

# baridi

## 7-in-1 Air Fryer Microwave & Grill, 28L Capacity - Black



### Model No. DH277

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

## SPECIFICATION

Capacity: 28L  
Internal Dimensions: 350 x 367 x 215mm  
Material: Powder Coated Steel Cavity - SUS430  
Maximum Timer Setting: 95 minutes  
Microwave Frequency: 2450MHz  
Weight: 18.5kg  
Number of Presets: 9  
Plug Type: 3-Pin BS  
Power: Microwave - 900W Air Fryer - 1800W Grill - 1800W  
Product Dimensions (W x D x H): 526 x 447 x 324mm  
Temperature Range: Air Fryer - 100 to 230°C

## SAFETY INSTRUCTIONS

### • ELECTRICAL SAFETY

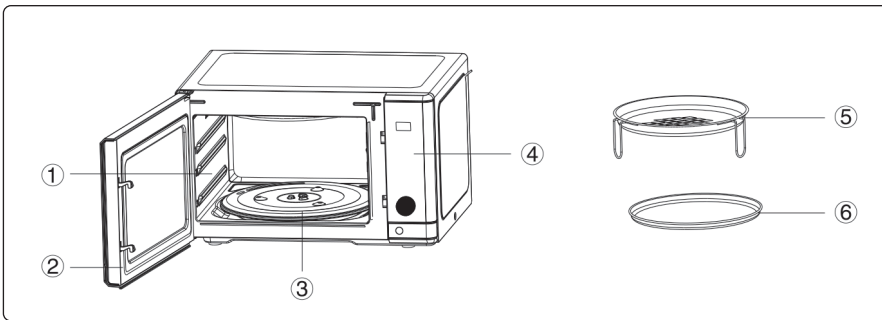
- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using. Inspect power supply leads, plugs and all electrical connections for wear and damage. Dellonda recommend that an RCD (Residual Current Device) 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 circuit is fitted with the correct fusing.
- **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. Dellonda recommend that installation and repairs are carried out by a qualified electrician.
- 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.

### • GENERAL SAFETY

- Important safety instructions - Read carefully before use and keep for future reference.
- This is a FREESTANDING product. Product must NOT be placed in a cabinet.
- Children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge can use the appliance, if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Only to be used as described in this manual. **DO NOT** use with corrosive chemicals or gases. **NOT** intended for laboratory or industrial use.
- **DO NOT** use: non heat resistant glass or plastic containers, lacquerware, bamboo, aluminium boxes or containers.
- **DO NOT** block or cover openings.
- **DO NOT** use with any external timer or remote control system.
- Children shall **NOT** play with the appliance.
- **WARNING!** Liquids and other foods must not be heated in sealed containers since they are liable to explode.
- 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 environments;
  - bed and breakfast type environments.
- **DO NOT** use this device for commercial purposes; it is intended for general household use only.
- **WARNING!** When the appliance is operated in the combination mode, children should only use the oven under adult supervision due to the temperatures generated.
- During use, pay attention to the following points to reduce the risk of injury:
  - **DO NOT** use narrow-necked straight-sided containers; use wide-mouthed containers (bottles) instead.
  - Stir liquids before and during heating.
  - Avoid overheating liquids.
  - Be extra careful when inserting a spoon or other utensil into a container; this can cause delayed boiling.
  - Allow the container to sit in the microwave for at least 20 seconds after heating before removing it.
- **DO NOT** place this device in a cupboard or near flammable or explosive materials.
- Place this device on a level surface in a well-ventilated and dry environment, with a distance of at least 10cm from the surroundings and 30cm overhead, to ensure that any openings on the device are not blocked. Ensure that this device is at least 2m away from electrical appliances with

