



30 LITRE DIGITAL AIR FRYER TOASTER OVEN

Cook different amazing food with one device




543302-1

When using electric appliances basic safety precaution should always be followed. Do not use BridgePro Air Fryer Dual Zone Oven until you have read this manual thoroughly. Please keep this instruction manual in a safe place.

Visit BridgePro Online Store www.bgepro.com/shop/
Download our Recipe Cookbook at www.bgepro.com/bridgepro-air-fryer-recipes/



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IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your Air Fryer Toaster Oven.

READ ALL INSTRUCTIONS BEFORE USE

- **Unplug** the appliance from electrical outlet when not in use and before cleaning. Allow the appliance to cool down before cleaning or handling, or putting on or taking off parts.
- **Do not** touch hot surfaces without using heat protective gloves. To avoid burns, use extreme caution when removing hot food, accessories or disposing of hot grease.
- When removing food or utensils from the cavity, the carrying tong provided should be used or insulated oven gloves worn to avoid burns from the heat.
- During operation, hot steam is exhausted through the rear exhaust port. Hands and face should be kept at a safe distance away from all exhaust vent. Care must be taken when in close proximity to the appliance when in operation.
- Ensure that your power supply can carry no less than 13A.
- The appliance should be placed on a horizontal or stable tabletop when in use.
- **Do not** immerse the power cord, plug or any parts of the appliance in water or other liquids to prevent against electrical hazard or the shorting of electrical circuitry. Do not wash the appliance under the tap to avoid damage or danger.
- **Do not** cover the air inlets, outlets and sockets on the appliance during work.
- **Do not** operate any appliance with a damaged cord or plug. If the appliance is dropped or damaged, please replace the product.
- To avoid **potential injury**, do not use accessories or attachments not provided for the unit.

- **Do not** use outdoors or in remote unattended areas.
- **Do not** use or place on or near a hot gas or electric burner.
- **Do not** use this appliance for other than the intended use.
- To avoid **potential hazards**, do not put the product next to or use by children.
- **Do not** let the cord hang over the edge of a surface where the potential of children or pets' interaction is present.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are supervised or given instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- **Extreme caution** should be taken when using containers constructed of materials other than metal or glass in the appliance.
- **Do not** store any materials other than manufacturers recommended accessories in this appliance when not in use.
- **Do not** place any of the following materials in this appliance: cardboard, plastic, paper, or similar.
- **Do not** place oversized foods and utensils into this appliance as they may create a risk of fire, electrical shock, or shorting of electrical circuitry.
- **Do not** place on plastic, wooden boards or any other surface that is not heat and wear resistant.
- **Do not** use this appliance for any purpose other than as described in this manual.
- **A fire or shorting of electrical circuitry** may occur if the appliance is covered or touching flammable materials such as curtains, draperies, or walls when in operation.

- **Do not** plug in the power supply or operate the control panel with wet hands.
- **Do not** place anything on top of the appliance. No items should be placed on top of the appliance when in use or operation.
- **Warning:** To avoid possibility of fire, never leave the appliance unattended during use. Use recommended temperature settings for all function.
- **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating risk of electrical shock, or shorting of electrical circuitry.
- **Do not** clean with acidic cleaning substances and solutions. **ACIDIC SUBSTANCES** will disclosure the appliance internal surface and lead to corrosion and rust formation.

The internal metal within the appliance is made from stainless steel. Stainless steel is naturally corrosion-resistant, but it is not immune to rust. Exposure to damaging chemicals like abrasive or acidic cleaning agents (e.g. containing any amount of hydrochloric or sulphuric acid, bleach, or chlorine, vinegar, and such liquids) will cause corrosion. Use of such cleaning agents invalidates your warranty.

- **Do not** rest cooking utensils or baking dishes on the glass door. If the surface of the glass is scratched, this can cause the glass to break.
- **Do not** operate the appliance under a wall cabinet or remote areas such as a garage. When storing the appliance in remote areas, always unplug the unit from the electrical outlet.
- Ensure the appliance is placed at least approximately 10 cm from walls or on other apparatus. Do not operate inside a wall cabinet.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before connecting the appliance.
- If the pre-set time is too long during a cooking operation, the food will burn and smoke may be released from the exhaust port. Immediately cut off the power and clean food waste and grease from the grease tray and other accessories.

- Always re-insert the crumb tray into the oven, beneath the heating elements.

FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

NOTE

- **You may smell a slight odor and smoke on first use. This is due to the production residue burning off the appliance and heating elements upon initial use. This is completely normal and will fade away with use.**
- The manufacturer or retailer is not responsible for any problems arising from incorrect use by the customer.
- **Do not** unplug the appliance immediately after cooking to avoid damage to the appliance due to increased residual temperature inside the appliance.
- After cooking and the appliance has cooled down, unplug it from the mains, clean the oven cavity, clean the waste in the drip tray and place it in a ventilated, dry and non-corrosive environment.

GETTING TO KNOW YOUR AIR FRYER TOASTER OVEN

MAIN COMPONENTS



Oven rack	Use for meat, bread, pizza, etc.
Air fryer basket	Use in conjunction with air fryer function to optimize your cooking results. Use for fries, chicken wings, onions, etc. It can also be used as a dehydrate basket.
Baking pan	Contains a non-stick coating that is PFOA free, and food grade compliant PTFE.
Rotisserie Fork	Use for rotisserie chicken, turkey, and meat.
Carrying tong / removable handle	Use to remove rotisserie accessories from the oven.
Crumb tray	Use to catch and remove crumbs of food falling during the cooking process.
Rotisserie basket	Use for granular foods such as beans and nuts.

Buy accessories from BridgePro Online Shop:

www.bgepro.com/product-tag/30l-air-fryer/

BEFORE FIRST USE

1. Please remove all packaging materials carefully and choose a flat area to place the appliance. Ensure all accessories are removed from the packaging before disposing packaging materials.
2. Clean all accessories with warm water, dishwashing liquid or soft lint.
3. Wipe the inside and outside of the appliance with a damp cloth.
4. On first use you may smell a slight odor and smoke fumes. This is due to the production residue burning off the appliance and heating elements upon initial use. This is completely normal and will fade away with use.

FEATURES

By using the all new 360°C HOT AIR CIRCULATION technology, this appliance delivers delicious and healthy cooking result.

DOOR SENSOR

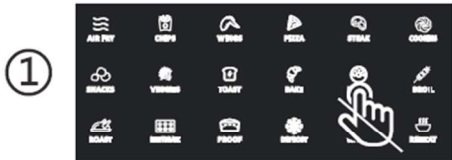
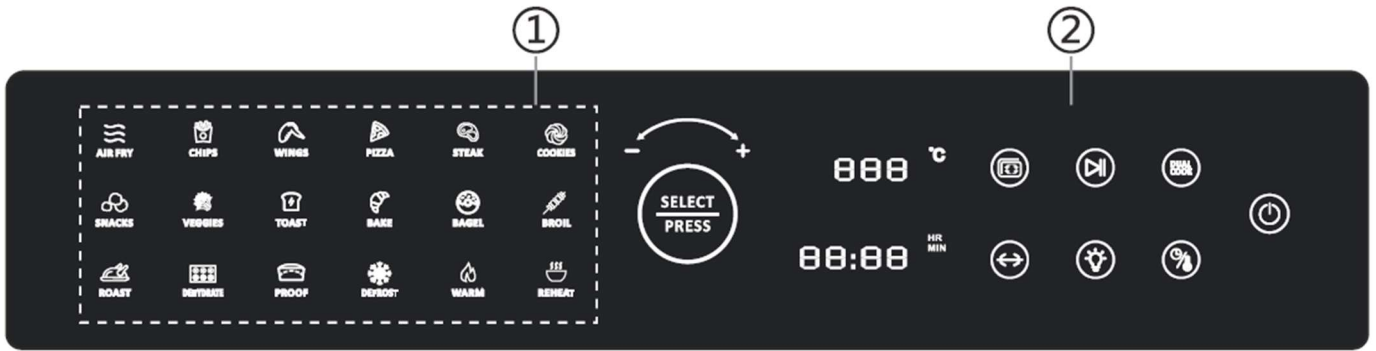
If the door is opened during a cooking operation, the operation will pause and the

light will turn on. The panel will show . When the door is closed, the light will turn off and resume cooking. Make sure to keep the oven door closed during the cooking operation.

