



digital
air fryer

Enjoy your fried-favorites
without the extra oil

digitale
luft-fritteuse

Genießen Sie Ihre frittierten Lieblings Speisen
ohne zusätzliches Öl



BM-KZW32150A

**INSTRUCTIONS MANUAL/
GEBRAUCHSANWEISUNG**

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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 frying 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 10 cm 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.

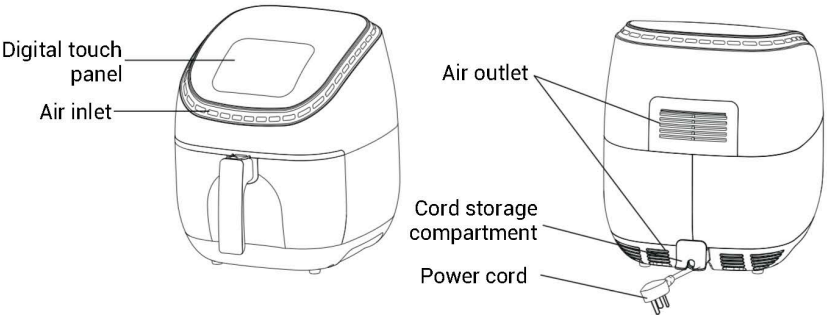
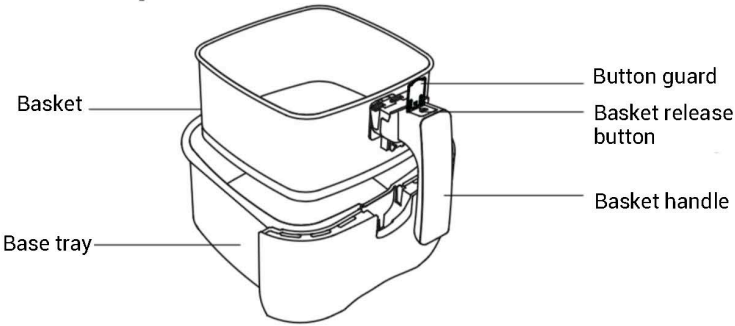
10. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
11. DO NOT PLACE The Unit on stovetop surfaces.
12. Keep the appliance and its power cord OUT OF THE REACH of children when it is in operation or 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

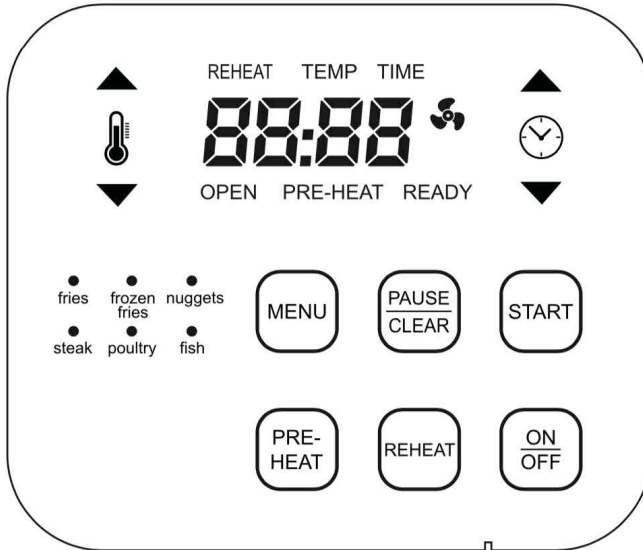
FOR HOUSEHOLD USE ONLY

Your BAUMANN LIVING Digital Air Fryer uses rapid 360° air circulation technology to cook with little to no oil, for quick, crispy, delicious food with 85% fewer calories than deep fryers. With user-friendly, one-touch controls and an intuitive, safe design, this Digital Air Fryer is the master of your kitchen.

PARTS AND FEATURES



USING THE DIGITAL CONTROL PANEL




ON/OFF

Press this button to enter Standby mode. The control panel displays "0" indicating that no cooking time or temperature has been selected and the unit is powered on. Press the button again to turn the unit off.

MENU

Before pressing START button to begin cooking, press this button to cycle through the Air Fryer presets.

START

Press this button to begin cooking. The display will show '15' as well as a fan icon , and the 15 minute countdown will begin.