- signal reception, such as televisions, radios, antennas, etc., to avoid signal interference.
- Place the glass tray and turntable assembly inside the cavity when cooking. Handle the glass tray with care and gently place kitchen utensils on it to avoid damage.
  - **DO NOT** puncture the oven door mesh holes to prevent microwave leakage.
  - When using preset programs, place ingredients of the corresponding weight according to the program instructions.
  - The cavity contains a safety switch that ensures the power remains off when the door is open; do not modify it yourself.
  - **DO NOT** use the microwave when it is empty to avoid damaging the machine.
  - **DO NOT** operate it without food or with very low moisture content, to avoid scorching, sparking, or fires. Foods with low moisture content may heat unevenly during cooking due to different materials absorption of microwaves; this is normal.
  - **DO NOT** place bacon or similar ingredients directly on the turntable, as localized overheating may cause the turntable to break.
  - **DO NOT** heat baby bottles or baby food in the microwave, as it may result in uneven heating and high temperatures, causing harm.
  - The contents of feeding bottles and baby food jars shall be stirred or shaken and the temperature checked before consumption, in order to avoid burns.
  - **DO NOT** heat narrow-necked containers such as syrup bottles.
  - **DO NOT** attempt deep frying in this device.
  - **DO NOT** attempt to place home-canned goods in this device, as it cannot ensure that all items in the cans reach boiling temperatures.
  - Only use utensils that are suitable for use in microwave ovens.
  - When heating food in plastic or paper containers, keep an eye on the oven due to the possibility of ignition.
  - The microwave oven is intended for heating food and beverages. If smoke is observed, switch off or unplug the appliance and keep the door closed in order to stifle any flames.
  - Microwave heating of beverages can result in delayed eruptive boiling, therefore care must be taken when handling the container.
  - Eggs in their shell and whole hard-boiled eggs should not be heated in microwave ovens since they may explode, even after microwave heating has ended.
  - Metallic containers for food and beverages are not allowed during microwave cooking.
  - Regularly clean the microwave and remove all food residues to prevent dangerous situations caused by deterioration of the appliance's surface.
  - Disconnect the power and unplug it from the socket before not using or cleaning the device; do not pull on the cord.
  - **DO NOT** heat food or beverages in metal packaging, as this may cause fires or electrical hazards.
  - **DO NOT** use metal materials such as steel wool for cleaning this machine, as it will reduce the microwave oven's lifespan and may increase the risk of fires during subsequent use.
  - When operating this device in oven mode, do not use paper products.
  - **DO NOT** cover the oven rack or any other part of this device with a metal box, as it can cause overheating.
  - The microwave function is only for heating food and beverages not for: drying of food or clothing, heating of warming pads, slippers, sponges, damp cloth and similar may lead to risk of injury, ignition or fire.
  - This device is for indoor use only. Do not use it in high-temperature, exposed, strong magnetic field, humid, or corrosive environments.
  - **DO NOT** touch hot surfaces during microwave use; use handles or knobs to prevent burns. Ensure that the door is closed when operating the microwave.
  - **DO NOT** let the power cord hang over the edge of the table or come into contact with hot surfaces.
  - When cleaning this device, use only mild, non-abrasive soap or a sponge or soft cloth dampened with a cleaning agent. **DO NOT** use sharp objects (such as scouring pads, spatulas, etc.) to clean this device.
  - **DO NOT** use accessories from non-designated manufacturers to avoid damaging the product, harming the user, or posing potential dangers.
  - During use, pay attention to the following points to reduce the risk of fires in the cavity.
  - Avoid cooking for too long. When heating food in plastic or paper packaging, always monitor the cooking process and set the cooking time correctly to prevent overheating, which could cause a fire.
  - Before placing bags inside the cavity, remove any tying strings from paper or plastic bags.
  - If smoke is detected, unplug the power cord immediately and keep the oven door closed to suppress the flames.
  - When not in use, do not place any materials inside the cavity, except for accessories recommended by the manufacturer.
  - During microwave air frying, ensure there are no water droplets left on the glass plate, as water droplets can cause the glass plate to overheat and break.
  - After using this device for extended periods of heating, do not defrost immediately; wait for the bottom tray to cool before defrosting.
  - **WARNING!** Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
  - **MAINTENANCE**
  - Cleaning and user maintenance on the appliance shall not be made by children without supervision.
  - The oven should be cleaned regularly and any food deposits removed.
  - Failure to maintain the oven in a clean condition could lead to deterioration of the surface that could adversely affect the life of the appliance and possibly result in a hazardous situation.
  - The appliance shall not be cleaned with a steam cleaner.
  - **WARNING!** If the door or door seals are damaged, the oven must not be operated until it has been repaired by a competent person.
  - **WARNING!** It is hazardous for anyone other than a competent person to carry out any service or repair operation that involves the removal of a cover which gives protection against exposure to microwave energy.
  - **COOKING RANGES**
  - During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
  - **WARNING!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
  - The appliance must not be installed behind a decorative door to avoid overheating.
  - **Ovens**
  - During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
  - **WARNING!** The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.
  - **DO NOT** use harsh abrasive cleaners or sharp metal scrapers to clean, since they can scratch the surface, or which may result in shattering of the glass components.

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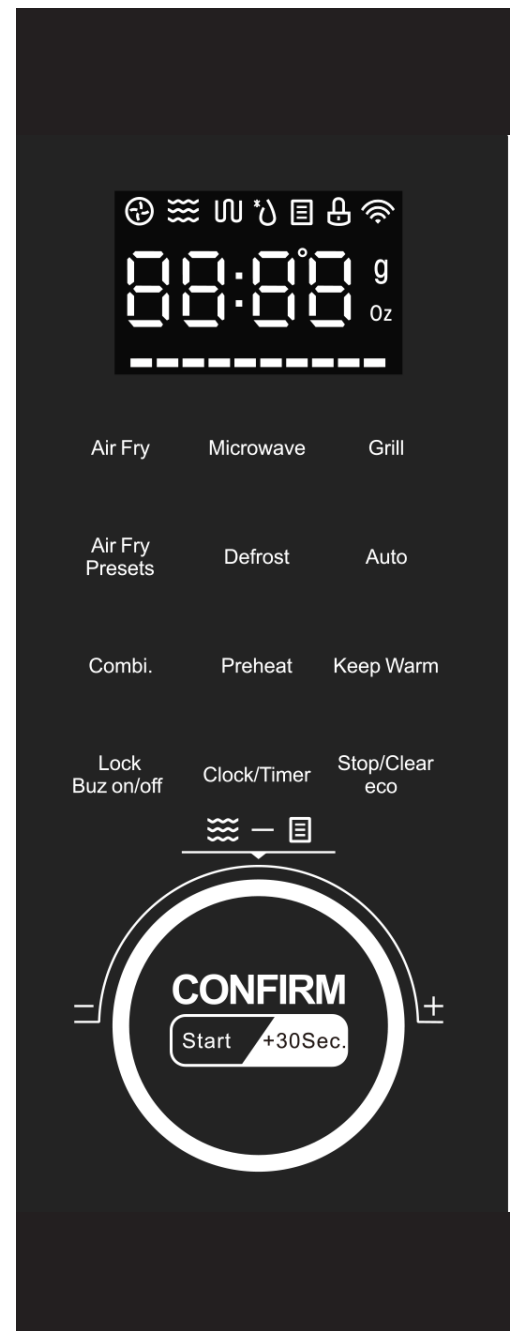


