

Hot Air Fryer

User Manual



FRL 3374 B

EN/DE/FR/PL/ES/RO/IT/AR





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Please read this guide first!

Dear Customer,

Thank you for choosing a Grundig product. We would like you to achieve the optimal efficiency from this high quality product which has been manufactured with the 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.

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

Following symbols have been used throughout this guide:



Important information and helpful advice on using the device.



WARNING: Warnings about dangerous situations related to life and property safety.



Suitable for contact with food.



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



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 home use and food preparation only, it is not suitable for professional use.
- This appliance cannot be used by children between the ages 0-8. The appliance can only be used by children aged 8 and over, provided that they are under constant surveillance. 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.
- This product is not designed for commercial use, it is intended for use at home and in applications as follows:

- 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 hostels, or similar environments.
- -Bedrooms and breakfast locations
- Children being supervised not to play with the appliance.
- Children should not do cleaning and user maintenance unless an adult supervises them.
- 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 groun-

ding 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 during use. To avoid the risk of burns, do not touch hot surfaces.
- Make sure that the room is ade-

quately 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.
- Turn the indicator button off to disconnect. 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.

1.1 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 offical collection point for recycling of electri-

cal and electronic devices. To find these collection systems please contact to your local authorities or retailer where the product was puchased. 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 dispo-

se 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

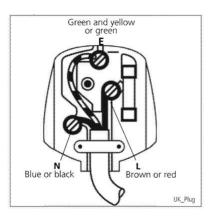
Comply with the times recommended by the manual while using the appliance. Unplug the appliance after each use.

1.5 Plug Wiring

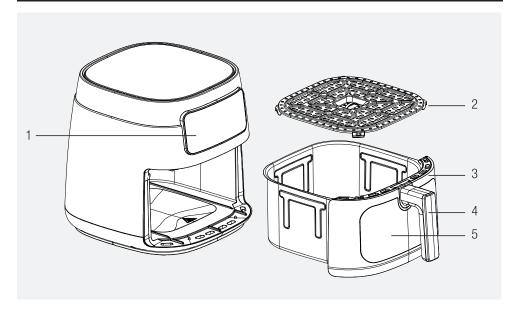
The moulded plug on this appliance incorporates a 13 A fuse. Should the fuse need to be replaced an ASTA approved BS1362 fuse of the same rating must be used. Do not forget to refit the fuse cover. In the event of losing the fuse cover, the plug must not to be used until a replacement fuse cover has been fitted. Colour of the replacement fuse cover must be the same colour as that visible on the pin face of the plug Fuse covers are availabe from any good electrical store.

• Fiting a different plug

- As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals on your plug, proceed as follows:
- Brown cable = L (Live)
- Blue cable = N (Neutral)
- Green/yellow cable must be connected to ground (E) line
- With the alternative plugs a 13 A fuse must be fitted either in the plug or adaptore or in the main fuse box. If in doubt contact a qualified electrician.



Less Oil Cooker



- 1. Digital control panel
- 2. Cooking grid
- 3. Removable cooking basket
- 4. Handle
- 5. Illuminated traceable cooking chamber

Technical data

Power Source	220-240V~, 50-60Hz	
Power Consumption	1750 W	

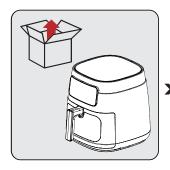
Signs on the appliance and values specified by the documents provided along with the product have been obtained under laboratory conditions in accordance with the related standards. The values may vary based on use of the appliance and ambient conditions. Power values have been tested in the voltage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

3 Intended use

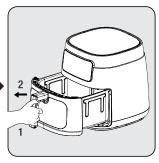
- The appliance is intended for home use only and is not suitable for professional use.
- When you use the appliance for the first time, there may be a slight emission of smoke. This is normal.

3.1 Preparing the appliance for use

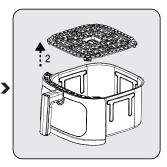
• Use the appliance in an upright position on a stable, level, clean, dry and non-slip surface.



Before using the appliance for the first time, remove the packaging materials and place the appliance in a flat and clean area.



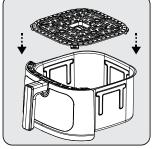
Grab the handle (4) firmly to release the removable cooking basket (3); then, take the drawer out of its housing.



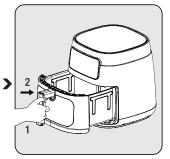
Place the drawer on a flat surface to detach the cooking grid (2) from the drawer. Remove the cooking grid (2) by lifting it from the drawer.



Clean the cooking grid (2) and the removable cooking basket (3) with warm soappy water, then dry the appliance's outer surface and the parts you have washed thoroughly.



There are 2 notches on both sides of the handle. Seat the basket in its housing by aligning the tabs into the notches on the top of the basket drawer.

