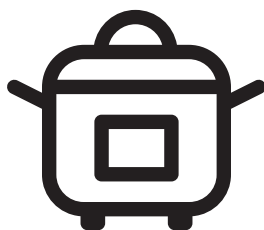




# Hot Air Fryer

User Manual



FRL 6488

EN



01M-8919393200-1225-02

## Please read this guide first!

Dear Customer,

Thank you for choosing a Beko product. We want you to get the most out of this appliance which has been manufactured with state of the art technology. Please make sure you read and understand this guide and supplementary documentation fully before use and keep it as a reference. If you give the appliance to someone else, give them this user manual as well. Observe all warnings and information in this guide and follow the instructions.

Keep in mind that this user guide may apply to several product models. The guide clearly indicates any variations of different models.

## Symbols and their meanings

The following symbols are used throughout this guide:



Important information and useful tips regarding the usage of the device.



**WARNING:** Warnings regarding hazardous situations related to life and property safety.



Food-grade appliance.



Do not immerse the appliance, the power cord or the plug in water or in any other liquids.



**WARNING:** Warning about hot surfaces.

This section contains safety instructions to prevent hazards that can result in injury or property damage.

Failure to follow these instructions will void any warranty.

### **1.1 General safety**

- This appliance complies with international safety standards.
- This appliance is intended for use at home and in applications such as;
  - In the staff kitchens of the stores, offices and other working environments;
  - in farm houses,
  - by customers in hotels, motels or other accommodation facilities,
  - in bed and breakfast type locations.
- This appliance cannot be used by children between the ages 0-8. The appliance can only be used by children at and above age of 8 under supervision. This appliance may be used by people who have limited physical, auditory or mental skills, or lack of experience and knowledge, if they are provided with supervision or information about the safe use and hazards encountered.
- Cleaning and user maintenance should not be carried out by children unless they are over 8 years of age and under supervision.
- Even if they are under supervision, do not allow children to play with the appliance.
- Keep the appliance and its power cord out of the reach of children under the age of 8.
- Position the handles of the cooking appliances (if any) so that hot liquids do not spill and place them securely.
- Make sure that the voltage indicated on the appliance is the same as the mains voltage in your home.
- Use the appliance with an earthed plug.
- Do not use the appliance with an extension cord.
- Do not place your appliance on or near heat sources such as ovens and stoves.
- To avoid damage to the power cord, prevent it from being pinched, crimped or rubbed against sharp edges.
- Do not unplug the appliance

by pulling on the cord.

- Do not immerse the appliance or its power cord in water.
- Do not leave the appliance unattended while it is plugged in.
- Do not disassemble the appliance.
- Use only original parts or parts recommended by the manufacturer.
- Unplug the appliance before cleaning and dry all parts completely after cleaning.
- Clean the appliance in accordance with the instructions in the Cleaning and Maintenance section.
- Do not put large pieces of food in the appliance as it may cause a fire.
- Do not touch the plug of the appliance while your hands are damp or wet.
- Do not use the appliance in humid environments.
- Do not move the appliance while it is in use and the oil inside is hot.
- Do not use the appliance in or near explosive or flammable environments and substances.
- To avoid the risk of burns, do not touch hot surfaces.
- Let the appliance cool down in a safe place out of the reach of children.
- Do not block the air inlet and air outlet openings while the appliance is operating.
- Do not lean over while the appliance is in use. Hot air rises from the appliance during use!
- The appliance becomes hot during use. To avoid the risk of burns, do not touch hot surfaces.
- Make sure that the room is adequately ventilated during use.
- In case of fire, unplug the appliance.
- Do not pour water on the appliance, as it may cause electric shock hazard.
- Do not operate the appliance with an external timer or a separate remote control system.
- Only use metal kitchenware with insulated handles with the appliance.
- Do not put anything on the appliance while it is operating or hot.

- To disconnect, turn the timer dial and temperature dial to the off position. Then unplug the appliance.
- If you keep the packaging materials, keep them out of the reach of children.
- If the power cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons to avoid potential hazards.

## **1.2 Compliance with the WEEE Directive and Disposing of the Waste Product:**

This product complies with EU WEEE Directive (2012/19/EU). This product bears a classification symbol for waste electrical and electronic equipment (WEEE).



