

Green Lion
DELUX Air Fryer
with LED Touch Screen


SKU: GNDELAIR8LBK

Model No: G-FR52

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Safety Instructions

1. Please read the operating instructions in this manual carefully before use and keep it for future reference.
2. Strictly follow the instructions provided. Ignoring these instructions or improper operation may result in serious accidents or injuries.
3. **Warning:** This product is intended for household use only.
4. Do not use this product for purposes other than its intended function that is warming the food.
5. Discontinue use immediately if the power cord or plug is damaged, or if the product malfunctions.
6. If the power cord is damaged, it must be replaced by a service department, or similarly qualified personnel to avoid potential hazards.
7. This product must be operated on a stable and secure work surface.
8. Do not use the product outdoors.
9. Do not allow children to operate this product.
10. Avoid letting the power cord come into contact with sharp edges or hot surfaces.
11. Always hold the plug when unplugging. Do not pull the power cord.
12. **Warning:** Do not immerse this product in water or any other liquid.
-  13. To ensure safety, do not disassemble this product without authorization. In case of any abnormality, please send it to the authorized service centers for maintenance by qualified personnel.
14. **Warning:** Be alert to risks that may lead to personal danger, serious injury, and major property losses.
15. **Note:** Pay attention to the risks that may cause personal injury or damage to property.
16. **Warning:** Please avoid touching the high-temperature surface and

interior of the product to prevent burns.

17. Keep away from children, infants, and pets. Do not allow them to play with it as a toy.

18. The product is intended only for food heating. Do not use it for any other purposes.

19. Danger: Remove all packaging materials before use. Failure to do so may result in fire and burns during operation.

20. Ensure that the power cord does not come into contact with sharp edges, burrs, other sharp objects, or hot surfaces to prevent electric leakage or fire.

21. Before connecting the power supply, verify that the voltage marked on the product matches the voltage of the power supply to avoid component damage or fire.

22. Use a socket with grounding rated for 10A or higher, and ensure that the plug is fully inserted to avoid overheating and burning out components, which may cause short circuits or fire.


23. Operate the product on a stable, flat surface. Do not use it on flammable materials such as carpets, towels, plastics, or paper to prevent fire.

24. Do not use the product in environments with electrical leakage or exposure to water, as this may result in electric shock or fire.

25. Avoid using this product near flammable materials such as curtains or closets to prevent fire.

26. Never leave the product unattended during operation to prevent burning ingredients and the risk of fire or other hazards.

27. Maintain sufficient space around the product during operation, at least 10 cm.

28. This sign indicates that the contact surface may be very hot, so take care to avoid burns .

29. Do not use the appliance without food for long periods. It is recommended not to operate it continuously for more than 2 hours to avoid potential risks of injury and property damage.

30. Warning: During use, ensure that the food does not touch the heating tube. Over-sized or excess food can easily cause smoke and fire hazards.

31. Danger: It is strictly prohibited to place any paper, plastic, or other flammable materials inside the electric oven to avoid fire hazards.

32. Danger: Do not place glassware, sealed containers, or other explosive materials in the electric oven for heating to prevent explosion hazards.

33. Danger: During use, do not place bagged, canned, or bottled items, cotton gauze, or flammable materials on or cover the electric oven to avoid fire and explosion risks.

34. Never operate this product with an external timer or independent remote control system to prevent short circuits or spontaneous combustion.

35. During operation, the product generates high temperatures and steam. Do not touch the product with your hands or place your face near it. Exercise extra caution when removing the frying pan, as hot steam may escape from the electric oven, potentially causing burns.

36. When unplugging the power cord, hold the plug and pull it out directly. Avoid yanking the cord, as this could cause electric contact risks.

37. Use high-temperature-resistant insulation tools when removing food to prevent burns.

38. After use, turn off the power supply and clean the appliance once the product has cooled down. This helps prevent any powder residue, oil stains, or other debris from smoking or catching fire during the next use.

39. If the product malfunctions or is damaged, stop using it immediately.

Please send it to a service center for repair. Do not attempt to repair it yourself.

40. The appliance must not be used by individuals (including children) with reduced physical, sensory, or mental capabilities, or lacking experience and knowledge, unless supervised or instructed.

41. Switch off the appliance and disconnect from the power supply before changing accessories or approaching moving parts during operation.

