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dellonda DH191

Baridi Large Air Fryer Combi Oven

Model: DH191 - User Manual

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of 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 plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation.

PRODUCT OVERVIEW

The Baridi Large Air Fryer Combi Oven DH191 is a versatile kitchen appliance designed for healthy cooking with less oil. It features a spacious 12-liter capacity, making it suitable for family meals, and combines the functions of an air fryer, rotisserie, and grill.



Front view of the Baridi Large Air Fryer Combi Oven DH191, showcasing its digital control panel and transparent cooking window.

Key Features:

- **Extra Large 12L Capacity:** Ideal for preparing meals for the entire family.
- **10 Preset Cooking Functions:** Includes settings for Fish, Chicken, Shrimp, Pizza, French Fries, Roast, Bake, Dehydrate, Rotisserie Oven, and Reheat.
- **Touch Control Panel:** Intuitive digital interface for easy operation.
- **Hot Air Flow Technology:** Ensures even cooking and crispy results.
- **Rotisserie Function:** Perfect for roasting whole chickens or other meats.
- **Adjustable Temperature Range:** From 65°C to 200°C.
- **90-Minute Timer:** For precise cooking control.

YOUR KITCHEN'S NEW BEST FRIEND



10 Cooking
Presets



Hot Air Flow
Technology



Touch
Control



65-200°C
Temp Range



Chicken Rotisserie
Function



90 Minute
Timer

Visual representation of the key features of the Baridi Air Fryer Combi Oven, including 10 cooking presets, hot air flow technology, touch control, temperature range, chicken rotisserie function, and 90-minute timer.

Included Accessories:

The appliance comes with a comprehensive accessory kit to enhance your cooking experience:

- 2 x Wire Racks (Mesh Racks)
- 1 x Rotisserie Spit Set
- 1 x Drip Tray
- 1 x Rotating Basket
- 1 x Skewer Set with Handle

WHAT'S INCLUDED?

Supplied with 2 x mesh racks, 1 x rotisserie forkset & drip tray.



Image displaying the accessories included with the Baridi Air Fryer Combi Oven: two mesh racks, a rotisserie fork set, and a drip tray.

SETUP AND FIRST USE

Unpacking:

1. Carefully remove the appliance and all accessories from the packaging.
2. Remove any protective film or stickers.
3. Keep packaging materials for future storage or disposal.

Initial Cleaning:

1. Before first use, wipe the exterior of the appliance with a damp cloth.
2. Wash all removable accessories (wire racks, rotisserie spit, drip tray, rotating basket, skewer set) with warm soapy water. Rinse thoroughly and dry completely.
3. The detachable door can be removed for easier cleaning. Refer to the "Maintenance and Cleaning" section for instructions.

Placement:

- Place the air fryer oven on a stable, flat, heat-resistant surface.
- Ensure there is at least 10-15 cm (4-6 inches) of clear space around the back and sides of the appliance to allow for proper air circulation.
- Do not place the appliance directly under wall cabinets or near flammable materials.

Power Connection:

- Plug the power cord into a grounded electrical outlet.
- The appliance is now ready for use.

OPERATING INSTRUCTIONS

Basic Operation:

1. **Power On:** Plug in the appliance. The digital display will illuminate. Press the power button () to turn the unit on.
2. **Select Function:** Use the preset function icons on the touch panel to select your desired cooking mode (e.g., French Fries, Chicken, Roast).
3. **Adjust Temperature/Time:** Use the temperature (**°C**) and time (**Min**) adjustment buttons (+ / -) to set your desired cooking temperature and time.
4. **Start Cooking:** Press the start/pause button (►) to begin the cooking process.
5. **Pause/Stop:** Press the start/pause button again to pause cooking. Press and hold the power button to stop cooking.



The Baridi Air Fryer Combi Oven with its door open, showing the interior and the two wire racks in place, ready for cooking.

Using Preset Functions:

The Baridi Air Fryer Combi Oven comes with 10 convenient preset functions. Simply select the icon corresponding to your food type, and the oven will automatically set the optimal temperature and time. You can manually adjust these settings if needed.

Preset Function	Default Temperature	Default Time
Fish	180°C	15 min
Chicken	190°C	25 min
Shrimp	160°C	12 min
Pizza	180°C	10 min
French Fries	200°C	18 min
Roast	185°C	30 min
Bake	170°C	20 min
Dehydrate	65°C	4 hours
Rotisserie Oven	190°C	45 min

Preset Function	Default Temperature	Default Time
Reheat	150°C	10 min

Note: Default settings are a guide. Adjust temperature and time based on food quantity, size, and desired doneness.