- 1. **STAINLESS STEEL CAVITY:** The stainless steel material is easy to clean and reduces odour absorption.
- 2. **DOOR:** The glass door has high transparency, allowing you to observe the cooking process inside.
- 3. **TURNTABLE ASSEMBLY:** Includes the turntable shaft, turntable ring, turntable roller, glass tray.
- 4. **CONTROL PANEL:** Refer to the control panel description.
- 5. **AIR FRY BASKET:** Use the air fry basket for optimizing your cooking results during air frying, grilling, or drying . It is recommended to place it on the air fry baking pan.
- 6. **AIR FRY BAKING PAN:** Used for baking or roasting separately; use it together with the air fry basket during air frying , grilling, or drying.

## CONTROL PANEL: ICONS



- **AIR FRY:** Temperature range from 100°C to 230°C , temperature adjustment in 10°C increments. Select this function to air fry according to your desired time and temperature. After setting, the AIR FRY icon will be displayed, and the program will beep 5 times on completion.
- **MICROWAVE:** There are 5 power levels for microwaving, P10 (Low), P30 (Medium- Low), PS0 (Medium), P70 (Medium-High), and P100 (High). Choose this function to adjust power and time as needed. After setting, the MICROWAVE icon and the program will beep 5 times upon completion.
- **GRILL:** Temperature range from 100°C to 200°C , temperature adjustment in 10°C increments. Choose this function to adjust time and temperature for grilling. After the grill icon will be displayed, and the program will beep 5 times upon completion.
- **AIR FRY PRESET:** Preset menus range from **AF01** to **AF12**.
- **AF01-AF09** show an air fry icon, while **AF10-AF12** show a grill icon.
- **COMBINATION COOKING:** Combines microwave and air frying cooking settings.
- Refer to the microwave and air fry combination cooking function for details.
- **AUTO MENU:** Menu options range from **A01** to **A 10**. Select this function to rotate the auto menu or rotate the weight knob. The corresponding icons will remain lit.
- **MULTI-STAGE COOKING:** Automatically switches between various functions in the order you select. Refer to the multi-stage cooking function for details.
- **EXPRESS COOKING:** Quickly select and start your desired cooking.
- Refer to the express cooking function for details.
- **TURNTABLE:** When a menu function is started, the turntable will remain on.
- **DEFROST:** Defrost by time or weight as needed. After setting, the DEFROST icon will be displayed.
- **PREHEAT:** Preheat function time cannot be adjusted. After selecting this function, the circle icon will be displayed, and the program will beep 5 times upon completion.
- **KEEP WARM:** Keep warm function temperature cannot be adjusted. After selecting this function, the grill icon will be displayed, and the program will beep 5 times upon completion.
- **CLOCK:** Displays time and power on.
- **CHILD LOCK:** Press and child lock icon lights up, indicating child lock is active. Press again and child lock turns off.



## OPERATION

### • PLACEMENT AND POWER CONNECTION

- **Placement** - Choose a level surface and leave a gap of at least 30 cm above this device, and maintain a distance of at least 10 cm between the device and adjacent walls on all sides.

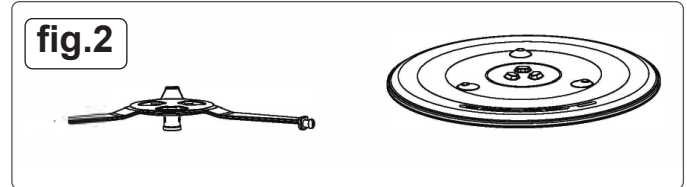
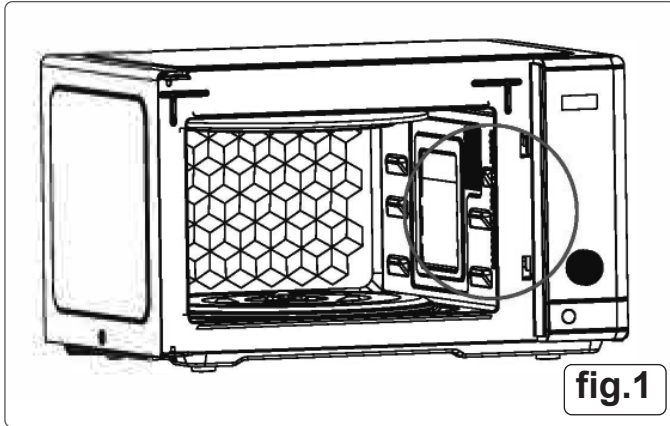
### • NOTE:

- 1. Blockage of the air intake or exhaust outlet can cause damage to the device.
- 2. **DO NOT** place any objects on top of this device as the outer casing becomes hot during use.
- 3. Please do not install this product on or near heat sources such as stoves or other appliances that generate heat. Improper installation near or above heat sources may result in damage to the device, and in such cases, it will not be covered by the warranty.

