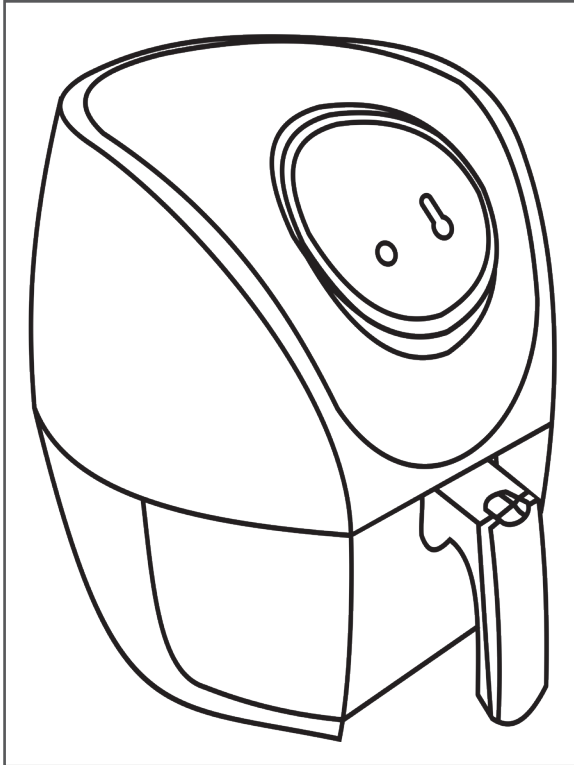


baridi

Baridi Air Fryer Oven Rapid Air Circulation, Timer Alarm, Double Pot 3.5L



Model No. DH60

Thank you for purchasing a Baridi product from the Dellonda range. 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
instructions

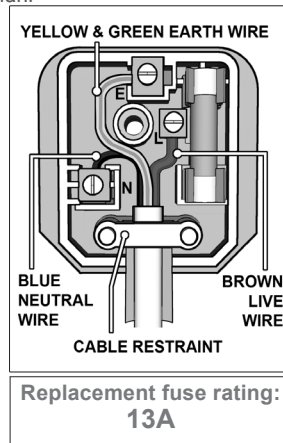


Indoor use
only

• 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 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 13 Amp

- 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 13 amp 3 pin plug. If in doubt contact a qualified electrician.



- Connect the GREEN/YELLOW earth wire to the earth terminal 'E'.
- Connect the BROWN live wire to the live terminal 'L'.
- 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 repairs are carried out by a qualified electrician.
- **GENERAL SAFETY**
- **WARNING:** Ensure the supply cord is not trapped or damaged.
- **WARNING: DO NOT** locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- **WARNING: DO NOT** obstruct air vent on rear and top edge of unit .
- This appliance is intended to be used in household and similar applications such as

staff kitchen areas in shops, offices and other working environments; holiday homes, hotels and other residential settings; and catering and similar non-retail applications.

- 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 knowledge and experience if they have been given supervision or instruction concerning the 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 without supervision.

• INTRODUCTION

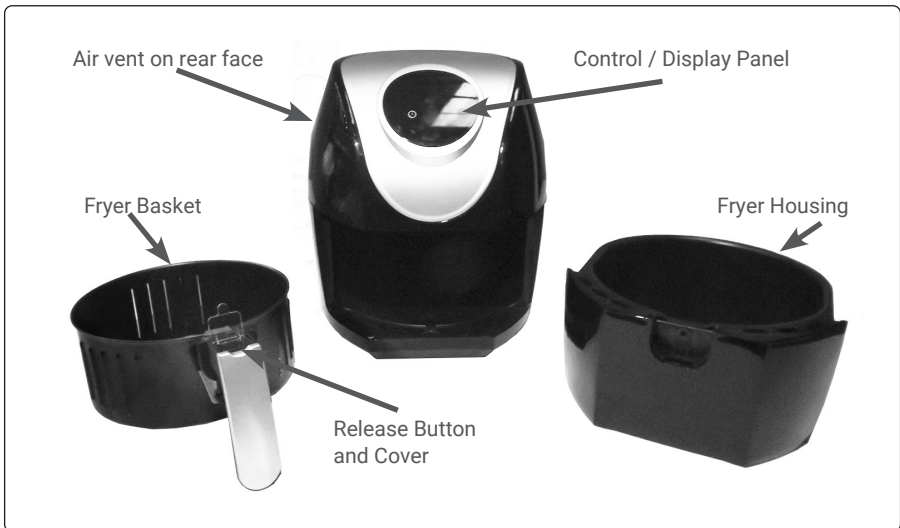
- Rapid air circulation allows for delicious fried food without the grease or mess! 7 Preset cooking options for frequently cooked foods. Digital controls and LED display. 30 Minute timer with alarm. Temperature adjustable from 80 - 200°C. Removable 3.5L pot with non-stick coating for easy cleaning. Cool touch housing.

• SPECIFICATION

- **Model no: DH60**
- Capacity of Pot: 3.5L
- Dimensions (W x D x H): 303 x 283 x 320mm
- Power: 1500W
- Supply: 230V - 50Hz
- Colour: Black & Silver
- Temperature Range: 80 - 200°C

• INSTALLATION

- The unit is designed to be free-standing.
- Use the fryer on a stable, horizontal and flat surface.
- **DO NOT** use the fryer on a non-heat resistant surface.
- Locate the unit away from direct sunlight or sources of heat i.e. radiator, stove etc. Extreme or cold ambient temperatures may also prevent the unit working effectively.
- **DO NOT** locate the unit in a damp or moist location.



