



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

Copyright

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Specifications are subject to change without notice.

Manufactured for:
ASDA, Leeds LS11 5AD / ASDA, Antrim BT41 4GY.

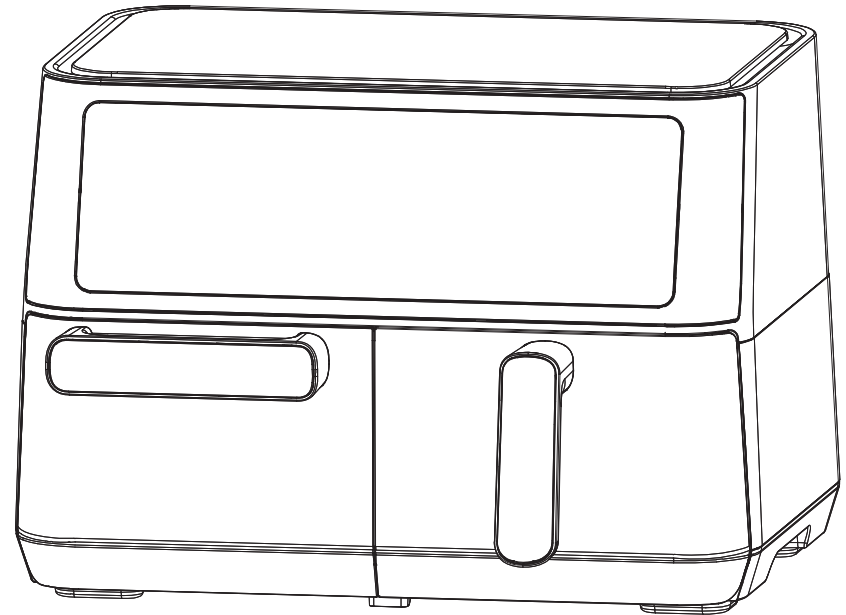
Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the UK.

For more information, please contact the local authority or your retailer where you purchased the product.



George. home



GHAFN1101B4B

Dual 10L digital air fryer

User Guide

220-240V~ 50-60Hz, 2850W

IMPORTANT: RETAIN FOR FUTURE REFERENCE

About this guide

We're here to help you get the most from your digital air fryer, so please keep hold of this manual for future use.

WARNINGS:

THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS YOU SHOULD BE AWARE OF.

