



Gourmia

MODEL# GTA1500

**FREE FRY 360°
TURBO COOK CENTER**





Welcome to *Delicious* Entrees, Snacks, Desserts & More from Gourmia!

With the purchase of the Free Fry 360° Turbo Cook Center, you've opened the door to amazingly flavor-packed foods without the heavy fat of typical deep-fried foods. In fact, you won't need to add oil to this versatile Free Fry Turbo 360 Cook Center unless you choose to add flavor!

Consider all the foods you can easily prepare using the features of the truly hands-free Free Fry Turbo 360° Cook Center: golden roast chicken; thick, juicy beef steaks; delicate fish fillets; luscious desserts and tender-crisp fresh vegetables. And, as a handy bonus feature, many of your favorite prepared frozen foods can be easily fried in mere minutes for your convenience. We are sure you and your family will love all the delicious one-dish dinners, snacks, vegetables, desserts and more that come from inside the new, easy and innovative Free Fry Turbo 360° Cook Center.

The following pages of this manual give you full and complete instructions for all the functions and features of the Free Fry Turbo 360° Cook Center. Inside these pages, you'll find cooking guides, information on Cooking Modes, and complete step-by-step instructions for assembly, operating and maintenance of your Free Fry Turbo 360° Cook Center. 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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www.Gourmia.com
The Steelstone Group
Brooklyn, NY

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IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions.

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING FREE FRY TURBO 360 COOK CENTER.**
2. Use extreme caution when moving Removable Cooking Pot into or off of the Cooking Base to ensure that liquids or foods DO NOT spill into the Base. Spills may cause electrical shock or severe injury.
3. Before using, ALWAYS place the Free Fry Turbo 360° Cook Center Base on a heat-resistant glass, wood or stone surface. Do not place on any counter or table that may be affected by high heat.
4. AVOID ELECTRICAL SHOCK. DO NOT immerse cord, plugs or the Free Fry Turbo 360° Cook Center Base in water or other liquid.
5. When in use, the surface of the Free Fry Turbo 360° Cook Center may become hot. Use caution when touching the machine while in operation.
6. Allow sufficient space around the Free Fry Turbo 360° Cook Center for proper air flow and opening of the Lid when cooking.
7. UNPLUG Free Fry Turbo 360° Cook Center from outlet when not in use or before cleaning. Do not let cord hang over edge of table or counter or touch hot surfaces, including the Free Fry Turbo 360° Cook Center.
8. DO NOT add or remove parts or accessories while HOT.
9. Children should never use Free Fry Turbo 360° Cook Center; close supervision is required when appliance is used near children.
10. Avoid the Heat Release Vents on the Lid during operation. Steam may escape while cooking. Keep children away from vents.
11. Operate the Free Fry Turbo 360° Cook Center on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
12. Do not operate the Free Fry Turbo 360° Cook Center outdoors.
13. Never operate the Free Fry Turbo 360° Cook Center with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis.
14. DO NOT add unauthorized accessory attachments. Such use may result in electric shock, injury or fire.

15. Use only factory cord supplied; NEVER add extension cords. When done using, switch control to OFF then pull plug from outlet.
16. DO NOT operate the Free Fry Turbo 360° Cook Center when empty.
17. Do not use the Free Fry Turbo 360° Cook Center for any use other than intended. Do not attempt to deep fry in the Removable Cooking Pot. Do not use Removable Cooking Pot on a stovetop or other heat source.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY



3-Conductor Cord Set: This Free Fry Turbo 360° Cook Center is equipped with a 3-conductor cord set that has a 3 prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, purchase a 2-prong adaptor and ground it to the outlet. Consult a qualified electrician if in doubt. Do not use an adaptor unless you are confident it is grounded. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance.

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. Removable Cooking Pot: The Removable Cooking Pot has a nonstick interior and EasyLift Handles to assist with easy movement and clean-up. The Cooking Pot must always be used when frying, roasting, baking or cooking in any Mode in the Free Fry Turbo 360° Cook Center.

To place the Removable Cooking Pot into the Cook Center Base correctly, align the EasyLift Handles on the Pot with the two handle grooves on the Base. When in the correct position, the opening for the Rotisserie Spit in the Removable Cooking Pot will be aligned to the opening in the Base of the Cook Center.

The Cooking Pot is designed to hold solid foods and small amounts of liquids, however, the Free Fry Turbo 360° Cook Center is not designed to slow cook, braise, or cook foods in a long-low heat method. Add only small amounts of liquid, as needed, for roasting or frying. When steaming, add one to two inches of water (see Step-by-Step Cooking for instructions).

The Removable Cooking Pot will accommodate all the Accessories that are provided in the Accessory Pack. Always check before cooking to ensure foods placed on the Rotisserie Spit, such as whole chickens or roasts, will turn freely and fit within the closed Free Fry Turbo 360° Cook Center.

