



FRENCH DOOR

air fryer with rotisserie

Healthy and versatile cooking made simple



BM-AF250ED2 INSTRUCTIONS MANUAL

www.baumannliving.com

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IMPORTANT SAFEGUARDS

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

1. Remove and safely discard any packaging material and labels before using the oven for the first time.
2. Always operate the appliance on a surface that is level, stable, and non-combustible. Do not operate the appliance near combustible materials such as tablecloths or curtains.
3. Do not turn on the power until the appliance and parts are in place as required. Please make sure that the door is closed before plugging in and switching on the power.
4. This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities, or lack of experience and 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.
5. When cooking, **DO NOT PLACE** the appliance against a wall or against other appliances. Leave at least 5" free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
6. **DO NOT USE** this Unit if the plug, the power cord, or the appliance itself is damaged in any way.
7. 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.
8. **DO NOT PLACE** The Unit on stovetop surfaces.

9. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or in the “cooling down” process.
10. KEEP THE POWER CORD AWAY from hot surfaces. DO NOT PLUG in the power cord or operate the Unit controls with wet hands.
11. NEVER CONNECT this appliance to an external timer switch or separate remote-control system.
12. NEVER USE this appliance with an extension cord of any kind.
13. DO NOT OPERATE the appliance on or near combustible materials such as tablecloths and curtains.
14. DO NOT USE this appliance for any purpose other than described in this manual.
15. NEVER OPERATE the appliance unattended.
16. When in operation, air is released through the air outlet vents. KEEP YOUR HANDS AND FACE at a safe distance from the air outlet vents. Also, be careful of hot steam and air when you remove accessories from the appliance.
17. Do not use the appliance for anything other than the intended use. It is for household use only and should not be used outdoors or for commercial purposes.

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

PARTS AND FEATURES



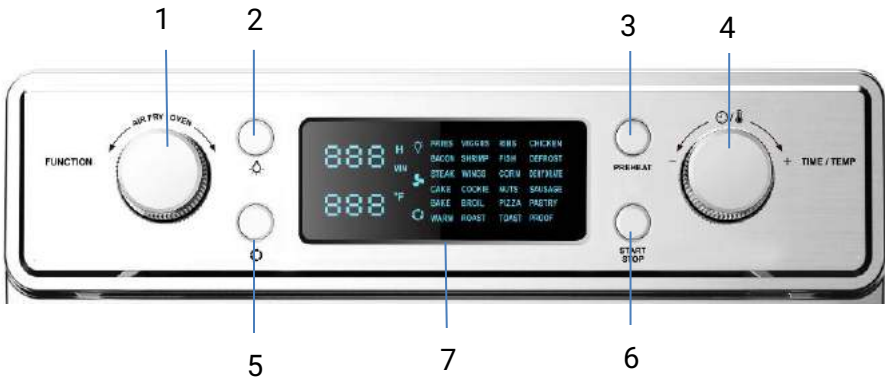
CAUTION: HOT SURFACE! Indicates that the marked item can be hot and should not be touched without taking care.



- | | | | |
|---|----------------|---|--------------------------|
| 1 | Control Panel | 4 | Tempered Glass Door |
| 2 | Anti-skid Feet | 5 | Air Vent (side and back) |
| 3 | Handles | | |

Use the markings on the door for recommended accessory positions.

Control Panel



1 AIR FRY/OVEN Dial

While the oven is on standby, press this dial to select an AIR FRYER cooking preset; the first 16 presets will come on and the FRIES preset will blink. Rotate the selector dial to scroll through the AIR FRY cooking presets.

Press the AIR FRY/OVEN dial again to select from 8 OVEN preset functions. Rotate the selector dial to scroll through OVEN cooking presets.

2 LIGHT Button

Press this button to turn on/off the interior oven light. The interior light will automatically turn off after 1 minute.

3 **PREHEAT** Button

While the oven is on standby, press this button to activate the unit in full power for 3 minutes.

4 **TIME/TEMP** Dial

After choosing a preset program, press this button to set a cooking time and temperature. Press once to set the cooking time, then rotate the dial to increase or decrease the cooking time. Press the dial again to set the temperature in the same manner. The setting will automatically be saved after 3 seconds.

5 **ROTISSERIE** Button

Press this button to activate rotation of the rotisserie rod.

6 **START/STOP** Button

Press this button to start cooking. During the cooking process, press again to stop cooking.

7 **LED Screen**

The LED screen displays the cooking programs, temperature, cooking time, rotisserie function, and air fry function.

Accessories



Wire Rack



Mesh Basket

Ideal for air frying and dehydrating.



Bake Tray/Drip Pan

For all-around baking or roasting. Or use to catch excess liquid or grease.



Crumb Tray

Place at the bottom of the cooking chamber to catch excess grease, liquid, or crumbs.



