Galanz GT12SSDAN18

Galanz GT12SSDAN18 Digital Fry & Rotisserie Combo 8-in-1 Air Fryer Toaster Oven

User Manual

Important Safety Information

Please read all instructions carefully before using this appliance to ensure safe and efficient operation. Keep this manual for future reference.

- Always place the appliance on a stable, heat-resistant surface.
- Do not immerse the cord, plug, or appliance in water or other liquids.
- Supervise children closely when the appliance is in use.
- Do not operate the appliance with a damaged cord or plug.
- Ensure proper ventilation around the appliance during operation.
- Always use oven mitts when handling hot accessories or food.
- Unplug the appliance when not in use and before cleaning.

Product Overview

The Galanz GT12SSDAN18 is a versatile 8-in-1 appliance designed to simplify your cooking experience. It combines the functions of an air fryer, convection oven, rotisserie, and toaster oven, along with specialized settings for dehydrating, baking, broiling, and pizza.



Front view of the Galanz GT12SSDAN18 Toaster Oven, showcasing its sleek stainless steel design and digital display.

Key Features:

- **TotalFry 360™ Technology:** For healthier cooking with little to no oil.
- **8 Pre-set Cooking Functions:** Air Fry, Dehydrate, Pizza, Toast, Convection, Broil, Bake, and Rotisserie.
- **Large Capacity:** 1.1 Cu.Ft / 30L, fits 6 slices of toast, a 13-inch pizza, or a whole chicken.
- **Adjustable Temperature:** 150°F to 450°F.
- **Digital Display:** White LED display for easy monitoring.
- **Interior Light:** For convenient viewing of food during cooking.

Included Accessories:

- 1 x Toast Oven (Main Unit)
- 1 x Air Fry Basket
- 1 x Air Fry Rack
- 1 x Food Tray
- 1 x Rotisserie Stick
- 1 x Crumb Tray
- 1 x Oven Rack



All six removable accessories provided with the appliance, designed for various cooking needs.

Setup and Installation

1. **Unpacking:** Carefully remove all packaging materials and accessories from the carton. Ensure all listed accessories are present.
2. **Placement:** Place the oven on a flat, stable, heat-resistant surface. Ensure there is at least 4 inches (10 cm) of clear space on all sides of the oven for proper ventilation. Do not place the oven near heat sources or in direct sunlight.
3. **Cleaning:** Before first use, wipe the exterior of the oven with a damp cloth. Wash all removable accessories (air fry basket, racks, trays, rotisserie stick) with warm, soapy water. Dry thoroughly.
4. **First Use Burn-in:** It is recommended to run the oven empty for about 15 minutes on the 'Bake' function at 400°F (200°C) to burn off any manufacturing oils. A slight odor or smoke may be present; this is normal and will dissipate. Ensure the area is well-ventilated during this process.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance (120V/60Hz).

Operating Instructions

The Galanz GT12SSDAN18 features intuitive controls with a digital display and two knobs for function selection and time/temperature adjustment.



The control panel with digital display and function selection.

General Operation:

1. **Turn On:** Plug in the appliance. The display will light up.
2. **Select Function:** Use the top knob (FUNCTION) to cycle through the 8 cooking modes. The selected function will be highlighted on the digital display.
3. **Adjust Time/Temperature:** Use the bottom knob (TEMP/TIME) to adjust the cooking temperature and time. Press the knob to toggle between temperature and time adjustment.
4. **Start/Cancel:** Press the 'START/CANCEL' button to begin or end a cooking cycle.
5. **Light:** Press the 'LIGHT' button to turn the interior oven light on or off.

Specific Cooking Functions:

- **Air Fry:** Ideal for crispy foods with minimal oil. Place food in the Air Fry Basket on the Air Fry Rack. Select 'Air Fry' function, set temperature (e.g., 400°F), and time.
- **Convection:** For faster and more even cooking. Use the Oven Rack or Food Tray. Select 'Convection', set temperature and time.
- **Rotisserie:** Perfect for roasting whole chickens or roasts. Secure food onto the Rotisserie Stick. Insert into the oven's rotisserie sockets. Select 'Rotisserie', set temperature and time.
- **Dehydrate:** For drying fruits, vegetables, or making jerky. Arrange thinly sliced food on the Air Fry Rack. Select 'Dehydrate', set temperature (e.g., 150°F) and extended time.
- **Toast:** For bread, bagels, and pastries. Place items directly on the Oven Rack. Select 'Toast', adjust toast shade level (time) using the knob.
- **Bake:** For general baking needs like cakes, cookies, and casseroles. Use the Food Tray or your own oven-safe bakeware on the Oven Rack. Select 'Bake', set temperature and time.
- **Broil:** For browning or crisping the top of dishes. Place food on the Food Tray on the highest rack position. Select 'Broil', set time. Monitor closely to prevent burning.
- **Pizza:** Optimized setting for cooking pizzas. Place pizza on the Oven Rack or Food Tray. Select 'Pizza', set size/time.

Maintenance and Cleaning

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. **Before Cleaning:** Always unplug the oven and allow it to cool completely before cleaning.
2. **Crumb Tray:** The Crumb Tray should be removed and cleaned regularly to prevent grease buildup and potential fire hazards. Slide it out from the bottom front of the oven, discard crumbs, and wash with warm, soapy water. Dry thoroughly before replacing.
3. **Interior:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive cleaner. Do not use steel wool or abrasive pads.
4. **Exterior:** Clean the exterior with a soft, damp cloth. Do not use harsh chemicals or abrasive cleaners.
5. **Accessories:** All removable accessories (Air Fry Basket, Air Fry Rack, Food Tray, Rotisserie Stick, Oven Rack) can be washed in warm, soapy water or placed in the dishwasher (top rack recommended for delicate parts). Ensure they are completely dry before storing or re-inserting into the oven.
6. **Heating Elements:** Do not attempt to clean the heating elements. Any food residue on them will burn off during operation.

Troubleshooting

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; power outage; circuit breaker tripped.	Ensure plug is securely in outlet; check household circuit breaker; try a different outlet.
Food not cooking evenly.	Improper rack position; overcrowding; incorrect temperature/time.	Refer to recipe for recommended rack position; do not overcrowd the basket/tray; adjust temperature and time as needed.

Problem	Possible Cause	Solution
Excessive smoke during cooking.	Grease buildup; fatty food dripping onto heating elements.	Clean the crumb tray and interior regularly; use a baking tray under the air fry basket for very fatty foods.
Digital display not working.	Power issue; internal malfunction.	Unplug and plug back in; if problem persists, contact customer support.

If you encounter issues not listed here, or if solutions do not resolve the problem, please contact Galanz customer support.

Specifications

Feature	Detail
Model Name	GT12SSDAN18
Capacity	1.1 Cu.Ft / 30 Liters
Power	1800W
Voltage	120 Volts / 60 Hz
Temperature Range	150°F - 450°F
Product Dimensions (D x W x H)	20"D x 12"W x 17"H
Weight	20.1 pounds
Color	Stainless Steel

Warranty and Support

For warranty information, product registration, or technical support, please refer to the official Galanz website or contact their customer service department. Keep your purchase receipt as proof of purchase for warranty claims.

Online Resources:

- Galanz Official Website: www.galanz.com/us/

Customer Service:

Please consult the contact information provided on the official website or your product packaging for the most up-to-date customer service details.

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