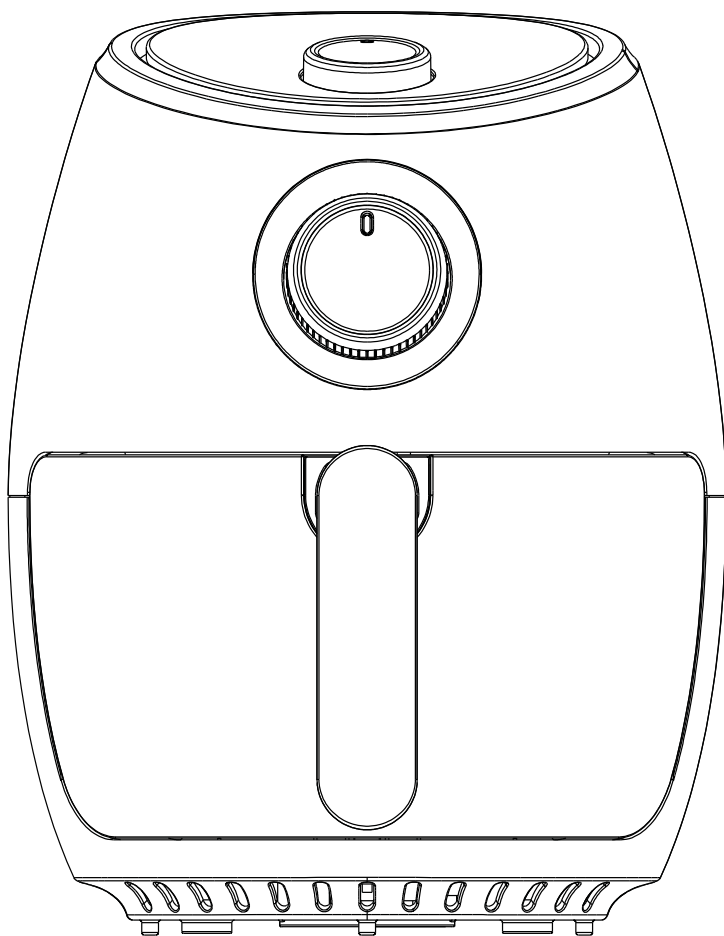


# GTECH

## Instruction Manual

Air Fryer



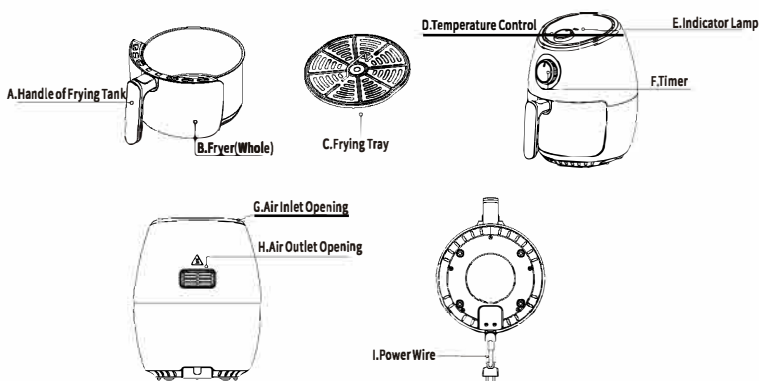
## Brief Introduction

Thanks for your favor. Thank you for choosing our Oil Free Fryer.

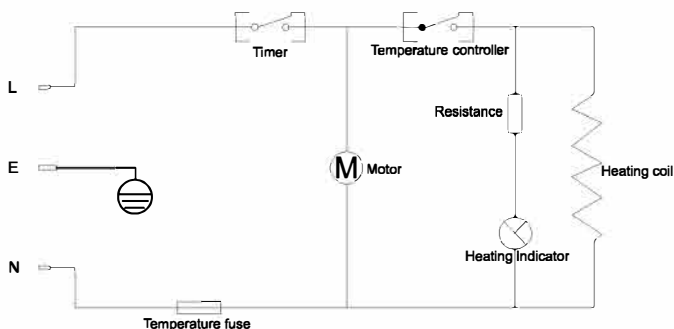
The newly introduced Oil Free Fryer will help you to cook the food and refreshment you like in a healthier manner.

The Oil Free Fryer uses the principle of hot air combining with high speed air cycling (fast air change), it will provide a one time comprehensive heating, so for most food, there is no need to add oil for cooking. With our Oil Free Fryer, now you have a more convenient way to make delicious food like cakes and milk egg biscuits etc.

## General Instruction (Figure 1)



## Circuit Diagram (Figure 2)



## Attention

Before using this product, please read through the instruction manual, and preserve the booklet for later reference.