B. The Free Fry Turbo 360° Cook Center Base: The Cook Center Base holds the Removable Cooking Pot and contains the following features:

1. EasyView Lid with RadiVection 360° Cooking System.
2. Pre-programmed LED Control Panel with Mode, Preset and Rotation options.
3. Secure-Hold Suction Plates on the bottom of the Base to add non-slip protection.
4. Air Intake Vent positioned at the back of the Base for superior air flow.



C. EasyView Lid with RadiVection 360° Cooking System: The EasyView Lid has a unique heating system built right inside – a combination of turbo-charged convection heat and a powerful halogen light. These two powerhouse heating elements use super-turbo air circulation to fry, roast, bake, and stir-fry foods quickly and efficiently without using oil. Your results? Fresh flavors, lower fat content, tender and moist interiors, super crispy exteriors and compliments all around from your family and friends.

Keep the EasyView Lid closed while cooking to optimize cooking times and ensure fully-cooked foods.

If needed, open the EasyView Lid while cooking to add ingredients. Use a pot holder or oven mitt and fully extend the Lid until it “clicks” in full open position. Use caution: Hot air and/or steam may be released when the Lid is opened.

Although the heating system will stop temporarily when the Lid is opened, any rotation accessory in use will continue to turn. Close the Lid securely; the Control Panel will continue the timer countdown and frying/cooking.

To close the Lid, release the lock on the side of the hinge.

Heat Release Vents >

The large vents on top of the Lid may release hot air and/or steam as foods are fried. Avoid standing close or placing your face or hands near the Vents.



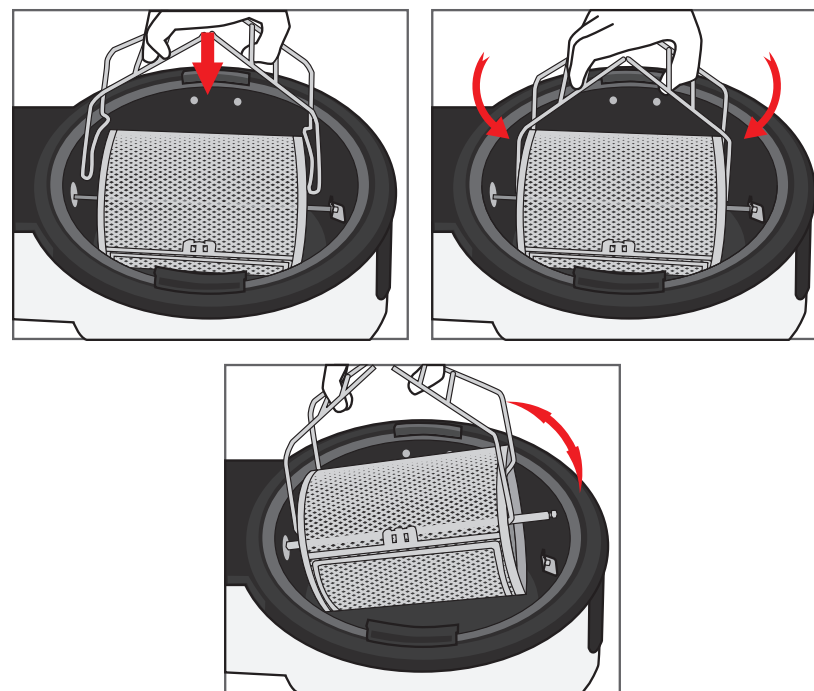
ACCESSORIES

(see p. 19 for Assembly instructions):

With the accessories included in your package, you have a wealth of options for rotisserie, stir-frying, roasting, and baking at your fingertips! Check the Assembly Section to find full instructions for using each of these accessories.



D. Turbo Lifter. The single piece Turbo Lifter acts as a pair of easy-to-use tongs. Slip the fingers of your hand into the rectangular openings and rest the palm of your hand on the plastic protector at the joint. Open the Lifter and securely hold or pick up heated foods in the Frying Tumbler as well as foods on the Rotisserie Spit (see illustrations below).



E. Classic Rotisserie Spit and Spit Forks. Forget about buying rotisserie chicken from your local grocery store; you can now rotisserie cook tender chicken and beef roasts to perfection in your own kitchen. The classic Rotisserie Spit and two Spit Forks hold large cuts of meat or poultry for golden, tender and superior results.

F. Frying Tumbler. The Tumbler is your go-to accessory when you want stir-fried foods, French-fries, or other foods that need turning while frying. The end result? Hands-free frying and guilt-free favorite foods.

G. High/Low Rack. Flip this Rack to the High position for even air-flow turbo baking or place it in the Low position for grilling, barbecuing, and frying. The Rack sits easily in the Removable Cooking Pot in either position.



