

Digital Air Fryer



Bellini

BTDF950

Important Safeguards

When using this electrical appliance, the following basic safety precautions should always be followed:

- Please read these instructions before operating and retain these for future reference.
- Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, contact your local qualified technician and DO NOT use the appliance.
- If the supply cord or any part is damaged, cease use of this appliance immediately to avoid a hazard.
- Do not hang the power cord over the edge of table and do not let cord contact hot surfaces, including stovetop.
- Place the appliance on the flat surface. Do not place on the heated surface or near a hot gas or electric burner or oven.
- This appliance is not intended for use 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 by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with appliance.
- Never immerse the housing, which contains electrical components and the heating elements, in water nor rinse it under the tap.
- Avoid any liquid entering the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients within the basket and do not overfill beyond the basket to prevent any direct contact with heating element.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.
- Keep the appliance and its mains cord out of the reach of children.
- Do not connect appliance to an external timer switch.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or against other appliance. 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 this manual.
- Do not let the appliance operate unattended.
- 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.
- **Caution: Do not press basket release button at any time to remove the basket from pan until it is placed on a flat, firm and heat resistant surface.**
- Surfaces may become hot during use.
- Do not operate the appliance if there is a malfunction or if it is damaged in any manner. Immediately unplug the appliance if you see dark smoke coming out of the appliance.
- Wait for the smoke emission to stop before you remove the pan from the appliance.
- This appliance is intended to be used in households 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 type environments;
 - Bed and breakfast type environments.

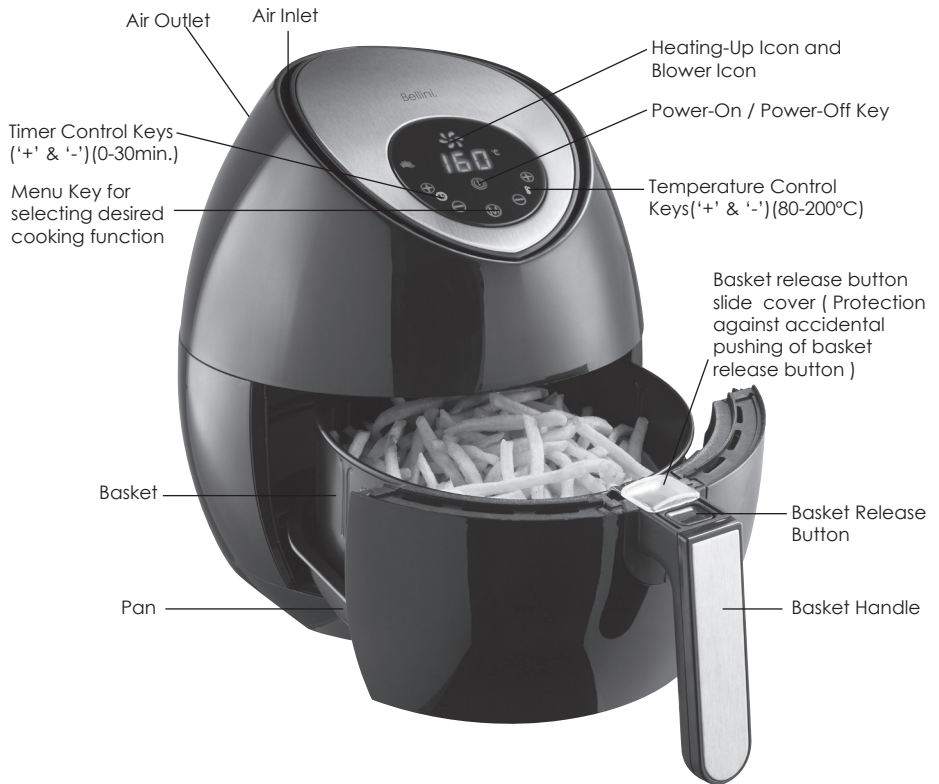
Caution:

- This appliance is intended for household use only and not for commercial, industrial or outdoor use.
- This appliance must be earthed. Only connect it to a suitable earthed AC 240V~50Hz mains socket. Always make sure that the plug is inserted into the socket properly.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- The baking basket/pan becomes hot all over when it is used in the air fryer. Always use oven gloves when handling the baking basket/pan.
- If the supply cord is damaged, it must be replaced by the manufacturer or similarly qualified persons in order to avoid a hazard.
- Always unplug the appliance when not in use.
- The appliance needs approximately 30 minutes to cool down.
- In the interest of safety, regular periodic close checks should be carried out on the supply cord to ensure no damage is evident. Do not attempt to dismantle or repair this unit yourself. Repairs should only be performed by qualified personnel in order to avoid a hazard.

