

**BAUMANN
LIVING**

multi air fryer **XR** with rotisserie

The same delicious fried goodness -
made the healthy, oil-free way!



BM-DT1010LD

INSTRUCTIONS MANUAL

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IMPORTANT SAFEGUARDS

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

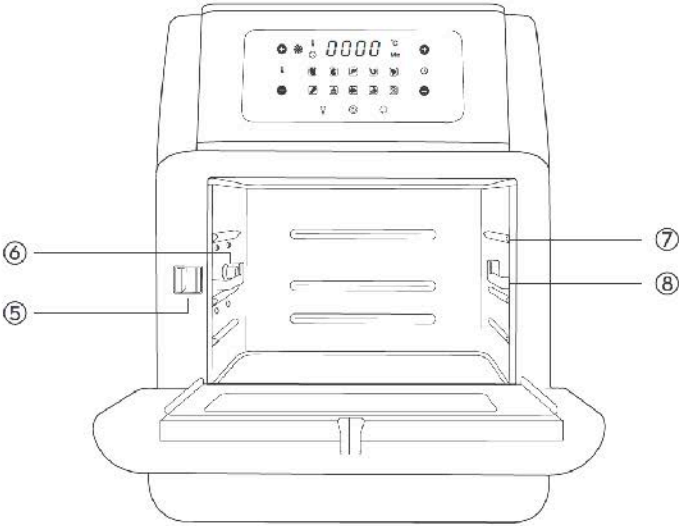
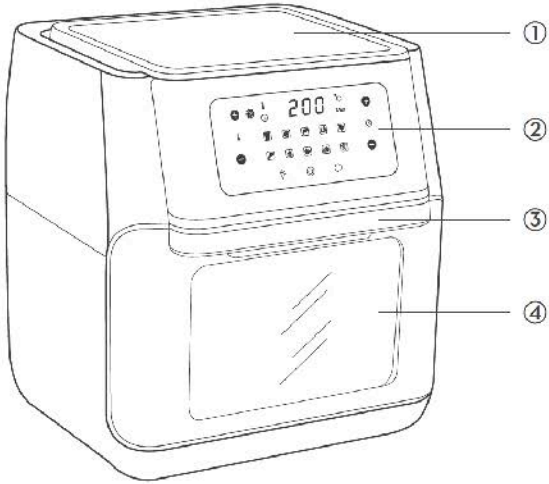
1. **NEVER IMMERSE** the Main Unit Housing, which contains electrical components and heating elements, in water.
2. Do not rinse under the tap.
3. **TO AVOID ELECTRICAL SHOCK, DO NOT** put liquid of any kind into the Main Unit Housing containing the electrical components.
4. Always make sure that the plug is inserted into the wall socket properly.
5. **NEVER POUR** oil into the Rolling Mesh Basket. Fire and personal injury could result.
6. **TO AVOID PERSONAL INJURY**, never place hands inside the Unit unless it is thoroughly cooled down.
7. 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.
8. 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.
9. **DO NOT USE** this Unit if the plug, the power cord, or the appliance itself is damaged in any way.

10. 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.
11. **DO NOT PLACE** The Unit on stovetop surfaces.
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. **KEEP THE POWER CORD AWAY** from hot surfaces. **DO NOT PLUG** in the power cord or operate the Unit controls with wet hands.
14. **NEVER CONNECT** this appliance to an external timer switch or separate remote-control system.
15. **NEVER USE** this appliance with an extension cord of any kind.
16. **DO NOT OPERATE** the appliance on or near combustible materials such as tablecloths and curtains.
17. **DO NOT USE** this appliance for any purpose other than described in this manual.
18. **NEVER OPERATE** the appliance unattended.
19. 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.