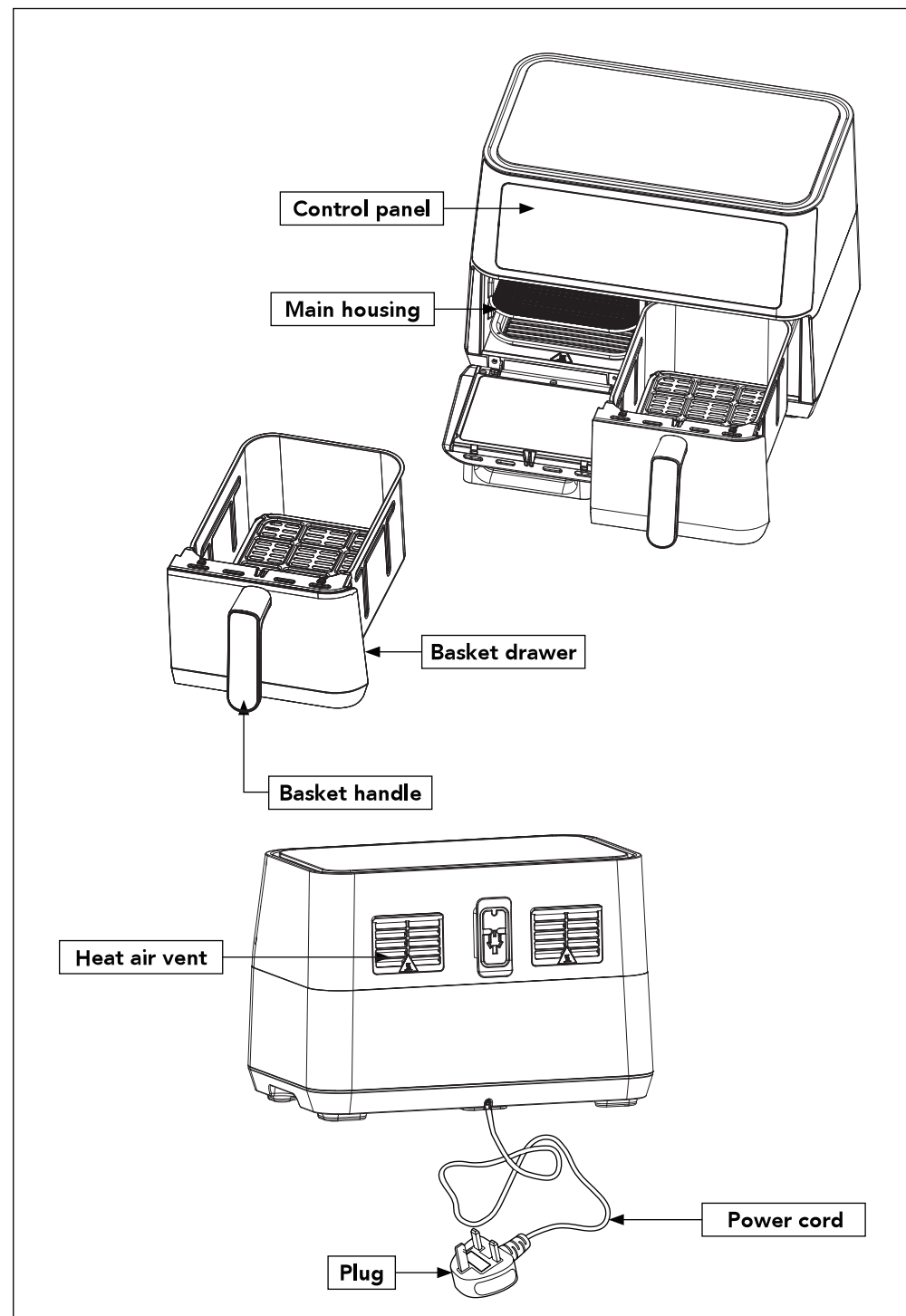
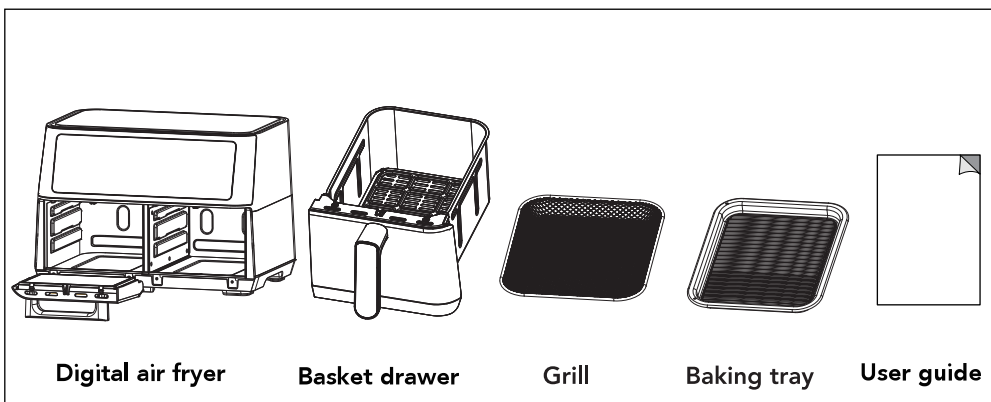


CAUTION. HOT SURFACE. THIS SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE MAIN FRYER BODY. ONLY USE THE HANDLE AND CONTROL PANEL.

