



User Manual | GAF1290
All-In-One Air Fryer

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The Steelstone Group Brooklyn, NY | Gourmia.com

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Congratulations on the purchase of your All-in-One Air Fryer from Gourmia!

Here at Gourmia, our one and only goal is to make sure nutritious and delicious meals are always a practical possibility no matter how fast-paced your life is. Whether you're in need of a hearty breakfast, a mid-day snack, or a satisfying supper, our dependable, easy-to-use appliances are designed to work for you while you work your way through your busy day.

This manual provides an overview and instructions on all the air fryer's functions and features, along with directions for assembling, operating, cleaning, and maintaining your appliance. Please read all safety instructions before getting started. Keep this manual handy for future use and review.

Our team is available to help with any and every question you might have about your new air fryer. We're excited for you and want you to get the most out of your purchase—so whether you need assistance with setup or guidance on which features to enable for which foods, we're happy to walk you through it, step by step.

Happy and easy cooking!

We'd love to hear about the mouthwatering meals you're creating with your new air fryer oven! Share your thoughts, recipes, and photos with us.

      @gourmia

IMPORTANT SAFEGUARDS

Read all instructions before using the electric appliance.

For household use only.

The following basic precautions should always be followed:

1. This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge, unless they have supervision.
2. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they **DO NOT** play with the appliance. Cleaning and user maintenance **SHOULD NOT** be done by children unless they are supervised.
3. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. **DO NOT** use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
5. **DO NOT** operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. **DO NOT** let the cord hang over the edge of the table or counter, nor let it touch hot surfaces.
7. To protect against electric shock, **DO NOT** immerse cord, plugs, or appliance in water or other liquid.
8. **DO NOT** plug in the appliance or operate the control panel with wet hands.
9. **NEVER** connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove the plug from wall outlet.
10. **DO NOT** place the appliance on or near combustible materials such as a tablecloth or curtain. The accessible surfaces may become hot during use. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
11. **DO NOT** place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. **DO NOT** place anything on top of the appliance.
12. **To avoid the risk of fire: NEVER** use parchment paper or other liners while cooking, unless there is food on top of the liner to weigh it down and keep it secure in place.
13. **DO NOT** use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
14. **DO NOT** leave the appliance unattended when plugged in.

15. **EXTREME CAUTION** must be used when moving an appliance containing hot oil or other hot liquids.
16. **DO NOT** touch the hot surfaces; use the handle. During air frying, hot steam is released through the air outlet openings. **Keep your hands and face at a safe distance from the steam and from the air outlet openings.** Also be careful of hot steam and air when you remove the basket from the appliance.
17. After using the appliance, avoid contact with the hot metal inside.
18. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning
19. **IMMEDIATELY** unplug the appliance if you see dark smoke coming from the appliance. Wait for the smoke emission to stop before you remove the basket from the appliance.
20. **DO NOT** use outdoors.

SAVE THESE INSTRUCTIONS

Cord and Plug Safety

1. A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
2. Extension cords may be used if care is exercised in their use.
3. If an extension cord is used:
 - The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance.
 - The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

Electrical Polarized Plug

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, the plug is intended to be used by inserting it into the electrical outlet only one way. If the plug does not fit securely into the outlet, reverse the plug and re-insert. If it still does not fit, contact a qualified electrician for assistance. Do not modify the plug in any way.



Power: AC120V~ 60Hz 1,700W

Before First Use

1. Remove all packaging, stickers, and labels, including the tape securing the *basket* to the air fryer.
2. To pull out the *basket* for cleaning, secure the air fryer with one hand and pull the *basket* handle straight back with the other hand.
3. Remove all packaging from inside the *basket*. Thoroughly clean the *basket* and *crisper tray* with hot water, dishwashing liquid, and a non-abrasive sponge. Dry thoroughly.
4. Wipe the inside chambers and outside of the air fryer with a moist cloth.

NOTE: During the first few uses, there might be a “hot plastic” smell. This is perfectly normal in new air fryers as the material is heated for the first time. The smell will go away after the first few uses.



WARNING:

DO NOT put anything on top of the air fryer.

DO NOT place the air fryer against a wall or against other appliances. It is important to leave at least 4 inches of free space above and around all sides of the air fryer to allow for proper ventilation.

