

# BRABANTIA DUAL DRAWER AIR FRYER

Instruction Manual  
BBEK1134



[www.brabantia.com/electrical-appliances](http://www.brabantia.com/electrical-appliances)

 **brabantia**



## **THANK YOU FOR PURCHASING OUR DUAL DRAWER AIR FRYER**

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. Do not immerse the housing in water or rinse under the tap due to the electronic and heating components.
2. Avoid any liquid entering the appliance to prevent electric shock or short-circuit.
3. Keep all food ingredients in the basket to prevent any contact from the heating elements.
4. Do not cover the air inlet or the air outlet when the appliance is operating.
5. Do not fill the pan with oil. Filling the pan with oil may cause a fire hazard.
6. Do not touch the inside of the appliance while it is operating.
7. Check if the voltage indicated on the appliance fits the local mains voltage.
8. Never let the power cord hang over the edge of a counter or table or touch hot surfaces.
9. Keep the appliance and its mains cord out of the reach of children.
10. Keep the mains cord away from hot surfaces.
11. Do not connect appliance to an external timer switch.
12. Do not place the appliance on or near combustible materials such as a tablecloth or curtain.
13. Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance.
14. Do not place anything on top of the appliance.
15. Do not use the appliance for any other purpose than described in this manual.
16. Do not operate the appliance unattended.
17. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings.
18. Be careful of hot steam and air when you remove the pan from the appliance.
19. If you see dark smoke coming out of the appliance, immediately unplug the Air Fryer and wait for the smoke emission to stop before you remove the pan from the appliance.
20. Ensure the appliance is placed on a horizontal, even and stable surface.
21. The use of accessories is not recommended by the appliance manufacturer as it may cause injuries.
22. Always unplug the appliance while not using.
23. The appliance needs approximately 30 minutes to cool before handling or cleaning safely.
24. 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.
25. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person to avoid a hazard.

26. Young children should be supervised to ensure that they do not play with the appliance.
27. Appliance not intended to be operated by means of an external timer or separate remote-control system.
28. Do not use the Air Fryer outside.
29. Let the appliance cool down for about 30 minutes before you handle or clean it.
30. Remove burnt remnants.
31. This appliance is intended for normal household use only. It is neither intended for use in environments such as staff kitchens, offices, farms or other work environments, nor intended to be used by clients in hotels or other similar environments.
32. If the appliance is used improperly or if it is not used according to the instructions in the user manual, the warranty becomes invalid and seller refuses any liability for any damage that may be caused.

## **DO NOT THROW AWAY INSTRUCTIONS**

**CAUTION:** Do not leave Air Fryer unattended when in operation. To reduce the risk of fire, keep oven interior completely clean and free of food residue, oil, grease and any other combustible materials.