This symbol indicates that this product shall not be disposed with other household wastes at the end of its service life. Used device must be returned to official collection point for recycling of electrical and electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was purchased. Each household performs important role in recovering and recycling of old appliance. Appropriate disposal of used appliance helps prevent potential negative consequences for the environment and human health.

## **1.3 Compliance with RoHS Directive**

The product you have purchased complies with EU RoHS Directive (2011/65/EU). It does not contain harmful and prohibited materials specified in the Directive.

## **1.4 Package information**

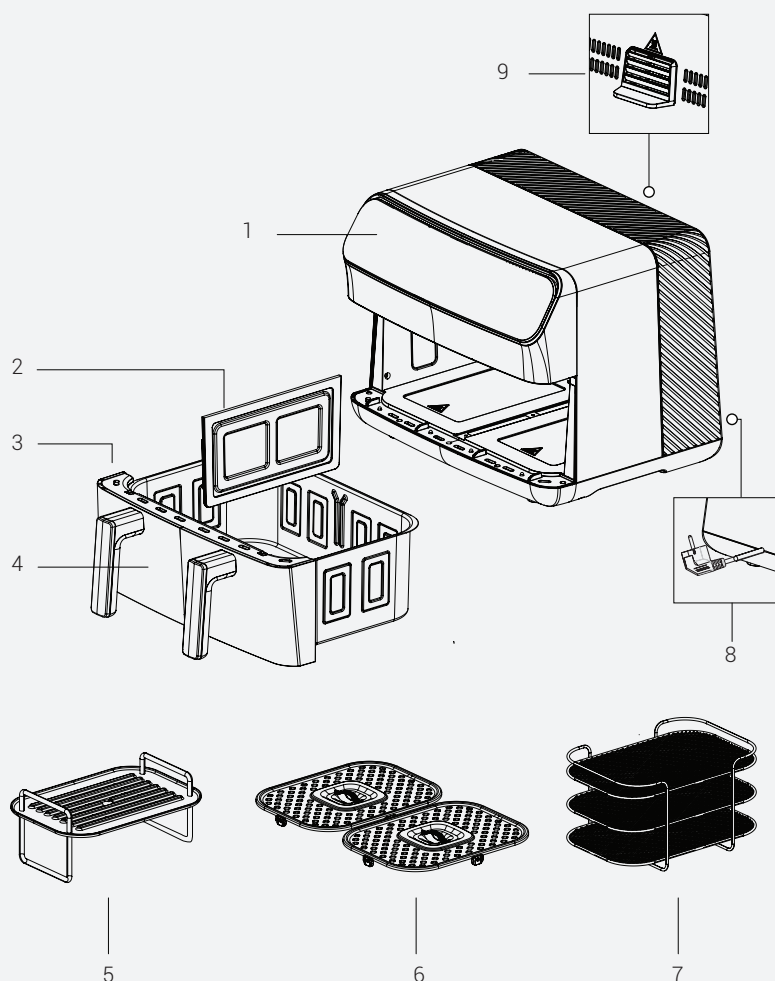


Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

## **1.5 Important points for saving energy**

Comply with the times recommended by the manual while using the appliance. Unplug the appliance after each use.

## 2 Your Less Oil Cooker



Signs on the appliance and values specified by the documents provided along with the product have been obtained under laboratory conditions in accordance with the related standards. The values may vary based on use of the appliance and ambient conditions. Power values have been tested in the voltage of 230 V.

- 1. Digital control panel
- 2. Chamber separator
- 3. Removable cooking chamber
- 4. Cooking Monitoring Window
- 5. Grill Accessories
- 6. Cooking rack
- 7. Dryer
- 8. Power cable
- 9. Air outlet

**Technical data**

<b>Power supply</b>	220-240 V ~ 50-60 Hz
<b>Power consumption</b>	2000-2400W (1200W + 1200W)
<b>Chamber Capacity</b>	9,5 Liters (4,75 L + 4,75 L)

## 3 Operation

### 3.1 Intended use

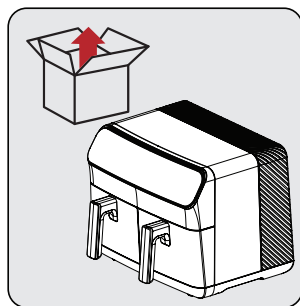
The appliance is intended for home use only and is not suitable for professional use.



