



# dual basket air fryer

Double capacity for twice the oil-free goodness



**BM-DA0609D**

## **INSTRUCTIONS MANUAL**

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## IMPORTANT SAFEGUARDS

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

1. To avoid damaging the appliance and to prevent danger or potential injury - do not immerse the power cord, plug, the appliance, or its heating elements in water or under the tap during cleaning.
2. To avoid electrical shock and to avoid short-circuiting your appliance, do not put any liquid into the appliance.
3. **DO NOT COVER** the air intake vent or air outlet vent while the unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
4. The appliance's outer surfaces may become hot during use. **WEAR OVEN GLOVES.**
5. While cooking, the internal temperature of the appliance reaches very high and hot temperatures. **TO AVOID PERSONAL INJURY**, never place hands inside the appliance unless it has thoroughly cooled down. Do not place plastic dishes, bowls or protection film into the unit. Use only oven-proof heat resistant cookware.
6. Make sure that your output voltage corresponds to the voltage stated on the rating label of the appliance.
7. If the electrical circuit is overloaded with other appliances, your unit may not operate properly. It should be operated on a dedicated electrical circuit.
8. Check the power cord and plug regularly for any damage. If the supply cord is damaged it must be replaced by the

manufacturer or its service agent or a similarly qualified person in order to avoid a hazard

9. DO NOT USE this unit if the plug, the power cord or the appliance itself is damaged in any way.

**NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. THIS WILL VOID THE WARRANTY.**

10. This appliance is NOT INTENDED FOR USE by persons with reduced physical, sensory, or mental capabilities, or lack of experience & knowledge, unless they are UNDER THE SUPERVISION of a responsible person or have been given proper instruction in using the appliance. This appliance is NOT INTENDED FOR USE by children.
11. Children should be supervised to ensure that they do not play with the appliance.
12. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the "cooling down" process.
13. To disconnect, press and pull any active fryer basket out of the Air fryer body & remove plug from wall outlet.
14. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
15. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the appliances controls with wet hands.
16. When using the crisping tray(s), make sure they are properly inserted into each air fryer basket.
17. DO NOT OPERATE the appliance on or near combustible materials such as tablecloths and curtains. Do not allow this

appliance to touch curtains, wall coverings, clothing, dish towels or other flammable materials during use. Caution is required on surfaces where heat may cause damage - an insulated heat pad is recommended. Never place the appliance on a plastic, fabric or carpeted surface while cooking.

18. When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 10 cm of free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
19. Always make sure any active fryer basket is fully inserted and locked into the unit body before use.
20. Use of an extension cord with the appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid over heating of the extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals, or tripped over.
21. **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
22. Always operate the appliance on a horizontal surface that is level, stable, and non-combustible.
23. **DO NOT USE** the unit for any purpose other than described in this manual.
24. **NEVER OPERATE** the appliance unattended.
25. Let the unit cool down completely before you clean or store it.
26. Extreme caution must be used when moving the unit. It is

recommended that you do not move it when it is switched on or before it has cooled down.

27. **WARNING:** Air Fryer will not operate unless the active fryer baskets are fully closed.
28. When in operation, air is released through the air outlet vent. **KEEP YOUR HANDS AND FACE** at a safe distance from the air outlet vent.
29. Should the appliance emit black smoke, **UNPLUG IT IMMEDIATELY** and wait for the smoke to stop before removing unit contents.
30. Should the cooking cycle time be too long, burning the food and smoke starts release from the air outlet - **UNPLUG IT IMMEDIATELY** and wait for the smoke to stop before removing unit contents. Once it is safe and sufficiently cooled, please clean the unit accessories to avoid stubborn grease and grime.
31. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
32. Let the appliance cool down for approximately 30 minutes before handling, cleaning, or storing.
33. Do not use accessories or attachments other than those we supply.
34. This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments. Do not use outdoors.
35. Should the inner temperature control system fail, the overheating protection system will be activated and the Unit