42. This appliance is intended for use in households and similar applications, including:

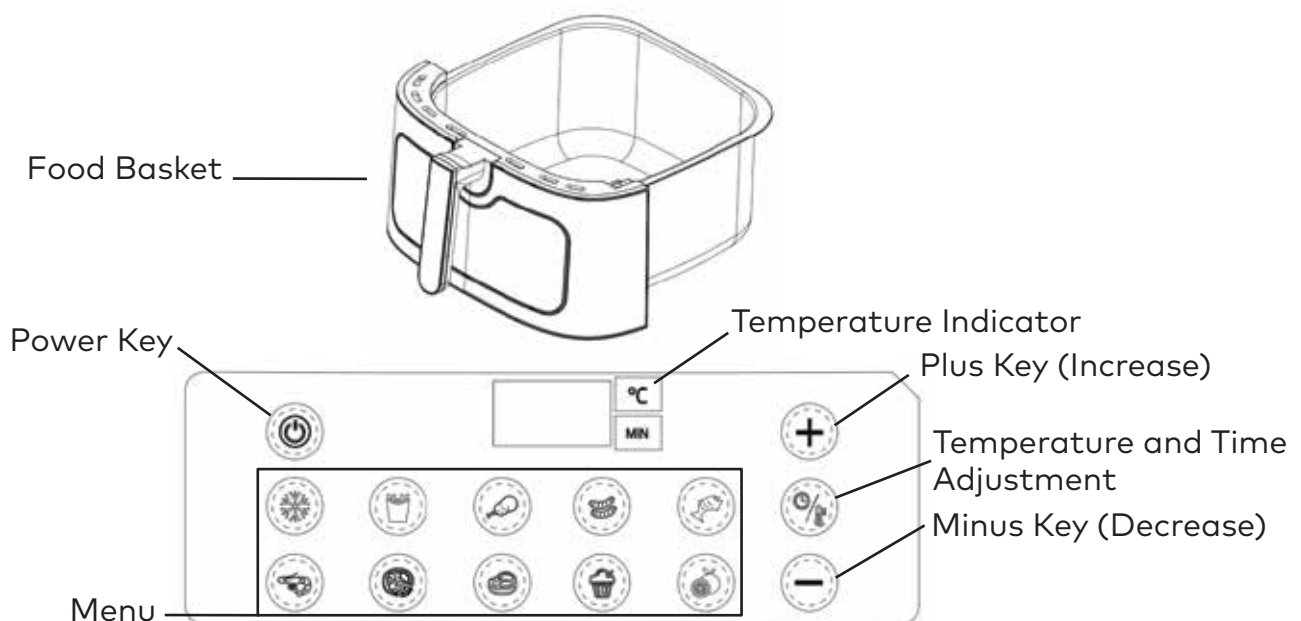
- Staff kitchen areas in shops, offices, and other work environments.
- Farmhouses.
- By clients in hotels, motels, and other residential-type environments.

43. Before the first use, remove and clean the baking tray. After cleaning, place it in the electric oven, set the timer to preheat for 10 minutes to eliminate any residual odors from packaging or transportation.

44. Ensure all accessories are dry before use.

45. It is normal for a small amount of smoke or a slight odor to appear when the product is first used.

Schematic View



First Use Preparation

1. Remove all packaging materials from the product.
2. Clean the frying pan and baking tray with warm water. Wipe the inner sides and bottom of the electric oven with a damp cloth.

Warning: Let the components dry completely before use.

3. Place the electric oven on a stable surface. Ensure the use of a separate power cord for the product.
4. Ensure enough space is reserved around the electric oven, with at least 10 cm of clearance from surrounding objects.

Warning: Do not place any items in the air outlet area.

Note: When using the electric oven for the first time, it is recommended to preheat the unit for 5 minutes to remove any residual fumes. An odor may occur during this process, which is normal and not an indication of a malfunction.

Instructions for Use

1. Place the food on the frying tray.
2. Insert the baking tray into the frying pan and then slide it into the electric oven.
3. Set the heating temperature according to the recipe or personal preference.

Tips: The "Start" and "Cancel" functions are controlled by the same icon.

4. On the operation panel, the "Temperature Adjustment" and "Time Adjustment" functions are combined under one icon. There are two icons, "+" and "-".

Note: Pressing either icon will increase or decrease the temperature by 5°C, or the time by 1 minute.

5. Use the "Time Adjustment Icon" to set the cooking time.

Note: Be sure to switch to the time function before adjusting the time.

6. After determining the required temperature and time for cooking, gently press the power key to start the cooking process.

