Read this manual thoroughly before using and save it for future reference.

FOR CUSTOMER SERVICE QUESTIONS OR COMMENTS VISIT US @ GOURMIA.COM INFO@GOURMIA.COM OR CALL 888.552.0033

Model: GAF-678  
© 2018 Gourmia  
www.gourmia.com  
The Steelstone Group  
Brooklyn, NY

All rights reserved. No portion of this manual may be reproduced by any means whatsoever without written permission from The Steelstone Group, except for the inclusion of quotations in a media review.

Although every precaution has been taken in the preparation of this manual, The Steelstone Group assumes no responsibility for errors or omissions. Nor is any liability assumed for damages resulting from the use of the information contained herein. Although every effort has been made to ensure that the information contained in this manual is complete and accurate, The Steelstone Group is not engaged in rendering professional advice or services to the individual consumer; further, The Steelstone Group shall not be held responsible for any loss or damage allegedly arising from any information or suggestion in this manual.
Welcome to the Exciting World of the

*All in One Air Frying Oven*

from Gourmia

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

If you are one of those people who enjoy the great crisp of fried food and that “crunchy” goodness, yet shy away from those unhealthy foods - you’ve made the right choice.

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

The pages of this manual offer comprehensive instructions to guide you through the functions and features of the Gourmia All In One Air Fryer Oven. 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 Gourmia.
IMPORTANT SAFEGUARDS

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

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. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

5. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.

6. Do not let the cord hang over the edge of table or counter or touch hot surfaces.

7. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid. 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. Always attach plug to appliance first, then plug cord in the wall outlet. To disconnect, turn off the appliance, then remove plug from the wall outlet.

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. Do not place on or near a hot gas or electric burner, or in a heated oven.

10. Do not place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of 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. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.

12. Do not let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

13. Do not use outdoors.

14. Do not touch the hot surfaces; use handle. 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.

15. After using the appliance, the metal cover inside is very hot, avoid contact with the hot metal inside after cooking. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.

16. 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.

17. FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

FOR CUSTOMER SERVICE VISIT US @ GOURMIA.COM OR CALL 888.552.0033
TABLE OF CONTENTS

Know Your Air Fryer Oven .................. 6
Using Your Air Fryer Oven .................. 8
Using Rotisserie Accessories............. 11
Troubleshooting............................. 13
Settings Chart............................... 14
Frying Tips..................................... 16
Cleaning & Maintenance..................... 17
**Crisper Trays (3)**
for dehydration and multi-tiered cooking

**Drip Tray**
catches all crumbs and grease for easy clean up

**Rotisserie/ Kebab Rod (1)**
use with the kebab set and the rotisserie set

**Kebab Set** - for vegetables, meat, poultry and fish kebabs

**Rotisserie Set** - used for poultry or roasts

**Kebab Wheels (2)**

**Rotisserie Forks (2)**

**Skewers (8)**

**Rotisserie/ Kebab Rod**

**Rotisserie Holder**
used to remove hot rotisserie accessories from oven

**Frying Tumbler**
for French Fries, trail mix or roasted nuts

**Rotisserie Stand**
for holding hot rotisserie accessories
Before Using The Air Fryer Oven For The First Time

1. Remove all packaging material. Remove any stickers or labels from the appliance.
2. Thoroughly clean all parts with hot water, some dishwashing liquid and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a moist cloth.

Note: During the first few uses of your Air Fryer Oven, there may be a “hot plastic” smell. This is perfectly normal, as the material is being heated for first time. It will go away after the first few uses.

Using Your Air Fryer Oven

This is an Air Fryer Oven that works using hot air.

• Do not fill the basket with oil, frying fat, or any other liquid.
• Do not put anything on-top of the appliance.

Note: Do not place the appliance against a wall or other appliances. It is important to leave at least 4 inches of space around the top, back, and sides of the appliance to allow for proper ventilation.

1. Place the appliance on a stable, horizontal, heat-resistant, and leveled surface.
2. Place the drip tray on the bottom of the Air Fryer Oven. Then place the ingredients inside using the accessory of your choice. Close the door.
3. Plug the Air Fryer Oven into an outlet.
6. Use the arrows to adjust your desired time and temperature.

7. Tap the on/off button again to begin the cooking cycle.
8. Some recipes or ingredients call for shaking the ingredients halfway through the preparation time (see ‘Settings Chart’ on page 14).

9. When your selected cooking time has elapsed the timer bell will ring. Remove cooked food and place on a heat-resistant surface.

10. If your food needs a little more cooking time, set the timer for a few extra minutes.

11. To reheat food, tap the Reheat icon. It will set the Air Fryer Oven to 6 minutes at 280°F.

12. To turn off the Air Fryer Oven, hold down the on/off button for 3 seconds.

To attach the handle to the basket:
Open the latch and squeeze the sides of the handle. Slide the handle forks into the groove of the basket and release. Close the latch to secure.

To detach the handle from the basket:
Open the latch, squeeze the handle and pull upward.