- **REMOVE ALL PROTECTIVE FILMS** from the exterior of the machine.

### • NOTE:

- **DO NOT** remove the mica cover and waveguide board attached inside (fig.1) as they play a key role in shielding and protecting against fluctuations.



- Install the ring assembly on the bottom of the oven and centre the turntable on the turntable shaft (fig.2).
- Then, place the glass tray inside the oven and carefully install the tray roller onto the turntable shaft.
- **NOTE:** Ensure that the turntable assembly remains in the correct position during use.
- **DO NOT** use the glass tray upside down. The tray must be properly connected to the turntable ring before operation. If the glass tray or turntable ring assembly is broken, do not continue to use it and contact customer service immediately. Replacement must be carried out by the manufacturer, their service department, or a qualified professional.
- Plug into mains supply.

### • TIME SETTING

#### • (1) CLOCK SETTING:

- After initial power-up, the display will show "0:00" for 1 second, and the buzzer will sound once, then the product enters standby mode.
- (1) Press the "Clock/Timer" button; the hour digits will start flashing while the minute digits remain steady.
- (2) Rotate the knob to set the hour digits. When you select the hour digits with the knob, they will remain steady, and after pressing the button, they will return to flashing. The range is 0-23. Rotating left decreases the hour, and rotating right increases it.
- (3) Press the "Clock/Timer" button again, and the minute digits will start flashing while the hour digits remain steady.
- (4) Rotate the knob to set the minute digits. When you select the minute digits with the knob, they will remain steady, and after pressing the button, they will return to flashing. The range is 0-59. (5) Press the "Clock/Timer" button, and ":" will start flashing, indicating the clock setting is complete.

### • NOTE:

- 1. The clock is in a 24-hour format. If the clock is not set after power-up, it won't count time (displaying "0:00").
- 2. If the clock is set but not confirmed by pressing the "Clock/Timer" button within 60 seconds of inactivity, the setting will be invalid, and the display will return to the previous state.
- 3. The seconds indicator ":" will flash in the clock display.
- 4. After adjusting the clock by rotating the knob, you can also press the knob to confirm the setting.

#### • 2) KITCHEN TIMER

- (1) Press the "Clock/Timer" button; the hour digits will start flashing while the minute digits remain steady. Without rotating the knob, press the "Clock/Timer" button again, and the display will flash "00:00".
- (2) Rotate the knob to set the timer, with a maximum setting of 95 minutes. Rotating left decreases the time, and rotating right increases it.
- (3) After setting, press the "Clock/Timer" button to confirm the timer, and the display will show the countdown of the set time.
- (4) When the kitchen timer reaches the set time, the buzzer will sound five times, and it will return to standby mode. If a clock was previously set (in 24-hour format), it will display the current time.

### • NOTE:

- 1. The kitchen timer function is different from the clock function; the Kitchen Timer is a standalone timer with the "alarm clock" function.
- 2. While displaying "00:00," if you rotate the knob and then press the "Clock/Timer" button again, it will return to the clock setting mode.
- 3. After rotating the knob, you can either press the "Clock/Timer" button or press the knob to confirm the setting.

#### • (3) AIR FRY

- (1) Press the "Air Fry" button once; the display will flash and show the default temperature of 230°C. The Air Fry icon will light up.
- (2) You can continue pressing this button to select the air frying temperature or rotate the knob to choose the temperature.
- (3) Press the "Start/+30SEC.Confirm" button to confirm, and the display will remain steady.
- (4) You can now press the confirm button directly to start the operation, with a default working time of 10 minutes. Alternatively, you can rotate the knob to adjust the air frying cooking time. The display will flash to show the entered time, with increments as mentioned in the note. The maximum airfrying cooking time is 95 minutes.
- (5) Press the "Start/+30SEC.Confirm" button, and the buzzer will sound once, starting the cooking process. The display will show the remaining cooking time, the Air Fry symbol will remain lit, and the seconds indicator ":" will flash.

• **NOTE:**

- 1.The time adjustment step size with the knob is as follows:

Time	0-1 min	1-5 min	5-10min	10-30 min	30-95 min
Adjust step	5 seconds	10 seconds	30seconds	1 minutes	5 minutes

- 2.The temperature can be adjusted within the range of 100°C to 230°C, in increments of 10°C .

• **4. MICROWAVE**

- (1) Press the “Microwave” button; the display will flash and show “P100,” and the Microwave icon will light up.
- (2) You can continue pressing this button to select the microwave power or rotate the knob to choose the power level.
- (3) Press the “Start/+30SEC.Confirm” button to confirm, and the display will remain steady, showing the currently selected power level.
- (4) Rotate the knob to adjust the cooking time. The display will show the entered cooking time, with a range from 00:05 to 95:00, in increments as mentioned in the airfry cooking time setting.
- (5) Press the “Start/+30SEC.Confirm” button, and the buzzer will sound once, starting the cooking process. The display will show the remaining cooking time, the Microwave icon will remain lit, and the seconds indicator “:” will flash. There are five microwave power levels, with a cycle of T =30 seconds, as listed in the table below.

