

ITM. / ART. 133798

Gourmia®

6.7 L / 7-QT DIGITAL AIR FRYER



USER MANUAL

GAF798

ENGLISH

正體中文

IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT WWW.GOURMIA.COM
EMAIL INFO@GOURMIA.COM
OR CALL 888.552.0033
MON-THU 9:00AM TO 6:00PM ET
AND FRI 9:00AM TO 3:00PM ET
LANGUAGES SUPPORTED: ENGLISH, FRENCH, SPANISH

Model: GAF798
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www.gourmia.com
The Steelstone Group
Brooklyn, NY

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Congratulations on the purchase of your *Digital 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 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 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



The Presence Condition of the Restricted Substances Marking

Equipment name:		Type designation (Type): GAF798				
Unit	Restricted substances and its chemical symbols					
	Lead (Pb)	Mercury (Hg)	Cadmium (Cd)	Hexavalent chromium (Cr ⁶⁺)	Polybrominated biphenyls (PBB)	Polybrominated diphenyl ethers (PBDE)
Heating element	○	○	○	○	○	○
Motor	○	○	○	○	○	○
Power cable	0.1 wt %	○	○	○	○	○
Electronic component	○	○	○	○	○	○
Screw	○	○	○	○	○	○
Accessories	○	○	○	○	○	○
Shell	○	○	○	○	○	○
<p>Note 1 : "Exceeding 0.1 wt %" and "exceeding 0.01 wt %" indicate that the percentage content of the restricted substance exceeds the reference percentage value of presence condition.</p> <p>Note 2 : "○" indicates that the percentage content of the restricted substance does not exceed the percentage of reference value of presence.</p> <p>Note 3 : The "–" indicates that the restricted substance corresponds to the exemption.</p>						

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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 children or persons 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 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 10 cm / 3.9 inches of free space on the back and sides and 10 cm / 3.9 inches of free space above the appliance. **Do not** place anything on top of the appliance.
12. **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.
13. **Do not** leave the appliance

unattended when plugged in.

14. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

15. 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.

16. After using the appliance, avoid contact with the hot metal inside. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.

17. 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.

18. Do not use outdoors.

19. For household use only.

CORD AND PLUG 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:
 - a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
 - b. 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.

Power:	AC110 V~ 60 Hz 1400 W
--------	-----------------------

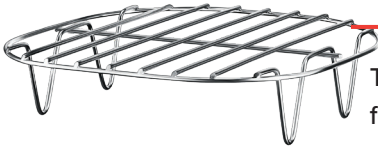
SAVE THESE INSTRUCTIONS

KNOW YOUR AIR FRYER

Display / Control Panel



Cord Storage
(back of unit)



Multi-Purpose Rack

The *multi-purpose rack* can be used for additional cooking space, or as a raised cooking surface.



Crisper Tray

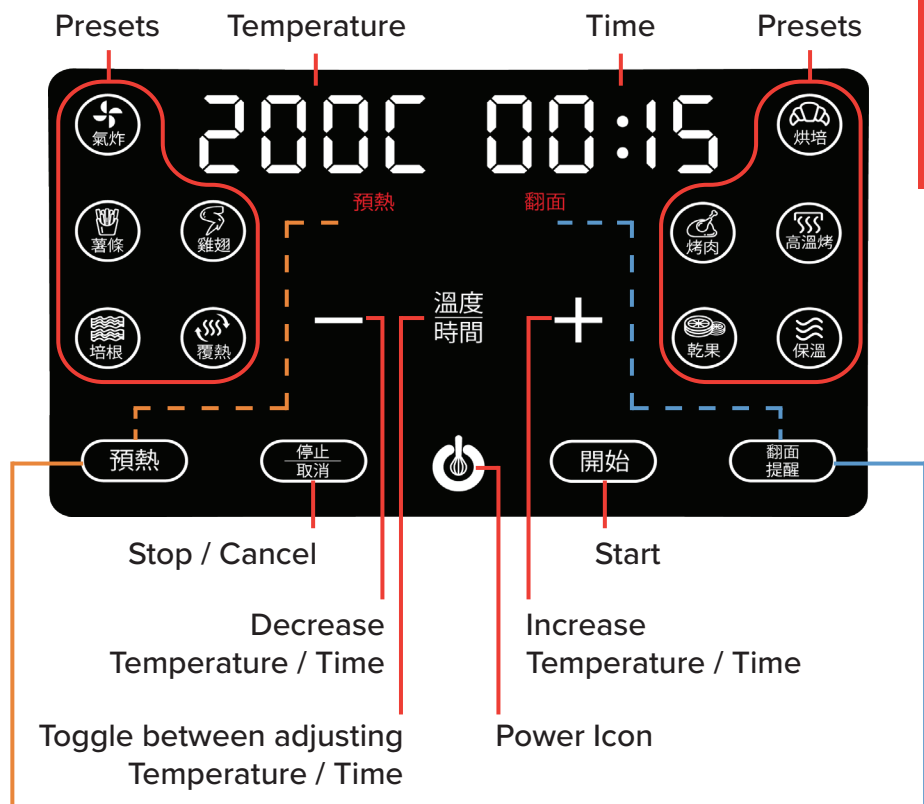
Place the *crisper tray* into the *basket*.



