

BERGNER BGMP-9338

Bergner MasterPro 12.0L Air Fryer Oven User Manual

Model: BGMP-9338

1. INTRODUCTION

Thank you for choosing the Bergner MasterPro 12.0L Air Fryer Oven. This appliance is designed to provide a versatile and efficient cooking experience, combining the functions of an air fryer, oven, dehydrator, and more. With its 1700W power and 360-degree airflow technology, you can achieve perfectly cooked meals with less oil. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. IMPORTANT SAFEGUARDS

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

- Read all instructions before use.
- 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.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Bergner MasterPro Air Fryer Oven.



Figure 1: Front view of the Bergner MasterPro 12.0L Air Fryer Oven. This image shows the sleek black exterior, the prominent digital control panel at the top, and the large transparent door with a silver handle, revealing the cooking chamber. The 'MasterPro' logo is visible on the handle.

Components:

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Digital Control Panel:** Touch-sensitive display for temperature, time, and preset functions.
- **Cooking Chamber:** Interior space for food.
- **Door:** Transparent door with handle for easy access and viewing.
- **Crisper Trays (2x):** For air frying and dehydrating.
- **Drip Tray:** Collects excess oil and food particles.
- **Rotisserie Set:** Includes rotisserie spit, forks, and removal tool for roasting whole chickens or roasts.

4. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and accessories. Ensure all components are present.
2. **Cleaning:** Before first use, wipe the exterior of the unit with a damp cloth. Wash the crisper trays, drip tray, and rotisserie accessories with warm, soapy water. Rinse thoroughly and dry completely.
3. **Placement:** Place the air fryer oven on a stable, heat-resistant, and level surface. Ensure there is adequate space (at least 6 inches) around the unit for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Initial Burn-in (Optional but Recommended):** To eliminate any manufacturing odors, run the appliance empty for about 10-15 minutes at 200°C (390°F). A slight odor may be present, which is normal and will dissipate. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

General Operation:

1. **Power On:** Plug in the unit. The control panel will illuminate.
2. **Preheating:** For best results, preheat the oven for 3-5 minutes at the desired cooking temperature before adding food.
3. **Loading Food:** Place food on the crisper trays or attach to the rotisserie spit. Do not overload to ensure even cooking.
4. **Setting Time and Temperature:** Use the touch controls to adjust temperature and cooking time. The temperature range is typically 80°C to 200°C (175°F to 400°F) and time up to 60 minutes for most functions, longer for dehydrate.
5. **Using Preset Menus:** The oven features multiple preset cooking menus for common dishes. Select the desired preset, and the oven will automatically set the optimal time and temperature. You can adjust these settings manually if needed.
6. **Start/Pause:** Press the Start/Pause button to begin or temporarily stop cooking.
7. **Inbuilt Light:** Use the interior light button to check on your food without opening the door.

Specific Functions:

- **Air Fry:** Ideal for crispy foods like fries, chicken wings, and vegetables. Use crisper trays.
- **Bake:** For cakes, cookies, and casseroles. Use an oven-safe dish on a crisper tray.
- **Rotisserie:** Perfect for whole chickens or roasts. Secure food onto the rotisserie spit and insert into the oven. Use the rotisserie rotation button.
- **Dehydrate:** For making fruit leathers, jerky, or dried herbs. Use crisper trays and lower temperatures for extended periods.
- **Reheat:** To warm up leftovers.
- **Defrost:** To gently thaw frozen foods.

6. MAINTENANCE AND CLEANING

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

1. **Unplug and Cool:** Always unplug the air fryer oven from the power outlet and allow it to cool completely before cleaning.
2. **Cleaning Accessories:** Wash crisper trays, drip tray, and rotisserie accessories in warm, soapy water. They are generally dishwasher safe, but hand washing is recommended for longevity.
3. **Cleaning Interior:** Wipe the interior with a damp cloth and mild detergent. For stubborn food residue, soak a cloth in warm, soapy water and place it inside the oven for a few minutes to loosen the residue before wiping. Do not use abrasive cleaners or metal scouring pads.
4. **Cleaning Exterior:** Wipe the exterior with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; unit not properly assembled.	Ensure power cord is securely plugged into a working outlet. Check circuit breaker. Ensure door is fully closed.
Food is not cooked evenly.	Overloaded basket; temperature too low; insufficient cooking time.	Do not overload. Shake or flip food halfway through cooking. Increase temperature or cooking time.
White smoke coming from the appliance.	Grease residue from previous use; fatty food cooking.	Clean the drip tray and interior thoroughly. For fatty foods, add a small amount of water to the drip tray to prevent smoke.
Food is not crispy.	Too much moisture; not enough oil (for certain foods); temperature too low.	Pat food dry before air frying. Lightly coat with oil. Increase temperature. Ensure proper air circulation.

8. SPECIFICATIONS

- **Model Name:** MasterPro
- **Model Number:** BGMP-9338
- **Brand:** BERGNER
- **Capacity:** 12.0 Litres
- **Output Wattage:** 1700 Watts
- **Control Method:** Touch
- **Special Feature:** Temperature Control
- **Product Dimensions:** 31.7D x 37.1W x 37.8H Centimeters
- **Colour:** Black Injection
- **Material:** Stainless Steel, Aluminium, Plastic, Metal
- **Inner Material:** Stainless Steel
- **Item Weight:** 7 kg
- **Nonstick Coating:** Yes
- **Included Components:** Air Fryer, 2x Crisper Tray, Drip Tray, Rotisserie Set, Tool

- **Country of Origin:** China

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or contact Bergner customer service. Keep your purchase receipt as proof of purchase.

Manufacturer: Bergner Impex India Pvt Ltd

Address: Office No. 1107, B Wing, Mittal Commercial, Marol, Off. Andheri Kurla Road, Next to Mittal Industrial Estate, Andheri East, Mumbai – 400059. Maharashtra, India.

For further assistance, visit the official Bergner website or contact their customer support line.