

BRABANTIA 23L AIR FRYER OVEN

Instruction Manual
BBEK1138BLK



www.brabantia.com/electrical-appliances

 **brabantia**



THANK YOU FOR PURCHASING OUR AIR FRYER OVEN

We hope it will delight you and that it will get a special place in your home. Enjoy!

IMPORTANT SAFEGUARDS

When using this appliance, basic safety precautions should always be followed, including but not limited to the following:

1. To protect against electrical hazards do not immerse the power cord, plug or Air Fryer Oven in water or any other liquid.
2. Do not use in the bathroom or near any source of water.
3. Do not use outdoors.
4. Always use the appliance's handles or use oven gloves/mitts as some parts will be hot.
5. The temperature of accessible surfaces/parts may become very hot when the appliance is operating and may remain hot for some time after the appliance has been switched off.
6. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
7. Keep the Air Fryer Oven and the power cord away from the edge of tables or countertops and out of reach of children and persons with reduced physical, sensory, or mental capabilities.
8. This appliance is not a toy. Children should be supervised to ensure they do not play with the appliance.
9. Do not leave this appliance unattended when in use.
10. Always switch off and unplug from the power outlet when not in use.
11. Always switch off and unplug from the power outlet and allow the Air Fryer Oven to cool before cleaning.
12. To disconnect, set controls to OFF. Switch off the wall power outlet, then grasp the plug and remove from wall power socket. Never pull by the cord.
13. Do not operate this appliance with a damaged cord/plug or after the appliance has malfunctioned or been dropped or damaged in any manner. Contact Customer Service for replacement, examination, repair, or adjustment.
14. There are no user serviceable parts. If power cord or appliance is damaged, it must be replaced by the manufacturer or similarly qualified person to avoid a hazard.
15. Do not use on an incline or unstable surface.
16. Do not move the Air Fryer Oven while it is switched on.
17. Do not cover the Air Fryer Oven when in use.
18. Oven gloves should be used when removing food items.
19. Always take care when removing hot food items from the Air Fryer Oven.
20. Food may burn. Always monitor when using this appliance.
21. Heat rises from the Air Fryer Oven when in use. To avoid possible damage, do not use directly below overhead cupboards.
22. Do not use the Air Fryer Oven near or below any curtains or other combustible materials.

23. Do not cook food items too large for the Air Fryer Oven.
24. Do not use the Air Fryer Oven without the crumb tray fitted.
25. Do not cook food wrapped in plastic film or polythene bags. It will cause a fire hazard.
26. Do not place on or near any heat sources.
27. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
28. Follow the instructions when cleaning this appliance.
29. Do not use appliance for anything other than its intended purpose.
30. Do not store any material, other than manufacturer's recommended accessories, in this Air Fryer Oven when not in use.
31. Do not place any of the following materials in the oven: paper, cardboard, plastic, and the like.
32. Clean the Air Fryer Oven and crumb tray regularly. Failure to do so may cause a fire hazard.
33. Do not cover crumb tray or any part of this oven with metal foil. This will cause overheating of the Air Fryer Oven.
34. This appliance is not intended to be operated by means of an external timer or separate remote-control system.
35. For added safety, electrical appliances should be connected to a power outlet that is protected by a residual current device (RCD), also often referred to as a 'Safety Switch'. Your switchboard may already incorporate an RCD. If unsure, call an electrician for verification and fitting if necessary.
36. The appliance must be disconnected from the main outlet and allowed to cool down before cleaning any surfaces including internal racks and crumb tray.

DO NOT THROW AWAY INSTRUCTIONS

CAUTION: Do not leave the Air Fryer Oven unattended when in operation. Food ignition may occur. If this happens, unplug unit but **DO NOT** open door. To reduce the risk of fire, keep oven interior completely clean and free of food residues, oil, grease, and any other combustible materials.

CAUTION: A fire may occur if the Air Fryer Oven is covered or touching flammable materials including curtains, draperies, walls and the like when in operation or after, when still hot. Do not place any of the following materials in the Air Fryer Oven, on top of the Air Fryer Oven, or in contact with the Air Fryer Oven sides or bottom surfaces: paper, cardboard, plastic, or the like.