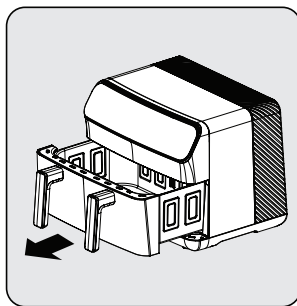
When you use the appliance for the first time, there may be a slight emission of smoke. This is normal.

### 3.2 Preparing the appliance for use

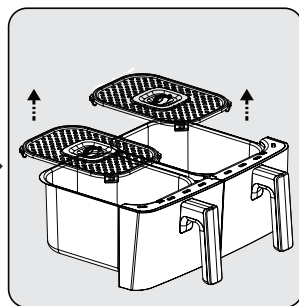
- Use the appliance in an upright position on a stable, level, clean, dry and non-slip surface.



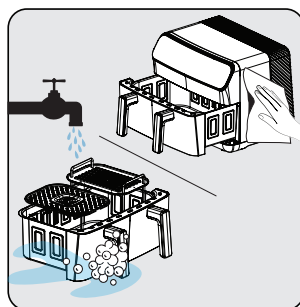
Before using the appliance for the first time, remove the packaging material and place the appliance on a flat, clean work surface.



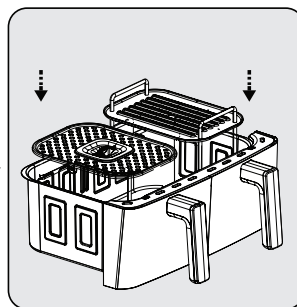
To access the removable cooking tray, firmly grip the handles and then pull the chambers out of their slots.



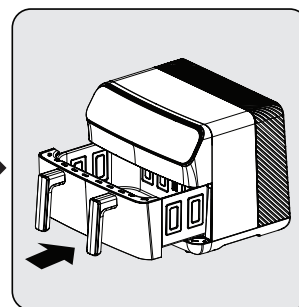
Remove the cooking accessories from the cooking chamber.



Clean the detachable cooking trays and cooking accessories using warm soapy water. Then dry the outside of the appliance and the parts you washed completely.



Place the accessories that you want to use into the cooking tray.



Once all components are cleaned, connect the cooking tray and the accessory to the appliance. The appliance is ready for use.











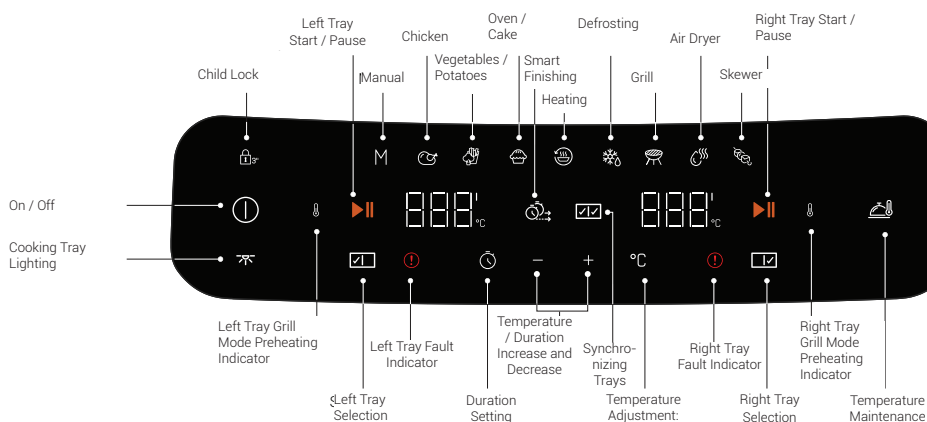
For first time use, set the appliance to "M" mode, set it to the highest temperature and let it run for 10 minutes without adding any ingredients.



## 3 Operation

### 3.3 Control panel and LED display:

M	Manual	Created for general use. The manual program allows you to prepare your food outside the set programs.
	Chicken	This program is specially designed for poultry. You can also cook seafood using this program.
	Vegetables	This program is specially designed for vegetables. You can use this program to fry potatoes and all kinds of vegetables.
	Oven/Cake	This program is specially designed for baked goods such as cakes and bread.
	Heating	This program is specially designed for reheating.
	Defrosting	This program is specially designed program for defrosting.
	Grill	This program is specially designed for grilling. It is used together with the grill accessories. Provides high performance in red meat and fish. (In the grill mode there is a "preheating" option. When you start the program, 'preheating' starts first and the grill accessory must be in the chamber during this process. When the "preheating" is completed, the appliance will warn you to add the food.)
	Skewer	You can utilize this program specifically tailored for recipes like chicken skewers or kebabs.
	Air Dryer	Specially designed program for drying food. It is used together with the drying accessories.