Microwave Power	Display Code	Recommended Use
High	P100	Heating liquid foods, cooking vegetables, meat, soup, and all frozen prepared foods
Medium-High	P70	Cooking fish and poultry, as well as legumes, green beans, and dairy foods
Medium	PS0	Completing cooking for ingredients that have been previously cooked at high power, such as soups, casserole dishes, etc.
Medium-Low	P30	Defrosting food, cooking custards, melting butter and chocolate, etc.
Low	P10	Softening ice cream, keeping warm, etc.

- In cooking mode (including microwave, grill, combination, defrost, automatic menus etc.), the seconds indicator “:” will flash.

When Using the Microwave for Cooking, please Note:

- (1) **DO NOT** cook eggs in their shells, as pressure can cause them to explode. First, break the eggs and pierce the yolk and egg white several times with a toothpick.
- (2) Foods like dumplings and poached eggs that have already been cooked might splatter and cause burns if removed immediately due to the internal liquid boiling. It’s advisable to wait a moment after opening the oven door before removing the food.
- (3) **DO NOT** set the cooking time too long when cooking food because insufficient cooking time can be adjusted, but excessive time cannot be corrected.
- (4) The cooking time provided in the cooking recipes is approximate. Factors affecting cooking time include:
  - individual taste preferences,
  - the initial temperature of the food,
  - its size and shape,
  - the quantity,
  - and the shape and size of the utensil used, as well as the arrangement, covering, and stirring of the food.

• **5. GRILL**

- (1) Press the “Grill” button once; the display will flash and show the default temperature of 200°C , and the Grill icon will light up.
- (2) You can continue pressing this button to select the grilling temperature or rotate the knob to choose the temperature.
- (3) Press the “Start/+30SEC.Confirm” button to confirm, and the display will remain steady.
- (4) You can now press the confirm button directly to start the operation, with a default working time of 10 minutes. Alternatively, you can rotate the knob to adjust the grilling cooking time. The display will flash to show the entered time, with a maximum grilling cooking time of 95 minutes (with the same increments as microwave cooking time).
- (5) Press the “Start/+30SEC.Confirm” button, and the buzzer will sound once, starting the cooking process. The display will show the remaining cooking time, the Grill symbol will remain lit, and the seconds indicator “:” will flash.

**NOTE:**

The temperature can be adjusted within the range of 100°C to 200°C, in increments of 10°C.

• **6. AIR FRY PRESETS**

- (1) Press the “Air Fry Presets” button once; the display will flash and show the default menu **AF01**, and both the Air Fry icon and the Auto Menu icon will light up.
- (2) You can continue pressing this button to select the air fry preset menu or rotate the knob to choose the menu.
- Press the “Start/+30SEC.Confirm” button, and the buzzer will sound once, starting the cooking process. The display will show the countdown to show time remaining. The Airfry icon and Automatic Menu are on and flashing.
- (4) Due to differences in ingredients and personal preferences, after the air fryer preset menu is activated, you can make slight adjustments to the cooking time based on individual needs and preferences.

• **NOTE:**

- 1.The preset menu can be adjusted within the range of **AF01~AF12**, with **AF01 ~AF09** displaying the air frying icon, and **AF10~AF12** displaying the barbecue icon.
- 2. See table below for reference:

Code	Menu	Food weight	Program	Accessory	Remark
AF01	French fries (3/8inch)	300g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF02	French fries (1/8inch)	300g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF03	Chicken nuggets	300g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF04	Chicken wing	400g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF05	Chicken steak	200g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF06	Chicken rice	250g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF07	Onion ring	200g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF08	Potato pie	250g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: frozen (around -18° C)
AF09	Sausage	400g	200°C not preheat	Mesh basket + grill plate	Food initial temperature: room temp
AF10	Bacon	4pcs	180°C not preheat	Mesh basket + grill plate	Food initial temperature: room temp
AF11	Toast	4pcs	200°C not preheat	Mesh basket	Food initial temperature: room temp
AF12	Cake	500g	160°C need preheat	8 inch cake tool	Food initial temperature: room temp

#### • 7. COMBINATION COOKING

- (1) Press the "Combi." button once; the first three digits on the display will flash, showing "C-1." Both the Microwave icon and the Grill icon will light up.
- (2) Continue to press this key or rotate the knob to select the desired combination cooking.
- (3) Press the "Start/+30SEC.Confirm" button to confirm, and the display will remain steady, indicating the type of combination cooking.
- (4) Rotate the knob to adjust the cooking time. The display will flash to show the entered time, with a maximum combination cooking time of 95 minutes (with the same increments as airfry cooking time).
- (5) Press the "Start/+30SEC.Confirm" button, and the buzzer will sound once, starting the cooking process. The display will show the remaining cooking time, with both the Microwave and Grill icons remaining lit and the seconds indicator ":" flashing.

#### • NOTE:

- The combination power levels are as follows, with a cycle of T =30 seconds:

Function	Display	Microwave Power	Air Fry Power	Cooking Guide
Combination 1	"C-1"	20/30	10/30	Suitable for cooking large or thick meats such as chicken, roast beef, etc.
Combination 2	"C-2"	10/30	20/30	Suitable for cooking small or thin ingredients like chicken wings, kebabs, sausages, etc.