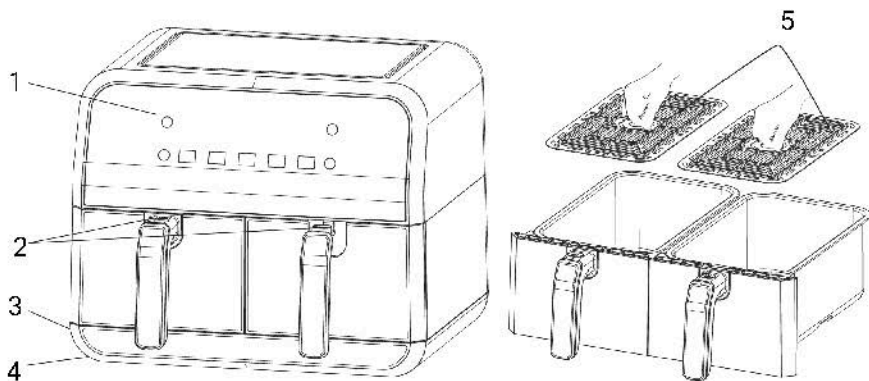
will not function. Should this happen, unplug the power cord. Allow time for the Unit to cool completely before restarting or storing.

36. The appliance has a built in "shut-off" device, that will automatically shut down the unit when the timer reaches zero. You can manually switch off the appliance by selecting the On/Off button.
37. Do not use any aerosol sprays, instead use a spray bottle with oil.
38. Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
39. Do not use anything metal or sharp, you will damage the non-stick surfaces.

**SAVE THESE INSTRUCTIONS.  
FOR HOUSEHOLD USE ONLY.  
NOT FOR COMMERCIAL USE.**

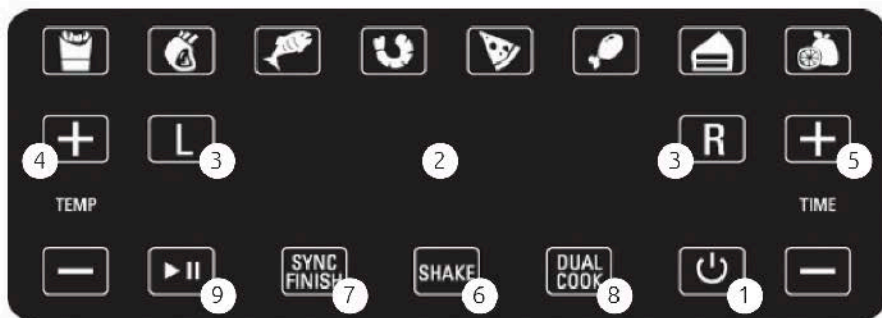


## PARTS AND FEATURES



- 1 Dual Touchscreen Control Panel
- 2 2 (4 liters) Air Fryer Baskets with Handles (L and R)
- 3 Power Cord (not shown)
- 4 Non-skid Feet
- 5 2 Nonstick Crisping Trays
- 6 Air Outlet (located at the back)

## Control Panel



- 1 ON/OFF
- 2 Dual Digital TEMP/TIME Display
- 3 Left (L)/ Right (R) Basket
- 4 TEMP +/- buttons
- 5 TIME +/- buttons
- 6 SHAKE FOOD
- 7 SYNC FINISH
- 8 DUAL COOK
- 9 START/PAUSE

## **ON/OFF**

- When the unit is plugged in, a beep sound and the control panel will illuminate, then turn dim. The **ON/OFF** button will light up red, indicating that the unit is powered on.
- When the button is pressed, a beep will sound. The **ON/OFF** button will turn green, and the **L**, **R** and **DUAL COOK** buttons will light up.
- When in operation, press the **ON/OFF** button to turn both **LEFT** and/or **RIGHT** basket controls **OFF**.

## **LEFT/RIGHT Basket**

When the flashing **ON/OFF** button is pressed, a beep will sound, and you can program the left or right baskets independently, or use dual cook function to use both baskets at the same time.

- Press the **L** or **R** button to program the left or right basket. When the **L** or **R** button flashes, press any **MENU** button to continue.

**NOTE:** *LEFT or RIGHT baskets may be programmed independently, at any time before or during operation.*

- The **L** or **R** button will light up steady on the screen when active. To adjust time or temperature, press the appropriate **L** or **R** basket control button, then use the **TEMP/TIME +** or **-** buttons to adjust.




## TEMP / TIME Control

- Press **TEMP +** or **-** on the left side of the control panel to increase or decrease temperature in 5 degree increments.
- Press **TIME +** or **-** on the right side of the control panel to increase or decrease time in 1 minute increments.

