

Beelicious Pro B0FDJSBBPR

Beelicious 8-in-1 Smart Compact 4QT Air Fryer User Manual

Model: B0FDJSBBPR

INTRODUCTION

Thank you for choosing the Beelicious 8-in-1 Smart Compact 4QT Air Fryer. This appliance is designed to provide a healthier and more efficient way to cook your favorite meals. Please read this manual thoroughly before use to ensure safe operation and optimal performance. Keep this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- 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.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into

the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

PACKAGE CONTENTS

Upon opening the package, please ensure all items are present and in good condition:

- Beelicious 8-in-1 Smart Compact 4QT Air Fryer
- Nonstick Fryer Basket
- User Manual
- Recipe Book (40+ Chef-Make Recipes)



Image: The Beelicious 4QT Air Fryer in Avo Green, shown with its accompanying recipe book.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Beelicious Air Fryer:

- **Digital Touch Control Panel:** For selecting cooking modes, adjusting time and temperature.
- **Viewing Window with Built-in Light:** Allows monitoring of cooking progress without opening the basket.
- **Fryer Basket:** Nonstick and dishwasher-safe for easy cleaning.
- **Handle:** For safely pulling out and inserting the fryer basket.
- **Air Outlet Vent:** Located at the rear of the appliance.
- **Power Cord:** For connecting to an electrical outlet.

Easy Cooking Window With Light

Check Cooking Progress Anytime without Pulling Out The Basket



Viewing Window



Heat Resistant



Built-in Light

Image: Close-up of the Beelicious Air Fryer's control panel and viewing window, highlighting features like the built-in light and heat resistance.

Compact Size Design

Maximize your countertop space, small in size, big in capacity



Image: Diagram illustrating the unique metal chamber design of the Beelicious Air Fryer compared to other brands, emphasizing efficient heating and insulation.

SETUP AND FIRST USE

- 1. Unpack:** Remove all packaging materials, stickers, and labels from the appliance.
- 2. Clean:** Wash the fryer basket and any removable accessories with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the interior and exterior of the appliance with a damp cloth.
- 3. Placement:** Place the air fryer on a stable, heat-resistant, and level surface. Ensure there is at least 4 inches (10 cm) of clear space around the back and sides of the appliance to allow for proper air circulation. Do not place it directly against a wall or under cabinets.
- 4. Power Connection:** Plug the power cord into a grounded electrical outlet (120V AC).
- 5. Initial Run (Optional but Recommended):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal and will dissipate.

OPERATING INSTRUCTIONS

Control Panel Overview

Dishwasher-Safe & Easy to Clean

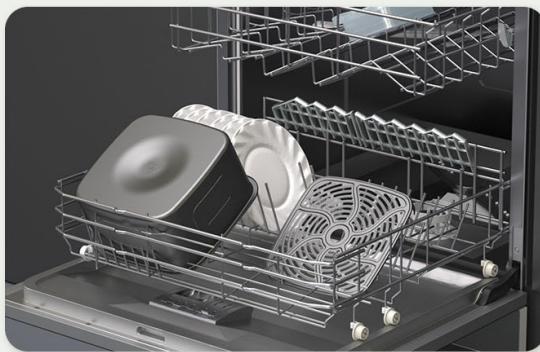


Image: The Beelicious Air Fryer's premium glass display for easy selections and its low-noise design for quiet operation.

The digital touch control panel allows for intuitive operation. It features preset functions, temperature and

time adjustments, and a start/pause button.

Cooking Modes

The Beelicious Air Fryer offers 8 preset cooking modes:



Image: Visual representation of the 8+ functions available on the Beelicious Air Fryer, including Air Fry, Roast, Bake, Broil, Fries, Steak, Reheat, and Dehydrate.

- **Air Fry:** For crispy foods like french fries, chicken nuggets.
- **Roast:** Ideal for vegetables and meats.
- **Bake:** Suitable for cakes, muffins, and other baked goods.
- **Broil:** For quick browning or melting.
- **Fries:** Optimized for perfect french fries.
- **Steak:** For cooking various cuts of steak.
- **Reheat:** To warm up leftovers.
- **Dehydrate:** For making dried fruits or jerky.