DO NOT fill the *basket* with oil, frying fat, or any other liquid; this appliance works by circulating hot air.

To avoid the risk of fire:

- **NEVER place the air fryer on any cooking surface, including gas or electric cooktops, even if the surface is cool / turned off.**
- **NEVER** use parchment paper or other liners, unless there is food on top of the liner to weigh it down and keep it secure in place.

Oil Spray

When spraying food for a crispier finish, we recommend using regular cooking oil instead of cooking spray, as the latter may damage the accessories.

Recommended



Oil Mister / Spray Bottle

Not Recommended



Cooking Spray

Know Your Air Fryer



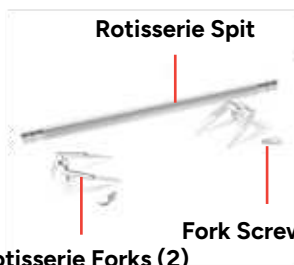
Control Panel / Display

Probe Jack

Magnetic Probe Storage

Probe

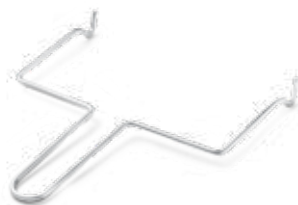
Attach the magnetic probe storage to the bottom-right side of the air fryer.



Rotisserie Spit

Fork Screws (2)

Rotisserie Forks (2)



Rotisserie Lift Tool



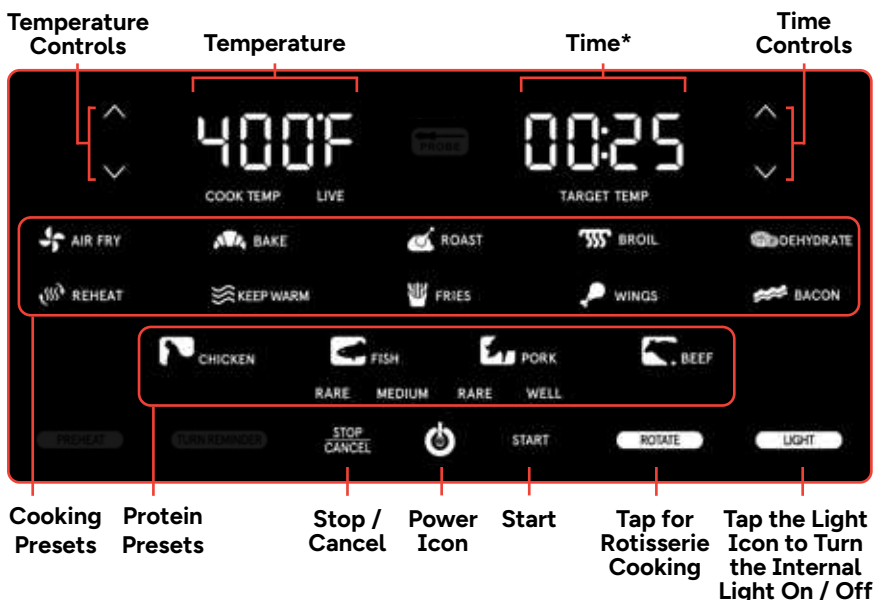
Air Fry Basket (2)



Drip Tray

NOTE: Always ensure the **drip tray** is in the bottom of the air fryer during cooking.

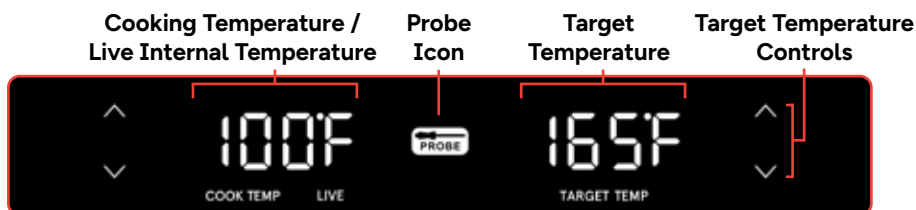
Control Panel / Display



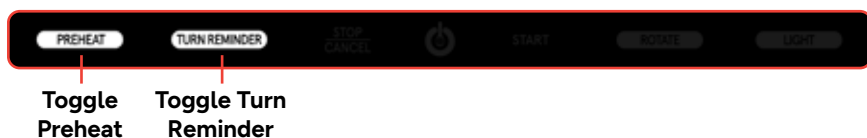
ROTATE and **LIGHT** will be blue when enabled.