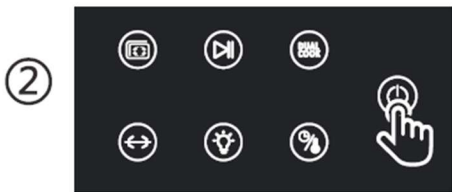
TECHNICAL SPECIFICATION

Voltage	Power	Frequency	Capacity
220V-240V	1800W	50Hz	30L

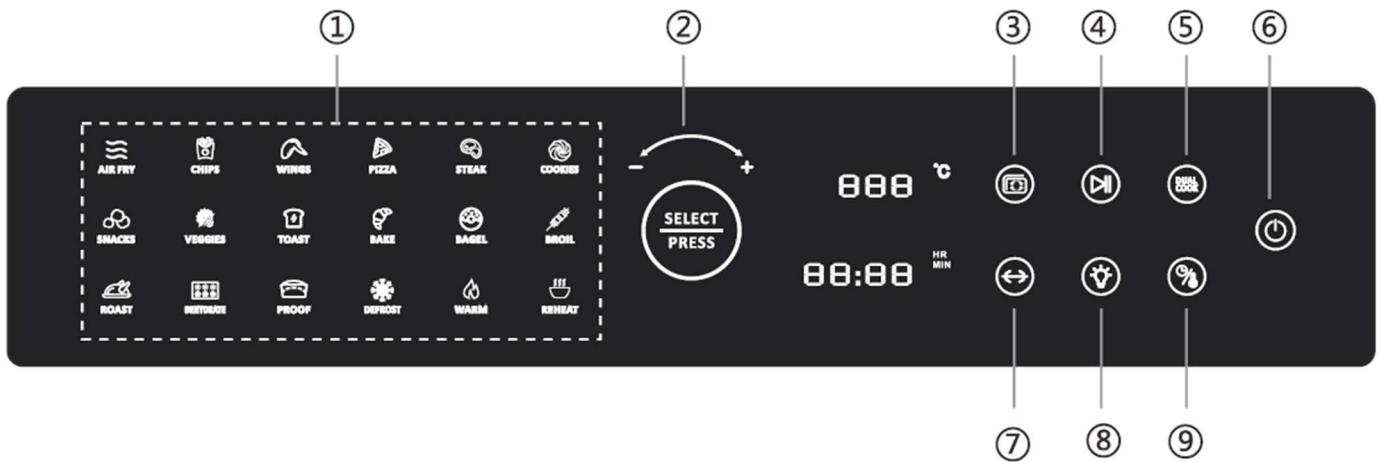
LED CONTROL PANEL



Cannot be selected by touch , select by using the control knob 



Can be selected by touch control 



1. APPLIANCE COOKING FUNCTIONS OVERVIEW

Preset	Default Temperature	Default Time	Temperature Range	Time Range
Air fry	200°C	10 mins	90 - 230°C	Up to 2 hours
Chips	230°C	18 mins	90 - 230°C	Up to 2 hours
Wings	230°C	18 mins	90 - 230°C	Up to 2 hours
Pizza	230°C	11 mins	90 - 230°C	Up to 2 hours

Steak	230°C	7 mins	90 - 230°C	Up to 2 hours
Cookies	180°C	15 mins	90 - 230°C	Up to 2 hours
Snacks	200°C	18 mins	90 - 230°C	Up to 2 hours
Veggies	230°C	15 mins	90 - 230°C	Up to 2 hours
Toast*	-	1 ~ 7	1 - 7°C	1 ~ 7 mins
Bake	175°C	25 mins	90 - 230°C	Up to 2 hours
Bagel	230°C	13 mins	90 - 230°C	Up to 2 hours
Broil	230°C	10 mins	90 - 230°C	Up to 2 hours
Roast	200°C	30 mins	90 - 230°C	Up to 2 hours
Dehydrate	60°C	5 hours	30 - 80°C	1 - 12 hours
Proof	34°C	45 mins	30 - 40°C	Up to 8 hours
Defrost	50°C	20 mins	30 - 80°C	Up to 2 hours
Warm	50°C	4 hours	30 - 120°C	Up to 8 hours
Reheat	95°C	5 mins	90 - 230°C	Up to 2 hours

*Use the Time Range to control Toast function. For a golden brown toast, consider default time 4 or 5 selection.

The above default data are for reference only. Upon function selection, the user can adjust the cooking operation temperature and time as desired to match the desired cooking result.



MENU

2. COOKING FUNCTION / MENU

You can select the cooking function by rotating the menu knob. A clockwise or anti-clockwise rotation allows you to choose and select your desired cooking function. The cooking function that is flashing indicates your selection.

Once you have selected the cooking function, press the menu knob to begin the cooking operation.



3. PREHEAT

After selecting a cooking function / program and adjusting the temperature, touch the “PREHEAT” icon to preheat the appliance. There is no need to touch the “START/PAUSE” icon to start the preheat program. After pre-heating, the oven will beep 5 times and “Add food” will appear on the display.



4. PREHEAT

Touch “START/PAUSE” icon to start or stop the program.



5. DUAL COOK

Advanced dual function cooking technology allows you to program your appliance to start cooking with one preset, then automatically transition to a second preset for a perfect cook on any meal. For example, put a breadcrumb-topped casserole in the oven, set it to bake then broil, and it will cook through with a golden crisp topping to finish. Just set it and forget it. Enjoy your favorite fried food without any extra operations.



6. POWER ON / OFF

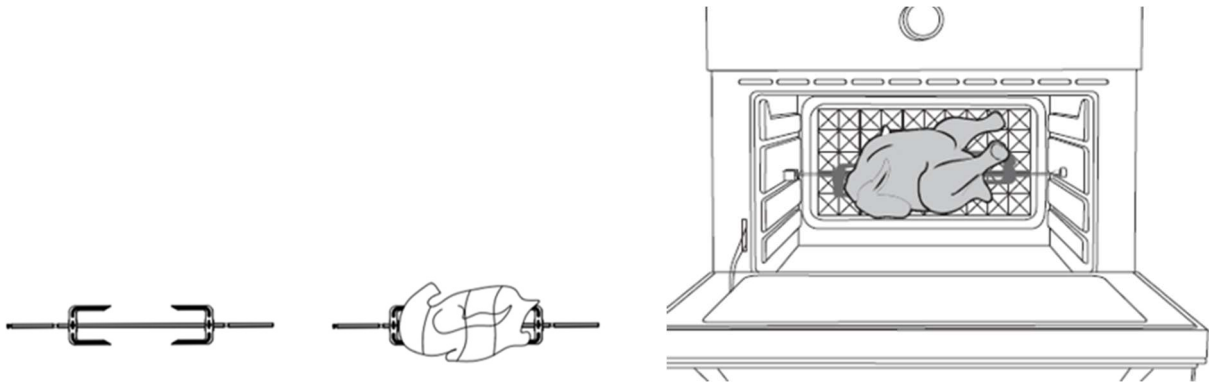
Touch “POWER ON / OFF” icon to turn the appliance On / Off.



