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8L Digital Slimline Air Fryer



Instruction Manual

Model: BAF389

Important Safeguards

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

For Your Safety

- Please read these instructions before operating and retain these for future reference.
- Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, contact your local qualified technician and DO NOT use the appliance.
- If the supply cord or any part is damaged, cease use of this appliance immediately to avoid a hazard.
- Do not hang the power cord over the edge of table and do not let cord contact hot surfaces, including stovetop.
- Place the appliance on a flat surface. Do not place on the heated surface or near a hot gas or electric burner or oven.
- 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 use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with appliance.
- Never immerse the housing, which contains electrical components and the heating elements, in water or rinse it under the tap.
- Avoid any liquid entering the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients within the basket and do not overfill beyond the basket to prevent any direct contact with heating element.
- Do not cover the air inlet or the air outlet when the appliance is working.
- Filling the basket with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.
- Keep the appliance and its mains cord out of the reach of children.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do not place the appliance against a wall or other appliances. Hot air up to 160 degrees expels through the air outlet of the appliance. Leave at least 10cm clearance around the appliance, including directly above it. Additional care should be taking when placing the appliance on bench top surfaces or near splash backs where such materials (Acrylics, timber etc.) do not have the high heat-resistant properties. It is advised to place a heat resistant material between the bench and the appliance while staying away from wall surfaces / splash backs.
- Do not place anything on top of the appliance.
- Do not use the appliance for any other purpose than described in this manual.
- Do not let the appliance operate unattended.
- During air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings.
- Also be careful of hot steam and air when you remove the basket from the appliance.
- Surfaces may become hot during use.
- Do not operate the appliance if there is a malfunction or if it is damaged in any manner. Immediately unplug the appliance if you see dark smoke coming out of the appliance.
- Wait for the smoke emission to stop before you remove the basket from the appliance.

Caution:

- This appliance must be earthed. Only connect it to a suitably earthed AC 220-240V~50Hz mains socket. Always make sure that the plug is inserted into the socket properly.
- Ensure the appliance is placed on a horizontal, even and stable surface.
- The baking basket becomes hot all over when it is used in the air fryer. Always use oven gloves when handling the baking basket.
- If the supply cord is damaged, it must be replaced by the manufacturer or similarly qualified persons in order to avoid a hazard.
- Always unplug the appliance when not in use.
- The appliance needs approximately 30 minutes to cool down.
- In the interest of safety, regular periodic close checks should be carried out on the supply cord to ensure no damage is evident. Do not attempt to dismantle or repair this unit yourself. Repairs should only be performed by qualified personnel in order to avoid a hazard.

Automatic switch-off

The appliance has a built-in timer, it will automatically shut down the appliance when count-down is completed. You can manually switch off the appliance by long pressing the start/stop key. The heating-up will stop immediately, and the blower will automatically shut down after approximately 20 seconds, at the same time, you will hear 5 beep sounds.

Warning

If the supply cord is damaged, the cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

Strongly recommend to position the unit on heat resistant surface or mat.

Save These Instructions

THIS APPLIANCE IS DESIGNED FOR HOUSEHOLD USE ONLY

Symbol Meanings

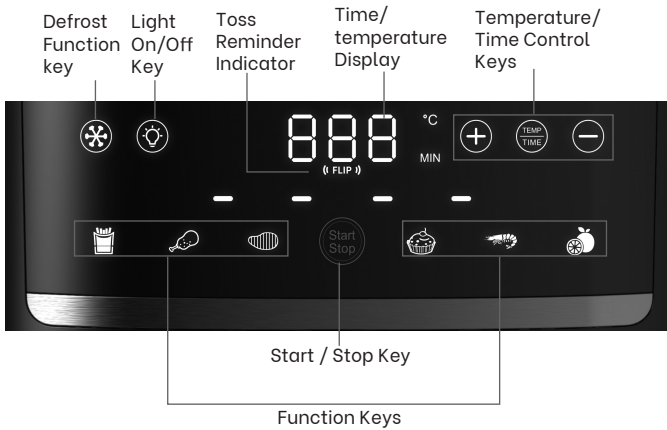


CAUTION: HOT SURFACES.
The surfaces are liable to get hot during use, do not touch.