Using the Rotisserie Function:

The rotisserie function is ideal for cooking whole chickens or roasts, ensuring even browning and juicy results.

1. Prepare your food (e.g., whole chicken) and secure it onto the rotisserie spit using the forks. Ensure it is balanced.
2. Insert the rotisserie spit into the designated slots inside the oven. Make sure the square end of the spit engages with the rotisserie drive socket on the left side of the oven.
3. Place the drip tray at the bottom of the oven to catch any drippings.
4. Close the oven door.
5. Select the "Rotisserie Oven" preset or manually set temperature and time.
6. Press the rotisserie rotation button (↻) on the control panel to activate rotation.
7. Press the start button to begin cooking.
8. Once cooking is complete, use the rotisserie handle (if provided) or oven mitts to carefully remove the hot spit and food.

ROTISSEIRE YOUR OWN CHICKEN

Enjoy restaurant quality chicken from your own home. The Rotisserie Function ensures a perfect, even cook every time.



A whole chicken being cooked using the rotisserie function inside the Baridi Air Fryer Combi Oven, demonstrating the even cooking capability.

Using the Rotating Basket:

The rotating basket is ideal for smaller items like fries, nuts, or popcorn, ensuring they are evenly cooked and crispy.

1. Place your food into the rotating basket.
2. Insert the rotating basket into the rotisserie slots inside the oven, similar to the rotisserie spit.
3. Close the oven door.
4. Select the appropriate preset or manually set temperature and time.
5. Activate the rotation function.
6. Start cooking.

MAINTENANCE AND CLEANING

Regular cleaning will ensure the longevity and optimal performance of your Baridi Air Fryer Combi Oven.

Before Cleaning:

- Always unplug the appliance from the power outlet.
- Allow the appliance to cool down completely before handling any parts.

Cleaning the Interior and Exterior:

- Wipe the exterior of the oven with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- For the interior, wipe down with a damp cloth. For stubborn food residue, a non-abrasive sponge with warm soapy water can be used. Ensure the interior is completely dry before next use.

Cleaning Accessories:

- The two wire racks, rotisserie spit, kebab skewers, and rotating basket are all dishwasher safe for convenient cleaning.
- The drip tray should be emptied and washed after each use. It is also dishwasher safe.
- For manual cleaning, wash accessories in warm soapy water, rinse thoroughly, and dry completely.

Detachable Door:

The oven door is detachable for easier and more thorough cleaning.

1. Open the oven door fully.
2. Locate the hinges at the bottom of the door. There should be release clips or levers.
3. Follow the specific instructions in your physical manual for releasing the door. Gently lift the door upwards and outwards to detach.
4. Clean the door with warm soapy water and a soft cloth. Dry thoroughly.
5. To reattach, align the hinges with the slots and push down until it clicks securely into place.

TROUBLESHOOTING

If you encounter any issues with your Baridi Air Fryer Combi Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Power outlet malfunction; Appliance not switched on.	Ensure power cord is securely plugged into a working outlet. Press the power button.
Food is not cooked evenly.	Overcrowding the basket/racks; Incorrect temperature/time; Food not rotated.	Do not overcrowd. Cook in smaller batches if necessary. Adjust temperature/time. Shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease/oil residue from previous use; High fat content food.	Clean the drip tray and interior thoroughly. For high-fat foods, drain excess fat during cooking.
Rotisserie function not rotating.	Spit not correctly inserted; Rotation button not activated.	Ensure the rotisserie spit is fully engaged in the drive socket. Press the rotisserie rotation button.

Problem	Possible Cause	Solution
Food not crispy.	Too much moisture; Overcrowding; Not enough cooking time/high enough temperature.	Pat food dry before cooking. Do not overcrowd. Increase cooking time or temperature slightly.

If the problem persists after trying these solutions, please contact customer support.

SPECIFICATIONS

Feature	Detail
Model Number	DH191
Brand	Baridi (by Dellonda)
Capacity	12 Liters
Power	1500W
Dimensions (W x D x H)	335mm x 335mm x 370mm
Item Weight	19.84 pounds (approx. 9 kg)
Temperature Range	65°C - 200°C
Timer	Up to 90 minutes
Manufacturer	Dellonda
ASIN	B0BYNRPWFW



H:370mm

W:335mm

D:335mm

Diagram illustrating the dimensions (width, depth, height) of the Baridi Large Air Fryer Combi Oven.

WARRANTY AND SUPPORT

This Baridi Air Fryer Combi Oven is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including warranty period and coverage details. For technical support, troubleshooting assistance, or warranty claims, please contact Dellonda customer service. Contact information can typically be found on the manufacturer's website or on the product packaging.

Please retain your proof of purchase for warranty purposes.