Balter HL-1200

Balter HL-1200-BL 12L Air Fryer Oven Instruction Manual

Model: HL-1200 | Brand: Balter

1. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating the appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric 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 with adequate ventilation around it.

2. Product Overview

The Balter HL-1200-BL is a versatile 3-in-1 appliance, functioning as an air fryer, mini-oven, and dehydrator. It features a spacious 12-liter cooking chamber, an intuitive LED touchscreen, and 10 preset cooking programs, making healthy meal preparation simple and efficient.

Key Features:

- **3-in-1 Functionality:** Air Fryer, Mini-Oven, and Dehydrator.
- **Large Capacity:** 12-liter illuminated cooking chamber, suitable for whole chickens or large family meals.
- **Healthy Cooking:** Prepares food with minimal oil, preserving nutrients.
- **Intuitive Control:** LED touchscreen with 10 quick-setting programs.
- **Powerful Performance:** 1800W wattage for efficient cooking.

- **Extensive Accessories:** Includes a rotating grill spit, 360° rotating basket, large cooking basket, and two drying racks.



Image 1: The Balter HL-1200-BL Air Fryer showcasing its LED touchscreen with various automatic cooking programs for items like fries, ribs, fish, shrimp, pizza, drumsticks, cake, chicken, and dried fruit.

3. Unpacking and Setup

3.1 Unpacking

1. Carefully remove the air fryer and all accessories from the packaging.
2. Remove any protective films or stickers from the appliance.
3. Keep packaging materials out of reach of children.

3.2 Initial Cleaning

1. Before first use, wash all removable accessories (cooking basket, rotating basket, grill spit, drying racks, drip tray) with warm soapy water. Rinse thoroughly and dry completely.
2. Wipe the interior and exterior of the main unit with a damp cloth. Do not immerse the main unit in water.



Image 2: An overview of the Balter HL-1200-BL Air Fryer's comprehensive accessories, including a rotating mesh basket, drip tray, cooking basket with removable handle, three baking racks, a grill spit set with holder, and an oven mitt. It also highlights that accessories are dishwasher safe.

3.3 Placement

1. Place the air fryer on a stable, level, and heat-resistant surface.
2. Ensure there is at least 10-15 cm of clear space around the back and sides of the appliance for proper ventilation.
3. Do not place the appliance directly against a wall or under cabinets during operation, as hot steam may escape.

3.4 Initial Run (Burn-off Smell)

It is normal for a new appliance to emit a slight odor during its first few uses. This is due to manufacturing residues burning off and is not harmful. To minimize this, run the air fryer empty for about 15-20 minutes at 180°C (350°F) before cooking food. Ensure the area is well-ventilated during this process.

4. Operating Instructions

4.1 Control Panel

The Balter HL-1200-BL features an intuitive LED touchscreen for easy operation. The display shows temperature, time, and various program icons.

- **Power Button:** Turns the appliance on/off and starts/pauses cooking.
- **Temperature Controls (+/-):** Adjusts cooking temperature (80-200°C).
- **Time Controls (+/-):** Adjusts cooking time.
- **Preset Program Icons:** Select from 10 pre-programmed cooking functions.
- **Rotation Button:** Activates/deactivates the rotation function for the grill spit or rotating basket.
- **Light Button:** Turns the interior light on/off.



Image 3: The Balter HL-1200-BL Air Fryer's practical preset programs and touch controls, demonstrating its versatility for preparing various dishes such as pizza, roasted vegetables, muffins, apple pie, sausages, and roasted chicken. It also highlights timer and reminder functions.

4.2 General Operation

1. Plug the appliance into a grounded wall outlet.
2. Press the Power button to turn on the display.
3. Place food inside the cooking chamber using the appropriate accessory (e.g., cooking basket, rack, rotating spit).

4. **Using Preset Programs:** Select one of the 10 preset program icons. The appliance will automatically set the recommended temperature and time. You can adjust these settings manually if desired.
5. **Manual Mode:** Manually set the desired temperature using the Temperature controls and cooking time using the Time controls.
6. Press the Power button again to start cooking.
7. The interior light can be turned on/off using the Light button to monitor cooking progress.
8. Some programs may require shaking or turning food halfway through. The appliance may have a reminder function for this.
9. Once cooking is complete, the appliance will beep and automatically shut off. Carefully remove the cooked food using the removal tool and oven mitt.