## **I. Danger**

1. Do not soak the crust into water, or wash it under the tap, for there are electric components and heating components in the crust.
2. Do not let water or other liquid flow into the product, in case electric shocks might take place.
3. Always put the food ingredients in the frying tank for frying, thus to avoid their contact with the heating components.
4. While the product is working, do not cover the air inlet and outlet opening.
5. Never pour oil into the fryer, for this may cause fire.
6. Do not touch the inside of the product while it is working.

## **II. Warning**

1. Before connecting the product with the electric power, please check if the power provided in accordance with the rated power of the product.
2. If there are damages to the plugs, power wire or the product, you should no longer use the product.
3. If the power wire is broken, for avoiding danger, it must be replaced by service technicians from the manufacturer, manufacturer repairing department or similar departments.
4. This product can be used by child over the age of 8 and persons with imperfect limbs, lack of relevant experience and knowledge ( Except for psychopath ), but the specially assigned person must give supervision and guidance to their using the product, thus to ensure their safety.
5. Take care of the children, do not let them play the product as toy.
6. When the product is in power or is cooling, the product and the power wire must be placed at a location out of reach of children under the age of 8.
7. Do not let the power wire touch surfaces with high temperature.
8. Never insert wet hands into the plugs and controlling panel of the product.
9. The product must be connected with a grounded socket, and one must make sure that it is inserted correctly.
10. Never connect the product with external timer, in case danger might occur.
11. Never put the product on or near combustible material like the table cloth, or the curtain etc.
12. Never put the product against the wall or other products. There should be at least 10cm of free space for the back side, left/ right sides, and the upper side of the product. Do not put things on top of the product.
13. Never use the product for purposes not illustrated in the manual.
14. The product must be watched by someone while operating.
15. During the period of fat-free frying, steam with high temperature will be emitted from the air outlet opening. The hands and face should be away from the steam and the air outlet opening. And one should take care of the hot steam and air while moving the fryer away from the product.
16. When using the product, the surface that it touches might become very hot.
17. If the product is smoking, unplug the power immediately. Remove the fryer away from the product after it has stopped smoking.

## **III. Notice**

1. Put the product on a surface that is leveled, even, and stable.
2. The product is limited to normal domestic usage. It should not be used in the dining rooms of shops, offices, farms or other working environments. And should not be used by customers in hotels, motels, guest houses or breakfast rooms, or other accommodation environments.
3. If the customer has failed to use the product correctly, or has used the product for professional or half professional purposes, or failed to follow the instructions in the manual while using, then such misuse will invalidate the guarantee, we are not responsible for damages caused by these.
4. The product must be sent to the repairing center authorized by our company for repairing. Do not repair the product by yourself, for such action will invalidate the guarantee.
5. Always unplug the power after use.
6. Before treating or cleaning the product, the product must be given 30 minutes for cooling down.
7. Ensure that the food ingredients fried in the product turn into the golden color, and not the black or brown color. The burned places should be given away.

## **IV. Automatic Closing**

The product is equipped with a timer. When the timer countdown the time to 0, the product will ring and close automatically.

To close the product manually, please turn the knob of the timer anticlockwise to 0.

## Before The First Use

1. Remove all the packing material.
2. Remove the glue and labels on the product.
3. Clean the frying tank and the frying tray thoroughly with hot water, detergent and non-abrasive sponge.
4. Clean the inside and outside of the product with warm wet cloth.
5. The fat-free fryer uses the technology of hot air heating. Never pour oil or fat into the fryer.

## Operation Preparation

1. Put the product on a surface that is leveled, even, and stable, do not put the product on surface that is not heat-resistant.
2. Put the frying tray into the fryer tank correctly.
3. Never pour oil or other liquid into the fryer tank. Never put things cover the air inlet opening of the product, for this will prevent the air flow and reduce the effect of hot air heating.

## Operating This Product

The fat-free fryer can be used to cook many types of food ingredients. The additional food making manual will assist you to understand this product.

