

# Brooklyn

LIVING MADE EASY

## 5.5L DIGITAL AIR FRYE

BAF5.5LW



### INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference



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# GENERAL SAFETY

## IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Air Fryer. The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to. Please follow all instructions and take notice of all warnings.

 <b>CAUTION</b> <b>RISK OF ELECTRIC SHOCK</b> <b>DO NOT OPEN</b>		<p>The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons. The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.</p>
<p>The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.</p>		

## IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

- Only using furniture that can safely support the Products.
- Ensure the Product is not overhanging the edge of the supporting furniture.
- Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
- Do not place the product on cloth or other conductive materials.
- Warn children of the dangers of climbing on furniture to reach the air fryer or its controls and to call for an adult to assist.

# GENERAL SAFETY (Cont.)

- When handling Air fryer, make sure to use handle to remove basket after using the air fryer. Other surfaces may be hot.
- The outside of the air fryer is hot during and after use.
- Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the air fryer, including trays, racks, accessories, or containers.
- When the air fryer is not in use, and before cleaning, turn off the appliance, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- Do not immerse the housing, cord, or plug in water or liquid.
- Closely supervise children near the air fryer.
- Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support [info@ayonz.com](mailto:info@ayonz.com)
- Do not use third-party replacement parts or accessories, as this may cause injuries.
- Do not use outdoors.
- Be extremely cautious when removing the basket if it contains hot oil, grease, or other hot liquids.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the basket after using and after allowing it to cool. Accumulated grease and crumbs can overheat and catch fire.
- Do not store anything on top of your air fryer when in operation. Do not store anything inside your air fryer other than recommended accessories.
- Do not operate with a separate remote control system (i.e. Timers or Wi-Fi Smart Power Plugs).
- Only use as directed in this manual.
- Not for commercial use. Household use only.

## RECOMMENDED:

Air Fryers should be placed and used on a “stable, horizontal, flat and heat-resistant” surface. Must be placed on an insulated heat pad.

We recommend you purchase a heat insulation pad to be placed under the air fryer, as the heat generated from the air fryer may cause damage to the surface overtime.

# GENERAL SAFETY (Cont.)

## WHILE COOKING

- Do not place oversized foods or metal utensils (except for Brooklyn accessories) into your air fryer.
- Do not place paper, cardboard, or nonheat-resistant plastic into your air fryer, or any materials which may catch fire or melt.
- To avoid overheating, do not use metal foil in the air fryer unless directed. Use extreme caution when using foil, and always fit foil as securely as possible. If the foil contacts the product heating elements, this can cause overheating and risk of fire.
- Never put baking or parchment paper into the air fryer. Air circulation can cause paper to move and touch heating elements.
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your air fryer away from flammable materials (curtains, tablecloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out. Food is burning. Wait for smoke to clear before taking out basket.

# GENERAL SAFETY (Cont.)

## ELECTRICAL SAFETY AND POWER CORD HANDLING

- **VOLTAGE:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **POWER OUTLET:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **POWER CORD:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.

## WARNING!

- **PROTECT FROM MOISTURE:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the product, and do not operate it with wet hands.
- **DAMAGE:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support centre line - [info@ayonz.com](mailto:info@ayonz.com)
- **DAMAGED CORD:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **DISCONNECTION:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

## USAGE RESTRICTIONS AND CONDITIONS

- This appliance is intended for indoor domestic use only. It is not suitable for commercial, industrial or laboratory use.
- Do not use the appliance outdoors.
- The appliance is not intended to be operated by means of an external timer.

# GENERAL SAFETY (Cont.)

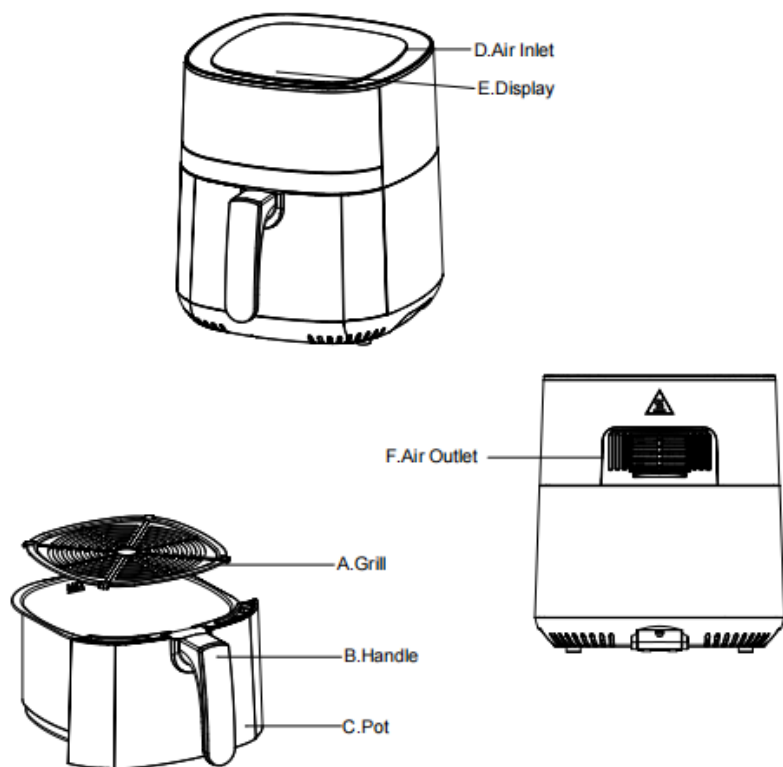
- Do not use the appliance for anything other than its intended purpose. Drying of food or clothing and heating of warming pads and similar items may lead to risk of injury, ignition or fire.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction on the use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the Air Fryer or perform user maintenance.
- Maintain the air fryer in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or non compliance with 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;
- farm houses;
- by clients in hotels, motels and other residential environments;
- bed and breakfast type environments.



