

# Gourmia®



User Manual | **GAF1190**

11-Qt 4-Dish Dual Basket Air Fryer

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The Steelstone Group Brooklyn, NY | [Gourmia.com](http://Gourmia.com)

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## **Congratulations on the purchase of your Dual Basket Air Fryer from Gourmia!**

Here at Gourmia, we're all about helping cooks make easy, healthy, and delicious meals an everyday possibility. We know how fast-paced life is and that sometimes a home-cooked meal doesn't make the top of the priority list, no matter how bad you want it. Our dependable, easy-to-use appliances are here to help you change that. We're giving you the tools to eat better and healthier without spending hours in the kitchen prepping and cooking.

We want you to get the most out of your air fryer, which is why our team is available to help with any questions you may have. Whether you have a question with setup or need some guidance on which preset to use, we're happy to walk you through it.

This manual provides instructions for all of the air fryer's functions and features along with directions for assembling, operating, cleaning, and maintaining the appliance. Please read all safety instructions and directions for safe usage at all times. Keep this manual for future use.

Thank you for choosing Gourmia!

We'd love to hear about the delicious dishes you're creating! Share your thoughts, recipes, and photos with us.

 @gourmia

# IMPORTANT SAFEGUARDS

## Read all instructions before using the electric appliance. For household use only.

The following basic precautions should always be followed:

1. This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge, unless they have supervision.
2. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they **DO NOT** play with the appliance. Cleaning and user maintenance **SHOULD NOT** be done by children unless they are supervised.
3. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. **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.
5. **DO NOT** operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. **DO NOT** let the cord hang over the edge of the table or counter, nor let it touch hot surfaces.
7. To protect against electric shock, **DO NOT** immerse cord, plug, or appliance in water or other liquids.
8. **DO NOT** plug in the appliance or operate the control panel with wet hands.
9. **NEVER** connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove the plug from wall outlet.
10. **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.
11. **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.
12. **To avoid the risk of fire: NEVER** use parchment paper or other liners while cooking, unless there is food on top of the liner to weigh it down and keep it secured in place.
13. **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.
14. **DO NOT** leave the appliance unattended when plugged in.
15. **EXTREME CAUTION** must be

used when moving an appliance containing hot oil or other hot liquids.

16. **DO NOT** touch the hot surfaces; use the handle. During 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 basket from the appliance.
17. During and after using the appliance, avoid contact with the hot metal inside. The baskets, crisper trays, and racks become extremely hot during the cooking process. Avoid direct physical contact when removing the basket, crisper tray, or racks from the appliance. **ALWAYS** place basket, crisper tray, or rack on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
18. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning
19. **IMMEDIATELY** unplug the appliance if you see dark smoke coming from the appliance. Wait for the smoke emission to stop before you remove the basket from the appliance.
20. **DO NOT** use outdoors.

## SAVE THESE INSTRUCTIONS

### Cord and Plug Safety

1. A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
2. Extension cords may be used if care is exercised in their use.
3. If an extension cord is used:
  - The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance.
  - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### Electrical Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, reverse the plug and re-insert. If it still does not fit, contact a qualified electrician for assistance. Do not modify the plug in any way.



**Power: AC120V, 60Hz, 1650W**

## Before First Use

1. Remove all packaging, stickers, and labels, including the tape securing the *baskets* to the air fryer.
2. To pull out the *baskets* for cleaning, secure the air fryer with one hand and pull the *basket* handles straight back with the other hand.
3. Remove all packaging from inside the *baskets*. Thoroughly clean the *crisper trays*, *baskets*, and *racks* with hot water, dishwashing liquid, and a non-abrasive sponge. Dry thoroughly.
4. Wipe the inside chambers and outside of the air fryer with a moist cloth.

**NOTE: During the first few uses, there might be a “hot plastic” smell.** This is perfectly normal in new air fryers as the material is heated for the first time. The smell will go away after the first few uses.



### WARNING:

**DO NOT** put anything on top of the air fryer.

**DO NOT** place the air fryer against a wall or against other appliances. It is important to leave at least 4 inches of free space above and around all sides of the air fryer to allow for proper ventilation.

