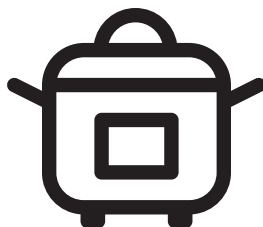




Hot Air Fryer

User Manual



FRL5388 B

EN - DE - FR - ES - RO - RU - IT - PL - SR - BG - AR



01M-8913883200-3924-06

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Please read this guide first!

Dear Customer,
Thank you for choosing a BEKO product. We would like you to achieve the optimal efficiency from this high quality product 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. Include this guide with the unit if you hand it over to someone else. Observe all warnings and information herein and follow the instructions.

Symbols and their meanings

These symbols are used throughout this guide:

	Important information and recommendations regarding the use of the appliance.
	WARNING: Warnings on personal injury or property damage.
	Suitable for contact with food.
	Do not immerse the appliance, the power cord or the plug in water or in any other liquids.
	WARNING: Warning about hot surfaces.

1 Important safety and environmental instructions

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

Any warranty is void if these instructions are not followed.

1.1 General safety

- This appliance complies with international safety standards.
- This appliances is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
- If the use of the appliance is limited to less than the above, this shall be clearly stated in the instructions.
- Children being supervised not to play with the appliance
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the product and the product cable 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 in a grounding 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 prevent 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

1 Important safety and environmental instructions

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.

1.1 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.

1.2 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.

1.3 Package information

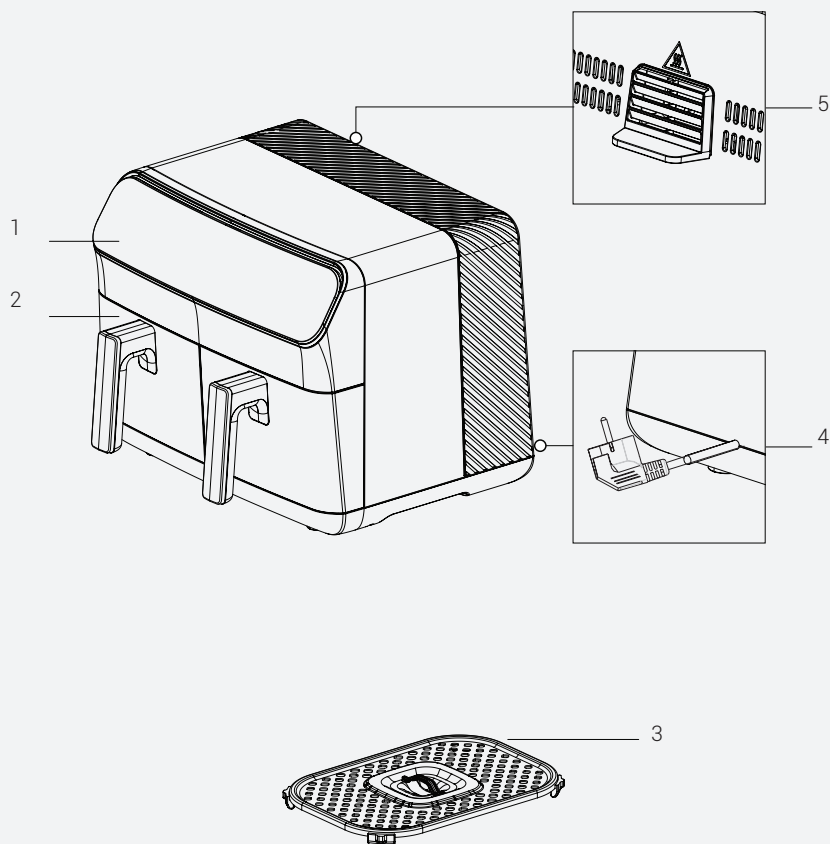


Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations. Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.

1.4 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 Hot Air Fryer



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.