# PRODUCT OVERVIEW



## GENERAL INSTRUCTION

- A. GRILL
- B. HANDLE
- C. POT
- D. AIR INLET
- E. DISPLAY
- F. AIR OUTLET

# BEFORE FIRST USE

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

## UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaged to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

## INSTALLATION

- Place the Air Fryer on a flat, stable surface that can support the weight of the air fryer. Do not place the Air Fryer where heat, moisture or high humidity are generated, or near combustible materials.
- The Air Fryer is intended to be used freestanding and must not to be placed in a cabinet.
- The Air Fryer must have plenty of airflow. Allow 30cm of space above the product, 10cm at the back and 5cm on both sides. Do not cover/block any openings on the appliance. Do not remove the feet.
- The power cord must not run under the air fryer or over any hot or sharp surface.
- Make sure that the power socket is easily accessible so it can be unplugged in an emergency.

### RECOMMENDED:

Air Fryers should be placed and used on a “stable, horizontal, flat and heat-resistant” surface. Must be placed on an insulated heat pad. We recommend you purchase a heat insulation pad to be placed under the air fryer, as the heat generated from the air fryer may cause damage to the surface overtime.

# BEFORE FIRST USE (Cont.)

## IMPORTANT ADVICE

The plug must be connected to an appropriate outlet that is installed and earthed in accordance with local standards and requirements. If unsure, consult an electrician or a service representative. Do not, under any circumstances, cut or remove the third (grounding) prong from the power plug.

## OPERATION PREPARATION

1. Put the product on a surface that is leveled, even, and stable, do not put the product on surface that is not heat-resistant.
2. Put the frying basket into the fryer correctly
3. Pull the wire out of the wire capsule at the bottom of the product.  
Never pour oil or other liquid into the fryer.  
Never put things on top of the product, for this will prevent the air flow and reduce the effect of hot air heating.

# HOW TO OPERATE

The fat-free fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

## I FAT-FREE FRYING

1. Insert the plug into the grounded socket.
2. Pull out the frying-pan carefully from the fat-free fryer.
3. Put the food ingredients into the frying basket.
4. Slip the frying-pan back to the fat-free fryer  
Do not use the fryer before putting in the frying  
Notice: Do not touch the pan during and some time after use, as it gets very hot.  
Only hold the pan by the handle.
5. Adjust to the right temperature by turning the temperature control knob.  
Please refer to the “Setting” part of this chapter.
6. To turn on the product, please adjust the knob of the timer to decide the time for cooking. If the product starts with cold food, the cooking time should be 3 minutes longer.

By this time, the power wire indicator lamp and the heating indicator lamp will turn on.

During the operation of the fat-free fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain the Setting temperature.

The redundant oil from the food ingredients will be collected at the bottom of the frying-pan.

7. Some food ingredients require overturning during the middle term of cooking (refer to the “Setting” part of this chapter). To overturn the good ingredients, hold the handle and pull out the frying-pan from the product, and then make the turning. After that, slip the frying-pan back to the fat-free fryer. Notice: Do not press the demounting button of the frying basket during the process of overturning.
8. The beep of the timer means that the Setting time has expired. Then pull the frying-pan out of the product, and put it on heat-resistant surface.

# HOW TO OPERATE (Cont.)

9. Check to see if the food ingredient is cooked ripe.
10. To pour out the small size food ingredients (e.g. chips), please press the demounting button of the frying basket (1), and take the frying basket out of the frying-pan (2).

Do not overturn the frying basket before demounting the frying-pan, for this will cause the redundant oil collected at the bottom of the frying-pan to leak onto the food ingredients.

After cooking with the fat-free fryer, there might be steam jetting out from the fryer.

11. Pour the food ingredients in the frying basket all into the bowls or plates.









Note: To fetch the big size or fragile food ingredients, you can use the clamps to take them out from the frying basket.

12. After completing the cooking of one batch of food ingredients, the fat-free fryer can be used to cook another batch of food ingredients at any time.

