



USER MANUAL

4 QUART AIR FRYER



BAF-805

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for an additional
12 months
Warranty

As a special thank-you for registering your Beelicious unit, you'll automatically receive an additional 12 months added to your limited manufacturer's warranty!

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Send:

support@beelicious.shop

Subject:

Warranty

Amazon Order ID: XXX-XXXXXXX-XXXXXXX

NOTE: Must register within 7 days after receiving your new product.

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IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your Air Fryer.

READ ALL INSTRUCTIONS BEFORE USE.

- Before plugging in the appliance, make sure the voltage on the rating plate matches the voltage of your local power supply network.
- The machine's exterior contains electronic components and a heating device. Avoid submerging it in water or rinsing it underwater.
- Do not allow water or any other liquids to enter this product to prevent electric shock.
- Place the cooking ingredients in the pot, avoiding contact with the heating elements.
- Do not put oil in the fryer basket, as it may pose a risk of fire.
- Do not touch its interior while the product is in operation.
- It should be placed away from heat sources like stoves and should be kept out of direct sunlight.
- This appliance has no parts that can be serviced by the user. If the power cord, plug, or any part of the appliance is not working properly, or if it has been dropped or damaged, only a qualified electrician should perform repairs. Incorrect repairs could put the user at risk of injury.
- Do not place in areas easily accessible to children.
- The device should not be operated using an external timer or an independent remote control system.
- Avoid placing the product near flammable materials such as tablecloths or curtains.
- It is strictly prohibited to use the air fryer in flammable or explosive environments. Do not use it on damp, outdoor, unstable, or heat-sensitive surfaces to avoid damage or accidents.
- Make sure to leave enough space around the air fryer, keeping a distance of at least 4 inches from all walls, and ensuring that the main body does not cover any objects.

IMPORTANT SAFEGUARDS

- During operation, the surface of the product becomes very hot. Do not touch to avoid burns.
- **Warning:** To prevent the risk of fire, never leave the appliance unattended while in use. Use the recommended temperature settings for all functions.
- When not using this product, make sure to unplug the power cord.
- While the air fryer is in operation, it releases high-temperature steam from the exhaust vent. Keep a safe distance between your hands, face, and the steam or exhaust vent. Also, be cautious of the high-temperature heat when opening the lid.
- Children should be supervised to ensure they do not play with this device.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Do not operate the appliance with wet hands.
- This appliance is designed for household use only. It should not be used for commercial purposes.

WARNING: The air fryer will not operate unless the frying basket drawer is fully closed.

CAUTION: After hot air frying, the frying basket, frying basket drawer, and cooked foods are hot. Exercise extreme caution when handling the hot air fryer basket and drawer.

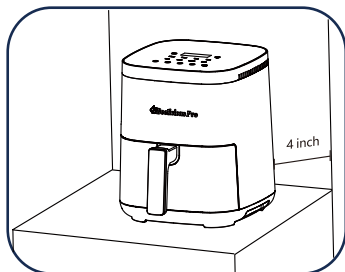
FRIENDLY REMINDER:

When using the new machine for the first time, you might notice slight smoke and odor during the heating process. This is a normal occurrence and should disappear after 2-3 uses.

BEFORE USING YOUR AIR FRY

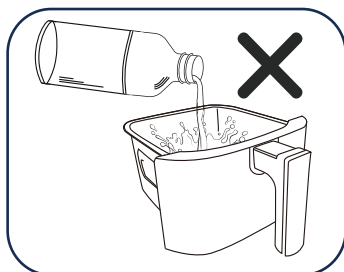
1

Place the air fryer on a stable, level, heat-resistant surface, away from any items that can be damaged by heat. Maintain a minimum distance of 4 inches between the electrical outlet and the wall,



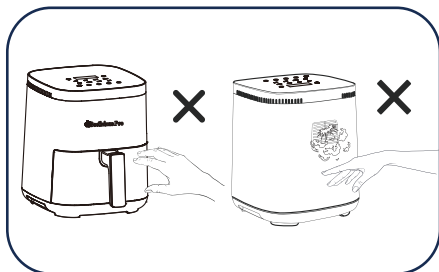
2

This is not a deep fryer. Please do not pour oil into it.



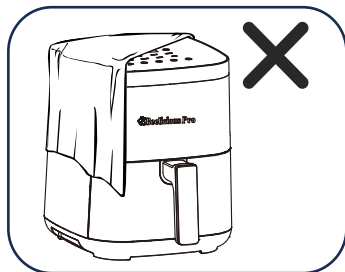
3

Hot surface &
Hot exhaust vent
Do not touch the hot surface.



