

baridi

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



Model No. DH60.V2

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

Important Information

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



Refer to
instruction
manual

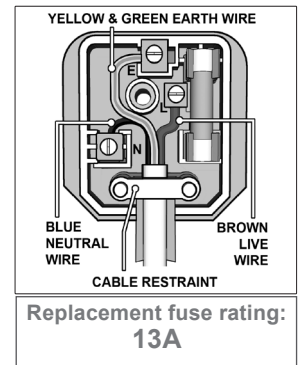


Warning:
Hot
Surface

SAFETY INSTRUCTIONS

• ELECTRICAL SAFETY

- **WARNING!** It is the user's responsibility to check the following:
- Check all electrical equipment and appliances to ensure that they are safe before using. Inspect power supply leads, plugs and all electrical connections for wear and damage. 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.
- 3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
- This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- 5. Children should be supervised to ensure that they do not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are old than 8 and supervised
- 6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- 7. **DO NOT** operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
- 8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- 9. **DO NOT** use outdoors.
- 10. **DO NOT** let cord hang over edge of table or counter, or touch hot surfaces.
- 11. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
- 12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 13. To disconnect from mains supply, End all function operations on the control panel . Then remove plug from wall outlet.
- 14. **DO NOT** use appliance for other than intended use appliance for other than intended use.
- 15. Make sure the frying basket is locked into the front of the drawer both frying basket handle tabs must be fully inserted into the trenches on the top of the basket drawer.
- 16. Always make sure frying basket drawer is fully closed, with frying basket handle drawer is fully closed, with frying basket handle locked securely in the drawer, while Air Fryer is in operation.
- **WARNING!** Air Fryer will not operate unless frying basket drawer is fully closed.
- **CAUTION:** After hot air frying, the frying basket and frying basket drawer and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer basket/drawer.
- basket/drawer.

• FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

- **CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other 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 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 operating or cleaning this appliance.
- 2. The cord to this appliance should be plugged into a 220-240240V V AC electrical outlet AC electrical outlet only.
- 3. If this appliance begins to malfunction during use, immediately unplug the cord. **DO NOT** use or attempt to repair the malfunctioning appliance.
- 4. **DO NOT** leave this appliance unattended during use.
- 5. **DO NOT** immerse power cord in any liquid. If the supply cord is damaged it must be replaced by the manufacturer or a authorized service agent or a qualified technician in order to avoid a hazard.
- 6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking. Keep the appliance and its cord out of reach of children less than 8 years.
- 7. Place the Air Fryer on a flat, heat-resistant work area. resistant work area.
- 8. **DO NOT** obstruct the air outlet on the back side and the inlet on the top on the top of the Air of the Air Fryer with any objects.
- 9. Keep appliance at least 4 inches away from walls or other objects during operation.
- 10. Always use the frying basket handle to open frying basket drawer.
- 11. **DO NOT** replace the empty frying basket drawer (without the frying basket) into the Air Fryer body. Check to make sure the frying basket is locked in position in the drawer.
- **WARNING!** After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface before pressing the basket release button.
- **WARNING!** Under or over filling the frying basket may damage the Air Fryer and could filling the frying basket may damage the Air Fryer and could result in serious personal injury.
- 12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
- 13. The appliances are not intended to be operated by means of an external timer or The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- 14. This appliance is intended to be used in household and similar applications as:
 - as: staff kitchen areas in shops, offices and other working environments areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments

• **SAVE THESE INSTRUCTIONS**

NOTES ON THE CORD

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

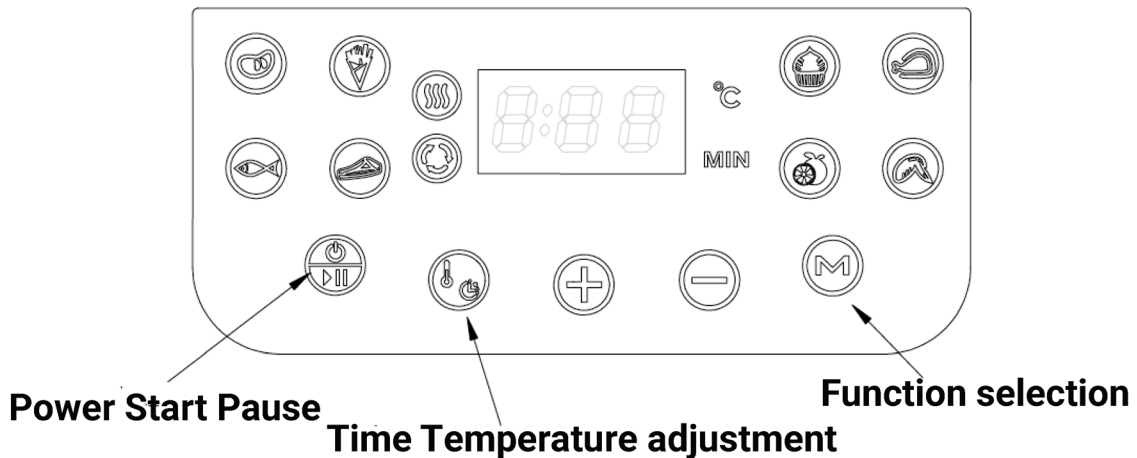
PLASTICIZER WARNING

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

ELECTRIC POWER

- If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.
- Follow the instructions above, including the instructions in the section "Care & Cleaning Instructions"

CONTROL PANEL FUNCTIONS



CONTROL PANEL FUNCTION OVERVIEW

- Put the air fryer in place and plug in the power supply. All the lights on the display screen will be on for 1 second, before entering standby mode, and the power button light will be on constantly.
- Touch the power button for 0.5 seconds and the buzzer will sound. All the lights on the display screen are on, and the default temperature "220°C" appears.
- The default Time "0:16" (baked French fries mode).
- Touch the temperature / time conversion key to select the temperature or time, and the numbers in the display screen will indicate accordingly.
- Touch the "+" or "-" buttons to set the cooking time. The time can be increased or decreased by 1 minute. If you press the key frequently, you can quickly set the time.
- The time setting range is 0:01 to 0:60.
- Touch the "+" or "-" button to set the cooking temperature.
- The temperature can be increased or decreased by 5 °C.
- The temperature setting range is 80-220 °C°C.
- Lightly touch the start / pause button, the whole machine starts to work, and the icons displayed in a dynamic cycle.
- After cooking, the buzzer will ring for 3 times, the display time will be "000 ", the whole machine is turned off, remove from mains supply.

- * To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket.
- **IMPORTANT:** When you pull the drawer out from the Air Fryer body, The whole machine stops working. The whole machine resumes working when the frying bucket is pushed in again.

HOW TO REMOVE FRYER BASKET FROM FRYER BASKET DRAWER

Refer to diagram alongside

1. Remove fryer basket drawer from Air Fryer.
2. Slide cover on top of handle forward.
3. Release button is now visible.
4. Press release button down to release fryer basket from fryer basket drawer.
5. To replace fryer basket lower into fryer basket drawer and ensure in clicks into place before replacing in Air Fryer body.



BEFORE USING FOR THE FIRST TIME

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

OPERATION

- **WARNING!** This unit should not be used to boil water.
- **NOTE:** During first use, the Air Fryer may emit a slight odour. This is normal.
- 1. Place the Air Fryer on a flat, heat resistant work area, close to an electrical outlet.
- 2. Firmly grasp the frying basket handle to open frying basket drawer; then remove the drawer from the machine and place on a flat, clean surface.
- 3. Place food into the basket. **DO NOT** overfill frying basket with food. To ensure proper cooking and air circulation, NEVER fill the basket more than 1/2 full.
- 4. Put the frying basket into the air fryer, ensure that it is in place, by making sure that the basket drawer is completely closed.
- 5. Plug the power cord into mains supply.
- 6. The adjustable temperature range is 80-220°C.
- 7. If the air fryer is cold, adjust the time to 3-5 minutes to preheat the machine. The electric heating indicator shows that the air fryer begins to heat.
- **IMPORTANT:** if the start button is not pressed, the air fryer will not heat up.
- **WARNING!** Unless the fryer drawer is completely closed, the air fryer will not be heated and the display will be off.
- 9. When the set temperature is reached, the electric heating indicator stops flashing the set temperature shows on the display.
- **NOTE:** during operation, the electric heating indicator light is cycled on and off to maintain the selected temperature.
- 10. To ensure uniform cooking/colour, open the fryer drawer at half the cooking time and check the food in the inner pot. Rotate or shake the food in the inner pot.
- 11. When finished, push the fryer drawer fully into the machine body. Adjust the temperature if necessary.
- 12. When the drawer is opened, the whole machine is powered off, the heating fan stops working, and the display goes out. After the drawer is put back in the screen comes back on.
- After the drawer is put back in place, the appliance will continue to heat.
- **NOTE:** be careful when turning the food in the inner pot. To avoid personal injury or property damage, **DO NOT** turn the food by shaking the whole machine.
- **WARNING!** be extra careful when taking out and placing the drawer of the inner pot to avoid being scalded by hot steam.
- **NOTE:** hot oil may accumulate at the bottom of the fryer drawer. To avoid personal injury or food contamination, be sure to remove the shelf, from the drawer before cleaning, and then clean the residual oil at the bottom of the fryer.
- **WARNING!** after cooking, **DO NOT** put the shelf and inner pot directly on to surface that will be damaged by their residual heat.
- **NOTE:** turn off the power switch to turn off the air fryer.
- When the set working time is reached, the appliance will continuously emit a beep.
- The air fryer will turn off automatically.
- The whole display screen is closed and only the power switch is displayed.
- Turn the food over to check the colour and to check how 'cooked' the food is.
- If you need to continue cooking, adjust the temperature and time until the food is completely cooked.
- 13. After the food is cooked to your satisfaction, pull the drawer out of the machine body and place it on a flat and heat-resistant surface.
- 14. Put the cooked food into a suitable container. Continue cooking if necessary.
- NOTE:** when preparing for the next cooking, the heating system of the air fryer will heat faster than the first time.
- 15. After all the food is fried, press the pause button, and the electric heating tube indicator will go out.
- 16. Unplug the appliance when it is not in use.