7. **ROTISSERIE FORK**

It is used to cook food that requires rotation through the cooking process (e.g. rotisserie chicken, turkey, meat, etc.). After loading food onto the rotisserie fork:

- a. select the cooking function
- b. set the temperature / time, then
- c. touch the start icon to start cooking, and
- d. then touch the rotisserie icon to launch the rotation.



8. **LIGHT SWITCH**

Touch “LIGHT” icon to turn the appliance light On / Off. If the appliance remains unused or without operation for 5 minutes, the light will turn off automatically. The light will turn on again when you touch the “LIGHT” icon.



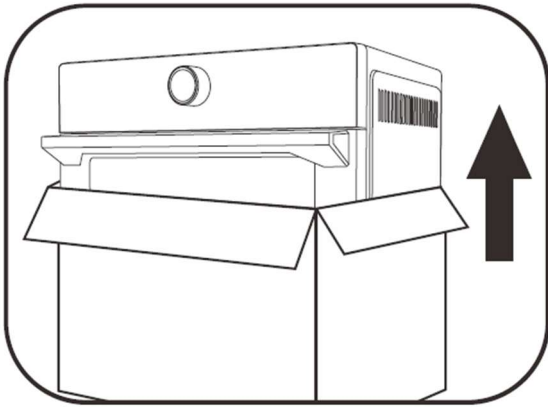
TIME / TEMPERATURE SWITCH / CHANGE

Touch “TEMP / TIME” icon to enter the mode for temperature or time selection. During the cooking operation, the temperature or time may be adjusted by pressing the TEMP / TIME icon. When you press the TEMP / TIME icon once the TEMP display will flash. Press it twice and the TIME screen will flash.

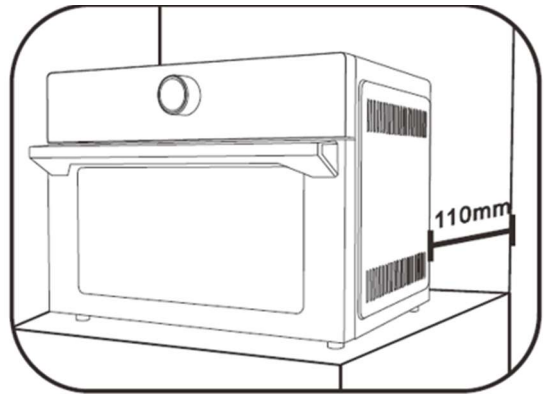
- a. While either the TEMP or TIME display is flashing, rotate the menu knob clockwise or anti-clockwise to adjust the TEMP or TIME up or down.
- b. Upon adjusting, the adjusted display will flash 2-3 time more and lock in your adjustment.
- c. The cooking operation will continue with your adjusted TEMP / TIME setting.

BEFORE USING YOUR APPLIANCE

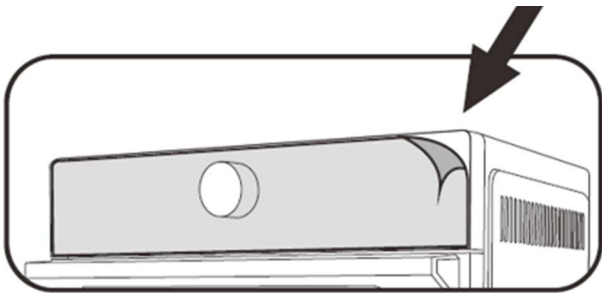
1 Remove all packaging around and inside the oven.



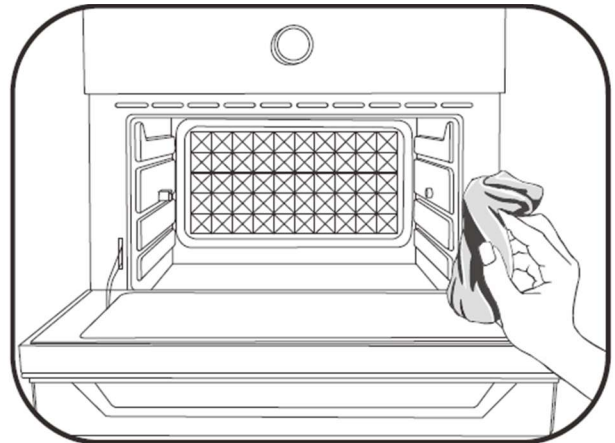
2 Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat. Keep at least 110mm distance between the electrical outlet and the wall, furniture, etc.



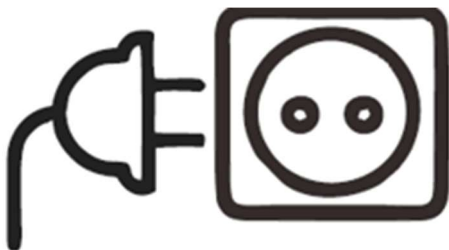
3 Remove the protective film from the control panel. This film is to protect the panel, you can tear it off or keep it on.



4 Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat. Keep at least 110mm distance between the electrical outlet and the wall, furniture, etc.














5 Before use, ensure that the power and outlet meet the requirements to operate this product (input power requirements).




6 Upon first use, it is necessary to run the oven for 18 minutes at the highest temperature (230°C) in order to sterilize and remove any manufacturing odor. The appliance may even emit an odor or smoke due to the heaters protective film burning off.


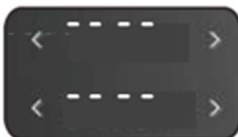


OPERATIONS GUIDE



<p>1</p> 	<p>Plug in, touch the POWER ON / OFF icon to turn on the appliance. The display will light up and the “AIR FRY” icon will flash.</p>
<p>2</p>   	<p>Rotate the menu knob to choose the cooking function you want. The default temperature and time will appear on the display. You can adjust the TEMP / TIME as described on page 12 ( TIME / TEMPERATURE SWITCH ICON).</p> <p>Touch  once, the  (temperature display) will flash, rotate the menu knob to adjust the TEMP.</p> <p>Touch  twice, the  (time display) will flash, rotate the menu knob to adjust the TIME.</p> <p>Note: The temperature on the “TOAST” function cannot be adjusted. Touch , the  (time display) will flash, rotate the menu knob to adjust the TIME for level 1~ 7 selection. Level 4-5 recommended to produce a golden brown toast.</p>



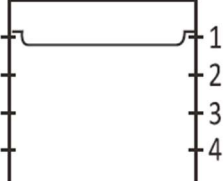
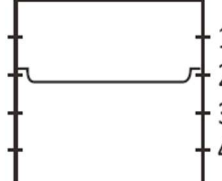
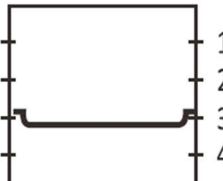
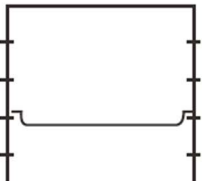
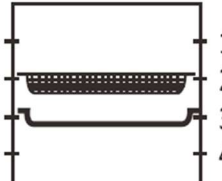
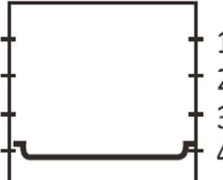
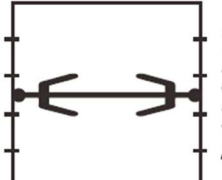
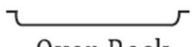



PREHEAT


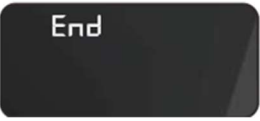
Touch the “PREHEAT” icon in order to preheat the appliance. When the internal temperature reaches 150°C, the “Add food” sign will appear. After pre-heating, put the food in the oven cavity and close the door, the program will start cooking automatically.