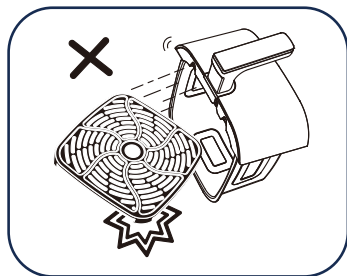
4

Do not cover the device with anything while it's in operation.



5

Caution: When flipping the basket, the grilling rack inside might come loose.

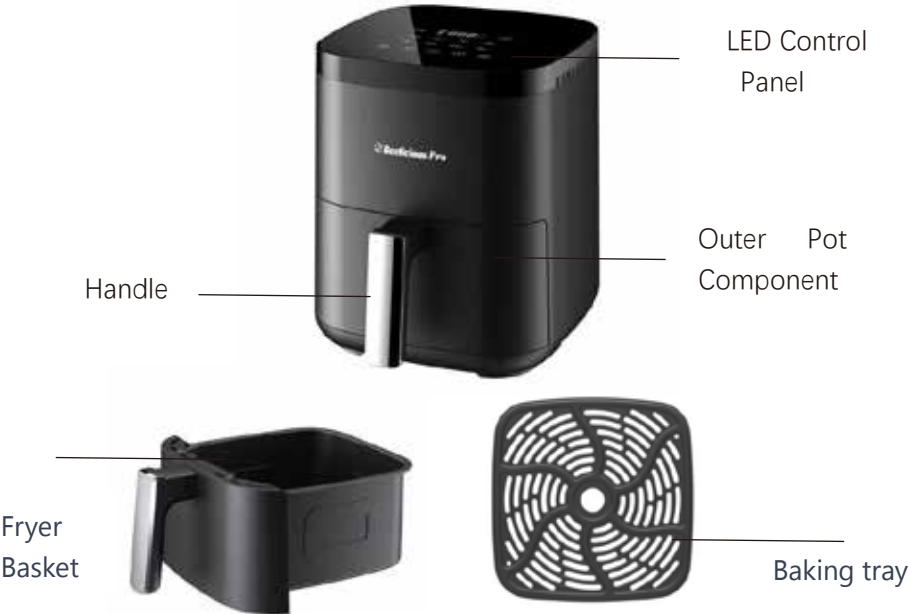


6

For the first use, it's necessary to operate the air fryer at the highest temperature (450°F) for 15 minutes to sterilize and eliminate any manufacturing odors. The air fryer might produce odor or smoke due to the protective films on the heating elements.