The Regulatory Compliance Mark (RCM) shows that a product is safe to supply to the Australia market.

Features of Your 8L Digital Slimline Air Fryer



Introduction

The air fryer is an easy and healthy way to cook your favourite foods. It has a heating element at the top, and rapid air circulation delivers heat from all directions to the food. It can help you prepare a variety of dishes with no oil or just a little oil. A cooking guide for various ingredients is provided later in this booklet.

Know Your Appliance



“Fries” Function key

Press this key to select the function and then press the start/stop key to start cooking. Default temperature and cooking time is 200°C for 20 minutes.



“Poultry” Function key

Press this key to select the function and then press the start/stop key to start cooking. Default temperature and cooking time is 200°C for 25 minutes.



“Seafood” Function key

Press this key to select the function and then press the start/stop key to start cooking. Default temperature and cooking time is 160°C for 15 minutes.



“Baking” Function key

Press this key to select the function and then press the start/stop key to start cooking. Default temperature and cooking time is 160°C for 30 minutes.



“Steak” Function key

Press this key to select the function and then press the start/stop key to start cooking. Default temperature and cooking time is 200°C for 10 minutes.



“Dehydrate” Function key

Press this key to select the function and then press the start/stop key to start cooking. Default temperature and cooking time is 50°C for 2 hours.



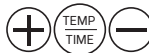
“Start / Stop” Key

After plugging the appliance in, the start/stop key lights up. Press this key to switch the appliance on and the control panel will light up. If there is no operation for 5 minutes, the air fryer enters the standby mode automatically.

After setting the functions and time/temperature, press the start/stop key to start cooking. If no function is selected, the appliance will run for 15 minutes at the default setting of 185°C. When cooking starts, only the selected function indicator is on; other indicators turn off.

You may pause the cooking process at any time by pressing this key, and press again to continue cooking. To switch off the appliance, long press the key for 2 seconds, and the heating-up will stop immediately. The blower will automatically shut down after approximately 20 seconds. At the same time, you will hear five beeps.

Note: You can only use the start/stop key to turn off the appliance when it is in the cooking process.



Press the TEMP/TIME button to switch between temperature control and time control. The display will show the current settings and the corresponding unit will flash. If there is no activity for 5 seconds, the settings will be fixed and the unit will stop flashing. Press the TEMP/TIME key again if you still need to adjust the settings. When the desired temperature and time are set, you don't need to wait for the unit to stop flashing. Simply press the start/stop key to start cooking.

“Temperature Control” key

Press \oplus and \ominus keys to adjust the temperature setting by $-/+ 5^{\circ}\text{C}$ interval (from a minimum of 80°C to a maximum of 200°C). For faster temperature adjustment, press and hold the \oplus or \ominus temperature icon.

“Time Control” key

Press \oplus and \ominus keys to adjust the timer settings by $-/+ 1$ minute interval (from a minimum of 1 minute to a maximum of 60 minutes). For faster timer adjustment, press and hold the \oplus or \ominus timer icon.

NOTE: For the “Dehydrate” function, the timer can only be adjusted by $-/+ 1$ hour interval. The time adjustment range is 1-24 hours and the temperature adjustment range is 30-80°C.

NOTE: Cooking times will vary depending on the food you wish to cook and the individual's personal preference. Cooking times stated in this Instruction Manual should only be used as a guide.



“Defrost” Function key

Press this key to select the function and then press the start/stop key to start cooking. Default temperature and cooking time is 50 °C for 10 minutes.

NOTE: For the “Defrost” function, the temperature adjustment range is 30- 80°C.



“Light On/Off” Key

You may turn on the internal light at any time during the cooking to check the food's condition. When the key is pressed, it flashes to indicate that the light is on. After 20 seconds, the light will be turned off automatically. If you need more time to check the food, press the key to turn the light on again.

((FLIP)): Flip Indicator

The “Poultry”, “Seafood”, “Fries”, “Defrost”, “Dehydrate”, “Default setting”, and “Steak” menus come with a flip reminder. At approximately half of the cooking time, the appliance will beep to remind you to check/ flip / shake the food. The flip reminder indicator will keep flashing if you don't pull out the basket to flip the food. The indicator turns off after flipping.