SAVE THESE INSTRUCTIONS

This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments. Farmhouses. by clients in hotels, motels, and other residential type environments; bed & breakfast type environments



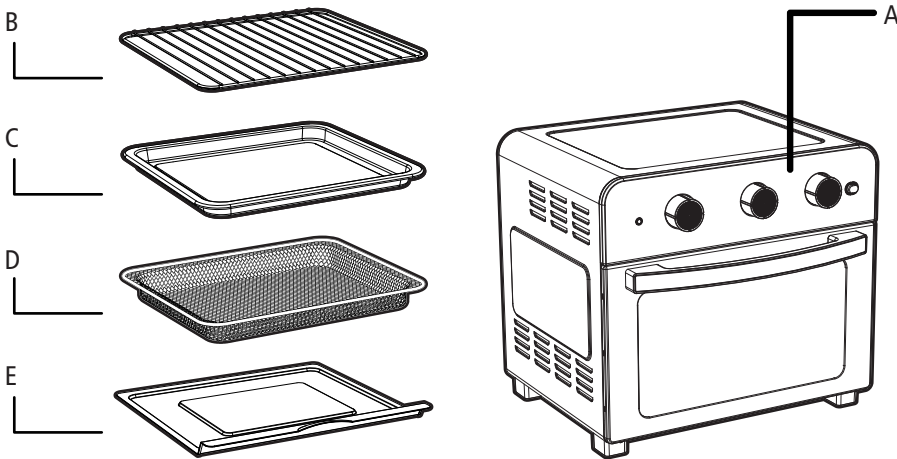
HOT SURFACE:

The areas with the hot surface symbol may be hot during and after appliance use. Use caution when touching these areas, as there is a burn risk. Wear protective gloves for protection when possible.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

KNOW YOUR AIR FRYER OVEN



PARTS DESCRIPTION

- A. Air Fryer Oven
- B. Oven Rack
- C. Baking Tray
- D. Air Fryer Basket
- E. Crumb Tray

B: Oven Rack

The oven rack can be used in three rack positions, bottom, middle, and top. See “Oven Rack/Pan Position” section in the manual. Generally, the top position should be used for Grill, the middle for Air Frying and Toast, and the bottom for bake.

C: Baking Tray

The Baking/Drip Tray can be placed in any of the three rack positions.

D: Air Fryer Basket

The Air Fryer Basket is grated to allow air to pass through the basket for even cooking. The Air Fryer Basket can only be used in conjunction with either the Baking/Drip Pan or on the Wire Rack. The Air Fryer Basket should be placed in the middle rack position unless a recipe states otherwise.

E: Removable Crumb Tray

The Removable Crumb Tray slides out from the bottom front of the Air Fryer Oven for easy cleaning. Always ensure that the Removable Crumb Tray is placed underneath the bottom heating elements whenever the oven is being used.

PRECAUTIONS

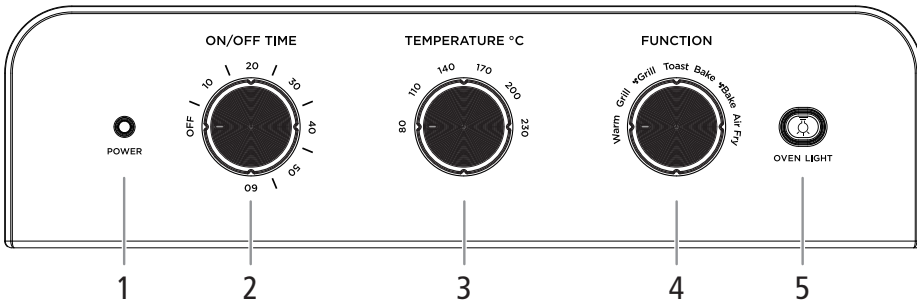
1. Do not attempt to operate this oven with the door open. It is important not to tamper with the safety interlocks.
2. Do not place any object between the oven front face and the door or allow dirt or cleaner residue to accumulate on sealing surfaces.
3. Do not operate the oven if it is damaged. It is particularly important that the oven door close properly and that there is no damage to the
 - a. Door (bent),
 - b. Hinges and latches (broken or loosened),
 - c. Door seals and sealing surfaces.
4. The oven should not be adjusted or repaired by anyone except a properly qualified service person.