GET TO KNOWYOUR AIR FRYER

MAIN COMPONENTS



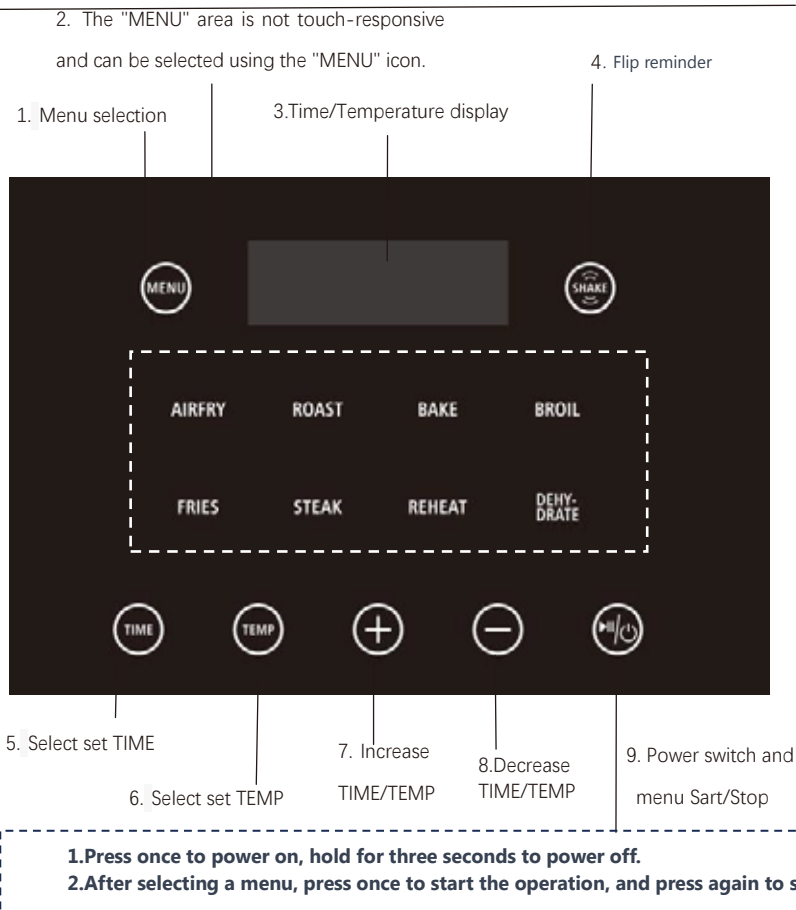
Product features

An air fryer uses high-speed air circulation technology to make delicious French fries with up to 80% less fat than traditional deep fryers! The unique combination of rapid circulation of hot air and oven components allows you to quickly and conveniently fry various delicious foods, snacks, and seafood. Since it uses only air for frying, it generates fewer odors and steam compared to traditional frying methods. It's easy to clean in everyday use, making it both safe and cost-effective!

TECHNICAL SPECIFICATIONS

Power	Voltage	Frequency	Capacity
1550W	120V	60Hz	4QT

CONTROL PANEL



1.MENU SELECTION BUTTON



The menu selection button is used to set menu options.

2.MENU AREA



The menu area is not directly touch-sensitive. You can use the menu button to select the desired menu.

CONTROL PANEL

- **AIR FRY**

Air frying is a healthy cooking alternative that often requires minimal or no oil, using rapid hot air to cook meals faster.

- **ROAST**

Roasting is a cooking method that enhances flavor through caramelization and browning on the surface, resulting in moist and juicy food on the inside.

- **BAKE**

This method is recommended for foods that are typically cooked in a traditional oven.

- **BROIL**

This method is commonly used for meats like beef, chicken, or pork. It's also utilized for achieving a golden-brown top on casseroles and gratins.

- **FRIES**

Recommended for frozen chips.

- **STEAK**

Recommended for fresh steak.

- **REHEAT**

Warm up leftovers without overcooking or drying out the food.

- **DEHYDRATE**

This cooking style uses convection on low heat to preserve various types of food. It's particularly suitable for drying fruits, vegetables, and meats (like beef jerky).

3. Time/Temperature display

Display the set time and temperature.

4. Flip reminder



When selecting a recipe or during operation, when you press the 'shake' flip reminder button, the air fryer will emit 3 beeps at the halfway point (starting from when the flip reminder button was pressed) as a reminder to flip the food.

CONTROL PANEL

5.TIME



Select the cooking time and adjust the time using the "+" and "-" buttons.

6.TEMP(100°F -450°F)



Select the cooking temperature and adjust the temperature using the "+" and "-" buttons.

7."+"



Increase time/temperature.

8."-"



Decrease time/temperature.

9. Power switch and menu Start/Stop



- Press once to power on, hold for three seconds to power off.
- After selecting a menu, press once to start the operation, and press again to stop.

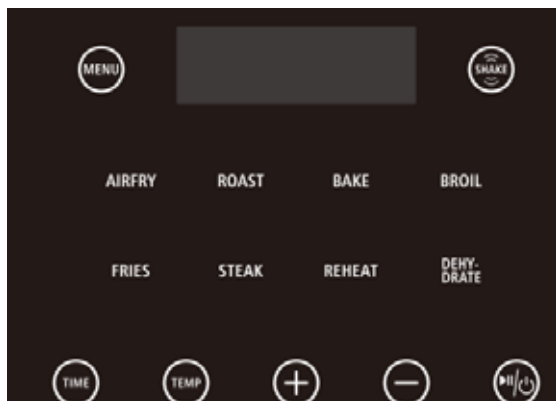
10.Icon

The illuminated icon  on the display indicates that the fan inside the air fryer is operating. This specific icon is for observation purposes only and cannot be adjusted by touch.

11.Icon

"The illuminated icon  on the display indicates that the heating element inside the air fryer is active, while its absence suggests that the heating element is temporarily inactive. This specific icon is intended solely for observation and cannot be adjusted through touch. (In order to regulate the temperature within the air fryer, the heating element operates intermittently, periodically turning on and off. This pattern of the icon alternately lighting up and extinguishing is a normal occurrence.)