## III Note:

1. Compare with the food ingredients with large size, the small size food ingredients will require less time for cooking.
2. During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying.
3. By adding small amount of oil to the fresh photos, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
4. The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
5. Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the homemade dough, the pre fermented dough requires a shorter cooking time.

# COOKING MENU

	Type	Minimum- Maximum food ingredients amount(g)	Time (minutes)	Temperature(°C)	Overturning	Additional information
	Chips	500	20	200	Overturning	
	Drumstick	800 10-13PCS	25	180	Overturning	Adding 1/2 spoon of oil
	Shrimp	200	20	160	Overturning	
	Cake	600 8-10cups	25	160		
	Beef steak	450 3-5PCS	20	160	Overturning	Adding 1/2 spoon of oil
	Fish	2500	20	180	Overturning	
	Ribs	400	15	180	Overturning	
	Keep warm		120	60-90		

# CLEANING AND MAINTENANCE

**Note:**

- Do not use abrasive cleaners, metal scouring pads, or metal utensils on any part of the air fryer, including accessories. These will scratch or damage their surfaces.
- This air fryer contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.

1. Before cleaning, turn off and unplug the air fryer, and allow it to cool completely. Take out the basket by the handle for faster cooling.
2. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not the product surface) and wipe all parts of the product. Do not use a dry cloth on the display screen, or it may be scratched.
- 3 Let all surfaces dry completely before plugging in or turning on the product.

**Note:** After each use, wait for product to completely cool down, once cooled remove the grill plate and wash. Then empty the inside of basket.

# TROUBLESHOOTING

If experiencing issues with your air fryer and isn't operating correctly, please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance, then please contact our call centre on: info@ayonz.com. **DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.**

Problem	Possible Causes	Solving Method
The frying-pan does not work	<ol style="list-style-type: none"> <li>1. The plug of the product is not inserted into the power socket.</li> <li>2. You have failed to set the timer</li> </ol>	<ol style="list-style-type: none"> <li>1. Insert the plug into the grounded power socket</li> <li>2. Turn the timer knob to set the right time needed for cooking, and then turn on the power.</li> </ol>
Food ingredients cooked by the frying-pan not ripe enough	<ol style="list-style-type: none"> <li>1. Too much food ingredients in the frying basket</li> <li>2. The heating temperature enacted is too low.</li> <li>3. The cooking time is too short.</li> </ol>	<ol style="list-style-type: none"> <li>1. Put the food ingredients into the frying basket in small batches. In small batches, the frying can be more evenly distributed.</li> <li>2. Turn the temperature control knob to set the temperature required (refer to the "Setting" part in the chapter of "Operating this Product")</li> <li>3. Turn the timer knob to decide the time for cooking (refer to the "Setting" part in the chapter of "Operating this Product")</li> </ol>
Food ingredients not baked evenly in the frying-pan	Some food ingredients should be overturned during the process of cooking.	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking, please refer to the "Setting" part in the chapter of "Operating this Product")



# TROUBLE SHOOTING

Problem	Possible Causes	Solving Method
<p>White smoke coming out of the product</p>	<ol style="list-style-type: none"> <li>1. You are cooking food ingredients with a high content of oil</li> <li>2. Oil dirt from last use is still remained inside the frying-pan</li> </ol>	<ol style="list-style-type: none"> <li>1. When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying-pan might be hotter than usual, But this will not affect the final cooking effect.</li> <li>2. The white smoke produced by heating the oil and fat inside the frying-pan. Make sure to clean the frying-pan each time after the using.</li> </ol>
<p>Fresh crisps are not fried evenly inside the frying-pan</p>	<p>You have failed to soak the potato chips correctly before the frying.</p>	<p>Use fresh potatoes, and make sure that they will not split in the process of frying</p>
<p>The crisp extent is decided by the oil content and moisture content contained in the potato chips.</p>	<p>You in Fried potatoes before not correctly article soaking</p>	<ol style="list-style-type: none"> <li>1. Make sure to drain the potato chips correctly before adding oil to them.</li> <li>2. By cutting the potato chips into smaller size, they can be made more light and crisp.</li> <li>3. The potato chips can be made more light and crisp by adding small amount of oil to them.</li> </ol>
<p>The fried refreshment coming out of the frying-pan is not crisp</p>	<p>The frying refreshment you choose must be baked in traditional fryer</p>	<p>You can choose the oven refreshment, or you can add some oil on the refreshment to increase their crispy quality.</p>

# SPECIFICATIONS

<b>Power Supply</b>	220-240V ~ 50-60Hz
<b>Rated Power</b>	1500W
<b>Dimensions</b>	361 (w) x 285(d) x 316 (h) mm
<b>Weight</b>	Net: 4.15kg / Gross: 4.85kg



# Brooklyn

L I V I N G   M A D E   E A S Y

**CUSTOMER HELPLINE:**

[info@ayonz.com](mailto:info@ayonz.com)

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