BEFORE FIRST USE

1. Place the Free Fry Turbo 360° Cook Center on a level, flat surface that is heat-resistant (fig.1).
2. Ensure that the Free Fry Turbo 360° Cook Center is several inches away from obstructions, such as walls, cabinets, doors, and other appliances. Allow enough room above the Cook Center so the lid can be fully opened (fig.2).
3. Open the EasyView Lid completely until it audibly “clicks.” Wipe the interior and exterior of the Free Fry Turbo 360° Cook Center with a damp cloth, water and a mild detergent. Dry thoroughly. Wipe and dry the Removable Cooking Pot.
4. When ready to fry or cook, insert the filled Removable Cooking Pot into the Cook Center Base and add accessories as indicated. The round opening in the Removable Cooking Pot should align with the Rotisserie opening in the Cook Center Base and the Pot EasyLift Handles should align with the two handle grooves in the Base (see fig.3-5). Follow instructions on the Pre-programmed Control Panel to start cooking.

fig.1

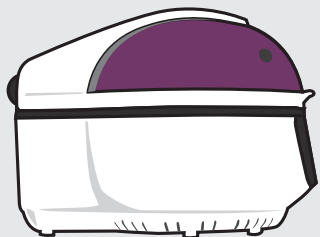


fig.2

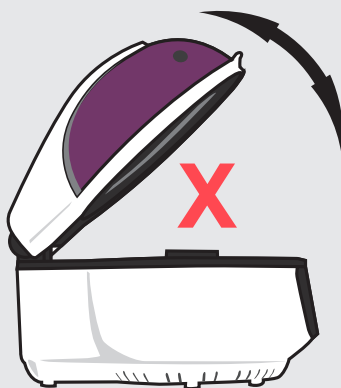
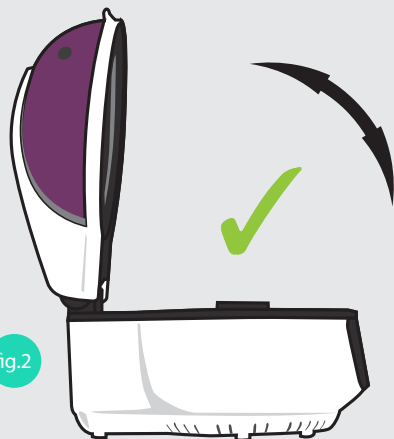


fig.3

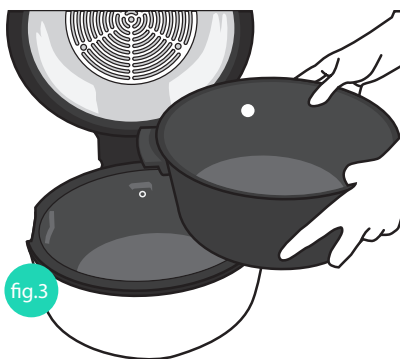


fig.4

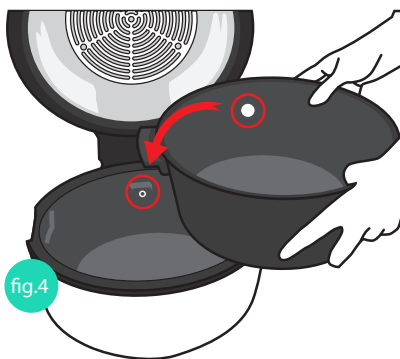
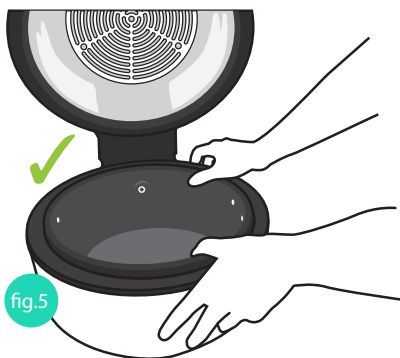


fig.5



MAINTENANCE

ALWAYS allow the Free Fry Turbo 360° Cook Center to cool completely before cleaning.