You can also manually adjust the time (1-60 minutes) and temperature (100°F-450°F) for custom cooking.

General Cooking Steps

- Prepare Food:** Place your ingredients into the fryer basket. Do not overfill the basket to ensure even cooking.
- Insert Basket:** Slide the fryer basket firmly into the air fryer until it clicks into place.
- Power On:** Press the Power button to turn on the appliance.
- Select Mode:** Choose a preset cooking mode by pressing the "MENU" button or manually set the desired temperature and time using the temperature and time adjustment buttons.
- Start Cooking:** Press the Start/Pause button to begin cooking.
- Monitor Progress:** Use the viewing window and built-in light to check on your food without interrupting the cooking cycle.
- Shake Reminder:** For certain foods, the air fryer may emit a "Shake Reminder" halfway through the cooking cycle. Pull out the basket, shake the contents, and reinsert to continue cooking for even results.

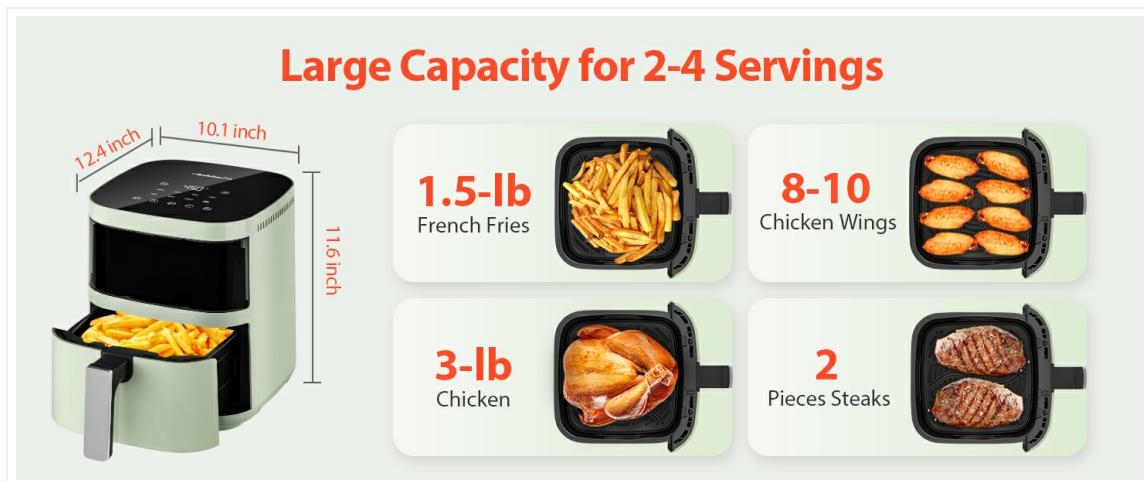


Image: Illustration of the Shake/Turn Reminder feature, showing how it prompts users to shake the basket for evenly cooked food, preventing burnt results.

- Finish Cooking:** Once the timer reaches zero, the air fryer will beep. Carefully remove the basket and transfer the cooked food to a plate.

CARE AND MAINTENANCE

Cleaning

- Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
- Fryer Basket:** The nonstick fryer basket is dishwasher-safe. Alternatively, wash it with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak the basket in warm, soapy water for about 10 minutes before cleaning.
- Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, use a mild detergent. Avoid abrasive cleaners or scouring pads.
- Exterior:** Clean the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
- Heating Element:** Use a cleaning brush to remove any food residue from the heating element.

Endless Inspiration with Chef-Make Cookbook



Image: Demonstration of the dishwasher-safe fryer basket and the ease of hand-washing the nonstick components under running water.

Storage

Ensure the air fryer is clean and completely dry before storing. Store it in a cool, dry place, away from direct sunlight and moisture. You can wrap the power cord around the cord storage area (if available) or secure it with a tie.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Power outlet is 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 was not shaken/flipped.	Cook food in smaller batches. Utilize the "Shake Reminder" and shake or flip food halfway through cooking.
White smoke comes from the appliance.	Grease residue from previous use. Fatty ingredients are being cooked.	Clean the basket and interior thoroughly after each use. For fatty foods, drain excess oil from the basket during cooking.
Food is not crispy.	Too much moisture in food. Not enough oil (for some recipes). Temperature too low or cooking time too short.	Pat food dry before air frying. Lightly brush or spray with oil. Increase temperature or cooking time as needed.