NOTE: A function key will flash after pressing, indicating that the function is selected. Press again to cancel the selection and the setting will return to the default 185°C for 15 minutes. The key will then stop flashing.

Before first use

1. Remove all packaging materials, including those inside the basket.
2. Pull out the basket, place it on a flat surface, and take out the rack within the basket. Clean both the basket and the rack with a non-abrasive sponge and warm water. Rinse thoroughly and dry completely.
3. Clean the inside and outside of the appliance with a slightly dampened cloth.

Using the Appliance

This appliance is able to cook a variety of dishes. Refer to page 9 and 10 of this booklet for selection and respective cooking times.

1. Place the appliance on a stable, horizontal and even surface. Do not place the appliance on a non-heat-resistant surface.
2. Connect the mains plug into an earthed wall socket.
3. Insert the rack into the basket and place it at the bottom, then add the ingredients and slide the basket into the appliance.

Note: Do not fill beyond the basket (see section ‘settings’ in this chapter), as it may affect the quality of the fried food.

Caution: Do not touch the external surface of the basket during use or when removed from the appliance directly after cooking, as it gets very hot. Only hold the basket by the handle protruding from the front of the appliance.

4. After plugging the appliance in, the start/ stop key lights up. Press this key to switch the appliance on and the control panel will light up. If there is no operation for 5 minutes, the air fryer enters the standby mode automatically.
5. The appliance has 7 dedicated cooking functions and can also be set manually. Select the desired cooking function for the ingredients to be cooked (refer to the table on page 9 and 10 of this manual for guidance). In standby mode, press the corresponding function key to select from the 7 cookin functions: fries, poultry, seafood, baking, steak, defrost, and dehydrate. Each of them has its own preset cooking temperature and

time. The corresponding indicator will flash once it is selected. You can then press the temperature and time control keys to further adjust the cooking time/temperature.

Note: You can increase or decrease the cooking time at a 1-minute interval (1-hour interval for the Dehydrate function) and the temperature at a 5°C interval by continuously pressing the +/- keys on either side of the TEMP/TIME key. For faster adjustment, long press the keys to set your desired cooking time and temperature.

If no function is selected, the appliance will operate at the preset setting. You may also set the time and temperature manually without selecting a function.

Note: The preset setting is 15 minutes and 185°C.

Tip: Before cooking, it is better to preheat the appliance without food in the basket by manually setting the program to 5 minutes and 80°C if the basket is cold.

6. After the cooking function is selected and the time/temperature are set, press the start/stop key to start the cooking process. The selected function's indicator will illuminate.
7. You may press the light on/off key at any time during the cooking process to check the food's condition. The light turns off automatically after 20 seconds. Press again if you need more time to check the food.
8. During the cooking process, oil will drip and be collected at the bottom of the basket. The oil should be cleaned at the end of the cooking process when the basket has cooled down to get the appliance ready for future use.
9. When cooking with the "Fries", "Poultry", "Seafood", and "Steak" functions, it is recommended to toss the ingredients halfway during the cooking process to ensure even cooking and avoid charring of ingredients at the top. The toss reminder will be activated in these cases. When the appliance beeps and the toss reminder indicator flashes, you can pull out the basket to toss the food. This will pause the cooking process, and when you put the basket back after tossing, the cooking resumes.

NOTE: The appliance will stop working when the basket is pulled out. When the basket is placed back into the appliance, it will resume cooking, and the remaining time will show on the display after the basket has been repositioned into the appliance.

10. When the set cooking time has elapsed, the appliance beeps (the fan continues to operate for approximately 20 seconds the appliance turns off). At this point, check if the ingredients are cooked to your satisfaction. If not, set the timer for a few more minutes until the food is done.
Remove the basket from the appliance carefully by holding the handle only. Pay attention not to touch the hot surfaces of the basket. Tip the food into a dish or alternatively, place the basket on a flat, firm and heat-resistant surface and carefully take the food out of the basket with utensils.

Note: Do not turn the basket over because the oil or fat that dripped into the basket bottom will be poured into the cooked food and container.

Note: You can manually switch off the appliance at any time during the cooking process by long pressing the start/stop key for 2 seconds. The fan will continue to operate for approximately 20 seconds, after which the appliance turns off.

Caution: The basket and its contents are hot during the cooking process and when the cooking has just completed. Steam may be emitted from the basket depending on the type of ingredients cooked. Be careful of the steam when pulling out the basket.