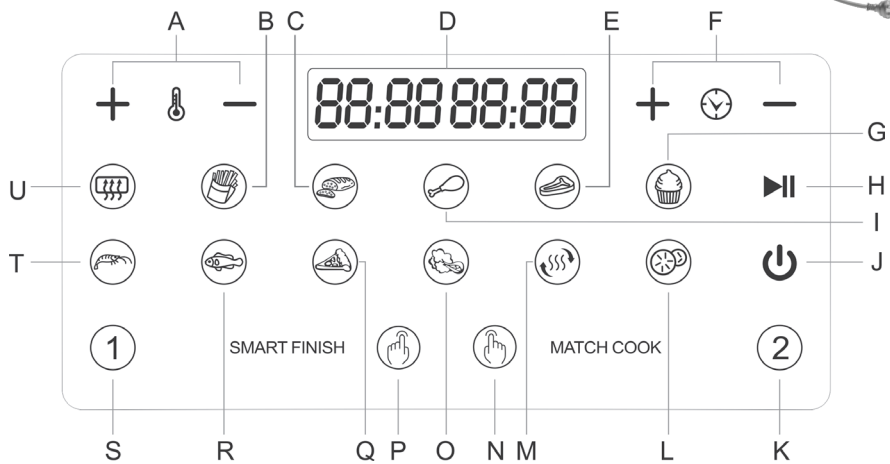
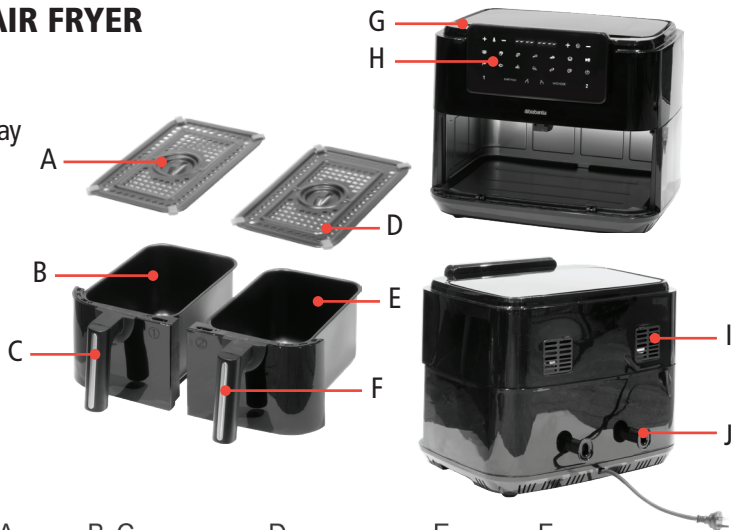
**CAUTION:** A fire may occur if the Air Fryer is covered or touching flammable materials including curtains, draperies, walls and the like when in operation or after, when still hot. Do not place any of the following materials in the Air Fryer, on top of the Air Fryer, or in contact with the Air Fryer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

## **SAVE THESE INSTRUCTIONS**

**FOR HOUSEHOLD USE ONLY, NOT INTENDED  
FOR COMMERCIAL USE**

# KNOW YOUR AIR FRYER

A/D: Frying rack  
 B/E: Frying drawer tray  
 C/F: Basket handle  
 G: Air inlet  
 H: Control panel  
 I: Vent windows  
 J: Power cord storage place  
 K: Power cord



A	Temperature plus/minus	B	Chips/Fries	C	Meat/Roast
D	Timer/Temperature Display	E	Steak/Chops	F	Timer plus/minus
G	Cake/Baking	H	Start/Pause	I	Drumstick/Chicken
J	ON/OFF	K	Zone 2	L	Dehydrate
M	Re-Heat	N	Match Cook	O	Vegetables
P	Smart Finish	Q	Pizza	R	Fish
S	Zone 1	U	Shrimp/Seafood	V	Pre-Heat

## PRIOR TO THE FIRST USE

1. Remove all packing materials.
2. Remove any stickers or labels from the appliance, other than the rating label and serial number label.
3. Thoroughly clean the frying drawer tray, with hot water and some liquid washing soap using a non-abrasive sponge.  
Note: The frying rack is dishwasher proof.
4. Wipe the inside and outside of the appliance with a moist cloth.

## PREPARING FOR USE

1. Place the appliance on a stable, horizontal, and heat-resistant surface.
2. Place the frying rack in the frying drawer tray properly.

**Do not fill the frying drawer tray with oil or any other liquid.**

**Do not put anything on top of the appliance.**



**This disrupts the airflow and affects the air-frying result.**

## USING THE APPLIANCE



### 1. Power on

Plug in, the machine BEEPS and lights up. 1 second later, machine will be back in standby mode: all lights will be off except .

### Zone 1 or Zone 2 working individually

Plug in, machine is in standby mode. press , then press **1** or **2**, select cooking function. You can adjust the time and temperature freely by using Time +/- and Temperature +/- button. You can also press any function icon to cook different food. Then press  to start.

