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Baridi 12-IN-1 Air Fryer Steam Oven

Model: DH171 | Brand: Dellonda

1. INTRODUCTION

Thank you for choosing the Baridi 12-IN-1 Air Fryer Steam Oven. This appliance is designed to simplify your cooking experience by combining the benefits of air frying and steaming in one compact unit. With its 15-liter capacity and multiple cooking functions, it is ideal for preparing a variety of delicious and nutritious meals for your family. Please read this manual thoroughly before first use to ensure safe and optimal operation.



The Baridi 12-IN-1 Air Fryer Steam Oven in operation, showing a pizza being cooked inside.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance 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 water tank is filled with clean, potable water for steaming functions.
- Always ensure proper ventilation around the appliance during operation.

3. PRODUCT COMPONENTS AND ACCESSORIES

Familiarize yourself with the parts of your Baridi Air Fryer Steam Oven and the included accessories.

3.1 Main Unit

- **Control Panel:** Touchscreen display for setting functions, time, and temperature.
- **Oven Door:** Transparent door to view cooking progress.
- **Interior Light:** Illuminates the cooking chamber.
- **Water Tank:** Removable tank for steam functions (700ml capacity).
- **Air Outlet:** Located at the rear for hot air exhaust.

3.2 Included Accessories

- **Grill Rack:** For grilling and air frying items that require elevated cooking.
- **Pizza Pan:** Ideal for baking pizzas or other flat items.
- **Grill Pan:** Suitable for roasting or baking, collects drips.
- **Drip Tray:** Placed at the bottom to collect excess oil and moisture.

ACCESSORIES INCLUDED

1 x Grill Pan



1 x Drip Tray



1 x Grill Rack



1 x Pizza Pan



The Baridi 12-IN-1 Air Fryer Steam Oven shown with its included accessories: grill pan, drip tray, grill rack, and pizza pan.

4. BEFORE FIRST USE

- Unpacking:** Carefully remove all packaging materials and promotional labels from the appliance.
- Cleaning:** Wipe the exterior of the appliance with a damp cloth. Wash all removable accessories (grill rack, pizza pan, grill pan, drip tray) with warm, soapy water. Rinse thoroughly and dry completely. The interior can be wiped with a damp cloth.
- Initial Run:** To eliminate any manufacturing odors, place the drip tray and grill rack inside the oven. Fill the water tank. Run the appliance on "Air Fry" mode at 200°C for 15 minutes, then run on "Full Steam" mode for 15 minutes. Ensure the area is well-ventilated during this process. A slight odor is normal during the first use.
- Placement:** Place the appliance on a stable, heat-resistant, and level surface, away from walls or other appliances to allow for proper air circulation.

5. CONTROL PANEL AND DISPLAY

The Baridi Air Fryer Steam Oven features an intuitive LCD touchscreen control panel. Below are the main indicators and controls:



The control panel of the Baridi 12-IN-1 Air Fryer Steam Oven, highlighting its touch controls and various preset icons.

- **Power Button:** Turns the appliance on/off.
- **Temperature/Time Display:** Shows current temperature and remaining cooking time.
- **Preset Icons:** 8 dedicated icons for automatic cooking programs (Fries, Pizza, Meat, Chicken Wings, Fish, Vegetables, Dehydrate, Bake).
- **Mode Selection:** Buttons to select between Full Steam, Air Fry, and Steam & Air Fry Combo modes.
- **DIY Function:** Allows manual setting of temperature and time.
- **+/− Buttons:** Adjust temperature and time settings.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

- **Light Button:** Turns the interior light on/off.

6. OPERATING MODES

The Baridi Air Fryer Steam Oven offers three primary cooking modes to suit various culinary needs.

3 COOKING MODES

explore endless possibilities



Air Fry
for crispy perfection



Steam & Air Fry
juicy on the inside
crispy on the outside



Full Steam
locks in the natural
flavours & nutrition



An illustration of the three cooking modes available on the Baridi 12-IN-1 Air Fryer Steam Oven: Air Fry, Steam & Air Fry, and Full Steam.

6.1 Full Steam Mode

This mode uses pure steam to cook food, preserving natural flavors, nutrients, and moisture. Ideal for vegetables, fish, and delicate dishes.