#### • 8. AUTO MENU

- (1) Press the "Auto" button; the middle two digits on the display will flash, showing "A01." Both the Microwave icon and the Auto Menu icon will light up.
- (2) Rotate the knob to select the desired auto menu or continue pressing the "Auto" button to choose. Once selected, press the "Start/+30SEC.Confirm" button to confirm, and the selected menu will remain steady on the display.
- (3) Rotate the knob again to select the weight, and the display will flash to show the selected weight in grams. The "g" symbol will remain lit.
- (4) After making the selections, press the "Start/+30SEC.Confirm" button. The buzzer will sound once, and the auto menu will start. The Auto Menu icon will remain lit, and the countdown of the remaining work time will be displayed. The seconds indicator ":" will flash.

Code	Menu	Weight	Kitchen ware	Remarks
A01	Popcorn	100g		1. Microwave special bagged popcorn 2. Food at room temperature
A02	beverage		mug	1. 240ml/cup 2. Food at room temperature
A03	Potato			1. Potato: 220-240g 2. Food at room temperature
A04	Reheat dinner	250g 350g 450g	Microwave suitable dish	1. Dish diameter 20cm approx 2. Food at room temperature 3. When heating it needs to be covered

A05	Fresh vegetables	200g 300g 400g 500g	Covered microwavable dish	1. Container volume: 1.0-1.5L 2. Food at room temperature 3. Add 1 tbsp water to every 100g of vegetables
A06	Frozen vegetables	200g 300g 400g 500g	Covered microwavable dish	1. Container volume 1.0-1.5L 2. Frozen around -18°C
A07	Soup		Microwavable small bowl	1. 200g/bowl 2. Initial temperature of food: refrigerated 5°C 3. Small bowl, about 11cm in diameter
A08	Fish	150g 300g 450g 600g	Covered microwavable dish	1. Food at room temperature 2. Diameter of vessel 0-22cm 3. Cover whilst heating
A09	Meat	150g 300g 450g 600g	Covered microwavable dish	1. Food at room temperature 2. Diameter of vessel 0-22cm 3. Cover whilst heating
A10	Pasta	50g 100g 150g	Microwavable bowls with lids or wide mouthed deep containers	1. Food at room temperature 2. Containers: diameter 18-20cm, height 10-15cm 3. Food to water ratio 1:8-10 4. Add 5g of salt whilst heating

## • 9. MULTI-STAGE COOKING

- You can input up to 3 stages of cooking, or you can set just 2 stages. The setup process is the same as for the corresponding single-stage cooking, except that after setting the time (or weight), do not press the knob to confirm the start.
- Instead, press the function key for one of the stages to set it, and the corresponding cooking indicator will light up. You can only set one defrost program, which can be in the second or third stage if you have one. However, the program will automatically be placed in the first stage. Except for defrosting, all other functions can be set repeatedly, such as setting all 3 stages to microwave.
- After each stage of cooking finishes, the buzzer will sound, and the next stage will begin.

### • NOTE:

- 1. Only Microwave, Air Fry, Grill, and Defrost can be used for multi-stage cooking.
- 2. Auto Menu, Air Fry Presets, Preheat, Combination, and Keep Warm cannot be used as a stage in multi-stage cooking.
- 3. During multi-stage cooking, if one of the three stages is a cooking program other than defrost, you can adjust the time during operation.

## • 10. QUICK COOKING

- (1) In standby mode, press the "Start/+30SEC.Confirm" button once to start cooking immediately with 30 seconds at 100% microwave power. The Microwave icon will remain lit. Each press adds 30 seconds of cooking time, with a maximum setting of 95 minutes.
- (2) For Microwave, Grill, Air Fry, Keep Warm, Combination Cooking, and Defrost, you can press the "Start/+30SEC.Confirm II" button to add cooking time during the cooking process. You can also change the time by rotating the knob and press the Confirm button for quick confirmation, or wait for 3 seconds for automatic confirmation.
- (3) In standby mode, you can directly left-rotate the knob to select quick cooking time. The display will show the selected time, and the first left rotation selects the Quick Cook function. It will flash and show the default time of 00:30. You can press the Confirm button directly to start or rotate the knob to select the cooking time (in the same increments as Air Fry settings). Once selected, press the "Start/+30SEC.Confirm" button, and cooking will begin at 100% microwave power.
- In standby mode, you can directly turn the knob to the right to quickly enter the automatic menu selection. The display screen flashes A01, and the auto menu icon and microwave icon light up. Please refer to the Automatic Menu table for specific operations.
- 1. During the automatic menu, air frying preset, and Defrost by weight cooking process, the "Start/+30SEC. Confirm" key cannot be pressed to increase cooking time, nor can the working time be adjusted by rotating the knob.
- 2. In standby mode, the first left turn of the knob selects the "Quick Cooking Function", and subsequent left or right turns can select the time for quick cooking. If the first right turn of the knob is in standby mode, it selects the "Automatic Menu Cooking Function", and then left or right turns can select the type of automatic cooking menu.

