

G3 Ferrari G10212

G3 Ferrari G10212 Friggisano 8L Air Fryer User Manual

Model: G10212 | Brand: G3 Ferrari

1. IMPORTANT SAFETY INSTRUCTIONS

Please read this manual carefully before using the appliance and keep it for future reference. Improper use may cause damage to the appliance or personal injury.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local mains voltage before connecting. Do not immerse the appliance, cord, or plug in water or other liquids.
- **Hot Surfaces:** The appliance surfaces become hot during use. Always use oven mitts when handling hot components. Do not touch hot surfaces directly.
- **Ventilation:** Do not block any ventilation openings. Ensure adequate space (at least 10 cm) around the appliance for proper air circulation.
- **Children and Vulnerable Persons:** This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- **Placement:** Place the appliance on a stable, heat-resistant surface, away from flammable materials.
- **Food Preparation:** Do not overfill the basket. Do not add excessive oil directly into the basket, as this may cause fire.
- **Maintenance:** Always unplug the appliance and allow it to cool completely before cleaning or performing any maintenance.

2. PRODUCT OVERVIEW

The G3 Ferrari G10212 Friggisano 8L Air Fryer is designed for healthy cooking with little to no oil. Familiarize yourself with its components:

- **Main Unit:** Houses the heating element and fan.
- **Digital Control Panel:** Touch-sensitive display for setting temperature, time, and selecting programs.
- **Cooking Basket:** Removable, non-stick basket for holding food. Features a clear viewing window.

- **Grill Plate:** Removable non-stick plate placed inside the cooking basket for optimal air circulation.
- **Handle:** Ergonomic handle for safely pulling out the cooking basket.



This image shows the front of the G3 Ferrari G10212 Friggisano 8L Air Fryer, highlighting its digital display with various cooking program icons, temperature, and timer controls. The main unit is black with a silver accent band.



This image illustrates the air fryer with its cooking basket extended, demonstrating the ample capacity suitable for preparing dishes like french fries. The basket features a clear viewing window.



A close-up view of the removable non-stick grill plate, designed to allow air circulation for even cooking and easy cleaning. This plate sits at the bottom of the cooking basket.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials, stickers, and labels from the appliance.
2. **Cleaning:** Wash the cooking basket and grill plate with hot water, mild dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 10 cm of free space on the back, sides, and above the appliance for proper ventilation.
4. **Initial Run (Burn-in):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 180°C (350°F) to eliminate any manufacturing odors. A slight smell or smoke may occur, which is normal. Ensure the area is well-

ventilated.

5. **Power Connection:** Plug the power cord into a grounded wall outlet. The appliance is now ready for use.



This image provides a perspective view of the G3 Ferrari G10212 Friggisano 8L Air Fryer, clearly indicating its physical dimensions: 38 cm (depth), 31 cm (width), and 33 cm (height). This helps in planning counter space.

4. OPERATING INSTRUCTIONS

Digital Control Panel

The air fryer features an intuitive digital display with touch controls:

- **Power Button:** Turns the appliance on/off.
- **Menu Button:** Cycles through the 10 pre-set cooking programs.
- **Temperature Controls (+/-):** Adjusts the cooking temperature (80-200°C).
- **Time Controls (+/-):** Adjusts the cooking time (up to 60 minutes).
- **Start/Stop Button:** Initiates or pauses the cooking process.

Using Pre-set Programs

1. Place food in the cooking basket, ensuring the grill plate is inserted. Slide the basket back into the main unit.
2. Press the **Power Button** to turn on the display.
3. Press the **Menu Button** repeatedly to cycle through the 10 pre-set programs until the desired program icon is highlighted. The display will show the default time and temperature for that program.
4. Optionally, adjust the time and temperature using the **Time (+/-)** and **Temperature (+/-)** buttons.

5. Press the **Start/Stop Button** to begin cooking.

Manual Operation

1. Place food in the cooking basket and slide it into the main unit.
2. Press the **Power Button**.
3. Use the **Temperature (+/-)** buttons to set the desired cooking temperature (e.g., 180°C).
4. Use the **Time (+/-)** buttons to set the desired cooking time (e.g., 20 minutes).
5. Press the **Start/Stop Button** to begin cooking.

During Cooking

- You can pull out the cooking basket at any time to check or shake the food. The appliance will automatically pause and resume when the basket is reinserted.
- Some recipes may require shaking or turning food halfway through cooking for even results.
- The air fryer will beep when the cooking cycle is complete.

5. COOKING GUIDE AND TIPS

The G3 Ferrari G10212 Friggisano 8L Air Fryer is versatile for various dishes. Here are some general tips:

- **Oil Usage:** For best results, lightly toss fresh ingredients with a small amount of oil (1 tablespoon or less) before air frying. Pre-packaged frozen foods often do not require additional oil.
- **Preheating:** Preheating the air fryer for 3-5 minutes before adding food can improve cooking results, especially for items that require a crispy exterior.
- **Batch Cooking:** For larger quantities, cook in smaller batches to ensure even cooking and crispiness. Overfilling the basket can lead to unevenly cooked food.
- **Shaking/Tossing:** For smaller items like fries, nuggets, or vegetables, shake the basket halfway through cooking to ensure all sides are exposed to the hot air.
- **Doneness:** Always check food for doneness, especially meats and poultry, using a food thermometer if necessary.
- **Recipe Book:** Refer to the included recipe book for specific cooking times and temperatures for various foods.

6. MAINTENANCE AND CLEANING

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

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Cleaning the Basket and Grill Plate:** Remove the cooking basket and grill plate. Wash them with hot water, mild dish soap, and a non-abrasive sponge. For stubborn residue, soak them in hot soapy water for about 10 minutes. The manufacturer states the item is **not dishwasher safe**.
3. **Cleaning the Interior:** Wipe the interior of the appliance with a damp cloth. For stubborn food residues, use a non-abrasive sponge and mild dish soap. Ensure no water enters the heating element area.
4. **Cleaning the Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they can damage the finish.

5. **Storage:** Ensure all parts are clean and dry before storing the appliance. Store it in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Try a different outlet.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/turned.	Cook in smaller batches. Shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use. Fatty food being cooked.	Clean the basket and interior thoroughly. Remove excess oil from food before cooking.
Food is not crispy.	Too much moisture in food. Not enough oil. Temperature too low.	Pat food dry before cooking. Lightly toss with oil. Increase temperature slightly.

8. SPECIFICATIONS

Technical details for the G3 Ferrari G10212 Friggisano 8L Air Fryer:

Feature	Detail
Model Name	Friggisano 8L
Model Number	G1021200
Brand	G3 Ferrari
Capacity	8 Liters
Power Output	1700 Watts
Voltage	220 Volts
Minimum Temperature Setting	80 Degrees Celsius
Maximum Temperature Setting	200 Degrees Celsius
Control Method	Touch
Product Dimensions (DxWxH)	38P x 31l x 33H cm
Special Feature	Metal cooking chamber

Feature	Detail
Non-stick Coating	Yes
Dishwasher Safe	No
Material	Plastic or coated metal (interior)
Country of Origin	China

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your product or contact G3 Ferrari customer service. Keep your proof of purchase for any warranty claims.

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.

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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