**DO NOT** fill the *basket* with oil, frying fat, or any other liquid; this appliance works by circulating hot air.

#### To avoid the risk of fire:

- **NEVER** place the air fryer on any cooking surface, including gas or electric cooktops, even if the surface is cool / turned off.
- **NEVER** use parchment paper or other liners, unless there is food on top of the liner to weigh it down and keep it secure in place.

## Oil Spray

When spraying food for a crispier finish, we recommend using regular cooking oil instead of cooking spray, as the latter may damage the accessories.

### Recommended



Oil Mister / Spray Bottle

### Not Recommended



Cooking Spray

# Know Your Air Fryer

## Control Panel / Displays



## Cord Storage



Place plug at bottom right corner then wrap cord around top and left side.

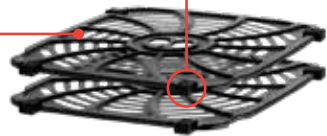


Basket (x2)

The silicone bumpers on the *crisper tray* must be left on during use. They are food grade and BPA-free. The bumpers can be removed for cleaning.

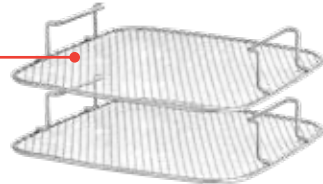
## Crisper Tray (x2)

The *crisper trays* can be used in the middle of the *basket*. When cooking on 2 layers, the *crisper tray* should be placed at the bottom of the *basket*.



## Racks (x2)

The *racks* can be used in the middle of the *baskets* to add a second layer to each *basket*. **Do not** use the *rack* at the bottom of the *basket*.



To place the *crisper tray* in the middle of the *basket*:

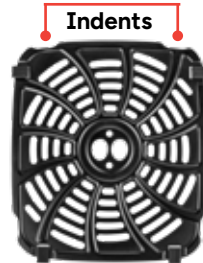


Front of Basket

Indents

The *indents* should face the front of the *basket*.

To place the *crisper tray* at the bottom of the *basket*:

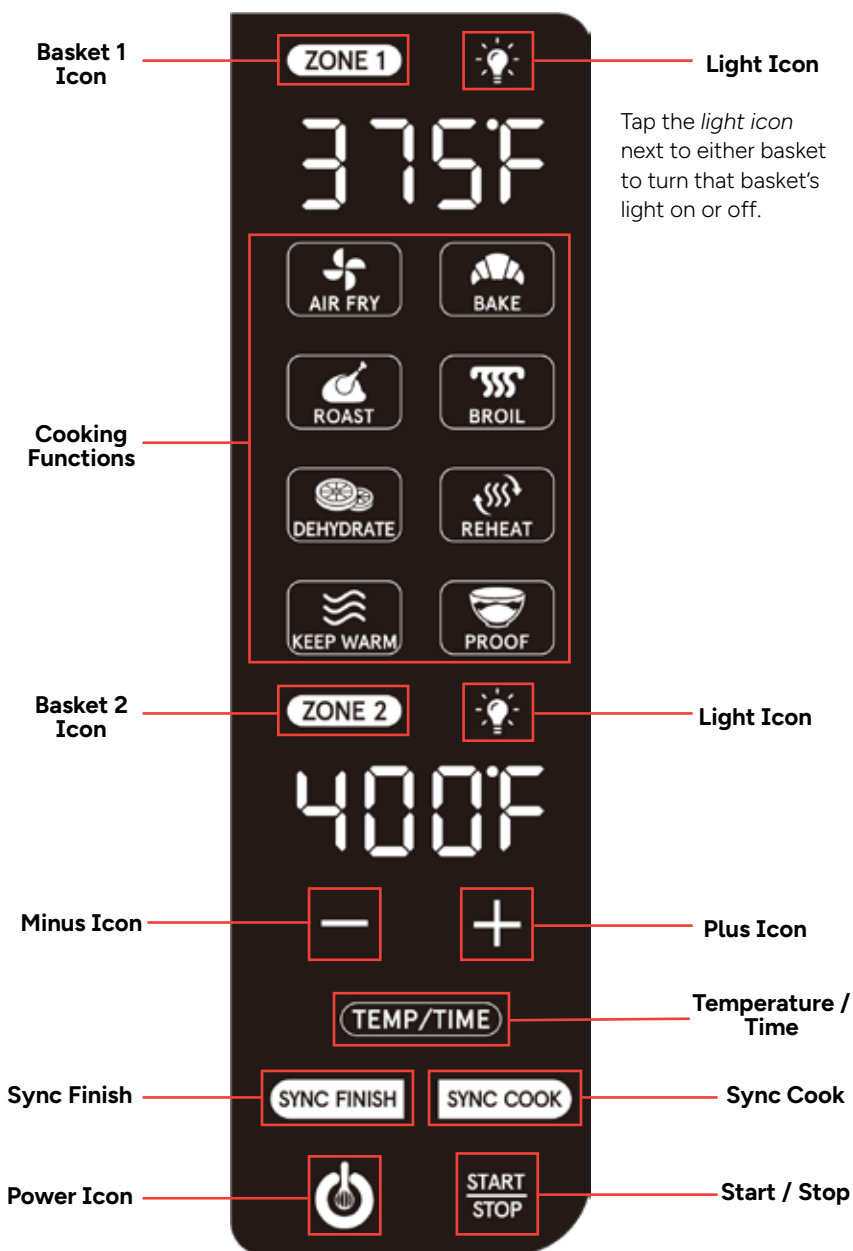


Indents

Back of Basket

The *indents* should face the back of the *basket*.

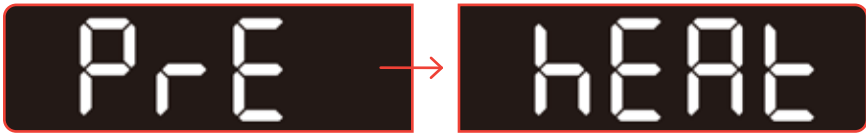
## Control Panel / Display



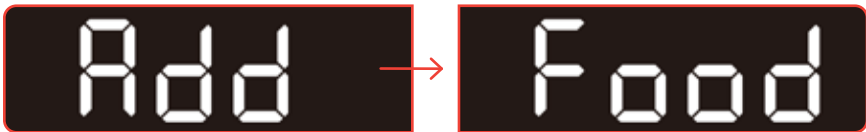


## Display Messages

Below are messages and indicators for guided cooking prompts.



Air fryer is preheating.



Air fryer is done preheating, ready for food.



Cooking has been stopped. To resume, tap **START / STOP** within 3 seconds.



Cooking has ended.

## Toggle Fahrenheit and Celsius

To toggle between displaying temperature in Fahrenheit (°F) and Celsius (°C), press and hold the **TEMP / TIME**.

## Mute Air Fryer

To silence the air fryer's beeping sound, press and hold **START / STOP**. Press and hold **START / STOP** again to turn the sound on.

**NOTE:** The air fryer will still beep for cooking prompts.

## Setting Up Your Air Fryer



1. Place air fryer on a stable, level, and heat-resistant surface.



2. Plug air fryer into an outlet.



3. Tap the power icon to turn on the air fryer.

### Placing Food for 1-Layer Cooking

When you only need one layer per *basket*, it is recommended to place either the *crisper tray* or the *rack* on the tabs in the middle of the *basket*. If the food requires more space, place the *crisper tray* at the bottom of the *basket*. **Do not** use the *rack* on the bottom of the *basket*.

1. Place the food directly on the *crisper tray* or *rack*, ensuring the food is spread out evenly to allow proper airflow and avoid overcrowding.
2. If cooking in both *baskets*, repeat the process in the second *basket*: insert the *crisper tray* or *rack* and place the second food on top.

### Placing Food for 2-Layer Cooking

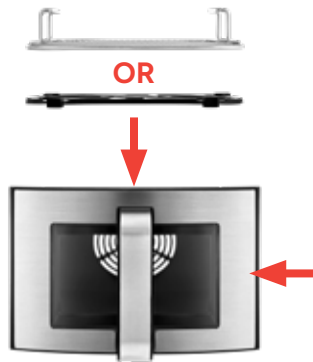
You can separate each *basket* into two layers—for a total of four layers—by using the *racks*. This feature allows you to place food on the *crisper tray* and an additional layer of food on the *rack*, maximizing your cooking space.

1. Place the *crisper tray* at the bottom of the *basket*.
2. Place your first food on the *crisper tray*, making sure not to overcrowd it to allow for proper airflow.
3. Place the *rack* on the tabs in the middle of the *basket*. Ensure the *rack* is stable and securely placed.
4. Place the second food on top of the *rack*. Leave enough space between the food and the sides of the *basket* to allow for proper airflow.
5. If cooking in both *baskets*, repeat the process: insert the *crisper tray*, place the third food, then add the *rack* and place the fourth food on top.

