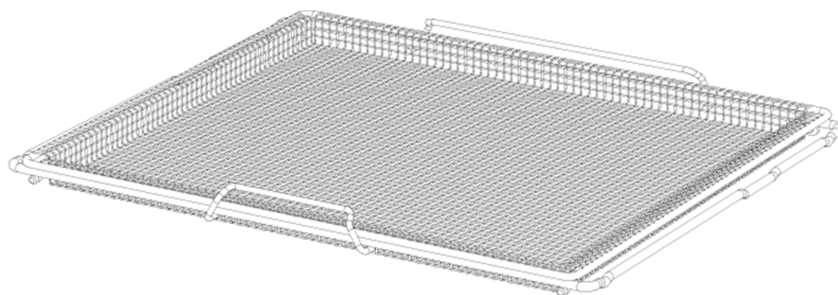


 **AirFry** User Manual



# CONGRATULATIONS ON THE PURCHASE OF YOUR NEW BEKO AirFry ACCESSORIES

With its specially designed perforated tray design, it makes the food crispy by allowing the hot air to circulate around the food. With one spoon of oil, it provides homogeneous, smokeless and healthy cooking without burning and drying.

You don't have to be a pro to cook like one. To make sure every healthy recipe meets your standards of tasty perfection, Beko's advanced features let you cook with confidence.



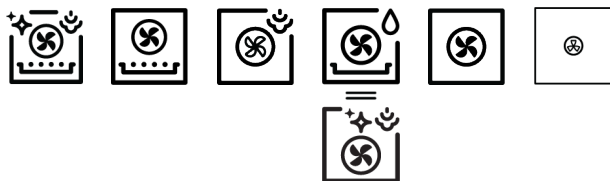
## AirFry

A healthier alternative to frying

AirFry delivers crispy food without the use of cooking oil, resulting in a healthy way to enjoy the taste of fried foods without the frying. AirFry also requires no preheat time. Faster and healthier cooking made easy.

## Recommended operating functions to use AirFry

If the AirFry accessory is defined in your product, it is recommended to use it in your Turbo/Fan heating function if it is not defined in the AirFry function. For this, see the operating functions section in your user manual. Below are some of the suggested AirFry/Turbo/Fan heating function images for this function.



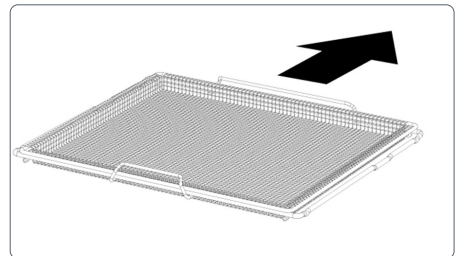
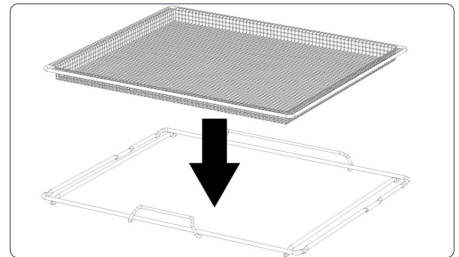
## GENERAL TIPS FOR AirFry

- The AirFry mode is designed to produce foods with a crispier exterior than traditional oven cooking.
- The AirFry mode is intended for single rack cooking only. Select AirFry, then input the desired set temperature and press Start.
- Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.
- ❗ Foods may cook faster than expected if the oven is already hot when food is placed in the oven.
- ❗ If foods are browning too quickly, try a lower rack position or lower oven set temperature.
- Rack position 3 is recommended most foods. Use rack position 2 for thicker foods.
- ❗ Place a baking sheet or tray on the rack below the AirFry tray to catch any drippings from food. This will help to reduce splatter and smoke.
- ❗ **Caution:** Foods high in fat will smoke when using the AirFry mode. For best results, follow these recommendations when air frying foods that are high in fat, such as chicken wings, bacon, sausage, hot dogs, turkey legs, lamb chops, ribs, pork loin, duck, or some plantbased proteins.
- ❗ **Caution:** Never cover slots, holes, or passages in the oven bottom or cover entire racks with materials such as aluminum foil. Doing so blocks airflow through the oven and can result in carbon monoxide poisoning. Aluminum foil can also trap heat, causing a fire hazard or poor oven performance.
- Turn on your exhaust hood at a high fan setting before you start Air Fry and leave it on for 15 minutes after you're done.