Note: If you make an error in your settings, you can switch between "Temperature" and "Time" at any time to adjust the settings.

7. When the set time is reached, you will hear a buzzer sound, and the display panel will show "OFF". The fan will stop working after 60 seconds. Once the fan stops, pull out the pot and place it on a heat-resistant surface.

Note: If you don't press the Cancel button, the buzzer will continue to sound for 15 seconds.

Additional Note: The set time and temperature are for reference only due to regional differences.

8. If you need to stop or shut down the cooking process at any point, you can do so manually by pressing and holding the power key on the operation panel.

9. When the cooking process ends, or if the function is suspended or cancelled, the fan will stop working 60 seconds later to protect the machine. The fan speed is influenced by the temperature.

Menu Operation Instructions



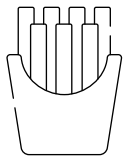
Defrost
(80°C 10min)

Ingredients: Frozen beef, Frozen chicken leg, Frozen chicken
Preparation Steps:

- 1.** Clean the ingredients thoroughly.
- 2.** Preheat the air fryer to 80°C. Adjust the cooking time slightly depending on the freezing condition of the ingredients.
- 3.** After cooking, remove the ingredients from the fryer and clean off any remaining water and oil.

Note: The exact cooking time may vary depending on the size, temperature, and shape of the food. The above steps are for reference only.

- 4.** During cooking, you can pause the process, remove the fryer and shake it back and forth to ensure even heating, and place the basket again.



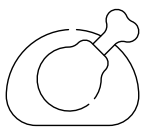
Fries
(180°C 20min)

Ingredients: French fries, Oil, Salt, White sesame, Paprika, Cumin Preparation Steps:

1. Wash and slice the French fries.
2. Preheat the air fryer to 180°C for 5 minutes.
3. Place the French fries into the fryer and bake for approximately 5 minutes. Afterward, remove the fryer, shake it back and forth, and continue to bake for another 3 to 8 minutes.

Note: The exact cooking time may vary depending on the size, temperature, and shape of the food. The above steps are for reference only.

4. During cooking, you can pause the process, remove the fryer and shake it back and forth to ensure even heating, and place the basket again.



Chicken Leg
(200°C 20min)

Ingredients: About 500g chicken legs, Oil, Salt, Cooking wine Preparation Steps:

1. Wash the chicken legs and make shallow marks on the surface. Mix in the seasoning (oil, salt, cooking wine) and marinate the chicken legs for about 30 minutes.
2. Preheat the air fryer to 180°C for 5 minutes.
3. Place the marinated chicken legs into the fryer and bake on 200°C for about 10 minutes. After 10 minutes, remove the fryer, flip the chicken legs, and continue to bake for an additional 8 to 15 minutes.

Note: The exact cooking time may vary depending on the size, temperature, and shape of the chicken legs. The steps provided are for reference only. During the cooking process, you can remove the fryer and shake it back and forth to ensure even heating.



Sausage
(175°C 15min)

Ingredients: 2 sausages, Cumin, Oil, Salt, Cooking wine.

Preparation Steps:

1. Remove the sausages from the freezer and make small cuts along the surface with a knife to allow for better cooking.
2. Preheat the air fryer and cook the sausages, flipping them once in the middle of the cooking process for even heat distribution.

Note: The exact cooking time may vary depending on the size, temperature, and shape of the sausages. The instructions provided are for reference only. During the cooking process, you can remove the fryer and shake it back and forth to ensure uniform heating.

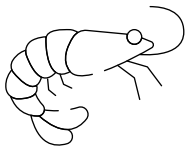


Roast Fish
(180°C 16min)

Ingredients: Fish, Oil, Salt, Barbecue sauce, Cumin, Cooking wine, Lemon Preparation Steps:

1. Wash the fish and make small cuts along the surface. Evenly mix in the seasoning ingredients (oil, salt, barbecue sauce, cumin, cooking wine, and lemon) and marinate for about 30 minutes.
2. Preheat the air fryer at 180°C for 5 minutes.
3. Place the fish into the air fryer and bake for about 10 to 16 minutes.

Note: The cooking time may vary depending on the size, temperature, and shape of the fish. The provided times are for reference. During the cooking process, you can remove the fryer and shake it back and forth to ensure even heating.