*The air fryer's cook time can be adjusted in 1-minute increments. Seconds cannot be adjusted. For dehydrate, when increasing cook time above 1 hour, it can be adjusted in 30-minute increments.

Control Panel / Display When Cooking with the Probe:



Preheat and Turn Reminder:



PREHEAT will be blue when enabled.

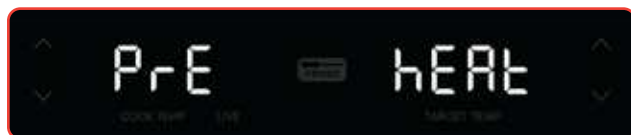
TURN REMINDER will be blue when enabled.

Tap **PREHEAT** to enable or disable preheating. Set before tapping **START**.

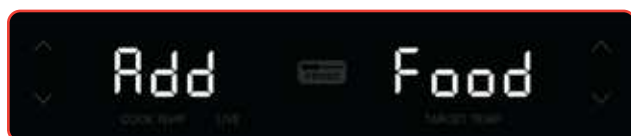
Tap **TURN REMINDER** to enable or disable a turn reminder halfway through cook time. Set before tapping **START**.

Display Messages

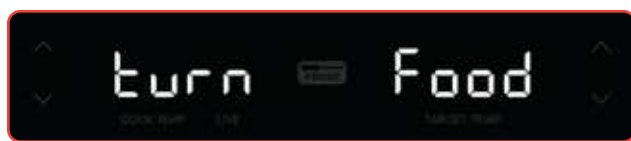
Below are messages and indicators for guided cooking prompts.



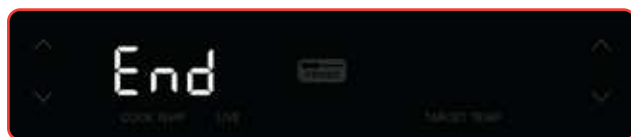
Air fryer is preheating.



Air fryer is done preheating, ready for food.



Air fryer is ready for you to turn your food.



Cooking has ended.

Toggle Fahrenheit and Celsius

To toggle between displaying temperature in Fahrenheit and Celsius, press and hold the **KEEP WARM** preset.

Mute Air Fryer

To silence the air fryer's beeping sound, press and hold **STOP / CANCEL**. Press and hold **STOP / CANCEL** again to turn the sound on.

NOTE: The air fryer will still beep for guided cooking prompts.

Using Your Air Fryer

How To Cook With Temp and Time

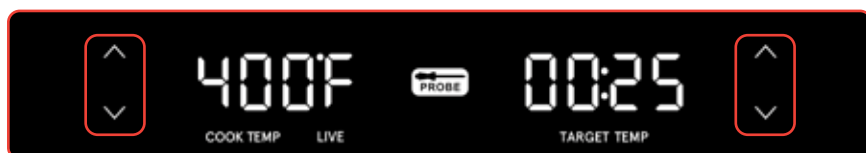
1. Place the air fryer on a stable, level, and heat-resistant surface.
2. Plug the air fryer into an outlet.
3. Tap the *power icon* to turn the air fryer on.



4. Tap the desired *preset*. The *display* will show the *preset's* temperature and time.



5. Tap the *temperature controls* to set the desired temperature. Tap the *time controls* to set the desired cook time.



6. Tap **PREHEAT** / **TURN REMINDER** to enable or disable these settings.



PREHEAT and **TURN REMINDER** are on by default for select presets.

PREHEAT / **TURN REMINDER** will be blue when enabled.

7.

A. If **PREHEAT** is Enabled:

1. Tap **START**.

Preheat (P-r E H-E-R-E) will appear on the *display* and the air fryer will begin preheating. Once preheated, the air fryer will beep and **Add Food (R-d-d F-o-o-d)** will appear on the *display*.

WARNING: The inside of the air fryer will be hot. **Do not** touch hot surfaces!