**NOTE:** When using *DEHYDRATE* menu, time will increase or decrease in 1 hour increments.

**NOTE:** *LEFT* or *RIGHT* basket *TIME* and/or *TEMP* may be programmed independently, at any time before or during operation.

## SHAKE

- For all menu selections except   , a beep will sound 5 times at 2/3 of the cooking time, to remind you to shake the basket.
- Press the **SHAKE** button to turn this feature OFF. **SHAKE** button will turn dim.

**NOTE:** Shake feature will not work if cooking time is below 3 minutes.

## **DUAL COOK**

Press to automatically match LEFT basket settings to RIGHT basket settings to cook a larger amount of food, or to cook different foods using the same function, temperature and time.

## **SYNC FINISH**

Automatically syncs the cook times to ensure both baskets finish cooking at the same time, even if they have different cook times.

- Both left and right baskets must first be programmed.
- Press **SYNC FINISH** to ensure both baskets will finish cooking together.
- "HOLD" will appear on the display as the unit synchronizes the cook times. One basket will start cooking while the other will be on hold until the times sync together.

**NOTE:** *Once cooking has started, Sync Finish function will not be operable.*

## **START/PAUSE**

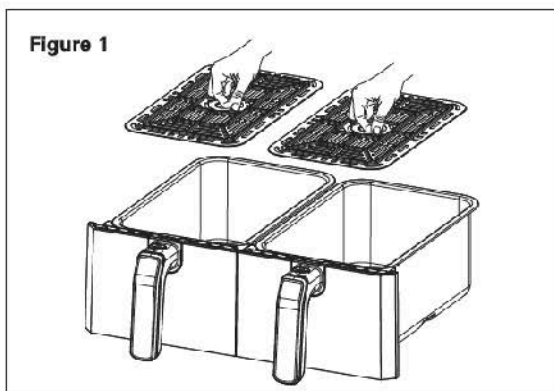
Once programming is complete, press the **START/PAUSE** button to start the cooking process, or to pause any operation.

## BEFORE FIRST USE

Remove all packing material and labels from the inside and outside of the unit. Check that there is no packaging underneath and around each of the fryer baskets and crisping trays.

1. Your unit comes with 2 crisping trays locked into each fryer basket inside the unit body.
2. Press the release button on the handles, then pull fryer baskets out of the main body.

3. Grasp each crisping tray and lift to remove from each basket.  
(Figure 1)



4. Wash both fryer baskets and crisping trays in hot, soapy water.
5. **DO NOT IMMERSE THE UNIT BODY IN WATER.** Wipe unit body with a damp cloth. Dry all parts thoroughly.
6. Replace crisping trays into each fryer basket. Insert the trays so that the rubber corners fit and lock comfortably in each basket.

7. The baskets are labeled **L** (LEFT) and **R** (RIGHT) on the handles. Slide the LEFT basket into the left side of the unit body. Slide the RIGHT basket into the right side of the body. Before use, make sure each basket is fully inserted and locked into place.

**NOTE:** *During first use, the unit may emit some smoke and odor. This is normal and will disappear over time.*

## OPERATING YOUR DUAL AIR FRYER

**IMPORTANT!** The maximum food capacity recommended for each basket is 4 liters or 1.7 kg of food per basket.

**WARNING!** This unit should not be used to boil water.

**WARNING!** This unit should never be used to deep fry foods.

1. Place the air fryer unit on a flat, stable, heat-resistant work area, close to an electrical outlet.
2. Insert crisping tray(s) in the air fryer baskets. See "Before First Use" for a detailed description.
3. Place food into either of both fryer baskets. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full. When air frying fresh vegetables, we do

not recommend adding more than 2 to 3 cups of food to the fryer basket.

**NOTE:** *Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty unit basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray.*

4. Insert the assembled fryer basket(s) into the front of the unit. Always make sure fryer basket(s) are in their proper LEFT/RIGHT positions and that they are fully closed.
5. Plug cord in the wall outlet. An beep will sound and the control panel will illuminate. The **ON/OFF** button will light up red.
6. When the **ON/OFF** button is pressed, a tone will sound and the button will turn green; **L**, **R** and **DUAL COOK** buttons will light up on the control panel. (Figure 2)

