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› Plum Chef 13QT Air Fryer Convection Oven GA13S-01 Instruction Manual

Plum chef GA13S-01

Plum Chef 13QT Air Fryer Convection Oven

Model: GA13S-01

Brand: Plum Chef

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully before operating this appliance.

- **Do not touch hot surfaces.** Always use oven mitts or gloves when handling hot materials.
- To protect against electrical shock, do not immerse the cord, plugs, or the appliance body 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 the cord hang over the edge of a 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 the appliance for other than intended use.
- Ensure adequate ventilation around the appliance during operation. Do not block any ventilation openings.

PRODUCT OVERVIEW

The Plum Chef 13QT Air Fryer Convection Oven GA13S-01 is a versatile kitchen appliance designed for healthy, oil-free cooking. It combines the functions of an air fryer, convection oven, and toaster oven, offering a wide range of cooking possibilities.

This appliance utilizes 360° hot air circulation technology to cook food quickly and evenly, resulting in crispy and delicious dishes with up to 90% less oil. Its 13-quart capacity is suitable for families of 1-3 people, accommodating items like 0.7 lbs

of french fries, a 6-inch pizza, 1.1 lbs of chicken or fish, or 4 slices of toast.

Key Features:

- **All-in-One Cooking:** Air fry, bake, rotisserie, broil, dehydrate, reheat, toast, proof, and keep warm.
- **Healthier Diet:** Cooks with little to no oil, reducing fat and calories.
- **Even Cooking:** 360° hot air circulation ensures thorough and consistent results.
- **Precision Control:** Three manual knobs for adjusting temperature, timer, and cooking mode.
- **Safety Features:** Automatic shut-off and temperature control for safe operation.

Components:

- Main Unit (Air Fryer Convection Oven)
- Bake Tray
- Mesh Rack
- Retrieval Clip



Image: The Plum Chef 13QT Air Fryer Convection Oven GA13S-01 with its door open, revealing a perfectly roasted chicken and vegetables on a baking tray inside. The control knobs for temperature, function, and timer are visible at the top.

SETUP

Unpacking and Placement:

1. Carefully remove the appliance and all accessories from the packaging.
2. Remove any stickers or labels.
3. Place the appliance on a stable, level, heat-resistant surface. Ensure there is at least 4 inches (10 cm) of clearance on all sides and above the appliance for proper ventilation.
4. Do not place the appliance directly against a wall or under cabinets.

Initial Cleaning:

1. Wipe the exterior of the appliance with a damp cloth.

2. Wash the bake tray, mesh rack, and retrieval clip in warm, soapy water. Rinse thoroughly and dry completely.
3. Do not use abrasive cleaners or scouring pads, as these can damage the non-stick surfaces.

First Use:

Before using the appliance for the first time, it is recommended to run it empty to eliminate any manufacturing odors.

1. Plug the appliance into a grounded electrical outlet.
2. Set the temperature to 400°F (200°C) and the timer to 15 minutes.
3. Allow the appliance to run through the cycle. A slight odor or smoke may be present, which is normal.
4. Once the cycle is complete, unplug the appliance and let it cool down completely.



Image: The Plum Chef 13QT Air Fryer Convection Oven GA13S-01 positioned on a clean kitchen countertop, surrounded by various food items, illustrating its compact size and suitability for kitchen environments.

OPERATING INSTRUCTIONS

The Plum Chef Air Fryer Convection Oven features three manual control knobs for intuitive operation.

Control Knobs:

- **Temperature Knob (Left):** Adjusts the cooking temperature from 100°F to 450°F (38°C to 232°C).
- **Function Knob (Middle):** Selects the cooking mode: Air Fry, Grill, Bake, Defrost, Low.
- **Timer Knob (Right):** Sets the cooking time up to 60 minutes. The appliance features an automatic shut-off when the timer reaches zero.

Basic Operation:

1. **Prepare Food:** Place your food on the appropriate accessory (bake tray, mesh rack). For best air frying results, ensure food is not overcrowded.
2. **Insert Accessory:** Slide the accessory with food into the desired rack position inside the oven.
3. **Select Function:** Turn the Function knob to your desired cooking mode (e.g., Air Fry, Bake).
4. **Set Temperature:** Turn the Temperature knob to the recommended temperature for your recipe.
5. **Set Timer:** Turn the Timer knob to the desired cooking time. The appliance will begin heating immediately.
6. **Monitor Cooking:** The internal light allows you to monitor food without opening the door.
7. **Completion:** The appliance will automatically shut off and chime when the timer reaches zero. Carefully remove food using the retrieval clip or oven mitts.