SAVE THESE INSTRUCTIONS

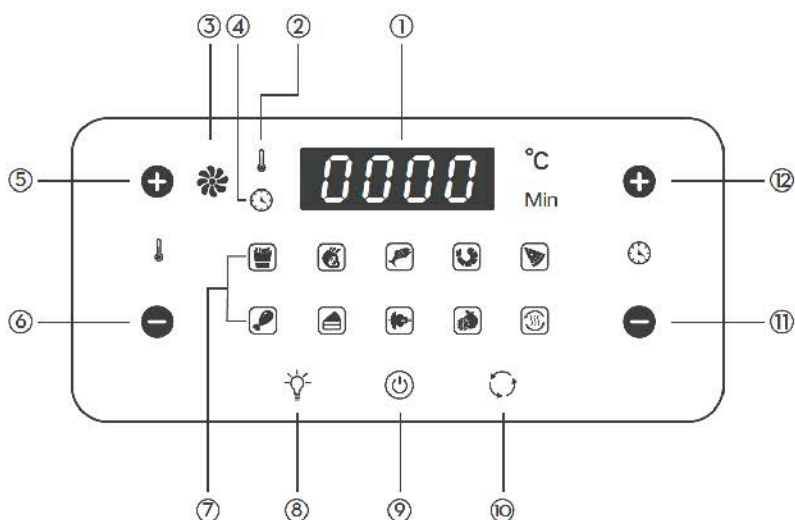
FOR HOUSEHOLD USE ONLY

PARTS AND FEATURES



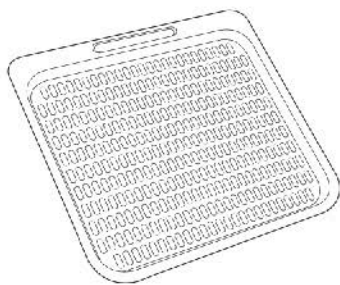
- | | | | |
|---|---------------|---|---------------------------------|
| 1 | Top panel | 5 | Rotisserie Quick-Release Switch |
| 2 | Control Panel | 6 | Lock |
| 3 | Handle | 7 | Rails |
| 4 | Window | 8 | Sliding Chute |

Control Panel

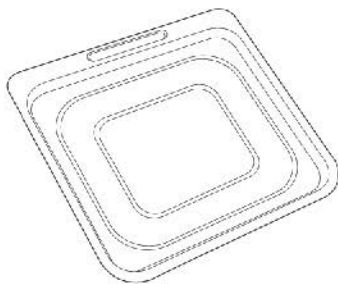


- | | | | |
|---|--|------------------------------|---------------|
| 1 | LCD Display | Shrimp, Pizza, Chicken, | |
| 2 | Temperature Indicator | Bake, Rotisserie, Dehydrate, | |
| 3 | Working Indicator | Reheat | |
| 4 | Time Indicator | 8 | Light Button |
| 5 | Temperature + | 9 | Power Button |
| 6 | Temperature - | 10 | Rotate Button |
| 7 | Preset Cooking Programs:
French fries, Roast, Fish, | 11 | Time - |
| | | 12 | Time + |

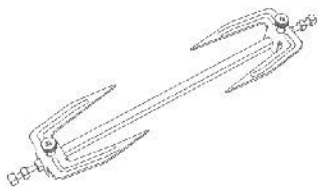
Accessories



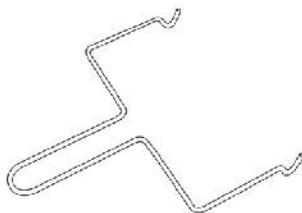
2 x Air Fry Trays



1 x Drip Pan



1 x Rotisserie Rod and
Skewers



1 x Rotisserie Tongs

BEFORE FIRST USE

1. Remove all packaging materials.,
2. Check that the unit has no visible damage and that no parts are missing.
3. Remove any stickers or labels from the appliance.
4. Thoroughly clean the accessories with hot water, some mild detergent and a non-abrasive sponge.
5. Wipe the inside and outside of the unit with a damp cloth.
6. The first time you use the unit, you may notice a smell or a slight light smoke. This is normal and should only last for about 15 minutes.

USING WITH YOUR MULTI AIR FRYER

Connect the power cord to a power source. The unit enters standby mode with a beep. All indicators on the control panel will flash once.

Power On / Off

Press the Power Button to turn on the unit with a beep. All the indicators on the control panel will light up.

Press again to turn off the unit. Fan will continue working for 20 seconds.

Internal Light Control

When the unit is on, press the Light Button to turn on/off the internal light.

Cooking with the Multi Air Fryer

1. When the unit is on, select and tap on a cooking program. The corresponding indicator will light up. The LCD display alternates between showing the cooking time and temperature.
2. Use the **+/- Time** keys to adjust the cooking time. Use the **+/- Temperature** keys to adjust the cooking temperature.
3. Press Power Button to begin. Or you can wait for 3 seconds and cooking will start automatically. The Working Indicator will keep flashing once cooking has started.
4. Open the door at any time if you want to turn or toss your food, or if you wish to swap cooking tray positions for more even results.

Close the door to resume the cooking program.

Note: You may also press the Power Button at any time to pause cooking. Press the Power Button again to resume.

5. When cooking is finished, carefully open the door and remove food from the cooking chamber.

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.

PRESET COOKING PROGRAMS CHART

Cooking Program	Default Temp.	Default Time
French Fries	200°C	15 mins.
Roast	177°C	25 mins.
Fish	165°C	15 mins.
Shrimp	160°C	12 mins.
Pizza	180°C	15 mins.
Chicken	175°C	30 mins.
Bake	160°C	30 mins.
Rotisserie	190°C	30 mins.
Dehydrate	40°C	120 mins.
Reheat	115°C	6 mins.

