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› GoWISE USA GW44801 Deluxe 12.7-Quarts 15-in-1 Electric Air Fryer Oven User Manual

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Model: GW44801

INTRODUCTION

The GoWISE USA GW44801 Deluxe 12.7-Quarts 15-in-1 Electric Air Fryer Oven is a versatile kitchen appliance designed for frying, baking, roasting, and rotisserie cooking with rapid-air technology. This manual provides essential information for safe operation, maintenance, and optimal use of your new appliance.



Image: The GoWISE USA GW44801 Deluxe Air Fryer Oven in red, displayed with its full set of accessories including the rotisserie tong, rotisserie rod, oven rack, drip pan, skewer rotisserie, rotisserie cage, rotisserie steak cage, shallow mesh basket, two mesh trays, and a recipe book.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in property damage, personal injury, or death.

- Always place the appliance on a stable, heat-resistant surface, away from walls and other appliances to allow for proper ventilation.
- Do not immerse the cord, plug, or the appliance housing in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been

damaged in any manner.

- Do not use attachments not recommended by the appliance manufacturer.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Do not place anything on top of the appliance while in operation.
- Ensure the drip pan is always in place during operation to collect excess oil and crumbs.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your GoWISE USA Air Fryer Oven.

Control Panel



Image: A detailed view of the digital control panel, showing buttons for Temperature, Time, Menu, Light, Rotisserie, On/Off, and various preset cooking functions like Fries, Frozen Food, Wings, Pizza, Steak, Chicken, Fish, Vegetables, Popcorn, Baked Potato, Rotisserie, Bake, Dehydrate, Keep Warm, Defrost, and Manual.

The intuitive digital control panel features touch-sensitive buttons for temperature and time adjustments, a menu button to cycle through 15 preset cooking functions, and dedicated buttons for light and rotisserie functions. The display shows current temperature and time settings.

Included Accessories

- **Rotisserie Tong:** Used for safely removing the rotisserie rod and other hot accessories.
- **Rotisserie Rod:** For cooking whole chickens or roasts.
- **Oven Rack:** Standard rack for baking or roasting.
- **Drip Pan:** Collects excess oil and crumbs, placed at the bottom of the oven.
- **Skewer Rotisserie:** For cooking kebabs.
- **Rotisserie Cage:** Ideal for smaller items like fries or nuts that require constant tumbling.
- **Rotisserie Steak Cage:** Designed for cooking steaks or other flat items.
- **Shallow Mesh Basket:** For air frying smaller quantities or items that need good air circulation.
- **Two Mesh Trays:** Multi-purpose trays for air frying, dehydrating, or baking.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and accessories from the box and inside the air fryer oven.
2. **Cleaning:** Wipe down the exterior of the unit with a damp cloth. Wash all accessories (drip pan, mesh trays, rotisserie parts, etc.) with warm, soapy water. Rinse thoroughly and dry completely.
3. **Initial Burn-Off:** Before first use, run the appliance empty for approximately 10-15 minutes at 350°F (175°C) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure good ventilation.
4. **Placement:** Place the air fryer oven on a stable, level, heat-resistant surface. Ensure there is at least 6 inches of clearance on all sides and above the unit for proper air circulation.



OPERATING INSTRUCTIONS

7. To stop cooking, press and hold the **ON/OFF** button for a few seconds.

Using the Rotisserie Function

The rotisserie function is ideal for whole chickens, roasts, or items in the rotisserie cage/basket.

1. Prepare your food and secure it onto the rotisserie rod or inside the rotisserie cage/basket.
2. Insert the rotisserie rod into the designated slots inside the oven. Ensure it is securely seated.
3. Select a cooking preset (e.g., Chicken, Rotisserie) or set manual temperature and time.
4. Press the **ROTISSERIE** button to activate the rotation. The rotisserie icon will illuminate.
5. Once cooking is complete, use the rotisserie tong to carefully remove the hot rotisserie assembly from the oven.



Image: A cooked rotisserie chicken being carefully removed from the GoWISE USA Air Fryer Oven using the rotisserie tong, showcasing the built-in rotisserie feature.



Image: The skewer rotisserie accessory loaded with colorful vegetables and meat, inserted into the GoWISE USA Air Fryer Oven for even cooking.



Image: The rotisserie basket accessory filled with french fries, rotating inside the GoWISE USA Air Fryer Oven for crispy, evenly cooked results.

Dehydrating Function

The dehydrate function allows you to preserve fruits, vegetables, and make jerky.

1. Prepare food for dehydrating (e.g., slice fruits thinly).
2. Arrange food in a single layer on the mesh trays. Do not overcrowd.
3. Insert trays into the oven.
4. Select the **DEHYDRATE** preset or set temperature to a low setting (e.g., 120-160°F / 50-70°C) and time for several hours.
5. Monitor food periodically and remove when desired dryness is achieved.



Image: The GoWISE USA Air Fryer Oven with its door open, showing multiple mesh trays filled with sliced fruits (lemons, kiwis, strawberries) undergoing the dehydrating process.

Cooking with Mesh Trays



Image: The GoWISE USA Air Fryer Oven with its door open, revealing two mesh trays inside, one holding crispy chicken wings and the other a shallow mesh basket.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your air fryer oven.

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Exterior:** Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners.
- **Interior:** Wipe the interior with a damp cloth and mild soap if necessary. For stubborn food residue, a non-abrasive sponge can be used. Ensure the interior is dry before next use.
- **Accessories:** The drip pan, mesh trays, and rotisserie accessories are generally dishwasher safe, but hand

washing with warm, soapy water is recommended to prolong their lifespan. Ensure all parts are thoroughly dried before storage.

- **Drip Pan:** Empty and clean the drip pan after each use to prevent smoke and odors from accumulated grease.

Note: The stainless-steel interior is designed for durability and easy cleaning. Avoid using metal scouring pads or harsh chemicals that could damage the surface.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; unit not properly reset.	Ensure plug is securely in outlet. Check circuit breaker. Unplug, wait 5 minutes, then plug back in.
Food is not cooked evenly.	Overcrowding; incorrect temperature/time; food not rotated.	Cook in smaller batches. Adjust temperature/time. Shake or flip food halfway through cooking. Use rotisserie for even cooking where applicable.
White smoke coming from unit.	Grease/oil residue in drip pan; fatty food cooking.	Clean drip pan and interior thoroughly. For fatty foods, ensure drip pan is clean and consider using less oil.
Appliance smells like plastic.	First use burn-off; new appliance odor.	This is normal for first few uses. Ensure good ventilation. If odor persists, contact customer support.

SPECIFICATIONS

- **Model:** GW44801
- **Capacity:** 12.7 Quarts
- **Material:** Stainless Steel (interior)
- **Color:** Red
- **Special Features:** Manual, Programmable, Rotisserie, Dehydrator
- **Included Components:** Rotisserie Tong, Rotisserie Rod, Oven Rack, Drip Pan, Skewer Rotisserie, Rotisserie Cage, Rotisserie Steak Cage, Shallow Mesh Basket, Two Mesh Trays.
- **Care Instructions:** Hand wash, Dishwasher safe (accessories).

WARRANTY AND SUPPORT

The GoWISE USA GW44801 Deluxe Air Fryer Oven comes with a **1-year limited warranty**. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or questions regarding your product, please contact GoWISE USA customer service. Keep your proof of purchase for warranty validation.

Manufacturer: GoWISE USA
Place of Business: PHOENIX, AZ, 85040 US

For further assistance, please visit the official GoWISE USA website or refer to the contact information provided with your

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question