2. Open the door and carefully place food inside.

B. If **PREHEAT** is Disabled:

1. Open the door and carefully place food inside.
2. Tap **START**.

If **TURN REMINDER** is Enabled:

1. Halfway through the cook time, the air fryer will beep and **Turn Food (T-u-r-n F-o-o-d)** will appear on the *display*.
2. Open the door, carefully remove the food, and place it on a heat-resistant surface.
3. Turn or toss the food.
4. Return the food back to the air fryer to resume cooking.

NOTE: The cook time will continue even if the food is not removed.

When the cook time has elapsed, the air fryer will beep and **End (E-n-d)** will appear on the *display*.

8. Open the door, carefully remove the food, and place it on a heat-resistant surface.



CAUTION:

Always use caution when opening the door during and after cooking - hot steam may escape!

WARNING: The inside of the air fryer and the accessories will be hot. **Do not** touch hot surfaces!

Always be sure to use proper hand protection when handling hot accessories and food.

Presets Chart

The following default settings are a starting point. Cooking temperature and time will vary depending on the type, amount, and thickness of food.

AIR FRY PRESETS	TEMPERATURE		TIME		PREHEAT		TURN REMINDER	
	DEFAULT	RANGE	DEFAULT	RANGE	DEFAULT	TOGGLE	DEFAULT	TOGGLE
 AIR FRY	400° F	170-400° F	20 min	1-60 min	ON	✓	ON	✓
 FRIES	400° F	170-400° F	15 min	1-60 min	ON	✓	ON	✓
 WINGS	400° F	170-400° F	25 min	1-60 min	ON	✓	ON	✓
 BACON	375° F	170-400° F	6 min	1-60 min	OFF	✓	OFF	✓

COOKING PRESETS

 BAKE	325° F	170-400° F	25 min	1-120 min	ON	✓	OFF	✓
 ROAST	400° F	170-400° F	25 min	1-120 min	ON	✓	ON	✓
 BROIL	400° F	400° F	12 min	1-60 min	ON	✓	ON	✓
 DEHYDRATE	135° F	90-170° F	8 hr	30min-24hr	OFF	—	OFF	✓
 REHEAT	300° F	170-400° F	15 min	1-60 min	OFF	✓	OFF	✓
 KEEP WARM	200° F	150-200° F	30 min	1 min-8hr	OFF	—	OFF	—

PROTEIN PRESETS

Chicken	400° F	170-400° F	15 min	1-60 min	ON	✓	ON	✓
Fish	375° F	170-400° F	15 min	1-60 min	ON	✓	ON	✓
Pork	400° F	170-400° F	25 min	1-60 min	ON	✓	ON	✓
Beef	400° F	170-400° F	12 min	1-60 min	ON	✓	ON	✓

✓ indicates **PREHEAT** and **TURN REMINDER** can be enabled or disabled by tapping **PREHEAT** and/or **TURN REMINDER** before tapping **START**.

How To Cook With The Probe

1. Insert the *probe* into the *probe jack* on the front of the air fryer. **PROBE** will appear on the *display*.

NOTE: The Dehydrate, Fries, and Bacon *presets* are disabled when cooking with the *probe*.

2. Tap the desired *preset*. The *display* will show the target temperature.
3. Use the *temperature controls* to adjust the cooking temperature.
4. Use the *time / target temperature controls* to adjust target temperature.

NOTE: When cooking beef, to choose between the **RARE, MEDIUM RARE, MEDIUM, & WELL DONE** doneness levels, tap **BEEF**. Selecting a beef doneness level will only be available when cooking with the *probe*.

See **PROBE PRESETS CHART** on page 14 for a guide to setting desired doneness.

For *presets* without preheat: insert the *probe* into the food and place food into the air fryer. Close the door and tap **START / STOP** to begin. Skip steps 5-7.

See **HOW TO PLACE THE PROBE** on page 14 for instructions and tips.

5. Tap **START / STOP** to begin preheating the air fryer. The *display* will show **Preheat (PrE hEAt)**.
6. Insert the *probe* into the food.
7. When preheating is finished, the air fryer will beep, and the *display* will show **Add Food (Add Food)**. Place food inside the air fryer and close the door. The cook time will begin automatically.

NOTE: Use the *temperature controls* to change the cooking temperature mid-cooking. Use the *time / target temperature controls* to change the *target temperature* mid-cooking.