- Clean the grease filters on your exhaust hood regularly.
  - Keep the oven free from grease buildup. Wipedown the interior of the oven before and after airfrying.
- ⚠ Warning: Accessible parts may become hot during use. Make sure it is cold enough to clean.

### How to set your oven for AirFry

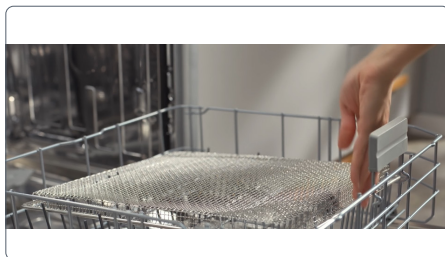
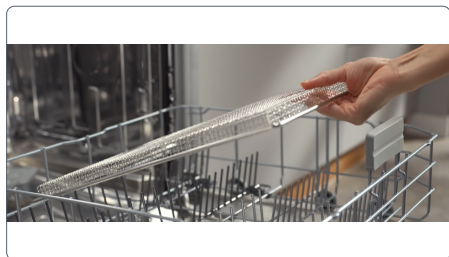
1. Place your AirFry tray recommended rack position 3 as shown picture1 and picture2.



- ❗ It has a certain direction when placing the accessory in the oven. Place it in the oven in the direction of the arrow as shown in the picture above.
2. Press the **AirFry** and set the suggested temperature for your food as recommended in cook guide. Enjoy your meal after cooking.

## How to clean the airfry accessories

- ① You can wash the basket part of the frying grill in the dishwasher. Intensive wash in the lower basket of the dishwasher is recommended for the basket. The wire frame where the basket is inserted is not suitable to be washed in dishwasher. Clean the wire frame using dishwashing detergent, warm water and a soft cloth or sponge and dry it with a dry cloth.



## AIRFRY COOK GUIDE

| Food                                 | Cooking Mode | Temperature °C                    | Rack Position | Time (min.) | Recommended amount       |
|--------------------------------------|--------------|-----------------------------------|---------------|-------------|--------------------------|
| Homemade potato*                     | AirFry       | 220                               | 3             | 20 ... 40   | 200-1000 g               |
| Frozen potato**                      | AirFry       | 220                               | 3             | 15 ... 35   | 200-1400 g               |
| Chicken leg/wing                     | AirFry       | 220                               | 3             | 20 ... 40   | 500-1500 g               |
| Chicken breast                       | AirFry       | 220                               | 3             | 30 ... 40   | 200-700 g                |
| Whole chicken                        | AirFry       | 15 minutes<br>250/max then<br>190 | 3             | 60 ... 80   | 1800-2000 g              |
| Frozen nugget**                      | AirFry       | 220                               | 3             | 15 ... 25   | 400-1000 g               |
| Meatball                             | AirFry       | 220                               | 3             | 20 ... 30   | 20-25 pieces             |
| Whole fish                           | AirFry       | 220                               | 3             | 15 ... 25   | 2-5 pieces               |
| Frozen crunchy fish** (fish fingers) | AirFry       | 220                               | 3             | 15 ... 25   | 500-1500 g               |
| Frozen pastry**                      | AirFry       | 220                               | 3             | 25 ... 35   | 200-800 g (10-40 pieces) |
| Frozen pizza**                       | AirFry       | 220                               | 3             | 10 ... 20   | 2-4 pieces               |
| Sausage                              | AirFry       | 220                               | 3             | 15 ... 25   | 10-20 pieces             |
| Mixed vegetables                     | AirFry       | 220                               | 3             | 20 ... 25   | 400-1000 g               |
| Muffin                               | AirFry       | 220                               | 3             | 25 ... 35   | 20-25 pieces             |
| Stuffed pepper                       | AirFry       | 220                               | 3             | 25 ... 35   | 20-25 pieces             |

- ① \* Hold the potatoes in water for 30 minutes, dry and add ¼ to 1 tablespoon of oil.

- ① \*\* Preheat.