1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. For household use only. Only use this appliance for its intended purpose as described in this manual. This appliance is only suitable for domestic use and is not designed for commercial use.
3. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
4. Keep the appliance and its cord out of reach of children less than 8 years.
5. It is not recommend allowing children to operate this appliance.
6. Before connecting the digital air fryer to the power, check the voltage shown on the appliance corresponds with the voltage for the mains supply of the country you are in. If it doesn't, contact your local store.

7. Please don't dismantle. If a fault occurs, have the digital air fryer inspected in a qualified repair shop or return to store.
8. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify store to exchange the product.
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
10. Do not use if the appliance, cord or plug is damaged.
11. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
12. To avoid fire, electric shock, or injury, never immerse the digital air fryer, cord, or plug in water or liquid. Do not use with wet hands.
13. Always place on a firm, level, heat-resistant surface, out of reach of children.
14. Do not place the appliance against a wall or other appliances. Leave at least 10cm (4") free space at the back, top and sides of the appliance. Do not place anything on top of the appliance.
15. Do not place the appliance on or near a hot gas or electric stove, electric cooking plates or in a heated oven.
16. Do not place near flammable materials such as tablecloths, curtains or blinds.
17. Keep appliance out of direct sunlight.
18. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
19. Do not leave the digital air fryer unattended when in use.
20. Regarding the instructions for cleaning surfaces in contact with food, please refer to chapter "Cleaning the digital air fryer".
21. Always turn off the digital air fryer and unplug at the mains socket after use.
22. Allow the appliance to cool down for at least 30 minutes before cleaning or storing.

23. During air frying, hot steam is released from the heat air vent. Keep your hands and face at a safe distance from the heat air vent. Also take care when removing the basket drawer from the fryer as steam will be released.
24. Surfaces of the digital air fryer will become hot when in use. Take care to only touch the handle or control panel.
25. Do not cover the air inlet or outlet areas whilst the appliance is operating.
26. Only put food to be fried into the basket drawer. Do not place any food into the main body of the appliance.
27. Do not place oil or cooking fat in the basket drawer as this may cause a fire hazard.
28. Do not place liquid in the basket drawer.
29. Do not overfill the basket drawer.
30. After removing the basket drawer from the appliance, leave to rest on a heat resistant surface for 30 seconds before removing the grill.
31. Do not move the appliance whilst it's operating.
32. Always ensure the basket drawer is fully closed before operating.
33. Environmental information: If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/batteries should not be disposed of with household waste.



Before you start

Remove all packaging. It is advised to clean the basket drawer and accessories before first use in warm, soapy water and dry thoroughly. Open the oven door and wipe the inside with a damp cloth, then dry it with a soft cloth. Place the appliance on a flat, stable, heat-proof surface. Leave at least 10cm (4") free space at the back, top and sides of the appliance. During first use there might be a slight odour. This is normal for a new cooking appliance.

- Never use abrasive cleaning agents.
- This is an oil-free fryer that works on hot air, do not fill the pan with oil or frying fat.

Prepping hints and tips

Below are some hints and tips to get the most out of your digital air fryer.