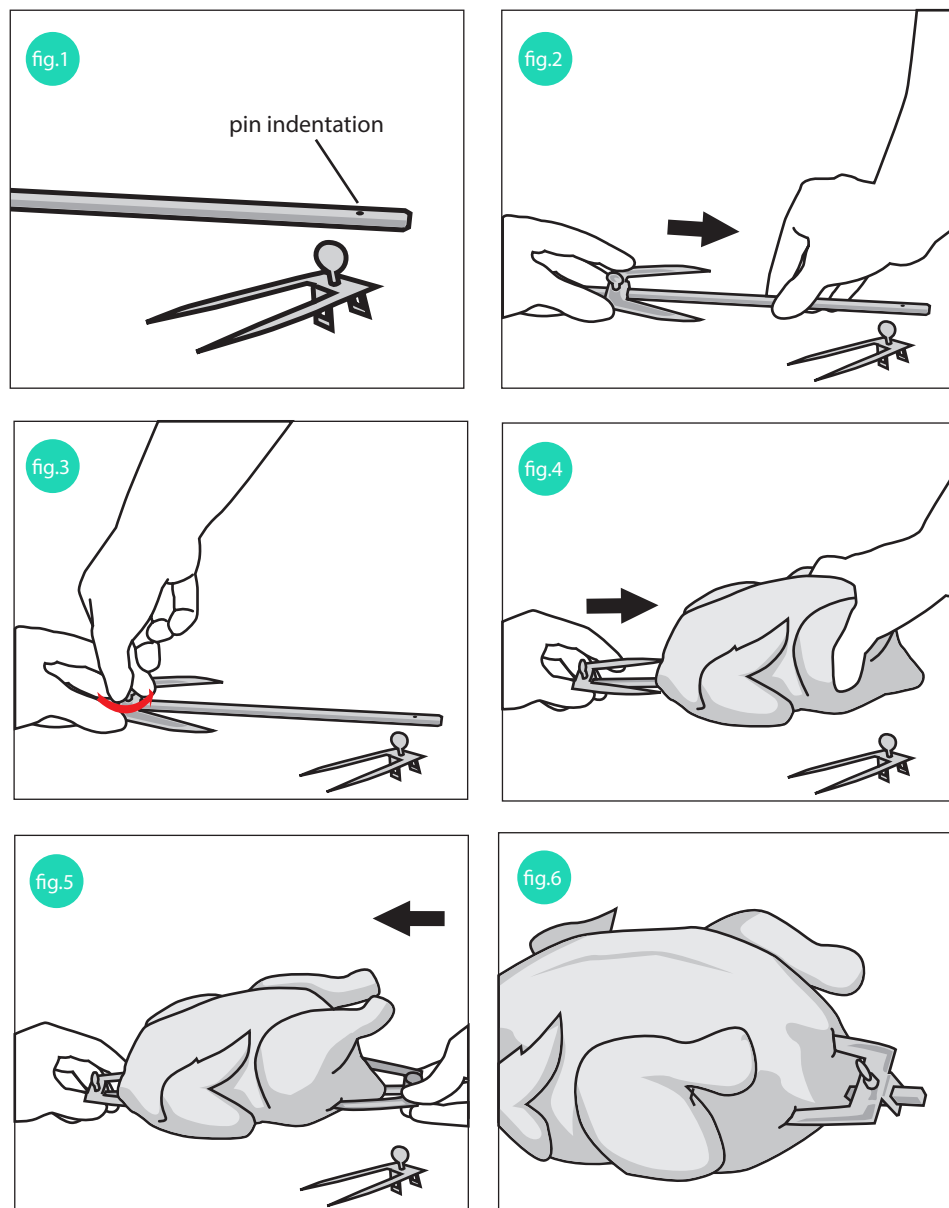
Unplug the Free Fry Turbo 360° Cook Center before cleaning.

After each use, clean and dry the Free Fry Turbo 360° Cook Center. Use a damp cloth to clean the Cook Center Base and EasyView Lid. DO NOT immerse the Base in water. Use non-abrasive soap only.

After each use, the Removable Cooking Pot may be placed in the dishwasher or washed by hand with the other accessories.



QUICK & EASY ACCESSORY ASSEMBLY



Accessory Assembly Note: When using the Classis Rotisserie Spit and Frying Tumbler, be sure to insert the pointed end of the Spit onto the round opening and place the other end of the Spit onto the Spit holder on the other side of the Pot as indicated below:



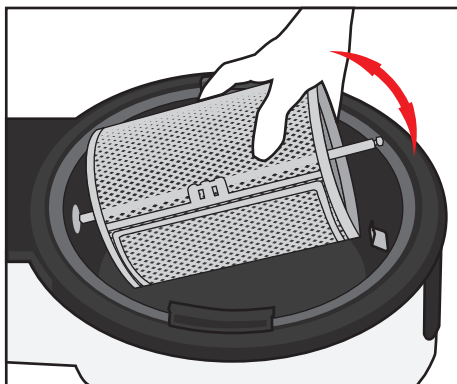
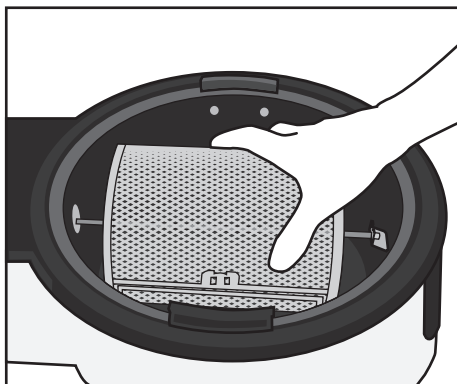
CLASSIC ROTISSERIE SPIT & SPIT FORKS Turbo/Roast Modes

1. Holding the square end of the Spit in one hand, place a Fork on the Spit with the fork tines facing toward the center of the Spit. Slide the Fork on the Spit until the screw is over the small pin indentation on the Spit. Hand tighten the screw (fig. 1 and 2).
2. Insert the pointed tip of the Spit into middle of a roast or poultry and press meat until the tines of the Fork pierce the meat. The meat should sit firmly in the middle on the Spit (fig.4).
3. Slide the remaining Fork onto the Spit with the tines facing the center and press tines into the meat until it pierces the meat and holds firmly. Hand tighten the screw of the Fork. Check and adjust if needed to ensure the meat is balanced on the Spit (fig.5 and 6).
4. Slide the pointed end of the Spit into the round opening in the Removable Cooking Pot and place the square end of the Spit on the Spit holder. If the Spit does not lie flat, turn the Spit and re-adjust until the Spit lies flat on the Spit holder (see above). Close the Lid and set the Mode desired.

