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› **BEPER BF.640 Multifunction Convection Oven User Manual**

BEPER BF.640

BEPER BF.640 Multifunction Convection Oven User Manual

Model: BF.640

1. INTRODUCTION

Thank you for choosing the BEPER BF.640 Multifunction Convection Oven. This appliance is designed for versatile and healthy cooking, allowing you to roast, bake, steam, toast, and grill with minimal oil or fat. Its innovative design ensures efficient heat distribution for consistent results. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Image 1.1: The BEPER BF.640 Multifunction Convection Oven, showcasing its design and a typical meal prepared.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and personal injury.

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot components.
- To protect against electrical shock, do not immerse the cord, plugs, or the main unit (lid with controls) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to "off", then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.
- Ensure the glass bowl is placed securely on the metal base before operating.
- Never leave the appliance unattended during operation.

3. PRODUCT COMPONENTS

The BEPER BF.640 Convection Oven comes with several components designed to enhance your cooking experience:

- **Main Unit (Lid):** Contains the heating element, fan, temperature control, and timer.
- **Glass Bowl:** The primary cooking chamber, with a capacity of 12 liters.
- **Metal Base:** Provides stable support for the glass bowl.
- **Extension Ring:** Increases the glass bowl capacity to 18 liters for larger items.
- **Low Rack:** For cooking smaller items or for roasting.
- **High Rack:** For cooking larger items or for grilling closer to the heating element.
- **Tongs:** For safely handling hot racks and food.
- **Pizza and Frying Tray:** Non-stick tray for baking pizzas or frying.



Image 3.1: Overview of the BEPER BF.640 Convection Oven accessories, including racks, extension ring, and tongs.

4. SETUP

Before using your convection oven for the first time, follow these steps:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Clean:** Wash the glass bowl, racks, extension ring, and other accessories in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit (lid) with a damp cloth. Do not immerse the main unit in water.
3. **Assembly:** Place the metal base on a stable, heat-resistant surface. Carefully place the clean glass bowl into the metal base. If using the extension ring, place it on top of the glass bowl before placing the lid.
4. **Initial Burn-off:** For the first use, it is recommended to operate the oven empty for about 10-15 minutes at 150°C (300°F) to burn off any manufacturing residues. Ensure good ventilation during this process.

5. OPERATING INSTRUCTIONS

The BEPER BF.640 Convection Oven features simple controls for temperature and time, allowing for precise cooking.

5.1. Controls Overview

- **Temperature Dial:** Adjusts the cooking temperature up to 250°C.
- **Timer Dial:** Sets the cooking time up to 60 minutes. The oven will automatically shut off when the timer reaches zero.
- **Power Indicator Light:** Illuminates when the oven is powered on.
- **Heat Indicator Light:** Illuminates when the heating element is active. It will cycle on and off to maintain the set temperature.

5.2. Cooking Process

1. **Prepare Food:** Place your food on the appropriate rack (low or high) or in the pizza/frying tray.
2. **Load Oven:** Carefully place the rack with food into the glass bowl. If cooking larger items, use the extension ring.
3. **Secure Lid:** Place the main unit (lid) securely on top of the glass bowl (or extension ring). Ensure the handle is fully lowered, as the oven will not operate if the handle is raised.
4. **Set Temperature:** Turn the temperature dial to your desired cooking temperature.
5. **Set Timer:** Turn the timer dial to the desired cooking time. The oven will start operating, and the power and heat indicator lights will illuminate.
6. **Monitor Cooking:** The transparent glass bowl allows you to monitor your food without opening the oven, helping to maintain consistent temperature.
7. **Completion:** Once the timer reaches zero, the oven will automatically shut off, and a bell will sound.
8. **Remove Food:** Carefully lift the main unit (lid) by its handle and place it on a heat-resistant surface. Use the provided tongs and oven mitts to safely remove the hot food and racks from the glass bowl.

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Image 5.1: The convection oven in action, illustrating the hot air circulation for even cooking of a whole chicken.

Video 5.1: A product overview video demonstrating the BEPER BF.640 Convection Oven's features and components. If you cannot view the video, it shows the oven from various angles, highlighting its controls, glass bowl, and accessories.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your BEPER BF.640 Convection Oven.

6.1. Self-Cleaning Function

The oven is equipped with a special self-cleaning system:

1. Remove any large food residues from the glass bowl.
2. Pour approximately 15 cm of cold water into the glass bowl, adding a small amount of detergent.
3. Place the lid on the glass bowl and set the thermostat to the "Defrost/Wash" position.
4. Set the timer for 10-15 minutes. The oven will heat the water and circulate it, helping to loosen grime.
5. After the cycle, unplug the oven and allow it to cool completely. Carefully empty the water and wipe the interior with a sponge or cloth.

6.2. General Cleaning

- Always unplug the appliance and allow it to cool completely before cleaning.
- The glass bowl, racks, and other accessories can be washed by hand in warm, soapy water or in a dishwasher.
- Wipe the exterior of the main unit (lid) with a damp cloth. Do not use abrasive cleaners or immerse the lid in water.
- Ensure all parts are thoroughly dry before reassembling or storing the oven.

7. TROUBLESHOOTING

If you encounter any issues with your BEPER BF.640 Convection Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	<ol style="list-style-type: none">1. Power cord not plugged in.2. Timer not set.3. Lid handle not fully lowered.	<ol style="list-style-type: none">1. Ensure the power cord is securely plugged into a working outlet.2. Turn the timer dial to the desired cooking time.3. Ensure the lid handle is fully pressed down to activate the safety switch.
Food is not cooking evenly.	<ol style="list-style-type: none">1. Food overcrowded.2. Incorrect rack position.3. Temperature too low/high.	<ol style="list-style-type: none">1. Avoid overcrowding the oven; cook in smaller batches if necessary.2. Use the appropriate rack for the food type and desired cooking method.3. Adjust temperature as needed. Convection ovens often cook faster than conventional ovens.

Problem	Possible Cause	Solution
Smoke or unusual odor during first use.	Manufacturing residues burning off.	This is normal for the first use. Ensure good ventilation. If it persists after initial burn-off, contact customer service.
Lid is difficult to remove after cooking.	Vacuum seal created by heat.	Allow the oven to cool slightly, or gently rock the lid to break the seal. Always use caution and oven mitts.

If the problem persists after trying these solutions, please contact BEPER customer service for further assistance.

8. SPECIFICATIONS

Technical details for the BEPER BF.640 Multifunction Convection Oven:

Feature	Specification
Model Number	BF.640
Brand	BEPER
Power	1400 Watts
Capacity	12 Liters (expandable to 18 Liters with extension ring)
Temperature Range	Up to 250°C
Timer	Up to 60 minutes with automatic shut-off
Dimensions (L x W x H)	33 x 43 x 31.5 cm
Weight	5 Kilograms
Material	ABS/Glass
Control Type	Button Control (Dials)
Special Feature	Glass bowl with 18L total capacity (with extension ring)



Image 8.1: Dimensional view of the BEPER BF.640 Convection Oven.

9. WARRANTY AND SUPPORT

Your BEPER BF.640 Multifunction Convection Oven is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical support, spare parts, or any inquiries regarding your product, please contact BEPER customer service through their official website or the retailer where you purchased the appliance.