

BEST DIGI 6.1 L AIR FRYER

With SmartGrill Technology

BOROSIL[®]

Performs Beautifully



USER MANUAL BAF03

READ ALL INSTRUCTIONS BEFORE USING THIS APPLIANCE

INTRODUCTION

Congratulation on your purchase of
BOROSIL BEST DIGI 6.1L AIR FRYER!

IMPORTANT SAFEGUARDS

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

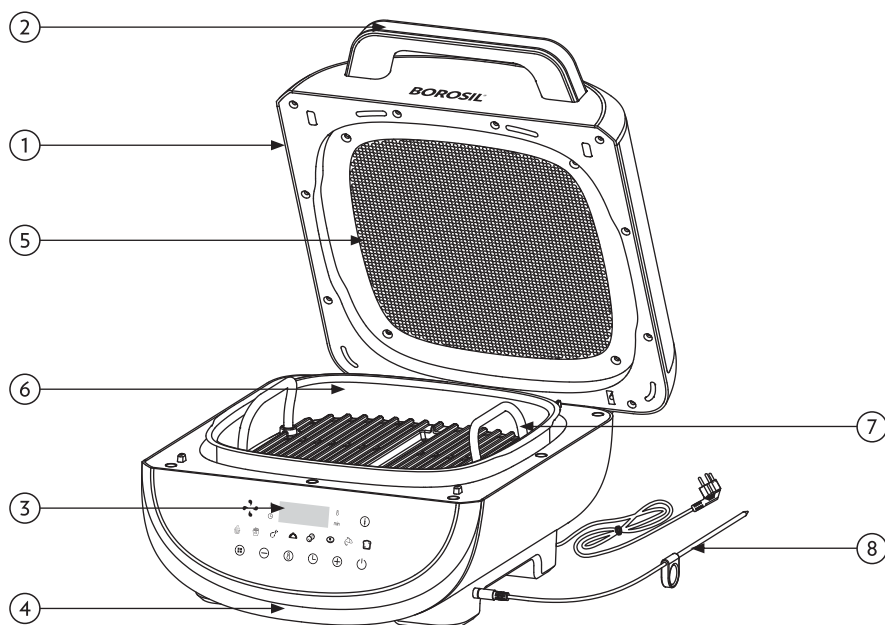
Read all instructions before using the product.

- 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) To protect against the risk of electric shock, do not immerse the cord, plug or cooking unit in water or any other liquid.
- 10) Do not plug or unplug the product into/from an electrical outlet with a wet hand.
- 11) 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.
- 12) Do not place the appliance near a hot gas / electric burner, or any inflammable product which can harm the appliance.
- 13) 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.
- 14) Do not move the appliance when it contains hot oil or any other hot liquid. Make sure the appliance is empty while shifting it.
- 15) Use extreme caution when removing the tray or disposing hot grease or other hot liquids.
- 16) Do not insert over-sized foods or metal utensils in the air fryer as they may create a fire or cause electric shock.
- 17) 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.
- 18) Extreme caution should be exercised when using containers made of material besides metal or glass.

- 19) Do not place any of the following materials in the appliance: cardboard, plastic, paper, or likewise.
- 20) Do not store any items other than manufacturer's recommended accessories, in this appliance when not in use.
- 21) Always wear protective, insulated mitts when inserting or removing items from the heated frying pan.
- 22) Take care against getting hurt by any sharp edge
- 23) The accessible surfaces are liable to get hot when the appliance is operating.
- 24) Rear surface of appliances should be placed against a wall.
- 25) **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.
- 26) 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.
- 27) 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.
- 28) **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.
- 29) **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.

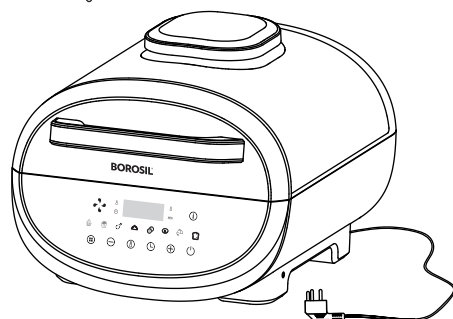
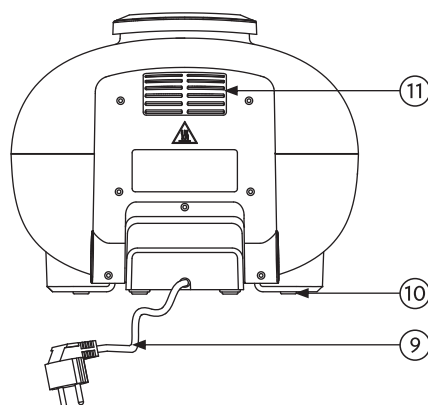
SAVE THESE INSTRUCTIONS

PARTS IDENTIFICATION



PRODUCT DESCRIPTION:

- 1) Upper Shelf
- 2) Cooltouch Handle
- 3) Digital Control Panel
- 4) Lower Shelf
- 5) Heating element with fan & mesh cover for safety
- 6) Detachable 6.1 L Non-stick Frying Pan
- 7) Non-Stick BBQ Plate
- 8) Food Thermometer
- 9) Power Cord
- 10) Anti-skid Feet
- 11) Air Outlet



TECHNICAL SPECIFICATIONS

Product	: AIR FRYER
Model Name	: BEST DIGI 6.1 L
Item Code	: BAF03
Rated Voltage	: 230VAC
Rated Frequency	: 50Hz
Rated Power	: 1700W
Capacity	: 6.1 L
Household Use Only	
DO NOT IMMERSE IN WATER	

BEFORE USING YOUR ELECTRIC AIR FRYER

For the first time, be sure to:

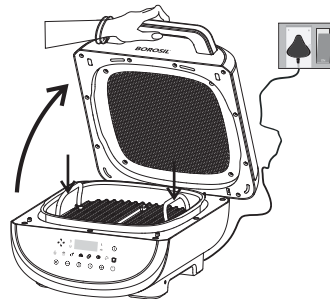
- 1) Read all instructions and important safeguards included in this manual.
- 2) Make sure air fryer is unplugged and timer knob is in the Off position.
- 3) Remove frying pan and tray. Wash the frying pan and tray in hot sudsy water.
- 4) Thoroughly dry all accessories and re-assemble in air fryer. Plug the air fryer into outlet and you are ready to use your new BEST DIGI 6.1 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 DIGI 6.1L 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.**

HOW TO USE - AIR FRYER

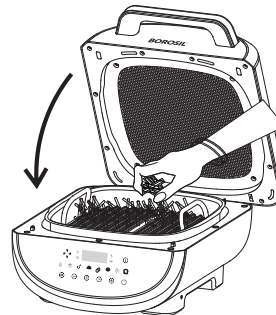
- 1) • Place the appliance on a stable, horizontal and even surface.
 - Do not place the appliance on non-resistant surface.
 - Connect the mains plug into an earthed wall socket.
 - Open the upper shelf upwards.
 - Place the BBQ Plate in the frying pan.
 - Do not fill the frying pan with oil or any other liquid. Do not put anything on top of the appliance, the airflow will be disrupted and affects the air frying result.



- 2) • Put the ingredients into the frying pan.
 - Close the upper shelf.
 - Carefully align with the guides in the body of the air fryer.

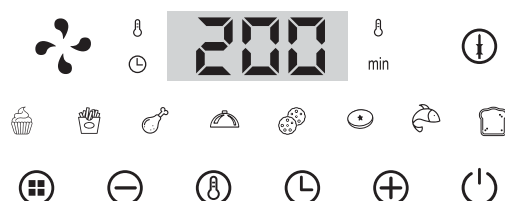
Never use the frying pan without the BBQ plate in it.

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.



- 3) To turn on the heating, press the ON/OFF key once, it enters in to Manual mode. The Digital panel will lit up. In this mode, you can adjust temperature & time using temperature & time control keys. Then press power button to start cooking.
- 4) Now press the Function key and select any Menu from list. Determine the required preparation time for the ingredient (see section "Recipe Settings" in this chapter). You can adjust temperature or time according to your taste during use. Then press power button to start cooking.
- 5) 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 buzzer 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.
Note: You can also switch off the appliance manually. To do this, press the ON/OFF key once, any time during the operation. The heating and light will turn off immediately, but the fan will remain on for short time and then turn off.
Add 3-5 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 appliance for 5 minutes and wait until the display shows OFF Then fill the BBQ plate and set the timer to the required preparation time.
 - a) The timer starts counting down the set preparation time.
 - b) Excess oil from the ingredients is collected on the bottom of the frying pan.
- 6) 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.
- 7) To remove ingredients (e.g. fries), pull the frying pan out of the Air fryer and place it on outside.
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. the pot and the ingredients are hot. Depending on the type of the ingredients in the air fryer, steam may escape from the frying pan.
- 8) Use tongs to transfer food to a plate. Empty the tray into a bowl or onto a plate.
Tip: Use tongs to remove large or fragile ingredients from the tray.
- 9) When a batch of ingredients is ready, the Air fryer is instantly ready for preparing another batch.

CONTROL PANEL INSTRUCTIONS



1



ON/OFF

POWER KEY: Once the upper shelf and pot are properly placed in the main housing, the Power light will be illuminated. Touching the power key will make the unit default temperature 200°C while the cooking time will be set to 15 minutes. Touching the Power key a second time will start the cooking process. Touch the power key for 3 seconds to OFF the entire device during cooking.

Note: During cooking, you can touch the keys to control the pause and start of cooking.

2



FUNCTIONS

FUNCTION: Function key enables you to scroll through the 8 popular Indian food Recipes. Once selected, the predetermined time and cooking temperature function begins.

3



⊖ ⊕

TEMPERATURE CONTROL KEYS: These keys enable you to add or decrease cooking temperature 5°C at a time. Keeping the Key held down will rapidly change the temperature. Temperature Control range: 80°C–200°C.

