

GASTROBACK 42815

GASTROBACK 42815 5-in-1 Air Fryer & Pizza Countertop Oven User Manual

Model: 42815 | Brand: GASTROBACK

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage matches your power supply. Do not immerse the appliance, cord, or plug in water or other liquids.
- **Heat and Surfaces:** The appliance surfaces become hot during use. Use oven mitts when handling hot components. Do not touch hot surfaces directly.
- **Ventilation:** Always ensure adequate air circulation around the appliance. Do not block any ventilation openings.
- **Children:** This appliance is not intended for use by children. Keep the appliance and its cord out of reach of children.
- **Cleaning:** Always unplug the appliance and allow it to cool completely before cleaning.
- **Damage:** Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been damaged in any manner.
- **Intended Use:** Use the appliance only for its intended household purpose as described in this manual.

2. PRODUCT OVERVIEW

The GASTROBACK 42815 is a versatile 5-in-1 countertop oven designed for various cooking methods, including air frying, pizza baking, conventional oven functions, rotisserie, and dehydrating.



Front view of the GASTROBACK 42815 5-in-1 Air Fryer & Pizza Countertop Oven, showcasing its sleek black design and digital display.

Included Components:

The appliance comes with several accessories to enhance your cooking experience:

- Pizza Stone (30 cm)
- Air Fry Basket
- Baking Tray
- Wire Rack
- Rotisserie Spit



The GASTROBACK 42815 oven displayed with its full set of accessories, including the pizza stone, air fry basket, baking tray, wire rack, and rotisserie spit.

3. SETUP

Unpacking:

1. Carefully remove the appliance and all accessories from the packaging.
2. Remove any packing materials, stickers, or protective films from the appliance.

Placement:

- Place the oven on a stable, heat-resistant, and level surface.
- Ensure there is at least 10-15 cm of clear space on all sides of the oven for proper ventilation. Do not place it directly against a wall or under cabinets.
- Keep the appliance away from flammable materials, curtains, and heat sources.

Initial Cleaning:

- Before first use, wipe the exterior of the oven with a damp cloth.
- Wash all removable accessories (air fry basket, baking tray, wire rack, rotisserie spit, pizza stone) with warm, soapy water. Rinse thoroughly and dry completely.
- It is recommended to run the oven empty for about 15 minutes at 200°C (390°F) to burn off any manufacturing residues. A slight odor or smoke may be present during this initial run; this is normal. Ensure the area is well-ventilated.

4. OPERATING INSTRUCTIONS

Control Panel:

The GASTROBACK 42815 features intuitive knob controls and a digital display for easy operation.



A hand turning one of the control knobs on the GASTROBACK 42815 oven, demonstrating the ease of adjusting settings.

- **Left Knob:** Function selection (e.g., Air Fry, Pizza, Bake, Rotisserie, Dehydrate).
- **Right Knob:** Temperature and Time adjustment.
- **Digital Display:** Shows selected function, temperature, time, and other indicators.
- **Power Button:** Turns the appliance on/off.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

Cooking Functions:

The oven offers 7 different functions and 4 additional programs:

- **Defrost:** For thawing frozen foods.
- **Air Fry (Top Heat):** Ideal for crispy results with minimal oil.
- **Air Fry (Rotisserie):** For rotisserie cooking with air circulation.
- **Top Heat:** For browning and grilling.
- **Bottom Heat:** For gentle cooking from below.
- **Top & Bottom Heat:** Standard baking and roasting.
- **Grill:** For intense top-down heat.

Additional programs include Grilling, Defrosting, Pizza, and Fries.

Using the Air Fry Function:

1. Place food in the Air Fry Basket. Do not overcrowd.
2. Insert the basket into the oven on the appropriate rack level.

3. Select the 'Air Fry' function using the left knob.
4. Adjust temperature (55°C to 220°C) and time (up to 120 minutes) using the right knob.
5. Press the Start button.
6. Shake or flip food halfway through cooking for even crisping.