INSTALLATION

1. Make sure that all the packing materials are removed from the inside of the door.
2. **WARNING:** Check the oven for any damage, such as misaligned or bent door, damaged door seals and sealing surface, broken or loose door hinges and latches and dents inside the cavity or on the door. If there is any damage, do not operate the oven and contact qualified service person.
3. This Air Fryer Oven must be placed on a flat, stable surface to hold its weight and the heaviest food likely to be cooked in the oven.

4. Do not place the oven where heat, moisture, or high humidity are generated, or near combustible materials.
5. For correct operation, the Air Fryer Oven must have sufficient airflow. Do not cover or block any openings on the appliance. Do not remove feet.
6. Make sure that the power supply cord is undamaged and does not run under the oven or over any hot or sharp surface.
7. The socket must be readily accessible so that it can be easily unplugged in an emergency.
8. Do not use the oven outdoors.

CONTROL PANEL



1. Power on Light

Indicator light will turn on and remain lit when oven is in use.

2. On/Off Timer Dial

Use to set the desired time for all functions. Setting the oven timer, powers the unit on and begins the cooking cycle. When the timer runs out, the unit will power off.

3. Temperature °C Dial

Use to set the desired temperature.

4. Function Dial

Use to select the cooking function.

5. Light Button

Push the button to turn on the interior oven light. The light will not work if the power is off.

BEFORE YOUR FIRST USE

- Unpack the Air Fryer Oven and remove all packaging materials.
- Clean the Air Fryer Oven according to the Care & Cleaning section of this manual.
- Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- We recommend performing a trial run of your Air Fryer Oven to eliminate any protective substance from the heating elements.
- Position your Air Fryer Oven in a well-ventilated area, on a firm, level, heat-resistant surface, clear of curtains, drapes, overhead cupboards, and other combustible materials.
- Leave enough space ($\approx 150\text{mm}/6$ inches) around the unit to allow heat to flow without damage to adjacent cabinets and walls.
- Plug unit into power outlet and switch the outlet on.

COOKING CONTAINERS

Metal, ovenproof glass or ceramic bake ware without glass lids can be used in your Air Fryer Oven. Follow the manufacturer's instructions. Be sure the top edge of the container is at least 40mm (1½ inches) away from the upper heating elements.

Note: Do not use any abrasive material or sharp utensils to clean the oven or any of its parts.

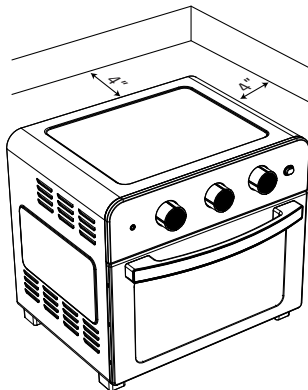
Allow all parts and surfaces to dry thoroughly before using the appliance again.

It is normal during this process for the new elements to give off some odour and a small amount of vapour.

OPERATING INSTRUCTIONS

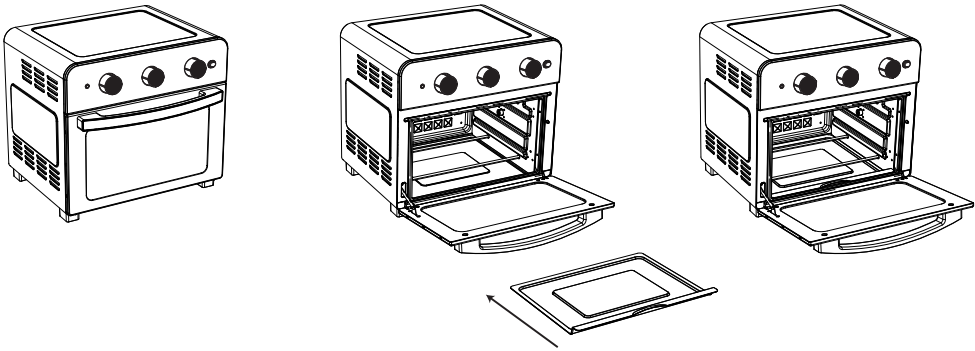
Placement

Place your Air Fryer Countertop Oven on a flat surface. Before using your Air Fryer Countertop Oven, move it 8CM away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.