### Zone 1 and Zone 2 working together

- 1) Plug in, machine is in standby mode. Press , then press **1**, select cooking function. You can adjust the time and temperature freely by using Time +/- and Temperature +/- button. You can also press any function icon to cook different food.
- 2) After finish **1** function, press **2** and select cooking function. You can adjust the time and temperature freely by using Time +/- and Temperature +/- button. You can also press any function icon to cook different food.
- 3) Once finished programming press  to start. Every function has its own default time and temperature (As shown in the table below). Customer can adjust the time and temperature freely by using Time +/- and Temperature +/- button.

The temperature control range is 50-200°C, every click on the + / - temperature will increase or reduce 10°C. At 200°C, press the "+", will loop back to a temperature of 50°C, press the "-" at 50°C temperature will cycle back to 200°C. In the process of temperature control, temperature digital display will flicker on the screen, after flickering 3 times, the temperature has been set.

The adjusting time range is 1 to 60 mins, every click on the + / - time will increase or reduce 1 min. At 60 min if you press "+", the time will cycle back to 01 min. At 01 min, if you press "-", the temperature will cycle back to 60 min. In the process of time control, time digital display will flicker on the screen, after flickering 3 times the time has been set.

### 3. Start, pause/stop

After selecting the desired function, set the right time and right temperature, press ►||, the ►|| symbol will start to flash, once BEEPING stops, the machine will start to cook.

To PAUSE during cooking press ►||, once BEEPING stops, the machine stops working. To restart the machine, press the ►|| symbol stops flashing during the machine working, press ⏻, after BEEPS, machine stop working, and machine back to standby mode.

#### **Note:**

(1). During the cooking process (while the machine is working), you can take frying drawer tray out and the machine will automatically pause and stop cooking. You can check cooking result or add more food, once you put the frying drawer tray back in the machine will continue to work on the program you have already set.

### 4. End of program

Heating element stops working when cooking time is finished. The machine will show 00 min, the motor/fan continues to work for 1 min during the buzzer warning. This is cooling the machine and then the machine enters the standby mode.

## SMART FINISH



Use SMART FINISH when cooking 2 foods using 2 different functions, temperatures and/or cook times. You can program each zone and use SMART FINISH to have both zones finish cooking at the same time. The air fryer syncs the finish times so both frying drawers are ready together.

**Step 1:** Program Zone 1, place food in frying drawer tray (with frying rack), press Select the desired cooking function (adjust temperature and time if required)

**Step 2:** Program Zone 2, place food in the frying drawer tray (with frying rack), press Select the desired cooking function (adjust temperature and time if required)

**Step3:** Select SMART FINISH



Press ►|| to begin cooking.

## MATCH COOK















Use MATCH COOK when cooking the same food with the same cooking time, temperature and cook times. You can select the desired function and MATCH COOK to have both zones cooking and finishing at the same. When you set Zone 1 and use MATCH COOK the unit automatically matches the settings to Zone 2.

**Step 1:** Select MATCH COOK, place food in the frying drawer tray (with the frying rack)

**Step 2:** Select the desired cooking function and press ►|| to begin cooking.



## Menu table

PROGRAM FUNCTIONS			
	Function	Default time(min)	Default temperature (°C)
	Pre-heat	3	180
	French fries	18	200
	Meat	12	200
	Drumsticks	20	200
	Steak	12	180
	Cake	25	160
	Shrimp	8	180
	Fish	10	180
	Pizza	20	180
	Vegetable	10	160
	Reheat	15	150
	Dehydrate	360 (Adjustable time: 0.5 hour to 24 hours)	60

**Caution:** Do not touch the drawer tray or rack during and about 30mins after use, as it gets very hot. Only hold the drawer by the handle.