## 3 Operation

### 3.4 Warnings before first use



- When the appliance is in operation, and the removable cooking tray is pulled out, hot steam will be released from the air outlet and the top of the basket. Therefore, be cautious to avoid burning yourself with the hot steam.
- When using the cooking trays at high temperatures, be careful to avoid direct contact.



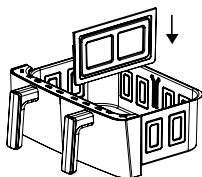
The best browning and cooking is usually achieved on the cooking rack. It is recommended to use the cooking rack for all recipes and roasts, unless the use of another accessory is recommended.

### 3.5 Operation



- While the device is plugged in or cooking, pressing and holding the lock symbol for "i3" 3 seconds activates the device's child lock, and the lock symbol "i3" lights up in red.
- If the child lock is active other buttons on the screen will not work. Press and hold the lock symbol for "i3" 3 seconds to turn off the child lock.

#### 3.5.1 Chamber separator attachment installed (both cooking trays are being used)



Remove the cooking tray and place it on a flat surface. Insert the chamber separator attachment into the slots on the cooking tray. Next, attach the cooking tray to the appliance and follow the steps outlined in the "3.5.3 Selecting and starting a program" section.

#### 3.5.2 Chamber separator attachment is not installed.

Remove the cooking tray and place it on a flat surface. Remove the chamber separator attachment from its place. Next, attach the cooking tray to the appliance and follow the steps outlined in the "3.5.3 Selecting and starting a program" section.

#### 3.5.3 Selecting and starting a program

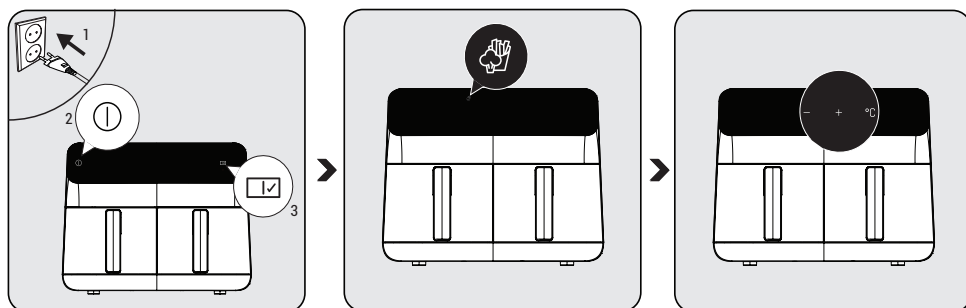




If you want to switch to another program after starting the appliance, press and hold the "Start/Stop" key or the "Select Tray" key for 3 seconds. Then select the desired program by selecting the tray again.



- The display shows the automatically set temperatures and times according to the selected cooking functions. You can change these temperatures and times as desired.
- To cancel the cooking process, press and hold the "Start/Stop" key or the "Select chamber" key for 3 seconds. The cooking program you have selected will be cancelled.

## 3 Operation









Plug in the appliance and press the on/off button “”. After the tray lights come on, select the desired tray “”. If the chamber separator is not installed, the appliance will automatically indicate the entire chamber as selected. After selecting the tray, select the desired program from the Programs menu according to what you wish to cook.

After selecting the desired program, the selected program will light up in bright light. If you want to change the program, you can select one of the dimly lit programs.

After selecting the program, you can set the temperature and cooking time by pressing the temperature and time icons. Start the cooking process by pressing the start icon. When wishing to cook in the other chamber, repeat the process by selecting a tray.

### 3.5.4 Temperature and time setting

Press the “C” or “” buttons to set the temperature or time. The “ ” symbol is activated. Set the temperature and time to the desired value using the “ ” symbol.