Note: The Toast, Dehydrate, Proof, Defrost, Reheat and Warm programs do not require preheating.

3








Position1: DEHYDRATE 	Position2: TOAST DEHYDRATE 
Position3: TOAST DEHYDRATE BAKE VEGGIES PIZZA  	Position2: CHIPS WINGS 
Position4: ROAST 	Position5: Rotisserie 
<div style="display: flex; align-items: center;"> <div style="background-color: #cccccc; padding: 5px; font-weight: bold; margin-right: 20px;">Accessories</div> <div style="display: flex; gap: 20px;"> <div style="text-align: center;">  Oven Rack </div> <div style="text-align: center;">  Air Fryer Basket </div> <div style="text-align: center;">  Baking Pan </div> <div style="text-align: center;">  Rotisserie </div> </div> </div>	

Note: When cooking fatty food (e.g. chicken wings) with the oven rack, air fryer basket or rotisserie, place the baking pan in the slot underneath in order to prevent oil from dripping onto the stainless steel heating elements.

<p>4 Accessories Position</p>	<p>Insert the accessories with food into the desired position then close the door. There are four shelf positions, use the above rack position diagrams to place the accessories.</p> <p>Note: If you need to use the rotisserie, fix the food and place it in the appliance.</p>
<p>5  START / PAUSE</p>	<p>If you skip the preheat function of step 3, touch the START / PAUSE icon to begin a cooking operation, and the display will show the timer counting down. When the cooking operation is complete, the oven will beep 5 times, the display will show “END”, and all menu icons will light up.</p> <p>Note: To use the rotisserie, touch the rotisserie icon after touch the START / PAUSE icon.</p>
<p> End</p>	<p>Note: The display will continue to show “END” until the menu icon is pressed. After the cooking operation is complete, the fan will continue to run for 4 minutes in order to properly cool the appliance.</p>

OPERATIONS GUIDE: DUAL COOK



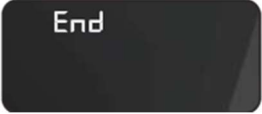
<p>1</p> 	<p>Plug in, touch the POWER ON / OFF icon to turn on the appliance. The display will light up and the “AIR FRY” icon will flash.</p>
<p>2 DUAL COOK</p>	<p>Eg:</p> <p>First step</p>  <p>Second step</p>  <p>Touch the DUAL COOK icon, five programs AIR FRY / BAKE / BROIL / ROAST / WARM will light up, rotate the menu knob to select the first program needed, e.g. “AIR FRY”, and the selected “AIR FRY” will flash (the other four programs will light up) then touch the  to select  icon to adjust to the desired temperature, then touch the  to select the  icon to</p>

adjust to the desired time, finally touch the menu knob to confirm the first program AIR FRY. The remaining four icon will light up, repeat the above steps to adjust the second program

Note: If you want to cancel the DUAL COOK program, you can touch the START / PAUSE icon, and then touch the DUAL COOK icon to return to the general menu.

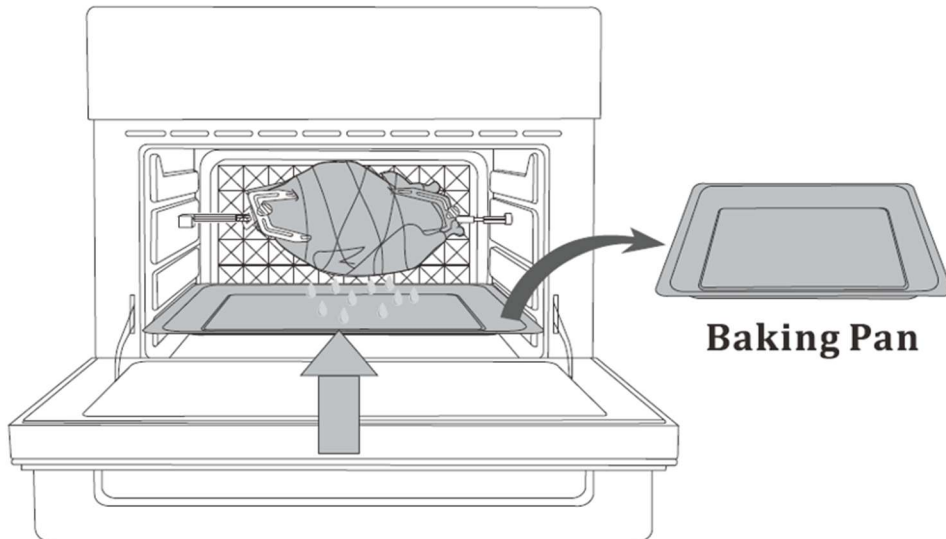


<p>3</p>	<p>Touch the “PREHEAT” icon in order to preheat the appliance. When the internal temperature reaches 150°C, the “Add food” sign will appear. After pre-heating, put the food in the oven cavity and close the door, the program will start cooking automatically.</p> <p>Note: The Toast, Dehydrate, Proof, Defrost, Reheat and Warm programs do not require preheating.</p>
<p>4</p> <p>Accessories Position</p>	<p>Insert the accessories with food into the desired position then close the door. There are four shelf positions, use the above rack position diagrams to place the accessories.</p> <p>Note: If you need to use the rotisserie, fix the food and place it in the appliance.</p>
<p>5</p> <p>START / PAUSE</p>	<p>If you skip the preheat function of step 3, touch the START / PAUSE icon to begin a cooking operation, and the display will show the timer counting down. When the cooking operation is complete, the oven will beep 5 times, the display will show “END”, and all menu icons will light up.</p>

	<p>Note: To use the rotisserie, touch the rotisserie icon after touch the START / PAUSE icon.</p>
	<p>Note: The display will continue to show “END” until the menu icon is pressed. After the cooking operation is complete, the fan will continue to run for 4 minutes in order to properly cool the appliance.</p>

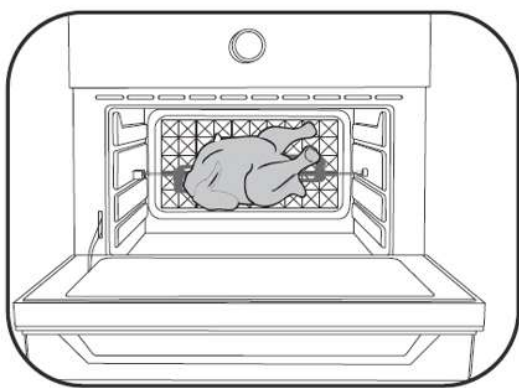
WARM TIPS

1: When cooking oily food (e.g. chicken wings) with the oven rack, air fryer basket or rotisserie, consider placing the baking pan in the slot underneath in order to prevent oil from dripping onto the stainless steel heating elements.



