

baridi

Baridi Air Fryer and Rotisserie, 10 Preset Functions, 1500W, 12L, Black & Silver



Model No. DH170

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

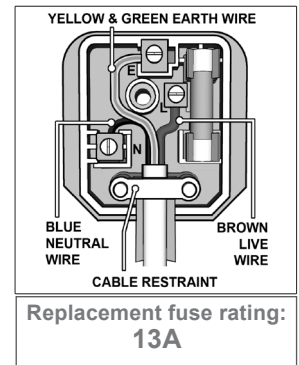


Warning:
Hot
Surface

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.



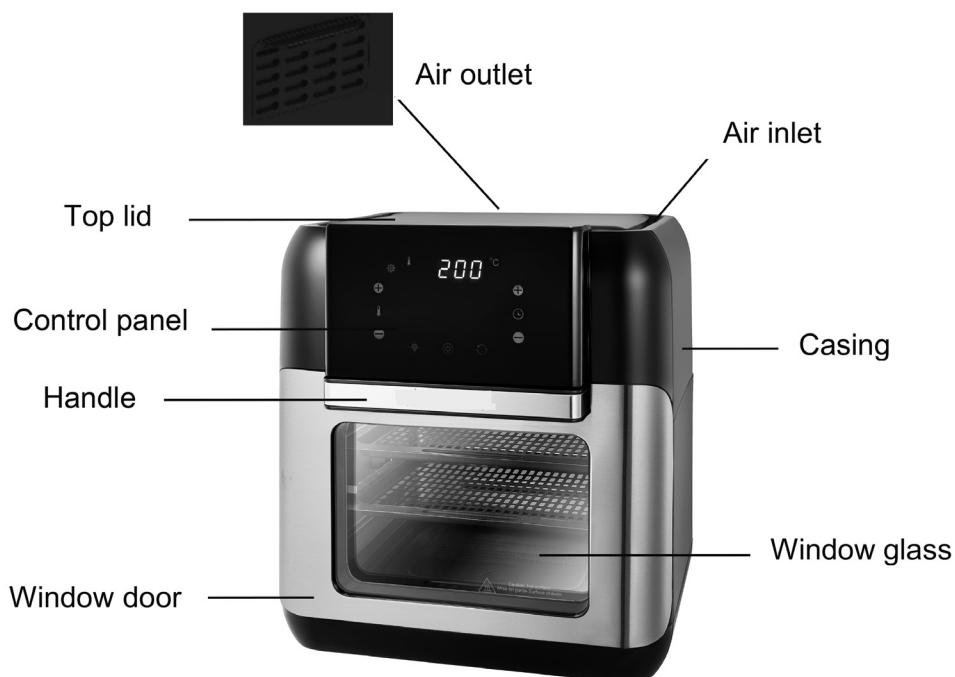
• GENERAL SAFETY

- When using electrical appliances, basic safety precautions should always be followed, including the following:
- 1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
- 2. **DO NOT** touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
- 3. To protect against electric shock do not immerse the cord, plugs, or appliance in water or other liquid.
- 4. 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 the use of the appliance by a person responsible for their safety.
- 5. Children should be supervised to ensure that they do not play with the appliance.
- 6. Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool before putting on or taking of 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 the cord hang over the edge of the 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, turn any control off. Then remove the plug from the wall outlet.
- 14. **DO NOT** use the appliance for purposes other than its intended use.
- 15. Never place heavy objects on the door.
- 16. The cord to this appliance should be plugged into a 220V AC electrical outlet only.
- 17. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair the malfunctioning appliance.
- 18. **DO NOT** immerse the power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Dellonda.
- 19. Keep the cord out of the reach of children and infants to avoid the risk of electric shock and choking.
- 20. Place the air fryer oven on a flat, heat-resistant work area.
- 21. **DO NOT** obstruct the air outlet or air inlets on the back and sides of the air fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
- 22. Keep the fryer at least 10 cm away from walls or other objects during operation.
- 23. **DO NOT** fill the pan with oil as this may cause a fire hazard.
- 24. 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.
- 25. The appliance has micro switch inside, when the tray is pulled out during cooking, the appliance will shut-off power automatically.
- 26. The cooker top may smoke the first time it is used. It is not defective and the smoke will burn off within a few minutes.