- The silicone of the cooking accessories is made of high temperature resistant food grade material. It prevents scratching of the chamber coating. Therefore, make sure that it does not come off during cooking.
- When pulling out the cooking tray, be careful of the hot steam inside and do not touch it with your hands as it is extremely hot.
- When removing cooked food, use a tool (tongs, etc.) that will not damage the inner surface of the appliance.

### 3.5.5 Function settings


#### 3.5.5.1 Smart finishing

The 'Smart Finish' function allows you to start and finish 2 different foods simultaneously at different temperatures, cooking times and cooking modes. Make sure to install the chamber separator attachment to utilize the smart finishing function.

1. Prepare the cooking settings for the left tray of the appliance as described in section 3.5.1.
2. Then select the right tray and adjust the cooking settings.
3. Select the 'Smart Finishing' function on the appliance.
4. Start the cooking process by pressing one of the start buttons. The appliance will start the cooking process to finish both trays simultaneously.

## 3 Operation



To select the "Smart Finish"  function, the cooking process must not have started in either tray. If cooking has already started in at least one tray, the "Smart Finish" function cannot be selected.

### 3.5.5.2 Keeping warm

The 'Keep Warm' feature allows you to keep your food warm when it is finished cooking.

1. Prepare the desired tray for cooking as described in 3.5.1. Then press the 'Start' button to start cooking.
2. Once cooking has started, press the 'Keep Warm' icon. (You can also press the 'Keep warm' icon before you start cooking.)
3. After the cooking process is complete, the appliance will maintain the temperature of your food.



- The keep warm function will remain active for approximately 60 minutes.
- You can also select the "Keep warm" function before starting the cooking process.

### 3.5.5.3 Tray Matching

With the synchronize cooking function, you can easily match the trays when you cook the same food in both trays. In order to make use of the tray matching function, ensure that the chamber separator attachment is installed.

1. Prepare the left or right tray of the appliance as described in 3.5.1.
2. Then select the right chamber of the appliance and press the "Synchronize cooking" icon.
3. All temperatures and operating times are synchronized in both trays.
4. If you press the "Start" icon, you can perform the same cooking process in two separate trays.



After activating the "Synchronize cooking" function, all changes you make in one tray are transferred to the other.

## 3.6 Cooking

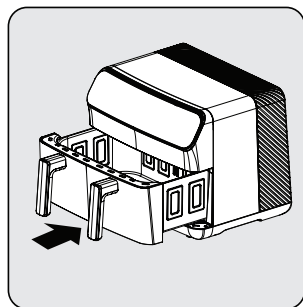


Before placing your food into the cooking chamber, mix it with a small amount of oil using a measuring spoon. Alternatively, you can achieve better results by brushing oil onto your food.

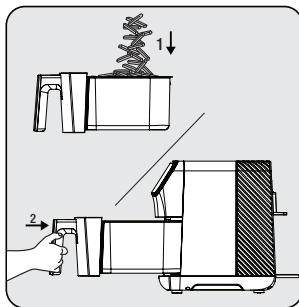


Do not touch the removable cooking trays when they are hot, except for the handles.

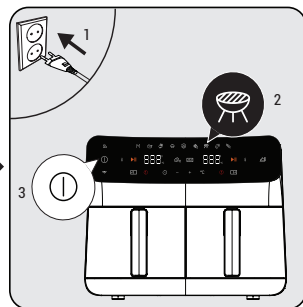
### 3 Operation



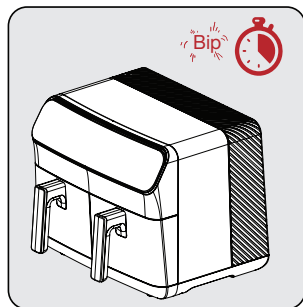
Remove the cooking tray and place it on a flat, clean surface. Place the matching accessories for your dish in the cooking tray. See 3.7 for detailed information about accessories. See 3.5 for detailed information about the chamber's double and single use.



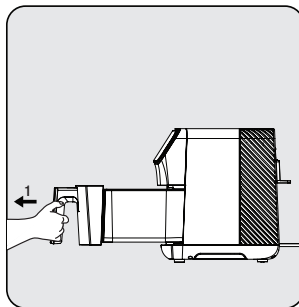
Place the food in the cooking tray. Then insert the chamber into the appliance and ensure it is securely in place.