Roast Shrimp
(190°C 6min)

Ingredients: 10 medium-sized prawns, Cooking wine, Salt, Ginger slices

Preparation Steps:

1. Remove the shrimp lines and evenly mix in the seasonings (cooking wine, salt, and ginger slices). Marinate for about 30 minutes. After marinating, dry off any excess water.
2. Sprinkle the prawns with starch, place them in the air fryer, and spray with a light layer of vegetable oil.
3. Set the temperature to 190°C and bake for 10 minutes. After 10 minutes, re-oil, flip the prawns, and bake for another 10 minutes.

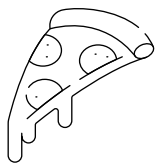
Note: The cooking time may vary based on the size, temperature, and shape of the prawns. The times provided are for reference. During the cooking process, you can remove the fryer and shake it back and forth to ensure even heating.



Pizza
(180°C 15min)

Ingredients: Flour, Sugar, Salt, Olive oil, Yeast, Onion, Garlic, Black pepper, Cheese, Meat (such as grilled sausage, cured chicken leg, or sausage) Preparation Steps:

1. In a container, mix all the dough ingredients together. Add water gradually as the last step to control the dough's consistency. The goal is for the dough to not be too thin or too dry.
2. Mix the ingredients until there's no dry flour left, then knead the dough until smooth and non-stick.
3. Rub a layer of olive oil on top of the dough to make it more malleable. Cover it with plastic wrap and let it rise overnight at room temperature.
4. After rising, take the dough out and shape it by hand into a disc, with a thin middle and thicker edges.



Pizza
(180°C 15min)

Note: Be careful not to roll it out with a rolling pin, as that may eliminate the pores from the second fermentation.

5. Chop your favorite toppings such as meat (grilled sausage, cured chicken leg, sausage), onion, green pepper, red and yellow tomatoes, mixed corn, and cheese.

Note: The specific time may vary depending on the food size, temperature, and shape. The cooking times provided are for reference. During the cooking process, you can remove the fryer and shake it back and forth to ensure even heating.



Pizza
(180°C 15min)

Ingredients: 500g meat, Oil, Salt, Cooking wine (to taste)
Preparation Steps:

1. Wash the meat and make several cuts on the surface. Mix the seasoning evenly and marinate the meat for about 30 minutes.

2. Preheat the air fryer to 180°C for 5 minutes.

3. Place the marinated meat in the fryer and roast for about 10 minutes.

4. After 10 minutes, take the fryer out, turn the meat over, and continue roasting for another 5 to 20 minutes.

Note: The cooking time may vary depending on the size, temperature, and shape of the meat. The suggested times are for reference only. During the cooking process, you can remove the fryer and shake it back and forth to ensure even heating.



Cake
(170°C 25min)

Ingredients: 40g low gluten flour, 2 eggs (separate yolks and whites), 20g milk, 40g sugar, 20g rice oil, 2 drops white vinegar
Preparation Steps:

1. Separate the egg yolks and whites. Place the egg whites in an oil-free and water-free container, and the yolks in a separate



Cake
(170°C 25min)

container. Add 20g of sugar to the egg yolks.

2. Whisk the egg whites. Add 2 drops of white vinegar to the egg whites. Gradually add 20g of sugar to the egg whites in three stages:

3. Add the first batch when fish-eye bubbles appear.

4. Add the second batch when the egg whites have a fine texture.

5. Add the third batch when the egg whites are fully whipped and hold stiff peaks.

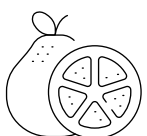
6. Fold the egg whites into the egg yolk mixture: Gently fold the whipped egg whites into the egg yolk mixture in three additions. Use an up-and-down motion to avoid deflating the batter.

7. To prepare the batter, mix the batter well and pour it into a cake mold.

8. Preheat the air fryer to 140°C for 3 minutes. Place the cake mold inside and bake at 140°C for 20 minutes, then increase the temperature to 170°C and bake for an additional 12 minutes.

9. Once the cake is done, let it cool and then decorate it.

Note: Cooking times may vary based on the size, temperature, and shape of the cake. The provided times are for reference only. During the baking process, the fryer can be removed and shaken to ensure even heating.



Dried Fruit
(80°C 60min)

Ingredients: Grapefruit, Orange, Kiwi, Lemon, Pineapple

Preparation Procedure:

1. Peel and slice the grapefruit, orange, kiwi, lemon, and pineapple. Arrange the fruit slices in a baking dish.

2. Preheat the air fryer to 80°C and bake the fruit for 30 to 60 minutes, depending on the size and thickness of the slices.