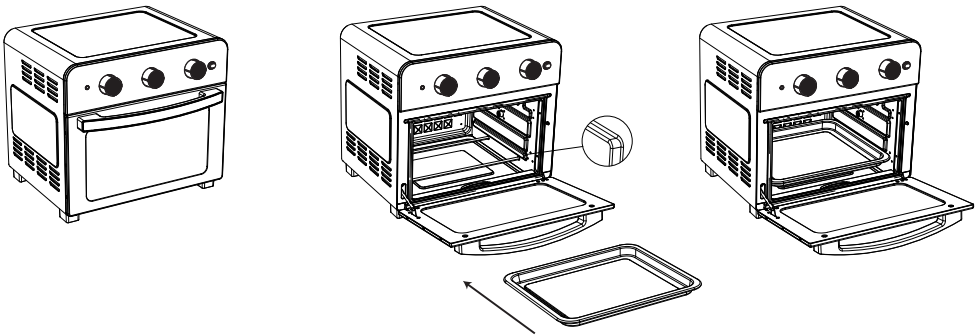
Crumb Tray

Opening front door, put crumb tray into the unit according to the directions shown in the picture below:



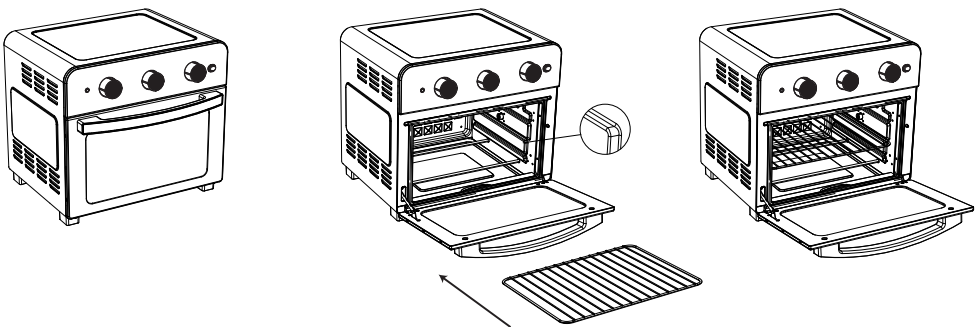
Bake Tray

Put the food into the bake tray and put it into the cooking chamber, and then close the door



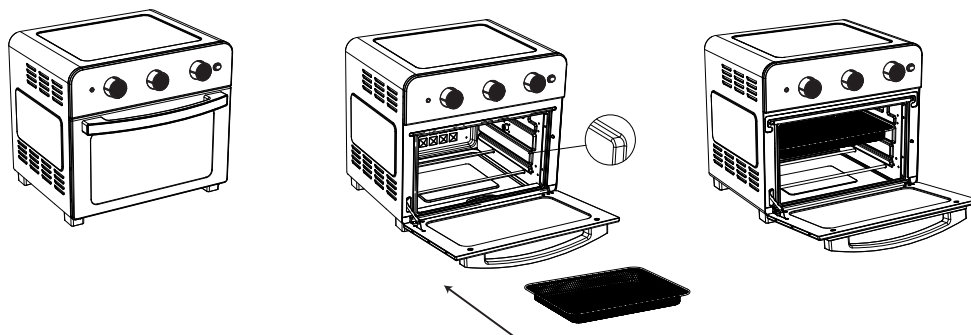
Oven Rack

Insert the oven rack into the unit according to the directions shown in the picture below:



Air Fry Basket

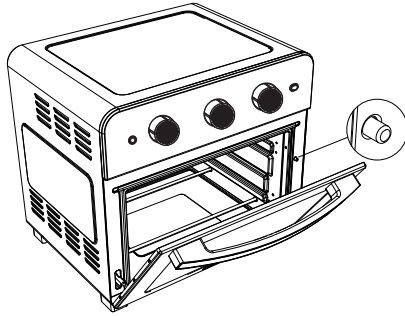
Insert the air fry basket into the unit according to the directions shown in the picture below



NOTE

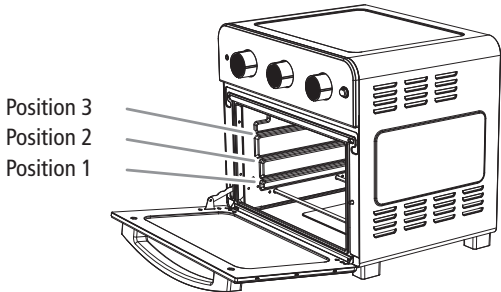
- Choose proper accessories for different cooking purposes.
- Please use oven mitts to take out the crumb tray, bake tray, oven rack and air fryer basket etc. after cooking has finished.
- Always keep the crumb tray on the bottom of the cooking chamber for gathering oil and crumbs.
- Objects should not be stored on the top of the oven.
- The exterior housing will get very hot when in use, keep out of reach of children.
- As soon as the timer is turned, oven starts cooking.
- When the baking time is set to less than 20 minutes, please turn the timer knob to more than 20 minutes, and then turn it to the required time.
- The temperature can be adjusted, if user needs a different temperature, the temperature dial can be set from warm to 230°C.