- **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 injury to persons or damage 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 let metal parts cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.
- The provided short power-supply cord should be used to reduce the risk resulting from becoming entangled in or t extension cord is not recommended for us directly into a wall outlet or 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 counter top or other furniture. Failure to do so may cause the finish to darken or permanent stains may occur.
- **ELECTRIC POWER**
- If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate circuit from other appliances.
- **OVERHEATING PROTECTION**
- The fryer oven has an overheating temperature control system. If the inner temperature control system is invalid, the overheating protection is automatically turned on, and the fryer oven can no longer be used. Remove from mains supply and contact Dellonda.
- **AUTOMATIC SWITCH-OFF**
- When the timer display has counted down to 0, the fryer will switch off automatically.
- **SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY.**

CONTENTS

- **2 x Pierced wire rack:**
- used for dehydration, to cook crispy snacks, to reheat items etc.
- **Rotisserie assembly:**
- comprises shaft/forks/screws
- to roast whole chickens/large pieces of meat. Pass shaft through whole length of food
- Drip tray: collects oil



ACCESSORIES

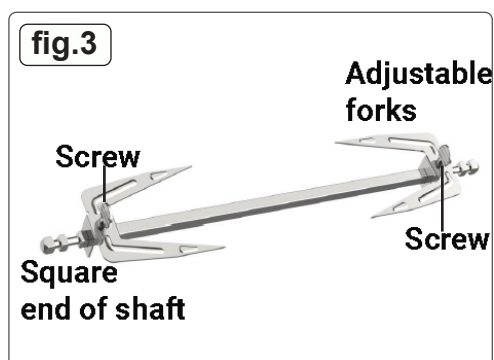
- **WARNING!** Rotisserie forks are sharp for functional requirements! Pay attention whilst using them.
- After use the temperature of accessories is very high. **DO NOT** touch them and keep them away from children.

USE OF TRAYS fig. 1

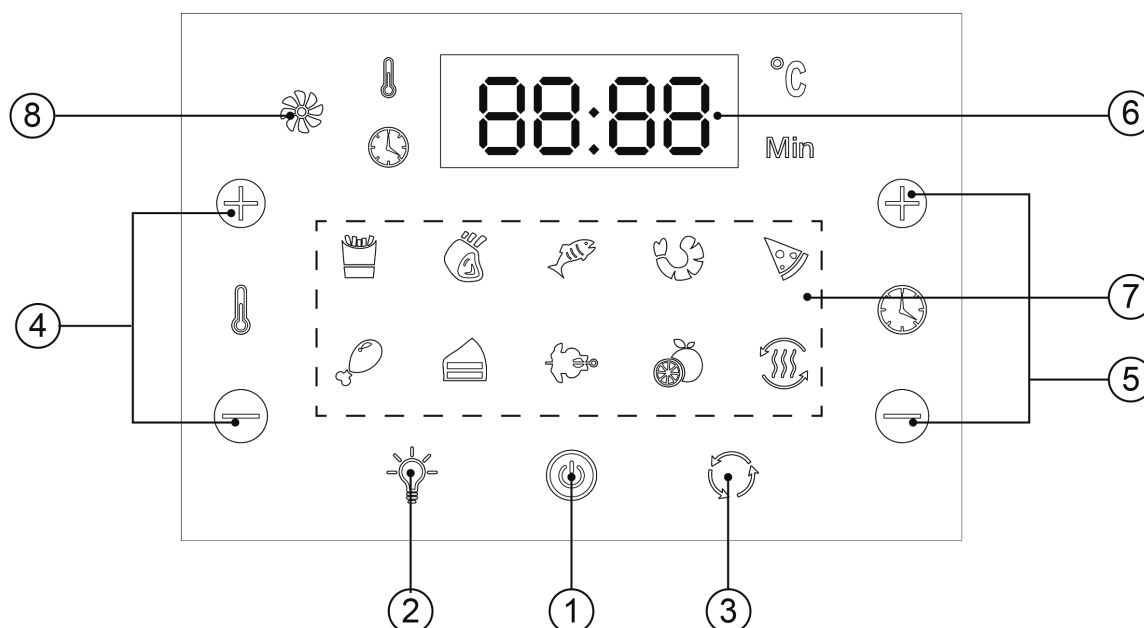
- Insert the tray along the slide chutes into the body of the oven.
 - The temperature of the top tray is the highest and the temperature of the lower tray is the lowest.
 - A maximum of three trays can be placed at a time to allow the food to be cooked more evenly.
- Adjust the position of the three trays properly in the cooking process.