Suggested Cooking Timetable

Food	Quantity	Time	Temp	Notes
Thin frozen fries	1.5 to 3 cups	15 mins.	200°C	
Thick frozen fries	1.5 to 3 cups	25 mins.	200°C	
Homemade fries	1.5 to 3.5 cups	15 mins.	200°C	Add 1 T oil
Homemade potato wedges	1.5 to 3.5 cups	12 mins.	182°C	Add 1 T oil
Homemade potato cubes	1.5 to 3 cups	15 mins.	182°C	Add 1 T oil

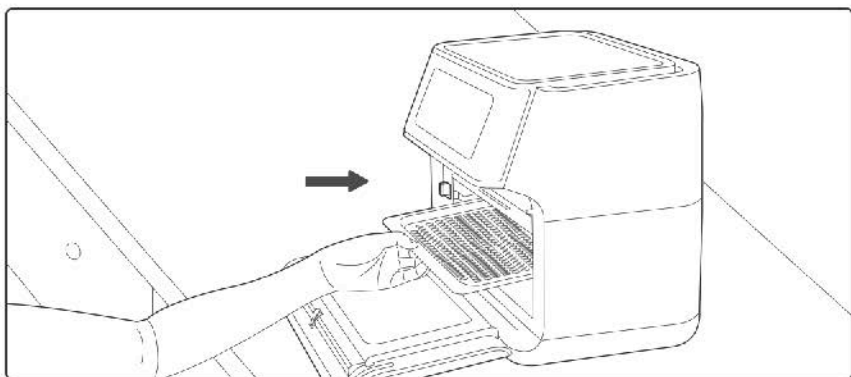
Hash browns	1 cup	30 mins.	182°C	
Potato gratin	2 cups	30 mins.	200°C	
Steak	1/4–1.1 lb	30 mins.	182°C	
Pork Chops	1/4–1.1 lb	120 mins.	182°C	
Hamburger	1/4–1.1 lb	6 mins.	182°C	
Sausage Roll	1/4–1.1 lb	13-15 mins.	200°C	
Chicken Drumsticks	1/4–1.1 lb	18-22 mins.	182°C	
Chicken Breast	1/4–1.1 lb	10-15 mins.	182°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.	182°C	Use oven-ready
Stuffed Vegetables	1/4–1.1 lb	10 mins.	160°C	
Cake		20-25 mins.	160°C	Use baking tin
Quiche		20-22 mins.	182°C	Use baking tin/oven dish
Muffins		15-18 mins.	200°C	Use baking tin
Sweet Snacks		20 mins.	160°C	Use baking tin/oven dish
Frozen Onion Rings	1 lb.	15 mins.	200°C	

These settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. As you become more familiar with the cooking process, you may adjust these settings to suit your own personal tastes.

USING THE ACCESSORIES

Using the Air Fry Trays

Slide the air fry tray(s) into upper sliding chutes. The trays are perforated for airflow and should be used for most foods, like wings.

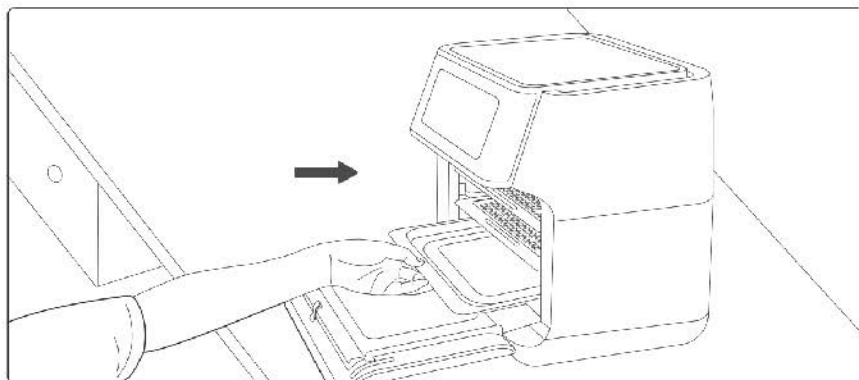


Using the Drip Pan

Slide the drip pan into the lowest sliding chute to collect the dripping oil and residue for easier clean up.

The drip pan also doubles as a flat cooking tray when you're baking cookies, or cooking fragile food like fish, and filled-foods like stuffed poppers.

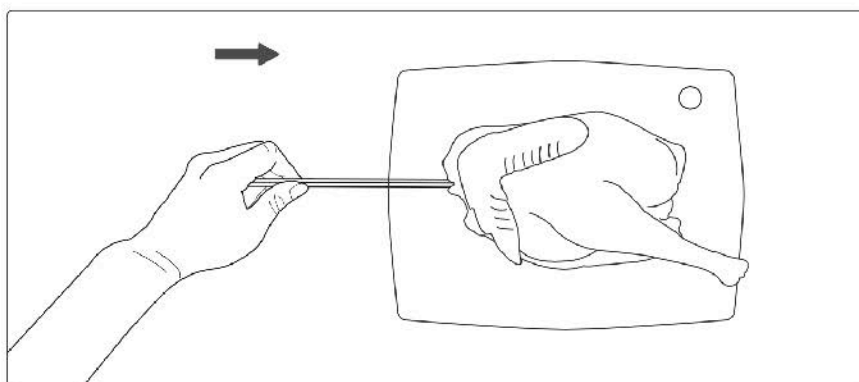
Note: You can place food right on the air fry tray or the drip pan, or, in any oven-safe cookware on the air fry trays.



