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Elite Gourmet EAF1222SS

Elite Gourmet EAF1222SS Air Fryer Oven Instruction Manual

Model: EAF1222SS

Brand: Elite Gourmet

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended household use.
- This appliance is for household use only.

PRODUCT OVERVIEW

The Elite Gourmet EAF1222SS Air Fryer Oven is a versatile kitchen appliance designed for various cooking methods including air frying, baking, grilling, roasting, broiling, rotisserie, toasting, warming, and dehydrating. It features a 12.7-quart capacity and stylish stainless steel finish with dual French doors for easy access.



Image: The Elite Gourmet EAF1222SS Air Fryer Oven, showcasing its stainless steel exterior and dual French doors, with a basket of golden-brown french fries visible inside.



VERSATILE

Air Fry, Bake, Roast, Toast, dehydrate or Warm all of your favorite foods.

FASTER & ENERGY EFFICIENT

Air Fryer Ovens circulate superhot air enveloping food cooking up to 50% faster & using less energy than conventional ovens.



ELEGANT DESIGN WITH FRENCH DOORS

All stainless steel body, control panel & handles and tempered glass French doors.

Image: A graphic illustrating the versatility of the Elite Gourmet Air Fryer Oven, highlighting its capabilities for air frying, baking, roasting, toasting, dehydrating, and warming various foods.

COMPONENTS AND ACCESSORIES

The Elite Gourmet EAF1222SS Air Fryer Oven comes with the following components and accessories:

- **Main Unit:** The air fryer oven with dual French doors.
- **Air Fry Basket:** (10" x 8.5" x 1") Ideal for air frying and toasting.
- **Baking Tray:** (9.9" x 8.5" x 0.5") Suitable for baking chicken, steaks, vegetables, and more.
- **Drop-down Crumb Tray:** Collects crumbs and drips for easy cleaning.
- Instruction Manual with Cooking Guide and 25 Recipes.

PRECISE CONTROLS & SIMPLE TO USE

Timer & temperature controls for perfect cooking results



Image: A close-up view of the Elite Gourmet Air Fryer Oven's control panel and the included accessories: an air fry basket and a baking tray, with their dimensions specified.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials, stickers, and labels from the appliance.
2. **Placement:** Place the air fryer oven on a stable, level, heat-resistant surface, away from walls or other appliances to ensure proper ventilation. Ensure there is at least 4 inches of space on all sides.
3. **Initial Cleaning:** Before first use, wipe the exterior of the unit with a damp cloth. Wash the air fry basket, baking tray, and crumb tray in warm, soapy water. Rinse and dry thoroughly.
4. **First Run (Burn-in):** It is recommended to run the appliance empty for about 10-15 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor or smoke may be present during this process; this is normal. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

The Elite Gourmet Air Fryer Oven features simple manual controls for temperature and time.

PRECISE CONTROLS & SIMPLE TO USE

Timer & temperature controls for perfect cooking results



Image: A detailed view of the two control knobs on the Elite Gourmet Air Fryer Oven: the left knob for temperature adjustment (0°F to 450°F) and the right knob for the timer (up to 60 minutes with auto shut-off).

Temperature and Timer Controls

- **Temperature Knob:** Located on the left, this knob allows you to set the cooking temperature from 140°F to 450°F.
- **Timer Knob:** Located on the right, this knob sets the cooking time up to 60 minutes. The oven will automatically shut off when the timer reaches zero.

General Cooking Steps

1. **Prepare Food:** Place your food in the air fry basket or on the baking tray. For best air frying results, ensure food is not overcrowded.
2. **Insert Tray/Basket:** Slide the air fry basket or baking tray into the appropriate rack position inside the oven.
3. **Close Doors:** Ensure both French doors are fully closed.
4. **Set Temperature:** Turn the Temperature Knob to your desired cooking temperature.
5. **Set Timer:** Turn the Timer Knob to the desired cooking time. The oven will begin heating immediately.
6. **Monitor Cooking:** You can open the French doors to check on food during cooking. The oven will pause operation when doors are open and resume when closed.