## Placing the Crisper Tray and Rack into the Basket

### For 1-Layer Cooking:

It is recommended to place either the *crisper tray* or the *rack* on the tabs in the middle of the *basket*.

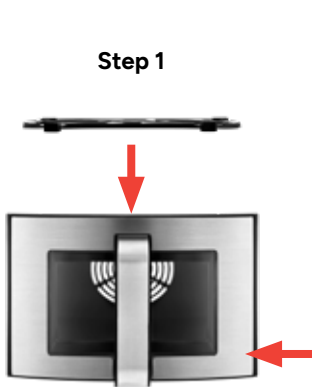


Place *crisper tray* or *rack* in the middle of the *basket*.

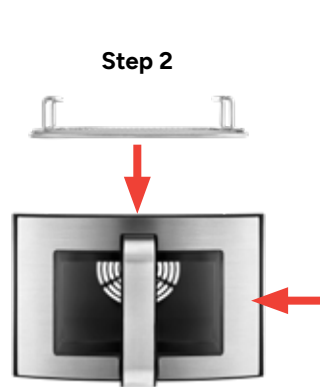
**Note:** If the food requires more space, place the *crisper tray* at the bottom of the *basket*. **Do not** use the *rack* on the bottom of the *basket*.

### For 2-Layer Cooking:

Place the *crisper tray* at the bottom of the *basket* and the *rack* on the tabs in the middle of the *basket*.



Place the *crisper tray* at the bottom of the *basket*.



Place the *rack* in the middle of the *basket*.

# Using Your Air Fryer

## Cooking in One Basket

You can cook in one basket without activating the second basket, perfect for smaller portions.

1. Tap the *basket 1 icon*. The *basket 1 icon* will turn blue.
2. Select a *cooking function* for *basket 1* by tapping a *cooking function*.

**Note:** Cooking times will vary depending on whether you're using one *basket* or both *baskets* at the same time. **See pages 16-19** for recommended times when using one or both *baskets*.

3. Tap **TEMP / TIME** to toggle between setting the temperature and time for your basket. Use the *plus and minus icons* to adjust both settings.
4. Once the settings are complete, tap **START / STOP** to begin cooking.
5. When the cooking time elapses, the air fryer will beep, and "End" will appear on the *display*.
6. Remove the *basket* carefully, avoiding contact with its hot surfaces, and remove the food.

## Cooking in Both Baskets Independently

You can cook different foods in both *baskets* independently, with separate settings for each *basket*. This feature is useful when you need to cook two types of food that require different cooking times or temperatures.

1. Tap the *basket 1 icon*. The *basket 1 icon* will turn blue.
2. Select a *cooking function* for *basket 1* by tapping a *cooking function*.

**Note:** Cooking times will vary depending on whether you're using one *basket* or both *baskets* at the same time. **See pages 16-19** for recommended times when using one or both *baskets*.

3. Tap **TEMP / TIME** to toggle between setting the temperature and time for your *basket*. Use the *plus and minus icons* to adjust both settings.
4. Once *basket 1* settings are complete, tap **START / STOP** to begin cooking in *basket 1*.
5. Tap the *basket 2 icon* to switch to the *basket 2*.
6. Repeat the process for *basket 2*, then tap **START / STOP** to begin cooking in *basket 2*. The two *baskets* will cook independently with their own settings.

7. When the cooking time for the first *basket* finishes, the air fryer will beep, and "End" will appear on the *display* for that *basket*. "End" will appear on the *display* for the second *basket* when its cooking time elapses.
8. Remove the *baskets* carefully, avoiding contact with their hot surfaces, and remove food.

## Cooking with Sync Finish

You can sync the finish time of both *baskets* using **SYNC FINISH**, ensuring that two foods with different cooking settings will finish at the same time.

1. Tap the *basket 1 icon*. The *basket 1 icon* will turn blue.
2. Select a *cooking function* for *basket 1* by tapping a *cooking function*.