## • 11. DEFROST

### • (1) WEIGHT DEFROST

- (1) Press the "Defrost" button once; the display will flash and show "DEF1."
- Both the Microwave icon and the Defrost icon will light up.
- (2) Rotate the knob to select the desired weight defrost menu (DEF1 - DEF3) or keep pressing the "Defrost" button to choose. Once selected, press the "Start/+30SEC.Confirm" button to confirm, and the selected menu will remain steady on the display.
- (3) Rotate the knob to adjust the defrost weight, and the weight icon "g" will remain lit. The weight can range from 100g to 2000g.
- (4) Press the "Start/+30SEC.Confirm" button, and the buzzer will sound once. The defrost process will begin, with both the Microwave and Defrost symbols remaining lit. The weight icon "g" will turn off, and the countdown of the remaining work time will be displayed.

### • NOTE:

- 1. Defrost parameters are shown in the table.
- 2. dEF1 ~ dEF3 are for Weight Defrost, and dEF4 is for Time Defrost.
- 3. During Weight Defrost, you cannot change the working time with the knob.
- 4. When half of the time has passed during Weight Defrost or Time Defrost, the buzzer will sound 3 times to indicate that you should flip the food.

Food	Code	Weight
Meat	dEF1	100-2000g

### Cooking guide

Place the meat on a flat ceramic plate and be aware of thin areas to prevent excessive thawing. Follow the voice prompts to flip the meat half way through the thawing process.



Fish	dEF1	100-2000g	Place the fish on a flat pottery thief plate, place the thinner or thinner part under the thicker part, and thaw until half a time. Follow the voice prompts to flip the fish.
Poultry	dEF3	100-2000g	Place the food on a flat ceramic plate, with the block shaped chicken skin facing down and the entire chicken breast facing down. Thaw until half a time. Follow the voice prompts to flip over to other the side.

- **(2) TIME DEFROST**

- (1) Press the “Defrost” button once; the display will flash and show “dEF1.” Both the Microwave icon and the Defrost icon will light up.
- (2) Rotate the knob to select the desired time defrost menu (dEF4) or keep pressing the “Defrost” button to choose. Once selected, press the “Start/+ 30SEC.Confirm” button to confirm, and the selected menu will remain steady on the display.
- (3) Rotate the knob to input the defrost time, with a maximum setting of 95 minutes, in the same increments as Air Fry cooking time.
- (4) Press the “Start/+30SEC.Confirm” button, and the buzzer will sound once.
- The defrost process will begin, with both the Microwave and Defrost icons remaining lit.
- **NOTE:**
- 1.Time Defrost operates at P30 and cannot have its power level adjusted.
- 2.The working time can be changed through the knob during the time defrost.

- **12. PREHEAT FUNCTION**

- (1) Press the “Preheat” button once; the display will flash and show the default temperature of 230°C . At the same time, the Air Fry icon will light up, indicating preheating for the Air Fry function.
- (2) If you continue to press this button or rotate the knob, the display will flash and show the default temperature of 200°C . At this point, the Grill symbol will light up, indicating preheating for the Grill function. You can switch between Air Fry and Grill preheating by continuously pressing this button or rotating the knob.
- (3) After switching to the desired preheating function, press the “Start/+30SEC” confirm button once, and the buzzer will sound once, indicating successful selection.
- (4) You can now rotate the knob to select the desired preheat temperature. For Air Fry preheat, the temperature can be adjusted from 100°C to 230°C in 10°C increments. For Grill preheat, the temperature can be adjusted from 100°C to 200°C in 10°C increments.
- (5) After selecting the desired preheat temperature, press the “Start/+30SEC” confirm button. The buzzer will sound, and the cooking will start. The display will flash and show the selected temperature without displaying the time. The Air Fry icon or Grill icon will remain lit.
- (6) When the cavity temperature reaches the set temperature, heating stops, and the buzzer will sound three times, prompting the user to put in the food and set the working time. You can use the knob to set the working time. The time range and step size are the same as for Air Fry cooking time. If you don’t set the time and press the “Start/+30SEC.Confirm” button, the button press will be invalid, and the buzzer will sound twice to remind you to set the time.
- (7) After setting the time, press the “Start/+30SEC.Confirm” button again, and the buzzer will sound. The work will restart, and the display will count down the remaining cooking time. The seconds indicator “:” will flash. You can use the knob to adjust the working time.
- **NOTE:**
- 1.During preheating, if the set preheat temperature is not reached within 15 minutes, heating will stop, assuming that the desired temperature has been reached.
- 2. For menus with preheat functions, if the cavity temperature is higher than the set temperature when starting, “Cool” will be displayed for 5 seconds to indicate cooling, and the microwave will return to standby mode with three buzzer sounds.

- **(13) KEEP WARM FUNCTION**

- (1) Press the “Keep Warm” button once; the display will flash and show the default temperature of 60°C . At the same time, the Grill icon will light up.
- (2) Press the “Start/+30SEC.Confirm” button to confirm, and the display will light up.
- (3) At this point, you can either press the Confirm button directly to start with the default working time of 60 minutes or rotate the knob to adjust the keep Warm cooking time. The display will flash to show the entered time. The maximum setting for Keep Warm cooking time is 95 minutes, in the same increments as Air Fry cooking time.
- (4) Press the “Start/+30SEC.Confirm” button again, and the buzzer will sound once. The cooking will start, and the display will count down the remaining cooking time. The Grill icon will remain lit. The seconds indicator “:” will flash.
- **NOTE:**
- Keep Warm function temperature cannot be adjusted; only the time can be adjusted, with a fixed temperature of 60°C .