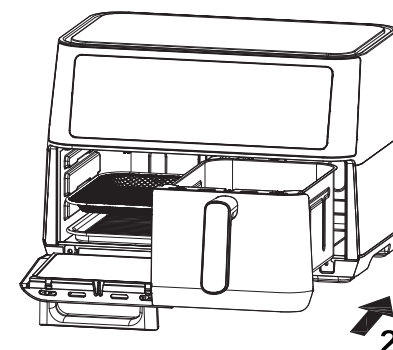
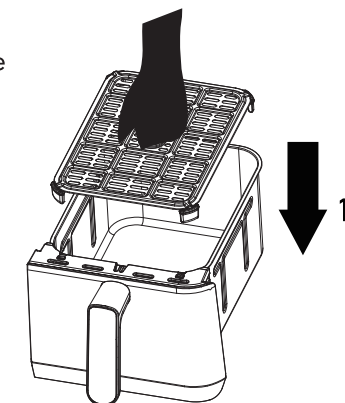
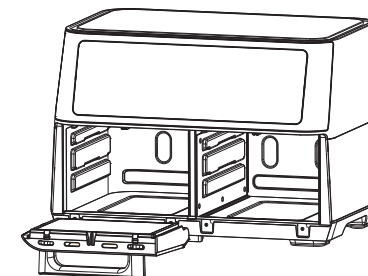
1. Smaller ingredients usually require less cooking time than larger ingredients.
2. Shaking food part way through the cooking time optimises the end result and ensures the food is cooked evenly.
3. Coat potatoes in oil before frying to get a crispy outer.
4. For homemade chips, peel and slice potatoes (thinner chips will give crispier results). Rinse in cold water to remove excess starch to prevent the chips from sticking together. Pat dry with a clean tea towel or paper towel, and coat with oil before placing into the basket.
5. Any food that can be cooked in a conventional oven can be cooked in the digital air fryer.
6. Avoid cooking food with a high fat content, such as sausages. The fat can cause white smoke if the residue burns onto the basket drawer or grill during the cooking process.
7. The maximum capacity is 1000g, 800g for chips.
8. You can use the digital air fryer to reheat food. Simply set the temperature to 180°C for up to 5 minutes.
9. If you prefer a crispier finish, try increasing the temperature during the last 5-10 minutes of cooking time. Always check the food is fully cooked through.
10. If cooking from cold, it is best to add an additional 3 minutes to the cooking time to allow the fryer to heat up.
11. The grill and basket drawer have a non-stick coating so only use nylon or silicone utensils to move the food.

Loading the digital air fryer

1. Slot the plug into the electrical socket and turn the power on.
NOTE: When you slot the plug into the electrical socket, you will hear a 'BEEP' and the whole control panel will illuminate for a second, then show power on/off button with white background light.
2. Ensure the grill is inside the basket drawer and pushed all the way to the bottom (1). Place the drip tray in the bottom of the oven.

NOTE: Never use the digital air fryer without the grill in the basket drawer.

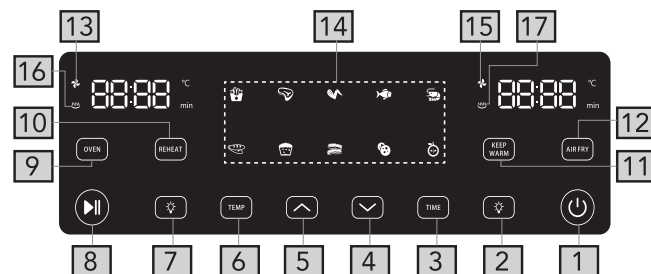
3. Place the food you wish to fry on top of the grill in the basket drawer and slide the basket drawer back into the main housing (2), ensuring it 'CLICKS' into place.



The control panel











Below lists all the features on the control panel which will be referred to in the cooking sections of this manual.

1. Power on/off
2. Right light
3. Time icon
4. Down
5. Up
6. Temperature icon
7. Left light
8. Start/Pause button
9. Oven icon
10. Reheat
11. Keep warm
12. Air fry icon
13. Left fan in use
14. Preset cooking menu
15. Right fan in use
16. Left heating element
17. Right heating element



Preset cooking modes

Your oven has 10 preset cooking modes that you can select from:

	Chips: Use this function to cook chips or potato based products.		Bread: Use this function to cook bread.
	Beef: Use this function to cook red meat.		Cake: Use this function to cook dessert.
	Chicken: Use this function to cook chicken.		Bacon: Use this function to cook bacon.
	Fish: Use this function to cook fish.		Cookie: Use this function to cook cookies.
	Prawn: Use this function to cook sea food.		Fruit dehydrate: Use this function to dry fruit and other products.