2 Your Hot Air Fryer

1. Digital control panel
2. Removable cooking chamber
3. Cooking rack
4. Power cable
5. Air outlet

Technical data

Power supply	220-240 V ~ 50-60 Hz
Power consumption	2000-2400W
Tray capacity	8,5 L (4,25 L + 4,25 L)

3 Usage

3.1 Intended use

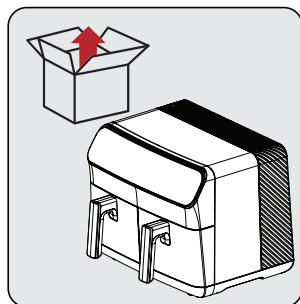
The appliance is intended for home use only and is not suitable for professional use.



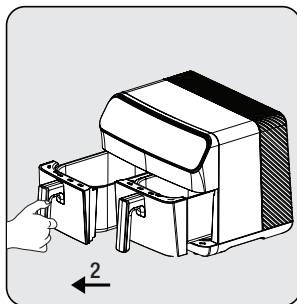
When you use the appliance for the first time, there may be a slight emission of smoke. This is normal.

3.2 Preparing the appliance for use

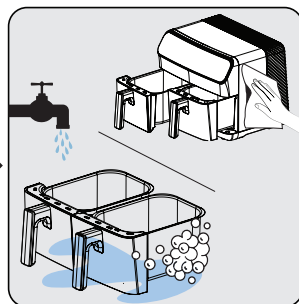
- Use the appliance in an upright position on a stable, level, clean, dry and non-slip surface.



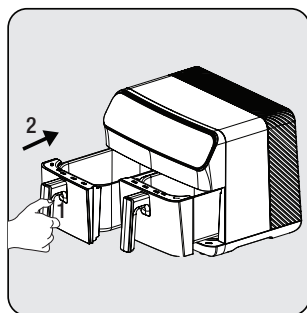
Before using the appliance for the first time, remove the packaging material and place the appliance on a flat, clean work surface.



To open the removable cooking trays (2), grasp the handles firmly; then pull the chambers out of their slots.



Clean the removable cooking trays (2) with warm soapy water.









After cleaning all parts, insert the cooking tray (2). The appliance is ready for use.

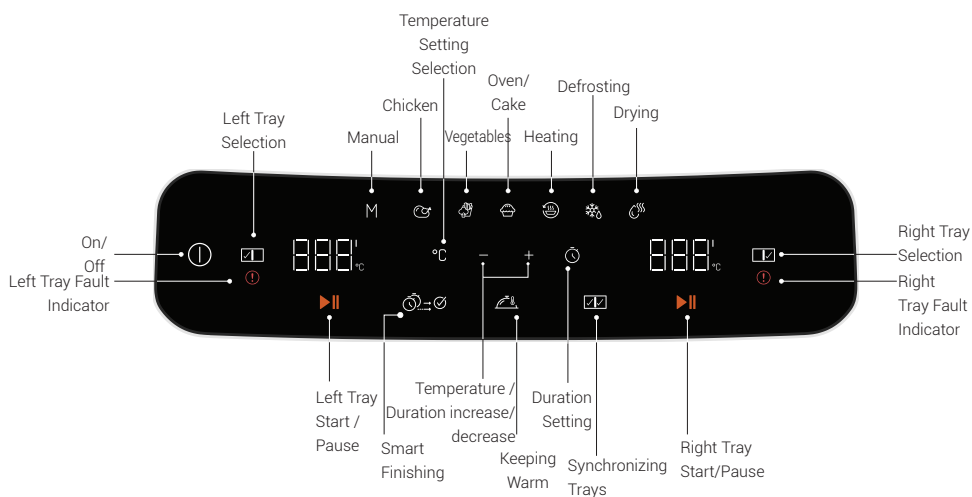


For first time use, set the appliance to "M" mode, set it to the highest temperature and let it run for 10 minutes without adding any ingredients.

3 Usage

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.
	Drying	Specially designed program for drying food. It is used together with the drying accessories.

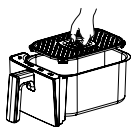


3 Usage

3.4 Warnings before first use



- When the appliance is in operation and the removable cooking tray (2) is retracted, hot steam will escape from the air outlet (6) and the top of the basket. Therefore, be careful not to burn yourself on the hot steam.
- When using the cooking trays (2) at high temperatures, take care 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.