The *display* will show the *live internal temperature* of your food. When target temperature is reached, the air fryer will beep, and the *display* will show **End (End)**.

8. Open the doors, carefully remove the food, and place it on a heat resistant surface. Let the food rest for at least five minutes.

NOTE: For food to reach desired doneness, it must rest away from a heat source for at least five minutes. This is known as “carry-over” cooking.

How To Place The Probe

- Insert the *probe* horizontally into the thickest part of the food.

NOTE: The thickest part of the food may not be the center. It is important that the *probe's* end be positioned properly for the desired result.

- Ensure the top of the *probe* is inserted straight into the center of the food, not angled toward the bottom or top of it.
- The *probe* should be close to (but not touching) the bone and should be away from any fat or gristle.
- Do not** use the *probe* for frozen proteins or for cuts of meat 1 inch thick or thinner.



PROBE PRESETS CHART

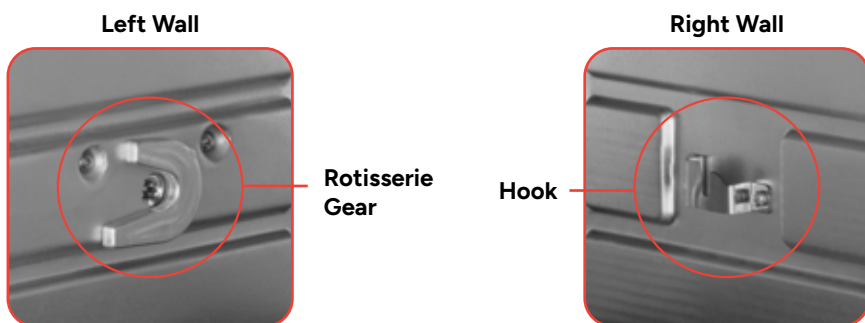
FOOD:	DEFAULT COOKING TEMP:	TARGET TEMP:	ALLOW FOOD TO CARRY-OVER* COOK TO:
Chicken	400°F	165°F	170°F
Fish	375°F	140°F	145°F
Pork	400°F	140°F	145°F
Beef			
Rare	400°F	120°F	125°F
Medium Rare	400°F	130°F	135°F
Medium	400°F	140°F	145°F
Well Done	400°F	150°F	155°F

NOTE: When using the *probe* with the air fry and cooking presets, the cooking temperature will be the same as when cooking with temp and time, and the target temperature will be set to 165°F.

* Internal food temperature continues to rise as food rests. This is known as "carry-over cooking," which occurs when food rests for at least five minutes after being removed from the heat.

How To Use The Rotisserie Spit

1. Push the *rotisserie spit* through the length of the food, leaving an even amount of free space on both ends.
2. Insert the *rotisserie forks* as deeply as possible into both ends of the food.
3. Tighten the *fork screws* to secure the forks on the spit.



4. Insert the *rotisserie spit* into the *rotisserie gear* on the left wall of the air fryer.
5. Rest the right side of the *rotisserie spit* on the hook on the right wall of the air fryer.
6. Close the door and select your desired settings (see page 10, steps 4-6).
7. Tap **START**, then tap **ROTATE**.
8. When the cook time has elapsed, open the door.
9. Carefully insert the *lift tool*, with the hooks facing up, into the air fryer and beneath the *rotisserie spit*.
10. Gently lift the right side of the *rotisserie spit* from the *hook*, then free the left side from the *rotisserie gear*.
11. Carefully pull the *rotisserie spit* from the air fryer using the *lift tool* and place it on a heat-resistant surface.

See **CAUTION** on page 11. **Always** be sure to use the *lift tool* and the proper hand protection when removing the *rotisserie spit*.

Pause / Stop / Cancel Cooking

Tap **STOP**
CANCEL to stop cooking.

Tap **START** to resume cooking.

Tap **STOP**
CANCEL twice to cancel cooking.



Turn Off Air Fryer

Press the *power icon* to turn off the air fryer.

Unplug the air fryer from the outlet when not in use.



Cooking Tips

For an extensive list of foods and their ideal amounts, temperature and time settings, along with preparation notes, see the **Air Fry Cooking Chart and Dehydrate Chart** on pages 64 through 67 of the **Gourmia Recipe Book**.

