



Gourmia

MODEL# GTA2800

**Super Turbo XP Free Fry
Cook Center
with WiFi**



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The Steelstone Group
Brooklyn, NY

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Welcome to **Delicious** Entreés, Snacks, Desserts & More from Gourmia!

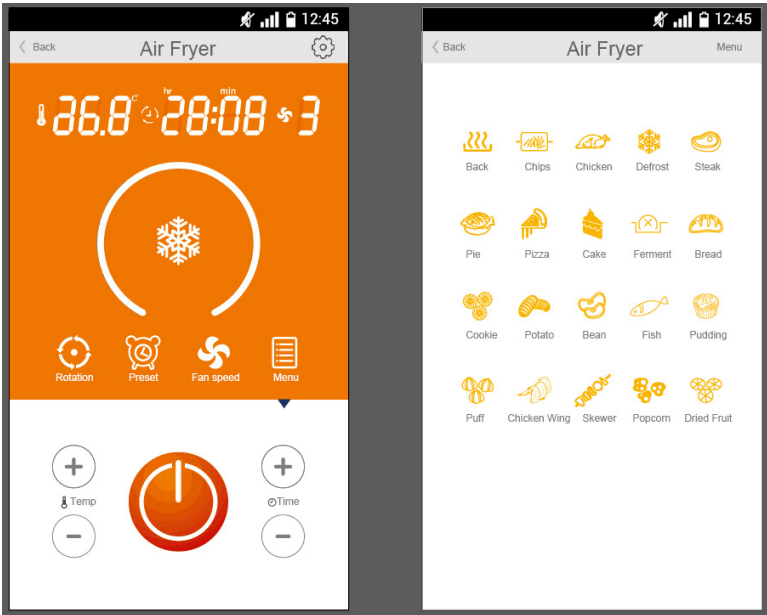
With the purchase of the Super Turbo XP Free Fry Cook Center, you've opened the door to amazingly flavor-packed foods without the heavy fat of typical deep-fried foods. In fact, you won't need to add oil to this versatile Super Turbo XP Cook Center unless you choose to add flavor!

Consider all the foods you can easily prepare using the features of the truly hands-free Super Turbo XP Cook Center: golden roast chicken; thick, juicy beef steaks; delicate fish fillets; luscious desserts and tender-crisp fresh vegetables. And, as a handy bonus feature, many of your favorite prepared frozen foods can be easily cooked in mere minutes for your convenience. We are sure you and your family will love all the delicious one-dish dinners, snacks, vegetables, desserts and more that come from inside the new, easy and innovative Super Turbo XP Cook Center.

The following pages of this manual give you full and complete instructions for all the functions and features of the Super Turbo XP Cook Center. Inside these pages, you'll find cooking guides, information on Cooking Modes, and complete step-by-step instructions for assembly, operating and maintenance of your Super Turbo XP Cook Center. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.

DOWNLOAD the APP and instructions at:
<http://www.gourmia.com/apps>



SAFETY FIRST! p. 6

FEATURES & FUNCTIONS p. 8

PRE-PROGRAMMED CONTROL PANEL p. 12

BEFORE FIRST USE & ASSEMBLY p. 18

QUICK & EASY ACCESSORY ASSEMBLY p. 20

QUICK & EASY MODE COOKING GUIDE p. 28

MAINTENANCE & SERVICE p. 40

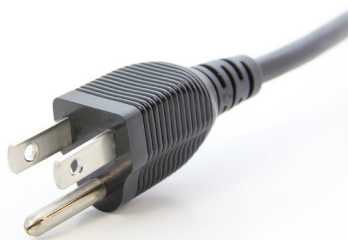
IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions.

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING SUPER TURBO XP COOK CENTER.**
2. **EXERCISE EXTREME CAUTION: Do not allow liquids of any kind to touch the interior of Super Turbo XP Cook Center.** Use extreme caution when moving Removable Cooking Pot into or off of the Cooking Base to ensure that liquids or foods DO NOT spill into the Base. Spills may cause electrical shock or severe injury.
3. Before using, ALWAYS place the Super Turbo XP Cook Center on a heat-resistant glass, wood or stone surface. Do not place on any counter or table that may be affected by high heat.
4. AVOID ELECTRICAL SHOCK. DO NOT immerse cord, plugs or the Super Turbo XP Cook Center Base in water or other liquid.
5. DO NOT touch the surface of the Super Turbo XP Cook Center Base or Removable Cooking Pot when HOT. Use pot holders or oven mitts when handling the Cooking Pot, Base or Lid.
6. Allow sufficient space around the Super Turbo XP Cook Center for proper air flow and opening of the Lid when cooking.
7. UNPLUG Super Turbo XP Cook Center from outlet when not in use or before cleaning. Do not let cord hang over edge of table or counter or touch hot surfaces, including the Super Turbo XP Cook Center.
8. DO NOT add or remove parts or accessories while HOT.
9. Children should never use Super Turbo XP Cook Center; close supervision is required when appliance is used near children.
10. Do not obstruct the Heat Release Vents on the EasyView Lid during operation. Hot steam may escape while cooking.
11. Operate the Super Turbo XP Cook Center on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
12. Do not operate the Super Turbo XP Cook Center outdoors.

13. Never operate the Super Turbo XP Cook Center with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis.
14. DO NOT add unauthorized accessory attachments. Such use may result in electric shock, injury or fire.
15. Use only factory cord supplied; NEVER add extension cords. When done using, switch control to OFF then pull plug from outlet.
16. DO NOT operate the Super Turbo XP Cook Center when empty.
17. Do not use the Super Turbo XP Cook Center for any use other than intended. Do not attempt to deep fry in the Removable Cooking Pot. Do not use Removable Cooking Pot on a stovetop or other heat source.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY



3-conductor Cord Set: This Super Turbo XP Cook Center is equipped with a 3-conductor cord set that has a 3 prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, purchase a 2-prong adaptor and ground it to the outlet. Consult a qualified electrician if in doubt. Do not use an adaptor unless you are confident it is grounded. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance.