**Figure 2**

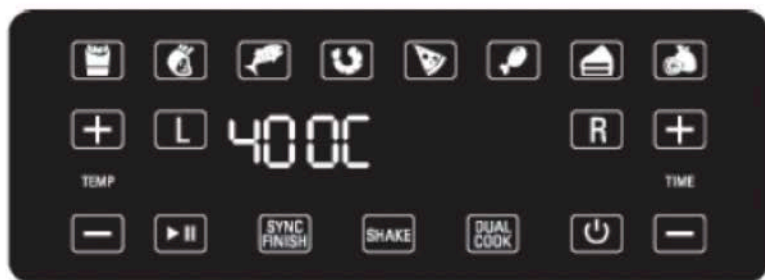




## Single Basket Cooking

1. Select the **L** or **R** button. Press the desired **MENU** button. The corresponding basket default temperature and default time will be displayed on the screen. (Figure 3)

Figure 3



2. Press **TEMP +** or **-** to increase or reduce temperature in 5 degree increments.

**NOTE:** Press and hold the **TEMP** button to fast advance.

3. Press **TIME +** or **-** or to increase or decrease time in 1 minute increments.

**NOTE:** Press and hold the **TIME +** or **-** to fast advance.

**NOTE:** In the dehydrate setting, time is adjusted in 1 hour increments

4. Press **START/PAUSE** to begin cooking. The set time will begin to count down. Temperature and remaining time will appear on the digital display.

**NOTE:** *During cooking, you can remove the basket and shake or toss the food inside for even crisping. When the basket is replaced, cooking will resume.*

**NOTE:** *Press **START/PAUSE** to pause the cooking process at any time. Press **START/PAUSE** again to resume cooking.*

**NOTE:** *To adjust the air frying temperature or time during operation, use the **TEMP** or **TIME +** or **-** buttons.*

5. When cooking is finished, the unit will beep 5 times; the display will show "Cool Cool," then change to "End End."

## **Dual Basket Cooking**

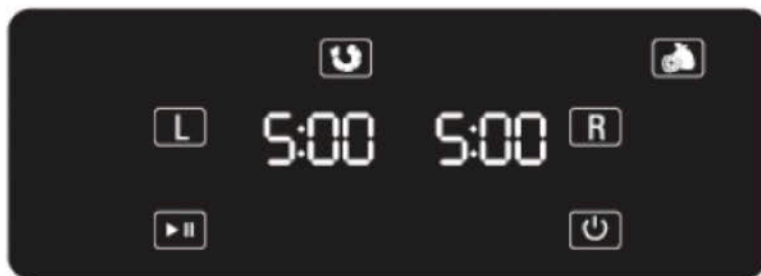
1. Program the LEFT basket following steps 1-3 of Single Basket Cooking.
2. Program the RIGHT basket following steps 1-3 of Single Basket Cooking. (Figure 4)

Figure 4



3. Press **START/PAUSE** button to begin cooking in both baskets. The set time will begin to count down. Temperature and remaining time will appear on the digital display. (Figure 5)

Figure 5



6. When cooking has finished in each zone, the unit will beep 5 times; the display will show "Cool" then change to "End."  
**NOTE:** *The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.*

## SYNC FINISH

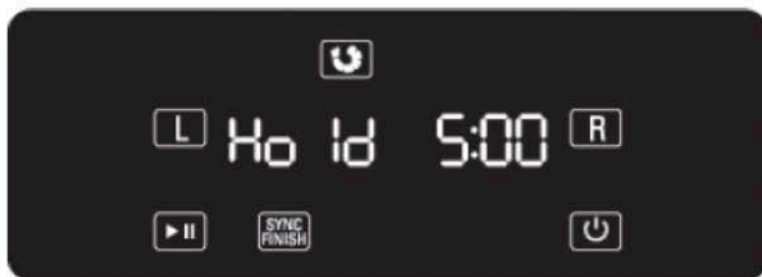
1. Program the LEFT and RIGHT baskets following Dual Basket Cooking steps 1-2.

**IMPORTANT:** *Both LEFT and RIGHT baskets must be programmed.*

2. Press **SYNC FINISH** button, then press **START/PAUSE** button to begin cooking in the basket with the longer cooking time. The other basket will display “Hold” and will begin cooking when both baskets have the same time remaining. (Figure 6)

**NOTE:** *Once cooking has started, Sync Finish function will not be operable.*

Figure 6



## DUAL COOK

1. Place food in the air fryer baskets, then insert baskets in unit.
2. Select the desired cooking settings for the Left basket.

