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GOURMETmaxx 03543

GOURMETmaxx Digital Hot Air Fryer 3L - Model 03543 Instruction Manual

This manual provides essential information for the safe and efficient operation of your GOURMETmaxx Digital Hot Air Fryer.

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, heat-resistant surface, away from walls and other appliances, to ensure adequate air circulation.
- Do not immerse the appliance housing, cord, or plug in water or other liquids.
- Keep children and pets away from the appliance during operation. The surface can become very hot.
- Do not block the air inlet or outlet vents during operation.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Exercise extreme caution when removing the hot air fryer basket or disposing of hot grease.

2. PRODUCT OVERVIEW

The GOURMETmaxx Digital Hot Air Fryer uses rapid hot air circulation to cook food with little to no oil, offering a healthier alternative to traditional frying. It features a digital touch display for easy operation and precise control.



Image: The GOURMETmaxx Digital Hot Air Fryer in black, shown with a basket of golden fries and a plate of chicken nuggets, demonstrating its primary function.

Key Features:

- **Capacity:** 3 Liters, suitable for 2-3 portions of fries or a whole chicken.

- **Power:** 1300 Watts for efficient cooking.
- **Control:** Intuitive digital touch display.
- **Timer:** 60-minute timer with automatic shut-off for safety and convenience.
- **Programs:** 6 preset programs for various foods: Fries, Shrimp, Poultry, Cake, Fish, and Meat.
- **Technology:** Rapid hot air circulation for crispy results with minimal fat.



Image: A detailed view of the GOURMETmaxx Digital Hot Air Fryer, highlighting its touch display, 60-minute timer function, automatic shut-off, and the internal hot air circulation system for crispy results. The capacity of 3 liters is also indicated.

3. SETUP

Unpacking and Initial Placement:

1. Carefully remove the air fryer and all packaging materials from the box.
2. Check that all parts are present and undamaged.
3. Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm (4 inches) of free space around the back and sides of the appliance for proper ventilation.

4. Do not place the appliance near flammable materials or heat sources.

Before First Use:

1. Wipe the exterior of the appliance with a damp cloth.
2. Remove the frying basket and clean it thoroughly with hot water, dish soap, and a non-abrasive sponge. Rinse and dry completely.
3. Insert the frying basket back into the appliance.
4. It is recommended to run the air fryer for about 10 minutes without food on its highest temperature setting during the first use to burn off any manufacturing residues. A slight odor or smoke may be present, which is normal. Ensure good ventilation during this process.

4. OPERATING INSTRUCTIONS

Basic Operation:

1. Plug the power cord into a grounded wall outlet. The appliance will beep, and the display will light up briefly.
2. Pull out the frying basket by the handle. Place your ingredients into the basket. Do not overfill the basket.
3. Slide the frying basket back into the air fryer until it clicks into place.
4. Press the power button (**U**) to turn on the display.
5. Use the temperature control buttons (+ / -) to set the desired cooking temperature.
6. Use the timer control buttons (+ / -) to set the desired cooking time.
7. Press the power button (**U**) again to start the cooking process. The fan and heating element will activate.
8. During cooking, you can pull out the basket to shake or turn food. The appliance will pause automatically and resume when the basket is reinserted.
9. Once the timer reaches zero, the appliance will beep and automatically shut off. Carefully pull out the basket and remove the cooked food.

Using Preset Programs:

The air fryer comes with 6 pre-programmed settings for common dishes. These settings automatically adjust the temperature and time for optimal results.



BRINGT FETTARMES FRITTIEREN AUF DEN PUNKT!

Image: A collage showing different food items like roasted meat, golden fries, salmon with asparagus, and chicken pieces, illustrating the versatility of the air fryer's preset programs.

1. After turning on the display, press the 'M' button to cycle through the preset programs.
2. Each press of the 'M' button will select a different program (Fries, Shrimp, Poultry, Cake, Fish, Meat). The corresponding icon will light up on the display.
3. Once you have selected your desired program, press the power button **U** to start cooking.
4. You can manually adjust the time and temperature of a preset program before starting if needed.