- Ensure the water tank is filled before selecting this mode.
- Place food in a suitable steam-safe dish or directly on the grill rack.
- Select the Full Steam mode and adjust time as needed.

6.2 Air Fry Mode

Utilizes rapid hot air circulation to cook food with little to no oil, resulting in crispy textures. Perfect for fries, chicken wings, and roasted items.

- Lightly coat food with oil if desired for extra crispiness.
- Place food in the grill pan or on the grill rack.
- Select the Air Fry mode and set temperature and time.

6.3 Steam & Air Fry Combo Mode

This mode combines steaming and air frying, providing juicy interiors and crispy exteriors. Excellent for roasts, poultry, and baked goods that benefit from moisture.



The Baridi 12-IN-1 Air Fryer Steam Oven operating in Steam & Air Fry Combo mode, showing steam inside the cooking chamber.

- Ensure the water tank is filled.
- Place food in a suitable pan or on the rack.
- Select the Steam & Air Fry Combo mode and adjust settings.

7. PRESET FUNCTIONS

The oven includes 8 convenient preset functions for common dishes. Simply select the desired icon, and the oven will automatically set the optimal time and temperature. You can adjust these settings manually after selecting a preset if needed.

Preset	Description	Typical Use
Fries	For crispy French fries.	Frozen or homemade fries.
Pizza	For baking pizzas to perfection.	Fresh or frozen pizzas.
Meat	Optimized for various meat cuts.	Steaks, chops, roasts.
Chicken Wings	Ensures crispy and juicy chicken wings.	Fresh or frozen chicken wings.
Fish	Gentle cooking for delicate fish.	Fish fillets, whole fish.
Vegetables	For steaming or roasting vegetables.	Broccoli, carrots, potatoes.
Dehydrate	Low-temperature setting for dehydrating.	Fruit slices, jerky.
Bake	Standard baking function.	Cakes, cookies, bread.

8. MANUAL OPERATION (DIY FUNCTION)

For full control over your cooking, use the DIY function to manually set the temperature and time.

1. Press the Power button to turn on the appliance.
2. Select the desired cooking mode (Air Fry, Full Steam, or Steam & Air Fry Combo).
3. Use the +/- buttons to adjust the temperature to your desired setting (e.g., 65°C - 200°C for Air Fry).
4. Use the +/- buttons to adjust the cooking time (up to 90 minutes for most functions, longer for Dehydrate).
5. Press the Start/Pause button to begin cooking.

9. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your appliance.

9.1 Daily Cleaning

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Wipe the exterior with a damp cloth. Do not use abrasive cleaners.
3. Remove the drip tray and wash it with warm, soapy water.
4. Wash the grill rack, pizza pan, and grill pan with warm, soapy water. These accessories are generally dishwasher safe, but hand washing is recommended for longevity.
5. Wipe the interior of the cooking chamber with a damp cloth. For stubborn residue, use a soft brush and mild detergent.
6. Empty and clean the water tank after each use, especially after using steam functions, to prevent mineral buildup.

9.2 Self-Cleaning Cycle (for Steaming Function)

The self-cleaning cycle helps to descale and maintain the steaming components, prolonging their life.



DESSERT

Create savory delights like bread and also whip up sweet treats like cakes and cookies.

The Baridi 12-IN-1 Air Fryer Steam Oven features a self-cleaning function for easy maintenance of its steaming components.

1. Ensure the water tank is filled with clean water.
2. Refer to your appliance's control panel for the specific "Self Clean" or "Descaling" icon/button.
3. Activate the self-cleaning cycle as per the display instructions. The appliance will run a cycle to remove mineral deposits.
4. After the cycle is complete, empty any remaining water from the tank and wipe the interior dry.
5. Perform this cycle regularly, especially if you use the steam function frequently or live in an area with hard water.