Note: The specific baking time may need adjustment based on



the size, temperature, and shape of the fruit slices. The provided times are for reference only. During the process, the fryer can be taken out and shaken to ensure even heating.

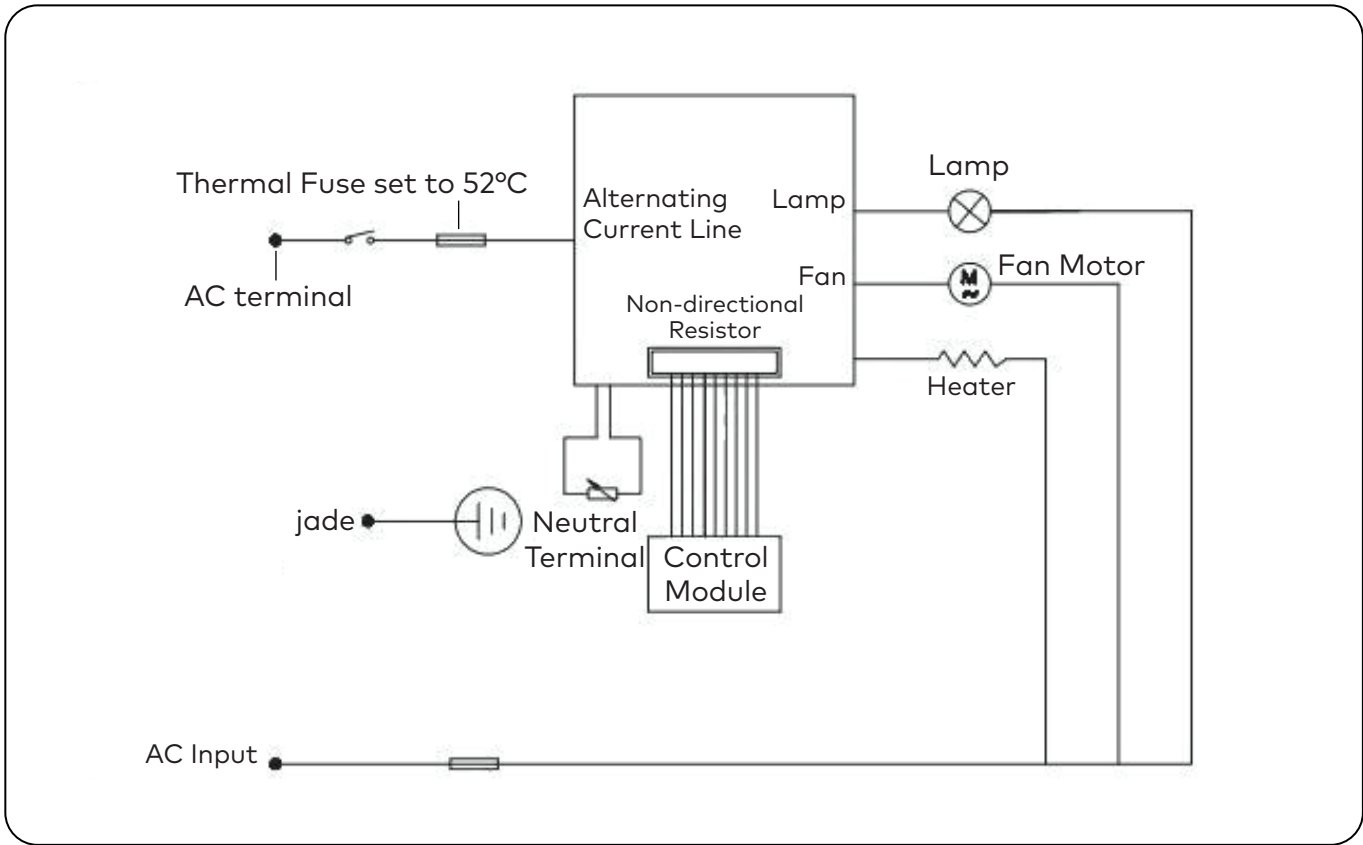
Cleaning and Maintenance

1. Always disconnect the power supply and unplug the electric oven. Wait until the appliance has completely cooled before cleaning.
2. If there are oil stains or dirt inside the air fryer, use a soft, damp cloth soaked with a neutral detergent to wipe the surfaces that come into contact with food.
3. Clean all removable accessories, such as the frying pan and frying basket, with a neutral cleaning agent.
4. Danger: Never immerse the entire product in water or other liquids to clean it. Doing so could result in electric shock or damage to the oven's functions.
5. After cleaning, ensure the product is thoroughly dried. Store it in a cool, dry place to maintain its condition.