• OPERATION

- Connect the mains plug to the supply socket and turn on supply.
- To turn on the unit press the On/Off button (fig.1) and release.
- The fryer has 7 default modes which operate the fryer for pre-set time/temperature (see fig. 1 and Table 1).
- Alternative user defined modes can be achieved using Time and Temperature controls (fig.1). Suggested times and temperatures for a range of foodstuffs are listed in Table 2.
- The fryer will switch off once the set time has expired.
- To force a shut-down, press the On/Off button and hold down for at least 20 seconds.
- **DO NOT** cover fryer when in use.
- **DO NOT** obstruct rear air vent.

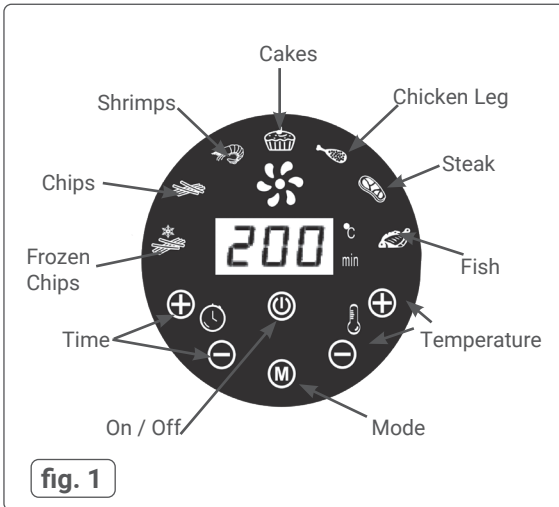


fig. 1

Item	Time (mins.)	Temp (°C)
Frozen chips	15	200
Chips	25	180
Shrimp	20	160
Cake	30	160
Chicken	20	200
Steak	20	180
Fish	20	160

Table 1

	Min / Max Amount (grms)	Time (min)	Temp °C	Agitation required	Note
POTATOES AND FRIES					
Thin Frozen chips	450-1000	9-16	200	Yes	
Thick frozen chips	450-1000	11-20	200	Yes	
Home made chips (8x8mm)	450-1200	16-10	200	Yes	Add 1/2 tbsp of oil
Potato wedges	450-1200	18-22	180	Yes	Add 1/2 tbsp of oil
Potato cubes	450-1100	12-18	180	Yes	Add 1/2 tbsp of oil
Rosti	350	15-18	180	Yes	
Potato gratin	750	15-18	200	Yes	
MEAT AND POULTRY					
Steak	150-750	8-12	180		
Pork chops	150-750	10-14	180		
Hamburger	150-750	7-14	180		
Sausage roll	150-750	13-15	200		
Drumsticks	150-750	18-22	180		
Chicken breast	150-750	10-15	180		
SNACKS					
Spring rolls	150-600	8-10	200	Yes	Use oven ready
Frozen chicken nuggets	150-750	6-10	200	Yes	Use oven ready
Frozen fish fingers	150-600	6-10	200		Use oven ready
Stuffed vegetables	150-600	10	160		Use oven ready
BAKING					
Cake	450	20-25	160		Use baking tin
Quiche	600	20-22	180		Use baking tin
Muffins	450	15-18	200		Use baking tin

Table 2

• MAINTENANCE

- Remove the power plug from the supply when performing cleaning or maintenance.
- Allow the unit to cool before cleaning.
- **DO NOT** use abrasive or chemical cleaning materials on any surface of the unit.
- Wipe interior and exterior surfaces with a damp cloth and dry thoroughly with a clean dry cloth.
- For more soiled surfaces use a neutral detergent, wipe down with a clean damp cloth and dry thoroughly with a clean dry cloth.

• TROUBLESHOOTING

Symptom	Possible cause	Solution
Unit does not operate.	The appliance is not plugged in Fuse/circuit breaker failure.	Not plugged in. Check Fuse/circuit breaker failure.
	You have not set the timer	Set timer using Time button (fig. 1)
Food not fully cooked	Too many items in fryer basket	Reduce amount in basket
	Set temperature too low	Refer to table 2 and reset temperature to suit.
Food cooked unevenly	Food needs to be shaken part way through cycle.	Adjust food layout part way through cycle
Fried snacks not crispy	Not using oven snack style food.	Use oven snacks or lightly brush with cooking oil
Cannot attach fryer housing	Basket too full	DO NOT fill basket beyond MAX indicator
Vapour coming from unit	Preparation greasy food	Avoid preparing overly greasy food i.e. sausages
	Grease residue from previous use	Clean unit thoroughly after each use.
Potato products not cooking properly	Too much water in food or incorrect amount of cooking oil.	Dry potato products before cooking. Adjust cooking oil volume.



Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)



Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way.

Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.

Dellonda Limited, Sole UK Distributor of Baridi

Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk. IP32 7AR



01284 757575



support@dellonda.co.uk



www.dellonda.co.uk