ASSEMBLY OF ROTISSERIE fig's 2 & 3

- Use the forks to hold the food in position whilst it is being cooked.
- Adjust the forks by releasing the screws on them and slide them and secure them once they firmly grip the food being cooked.
- **FIT ROTISSERIE:** Slide the switch on the left hand side of the unit to the right, whilst pushing the rotisserie spit (and food) along the rails. Push rotisserie as far back into the oven as possible.
- Left hand (square) end of the rotisserie shaft needs to fit into the square shape in the black drive wheel.
- Gently turn the rotisserie shaft until it engages.
- Release the switch, which should slide back to its left hand position and the rotisserie shaft should be locked in place.
- **REMOVE ROTISSERIE:**
- **WARNING!** Food and rotisserie will be hot and oil/fat may fall from food.
- Slide switch to the right and carefully pull the shaft and food from the oven.



CONTROL PANEL FUNCTIONS













- **1. ON/OFF BUTTON**
- After the product is switched on, the on/off button on the control panel lights up. Click the on/off button and all function buttons on the control panel light up.
- Select the required function, adjust the working time and heating temperature, then click on the on/off button again to start the machine. During cooking, click the on/off button to stop the machine, but the fan will continue to run for 20 seconds before stopping. **DO NOT** unplug the power supply during this period.
- **2. BUILT-IN ILLUMINATION LIGHT**
- After the product is switched on, if the door is in an opened, illumination light will always be on. During working state, you can click the button to control the "on/off" of illumination light.
- **3. ROTATING CONTROL BUTTON**
- When the rotisserie shaft rotates, this button flashes continuously.
- **4. TEMPERATURE CONTROL BUTTONS**
- Control the heating temperature.
- **5. TIME CONTROL BUTTONS**
- Control the heating time.
- **6. DISPLAY SCREEN**
- During the operation, the heating temperature and the remaining heating time are alternately displayed.
- **7. PRESET FUNCTION BUTTON**
- It provides 10 different functions, each is corresponding to a different default heating time and heating temperature. Users can also adjust the time and temperature according to actual requirements.
- **8. FAN STATUS IDENTIFICATION**
- The button indicates the working state of the fan. While the product is working, this button flashes continuously to indicate the internal fan rotation.
- **NOTE**
- Differences in food ingredients may affect the cooking time and temperature. The user may use a thermometer to measure the internal temperature of the food. By adjusting the cooking temperature of the product, so that the internal temperature of the food could meet the requirements of the following table.

Internal temperature meat chart

Food	Type	Internal Temp.
Beef & Veal	Ground	70°C
	Steaks, roasts: medium	70°C
	Steaks, roasts: rare	63°C
Chicken & Turkey	Breasts	75°C
	Ground, stuffed	75°C
	Whole bird, legs, thighs, wings	75°C

Preset function temperature and time

Preset	Icon	Temperature	Time
French Fry		200°C	15mins
Roast		180°C	25mins
Fish		160°C	15mins

Shrimp		160°C	12mins
Pizza		180°C	15mins
Chicken		190°C	40mins
Baking		160°C	30mins
Rotisserie		190°C	30mins
Dehydrator*		30°C	2 hrs
Reheat		120°C	12mins

Fish & Shellfish	Any type	63°C
Lamb	Ground	70°C
	Steaks, roasts: medium	70°C
	Steaks, roasts: rare	63°C
Pork	Chops, ground, ribs, roasts	70°C
	Fully cooked ham	60°C

OPERATION

• BEFORE FIRST USE

- Carefully read the manual, warning stickers and labels.
- Remove all packing materials, labels, and stickers.
- Wash all parts and accessories used in the cooking process with warm soapy water.
- **NOTE:** The accessories are dishwasher safe.
- Wipe the inside and outside of the cooking Unit with a clean, moist cloth. **NOTE:** Never wash or submerge the cooking unit in water.
- **NOTE:** When using this unit, never fill any cooking vessel with oil or liquid of any kind. This unit cooks with hot air only.

• HOW TO USE THE PRODUCT

- Plug the power cord into the mains supply, touch the on/off button.
- Place ingredients on the tray or rotisserie.
- Put the ingredients in the oven and check that the accessories are in place.
- Close the door, touch the on/off button and start the function interface.
- Select the preset function button and start cooking. During the cooking process, the door can be opened at any time to check the cooking conditions, and the time and temperature can be adjusted at any time.
- **WARNING!** Never use a cooking vessel filled with cooking oil or any other liquid with this product. Fire or personal injury could result.

