

ITM. / ART. 5234400

Gourmia®



User Manual | GTF7860

XL Digital Countertop Oven with Air Fry

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The Steelstone Group Brooklyn, NY | Gourmia.com

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Congratulations on the purchase of your Digital Air Fryer Oven from Gourmia!

Here at Gourmia, our one and only goal is to make sure nutritious and delicious meals are always a practical possibility no matter how fast-paced your life is. Whether you're in need of a hearty breakfast, a mid-day snack, or a satisfying supper, our dependable, easy-to-use appliances are designed to work for you while you work your way through your busy day.

This manual provides an overview and instructions on all the oven's functions and features, along with directions for assembling, operating, cleaning, and maintaining your appliance. Please read all safety instructions before getting started. Keep this manual handy for future use and review.

Our team is available to help with any and every question you might have about your new oven. We're excited for you and want you to get the most out of your purchase—so whether you need assistance with setup or guidance on which features to enable for which foods, we're happy to walk you through it, step by step.

Happy and easy cooking!

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 lack of experience and knowledge, unless they have supervision.
2. 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 should not be done by children unless they are older than 8 and supervised.
3. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. **Always** ensure the appliance is fully assembled before plugging it into a wall outlet and turning it on.
5. **Do not** use the appliance if the plug, main cord, or appliance itself is damaged or has malfunctioned. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. Never connect this appliance to an external remote-control system or timer to avoid a hazardous situation.
7. **Do not** use an outlet below the countertop's surface. The cord should always be behind and away from the appliance.
8. **Do not** let the cord hang over the edge of the counter or table, nor let it touch hot surfaces.
9. **Do not** plug in the appliance or operate the controls with wet hands.
10. Always ensure the plug is inserted into the outlet properly.
11. **Do not** leave the appliance unattended when plugged in.
12. Place the appliance on a stable, level, and heat-resistant surface. Ensure that the area is clean and dry. **NEVER place the appliance on or near gas or electric burners and ovens even if the burner or oven is turned off.**
13. **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.
14. **Do not** place anything on top of the appliance when in use.
15. A fire may occur if the oven is covered or touching flammable material, including curtains, draperies, tablecloths, walls, and the like, when in operation. **Do not** place the oven on or near combustible materials.
16. **To avoid overheating and the risk of fire: NEVER** cover the crumb tray or the oven walls with aluminum foil or parchment paper.

17. You may use foil or parchment paper as a liner on the baking pan. However, cut the liner so it is fitted to the exact size of the baking pan and is not raised above or hanging below the pan, to ensure the liner is not close to the heating elements.
18. **To avoid the risk of fire: NEVER** leave the liner on the baking pan during preheating and cooking, unless there is food on the liner to weigh it down and keep it safely secured in place.
19. **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.
20. **Do not** place any of the following materials in the oven: paper (other than parchment paper), cardboard, plastic, and the like. Extreme caution should be exercised when using containers constructed of anything other than metal or glass.
21. Metal utensils or oversized foods or must not be inserted into the toaster oven, as they may create a fire or risk of electric shock.
22. During cooking, hot steam is released through the air vents. Keep your hands and face at a safe distance from the steam and from the air vents. Be careful of hot steam when you open the doors of the appliance.
23. **Do not** touch hot surfaces. Use handles and protective equipment to avoid burns. Use extreme caution when removing accessories or disposing of hot grease.
24. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
25. Immediately unplug the appliance if you see dark smoke coming from the appliance.
26. After using the appliance, avoid contact with the hot metal inside.
27. Before unplugging from outlet, turn the oven off, then remove plug from wall outlet.
28. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.
29. To protect against electric shock, **do not** immerse the cord, plug, or appliance in water or other liquid.
30. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
31. **Do not** store any materials other than manufacturer's recommended accessories in this oven when not in use.
32. **Do not** use outdoors.
33. **Do not** use in moving vehicles or boats.
34. For household use only.