3.5 Operation

3.5.1 Selecting and starting a program

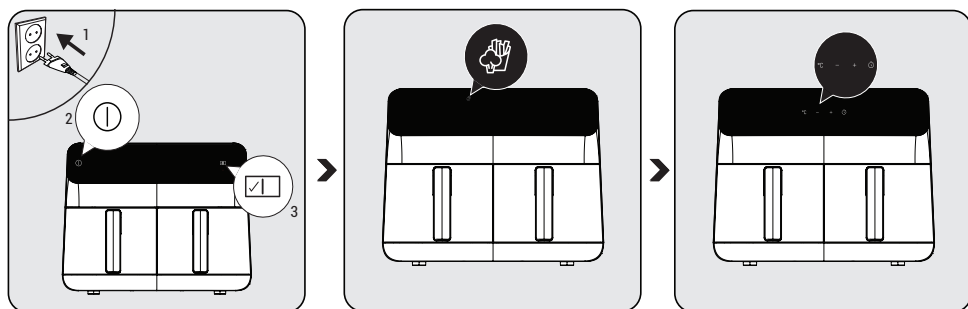




If you want to switch to another program after starting the appliance, press and hold the "Start/Stop" key or the "Select Tray" key for 3 seconds. Then select the desired program by selecting the tray again.



- 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 Usage









Plug in the appliance and press the on/off button “”. After the tray lights come on, select the desired tray “”. After selecting the tray, select the desired program 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.

3.5.2 Temperature and time setting

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


3.5.3 Function settings

3.5.3.1 Smart finishing

The 'Smart Finish' function allows you to start and finish 2 different foods simultaneously at different temperatures, cooking times and cooking modes.

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.



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 Usage

3.5.3.2 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 remains activated for 15 minutes.
- You can also select the "Keep warm" function before starting the cooking process.

3.5.3.3 Synchronize cooking

With the synchronize cooking function, you can easily match the trays when you cook the same food in both trays.

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

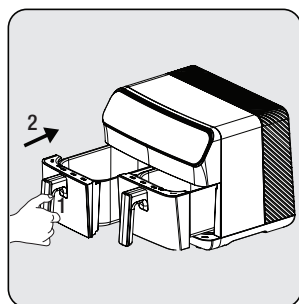


You will achieve better results if you mix the food with a small amount of oil using brush the food with oil before placing it in the cooking tray.

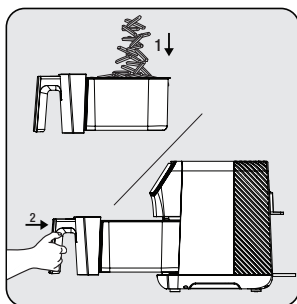


Do not touch the removable cooking trays when they are hot, except for the handles.

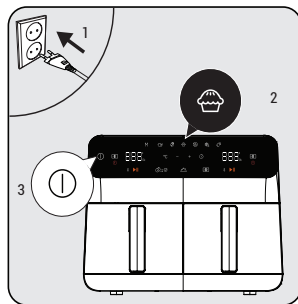
3 Usage



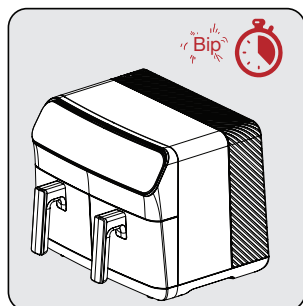
Remove the cooking tray and place it on a flat, clean surface.



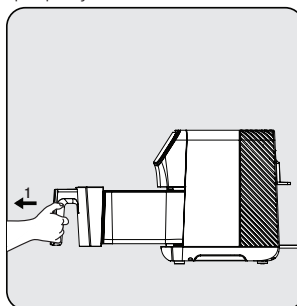
Place the food in the cooking tray. Then insert the tray into the appliance and make sure it is properly seated.