## BASIC AIR FRYING

1. Plug into power socket, ensuring the machine is on a stable, horizontal, and heat-resistant surface.
2. Put the frying rack in the frying drawer tray, add ingredients into the frying drawer tray.
3. Put the frying drawer tray in the right position in the machine so it clicks into place. Choose the desired function from menu and press START/PAUSE to start cooking.
4. The screen display will show the temperature and time. Temperature is the setting temperature and time is the remaining cooking time. The function selected will flash.
5. Some ingredients require shaking halfway through the preparation time (see section 'Settings' in this chapter). To shake the ingredients, you can pull the frying drawer tray out of the appliance by the handle and shake it. Then, you can slide the frying drawer tray back into the air fryer.
6. When you hear the timer bell, the set preparation time has elapsed. You can pull the frying drawer tray out of the appliance and place it on a heat-resistant surface.
7. Check whether the ingredients are ready.  
If the ingredients are not ready yet, you can simply slide the frying drawer tray back into the appliance and cook for extra minutes using the same function and adjusting the time up or down.
8. Remove the cooked food onto a plate or serving dish.
9. When a batch of food is ready, the air fryer is instantly ready for preparing another batch.

**Tip:** To remove large or fragile ingredients, you can use a pair of tongs to lift the ingredients out of the frying drawer tray.

**Note:** When you use the Brabantia Dual Drawer Air Fryer for the first time, a slight smoke or odour maybe emitted. This is normal and will soon disappear. It is essential to ensure that there is sufficient ventilation around the Air Fryer.

## SETTINGS

Apart from the preset menu, you also can use this air fryer to make other food by setting the time and temperature. The tables on pages 12, 13 and 14 helps you to select the basic setting for the ingredients you want to prepare.

Due to the separate working modes for each drawer, if using the single drawer the cooking time is slightly shorter than when using the dual drawer. These timings are indicated accordingly.

**Note:** Keep in mind that these settings are only for reference. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients. Because the Rapid Air Technology instantly reheats the air inside the appliance, pulling the frying drawer tray briefly out of the appliance during hot air frying barely disturbs process.

## COOKING TIPS

Air Fryer and Parts will become hot during the cooking process.

Do not over fill the frying drawer tray with food.

Do not pack food into the frying drawer tray.

## USING OIL

Adding a small amount of oil to food can make them crispier.

Oil sprays are good for applying small amounts of oil evenly to food.

## FOOD TIPS

You can air fry frozen food that can be cooked in an oven.

To make cakes, hand-pies, or any foods with filling or batter, you can place foods in heat-safe container and put that in the frying drawer tray.

Pat dry food with marinade or sauces before adding to the frying drawer tray.

## REHEATING FOODS

Simply set temperature to 150 °C for up to 10 minutes.

**COOKING GUIDE** - Note: these settings are a guide. As ingredients differ in size shape and brand, you may need to adjust cooking times and temperatures.

**Tip:** It is better to add 3 minutes to the preparation time before you start air frying if the appliance is cold.

## CLEANING

Clean the appliance after every use.

**The frying drawer tray, frying rack and the inside of the appliance have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.**

1. Remove the mains plug from the wall socket and let the appliance cool down.  
**Note:** Remove the frying drawer tray to let the air fryer cool down more quickly.
  2. Wipe the outside of the appliance with a moist cloth.
  3. Clean the frying drawer tray and rack with hot water, some washing liquid soap and a non-abrasive sponge. You can use a washing liquid to remove any remaining dirt.  
**Note:** The frying rack is dishwasher-proof.  
**Tip:** If dirt is stuck to the frying rack, or the bottom of the frying drawer tray, fill the tray with hot water and with some washing liquid soap. Put the frying rack in the tray and let the frying drawer tray and the frying rack soak for approximately 10 minutes.
1. Clean the outside of the appliance with hot water and a non-abrasive sponge.
  2. Clean the heating element with a cleaning brush to remove any food residues.

## STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all parts are clean and dry.

## AIR FRY COOKING CHART

VEGETABLES						
INGREDIENT	AMOUNT PER ZONE	PREPARATION	TOSS IN OIL	TEMP(°C)	SINGLE ZONE	DUALZONE
Asparagus	1 bunch	Whole, stems trimmed	2 tsp	200	8-12 mins	20-25 mins
Beets	6-7 small	Whole	None	200	30-35 mins	35-40 mins
Bell peppers (for roasting)	3 small peppers	Whole	None	200	10-15 mins	15-20 mins
Broccoli	1 head	Cut in 2cm florets	1 Tbsp	200	8-10 mins	15-17 mins
Brussels Sprouts	500gms	Cut in half, stems removed	1 Tbsp	200	15-20 mins	20-25 mins
Carrots	500gms	Peeled, cut in 2cm pieces	1 Tbsp	200	13-16 mins	25-30 mins
Cauliflower	1 head	Cut in 1-inch florets	2 Tbsp	200	17-20 mins	20-25 mins
Corn on the cob	2 ears, cut in half	Husks removed	1 Tbsp	200	12-15 mins	18-20 mins
Green beans	350gms	Trimmed	1 Tbsp	200	8-10 mins	10-15 mins
Kale (for chips)	5 cups, packed	Torn in pieces, stems removed	None	200	7-9 mins	15-20 mins
Mushrooms	230gms	Rinsed, cut in quarters	1 Tbsp	200	7-9 mins	13-15 mins
Potatoes, russet	680gms	Cut in 2cm wedges	1 Tbsp	200	20-22 mins	35-38 mins
	500gms	Hand-cut fries*, thin	1/2-3 Tbsp, canola	200	20-24 mins	30-35 mins
	500gms	Hand-cut fries*, thick	1/2-3 Tbsp, canola	200	19-24 mins	35-40 mins
	3 whole (200gms - 230gms)	Pierced with fork 3 times	None	200	30-35 mins	37-40 mins
	680gms	Cut in 2cm chunks	1 Tbsp	200	15-20 mins	30-35 mins
Potatoes, sweet	3 whole (200gms - 230gms)	Pierced with fork 3 times	None	200	36-42 mins	40-45 mins
Zucchini	500gms	Cut in quarters lengthwise, then cut in 2cm pieces	1 Tbsp	200	15-18 mins	25-28 mins

## AIR FRY COOKING CHART (CONTINUED)

POULTRY						
Chicken breasts	2 breasts	Bone in	Brushed with oil	200	25-30 mins	30-35 mins
	4 breasts	Boneless	Brushed with oil		22-24 mins	25-28 mins
Chicken thighs	2 thighs	Bone in	Brushed with oil	200	22-28 mins	26-29 mins
	4 thighs	Boneless	Brushed with oil		18-22 mins	25-28 mins
Chicken wings	1KG	Drumettes & flats	1 Tbsp	200	18-22 mins	43-47 mins
FISH & SEAFOOD						
Crab cakes	2 cakes (200gms - 230gms each)	None	Brushed with oil	200	5-10 mins	10-13 mins
Lobster tails	4 tails (100gms-115gms each)	Whole	None	200	5-8 mins	15-18 mins
Salmon fillets	3 fillets (115gms each)	None	Brushed with oil	200	7-12 mins	13-17 mins
Shrimp	500gms	Whole, peeled, tails on	1 Tbsp	200	7-10 mins	10-13 mins
BEEF						
Burgers	2 patties (110gms each, 80% lean)	1cm thick	Brushed with oil	200	8-10mins	10-13mins
Steaks	2 steaks (220gms each)	Whole	Brushed with oil	200	10-20mins	14-18mins
PORK						
Bacon	3 strips, cut in half	None	None	170	8-10mins	9-12mins
Pork chops	2 thick cut, bone in chops (280-300gms each)	Bone in	Brushed with oil	200	15-17mins	23-27mins
	2 boneless chops (280gms each)	Boneless	Brushed with oil	200	14-17mins	17-20mins
Pork tenderloins	500gms	None	Brushed with oil	190	15-20mins	20-25mins
Sausages	5 sausages	None	None	200	7-10mins	17-22mins