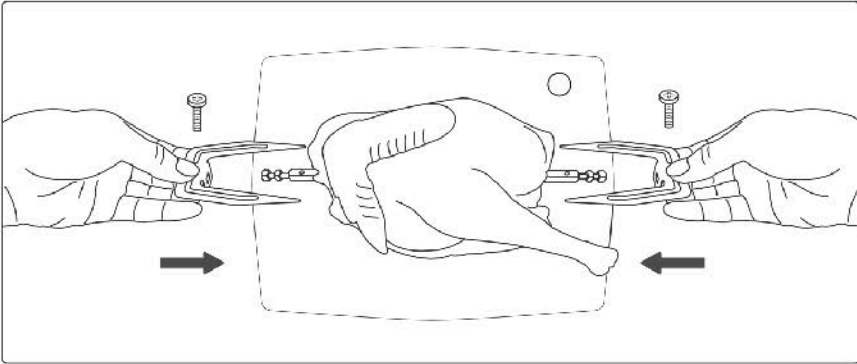
Using the Rotisserie

Always insert rotisserie accessories and food items into the cooking chamber before using the unit.

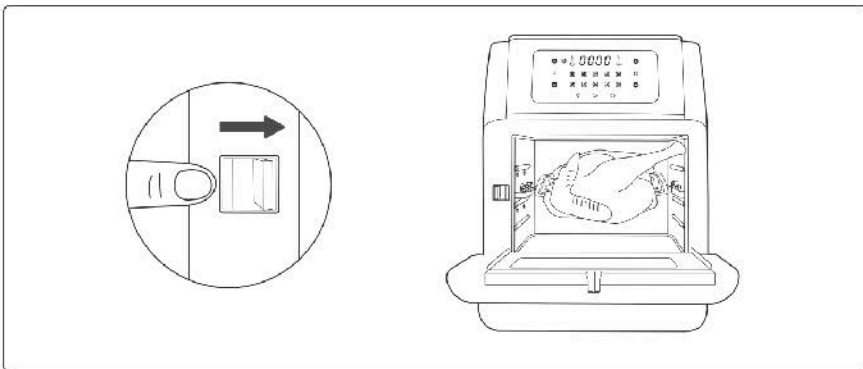
1. Pass the rod through the length of the whole chicken.



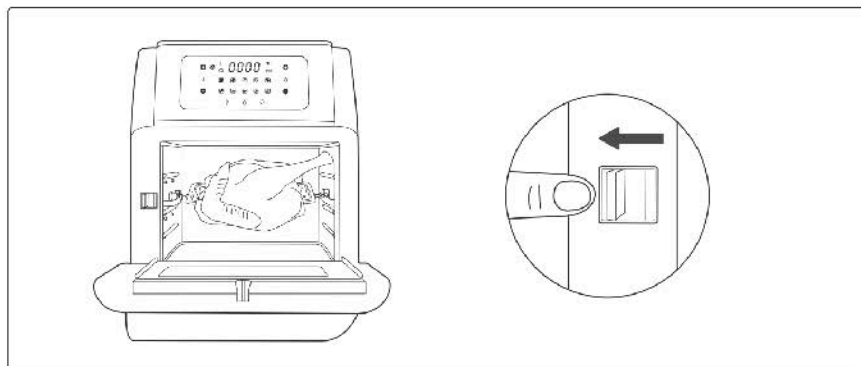
2. Mount the skewers onto the rod and insert it into the meat. Fix the skewers with the screws.



3. Toggle the Quick-Release Switch to the right. Place the rotisserie rod onto the rails push it into the Lock position.



4. Release the Switch and lock the rod into place.



COOKING TIPS

- Air frying 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 for air frying. 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 the drip pan as needed.

CLEANING AND MAINTENANCE

NOTE: Always allow the unit 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 unit has cooled, always clean interior of the unit. When cleaned regularly, your Multi Air Fryer 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 are dishwasher safe. Alternatively, you can clean the accessories with hot water, dish soap, and a non-abrasive sponge. Make sure that the appliance 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 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 halfway through the cooking time.	Shake 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 Multi Air Fryer, an amount of fat may leak into the unit. The fat produces white smoke and the unit may heat up more than usual.

		This does not affect the appliance or the end result.
	The unit 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 unit.	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.