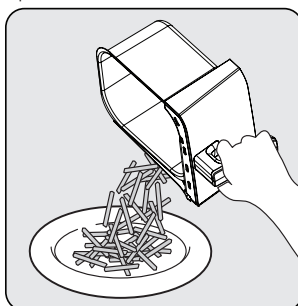
Connect the appliance and select the desired cooking program. Then start the cooking process.



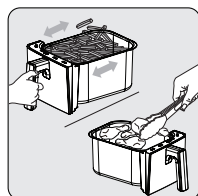
When the selected cooking time is up, a warning tone will sound and the appliance will automatically stop cooking.



Remove the tray and check if the food is fully cooked. If further cooking is required, you can extend the cooking time a little more.

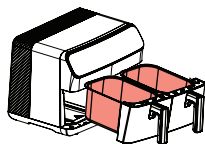


When the process is complete, transfer the cooked food to a bowl or plate.



- 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 Usage



Do not allow the cooking basket to touch the outside of the appliance as the surface of the cooking tray (2) will be hot during and after cooking.



- Let the food rest for 5 to 10 seconds before removing it from the removable cooking tray (2).
- 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 device 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.

4 Cooking time

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

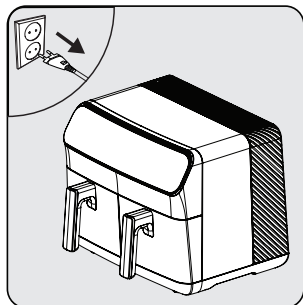
The following table gives an overview of cooking times for different foods. Cooking times depend on the thickness, brand and consistency of the food. The recommended times and quantities should be regarded as approximate.

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 Garnish	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	Muffin	160°C	15 - 19 min
Defrosting	Minced meat, chicken, meatballs, etc.	35- 50°C	15 - 30 min
Drying	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

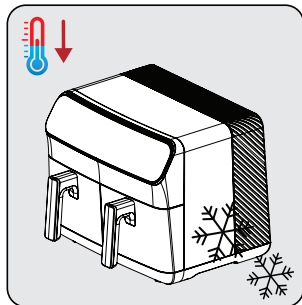
5 Cleaning and maintenance

5.1 Cleaning

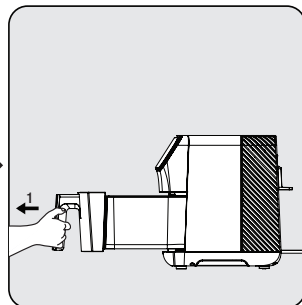
i Never use gasoline, solvents, abrasive cleaners, metal objects or hard brushes to clean the appliance.



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



Allow the appliance to cool down completely.

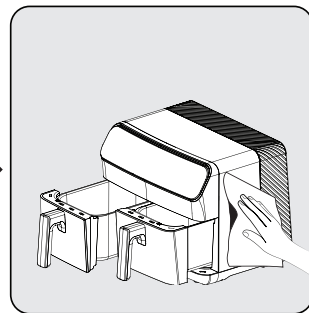


Remove the removable cooking basket (5) from the drawer.

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



You can wash the cooking tray 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 tray clean to avoid the accumulation of foreign objects.

5 Cleaning and maintenance

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 Transport and shipping

- 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 be 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 anymore	Left cooking tray NTC disconnected	Send to service for repair
6	The display shows E2 and the product no longer works	Left cooking tray NTC does not work	
7	The display shows E3 and the product has stopped working	Right cooking tray NTC disconnected	
8	The screen shows E4 and the product has stopped working	Right cooking tray NTC not working	
9	The screen shows E5 and the product has stopped working	Problem with power PCB (left cooking tray NTC)	
10	The screen shows E6 and the product has stopped working	Problem with power PCB (right cooking tray NTC)	
11	The screen shows E7 and the product has stopped working	Problem with the power PCB (Connection problem)	
12	The screen shows E8 and the product has stopped working	Problem with the power PCB (Connection problem)	
13	The screen shows E9 and the product has stopped working	Problem with the power PCB	
14	The display shows E10 and the product has stopped working	Problem with the power PCB (left cooking tray resistance)	
15	The display shows E10 and the product has stopped working	Problem with the power PCB (right cooking tray resistance)	