Image: A detailed view of the control panel of the Plum Chef 13QT Air Fryer Convection Oven GA13S-01, highlighting the three manual knobs for temperature, function, and timer settings, along with the power button.

COOKING GUIDE

The Plum Chef Air Fryer Convection Oven is designed to make cooking a variety of dishes simple and efficient. The 360° hot air circulation ensures even cooking and crispy results with minimal oil.

General Tips:

- **Preheating:** For best results, preheat the oven for 5-10 minutes before adding food, especially for air frying and baking.
- **Oil Usage:** While designed for oil-free cooking, a light spray of oil can enhance crispiness for some foods.
- **Shake/Flip:** For even cooking, especially with smaller items like fries or nuggets, shake the mesh basket or flip food halfway through the cooking time.
- **Don't Overcrowd:** Cook food in single layers or small batches to allow hot air to circulate effectively. Overcrowding can lead to uneven cooking.
- **Adjust Times:** Cooking times may vary based on food density, size, and initial temperature. Always use a food thermometer to ensure food is cooked to safe internal temperatures.

Capacity Guidelines:

- French Fries: Up to 0.7 lbs
- Pizza: Up to 6 inches
- Chicken/Fish: Up to 1.1 lbs
- Toast: Up to 4 slices



Image: The Plum Chef 13QT Air Fryer Convection Oven GA13S-01 on a kitchen counter, showcasing its capacity by illustrating various food items it can prepare, such as french fries, pizza, chicken, fish, and toast.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your Plum Chef Air Fryer Convection Oven.

Before Cleaning:

1. Always unplug the appliance from the power outlet.
2. Allow the appliance to cool down completely before cleaning any part.

Cleaning the Main Unit:

- Wipe the exterior with a soft, damp cloth.
- Clean the interior walls with a damp cloth and mild detergent if necessary. Ensure all detergent residue is wiped away.
- The appliance is designed to be stain-resistant, making cleaning easier.
- **Do not immerse the main unit in water or any other liquid.**

Cleaning Accessories:

- The bake tray, mesh rack, and retrieval clip can be washed in warm, soapy water.
- For stubborn food residue, soak the accessories in warm water for a few minutes before cleaning.
- Rinse thoroughly and dry completely before storing or next use.
- **The accessories are NOT dishwasher safe.** Hand wash only.

Storage:

Store the appliance in a cool, dry place when not in use. Ensure all parts are clean and dry before storage.

TROUBLESHOOTING

If you encounter any issues with your Plum Chef Air Fryer Convection 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; timer not set.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker. Turn the timer knob to the desired cooking time.
Food is not cooked evenly.	Overcrowding; food not shaken/flipped; incorrect temperature/time.	Cook in smaller batches. Shake or flip food halfway through cooking. Adjust temperature and time according to recipe.
White smoke coming from the appliance.	Grease residue from previous use; fatty food cooking.	Clean the appliance and accessories thoroughly after each use. For fatty foods, place a small amount of water in the bottom of the drip tray to reduce smoke.
Food is not crispy.	Too much moisture; overcrowding; insufficient cooking time/temperature.	Pat food dry before cooking. Do not overcrowd the basket. Increase cooking time or temperature slightly. A light spray of oil can help.

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

SPECIFICATIONS

Detailed technical specifications for the Plum Chef 13QT Air Fryer Convection Oven Model GA13S-01.

Feature	Specification
Model Number	GA13S-01
Capacity	13 Quarts
Product Dimensions (D x W x H)	11.65"D x 12.4"W x 12.47"H (29.6cm D x 31.5cm W x 31.7cm H)
Color	Black
Material	Metal
Output Wattage	1500 Watts
Min Temperature Setting	100 Degrees Fahrenheit (38°C)
Max Temperature Setting	450 Degrees Fahrenheit (232°C)
Control Method	Manual Knobs
Air Frying Technology	Rapid Air Circulation
Special Features	Automatic Shut-Off, Stain Resistant, Temperature Control, Timer
Dishwasher Safe	No (for accessories)



Image: The Plum Chef 13QT Air Fryer Convection Oven GA13S-01 shown with its key dimensions (depth, width, height) clearly marked, providing a visual reference for its size.

WARRANTY AND SUPPORT

Plum Chef is committed to providing high-quality products and customer satisfaction. For any questions, concerns, or technical assistance regarding your Plum Chef 13QT Air Fryer Convection Oven GA13S-01, please contact our customer support team.

Please refer to your purchase documentation or the Plum Chef official website for specific warranty details and contact information. Keep your proof of purchase for warranty claims.

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