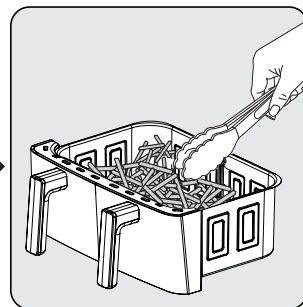
Plug your appliance in and select the desired cooking program. Then start the cooking process.



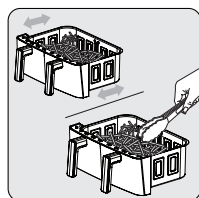
When the selected cooking time elapses, a warning tone will sound and the appliance will automatically stop cooking.



Remove the tray and check if the food is fully cooked. If it requires additional cooking time, you can prolong the cooking time a little bit more.

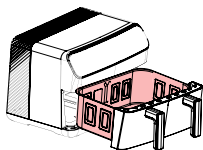


When the process is complete, transfer the cooked food to a bowl or plate.



- To ensure even cooking, carefully remove and shake the cooking tray midway through the cooking process, or use tongs to turn the cooking food so as not to scratch the tray.
- Do this procedure more often if you are doing a long cooking cycle or if you want crispier results.

## 3 Operation



Avoid contact of the cooking basket with the outer surface of the appliance, since surface of the cooking tray (3) will be hot during and after cooking.



- Let the food rest for 5 to 10 seconds before removing it from the removable cooking chamber (3).
- Use tongs to remove coarse or soft food from the cooking tray without damaging the inner surface of the appliance.
- When one batch is ready, the appliance is immediately ready for another batch.

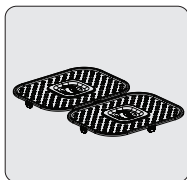


- Note that the appliance can become very hot during the turning process.
- Do not place the product on your worktop in such a way that it blocks the air outlet channels.
- Do not place any other product on the appliance.

### 3.7 Accessories

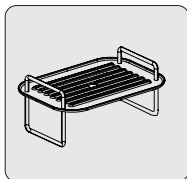


For best results, it is recommended to use the accessories.



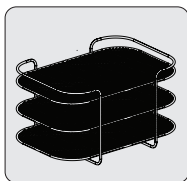
#### Cooking Rack

The best browning and cooking is usually achieved on the cooking rack. It is recommended to use the cooking rack for all recipes and roasts, unless the use of another accessory is recommended.



#### Grill Accessories

It is an accessory specially created for you to get the best results on your grills. It helps you get better cooking results for red meat and fish. It is recommended to use the grill mode with the Grill Accessory.



#### Dryer

It helps you to dry all kinds of vegetables and fruits with its perforated and multi-layer structure for the best results. Drying mode is recommended to be used with the Dryer accessory.

## 4 Cooking time

The default temperature and time settings of the programs of the appliance are set automatically.

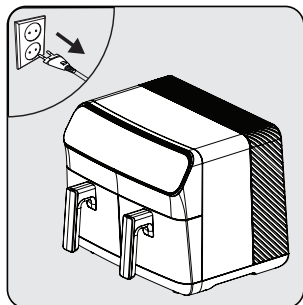
The following table gives an overview of cooking times for different foods. Cooking times depend on the thickness, brand and consistency of the food. The recommended times and quantities should be regarded as approximate.

