

BEST 1.2 L AIR FRYER

Less oil, more crunch

BOROSIL[®]

Performs Beautifully



USER MANUAL

BAF05

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

INTRODUCTION

Congratulation on your purchase of
BOROSIL BEST 1.2 L AIR FRYER!

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

Read all instructions before using the product.

- 1) Use only, 230V, 50Hz AC power supply.
- 2) Do not use outdoors or for commercial purposes. (Only for household use).
- 3) Do not operate the appliance if it has malfunctioned or has been damaged in any manner. Never try to repair the appliance by yourself. Contact Borosil Limited for examination and repair.
- 4) Do not touch hot surfaces. Use handles or knobs. Do not move the appliance while it is plugged in.
- 5) Unplug from outlet when not in use and before cleaning. Let the appliance cool thoroughly before handling it or before cleaning it.
- 6) Do not let the power cord hang over the edge of the table or counter, or touch hot surfaces.
- 7) Never wrap the cord tightly around the appliance
- 8) Do not put any stress on the power cord where it connects to the product as the power cord could fray and break.
- 9) Turn the timer knob to "OFF" position to shut off the appliance. After that, switch Off the main supply. While unplugging, always hold the plug, and never pull the cord.
- 10) To protect against the risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- 11) Do not plug or unplug the product into/from an electrical outlet with a wet hand.
- 12) Use the appliance in a well-ventilated area. Keep at least 12 cm of space on all sides of the appliance to allow adequate air circulation.
- 13) Do not place the appliance near a hot gas / electric burner, or any inflammable product which can harm the appliance.
- 14) Do not leave the appliance unattended while it is in use. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- 15) Do not move the appliance when it contains hot oil or any other hot liquid. Make sure the appliance is empty while shifting it.
- 16) Use extreme caution when removing the tray or disposing hot grease or other hot liquids.
- 17) Do not insert over-sized foods or metal utensils in the air fryer as they may create a fire or cause electric shock.
- 18) A fire may occur, if the appliance is covered with flammable materials, including curtains, draperies etc. while it is operating. Do not keep any heavy or wet products on the appliance while in operation.

- 19) Extreme caution should be exercised when using containers made of material besides metal or glass.
- 20) Do not place any of the following materials in the appliance: cardboard, plastic, paper, or likewise.
- 21) Do not store any items other than manufacturer's recommended accessories, in this appliance when not in use.
- 22) Always wear protective, insulated air fryer mitts when inserting or removing items from the heated frying pan.
- 23) Take care against getting hurt by any sharp edge
- 24) The accessible surfaces are liable to get hot when the appliance is operating.
- 25) Rear surface of appliances should be placed against a wall.
- 26) **WARNING:** This appliance includes a heating function. Surfaces, other than the functional surfaces may turn hot. Handle the heated appliance with CAUTION. Make use of air fryer mitts and pot holders while handling the heated surfaces. Use this appliance only for its intended use, as described in this manual. Using any accessory attachment not provided with the product may cause hazard or injury. Areas which are not intended for holding/gripping must be given sufficient time to cool.
- 27) This appliance is not intended for usage/cleaning by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless under supervision or given instructions concerning the usage of the appliance by a person responsible for their safety.
- 28) Children should be supervised to ensure that they do not play with the appliance. Keep the appliance and its power cord out of reach of children.
- 29) **DANGER**
 - Never immerse the housing, which contains electrical components and the heating elements, in water or rinsing under the tap
 - Avoid any liquid enter the appliance to prevent electric shock or short-circuit.
 - Keep all ingredients in the pot and prevent any contact from heating elements.
 - Do not cover the air inlet and the air outlet when the appliance is working.
 - Filling the frying pan with oil may cause a fire hazard.
 - Don't touch the inside of the appliance while it is operating.
- 30) **CAUTION**
 - This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments. Nor is it intended to be used by clients in hotels, motels, bed and breakfasts and other residential environments.
 - The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

SAVE THESE INSTRUCTIONS

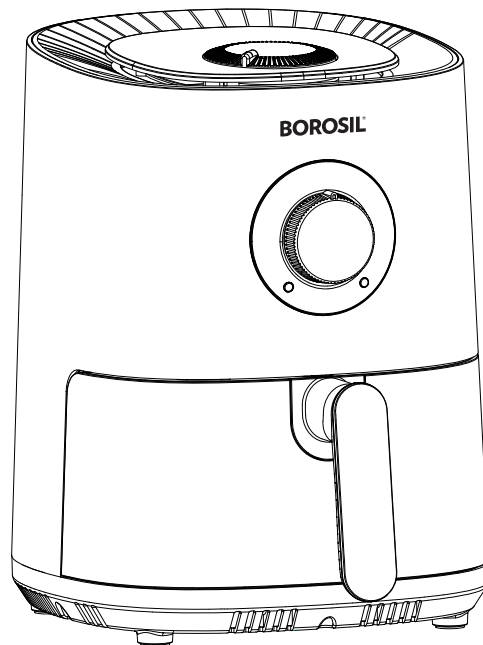
BEFORE USING YOUR ELECTRIC AIR FRYER

For the first time, be sure to:

