Gourmia®

DIGITAL **AIR FRYER**

USER MANUAL



GAF652



IMPORTANT!
READ THIS USER MANUAL CAREFULLY AND RETAIN FOR FUTURE REFERENCE.

FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT WWW.GOURMIA.COM
EMAIL INFO@GOURMIA.COM
OR CALL 888.552.0033
MON-THU 9:00AM TO 6:00PM ET
AND FRI 9:00AM TO 3:00PM ET
LANGUAGES SUPPORTED: ENGLISH, SPANISH, FRENCH

Model: GAF652
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1.0
www.gourmia.com
The Steelstone Group
Brooklyn, NY

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Congratulations on the purchase of your *Digital Air Fryer* 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 air fryer'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 air fryer. 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 mouthwatering meals you're creating with your new air fryer! Share your thoughts, recipes, and photos with us.

@gourmia



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IMPORTANT SAFEGUARDS

FOR HOUSEHOLD USE ONLY
DO NOT IMMERSE IN WATER

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. **Do not** touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or the appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. **Do not** operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. **Do not** use outdoors.
9. **Do not** let cord hang over edge of table or counter, or touch hot surfaces.
10. **Do not** place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. **Always** attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
13. **Do not** use appliance for other than intended use.
14. **Extension Cord:**
    a) A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

    b) Extension cords are available and may be used if care is exercised in their use.

    c) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

    d) The 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 unintentionally.
15. Oversize foods or metal utensils must not be inserted in an air fryer as they may create a fire or risk of electric shock.
16. A fire may occur if the air air fryer is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. **Do not** store any item on top of the appliance when in operation.

17. **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.

18. Extreme caution should be exercised when using containers constructed of materials other than metal or glass.

19. **Do not** store any materials, other than manufacturers recommended accessories, in this air fryer when not in use.

20. **Do not** place any of the following materials in the air fryer: paper, cardboard, plastic, and the like.

21. **Do not** cover tray or any part of the air fryer with metal foil. This will cause overheating of the air fryer.

22. Pressing the power icon at any time during the cooking process will shut down the unit causing the display to go dark immediately and power light to go off immediately. The fan will continue running for 40 seconds to cool down the unit.

23. Use extreme caution when removing tray or disposing of hot grease.

SAVE THESE INSTRUCTIONS



ELECTRICAL POLARIZED PLUG

This unit 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 1500W

KNOW YOUR AIR FRYER





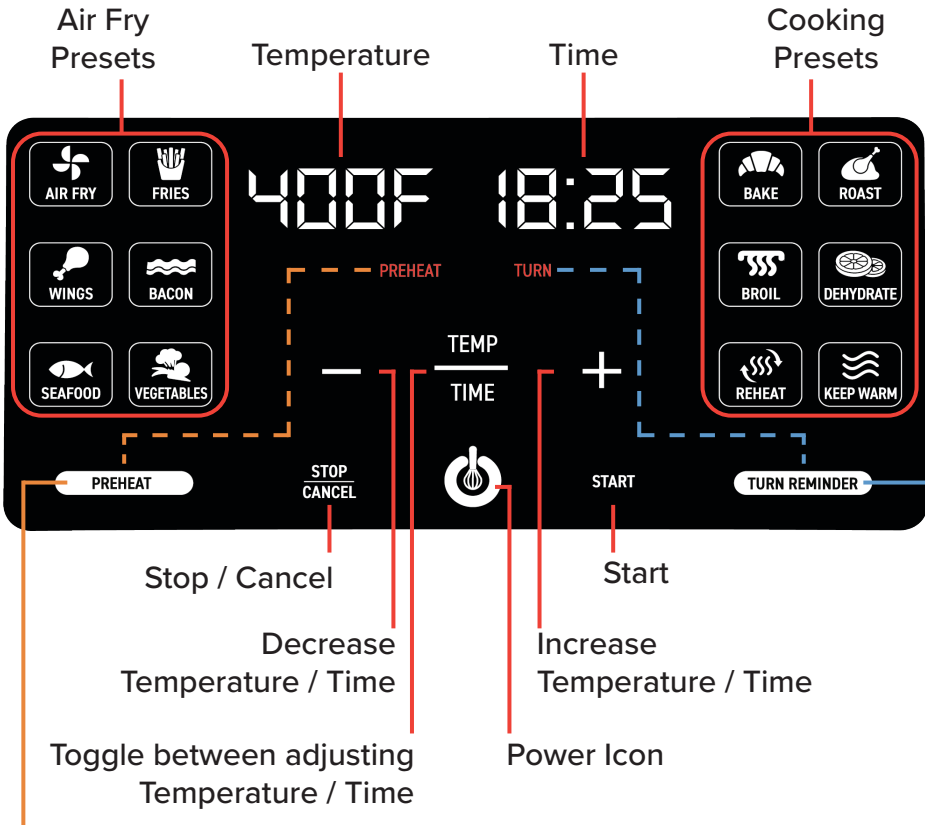
Place the ***crisper tray*** into the ***basket.***



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

KNOW YOUR AIR FRYER

DISPLAY AND CONTROL PANEL



PREHEAT

When enabled, air fryer will preheat and prompt you when to add food.