- **14. QUERY FUNCTION**

- During operation, you can query the clock and power.
- (1) Clock Query:
- If you have set the clock previously and are in the cooking or Kitchen Timer mode, press the “Clock” button to query time. The display will show the current clock for 3 seconds and then return.

- **(2) POWER QUERY:**

- During menu cooking, press the corresponding menu button to query the power, set temperature, auto menu type, or combination menu type. The display will show the queried content for 3 seconds and then return.

- **15. CHILD LOCK**

- **To lock:** Press and hold the “Lock/Buz on/off” button for 3 seconds; the Child Lock icon will light up, indicating that Child Lock mode is active.
- **To unlock:** While in locked mode, press and hold the “Lock/Buz on/off” button for 3 seconds; the Child Lock symbol “ 8 ” will turn off, indicating that it is unlocked.
- **NOTE:**
- 1. When locked, all buttons and knobs except for the Child Lock function will be disabled.
- 2. Operations can only be performed when no error codes are displayed.

## ERROR CODES

Error code	Cause	Product logic	Solution
E1	Abnormal operation of hot air motor	Beep 3 times, work or setting is cancelled, heating is stopped and other buttons and knobs are not operable except for the cancel button	1. Press the cancel button and it will return to standby mode 2. Automatically return to standby mode after 2.30 seconds 3. If E1 is still displayed after repeated restarts, it is necessary to contact Dellonda service
E2	Sensor short circuit	1 beep, work or settings are cancelled, stops heating, all controls are inoperable	1. Check if the temperature of the product is too high or too low. 2. Turn off the mains power and turn it back on again after 1 minute to check if the error code is still displayed. 3. Contact Dellonda.
E3	Sensor open circuit		

## TROUBLESHOOTING

Issue	Cause	Solution
No power	Not connected to mains	Connect to mains supply
	Filter board failure	Contact Dellonda service
Microwave does not work	Door not fully closed	1. Check if food or foreign objects are holding door open 2. Ensure sealing surface is clean. 3. Check if door seal is twisted. Press the start button.
Heating time is too long	Microwave power setting is too long	Choose higher power setting
	Placing more food than normal in the appliance	
The light is not working	Lamp has failed	Contact Dellonda
Door glass has broken	Replace glass	Contact Dellonda
Door glass has broken	Cold objects placed on hot glass	Contact Dellonda
No time display or incorrect time	Current time not set	Set time, refer to manual
	Placing food in appliance during Preheat	Add food after preheating
Food burnt or uneven cooking	Temperature set too high or too much food in appliance	Check the temperature setting and use correct temperature

## MAINTENANCE

- **WARNING!** Disconnect from mains supply before performing maintenance.
- Before cleaning any part of this product, unplug the power cord and let the machine cool down. Regularly clean the machine to prevent grease build up, which can cause the cavity to catch fire or produce odours, and to prevent corrosion from dirt.
- **DO NOT** use abrasive cleaning agents or cleaning items with metal materials to clean the cavity and door.
- **1. CLEANING THE INTERIOR OF THE APPLIANCE**
- (1) Periodically wipe the interior of the appliance with a solution of baking soda and water to keep it clean.
- (2) Use a foamy cloth to remove greasy splatters and then wipe with a damp cloth.
- **DO NOT** use sharp cleaning tools (such as scouring pads or spatulas) to clean the appliance.
- (3) After closing the door, use a soft cloth dipped in mild, non-abrasive soap or detergent to clean the junction between the door and the appliance. Then, wipe with a damp cloth.
- (4) To remove stubborn stains, mix 1 cup of water with 2 tablespoons of lemon juice or baking soda, pour it into a cup, place it in the appliance, and heat it until it boils. Let it stand inside the cavity for 5 minutes to allow the softened cooking residue to evaporate. Then, use a clean paper towel, a damp clean cloth, or a damp microfiber cloth to wipe the inside of the cavity to remove softened cooking residue.
- **2. CLEANING THE EXTERIOR OF THE APPLIANCE**
- (1) Keep the seal between the door and the appliance clean at all times.
- (2) Use a soft cloth with soapy water to clean the outer shell of the product and wipe it clean with a soft dry cloth, avoiding water from entering the cavity.
- **DO NOT** use cleaning sprays, excessive cleaning agents and water, abrasive tools, or sharp objects as these may damage the appliance.
- Note that certain tissues may also scratch the control panel, so use caution.
- **3. CLEANING ACCESSORIES**
- (1) After the appliance has cooled down, wash the accessories by hand in hot soapy water or use a nylon scrubber or nylon brush, then rinse thoroughly. Do not wash these accessories in a dishwasher.
- (2) For food residues that are difficult to remove or baked-on grease, soak the accessories in hot soapy water or use other non-corrosive cleaning agents.

- **NOTE:**

- 1. If the appliance is not used for an extended period, unplug the power plug and dry any water or dirt that may remain on various parts of the appliance to prevent rust.
- 2. Any other maintenance work should be performed by the customer service department.

## **END OF LIFE**


- Separate the individual parts of the product. Recycle as per local regulations in force.


### **Environment Protection and Waste Protection and Electrical 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 it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. Under the Waste Batteries and Accumulators Regulations 2009, Dellonda would like to inform the user 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.

## **Sealey Group**

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