FRYING TUMBLER

Turbo/Roast/Fry Modes

1. Insert the pointed end of the Rotisserie Spit into the square opening on one end of the Tumbler and thread through to the other side. Slide the Tumbler until the screw box on the Tumbler is aligned with the small pin indentation on the Spit. Hand tighten the screw (see p. 18). Repeat with the other screw box and pin indentation on the Spit.
2. Open the Tumbler door and fill with foods to be fried. Do not fill the Tumbler more than one-half full (allow room for foods to tumble). Close and lock the door.
3. Insert the Tumbler into the Cook Center by placing the pointed end of the Spit into the round opening in the Removable Cooking Pot. Place the other end of the Spit onto the Spit holder on the other side of the Pot (see p.19). Close the Lid and set the Mode desired.



HIGH/LOW RACK

Turbo/Fry/Bake/Grill/BBQ

1. Place the High/Low Rack in either position in the Removable Cooking Pot to facilitate the movement of air throughout the Free Fry Turbo 360° Cook Center.
2. Grill or barbecue meat, poultry or seafood directly on the Rack in the Low or High position.
3. Select an 8 to 8½ inch diameter round heat-proof baking dish or pan and place the baking dish on the Rack. Bake cookies, breads, muffins, casseroles and other combination dishes.
4. Place the Rack in the Low position and position a steaming pan on the Rack. Add fresh vegetables or fish to the steaming pan. Add 1-2 inches water to the Removable Cooking Pan to steam the foods quickly.



THE PRE-PROGRAMMED CONTROL PANEL houses the LED Display and electronic platform for pre-programmed Cooking Modes and Manual Cooking options, including the manual Rotisserie Rotation (Roll) feature. Within the pre-programmed Modes, there are also options to increase or decrease the cooking time and temperature:

I. COOKING WITH AUTO COOKING MODES

II. COOKING WITH MANUAL TIME & TEMP

III. MAKING ADJUSTMENTS & CHANGING MODE CYCLES

IV. ADDING PRESET (DELAY START)

I. COOKING WITH AUTO COOKING MODES

Before use, plug Cook Center Base into the wall outlet. The Control Panel will beep once. The LED Display will show "000" as the temperature and "0:00" as the time.

1. Press the Menu button until the Icon displaying your desired Mode flashes. The Display will indicate the preset time and temperature for that Mode.
2. Press the Start button. The cooking process will start. If the Mode selected includes rotation, the rotisserie motor will activate.
3. Control Panel will display time countdown in hours/minutes throughout cooking process and the Display will read "0:00" when done.
4. When done, the Cook Center will beep 3 times to indicate cooking process is complete. The fan will continue briefly to cool the interior of the Cook Center and then will automatically turn Off.

PRE-PROGRAMMED TIME & TEMP CHART

Auto Mode	Time	Temp	Accessories	Rotation
Turbo	15 min	450°F	Rotisserie/Tumbler/Rack	Yes
Roast	25 min	390°F	Rotisserie/Tumbler/Rack	Yes
Fry	25 min	450°F	Tumbler/Rack	Yes
Bake	15 min	360°F	High/Low Rack	No
Stir Fry	10 min	390°F	Tumbler	No
Grill	15 min	380°F	High/Low Rack	No
BBQ	12 min	390°F	High/Low Rack	No

II. COOKING WITH MANUAL TEMP & TIME

Before use, plug Cook Center Base into the wall outlet. The Control Panel will beep once. The LED Display will show "000" as the temperature and "0:00" as the time.

To choose a custom-cooking process, set the Free Fry Turbo 360° Cook Center manually as follows:

1. Press the Temp/Timer button until Timer Display flashes. Press the + or – buttons to set the desired time. (Time range is: 0:01 min to 1:00 hr).
2. Press the Temp/Timer button until the Temp Display flashes. Press the + or – buttons to set the desired temperature. (Temp range is 120 - 450°F).
3. Press the Start button to start cooking process. Press the "Roll" button to start the rotisserie rotation, if using.
4. Press the Start/Stop Button to begin the cooking process (rotation will begin, if using).
5. When done, Cook Center will beep 3 times to indicate cooking process is complete and will automatically turn Off.

III. MAKING ADJUSTMENTS & CHANGING MODE CYCLES

To Interrupt the Cooking Process:

1. Open the Lid until the audible "click" is heard. Stand back to avoid any hot air or steam.
2. If using the Rotisserie option, the rotation will continue, although the cooking cycle will not continue. Press the Roll Button to stop rotation, if desired.
3. Add ingredients or make adjustments as needed, close the Lid and the cooking process will continue. Press the Roll Button to restart the rotation.