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 snagged or tripped over and pull the appliance off the surface.

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 1700W**

Before First Use

1. Remove and discard all packaging material, labels, and tape from the oven.
2. Thoroughly clean *air fry basket*, *oven rack*, *baking pan*, and *crumb tray* with hot water, dishwashing liquid, and a non-abrasive sponge. Dry all parts before use.
3. Wipe the inside and outside of the oven with a moist cloth. Allow to dry before use.



WARNING:

DO NOT place the oven 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 oven.

To avoid the risk of fire:

DO NOT place anything on top of the oven.

NEVER cover the *crumb tray* or the oven walls with aluminum foil or parchment paper.

You may use foil or parchment paper as a liner on the *baking pan*, however:

- Cut the liner so it is fitted to the exact size of the baking pan and is not raised above or hanging below the pan, to ensure the liner is not close to the heating elements.
- **NEVER** leave the liner on the baking pan during preheating and cooking, unless there is food on the liner to weigh it down and keep it safely secured in place.

When cooking greasy or drippy foods, use the *baking pan* instead of the *air fry basket*.

ALWAYS use **CAUTION** when opening the doors; hot steam may escape!

The oven, accessories and food will be hot! DO NOT touch hot surfaces. Use oven mitts when inserting or removing food from the oven.

Using Oil

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

The oven may produce smoke if you use oil and cook foods at higher than recommended temperatures. See **Cooking Charts** in the **Gourmia Recipe Book**.

Recommended



Oil Mister / Spray Bottle

Not Recommended



Cooking Spray

NEVER spray the heating elements or oven walls with oil.

Know Your Oven



Accessories



Air Fry Basket



Oven Rack



Baking Pan



Crumb Tray

Magnetic Probe Storage



Probe



NOTE: Always ensure the *crumb tray* is inside the bottom of the oven during cooking.

Control Panel, Display & Sounds

*Display when Cooking
with Temp & Time:*

Temperature / Shade

Cook Time / Slices

Preheat

Air Fry Fan Icon

Cooking Functions

Dual Cook

**Adjust Temp
/ Shade**

To toggle between displaying temperature in Fahrenheit and Celsius, press and hold **TEMP / SHADE**

Mute Icon

Tap to turn off oven's beeping sound

Control Knob

Rotate to adjust temp, time, shade, and slices

STOP / CANCEL

Power Icon

START

*Display when Cooking
with the Probe:*

**Live Internal
Temperature**

**Target
Temperature**

Convection

Adjust Time / Slices

Light Icon



Set Up Your Oven

1. Place the oven on a stable, level, and heat-resistant surface.
2. Place the *crumb tray* in the bottom of the oven.
3. Plug the oven into an outlet. Tap the *power icon*. The display will show **On** (On).

How To Cook With Temp & Time

1. Tap the desired *function*.
2. Tap **PREHEAT** to turn preheat on or off. **PREHEAT** will be lit in blue when enabled.

See the **FUNCTION CHART** on pages 11-13 to see preheat default for each function, and to see each *functions'* settings, convection options, and which accessory and position to use.

3. Tap **TEMP / SHADE**.
4. Use the *control knob* to adjust the temperature or to adjust shade for the **TOAST** and **BAGEL** functions.
5. Tap **TIME / SLICES**.
6. Use the *control knob* to adjust the cook time or to adjust number of slices for the **TOAST** and **BAGEL** functions.

If not preheating: Place food into the oven and tap **START** to begin. Skip steps 7-8.

7. Tap **START** to begin preheating the oven. Once preheated, the oven will beep, and the display will show **Add Food** (Add Food).

NOTE: The *air fry fan icon* animates when using air fry functions.

8. Open the doors, carefully place food into the oven, and close the doors.

The cook time will begin automatically. When the cook time has elapsed, the oven will beep, and the display will show **End** (End).










9. Open the doors. Carefully remove the food and place it on a heat-resistant surface.

Stop / Cancel Cooking

Tap **STOP / CANCEL** to stop cooking. Tap **START** within three seconds to resume cooking.