**Note:** See pages 16-19 for recommended cooking times and temperatures for various foods.

3. Tap **TEMP / TIME** to toggle between setting the temperature and time for your *basket*. Use the *plus and minus icons* to adjust both settings.
4. Once *basket 1* settings are complete, tap the *basket 2 icon* to switch to *basket 2*.
5. Repeat the process for *basket 2*.
6. After setting both *baskets*, tap **SYNC FINISH** to synchronize the finish time for both *baskets*.
7. Tap **START / STOP** to begin cooking.
8. When the cooking time elapses, the air fryer will beep, and "End" will appear on the *display*.
9. Remove the *baskets* carefully, avoiding contact with their hot surfaces, and remove the food.

## Cooking with Sync Cook

You can sync both *baskets* using **SYNC COOK**, which mirrors the settings across both *baskets*. This feature is ideal for cooking large batches.

1. Tap **SYNC COOK**.
2. Tap the *basket 1 icon*. The *basket 1 icon* will turn blue.
3. Select a *cooking function* for *basket 1* by tapping a *cooking function*.

**Note:** See pages 16-19 for recommended cooking times and temperatures for various foods.

4. Tap **TEMP / TIME** to toggle between setting the temperature and time for your *basket*. Use the *plus and minus icons* to adjust both settings.
5. After setting the temperature and time for *basket 1*, the settings will automatically sync to *basket 2*.
6. Tap **START / STOP** to begin cooking.
7. When the cooking time elapses, the air fryer will beep, and "End" will appear on the *displays*.
8. Remove the baskets carefully, avoiding contact with their hot surfaces, and remove the food.

## Adjusting Time and Temperature Mid-Cooking

You can adjust the temperature and time for both *baskets* while the air fryer is cooking.

1. Tap the *basket 1* or *basket 2 icon* to select the *basket* you want to adjust.
2. Tap **TEMP / TIME** to toggle between setting the temperature and time for your *basket*. Use the *plus and minus icons* to adjust both settings.
3. The air fryer will automatically continue cooking with the updated settings.

## Skip Preheat

After tapping **START / STOP**, the air fryer will automatically begin preheating. You can skip preheat by tapping **START / STOP** a second time.

## Pause / Stop Cooking

**Pause Cooking:** To pause cooking for either *basket* independently, pull out the *basket*. The air fryer will pause automatically. Return the basket to resume cooking.

**Stop Cooking:** To stop cooking, tap **START / STOP**. To resume cooking, tap **START / STOP** a second time within 3 seconds.

**Cancel Cooking:** To cancel cooking completely, tap **START / STOP**. This can only be done during the actual cooking phase, not during Preheat.









## Turn off Air Fryer

Press the *power icon* to turn off the air fryer.

Unplug the air fryer from the outlet when not in use.
















# Functions Chart

The following default settings are a starting point. Cooking temperature and time will vary depending on the type, amount, and thickness of food.














Cooking Functions	TEMPERATURE		TIME PREHEAT		PREHEAT*
	DEFAULT	RANGE	DEFAULT	RANGE	DEFAULT
 AIR FRY	400° F	170-400° F	20 min	1-60 min	ON
 BAKE	325° F	170-400° F	20 min	1-120 min	ON
 ROAST	400° F	170-400° F	25 min	1-120 min	ON
 BROIL	400° F	400° F	12 min	1-60 min	ON
 DEHYDRATE	135° F	90-170° F	8 hr	30min-24hr	OFF
 REHEAT	300° F	170-400° F	15 min	1-60 min	OFF
 KEEP WARM	200° F	150-200° F	30 min	1 min-8hr	OFF
 PROOF	90° F	80-100° F	1 hr	1 min-4hr	OFF














\*See **Skip Preheat** on page 14.

See **pages 16-19** for more foods and details.