A hand carefully removing the air fry basket filled with perfectly golden and crispy french fries from the GASTROBACK oven.



A close-up view of a basket overflowing with golden, crispy french fries, ready to be served.

Using the Pizza Function:

1. Preheat the pizza stone inside the oven for at least 10-15 minutes at the desired temperature (e.g., 220°C).
2. Carefully transfer your pizza onto the hot pizza stone using a pizza peel.
3. Select the 'Pizza' program or 'Top & Bottom Heat' function.
4. Cook for approximately 8:30 minutes or until the crust is golden and cheese is bubbly.



The GASTROBACK 42815 oven in a kitchen setting, with a delicious-looking pizza baking on the pizza stone inside.

Using the Rotisserie Function:

1. Secure the poultry or roast onto the rotisserie spit.
2. Insert the rotisserie spit into the designated slots inside the oven.
3. Place the baking tray underneath to catch any drippings.
4. Select the 'Air Fry (Rotisserie)' function.
5. Set the desired temperature and cooking time.
6. Monitor cooking progress through the glass door.



A hand carefully positioning a whole chicken on the rotisserie spit inside the GASTROBACK 42815 oven, ready for roasting.

Using the Dehydrator Function:

1. Prepare thinly sliced fruits, vegetables, or herbs.
2. Arrange them in a single layer on the wire rack or air fry basket.
3. Select the 'Dehydrate' function.
4. Set a low temperature (e.g., 55-70°C) and a long cooking time (several hours, depending on food type).
5. Check periodically for desired dryness.



A hand carefully taking out a basket filled with perfectly dehydrated apple slices from the GASTROBACK 42815 oven.

5. MAINTENANCE AND CLEANING

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

General Cleaning:

- Always unplug the oven from the power outlet and allow it to cool completely before cleaning.
- Wipe the exterior with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- For the interior, wipe down with a damp cloth and mild detergent. For stubborn stains, a paste of baking soda and water can be used. Avoid harsh chemicals.
- Clean the glass door with a glass cleaner or a damp cloth.



An illuminated interior view of the GASTROBACK 42815 oven, showing the heating elements and the spacious cooking chamber, highlighting areas to clean.

Accessory Cleaning:

- All removable accessories (air fry basket, baking tray, wire rack, rotisserie spit, pizza stone) can be washed by hand with warm, soapy water.
- For baked-on food, soak the accessories in hot soapy water before scrubbing.
- Ensure all accessories are thoroughly dry before storing or re-inserting into the oven.

Storage:

Store the appliance in a cool, dry place when not in use. Ensure it is clean and dry before storage.

6. TROUBLESHOOTING

If you encounter issues with your GASTROBACK 42815 oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the plug is securely inserted. Test the outlet with another appliance. Press the power button firmly.
Food is not cooking evenly.	Overcrowding the basket/tray; incorrect temperature/time; food not flipped/shaken.	Cook in smaller batches. Adjust temperature and time as per recipe. Flip or shake food halfway through cooking.

Problem	Possible Cause	Solution
White smoke coming from the oven.	Excess fat/oil dripping onto heating elements; food residues.	Ensure the baking tray is used to catch drippings. Clean the oven interior thoroughly after each use.
Digital display not working.	Power issue; internal malfunction.	Unplug the oven for 5 minutes and plug it back in. If the issue persists, contact customer support.

If the problem persists after trying these solutions, please contact GASTROBACK customer support.

7. SPECIFICATIONS

Feature	Detail
Brand	GASTROBACK
Model Number	42815
Color	Black
Dimensions (L x W x H)	37.4 x 39.5 x 35.7 cm
Weight	8.1 Kilograms
Capacity	22 Liters
Power	1680 Watts
Voltage	220V
Material	Stainless Steel
Control Type	Knob Control
Special Features	5-in-1 functionality (Pizza Oven, Air Fryer, Mini Oven, Rotisserie, Dehydrator), Adjustable Timer (max 120 min), Adjustable Temperature (55°C to 220°C)
Included Components	Pizza stone, Air Fry basket, Baking tray, Wire rack, Rotisserie spit

8. WARRANTY AND SUPPORT

GASTROBACK products are manufactured to high-quality standards. For information regarding warranty coverage, spare parts availability, or technical support, please refer to the warranty card included with your purchase or visit the official GASTROBACK website.