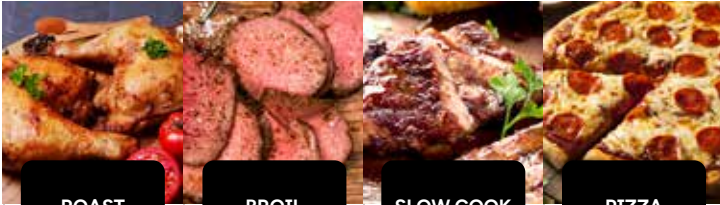
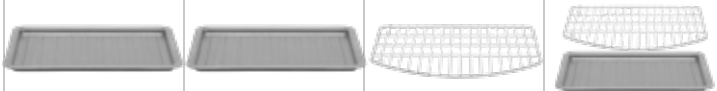
Tap **STOP / CANCEL** a second time to cancel cooking.

Function Chart











FUNCTION	 AIR FRY	 TOAST	 BAGEL	 BAKE
PREHEAT	Yes	No	Yes	Yes
TEMP DEFAULT	425°F	SHADE 3	SHADE 3	325°F
RANGE	170°F - 450°F	1 - 6 Shades	1 - 6 Shades	170°F - 450°F
TIME DEFAULT	20 MIN	4 SLICES	4 SLICES	30 MIN
RANGE	1 min - 2 hrs	1 - 12 Slices	1 - 12 Slices	1 min - 2 hrs
ACCESSORY	 <small>OR</small> <small>See Note Below</small>			
RACK POSITION	Position 3 OR 4	Position 3 OR 4	Position 1 OR 2	Position 3 OR 4
AIR FRY / CONVECTION DEFAULT	 Default ON	N/A	N/A	Default OFF
TOGGLE	N/A	N/A	N/A	Yes

* **Note:** When cooking greasy or drippy foods, use the *baking pan* instead of the *air fry basket*.

Function Chart

FUNCTION				
	ROAST	BROIL	SLOW COOK	PIZZA
PREHEAT	Yes	Yes	No	Yes
TEMP DEFAULT	400°F	450°F	Low 190°F	400°F
RANGE	170°F - 450°F	N/A	Low 190°F High 250°F	170°F - 450°F
TIME DEFAULT	25 MIN	10 MIN	4 HRS	12 MIN
RANGE	1 min - 2 hrs	1 - 60 min	15 min - 12 hrs	1 - 60 min
ACCESSORY				
RACK POSITION	Position 3 OR 4	Position 1 OR 2	Position 6	Oven Rack 4 or 5 Baking Pan Below Oven Rack
AIR FRY / CONVECTION DEFAULT	Default ON	Default OFF	Default ON	Default OFF
TOGGLE	Yes	Yes	Yes	Yes

See **How to Use Popcorn Function** on page 17

    				
PROOF	REHEAT	KEEP WARM	DEHYDRATE	POPCORN
Yes	No	No	No	Yes
90°F	325°F	200°F	135°F	400°F
90°F-100°F	170°F-450°F	90°F - 300°F	90°F - 170°F	300°F - 450°F
60 MIN	15 MIN	30 MIN	8 HRS	5 MIN
1 min - 4 hrs	1 - 60 min	Up to 4 Hrs	30 min - 72 hrs	1 - 15 min
				
Position 6	Position 3 OR 4	Position 3 OR 4	Position 3 OR 4	Upside Down Air Fry Basket Position 6 Baking Pan Position 6
Default OFF	Default ON	Default OFF	Default ON	Default ON
Yes	Yes	Yes	N/A	Yes

How To Cook With The Probe

1. Insert the *probe* into the jack on the right side of the oven. **PROBE** will appear on the left side of target temperature.

NOTE: The, **TOAST**, **BAGEL**, **PROOF**, **REHEAT**, **DEHYDRATE**, and **POPCORN** functions, along with the *Dual Cook* function, are disabled when cooking with the *probe*.