You may also press MENU to choose from the Air Fryer presets, then press this button to begin cooking.

TEMPERATURE CONTROL

Press the ▲ and ▼ buttons to increase or decrease cooking temperature 5°C at a time. To quickly increase or decrease temperature, press and hold the ▲ or ▼ buttons. Temperature control range is 40°C – 200°C. Default temperature is 180°C.

TIME CONTROL

Press the arrows to increase or decrease cooking time, one minute at a time. To quickly increase or decrease time, press and hold the ▲ or ▼ buttons. Time range is 00:01 to 01:00. Default time is 15 minutes.

REHEAT

This function is perfect for reheating single portion-sized foods. Default temperature is 180°C and default time is 4 minutes. Temperature and time can be adjusted.

PAUSE | CLEAR

During operation, press this button to pause cooking; press again to return to Standby mode. Also, press this button to cancel setup and return to Standby mode.

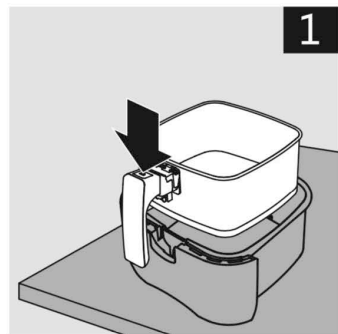
PREHEAT

This function ensures that your Air Fryer reaches the desired temperature before you begin cooking your food. The Preheat function is the perfect choice for foods that require a crispier finish, such as frozen appetizers, French fries, or chicken wings.

Default temperature is 180°C and default time is 15 minutes. Temperature and time can be adjusted.

BEFORE FIRST USE

1. Remove all packaging from the Air Fryer, including any temporary stickers.
2. Place the Air Fryer on a stable, level, heat-resistant surface, away from areas that can be damaged by steam (such as walls or cupboards).
3. Pull the handle to remove the base tray. Remove all plastic from baskets.



4. Press the basket release button to separate the basket from the base tray. (Picture 1)
5. Wash both basket and base tray, using either a dishwasher or a non-abrasive sponge.
6. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.
7. Put the basket and base tray back inside the Air Fryer.

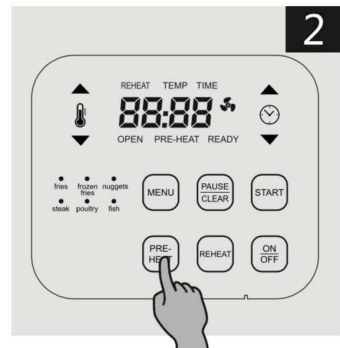
Note: *Do not cover or block the vent located on the back of the Digital Air Fryer. Doing so can prevent proper ventilation and will adversely affect the cooking results.*

USING YOUR AIR FRYER

Preheating

Note: *If not preheating, proceed to the **Air Frying** section.*

1. Plug unit in. Press ON | OFF button.
2. Press PREHEAT (Picture 2). The display will show "PRE-HEAT." The default temperature is 180°C and time is 15 minutes.
3. Optionally, manually set both preheating temperature and time.

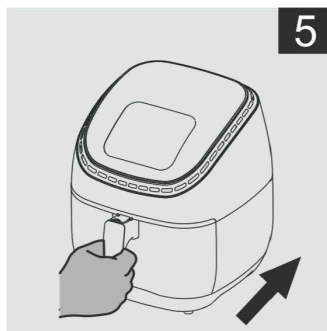


Note: *Both temperature and time must be set before pressing the START button.*

4. Press START to begin preheating.
5. Once the set temperature is reached, the Air Fryer will beep, and the display will show "READY." The Air Fryer will also start a countdown of 5 minutes and the number '5' will start flashing. At this time, pull out the base tray (Picture 3), add food to the basket (Picture 4) and insert base tray back in place (Picture 5). The cooking time countdown will then commence.