2: Note: After cooking oily food (e.g. chicken wings), there will be oil stains on the back plate and side plate of the oven, please clean it in time to avoid excessive accumulation of oil stains and leakage to the bottom of the appliance. If oil stains are not cleaned in time, they will not come off.

Baking pan only: Consider using mild non-abrasive cleaning agents (e.g. fresh lemon in hot water) to remove oil stains from the baking pan and let them soak for 30 minutes before washing.

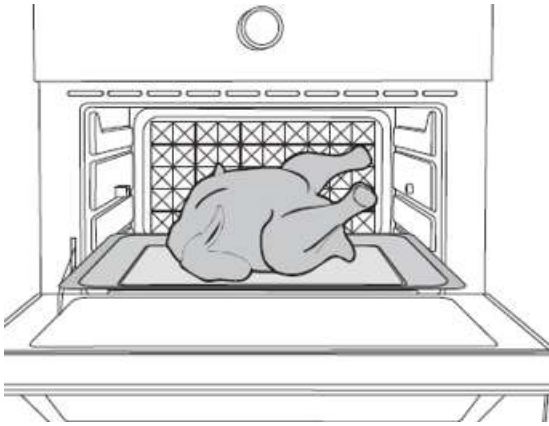


3. Note: If the chicken weighs less than 6 lbs. (2.7kg), it is recommended to use a rotisserie fork for roasting. By roasting with 360° rotation, the roasted chicken can be heated more evenly, avoiding the situation where parts of the chicken are burnt while other parts are uncooked. This way the chicken is roasted to a golden color and a better taste.

Within 6 lbs. (2.7kg): Use rotisserie fork

Consider using a cooking string to hold the chicken together during the roast cooking operation.

When using a cooking string to hold the chicken together, be careful not to tie tightly, best to loosely hold the meat together with the tied string, so hot air can still circulate around the chicken for optimal cooking result.



4. Note: If the chicken weighs between 6 lbs. (2.7kg) and 12 lbs. (5.4kg), it is recommended to use a baking pan on the bottom shelf of the oven for roasting. A large capacity roasted chicken needs more space to ensure even heat. Placing the chicken on the bottom shelf ensure adequate heat transfer from the heating elements to all parts of the roasting chicken.

6lbs (2.7kg) and 12lbs (5.4kg) Baking pan

COOKING FUNCTION: QUICK REFERENCE GUIDE

Function	Preheat	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
Air fry	Yes	Based on food selected	Air Fryer Basket	2
Chips	Yes	550g	Air Fryer Basket	2
Wings	Yes	1,038g (28pcs)	Air Fryer Basket	2
Pizza	Yes	13 inches	Baking Pan or Oven Rack	3
Steak	Yes	190g	Baking Pan or Oven Rack	2
Cookies	Yes	Based on food selected	Baking Pan	2
Snacks	Yes		Baking Pan or Oven Rack	3
Veggies	Yes		Baking Pan or Air Fryer Bkt	3
Toast	No	6pcs	Oven Rack	2 or 3
Bake	Yes	Based on food selected	Baking Pan or Oven Rack	3
Bagel	Yes		Baking Pan or Air Fryer Bkt	2
Broil	Yes		Baking Pan or Oven Rack	2
Roast	Yes		Baking Pan or Rotisserie	4 or Rotisserie Position

Function	Preheat	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
Dehydrate	No	Based on the food you select	Air Fryer Bkt	2
Proof	No		Baking Pan	2
Defrost	No		Baking Pan	2
Reheat	No		Oven Rack	2
Warm	No		Baking Pan	3

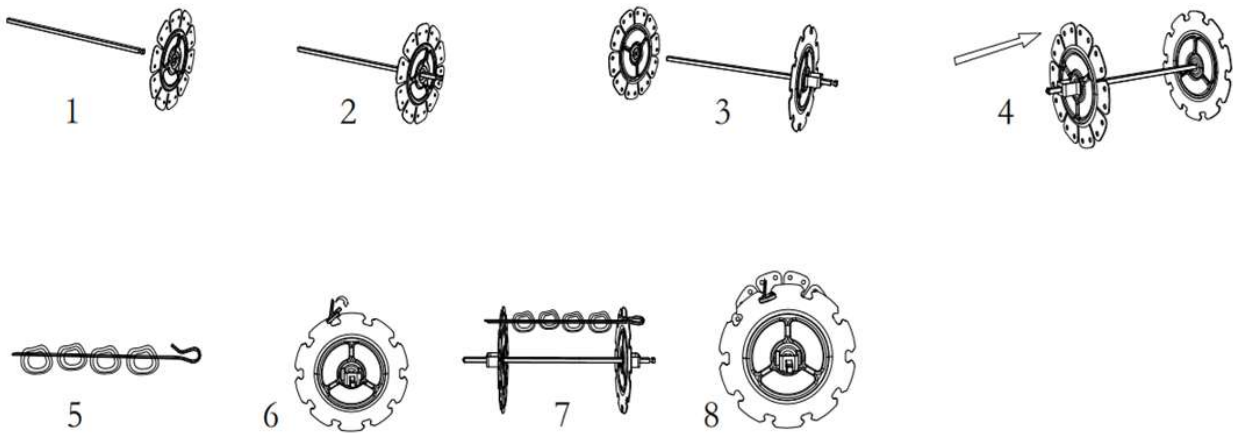
DUAL COOK FUNCTION: QUICK REFERENCE GUIDE

Function 1	Function 2	Preheat	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
Air Fry	Warm	Yes	Based on the food you select	Air Fryer Bkt	2
Bake	Broil	Yes		Baking Pan or Oven Rack	3
Air Fry	Warm	Yes		Baking Pan or Rotisserie Fork	4 or Rotisserie Fork Position
Roast	Air Fry	Yes		Baking Pan or Rotisserie Fork	
Air Fry	Broil	Yes		Air Fryer Bkt or Oven Rack	2 or 3

It is normal occurrence that some moisture may occur on the oven door during the cooking process. Consider pre-heating the appliance before cooking.

INSTRUCTIONS FOR USE

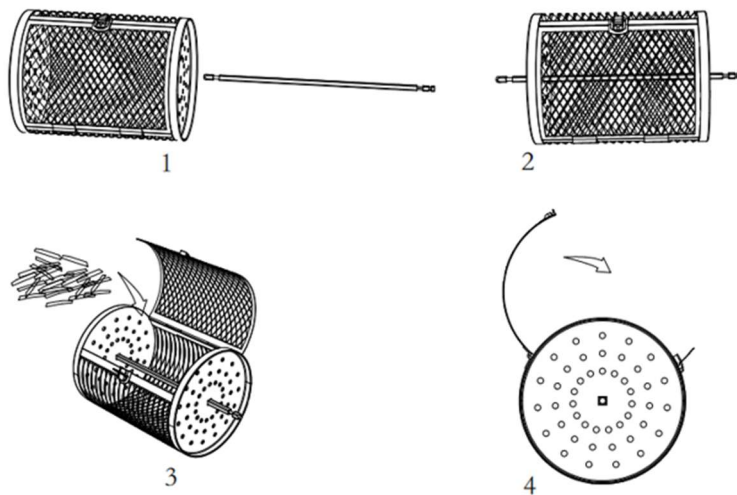
1. The use of the rotisserie rotating skewer accessory (OPTIONAL SPARE, NOT INCLUDED, PART NUMBER 543306-1) is as shown in the following section.