### I. Fat-Free Frying

1. Insert the plug into the grounded socket.
  2. Pull out the frying tank carefully from the fat-free fryer.
  3. Put the food ingredients into the frying tank.
- Notice: 1. Put the frying tray in the frying tank before put the food ingredients into the frying tank.  
2. The amount of food ingredients never too much or too little, because it may affect the final quality of frying.
4. Slip the frying tank back to the fat-free fryer. (Notice: Do not touch the fryer shortly after its operation, avoid scald. One can only move the fryer by holding the handle.)
  5. Adjust to the right temperature by turning the temperature control knob. (Please refer to the "Settings" part of this chapter.)
  6. Determine the time for cooking the food ingredients. (Please refer to the "Settings" part of this chapter.)
  7. To turn on the product, please adjust the knob of the timer to decide the time for cooking. (If the product starts with cold boot, the cooking time should be 3 minutes longer.)
    - The timer will begin to countdown the time according to the Setting time.
    - During the operation of the fat-free fryer, the heating indicator lamp will turn on and off continuously. This shows that the heating components are turning on and off continuously, thus to maintain of the Setting temperature.
    - The redundant oil from the food ingredients will be collected at the bottom of the frying tank.
  8. Some food ingredients require overturning during the middle term of cooking (refer to the "Settings" part of this chapter). To overturn the food ingredients, hold the handle and pull out the frying tank from the product, and then make the turning. After that, slip the frying tank back to the fat-free fryer.
  9. The ringing of the timer means that the Setting time has expired. Then pull the frying tank out of the product, and put it on heat-resistant surface.
- Notice: You can also close the product manually when it's working. To do this, turn the timer knob to 0.
10. Check to see if the food ingredients are cooked ripe. If the food ingredients require more cooking, then slip the frying tank into the product, and set the timer with some minutes more.
  11. Do not overturn the frying tank, for this will cause the redundant oil collected at the bottom of the frying tank to leak onto the food ingredients. After cooking with the fat-free fryer, the frying tank and the food ingredients are still very hot, avoid scald, do not use hand touch the food ingredients directly. With respect to different types of food ingredients in the fat-free fryer, there might be steam jetting out from the fryer.
  12. Use clamps take the food ingredients from the frying tank into the bowls or plates.
  13. After completing the cooking of one batch of food ingredients, the fat-free fryer can begin to cook another batch of food ingredients at any time.

## II. Settings

The following table will assist you to choose the basic Settings for the food ingredients you want to cook.

Note: Please remember that these Settings offer only a reference. For food ingredients differ in source, size, shape and brand, we can not guarantee to provide the best Settings for your food ingredients. As the fast air change technology can give renewed heating to the air inside the product immediately, so, to pull the frying tank out of the fat-free fryer during the operation will hardly affect the process of cooking.

## III. Note

1. Compare with the food ingredients with larger size, the small size food ingredients will require less time for cooking.
2. With larger amount of food ingredients, the time for cooking will only be required to increase a little, with lesser amount of food ingredients, the time will only be required to decrease a little.
3. During the process of cooking, overturning the small size food can promote the final cooking effect, and can help the food ingredients to get well-distributed frying.
4. By adding small amount of oil to the fresh potatoes, the food can be made crisper. After adding the oil, the food ingredients should be shelved for several minutes before frying them in the fat-free fryer.
5. Never cook the food ingredients with high oil content in the fat-free fryer, like the sausages etc.
6. The refreshment that can be cooked in the oven can also be cooked in the fat-free fryer.
7. The best weight of the food ingredients for cooking crisp chips is 250g.
8. Sandwich food can be made quickly and conveniently with the using of pre fermented dough. Comparing with the homemade dough, the pre fermented dough requires a shorter cooking time.
9. You can use the fat-free fryer to reheat the food ingredients. To reheat the food ingredients, please set the temperature at 300°F, the maximum cooking time is 10 minutes.

## IV. Potatoes and Chips

Type	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature(°F)	Overturning	Additional information
Frozen Thin Chips	200-400	12-16	395°F	Overturning	
Frozen Thick Chips	200-400	12-20	395°F	Overturning	
Self-made Chips (8*8 mm)	200-350	18-25	355°F	Overturning	Adding 1/2 spoon of oil
Self-made Potato Chips	200-400	18-22	355°F	Overturning	Adding 1/2 spoon of oil
Potato Cakes	200	15-18	355°F		
Butter Potatoes	300	18-22	355°F		

## V. Meat

Type	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature(°F)	Overturning	Additional information
Beefsteak	100-300	8-12	355°F	Overturning	
Pork Chop	100-300	10-14	355°F	Overturning	
Hamburger	100-300	7-14	355°F	Overturning	Adding 1/2 spoon of oil
Sausage Rolls	100-300	13-15	395°F	Overturning	Adding 1/2 spoon of oil
Chicken Drumstick	100-300	18-22	355°F	Overturning	Adding 1/2 spoon of oil
Chicken Breast	100-300	10-15	355°F		

## VI. Refreshment

Type	Minimum-Maximum food ingredients amount	Time (minutes)	Temperature(°F)	Overturning	Additional information
Spring Roll	100-300	8-10	395°F	Overturning	Adding ½ spoon of oil
Frozen Chicken Nuggets	100-300	6-10	395°F	Overturning	Adding 1/2 spoon of oil
Frozen Frying Fish Slices	100-300	6-10	395°F		Adding 1/2 spoon of oil
Frozen Branded Cheese Snack	100-300	8-10	395°F		Adding 1/2 spoon of oil
Brewed Vegetable	100-300	10	355°F		

Notice: If the fat-free fryer starts with cold boot, the cooking time should be 3 minutes longer.