Note: *If food is not added to the basket within 5 minutes, the Air Fryer will return to Standby mode.*

Note: *If you remove the base tray at any point during the preheating stage, the Air Fryer will automatically pause operation and start a countdown of 5 minutes until you replace the base tray. If base tray is not replaced within 5 minutes, the Air Fryer will return to Standby mode.*



Air Frying

Note:

- *Do not place anything on top of your air fryer. This disrupts airflow and causes poor air frying results.*
- *An air fryer is not a deep fryer. Do not fill the pan with oil, frying fat, or any liquid.*

1. Press Menu repeatedly to select a preset cooking program (see section on **Preset Settings**).

***Note:** Presets are programmed with an ideal time and temperature for cooking certain foods. You can also set a custom time and temperature without choosing a preset.*

2. Optionally, set the preferred cooking temperature and time. You can do this anytime during cooking.

***Note:** Add 3 minutes to the cooking time if preheating is not done.*

3. Press START to begin cooking.

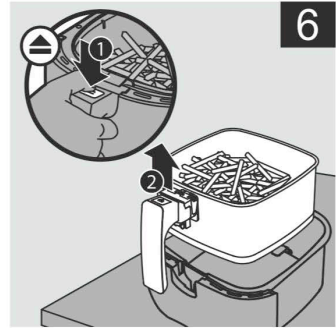
***Note:** To ensure even cooking, some foods require “shaking” during the cooking process. See section on **Shaking Food**.*

4. Once cooking is finished, the Air Fryer will beep 3 times when finished. The display will show “End.”

If you wish to cook your food longer, simply place the base tray back into the Air Fryer and continue cooking in 2-3 minute increments until desired consistency has been reached.

5. Take the base tray out of the Air Fryer, using a heat-resistant glove or oven mitt to avoid touching the front of the outer basket. Be careful of hot steam, and do not press the basket release button.

6. Remove basket from base tray by lifting button guard to expose basket release button. Press the basket release button and gently lift the basket (Picture 6).



When separating basket from base tray:

- Make sure the base tray is resting on a flat surface.
- Watch for hot oil or fat collected in the base tray. To avoid splashing, drain oil before replacing basket.

7. Empty the basket into a bowl or onto a plate.

8. Allow to cool before cleaning.

Note: *Do not fill more than 4/5 full. Do not use the base tray without the basket in it.*

Note: *After hot air frying, the pan and the ingredients are hot. Depending on the type of ingredients in the Air Fryer, steam may escape from the pan.*

Automatically Resume Cooking

- If you pull out the base tray, the Air Fryer will pause cooking automatically. The display will show "OPEN."
- When you return the base tray, the Air Fryer will automatically resume cooking based on your previous settings.

Shaking Food

During cooking, pull out the base tray out of the Air Fryer using the handle. Hold the baskets just above a heat-resistant surface. Gently shake or flip the contents as needed and place back in Air Fryer to continue cooking. Make sure not to press the basket release button while shaking.

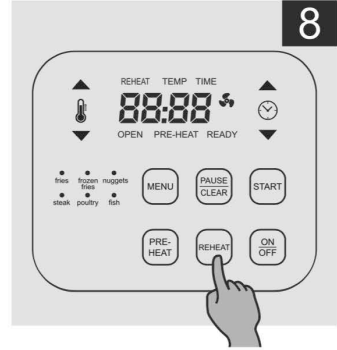


If the base tray is too heavy to shake, separate the basket from the base tray before shaking.

To separate, place the base tray on a heat-resistant surface. Remove basket from base tray by lifting button guard to expose basket release button. Press the basket release button and gently lift the basket. Shake ingredients. (Picture 7) Place the basket in the base tray and return it to the Air Fryer to finish cooking.

Reheating

Press the REHEAT button, then press START. (Picture 8) If needed, you can manually adjust the cooking temperature and time. When using reheat, you can place the food directly in the basket, on any oven safe dish or even on aluminum foil.



PRESET SETTINGS

Preset	Temp.	Default Time
Fries	180°C	25 mins.
Frozen Fries	200°C	15 mins.
Chicken Nuggets	200°C	8 mins.
Steak	180°C	12 mins.
Poultry	180°C	20 mins.
Fish/Seafood	180°C	9 mins.

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 Air Fryer cooking process, you may adjust these settings to suit your own personal tastes.

