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10.3L Stainless Steel Digital Air Fryer



Instruction Manual

Model: BAF1068

Important Safeguards

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

For Your Safety

Read all instructions carefully, even if you feel you are quite familiar with the appliance.

- 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.
- 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.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.

Save These Instructions


**THIS APPLIANCE IS DESIGNED FOR
HOUSEHOLD USE ONLY**

Features of Your 10.3L Stainless Steel Digital Air Fryer




Using the Control Panel

Power button

After plugging in, press the  button to activate the control panel. During cooking, press and hold this button to manually turn off the appliance.





Start/pause button

After selecting the menu, press the  button to start cooking. During cooking, press this button at any time to pause the operation, and press again to resume.

Menu buttons





Press the menu buttons to select the desired function and then press the start/stop button to start cooking. Please refer to the “Pre-programmed temperature & times chart”, which shows the default time and temperature settings for each menu.

Temperature control button

Press  or  button to adjust the temperature by +/- 5°C interval (from a minimum of 80°C to a maximum of 200°C). For faster temperature adjustment, press and hold the  or  button. The temperature can be adjusted at any time before or during the operation.

NOTE: For the “Defrost” function, the temperature adjustment range is 30- 80°C. For the “Re-heat” function, the temperature adjustment range is 60- 100°C.

Time control button

Press  or  button to adjust the time settings by +/- 1 minute interval (from a minimum of 1 minute to a maximum of 60 minutes). For faster time adjustment, press and hold the  or  button. The cooking time can be adjusted at any time before or during the operation.

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.

FLIP Flip reminder indicator

Some menus come with a flip reminder. At approximately half of the cooking time, the appliance will beep to remind you to flip 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.













To flip the food, first slide out the basket. Then flip the food over to cook on the other side. Finally, slide in the basket into the fryer to continue cooking.

Caution: When flipping the food, carefully remove the basket, holding only the handle. Keep the basket horizontal to avoid spilling any liquid that has collected during the cooking process.

If you do not wish to flip the food, simply slide the basket out and back in without flipping. This will cancel the “FLIP” reminder and continue cooking.

Pre-programmed Temperature & Times Chart

If a menu is not selected, the default program is set to 180°C for 15 minutes.

Menu	Temperature(°C)	Time(min)	FLIP
 Fries	200	20	Yes
 Pizza	170	15	No
 Baking	160	30	No
 Steak	200	10	Yes
 Poultry	200	25	Yes
 Pork	200	20	Yes
 Shrimp	160	15	Yes
 Fish	170	15	Yes
 Vegetable	120	10	Yes
 Corn	200	30	Yes
 Defrost	50	10	Yes
 Re-heat	80	10	Yes

Temperature range: 80-200°C (Defrost: 30-80°C, Reheat: 60-100°C)

Time adjustment range: 1-60 min

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.

Operation

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, as it may affect the quality of the food.

4. After plugging in the appliance, press it to turn the appliance on, and the control panel will light up. If no operation is performed for 5 minutes, the air fryer will automatically enter standby mode.
5. The appliance features 12 dedicated cooking menus and also allows for manual settings. To begin, select the appropriate cooking menu based on the ingredients you're preparing. The corresponding menu button will flash once selected. After that, use the temperature and time control buttons to adjust the cooking time and temperature as needed.

Note: If no menu is selected, the appliance will operate at the default setting (180°C, 15min). You may also set the time and temperature manually without selecting a menu.

6. After selecting the menu and setting time/temperature, press start/stop button to begin. The selected menu button will remain illuminated.

7. The appliance will continue to operate until the cooking time has elapsed. When cooking is completed, the fan will continue operating for 20 seconds, then the appliance will enter standby mode.
8. Carefully remove the basket, holding only the handle.

Caution: Keep the basket horizontal to avoid spilling any liquid that has collected during the cooking process.

9. Place the basket on a heat-proof surface.
10. Check that the food is properly cooked. If not, place the basket back into the appliance and set a further cooking time.
11. When the food is cooked to your satisfaction, transfer it from the basket to a serving plate using heat-proof wood or plastic utensils to avoid damaging the non-stick surface of the basket.
12. To stop cooking during operation, press and hold the power button. The appliance will stop heating immediately, and the fan will continue running for approximately 20 seconds before shutting down.
13. When the appliance has completely cooled, lift out the rack for cleaning. Empty any liquid that has collected in the basket during cooking.

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)	Flip	Extra information
Fries & Potatoes					
Frozen French Fries	800-1500	20-30	200	Flip	
Frozen chunky fries or potato wedges	800-1500	20-30	200	Flip	
Home-made French Fries	800-1500	20-25	200	Flip	Add 1/2 tbsp of oil
Home-made potato wedges	800-1500	20-30	180	Flip	Add 1/2 tbsp of oil
Home-potato bites (Cubes) or scalloped potatoes	800-1500	20-30	180	Flip	Add 1/2 tbsp of oil
Hash brown	500-800	15-25	200	Flip	
Fresh Meat & Poultry					
Steak / Beef cubes	500-1000	10-20	200	Flip	
Lamb or Pork Chops	500-1000	10-20	200	Flip	
Mince Patties / Meat Balls	500-1000	10-30	200	Flip	
Chicken Wings/ Drumsticks /thigh/ Breast	800-1500	15-30	200	Flip	
Chicken Thigh	800-1500	15-30	200	Flip	
Fish					
Fish (Fresh)	500-1000	15-25	160	Flip	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)	Flip	Extra information
Snacks					
Spring rolls	500-1000	15-25	180	Flip	Use oven-ready
Frozen chicken nuggets	800-1500	20-30	200	Flip	Use oven-ready
Frozen fish fingers	500-1000	15-25	160	Flip	Use oven-ready
Frozen bread crumbed cheese snacks	500-1000	10-20	160	Flip	Use oven-ready
Croquettes	800-1500	15-30	200	Flip	
Sausage roll	800-1500	15-30	200	Flip	
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

Setting 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.
- Flipping 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.
- 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.
- When roasting corn, be sure to wrap it in aluminum foil before placing it in the appliance. For best results, cut the corn into at least three smaller sections and wrap each piece individually in foil. Whole corn cobs may not cook through properly.
- 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 memory function that retains the last set temperature and time for up to 60 minutes, even after a power interruption or if the basket is pulled out. If restarted within this period, it will automatically resume the previous cooking settings.

Care 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.
2. Wipe the outside of the appliance with a damp cloth.
3. Clean the inside of the appliance with hot water and a non-abrasive sponge.
4. Clean the heating element with a brush to remove any food residues.
5. Dry thoroughly before reassembly.
6. 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: 2000W

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.

G | S | M

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GSM Retail Group

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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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