Rotisserie Handle



Rotisserie Rod & Skewers

BEFORE FIRST USE

1. Remove all packaging materials. Remove any stickers or labels from the appliance.
2. Check that the unit has no visible damage and that no parts are missing.
3. Wipe the exterior and interior of the oven with a damp cloth or sponge. Thoroughly dry with a soft cloth.
4. Insert the crumb tray inside on the bottom of the unit, underneath the bottom heating elements.
5. To eliminate any protective lubricant that may remain after production, we recommend operating the oven using the STEAK preset.

NOTE: *When using for the first time, the oven may emit an odor and some smoke due to the protective lubricant being burned off. This is normal and should disappear in a few minutes.*

USING YOUR AIR FRYER OVEN

1. Choose which accessories to use depending on what best suits the food you wish to cook.
2. Place the food and the accessories in the oven and close the door. Connect the power cord to a power source. The oven enters standby mode with a beep. All indicators on the control panel will flash once.
3. Press the AIR FRY/OVEN dial and use the selector dial to scroll through the preset programs.
4. When the chosen program flashes on the LED screen, press the START/STOP button to start the cooking process.
5. When the countdown timer reaches 0:00, an alarm will sound. The fan will continue running for around 3 minutes to cool down the oven.

CAUTION! *The air fryer and accessories will be hot during and after cooking. Do not touch hot surfaces with unprotected hands. Allow all items to cool to room temperature, then clean them according to Cleaning and Maintenance instructions. Always use proper hand protection and exercise extreme caution when adding or removing food from the hot cooking chamber.*

USING THE ACCESSORIES

Wire Rack

The wire rack can be used for both air frying and oven functions. This can also be used when cooking with baking dishes or cake pans.

Mesh Basket

Slide the mesh tray into the 3rd accessory position. The mesh tray are perforated for airflow and ideal for air frying most foods, like wings or fries. Cook food even faster by placing the mesh tray in the 2nd position.

Bake Tray/Drip Pan

The bake tray can be used for oven functions and is ideal for smaller food items. The bake tray can also be used as a drip pan for catching excess liquid or oil during the cooking process

Crumb Tray

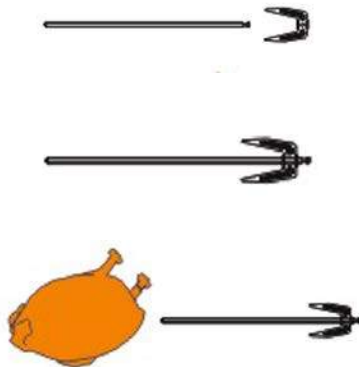
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Rotisserie Rod & Skewers/ Rotisserie Handle

Use the rotisserie accessories to roast whole chickens and other meat. The rotisserie function automatically turns on under the Chicken preset, but must be pressed for all other presets.

Always insert rotisserie accessories and food items into the cooking chamber before using the oven. Use the rotisserie for roasts or a whole chicken. Ensure that the roast meat or chicken is not too large and is able to rotate freely inside the Air Fryer Oven.

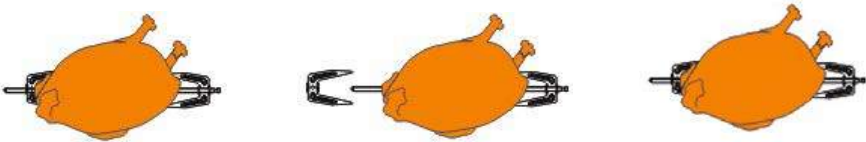
1. Mount a skewer onto one end of the rod and pass the rod through the length of the whole chicken.



NOTE: *The total weight of a chicken/meat cooked using the rotisserie should not exceed 2 kg. Please use the mesh basket if*

cooking a larger chicken or cut of meat. Bind the legs and wings of the chicken with cooking twine to hold it firmly on the rotisserie rod.

2. Mount the other skewer onto the rod and insert it into the meat.
Fix the skewers with the screws.



3. Mount the other skewer onto the rod and insert it into the meat.
Fix the skewers with the screws
4. Use the rotisserie handle to place the rotisserie rod inside the oven. Slide the end of rotisserie rod into the rotisserie socket on the right side of the cooking chamber, then place the left end of the shaft on the resting slot on the left side of the cooking chamber.

