



USER MANUAL

DIGITAL AIR FRYER OVEN
GTF1150

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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 air fryer 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 air fryer 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 mouthwatering meals you're creating with your new air fryer oven! Share your thoughts, recipes, and photos with us.

@gourmia



IMPORTANT READ CAREFULLY 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, FRENCH, SPANISH

Model: GTF1150
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www.gourmia.com
The Steelstone Group
Brooklyn, NY

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IMPORTANT SAFEGUARDS

CORD AND PLUG SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
 - b. The extension 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 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:	120V~ 60Hz 1,000W
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SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electric appliances, basic safety precautions should always be followed:

1. Read all instructions.
2. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have supervision.
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 has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. 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 shall not be done by children unless they are older than 8 and supervised.
7. **Do not** let the cord hang over the edge of the table or counter or touch hot surfaces.
8. To protect against electric shock, **do not** immerse cord, plugs, or appliance in water or other liquid. **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 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. **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.

- 13. Do not** let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- 14. Do not** use outdoors.

- 15. Do not** touch the hot surfaces; use 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 pan from the appliance.

- 16.** After using the appliance, avoid contact with the hot metal inside. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.

- 17.** Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

- 18. Do not** use appliance for other than intended use.

- 19.** Use extreme caution when removing tray or disposing of hot grease.

- 20. Do not** clean with metal

scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

- 21.** Oversize foods or metal utensils must not be inserted in a toaster-oven as they may create a fire or risk of electric shock.

- 22.** A fire may occur if the toaster-oven 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.

- 23.** Extreme caution should be exercised when using containers constructed of anything other than metal or glass.

- 24. Do not** store any materials, other than manufacturers recommended accessories, in this oven when not in use.

- 25. Do not** place any of the following materials in the oven: paper, cardboard, plastic, and the like.

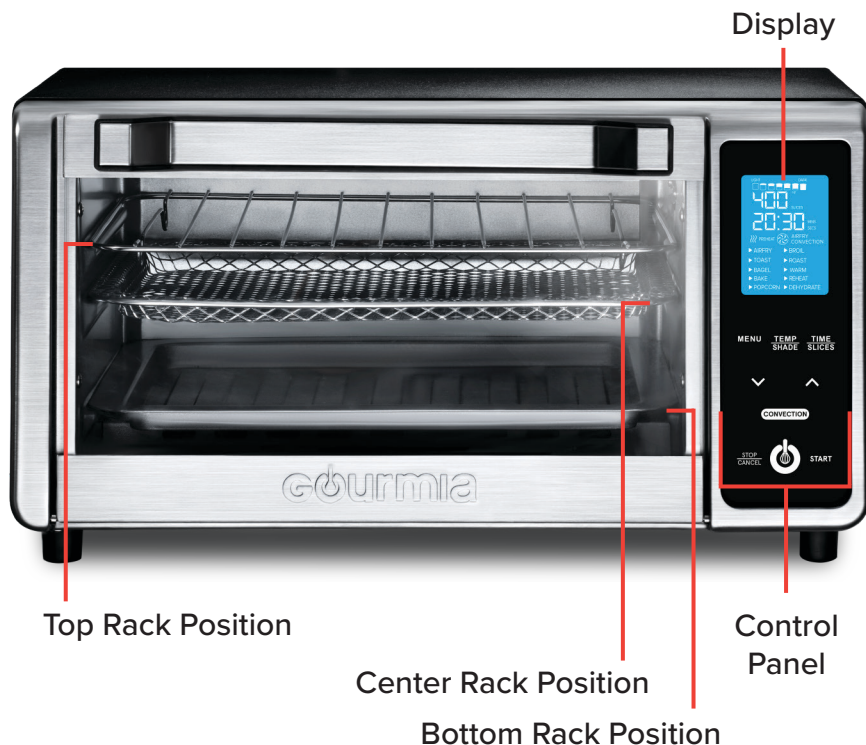
- 26. Do not** cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

- 27.** Turn off the appliance by pressing the power icon.

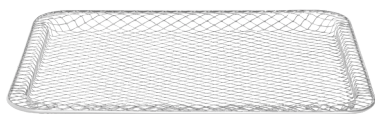
- 28.** For household use only.

