

# GOURMIA®

**6 QT ONE-LID  
PRESSURE COOKER + AIR FRYER**

**USER MANUAL**



**GPA2060**

# IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

FOR CUSTOMER SERVICE  
QUESTIONS OR COMMENTS  
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LANGUAGES SUPPORTED: ENGLISH, SPANISH

Model: GPA2060  
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Brooklyn, NY

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## **Congratulations on the purchase of your *Pressure Cooker + Air Fryer* from Gourmia!**

Here at Gourmia, we're all about helping cooks make easy, healthy, and delicious meals an everyday possibility. We know how fast-paced life is and that sometimes a home cooked meal doesn't make the top of the priority list, no matter how bad you want it. Our dependable, easy-to-use units are here to help you change that. We're giving you the tools to eat better and healthier without spending hours in the kitchen prepping and cooking.

We want you to get the most out of your Pressure Cooker + Air Fryer, which is why our team is available to help with any questions you may have. Whether you have a question with setup or need some guidance on which preset to use, we're happy to walk you through it. Welcome to the ease of cooking with Gourmia.

This manual provides instructions for all of the Pressure Cooker + Air Fryer's functions and features along with directions for assembling, operating, cleaning, and maintaining the appliance. Please read all safety instructions and directions for safe usage at all times. Keep this manual for future use.

Thank you for choosing Gourmia!

We love hearing from you! Share your thoughts, recipes, and photos with us.

@gourmia





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# IMPORTANT SAFEGUARDS

**Read all instructions before using the electric appliance.** The following basic precautions should always be followed:

1. This appliance is not intended for use by persons (including children younger than 8) with reduced physical, sensory or mental capabilities, or 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 shall not be done by children unless they are older than 8 and 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 has been damaged in any manner. Return 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 or touch hot surfaces.
7. To protect against electric shock, **do not** immerse cord, plugs, or appliance in water or other liquid. **Do not** plug in the appliance or operate the control panel with wet hands.
8. **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 plug from wall outlet.
9. **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.
10. **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.
11. **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.
12. **Do not** let the appliance operate unattended. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. **Do not** touch the hot surfaces; use handle. During air frying and pressure cooking, 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 cooking pot or air fry basket from the appliance.

14. After using the appliance, avoid contact with the hot metal inside. Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning the appliance.
15. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop, before you remove the cooking pot or air fry basket from the appliance.
16. **Do not** alter or tamper with any component or accessory included with this unit. **Do not** use with any accessory that was not designed specifically for this unit.
17. **Always** attach the cord to the appliance before inserting into the socket. To disconnect, ensure the appliance is set to the off position and then remove the cord from the wall socket.
18. **Only** cook using the cooking pot or air frying basket. Cooking directly in the electrical base can result in electric shock.
19. Make sure the lid is properly closed before operating. Improper use may result in scalding or other injuries.
20. **Always** inspect the steam release valve to ensure it is clear of any clogging before use.
21. **Never attempt to open the lid before the product has cooled and all internal pressure has been released. Difficulty rotating the lid indicates that contents are still under pressure – it should never be forced open. After all the steam is released the pressure will decline and the lid will be able to rotate with ease.**
22. Tilt the lid away from you when removing it, in order to better protect your hands and face from the excess steam.
23. **Do not** fill above the FULL line located within the cooking pot. When cooking foods that expand such as rice or dried vegetables, **do not** fill the cooking pot more than half-way. Over-filling may result in a clogged vent pipe or excess pressure.
24. Not all foods are compatible with a pressure cooker. Applesauce, cranberries, barley, oatmeal, cereals, split peas, pasta and rhubarb create foam which clogs the steam vent. They should not be used in a pressure cooker.
25. **Do not** use oil to fry foods in the pressure cooker.
26. Paper, cardboard and plastic materials can **never** be placed within the appliance while it is in operation.
27. **Never** pour cold water into a hot cooking pot.
28. Ensure that the appliance has completely cooled down before attaching or removing components, and before cleaning.
29. **Do not** use the cooking pot with any source of heat other than this unit. **Do not** replace the cooking pot with any accessory not created specifically for this unit.
30. Steam emitting from the circumference of the lid symbolizes a malfunction in the unit. Disconnect from its power supply and contact a local authorized repairman.
31. **Do not** use outdoors.
32. FOR HOUSEHOLD USE ONLY.