Basket

KNOW YOUR AIR FRYER

DISPLAY AND CONTROL PANEL



PREHEAT

When enabled, air fryer will preheat and prompt you when to add food.

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

When preheating is enabled, **PREHEAT** appears in red on the *display*.

TURN REMINDER

When enabled, air fryer will prompt you to turn food halfway through cook time.

Tap **TURN REMINDER** to enable or disable *turn reminder* before tapping **START**.

When *turn reminder* is enabled, **TURN** appears in red on the *display*.

See the chart on page 11 for *presets* that have *preheat* and *turn reminder* on by default and those that have the option to toggle the settings on and off.

DISPLAY, °F / °C, & SOUND

Below are *display* indicators and notifications for *guided cooking prompts*.

PREHEAT

Preheat is enabled.

PRE HEAT

The air fryer is preheating.

TURN

Turn Reminder is enabled.

Add Food

The air fryer is preheated.

Turn Food

Reminder to turn or toss food.

End

The cook time has elapsed.

TOGGLE °F / °C

To toggle between displaying temperature in *Fahrenheit* and *Celsius*, press and hold **TEMP / TIME**.

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*.

PRESETS CHART

	TEMPERATURE		TIME		PREHEAT		TURN REMINDER	
	DEFAULT	RANGE	DEFAULT	RANGE	DEFAULT	TOGGLE	DEFAULT	TOGGLE
	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	20 min	1-60 min	on	✓	on	✓
	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	15 min	1-60 min	on	✓	on	✓
	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	25 min	1-60 min	on	✓	on	✓
	190 °C / 375 °F	76 °C-200 °C / 170 °F-400 °F	6 min	1-60 min	off	✓	off	✓
	150 °C / 300 °F	76 °C-200 °C / 170 °F-400 °F	15 min	1-60 min	off	✓	off	✓
	160 °C / 325 °F	76 °C-200 °C / 170 °F-400 °F	25 min	1 min-2 h	on	✓	off	✓
	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	25 min	1 min-2 h	on	✓	on	✓
	200 °C / 400 °F	200 °C / 400 °F	12 min	1-60 min	on	✓	on	✓
	56 °C / 135 °F	34 °C-76 °C / 90 °F-170 °F	8 h	30 m-24 h	off	n/a	off	✓
	94 °C / 200 °F	66 °C-94 °C / 150 °F-200 °F	30 min	1 min-8 h	off	n/a	off	n/a

NOTE: A check mark indicates *preheat* and *turn reminder* can be enabled or disabled by tapping **PREHEAT** / **TURN REMINDER** before tapping **START**.

BEFORE FIRST USE

1. Remove all packaging stickers and labels from the air fryer, including the tape securing the **basket** to the unit.
2. To pull out the **basket** for cleaning, remove the tape securing it into place. Secure the unit with one hand and pull the handle straight back with the other hand.
3. Thoroughly clean the **basket** and **crisper tray** with hot water, dishwashing liquid, and a non-abrasive sponge.
4. Wipe the inside chamber 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. It 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 10 cm / 3.9 inches of free space around the back and sides, and 10 cm / 3.9 inches of free space above 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.

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

Recommended



Oil Mister / Spray Bottle

Not Recommended



Cooking Spray

USING YOUR AIR FRYER

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



5. Tap the desired **preset**.



The **display** will show the **preset** temperature and time.

6. Tap **TEMP / TIME** to adjust temperature / time. Tap + and - icons to increase and decrease temperature / time.



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

PREHEAT / TURN appear in red on the display when enabled.

Preheat and **turn reminder** are on by default for recommended presets.