- **CAUTION:** Always return timer back to zero position if food is removed from oven before the set cooking time is complete or when oven is not in use.
- There is a safety switch as shown in the below picture. Only when the door is closed completely, the machine can work properly. If not, oven will not work.



Oven Rack / Pan Positions

The Air Fryer Oven has 3 rack/pan positions: Position 1 (bottom), Position 2 (middle), position 3 (top). It is suggested that the oven rack or trays (baking tray/ air fryer basket) are put in position 2 (middle) for the best cooking result.



FUNCTIONS

Unwind the power cord. Check that the Crumb Tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

Grill or Fan Grill (Convection)

Set the Function Dial to Grill or Grill. Set Temperature Dial to Toast/Grill (230°C). Then turn the Timer Dial to the desired cooking time to turn on the oven and begin grilling. The power light will illuminate. The timer will ring once when the cycle is complete, and the oven will power off when the time finishes. To stop grilling, turn the Timer Dial to the OFF position.

Grilling Tips:

Never use glass oven dishes to grill.

Be sure to keep an eye on food – items can get dark quickly while grilling.

Bake or Fan Bake.

Place the pan in Position 2 for baking. For chicken or other large items, the pan can be in Position 1.

Set the function to Bake or Bake. Set the Temperature Dial to desired temperature. Then turn the Timer Dial to the desired cooking time to start the oven and begin baking (It is recommended to preheat oven for 5 minutes prior to baking. Incorporate this into the total baking time). The power light will turn on. The timer will ring once when the cycle is complete, and the oven will power off when the time finishes. To stop operation, turn the Timer Dial to the OFF position.

Warm

Set the Temperature Dial to 80°C. Set the Function Dial to Warm. Then turn the Timer Dial to the desired warming time to start the oven and begin warming. The power light will illuminate. The timer will ring once when the cycle is complete, and the oven will power off when the time finishes. To stop warming, turn the Timer Dial to the OFF position.

Toast

Fit Oven Rack into Position 2. If toasting two items, center them in the middle of the Oven Rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back.

Set the Function Dial to Toast, set the Temperature Dial then turn the Timer Dial to the desired time to start the oven and begin toasting. When completed, the timer will ring and turn off. To stop toasting, turn the Timer Dial to the OFF position.

Air Fry

Place the Air Fryer Basket onto the Baking Pan or Oven Rack. Air Fry in rack Position 2. Set the Function Dial to Air Fry. Set Temperature Dial to desired temperature. Then turn the Timer Dial to the desired cooking time to turn on the oven and begin Air Frying. The oven power light will illuminate. The timer will ring once when the cycle is complete, and the oven will power off when the time finishes. To stop Air Frying, turn the Timer Dial to the OFF position.

COOKING CHART

The chart below lists recommended cooking times and portions for various types of foods that can be used in this Air Fryer Oven.

Please note the following is a guide only and please adjust according to your Air Fryer Oven power settings and your cooking requirements.

Food	Function Setting	Recommended Amount	Cooking Time	Recommended Accessories	Rack Position
French Fry	Air Fry	500g	20 mins	Air Fry Basket	Middle
Fish	Air Fry	800g	20 mins	Bake Tray	Middle
Chicken Legs	Air Fry	1KG	20 mins	Air Fry Basket	Middle
Pizza	Bake	25cm	15 mins	Oven Rack	Middle
Bread	Bake	6 slices	5 mins	Oven Rack	Middle