**SAVE THESE INSTRUCTIONS**





# IMPORTANT SAFEGUARDS

## CORD SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- 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; and
  - 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 3-PRONG PLUG:

Appliance is equipped with a 3-prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit **ONLY** a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, a 2-prong adapter may be used if local codes allow it.

Power:	120V 60HZ 1500W
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# SAVE THESE INSTRUCTIONS

## PARTS

Lid

Base

Steam Release Valve



Pressure Cooker Pot



Air Fry Basket

Multi-purpose  
Rack

Always add to basket, and to pot for STEAM and Combo Cooking.

Grease  
Filter

Click the nonstick cap onto the mesh screen to assemble the filter.

Grease  
Collector

Ensure the grease collector is inserted in the bottom of the base.

Condensation  
Collector

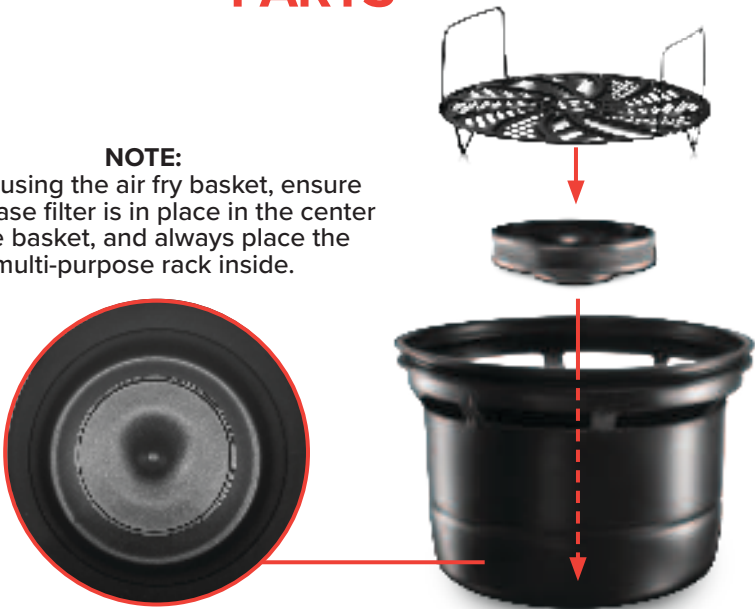
Ensure the condensation collector is inserted in the top of the base.

Measuring  
CupRice  
Paddle

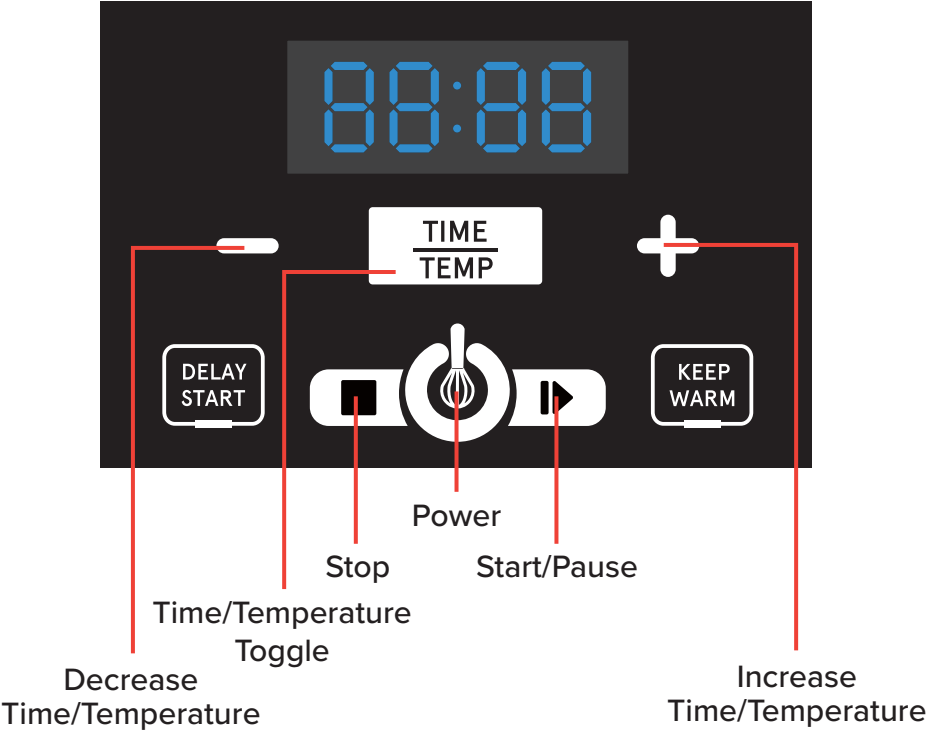
# PARTS

**NOTE:**

When using the air fry basket, ensure the grease filter is in place in the center of the basket, and always place the multi-purpose rack inside.