3. Press the **DUAL COOK** button to copy the LEFT basket settings to the RIGHT basket. Then press the **START/PAUSE** button to begin cooking in both baskets. (Figure 7)
4. When cooking is finished, the unit will beep 5 times; the display will show "Cool Cool," then change to "End End."

**Figure 7**



## Menu Program Selection Chart

Menu	Default Temp	Default Time (1 Basket/2 Baskets)	Temp Range	Time Range	SHAKE
FRENCH FRIES	200°C	20 / 28 mins.	80 - 200°C	1 – 60 mins.	once
STEAK	175°C	15 / 20 mins.	80 - 200°C	1 – 60 mins.	once
FISH	160°C	15 / 20 mins.	80 - 200°C	1 – 30 mins.	once
SHRIMP	180°C	8 / 10 mins.	80 - 200°C	1 – 60 mins.	once
PIZZA	150°C	12 / 12 mins.	80 - 200°C	1 – 60 mins.	
DRUMSTICK/ WINGS	200°C	25 / 30 mins.	80 - 200°C	1 – 60 mins.	once
CAKE	150°C	12 / 12 mins.	80 - 200°C	1 – 60 mins.	
DEHYDRATE	70°C	8 hours	40 - 80°C	1 – 24 hrs.	

## AIR FRYING TIPS

1. Always pat food dry before cooking to encourage browning and avoid excess smoke.
2. To assure even cooking/browning, ALWAYS open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust temperature or time if needed.

**WARNING!** *Extreme caution must be used when handling any hot fryer basket or crisping tray. Avoid escaping steam from the fryer basket and the food.*

**CAUTION:** *Always use oven mitts when handling the hot unit basket.*

**CAUTION:** *Hot oil can collect at the base of the basket. Use caution when removing cooking foods.*

3. To avoid excess smoke when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the fryer basket between batches.
4. To ensure crispiness, make sure the skin or exterior surface of your food is dry. Air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help adhere to it. Refrigerate breaded foods for at least 30 minutes before frying.

5. To improve crispiness, dust poultry skin or exterior surface lightly with cornstarch. Spray with oil on all surfaces.
6. Spray oils work best with meat, fish or vegetables. This will help prevent food from sticking to the surface of the trays. Oil is also distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
7. Shake air fried foods out onto serving area. Promptly insert any fryer basket into unit and lock into place. Continue air frying subsequent batches, if any.
8. Place a heat-resistant baking tin or dish in the air fryer basket when baking a cake or quiche. A heat-resistant baking tin or dish is also suggested when cooking fragile or filled food.
9. To reheat food, simply set the temperature to 150°C for up to 10 minutes.
10. For even more flavor, add dry seasoning or marinate food before cooking.
11. For best results, remove food directly after the cook time is complete to avoid overcooking.



## CLEANING AND MAINTENANCE

**WARNING!** *Allow the unit to cool fully before cleaning.*

1. Unplug the air fryer unit. Remove fryer baskets from the body. Ensure that both fryer baskets and crisping trays have cooled completely before cleaning.
2. Wash both fryer baskets and crisping trays in hot soapy water. Do not use metal utensils or abrasive cleaning products as this may damage the non-stick coating. Air-dry or towel-dry afterwards.
3. Both fryer baskets and crisping trays are also dishwasher-safe. For best results, place in the top rack of your dishwasher.

**NOTE:** *If food residue is stuck on the crisper plates or baskets, place them in a sink filled with warm, soapy water and allow to soak.*

4. Wipe the unit body and control panel with a soft, non-abrasive damp cloth to clean.

### Storage

1. Make sure the unit is unplugged and all parts are clean and dry before storing. Never store the unit while it is hot or wet.
2. Insert each clean crisping tray into each fryer basket and store inside the unit body
3. Store unit in its box or in a clean, dry place.

## WARRANTY TERMS AND CONDITIONS

### ONE-YEAR LIMITED WARRANTY ON PARTS AND LABOR

**BAUMANN LIVING** provides a warranty to the original purchaser of this product against defects in materials and workmanship for one year. If a product covered by this warranty is determined to be defective within the warranty period, **BAUMANN LIVING** will repair or replace the defective part with a new or remanufactured part free of charge subject to terms and conditions stated herein.