To Adjust the Time/Temp during the Cooking Process:

1. Press the + Button or – Button to increase or decrease the temperature. The temperature range is 120°F to 450°F.
2. Press the + Button or – Button to increase or decrease the time. The time range is 0:01 minute to 1:00 hour.

IV. ADDING PRESET (DELAY START)

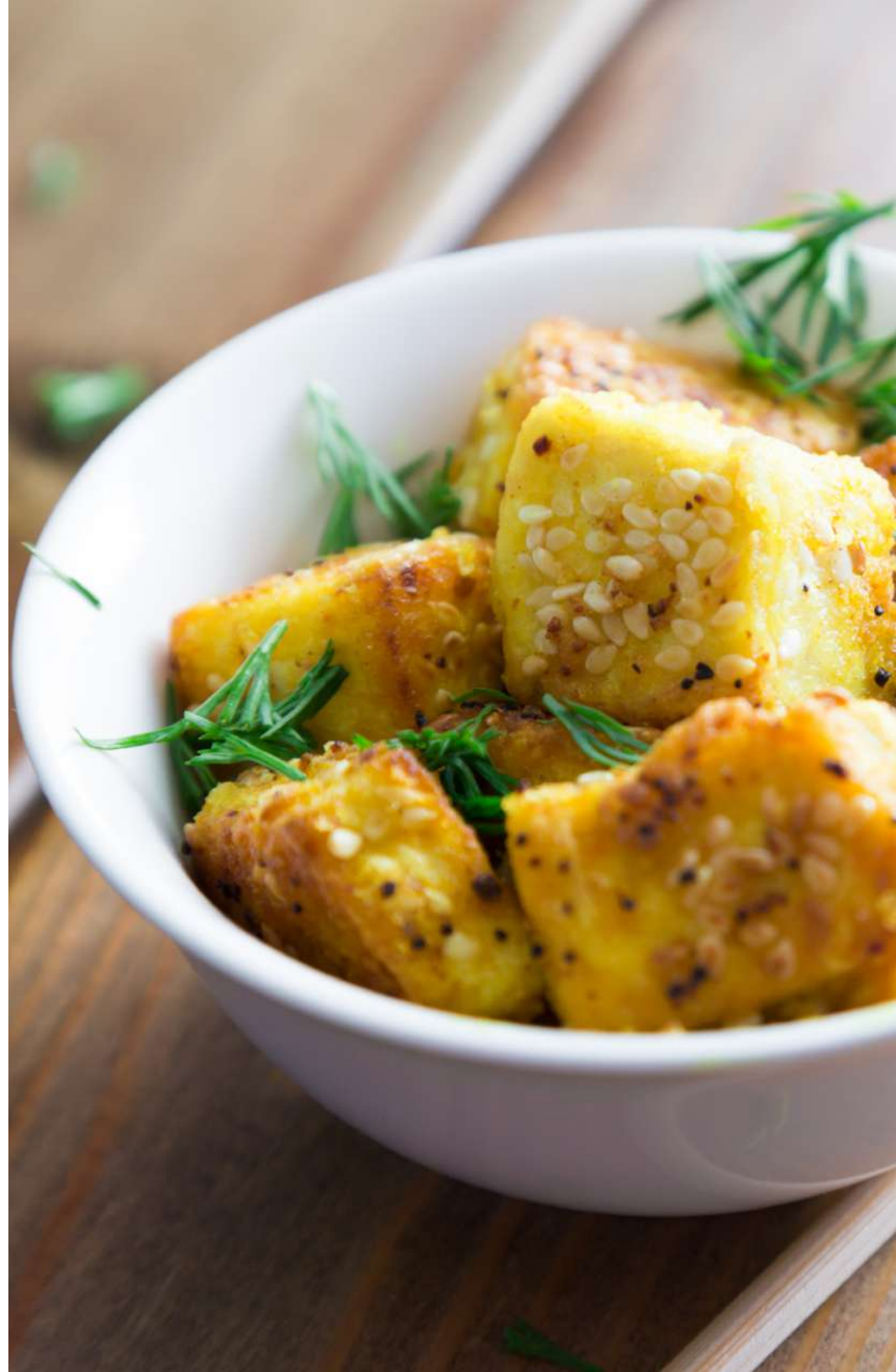
The Free Fry Turbo 360° Cook Center offers a Preset (Delay Start) feature for your convenience. To cook adding a Preset (Delay Start) time on the Control Panel, follow these instructions.

Please note the following for your safety:

- Do not use Preset (Delay Start) for meat, poultry, fish or shellfish. Do not allow these foods to sit at room temperature in the Cook Center. Cook these foods immediately to prevent the unwanted growth of potentially dangerous bacteria.
- Do not use Preset (Delay Start) for dairy foods such as milk, cream and yogurt and other foods such as eggs or cheese. Cook these foods immediately to prevent the unwanted growth of potentially dangerous bacteria.