WARNING: This product contains a chemical known to the State of California to cause cancer.

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.

FEATURES & FUNCTIONS

A. Removable Cooking Pot: The Removable Cooking Pot has a nonstick interior and EasyLift Handles to assist with movement and clean-up. The Cooking Pot must always be used when frying, roasting, baking or cooking in any Mode in the Super Turbo XP Cook Center.

To place the Removable Cooking Pot into the Cook Center Base correctly, align the EasyLift Handles on the Pot with the two handle grooves on the Base. When in the correct position, the opening for the Rotisserie Spit in the Removable Cooking Pot will be aligned to the opening in the Base of the Cook Center.

The Cooking Pot is designed to hold solid foods and small amounts of liquids, however, the Super Turbo XP Cook Center is not designed to slow cook, braise, or cook foods in a long-low heat method. Add only small amounts of liquid, as needed, for roasting or frying.

The Removable Cooking Pot will accommodate all the Accessories that are provided in the Accessory Pack. Always check before cooking to ensure foods placed on the Rotisserie Spit, such as whole chickens or roasts, will turn freely and fit within the closed Super Turbo XP Cook Center.

Always use pot holders or oven mitts when handling or removing the hot Removable Cooking Pot from the Super Turbo XP Cook Center.



B. The Super Turbo XP Cook Center- The Cook Center Base holds the Removable Cooking Pot and contains the following features:

1. EasyView Lid with RadiVection Cooking System
2. Pre-programmed LED Control Panel with Mode, Preset and Rotation options
3. Secure-Hold Suction Plates on the bottom of the Base to add non-slip protection



C. EasyView Lid with RadiVection Cooking System- The EasyView Lid has a unique heating system built right inside – a combination of turbo-charged convection heat and a powerful halogen light. These two powerhouse heating elements use super-turbo air circulation to fry, roast, bake, and stir-fry foods quickly and efficiently without using oil. Your results? Fresh flavors, lower fat content, tender and moist interiors, super crispy exteriors and compliments all around from your family and friends.

-Keep the EasyView Lid closed while cooking to optimize cooking times and ensure fully-cooked foods.

-If needed, open the EasyView Lid while cooking to add ingredients. Use a pot holder or oven mitt and fully extend the Lid until it “clicks” in full open position. Use caution: Hot air and/or steam may be released when the Lid is opened.

-Although the heating system will stop temporarily when the Lid is opened,

any rotation accessory in use will continue to turn. Close the Lid securely; the Control Panel will continue the timer countdown and frying/cooking.

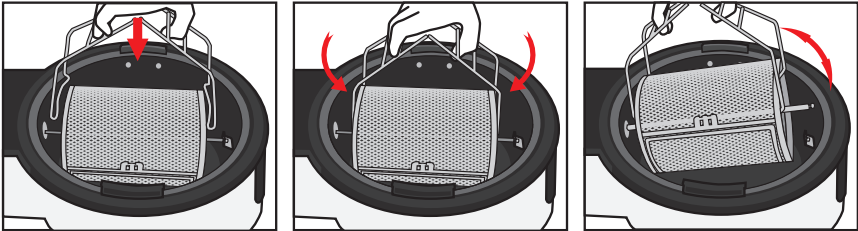
-Heat Release Vents – The large vents on top of the Lid may release hot air and/or steam as foods are fried. Avoid standing close or placing your face or hands near the Vents.

D. Accessories (see p. 20 for Assembly instructions)- With the accessories included in your package, you have a wealth of options for rotisserie, stir-frying, roasting, cooking and baking at your fingertips! Check the Assembly Section to find full instructions for using each of these accessories.

- Classic Rotisserie Spit and Spit Forks. Forget about buying rotisserie chicken from your local grocery store! You can now rotisserie-cook tender chicken and beef roasts to perfection in your own kitchen. The classic Rotisserie Spit and two Spit Forks hold large cuts of meat or poultry for golden, tender and superior results.



- Turbo Lifter. The single piece Turbo Lifter acts as a pair of easy-to-use tongs. Slip the fingers of your hand into the rectangular openings and rest the palm of your hand on the plastic protector at the joint. Open the Lifter and securely hold or pick up heated foods in the Frying Tumbler as well as foods on the Rotisserie Spit.



- Frying Tumbler. The Tumbler is your go-to accessory when you want to stir-fry foods, make French-fries or cook other foods that need turning while frying. The end result? Hands-free frying and guilt-free favorite foods.

- Baking Pan. Designed to fit onto the High/Low Rack, this 9-inch Baking Pan holds a piping hot homemade pizza, a fresh fruit crisp, a blueberry coffee cake and much, much more. The nonstick interior is a super-handly plus.

- High/Low Rack. Flip this Rack to the High position for even air-flow turbo baking or place it in the Low position for steaming. The Rack sits easily in the Removable Cooking Pot in either position.

