

Balzano®

— 1908 Italy —

User Manual

Digital Air fryer

AF716



Important

Read this important information carefully before you use the appliance and retain for future reference.

Danger

- Always put the ingredients to be fried in the basket, to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil as this may cause a fire hazard.
- Never immerse the appliance in water or any other liquid, nor rinse it under the tap.

Warning

- Check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
- Do not use the appliance if the plug, the mains cord or the appliance itself is damaged.
- If the mains cord is damaged, you must have it replaced by a service center or similarly qualified persons in order to avoid a hazard.
- This appliance cannot be used by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.

- Keep the mains cord away from hot surfaces.
- Only connect the appliance to an earthed wall socket. Always make sure that the plug is inserted into the wall socket properly.
- Always place and use the appliance on a dry, stable, level and horizontal surface.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in the user manual.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
- The accessible surfaces may become hot during use.
- Make sure before each use of the device that the heater and heater surrounding are clean and clear from any food remainders in order to ensure a flawless function.
- Do not place the appliance on or near a hot gas stove or all kinds of electric stove and electric cooking plates, or in a heated oven.
- The pan, basket and accessories inside the Air fryer become hot during use. Be careful when you handle them.

Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and

- other non-residential environments.
- The guarantee is invalid if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
 - Always unplug the appliance while not using.
 - The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, there is no harm for human body based on available scientific Evidence.

Automatic switch-off

The Air Fryer is fitted with an automatic switch-off. This may activate if the set cooking time has elapsed, causing the timer to sound and the automatic switch-off to activate, turning off the Air Fryer.

Note: If the Air Fryer needs to be turned off before the set cooking time has elapsed, switch off and unplug it from the mains power supply.

Introduction

This Air Fryer provides an easy and healthy way of preparing your favorite ingredients. By using hot rapid air circulation and a top grill, it is able to make numerous dishes. The best part is that the Air Fryer heats food at all directions and most of the ingredients do not need any oil.

General description (Fig.1)

1. Cooking Compartment
2. Cooking Basket
3. Digital Cooking Display
4. Handle
5. Digital Control Panel
6. Air Inlet
7. Air Outlet
8. Mains Cord

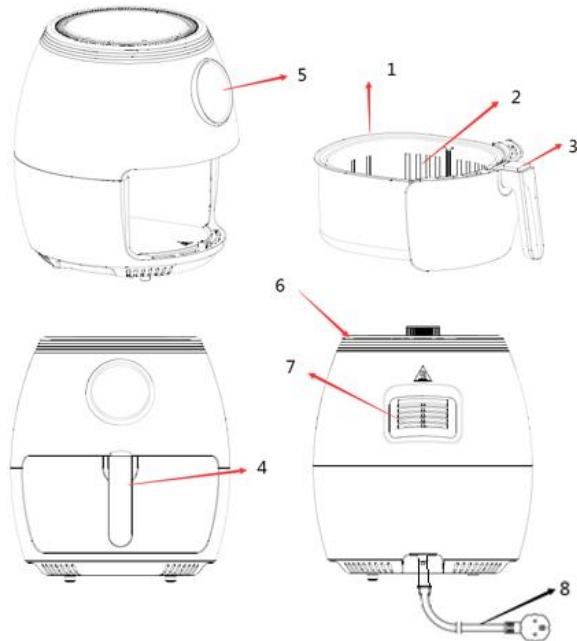


Fig. 1

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and oil catch plate with hot water, whit some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance whit a cloth. And there is no need to fill the oil catch plate whit oil and frying fat as the appliance works on hot air.

Preparing for use

Place the appliance on a stable, horizontal and even surface.

Do not place the appliance on non-heart-resistant surface.

Using the appliance

This appliance is able to prepare a huge range of dishes, you may get help from the recipe book.

Hot air frying

1. Connect the mains plug into an earthed wall socket.
2. Use the basket handle and pull the basket out of air fryer
3. Place the ingredients in the basket

Note: Do not exceed the **MAX** indication (see section ‘settings’ in this chapter), as it may affect the quality of the food.

4. Slide the Basket back into the Air fryer and close the door
5. Turn the temperature control knob to the proper temperature. See section

- 'Settings' in this chapter to determine the right temperature
6. Determine the required preparation time for the ingredient (see section 'Settings' in this chapter).
 7. To switch on the appliance, turn the timer knob to the required preparation time

Add 3 minutes to preparation time if the appliance is cold

Note: If you want, you can also preheat the appliance without any ingredients inside. In that case, turn the timer knob for more than 3 minutes and wait until the heating-up light goes out (after about 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

- a) The power-on light and the heating-up light go on.
 - b) The timer starts counting down the set preparation time.
 - c) During the hot air frying process, the heating-up light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
8. Some ingredients require to shake halfway during the preparation time (see section 'Settings' in this chapter). By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the magic fryer

Tip: *If you set the timer half of the preparation time, you have to shake the ingredients when you hear the timer bell ringing. However, this means that you have to set the timer again to the remaining preparation time after shaking.*

9. When you hear the timer bell, the set preparation time has elapsed. Pull the basket out of the appliance and place it on the heat-resistant holder

Note: You can also switch off the appliance manually. Do like this, turn the temperature control knob to 0.

10. Check if the ingredients are ready.

If the ingredients are not ready yet, simply slide the basket back into the appliance and set the timer to a few extra minutes.

11. Empty the basket into a bowl or onto a plate.

Tip: *To remove large or fragile ingredients, lift the ingredients out of the basket by a pair of tongs.*

12. When a batch of ingredients is ready, the magic fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the basket briefly out of the appliance during hot air frying barely disturbs the process.

Tips:

- *Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.*
- *A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.*
- *Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.*
- *Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you adding the oil.*
- Do not prepare extremely greasy ingredients such as sausages in the air Fryer.
- Snacks can be prepared in an oven can also be prepared in the Air Fryer.
- The optimal amount for prepare crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in Air Fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.

Note: Add 3 minutes to the preparation time when you start frying while the Air Fryer is still cold.

Cleaning

Clean the appliance after every use.

Do not clean basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

- 1 Remove the mains plug from the wall socket and make the appliance cool down.
- 2 Wipe the outside of the appliance with a moist cloth.
- 3 Clean the oil catch plate and basket with hot water, some washing-up liquid and a non-abrasive sponge.

You can remove any remaining dirt by degreasing liquid.

Note: The oil catch plate and basket are dishwasher-proof.

Tip: *If dirt is stuck to the basket or the bottom of the oil catch plate, fill the plate with hot water with*

- 4 Clean the inside of the appliance with hot water and non-abrasive sponge.
- 5 Clean the heating element with a cleaning brush to remove any food residues.

Storage

- 1 Unplug the appliance wait for complete cooled down
- 2 Make sure all parts are clean and dry.

ENVIRONMENT FRIENDLY DISPOSAL



Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you

BALZANO products are intended for household use only
BALZANO has policy of continuous improvement in product quality and design. The company, therefore reserves the right to change the specification of its model at any time.



www.balzano.com



@Balzano Official