# CONTROL PANEL



## BEFORE FIRST USE

1. Place the machine on a flat, stable surface. If the countertop may possibly be damaged by heat, use a trivet positioned under the base for safety.
2. Press the red Lock/Unlock button on the lid handle.
3. Rotate the lid counterclockwise so the arrow on the lid aligns with unlock marking on the base and remove the lid.
4. Remove the pressure cooker pot from the base.
5. Thoroughly clean the air fry basket and multi-purpose rack with hot water, some dishwashing liquid, and a non-abrasive sponge.
6. Wipe the inside and outside of the base with a moist cloth.
7. Inspect the machine to ensure that it is ready for use with the pressure and safety valves clean and clear of any blockage and the rubber seal ring clean and in place around the lid.
8. To ensure that the unit is assembled and working properly, it is recommended that you fill the pressure cooker to the 2/5 line and allow the pressure cooker to operate for a half-hour. Upon completion, remove the water then rinse and dry the inner pot. The unit is now ready for use.

**WARNING:** Be careful not to put your hands and face near the steam release valve at any time.

9. The air fryer works using hot air.
  - a. Do not fill the pan with oil, frying fat, or any other liquid.
  - b. Do not put anything on top of the air fryer.

**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. It will go away after the first few uses.

# PRESSURE COOKING

## Pressure Release

This pressure cooker allows two different ways to release cooking pressure: **Natural Release** and **Quick Release**.

### Natural Release

Allows the machine to rest after cooking until the pressure naturally decreases enough to safely open the lid. This method is best for foods with high liquid contents such as soup, beans, and stews.

To use the natural pressure release, rotate the steam release valve to the sealing marker and do not move it during or after cooking. When the float valve drops, it is safe to open the lid.

### Quick Release

Allows the machine to release pressure quickly when cooking is complete. Best for foods that require a precise cook time.

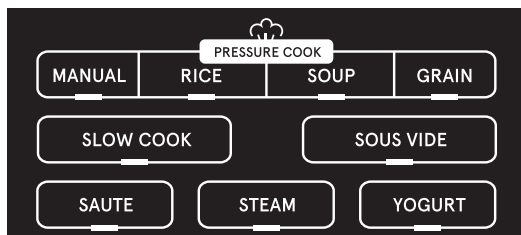
To use the quick pressure release, set the steam release valve to Sealing during cooking and turn it to Venting when the cooking is done.

**WARNING:** Do not turn the steam release valve to Venting after cooking soup, or any other food with a lot of liquid; the steam must be released naturally, leaving the steam release valve set to Sealing.

## Pressure Cooking Notes:

- The multi-purpose rack is not required unless you are combo cooking.
- Turning the steam release valve to Venting is optional unless you are combo cooking. See “How to Use Steam Release Valve” for details.
- When cooking completes, the machine will switch to Keep Warm mode and the Keep Warm button will illuminate. Press the Stop button to turn off Keep Warm mode. This mode will not turn on for SOUS VIDE, SAUTÉ, or YOGURT.
- You must use the cooking pot for pressure cooking. If you attempt to use the air frying basket, a POT error message appears on the display and you will not be able to cook until the correct pot is inserted.
- If the lid is not attached properly, a LID error message appears on the display and you will not be able to cook until the lid is correctly attached and locked.

**WARNING:** Never attempt to open the lid before the product has cooled and all internal pressure has been released. Difficulty rotating the lid indicates that contents are still under pressure – it should never be forced open. After all the steam is released the pressure will decline and the lid will be able to rotate with ease.



Add rack to pot  
for STEAM and  
Combo Cooking.