- A. Removable Cooking Pot
- B. The Turbo XP Free Fry Cook Center Base
- C. EasyView Lid with RadiVection 360° Cooking System
- D. Turbo Lifter
- E. Classic Rotisserie Spit and Spit Forks
- F. Frying Tumbler
- G. Grill Basket.
- H. Mesh Frying Basket
- I. Kebab Rotisserie and 10 Skewers
- J. High/Low Rack
- K. Baking Pan
- L. Grilling Pan
- M. Stainless Steel Rotisserie Stand





THE PRE-PROGRAMMED CONTROL PANEL houses the LED Display and electronic platform for pre-programmed Cooking Modes and Manual Cooking options, including the manual Rotisserie Rotation and Preset (Delay Start) features. Within the pre-programmed Modes, there are also options to increase or decrease the cooking times and temperatures:

I. COOKING WITH AUTO COOKING MODES

II. COOKING WITH MANUAL TEMP, TIME & FAN SPEED

III. MAKING ADJUSTMENTS & CHANGING MODE CYCLES

IV. ADDING PRESET (DELAY START)

Before use, plug Cook Center Base into the wall outlet. The LED Display will show "000" as the temperature, "0:00" as the time, and "0" as the fan speed. The LED will also display 20 icons for pre-programmed cooking modes.

1. Press the Menu Button until desired Cooking Mode is selected.
2. Press the Start/Stop Button to begin cooking or wait 5 seconds, as the Super Turbo XP Cook Center will automatically start the cooking process and the Rotisserie rotation. If rotation is not required, press the Rotation Button to stop the action.
3. Control Panel will display the pre-programmed temperature, time and fan speed.
4. The Timer will countdown until finished, the Cook Center will beep 3 times, and then automatically turn OFF.
5. The LED Display will display temperature at "0:00," time at "00" minutes, and fan speed at "0" when done.
6. The Fan will continue to run until cooled and then automatically turn OFF.

Pre-programmed Auto Cooking Mode Temp & Time Chart

Auto Mode	Temp	Time	Fan Speed
Turbo	475	05	3
Chips	476	25	3
Chicken	465	30	2
Defrost	140	20	3
Steak	450	12	3
Pie	350	25	3
Pizza	400	12	3
Cake	350	45	1
Ferment (Proof)	85	50	1
Bread	375	23	2
Cookies	375	10	3
Potato	325	45	3
Bean	450	10	3
Fish	450	15	3
Pudding	350	25	1
Puff (Pastry)	400	25	2
Chicken Wing	465	15	3
Skewer (Kebabs)	450	15	2
Popcorn	475	08	3
Dried Fruit	212	60	3

II. Cooking with Manual Temp, Time & Fan Speed

Before use, plug Cook Center Base into the wall outlet. The Control Panel will beep once. The LED Display will show "000" as the temperature, "0:00" as the time, and "0" as the fan speed. The Display will also indicate 20 icons for cooking modes.

To choose a custom-cooking process, set the Super Turbo XP Cook Center manually as follows:

1. Press the Temp +/- Button. Increase or decrease the Temp by pressing the Button until the desired Temp is displayed.
2. Press the Time +/- Button. Increase or decrease the Time by pressing the Button until the desired Time is displayed.
3. Press the Fan +/- Button. Select fan speed 1, 2 or 3.
4. Press the Start/Stop Button to begin the cooking process.
5. Rotation will automatically begin when cooking starts; press the Rotation Button to stop rotation, if desired.
6. When done, the LED Display will display temperature at "0:00," time at "00" minutes, and fan speed at "0." The Cook Center will beep 3 times to indicate cooking process is complete and will automatically turn OFF.
7. The Fan will continue to run until cooled and then automatically turn OFF.

III. Making Adjustments & Changing Mode Cycles

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To Interrupt the Cooking Process:

1. Open the Lid until the audible "click" is heard. Stand back to avoid any hot air or steam.
2. If using the Rotisserie option, the rotation will continue, although the cooking cycle will not continue. Press the Rotation Button to stop rotation, if desired.
3. Add ingredients or make adjustments as needed, close the Lid and the cooking process will continue. Press the Rotation Button to restart the Rotisserie.

To Adjust the Temp/Time/Fan Speed during the Cooking Process:

1. Press the Temp Button +/- to increase or decrease the temperature. The temperature range is 85°F to 475°F.
2. Press the Time Button +/- to increase or decrease the time. The time range is 0:01 minute to 1:00 hour.
3. Press the Fan Speed Button to change as desired.

IV. Adding Preset (Delay Start)

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The Super Turbo XP Cook Center offers a Preset (Delay Start) feature for your convenience. To cook adding a Preset (Delay Start) time on the Control Panel, follow these instructions.

Please note the following for your safety:

- Do not use Preset (Delay Start) for meat, poultry, fish or shellfish. Do not allow these foods to sit at room temperature in the Cook Center. Cook these foods immediately to prevent the unwanted growth of potentially harmful bacteria.
- Do not use Preset (Delay Start) for dairy foods such as milk, cream and yogurt and other foods such as eggs or cheese. Cook these foods immediately to prevent the unwanted growth of potentially harmful bacteria.