Cooking chart

Food	Min~Max	Time	Temperature	Recommendations
Thin Frozen Fries	1.5-3 cups	15-16 mins.	200°C	
Thick Frozen Fries	1.5-3 cups	15-20 mins.	200°C	
Homemade Fries	1.5-3.5 cups	10-16 mins.	200°C	
Homemade Potato Wedges	1.5-3.5 cups	18-22 mins.	180°C	Add 1/2 tbsp. oil
Homemade Potato Cubes	1.5-3 cups	12-18 mins.	180°C	Add 1/2 tbsp. oil
Hash Browns	1 cup	15-18 mins.	180°C	Add 1/2 tbsp. oil
Potato Gratin	2cup	15-18 mins.	200°C	
Steak	1/4-1.1 lb	8-12 mins.	180°C	
Pork Chops	1/4-1.1 lb	10-14 mins.	180°C	
Hamburger	1/4-1.1 lb	7-14 mins.	180°C	
Sausage Roll	1/4-1.1 lb	13-15 mins.	200°C	
Chicken Drumsticks	1/4-1.1 lb	18-22 mins.	180°C	
Chicken Breast	1/4-1.1 lb	10-15 mins.	180°C	
Spring Rolls	1/4-3/4 lb	15-20 mins.	200°C	use oven-ready
Frozen Chicken Nuggets	1/4-1.1 lb	10-15 mins.	200°C	use oven-ready
Frozen Fish Sticks	1/4-1.1 lb	6-10 mins	200°C	use oven-ready
Mozzarella sticks	1/4-1.1 lb	8-10 mins	180°C	use oven-ready
Stuffed Vegetables	1/4-1.1 lb	10 mins	160°C	
Cake	1.25 cup	20-25mins.	160°C	Use baking tin
Quiche	1.5 cups	20-22mins.	180°C	Use baking tin/ oven dish
Muffins	1.25 cup	15-18mins.	200°C	Use baking tin
Sweet Snacks	1.5 cups	20mins.	160°C	Use baking tin/ oven dish
Frozen Onion Rings	1 lb	15mins.	200°C	

- **NOTE:** The above recommended settings are for reference only.

CLEANING

- **WARNING!** Remove from mains supply and allow to cool before performing any maintenance or cleaning.
- Clean the appliance after each use. The accessories are made of durable stainless steel and are dishwasher safe. Never use abrasive cleaning materials or utensils on these surfaces. Caked-on food should be soaked for easy removal in warm, soapy water.
- Wipe the outside of the appliance with a warm, moist cloth and mild detergent.
- Clean the inside of the appliance with hot water, a mild detergent, and a non abrasive sponge.
- If necessary, remove unwanted food residue from the upper screen with a cleaning brush.
- **WARNING!**
- Never try to wash the door in dishwasher.

STORAGE

- Unplug the appliance and let it cool thoroughly.
- Make sure all components are clean and dry.
- Place the appliance in the clean, dry place.

TROUBLESHOOTING

Problem	Possible cause	Solution
The air fryer does not work	Not plugged in	Plug in
	Unit has not been turned on after setting the time and temperature	Long press the on/off button
	Door is not properly closed	Check door
Ingredients fried in the air fryer are not done	Too much food	Reduce the amount of food for a single cooking
	Temperature setting too low	Raise temperature setting and continue heating
Ingredients are fried unevenly	Tray wrongly positioned	Adjust tray to appropriate position during cooking
White smoke comes out of the air fryer	Prepared ingredients are too greasy	When you fry greasy ingredients in the air 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.
French fries are not crispy	Crispiness of fries depends on the amount of oil and water in the fries	Cut the potato sticks smaller. Misting a small amount of vegetable oil on fresh potatoes for a crispier result. Make sure the potato sticks are dried properly before adding the oil.
ERROR CODES		
E1	Broken circuit of the thermal sensor	Contact Dellonda
E2	Short circuit of the thermal sensor	Contact Dellonda

SPECIFICATION

Accessories: 2 x Wire Racks, Fork Set, Drip Tray
 Capacity: 12L
 Maximum Timer Setting: 90 Minutes
 No. of Settings/Programmes: 10
 Power: 1500W
 Product Dimensions (W x D x H): 335 x 335 x 370mm
 Supply: 230v ~ 50Hz
 Temperature Range: 65-200°C



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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