For direct assistance, please contact GASTROBACK customer service through their official channels.

Related Documents

	GASTROBACK Design Oven Air Fry & Pizza: Operating Instructions and User Manual Comprehensive operating instructions and user manual for the GASTROBACK Design Oven Air Fry & Pizza (Item No. 42815), covering safety, features, operation, troubleshooting, care, and warranty information.
	Gastroback Design Oven Air Fry & Pizza: Operating Instructions & Guide This manual provides essential information for the safe and effective operation of your GASTROBACK® Design Oven Air Fry & Pizza. Learn about its versatile functions, including Air Fry and pizza cooking, along with detailed safety guidelines and operational tips to enhance your culinary experience.
	GASTROBACK® Design Oven Air Fry & Pizza Operating Instructions Comprehensive operating instructions for the GASTROBACK® Design Oven Air Fry & Pizza, covering safety, features, functions, troubleshooting, and maintenance.
	GASTROBACK Design Oven Air Fry & Pizza User Manual This user manual provides comprehensive instructions for operating the GASTROBACK Design Oven Air Fry & Pizza. It covers safety precautions, features, functions, operating procedures, cleaning, and troubleshooting.



[GASTROBACK® Design Oven Air Fry & Pizza Operating Instructions](#)

Comprehensive operating instructions for the GASTROBACK® Design Oven Air Fry & Pizza, covering safety, features, functions, troubleshooting, and maintenance.

lang:en score:28 filesize: 548.52 K page_count: 25 document date: 2025-06-19



[GASTROBACK Design Oven Air Fry & Pizza User Manual](#)

This user manual provides comprehensive instructions for operating the GASTROBACK Design Oven Air Fry & Pizza. It covers safety precautions, features, functions, operating procedures, cleaning, and troubleshooting.

lang:de score:27 filesize: 575.12 K page_count: 29 document date: 2025-06-19



[GASTROBACK Design Oven Air Fry & Pizza: Operating Instructions and User Manual](#)

Comprehensive operating instructions and user manual for the GASTROBACK Design Oven Air Fry & Pizza (Item No. 42815), covering safety, features, operation, troubleshooting, care, and warranty information.

lang:en score:27 filesize: 532.12 K page_count: 25 document date: 2024-03-04



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SPOIL YOUR SELF! 15 pages new products design oven air fry pizza individual test 5 in 1 fryer mini grill rotisser and dehydrator rrp 249 99 € item no 42815 IFA PressPack engl 2022 web gastroback de media 79 b3 ea |||

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[Gastroback Design Oven Air Fry & Pizza: Operating Instructions & Guide](#)

This manual provides essential information for the safe and effective operation of your GASTROBACK® Design Oven Air Fry & Pizza. Learn about its versatile functions, including Air Fry and pizza cooking, along with detailed safety guidelines and operational tips to enhance your culinary experience.

