

George.  
home



**GHAFN161**  
**SL/B/C4C**

**RETRO AIR FRYER DIGITAL 6L**

User Guide

220-240V 50~60Hz, 1350-1650W

**IMPORTANT: RETAIN FOR FUTURE REFERENCE**

# About this guide

We've written this manual to help you get the most from your Air fryer. Please keep hold of it for future reference.

## WARNINGS:

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



**CAUTION: HOT SURFACE, THAT SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE FRYER BODY. ONLY USE THE HANDLES AND KNOBS.**

- 1. READ ALL INSTRUCTIONS IN THIS MANUAL TO ENSURE YOU GET THE BEST OUT OF YOUR PRODUCT.**
- 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.
- 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.
- Keep the appliance and its cord out of reach of children less than 8 years.
- It is not recommend allowing children to operate this appliance.

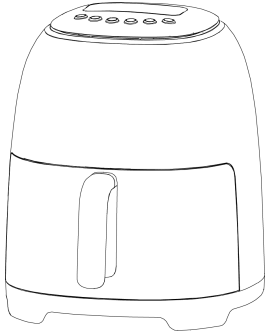
6. Before connecting the air fryer to the power, check the voltage shown on the appliance corresponds with the voltage for the mains supply of the country you are in. If it doesn't, contact your local store.
7. Please don't dismantle. If a fault occurs, have the air fryer inspected in a qualified repair shop or return to us at ASDA.
8. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify ASDA 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 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 the reach of children.
14. Do not place the appliance against a wall or another appliance. 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 appliances 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 air fryer unattended when in use.
20. Regarding the instructions for cleaning surfaces in contact with food, please refer to the chapter 'Cleaning'.
21. Always turn off the 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 air vents. Keep hands and face at a safe distance from the air vents. Also take care when removing the basket drawer from the fryer as steam will be released.
24. Surfaces of the air fryer will become hot when in use. Take care to only touch the handle or buttons.
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. Do not place any food into the main body of the appliance.
27. Do not place oil in the basket drawer as this may cause a fire hazard.
28. Do not overfill the basket.
29. After removing the basket drawer from the appliance, leave to rest on a heat resistant surface for 30 seconds.
30. Do not move the appliance whilst in operation.
31. Always ensure the basket drawer is fully closed before operating.
32. Do not move the appliance whilst it's 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.

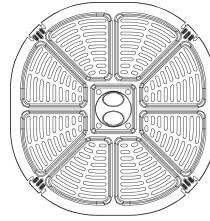
# What's in the box

User  
Guide

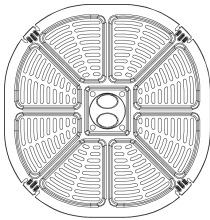
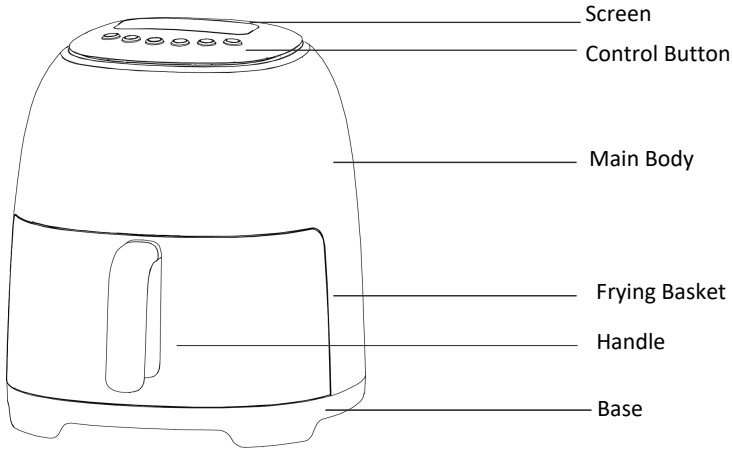
Air fryer



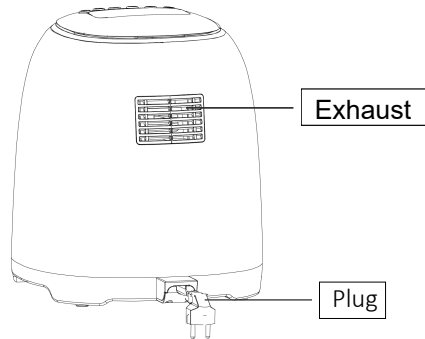
Basket insert



# Features



Basket insert



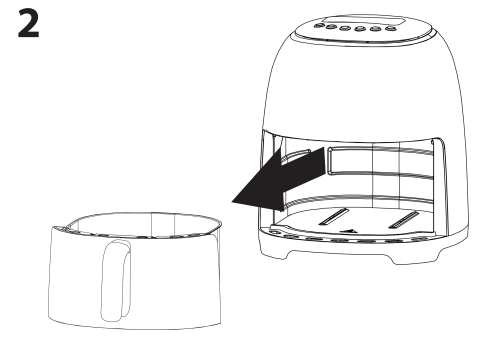
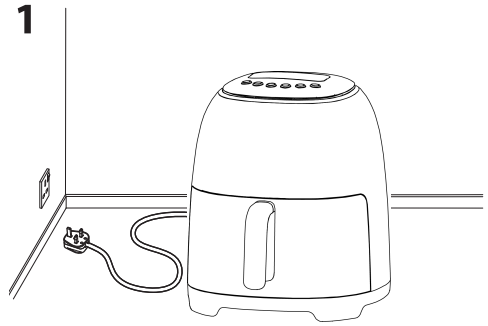
# Cleaning