SAVE THESE INSTRUCTIONS

KNOW YOUR AIR FRYER OVEN



ACCESSORIES



Air Fry Basket



Oven Rack



Baking Pan

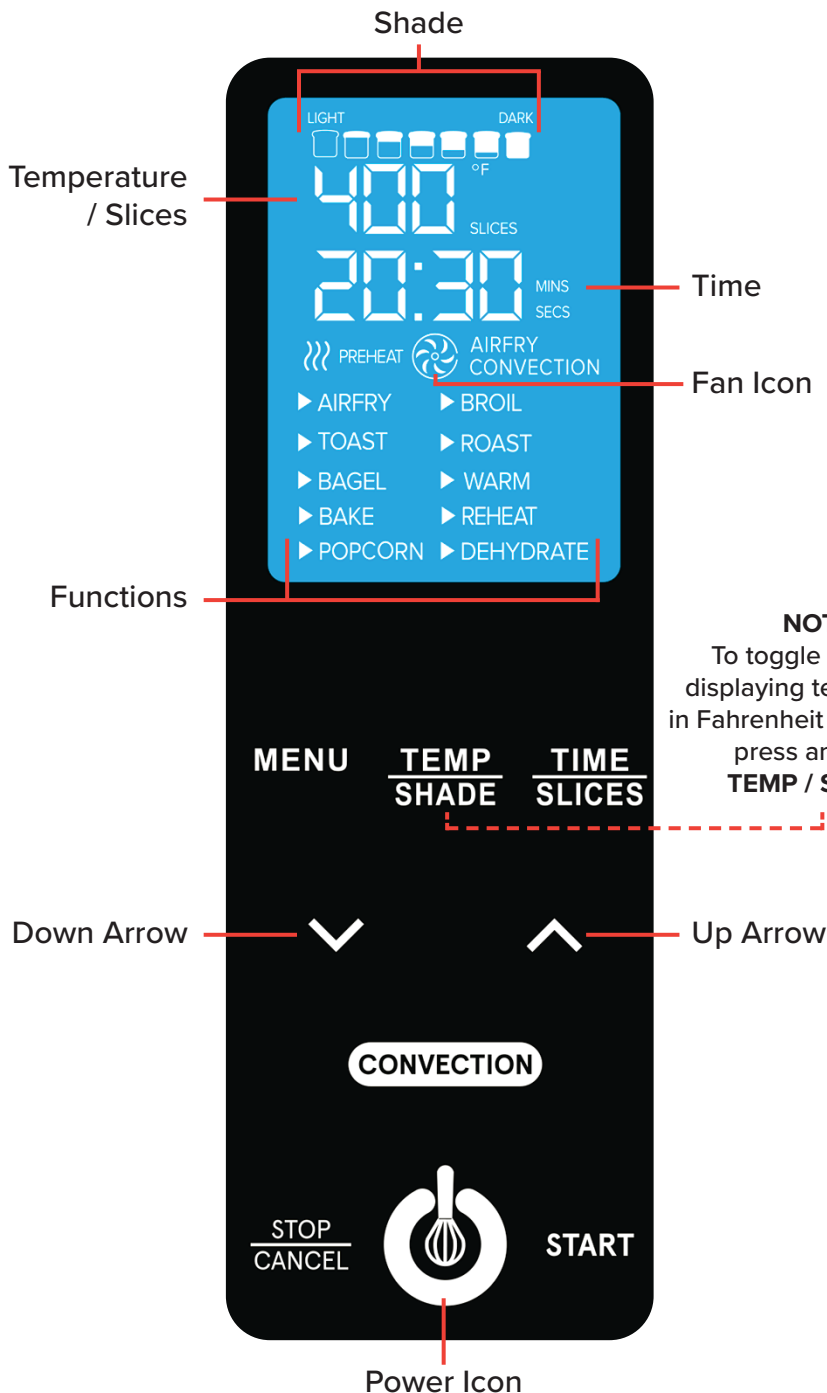


Crumb Tray

NOTE: Always ensure the **crumb tray** is in the bottom of the air fryer oven during cooking.

KNOW YOUR AIR FRYER OVEN

DISPLAY AND CONTROL PANEL



BEFORE FIRST USE

1. Remove and discard all packaging material, labels, and tape from the unit.
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 unit with a moist cloth.

WARNING:

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 when in use.

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.

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

SET UP YOUR AIR FRYER OVEN

1. Place the air fryer oven on a stable, level, and heat-resistant surface.
2. Place the **crumb tray** in the bottom of the air fryer oven.
3. Plug the air fryer oven into an outlet.

USING YOUR AIR FRYER OVEN

1. To choose a function, tap **MENU**, then tap the **up** and **down arrows** and a small arrow will move along the functions. Stop when the arrow reaches your desired function. The function's default time and temperature will be displayed.
2. To adjust the temperature, tap **TEMP / SHADE**, then tap the **up** and **down arrows** until desired temperature is displayed.

For the **TOAST** and **BAGEL** functions: Tap **TEMP / SHADE**, then tap the **up** and **down arrows** until your desired shade level is displayed.

3. To adjust the time, tap **TIME / SLICES**, then tap the **up** and **down arrows** until your desired time is displayed.

For the **TOAST** and **BAGEL** functions: Tap **TIME / SLICES**, then tap the **up** and **down arrows** until your desired number of slices is displayed.

NOTE: See the **FUNCTION CHART** on pages 12-15 for each function's settings and which accessory to use.

For functions without preheat: Place food into the air fryer oven and tap **START** to begin cooking.

4. Tap **START**. The **display** will show **PREHEAT** and the air fryer oven will begin preheating. Once preheated, the air fryer oven will beep and the display will show **Add Food**.
5. Open the door, carefully place food into the air fryer oven, and close the door. The cook time will begin automatically. When the cook time has elapsed, the air fryer oven will beep and the **display** will show **End**.
6. Open the door. Carefully remove the food and place it on a heat-resistant surface.