NOTE: The Preset/Delay Start feature works when using a Cooking Mode. It will not function when using a manual setting for time and temperature.

1. Press the Start button. The LED Display will indicate "000" temperature and "0:00" minutes.
2. Press the Preset button. The LED Display will show "1:00" (1 hour).
3. Press the + button or – button to increase or decrease the desired Delay Time. The time range for Delay Start is 0:01 minute to 10:00 hours.
4. Press the Start button.
5. Press the Menu button until the Cooking Mode of your choice flashes.
6. Press the Start button. The Delay timer will countdown to "0:00."
7. When the Delay Start time is done, the Cooking Mode will automatically start and the countdown will begin.





QUICK & EASY COOKING GUIDE

THE 7 COOKING MODES in your **Free Fry Turbo 360°** Cook Center are only the starting place to create deliciously easy dishes! With various times and temperatures already preset by the factory, you can choose any of the Cooking Modes and alter the times/temperatures, or you can choose to set a custom cooking process for your favorite recipes.

This Cooking Guide will help you choose accessories for Cooking Modes and find the best Mode for frying, roasting, baking or grilling your favorite foods.

TURBO MODE

Pre-Programmed: 15 minutes @ 450°F

WHY CHOOSE TURBO MODE?

- * quick, high-heat for searing and sautéing
- * quick-fry frozen prepared snacks and entrées
- * super-fast grilling for beef steaks, chops, boneless chicken breasts
- * super-fast frying for fragile foods (fish fillets, fruit)

TURBO MODE & ACCESSORIES

Classic Rotisserie: fully cooked ham, Cornish game hens

Frying Tumbler: vegetables (peppers, onions, celery, carrots); seasoned bread cubes for croutons, small cippolini onions, quartered pears or apples.

High/Low Rack: Position the Rack in the Low position in the Removable Cooking Pot. Place meat, poultry or seafood directly on Rack. Turbo fry for fast results.

ROAST MODE

Pre-Programmed: 25 min @ 390°F

WHY CHOOSE ROAST MODE?

- * rotisserie results in crisp exterior, tender interior
- * larger cuts of meat, roasts, poultry cook faster
- * fat drips away in rotisserie; healthier results

ROAST MODE & ACCESSORIES

Classic Rotisserie: 2-3 pound roast, whole chicken

Frying Tumbler: chicken nuggets, homestyle potato chips, quartered root vegetables, sliced large carrots.

High/Low Rack + Your Baking Pan: cook combination dinners, roast vegetables.

FRY MODE

Pre-Programmed: 25 min @ 450°F

WHY CHOOSE FRY MODE?

- * Hot air fries foods faster
- * Minimal clean-up without oil
- * Crispy exterior, tender interior
- * Nutritious benefits of less fat

FRY MODE & ACCESSORIES

Frying Tumbler: Potato wedges or homestyle fries, egg rolls, chicken tenders vegetables.

BAKE MODE

Pre-programmed: 15 min @ 360°F

WHY CHOOSE BAKE MODE?

- * moderate temp + hot air = faster cooking
- * breakfast quiche + egg dishes
- * re-heat leftovers
- * bake muffins, cupcakes, quick breads

BAKE MODE & ACCESSORIES

High Rack + Your Baking Pan: baked goods, brownies, cookies, cakes omelets, frittatas, fruit crisp and cobblers, galette, tarts