INGREDIENT		AMOUNT PER BASKET	PREPARATION	OIL	TEMP	TIME	
VEGETABLES						SINGLE BASKET	DUAL BASKETS
	Asparagus	1 bunch	Whole, stems trimmed	2 tsp	390°F	9-11 minutes	22-27 minutes
	Beets	6-7 small	Whole	None	390°F	32-37 minutes	37-42 minutes
	Bell peppers (to roast)	3 small peppers	Whole	None	390°F	12-17 minutes	17-22 minutes
	Broccoli	1 head	Cut in 1-inch florets	1 Tbsp	390°F	10-12 minutes	17-19 minutes
	Brussels sprouts	1 lb	Cut in half, stem removed	1 Tbsp	400°F	17-22 minutes	22-27 minutes
	Butternut squash	1 ½ lbs	Cut in 1-2-inch pieces	1 Tbsp	390°F	22-27 minutes	37-42 minutes
	Carrots	1 lb	Peeled, cut in ½-inch pieces	1 Tbsp	390°F	15-18 minutes	27-32 minutes
	Cauliflower	1 head	Cut in 1-inch florets	2 Tbsp	390°F	19-22 minutes	22-27 minutes
	Corn on the cob	2 ears, cut in half	Husks removed	1 Tbsp	390°F	14-17 minutes	20-22 minutes
	Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	10-12 minutes	12-17 minutes
	Kale (for chips)	6 cups, packed	Torn in pieces, stems removed	None	300°F	9-11 minutes	17-22 minutes
	Mushrooms	8 oz	Rinsed, cut in quarters	1 Tbsp	390°F	9-11 minutes	15-15 minutes
	Potatoes, russet	1 ½ lbs	Cut in 1-inch wedges	½-1 Tbsp	400°F	22-24 minutes	37-40 minutes
		1 lb	Hand-cut fries, thin	½-1 Tbsp	400°F	22-26 minutes	32-37 minutes
		1 lb	Hand-cut fries, thick	1 Tbsp	400°F	21-26 minutes	37-42 minutes
		3 whole (6-8 oz)	Pierced with fork 3 times	None	400°F	32-37 minutes	39-42 minutes
	Potatoes, sweet	1 ½ lbs	Cut in 1-inch chunks	1 Tbsp	400°F	17-22 minutes	32-37 minutes
		3 whole (6-8 oz)	Pierced with fork 3 times	None	400°F	38-44 minutes	42-47 minutes
	Zucchini	1 lb	Cut in half lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	17-20 minutes	27-30 minutes



INGREDIENT	AMOUNT PER BASKET	PREPARATION	OIL	TEMP	TIME	
					SINGLE BASKET	DUAL BASKETS
<b>POULTRY</b>						
 <b>Chicken breasts</b>	2 breasts (3/4–1 1/2 lbs each) 4 breasts (1/2–3/4 lb each)	Bone in Boneless	Brushed with oil Brushed with oil	390°F 390°F	10–14 minutes 15–20 minutes	22–27 minutes 22–27 minutes
 <b>Chicken thighs</b>	2 thighs (6–10 oz each) 4 thighs (4–8 oz each)	Bone in Boneless	Brushed with oil Brushed with oil	390°F 390°F	24–30 minutes 20–24 minutes	27–30 minutes 27–30 minutes
 <b>Chicken wings</b>	2 lbs	Drumettes & flats	1 Tbsp	390°F	20–24 minutes	45–49 minutes
<b>FISH &amp; SEAFOOD</b>						
 <b>Crab cakes</b>	2 cakes (6–8 oz each)	None	Brushed with oil	390°F	7–12 minutes	12–15 minutes
 <b>Lobster tails</b>	4 tails (3–4 oz each)	Whole	None	390°F	7–10 minutes	17–20 minutes
 <b>Salmon fillets</b>	3 fillets (4 oz each)	None	Brushed with oil	400°F	9–14 minutes	15–19 minutes
 <b>Shrimp</b>	1 lb	Whole, peeled, tails on	1 Tbsp	390°F	9–12 minutes	12–15 minutes
<b>BEEF</b>						
 <b>Burgers</b>	2 quarter-pound patties, 80% lean	1/2 inch thick	Brushed with oil	390°F	10–12 minutes	12–15 minutes
 <b>Steak</b>	2 steaks (8 oz each)	Whole	Brushed with oil	390°F	12–22 minutes	16–20 minutes
<b>PORK</b>						
 <b>Bacon</b>	3 strips, cut in half	None	None	350°F	10–12 minutes	11–14 minutes
 <b>Pork chops</b>	2 thick-cut, bone-in chops (10–12 oz each) 2 boneless chops (8 oz each)	Bone-in Boneless	Brushed with oil Brushed with oil	390°F 390°F	17–19 minutes 16–19 minutes	25–29 minutes 19–22 minutes
 <b>Pork tenderloin</b>	1 lb	None	Brushed with oil	375°F	17–22 minutes	27–32 minutes
 <b>Sausages</b>	5 sausages	None	None	390°F	9–12 minutes	19–24 minutes

