



Gourmia

Digital Air Fryer

Model# GAF-365



**USER
MANUAL**

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

Model: GAF-365
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www.gourmia.com
The Steelstone Group
Brooklyn, NY

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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!

The Gourmia Digital Air Fryer allows you to enjoy everything from fried chicken to onion rings and everything in between- without soaking in unhealthy fat and oil. Now you can bake, roast, grill, broil, toast and air fry a wide variety of foods using little to no oil, resulting in food that is just as delicious as ever, but without the grease.

With Gourmia's rapid hot air technology, the Gourmia Digital Air Fryer perfectly cooks all of your favorite fried foods quickly and efficiently. We're confident that you'll find your new compact Air Fryer from Gourmia easy and fun to use. With the Gourmia Air Fryer you and your whole family are sure to enjoy over and over again!

The pages of this manual offer full and comprehensive instructions to guide you through the functions and features of the Gourmia Digital 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, the following basic precautions should always be followed including the following:

1. This appliance is designed for household use only.
2. Do not palce the appliance against a wall or aginst another appliance. Leave at least 5 inches of free space on the back, sides and above the appliance.
3. Do not place anything ontop of the appliance.
4. Do not use the appliance for any other purpose than described in this manual.
5. Do not leave the appliance unattended when in use.
6. Any accessible surfaces may become hot during use.
7. Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
8. Let the appliance cool down for 30 minutes before handling or cleaning.
9. Do not cover the air inlets and air outlets when the appliance is working.
10. Do not immerse the appliance in water or rinse under the tap due to electrical and heating components.
11. Never use the air fryer without the cooking chamber in place.
12. Keep all ingredients in the cooking chamber to prevent any contact with the appliance's heating elements. Do not overfill the basket.
13. During hot air frying, hot steam is released. Keep your hands and face at a safe distance from the steam and from the air outlets. When removing the pan after from the appliance after hot air frying, hot steam will escape- be careful!
14. Do not touch the inside of the hot air fryer during or immediately after use, it will be very hot. Always only hold by the handle. Always use oven mitts.
15. Keep all cords away from hot surfaces.
16. Keep the appliance and its cords out of reach of children.
17. Do not use the appliance if there is any damage to the plug, cord or other parts.
18. Check that the voltage indicated on the appliance fits the voltage for your outlet.
19. Immediately unplug the appliance- if dark smoke escapes from the appliance.
20. Do not let any liquid enter the appliance (aside for whats needed for cooking in the pan) to prevent electric shock or shortcircuiting.
21. Do not use with an extension cord, it must be plugged into a wall outlet.
22. Always unplug the appliance when not in use.