Tap **PREHEAT** to enable or disable preheating before tapping **START**.

When preheating is enabled, **PREHEAT** appears in red on the ***display.***

TURN REMINDER

When enabled, air fryer will prompt you to turn food halfway through cook time.

Tap **TURN REMINDER** to enable or disable ***turn reminder*** before tapping **START**.

When ***turn reminder*** is enabled, **TURN** appears in red on the ***display.***

See the chart on page 11 for ***presets*** that have ***preheat*** and ***turn reminder*** on by default, and those that have the option to toggle the settings on and off.

DISPLAY, °F / °C, & SOUND

Below are ***display*** indicators and notifications for ***guided cooking prompts.***

PREHEAT

Preheat is enabled.

TURN

Turn Reminder is enabled.



The air fryer is preheating.



The air fryer is preheated.



Reminder to turn or toss food.



The cook time has elapsed.

TOGGLE °F / °C

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

MUTE AIR FRYER

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

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

PRESETS CHART

	TEMPERATURE		TIME		PREHEAT		TURN REMINDER	
	DEFAULT	RANGE	DEFAULT	RANGE	DEFAULT	TOGGLE	DEFAULT	TOGGLE
 AIR FRY	400F	170-400F	20 min	1-60 min	on	✓	on	✓
 FRIES	400F	170-400F	15 min	1-60 min	on	✓	on	✓
 WINGS	400F	170-400F	25 min	1-60 min	on	✓	on	✓
 BACON	375F	170-400F	6 min	1-60 min	off	✓	off	✓
 SEAFOOD	375F	170-400F	10 min	1-60 min	on	✓	on	✓
 VEGETABLES	400F	170-400F	20 min	1-60 min	on	✓	on	✓
 BAKE	325F	170-400F	25 min	1 min-2 h	on	✓	off	✓
 ROAST	400F	170-400F	25 min	1 min-2 h	on	✓	on	✓
 BROIL	400F	400F	12 min	1-60 min	on	✓	on	✓
 DEHYDRATE	135F	90-170F	8 h	30 m-24 h	off	n/a	off	✓
 REHEAT	300F	170-400F	15 min	1-60 min	off	✓	off	✓
 KEEP WARM	200F	150-200F	30 min	1 min-8 h	off	n/a	off	n/a

NOTE: A check mark indicates ***preheat*** and ***turn reminder*** can be enabled or disabled by tapping **PREHEAT** / **TURN REMINDER** before tapping **START.**

BEFORE FIRST USE

1. Remove all packaging, stickers, and labels from the air fryer, including the tape securing the ***basket*** to the unit.

2. To pull out the ***basket*** for cleaning, secure the unit with one hand and pull the basket handle straight back with the other hand.

3. Thoroughly clean the ***basket*** and ***crisper tray*** with hot water, dishwashing liquid, and a non-abrasive sponge.

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 a gas or electric stovetop, even if the stovetop is off.**

- If using parchment paper or other liner, **always** be sure there is food in the basket so the liner is safely secured in place.

NOTE: 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



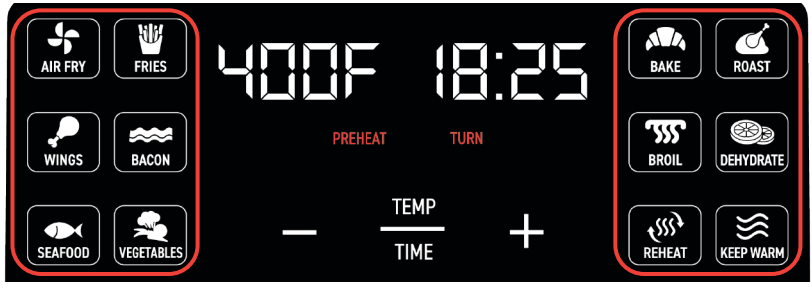
Cooking Spray

USING YOUR AIR FRYER

1. Place the air fryer on a stable, level and heat-resistant surface.
2. Place the ***crisper tray*** into the ***basket*** and slide it into the air fryer.
3. Plug the air fryer into an outlet.
4. Tap the ***power icon*** to turn the air fryer on.

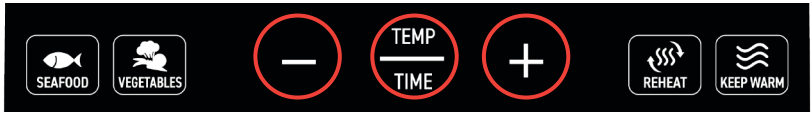


5. Tap the desired ***preset.***



The ***display*** will show the ***preset*** temperature and time.

6. Tap **TEMP / TIME** to adjust temperature / time. Tap **+** and **-** icons to increase and decrease temperature / time.



7. Tap **PREHEAT** / **TURN REMINDER** to enable or disable these settings.



Preheat and ***turn reminder*** are on by default for recommended presets.

PREHEAT / **TURN** appear in red on the display when enabled.



