## Balter HL-2200

# Balter HL-2200 XXL 22L Air Fryer Oven

Instruction Manual

## Important Safety Instructions

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet when not in use, before cleaning, or before adding/removing parts.
- Do not immerse the appliance, cord, or plug in water or other liquids to prevent electric shock.
- Keep the appliance and its cord out of reach of children.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Place the appliance on a stable, heat-resistant surface, away from walls and other appliances to ensure proper ventilation.
- Do not cover the air inlet or outlet vents while the appliance is operating.
- Exercise extreme caution when removing hot oil or other hot liquids.
- Do not use attachments not recommended by the manufacturer.
- This appliance is for household use only. Do not use outdoors.
- The temperature of accessible surfaces may be high when the appliance is operating. Do not touch hot surfaces directly. Use oven mitts or handles.

## Product Overview

The Balter HL-2200 is a versatile 16-in-1 air fryer oven designed for healthy and efficient cooking. It features a 22-liter capacity, 1700W power, and a wide temperature range of 40°C to 230°C. The intuitive LED display and touch controls make operation simple.

### Included Components

The following accessories are included with your Balter HL-2200 Air Fryer Oven:

- Grill Rack
- Frying Basket
- Baking Tray / Drip Tray
- Rotisserie Spit
- Skewer Rack with Skewers
- Retrieval Tool
- Oven Mitt




Image: Various accessories including rotisserie spit, frying basket, grill rack, baking tray, retrieval tool, and oven mitt.

This image displays the standard accessories provided with the Balter HL-2200 Air Fryer Oven, designed to support a wide range of cooking functions from air frying to rotisserie.

## Setup

### 1. Unpacking

Carefully remove the air fryer oven and all accessories from the packaging. Retain the packaging for future storage or transport if needed. Remove any protective films or stickers from the appliance.

### 2. Initial Cleaning

Before first use, wipe the exterior of the appliance with a damp cloth. Wash all removable accessories (grill rack, frying basket, baking tray, rotisserie spit, skewer rack, retrieval tool) with warm, soapy water. Rinse thoroughly and dry completely. The interior cooking chamber, made of stainless steel, can be wiped clean with a damp cloth.

### 3. Placement

Place the air fryer oven on a stable, level, and heat-resistant surface. Ensure there is at least 10-15 cm (4-6 inches) of clear space around the back and sides of the appliance, and sufficient space above, for proper air circulation. Do not place the appliance near flammable materials or heat sources.

### 4. First Use (Burn-in)

It is recommended to run the appliance empty for about 15-20 minutes at 200°C (390°F) before cooking food for the first time. This helps to burn off any manufacturing residues and odors. Ensure the area is well-ventilated during this process. A slight odor or smoke may be present; this is normal.

## Operating Instructions

### Control Panel Overview




Image: Front view of the Balter HL-2200 Air Fryer Oven, highlighting the digital control panel with various function icons and a central dial.

The Balter HL-2200 features an intuitive LED display and touch control panel for easy operation. The central dial allows for precise adjustment of time and temperature, while dedicated buttons provide quick access to various functions and pre-programmed settings.

## Basic Operation

1. **Power On/Off:** Plug the appliance into a grounded power outlet. Press the **Power** button to turn the unit on or off.
2. **Selecting a Function:** Use the **Menu** button to cycle through the 15 pre-programmed cooking functions (e.g., Air Fry, Roast, Dehydrate, Pizza, French Fries). The selected function will be displayed on the LED screen.
3. **Adjusting Time and Temperature:** Once a function is selected, or for manual cooking, use the **Temp** and **Time** buttons, then rotate the central dial to adjust the desired temperature (40°C to 230°C) and cooking time.
4. **Start/Pause:** Press the **Start/Pause** button to begin or temporarily stop the cooking process.
5. **Interior Light:** Press the **Light** button to illuminate the interior of the oven, allowing you to monitor cooking progress without opening the door.