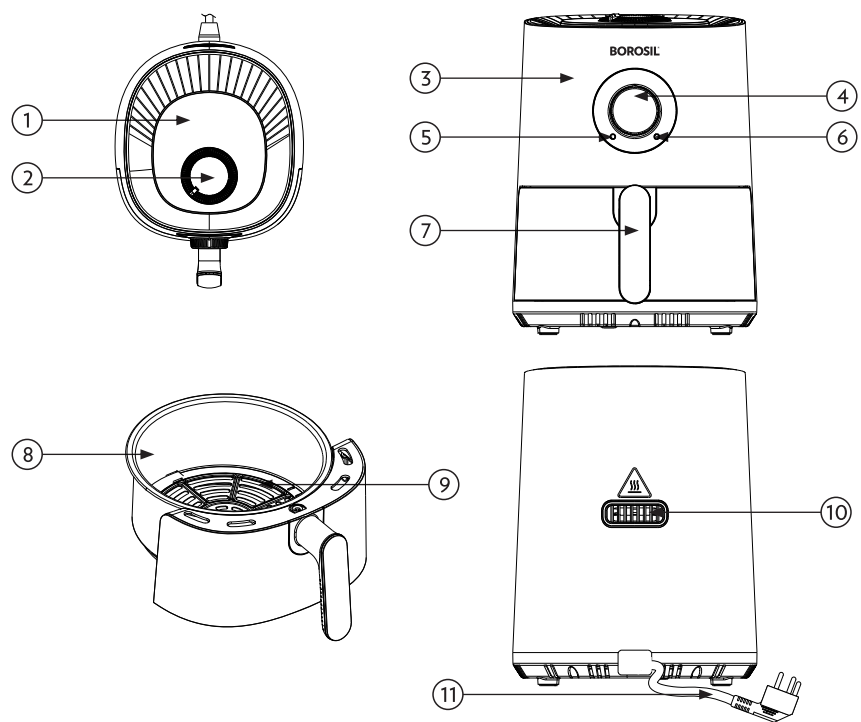
- 1) Read all instructions and important safeguards included in this manual.
- 2) Make sure air fryer is unplugged and timer knob is in the Off position.
- 3) Remove frying pan and tray. Wash the frying pan and tray in hot sudsy water.
- 4) Thoroughly dry all accessories and re-assemble in air fryer. Plug the air fryer into outlet and you are ready to use your new BEST 1.2 L AIR FRYER.
- 5) After re-assembling your air fryer, we recommend that you run it at max temperature for approximately 5 minutes to eliminate any packing oil that may remain after shipping.
- 6) Remove all packaging materials
- 7) Remove any stickers or labels from the appliance
- 8) Thoroughly clean the tray and frying pan with hot water, some washing-up liquid and a non-abrasive sponge.
- 9) Wipe inside and outside of the appliance with a moist cloth.

Note:

- When your BEST 1.2 L AIR FRYER is heated for the first time, it may emit slight smoke or odour. This is normal with many heating appliances. This does not affect the safety of your appliance.
- This is an Air fryer that works on hot air, do not fill the frying pan with oil or frying fat.



PARTS IDENTIFICATION



PRODUCT DESCRIPTION:

- | | | |
|---------------------|----------------------|----------------|
| 1) Top Cover | 5) Power Indicator | 9) Tray |
| 2) Temperature Knob | 6) Heating Indicator | 10) Air Vent |
| 3) Upper Shell | 7) Handle | 11) Power Cord |
| 4) Timer Knob | 8) 1.2 L Frying Pan | |

TECHNICAL SPECIFICATIONS

Product	: AIR FRYER
Model Name	: BEST 1.2 L AIR FRYER
Item Code	: BAF05
Rated Voltage	: 230VAC
Rated Frequency	: 50Hz
Rated Power	: 800W
Capacity	: 1.2 L
Household Use Only DO NOT IMMERSE IN WATER	

HOW TO USE CONTROLS

TEMPERATURE CONTROL KNOB: Set temperature control knob to select the desired temperature range as per the requirement of the recipe. Rotate this knob clockwise or anti-clockwise to select from 80°C to 200°C.