USING YOUR AIR FRYER

8. IF PREHEAT IS ENABLED

- a. Tap **START**.

The **display** will show **PRE HEAT** (Preheat) and the air fryer will begin preheating. Once preheated, the air fryer will beep and the **display** will show **Add Food** (Add Food).

WARNING: The **basket** will be hot! **Do not** touch hot surfaces.

- b. Remove the **basket** carefully, place food inside, and return it to the air fryer to automatically begin cooking.

NOTE: If the **basket** is not removed, the cook time will begin.

8. IF PREHEAT IS DISABLED

- a. Remove the **basket**, place food inside, and return it to the air fryer.
- b. Tap **START**.



IF TURN REMINDER IS ENABLED

- a. Halfway through the cook time, the air fryer will beep and the **display** will show **TURN Food** (Turn Food).
- b. Remove the **basket** carefully and place it on a heat-resistant surface.
- c. Turn or toss the food using non-metal tongs.
- d. Return the **basket** to the air fryer to automatically resume cooking.

NOTE: If the **basket** is not removed, cooking will continue.

USING YOUR AIR FRYER

When your selected cook time has elapsed, the air fryer will beep and the **display** will show **End** (End).

- Remove the **basket** carefully and place it on a heat-resistant surface.
- Remove food from the **basket** using non-metal tongs.

CAUTION:

Always use caution when removing the **basket** during / after cooking - hot steam may escape!

WARNING: The **basket** and food will be hot! **Do not** touch hot surfaces.

Do not use sharp or metal utensils which can scratch the nonstick surface.

Do not turn the **basket** upside down, as any excess oil that has collected on the bottom of the **basket** will leak onto the food.

STOP / CANCEL COOKING

Tap **STOP / CANCEL** to stop cooking. Tap **START** to resume cooking.

Removing the **basket** from the air fryer during cooking will stop cooking. Returning the **basket** to the air fryer will automatically resume cooking.

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



TURN OFF AIR FRYER

Press and hold 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**.
- 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 page 9).
- When cooking multiple batches in a row, only preheat before the first batch.
- Turning or tossing food halfway through cook time will deliver evenly browned and crispy results (see **TURN REMINDER** on page 9).
- 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 & 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 **basket** or **crisper tray**, as this may damage the nonstick coating.

- Clean the air fryer after every use.
- Unplug the air fryer from the outlet before cleaning.
- Let the air fryer cool down completely before cleaning. Remove the **basket** from the air fryer to cool it down quicker.
- Clean the **basket** and **crisper tray** in the dishwasher's top rack only or with hot water, dish soap, and a non-abrasive sponge.
- If residue is stuck to the bottom of the **basket**, fill it with hot water and dish soap and let it soak.
- Wipe the outside of the air fryer with a moist cloth.
- Clean the inside of the air fryer with hot water, dish soap and a cleaning brush to remove any food residue.
- Ensure the air fryer is completely dry before using.

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.

GUARANTEE AND SERVICE

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

PROBLEM	POSSIBLE CAUSE	SOLUTION
The air fryer does not work.	The air fryer 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 basket is not put into the air fryer properly.	Slide the basket into the air fryer properly.
The basket does not fit inside the air fryer.	The basket is overfilled.	Do not fill the basket beyond max line.
The ingredients did not cook.	There are too many ingredients in the basket .	Put smaller batches of ingredients in the basket . Smaller batches are fried more evenly.
	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 ingredients are fried unevenly.	Certain types of ingredients need to be shaken halfway through the cook time.	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the cook time (see TURN REMINDER on page 9).
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 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

Get cooking with Gourmia



Costco President Taiwan, Inc.
No. 656 Chung-Hwa 5th Road
Kaohsiung, Taiwan
Company Tax ID: 96972798
449-9909 OR 02-449-9909 (if cellphone)
www.costco.com.tw

FOR CUSTOMER SERVICE
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VISIT WWW.GOURMIA.COM
EMAIL INFO@GOURMIA.COM
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用戶手冊

GAF798

ENGLISH

正體中文

重要文件，
應妥善保管以供未來參考。
請詳細閱讀。

顧客服務

問題或意見

請上 WWW.GOURMIA.COM

傳送電子郵件 INFO@GOURMIA.COM

或撥 888.552.0033

美東時間：週一至週四上午 9:00 至下午 6:00

週五上午 9:00 至下午 3:00

支援語言：英文、法文、西班牙文

型號：GAF798

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恭喜您選購 **Gourmia** **數位氣炸鍋！**

