French Fries are unevenly fried.	Need to rinse starch from basket before cooking.	Need to rinse starch from potato before cooking.
Homemade French Fries not crispy.	Crispness depends on how much oil and water are in the fries.	Dry potato sticks and cut them smaller. Baste in a little more oil.
Smoking device.	Using very fatty foods.	Fat splashes inside unit. Clean after each use.
	Fat residue from previous use.	Clean after each use.

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.

STORAGE

- Clean the device as described. Let the accessories dry completely.
- We recommend that you store the device in its original packaging when it is not to be used for a longer period.
- Always store the device at a well-ventilated and dry place outside the reach of children.

END OF LIFE

- When disposing of fryer, read and adhere to the WEEE regulations (see footer below).

SPEC TABLE

Model No:	DH172.V2
Capacity:	8L
Colour:	Black
Electrical Class:	Class I
Maximum Timer Setting:	Dehydrate - 24hrs All Other Functions - 60 minutes
Nett Weight:	7.5Kg
No. of Settings/Programmes:	8
Plug Type:	3-Pin BS
Power:	2000W
Product Depth (Front to Back):	39.5cm
Product Dimensions (W x D x H):	375 x 395 x 330mm
Product Height (Floor to Top):	33cm
Product Width (Side to Side):	37.5cm
Supply:	230v - 50Hz
Temperature Range:	60 - 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. 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.

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