- Check food for desired doneness a few minutes before cook time elapses and cook a little longer if necessary.
- Always ensure raw proteins reach food-safe temperature.
- Air fryers perform similar to ovens; follow oven instructions on item packaging or recipe.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Smaller ingredients usually require a slightly shorter cook time than larger ingredients.
- Preheating the air fryer before adding food will generally deliver the best results (see **Preheat** on bottom of page 8).
- When cooking multiple batches in a row, only preheat before the first batch.
- Turning food halfway through cook time will deliver evenly browned and crispy results (see **Turn Reminder** on bottom of page 8).
- Toss fresh potatoes with 1 tablespoon of oil for a crispy exterior. Air fry the ingredients within a few minutes after adding the oil.
- Do not cook foods that will produce a large amount of grease in the air fryer.
- Place a baking pan or an oven-safe dish or pan in the basket to bake a cake or quiche or to air fry fragile or filled ingredients.

Cleaning and Maintenance



WARNING:

NEVER immerse cord, plug, or air fryer in water or any other liquid.

Do not use metal kitchen utensils or abrasive cleaning material to clean the unit or accessories.



Cleaning

NOTE: Clean the air fryer after every use.

1. Unplug the air fryer from the outlet before cleaning.
2. Let the air fryer cool down completely before cleaning.
3. Clean the accessories with hot water, dish soap, and a non-abrasive sponge.
4. Clean the *probe* with a damp cloth or non-abrasive sponge.
5. Clean the inside of the air fryer with hot water, dish soap and a cleaning brush to remove any food residue.
6. Wipe the outside of the air fryer with a moist cloth.
7. Ensure the air fryer is completely dry before using.

The rotisserie spit, forks, lift tool, air fry baskets, and drip tray are top rack dishwasher safe.

Storage

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

Environment

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

Guarentee and Service

If you need service or information or if you have a problem, please visit **www.gourmia.com** or contact your distributor.

Troubleshooting

Problem	Possible Cause	Solution
The air fryer does not work.	The air fryer is not properly plugged in.	Plug the main plug into a grounded wall socket.
	The timer has not been set.	Tap <i>plus</i> and <i>minus</i> icons to set the required cook time to turn on the air fryer properly.
	The <i>basket</i> is not put into the air fryer properly.	Slide the <i>basket</i> into the air fryer properly.
The <i>basket</i> does not fit inside the air fryer.	The <i>basket</i> is overfilled.	Do not over fill the <i>basket</i> .
The ingredients did not cook.	The set temperature is too low.	Tap <i>plus</i> and <i>minus</i> icons to set the required temperature setting.
	The cook time is too short.	Tap <i>plus</i> and <i>minus</i> icons to set the required cook time.
Food is cooked unevenly.	Some foods especially smaller items need to be turned halfway through the cook time.	Turn food halfway through the cook time. (See Turn Reminder on page 11.)
Food is not crispy enough.	The air fryer <i>basket</i> was overfilled. Many foods need oil to brown and crisp properly.	Cook in smaller batches, keep food in a single layer. Coat food with a small amount of oil.
White smoke comes out of the air fryer.	You are preparing greasy ingredients.	When you fry greasy ingredients in the air fryer, a large amount of oil will leak into the <i>basket</i> . The oil produces white smoke and the <i>basket</i> may heat up more than usual. This does not affect the air fryer or the end result.
	The <i>basket</i> still contains grease residue from previous use.	White smoke is caused by grease heating up in the <i>basket</i> . Make sure you clean the <i>basket</i> properly after each use.
Display shows E1.	NTC open circuit.	Please contact customer service.
Display shows E2.	NTC short circuit.	Please contact customer service.
Display shows E3.	NTC temperature over 480°F.	Please contact customer service.

Warranty and Service

This Limited Warranty is for one full year from the date of purchase and requires proof of purchase from an authorized seller. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at Gourmia's discretion. In the event that repair isn't possible, Gourmia will replace the product/part. If product repair/replacement won't suffice, Gourmia has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. Gourmia is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.

**Register your product at
www.gourmia.com/warranty**



We'd love to hear from you!

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info@gourmia.com

