

Bergner PK4013, Infinity Chefs Essence

Bergner Masterpro Air Fryer and Infinity Chefs Essence Knife Set User Manual

Model: PK4013 (Air Fryer), Infinity Chefs Essence (Knife Set)

1. GENERAL SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and knife set. Retain this manual for future reference.

1.1 Electrical Appliance Safety (Air Fryer)

- Always ensure the voltage indicated on the appliance matches your local mains voltage before connecting.
- Do not immerse the appliance housing, cord, or plug in water or any other liquid to prevent electric shock.
- Keep the appliance out of reach of children. Close supervision is necessary when any appliance is used by or near children.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it 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.
- Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Always place the appliance on a stable, heat-resistant surface.
- Hot air is released through the air outlet vents. Keep your hands and face at a safe distance from the steam and air outlet openings.
- Do not cover the air inlet or air outlet vents while the appliance is operating.

1.2 Knife Set Safety

- Knives are extremely sharp. Handle with extreme care.
- Always cut away from your body.
- Keep fingers clear of the blade.

- Do not attempt to catch a falling knife.
- Store knives safely in a block, magnetic strip, or sheath to prevent accidental cuts.
- Keep knives out of reach of children.
- Use the appropriate knife for the task. Do not use knives as screwdrivers, can openers, or pry tools.

2. PRODUCT OVERVIEW

This product combines a Masterpro 1000W Air Fryer with a 4-piece Infinity Chefs Essence Knife Set, offering versatile kitchen solutions.



Image 2.1: Overview of the Masterpro Air Fryer and Infinity Chefs Essence Knife Set.

2.1 Masterpro Air Fryer

The Masterpro Air Fryer is designed for oil-free cooking, utilizing hot air circulation to prepare a variety of dishes. It features a 2-liter capacity and a 1000W heating element for efficient cooking.

- **Power:** 1000W
- **Capacity:** 2 Liters
- **Control:** Adjustable thermostat with LED touch display
- **Basket:** Removable, non-stick coated basket
- **Housing:** Cool-touch exterior



Image 2.2: Detailed view of the Masterpro Air Fryer, highlighting the digital touch control, grid for excess oil, and removable drawer. Specifications 220-240V, 2L, 1000W are also shown.



Image 2.3: Front view of the Masterpro Air Fryer, showing the digital display set to 180 degrees Celsius.

2.2 Infinity Chefs Essence Knife Set

The Infinity Chefs Essence knife set from Bergner is crafted from stainless steel, featuring black non-stick coating on the blade edges and ergonomic handles with colorful accents.

- **1 Santoku Knife:** 17.5 cm blade length, with honeycomb cut.
- **1 Fillet Knife:** 20 cm blade length.
- **1 Paring Knife:** 8.75 cm blade length.
- **1 Small Serrated Steak Knife:** 11.25 cm blade length.



Image 2.4: An overview of the Infinity Chefs Essence collection, including the knife set and other kitchen tools, highlighting the use of nylon and silicone for lightweight and food-safe properties.



Image 2.5: Close-up view of the four knives included in the Infinity Chefs Essence set, showcasing their black blades and colored handle accents.

3. SETUP

3.1 Air Fryer Setup

1. **Unpack:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Clean:** Wash the removable basket and grid thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely. Wipe the inside and outside of the appliance with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface, ensuring there is at least 10 cm of free space on the back and sides, and above the appliance, for proper air circulation.
4. **First Use (Burn-in):** It is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) during its first use to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal. Ensure good ventilation.

3.2 Knife Set Initial Care

1. **Unpack:** Carefully remove all packaging from the knives.
2. **Wash:** Before first use, hand wash each knife with warm soapy water and a soft cloth.
3. **Dry:** Immediately dry each knife thoroughly with a clean towel to prevent water spots or potential corrosion.

4. OPERATING INSTRUCTIONS

4.1 Using the Air Fryer

1. **Prepare Food:** Prepare your ingredients. For best results, some foods may require a light coating of oil.
2. **Load Basket:** Pull out the removable drawer and place the food into the basket. Do not overfill the basket to allow for proper air circulation.



Image 4.1: The Masterpro Air Fryer with its removable drawer pulled out, ready for food loading.

3. **Set Temperature and Time:** Plug in the air fryer. The digital display will illuminate. Use the touch controls to set the desired temperature and cooking time. Refer to the cooking guide on top of the appliance or a recipe for recommended settings.



Image 4.2: Close-up of the air fryer's digital touch control panel, showing temperature setting and control buttons.



Image 4.3: Top view of the Masterpro Air Fryer, displaying a quick reference cooking guide with recommended times and temperatures for various food types.