Buy accessories from BridgePro Online Shop:

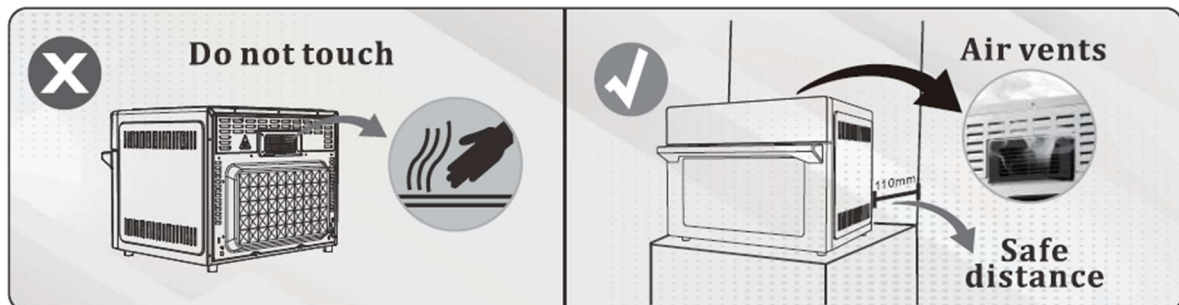
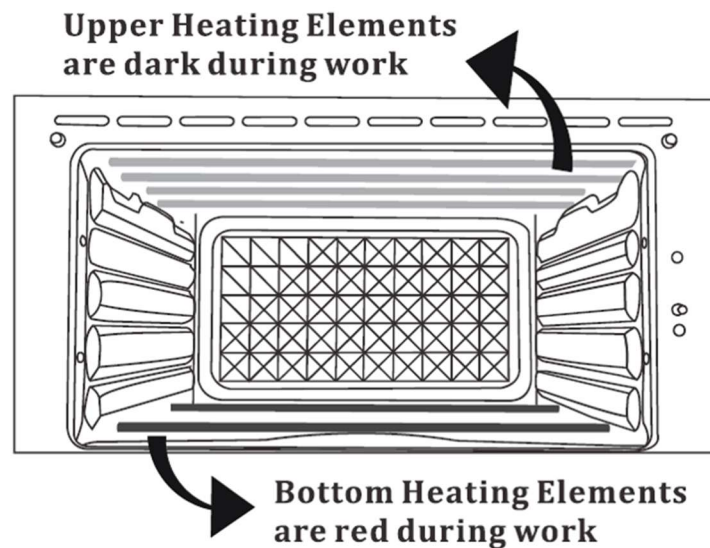
www.bgepro.com/product-tag/30l-air-fryer/

2. The use of the rotisserie rotating drum accessory is as shown in the following section.



GENERAL TIPS

1: Note: The upper heating elements will not turn orange / red during cooking operations – this is normal. The wattage of the top heating elements differs from the bottom heating elements to maintain an appropriate oven chamber temperature.



CAUTION:

- Hot air and smoke may be emitted from the back of the appliance through the cooking process. This is normal as the specially designed vent helps to remove excess moisture from crispy results.
- Do not position the vent towards any area that can be directly touched by humans to prevent burns.
- Please ensure a minimum distance of 110mm between the appliance and the wall when placed on a counter top.

- The appliance is designed for baking high temperature products. When operating the appliance, take caution to avoid placing it near curtains and other flammable objects.

ENVIROMENTAL PROTECTION

Your appliance has been designed to run for many years. However, when you decide to replace it, remember to think about how you can contribute to protecting the environment.



This marking indicates that your appliance should not be disposed of with other household wastes throughout the UK or the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle this appliance responsibly to promote the sustainable reuse of material resources. Your appliance contains valuable materials which can be recovered or recycled. Leave it at a local civic waste collection point.

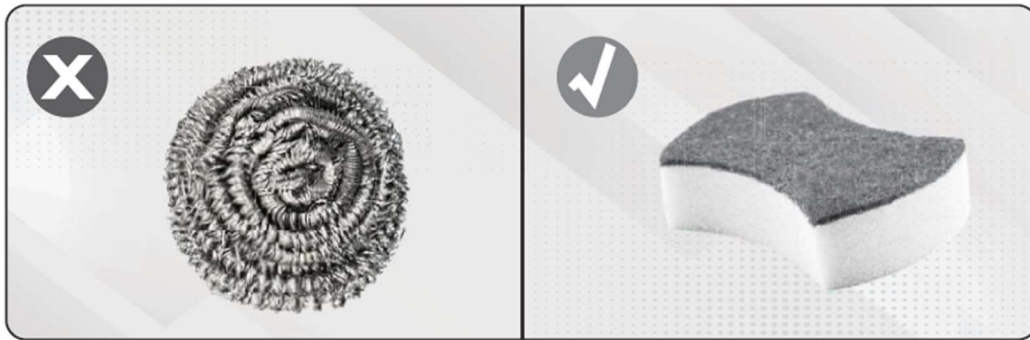
CLEANING THE OVEN INTERIOR AND ACCESSORIES.

To clean any spattering that occurs while cooking, wipe with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid buildup of stains. Apply the cleanser to the sponge, not the interior, before cleaning.

The internal metal within the appliance is made from stainless steel. Stainless steel is naturally corrosion-resistant, but it is not immune to rust. Exposure to damaging chemicals like abrasive or acidic cleaning agents (e.g. containing any amount of hydrochloric or sulphuric acid, bleach, or chlorine, vinegar, and such liquids) will cause corrosion. Use of such cleaning agents invalidates your warranty.



- Do not use hard cleaning tools.
- Do not use string cleaners
- This will damage the surface of the appliance and cause corrosion and rust.

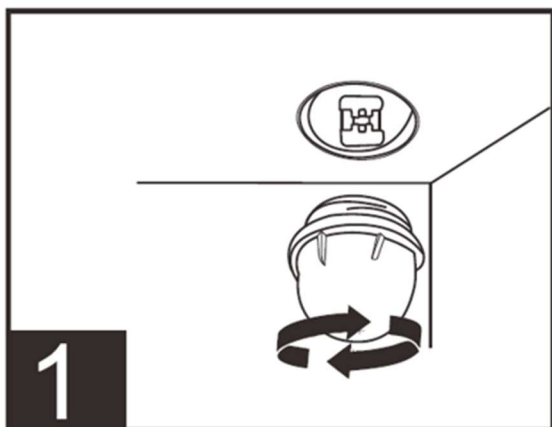


REPLACING THE LIGHT

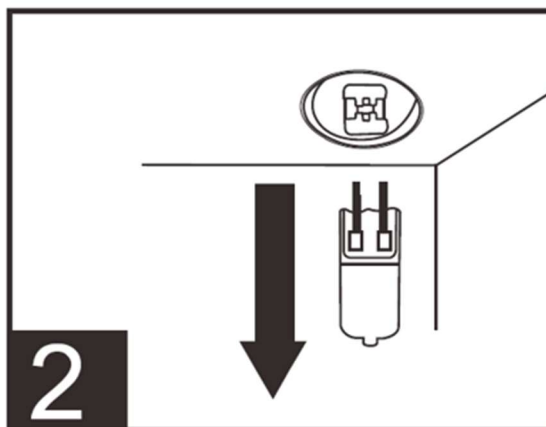
Attention: Be sure to unplug the appliance and allow it to cool completely before replacing the oven light.