NOTE

- To turn the Convection fan on or off, tap **CONVECTION**. The **fan icon** will be displayed when the fan is on.

STOP / CANCEL COOKING

To stop cooking, tap **STOP / CANCEL**. The unit will beep and display **Stop**. Tap **START** again within 3 seconds to resume cooking. To cancel cooking, tap **STOP / CANCEL** twice.

FUNCTION CHART

	AIR FRY	TOAST	BAGEL	BAKE
Preset				
Preheat	Yes	No	No	Yes
Time Range	1 - 60 min	1 - 4 slices	1 - 4 slices	1 - 90 min
Temp Range	170 °F - 450 °F	1 - 7 shades	1 - 7 shades	170 °F - 450 °F
Accessory	 OR  See NOTE Below*			
Rack Position	Center	Center	Top or Center	Center
Convection Fan		No Fan Option	No Fan Option	Optional

*When air frying greasy foods, use the **baking pan** instead of the **air fry basket**.

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FUNCTION CHART

POPCORN	BROIL	ROAST	WARM
			
Yes	Yes	Yes	No
1 - 15 min	1 - 60 min	1 - 90 min	Up to 4 hrs
300 °F - 450 °F	450 °F	170 °F - 450 °F	90 °F - 200 °F
 +  Upside Down Air Fry Basket Center Baking Pan Center See USE THE POPCORN FUNCTION on page 15 	 Top Optional	 Center Optional	 Center Optional

FUNCTION CHART

REHEAT

DEHYDRATE

See **CONVECTION TIPS**
on page 16

Preset



Preheat

No

No

**Time
Range**

1 - 60 min

30 min - 72 hrs

**Temp
Range**

170 °F - 450 °F

90 °F - 170 °F

Accessory



**Rack
Position**

Center

Center

**Convection
Fan**

Optional



USING THE POPCORN FUNCTION

1. Select the **POPCORN** function using the *up* and *down arrows*.

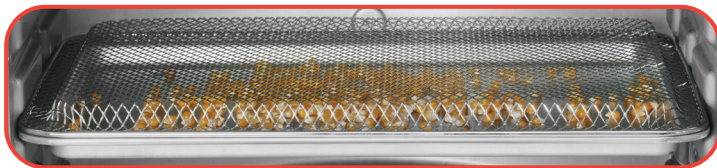
Optional: Adjust the temperature and time.

2. Press **START**.

The **display** will show **PREHEAT** and the air fryer oven will begin preheating.

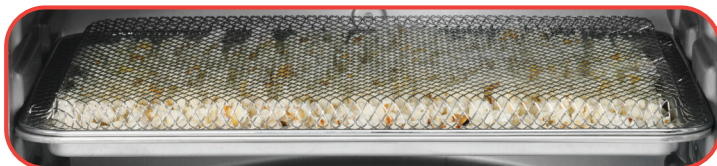
3. Pour $\frac{1}{4}$ a cup of unpopped popcorn kernels into the **baking pan**.
4. Turn the **air fry basket** upside down and place it on top of the **baking pan**.

Once preheated, the air fryer oven will beep and the display will show **Add Food**.



5. Open the door, carefully insert the **baking pan** along with the upside down **air fry basket** into the center rack position, and close the doors.

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



6. Let sit one to two minutes until popping has stopped before opening the door. Carefully remove the popcorn and place it on a heat-resistant surface.

COOKING TIPS

- For a 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 60-63 of the **Gourmia Air Fryer Oven Recipe Book**.
- 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.
- Check food for desired doneness and always ensure raw proteins reach food-safe temperature.
- Spread food out in single layer in; do not overcrowd *air fry basket* or *baking pan*.

CONVECTION TIPS

Foods that are covered 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 roast:

Meat, vegetables, whole fish

Convection Bake:

Pies, pastries, cookies, biscuits

Convection Broil:

Meat, fish, for melting cheese, for browning the top of casseroles

Pizza:

- Use the lower rack position and check often so the cheese does not burn.
- Start with no convection and then turn on convection for the last few minutes to brown cheese.

Not recommended for:

Custards and flans, souffles, cakes, quickbreads, breads

Additional tips:

- Make sure air can circulate around food and pans.
- Use trays, roasting pans, and baking pans with lower sides.
- Do not cover the oven shelves with foil.

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 air fryer oven	Clean the air fryer oven and accessories after each use to remove greasy residue

CLEANING & MAINTENANCE

WARNING:

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

Before cleaning, unplug the appliance and allow it to cool completely.

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

- Clean and dry the appliance and accessories after each use.
- Clean the accessories with hot water, mild liquid soap, and a non-abrasive sponge.
- Wipe the inside and outside of the unit with a damp cloth or non-abrasive sponge.
- The ***air fry basket*** and ***oven rack*** 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 contact your distributor.

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

Get cooking with **Gourmia**



We'd love to hear from you!

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info@gourmia.com