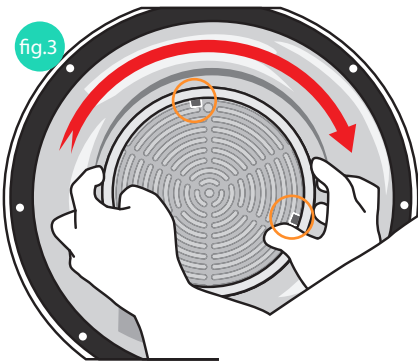
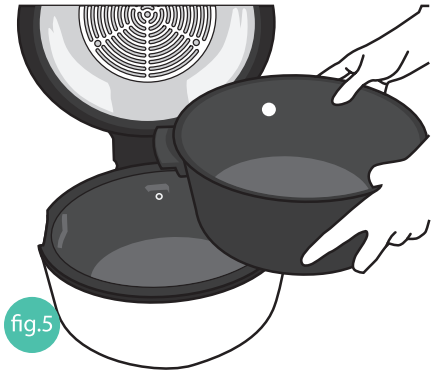
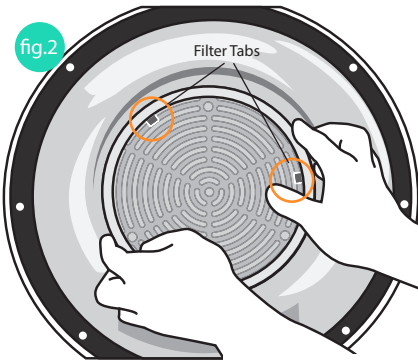
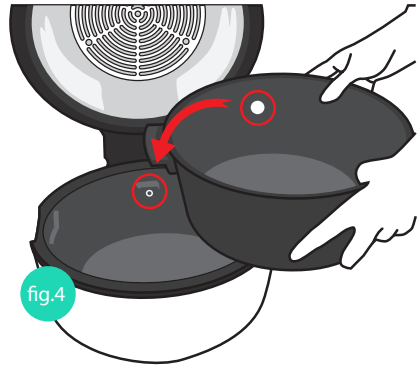
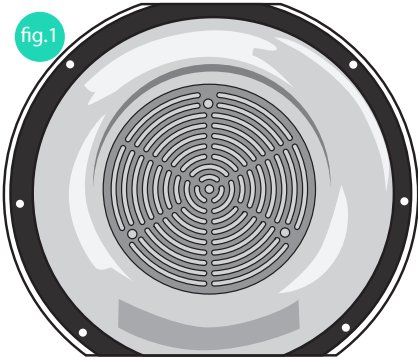
Adding Preset/Delay Start with Auto Cooking Mode:

1. Press the Preset Button. The LED Display will indicate "0:30" (thirty) minutes.
2. Press the Time Button +/- to increase or decrease the desired Delay Time. The time range for Delay Start is 0:01 minute to 12:00 hours.
3. Immediately press the Cooking Mode of your choice. The cooking Mode icon will flash 6 times.
4. The timer will display the delayed start time and begin to countdown to "00" minutes. At that time, the Auto Cooking Mode process will automatically start.

Adding Preset/Delay Start with Custom Cooking Process:

1. Press Prestart (Delay Start) Button. Press the Time Button +/- to increase or decrease the Delayed Start time. The time range is 00:01 minute to 12:00 hours.
2. Press the Menu Button to select any Auto Mode icon. Immediately, press the Temp Button +/- to increase or decrease the temperature.
4. Press the Time Button +/- to increase or decrease the time.
5. Press the Fan speed to 1, 2 or 3.
6. Press the Start/Stop Button to begin the delayed start time, or wait 5 seconds as the Cook Center will automatically start. The Display delayed start time will countdown to "0:00" minutes. The custom cooking process will then automatically start.

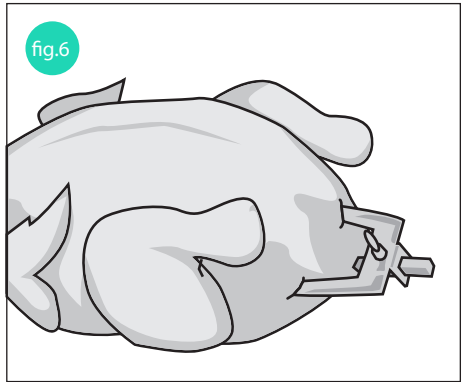
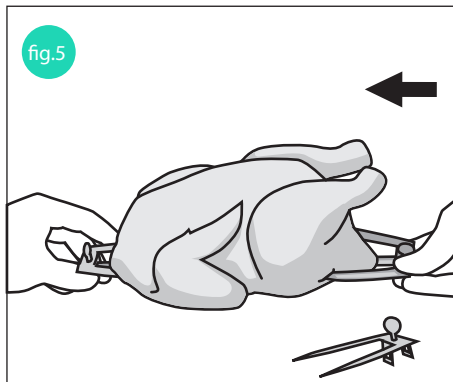
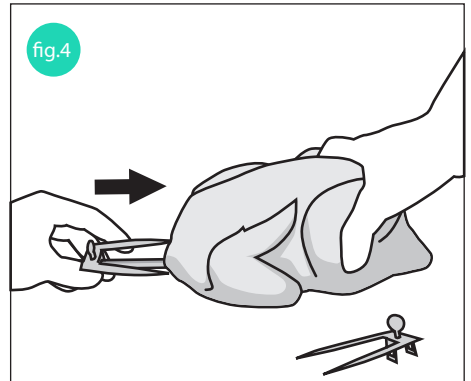
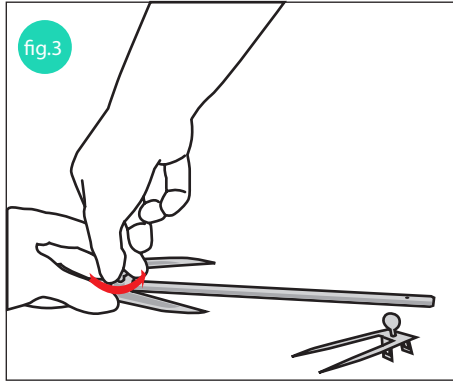
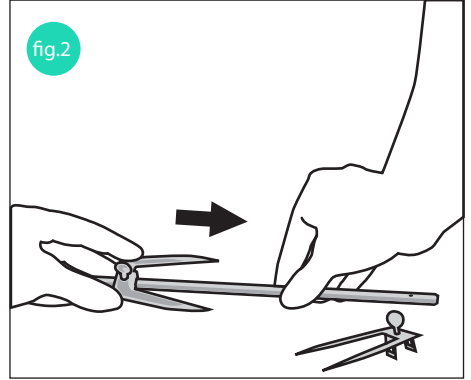
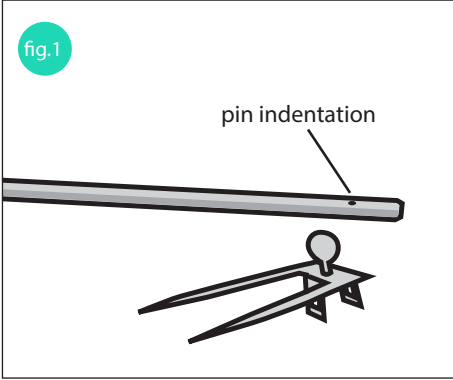