## VII. Make Frying Chips by yourself

For the purpose to have the best effect , we advise you to use the pre baked chips ( e.g. frozen chips). To make frying chips by yourself, please follow the steps below,

1. Husk the potatoes and cut them into small chips.
2. Soak the potato chips in a bowl for at least 20 minutes , fetch them out and drain them on the paper for cooking room use.
3. Pour olive oil into the bowl with a spoon, put the potato chips into the bowl and mix them round, until all the potato chips are oiled evenly.
4. Fetch the potatoes chips out of the bowl with your hands or kitchen wares, leave the redundant oil in the bowl. Then pour the potato chips into the frying tank.

Notice: 1. Put the frying tray in the frying tank before put the potato chips into the frying tank.

2. Do not pour all the potato chips into the frying tank in just one time , thus to prevent too much oil being collected at the bottom of the frying tank in the end.

5. Fry the potato chips following the instructions in this chapter.

## Cleaning

Clean the product each time after using.

The inside of the frying tank, frying tray and the product are all covered with non-sticking painted coat. Do not use metal kitchen wares or abrasive cleaning material to do the cleaning, for this will damage the non-sticking painted coat.

1. Pull out the plug from the power socket, let the product cool down.
2. Use wet cloth to scrub the outside part of the product.
3. Clean the frying tank or frying tray with hot water, detergent and non-abrasive sponge , please add hot water into the frying tank together with some detergent . Put the frying tray into the frying tank, and then soak the frying tank and the frying tray for 10 minutes.
4. Clean the inside of the product with hot water and non-abrasive sponge.
5. Use cleaning brush to clean the heating components, swept away remaining food residual.
6. A timely manner with a clean brush to clean the air inlet opening and the air outlet opening , so as not to affect the air inlet and the outlet air flow.

## Storage

1. Pull out the plug of the product, and let it cool down thoroughly.
2. Make sure that all the components are cleaned and dried.
3. Pack up the power wire.

## Guarantee and Services

If you require services or repairing , or have any doubt , you can communicate with the local Customer Center.

If there is no Customer Center near your location, you can communicate with your local dealer.

## Malfunction and Treating Method

Problem	Possible Causes	Solving Method
The fryer does not wok	1. The plug of product is not inserted into the power socket. 2. User have failed to set the timer.	1. Insert the plug into the grounded power socket. 2. Turn the timer knob to set the right time needed for cooking, and then turn on the power.
Food ingredients cooked by the fryer not ripe enough	1. Too much food ingredients in the frying tank. 2. The heating temperature enacted is too low. 3. The cooking time is too short.	1. Put the food ingredients into the frying tank in small batches . In small batches , the frying can be more evenly distributed. 2. Turn the temperature control knob to set the temperature require. (refer to the "Settings" part in the chapter of "Operating this Product") 3. Turn the timer knob to decide the time for cooking. (refer to the "Settings" part in the chapter of "Operating this Product")
Food ingredients not baked evenly in the fryer	Some food ingredients should be overturned during the process of cooking.	If some food ingredients lay on the top, or join together with other food ingredients (e.g. fried chips), then they must be overturned in the process of cooking. (refer to the "Settings" part in the chapter of "Operating this Product")
The fried refreshment coming out of the fryer is not crisp	The frying refreshment you choose must be baked in traditional fryer.	You can choose the oven refreshment , or you can add some oil on the refreshment to increase their crispy quality.
White smoke coming out of the product	1. You are cooking food ingredients with a high content of oil . 2. Oil dirt from last use is still remained inside the frying tank .	1. When you are cooking food ingredients with comparatively high oil content in the fat-free fryer, large amount of oil fume will infiltrate into the frying tank. The oil will produce white oil fume , and the frying tank might be hotter than usual. But this will not affect the final cooking effect. 2. The white smoke produced by heating the oil and fat inside the fryer. Make sure to clean the frying tank each time after the using .
Fresh crisps are not fried evenly inside the fryer	You have failed to soak the potato chips correctly before the frying .	Use fresh potatoes, and following the instructions in "Make Frying Chips by yourself" chapter.
The fried chips coming out of the fryer is not crisp	The crisp extent is decided by the oil content and moisture content contained in the potato chips.	1. Make sure to drain the potato chips correctly before adding oil to them . 2. By cutting the potato chips into smaller size, they can be made more light and crisp . 3. The potato chips can be made more light and crisp by adding small amount of oil to them.