OPERATION GUIDE



1



**Baking tray
And Frying
basket.**

Place the Baking tray into the frying basket and then put the food on the arranged baking tray.

2

**Power
On/Off**



Plug in the power, select the power button icon to turn on the air fryer. The menu function area lights up, the display shows '---', and the MENU icon blinks.

NOTE: The frying basket must be fully closed before the power switch can be turned on.

3



**MENU Select And
Setting**

The menu area is not touch-responsive. Use this button to select a menu program setting.

AIRFRY	ROAST	BAKE	BROIL
FRIES	STEAK	REHEAT	DEHYDRATE

4



**Adjust
TIME/TEMP**

Touch the time or temp button to choose which parameter you want to adjust. Use the "+" and "-" buttons to set the desired time or temperature.

NOTE: When you press and hold the "+" "-" icons for more than 2 seconds, the adjustment speed for time or temperature will increase.

Refer to the preset chart in the recipe and adjust the temperature and time settings based on the type and weight of the food.

OPERATION GUIDE

5



Shake Reminder

After lightly touching the "shake" flip reminder button, when the air fryer reaches half of the cooking time, it will emit three beeps as a reminder to flip the food.

NOTE:

- 1. The shake reminder time starts counting from when you press the shake reminder button.**
- 2. You can skip this step if there's no need for a shake reminder.**

6



Start or Stop

Please select START to begin cooking. The display screen will show a countdown and temperature (alternating between temperature and time on the display screen every 5 seconds). After cooking is complete, the air fryer will emit five beeps, and the display screen along with all menu icons will turn off.

NOTE:

- 1. When setting the temperature between 400-450°F, the adjustable time range is 1-40 minutes.**
When setting the temperature between 160-400°F, the adjustable time range is 1-60 minutes.
When using the dehydrate function with a temperature range of 100-160°F, the adjustable time range is 10-720 minutes.
- 2. If the door of the air fryer is opened during the cooking process, the fryer will cease its operation. If the door is closed within 1 hour, the fryer will resume its incomplete operation. If the fryer door remains open for more than 1 hour and is then closed, the fryer will return to standby mode.**
- 3. For optimal utilization of the air fryer, after each cooking cycle concludes or when you manually turn off the air fryer, the fan inside will continue to spin for an additional 30 seconds before entering the shutdown mode.**

PRESET MENU

Overview of the air fryer functions

PRESET	DEFAULT TEMPERATURE	DEFAULT TIME	ADJUSTABLE TEMP RANGE	TIME RANGE
AIR FRY	400°F	15 MINS	160°F - 450°F	1-60 MINS
ROAST	400°F	22 MINS	160°F - 450°F	1-60 MINS
BAKE	350°F	20 MINS	160°F - 450°F	1-60 MINS
BROIL	450°F	15 MINS	160°F - 450°F	1-40 MINS
FRIES	400°F	18 MINS	160°F - 450°F	1-60 MINS
STEAK	450°F	7 MINS	160°F - 450°F	1-40 MINS
REHEAT	200°F	6 MINS	160°F - 450°F	1-60 MINS
DEHYDRATE	130°F	240MINS	100°F - 160°F	10-720 MINS

NOTE:

- When setting the temperature between 400-450°F, the adjustable time range is 1-40 minutes.**
When setting the temperature between 160-400°F, the adjustable time range is 1-60 minutes.
When using the dehydrate function with a temperature range of 100-160°F, the adjustable time range is 10-720 minutes.
- Time and temperature need to be adjusted if food size is different.**

CAUTION



The device and its accessories will become very hot during use. Do not touch heated parts while using or after using the device. Only touch the handle and control dials when the device is in operation or immediately after it's been turned off. Allow the device to cool completely before moving, cleaning, or storing it. Use oven gloves when handling the hot accessories.

- Do not flip the non-stick cooking basket while it's still attached to the cooking compartment. Excess oil could accumulate at the bottom of the cooking compartment and potentially leak into the ingredients.
- Children under 8 years of age and pets should be kept away from the device and its connecting cable.
- Do not cover the device while it's in operation, and ensure that the ventilation openings remain clear to prevent the risk of fire.
- Do not connect the device along with other high-wattage appliances to a power strip to avoid overloading and potential short circuits.
- Do not use this device at high temperatures for more than 3 hours.
- Do not leave the device switched on when it's empty, except for 'burning off' before its first use.
- Do not place food that is still wrapped in plastic or in plastic bags into the device.
- Ensure that the food does not touch the heating element of the device.
- Ensure that food items containing oil and fats are not overheated, as they could ignite.
- Do not overfill the drawer to allow proper circulation of hot air within the cooking chamber. Fill it no more than 2/3 full.
- Usually, either no oil or just a small amount (2 to 3 teaspoons) is needed for food preparation.
- Cooking time depends on the size, quantity of food, and temperature. However, cooking time is typically shorter than in a conventional oven. Until you are familiar with the device, begin with a shorter cooking time and increase it gradually if needed. Regularly check the progress of the cooking food.