4



⊖ ⊕

TIMER CONTROL KEYS: These keys enable you to add or decrease cooking time, one minute at a time. Keeping the key held down will rapidly change the time. Control range: 1 min.–60 min.

5



TEMPERATURE & TIME DISPLAY: This display shows time & temperature every 5 seconds.


6



FAN INDICATOR: This indicator shows air fryer fan is ON

7



FOOD THERMOMETER: Once upper shelf is open press this  key. It enables you to see food temperature. Ensure food thermometer is plugged in, and now insert its tip into the food. The display will indicate food temperature.

8

8 PRESET AUTO MENUS:



9

DUAL MEMORY FUNCTION:

a) During cooking if you remove the pan, the air fryer stops heating for safety purpose. After some time when you put the pan back and close the upper shelf, it will resume heating from the same (remaining) time & temperature setting as when it was stopped.

b) In between cooking process if there is power failure, once the power from the mains resumes heating from the same (remaining) time & temperature setting as when it was stopped.

10

REHEAT: You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 mins

COOKING WITH AIR FRYER

SUPER 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 upper shelf handle. The moment the upper shelf 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 650 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.

RECIPE SETTINGS

RECIPE	MIN-MAX AMOUNT (g)	TIME (MIN.)	TEMPERATURE (°C)	RECOMMEND TO SHAKE
POTATO & FRIES				
Fresh French Fries	400-650	15-30	200	Yes
Frozen Fries	400-650	15-30	200	Yes
Samosa	650	20-25	200	Yes
CHICKEN				
Chicken Wings	100-650	20-30	180	
Drumsticks	100-650	20-30	180	
Chicken Breast	100-650	20-30	180	
SNACKS				
Spring Rolls	100-650	20-25	200	Yes
Chicken Nuggets	100-650	20-30	200	Yes
Fish Fingers	100-650	15-20	190	
Veg Nuggets	100-650	20-25	180	Yes
Stuffed Vegetables	100-650	20-25	200	
BAKING				
Cake	400	15-25	180	
Muffins	400	15-25	180	
Cookies	650	15-25	180	

								
FUNCTIONS	BAKE	AIR-FRY	ROAST/KEBAB	KEEP WARM	GRILL	DEHYDRATE	REHEAT/PIZZA	TOAST
Default Temperature	180°C	200°C	190°C	80°C	180°C	160°C	190°C	200°C
Default Time	15	25	22	30	20	60	15	8
Adjustment Range / Min	1-60 min	1-60 min	1-60 min	1-60 min	1-60 min	1-60 min	1-60 min	1-60 min
Adjustment Range / °C	80-200	80-200	80-200	80-200	80-200	80-200	80-200	80-200

Note: • Add 3-5 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.

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.
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'. Use fresh Ingredients
	You did not rinse the ingredients sticks properly before you fried them.	Rinse the ingredients sticks properly to remove starch from the outside of the sticks.
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.
	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the ingredients sticks properly before you brush the oil. Cut the ingredients sticks smaller for a crispier result. Add slightly more oil for a crispier result.
	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.
Display Shows "E1" or "E2" Error	E1: Sensor open circuit E2: Sensor short circuit	Switch off the appliance and contact the Customer Care

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:	BAF03	
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 :

BOROSIL LIMITED

1101, Crescenzo, G-Block, BKC, Bandra (East), Mumbai - 400 051, Maharashtra.
Website: www.borosil.com | Customer Care Toll Free No.: 1800 2106 520/1800 224 552
Email id: myborosil@borosil.com | Tel: 022 6740 6300 | Fax: 022 6740 6514
CIN NO.: L36100MH2010PLC292722

SALES OFFICE :

MUMBAI:

Kanakia Zillion, B-Wing, Unit No. 306, L.B.S. Marg, Next to Kurla Bus Depot,
Kurla (W), Mumbai - 400 070.
Tel.: 022 6740 6400 | Fax: 022 6740 6444
email: mumbaisales@borosil.com

DELHI:

19/90, P-Block, Connaught Place (Madras Hotel Block), New Delhi - 110 001.
Tel.: 011 2334 3897 / 2374 2136 | Fax: 011 2374 6689
email: delhi@borosil.com

CHENNAI:

New No. 20, (Old No. 9) 1st Floor, Brahdammal Road, Nungambakkam, Chennai - 600 034.
Tel.: 044 2822 6012 / 2822 6013 | Fax: 044 2822 6014
email: borosilmso@ethnet / chennai@borosil.com

KOLKATA:

E-2/3, 2nd Floor, Gillander House, Netaji Subhash Road, Kolkata, West Bengal - 700 001.
Tel.: (033) 2229-9166, 2226-2045
email: calcutta@borosil.com

GURUGRAM:

201, 2nd Floor, CRS Towers, Plot No. 77-B, Village Sarhaul, Iffco Road, Sector-18,
Gurugram, Haryana - 122 015. Tel.: +91 124 6926 318



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