INGREDIENT	AMOUNT PER BASKET	PREPARATION	OIL	TEMP	SINGLE BASKET	DUAL BASKETS	TIME
<b>FROZEN FOODS</b>							
 Chicken cutlets	3 cutlets	None	None	400°F	20–23 minutes	22–27 minutes	
 Chicken nuggets	1 box (12 oz)	None	None	390°F	12–15 minutes	20–23 minutes	
 Fish fillets	1 box (6 fillets)	None	None	390°F	16–18 minutes	19–24 minutes	
 Fish sticks	18 fish sticks (11 oz)	None	None	390°F	12–15 minutes	18–21 minutes	
 French fries	1 lb	None	None	400°F	20–24 minutes	30–34 minutes	
 French fries	2 lbs	None	None	400°F	34–38 minutes	52–57 minutes	
 Mozzarella sticks	1 box (11 oz)	None	None	375°F	10–12 minutes	12–14 minutes	
 Pot stickers	2 bags (10.5 oz)	None	1 Tbsp	390°F	14–16 minutes	18–20 minutes	
 Pizza rolls	1 bag (20 oz, 40 count)	None	None	390°F	14–17 minutes	17–20 minutes	
 Popcorn shrimp	1 box (14–16 oz)	None	None	390°F	11–13 minutes	16–20 minutes	
 Sweet potato fries	1 lb	None	None	375°F	22–24 minutes	30–32 minutes	
 Tater tots	1 lb	None	None	375°F	20–24 minutes	27–29 minutes	
 Onion rings	10 oz	None	None	375°F	15–18 minutes	20–24 minutes	

**COOKING CHART NOTES**

Check food for desired doneness a few minutes before cook time elapses; cook a little longer if necessary. Always ensure raw proteins reach food-safe temperature.

For best results, turn food or shake basket halfway through cook time.

When cooking with only one basket, follow cook time under SINGLE BASKET.

When cooking with both baskets, whether cooking the same food or different foods, follow cook time under DUAL BASKETS.

INGREDIENT	PREPARATION	TEMPERATURE	DEHYDRATE TIME FOR SINGLE OR DUAL BASKETS
<b>FRUITS &amp; VEGETABLES</b>			
 <b>Apples</b>	Core removed, cut in 1/8-inch slices	135°F	7–8 hours
 <b>Apricot</b>	Cut in 1/8-inch slices, pit removed	135°F	8–10 hours
 <b>Bananas</b>	Peeled, cut in 1/4-inch slices	135°F	8–10 hours
 <b>Beets</b>	Peeled, cut in 1/8-inch slices	135°F	6–8 hours
 <b>Fresh herbs</b>	Rinsed, patted dry, stems removed	135°F	4 hours
 <b>Ginger root</b>	Cut in 1/8-inch slices	135°F	6 hours
 <b>Mangoes</b>	Peeled, cut in 1/8-inch slices, pit removed	135°F	8–10 hours
 <b>Mushrooms</b>	Cut in 1/4-inch slices (wiped clean with a paper towel)	135°F	6–8 hours
 <b>Pineapple</b>	Peeled, cored, cut in 1/8-inch slices	135°F	8–10 hours
 <b>Strawberries</b>	Cut in half or in 1/8-inch slices	135°F	8–10 hours
 <b>Tomatoes</b>	Cut in 1/8-inch slices	135°F	6–8 hours
 <b>Tomatoes, cherry</b>	Cut in half	135°F	8–10 hours
<b>MEAT, POULTRY &amp; FISH</b>			
 <b>Beef</b>	Cut in 1/4-inch slices, marinated overnight	150°F	8–10 hours
 <b>Chicken</b>	Cut in 1/4-inch slices, marinated overnight	150°F	8–10 hours
 <b>Turkey</b>	Cut in 1/4-inch slices, marinated overnight	150°F	8–10 hours
 <b>Salmon</b>	Cut in 1/4-inch slices, marinated overnight	150°F	5–7 hours