SPECIFICATIONS

Feature	Detail
Model Number	B0FDJSBBPR
Capacity	4 Quarts
Product Dimensions (D x W x H)	11.61" x 8.86" x 12.4"
Item Weight	9.5 Pounds (approx. 4.3 kg)

Feature	Detail
Color	Avo Green
Material	Plastic (exterior), Metal (chamber)
Voltage	120 Volts (AC)
Wattage	1550 Watts
Min Temperature Setting	100°F (38°C)
Max Temperature Setting	450°F (232°C)
Control Method	Push Button / Digital Touch
Special Features	Glass Display, Metal Chamber, Nonstick Basket, Programmable, Quiet Operation, Viewing Window, Shake Reminder
Certifications	ETL Certified



Image: Diagram illustrating the compact size and 4-quart capacity of the Beelicious Air Fryer, showing it

can hold 1.5 lbs of french fries or 9 chicken wings.

WARRANTY AND SUPPORT

Warranty: Beelicious Pro offers a **1-year warranty** from the date of purchase for this air fryer. This warranty covers manufacturing defects under normal household use.

Technical Consultation: For any questions, technical assistance, or warranty claims, please contact Beelicious Pro customer support. Problems will typically be resolved within 2 working days.

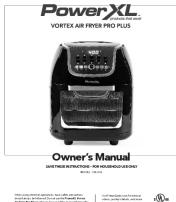
Contact Information:

- Via Amazon: Refer to your order details for seller contact options.
- Consumer Hotline: (Specific number not provided in source data, advise user to check product packaging or official website)

Please have your model number (B0FDJSBBPR) and proof of purchase ready when contacting support.

Related Documents - B0FDJSBBPR

 A small image of the Beelicious Pro 28-Quart Digital Air Fryer Toaster Oven, showing its front panel with a digital display and control buttons. The model number BAF-811 is visible at the bottom.	<p>Beelicious Pro 28-Quart Digital Air Fryer Toaster Oven User Manual</p> <p>Comprehensive user manual for the Beelicious Pro 28-Quart Digital Air Fryer Toaster Oven (Model BAF-811), covering important safeguards, operation, cleaning, and troubleshooting.</p>
 A small image of the Bella Pro Series 3 QT Air Fryer instruction manual, showing the cover with the brand name and model information.	<p>Bella Pro Series 3 QT Air Fryer Instruction Manual</p> <p>Comprehensive instruction manual for the Bella Pro Series 3 QT Air Fryer, covering important safeguards, operation, air frying techniques, cleaning, storage, and warranty information. Learn how to use and maintain your air fryer for optimal performance.</p>
 A small image of the CREATE Fryer Air Pro Compact user manual, showing the cover with the brand name and model information.	<p>CREATE Fryer Air Pro Compact User Manual</p> <p>Comprehensive user manual for the CREATE Fryer Air Pro Compact oil-free air fryer. Learn about safety instructions, operating procedures, cooking tips, and maintenance for optimal use of this healthy cooking appliance.</p>



[PowerXL Vortex Air Fryer Pro Plus CM-006 Owner's Manual](#)

Comprehensive owner's manual for the PowerXL Vortex Air Fryer Pro Plus (Model CM-006). Includes important safety precautions, parts and accessories, control panel operation, cooking charts, general operating instructions, troubleshooting, FAQs, and guarantee information.



[Emeril Lagasse Smart Fryer Pro User Guide and Operating Instructions](#)

Comprehensive user guide for the Emeril Lagasse Smart Fryer Pro, covering important safeguards, operating instructions, part descriptions, settings, troubleshooting, and warranty information for this hot air fryer.



[Kalorik Smart Fryer Pro User Manual](#)

User manual for the Kalorik Smart Fryer Pro (Model FT 44844), detailing its features, operating instructions, safety precautions, and troubleshooting for healthy home cooking.