



Gourmia

MODEL#GAF520

Digital Air Fryer



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The Steelstone Group
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Welcome to Naturally **Delicious** Air Fried Foods from Gourmia!

With the purchase of the Digital Air Fryer, you are ready to enjoy the easy and naturally delicious world of air frying! We all love the satisfying crunchiness of fried foods and the sweet and savory flavors inside that crunchy exterior, but we also know that heavy fat comes with fried foods. Gourmia has created the perfect solution to the unwanted fat that used to come with frying with the Digital Air Fryer!

From crispy shoestring potatoes sprinkled with sea salt to crisp eggrolls and fried chicken, everything you love about frying is now yours without the added guilt of heavy fat. With the large pan and basket included, you can air fry homemade appetizers and roast vegetables to perfection, or you can choose frozen snacks to quickly air fry as needed. With all the delicious foods you can air fry, the Digital Air Fryer is sure to become your favorite kitchen appliance.

The following pages of this manual offer full and complete instructions for all the functions and features of your Digital Air Fryer. Inside these pages, you'll find information on and instructions for assembly, operating, cleaning and maintenance of your Digital Air Fryer. Please read all safety instructions and complete directions carefully for safe usage at all times.

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



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IMPORTANT SAFEGUARDS

When operating this Digital Air Fryer, basic safety instructions should always be followed. Refer to the following for these instructions.

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING THE DIGITAL AIR FRYER.**
2. **EXERCISE EXTREME CAUTION: AVOID ELECTRICAL SHOCK.** DO NOT immerse cord, plug or the Digital Air Fryer Base in water or other liquid.
3. Do not operate the Digital Air Fryer close to walls or other obstructions. Allow free space on all sides and above the Fryer to allow air circulation. Do not place anything on top of the Fryer.
4. Do not operate the controls with wet hands.
5. During operation, hot steam or air escapes through the outlet vents. Keep face and hands away from the vents.
6. The Fryer Base, Pan and Basket get hot during operation. Use potholders or mitts to handle the Pan and Basket when removing foods and do not touch the Base during frying.
7. UNPLUG the Digital Air Fryer from outlet when not in use or before cleaning. Do not let cord hang over edge of table or counter or touch hot surfaces.
8. Children should never use the Digital Air Fryer; close supervision is required when appliance is used near children.
9. The Digital Air Fryer Pan or Base should NOT be filled with oil. This Fryer does not use oil to operate.
10. Operate the Digital Air Fryer on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
11. Immediately unplug the Fryer if dark smoke escapes from the outlets during operation. Allow Fryer to cool and remove burned food particles from the Pan or interior of the Base. Re-start when cooled and cleaned.
12. Never operate the Digital Air Fryer with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis. Do not use extension cords.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY



Electrical Polarized Plug: This Digital Air Fryer has a polarized plug (one blade is wider than the other). To reduce the risk of electrical 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, turn the plug and re-insert. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance. **DO NOT** use this plug with extension cords of any kind.

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

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



FEATURES & FUNCTIONS

A. Digital Air Fryer Base- The Digital Air Fryer Base houses the heating unit and fan circulation system to powerfully heat and maintain frying temperatures and air circulation during operation. The Fryer Base holds the Fryer Pan and Fryer Basket and contains the vents for superior airflow performance.

The Digital Air Fryer Base also holds the Digital Air Fryer Control Panel for easy operation.

B. Air Fryer Pan- The Air Fryer Pan holds the Air Fryer Basket and, when assembled together, are inserted into the Fryer Base. Unique safety controls in the Fryer Base stop the Fryer operation if the Air Fryer Pan and Air Fryer Basket are removed during the frying process.

C. Air Fryer Basket- The lightweight and easy-to-use Fryer Basket sits in the Fryer Pan and is released when the Basket Release Button is pressed. Note that the Basket should not be over-filled with ingredients for best air frying results.

D. Digital Air Fryer Control Panel- The Digital Air Fryer Control Panel holds the “brains” of the Digital Air Fryer. Illuminated buttons offer manual choices for setting the time and temperature and pre-set choices for various types of frying.

DIGITAL AIR FRYER CONTROL PANEL

I. Initial Pre-set Frying

II. Manual Air Frying

Adjusting Manual Settings

III. Pre-set Air Frying

Adjusting Pre-set Settings

I. Initial Pre-set Frying

- a. Press Power On/Off Button for 10 seconds until the control panel turns on.
- b. The LCD will alternately display the Temperature at 350°F and the Digital Display Timer will indicate 10 minutes.
- c. If using these settings, press Start/Pause Button. When done, the Air Fryer will automatically turn Off. The Fan will continue to cool down for 1-5 minutes before turning Off.

II. Manual Air Frying

Temperature Range: 140°F to 390°F Time Range: 1 to 60 minutes

- a. Press Power On/Off Button for 10 seconds until the control panel turns on.
- b. The LCD will alternately display the Temperature at 350°F and the Digital Display Timer will indicate 10 minutes.
- c. If using these settings, press Start/Pause Button. When done, the Air Fryer will automatically turn Off. The Fan will continue to cool down 1-5 minutes before turning Off.

Adjusting Manual Settings:

- a. After the Display indicates 350°F, press the UP or DOWN arrows to increase or decrease the temperature.
- b. Press the Time/Temp Button to display the time; use the UP or DOWN arrows to increase or decrease the time.

- c. Press the Start/Pause Button to begin frying. When done, the Air Fryer will automatically turn Off. The Fan will continue to cool down 1-5 minutes before turning Off.