BEFORE FIRST USE & ASSEMBLY

Before First Use:

1. Place the Super Turbo XP Cook Center on a level, flat surface that is heat-resistant.
2. Ensure that the Super Turbo XP Cook Center is several inches away from obstructions, such as walls, cabinets, doors, and other appliances. Allow enough room above the Cook Center so the lid can be fully opened.
3. Open the EasyView Lid until it audibly “clicks.” Install the Filter over the heating element in the EasyView Lid (fig. 1). Center the Filter over the element with the locking tabs facing inward (fig. 2). Rotate the Filter clockwise until the Filter tabs lock into place on the heating element (fig. 3).
4. Wipe the interior and exterior of the Cook Center and Pot with soft soap and a damp cloth. Dry thoroughly.
5. When ready to cook, insert the filled Removable Cooking Pot into the Base and add accessories as indicated. The round opening in the Pot should align with the Rotisserie opening in the Cook Center Base and the Pot EasyLift Handles should align with the two handle grooves in the Base (see fig. 4, 5, 6). Follow instructions on the Pre-programmed Control Panel to start cooking.
6. When correctly positioned, the Pot EasyLift Handles should align with the two handle grooves in the Base.
7. Follow instructions for the Pre-programmed Control Panel to start cooking.



QUICK & EASY ACCESSORY ASSEMBLY

Accessory Assembly Note: When using the Classic Rotisserie Spit, Frying Tumbler, Grill Basket and Kebab Rotisserie, be sure to insert the pointed end of the Spit onto the round opening and place the other end of the Spit onto the Spit holder on the other side of the Pot as indicated below::



CLASSIC ROTISSERIE SPIT & SPIT FORKS

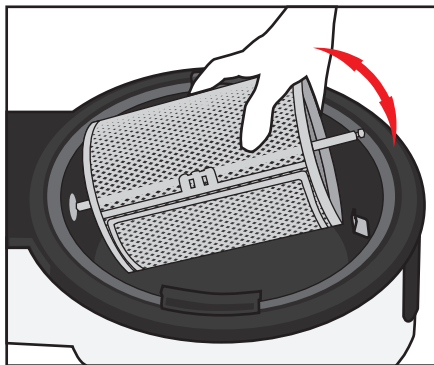
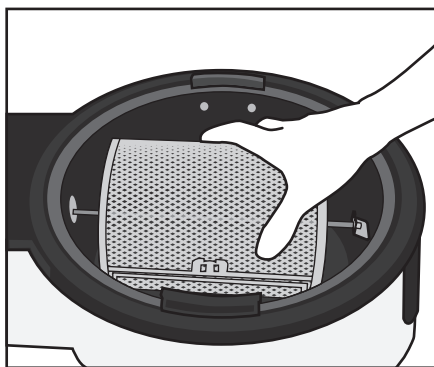
Turbo/Roast Modes

1. Holding the square end of the Spit in one hand, place a Fork on the Spit with the fork tines facing toward the center of the Spit. Slide the Fork on the Spit until the screw is over the small pin indentation on the Spit. Hand tighten the screw (fig.1-3).
2. Insert the pointed tip of the Spit into middle of a roast or poultry and press meat until the tines of the Fork pierce the meat. The meat should sit firmly in the middle on the Spit (fig.4).
3. Slide the remaining Fork onto the Spit with the tines facing the center and press tines into the meat until it pierces the meat and holds firmly. Hand tighten the screw of the Fork. Check and adjust if needed to ensure the meat is balanced on the Spit (fig.5 and 6).
4. Slide the pointed end of the Spit into the round opening in the Removable Cooking Pot and place the square end of the Spit on the Spit holder (see images above). If the Spit does not lie flat, turn the Spit and re-adjust until the Spit lies flat on the Spit holder. Close the Lid and set the Mode desired.

Frying Tumbler

Turbo/Roast Modes

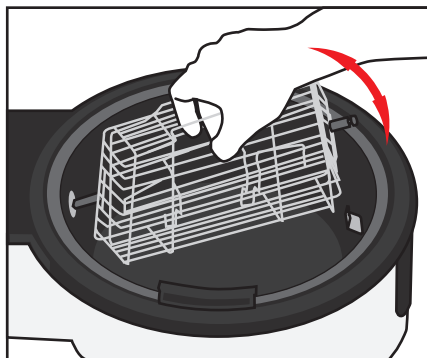
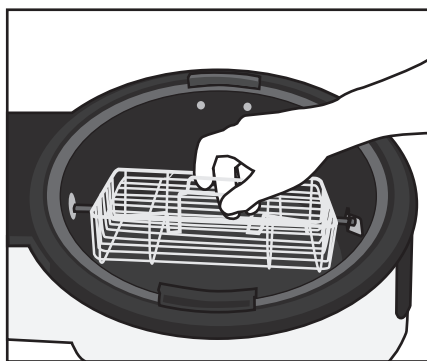
1. Insert the pointed end of the Rotisserie Spit into the square opening on one end of the Tumbler and thread through to the other side. Slide the Fork until the screw by the square opening is aligned with the small pin indentation on the Spit. Hand tighten the screw.
2. Open the Tumbler door and spray the interior with cooking spray to aid release after cooking. Fill with foods to be fried. Do not fill the Tumbler more than one-half full (allow room for foods to tumble). Close and lock the door.
3. Insert the Tumbler into the Cook Center by placing the pointed end of the Spit into the round opening in the Removable Cooking Pot. Place the other end of the Spit onto the Spit holder on the other side of the Pot. Close the Lid and set the Mode desired.