Operation Instructions:

Note: DO NOT place the grill on top of the unit. Please use the food clips to take out the food.

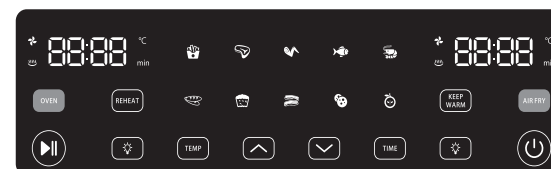
Cooking in a Single Zone

1. Prepare the food you wish to cook and place it on the grill in the basket drawer or in the oven. Fully close the basket drawer or the oven door until you hear a 'click'.

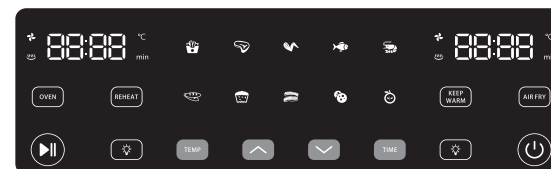
NOTE: Always ensure the grill is in place before placing food into the basket drawer. Avoid overfilling the basket drawer.


2. Press the power button  on the control panel; you will hear a 'BEEP'.
3. Select the Oven or Air Fry icon. The first press will enter Custom Mode with a default setting of 200°C for 15 minutes. At this point, the temperature and time will flash alternately on the display.

Note: Pressing the Oven or Air Fry icon again will switch to a preset cooking mode.



4. Press the TEMP button to enter temperature setting mode. Use the up and down buttons to adjust the temperature. Press the TIME button to enter time setting mode. Use the up and down buttons to adjust the time.



5. Press  to Start/Pause. The fryer will start cooking. The control panel will alternate in displaying the temperature and time.
6. The display will count down the time in minute intervals. When cooking is completed, 'End' will show on the display, fan will work for 60s more after time is up, fan in use symbol will light on the display, and the fryer will 'BEEP' three times before shutting down completely.


NOTE: Halfway through cooking, the screen will show 'turn' and beep four times.

7. Open the basket drawer slightly for a few seconds to allow the steam to escape then set aside on a heat proof surface for 30 seconds. Remove the food using a nylon or silicone utensil and serve.

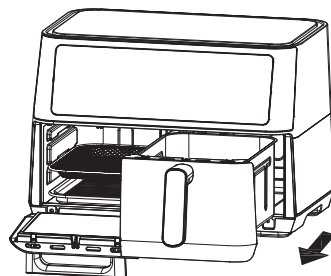
Turn

NOTE: Some foods require shaking part way through the cooking time. Simply open the basket drawer and shake. The digital air fryer will automatically switch off and on when the basket drawer has been opened or closed. If the food hasn't cooked in the given time, simply put the food back into the fryer and set the fryer for a few more minutes.

Larger quantities of food may require a longer cooking time and shaking more often throughout cooking. If at any point you wish to pause cooking press the **start/pause** button once.

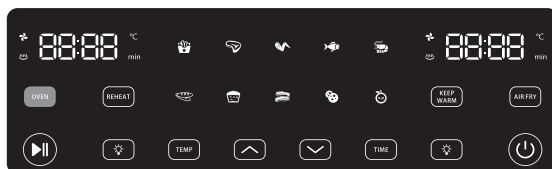
To turn off the fryer completely, press and hold the  button for 2 seconds. The fan will run for a few seconds and then the fryer will switch off.

When the basket draw is open, OPEN will show on the display.

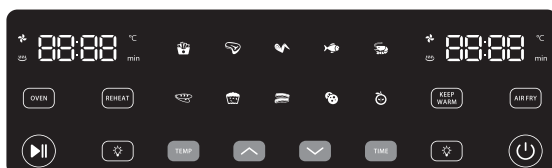



Cooking in Two Zones

1. For the left oven, place ingredients on the grill, then close the oven door. For the right air fryer, place ingredients on the grill, then insert the basket.
2. Select Oven /Air fry and it will blink. Select the desired cooking function.