CLEANING & MAINTENANCE

1. Unplug your Air Fryer Oven and allow it to completely cool before cleaning. Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleaning agent to a cloth, not directly onto the Air Fryer Oven. Do not use excess pressure when cleaning the area of the control panel as it could cause the text to be removed over time.
2. Clean the interior walls and bottom of the oven (remove the Crumb Tray first) use a damp soapy cloth or sponge. Never use harsh abrasives or corrosive products including oven cleaner sprays. These could damage the oven surface. Never use steel wool pads on the Air Fryer Oven or accessories.
3. The Oven Rack, Baking / Drip Pan, Air Fryer Basket, and Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush. These parts are not dishwasher safe.
4. Always clean the Crumb Tray after each use. Excess food particles could cause smoking and will be hard to remove from tray. To remove baked-on grease or burnt food particles you can soak the Crumb Tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place.
5. The top interior of the Air Fryer Oven should be cleaned to remove excess grease that may accumulate after cooking greasy foods. Doing so will prevent smoking in the oven during subsequent uses.

TROUBLE SHOOTING

Problem	Possible Solution	
The oven will not turn on.	1	Make sure the oven is plugged in.
Foods are not completely cooked.	1	Increase cooking temperature or time.
Foods are overcooked or burned.	1	Decrease cooking temperature or time.
	2	Make sure food items are not too large and are not touching the heating elements.
Foods are cooked unevenly.	1	Preheat the oven
	2	Make sure food items are not too closely packed into a tray, rack, or other container.
White smoke is coming out of the oven.	1	The oven may produce some white smoke when you use it for the first time. This is normal.
	2	Excess oil or fatty foods may produce white smoke. Make sure the inside of the oven is cleaned properly and not greasy.
Black smoke is coming out of the oven.	1	Immediately turn off the oven and then unplug it. Cool the oven to room temperature. Wait for smoke to clear before opening the oven door or pulling out the tray, basket, or rack.

BEFORE YOU CALL A QUALIFIED SERVICE AGENT

If the oven fails to operate:

1. Check to ensure that the oven is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. Check for a blown circuit fuse or a tripped main circuit breaker. If these seem to be operating properly, test the outlet with another appliance.
3. Check to ensure that the control panel is programmed correctly, and the timer is set.
4. Check to ensure that the door is securely closed.

If none of the above rectifies the situation, then contact a qualified technician. Do not try to adjust or repair the oven yourself

RECIPES

White Choc-Chip Cookies

Preparation Time: 10 minutes

Cooking Time: 12 minutes

Mode: BAKE

Ingredients:

90g caster sugar

90g unsalted butter

3 tsp apricot jam

125g self-raising flour

½ cup white choc-chips

Method:

1. Line the bake pan with baking paper.
2. Cream the butter and sugar until pale and fluffy then mix in the apricot jam.
3. Add the self-raising flour and choc chips and mix to dough consistency. Bring the mix together with your hands to form a ball.
4. Place the biscuit mix in the refrigerator for 10 minutes. Shape small balls of biscuit dough with your hands and place onto the prepared bake pan. Leave plenty of room between each biscuit as they will expand.
5. Meanwhile, insert wire rack on the lowest shelf, turn the temperature/cooking function knob to 160°C and preheat Air Fryer Oven for 10 minutes. Once pre-heated, place the bake pan on the wire rack and set the timer knob to bake for 10-12 minutes until golden brown. Cool biscuits on the bake pan for 10 minutes before transferring to a cooling rack.

Makes 18-24

Greek Lemon Chicken With Crispy Potatoes

Serves: 4

Preparation Time: 15 minutes

Cooking Time: 1 hour 15 minutes

Mode: Air Fry

Ingredients:

1.5kg free range chicken

500g roasting potatoes, cut into 3cm pieces

1 lemon, zest grated

2 Tbsp olive oil

2 tsp salt flakes

1 tsp dried oregano

½ tsp cracked black pepper

Method:

1. Wash the chicken and pat dry with paper towel. Rest for 20 minutes at room temperature.
2. Add the potatoes to a saucepan of cold salted water. Bring to the boil, then reduce heat and simmer for 15 minutes, or until tender. Drain potatoes and leave to steam dry.
3. Whisk lemon zest with remaining ingredients. Coat the chicken all over using half the marinade. Cut the lemon in half and place both halves inside the chicken cavity. Cut a piece of foil large enough to fit the chicken, breast side down.
4. Place the chicken and foil on the air fry rack and slide into the middle shelf of the Air Fryer Oven. Insert the drip tray on the bottom shelf. Air-fry for 30 minutes. Rotate the air fry rack during cooking, for even browning.
5. Toss the potatoes in the remaining marinade. Carefully remove the air fry rack from the Air Fryer Oven and use tongs to turn the chicken over, breast side up. Arrange potatoes around the chicken and return to the Air Fryer Oven for 30 minutes.
6. Remove the cooked chicken from the Air Fryer Oven. To test, insert a meat thermometer into the thickest part of the leg meat. The temperature should read 73°C or above. Otherwise, pierce the thickest part with a skewer. If the juices run clear, the chicken is likely cooked.
7. Rest the cooked chicken on a board for 15 minutes. Return the potatoes to the Air Fryer Oven to crisp up, making sure to remove the foil and the bottom drip-tray for evenly golden potatoes.
8. Carve the chicken and serve slices with the crispy potatoes, along with a Greek salad or steamed vegetables.

Roast Pork Loin with Crackling

Serves: 4

Preparation Time: 15 minutes (Overnight)

Cooking Time: 1 hour 20 minutes

Mode: Air Fry and Bake

Ingredients:

1kg pork loin roast

2 tsp white vinegar

1 Tbsp olive oil, plus extra for the rind

1 Tbsp finely chopped sage, thyme, or rosemary leaves

1 clove garlic, peeled and roughly chopped

2 tsp salt flakes

1 tsp ground fennel seeds

½ tsp ground black pepper

Method:

1. Pat the pork dry with paper towel. Using a small sharp knife, score the skin in long parallel cuts about 5mm apart, being careful not to cut into the meat. Rub the skin with the vinegar. If time permits, refrigerate uncovered for 1 hour, or overnight if possible.
2. Combine the oil, herbs, garlic, 1 teaspoon of salt, fennel, and pepper. Rub all over the meat, but not the skin. Cut a piece of foil large enough to wrap the pork. Place the pork in the centre, skin facing up. Brush the skin with oil and rub in the remaining salt. Wrap the foil to cover the meat, but not the skin.
3. Sit the pork on the air fry rack and slide into the middle shelf of the unit. Insert the drip tray on the bottom shelf. Air-fry for 30 minutes, or until the crackling is golden and crisp all over. Rotate the air fry rack during cooking, for even browning.
4. Turn the top dial to the Bake function and set the temperature to 190°C. Roast for 50 minutes – 1 hour, or until the pork is cooked through. To test, insert a meat thermometer into the thickest part of the meat. The temperature should read 63°C or above. Otherwise, pierce pork with skewer. If the juices run clear, the pork is likely cooked.
5. Transfer the pork roast to a board to rest for 15 minutes. To serve, remove the crackling and cut into strips. Carve the meat across the grain into slices.

Chunky Eggplant Fries

Serves: 4 (As a side)

Preparation Time: 15 minutes

Cooking Time: 15 minutes

Mode: Air Fry

Ingredients:

1 medium (350g) eggplant

2 medium eggs

1 cup panko breadcrumbs

2/3 cup plain all-purpose flour

Salt flakes and ground pepper to taste

Method:

1. Trim the top off the eggplant and discard. Slice the eggplant lengthways into 1.5cm thick slices. Cut each slice into 1.5cm batons, then cut each of these batons in half across the middle. You should have around 36 pieces, each around 6cm long.
2. Place the eggs, breadcrumbs, and flour in three separate bowls. Whisk the eggs with a tablespoon of water and season the flour with salt and pepper.
3. Dip each eggplant piece in egg, then dredge in flour to coat well. Dip in egg once more, then coat evenly in breadcrumbs. Repeat with all the eggplant chips.
4. Transfer to the air fry rack and slide into the middle shelf of Air Fryer Oven. Air-fry for 15 minutes, turning the chips and the rack for even cooking.
5. When deep golden brown all over, remove eggplant chips from the Air Fryer Oven and season with extra salt and pepper if desired. Serve with a dipping sauce.