Specifications

Model No.	G-FR52
Material	PP+PA+SUS430
Rated Power	2200W
Rated Voltage	220-240V
Rated Frequency	50-60Hz
Capacity	8L
Temperature	40-200°C
Frying Time	0-60 min
Noise Level	60 dB
Power Cord	UK Plug 1m
Product Weight	6.5 kg
Product Dimensions	300×335×375 mm

Electrical Diagram



Troubleshooting

Problem	Possible Cause	Solution
The product is not working.	The power supply is not connected.	Plug the power cord into a grounded socket.
	The frying basket is not fully inserted into the appliance.	Insert the frying basket parallel to the bottom of the appliance.
Does not prepare fried food.	The baking tray contains too much food.	If there are too many ingredients, divide them into smaller batches for cooking.
	The selected temperature is too low.	Increase the cooking time if necessary.
	The cooking time is insufficient.	For overlapping or staggered foods, remove the frying basket during cooking and shake it gently for even cooking.
The food was not fried evenly.	The food was not shaken or flipped during cooking.	Adjust the temperature control knob to the desired setting.
The fried food is not crisp.	Non-traditional frying ingredients are being used.	Use appropriate fried snacks. If the ingredients lack oil, lightly brush a thin layer of oil on the surface.

The food cannot be evenly placed in the frying pan.	The baking tray is overloaded with ingredients.	Reduce the quantity of ingredients to prevent overcrowding.
	The frying basket handle is stuck in the appliance.	Ensure the frying basket is correctly installed and fully inserted.
White smoke is being emitted.	Greasy ingredients are being cooked.	It is normal for smoke to occur when cooking greasy ingredients.
	There is leftover grease residue from the previous cooking session.	Clean the appliance thoroughly after each use to maintain optimal performance.

Food Compliance Standard

For your safety and secure use of this product, we hereby declare that this product complies with standards for food contact parts.

Number	Component	Material	Standard	Remark
1	Stainless Steel Screw	Stainless Steel	GB 4806.9-2016	Do not contact with acidic or abrasive agents.
2	Body Coating	Teflon	GB 4806.10-2016	Do not contact with acidic or abrasive agents.
3	Baking Sheet	Silica Gel	GB 4806.11-2016	Do not contact with acidic or abrasive agents.

Note: This product should not be used as a container for long-term food storage.

Harmful Material Content

Component	Harmful Material					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent Chromium (Cr(VI))	Polybrominated Biphenyls (PBB)	Polybrominated Diphenyl Ethers (PBDE)
Shell	O	O	O	O	O	O
Motor assembly	X	O	O	X	X	X
Flat cooking plate	O	O	O	O	O	O
Cauldron	O	O	O	O	O	O
Power line assembly	X	O	X	O	X	X
Handle assembly	O	O	O	O	O	O
Internal wiring assembly	O	O	O	O	O	O
Motor cover	O	O	O	O	O	O
Pedestal	O	O	O	O	O	O
Base housing	O	O	O	O	O	O
Loam cake	O	O	O	O	O	O
Temperature controller	O	O	O	O	O	O
Timer	O	O	O	O	O	O
Heating tube	O	O	O	O	O	O
Screw	O	O	O	O	O	O
Metallic gasket	O	O	O	O	O	O

This form is prepared in accordance with SJ/T 11364.

O: Indicates that the content of the hazardous substance in all homogeneous materials of the part is below the limit specified in GB/T 26572.

X: Indicates that the content of the hazardous substance in at least one homogeneous material of the part exceeds the limit specified in GB/T 26572.

Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



Warranty

Products that you buy directly from our **Green Lion** website or shop come with a 24-month warranty.

When you buy **Green Lion** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **<https://www.greenlion.net/warranty>** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:

<https://www.greenlion.net/warranty>

Contact Us

If you have any questions about this Privacy Policy, please contact us at:

Website: **<https://www.greenlion.net/>**

Sales: **sales@greenlion.net**

Service Support: **Support@greenlion.net**

Telegram: **[@greenlion_global](https://t.me/greenlion_global)**

Instagram: **[@greenlion_global](https://www.instagram.com/greenlion_global)**