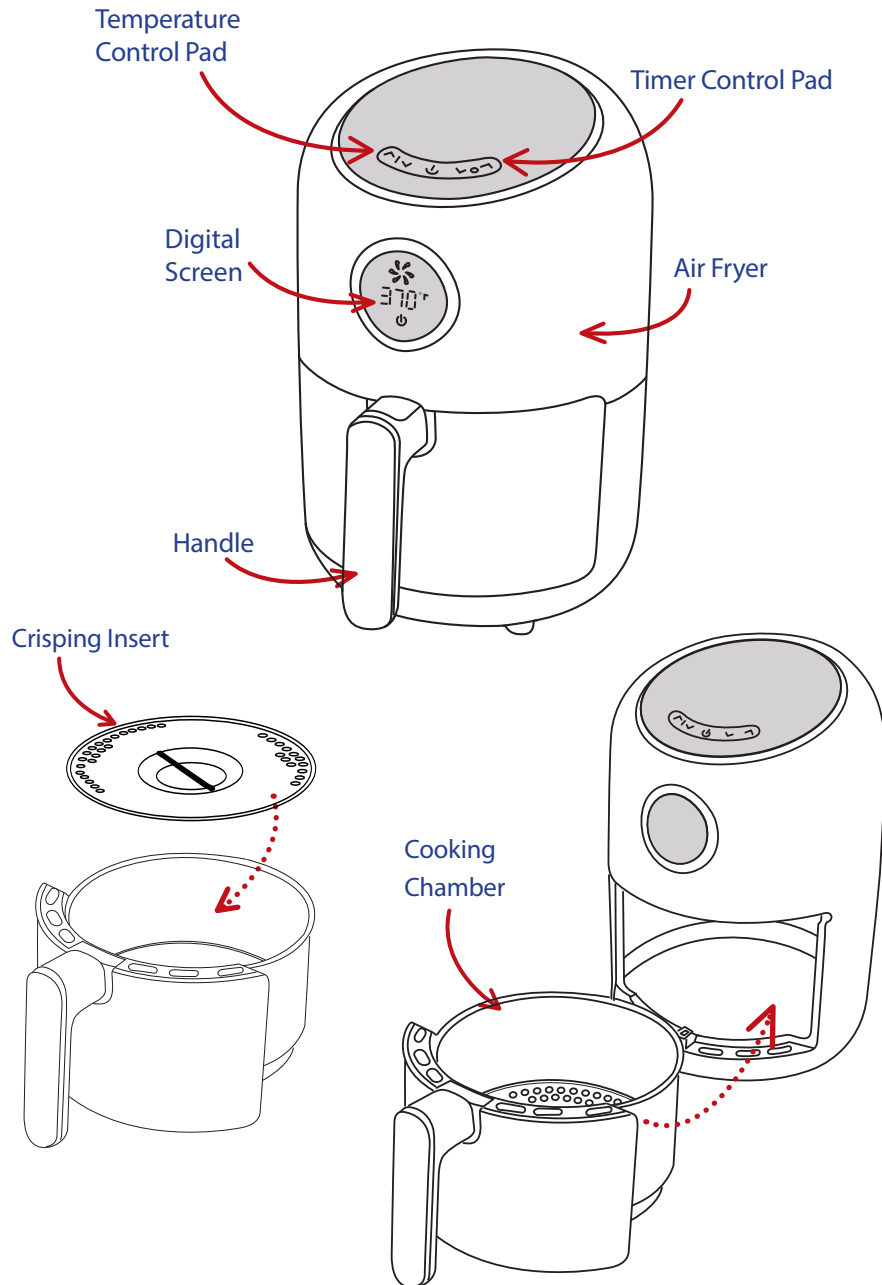
FOR HOUSEHOLD USE ONLY

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KNOW YOUR AIR FRYER



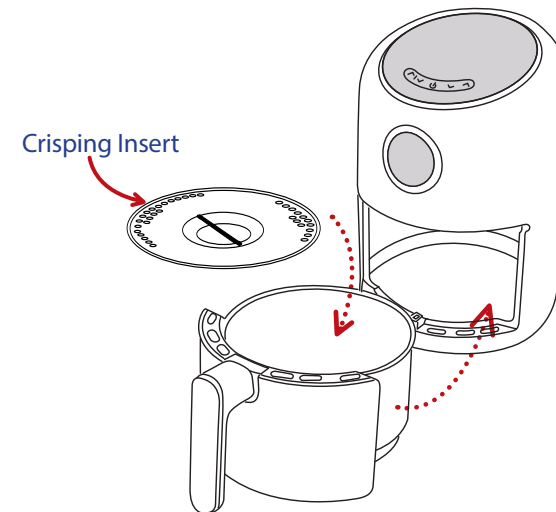
Before Using The Air Fryer For The First Time

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

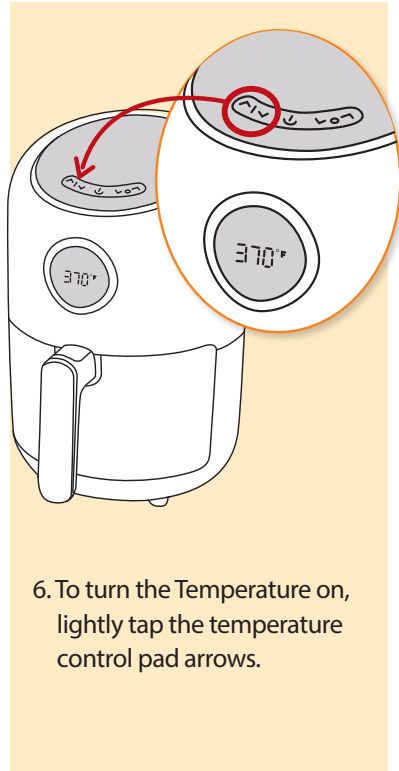
This is an air fryer that works on hot air.