**WARNING**

During the cooking process, the basket and other accessories will become very hot - avoid touching. Use oven mitts and appropriate handle/holder to remove ingredients. Always place them on a heat resistant surface or on the rotisserie stand, and never directly on the counter-top or table.
**ROTISserie Set**

Insert the Rotisserie/Kebab Rod lengthwise through the center of the poultry/roast. Slide the Rotisserie Forks through each side of the Rotisserie/Kebab Rod, so that they puncture the poultry/roast in between. Use the screws to secure the Rotisserie Forks in place. Ensure that the size of the poultry/roast leaves enough space in the Air Fryer Oven so that it can rotate.

**Kebab Set**

Slide the Kebab Wheels onto each side of the Rotisserie/Kebab Rod, tightening the screws until secure. After loading the Skewers with ingredients, thread the pointed end of into a round hole on the wheel. Turn and “lock” the rounded top of the Skewer into place in the other wheel. Repeat with remaining Skewers.

**Frying Tumbler**

Fill the Frying Tumbler with ingredients. Cover with lid and twist to lock into place.

**Rotisserie Stand**

Insert the squared end of desired accessory into the Rotisserie Stand. Tighten the screw to secure in place.
USING THE ROTISSERIE ACCESSORIES

1. Slide the Rod into the Air Fryer Oven, ensuring the right side of the Rod is inserted into the groove on the right wall. Press the red lock/unlock button while sliding the left side of the Rod into the black round slot on the left wall of the Air Fryer Oven.

2. Close the door.

3. Tap the Rotate button.

4. Tap the On/Off icon to begin the cooking cycle.

5. After cooking time has elapsed, open the door and press the red lock/unlock button. Follow the directions below to remove accessories.

REMOVING THE ROTISSERIE ACCESSORIES

Wearing oven mitts, open the door. Hook the Rotisserie Holder under the right and left sides of the rotisserie accessory. Carefully pull the rotisserie accessory out from the Air Fryer Oven and place on the Rotisserie Stand.
<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>The air fryer oven does not work.</td>
<td>The appliance is not plugged in.</td>
<td>Put the main plug in a grounded wall socket.</td>
</tr>
<tr>
<td></td>
<td>You have not set the timer.</td>
<td>Tap the timer icon to set the required preparation time to turn on the appliance.</td>
</tr>
<tr>
<td></td>
<td>The accessory is not put into the appliance properly.</td>
<td>Place the accessory into the appliance properly.</td>
</tr>
<tr>
<td>The ingredients fried in the air fryer oven are not done.</td>
<td>The amount of ingredients in the basket is too much.</td>
<td>Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.</td>
</tr>
<tr>
<td></td>
<td>The set temperature is too low.</td>
<td>Tap the temperature icon to set the required temperature setting. (see ‘Settings Chart’ on page 14).</td>
</tr>
<tr>
<td></td>
<td>The preparation time is too short.</td>
<td>Tap the timer icon to set the required preparation time. (see ‘Settings Chart’ on page 14).</td>
</tr>
<tr>
<td>The ingredients are fried unevenly in the air fryer oven.</td>
<td>Certain types of ingredients need to be shaken halfway through the preparation time.</td>
<td>Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. (see ‘Settings Chart’ on page 14).</td>
</tr>
<tr>
<td>Fried snacks are not crispy when they come out of the air fryer oven.</td>
<td>You used a type of snack meant to be prepared in a traditional deep fryer.</td>
<td>Use oven snacks or lightly brush some oil onto the snacks for a crispier result.</td>
</tr>
<tr>
<td>White smoke comes out of the appliance.</td>
<td>You are preparing greasy ingredients.</td>
<td>When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the oven. The oil produces white smoke and the oven may heat up more than usual. This does not affect the appliance or the end result.</td>
</tr>
<tr>
<td></td>
<td>The oven still contains grease residues from previous use.</td>
<td>White smoke is caused by grease heating up in the oven. Make sure you clean the oven properly after each use.</td>
</tr>
<tr>
<td>Fresh fries are fried unevenly in the air fryer.</td>
<td>Quality potatoes will give an even cook.</td>
<td>Use fresh potatoes and make sure they stay firm during frying.</td>
</tr>
<tr>
<td></td>
<td>Rinse the potato sticks properly before you fried them.</td>
<td>Rinse the potato sticks properly to remove starch from the outside of the sticks.</td>
</tr>
<tr>
<td>Fresh fries are not crispy when they come out of the air fryer.</td>
<td>The crispiness of the fries depends on the amount of oil and water in the fries.</td>
<td>Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.</td>
</tr>
</tbody>
</table>
## SETTINGS CHART

(The chart below lists the basic settings for preparing your food.)

The settings below are only suggestions—as ingredients differ in origin, size, shape as well as brand; we cannot guarantee the best setting for your ingredients.

