

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [BOURGINI](#) /

› [BOURGINI Slimfit 5L 1500W Ceramic Air Fryer User Manual](#)

## BOURGINI Slimfit

# BOURGINI Slimfit 5L 1500W Ceramic Air Fryer User Manual

Model: Slimfit

## 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, including the following:

- Read all instructions 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 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.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow adequate air circulation.
- Do not block any ventilation openings.

**SAVE THESE INSTRUCTIONS.**

## 2. PRODUCT OVERVIEW

The BOURGINI Slimfit Air Fryer is designed for efficient and healthy cooking. It features a compact design with a 5-liter capacity and a ceramic non-stick coating.



Image 2.1: The BOURGINI Slimfit Air Fryer with its cooking drawer pulled out, revealing the interior and the digital control panel on top.

## Components:

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** Digital display with touch controls for temperature, time, and pre-set programs.
- **Cooking Drawer:** Removable drawer with handle.
- **Crisper Plate:** Non-stick ceramic coated plate placed inside the cooking drawer for optimal air circulation.



Image 2.2: The removable cooking basket and the separate crisper plate, both featuring a ceramic non-stick coating.

## 3. SETUP AND FIRST USE

### Unpacking:

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Check that all components are present and undamaged.

### Cleaning Before First Use:

1. Wash the cooking drawer and crisper plate with hot water, a mild dishwashing liquid, and a non-abrasive sponge.
2. Rinse thoroughly and dry all parts completely.
3. Wipe the inside and outside of the appliance with a damp cloth.
4. Do not immerse the main unit in water or any other liquid.

### Placement:

- Place the air fryer on a stable, level, and heat-resistant surface.

- Ensure there is at least 10 cm (4 inches) of free space on the back and sides of the appliance, and above it, to allow for proper air circulation.
- Do not place the appliance near flammable materials or heat sources.

## 4. OPERATING INSTRUCTIONS

### Basic Operation:

1. Plug the power cord into a grounded wall outlet (230 Volts). The appliance will beep, and the display will light up briefly.
2. Pull out the cooking drawer by its handle.
3. Place the crisper plate inside the drawer.
4. Place your ingredients onto the crisper plate. Do not exceed the MAX fill line.
5. Slide the cooking drawer back into the air fryer until it clicks into place.
6. Press the Power button to turn on the display.

### 7. Setting Time and Temperature:

- Use the temperature control buttons to adjust the cooking temperature (e.g., 60°C, 160°C, 180°C, 200°C).
- Use the timer control buttons to set the desired cooking time.

### 8. Using Pre-set Programs:

The appliance features 4 pre-defined programs for common dishes. Select the desired program icon on the control panel. The air fryer will automatically set the optimal time and temperature for that program.

9. Press the Start/Pause button to begin cooking.
10. During cooking, you can pull out the drawer to shake or flip ingredients. The air fryer will pause automatically and resume when the drawer is reinserted.
11. Once the timer reaches zero, the air fryer will beep, indicating cooking is complete.
12. Carefully pull out the drawer and remove the cooked food. Use heat-resistant tongs or utensils.
13. Unplug the appliance after use.

### SilentFry Technology:

This air fryer incorporates SilentFry technology, ensuring powerful air circulation with reduced operational noise for a quieter cooking experience.

## 5. COOKING GUIDE

The BOURGINI Slimfit Air Fryer is versatile and can be used for baking, defrosting, reheating, and roasting. The 5-liter capacity is suitable for preparing meals for multiple servings.

### General Tips:

- For best results, preheat the air fryer for 3-5 minutes before adding ingredients.
- Shake the basket halfway through cooking for items like fries or nuggets to ensure even crisping.
- Lightly brush or spray oil on fresh ingredients for a crispier texture.

- Do not overcrowd the basket; cook in batches if necessary to allow hot air to circulate effectively.
- Cooking times and temperatures may vary based on ingredient type, quantity, and desired crispness. Always ensure food is cooked thoroughly to safe internal temperatures.

## 6. CLEANING AND MAINTENANCE

Regular cleaning will ensure optimal performance and extend the lifespan of your air fryer. The ceramic non-stick coating is PFAS-free and designed for easy cleaning.

### After Each Use:

1. Unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the cooking drawer and crisper plate.
3. Wash the cooking drawer and crisper plate with hot water, a mild dishwashing liquid, and a non-abrasive sponge. The ceramic coating makes cleaning easy.
4. For stubborn food residues, soak the drawer and plate in warm soapy water for about 10-15 minutes.
5. Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
6. Clean the interior of the appliance with a damp cloth, if necessary.
7. Ensure all parts are thoroughly dry before reassembling or storing.

### Storage:

Store the appliance in a cool, dry place, away from direct sunlight and out of reach of children.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Power outlet not working.	Ensure the power cord is securely plugged into a grounded outlet. Test the outlet with another appliance.
Food is not cooked evenly.	Basket is overcrowded. Food not shaken or flipped.	Cook food in smaller batches. Shake or flip ingredients halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use. Fatty ingredients.	Clean the cooking drawer and crisper plate thoroughly after each use. Remove excess oil from ingredients.
Food is not crispy.	Too much moisture in food. Not enough oil.	Pat food dry before air frying. Lightly brush or spray oil on ingredients.

## 8. SPECIFICATIONS

<b>Brand</b>	BOURGINI
<b>Model Number</b>	Slimfit
<b>Capacity</b>	5 Liters
<b>Power</b>	1500 Watts
<b>Voltage</b>	230 Volts (AC)
<b>Material</b>	Ceramic (non-stick coating)
<b>Dimensions (L x W x H)</b>	28.2 cm x 22.8 cm x 39.9 cm (approximate)
<b>Weight</b>	4.84 Kilograms
<b>Special Features</b>	Temperature Control, Programmable, PFAS-free ceramic coating, SilentFry Technology

## 9. WARRANTY AND SUPPORT

BOURGINI products are manufactured to high-quality standards. For information regarding warranty terms and conditions, please refer to the warranty card included with your product or visit the official BOURGINI website.

For technical support, spare parts, or service, please contact BOURGINI customer service through their official channels. Contact details can typically be found on the product packaging or the manufacturer's website.

**Online Resources:** For additional recipes, tips, and frequently asked questions, please visit the official BOURGINI website: [www.bourgini.com](http://www.bourgini.com)