Gourmia Air Fryer

Model# GAF-560

USER MANUAL
Welcome to the Exciting World of 

Air Frying from Gourmia

Congratulations on your purchase of the Air Fryer from Gourmia, exclusively designed for healthier cooking!

If you are one the those people who enjoy the great crisp of fried food, – that “crunchy” goodness when you bite into fried chicken, french fries, or crispy hot wings, but not the added calories- you’ve made the right choice.

With your new Gourmia Air Fryer, preparing fresh and healthy fried foods, is only moments away. We’re confident that you’ll find your new Air Fryer from Gourmia easy and fun to use, with the end results being a fresh air fried, great tasting food and snack.

The pages of this manual offer full and comprehensive instructions to guide you through the functions and features of the Gourmia Air Fryer. Inside this guide you will also find information on its modes of operation, complete step-by-step instructions for the operation, assembly, cleaning, and maintenance of your appliance.

Please read all safety instructions thoroughly to ensure safe usage at all times.
Thank you for your purchase! We sincerely hope you will enjoy this as well as all the many innovative products brought to you by our family at Gourmia.
IMPORTANT SAFEGUARDS

Before using the electrical appliance, basic precautions should always be followed including the following:

1. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
2. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
3. Do not use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
4. If the main cord is damaged, you must have it replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
5. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
6. Keep the main cord away from hot surfaces.
7. Do not plug in the appliance or operate the control panel with wet hands.
8. Never connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation.
9. Do not place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use.
10. Do not place the appliance against a wall or against other appliances. Leave at least 10cm free space on the back and sides and 10cm free space above the appliance. Do not place anything on top of the appliance.
11. Do not use the appliance for any other purpose than described in this manual.
12. Do not let the appliance operate unattended.
13. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet openings. Also be careful of hot steam and air when you remove the pan from the appliance.
14. After using the appliance, the metal cover inside is very hot, avoid contact with the hot metal inside after cooking.
15. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

FOR HOUSEHOLD USE ONLY

TABLE OF CONTENTS

Know Your Air Fryer ....................... 6
Before Using The Air Fryer .............. 7
Using Your Air Fryer ....................... 7
Troubleshooting ............................ 10
Frying Tips ................................. 11
Settings Chart ............................... 12
Cleaning & Maintenance ................. 14
KNOW YOUR AIR FRYER

Before Using The Air Fryer For The First Time
1. Remove all packaging material.
   Remove any stickers or labels from the appliance.
2. Thoroughly clean the basket and pan with hot water,
some dishwashing liquid and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a moist cloth.

Using Your Air Fryer
This is an air fryer that works on hot air.
• Do not fill the pan with oil or frying fat.
• Do not fill the pan with oil or any other liquid.
• Do not put anything on top of the appliance.
• Do not put anything on the air vents on the two sides of the appliance.

1. Place the appliance on a stable, horizontal, heat-resistant and level surface.
2. Place the basket in the pan. Put the ingredients in the basket. (Do not overload) Slide the pan into the air fryer, Note: Never use the pan with-out the basket.
3. Plug the machine into an electrical wall outlet.
4. To turn on the air fryer, turn the temperature control knob to required temperature. The power and temperature light will turn on. During the hot air frying process the temperature light goes on and off from time to time. This indicates that the heating element is switched on and off to maintain set temperature.
5. Determine the required preparation time for the ingredient (see ‘Settings Chart’). Add 3 minutes to the preparation time when the appliance is cold.
Note: If you want, you can also let the appliance preheat without any ingredients inside. In that case, turn the timer knob to more than 3 minutes and wait until the heating-up light goes out (after approx. 3 minutes). Then fill the basket and turn the timer knob to the required preparation time.

6. Some ingredients require shaking halfway through the preparation time (see 'Settings Chart'). To shake the ingredients, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer and continue to cook.

7. When you hear the timer bell, the set preparation time has elapsed. Pull the pan out of the appliance and place it on a heat-resistant surface.

Tip: To reduce the weight, you can remove the basket from the pan and shake the basket only. To do so, pull the pan out of the appliance, place it on a heat-resistant surface and press the button of the handle.

Tip: If you set the timer to half the preparation time, your timer will ring when you have to shake the ingredients. However, this means that you have to set the timer again to the remaining preparation time after shaking. (See Settings)

Tip: If you set the timer to full preparation time, there is no timer bell during cooking before finishing, you can pull out the pan at any time to check the ingredients cooking condition. The power will shut down automatically and will only resume after you slide the pan back into the appliance (timer always counts down in this situation).

Caution: Do not press the button of the handle during shaking. This will release the handle!