Gourmia 的使命是讓家中大廚每天都能輕鬆做出健康美味的料理。我們知道生活步調飛快，無論您多想好好做一餐，有時就是無法將烹飪擺在優先順位。我們的鍋具可靠又好用，能幫助您解決這個難題。利用我們提供的工具，您可以吃得更豐盛又健康，但不必在廚房中耗費大量時間準備和烹調。

為了幫助您發揮氣炸鍋的最大功用，如有任何問題，我們的團隊將為您解答。無論您是對某項設定有疑問，或想知道該使用哪一項預設設定，我們都很樂意提供您逐步指引。歡迎進入 Gourmia 的快意烹調世界。

本手冊說明這台氣炸鍋的所有功能及特色，以及其組裝、操作、清潔及保養指示。請詳閱所有安全注意事項及指示，確保每次使用安全無虞。本手冊應妥善保管，以供未來參考。

感謝您選購 Gourmia ！

歡迎您提供寶貴意見！請不吝與我們分享您的想法、食譜及照片。

@gourmia



限用物質含有情況標示

設備名稱：數位氣炸鍋		型號（型式）：GAF798				
單元	限用物質及其化學符號					
	鉛	汞	鎘	六價鉻	多溴聯苯	多溴二苯醚
加熱元件	○	○	○	○	○	○
馬達	○	○	○	○	○	○
電源線	超出0.1 wt %	○	○	○	○	○
電子元件	○	○	○	○	○	○
螺絲	○	○	○	○	○	○
配件	○	○	○	○	○	○
外殼	○	○	○	○	○	○
<p>備考1. “超出0.1 wt %”及“超出0.01 wt %”係指限用物質之百分比含量超出百分比含量基準值。</p> <p>備考2. “○”係指該項限用物質之百分比含量未超出百分比含量基準值。</p> <p>備考3. “-”係指該項限用物質為排除項目。</p>						

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重要安全注意事項

使用本電器前，請詳閱所有指示。
任何時候都應遵守下列基本注意事項：

1. 本電器不適合兒童及身體、感官或心智能力較低者或缺乏經驗或知識者使用，除非其在監督下使用。
2. 在兒童附近使用任何電器時，都需要密切監督。請看緊兒童確保他們不嬉玩本電器。不可讓兒童執行清潔及保養，除非有人監督。
3. 插電前，先檢查電器上標示的電壓是否符合本地標準電壓。
4. 若插頭、主電線或電器本體受損，請勿使用本電器。每一次使用都要確認插頭已確實插進牆壁插座中。
5. 當任何電器的電線或插頭受損、電器發生故障或受到任何損傷後，請勿使用該電器。將電器送回到最近的授權服務機構進行檢查、修理或調校。若電源線損壞時，必須由製造商、其服務處或具有相關資格的人員加以更換以避免危險。
6. 請勿讓電線垂吊在桌面或檯面邊緣，亦不可讓其接觸高溫表面。
7. 為防止觸電，請勿將電線、插頭或電器浸入水或其他液體中。
8. 請勿用濕手為本電器插插頭或操作控制面板。
9. 切勿將本電器連接到外接定時開關或另一個遙控系統，以免發生危險。若要拔插頭，應先關閉電器開關，然後再從牆壁插座上拔掉插頭。
10. 請勿將本電器放置在易燃物上面或附近，例如桌巾或窗簾。機器表面可能在使用中變得很燙。請勿放置在高溫的瓦斯爐或電爐上面或附近，或放進加熱的烤箱內。
11. 請勿將本電器緊靠牆壁或其他電器放置。電器的背面、兩側及上方應至少保留 10 公分（4 吋）淨空距離。請勿在本電器上面放置任何物品。
12. 除了本手冊所述目的外，請勿將本電器用於其他用途。使用非原廠建議的配件可能有受傷風險。
13. 請勿讓本電器在無人看顧的情況下運作
14. 當您移動內有熱油或高溫液體的電器時，必須格外小心。
15. 請勿碰觸高溫表面。請使用把手。在氣炸過程中，高溫蒸汽會從排氣口釋出。您的手和臉應與蒸汽及排氣口保持安全距離。此外，當您從本電器中取出氣炸籃時，請當心高溫蒸汽和熱氣。



注意：熱表面

16. 使用本電器後，應避免接觸內部的高溫金屬部分。當機器不用時以及清潔前，請從插座上拔掉插頭。開始清潔前，先讓本電器冷卻。
17. 若您看到黑煙從本電器中冒出，請立刻拔掉插頭。等黑煙停止後，再將氣炸籃從本電器中取出。
18. 請勿在戶外使用。
19. 限家庭專用