2. Tap the desired *function*.
3. Tap **TEMP / SHADE** then rotate the *control knob* to set the oven temperature.
4. Tap **TIME / SLICES**. The *display* will show **TARGET** and the *target temperature*. Set desired doneness by rotating the *control knob*.

See **DONENESS CHART** on page 15 for a guide to setting desired doneness.

If not preheating: Insert the *probe* into the food and place food into the oven. Close the doors and tap **START** to begin. Skip steps 5-7.

See **HOW TO PLACE THE PROBE** on page 15 for instructions and tips.

5. Tap **START** to begin preheating the oven.
6. Insert the *probe* into the food.
7. When preheating is finished, the oven will beep, and the *display* will show **Add Food (Add Food)**. Place food inside the oven and close the doors. The cook time will begin automatically.

NOTE: To change the cooking temperature mid-cooking, tap **TEMP / SHADE**, the *display* will show the cooking temperature, then rotate the *control knob*. To change the target temperature mid-cooking, tap **TIME / SLICES** and rotate the *control knob*.

The *display* will show the live internal temperature of your food. When desired internal temperature is reached, the oven will beep, and the *display* will show **End (End)**.

8. Open the doors, carefully remove the food, and place it on a heat resistant surface. Let the food rest for at least five minutes.

NOTE: For food to reach desired doneness, it must rest away from a heat source for at least five minutes. This is known as "carry-over" cooking.

9. Remove the probe after food reaches desired internal temperature.

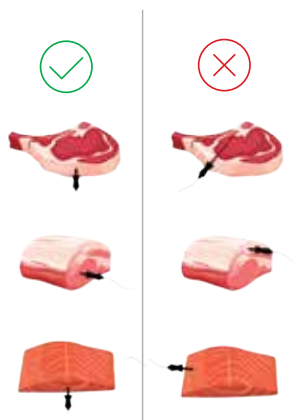
NOTE: After cleaning the probe, wrap the cord around the *magnetic probe storage* and stick the *magnetic probe storage* to either side of the oven.

How To Place The Probe

- Insert the probe horizontally into the thickest part of the food.

NOTE: The thickest part of the food may not be the center. It is important that the *probe's* end be positioned properly for the desired result.

- Ensure the top of the *probe* is inserted straight into the center of the food, not angled toward the bottom or top of it.
- The *probe* should be close to (but not touching) the bone and should be away from any fat or gristle.
- DO NOT** use the *probe* for frozen proteins or for cuts of meat 1 inch thick or thinner.



Doneness Chart

Below are the target temperatures settings to reach desired doneness.

Food:	Set target temp to:	Allow food to carry-over* cook to:
Fish	140°F	145°F
Poultry	165°F	165°F
Pork	140°F	145°F
Beef		
Rare	120°F	125°F
Medium Rare	130°F	135°F
Medium	140°F	145°F
Medium Well	145°F	150°F
Well Done	155°F	160°F
Ground Pork / Turkey	155°F	165°F

* Internal food temperature continues to rise as food rests. This is known as "carry-over cooking," which occurs when food rests for at least five minutes after being removed from the heat.

How To Use Dual Cook

For recipes that require two cooking modes, *Dual Cook* will switch from one function and temperature to another function and temperature automatically. Follow the steps below to use *Dual Cook*.

1. Tap **DUAL COOK** to select the first function. **DUAL COOK** and **1**, indicating the first *function*, will turn blue.

NOTE: The **TOAST**, **BAGEL**, **PROOF**, **REHEAT** and **POPCORN** *functions* will be disabled when using *Dual Cook*.

2. Tap the desired *function*.
3. Adjust **TEMP** and **TIME** to your preference.
4. Tap **DUAL COOK** to select your second *function*. **2**, indicating the second *function*, will turn blue.
5. Adjust **TEMP** and **TIME** to your preference.
6. When settings are final, press **START** to begin preheating the oven.