Automatic switch-off

The appliance has a built in timer, it will automatically shut down the appliance when count down is completed. You can manually switch off the appliance by pressing the Power-off key, the heating-up will stop running immediately, and blower will automatically shut down after approximately 20 seconds.

Features of Your Digital Air Fryer



Introduction

The Air fryer provides an easy and healthier way of cooking your favorite foods, by applying rapid air circulation from all directions additional to a top grill and is able to cook a variety of dishes without adding any oil or adding just a little oil for nominated ingredients tabled further in this booklet.

Before first use

1. Remove all packaging materials including any within the pan or basket.
2. Slide out the basket & pan, place on a flat surface and separate the basket from the pan by sliding the plastic cover over the basket release button forward, then pressing down the basket release button.

Clean both basket and pan with non-abrasive sponge, hot water with dishwashing liquid, rinse with clean water and set aside to dry.

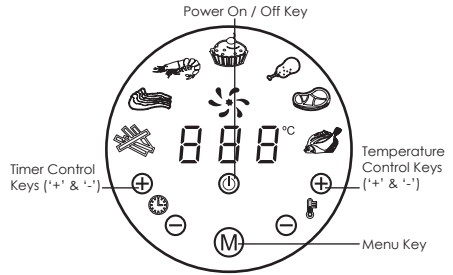
3. Wipe clean the inside and outside of the appliance with a slightly dampened cloth.

Preparing for use

1. Place the appliance on a stable, horizontal and even surface.
Do not place the appliance on non heat resistant surface.
2. Remove pan and basket from the appliance and place on flat surface.

Remove basket only when cooking ingredients that require 1/2 table spoon of oil (Refer to page 8 of this booklet), at this point add your 1/2 table spoon of oil on the cooking ingredients and toss them, then place basket back in position.

Caution: Do not press basket release button at any time to remove the basket from pan until it is placed on a flat , firm and heat resistant surface.



Using the Appliance

This appliance is able to cook a variety of dishes, refer to page 8 of this booklet for selection and respective cooking times.

1. Connect the mains plug into an earthed wall socket.
2. Place the ingredients into the basket.

Note: Do not fill beyond the basket (see section 'settings' in this chapter), as it may effect the quality of the fried food.

3. Slide the pan/basket back into the appliance.

Caution: Never operate the appliance without the basket placed in the pan. Do not touch the external surface of the pan during use or when removed from appliance directly after cooking, as it gets very hot. Only hold the pan by the handles on bottom sides of unit.

4. Touch the POWER key to switch on the unit.
5. Preheat the appliance for 3 minutes when it is cold. Press the power-on key, the appliance will warm up gradually. After the warming-up, carefully pull the pan out of the air fryer.

Caution: The appliance will stop heating after the pan is pulled out.

6. Select the desired function and temperature for ingredients to be cooked (refer to the table on page 8 of this booklet for guidance).

Touch the “M” button repeatedly to select the dedicated preset cooking functions. There are 7 functions to choose from CHIPS, MEAT, SHRIMP, CAKE, CHICKEN, STEAK and FISH and each have their own preset cooking Temperatures/Times. Alternately the Temperature setting and the Time it will take to cook will be displayed. As the Temperature/Time are only approximates and dependent on the volumes of ingredients placed in the basket, you can increase or decrease both Cooking Time at 1 Minute intervals and Temperature at 5 degree interval by continues pressing the +/- buttons at either side to the respective Time and Temperature ICONS or fast scroll by holding buttons down to set your desired cooking Time/Temperatures.