電線及插頭安全

- 本產品附帶一條短電源線，以降低長線所帶來的打結或絆倒風險。
- 可以使用延長線，但必須格外小心。
- 若使用延長線：
 - a. 延長線上標示的電功率額定值，至少應等於本電器的電功率額定值。
 - b. 較長的電線應整理妥當，請勿讓電線從檯面或桌面上垂下來，以免遭兒童拉扯或絆倒。

電源：	AC110 V~ 60 Hz 1400 W
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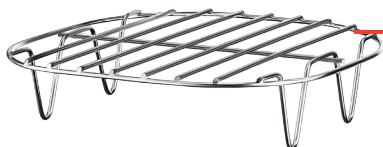
請妥善保管本手冊

認識您的氣炸鍋

顯示窗 / 控制面板



電源線收納
(產品背面)



多功能蒸烤架

多功能蒸烤架可用來增加烹調空間，
或架高烹調表面。



酥脆盤

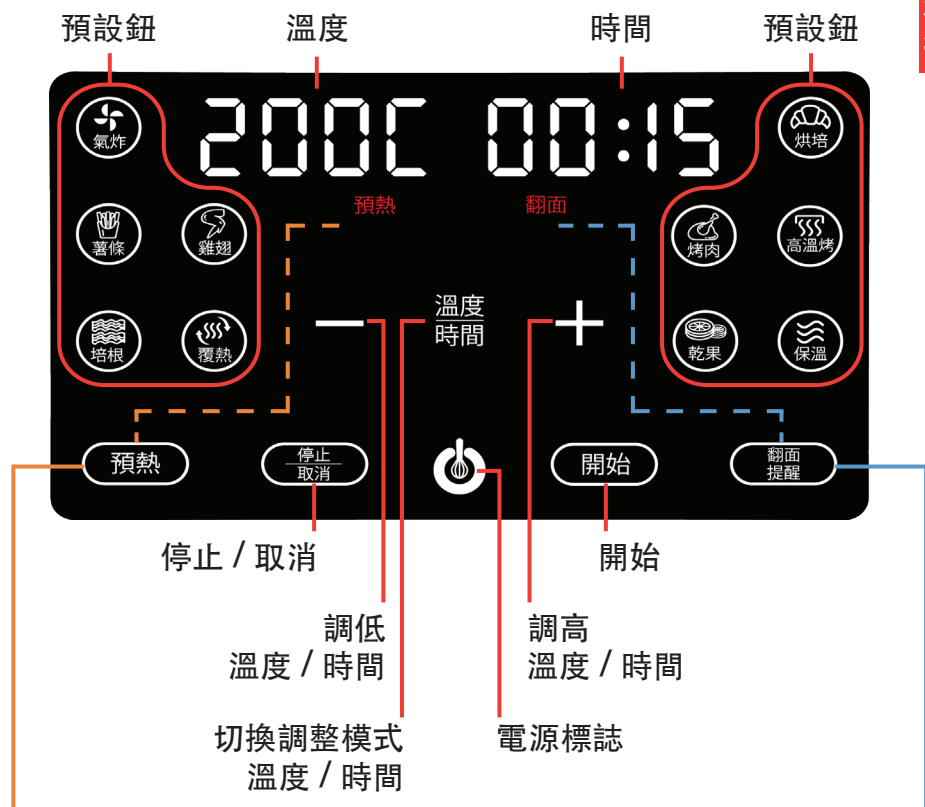
將酥脆盤放入氣炸籃內。



氣炸籃

認識您的氣炸鍋

顯示窗及控制面板



預熱

當此功能啟動時，氣炸鍋會預熱並提示您何時添加食材

在按下[開始]前輕按[預熱]，可啟動或停用預熱功能。

當預熱功能啟動時，顯示窗會顯示紅色「預熱」字樣。

翻面提醒

當此功能啟動時，氣炸鍋會在烹調時間過了一半時提示您翻轉食材。

在按下[開始]前輕按[翻面提醒]，可啟動或停用翻面提醒功能。

當翻面提醒功能啟動時，顯示窗會顯示紅色「翻面」字樣。

請見第 31 頁的預設設定表；其中一些預設設定已將「預熱」及「翻面提醒」預設為啟動，而其他預設設定可選擇切換這些功能。

顯示訊息、°F / °C 和聲音

以下顯示窗指示燈和通知適用於引導式烹調提示。

PREHEAT

預熱已啟動。

PRE HEAT

氣炸鍋正在預熱。

TURN

翻面提醒已啟動。

Add Food

氣炸鍋預熱完畢。

Turn Food

提醒您翻面或翻動食材。

End

烹調時間到。

切換°F / °C











要切換華氏溫度和攝氏溫度顯示，請按住 [溫度 / 時間]。

氣炸鍋靜音

按住 [停止/取消] 可使氣炸鍋嗶聲靜音。再次按住 [停止/取消] 可打開聲音。

備註：氣炸鍋仍會發出引導式烹調提示的嗶聲。

預設設定表

	溫度		時間		預熱		翻面提醒	
	預設	範圍	預設	範圍	預設	切換	預設	切換
 氣炸	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	20 分鐘	1-60 分鐘	啟用	✓	啟用	✓
 薯條	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	15 分鐘	1-60 分鐘	啟用	✓	啟用	✓