CARE, CLEANING&STORAGE

Before cleaning, unplug the power cord from the socket. Make sure the air fryer and all accessories have fully cooled down before starting to disassemble and clean.

Clean the frying basket and grilling rack

1. It's important to clean the product immediately after each use.
2. Both the frying basket and grilling rack are coated internally. Do not use metal utensils or abrasive cleaning materials, as they can damage the non-stick coating.
3. If there is dirt on the bottom of the frying basket, add hot water to the basket and let it soak for about 10 minutes. Then, add some detergent and clean using a non-abrasive sponge.
4. Clean the frying basket and grilling rack using detergent and warm water, or place them in the dishwasher. To maintain their quality for as long as possible, it's preferable to rinse them by hand. Wipe the drawer clean or rinse it under running water.

Cleaning outer body

1. Wipe the outer body with a soft, damp sponge. You can use a non-abrasive liquid cleanser or a mild spray solution to prevent stains from building up. Apply the cleanser to the sponge, not directly onto the Air fry surface, before cleaning.
2. Wipe the LED screen with a soft, damp cloth. Apply the cleanser to the cloth; do not apply it directly to the LED. Cleaning the LED screen with a dry cloth and/or abrasive cleaners may cause scratches.

Storage

- Ensure the air fryer and all accessories are clean and dry.
- Ensure the frying basket is closed. Store the device in an upright position.
- Do not store the device in damp or high-temperature conditions. Avoid storing it in humid or hot environments.

TROUBLESHOOTING

POSSIBLE PROBLEM	POSSIBLE CAUSE	EASY SOLUTION
The device does not work.	The main plug is not properly inserted into the socket.	Adjust the fit of the main plug.
	The plug socket is defective.	Attempt using a different electrical outlet.
	There is no mains voltage.	Inspect the fuse of the main power connection.
	Selected the menu but didn't press the start button.	After selecting your menu, press the start button to begin the operation.
	The drawer is not properly positioned in the cooking chamber.	Fully slide the drawer into the cooking chamber to initiate the heating process.
	The overheating protection has been triggered.	Pull the mains plug out of the plug socket and allow the device to cool down completely. Then try again.
	Having multiple devices connected to the same circuit has caused the fuse in the circuit breaker fuse box to trip.	Reduce the number of devices on this circuit

TROUBLESHOOTING

POSSIBLE PROBLEM	POSSIBLE CAUSE	EASY SOLUTION
The food hasn't been cooked evenly.	The drawer is overly filled.	Decrease the quantity of food. The food items are stacked on each other. Distribute the food and stir it occasionally.
	Various foods with distinct cooking times or temperatures have been prepared.	Prepare items of food with different cooking temperatures one after the other. Place food with a longer cooking time in the device first, then add ingredients with a shorter cooking time later.
	The set cooking time was too short or the temperature was too low.	Increase the cooking time or temperature.
An unpleasant smell is noticed during use. / Smoke is coming out of the device.	The device is being used for the first time.	A smell may develop when new devices are initially used. The smell should dissipate after the device has been used several times.
	The device is dirty.	Please clean the device.
	Excessive oil or fat.	Remove the excess oil or fat.
Black smoke is coming out of the air fryer.	The food got burnt	Immediately turn off the air fryer and be cautious when removing the food.
The food after air frying doesn't turn out crispy.	The food has too much moisture	To enhance crispiness, apply a light and even coat of oil onto the food.

TROUBLESHOOTING

E1 Error Alert.	Internal circuit has an open circuit	Unplug from power outlet, then plug it back in before operating. If the issue persists, please contact customer support.
E2 Error Alert.	Internal circuit has a short circuit	Disconnect from the power outlet and contact customer support.

If the product is not functioning properly or is experiencing abnormal operation, please first check the above list. If the issue is not listed, it indicates that the product might be malfunctioning. Please contact:

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