

MasterPRO BGMP-9177

MasterPRO by Carlo Cracco Air Fryer Instruction Manual

Model: BGMP-9177

1. INTRODUCTION

Thank you for choosing the MasterPRO by Carlo Cracco Air Fryer. This appliance is designed to cook your favorite foods with less oil, utilizing rapid hot air circulation for crispy and delicious results. Please read this manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

Important Safety Instructions

- Read all instructions before use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- 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.
- Do not use attachments not recommended by the appliance manufacturer.
- 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.
- Do not use the appliance for other than intended use.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Always ensure the basket is properly inserted before operating.

2. PRODUCT COMPONENTS

Familiarize yourself with the parts of your MasterPRO Air Fryer:

1. Temperature Control Knob
2. Timer Control Knob
3. Air Inlet

4. Basket Handle
5. Removable Non-Stick Frying Basket
6. Air Outlet



Figure 2.1: Front view of the MasterPRO Air Fryer, showing the temperature and timer control knobs on the top front panel.



Figure 2.2: The MasterPRO Air Fryer with its removable non-stick frying basket pulled out, illustrating the internal cooking compartment.

3. SETUP AND FIRST USE

Unpacking

- Remove all packaging materials, stickers, and labels from the appliance.
- Check that all components are present and undamaged.

Cleaning Before First Use

- Clean the frying basket and pan thoroughly with hot water, a mild dishwashing liquid, and a non-abrasive

sponge.

- Wipe the inside and outside of the appliance with a damp cloth.
- Ensure all parts are completely dry before use.

Placement

- Place the appliance on a stable, horizontal, and heat-resistant surface.
- Ensure there is at least 10 cm of free space on the back and sides, and 10 cm above the appliance to allow for proper air circulation.
- Do not place the appliance against a wall or other appliances.

4. OPERATING INSTRUCTIONS

General Operation

1. Plug the main plug into a grounded wall outlet.
2. Carefully pull the frying basket out of the air fryer.
3. Place the ingredients into the frying basket. Do not exceed the MAX fill line.
4. Slide the frying basket back into the air fryer. Ensure it is fully closed.
5. Turn the Temperature Control Knob to the desired temperature (80°C to 200°C).
6. Turn the Timer Control Knob to the desired cooking time (up to 60 minutes). The appliance will start heating.
7. During the cooking process, some ingredients may require shaking or turning. To do this, pull out the basket by the handle, shake or turn the food, and then slide the basket back in. The timer will pause automatically.
8. When the timer reaches zero, the cooking process is complete. The appliance will emit an audible signal.
9. Carefully pull out the basket and place it on a heat-resistant surface.
10. Empty the contents of the basket into a serving dish. For smaller items, you can use tongs.
11. Unplug the appliance after use.



Figure 4.1: The MasterPRO Air Fryer positioned next to a plate of freshly cooked chicken, demonstrating typical use.

Cooking Guide (Approximate Times)

The following table provides general guidelines. Cooking times and temperatures may vary based on food quantity, size, and desired crispiness. Always ensure food is cooked thoroughly.

Food Item	Temperature	Time	Notes
Frozen Fries (thin)	180°C	15-20 min	Shake halfway
Frozen Fries (thick)	180°C	20-25 min	Shake halfway
Chicken Drumsticks	180°C	20-25 min	Turn halfway
Steak	200°C	8-12 min	Flip halfway
Fish Fillet	160°C	10-15 min	
Vegetables (e.g., broccoli)	160°C	10-15 min	Toss halfway

5. MAINTENANCE AND CLEANING

Clean the appliance after every use.

Before Cleaning

- Unplug the appliance from the wall outlet and allow it to cool down completely.

Cleaning the Frying Basket and Pan

- The frying basket and pan have a non-stick coating. Do not use metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.
- Wash the basket and pan in hot water with a mild dishwashing liquid and a non-abrasive sponge.
- For stubborn food residues, soak the basket and pan in hot water with some dishwashing liquid for approximately 10 minutes.

Cleaning the Exterior

- Wipe the exterior of the appliance with a damp cloth.
- Never immerse the main unit in water or any other liquid.

Storage

- Ensure the appliance is clean and dry before storing.
- Store the appliance in a cool, dry place.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Plug the main plug into a grounded wall outlet.
	The timer is not set.	Turn the timer knob to the desired cooking time.
Food is not cooked evenly.	Too much food in the basket.	Cook smaller batches for more even results.
	Food was not shaken/turned.	Shake or turn ingredients halfway through the cooking time.
White smoke comes from the appliance.	Fat residues from previous use.	Clean the basket and pan thoroughly after each use.
	Excess oil on ingredients.	Pat dry oily ingredients before air frying.
Food is not crispy.	Not enough oil (for certain foods).	Lightly brush or spray a small amount of oil on ingredients for extra crispiness.
	Temperature or time too low.	Increase temperature or cooking time as needed.

7. SPECIFICATIONS



Feature	Detail
Brand	MasterPRO
Model Number	BGMP-9177
Capacity	3.4 Liters
Power	1500 Watts
Voltage	220-240 Volts
Frequency	50/60 Hz
Temperature Range	80°C - 200°C
Timer	Up to 60 minutes
Dimensions (L x W x H)	30.5 x 30.5 x 36.7 cm
Weight	3.75 Kilograms
Material	Stainless Steel and PVC
Special Features	Non-stick removable basket, Anti-slip feet





8. WARRANTY AND SUPPORT

Specific warranty information is typically provided with your purchase documentation or on the product packaging. Please refer to these resources for details regarding your product's warranty period and terms. For technical support, service, or questions regarding your MasterPRO Air Fryer, please contact the retailer where the product was purchased or refer to the official MasterPRO website for customer service contact information.

© 2023 MasterPRO. All rights reserved.

Related Documents - BGMP-9177

	<p>Manuale di Istruzioni Friggitrice ad Aria MasterPRO BGMP-9175</p> <p>This document provides comprehensive instructions for the MasterPRO BGMP-9175 Air Fryer, covering safety precautions, product composition, operation, cleaning, maintenance, and troubleshooting. It includes cooking guidelines and settings for various foods.</p>
	<p>MasterPRO BGMP-9140 Wi-Fi Thermo Cooker: User Manual and Operation Guide</p> <p>Comprehensive user manual for the MasterPRO BGMP-9140 Wi-Fi Thermo Cooker by Carlo Cracco. Includes setup, operation, safety instructions, cleaning, and accessory details.</p>

	<p>MasterPRO Electric Pressure Cooker BGMP-9092 User Manual</p> <p>Comprehensive user manual for the MasterPRO electric pressure cooker by Carlo Cracco (Model BGMP-9092), covering components, operation, safety guidelines, technical specifications, features, and care instructions.</p>
	<p>MasterPRO BGMP-9089 Cordless Water Kettle User Manual</p> <p>Comprehensive user manual for the MasterPRO BGMP-9089 cordless water kettle, detailing components, safety precautions, operating instructions, cleaning procedures, and descaling methods.</p>
	<p>MasterPRO Air Fryer Instruction Manual</p> <p>Comprehensive instruction manual for the MasterPRO Air Fryer (Model BGMP-9513-01), covering setup, operation, cleaning, safety, and warranty information.</p>
	<p>MasterPRO Air Fryer Instruction Manual - BGMP-9456-PL</p> <p>Comprehensive instruction manual for the MasterPRO Air Fryer, model BGMP-9456-PL, by Bergner Europe S.L. Learn about features, operation, safety, cleaning, and troubleshooting for your kitchen appliance.</p>