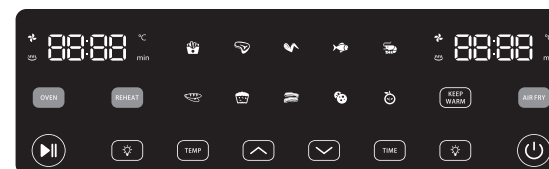
3. Press the TEMP button to enter temperature setting mode. Use the up and down buttons to adjust the temperature. Press the TIME button to enter time setting mode. Use the up and down buttons to adjust the time.






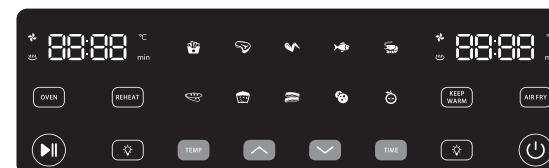
4. Repeat steps 2 and 3 for Air fry.
5. Press  to Start cooking in both zones.
6. When the cooking is completed, 'End' will appear on the display. The fan will continue to run for 60 seconds. The fryer will then beep three times before shutting down completely.

Reheat

1. Place ingredients on the airflow rack or grill, then insert the basket or close the oven door.
2. Select 'Oven' or 'Air Fry' , then select the 'REHEAT' to reheat the selected drawer, it will flash. Note: This function defaults to 180°C and 5 minutes.



3. Select 'TIME' or 'TEMP' button, then press the  or  button to adjust the time or temperature.
4. Press  , the unit will start.

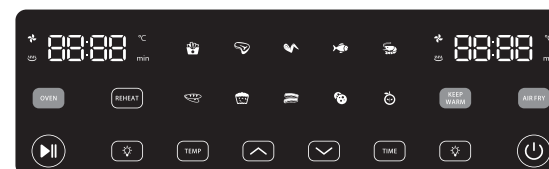





5. When the cooking is completed, 'End' will appear on the display. The fan will continue to run for 60 seconds. The fryer will then beep three times before shutting down completely.

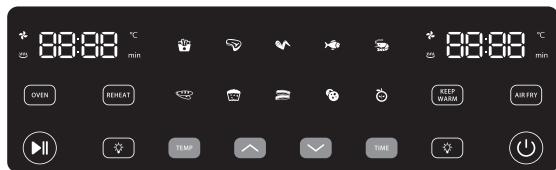
Keep warm mode

1. Place ingredients on the airflow rack or grill, then insert the basket or close the oven door.
2. Select 'Oven' or 'Air Fry' , then select the 'KEEP WARM' to keep warm the selected pot, it will flash.

Note: The default time for the keep warm mode is 80°C and 30 minutes, with an adjustable temperature range of 65°C to 95°C.



3. Select 'TIME' or 'TEMP' button, then press the  or  button to adjust the time or temperature.
4. Press  , the unit will start.



- When the cooking is completed, 'End' will appear on the display. The fan will continue to run for 60 seconds. The fryer will then beep three times before shutting down completely.

Basket out mode

- When the oven door is opened, the air fryer continues to work. When the air fryer is opened, the unit stops working, and the screen for removing the container displays OPEN.
- With the air fryer door closed, if the container is inserted back within 5 minutes, it will continue working as originally set. If inserted after 5 minutes, it will enter standby mode.

Note:

- For consistent browning, make sure ingredients are arranged in an even layer on the **grill** with no overlapping. If ingredients are overlapping, make sure to shake them halfway through cooking.
- Cook temperature and time can be adjusted at any time during cooking. Simply select the zone you want to adjust, and then press the TEMP arrows to adjust the temperature or the TIME arrows to adjust the time.
- Occasionally, the fan from the air fryer will blow lightweight foods around. To alleviate this, secure foods (like the top slice of bread on a sandwich) with wooden toothpicks
- For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as desired to achieve the preferred level of crispiness.