10. TROUBLESHOOTING GUIDE

If you encounter any issues with your appliance, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet issue; main power switch off.	Ensure plug is securely in outlet; check circuit breaker; press power button.
Food not cooking evenly.	Overcrowding; incorrect temperature/time; food not shaken/flipped.	Cook in smaller batches; adjust settings; shake or flip food halfway through.
Steam function not working.	Water tank empty; mineral buildup.	Fill water tank; run self-cleaning/descaling cycle.
White smoke from appliance.	Fat/oil residue from previous cooking; cooking high-fat food.	Clean the interior and drip tray thoroughly; this is normal for high-fat foods.
Appliance emits unusual noise.	Fan obstruction; loose component.	Unplug and check for obstructions; if noise persists, contact customer support.

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

11. TECHNICAL SPECIFICATIONS

Detailed specifications for your Baridi 12-IN-1 Air Fryer Steam Oven.



Physical dimensions of the Baridi 12-IN-1 Air Fryer Steam Oven.

Feature	Specification
Brand	Dellonda
Model Number	DH171
Product Dimensions (W x D x H)	37.5 x 35 x 40 cm
Item Weight	11.3 kg
Capacity	15 litres

Feature	Specification
Power / Wattage	1635 watts
Voltage	1635 Volts (Note: This value seems unusual for voltage, typically 220-240V for UK appliances. Please refer to product label for exact voltage.)
Material	Plastic, Aluminium
Auto Shutoff	Yes
Special Features	Temperature Control
Water Tank Capacity	700ml

12. WARRANTY AND CUSTOMER SUPPORT

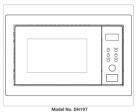
Your Baridi 12-IN-1 Air Fryer Steam Oven is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions. For technical assistance, troubleshooting beyond this guide, or to inquire about replacement parts, please contact Dellonda customer support through their official website or the retailer where you purchased the product.

No official product videos were found in the provided data.

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Related Documents - DH171

	<p>Dellonda DH141 v1 Safety Data Sheet for Baridi Pedestal Fan Battery</p> <p>Safety Data Sheet for the Dellonda DH141 v1 Baridi Pedestal Fan remote control battery, detailing product identification, hazards, first aid, fire fighting, handling, storage, transport, and disposal information.</p>
	<p>Dellonda Baridi 20L Integrated Microwave Oven 800W DH196 User Manual</p> <p>User manual for the Dellonda Baridi 20L Integrated Microwave Oven (800W, Stainless Steel, Model DH196). Covers safety, installation, operation, cleaning, maintenance, specifications, and cooking tips.</p>

 <p>7-in-1 Air Fryer Microwave & Grill, 28L Capacity - Black Model No. DH277</p>	<p>Dellonda DH277 7-in-1 Air Fryer Microwave & Grill User Manual</p> <p>Comprehensive user manual for the Dellonda DH277 7-in-1 Air Fryer Microwave & Grill, 28L Capacity - Black. Includes specifications, safety instructions, operating procedures for various functions like microwave, grill, air fry, combination cooking, auto menu, and troubleshooting.</p>
 <p>Baridi 25L Integrated Microwave Oven with Grill, 900W, Stainless Steel Model No. DH197</p>	<p>Dellonda Baridi 25L Integrated Microwave Oven with Grill DH197 User Manual</p> <p>User manual for the Dellonda Baridi 25L Integrated Microwave Oven with Grill, Model DH197. Includes specifications, safety instructions, installation, operation, cleaning, maintenance, and cooking tips.</p>
 <p>Dellonda 13KW Outdoor Garden Gas Patio Heater for Commercial & Domestic use Model No. DG1.V2, DG2.V2</p>	<p>Dellonda 13KW Outdoor Garden Gas Patio Heater DG1.V2, DG2.V2 - User Manual</p> <p>Comprehensive user manual for the Dellonda 13KW Outdoor Garden Gas Patio Heater (Models DG1.V2, DG2.V2). Includes safety instructions, assembly, operation, maintenance, and troubleshooting.</p>
 <p>Baridi Air Fryer and Rotisserie, 10 Preset Functions, 1500W, 12L Black & Silver Model No. DH170</p>	<p>Baridi DH170 Air Fryer and Rotisserie: User Manual and Specifications</p> <p>Comprehensive user manual and specifications for the Baridi DH170 Air Fryer and Rotisserie, featuring 10 preset functions, 1500W power, and 12L capacity. Includes safety instructions, operation guide, cooking chart, troubleshooting, and cleaning tips.</p>