PRESET COOKING PROGRAMS CHART

Cooking Program	Default Temperature	Default Time	Time Range	Function
Fries	230°C	15 mins	1-90 mins	Air Fry
Veggies	200°C	10 mins	1-90 mins	Air Fry
Ribs	200°C	25 mins	1-90 mins	Air Fry
Chicken	225°C	40 mins	1-90 mins	Air Fry
Bacon	220°C	9 mins	1-90 mins	Air Fry
Shrimp	190°C	10 mins	1-90 mins	Air Fry
Fish	190°C	10 mins	1-90 mins	Air Fry
Defrost	50°C	40 mins	1-90 mins	Air Fry
Steak	230°C	13 mins	1-90 mins	Air Fry
Wings	230°C	15 mins	1-90 mins	Air Fry
Corn	225°C	15 mins	1-90 mins	Air Fry
Dehydrate	30°C	2 hours	1-24 hours	Air Fry
Cake	160°C	25 mins	1-90 mins	Air Fry
Cookie	160°C	25 mins	1-90 mins	Air Fry
Nuts	160°C	20 mins	1-90 mins	Air Fry
Sausage	200°C	15 mins	1-90 mins	Air Fry
Bake	185°C	25 mins	1-90 mins	Oven
Broil	230°C	15 mins	1-90 mins	Oven
Pizza	225°C	20 mins	1-90 mins	Oven
Pastry	200°C	30 mins	1-90 mins	Oven
Warm	70°C	30 mins	1-90 mins	Oven
Roast	220°C	35 mins	1-90 mins	Oven
Toast	200°C	7 mins	1-90 mins	Oven
Proof	40°C	60 mins	1-90 mins	Oven

- For cooking programs with a time range of 1-90 minutes, the adjustable interval is 1 minute.
- For cooking programs with a time range of 1-24 hours, the adjustable interval is 1 hour.
- The adjustable interval for the temperature is in increments of 5°C.

COOKING TIPS

- Cooking smaller items or fewer items will require a slightly shorter cooking time than larger items or a greater number of items.
- Distribute any oil evenly on food and ingredients to achieve the crispiest results. Most oils can be used. Oil can also be sprayed or brushed onto foods for air frying.
- For coated food, like onion rings or deep-fried pickles, use an egg wash with breadcrumbs rather than liquid-based batters to make sure that batter sticks to the food.
- For super crispy fries, soak your fresh-cut potato sticks in ice water for 15 minutes, then pat them dry and spray them lightly with oil before cooking.
- “Flipping” or turning larger quantities of food halfway through the cooking process assures that all the pieces are evenly cooked.

- Patting dry moist food items before cooking prevents excess steam and splatter and gives you crispier results.
- Air frying can cause oil and fat to drip, so always use the drip pan. To prevent excess smoke, carefully remove and drain excess oil from the drip pan as needed.

CLEANING AND MAINTENANCE

NOTE: Always allow the oven to cool completely before cleaning. Always unplug the unit from the power source before cleaning.

1. Do not use abrasive cleaners, as they will damage the finish.
2. Simply wipe the exterior with a clean, damp cloth and some mild dish soap. After cleaning, wipe down with a dry cloth to prevent streaking.
3. To clean interior walls, use a damp cloth with mild dish soap, or a spray solution on a sponge. Never use harsh abrasives or corrosive products. Never use steel wool pads, etc., on the interior.
4. After cooking greasy foods and after your oven has cooled, always clean interior of the unit. When cleaned regularly, your oven will perform like new every time.

5. To remove baked-on grease, soak the drip pan in hot, sudsy water or use non-abrasive cleaners.
6. All accessories except the wire rack and crumb tray are dishwasher safe. Alternatively, you can clean the accessories with hot water, dish soap, and a non-abrasive sponge. Make sure that the oven is unplugged and all parts and accessories are clean and dry before storage.
7. Gently wipe down the heating element with a damp, soft sponge or a non-abrasive brush. DO NOT use a metal brush or a coarse/metallic sponge – this will damage the heating element.

Storage

1. Unplug the unit and let it cool down thoroughly.
2. Make sure all components are clean and dry.
3. Place the unit in the clean, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The unit does not turn on.	The unit is not properly plugged in.	Make sure the power cord is plugged into the outlet properly.
	Outlet is not powered.	Plug another appliance into the same outlet to test the circuit.
	The oven door is open.	Make sure the door is fully closed.
The food is not done after the recommended time is up.	Too much food has been added to the oven.	Use less food and cook in batches if necessary. Your food will also cook more evenly.
	The temperature was set too low.	Adjust to a higher temperature.
Food is fried unevenly.	Certain types of food need to be shaken or flipped halfway through the cooking time.	Shake or flip the food halfway through the cooking time, or swap cooking tray positions.
White smoke is coming out of the appliance.	Food is too greasy.	When you fry greasy items in the oven, an amount of fat may leak into the unit. The fat produces white smoke and the oven may heat up more than usual. This does not affect the

		appliance or the end result.
	The oven or accessories still contain residue from previous use.	White smoke is caused by grease heating up in the unit or accessories. Make sure you clean the unit or accessories properly after each use.
Snacks are not crispy when they come out of the oven.	The food was not dry enough or needs more oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.

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 (where available) or to the authorized distributor to obtain warranty service. **BAUMANN LIVING** is neither responsible for transportation/shipping costs to the service center/distributor nor is **BAUMANN LIVING** responsible to cover return shipping to the customer. Product returns to **BAUMANN LIVING** service centers or authorized distributor must utilize either the original carton box and shipping material or packaging that affords an equal degree of protection.

For home service (where available), 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 30 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 is for 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, glass lid, pot, wire racks, drip tray, gaskets, water tanks, 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.