7. **Completion:** The oven will automatically shut off and a bell will sound when the timer reaches zero. Carefully remove cooked food using oven mitts.

Cooking Functions

This appliance supports multiple cooking functions:

- **Air Fry:** Circulates superheated air for crispy results with little to no oil. Ideal for fries, chicken wings, nuggets.
- **Bake:** For cakes, cookies, casseroles, and other baked goods.
- **Roast:** Perfect for meats and vegetables, achieving tender interiors and browned exteriors.
- **Broil:** Uses top heating elements for quick browning and melting.
- **Rotisserie:** (Requires optional rotisserie accessory, not included with standard package) For roasting whole chickens or roasts.
- **Toast:** For bread, bagels, and pastries.
- **Warm:** Keeps food warm without overcooking.
- **Dehydrate:** Low temperature, long duration cooking for drying fruits, vegetables, and making jerky.

FASTER & HEALTHIER

Air Frying cooks faster and uses 85% Less Oil than conventional deep frying while maintaining that delicious crispy, crunchy texture.



Image: The Elite Gourmet Air Fryer Oven in operation, with chicken pieces in the upper basket and french fries in the lower tray, demonstrating its ability to cook multiple items simultaneously for faster and healthier meals.

MAINTENANCE AND CLEANING

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

- 1. Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
- 2. Clean Accessories:** The air fry basket and baking tray are dishwasher safe for easy cleaning. The crumb tray should be removed and cleaned after each use.
- 3. Interior Cleaning:** Wipe the interior walls with a damp cloth and mild detergent. For stubborn stains, a non-abrasive sponge can be used. Avoid abrasive cleaners or metal scouring pads.
- 4. Exterior Cleaning:** Wipe the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
- 5. Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Elite Gourmet Air Fryer Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure the power cord is securely plugged into a working outlet. Set the timer to the desired cooking duration.
Food is not cooked evenly.	Overcrowding the basket; incorrect temperature/time; food not shaken/flipped.	Do not overcrowd the basket; cook in smaller batches if necessary. Adjust temperature and time as per recipe. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; high fat content food.	Clean the appliance thoroughly after each use. For high-fat foods, place a piece of aluminum foil at the bottom of the baking tray to catch drips.
Appliance smells during first use.	Manufacturing residues burning off.	This is normal for first use. Ensure good ventilation. The smell will dissipate after a few uses.

SPECIFICATIONS

Feature	Detail
Model Name	Elite Gourmet EAF1222SS Air Fryer Oven Double French Doors
Model Number	EAF1222SS
Capacity	12 Liters / 12.7 Quarts
Product Dimensions (D x W x H)	15"D x 16"W x 14.75"H
Wattage	1500 Watts
Voltage	120V
Material	Stainless Steel
Control Method	Manual (Knobs)
Max Temperature Setting	450°F (232°C)
Special Feature	Programmable, Dual French Doors
UPC	717056131021



5-6 lb Chicken



8 inch pizza



1.5 lbs fries



4 slices of toast

Image: A visual representation of the Elite Gourmet Air Fryer Oven's dimensions (15"D x 16"W x 14.75"H) and its 12.5 Qt capacity, along with examples of food items it can accommodate, such as a 5-6 lb chicken, an 8-inch pizza, 1.5 lbs of fries, and 4 slices of toast.

WARRANTY AND CUSTOMER SUPPORT

Elite Gourmet is a trusted brand with over 40 years of experience, committed to delivering high-quality products. For any inquiries regarding warranty, product support, or troubleshooting not covered in this manual, please contact our US-based support team.

You can reach Elite Gourmet customer support via phone, email, or live chat. Refer to the product packaging or the official Elite Gourmet website for the most current contact information.