Bergner BG-53007-CP

BERGNER Copper Air Fryer User Manual

Model: BG-53007-CP

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your BERGNER Copper Air Fryer. Please read it thoroughly before first use and retain it for future reference.

2. Important Safety Instructions

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions.

- 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.

3. Product Components

Familiarize yourself with the parts of your BERGNER Copper Air Fryer:


BERGNER
°C
180
M

Figure 3.1: *Front view of the BERGNER Copper Air Fryer, showcasing its sleek black design with copper accents and digital display panel.*



Figure 3.2: *The removable cooking basket of the air fryer, designed for easy food placement and cleaning.*



Figure 3.3: *The non-stick cooking rack, which sits inside the basket to allow for optimal air circulation around food.*

4. Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials from the air fryer.
2. **Initial Cleaning:** Before first use, clean the cooking basket and rack with warm soapy water. Wipe the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, ensuring adequate ventilation around the unit. Do not place it directly against a wall or under cabinets.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Pre-heating (Optional):** For best results, pre-heat the air fryer for 3-5 minutes at your desired cooking temperature before adding food.



Figure 4.1: *The air fryer positioned on a kitchen counter, ready for use. Ensure proper clearance around the unit for ventilation.*

5. Operating Instructions

5.1 Basic Operation

1. **Prepare Food:** Place your ingredients into the cooking basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the cooking basket firmly back into the main unit.



Figure 5.1: *Demonstrates the proper way to insert the cooking basket into the air fryer unit.*

3. **Set Temperature and Time:** Use the digital controls to set the desired cooking temperature (adjustable) and time (up to 30 minutes).
4. **Start Cooking:** Press the start button to begin the air frying process. The appliance will automatically shut off when the timer expires.
5. **Check Food:** Periodically check food and shake the basket for even cooking, especially for items like fries or chicken wings.
6. **Remove Food:** Carefully pull out the basket using the handle. Use heat-resistant tongs to remove cooked food.

5.2 Cooking Guide (Approximate)

Common Food Cooking Times and Temperatures

Food Item	Temperature	Time	Notes
French Fries (frozen)	200°C (390°F)	15-20 min	Shake basket halfway
Chicken Wings	180°C (355°F)	20-25 min	Flip halfway
Vegetables (mixed)	160°C (320°F)	10-15 min	Toss halfway

Note: Cooking times and temperatures are approximate and may vary based on food quantity, size, and desired crispness. Always ensure food is cooked thoroughly.

6. Cleaning and Maintenance

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

6.1 Cleaning

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Basket and Rack:** The removable basket and cooking rack are non-stick coated and can be washed with warm soapy water. Avoid abrasive cleaning tools that may damage the non-stick coating. They are also dishwasher safe.
3. **Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. **Interior:** For stubborn residue inside the heating chamber, use a soft brush or sponge with warm soapy water. Ensure no water enters the heating element.
5. **Drying:** Ensure all parts are thoroughly dry before reassembling and storing the appliance.

6.2 Storage

Store the air fryer in a cool, dry place when not in use. Ensure the power cord is neatly wrapped and secured.

7. Troubleshooting

If you encounter issues with your air fryer, refer to the following table:

Troubleshooting Guide

Problem	Possible Cause	Solution

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Power outlet malfunction; Basket not fully inserted.	Ensure plug is securely in outlet; Test outlet with another appliance; Push basket firmly until it clicks into place.
Food is not cooked evenly.	Basket is overfilled; Food not shaken/flipped.	Do not overfill the basket; Shake or flip food halfway through cooking.
White smoke coming from appliance.	Grease residue from previous use; Fatty ingredients.	Clean the basket and interior thoroughly after each use; For fatty foods, drain excess oil from the basket during cooking.
Food is not crispy.	Too much moisture; Not enough oil (if applicable); Temperature too low.	Pat food dry before air frying; Lightly coat food with oil; Increase temperature or cooking time.

8. Product Specifications

Brand: Bergner

Model Number: BG-53007-CP

Color: Miedź | 4,8L (Copper)

Capacity: 4.8 Liters

Power/Wattage: 1300 W

Voltage: 2.3E+2 Volt (AC)

Product Dimensions: 50 x 50 x 50 cm; 4 kg (approximate)

Special Features: Timer, Temperature Control, Non-stick coating, Removable container, Safe to touch.

Control Method: Touch

9. Warranty and Support

For warranty information and customer support, please refer to the documentation included with your purchase or contact BERGNER customer service directly. Keep your proof of purchase for warranty claims.

Online Support: Visit the official BERGNER website for FAQs, product registration, and further assistance.

© 2024 BERGNER. All rights reserved.