Specification: 25W Halogen Bulb

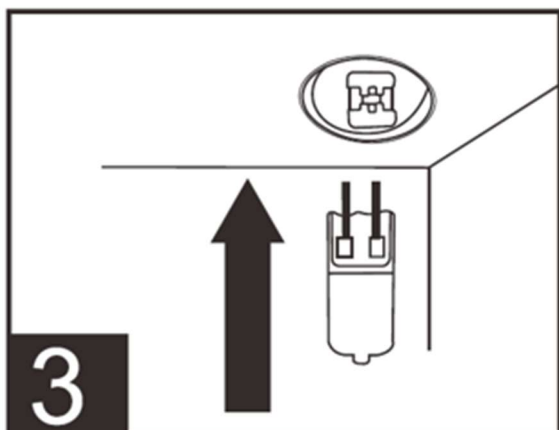
1. Rotate the light cover clockwise to remove it.



2. Remove the used bulb by pulling it directly.



3. Insert the new bulb



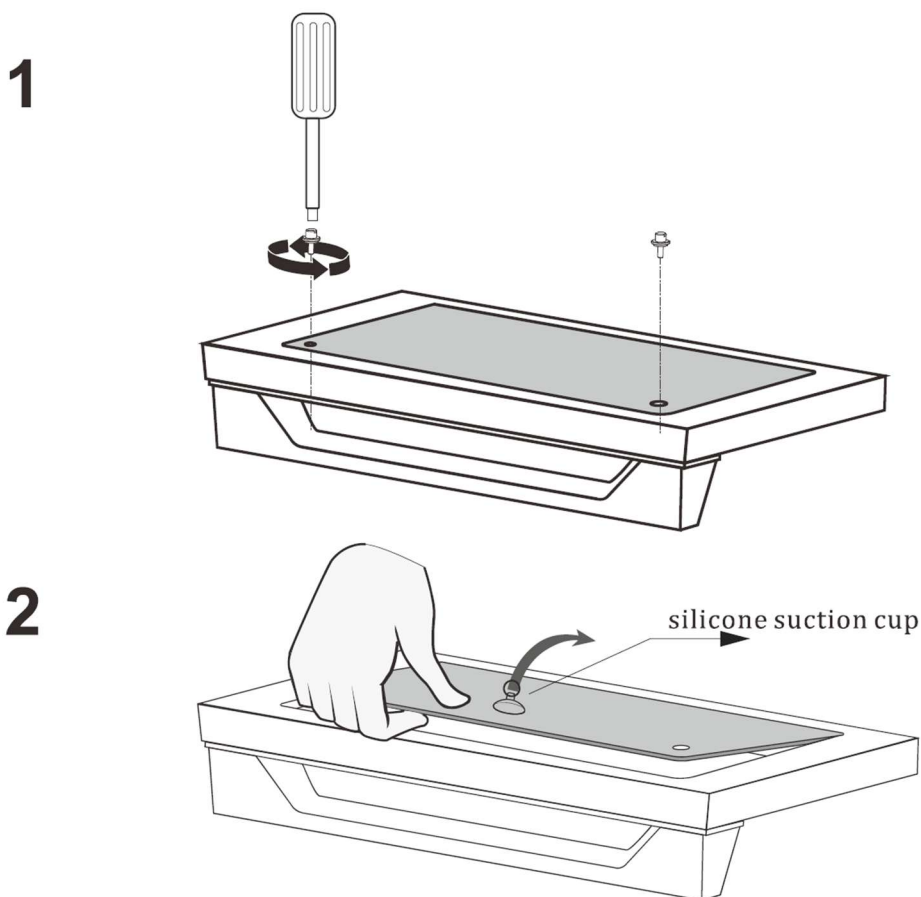
4. Rotate the light cover anti-clockwise to tighten it.



DISASSEMBLING THE INNER GLASS DOOR FOR CLEANING

Attention: Be sure to cool down the glass door completely before disassembly.

1. Turn the screw anti-clockwise using a screwdriver.
2. Use the silicone suction cup to lift up the glass, and then take out the glass from its housing using your hands.
3. After cleaning and drying the glass, place the glass back into its housing.
4. Turn the screw clockwise to replace and lock it in.



CARE, CLEANING, STORAGE AND MAINTENANCE

Before cleaning, remove the power plug from the power outlet. Allow the appliance and the accessories to cool completely before disassembling and cleaning.

Clean the outer body and door.

- Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleaner or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the ovens surface, before cleaning.
- To clean the glass door, use a glass cleaner or mild detergent and a soft cloth, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven surface.
- Wipe the LED screen with a soft, damp cloth. Apply cleanser to the cloth, do not apply cleanser directly onto the LED. Cleaning the LED screen surface with a dry cloth and/or an abrasive cleaner will produce scratches.

The internal metal within the appliance is made from stainless steel. Stainless steel is naturally corrosion-resistant, but it is not immune to rust. Exposure to damaging chemicals like abrasive or acidic cleaning agents (e.g. containing any amount of hydrochloric or sulphuric acid, bleach, or chlorine, vinegar, and such liquids) will cause corrosion. Use of such cleaning agents invalidates your warranty.



To prevent electrocution, do not immerse the appliance or power cord into water or any other liquid.

Cleaning the interior.

- To clean any spattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid buildup of stains. Apply the cleanser to the sponge, not the interior, before cleaning.



Use extreme caution when cleaning the heating elements. Allow the appliance to cool completely, and then gently rub

a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent on the heating elements. Let all surfaces dry throughout prior to inserting the power plug into a power outlet and turning the appliance on.

Cleaning the crumb tray.

- After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
- To remove the baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Always re-insert the crumb tray into the oven, beneath the heating elements, prior to inserting the power plug into a power outlet and turning on the appliance.

Cleaning the oven rack, baking pan, air fry basket, and removable handle.


- Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleaners, metal scouring pads, or metal utensils to clean any of the accessories as they will damage the surfaces.
- To extend the life of the accessories, clean only with non-abrasive cleaning substances only.


Storage

- Ensure the appliance and accessories are clean and dry
- Ensure the door is closed.
- Store the appliance in an upright position, standing level, and on its supporting legs. Do not store the appliance while it is wet or hot. Do not store in a wet or hot environment.