Grill Basket:

Turbo/Roast/Fry Modes

1. Open the Basket by squeezing the two stainless steel Basket wires together until the Basket is released. Remove the Lid.
2. Spray the interior of the Basket lightly with cooking spray to aid release after cooking. Place meat, poultry or seafood into Basket without overcrowding. Replace the Lid.
3. Insert the pointed end of the Spit into the round opening in the Removable Cooking Pot. Place the square end of the Spit onto the Spit holder on the other side of the Pot. Ensure that the Spit is resting firmly and the Basket is balanced. If not, remove and re-align. Close the Lid and set the Mode desired.



MESH FRYING BASKET + HIGH/LOW RACK

Turbo/Roast/Fry Modes

1. Before adding ingredients to the Mesh Frying Basket, lightly coat with cooking spray or a small amount of oil to prevent sticking and aid release after cooking.
2. Use the Basket with the Rack in High position for best frying results, as the air will circulate freely through the Rack and Basket.



BAKING PAN WITH HIGH/LOW RACK

Turbo/Bake/Pizza/Defrost Modes

1. Place the High/Low Rack in the High position in the Removable Cooking Pot.
2. Place the Pot in the Cook Center Base. Add food ingredients into Baking Pan and arrange on the Rack. Set to Mode as desired.



GRILLING PAN WITH HIGH/LOW RACK

Turbo/Bake/Pizza Modes

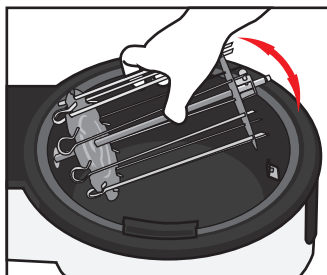
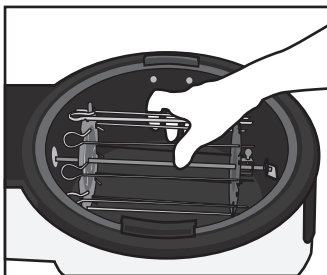
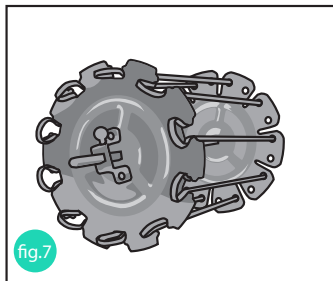
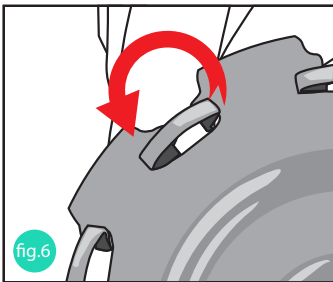
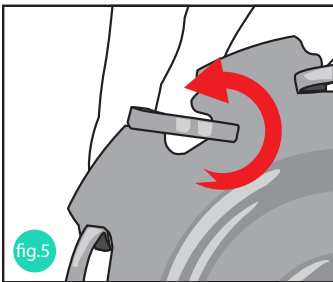
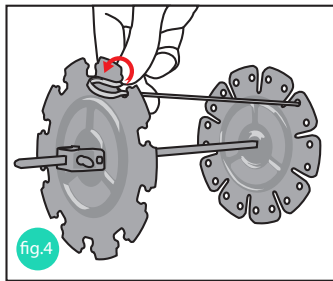
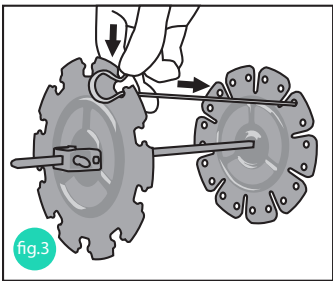
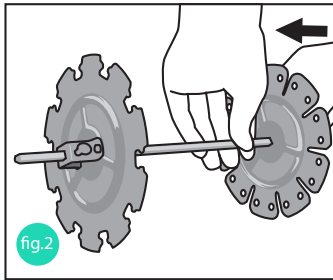
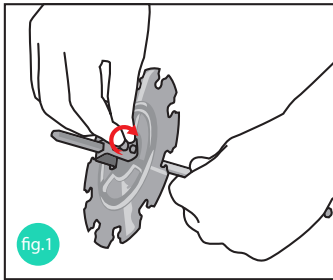
1. If grilling steak or chops less than 1/2-inch thick, turn the Rack to the High position. If grilling thicker cuts of meat, turn the Rack to the Low position.
2. Place the Rack in the Removable Cooking Pot. Place the Pot in the Cook Center Base.
3. Set to Mode as desired. Turn meat or poultry while grilling, if desired.