- 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.

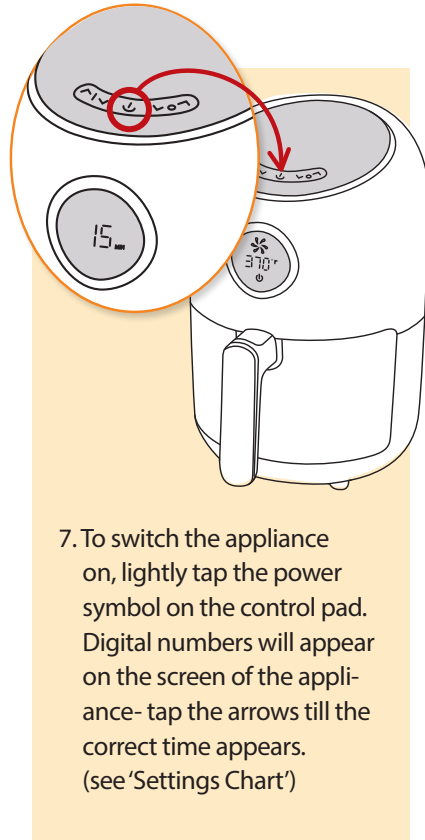


1. Place the appliance on a stable, horizontal and heat-resistant, level surface.
2. Plug in the machine into an electrical wall outlet.
3. Remove the cooking chamber from the air fryer. Place crisping insert in the bottom of the cooking chamber.
4. Place the ingredients in the cooking chamber. Spray with cooking oil for a crispier finish.
5. Slide the cooking chamber back into the air fryer.

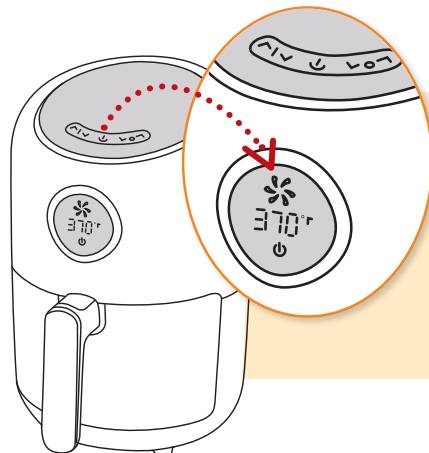
NOTE: Do not overfill the cooking chamber, as it may affect the quality of the food.
(For amounts, see 'Settings Chart')



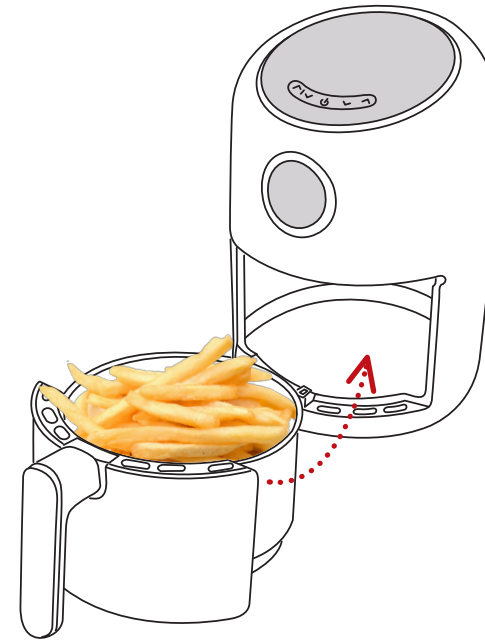
6. To turn the Temperature on, lightly tap the temperature control pad arrows.