lang:en **score:24** filesize: 528.6 K page_count: 25 document date: 2022-01-04



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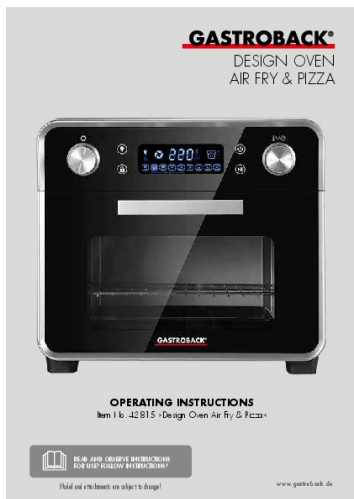
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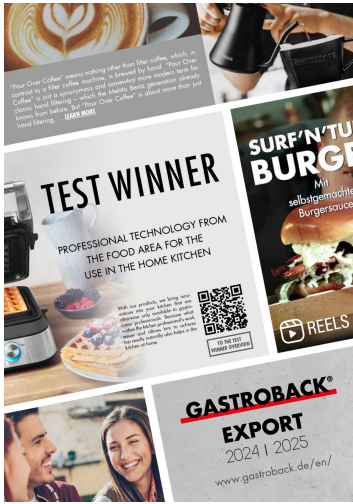
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PRESSEMAPPE LASS ES DIR GUT GEHEN Die GASTROBACK Produktwelt LIVE
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[GASTROBACK Design Oven Air Fry & Pizza: Operating Instructions](#)

Discover the GASTROBACK Design Oven Air Fry & Pizza (Item No. 42815). This
comprehensive operating manual details its features, functions, safety guidelines, and
tips for optimal use, including air frying and pizza making.

lang:en **score:22** filesize: 532.28 K page_count: 25 document date: 2025-04-08



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te an den GASTROBACK® Kundenservice Gewerbestr 20 D 21279 Hollenstedt Telefon 04165 222500

oder E Mail info@gastroback.de ALLGEMEINE HINWEISE ZUR qvc wcsstore DE content pim |||

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[GASTROBACK® Katalog 2024/2025: Hochwertige Küchengeräte für Ihr Zuhause](#)

Entdecken Sie den GASTROBACK® Katalog 2024/2025 mit einer breiten Palette an hochwertigen Küchengeräten, von Espressomaschinen und Slow Juicern bis hin zu Backöfen und Luftreinigern. Erleben Sie professionelle Technik für Ihre Küche.
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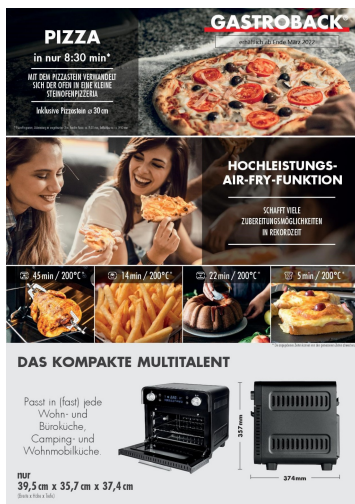
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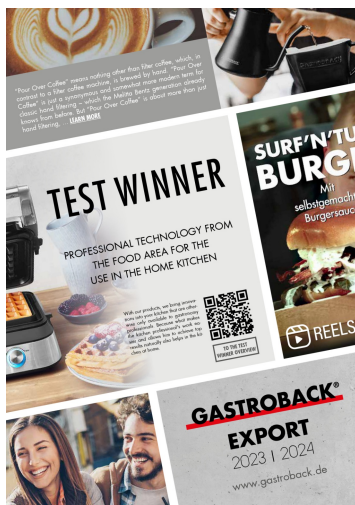
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Ofen Air Fry Pizza GEBRAUCHSANLEITUNG LESEN UND BEACHTEN

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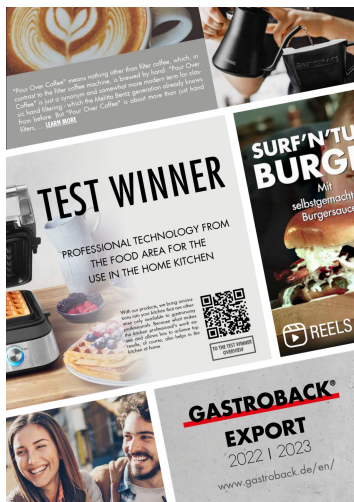
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42815 Dimensions: Housing: approx.395mm x 374mm x 357mm W x D x H Oven room: approx.315mm x 305mm...

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