Program	Food	Temperature	Duration
Chicken	Drumstick (4 pieces)	180°C	24 - 30 min
	Chicken Breast (2 * 200 gr)	180°C	24 - 30 min
	Wing (8 pieces) 180 degrees	180°C	22 - 26 min
Vegetables	Fresh potato 200 g	200°C	20 - 25 min
	Fresh potato 500 g	200°C	24 - 30 min
	Frozen potato 500 g	200°C	20 - 27 min
	Frozen potato 1000 gr	200°C	42 - 48 min
	Potato - Carrot Cubes Side Dish (250-500 grams)	190°C	15 - 20 min
	Onion Ring	190°C	10 - 15 min
	Zucchini and Eggplant (cut into rings - 1 piece)	180°C	20 - 25 min
Oven/cake	Muffins (4-6 pieces)	160°C	15 - 19 min
Defrosting	Minced meat, chicken, meatballs, etc.	35- 50°C	15 - 30 min
Grill	Rib eye Steak (2 slices, 200-250 grams)	200°C	12 - 18 min
	Sirloin Steak (2 slices, 200-250 grams)	200°C	8 - 12 min
	Eggplant, zucchini, peppers, mushrooms	190°C	8 - 15 min
	Meatball (4-8 pieces)	200°C	6 - 10 min
	Salmon (2 fillet slices)	200°C	7 - 12 min
	Jumbo Shrimp (12-16 pieces)	200°C	10 - 14 min
	Sea Bass (1 whole or 2 fillets)	200°C	11 - 18 min
	Chops (3-4 pieces, 350-450 grams)	200°C	5 - 8 min
Skewer	Chicken skewers	200°C	10 - 14 min
	Meat skewers	200°C	11 - 15 min
Air Dryer	Tomato (2-3 mm thick)	55°C	7 - 9 hours
	Apple (2-3 mm thick)	55°C	7 - 8 hours
	Banana (2-3 mm thick)	60°C	7 - 9 hours
	Eggplant (2-3 mm thick)	55°C	7 - 8 hours
	Mushroom (3-4 mm thick)	60°C	6 - 8 hours
	Pineapple (4-5 mm thick)	60°C	6 - 8 hours

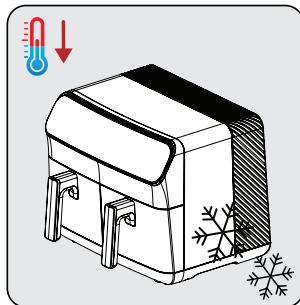
## 5 Cleaning and care

### 5.1 Cleaning

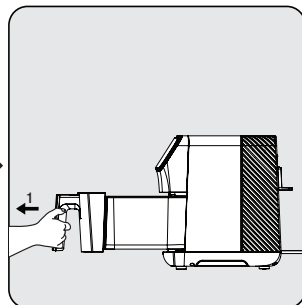
**i** Never use gasoline, solvents, abrasive cleaners, metal objects or hard brushes to clean the appliance.



Switch off the appliance and disconnect it from the power supply.

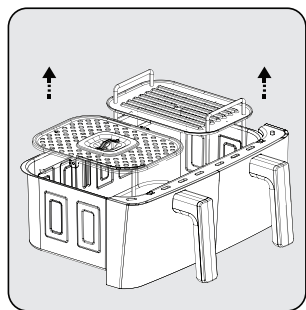


Allow the appliance to cool down completely.

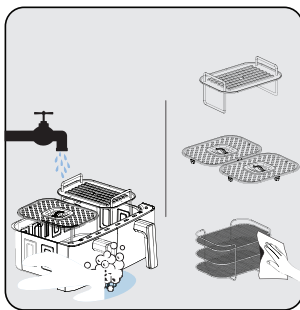


Remove the removable cooking basket (5) from the drawer.

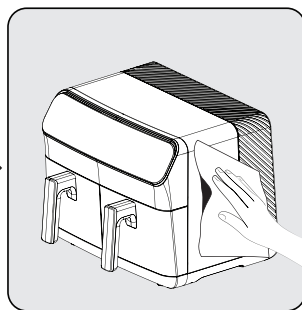
**i** Remove the cooking trays from the appliance to allow the appliance to cool down more quickly.



Remove the cooking accessory inside the cooking tray.



You can wash the cooking tray and the cooking accessories in warm soapy water or in the dishwasher.



Clean the outside of the appliance with a damp cloth. Dry the outside of the appliance completely.

**i** Always keep the bottom of the cooking chamber clean to avoid the accumulation of foreign objects.



## 5.2 Storage

- If you do not intend to use the appliance for a longer period of time, store it carefully.
- Unplug the appliance and let it cool down before putting it away.
- Store the appliance in a cool and dry place.
- Keep the appliance and the cable out of the reach of children.

## 5.3 Transportation and handling

- Transport the appliance in its original packaging during handling and transport. The packaging protects the appliance from physical damage.
- Do not place heavy objects on the appliance or its packaging. The appliance may get damaged.
- If the appliance is dropped, it may stop working or permanent damage may occur.