USING YOUR AIR FRYER

8. IF PREHEAT IS ENABLED

a. Tap **START**.

The ***display*** will show PrE HEAt (Preheat) and the air fryer will begin preheating. Once preheated, the air fryer will beep and the ***display*** will show Add Food (Add Food).

WARNING: The ***basket*** will be hot. **Do not** touch hot surfaces!

b. Remove the ***basket*** carefully, place food inside, and return it to the air fryer to automatically begin cooking.

NOTE: If the ***basket*** is not removed, the cook time will begin.

8. IF PREHEAT IS DISABLED

a. Remove the ***basket***, place food inside, and return it to the air fryer.

b. Tap **START**.



IF TURN REMINDER IS ENABLED

a. Halfway through the cook time, the air fryer will beep and the ***display*** will show turn Food (Turn Food).

b. Remove the ***basket*** carefully and place it on a heat-resistant surface.

c. Turn or toss the food using non-metal tongs.

d. Return the ***basket*** to the air fryer to automatically resume cooking.

NOTE: If the ***basket*** is not removed, cooking will continue.

USING YOUR AIR FRYER

When your selected cook time has elapsed, the air fryer will beep and the ***display*** will show End (End).

9. Remove the ***basket*** carefully and place it on a heat-resistant surface.

10. Remove food from the ***basket*** using non-metal tongs.

CAUTION:

Always use caution when removing the ***basket*** during / after cooking - hot steam may escape!

WARNING: The ***basket*** and food will be hot. **Do not** touch hot surfaces!

Do not use sharp or metal utensils which can scratch the nonstick surface.

Do not turn the ***basket*** upside down, as any excess oil that has collected on the bottom of the ***basket*** will leak onto the food.

STOP / CANCEL COOKING

Tap **STOP / CANCEL** to stop cooking. Tap **START** to resume cooking.

Removing the ***basket*** from the air fryer during cooking will stop cooking. Returning the ***basket*** to the air fryer will automatically resume cooking.

Tap **STOP / CANCEL** twice to cancel cooking.



TURN OFF AIR FRYER

Press and hold the ***power icon*** to turn off the air fryer. Unplug the air fryer from the outlet when not in use.



COOKING TIPS

- For an extensive list of foods and their ideal amounts, temperature and time settings, along with preparation notes, see the **Air Fry Cooking Chart** and **Dehydrate Chart** on pages 64 through 67 of the **Gourmia Recipe Book**.
- 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.
- 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 (see **PREHEAT** on page 9).
- When cooking multiple batches in a row, only preheat before the first batch.
- Turning or tossing food halfway through cook time will deliver evenly browned and crispy results (see **TURN REMINDER** on page 9).
- 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 or pan in the basket to cook fragile or filled ingredients.

CLEANING & MAINTENANCE

WARNING:

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

Do not use metal kitchen utensils or abrasive cleaning material to clean the ***basket*** or ***crisper tray***, as this may damage the nonstick coating.

- Clean the air fryer after every use.
- Unplug the air fryer from the outlet before cleaning.
- Let the air fryer cool down completely before cleaning. Remove the ***basket*** from the air fryer to cool it down quicker.
- Clean the ***basket*** and ***crisper tray*** in the dishwasher's top rack only or with hot water, dish soap, and a non-abrasive sponge.
- If residue is stuck to the bottom of the ***basket***, fill it with hot water and dish soap and let it soak.
- Wipe the outside of the air fryer with a moist cloth.
- Clean the inside of the air fryer with hot water, dish soap and a cleaning brush to remove any food residue.
- 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; instead, 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 or contact your distributor.

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	The air fryer is not plugged in.	Plug the main plug into a grounded wall socket.
	The timer has not been set.	Tap **+** and **-** icons to set the required cook time to turn on the air fryer.
	The ***basket*** is not put into the air fryer properly.	Slide the ***basket*** into the air fryer properly.
The ***basket*** does not fit inside the air fryer.	The ***basket*** is overfilled.	Do not fill the ***basket*** beyond max line.
The ingredients did not cook.	There are too many ingredients in the ***basket***.	Put smaller batches of ingredients in the ***basket***. Smaller batches are fried more evenly.
	The set temperature is too low.	Tap **+** and **-** icons to set the required temperature setting.
	The cook time is too short.	Tap **+** and **-** icons to set the required cook time.
The ingredients are fried unevenly.	Certain types of ingredients need to be shaken halfway through the cook time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cook time (see **TURN REMINDER** on page 9).
Fried snacks are not crispy.	You used a type of snack meant to be cooked in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
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 ***basket***. The oil produces white smoke and the ***basket*** may heat up more than usual. This does not affect the air fryer or the end result.
	The ***basket*** still contains grease residue from previous use.	White smoke is caused by grease heating up in the ***basket***. Make sure you clean the ***basket*** properly after each use.
Fresh fries are fried unevenly.	Quality potatoes will give an even cook.	Use fresh potatoes and make sure they stay firm during frying.
	Potatoes are too starchy.	Rinse the potato sticks properly and dry to remove starch from the outside of the sticks.
Fresh fries are not crispy.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.

WARRANTY & 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

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