Below is a guide to the preset menu.

Preset menu	Food type	Icon	Time (mins)	Temperature (°C)
1	Chips		22	200
2	Beef		12	200
3	Chicken		20	200
4	Fish		18	180
5	Prawn		12	180
6	Bread		20	140
7	Cake		20	150
8	Bacon		8	190
9	Cookie		20	160
10	Fruit dehydrate		8H	65

Adjusting the temperature and time

Being able to adjust the temperature and/or time will allow more control over the cooking process. The settings can be adjusted before or during cooking.

- To adjust the temperature simply press the TEMP and then buttons on the control panel. The temperature range is from 80°C to 200°C and moves in increments of 5 °C.
- To adjust the cooking time simply press the TIME and then buttons on the control panel. The time range is from 1 minute to 60 minutes and moves in increments of 1 minute.
- If the preset menu is in the Dehydrate state, the temperature range is from 50 °C to 80°C in increments of 5°C, and the time range is from 1 hour to 24 hours in increments of 30 minutes.

Below is a guide to the preset menu.

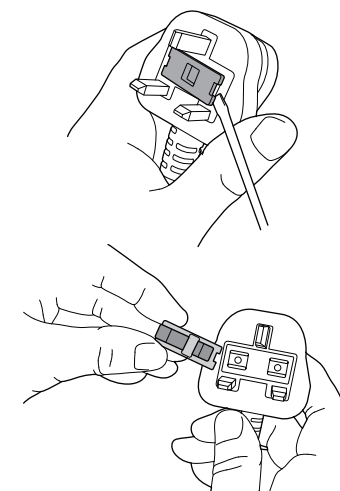
	Min -max Amount (g)	Time (min.)	Temp (/°C)	Shake
Potato & chips				
Thin frozen chips	400 -500	18 -25	200	Yes
Thick frozen fries	400 -500	20 -25	200	Yes
Potato gratin	450	20 -25	200	Yes
Meat & Poultry				
Steak	100 -500	12 -18	200	No
Pork chops	100 -500	12 -18	180	No
Hamburger	100 -500	10 -20	180	No
Sausage roll	100 -500	13 -15	200	No
Drumsticks	100 -500	25 -30	180	No
Chicken breast	100 -500	18 -25	180	No
Snacks				
Spring rolls	100 -600	8 -10	200	Yes
Frozen chicken nuggets	100 -600	8 -12	180	Yes
Frozen fish fingers	100 -500	6 -10	200	No
Frozen bread crumbed cheese snacks	100 -500	8 -10	180	No
Stuffed vegetables	100 -500	12 -20	160	No
Baking				
Cake	500	20 -25	150	No
Quiche	500	12 -20	180	No
Muffins	500	15 -18	200	No
Sweet snacks	500	20	160	No

Cleaning your air fryer oven

- Clean the air fryer oven after every time you use it.
- Do not use metal kitchen utensils or abrasive cleaning materials to clean the drip tray, as this can damage the non-stick coating.
- Remove the plug from the mains socket and let the appliance cool down before cleaning. **Note:** Open the door of the fryer to help it cool down more quickly.
- Wipe the outside of the air fryer with a damp cloth.
- Clean the drip tray and accessories with hot water, washing-up liquid and a non-abrasive sponge.
- You can use liquid detergent to remove any remaining residue.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Ensure that the oven is cool, clean and dry before storing it.
- Store the appliance in a cool, dry place.
- Store on a flat, dry level surface out of reach of children.

Changing the fuse

1. Only use a 13 amp fuse.
2. To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free.
3. Slide the fuse out and pop in the replacement.
4. Slot the fuse holder back into the recess and push down until it locks into place.



