

## BERGNER CASA VISSANI Air Fryer 4.2L (B0DBLTYT44)

# BERGNER CASA VISSANI Air Fryer 4.2L Instruction Manual

Model: B0DBLTYT44

## 1. IMPORTANT SAFETY INSTRUCTIONS

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

- **Electrical Safety:** Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting. Do not immerse the appliance, cord, or plug in water or other liquids.
- **Hot Surfaces:** Surfaces of the appliance may become hot during use. Always use oven mitts or gloves when handling hot components. Do not touch hot surfaces directly.
- **Ventilation:** Do not block any ventilation openings. Allow sufficient space (at least 10 cm) around the appliance for proper air circulation.
- **Children and Vulnerable Persons:** This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- **Power Cord:** Do not let the power cord hang over the edge of a table or counter, or touch hot surfaces. Do not operate any appliance with a damaged cord or plug.
- **Intended Use:** Use the appliance only for its intended household purpose. Do not use outdoors.
- **Overfilling:** Do not overfill the basket. Overfilling may cause food to contact the heating element, resulting in smoke or fire.
- **Oil/Liquid:** Do not fill the basket with oil or any other liquid. This appliance uses hot air to fry.

## 2. PRODUCT OVERVIEW

---

The BERGNER CASA VISSANI Air Fryer utilizes 360° HOT AIR technology to circulate hot air, providing healthy, crispy results with little to no added oil. It features a 4.2L capacity, a user-friendly LED display, and 8 preset cooking functions.

### Components

- Main Unit
- Removable Frying Basket
- Removable Grill Plate
- LED Touch Control Panel



Front view of the air fryer, showing the handle and viewing window.



Top-down view highlighting the LED touch control panel.



Side view of the air fryer, showcasing its compact design.



The air fryer with its removable basket and grill plate for easy cleaning and loading.

### 3. SETUP AND FIRST USE

---

#### Unpacking

1. Carefully remove all packaging materials from the air fryer and its accessories.
2. Check that all components are present and undamaged.

#### Cleaning Before First Use

1. Wipe the exterior of the appliance with a damp cloth.
2. Wash the frying basket and grill plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. Place the grill plate inside the frying basket, then slide the basket back into the main unit.

#### Placement

- Place the air fryer on a stable, heat-resistant, and level surface.
- Ensure there is at least 10 cm of free space on the back and sides, and above the appliance, to allow for proper ventilation.
- Do not place the appliance near flammable materials or heat sources.

### 4. OPERATING INSTRUCTIONS

---

#### Control Panel

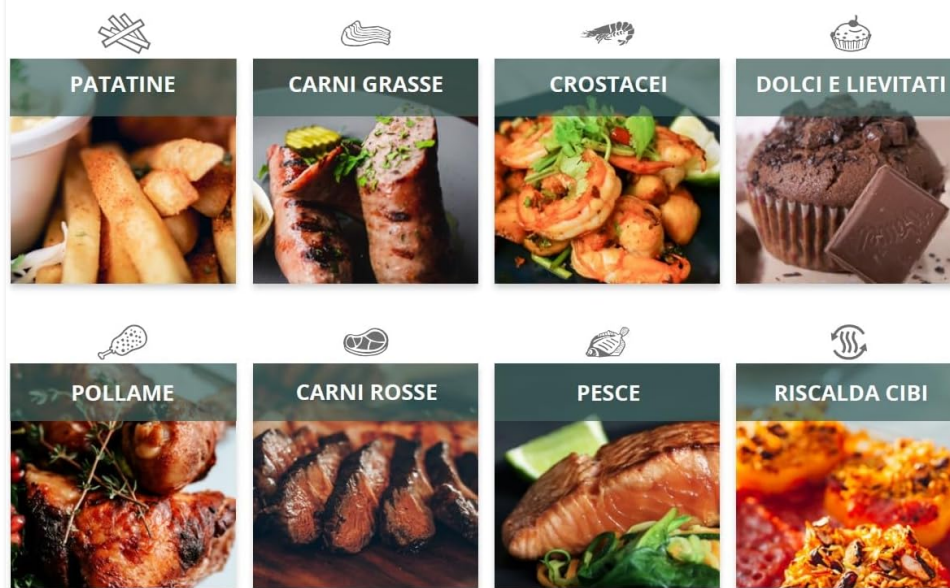
The air fryer features an intuitive LED touch control panel for easy operation. It includes controls for power, temperature, time, and preset cooking functions.