7. To switch the appliance on, lightly tap the power symbol on the control pad. Digital numbers will appear on the screen of the appliance- tap the arrows till the correct time appears. (see 'Settings Chart')



8. Tap the power symbol again- the fan spinning icon will appear on the screen- which will begin the cooking process.



9. Some ingredients require shaking halfway through (see the 'Settings Chart'). At the halfway point, pull the cooking chamber out of the air fryer by the handle and shake it. Then slide the cooking chamber back into the air fryer.
10. When you hear the timer bell, the set preparation time has elapsed. Pull the cooking chamber out of the appliance and place it on a heat resistant surface.
11. Check to make sure the ingredients are ready. If the ingredients are not fully cooked, simply slide the cooking chamber back into the appliance and set the timer for a few extra minutes.

WARNING:

The cooking chamber and the ingredients are hot after hot air frying. Depending on the moisture content of the ingredients in the fryer, steam may escape from the cooking chamber.

12. To remove ingredients, lift the ingredients out of the cooking chamber using tongs (not included).

CAUTION:

There may be excess liquid at the bottom of the cooking chamber after cooking cycle is complete. Do not turn the cooking chamber upside down.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer.	Tap the timer control icon to the required preparation time to turn on the appliance.
	The pan is not put into the appliance properly.	Slide the pan into the appliance properly.
The ingredients fried in the air fryer are not done.	The amount of ingredients in the basket are too much.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low.	Tap the temperature control icon to the required temperature setting. (see 'Settings Chart' on page 12).
	The preparation time is too short.	Tap the timer control icon to the required preparation time. (see 'Settings Chart' on page 12).
The ingredients are fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	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 12).
Fried snacks are not crispy when they come out of the air fryer.	You used a type of snack meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the pan into the appliance properly.	There are too much ingredients in the basket.	Do not fill the basket beyond max line (see 'Settings Chart' on page 12).
	The basket is not placed in the pan correctly.	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease residues from previous use.	White smoke is caused by grease heating up in the pan- make sure you clean the pan properly after each use.
Fresh fries are fried unevenly in the air fryer.	You did not use the right potato type.	Use fresh potatoes and make sure they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the air fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	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.

AIR FRYING TIPS

- Smaller ingredients require a shorter amount of cooking time than larger ingredients.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can avoid unevenly fried ingredients.
- Never overfill, as this will damage the air fryer. Use caution when removing the cooking chamber from the unit, as contents will be very hot.
- A small amount of water (3-4 tbsp.) can be added to the cooking chamber for steaming food. Use caution when removing the cooking chamber from the unit, as ingredients and any remaining steam or water will be very hot.
- Frozen foods, such as fries, chicken nuggets and fish sticks can be prepared by following the cooking chart.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Place an oven safe dish in the air fryer cooking chamber when baking a cake or quiche.
- For a crisp texture- spray oil over ingredients in the cooking chamber.
- Use the air fryer to reheat food by setting the temperature to 300°F for 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 effect the process.

SETTINGS CHART (The chart below are the basic settings for preparing your food.)

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

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.



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.

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.

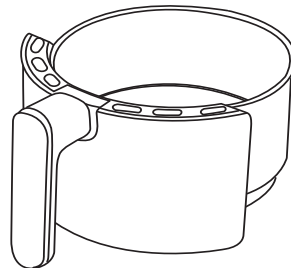
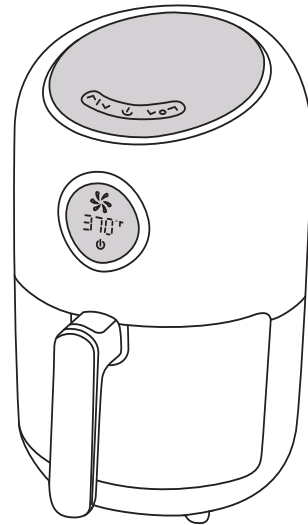
Note: Remove the pan to let the air fryer cool down, quicker.

2. Wipe the outside of the air fryer with a moist cloth.

3. Clean the cooking chamber and crisping insert with hot water, some dishwashing 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 residues.

5. Clean the heating element with a cleaning brush to remove any food residue.



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.

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QUESTIONS OR COMMENTS
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INFO@GOURMIA.COM
OR CALL 888.552.0033**

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