## 6 Troubleshooting

	The problem	Cause	Solution
1	Product does not work	Power outages	Check the power supply and make sure there is power
		No power or poor contact at the power outlet	
		The power supply voltage of the product	
2	The food is insufficiently cooked/ burnt	The cooking time is not correct	Combine recipes and your personal experience to adjust preparation and timing
3	Smoke during first use	Anti-rust grease on the heater of the product	When using for the first time, set the temperature to maximum and preheat for 10-15 minutes to remove the anti-rust oil on the heater of the product
4	Strange smell	Cooking tray, tray drawer, Foreign body on the heater	Remove the foreign object
5	The display shows E1 and the product does not work any more	The left cooking tray sensor is open circuit.	Send to service for repair
6	The display shows E2 and the product no longer works	The left cooking tray sensor is short-circuited.	
7	The display shows E3 and the product has stopped working	The right cooking tray sensor is open circuit.	
8	The screen shows E4 and the product has stopped working	The right cooking tray sensor is short-circuited	
9	The screen shows E7 and the product has stopped working	Problem with the power PCB (Connection problem)	
10	The screen shows E8 and the product has stopped working	Problem with the power PCB (Connection problem)	



55 Blanck Street, Ormeau Q 4208  
P O Box 354, Ormeau Q 4208  
p : 5549 3146 f : 5549 3546  
ABN : 49 152 055 162

# ORIGINAL MANUFACTURER'S WARRANTY ADVICE FORM

**24 months warranty, full parts and labour warranty only.**

## WARRANTY CONDITIONS

The following conditions apply only in relations to the warranty expressly given on this Warranty Advice Form supplied with the product. This warranty only applies to appliances purchased and used in Australia or New Zealand and is in addition to (and does not exclude, restrict or modify in any way) other rights and remedies under a law to which the appliances relate, including any non-excludable statutory guarantees in Australia and New Zealand. It applies to the original purchaser and for appliances used in domestic applications only.

1. This warranty does not apply:
  - (a) if the identification number attached to the appliance has been altered, rendered illegible or removed;
  - (b) to light globes;
  - (c) to paint and vitreous enamel finishes and glass;
  - (d) to surfaces damaged by use of aerosols or cleaners;
  - (e) if the appliance has been –
    - (i) subject to misuse, abuse, negligence, accident, fire or floods;
    - (ii) connected or improper, inadequate or faulty electricity, gas, water or drainage services or intake or exhaust ducts or flues, or operated using incorrect or contaminated fuels or lubricants;
    - (iii) installed, maintained or operated otherwise than in accordance with the instructions furnished by Beko including the improper use of detergents, bleaches, cleaners or other additives;
    - (iv) damaged by foreign objects in the appliance;
    - (v) serviced, repaired or altered otherwise than by Beko authorised service agents of Beko, or using other than Beko approved replacement parts.
2. The purchaser shall be responsible for any expenses involved in making the appliances readily accessible for servicing, the purchaser shall be responsible for any costs of transporting the appliance or parts thereof to and from the nearest Beko authorised service agent.
3. This warranty is the only expressed warranty given by Beko.
4. Beko reserves the right to determine whether or not the fault is caused by faulty workmanship or material or that any part is defective.
5. Where permitted by law, this warranty shall not apply to loss suffered through or resulting from the non-operation or the ineffective operation of the appliance or any part of the appliance.
6. The purchaser must produce proof of the date of purchase together with this Warranty Advice Form when making a claim.
7. Subject to your statutory rights as to the merchantable quality of the product or accessory. In the event of a product or accessory being replaced during the guarantee, the guarantee on the replacement will expire at the original date, i.e., 24 months from the original purchase date.
8. Australia: For Appliances and services provided by Beko in Australia, Beko goods come with a guarantee by Beko that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the Appliance repaired or replaced if the Appliance fails to be of acceptable quality and the failure does not amount to a major failure. 'Acceptable quality' and 'major failure' have the same meaning as referred to in the Australian Consumer Law.
9. New Zealand: For Appliances and services provided by Beko in New Zealand, the Appliances come with a guarantee by Beko pursuant to the provisions of the Consumer Guarantees Act, the Sales of Goods Act and the Fair Trading Act. Where the Appliance was purchased in New Zealand for commercial purposes the Consumer Guarantee Act does not apply.

These Warranty Conditions supersedes and excludes all other representations, conditions and warranties, except those implied by legislation previously referred to.

**For Service or Spare Parts:**

**Aust 1300 282 356**

**NZ 0800 692 356**

Beko A&NZ Pty Ltd  
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