COOKING GUIDE

FOOD TYPE	SHAKE/ FLIP	TIME (mins.)	TEMP (°C)	SUGGESTED AMOUNT (g)	NOTES
Thin Frozen Fries	F	10-18	200	300-700	
Thick Frozen Fries	F	12-20	200	300-700	
Homemade Potato Wedges	S	18-22	180	300-800	Coat with ½ tbsp. of oil
Homemade Potato Cubes	S	12-18	180	300-750	Coat with ½ tbsp. of oil
Steak	F	12-18	180	100-500	
Pork Chop	F	10-14	180	100-500	
Hamburger	F	7-14	180	100-500	
Drumsticks	S	18-22	180	100-500	
Chicken Breast	F	10-15	180	100-500	
Spring Rolls	S	8-10	200	100-400	Use oven- ready
Frozen Chicken Nuggets	S	6-10	200	100-500	Use oven- ready
Frozen Fish Fingers	S	6-10	200	100-400	Use oven- ready
Cake		15-30	160	100-400	Use baking tray

Note: *Actual cooking times may vary depending on the size and shape of the ingredients used. Listed cooking times should be used as a guide. Adjust the settings as necessary to suit your needs.*

CLEANING AND MAINTENANCE

Note: *Always clean the Air Fryer after every use. Lining the basket with foil may make cleanup easier.*

1. Turn off and unplug the Air Fryer. Allow it to cool completely before cleaning. Pull out the base tray for faster cooling.
2. Wipe the outside of the Air Fryer with a moist cloth.
3. The base tray and basket are dishwasher safe (top rack only). You can also wash these with hot, soapy water and a non-abrasive sponge. Soak if necessary.

Note: *Base tray and basket have a non-stick coating. Avoid metal utensils and abrasive cleaning materials.*

4. Clean the inside of the Air Fryer with a slightly moist, non-abrasive sponge or cloth. Do not immerse in water.
5. Clean the heating element, if needed, to remove food debris.
6. Dry before using.

Note: *Make sure that the heating element is dry before turning on the Air Fryer.*

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all components are clean and dry.

3. Wrap cord around base plate and insert cord into the cord holder to secure.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE(S)	RESOLUTION(S)
The Digital Air Fryer does not work.	<p>The appliance is not plugged in.</p> <p>Did not press On/OFF button.</p> <p>Base tray is not securely in the Air Fryer.</p>	<p>Insert the plug into an appropriate grounded power socket.</p> <p>Press ON/ OFF button after settings are selected.</p> <p>Place the base tray in the Digital Air Fryer.</p>
The ingredients fried in the basket are not completely cooked.	<p>Too many ingredients were used.</p> <p>The cooking temperature is too low.</p> <p>The cooking time is too short</p>	<p>Remove some ingredients from the basket. Smaller batches are fried more evenly.</p> <p>Fry at a higher temperature.</p> <p>Set the Digital Air Fryer to fry for a longer time.</p>

<p>The food is fried unevenly.</p> <p>Fried snacks are not crispy when they come out of Digital Air Fryer.</p>	<p>Certain types of ingredients need to be shaken halfway through the preparation time.</p> <p>You used a type of snack meant to be prepared in a traditional deep fryer.</p>	<p>Ingredients that are on the top need to be shaken halfway through the preparation time.</p> <p>Fry snacks designed to be baked in a traditional oven, or lightly brush some cooking oil onto the snacks for a crispier result.</p>
<p>I am unable to slide the base tray into the Digital Air Fryer properly.</p>	<p>The basket is overfilled.</p> <p>The basket is not placed in the base tray correctly.</p>	<p>Do not fill the basket more than 4/5 full.</p> <p>Push basket down into the base tray until you hear a click.</p>
<p>White smoke is coming out of the Digital Air Fryer.</p>	<p>You are frying greasy foods. The pan contains greasy residue from previous uses.</p>	<p>When you are cooking greasy ingredients in the Digital Air Fryer, large amounts of oil can smoke and infiltrate into the base tray. The oil will produce white smoke and the base tray might become hotter than usual. This will not affect the final cooking effect.</p>

		White smoke is caused by grease heating up in the basket. Make sure you clean the base tray and basket properly after each use.
French fries are fried unevenly.	<p>You did not soak the potato sticks properly before you fried them.</p> <p>You did not use the right potato type.</p>	Soak potato sticks in a bowl of water for at least 30 minutes, take them out and dry them with paper towel. Use fresh potatoes and make sure they stay firm during frying.
French fries are not crispy when they come out of the Digital Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller and add slightly more oil for a crispier result.