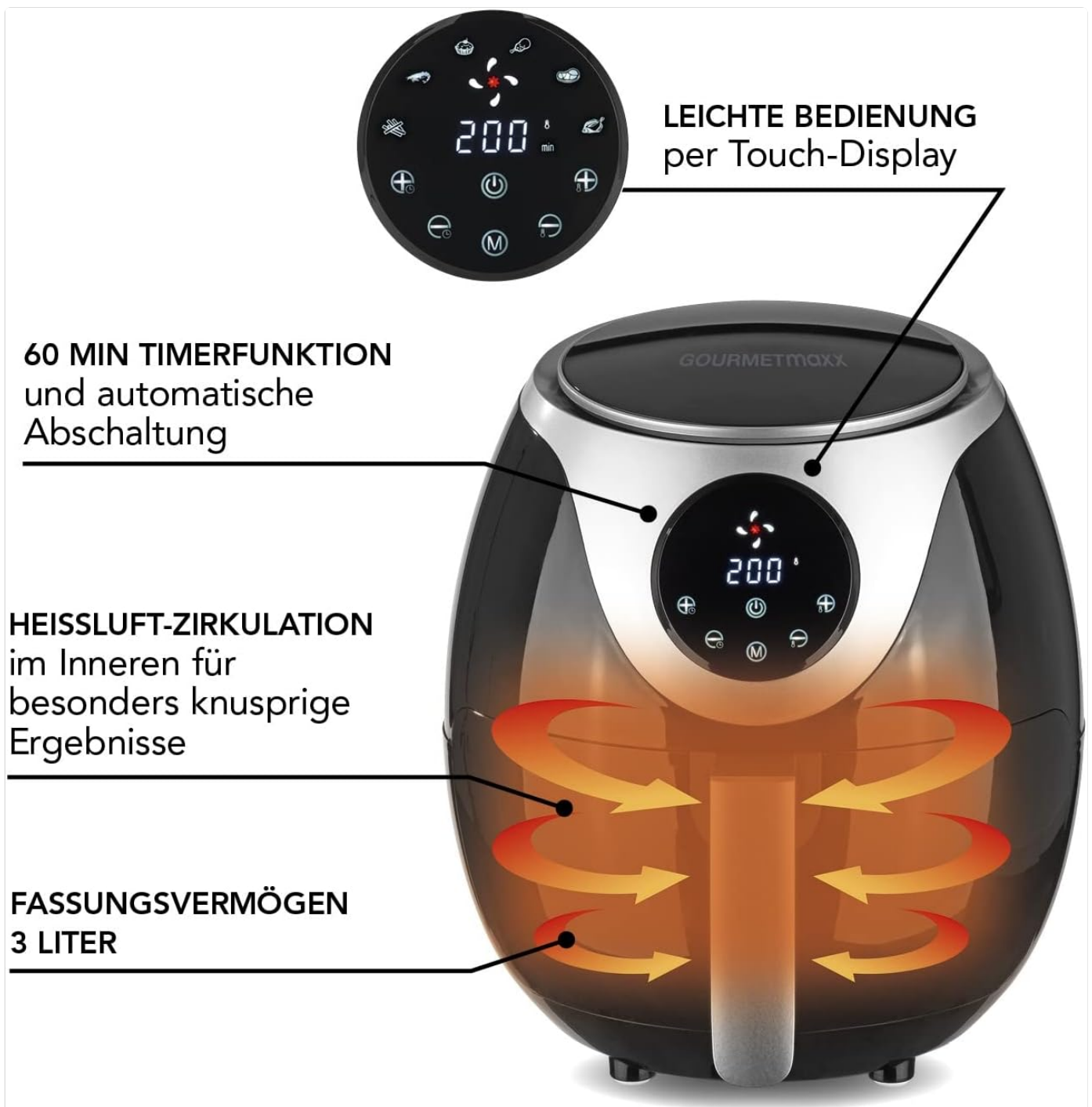


Image: A collage featuring cooked shrimp and muffins, highlighting two of the specific preset programs available on the GOURMETmaxx Digital Hot Air Fryer.

5. MAINTENANCE AND CLEANING

Regular cleaning of your air fryer will ensure optimal performance and extend its lifespan.

Cleaning Instructions:

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners.
3. Remove the frying basket. Wash the basket with hot water, dish soap, and a non-abrasive sponge. The basket has a non-stick coating, so avoid metal utensils or harsh scrubbing pads.
4. *Note: The frying basket is NOT dishwasher safe.*
5. Clean the interior of the appliance with a damp cloth. If necessary, use a mild detergent.
6. Ensure all parts are completely dry before storing or reusing the appliance.

Storage:

Store the cleaned and dried air fryer in a cool, dry place, away from direct sunlight and out of reach of children.

6. TROUBLESHOOTING

If you encounter any issues with your GOURMETmaxx Digital Hot Air Fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support.
Food is not cooked evenly.	Basket overloaded; food not shaken/turned; incorrect temperature/time.	Do not overfill the basket. Shake or turn food halfway through cooking. Adjust temperature and time as needed.
White smoke comes from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and interior thoroughly after each use. For high-fat foods, excess oil may drip into the bottom. This is normal.
Food is not crispy.	Too much moisture in food; insufficient cooking time/temperature.	Pat food dry before cooking. Increase cooking time or temperature slightly. Ensure not to overcrowd the basket.

7. SPECIFICATIONS

Technical details for the GOURMETmaxx Digital Hot Air Fryer, Model 03543.



Image: A diagram illustrating the dimensions of the GOURMETmaxx Digital Hot Air Fryer, showing its height (31.4 cm), width (30.2 cm), and depth (26.5 cm).

Feature	Detail
Model Number	03543
Brand	GOURMETmaxx
Capacity	3 Liters
Power Output	1300 Watts
Dimensions (L x W x H)	26.5 x 30.2 x 31.4 cm
Weight	4.2 Kilograms
Color	Black
Control Method	Touch
Special Features	60-minute timer, Automatic shut-off
Non-stick Coating	Yes
Dishwasher Safe	No (for basket)

8. WARRANTY AND SUPPORT

For warranty information, please refer to the documentation included with your product packaging or visit the official GOURMETmaxx website.

If you require technical support or have questions not covered in this manual, please contact GOURMETmaxx customer service through their official channels.