## How to Cook with Pressure

(Manual, Rice, Soup, Grain Functions)

1. Place the pressure cooker pot in the base.
2. Add a cup of water to the pressure cooker pot and add the food to be cooked (for “Combo Cooking”, place the food onto the multi-purpose rack)
3. Lock the lid into place and turn the steam release valve to Sealing.
4. Press the power button and, on the PRESSURE COOK section of the control panel, select a preset or MANUAL cooking. Each function has its own preset time and pressure.
5. To increase or decrease the default cooking time, press the + or – buttons
6. To change the default pressure setting, press TIME/TEMP and use the + or – buttons to set the desired pressure, either HI (high pressure) and LO (low pressure).
7. Press the start/pause button to start the cooking.
8. When the cooking is complete, the machine beeps and END appears on the display. Either allow the pressure to release naturally or do so manually (see PRESSURE RELEASE).
9. Unlock and remove the lid. Remove the pressure cooker pot from the base and enjoy!

## Slow Cook

1. Place the pressure cooker pot in the base and add the food to be cooked.
2. Lock the lid into place and turn the steam release valve to Venting.
3. Press the power button and, on the PRESSURE COOK section of the control panel, press SLOW COOK.
4. To increase or decrease the default cooking time (6 hours) in 15 minute increments, press the + or – buttons.  
NOTE: The default temperature cannot be changed for this function.
5. Press the start/pause button to start the cooking.
6. When the cooking is complete, the machine beeps and END appears on the display.
7. Unlock and remove the lid. Remove the pressure cooker pot from the base and enjoy!

## Sous Vide

1. Place the pressure cooker pot in the base.
2. Add enough water to the pot to ensure that your food will be fully submerged.
3. Lock the lid into place and turn the steam release valve to Venting.
4. Press the power button and press SOUS VIDE.
5. To increase or decrease the default cooking time (2 hours) in 15 minute increments, press the + or – buttons.
6. To change the default temperature (130°F), press TIME/TEMP and press the + or – buttons.
7. Press the start/pause button to start heating the water. The display shows PRE, indicating the preheating process is in progress.
8. When the water reaches the correct temperature, the machine beeps and the cooking time countdown begins.
9. Unlock and remove the lid. Gently place the sealed food into the water to begin cooking the food.
10. When the cooking is complete, the machine beeps and END appears on the display.
11. Carefully remove the sealed food from the pot from the base and enjoy!

## Sauté

1. Place the pressure cooker pot in the base.
2. Press the power button and press SAUTE.
3. To increase or decrease the default cooking time (5 minutes), press the + or – buttons.  
NOTE: The default temperature cannot be changed for this function.
4. Press the start/pause button to start heating the pot. The display shows PRE, indicating the preheating process is in progress.
5. When the machine reaches the correct temperature, the machine beeps and the cooking timer begins.
6. Add the food to be cooked. If desired, add a small amount of oil before adding the food.
7. When the cooking is complete, the machine beeps and END appears on the display.
8. Remove the pressure cooker pot from the base and enjoy!

## Steam

1. Place the pressure cooker pot in the base.
2. Add water to the pot and insert the rack.
3. Place the food to be cooked on the rack.
4. Lock the lid into place and turn the steam release valve to Sealing.
5. Press the power button and press STEAM.
6. To increase or decrease the default cooking time (15 minutes) in 15 minute intervals, press the + or – buttons.
7. To change the default pressure setting (HI), press TIME/TEMP and use the + or – buttons.
8. Press the start/pause button to start the cooking.
9. When the cooking is complete, the machine beeps and END appears on the display. Either allow the pressure to release naturally or do so manually (see PRESSURE RELEASE).
10. Unlock and remove the lid. Remove the pressure cooker pot from the base and enjoy!



## Yogurt

1. Place the pressure cooker pot in the base.
2. Add yogurt ingredients to the pot.
3. Lock the lid into place and turn the steam release valve to Venting.
4. Press the power button and press YOGURT.
5. To increase or decrease the default cooking time (8 hours) in 15 minute intervals, press the + or – buttons.  
NOTE: The default temperature cannot be changed for this function.
6. Press the start/pause button to start the cooking.
7. When the cooking is complete, the machine beeps and END appears on the display.
8. Unlock and remove the lid. Remove the pressure cooker pot from the base and enjoy!