STIR FRY MODE

Pre-programmed: 10 min @ 390°F

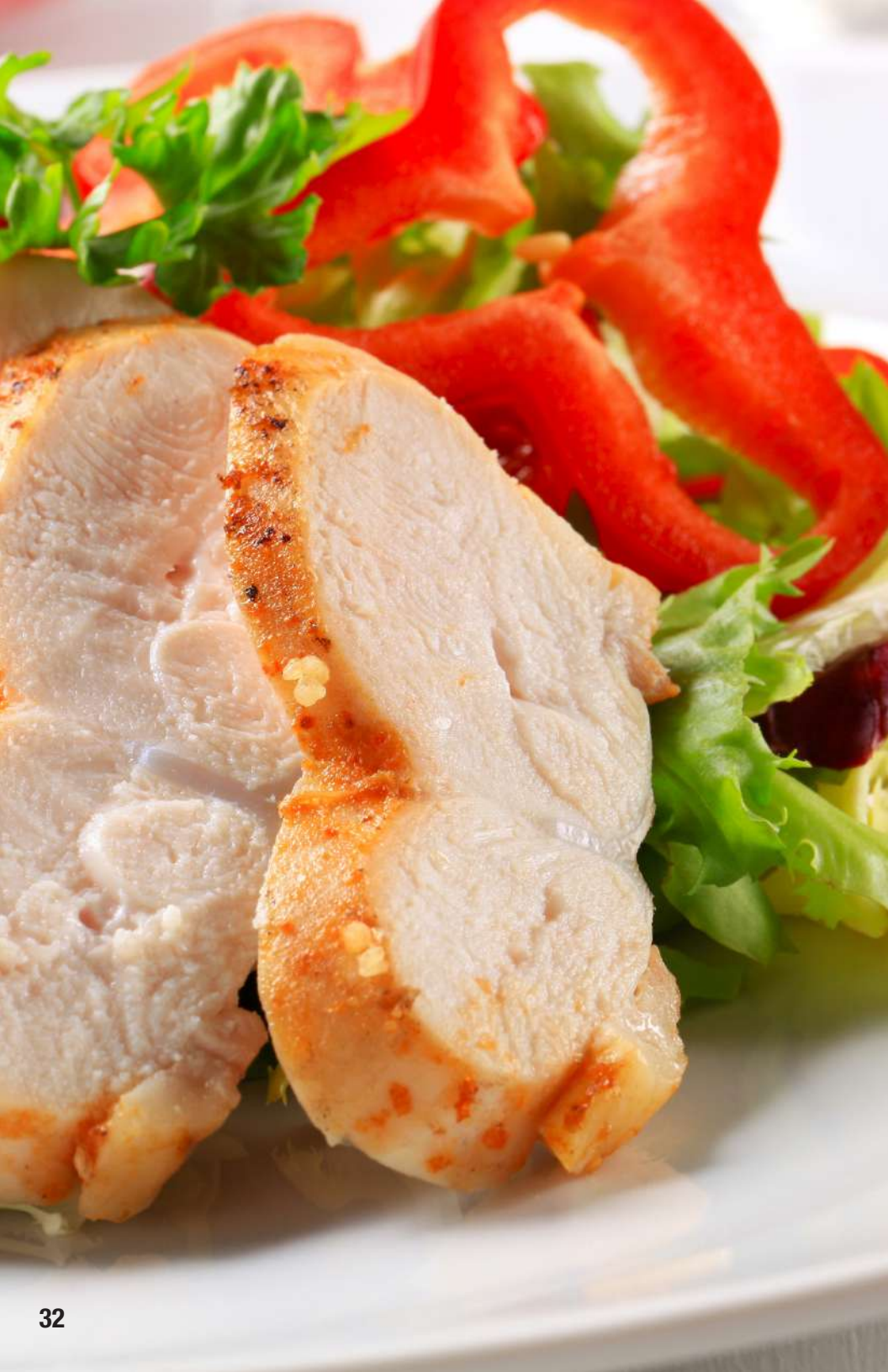
WHY CHOOSE STIR FRY MODE?

- * high heat + fast cook time
- * use motion to evenly and rapidly cook
- * hands-free cooking

STIR FRY MODE & ACCESSORIES

Food Tumbler: thinly slice meat, poultry or shellfish and add thinly slice vegetables. Tumble fry food, add sauce when done.

High/Low Rack + Your Cooking Pan: position Rack in the Low position in Pot. Arrange a cooking pan on the Rack. Cook fajita meat, poultry or seafood and sliced vegetables.



GRILL MODE

Pre-programmed: 15 min @ 380°F

WHY CHOOSE GRILL MODE?

- * Quickly grill thin cuts of meat
- * Grill thin-sliced vegetables
- * Grill fruit kebabs

GRILL MODE & ACCESSORIES

High/Low Rack: place Rack in Low position. Add meat, fish or vegetables to grill on the Rack.

High/Low Rack + Your Baking Pan: place Rack in High position. Thaw frozen foods, re-heat leftovers.

BBQ MODE

Pre-programmed: 12 min @ 390°F

WHY CHOOSE BBQ MODE?

- * BBQ to finish par-cooked ribs
- * BBQ pork tenderloin - slice and serve.
- * BBQ Shellfish or Seafood kebabs

BBQ MODE & ACCESSORIES

High/Low Rack + Your Heat-proof Plate or Pan: place Rack in Low position. Add meat, fish, or poultry. Add barbecue sauce when done.

Food Tumbler: Cut chicken breasts or beef into small nugget-sized pieces. Serve with sauce after grilling.

GOURMIA IN YOUR KITCHEN!

Did you know? Although Gourmia is the new kid on the block, we've already established ourselves as one of the leading manufacturers of creative and innovative kitchen products.

Check out these new kitchen appliances and check our website often for new product release information @ www.gourmia.com

Why not **Add** these Best-selling
Gourmia Appliances to your Kitchen!



Gourmia 8 Quart Smart Pot
Electric Pressure Cooker
GCP800

Gourmia 9 Quart Sous Vide
Water Oven Cooker
GSV550



Gourmia 2.2 Quart Automatic
Ice Cream, Gelato, Sorbet
& Frozen Yogurt Maker

GS1400



Gourmia Wide Mouth Fruit
and Vegetable Juice Extractor

GJ750



Gourmia Stainless Steel
Deep Fryer with
3 Frying Baskets

GDF500





WARRANTY & SERVICE

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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