## Special Functions

- **360° Air Circulation:** The oven utilizes a 360° hot air circulation system for even cooking and crispy results. This system, combined with professional heating elements and fans, ensures consistent heat distribution.
- **Rotisserie Function:** For rotisserie cooking (e.g., whole chicken), insert the rotisserie spit through the food and secure it. Place the spit into the designated slots inside the oven. Press the **Fan/Rotate** button to activate the rotation.
- **Dehydrator Function:** The appliance includes an automatic dehydrator function, allowing you to prepare dried fruits, vegetables, and meats at lower temperatures (40°C minimum).
- **Pre-programmed Recipes:** The oven comes with 100 pre-programmed recipes. You can also store up to 100 additional custom recipes using the **Record** button. A physical recipe book is included, and recipes are accessible via a mobile website.
- **No Preheating Needed:** Thanks to its efficient 1700W heating system, the Balter HL-2200 often does not require preheating, saving you time and energy.




Image: The Balter HL-2200 Air Fryer Oven displaying various foods being cooked simultaneously, illustrating its 16-in-1 multifunctionality.

This image demonstrates the multi-functional capabilities of the Balter HL-2200, showcasing different dishes like fries, pizza, and skewers being prepared, highlighting its versatility as an air fryer, mini oven, and dehydrator.

## Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the lifespan of your Balter HL-2200 Air Fryer Oven.

### 1. Before Cleaning

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

### 2. Cleaning the Interior

- The interior cooking chamber is made of stainless steel. Wipe it with a soft, damp cloth and a mild detergent.
- For stubborn food residues, use a non-abrasive sponge or brush. Avoid using metal scouring pads or harsh chemical cleaners, as these can damage the stainless steel surface.
- Ensure the interior is completely dry before next use.

### 3. Cleaning Accessories

- All included accessories (grill rack, frying basket, baking tray, rotisserie spit, skewer rack, retrieval tool) are dishwasher-safe.
- Alternatively, wash them by hand with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.

### 4. Cleaning the Exterior

- Wipe the exterior surface of the appliance with a soft, damp cloth. Do not use abrasive cleaners or solvents.
- Clean the control panel gently with a soft, dry cloth. Do not allow water to enter the control panel area.

## Troubleshooting

If you encounter any issues with your Balter HL-2200 Air Fryer Oven, 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 malfunction. | Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support. |
| Food is not cooked evenly. | Overcrowding the basket/tray; incorrect temperature/time; insufficient air circulation. | Do not overcrowd the cooking area; cook in smaller batches if necessary. Ensure proper spacing between food items. Adjust temperature and time as needed. Ensure vents are not blocked. |
| White smoke coming from the appliance. | Grease or food residue burning; fatty foods. | Unplug the appliance and let it cool. Clean the interior and accessories thoroughly. For fatty foods, use the drip tray to catch excess oil. |
| Food is not crispy. | Too much moisture; overcrowding; insufficient cooking time/temperature. | Pat food dry before cooking. Avoid overcrowding. Increase cooking time or temperature slightly. Ensure the air circulation is not obstructed. |

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

## Specifications

| | |
|---|---|
| **Model Number** | HL-2200 |
| **Brand** | Balter |
| **Capacity** | 22 Liters |
| **Power Output** | 1700 Watts |
| **Voltage** | 220 Volts |
| **Temperature Range** | 40°C to 230°C (104°F to 446°F) |
| **Dimensions (D x W x H)** | 35 cm x 41 cm x 37 cm (13.8 in x 16.1 in x 14.6 in) |
| **Material** | Stainless Steel (interior) |
| **Control Method** | Touch |
| **Dishwasher Safe Components** | Yes (accessories) |
| **Special Features** | 16-in-1 Multifunction, 100 Pre-programmed Recipes, Storage for 100 additional recipes, 360° Air Circulation, No Preheating Needed, LED Display, Interior Light. |




Image: Visual representation of the Balter HL-2200 Air Fryer Oven's dimensions (35cm x 41cm x 37cm) and its 22-liter capacity, also showing it can accommodate a pizza up to 33cm.

This image provides a clear visual of the appliance's physical dimensions and its generous 22-liter internal capacity, indicating its suitability for larger items like a 33cm pizza.

## Warranty and Support

For warranty information or technical support, please refer to the warranty card included with your product or visit the official Balter website. If you have any questions or require assistance, please contact Balter customer service.

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