4. **Start Cooking:** Press the start button. The air fryer will begin heating and cooking.
5. **Shake/Turn Food (Optional):** For even cooking, some foods may require shaking or turning halfway through the cooking process. Carefully pull out the drawer, shake the basket, and reinsert it. The appliance will resume cooking.
6. **Finish Cooking:** Once the timer reaches zero, the air fryer will beep. Carefully pull out the drawer and remove the cooked food using heat-resistant tongs.
7. **Unplug:** Unplug the appliance from the power outlet after use.

4.2 Using the Knife Set

Each knife in the Infinity Chefs Essence set is designed for specific tasks. Always use a stable cutting board.

- **Santoku Knife:** Ideal for slicing, dicing, and mincing. The honeycomb cut helps prevent food from sticking to the blade.

- **Fillet Knife:** Designed for precise filleting of fish and trimming meat. Its flexible, thin blade allows for delicate work.
- **Paring Knife:** Perfect for small, intricate tasks like peeling, trimming, and garnishing fruits and vegetables.
- **Serrated Steak Knife:** Suitable for cutting cooked meats, especially steak, with its serrated edge.

5. CLEANING AND MAINTENANCE

5.1 Air Fryer Cleaning

1. **Cool Down:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Grid:** Remove the basket and grid. Wash them in hot soapy water or in a dishwasher. For stubborn food residue, soak them in warm water for about 10 minutes.
3. **Interior:** Wipe the interior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads.
4. **Exterior:** Clean the exterior with a damp cloth.
5. **Heating Element:** Use a cleaning brush to remove any food residue from the heating element.
6. **Dry:** Ensure all parts are completely dry before reassembling and storing.

5.2 Knife Set Maintenance

1. **Hand Wash Only:** To preserve the sharpness and finish, hand wash knives immediately after each use with warm soapy water. Avoid dishwashers as harsh detergents and high temperatures can damage the blades and handles.
2. **Immediate Drying:** Dry knives thoroughly with a soft cloth immediately after washing to prevent water spots, rust, or corrosion.
3. **Storage:** Store knives safely in a knife block, on a magnetic strip, or with blade guards to protect the edges and prevent accidents.
4. **Sharpening:** Regularly sharpen the non-serrated knives with a suitable knife sharpener to maintain optimal cutting performance. The serrated knife typically requires less frequent sharpening and may need specialized sharpening tools.

6. TROUBLESHOOTING

6.1 Air Fryer Troubleshooting

- **Appliance does not turn on:** Check if the power cord is properly plugged into a grounded wall outlet. Ensure the basket is correctly inserted into the appliance.
- **Food is not cooked evenly:** Do not overfill the basket. Shake or turn food halfway through cooking. Adjust temperature or cooking time as needed.
- **White smoke comes out of the appliance:** This may indicate that you are frying greasy ingredients. Ensure the basket and grid are clean. Remove excess oil from food before cooking.
- **Fresh fries are not crispy:** Ensure potatoes are properly prepared (soaked and dried). Use a small amount of oil. Cook in smaller batches.

6.2 Knife Set Troubleshooting

- **Knives feel dull:** Sharpen the non-serrated knives using a suitable sharpener. For serrated knives, consult a professional sharpener if needed.
- **Rust spots appear:** Ensure knives are dried immediately after washing. Avoid leaving them in standing water. If rust appears, it can often be removed with a rust eraser or a mild abrasive cleaner.
- **Food sticks to the blade:** Ensure the blade is clean. For Santoku knives, the dimples are designed to reduce sticking.

7. SPECIFICATIONS

7.1 Masterpro Air Fryer (Model: PK4013)

- **Brand:** Bergner
- **Model Number:** PK4013
- **Color:** White and Grey
- **Package Dimensions:** 40.4 x 32.2 x 29.6 cm
- **Weight:** 4.45 kg
- **Capacity:** 2 Liters
- **Power/Wattage:** 1000 watts
- **Material:** Stainless Steel (components)
- **Special Features:** Touchscreen
- **Manufacturer:** Bergner

7.2 Infinity Chefs Essence Knife Set

- **Brand:** Bergner (Infinity Chefs Essence Collection)
- **Material:** Stainless Steel (blades), Ergonomic handles
- **Blade Coating:** Black non-stick coating on edges
- **Knives Included:**
 - 1 Santoku Knife (17.5 cm)
 - 1 Fillet Knife (20 cm)
 - 1 Paring Knife (8.75 cm)
 - 1 Small Serrated Steak Knife (11.25 cm)

8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided at the point of purchase or contact your retailer. Warranty terms may vary based on region and retailer policies.

For further assistance, you may also visit the official Bergner website or contact their customer service department.