HELPFUL HINTS

1. Olive oil spray or vegetable oil works well for air frying.
2. Use your Air Fryer to cook pre-packaged foods with a fraction of the oil, in a fraction of the time! As a general rule, lower the recipe baking temperature by 10°C and reduce the cooking time by 30% to 50% depending on the food and amount.
3. **DO NOT** overfill frying basket with food. **NEVER** fill any frying basket more than 1/2 full.
4. For best results, some foods need to be shaken vigorously or turned over during the air fry time. Consult the Air Frying Chart following as a general guide.
5. To avoid excess smoke, when cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
6. Always pat food dry before cooking to encourage browning and avoid excess smoke.

- 7. Air fry small batches of freshly breaded foods. Press breading onto food to help it adhere. Arrange in frying basket so that food is not touching to allow air flow. Arrange in frying basket so that food is not touching to allow air flow on all surfaces.
- 8. The Air Fryer can be used to reheat food. Set the temperature to 220°C for up to or up to 15-20 minutes.
- **AIR FRYING**
- **WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**
- The following chart is intended as a guide only. The quantity of food air fried at one time, the thickness or density, and whether the food is fresh, thawed, or frozen may alter the total cooking time necessary.
- 1. To assure even cooking/browning, open the frying basket drawer halfway through the cooking time. Check, turn or vigorously shake foods in the frying basket.
- This chart lists average total air frying time, the time at which some action is required, the time at which some action is required, and what action is to be taken for best results.
- 2. Remember, frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.
- **IMPORTANT NOTE:** Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.
- ** Oil may be sprayed or brushed onto foods.
- * Spray oil
- * Spray oils work well as oil is evenly distributed and smaller quantities of oil work well as oil is evenly distributed and smaller quantities of oil are needed.
- * To ensure crispy results, make sure foods are dried before adding oil.
- * Cut pieces smaller to create more surface area for crispier results.
- * Blanching is a term that refers to refers to pre-cooking foods at a lower temperature before the final air fry.
- * Add 3-5 minutes to the AIR FRY TIME to allow the Air Fryer to preheat.

FOOD	TEMP	AIR FRY TIME	ACTION
Cake	160°C	15 mins	-
French fries	220°C	16 mins	Shake
Fish	180°C	20 mins	-
Drumsticks	220°C	20 mins	-
Meat	220°C	15 mins	-
Steak	200°C	10 mins	-
Chicken wings	220°C	13 mins	-
Dry fruits	40-80°C	4 hours	-

WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.

MAINTENANCE

WARNING! Disconnect from mains supply before cleaning.

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

NOTE: This appliance requires little maintenance. It contains NO user serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by properly qualified repair technicians.

CLEANING

1. Remove frying basket from the drawer. Make sure the frying basket drawer and frying basket have cooled completely before cleaning.
2. Wash the basket drawer and frying basket in hot soapy water. **DO NOT** use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non stick coating.
3. The frying basket and frying basket drawer are dishwasher safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Air Fryer body with a soft, non abrasive damp cloth to clean.

STORAGE

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



Environment 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.



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