III. Pre-set Air Frying

French Fries:	350°F/15 min.
Fish:	390°F/12 min
Chicken:	350°F/20 min
Meat:	390°F/15 min

- a. Press Power On/Off Button for 10 seconds until the control panel turns on.
- b. The LCD will alternately display the Temperature at 350°F and the Digital Display Timer will indicate 10 minutes.
- c. Press the Temp/Time Button until the desired cooking mode icon illuminates.
- d. Press the Start/Pause Button to turn On. The Display will alternately indicate the temperature and time count down.
Adjusting Pre-set Settings:
 - a. After choosing the Pre-set Option, press the UP or DOWN arrows to increase or decrease the temperature.
 - b. Press the Time/Temp Button to display the time; use the UP or DOWN arrows to increase or decrease the time.
 - c. Press the Start/Pause Button to begin frying. When done, the Air Fryer will automatically turn Off. The Fan will continue to cool down 1-5 minutes before turning Off.

To Check Food while Frying:

Press the Start/Pause Button. Remove the Pan from the Digital Air Fryer. To resume frying, slide the Pan back into the Air Fryer. Press the Start/Pause Button again. The Digital Air Fryer will re-start. The Timer will continue the countdown.

To adjust Time or Temperature while Frying:

At any time while frying, change the temperature or time by pressing the Time/Temp Button and the UP or DOWN arrows to make the desired changes.



ASSEMBLY BEFORE USE

1. Place the Air Fryer on a flat countertop.
2. Remove the Pan from the Air Fryer.
3. Remove the Basket from the Pan by lifting the Lock Cover on top of the handle. Press the Release Button on top of the handle and lift the Basket up and out of the Pan.
4. Wipe clean and dry the Pan and Basket.

STEP-BY-STEP INSTRUCTIONS

Follow the easy steps below for fast and easy air frying:

1. Place food into Basket and lock the Basket into place in the Pan.
2. Lower the Lock Cover on top of the handle.
3. Slide the Pan/Basket with the food into the Digital Air Fryer.
4. Choose a Frying Option: Manual or Pre-set Frying with/without Adjustments
5. After selecting a manual or Pre-set option for frying, the Air Fryer will turn on automatically.
6. When done, the Air Fryer will turn Off automatically. The Fan will continue to cool down for 1-5 minutes and then turn Off.
7. Remove the Pan from the Digital Air Fryer.
8. Place the Basket on a flat surface and remove it from the Pan by pressing the Basket Release Button. The Basket will disengage.
9. Do not turn the connected Pan and Basket upside down to remove foods. Excess oil or food particles will fall from the Pan.

Food	Min/ Max	Time
Homemade		
Potatoes		
Shoestring Fries	10oz-16oz	18-20
Homestyle Fries	10oz-16oz	18-20
Wedges	10oz-16oz	20-22
Cubed	10oz-16oz	18-20
Shredded	8oz	15-18
Appetizers		
Filled Pastries	8oz-12oz	10-12
Fresh Wonton	6oz-12oz	10-12
Vegetables		
Peppers/ Onions	8oz-10oz	10-15
Crispy Zucchini	6oz-12oz	8-10
Kale Chips	4oz-8oz	6-8
Frozen Prepared (un-thawed)		
Chicken Nuggets	4oz-8oz	6-10
Fish Sticks	4oz-8oz	6-10
Jalapeño Poppers	6oz-8oz	8-10
Mini Corn Dogs	6oz	8
Spring Rolls	4oz-8oz	8-10
Stuffed Mushrooms	6oz-8oz	6-10
Taquitos- all varieties	6oz	8
French Fries	6oz-8oz	10-15
Meat, Poultry & Seafood		
Beef, Steak	4oz-16oz	8-12
Beef, Hamburgers	6oz-8oz	7-14
Chicken, Breast	4oz-8oz	10-13
Chicken, Leg	4oz-8oz	18-22
Fish, Fillet	4oz-8oz	10-12
Pork, Chop	4oz-8oz	10-14
Shrimp	4oz-8oz	8-12

Temp °F	Toss/ Turn	Chef Notes
390°	Yes	add ½ T oil before frying
360°	Yes	add ½ T oil before frying
390°	Yes	add ½ T oil before frying
390°	Yes	add ½ T oil before frying
390°	No	add ½ T oil before frying
350°	No	
350°	Yes	cook meat-filled wonton completely
350°	Yes	toss with oil and spices before frying
390°	Yes	sliced/dip in egg/coat with cracker crumbs
390°	Yes	torn into pieces, toss with oil before frying
380°	Yes	arrange in basket without crowding
380°	Yes	arrange in basket without crowding
350°	Yes	
350°	No	arrange in basket without crowding
380°	Yes	
370°	Yes	
370°	No	arrange in basket without crowding
350°	Yes	add 1/2 T oil before frying, arrange in basket without crowding
390°	No	add spices before frying
360°	No	shape into small sliders/arrange in basket
370°		boneless, skinless/add oil & spices before frying
370°		cook until 160°F on thermometer
360°		rub with oil and spices/crumbs before frying
350°		rub with oil and spices/crumbs before frying
360°		peel/dip in egg/coat with cracker crumbs



MAINTENANCE

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1. Clean the Digital Air Fryer after every use. Do not use harsh chemicals or scouring pads on any parts of the Fryer or accessories.
2. Wipe the interior of the Base with a slightly damp sponge or cloth. Dry thoroughly.
3. Wipe the exterior of the Base with a slightly damp cloth. Dry thoroughly.

WARRANTY

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This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033



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