## Cooking Tips

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- Check food for desired doneness a few minutes before cook time elapses and cook a little longer if necessary.
- Always ensure raw proteins reach food-safe temperatures.
- Air fryers perform similar to ovens; follow oven instructions on item packaging or recipe.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Smaller ingredients usually require a slightly shorter cook time than larger ingredients.
- Preheating the air fryer before adding food will generally deliver the best results.
- When cooking multiple batches in a row, only preheat before the first batch.
- Turning food halfway through cook time will deliver evenly browned and crispy results.
- Toss fresh potatoes with 1 tablespoon of oil for a crispy exterior. Air fry the ingredients within a few minutes after adding the oil.
- Do not cook foods that will produce a large amount of grease in the air fryer.
- Place a baking pan or an oven-safe dish in the basket to bake a cake or quiche or to air fry fragile or filled foods.

# Cleaning and Maintenance



## WARNING:

**NEVER immerse cord, plug, or air fryer in water or any other liquid.**

**Do not** use metal kitchen utensils or abrasive cleaning materials to clean the *baskets* or *crisper trays*, as this may damage the nonstick coating.



## Cleaning

**NOTE:** Clean the air fryer after every use.

1. Unplug the air fryer from the outlet before cleaning.
2. Let the air fryer cool down completely before cleaning. Remove the *baskets* from the air fryer to cool it down quicker.
3. Clean the *baskets*, *crisper trays* and *racks* in the dishwasher's top rack only, or with hot water, dish soap, and a non-abrasive sponge.
4. If residue is stuck to the bottom of a *basket*, fill it with hot water and dish soap and let it soak.
5. Wipe the outside of the air fryer with a moist cloth.
6. Clean the inside of the air fryer with hot water, dish soap and a cleaning brush to remove any food residue.
7. Ensure the air fryer is completely dry before using.

## Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

## 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 [www.gourmia.com](http://www.gourmia.com) or email [info@gourmia.com](mailto:info@gourmia.com).

## Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work.	The air fryer is not plugged in or does not have power.	Ensure the plug is properly inserted into an outlet and there is no tripped circuit breaker.
	The timer has not been set.	Tap <i>plus</i> and <i>minus</i> icons to set the required cook time to turn on the air fryer properly.
	The <i>basket</i> is not put into the air fryer properly.	Slide the <i>basket</i> into the air fryer properly.
The <i>basket</i> does not fit inside the air fryer.	The <i>basket</i> is overfilled.	Do not overfill the <i>basket</i> .
The ingredients did not cook.	The set temperature is too low.	Tap <i>plus</i> and <i>minus</i> icons to set the required temperature setting.
	The cook time is too short.	Tap <i>plus</i> and <i>minus</i> icons to set the required cook time.
Food is cooked unevenly.	Some foods especially smaller items need to be turned halfway through the cook time.	Turn food halfway through the cook time.
Food is not crispy enough.	The air fryer <i>basket</i> was overfilled. Many foods need oil to brown and crisp properly.	Cook in smaller batches, keep food in a single layer. Coat food with a small amount of oil.
White smoke comes out of the air fryer.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the <i>basket</i> . The oil produces white smoke and the <i>basket</i> may heat up more than usual. This does not affect the air fryer or the end result.
	The <i>basket</i> still contains grease residue from previous use.	White smoke is caused by grease heating up in the <i>basket</i> . Make sure you clean the <i>basket</i> properly after each use.
<i>Display</i> shows E1.	NTC open circuit.	Please contact customer service at <a href="mailto:info@gourmia.com">info@gourmia.com</a>
<i>Display</i> shows E2.	NTC short circuit.	
<i>Display</i> shows E3.	NTC temperature over 500°F.	

## Warranty and Service

This Limited Warranty is for one full year from the date of purchase and requires proof of purchase from an authorized seller. 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 Gourmia's discretion. In the event that repair isn't possible, Gourmia will replace the product/part. If product repair/replacement won't suffice, Gourmia 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. Gourmia is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.

**Register your product at  
[www.gourmia.com/warranty](http://www.gourmia.com/warranty)**

### For Customer Service, Questions or Comments

**Visit** [gourmia.com](http://gourmia.com)

**Email** [info@gourmia.com](mailto:info@gourmia.com)

**Call** 888.552.0033

Mon-Thu 9:00 a.m. to 6:00 p.m. Et

Fri 9:00 a.m. to 3:00 p.m. Et

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