Salt & Pepper Calamari

Serves: 4

Preparation Time: 15 minutes

Cooking Time: 5 minutes

Mode: Air Fry

Ingredients:

2 x 200g calamari tubes, fresh or frozen

¼ cup corn flour

¼ cup rice flour

1 Tbsp sea salt flakes

1 Tbsp mixed peppercorns, freshly ground Olive oil spray

Method:

1. Clean the calamari tubes, then slice down the long edge to open out like a book. Using a sharp knife, gently score the inside of the calamari tubes in a crisscross pattern, making sure not to cut all the way through. Once scored, cut the calamari into 3cm pieces, including the tentacles if using.
2. Combine the remaining ingredients in a large bowl. Toss half the calamari pieces in the flour mixture to coat well. Spread pieces evenly over the air fry rack, crisscross pattern facing down, and spray lightly with oil spray.
3. Transfer to the middle shelf of the Air Fryer Oven and cook on air fry mode for 5 minutes, shaking the rack every now and then for even cooking. Calamari should be lightly golden and curled up when cooked. Be careful not to overcook the calamari, as it can become tough.
4. Repeat with remaining calamari and flour mixture.
Serve with a dipping sauce or herb salad.

Sticky Pork & Pineapple Kebabs

Preparation Time: 20 minutes

Cooking Time: 12 minutes

Mode: Grill

Ingredients:

500g pork loin fillets, cut into 2cm pieces

1 x 225g tin pineapple chunks

1 tbs soy sauce

1 tbs rice vinegar

1 tsp sesame oil

12 long wooden skewers

1 red capsicum, cut into 2cm pieces

1 red onion, cut into 2cm pieces

1 tsp sesame seeds

Method:

1. Place the pork in a large bowl. Pour the pineapple juice from the tinned pineapple over the pork and set aside the pineapple pieces. Pour the soy, rice vinegar and sesame oil into the bowl and mix through the pork to combine.
2. Thread the kebabs starting with a piece of pork, red capsicum, onion, pineapple, and repeat, finishing each skewer with a piece of pork.
3. Insert the wire rack on the middle shelf with slide the bake pan underneath to form a drip tray. Place the kebabs directly on the wire rack. Set the temperature/cooking function knob to Grill and turn the timer knob to cook for 12 minutes. Turn the kebabs over every 2 minutes so they are cooked through on each side.
4. To serve, pile the kebabs on a large serving platter and garnish with a sprinkle of sesame seeds.

Makes at least 10

SPECIFICATIONS

Rated voltage/ Frequency: 220-240V~50-60Hz

Rated power: 1700W

MADE IN CHINA

WARRANTY

In the unlikely event that you have a problem with your Brabantia appliance, please be aware that your Brabantia appliance has a 2-year warranty.

For all enquiries, please contact the retailer you purchased this product from or the New Zealand Brabantia Agent toll free number 0800 127 727.

Warranty Exclusions

The warranty will not be valid if:

1. The product has not been installed, operated or maintained in accordance with the manufacturer's operating instructions provided with the product.
2. The product has been used for any purpose other than its intended function.
3. The damage or malfunction of the product is caused by any of the following:
 - Incorrect voltage
 - Accidents (including liquid or moisture damage)
 - Misuse or abuse of the product
 - Faulty or improper installation
 - Mains supply problems, including power spikes or lightning damage
 - Infestation by insects
 - Tampering or modification of the product by persons other than authorised service personnel
 - Exposure to abnormally corrosive materials
 - Insertion of foreign objects into the unit
 - Usage with accessories not pre-approved by Brabantia

Warning: To reduce the risk of fire or electric shock, never use the appliance together with an external electronic timer. Have any repairs carried out solely by a qualified electrician. Never try to repair the appliance yourself.

PLEASE REFER TO AND HEED ALL WARNINGS AND PRECAUTIONS IN THIS INSTRUCTION MANUAL.

DUE TO CONTINUOUS PRODUCT DEVELOPMENT, SPECIFICATIONS MAY BE SUBJECT TO CHANGE WITHOUT PRIOR NOTIFICATION.

ENVIRONMENT FRIENDLY DISPOSAL



This marking indicates that this product should not be disposed of with other household waste. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable re-use of material resources. To dispose of your appliance correctly, please contact or take it to your local refuse/recycling centre. Alternatively, contact your local council for information on your local re-use centre. Please make this product environmentally safe for recycling.





Manufactured by SRB Pacific Limited under
exclusive licence of Brabantia Nederland B.V.

SRB Pacific Limited,
PO Box 331260, Takapuna,
Auckland 0740, New Zealand

PRODUCT INFORMATION

BBEK1138BLK 23L AIR FRYER OVEN



BRISCOES NEW ZEALAND LTD.