## AIR FRY COOKING CHART (CONTINUED)

FROZEN FOODS						
Chicken cutlets	3 cutlets	None	None	200	18-21mins	20-25mins
Chicken nuggets	1 box (350gms)	None	None	200	10-13mins	18-21mins
Fish fillets	1 box (6 fillets)	None	None	200	14-16mins	17-22mins
Fish sticks	18 fish sticks (320gms)	None	None	200	10-13mins	16-19mins
French fries	1 lb	None	None	200	18-22mins	28-32mins
French fries	1 lbs	None	None	200	32-36mins	50-55mins
Mozzarella sticks	1 box (320gms)	None	None	190	8-10mins	10-12mins
Pot stickers	2 bags (280gms)	None	1 Tbsp	200	12-14mins	16-18mins
Pizza rolls	1 bag (500gms or 40 count)	None	None	200	12-15mins	15-18mins
Popcorn shrimp	1 box (480-450gms)	None	None	200	9-11mins	14-18mins
Sweet potato fries	500gms	None	None	200	20-22mins	30-32mins
Tater tots	500gms	None	None	190	18-22mins	25-27mins
Onion Rings	320gms	None	None	190	13-16mins	18-22mins

## DEHYDRATE CHART

INGREDIENT	PREPARATION	TEMP(°C)	SINGLE ZONE	DUAL ZONE
<b>FRUIT &amp; VEGETABLES</b>			<b>TIMES ARE THE SAME FOR BOTH ZONES</b>	
Apples	Cored, cut in 1cm slices, rinsed in lemon water, patted dry	60		7-8 hours
Asparagus	Cut in 2cm pieces, blanched	60		6-8 hours
Bananas	Peeled, cut in 1cm slices	60		8-10 hours
Beets	Peeled, cut in 1/3cm slices	60		6-8 hours
Eggplant	Peeled, cut in 1-2cm slices, blanched	60		6-8 hours
Fresh herbs	Rinsed, patted dry, stems removed	60		4 hours
Ginger root	Cut in 1cm slices	60		6 hours
Mangoes	Peeled, cut in 1cm slices, pip removed	60		6-8 hours
Mushrooms	Cleaned with soft brush (do not wash)	60		6-8 hours
Pineapple	Peeled, cut in 1-2cm slices	60		6-8 hours
Strawberries	Cut in half or in 1-2cm slices	60		6-8 hours
Tomatoes	Cut in 1cm slices or grated; steam if planning to rehydrate	60		6-8 hours
<b>MEAT,POULTRY,FISH</b>			<b>TIMES ARE THE SAME FOR BOTH ZONES</b>	
Beef jerky	Cut in 1-2cm slices, marinated overnight	70		5-7 hours
Chicken jerky	Cut in 1-2cm slices, marinated overnight	70		5-7 hours
Turkey jerky	Cut in 1-2cm slices, marinated overnight	70		5-7 hours
Salmon jerky	Cut in 1-2cm slices, marinated overnight	70		3-5 hours