4.3 Using Accessories

- **Cooking Basket:** Ideal for fries, chicken wings, and other smaller items. Ensure food is evenly distributed.
- **Rotating Grill Spit:** Perfect for roasting a whole chicken or larger cuts of meat. Secure the food onto the spit and insert it into the rotation mechanism inside the oven. Activate the rotation function on the control panel.
- **360° Rotating Basket:** Excellent for achieving even crispiness for items like fries, popcorn, or nuts. Place food inside the basket, close it, and insert it into the rotation mechanism. Activate the rotation function.
- **Drying Racks:** Use the two drying racks for dehydrating fruits, vegetables, or making jerky. Place food in a single layer on the racks.
- **Drip Tray:** Always place the drip tray at the bottom of the cooking chamber to catch any oil or food particles.



Image 4: The Balter HL-1200-BL Air Fryer demonstrating its versatility with different cooking options: crispy fries or wedges, preparing three dishes simultaneously on multiple racks, shashlik skewers, and popcorn or almonds in the rotating basket.

5. Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your Balter HL-1200-BL Air Fryer.

5.1 Before Cleaning

- Always unplug the appliance from the power outlet and allow it to cool down completely before cleaning.

5.2 Cleaning the Main Unit

- Wipe the exterior of the air fryer with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- Clean the interior of the cooking chamber with a damp cloth and mild soap. For stubborn food residues, a non-abrasive sponge can be used.
- Pay attention to corners and crevices, as these areas can be challenging to clean thoroughly. Use a small brush if necessary.
- Never immerse the main unit in water or any other liquid.

5.3 Cleaning Accessories

- All removable accessories, including the cooking basket, rotating basket, grill spit, drying racks, and drip tray, are dishwasher safe.
- Alternatively, wash them by hand with warm soapy water, rinse thoroughly, and dry completely before storage.

6. Troubleshooting

If you encounter any issues with your Balter HL-1200-BL Air Fryer, 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 fault.	Ensure the power cord is securely plugged into a working outlet. Check your household circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Overcrowding the basket; incorrect temperature/time; food not shaken/turned.	Do not overcrowd the cooking basket. Cook in smaller batches if necessary. Adjust temperature and time. Shake or turn food halfway through cooking. Ensure rotation function is active for rotating accessories.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the drip tray and interior thoroughly after each use. For high-fat foods, ensure the drip tray is clean and consider adding a small amount of water to the drip tray to reduce smoke.
Unusual smell during first few uses.	Manufacturing residues burning off.	This is normal for new appliances. Run the air fryer empty for 15-20 minutes at 180°C in a well-ventilated area. The smell should dissipate after a few uses.
Temperature display issue.	Internal sensor malfunction.	If the temperature display is consistently inaccurate or not working, contact customer support for assistance.

7. Specifications

Feature	Detail
Model Number	HL-1200-Black
Brand	Balter
Capacity	12 Liters
Wattage	1800 W
Output Power (Max)	2000 W
Voltage	230 V
Temperature Range	80 - 200 °C
Dimensions (D x W x H)	32D x 32W x 37H cm
Color	Black
Material	Stainless Steel (Interior)
Control Method	Touchscreen
Special Features	12L illuminated oven space, 3-in-1 appliance (Air Fryer, Mini-Oven, Dehydrator), Programmable, 360° Rotating Basket, Rotating Grill Spit, Dishwasher Safe Accessories



Image 5: Detailed specifications and dimensions of the Balter HL-1200-BL Air Fryer, highlighting its 12-liter capacity, 125 cm cable length, 80-200°C temperature setting, 92% less fat compared to traditional fryers, thick casing for efficient heat insulation, and overheating protection.

8. Warranty and Support

8.1 Warranty Information

Balter products are designed for quality and durability. This appliance comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms, conditions, and duration of the warranty. Keep your proof of purchase for any warranty claims.

8.2 Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty inquiries, please contact Balter customer support. Contact details can typically be found on the Balter website or on the warranty card provided with your product.

Additional Resource: Your Balter HL-1200-BL Air Fryer includes a recipe book with 100 recipes to help you get started and explore the full potential of your new appliance.



Image 6: A recipe book titled "Kochbuch" (Cookbook) with 100 recipes specifically for your Balter Air Fryer, included with the product.

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