## Delay Start

This function allows you prepare the food and the machine for cooking in advance and automatically begins the cooking process at a later time.

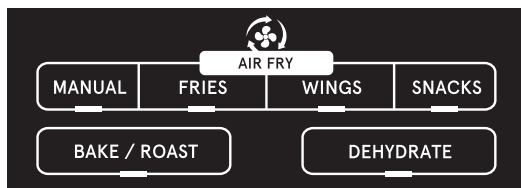
1. Follow the instructions for adding the food and adjusting the time and temperature or pressure for whichever function you are using.
2. Before pressing the start/pause button, press the DELAY START button. The display shows the timer.
3. To increase or decrease the time delay in 30 minute increments, press the + or – buttons.
4. Press the start/pause button. The timer begins counting down. The cooking will automatically begin once the timer runs out.

## Keep Warm

This mode is on by default for all pressure cooking functions except for SOUS VIDE, YOGURT, and SAUTÉ. When Keep Warm is enabled, food is kept hot for up to 24 hours once cooking is complete.

To disable Keep Warm, after selecting a function, press and hold the KEEP WARM button until the light goes off.

# AIR FRYING



## Air Frying Tips

- Smaller ingredients usually require a slightly shorter cook time than larger ingredients.
- Shaking smaller ingredients halfway through the cook time optimizes the end result and can help prevent unevenly fried ingredients.
- Add 1 tablespoon of oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you add the oil.
- Do not prepare extremely greasy ingredients, such as sausages, in the air fryer.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough.
- Place a baking tin or oven dish in the air fry basket if you want to bake a cake or quiche, or if you want to fry fragile or filled ingredients.
- You must use the air frying basket for air frying. If you attempt to use the cooking pot, a POT error message appears on the display and you will not be able to cook until the cooking pot is removed and the air frying basket is inserted.
- If the lid is not attached properly, a LID error message appears on the display and you will not be able to cook until the lid is correctly attached and locked.
- To prevent overheating, the machine's fan runs for about 40 seconds when cooking is paused or ended.

## How to Air Fry

(Manual, Fries, Wings, Snacks Functions)

1. Place the air fry basket into the base, then place the assembled grease filter into the center of the basket, followed by the rack.
2. Place the food to be cooked onto the rack.
3. Lock the lid into place and turn the steam release valve to Venting.
4. Press the power button and, on the AIR FRY section of the control panel, select a preset or **MANUAL** cooking. Each function has its own preset time and temperature.
5. To increase or decrease the default cooking time, press the + or – buttons.
6. To change the default temperature, press **TIME/TEMP** and use the + or – buttons.
7. Press the start/pause button to start the cooking.
8. During the cooking, you can press the start/pause button and unlock the lid to give the food a shake for more even cooking. Then relock the lid and press the start/pause button to resume cooking.
9. When the cooking is complete, the machine beeps and **END** appears on the display.
10. Unlock and remove the lid. Carefully remove the food and enjoy!

## Bake / Roast

1. Place the air fry basket into the base, then place the assembled grease filter into the center of the basket, followed by the rack.
2. Place the food to be baked in an ovenproof dish and onto the rack.
3. Lock the lid into place and turn the steam release valve to Venting.
4. Press the power button and press **BAKE**.
5. To increase or decrease the default cooking time (15 minutes), press the + or – buttons.
6. To change the default temperature (350°F), press **TIME/TEMP** and use the + or – buttons.
7. Press the start/pause button to start the cooking.
8. When the cooking is complete, the machine beeps and **END** appears on the display.
9. Unlock and remove the lid. Carefully remove the food and enjoy!

## Dehydrate

1. Place the air fry basket into the base, then place the assembled grease filter into the center of the basket, followed by the rack.
2. Place the food to be dehydrated onto the rack in the basket.
3. Lock the lid into place and turn the steam release valve to Venting.
4. Press the power button and press DEHYDRATE.
5. To increase or decrease the default cooking time (2 hours) in 30 minute increments, press the + or – buttons.
6. To change the default temperature (160°F), press TIME/TEMP and use the + or – buttons
7. Press the start/pause button to start the cooking.
8. When the cooking is complete, the machine beeps and END appears on the display.
9. Unlock and remove the lid. Carefully remove the food and enjoy!