 雞翅	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	25 分鐘	1-60 分鐘	啟用	✓	啟用	✓
 培根	190 °C / 375 °F	76 °C-200 °C / 170 °F-400 °F	6 分鐘	1-60 分鐘	停用	✓	停用	✓
 覆熱	150 °C / 300 °F	76 °C-200 °C / 170 °F-400 °F	15 分鐘	1-60 分鐘	停用	✓	停用	✓
 烘焙	160 °C / 325 °F	76 °C-200 °C / 170 °F-400 °F	25 分鐘	1 分鐘-2 小時	啟用	✓	停用	✓
 烤肉	200 °C / 400 °F	76 °C-200 °C / 170 °F-400 °F	25 分鐘	1 分鐘-2 小時	啟用	✓	啟用	✓
 高溫烤	200 °C / 400 °F	200 °C / 400 °F	12 分鐘	1-60 分鐘	啟用	✓	啟用	✓
 乾果	56 °C / 135 °F	34 °C-76 °C / 90 °F-170 °F	8 小時	30 分鐘-24 小時	停用	不適用	停用	✓
 保溫	94 °C / 200 °F	66 °C-94 °C / 150 °F-200 °F	30 分鐘	1 分鐘-8 小時	停用	不適用	停用	不適用

備註：打勾的項目表示，在按下開始前輕按[預熱] / [翻面提醒]，可啟動或停用預熱及翻面提醒功能。

初次使用前

1. 從氣炸鍋內取下所有包裝貼紙及標籤，包括固定**氣炸籃**用的膠帶。
2. 在您將**氣炸籃**拉出清洗之前，請先撕下固定用的膠帶。用一隻手穩住氣炸鍋，然後用另一隻手握住把手，將**氣炸籃**水平拉出。
3. 用熱水、洗碗精及不刮傷海綿，將**氣炸籃**及**酥脆盤**徹底清洗一遍。
4. 用濕布擦拭氣炸鍋內部及外部。

備註：前幾次使用時可能會產生塑膠融化的氣味這是新氣炸鍋組成料件第一次受熱的正常現象。在用過幾次之後，這種氣味就會消失。

警告：

請勿在氣炸鍋上面放置任何物品。

請勿將氣炸鍋緊靠牆壁或其他電器放置。氣炸鍋的背面、兩側及上方一定要留出至少 10 公分 (3.9 英吋) 淨空距離，讓空氣充分流通。

請勿在**氣炸籃**中裝滿食用油、酥炸油或其他任何液體，因為氣炸鍋是靠熱氣循環來運作。

在食材上噴油讓表面更酥脆時，我們建議使用普通食用油代替噴霧油，因為這可能會損壞不粘塗層。

建議



噴油瓶/噴霧瓶

不建議



噴霧油

使用您的氣炸鍋

1. 將氣炸鍋放在一個穩固、水平、耐熱的表面上。
2. 將**酥脆盤**放入**氣炸籃**內，然後將氣炸籃送進氣炸鍋中。
3. 插上氣炸鍋的插頭。
4. 輕按**電源標誌**開啟氣炸鍋電源。



