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Braun HF3000IBK

Braun MultiFry 3 HF3000IBK Air Fryer Instruction Manual

Model: HF3000IBK

Introduction

Thank you for choosing the Braun MultiFry 3 HF3000IBK Air Fryer. This appliance is designed to provide a convenient and efficient way to cook a variety of foods with less oil. Please read this instruction manual thoroughly before first use to ensure safe and optimal operation. Keep this manual for future reference.

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 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. Contact customer service for examination, repair, or adjustment.
- 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 household use.
- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

Product Overview

Familiarize yourself with the components of your Braun MultiFry 3 HF3000IBK Air Fryer.



Image: Front view of the Braun MultiFry 3 HF3000IBK Air Fryer, showing the temperature and timer dials, and the basket handle.

Components:

1. **Main Unit:** Houses the heating element and fan.
2. **Control Panel:** Includes temperature and timer dials.
3. **Temperature Dial:** Adjusts cooking temperature (80-200°C).
4. **Timer Dial:** Sets cooking time (up to 60 minutes).
5. **Removable Basket:** Holds food for frying.
6. **Removable Grid:** Sits inside the basket to allow air circulation.
7. **Handle:** For safely pulling out and inserting the basket.
8. **Power Cord:** Connects the appliance to an electrical outlet.



Image: The air fryer with its cooking basket pulled out, showing the interior cavity.

Setup and First Use

Unpacking:

- Remove all packaging materials and promotional labels.
- Check that all components are present and undamaged.

Before First Use:

1. Clean the basket and grid with warm soapy water. Rinse thoroughly and dry completely.
2. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. Place the air fryer on a stable, heat-resistant, and level surface, away from walls or other appliances to allow for proper ventilation.
4. Plug the power cord into a grounded electrical outlet.

Initial Burn-Off (Optional but Recommended):

It is recommended to run the air fryer empty for about 10-15 minutes at 200°C before cooking food for the first time. This helps to eliminate any manufacturing odors. Ensure good ventilation during this process.

Operating Instructions

Cooking Process:

1. **Prepare Food:** Place your ingredients into the removable basket. Do not overfill the basket to ensure even cooking. For best results, food should not exceed the MAX fill line.
2. **Insert Basket:** Slide the basket firmly back into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature dial to your desired cooking temperature (80-200°C).
4. **Set Timer:** Turn the timer dial to the required cooking time (up to 60 minutes). The appliance will start heating immediately. The power indicator light will illuminate.
5. **Monitor Cooking:** During cooking, you may pull out the basket to shake or turn food for even browning. The appliance will pause when the basket is removed and resume when it is reinserted.
6. **Completion:** The timer will ring when the cooking time is complete, and the appliance will automatically shut off. The power indicator light will turn off.
7. **Remove Food:** Carefully pull out the basket using the handle. Use heat-resistant tongs to remove cooked food. Avoid direct contact with the hot basket.



Image: A hand turning the timer dial on the air fryer's control panel.

RealAir Technology:

The Braun MultiFry 3 HF3000IBK utilizes RealAir Technology, which circulates superheated air around the food. This ensures even cooking and a crispy exterior with a tender interior, often requiring significantly less oil compared to traditional frying methods.



Image: The air fryer positioned on a kitchen counter, surrounded by plates of various air-fried foods, demonstrating its versatility.

Cooking Guide and Tips

This section provides general guidelines. Cooking times and temperatures may vary based on food quantity, size, and desired crispness.

General Tips:

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired temperature before adding food.
- **Oil Usage:** While air frying requires minimal oil, a light spray or toss with a small amount of oil can enhance crispiness for some foods.
- **Shaking/Tossing:** For even cooking, especially with smaller items like fries or nuggets, shake the basket halfway through the cooking time.
- **Batch Cooking:** If cooking large quantities, cook in smaller batches to ensure proper air circulation and even results.
- **Frozen Foods:** Most frozen foods can be cooked directly in the air fryer. Refer to package instructions for recommended temperatures and times, adjusting as needed.

Example Cooking Times (Approximate):

Food Item	Temperature	Time	Notes
Frozen Fries (1kg)	180-200°C	15-25 min	Shake halfway
Chicken Drumsticks (1.2kg)	180°C	20-30 min	Turn halfway
Vegetables (e.g., broccoli)	160-180°C	10-15 min	Lightly oil
Meatballs	180°C	12-18 min	Shake halfway



Image: A person using tongs to transfer cooked meatballs from the air fryer basket to a serving dish.

Cleaning and Maintenance

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

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Grid:** The removable basket and grid are dishwasher safe. Alternatively, wash them with warm water, a mild dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely before reassembling.
3. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn residue, use a mild detergent. Avoid abrasive cleaners or metal scouring pads.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store it in a cool, dry place.



Image: The removable basket and grid of the air fryer placed inside a dishwasher, highlighting their dishwasher-safe feature.

Troubleshooting

Refer to the table below for common issues and their solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; Timer not set.	Ensure the power cord is securely plugged into a working outlet. Turn the timer dial to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled; Food not shaken/turned.	Cook in smaller batches. Shake or turn food halfway through cooking.
Food is not crispy.	Not enough oil (for some foods); Temperature too low; Cooking time too short.	Lightly spray or toss food with oil. Increase temperature or cooking time. Ensure preheating.
White smoke coming from appliance.	Grease residue from previous use; Fatty food cooking.	Clean the basket and interior thoroughly. This is normal for very fatty foods, but ensure proper ventilation.

Specifications

- **Model:** Braun MultiFry 3 HF3000IBK
- **Power:** 1500W
- **Capacity:** 4.3 Liters
- **Temperature Range:** 80-200°C
- **Timer:** Up to 60 minutes
- **Voltage:** 240 Volts
- **Material:** Plastic, Aluminum
- **Dimensions:** Approximately 33 x 34 x 33 cm
- **Weight:** Approximately 4.05 kg
- **Special Features:** RealAir Technology, Temperature Control, Automatic Shut-off, Dishwasher-safe parts (basket and grid)

Warranty and Support

For warranty information, please refer to the warranty card included with your product or visit the official Braun website. For technical support or service, please contact Braun customer service in your region. Keep your proof of purchase for warranty claims.
You can find more information and support on the official Braun website:www.braunhousehold.com

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