7. Press the Power ICON to start the cooking process. The rotating fan indicator light (Blue) and heating element indicator star light at the centre (Red) will illuminate at the same time.

Note: During the cooking process the Heating Element star indicator light will go On and OFF in unison with the thermostat to maintain set temperature whilst the fan indicator light keeps turning.

8. During the cooking process, oil will drip and be collected on the bottom of the pan, this can be cleaned at the end of the cooking process and when pan has cooled down, ready for future use of the appliance
9. For cooking of some ingredients, it requires you to toss contents of the basket halfway during the cooking process to ensure even cooking and avoid charring of ingredients positioned in top of basket (as tabled on page 8 of this booklet). Where indicated to do so, you can remove the pan / basket without affecting the timing and after tossing place back into the appliance to resume cooking.

WARNING: DO NOT PRESS THE BASKET RELEASE BUTTON AT ANY TIME DURING TOSSING OF INGREDIENTS WITH THE PAN ATTACHED. If not, the pan could fall onto the floor with the possibility of striking and cause serious injuries to the user, damage to the floor or splashing hot oil from the pan.

Tip : You can set the timer for half of the cooking time , when time has elapsed and Beeping sound activates, remove the pan from the appliance to toss ingredients , place pan back in appliance , then reset timer for the balance of the cooking time, cooking cycle is completed when time has elapsed and beeping sound activates.

10. When you hear the beeping sound , the set cooking time has elapsed (for approximately 20 seconds the fan continues to operate after which the appliance turns automatically OFF). At this point, check if ingredients are cooked to your satisfaction , if not , set timer for a few more minutes until contents are cooked to your satisfaction . Remove the pan from the appliance, only holding by the handle as other surfaces are hot, tip contents of the pan/basket in a dish directly or alternatively place pan on flat, firm and heat resistant surface, press basket release button to remove basket and then tip contents into dish .

Caution: Do not press basket release button at any time to remove the basket from pan until it is placed on a flat, firm and heat resistant surface.

Note: You can manually switch Off the appliance at anytime during the cooking process, if unable to supervise, by pressing the Power ON/OFF icon button (The fan will continue to operate for approximately 20 seconds, after which the appliance automatically turns OFF).

Note: The pan/basket and basket contents are hot during cooking process and directly after cooking operation is completed. Steam may escape from the pan depending on the type of ingredients in the basket .

Caution: Do not turn the basket with ingredients upside down with the pan attached (Excess oil may have collected in the pan that could drip out). Place pan with basket on a level and flat heat resistant surface, slide cover over the basket release button forward, press the basket release button and separate basket from the pan, to then tip the contents of the basket onto plate or into dish.

Tip: To remove large individual or delicate ingredients from the basket, don't tip out, but pick up with pair of tongs.

11. On completion of the cooking process, the air fryer is immediately ready for cooking the next batch of ingredients.
12. After you have completed using your Fryer, remove the plug from the wall socket immediately and allow it to cool completely.

- For best results with home-made fries soak the cut fries in water for 30 minutes to remove excess starch, dry on kitchen paper and toss in ½ tablespoon of Olive oil (or lightly spray with Olive Oil Spray) until the fries are coated.
- For a crispy home-made coating mix fine breadcrumbs with a tablespoon of Olive oil.
- Pre-packaged snacks like breadcrumbed fish or chicken drumsticks only need to be coated lightly with Olive oil.

Settings

To assist with selection of cooking times and maximum basket volumes for specific ingredients, refer to the table on page 8 of this booklet.

Note: Please keep in mind that settings referred to in the table are indicative only and that variation in size , shapes and brands may require minor time adjustment up or down to achieve your desired / preferred cooking outcome .

This type of heating technology reheats the air inside the appliance instantly, so pulling the pan briefly out of the appliance to toss ingredients during the cooking process barely disturbs the process.

Tips:

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time. A smaller amount of ingredients only requires a slightly shorter cooking time.
- Tossing smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Do not prepare extremely greasy ingredients such as sausages in the fryer.
- Snacks that can be prepared in an oven can also be prepared in the fryer.
- The optimum amount to prepare crispy fries is 500 grams.
- Place a baking tin or oven dish in the 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 160°C for up to 10 minutes.