- Tip:** To remove large or delicate ingredients, pick them up with a pair of tongs instead of tipping them out.
11. On completion of the cooking process, the air fryer is immediately ready to cook the next batch of ingredients.
 12. After the cooking process is completed, allow the fan to cool down the appliance. When the fan stops, the appliance can be switched off at the wall socket and unplugged.

Settings

Please refer to the tables on page 9 and 10 of this booklet for the recommended cooking times and maximum basket volumes for specific ingredients.

The time setting range is 1–60 minutes (1–24 hours for the dehydration function) and the temperature setting range is 80°C–200°C (30°C–80°C for the dehydration and defrost function). In these ranges, you can set the desired time and temperature to ensure food is properly cooked.

Note: Please keep in mind that the settings referred to in the table are for your reference only. As the ingredients vary in sizes, shapes, and brands, you may need to make minor adjustments to achieve your desired cooking outcome.

The air fryer's heating technology ensures that it reheats the air inside the appliance instantly, so pulling the basket briefly out of the air fryer to toss ingredients during the cooking process barely disturbs the process.

Tips:

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time. A smaller amount of ingredients only requires a slightly shorter cooking time.
- Tossing smaller ingredients halfway during the preparation time optimises the end result and can help prevent unevenly fried ingredients.
- Do not prepare extremely greasy ingredients such as sausages in the fryer.
- Snacks that can be prepared in an oven can also be prepared in the fryer.
- Although Max. 1000g can be placed in the basket, the optimum amount is 800g to facilitate tossing of the basket contents during the cooking process to obtain evenly cooked contents for ingredients requiring tossing.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.

- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 160°C for up to 10–20 minutes.
- For best results with home-made fries, soak the cut fries in water for 30 minutes to remove excess starch, dry on kitchen paper and toss in ½ tablespoon of Olive oil (or lightly spray with Olive Oil Spray) until the fries are coated.
- For a crispy home-made coating, mix fine breadcrumbs with a tablespoon of Olive oil.
- Pre-packaged snacks like breaded fish or chicken drumsticks only need to be coated lightly with olive oil.

Memory Function

This appliance has a built-in memory function that will remember the last set temperature and time for a period of two hours after power was switched off on the completion of the previous cooking process. When the appliance is turned on within this 2 hour period, a beep will sound, the indicator light and display will light up and start cooking automatically.

Cooking Guide

NOTE: Cooking times will vary depending on the food you wish to cook and the individual's personal preference. Cooking times stated in this Instruction Manual should only be used as a guide.

	Min-max Amount (g)	Time (min)	Temperature (°C)	Toss	Extra information
Fries & Potatoes					
Frozen French Fries	500-1000	20-30	200	Toss	
Frozen chunky fries or potato wedges	500-1000	20-30	200	Toss	
Home-made French Fries	500-1000	20-25	200	Toss	Add 1/2 tbsp of oil
Home-made potato wedges	500-1000	20-30	180	Toss	Add 1/2 tbsp of oil
Home-potato bites (Cubes) or scalloped potatoes	500-1000	20-30	180	Toss	Add 1/2 tbsp of oil
Hash brown	500-800	15-25	200	Toss	
Fresh Meat & Poultry					
Steak / Beef cubes	500-1000	10-20	200		
Lamb or Pork Chops	500-1000	10-20	200		
Mince Patties / Meat Balls	500-1000	10-30	200		
Chicken Wings/ Drumsticks /thigh/ Breast	500-1000	15-30	200		
Chicken Thigh	500-1000	15-30	200		
Fish					
Fish (Fresh)	500-1000	15-25	160		Pour 1 cup (300ml) of water in the basket and brush oil all around fish portions for steamed style fish.