Kebab Rotisserie and Skewers:

Turbo/Roast/Fry Modes

1. Assemble the Spit and Kebab Rotisserie. Holding the Spit with one hand, slide one kebab wheel (with the screw assembly facing out) over the pointed tip of the Spit until the screw is over the small pin indentation on the square end of the Spit. Hand tighten the screw (fig. 1). Slide the other wheel over the pointed end of the Spit (with the screw assembly facing out) until the screw is over the small pin indentation on the Spit. Hand tighten the screw (fig. 2).
2. Arrange the kebab ingredients on the Skewers. Use caution when sliding food over the pointed tips of the Skewers, as the tips are very sharp! Do not overcrowd the food on the Skewers. Food ingredients should be touching, but not crammed together.
3. To place the filled Skewers onto the Kebab Rotisserie, thread the pointed end of one Kebab Skewer into a round hole on the wheel (fig. 3). Turn and "lock" the round top of the Skewer into place in the other wheel (fig. 4, 5, 6). Repeat with remaining Skewers. Ensure that the Rotisserie is balanced and turning freely (fig. 7). If not, re-position the Kebab Skewers until the Rotisserie is balanced.
4. Insert the pointed end of the Spit into the round opening in the Removable Cooking Pot and place the square end of the Spit onto the Spit holder on the other end of the Pot. Close the Lid.





QUICK & EASY MODE COOKING GUIDE

The **20 Cooking Modes** in your **Super Turbo XP Cook Center** are only the starting place to create deliciously easy dishes! With various times and temperatures already preset by the factory, you can choose any of the Cooking Modes and alter the times/temperatures, or you can choose to set a custom cooking process for your favorite recipes.

This Cooking Guide will help you choose accessories for Cooking Modes and find the best Mode for frying, roasting, grilling, baking or cooking your favorite foods.

TURBO MODE

Pre-Programmed: 5 minutes @ 475°F

WHY CHOOSE TURBO MODE?

- quick, high-heat for searing and sautéing
- add time for thicker cuts; custom fry to preferred doneness
- super-fast grilling for beef steaks, chops, boneless chicken breasts
- super-fast frying for fragile foods (fish fillets, fruit)

TURBO MODE & ACCESSORIES

Frying Tumbler: chopped vegetables (peppers, onions, celery, carrots); seasoned bread cubes for croutons, small cipolini onions, quartered pears or apples.

Grill Basket: thin beef steaks, pork chops, boneless chicken breasts, shrimp, fish fillets, portobello mushrooms, tofu steaks

Mesh Basket: frozen prepared snacks, appetizers and entrées.

Kebab Rotisserie: thin-sliced steak or chicken satay, fruit kebabs

CHIPS MODE

Pre-Programmed: 25 minutes @ 475°F

WHY CHOOSE CHIPS MODE?

- eliminates the need for oil or butter
- produces crisp potato chips; thin-slice for best results
- make carrot chips, kale chips + other thin-sliced veggies

CHIPS MODE & ACCESSORIES

Frying Tumbler: fill halfway with thin-sliced potatoes. When done, toss with kosher salt and pepper or other spicy mix.

Grill Basket: slice horizontally; create long thin-crispy chips

CHICKEN MODE

Pre-Programmed: 30 minutes @ 465°F

WHY CHOOSE CHICKEN MODE?

- create crispy fried chicken without added fat
- interior is moist; exterior is crunchy and crisp
- never buy rotisserie chicken again!
- increase Timer as needed to cook chicken to 180°F internally

CHICKEN MODE & ACCESSORIES

Classic Rotisserie: 3-4 lb whole chicken

Frying Tumbler: chicken nuggets, homestyle chicken tenders

Grill Basket: boneless, skinless chicken breasts

Mesh Basket: cut up fryer chicken pieces

Kebab Rotisserie: chicken + vegetable kebabs

DEFROST MODE

Pre-Programmed: 20 minutes @ 140°F

WHY CHOOSE DEFROST MODE?

DEFROST MODE & ACCESSORIES

Baking Pan + High/Low Rack: thaw frozen meat, poultry, seafood, soften butter, refresh breads and rolls.

STEAK MODE

Pre-Programmed: 12 minutes @ 450°F

WHY CHOOSE STEAK MODE?

- fries thick steaks and chops perfectly
- turn meat only once while frying
- uses no additional oil or butter
- sears and seals in juices for flavor

STEAK MODE & ACCESSORIES

Fryer Tumbler: cubed boneless beef, pork or poultry

Grill Basket: bone-in steaks or chops

Mesh Basket: beef, pork or poultry with vegetable combinations

Kebab Rotisserie: beef, pork or poultry kebabs with fruit or vegetables

PIE MODE

Pre-Programmed: 25 minutes @ 350°F

WHY CHOOSE PIE MODE?

- moderate heat provides excellent results
- pie crust is flaky; interior fruit is tender
- increase time for large pies
- use baking pan for tarts and galette

PIE MODE & ACCESSORIES

Baking Pan + High/Low Rack: pies, fruit crisp and cobblers, galette, tarts

PIZZA MODE

Pre-Programmed: 12 minutes @ 400°F

WHY CHOOSE PIZZA MODE?

- high heat + fast cook time
- crisps thin crust
- re-heat frozen 8-inch pizza, garlic twists, breads

PIZZA MODE & ACCESSORIES

Baking Pan + High/Low Rack: homemade pizza cooks quickly or bake bread twists, rolls, focaccia bread.

FERMENT (PROOFING) MODE

Pre-Programmed: 50 minutes @ 85°F

WHY CHOOSE FERMENT MODE?

- gentle heat provides the perfect environment for development of yeast.
- mix bread dough and place in Removable Cooking Pot; when ready, punch down and shape.

FERMENT MODE & ACCESSORIES

Baking Pan + High/Low Rack: rolls, pan breads, quick-rise breads.

CAKE MODE

Pre-Programmed: 45 minutes @ 350°F

WHY CHOOSE CAKE MODE?

- moderate temp + hot air = faster cooking
- bake muffins, cupcakes, quick breads

CAKE MODE & ACCESSORIES

Baking Pan + High/Low Rack: baked goods, quick breads.