	Min-max Amount (g)	Time (min)	Temperature (°C)	Toss	Extra information
Fries & Potatoes					
Frozen French Fries	300-700	9-16	200	Toss	
Frozen chunky fries or potato wedges	300-700	11-20	200	Toss	
Home-made French Fries	300-800	10-16	200	Toss	Add 1/2 tbsp of oil
Home-made potato wedges	300-800	18-22	180	Toss	Add 1/2 tbsp of oil
Home-potato bites (Cubes) or scalloped potatoes	300-750	12-18	180	Toss	Add 1/2 tbsp of oil
Hash brown	250	15-18	180	Toss	
Fresh Meat & Poultry					
Steak / Beef cubes	100-500	8-12	180		
Lamb or Pork Chops	100-500	10-14	180		
Mince Patties / Meat Balls	100-500	7-14	180		
Chicken Wings/ Drumsticks /thigh/ Breast	100-500	10-22	180		
Chicken Thigh	100-500	10-15	180		
Fish					
Fish (Fresh)	100-500	8-11	160		Pour 1 cup (250ml) of water in the pan and brush oil all around fish portions for steamed style fish.
Snacks					
Spring rolls	100-400	8-10	200	Toss	Use oven-ready
Frozen chicken nuggets	100-400	6-10	200	Toss	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed cheese snacks	100-400	8-10	180		Use oven-ready
Croquettes	100-400	10-15	200		
Sausage roll	100-500	13-15	200		
Baking					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-25	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin / ramekin
Tarts /souffle	400	12-15	160		Use baking tin / ramekin

Maintenance and Cleaning

1. Remove the mains plug from the wall socket and allow the appliance to cool down completely before cleaning. Clean it after every use.

Note: Remove the pan to let the air fryer cool down faster.

Caution: Do not immerse the housing in water or any liquid when you clean the unit.

Care must be taken not to touch any hot surfaces.

Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.

2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and basket with hot water, washing-up liquid and a non-abrasive sponge.

Note: The pan and basket are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and some washing-up liquid. Place the basket in the pan and allow the pan and the basket soak for about 10 minutes.

4. Clean the inside of the appliance with a slightly dampened cloth and polish it with a soft dry cloth.
5. If required lightly brush the heating element to remove any attached food residue.
6. Make sure all parts are clean and dry, before storing or using it again.
7. Store the Air Fryer in a cool, dry place. Do not place heavy objects on top of the Air Fryer during storage as this may damage the appliance.

Warning: Beware of escaping steam when removing the basket and pan. There is a danger of scalding.

Do not press the basket release button at any time until it is placed on a flat, firm and heat resistant surface. There is a significant risk of damage to property and personal injury.

Troubleshooting

Problem	Possible cause	Solution
The fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket
The ingredients fried within fryer are not done	The amount of ingredients in the basket are too many.	Place smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature control to the required, temperature setting (refer to page 8 of this booklet).
	The preparation time is too short.	Set the timer to the required preparation time.
The ingredients are fried unevenly in the fryer	Certain types of ingredients need to be tossed halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be tossed halfway through the preparation time. (refer to page 8 of this booklet).
Fried snacks are not crispy when they come out of the fryer	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the pan into the appliance properly	There are too much ingredients in the basket.	Do not fill beyond the basket.
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the fryer	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato fries properly before you fried them.	Rinse the potato fries properly to remove starch from the outside of the fries.
Fresh fries are not crispy when they come out of the fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato fries properly before you add the oil.
		Cut the potato fries smaller for a crispier result.
		Add slightly more oil for a crisper result.

Specifications

Power Supply	220-240V ~ 50Hz
Power Consumption	1500W
Capacity	800g Maximum

Note: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated from the packaging.

G | S | M

Gerard Sourcing & Manufacturing

GSM International Ltd.

Consumer Service Centre : 1300 373 199

GSM International Ltd has a policy of continual improvement throughout the product range.
As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.



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