## USING DUALZONE TECHNOLOGY: SMART FINISH

CHOOSE ANY TWO		ADD ONE RECIPE PER ZONE		SET BOTH ZONES AND USE SMART FINISH	
RECIPE	AMOUNT	MIX OR COMBINE THESE INGREDIENTS	FUNCTION	TEMP/TIME	
Crab Cakes	2 crab cakes	Brush with melted butter	Shrimp/Seafood	Adjust to 195°C/15 mins	
Balsamic Roasted Tomatoes	2 pints cherry tomatoes	1/2 cup balsamic vinegar 1Tbsp Canola Oil	Chips/Fries	Adjust to 195°C/15 mins	
Maple Sage Pork Chops	2-3 boneless pork chops (100gms each)	4tsp maple syrup, 2Tbsp finely chopped fresh sage, 2tsp olive oil	Steak/Chops	Adjust to 195°C/17-20 mins	
Cajun Russet Potatoes	4 medium potatoes, diced	2 Tbsp canola oil 2 Tbsp Cajun seasoning	Chips/Fries	Adjust to 200°C/30 mins	
Classic Meatloaf	1 lb meatloaf mix (beef, pork, veal)	1/4 cup ketchup, 1/4 cup yellow mustard, 1 egg, 1/2 cup panko breadcrumbs, 1/4 cup Parmesan cheese	Meat/Roast	Adjust to 165°C/35 mins	
Green Beans with Almonds	1 lb green beans, ends trimmed	2 Tbsp canola oil 1/2 cup sliced Almonds	Vegetables	Adjust to 195°C/15 mins	
Miso Glazed Salmon	3 salmon fillets (150gms each)	2 Tbsp miso paste, 1 teaspoon canola oil, rub onto Salmon	Fish	Adjust to 195°C/15 mins	
Honey Hazelnut Brussels Sprouts	500gms Brussels sprouts, cut in half	2 Tbsp canola oil, 1/4 cup honey, 1/2 cup chopped hazelnuts	Vegetables	Adjust to 195°C/23 mins	
Buffalo Chicken Thighs	4 boneless skin-on chicken thighs (120-150gms each)	1 cup buffalo sauce, toss with chicken	Drumsticks/Chicken	Adjust to 200°C/27 buffalo	
Plants Based "Meat" Burger	400gms plant-based ground "meat" (4 x 100gms patties)	1Tbsp minced garlic, 1Tbsp minced onion	Meat/Roast	Adjust to 185°C/20 mins	
Mediterranean	1 head cauliflower, cut in 2-4cm florets	1/2 cup tahini, 2 Tbsp canola oil	Vegetables	Adjust to 195°C/35 mins	
French Fries	500gms French fries	Season as desired	Chips/Fries	Adjust to 200°C/30 mins	



## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work	The appliance is not plugged into the mains.	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.
Food not fully cooked	The amount of the ingredients in the Frying Drawer Tray is too much.	Put smaller batches of ingredients in the Frying Drawer 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 'Settings').
	The preparation time is too short.	Turn the timer knob to the required preparation time (see section 'Settings').
The ingredients are fried unevenly in the air fryer.	Certain types of the ingredients need to be shaken halfway throughout the preparation time.	Ingredients that lie on the top of or across each other (e.g. fries) need to be shaken halfway throughout the preparation time (see section 'Settings').
Fried snacks are not crispy when they come out of the air fryer	You use a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
Cannot slide the pan into the appliance properly.	There is too much food in the Frying Drawer Tray.	Do not fill the Frying Drawer Tray beyond the maximum amount indicated in the table on the earlier page.
White smoke comes out of the appliance	You are preparing greasy ingredients.	Note that the temperature is well-controlled to be under 180°C, when you fry greasy ingredients in the air fryer.
	The pan still contains greasy residues from the previous use.	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh potato fries are fried unevenly in the air fryer.	You did not soak the potato sticks properly before you fried them.	Soak the potato sticks in a bowl of water for at least 30 minutes; take them out and dry them with kitchen paper.
	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
Fresh potato 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 coat them with oil.
		Cut the potato into thinner sticks for a crispier result.
		Add slightly more oil for a crispier result.

## SPECIFICATIONS

Rated voltage/ Frequency: 220-240V~50Hz Rated power: 2100-2400W

MADE IN CHINA

## 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.

## **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

**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.**



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

SRB Pacific Limited,  
PO Box 113068, Newmarket,  
Auckland 1149, New Zealand

## PRODUCT INFORMATION

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BBEK1134 DUAL DRAWER AIR FRYER



BRISCOES NEW ZEALAND LTD.