Removable Cooking Pot: bake single-layer cheesecake, fruit cake, bread puddings and more directly in the Pot.

BREAD MODE

Pre-Programmed: 23 minutes @ 375°F

WHY CHOOSE BREAD MODE?

- bakes bread to a golden finish; increase time for large loaves
- air circulation provides steady heat for crisp bread crust

BREAD MODE & ACCESSORIES

Baking Pan + High/Low Rack: yeast breads, rolls, pan breads, quick-rise breads

Removable Cooking Pot: large sourdough bread rounds

COOKIES MODE

Pre-Programmed: 10 minutes @ 375°F

WHY CHOOSE COOKIES MODE?

- evenly distributed heat results in golden cookies, cooked through
- cook faster than traditional oven
- set and forget; no need to check and re-check while baking

COOKIES MODE & ACCESSORIES

Baking Pan + High/Low Rack: small-batch cookies, bars, wedges

Removable Cooking Pot: giant cookie baking, shaped cookies

POTATO MODE

Pre-Programmed: 45 minutes @ 325°F

WHY CHOOSE POTATO MODE?

- simple, easy-to-prepare baked potato
- bake root vegetables without oil or butter
- roast beets, carrots and other seasonal veggies

POTATO MODE & ACCESSORIES

Baking Pan + High/Low Rack: place scrubbed russet, Yukon or fingerling potatoes in pan – set and forget (pierce with fork before baking). Bake scalloped potatoes, potatoes au gratin using low, constant heat in this Mode.

Mesh Basket: Bake twice-baked potatoes, loaded potato skins

BEAN MODE

Pre-Programmed: 10 minutes @ 450°F

WHY CHOOSE BEAN MODE?

- efficiently heats canned beans or pre-cooked beans
- high heat and quick cook time refreshes flavors

BEAN MODE & ACCESSORIES

Baking Pan + High/Low Rack: Spoon beans into pan and quickly re-heat.

Combine beans with other ingredients for fast cooking.

FISH MODE

Pre-Programmed: 15 minutes @ 450°F

WHY CHOOSE FISH MODE?

- quickly fries fish at high heat
- uses no added oil or butter
- even heat is distributed by rotation

FISH MODE & ACCESSORIES

Grill Basket: whole trout or small fish; fish fillets

Mesh Basket: fish and vegetable combinations

Kebab Rotisserie: fish kebabs with vegetable or fruit

PUDDING MODE

Pre-Programmed: 25 minutes @ 350°F

WHY CHOOSE PUDDING MODE?

- moderate heat and long bake time = tender, moist results
- make bread puddings, fruit puddings and flavored pudding

PUDDING MODE & ACCESSORIES

Baking Pan + High/Low Rack: make favorite puddings.

PUFF (PASTRY) MODE

Pre-Programmed: 25 minutes @ 400°F

WHY CHOOSE PUFF MODE?

- perfect temp/time for golden pastry
- cook hot, even and reheat perfectly
- try sweet or savory pastries; no need to turn

PUFF MODE & ACCESSORIES

Baking Pan + High/Low Rack: Use the Rack in the pan or the Rack alone to hold filled pastries or homemade appetizers

Mesh Basket: bake puff pastry squares; stack and fill after baking

CHICKEN WING MODE

Pre-Programmed: 15 minutes @ 465°F

WHY CHOOSE CHICKEN WING MODE?

- make perfect buffalo wings for snacks; game time
- check internal temp at 180°F to ensure doneness

CHICKEN WING MODE & ACCESSORIES

Fryer Tumbler: cubed boneless poultry

Grill Basket: single-layer chicken wings

Mesh Basket: battered or breaded wings

SKEWER (KEBAB) MODE

Pre-Programmed: 15 minutes @ 450°F

WHY CHOOSE SKEWER MODE?

- set and forget the frying time
- use no oil or butter
- high, intense heat produces seared exterior

SKEWER MODE & ACCESSORIES

Kebab Rotisserie: thread cubed meat or poultry with vegetables onto skewers. Add spices or rubs. Alternate with vegetables cubes or other foods that are compatible. Use even, small cubes of meat for uniform cooking.

POPCORN MODE

Pre-Programmed: 08 minutes @ 475°F

WHY CHOOSE POPCORN MODE?

- no more messes on the stove with oil, kernels and greasy pots
- short, high heat offers best flavor for kernels

POPCORN MODE & ACCESSORIES

Mesh Basket: add a single layer of popcorn kernels to the bottom of the Basket; no oil or butter added!

Removable Cooking Pot: lightly coat the bottom with cooking spray and add a single layer of popcorn kernels. When done, toss popcorn with kosher salt, garlic salt, onion salt or other spice flavors.

DRIED FRUIT MODE

Pre-Programmed: 60 minutes @ 212°F

WHY CHOOSE DRIED FRUIT MODE?

- low, even heat dehydrates fruit
- moisture evaporates faster with air drying and rotation

DRIED FRUIT MODE & ACCESSORIES

Frying Tumbler: fill Tumbler halfway with uniformly-sized fruit or nuts to be dried. Use rotation.

Mesh Basket: add a single layer of uniformly-sized fruit to be dried. Do not use rotation.





MAINTENANCE & SERVICE

Maintenance

ALWAYS allow the Super Turbo XP Cook Center to cool completely before cleaning.

Unplug the Super Turbo XP Cook Center before cleaning.

After each use, clean and dry the Super Turbo XP Cook Center. Use a damp, soapy cloth to clean the Cook Center Base and EasyView Lid. DO NOT immerse the Base or Lid in water. Use non-abrasive soap only.

After each use, the Removable Cooking Pot may be placed in the dishwasher or washed by hand with the other accessories.

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 or Questions, Please call: 888-552-0033

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