Cooking Guide

	Min-max Amount (g)	Time (min)	Temperature (°C)	Toss	Extra information
Snacks					
Spring rolls	500-1000	15-25	180	Toss	Use oven-ready
Frozen chicken nuggets	500-1000	20-30	200	Toss	Use oven-ready
Frozen fish fingers	500-1000	15-25	160		Use oven-ready
Frozen bread crumbed cheese snacks	500-1000	10-20	160		Use oven-ready
Croquettes	500-1000	15-30	200		
Sausage roll	500-1000	15-30	200		
Baking					
Cake	500	25-30	160		Use baking tin
Quiche	600	25-30	160		Use baking tin/oven dish
Muffins	500	20-30	160		Use baking tin / ramekin
Tarts /souffle	600	15-25	160		Use baking tin / ramekin
Dehydrate					
Dried fruit	100-200	1 -24 hours	30-80		

Maintenance and Cleaning

1. Remove the mains plug from the wall socket and allow the appliance to cool down completely before cleaning. Clean it after every use.

Note: Remove the basket to let the air fryer cool down faster.

Caution: Do not immerse the housing in water or any liquid when you clean the unit.

Care must be taken not to touch any hot surfaces.

Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.

2. Wipe the outside of the appliance with a damp cloth.
3. Clean the basket with hot water, dish soap, and a non-abrasive sponges.

Tip: If dirt is stuck to the basket or the bottom, fill the basket with hot water and some washing-up liquid. Place the rack in the basket and allow the rack and the basket to soak for about 10 minutes.

4. Clean the inside of the appliance with a slightly dampened cloth and polish it with a soft dry cloth.
5. If required, lightly brush the heating element to remove any attached food residue.
6. Make sure all parts are clean and dry before storing or using it again.
7. Store the air fryer in a cool, dry place. Do not place heavy objects on top of the air fryer during storage as this may damage the appliance.

Warning: Beware of escaping steam when removing the basket. There is a danger of scalding.

Specifications

Power Supply	220-240V ~ 50Hz
Power Consumption	1800W

Note: As a result of continual improvements, the design and specifications of the product within may differ slightly to the unit illustrated from the packaging.

Trouble Shooting

Problem	Possible cause	Solution
The fryer does not work	The appliance is not plugged in. The basket is not slid into the appliance.	Put the mains plug in an earthed wall socket. Slide the basket into the appliance.
The ingredients fried within fryer are not done	The amount of ingredients in the basket are too many.	Place smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Set the temperature control to the required, temperature setting (refer to page 9-10 of this booklet).
	The preparation time is too short.	Set the timer to the required preparation time.
The ingredients are fried unevenly in the fryer	Certain types of ingredients need to be tossed halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be tossed halfway through the preparation time. (refer to page 9-10 of this booklet).
Fried snacks are not crispy when they come out of the fryer	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I cannot slide the basket into the appliance properly	There are too much ingredients in the basket.	Do not fill beyond the basket.
White smoke comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the appliance or the end result.
	The basket still contains grease residues from previous use.	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried unevenly in the fryer	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato fries properly before you fried them.	Rinse the potato fries properly to remove starch from the outside of the fries.
Fresh fries are not crispy when they come out of the fryer	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato fries properly before you add the oil.
		Cut the potato fries smaller for a crispier result.
		Add slightly more oil for a crisper result.

Notes

Notes

Warranty Conditions for purchase in Australia & New Zealand

Any claim under this warranty must be made within 2 years of the date of purchase of the product. To make a claim under the warranty in Australia, take the product (with proof of purchase) to any Bunnings store (see www.bunnings.com.au in Australia or www.bunnings.co.nz in New Zealand for store locations).

GSM Retail Group bears reasonable, direct, expenses of claiming under the warranty in Australia. You may submit details and proof to a Bunnings store for consideration or contact our service agent below.

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Australian Consumer Law (if purchased in Australia) or the Consumer Guarantees Act 1993 (if purchased in New Zealand). You are entitled to replacement or refund for a major failure and to compensation for other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The warranty excludes damage resulting from product misuse or product neglect. The warranty covers domestic use only and does not apply to commercial applications.

This warranty is given by GSM Retail Group

ABN: 53007682475

For Warranty and technical queries: 1300 373 199 Aus Or 0800 764 912 NZ

Warranty Exclusions

Damage to the base or diffuser or any part through accident, misuse or negligence.

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GSM Retail Group

Consumer Service Centre :

Aus: 1300 373 199

NZ: 0800 764 912

GSM Retail Group has a policy of continual improvement throughout the product range.
As such the unit contained within may differ slightly from the unit illustrated on the pack.

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142-144 Fullarton Road, Rose Park, SA 5067



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