TROUBLESHOOTING

Possible Problem	Possible Cause	Solution
The oven does not work	The appliance is not plugged in.	Make sure the oven is plugged in.
	You have not turned on the oven.	Touch the POWER ON/ OFF icon to power on.
	The door is not closed properly.	Make sure the door is closed.
First time use: How do I condition the oven for ongoing use.	Necessary to run the oven for 18-20 minutes at the highest temperature (230°C) in order to sterilize and remove any manufacturing odor.	This is normal. Upon first use, it is necessary to run the oven for 18 minutes at the highest temperature (230°C) in order to sterilize and remove any manufacturing odor. The appliance may even emit an odor or smoke due to the heaters protective film burning off.
First time use: Smelling a slight odor and smoke from appliance after using the appliance.	First time use – smells and smoke due to the production residue burning off the appliance and heating elements upon initial use.	This is normal. The smell and smoke will fade away with use.
Steam is coming out from the top of the oven door.	You are cooking high moisture content foods.	This is normal. The door is vented to release steam created from high moisture content food such as frozen bread.
White smoke is coming out of the oven	This is the first time the oven is in use.	This is normal upon first use. Run the oven for 18-20 minutes at the highest temperature (230°C).
	You're cooking oily food.	This is normal when cooking oily food. This will not affect the cooking process.
	The accessories in use	Ensure each accessory and

	or the heating elements contain an excess amount of oil residue from previous use and require cleaning.	components are properly cleaned after use with non-abrasive cleaning agents. Avoid abrasive or acidic cleaning agents (e.g. containing any amount of hydrochloric or sulphuric acid, bleach, or chlorine, vinegar, and such liquids)
Dark smoke is coming out of the oven	Food is burning.	Immediately turn off the oven, and be careful when removing the food from the oven.
Top heating elements are not working.	Above the top bars is a powerful fan directing air onto the top bars. The blown air dims the bars orange hot glow while circulating heat within the oven.	This is normal. No action needed. Top bars may seem to not be working as they are not glowing orange/red hot, but in fact, they are working. The top bars are hot, are dissipating heat, and operating as expected.
The ingredients cooked with the oven are not done / cooked.	Too much food in the oven at once.	Reduce the amount of food in the oven when cooking.
	Setting temperature is too low or high or time is too short or long.	Set the temperature higher or lower, or time shorter or longer as per the steps set out above – ref  TIME / TEMPERATURE SWITCH ICON).
	You have chosen the incorrect cooking function	Make sure you match the food type being cooked to the cooking function selected.
Foods are cooked unevenly.	Ingredients are stacked or close to each other during cooking.	Make sure food and ingredients are evenly spread out.
	Baking pan, air fry basket or oven rack carrying food is not	Adjust oven inserts into the right shelf position. Take caution as the accessories can

	adjusted within the shelf levels.	be hot.
Foods are not crispy after air frying	Ingredients with high moisture.	Spraying or brushing a small amount of oil evenly on high moisture food can increase crispiness.
Display shows Error code “E1”	There is a short circuit in the temperature monitor.	Remove the power cord from the power outlet. Contact customer support at: customerservice@bgepro.com
Display shows Error code “E2”	The temperature monitor or heating elements is not working.	Remove the power cord from the power outlet, reconnect and operate again. If the fault persists, contact customer support at: customerservice@bgepro.com
Fan still running after working	This is normal for an air fryer appliance.	The temperature in the air fryer is still high after the oven has stopped cooking, so the fan will continue to turn for up to 4 minutes. This is normal for an air fryer appliance. The fan will turn off upon cooling.
Toaster not working.	Consider how you are operating the toaster function.	Rotate the menu knob to TOAST, the oven is preset to 1°C and 1 minutes. Push down the menu knob to start the TOAST operation. Use  the TEMP/TIME to adjust the time up to 7 minutes and vary the toast color to your preference. Use the Time Range to control Toast function. For a golden brown toast, consider default time 4 or 5 selection.

TERMS & CONDITIONS

BridgePro Management Ltd ("BPM").

Limited Warranty: This product is guaranteed for 12 months from the date of original purchase. This guarantee is valid in the UK only.

If any defect arises due to faulty materials or workmanship, the faulty products must be returned to the place of purchase. Refund or replacement is at the discretion of the retailer.

The following conditions apply:

- The product must be returned to the retailer with proof of purchase or a receipt.
- The product must be installed and used in accordance with the instructions contained in this instruction guide.
- It must be used only for domestic purposes.
- It does not cover wear and tear, damage, misuse or consumable parts.
- The product has limited liability for incidental or consequential loss or damage.

To validate your warranty, please visit www.bgepro.com/support/warranty/ and register with us online. Warranty is only valid with proof of purchase or receipt.

This product warranty is available to consumers only.

You are a consumer if you purchased the product at retail for personal, family, or household use. Except as otherwise stated under applicable law, this warranty is not available to retailers or other commercial purchasers and owners.

This product warranty is void if the product is used for situations other than a single-family household use or subjected to any voltage and wave forms other than as specified in this instruction manual (e.g. 220V-50Hz).

Transportation charges: Transportation charges for products under this warranty, subject to repair or replacement, shall be borne by the purchaser.

Conditions: Service centers or retail stores do not have the right to alter, modify, or in any way change the terms and conditions of this warranty.

Warranty registration is not necessary but is encouraged to validate product warranty.

About your warranty: Most warranty repairs or replacements are handled routinely but sometimes requests for warranty services may not be appropriate, e.g. warranty services would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, 3rd party warehousing, or improper installation. Similarly, warranty is void if the serial number on the product has been removed or the product has been altered or modified.

Normal wear: This warranty does not cover normal wear of any parts or damage resulting from any of the following negligent use or misuse of the product:

- Improper voltage or current,
- Use contrary to the operation instructions,
- Deviation from the instructions regarding storage and transportation, or
- Repair or alteration by any 3rd party.

This warranty does not cover Acts of God such as fire, flood, hurricanes, and tornados.

BPM shall not be liable for any incidental or consequential damages by the breach of any express or implied warranty.

Except to the extent prohibited by applicable law any implied warranty of merchantability or fitness for the particular purpose is limited in duration of this warranty.

DECLARATION OF CONFORMITY

Manf: BRIDGEPRO MANAGEMENT LTD, 85 GREAT PORTLAND STREET, LONDON W1W 7LT

EU Rep: Authorised Rep Compliance Ltd., Ground Floor, 71 Lower Baggot Street, Dublin, D02 P593, Ireland. www.arccompliance.com

This declaration of conformity is issued under the sole responsibility of the manufacturer BridgePro Management Ltd.

Product Name	Product Type	Product Part Number
BridgePro 30L Digital Air Fryer Oven	Air Fryer Oven	543302-1

Note: Serial number is stated on each product rating label.

The object of the declaration as described above is in conformity with the relevant Union harmonisation legislation:

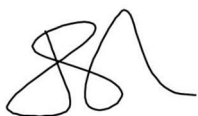
Legislation	Title
2006/42/EC	Machinery Directive
2014/35/EU	Low Voltage Directive (LVD)
2014/30/EU	EMC Directive
2011/65/EU	RoHs Directive

For the evaluation of compliance, the following standards have been applied:

Machinery Directive	BS EN ISO 12100:2010 BS EN 809:1998+A1:2009	LVD	EN 60335-2-9:2003 + A1:2004 + A2:2006 + A12:2007 + A13:2010 EN 60335-1:2012 + A11:2014 + A13:2017+ A1:2019 + A14:2019 + A2:2019 + A15:2021
EMC	EN IEC 55014:2021 EN IEC 61000-3-2:2019+A1:2021 EN 61000-3-3:2013+A1:2019+A2:2021 EN IEC 55014-2:2021	RoHs	ROHS Directive (EU) 2015/863 2011/65/EU
EMF	EN 62233:2008	Packaging	ISTA 3A:2018

I hereby declare that the equipment named above has been designed to comply with the relevant sections of the above referenced standards. The unit complies with all relevant essential requirements of the Union harmonisation legislation.

Signed for an on behalf of BridgePro Management Ltd.



Director

London, England, 01/01/2025

NOTES