## Combo Cooking

Combo cooking allows you to quickly cook foods in the pressure cooker and then give them a crispy finish using the air fryer.

1. Pressure cook the food on the multi-purpose rack (see “How to Cook with Pressure” on page 14).
2. Remove the pressure cooker pot from the base.
3. Place the assembled grease filter into the center of the air fry basket, and place the basket into the base.
4. Remove the multi-purpose rack with food from the pressure cooker pot and place it in the air fry basket.
5. Lock the lid into place and turn the steam release valve to Venting.
6. Press the power button and select a preset or MANUAL under AIR FRY on the control panel.
7. Set the desired amount of time using the + or – buttons.
8. Press TIME/TEMP and set the desired temperature using the + or – buttons.
9. Press the start/pause button. The air frying begins.

# CLEANING & MAINTENANCE

- Make sure the machine is completely cooled off before cleaning.
- Clean the machine after every use.
- Do not use metal kitchen utensils or abrasive cleaning material to clean the any of the parts, as this may damage the non-stick coating.
- Remove the main plug from the wall outlet and let the machine cool down.
- Tip: Remove the pressure cooker pot or the air fry basket from the machine to help it cool down quicker.
- Wipe the outside of the machine with a moist cloth.
- Separate the two parts of the grease filter for better cleaning.
- Clean all the removable parts with hot water, some dishwashing soap, and a non-abrasive sponge.
- Tip: If residue is stuck to the bottom of the pressure cooker pot or the air fry basket, fill it with hot water and some dishwashing soap and let soak for approximately 10 minutes.
- Clean the inside of the machine with hot water and a cleaning brush to remove any food residue.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
Steam continuously escapes from the steam-release valve	Steam release valve is set to Venting	Turn the steam release valve to Sealing
Display shows “LID” and unit is beeping	Lid is not locked	Re-position and lock the lid
Water is dripping from the unit	Condensation collector is not installed	Install the condensation collector
Ticking or light cracking sound is heard	Temperature is changing	This is a normal occurrence
	Pressure cooking pot is wet on its exterior bottom	Dry the exterior bottom of the pressure cooking pot
Lid will not lock	Sealing ring is not properly installed	Remove and reinsert the sealing ring
	Float valve is in raised position	Press down the float valve
Lid will not open	Cooker contains pressure	Release pressure using the quick-release method or natural release method
Lid is leaking steam from its sides	Sealing ring is not properly installed	Remove and reinsert the sealing ring
	Sealing ring is damaged	Replace the sealing ring
	Sealing ring has food debris attached	Wash the sealing ring
	Lid is not locked	Re-position and lock the lid
The float valve is leaking steam for longer than 2 minutes	Float valve and its seal have food debris attached	Wash the float valve and its seal
	Float valve seal is damaged	Replace float valve seal. Contact customer service.
Float valve will not rise	Not enough food or liquid in the inner pot	Add ample water
	Lid is not locked	Re-position and lock the lid

PROBLEM	POSSIBLE CAUSE	SOLUTION
The machine is not working	The machine is not plugged in	Plug the main plug into a grounded wall socket
	The timer has not been set	Tap + and - icons to set the required cook time to turn on the air fryer
	The air frying basket is not inserted properly	Slide the basket into the air fryer properly
The air frying basket does not fit inside the machine	The basket is overfilled	Do not fill the basket beyond max line
The food did not cook	There is too much food in the basket	Cook in smaller batches
	The set temperature is too low	Tap + and - icons to set the required temperature setting
	The cook time is too short	Tap + and - icons to set the required cook time
The food is fried unevenly	Some food needs to be shaken halfway through the cook time	Food that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cook time
Fried snacks are not crispy	You used a type of snack meant to be cooked in a traditional deep fryer	Use oven snacks or lightly brush some oil onto the snacks for a crispier result
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 basket. The oil produces white smoke and the basket may heat up more than usual. This does not affect the air fryer or the end result
	The basket still contains grease residue from previous use	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use
Fresh fries are fried unevenly	Quality potatoes will give an even cook	Use fresh potatoes and make sure they stay firm during frying
	Potatoes are too starchy	Rinse the potato sticks properly and dry to remove starch from the outside of the sticks
Fresh fries are not crispy	The crispiness of the fries depends on the amount of oil and water in the fries	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result

# WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. 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 the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller 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.

The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.

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