If not preheating: Place food into the oven and press **START** to begin cooking. Skip steps 7-8.

7. Once preheating is finished, the oven will beep, and the *display* will show **Add Food** (Add Food).
8. Open the door, carefully place food into the oven, and close the door. The cook time will automatically begin and the first *function* will turn blue.

When cook time for the first *function* has elapsed, the oven will automatically switch functions and temperatures. The second *function* will turn blue. When the cook time has elapsed, the oven will beep, and the display will show **End** (End).

9. Open the door. Carefully remove the food and place it on a heat-resistant surface.

How to Use Popcorn Function

1. Tap **POPCORN**.
2. Tap **START** to begin preheating the oven.
3. Pour 1/2 a cup of popcorn kernels into the *baking pan*.
4. Turn the *air fry basket* upside down and place it on top of the *baking pan*.
Once preheated, the oven will beep and the *display* will show **Add Food** (Add Food).
5. Open the doors, carefully insert the baking pan along with the upside down air fry basket into the bottom rack position, and close the doors.
The cook time will begin automatically. When the cook time has elapsed, the oven will beep and the *display* will show **End** (End).
6. Before opening the doors, let sit one to two minutes until popping has stopped. Carefully remove the popcorn and place it on a heat-resistant surface.



Troubleshooting

Problem	Solution
Food is not cooked	Use smaller batches for more even cooking
	Raise temperature and continue cooking.
Food is not browned evenly	Turn over food halfway through cooking process
	Cook similar sized foods together
White smoke is coming out of the oven	Clean the oven and accessories after each use to remove greasy residue

Cooking Tips

For an extensive list of foods and their ideal amounts, settings, and preparation notes, see the **Air Fry Cooking Chart and Dehydrate Chart** on pages 64 through 67 of the **Gourmia Recipe Book**.

- Spread food out in single layer; do not overcrowd.
- When following instructions on item packaging or a standard recipe, reduce the cooking temperature by 25°F, 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 temperature.

Convection Tips

See the **FUNCTION CHART** on pages 11-13 for each *functions'* convection options.

- Foods that are covered in foil benefit from the convection's even heat and will cook faster without any moisture loss.
- The high temperature air circulation produces roasted foods that are golden brown on the outside and juicy and tender on the inside.
- Even cooking means that you can use more than one rack and you do not have to turn foods or rotate baking trays.

Below are foods that benefit from the convection setting and when to use it:

Convection Bake:	Convection Roast:	Convection Broil:
Pies Pastries Cookies Biscuits	Meat Vegetables Whole Fish	Meat, fish, for melting cheese, for browning the top of casseroles

Pizza:

- Use the lower rack positions and check often so the cheese does not burn.
- Start with without convection then turn on convection for the last few minutes to brown cheese.

Not recommended for:

- Custards and flans, souffles, cakes, quickbreads, and breads.

Additional tips:

- Make sure air can circulate around food and pans. Use trays, roasting pans, and baking pans with lower sides.

Cleaning and Maintenance



WARNING:

NEVER immerse cord, plug, or oven in water or any other liquid.

Unplug the appliance and allow it to cool completely before cleaning.

Do not use metal kitchen utensils or abrasive cleaning material to clean the unit or the accessories.



Cleaning

- Clean and dry the appliance and accessories after each use.
- Clean the accessories with hot water, mild liquid soap, and a non-abrasive sponge.
- Clean the *probe* with a damp cloth or non-abrasive sponge.
- Wipe the inside and outside of the oven with a damp cloth or non-abrasive sponge.
- The *air fry basket*, *oven rack*, and *baking pan* are top rack dishwasher safe.

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 discard the appliance with normal household waste at the end of its life; instead, hand it in at an official collection point for recycling. Doing so will 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 or email info@gourmia.com.

Warranty and Service

This is a one year Limited Warranty 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**



We'd love to hear from you!

info@gourmia.com | 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

Languages: English, Spanish, French