5. 輕按您想要的**預設按鈕**。



顯示窗會顯示**預設**溫度及時間。

6. 輕按[溫度/時間]以調整溫度/時間。輕按[+]及[-]標誌來調高及調低溫度/時間。



7. 輕按[預熱/翻面提醒]可啟動或停止這些設定。

啟動時，顯示窗**預熱/翻面**字樣會顯示紅色

建議的預設設定已將**預熱**及**翻面提醒**預設為啟動。



使用您的氣炸鍋

8.1 若預熱已啟動

- a. 輕按 [開始]。

顯示窗會顯示 Pre Heat (預熱)，氣炸鍋將開始預熱。預熱後，氣炸鍋會發出嗶聲，並且顯示窗會顯示 Add Food (添加食材)。

警告：氣炸籃會很燙！切勿觸碰高溫表面。

- b. 請小心取出氣炸籃，放進食材，然後放回氣炸鍋中，機器將自動開始烹調。

備註：若未取出氣炸籃，機器將繼續烹調。

8.2 若預熱已停用

- a. 取出氣炸籃，放進食材，然後放回氣炸鍋中。
- b. 輕按 [開始]。



若翻轉提醒已啟動

- a. 當烹調時間過了一半時，氣炸鍋會響起嗶聲，顯示窗將顯示 Turn Food (翻面食材)。
- b. 小心取出氣炸籃，放置在耐熱表面上。
- c. 用非金屬夾子翻面或翻動食材。
- d. 將氣炸籃放回氣炸鍋中，機器將自動繼續烹調。

備註：若未取出氣炸籃，機器將繼續烹調。

使用您的氣炸鍋

當您選擇的烹調時間已到時，氣炸鍋會響起嗶聲，顯示窗將顯示 End（結束）。

9. 小心取出氣炸籃，放置在耐熱表面上。
10. 用非金屬夾子從氣炸籃內取出食物。

注意：

每一次烹調中 / 烹調後取出氣炸籃時，都要格外小心 — 可能有高溫蒸汽溢出！

警告：氣炸籃和食物會很燙！請勿碰觸高溫表面。

請勿使用尖銳或金屬器具，以免刮傷不沾表面。

請勿將氣炸籃上下倒置，否則匯集在氣炸籃底部多餘的油會流到食物上。

停止 / 取消烹調

輕按 [停止 / 取消] 可停止烹調。輕按 [開始] 可繼續烹調。

若烹調中途取出氣炸籃，氣炸鍋會停止烹調。再將氣炸籃放回氣炸鍋中，機器會自動繼續烹調。

輕按兩下 [停止 / 取消] 可取消烹調。



關閉氣炸鍋

按住電源標誌 關閉氣炸鍋。不使用氣炸鍋時，請從插座上拔下插頭。



烹調小秘訣

- 若想查詢詳盡的食材列表及其最佳份量，溫度、時間設定及準備方法，請見《Gourmia 食譜手冊》第 132 至 135 頁的「氣炸烹調速查表」及「乾燥速查表」。
- 氣炸鍋的功能類似於烤箱，因此請按照食品包裝上或食譜中的烤箱做法。
- 凡可以用烤箱製作的小點，也可以用氣炸鍋製作。
- 較小食材所需的烹調時間，通常比較大食材稍短一些。
- 放入食材前先預熱氣炸鍋，通常能得到最好效果（請見第 29 頁「預熱」）。
- 若分批連續烹調，只有在烹調第一批之前才需要預熱。
- 烹調到一半時翻面或翻動食材，可以讓表面均勻上色並呈現酥脆口感（請見第 29 頁「翻面提醒」）。
- 在新鮮馬鈴薯上加 1 湯匙油，可以讓外皮更酥脆。一旦加了油之後，請在數分鐘內開始氣炸。
- 請勿烹調會在氣炸鍋內產生大量油脂的食物。
- 若要烤蛋糕或鹹派，氣炸酥脆或包餡的食物，請在氣炸籃內放置一個烤盤或可進烤箱的碟子。

清潔及保養

警告：

切勿將電線、插頭或氣炸鍋浸入水或其他液體中。

清潔氣炸籃及酥脆盤時，請勿使用金屬製廚房用具或磨蝕性清潔用品，以免破壞不沾塗層。

- 每次使用後都要清潔氣炸鍋。
- 開始清潔前，請從插座上拔下插頭。
- 開始清潔前，讓氣炸鍋完全冷卻。從氣炸鍋中取出氣炸籃以加速冷卻。
- 將氣炸籃及酥脆盤放在洗碗機最上層，或用熱水、洗碗精及不刮傷海綿清洗。
- 若氣炸籃底部沾黏食物，請注入熱水及洗碗精浸泡。
- 用濕布擦拭氣炸鍋外部。
- 用熱水、洗碗精及清潔刷清潔氣炸鍋內部，去除任何食物殘渣。
- 使用前確保氣炸鍋已經完全乾燥。

