

GOURMETmaxx 16818

GOURMETmaxx FryUp Vertical Dual-Chamber XL 12L Air Fryer Instruction Manual

Model: 16818 | Brand: GOURMETmaxx

1. INTRODUCTION

Thank you for choosing the GOURMETmaxx FryUp Vertical Dual-Chamber XL 12L Air Fryer. This appliance is designed to prepare a variety of meals using hot air circulation, offering a healthier alternative to traditional frying. With its innovative vertical design and dual cooking chambers, you can prepare two different dishes simultaneously or larger quantities of a single dish. Please read this manual thoroughly before first use to ensure safe and optimal operation.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the cord, plugs, or the main unit 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.

3. PRODUCT OVERVIEW

The GOURMETmaxx FryUp Air Fryer features a vertical design with two independent cooking chambers, each with its own heating element and fan. The intuitive 9.6-inch LED touch screen provides easy control over cooking settings.

3.1 Components

- Main Unit with integrated control panel
- Upper Cooking Basket
- Lower Cooking Basket
- Crisper Plates (for each basket)
- Power Cord

3.2 Control Panel

The 9.6-inch LED touch screen can be tilted up to 90 degrees and locked at four different angles for optimal readability. It features colored icons for various pre-set programs and touch controls for temperature, time, and special functions like SYNC and MATCH.



Image: The intuitive 9.6-inch LED touch screen for easy operation.



Image: The air fryer's tiltable LED screen for adjustable viewing angles.

4. SETUP

4.1 Unpacking

1. Carefully remove all packaging materials from the air fryer.
2. Check that all components listed in Section 3.1 are present and undamaged.
3. Remove any stickers or labels from the appliance.

4.2 Initial Cleaning

1. Wipe the exterior of the appliance with a damp cloth.
2. Wash the cooking baskets and crisper plates with warm, soapy water. Rinse thoroughly and dry completely. These parts are also dishwasher safe.
3. Insert the crisper plates into the cooking baskets.
4. Slide the cooking baskets back into the main unit until they click into place.

4.3 Placement

- Place the air fryer on a stable, heat-resistant, and level surface.
- Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance for proper ventilation.
- Do not place the appliance directly under wall cabinets, as hot steam may cause damage.
- The appliance is equipped with anti-slip feet for stability.

5. OPERATING INSTRUCTIONS

The GOURMETmaxx FryUp Air Fryer offers versatile cooking options with its dual chambers and intelligent functions.

5.1 Powering On/Off

- Plug the power cord into a grounded electrical outlet. The display will illuminate briefly.
- Press the Power button on the touch screen to turn the appliance on.
- To turn off, press and hold the Power button.

5.2 Basic Operation (Manual Mode)

1. Place food into the desired cooking basket(s). Ensure food does not exceed the MAX fill line.
2. Select the chamber you wish to use (Chamber 1 or Chamber 2) on the touch screen.
3. Adjust the temperature using the temperature control buttons (up/down arrows). The temperature range is up to 200°C.
4. Adjust the cooking time using the time control buttons (up/down arrows). The timer can be set from 0 to 60 minutes.
5. Press the Start/Pause button to begin cooking.
6. To pause cooking, press the Start/Pause button again. Press it once more to resume.

5.3 Pre-set Programs

The air fryer features 12 pre-set programs for common dishes like fries, pizza, fish, vegetables, and more. These programs automatically set optimal temperature and time.

1. Select the desired cooking chamber.
2. Tap the icon corresponding to your desired pre-set program. The display will show the default time and temperature.
3. You can adjust the time and temperature manually if needed.
4. Press the Start/Pause button to begin.

5.4 SYNC Function

The SYNC function allows you to cook two different foods in separate chambers with different settings,

ensuring they finish cooking at the same time.

1. Place food in both cooking baskets.
2. Set the desired program, temperature, and time for Chamber 1.
3. Set the desired program, temperature, and time for Chamber 2.
4. Press the **SYNC** button on the control panel. The appliance will automatically adjust the start times so both chambers finish simultaneously.
5. Press the Start/Pause button to begin.



Image: Dual chambers allowing for simultaneous cooking of different foods.

5.5 MATCH Function

The MATCH function is used when you want to cook the same food in both chambers with identical settings, effectively doubling your cooking capacity.

1. Place the same type of food in both cooking baskets.
2. Set the desired program, temperature, and time for Chamber 1.
3. Press the **MATCH** button on the control panel. The settings from Chamber 1 will be automatically applied to Chamber 2.
4. Press the Start/Pause button to begin.



Image: Both chambers filled with potato wedges, demonstrating the MATCH function for increased capacity.

5.6 Shake Reminder

For certain foods, the appliance will emit an audible signal and display a "SHAKE" reminder on the screen during the cooking cycle. This indicates that the food should be shaken or flipped to ensure even cooking and crispiness. Open the basket, shake/flip the food, and then reinsert the basket to resume cooking.



Image: The air fryer in operation, showing a cooked chicken in one basket.



Image: Visualization of the hot air circulation technology within the dual chambers.

6. CLEANING AND MAINTENANCE

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

6.1 Before Cleaning

- Always unplug the appliance from the power outlet and allow it to cool down completely before cleaning.

6.2 Cleaning the Baskets and Crisper Plates

- The cooking baskets and crisper plates have a non-stick coating and are dishwasher safe.

- Alternatively, wash them with warm, soapy water using a non-abrasive sponge.
- For stubborn food residue, soak the baskets and crisper plates in warm water for about 10 minutes before cleaning.
- Rinse thoroughly and dry completely before reassembling.

6.3 Cleaning the Main Unit

- Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.
- Clean the interior of the appliance, including the heating element, with a soft, damp cloth. Remove any food residue.
- Never immerse the main unit in water or any other liquid.

7. TROUBLESHOOTING

If you encounter issues with your GOURMETmaxx FryUp 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; Power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the Power button on the touch screen.
Food is not cooked evenly.	Baskets overloaded; Food not shaken/flipped; Incorrect temperature/time.	Do not overload baskets. Shake or flip food when prompted by the "SHAKE" reminder or halfway through cooking. Adjust temperature and time as needed.
White smoke coming from the appliance.	Grease residue from previous use; Fatty food being cooked.	Clean the baskets and crisper plates thoroughly after each use. For fatty foods, place a piece of aluminum foil at the bottom of the basket to catch excess grease.
Food is not crispy.	Too much moisture in food; Not enough oil (for some foods); Baskets overloaded.	Pat food dry before air frying. Lightly coat some foods with oil for crispiness. Do not overload baskets.
Basket not recognized / Appliance not starting.	Basket not fully inserted; Sensor issue.	Ensure the cooking basket is pushed in completely until it clicks into place. If the issue persists, contact customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	GOURMETmaxx
Model Number	16818

Feature	Specification
Capacity	12 Liters (2 x 6L chambers)
Power	2800 Watts
Voltage	230 Volts (AC)
Dimensions (L x W x H)	40.8 x 28.2 x 42.3 cm
Weight	7.8 Kilograms
Material	Stainless Steel, Acrylonitrile Butadiene Styrene (ABS), Polypropylene (PP)
Special Features	9.6" LED Color Touch Screen, SYNC Function, MATCH Function, 12 Pre-set Programs, Shake Reminder

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact the retailer/manufacturer directly. Keep your proof of purchase for any warranty claims.