<table>
<thead>
<tr>
<th></th>
<th>Min-max (ounces)</th>
<th>Time (min.)</th>
<th>Temperature</th>
<th>Shake/Flip*</th>
<th>Extra information</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>POTATOES &amp; VEGETABLES</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thin frozen fries</td>
<td>7 oz.</td>
<td>8-12</td>
<td>400</td>
<td>shake every 5 min.</td>
<td></td>
</tr>
<tr>
<td>Thick frozen fries</td>
<td>7 oz.</td>
<td>8-15</td>
<td>400</td>
<td>shake every 5 min.</td>
<td></td>
</tr>
<tr>
<td>Frozen onion rings</td>
<td>10 oz.</td>
<td>8-14</td>
<td>400</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Roasted zucchini</td>
<td>2 oz. or 6 slices</td>
<td>16-10</td>
<td>400</td>
<td>flip halfway</td>
<td>spray with oil</td>
</tr>
<tr>
<td>Roasted broccoli and peppers</td>
<td>4 oz.</td>
<td>5-10</td>
<td>400</td>
<td>shake</td>
<td>spray with oil</td>
</tr>
<tr>
<td>Fresh thin fries</td>
<td>5 oz.</td>
<td>8-12</td>
<td>400</td>
<td>shake every 5 min.</td>
<td>spray with oil</td>
</tr>
<tr>
<td>Fresh thick fries</td>
<td>5 oz.</td>
<td>10-20</td>
<td>400</td>
<td>shake every 5 min.</td>
<td>spray with oil</td>
</tr>
<tr>
<td>Fresh hash browns</td>
<td>2 oz.</td>
<td>20-25</td>
<td>350</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>MEAT &amp; FISH</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Frozen chicken fingers</td>
<td>11 oz.</td>
<td>10-20</td>
<td>400</td>
<td>toss halfway</td>
<td></td>
</tr>
<tr>
<td>Frozen fishsticks</td>
<td>10.5 oz.</td>
<td>10-20</td>
<td>400</td>
<td>toss halfway</td>
<td></td>
</tr>
<tr>
<td>Fresh fish fillet</td>
<td>2-4 oz.</td>
<td>10-15</td>
<td>350</td>
<td>flip halfway</td>
<td></td>
</tr>
<tr>
<td>Steaks (medium)</td>
<td>3.2 oz.</td>
<td>10-15</td>
<td>320</td>
<td>flip halfway</td>
<td></td>
</tr>
<tr>
<td>Chicken breasts</td>
<td>1 Breast</td>
<td>20-25</td>
<td>350</td>
<td>flip halfway</td>
<td></td>
</tr>
<tr>
<td>Chicken wings</td>
<td>3-7 Wings</td>
<td>20-30</td>
<td>350</td>
<td>flip halfway</td>
<td></td>
</tr>
<tr>
<td>Chicken legs</td>
<td>1 Leg</td>
<td>20-25</td>
<td>350</td>
<td>flip halfway</td>
<td></td>
</tr>
<tr>
<td>Chicken thigh</td>
<td>1 Thigh</td>
<td>20-25</td>
<td>350</td>
<td>flip halfway</td>
<td></td>
</tr>
<tr>
<td>Hamburger</td>
<td>2 Burgers</td>
<td>10-20</td>
<td>350</td>
<td>flip halfway</td>
<td></td>
</tr>
<tr>
<td><strong>BAKING</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cake</td>
<td>10 oz.</td>
<td>20-25</td>
<td>350</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Muffins</td>
<td>2 Oz.</td>
<td>10-20</td>
<td>350</td>
<td>pour batter into paper muffin cups</td>
<td></td>
</tr>
</tbody>
</table>

*Shaking is not required while using rotisserie accessories.

Air fryers perform similar to ovens. If your dish is not on the list, please refer to oven instructions on item packaging or recipe.
The settings below are only indications—as ingredients differ in origin, size, shape as well as brand, we cannot guarantee the best setting for your ingredients.

FOR CUSTOMER SERVICE VISIT US @ GOURMIA.COM OR CALL 888.552.0033
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 1 Tablespoon of oil to fresh potatoes for a more crispy result. Fry your ingredients in the air fryer within a few minutes after you add 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.

• Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.

• Place a baking tin or oven dish on a crisper tray if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.

Note: Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the ingredients out of the appliance during use, for a short amount of time, will not effect the process.

**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 Chart’ on page 14).

**Tip:** If you set the timer to full preparation time, there is no timer bell during cooking. Before finishing, you can pull out the ingredients at any time to check the cooking condition.
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 accessories.

DO NOT IMMERSE THE AIR FRYER IN WATER

1. Unplug and let the appliance cool down.

   Note: Remove the accessories from the Air Fryer Oven to let it cool down quicker.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the accessories with hot water, some dishwashing soap and a non-abrasive sponge.

   Tip: If dirt is stuck to the bottom of the basket, fill the basket with hot water and some dishwashing soap and let the basket soak for approximately 10 minutes.

4. Clean the inside of the Air Fryer Oven with a damp cloth to remove any food residues.
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.

STORAGE
- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Put the Air Fryer Oven in a clean and dry place.
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
VISIT US @ GOURMIA.COM
INFO@GOURMIA.COM
OR CALL 888.552.0033