存放

- 拔掉電器插頭，待其冷卻。
- 確保所有部分都已清潔並乾燥。
- 將電器存放在乾淨且乾燥的地方。

環境責任

當本電器報廢時，請送到官方收集點回收，不可當作家庭垃圾丟棄。您的行動，將可為環保盡一份心力。

保固及維修

如果您需要維修、想索取資訊或遇到問題，請上 www.Gourmia.com 或洽經銷商。

問題	可能原因	解決方法
氣炸鍋無法運作。	氣炸鍋插頭沒插。	將電源線的插頭插進接地的牆壁插座中。
	未設定計時器。	輕按 [+] 及 [-] 標誌，設定需要的烹調時間，讓氣炸鍋開始啟動。
	氣炸籃 未確實放入氣炸鍋內。	將氣炸籃 確實送進氣炸鍋中。
氣炸籃 無法放入氣炸鍋內。	氣炸籃 裝得太滿。	食材請勿超過氣炸籃 的滿載線。
食材並未烹調。	氣炸籃中的食材太多。	分批烹調，每批放較少食材在氣炸籃 內。食材較少能炸得較均勻。
	烹調設定溫度太低。	輕按 [+] 及 [-] 標誌來設定需要的溫度。
	烹調設定時間太短。	輕按 [+] 及 [-] 標誌來設定需要的烹調時間。
食材炸得不均勻。	某些種類的食材需要在烹調到時一半時翻動。	放在最上層或互相交疊的食材（如薯條）需要在烹調到一半時翻動（請見第 29 頁「翻轉提醒」）。
炸完的小點不酥脆。	您使用了一種應該在傳統油炸鍋中烹調的點心。	使用烘烤食品或在食材上薄薄刷一層油，可以讓成品更酥脆。
氣炸鍋冒出白煙。	您烹調的是高油脂食材。	當您用氣炸鍋烹調高油脂食材時，大量的油會流入氣炸籃中。這些油會產生白煙，也會使氣炸籃比平常溫度更高。這種情形不會影響氣炸鍋功能或成品效果。
	氣炸籃 內仍有上次使用後殘留的油脂。	白煙是由於油脂在氣炸籃 內受熱所致。當您每一次使用完畢後，請確實清潔氣炸籃。
新鮮薯條炸得不均勻。	品質好的馬鈴薯將能炸得均勻。	使用新鮮馬鈴薯，並確保食材在氣炸過程中保持紮實。
	馬鈴薯的澱粉含量太高。	馬鈴薯切條後，用清水徹底沖洗並吸乾水分，以除去薯條表面的澱粉。
新鮮薯條不酥脆。	薯條的酥脆度取決於含油量及含水量。	加入油之前，一定要確實吸乾薯條的水分。將馬鈴薯條切得更小一點，可以讓成品更酥脆。多加少許的油，也可以得到更酥脆的口感。

保固及維修

本產品自購買日期起提供一年有限保固，並且需要提供從授權經銷商購買的證明。保固僅適用於原買受人，不得轉讓予第三人。若無法修理，出賣人將更換產品 / 零件。若產品之修理 / 更換無法滿足要求，出賣人可選擇將退貨產品或組件之現金價值退款給買受人。

本保固條款不涵蓋正常使用之自然耗損，或因意外疏忽、不按規格說明使用或交由未經授權者修理所導致之產品瑕疵。出賣人不對這些情形所造成之任何附帶或衍生性損害承擔責任。

線上註冊產品：www.Gourmia.com/warranty

與 **Gourmia** 一起下廚



好市多股份有限公司
台灣高雄市前鎮區
中華五路 656 號
統一編號：96972798
449-9909 或 02 449 99099909 (手機撥打)
www.costco.com.tw

顧客服務
問題或意見
請上 WWW.GOURMIA.COM
或傳送電子郵件 INFO@GOURMIA.COM
或撥 888.552.0033
美東時間：週一至週四上午 9:00 至下午 6:00
週五上午 9:00 至下午 3:00
支援語言：英文、法文、西班牙文

The logo for Gourmia features the brand name in a bold, black, sans-serif font. The letter 'o' in 'Gourmia' is replaced by a stylized black and white icon of a kitchen appliance, possibly a pressure cooker or a similar cooking device, with a circular base and a vertical stem.