POWER INDICATOR: This is illuminated whenever the AIR FRYER is turned on.

HEATING INDICATOR: This is illuminated whenever the AIR FRYER is in cooking mode.

TIMER KNOB: The Timer knob is used to set the time as per the requirement of the recipe. To operate the timer, turn the timer clockwise and set it to the required time. Supply to the unit is cut off automatically once it reaches the set time. You can also turn "OFF" the timer knob manually if required.

PREPARING FOR USE:

- 1) Place the appliance on a stable, horizontal and even surface. Do not place the appliance on non-resistant surface.
- 2) Place the tray in the frying pan. Do not fill the frying pan with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affects the air frying result.

USING THE APPLIANCE

AIR FRYING:

- 1) Connect the mains plug into an earthed wall socket.
- 2) Carefully pull the frying pan out of the air fryer
- 3) Put the ingredients on the tray.
- 4) Slide the frying pan back into the air fryer. Carefully align with the guides in the body of the air fryer.

Never use the frying pan without the tray in it.

Caution: Do not touch the frying pan during and sometime after use, as it gets very hot. Only hold the frying pan by the handle.

- 5) Determine the required preparation time for the ingredient
- 6) To switch on the appliance, turn the timer knob to the required preparation time
- 7) Turn the temperature control knob to the required temperature.

See section 'Recipe Settings' in this chapter to determine the right temperature

Add 5 minutes to the preparation time when the appliance is cold.

Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 5 minutes and wait until the heating-up light goes out (after approx. 5 minutes). Then fill the tray and turn the timer knob to the required preparation time.

- a) The timer starts counting down the set preparation time.
- b) During the air frying process, the heating light comes on and goes out from time to time. This indicates that the heating element is switched on and off to maintain the set temperature.
- c) Excess oil from the ingredients is collected on the bottom of the frying pan.

- 8) Some ingredients require shaking halfway through the preparation time (see section "Recipe Settings" in this chapter). To shake the ingredients, pull the frying pan out of the appliance by the handle and shake it. Then slide the frying pan back into the Air fryer.
Tip: If you set the timer to half the preparation time, you hear the timer bell when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking.
- 9) When you hear the timer bell, the set preparation time has elapsed. Pull the frying pan out of the appliance and place it on the anti-scald surface.
Note: You can also switch off the appliance manually. To do this, turn the time control knob to 0.
- 10) Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the frying pan back into the appliance and set the timer to a few extra minutes.
Note: Do not turn the frying pan upside down as any excess oil that builds up in the bottom of the frying pan will leak onto the ingredients
- 12) Empty the tray into a bowl or onto a plate.
Tip: Use tongs to remove large or fragile ingredients from the tray.
- 13) When a batch of ingredients is ready, the Air fryer is instantly ready for preparing another batch.

RECIPE SETTINGS

RECIPE	MIN-MAX AMOUNT (g)	TIME (MIN.)	TEMPERATURE (°C)	RECOMMEND TO SHAKE
POTATO & FRIES				
Fresh French Fries	300-400	15-20	200	Yes
Frozen Fries	300-400	20-25	200	Yes
Samosa	400	20-25	200	Yes
SNACKS				
Spring Rolls	100-400	20-25	200	Yes
Veg Nuggets	100-400	20-25	180	Yes
Stuffed Vegetables	100-400	10-18	160	
BAKING				
Cake	400	20-25	160	
Muffins	400	15-18	200	
Cookies	400	20-25	160	

- Note:**
- Add 5 minutes to the preparation time when you start frying while the Air fryer is still cold.
 - Keep in mind that these settings are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

COOKING WITH AIR FRYER

QUICK FRY:

This technology instantly reheats the air inside the appliance. Pulling the frying pan briefly out of the appliance during air frying barely disturbs the process. In this condition, for your safety, the air fryer process turns off. However the parts are still very hot, so it is not recommended to touch anywhere except the pan handle. The moment the frying pan is placed back, the air frying process automatically resumes back.

TIPS:

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the Air fryer within a few minutes after you added the oil.
- Snacks that can be prepared in a oven can also be prepared in the Air fryer
- The optimal amount for preparing crispy fries is 350 g.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.
- You can also use the Air fryer to reheat ingredients. To reheat ingredients, set the temperature to 80°C to 160°C for up to 10 minutes.

CLEANING AND MAINTENANCE

This appliance requires little maintenance. It contains no user serviceable parts. In the rare event of any malfunction do not try to repair it yourself. Contact a Borosil Authorized Service Centre.