#### Basic Operation

1. Plug the power cord into a grounded electrical outlet. The appliance will beep, and the power button will illuminate.
2. Pull out the frying basket by the handle. Place the food on the grill plate inside the basket. Do not exceed the MAX fill line.
3. Slide the frying basket back into the main unit until it clicks into place.
4. Press the Power button to turn on the appliance.
5. **Manual Setting:** Use the temperature (°C) and time (min) adjustment buttons to set your desired cooking parameters.

6. **Preset Functions:** Alternatively, select one of the 8 preset cooking functions by pressing the 'M' button to cycle through the options. Each preset has a default temperature and time, which can be adjusted manually if needed.

## 8 PROGRAMMI PREIMPOSTATI



The 8 preset cooking programs include options for fries, fatty meats, crustaceans, pastries, poultry, red meats, fish, and reheating food.

7. Press the Start/Pause button to begin cooking. The fan and heating element will activate.
8. During cooking, you can pull out the basket to shake or flip food. The appliance will pause automatically and resume when the basket is reinserted.
9. Once the cooking time is complete, the appliance will beep, and the heating element will turn off. Carefully pull out the basket and transfer the cooked food.

## 5. COOKING GUIDE

Cooking times and temperatures may vary based on food type, quantity, and desired crispiness. Always ensure food is cooked thoroughly to safe internal temperatures.

Food Item	Temperature	Time	Notes
Fresh Fries	180°C	15-20 min	Shake basket halfway through. Add 1/2 tbsp oil for extra crispiness.
Frozen Fries	200°C	10-15 min	Shake basket halfway through.
Chicken Wings	180°C	18-22 min	Flip halfway through.
Fish Fillet	160°C	10-15 min	Brush with oil for best results.
Muffins	160°C	12-15 min	Use silicone or paper cups.

**Note:** For best results, preheat the air fryer for 3-5 minutes before adding food. Always check food for doneness.

## 6. MAINTENANCE AND CLEANING

---

Clean the air fryer after every use to prevent food residue buildup and ensure optimal performance.

### Cleaning the Frying Basket and Grill Plate

1. Unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the frying basket and grill plate.
3. Wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot soapy water for about 10 minutes.
4. Rinse thoroughly and dry completely before storing or reusing. The basket and grill plate are generally dishwasher-safe, but hand washing is recommended to prolong their lifespan.

### Cleaning the Main Unit

1. Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
2. Clean the interior of the appliance with a soft, damp cloth. If necessary, a small amount of mild detergent can be used.
3. Never immerse the main unit in water or any other liquid.

### Storage

Ensure the appliance is clean, dry, and completely cooled before storing. Store it in a cool, dry place, preferably in its original packaging.

## 7. TROUBLESHOOTING

---

If you encounter any issues with your air fryer, please refer to the following common problems and solutions:

- **Appliance does not turn on:** Check if the power cord is securely plugged into a working outlet. Ensure the frying basket is fully inserted into the main unit.
- **Food is not cooked evenly:** Ensure the basket is not overfilled. Shake or flip food items halfway through the cooking process. Adjust temperature or time as needed.
- **White smoke coming from the appliance:** This can be caused by fatty ingredients dripping onto the heating element. Clean the basket and grill plate thoroughly. Ensure no excessive oil or grease is present.
- **Food is not crispy:** Ensure food is patted dry before cooking. A light coating of oil can help achieve crispiness. Do not overfill the basket.
- **Appliance smells during first use:** It is normal for a new appliance to emit a slight odor during its first few uses. This will dissipate with continued use. Ensure good ventilation.

## 8. SPECIFICATIONS

---

- **Brand:** BERGNER
- **Model:** CASA VISSANI Air Fryer 4.2L

- **ASIN:** B0DBLTYT44
- **Capacity:** 4.2 Liters
- **Wattage:** 1300 Watts
- **Dimensions:** 35 x 34 x 39 cm
- **Weight:** 4.2 Kilograms
- **Material:** Plastic
- **Color:** Sage Green
- **Technology:** 360° HOT AIR
- **Control:** LED Display with 8 Preset Functions

## 9. WARRANTY AND SUPPORT

---

This product comes with a standard manufacturer's warranty. For detailed warranty information, please refer to the documentation included with your purchase or contact BERGNER customer support.

For technical assistance, troubleshooting not covered in this manual, or spare parts, please contact the retailer or the official BERGNER customer service. Keep your proof of purchase for warranty claims.