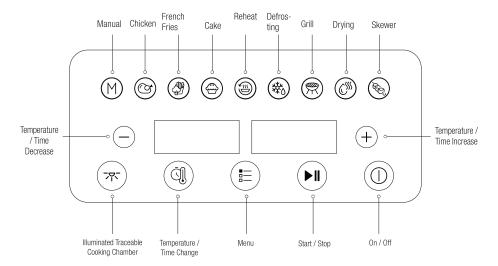


Attach the drawer to the appliance after cleaning all parts. The appliance is ready for use.



- For the first use, set the product to the highest temperature and run it for about 10 minutes without adding any food.
- Never use the basket drawer (6) without the removable cooking grid (2).

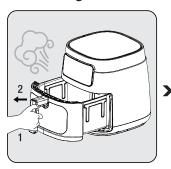
3.2 Control panel and LED display:

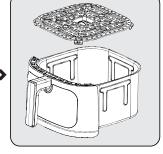




- Press "Menu "" symbol until finding the desired program to select a program. When the desired program is found, the light of the program will blink, press "Start ▶1" symbol to start the program.
- When "End" appears on the display, the cooking process is completed, and the cooking basket must be removed.
- Display shuts down, when the cooking basket is taken out of the appliance. Appliance resumes, when the cooking basket is put back.

3.3 Warnings before first use





When the removable cooking basket (3) is pulled back while the appliance is operating, hot steam will emanate from the air outlet and the top of the basket. Therefore, be careful not to get burned by the high-temperature steam.

While using the cooking grid (2) and basket drawer (3) at higher temperatures, be careful not to make a direct contact with them.

3.4 Operation

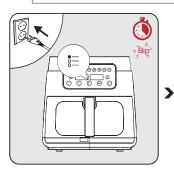
3.4.1 Selecting and starting a program

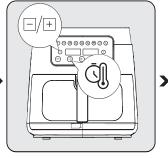


The display shows the automatically set temperatures and times according to the selected cooking functions. You can change these temperatures and times as desired.



Press the shutdown symbol if you want to switch to a different program after the product is started. Afterwards, press "Menu ="" to select the desired program.





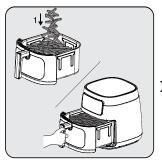


Plug the product in and press the on/off symbol once. The entire selection display will appear. Press the "Menu 🖃 " symbol until you reach the function you want to select.

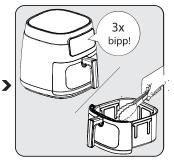
Press the "Temperature / Time " change symbol. The temperature will flash on the display. Replace with the desired temperature + or - symbols. When you press the "Temperature / Time " symbol again, the time will flash on the display. Set the cooking time with the + or - symbols".

Press the "Start/Stop II" symbol and start the device. Place the food you want to cook in the cooking basket of the product. When you place the cooking basket in its place, the time you set will be seen on the display, excluding the preheating time, and the time will start to count down.

3.4.2 Temperature and time setting



Press symbol to set the temperature and time. Afterwards, press - + symbol to set the necessary temperature and time. Press | + iii symbol to start.



When half of the set time of the program is reached, at this point, the basket drawer (3) can be removed, and you can turn the food with an auxiliary tool (tongs, etc.).



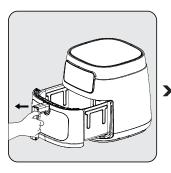
- The cooking grid is made of high-temperature resistant silicone material that can be used for cooking food. It essentially prevents the basket lining from being scratched. Therefore, make sure that it does not come off during cooking.
- Be aware of hot steam that may be outlet while pulling the basket drawer (3) out and do not touch with your bare hands, because it is highly hot.
- When removing cooked food, use a tool (tongs, etc.) that will not damage the inner surface of the appliance.

3.5. Cooking

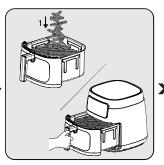
• Blend food with oil before placing it in the removable cooking basket (3).



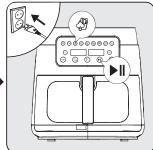
Please do not hold the basket drawer (3) and the removable cooking grid (2) with anything other than the handle while they are hot.



Grasp the handle firmly to open the basket drawer (3); then remove the drawer from the machine and place it on a flat, clean surface.



Place foods in the cooking basket (3). Then attach the basket to the appliance and make sure it fits completely.



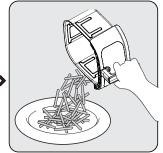
Plug your appliance in and select the desired cooking program. Then, start the cooking process.



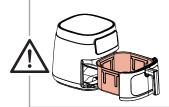
Warning sound will be heard when the set time is up and your appliance turns off automatically. When the cooking program is completed, an "End" notification appears on the display. This expression indicates that the food program is finished.



Take the removable cooking basket (3) out and check the food, whether it is fried or frozen or not. If it requires additional cooking time, you can prolong the cooking time a little bit more.



After the process is completed, pour the ingredients in the basket into a bowl or plate.



Avoid contact of the cooking basket with the outer surface of the appliance, since surface of the cooking basket (5) will be hot during and after cooking.



- Let the foods rest for 5-10 seconds before removing them from the removable cooking basket (5).
- Use tongs to take large or soft foods out of the basket not to cause any damage on the interior 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.