Note: You can also switch off the appliance manually. To do this, turn the temperature control knob to 0, or simply pull out the pan.

8. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the timer to a few extra minutes.

9. To remove small ingredients (e.g. fries), put the pan on a flat heat resistant surface, and press the basket release button and lift the basket out of the pan.

10. Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.

11. After hot air frying, the pan and the ingredients are hot - avoid touching. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.

12. Empty the basket into a bowl or onto a plate.

Tip: To remove large or fragile ingredients, use a pair of tongs!

Tip: If you set the timer to full preparation time, there is no timer bell during cooking before finishing, you can pull out the pan at any time to check the ingredients cooking condition. The power will shut down automatically and will only resume after you slide the pan back into the appliance (timer always counts down in this situation).

13. When a batch of ingredients is ready, the air fryer is instantly ready for preparing another batch. No preheat is necessary.

Note: Keep in mind that these settings below are indications. As ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

STORAGE
- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Put the air fryer on a clean and dry place.
**AIR FRYING TIPS**

- Smaller ingredients usually require a slightly shorter preparation time than larger ingredients.
- Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after adding the oil.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- The optimal amount for preparing crispy fries is 500 grams.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat ingredients. To reheat ingredients, set the temperature to 300ºF up to 10 minutes.

*Note: Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the pan out of the appliance during use, for a short amount of time will not affect the process.*
**SETTINGS CHART** (The chart below lists the basic settings for preparing your food.)

<table>
<thead>
<tr>
<th>Min-max (ounces)</th>
<th>Time (min.)</th>
<th>Temperature</th>
<th>Shake</th>
<th>Extra information</th>
</tr>
</thead>
</table>

### POTATOES & VEGETABLES
- Thin frozen fries: 7 oz. 8-12 min. 400°C shake every 5 min.
- Thick frozen fries: 7 oz. 8-15 min. 400°C shake every 5 min.
- Frozen onion rings: 10 oz. 8-14 min. 400°C
- Roasted zucchini: 2 oz or 6 slices 16-10 min. 400°C flip halfway spray with oil
- Roasted broccoli and peppers: 4 oz 5-10 min. 400°C shake spray with oil
- Fresh thin fries: 5 oz. 8-12 min. 400°C shake every 5 min. spray with oil
- Fresh thick fries: 5 oz. 10-20 min. 400°C shake every 5 min. spray with oil
- Fresh hash browns: 2 oz. 20-25 min. 350°C

### MEAT & FISH
- Frozen chicken fingers: 11 oz. 10-20 min. 400°C toss halfway
- Frozen fishsticks: 10.5 oz. 10-20 min. 400°C toss halfway
- Fresh fish fillet: 2-4 oz. 10-15 min. 350°C flip halfway
- Steaks (medium): 3.2 oz. 10-15 min. 320°C flip halfway
- Chicken breasts: 1 breast 20-25 min. 350°C flip halfway
- Chicken wings: 3-7 Wings 20-30 min. 350°C flip halfway
- Chicken legs: 1 Leg 20-25 min. 350°C flip halfway
- Chicken thigh: 1 Thigh 20-25 min. 350°C flip halfway
- Hamburger: 2 Burgers 10-20 min. 350°C flip halfway

### BAKING
- Cake: 10 oz. 20-25 min. 350°C
- Muffins: 2 oz. 10-20 min. 350°C pour batter into paper muffin cups

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Air fryers perform similar to ovens; if your dish is not on the list, please refer to oven instructions on item packaging or recipe.

Note: Add 3 minutes to the preparation time when you start frying while the air fryer is still cold.

- **Do not turn the basket upside down with the pan still attached to it, as any excess oil that has collected on the bottom of the pan will leak onto the ingredients.**
- **Do not touch the pan or basket after use. Depending on the type of the ingredients in the air fryer, steam may escape from the pan.**
CLEANING AND MAINTENANCE

- Clean the appliance after every use.
- Make sure the appliance is completely cooled off before cleaning.
- Do not use metal kitchen utensils or abrasive cleaning material to clean the pan and the basket, as this may damage the non-stick coating.

1. Remove the main plug from the wall outlet and let the appliance cool down. Note: Remove the pan to let the air fryer cool down quicker.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and the basket with hot water, some dish-washing liquid and a non-abrasive sponge.
4. Clean the inside of the air fryer with hot water and a cleaning brush to remove any food residue.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water and some dish-washing soap. Put the basket in the pan and let the pan and the basket soak for approximately 10 minutes.

Environment
Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarantee and service
If you need service or information or if you have a problem, please visit our website or contact your distributor.

WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller’s discretion. In the event that repair isn’t possible, the seller will replace the product/part. If product repair/replacement won’t suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.
FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
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