To obtain warranty service, proof of purchase in the form of a sales invoice or copy thereof is required to show that a product is within the warranty period. If any one of the documents cannot be produced, corresponding fees for labor and replacement parts will be charged.

#### **Parts and Labor**

There will be no charge for parts and labor during the warranty period. Replacement parts or units may be new or recertified and are upon **BAUMANN LIVING's** option and sole discretion. Replacement parts and units are warranted for the remaining portion of the original warranty. Our decision on all questions relating to complaints as a result of defects, either workmanship or materials, shall be conclusive and you shall agree to abide by such decision. Any unit or defective part that have been replaced shall become **BAUMANN LIVING's** property. After the lapse of this warranty, a charge will be made on all labor and replacement of parts.

## Types of Services

Defective Products must be sent to any **BAUMANN LIVING** service center to obtain warranty service. **BAUMANN LIVING** is neither responsible for transportation costs to the service center nor **BAUMANN LIVING** will cover return shipping to the customer. Product returns to **BAUMANN LIVING** service centers must utilize either the original carton box and shipping material or packaging that affords an equal degree of protection.

For home service, the transportation fee of **BAUMANN LIVING** service personnel will be charged to the customer, depending on the location. Our service personnel reserve all rights to refuse to attend to any equipment installed in an inaccessible location or any other hazardous situation.

## LIMITATIONS AND EXCLUSIONS

**BAUMANN LIVING** one-year limited warranty only covers defects in materials and workmanship; however, this warranty does not cover the following:

1. Damage resulting from accidents, transport, misuse, abuse, alteration, tampering, or failure of the purchaser to follow normal operating procedures outlined in the user's manual.
2. Damage caused by negligence and poor maintenance.
3. Defects or damage due to spillage of food/liquids or improper usage of electrical supply or electrical circuit, major fluctuations in voltage, exposure to rain or moisture, wrong fuel or oil used.

4. Damage, losses, and defects as a result of fire, flood, or other Acts of God.
5. Normal wear-and-tear, corrosion, rusting, or stains.
6. Defects & damage arising from improper testing, operation, usage of the wrong component, demonstration, maintenance, installation, adjustment, or any alteration or modification of any kind.
7. Scratches & damage to the outer surface areas and externally exposed parts that are due to normal customer use.
8. General maintenance & routine servicing.
9. Claims for damaged/missing parts after 7 days from the date of purchase.
10. If any part or parts of the unit are replaced with a part or parts not supplied or approved by us, or if the unit has been dismantled or repaired by any person other than a **BAUMANN LIVING** authorized technician.
11. Any equipment/product which has its serial number removed or made illegible/tampered with.
12. If the warranty card is altered, defaced, or erased in any manner whatsoever.
13. If the unit is used for purposes other than household use, such as commercial use.

The one (1) year warranty covers the mainboard and control PCB, motor, heating element, boiler and power supply. However, this warranty does not cover parts (i.e. accessories, filter, glass carafe, heating and grill plates, wire racks, drip tray, glass and plastic jar, blades, cutter, baskets, glass bowl, handle, trays, fuse, coffee holder, water and milk tank, silicon tubes, belts, gaskets, rubber connectors,

gears, glass door, bulb, handle, interior and exterior casing) that are subject to wear and tear, rust, stains, or corrosion.

This one-year limited warranty does not cover Products sold **“AS IS”**, **“FACTORY RECTIFIED”**, or by a non-authorized reseller.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED OR DESCRIBED ABOVE. ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED IN DURATION TO THE PERIOD OF TIME SET FORTH ABOVE. **BAUMANN LIVING’S** TOTAL LIABILITY FOR ANY AND ALL LOSSES AND DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER INCLUDING **BAUMANN LIVING’S** NEGLIGENCE, ALLEGED DAMAGE, OR DEFECTIVE GOODS, WHETHER SUCH DEFECTS ARE DISCOVERABLE OR LATENT, SHALL IN NO EVENT EXCEED THE PURCHASE PRICE OF THE PRODUCT.

**BAUMANN LIVING** SHALL NOT BE RESPONSIBLE FOR LOSS OF USE, COMMERCIAL LOSS, LOST REVENUE OR LOST PROFITS, OR OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES. THIS WARRANTY IS SUBJECT TO CHANGE WITHOUT NOTICE.

**IMPORTANT:** Please present sales invoice as proof of purchase whenever you require our service during the warranty period.

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