Cooking time

The following table gives an overview of cooking times for different foods. Cooking time varies based on thickness and texture of foods. The recommended times and quantities should be regarded as approximate.

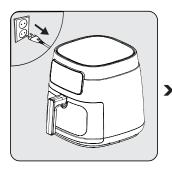
Perform a pre-heating process until the appliance reaches up to the recommended temperature specified in the table before cooking process to achieve successful results.

PROGRAM	F00D	AMOUNT	SYMBOL	TEMPERA- TURE	TIME (min.) INTERVAL	BLENDING / SHAKING
DEFROSTING			恭	80 °C	13-17 min.	2
FRENCH FRIES	Frozen Potato	500 g		200 °C	15-20 min.	4
CHICKEN	Chicken Thigh	450 g	Ø	200 °C	20 minutes	2
GRILL	Burger in Rolls	500 g	#	190 °C	15 min.	2
SKEWER	Chicken Skewer	500 g) POP	180 °C	15-20 min.	4
CAKE	Muffin	6 mini muffin cups		160 °C	20 minutes	X
DRYING			Ç _{iii}	70 °C	60-140 min.	Х

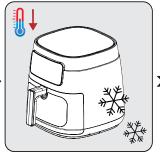
5.1 Cleaning



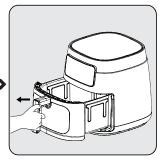
Never use gasoline, solvents, abrasive cleaners, metal objects or hard brushes to clean the appliance.



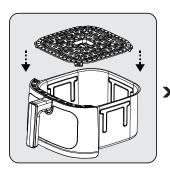
Switch off the appliance and disconnect it from the power supply.



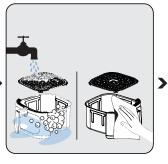
Allow the appliance to cool down completely.



Remove the cooking basket (3) from the drawer.



Remove the cooking grid (2) from the basket by grasping its handle and pulling it upwards.



Clean the cooking basket (3) and the cooking grid (2) with warm soapy water and then dry them thoroughly.



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



Always keep the base of the removable cooking basket (3) and the cooking grid (2) clean to prevent the accumulation of foreign substances.

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 get damaged.
- If the appliance is dropped, it may stop working or permanent damage may occur.

6 Troubleshooting

	The problem	Cause	Solution	
1	Appliance inoperative	Power outages	Check the power supply and make sure there is power	
		No power or poor contact at the power outlet		
		Mismatch of the power supply voltage with the nominal voltage of appliance		
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	Rust-preventive oil remaining on the heater of appliance	Set the temperature at maximum and perform a pre-heating fro 10-15 minutes to remove rust-preventive oil on the heat of appliance	
4	Strange smell	Foreign object on cooking basket, basket drawer and heater	, , , , , , , , , , , , , , , , , , ,	
5	E2	NTC shorted, Parts Defective	Send to service for repair	
6	NTC shorted, Parts Defective			

Contact our authorised service for repair, in case the problem cannot be solved after performing the above-mentioned supervision.

Product Guarantee

12 months breakdown and repair guarantee

Guarantor: Beko plc, 1 Greenhill Crescent, Watford, Hertfordshire. WD18 8UF

The guarantee does not in any way diminish your statutory or legal rights.

Your appliance has the benefit of our manufacturer's guarantee which covers the product for 12 months from the date of original purchase.

This gives you reassurance that if within that time, your appliance is proven to be defective because of either workmanship or materials, we will at our discretion either repair or replace your appliance

The appliance must be correctly installed, located and operated in accordance with the instructions contained in the user manual. The guarantor disclaims any liability for accidental or consequential damage.

The Guarantee is subject to the following conditions:

- Documentary proof of the original purchase date is provided.
 The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is used only on the electricity supply on the rating plate. The appliance has only been used for normal domestic purposes.
- The appliance has not been altered, serviced, dismantled or otherwise interfered with by any person. The appliance is used in the United Kingdom or Republic of Ireland.
- Any parts removed during repair work or any product that has been replaced becomes our property.
- The guarantee is not transferrable if the product is resold.

The Guarantee does not cover:

- Transit, installation or delivery damage.
- Accidental damage.
- Misuse or abuse.
- Replacement of any consumable item or accessories. These include but are not limited to: plugs, cables, light bulbs, knobs, filters and flaps.
- Repairs or replacements required as a result of unauthorised repairs or inexpert installation that fails to meet the requirements contained in the user guide or instruction book.
- Repairs to products used in commercial or non-residential household premises.

How to obtain after sales service, help or general advice

Please keep your purchase receipt or other proof of purchase in a safe place as you will need to show us this document if your product requires attention within the guarantee period.

Please also record your product details below, which will allow you to access our services more quickly and help us identify your product. The model number is printed on the front of the user guide and the serial and model number is shown on your products rating plate.

	Model number	Serial number	Purchased from	Date of purchase
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Please call our UK based Customer Service department if you need help or advice from us:

United Kingdom and Northern Ireland: 0333 207 9710 Republic of Ireland: 01 862 3411 You can also contact us through our website: www.beko.co.uk