GENERAL CLEANING & CARE:

- 1) To protect against electrical shock, DO NOT IMMERSE THE AIR FRYER IN WATER OR ANY OTHER LIQUIDS.
- 2) DO NOT USE ABRASIVE CLEANERS OR METAL SCOURING PADS or scrape walls with metal utensils as this may damage the quick-clean interior
 - The Air fryer should be cleaned every time for best performance and long life. Regular cleaning will also reduce the risk of fire hazard
 - After use and before cleaning, switch off the appliance, remove the power plug from the socket. Allow it to cool.
 - Remove the Frying pan by pulling out of the air fryer. Clean them with damp, soapy cloth. Make sure to only use mild, soapy water.
 - Wash all accessories in hot sudsy water or in a dishwasher.
 - To clean inside of air fryer, wipe the air fryer walls, bottom of air fryer, and glass door with a damp, soapy cloth. Repeat with a dry, clean paper or cloth towel. Clean the exterior with a damp cloth
 - Dry all parts and surfaces thoroughly prior to plugging air fryer in and using.
 - Never store appliance while it is hot or still plugged in.
 - Store the air fryer in a clean, dry location such as on a table or counter top.
 - If storing the air fryer for long periods of time make certain that the air fryer is clean and free of food particles.

ENVIRONMENT FRIENDLY DISPOSAL



Correct disposal of this product:

To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle this product responsibly to promote sustainable reuse of material resources.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air fryer does not work	The appliance is not plugged in.	Put the mains plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time to switch on the appliance.
The ingredients fried with the air fryer are not done.	The amount of ingredients in the tray is too big.	Put smaller batches of ingredients in the tray. Smaller batches are fried more evenly.
	The set temperature is too low.	Turn the temperature control knob to the required temperature setting (see section 'Recipe Settings' in chapter 'Using the appliance').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Recipe Settings' in chapter 'Using the appliance').
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. See section 'Recipe Settings' in chapter 'Using the appliance'.
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the frying pan into the appliance properly.	There are too much ingredients in the tray.	Do not fill the tray beyond the MAX indication.
	The frying pan is not placed correctly.	Push the frying pan down into the cavity
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the frying pan. The oil produces white smoke and the frying pan may heat up more than usual. This does not affect the appliance or the end result.
	The frying pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the frying pan. Make sure you clean the frying pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you brush the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

WARRANTY FOR REPAIR AND SALES

This product comes with a warranty of Two Years on product from the date of purchase as specified on the Warranty Card. This is against all defective material or workmanship. In the event of a defect, Borosil Limited at its sole choice, will either repair or replace this product or any component of the product found to be defective free of cost through any Borosil Authorized Service Center or at customer place or with dealer from whom it has been purchased during the warranty period.

For any information or problem, contact Borosil Customer Care Toll free no. **1800 2106 520/1800 224 552** or e-mail us at **myborosil@borosil.com** or contact your local dealer or **Borosil Authorized Service Centre** and provide information about the defect with the model number and serial number of the product.

The warranty is not valid in case:

- 1) Product is not used according to user manual.
- 2) Defects caused by improper or reckless use.
- 3) Repairs done by persons other than Borosil Authorized Service Centre.
- 4) Modifications of any nature made in the product.
- 5) Tampered serial number and incomplete warranty card after purchase.
- 6) Product if used for commercial purpose (i.e. other than domestic use).
- 7) Usage of parts not recommended by Borosil or those made by other manufacturers.
- 8) The model no. on the invoice is different from the product to be repaired.
- 9) Borosil is not responsible for accidents arising due to the use of accessories not designed for the utilisation with this product.
- 10) If the defects are caused by fire, flood and the other act of god.
- 11) If the defects are caused by use of incorrect current or voltage or faulty electric power supply.
- 12) All consumables and parts susceptible to normal wear & tear are not covered under warranty.
- 13) This warranty does not cover damage or injury caused by accident, mishandling, misuse or normal wear and tear or for loss of injury, directly or indirectly arising out of use of this product. The decision of the company in this regard shall be final.
- 14) If the product is used with any type of adapter or connector.
- 15) If the product is used in locations with different electrical specifications.

WARRANTY CARD		BOROSIL®
THIS CARD IS VALID ONLY IF IT IS FILLED IN COMPLETELY, SIGNED AND STAMPED BY THE DEALER ON THE DATE OF PURCHASE		
MODEL CODE:	BAF05	
CUSTOMER'S NAME:		
ADDRESS:		
PHONE NO. RESIDENCE:		OFFICE:
DATE OF PURCHASE & BILL NO.:		
DEALER NAME & SIGN:		
CUSTOMER'S SIGNATURE:		
DEALER'S STAMP		

BOROSIL®

CORPORATE OFFICE :

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CIN NO.: L36100MH2010PLC292722

SALES OFFICE :

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