Troubleshooting

Problem	What to do
The fryer does not work.	<ol style="list-style-type: none"> 1. Ensure it is plugged in securely. Check the basket drawer is fully inserted into the main housing. 2. Check the mains fuse has not been tripped (if it has, reset the fuse). 3. See if another appliance works when plugged into the same socket (if it doesn't, the socket might be faulty). 4. Replace the fuse. 5. Ensure the time is not set to '0'. 6. Ensure the basket drawer is fully closed.
The food is not cooked properly.	<ol style="list-style-type: none"> 1. Try putting smaller quantities in the basket drawer. 2. Increase the cooking temperature. 3. Extend the cooking time.
The food is unevenly cooked.	<ol style="list-style-type: none"> 1. Part way through cooking, shake or turn over the food.
The food isn't crispy.	<ol style="list-style-type: none"> 1. Before cooking, coat / brush the food with a little oil.
The basket drawer can't be closed.	<ol style="list-style-type: none"> 1. The basket drawer might be too full. Remove some of the food and try again. 2. Make sure the grill is fitted into the basket drawer properly. It should be flush with the bottom of the basket drawer.
The fryer is smoking in use.	<ol style="list-style-type: none"> 1. Steam will be released during cooking as a normal part of the process. 2. Some foods with higher fat content can create smoke during the cooking process. Drain any excess liquid from the basket drawer, and clean the product thoroughly before next use.

This product contains a light source of energy efficiency class G.

Information sheet of halogen light source

Product information sheet				
Supplier's name or trade mark:	ASDA Stores Limited			
Supplier's address:	ASDA, Leeds LS11 5AD / ASDA, Antrim BT 41 4GY			
Model identifier:	G9-40			
Type of light source:				
Lighting technology used:	HL	Non-directional or directional:	NDLS	
Light source cap-type (or other electric interface)	G9			
Mains or non-mains:	MLS	Connected light source (CLS):	no	
Colour-tuneable light source:	no	Envelope:	no	
High luminance light source:	no			
Anti-glare shield:	no	Dimmable:	no	
Product parameters				
General product parameters:				
Energy consumption in on-mode (kWh/1000h)	40	Energy efficiency class	G	
Useful luminous flux (Φ_{use}), indicating if it refers to the flux in a sphere (360°), in a wide cone (120°) or in a narrow cone (90°)	360	Correlated colour temperature, rounded to the nearest 100 K, or the range of correlated colour temperatures	2800K	
	sphere			
On-mode power (P_{on}), expressed in W	40.0	Standby power (P_{sb}), expressed in W	0.00	
Networked standby power (P_{net}) for CLS, expressed in W	0.00	Colour rendering index	99	
Outer dimensions without separate control gear, lighting control parts and non-lighting control parts, if any (millimetre)	Height	45	Spectral power distribution in the range 250 nm to 800 nm, at full-load	See table 6
	Width	15		
	Depth	13		
Claim of equivalent power	-	If yes, equivalent power (W)	N/A	
		Chromaticity coordinates (x and y)	x	0.467
			y	0.414

Parameters for directional light sources:			
Peak luminous intensity (cd)	N/A	Beam angle in degrees, or the range of beam angles	N/A
Parameters for LED and OLED light sources:			
R9 colour rendering index value	N/A	Survival factor	N/A
the lumen maintenance factor	N/A		
Parameters for LED and OLED for mains light sources			
displacement factor (cos ϕ 1)	N/A	Colour consistency in McAdam ellipses	N/A
Claims that an LED light source replaces a fluorescent light source without integrated ballast of a particular wattage.	-	If yes then replacement claim (W)	N/A
Flicker metric (Pst LM)	N/A	Stroboscopic effect metric (SVM)	N/A

For PDF copy of this manual please scan QR code and search for model number



ASDA
technical support
0333 600 7700

Customer services information

If you have any problems, or just need some advice or more information on your product, then don't hesitate to contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please have your product site code handy.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD.

Product name: **GHAFN1101B4B**
Dual 10L digital air fryer

Product site code: **15A.06.24.167**