Before using your air fryer for the first time you will need to clean it to remove any residue from manufacturing:

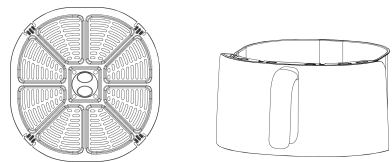
1. Place your air fryer on a stable level heat resistant surface within easy reach of a mains socket.  
Leave approximately 10 cm of free space around the fryer.
2. Pull the frying basket out of the fryer.
3. Wash the frying basket and basket insert in warm soapy water. Rinse all of the items and dry with a soft cloth. The frying basket and insert can also be cleaned in the dishwasher.
4. Wipe the inside surface of the air fryer with a soft damp cloth then wipe dry with a dry cloth. Do not wipe the heating element.

**IMPORTANT: NEVER** immerse the air fryer, power cord or plug in water or any liquid. Never use abrasive cleaning agents on any parts of the air fryer.

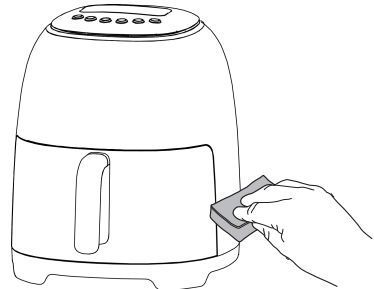
**IMPORTANT:** Ensure the frying basket is fully dried after cleaning, before placing back into the air fryer body.



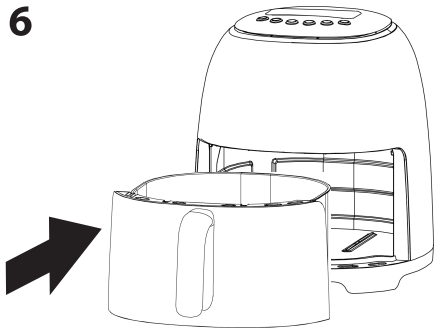
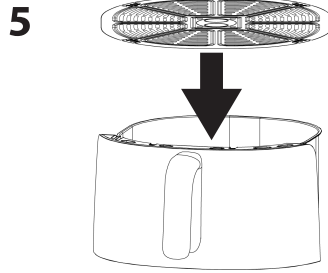
- 3** Wash in warm soapy water.



- 4** Wipe with a damp cloth/sponge and a mild detergent.



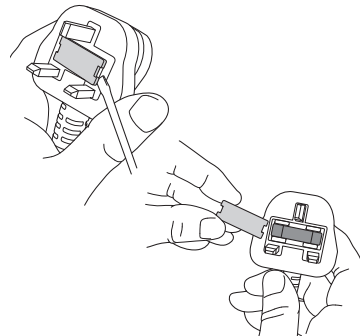
5. Slot the basket insert into the frying basket and push down until it is resting on the ledge in the bottom of the frying basket.
6. Slot the frying basket back into the air fryer. Push inwards until it locks in place with a 'Click'.
7. Wipe the outside of the air fryer with a soft damp cloth then dry.
8. Your air fryer is now ready for use.



## Changing the fuse

**Only use a 10 amp fuse.**

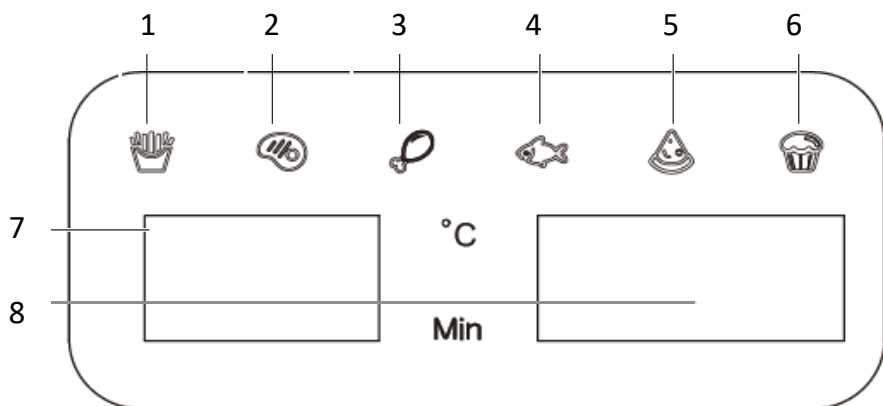
To change the fuse, place a screwdriver into the recess of the plug cover and pull the fuse holder upward until it's free. Slide the fuse out and pop in the replacement. Slot the fuse holder back into the recess and push down until it locks into place.



# Using your air fryer

**IMPORTANT:** When using your air fryer for the first time there may be a slight odour. This is normal for a new cooking appliance, we recommend operating the appliance at the maximum temperature setting for 10 minutes before adding food.

## Display Screen & buttons



14



13



12



11



10









9



Button /Display	Function/ Display
1 to 6	Preset menu icons, Not buttons
7	Temperature
8	Duration
9	<b>On/off</b> button
10	<b>Start/ Pause</b> button
11	<b>Menu</b> presetting program choosen
12	Temperature /Time selection button
13	Temperature or time plus button
14	Temperature or time minus button



- By pressing the Start/pause button **10**  or pulling out a frying basket you can interrupt the cooking process at any time.
- By pressing and holding the on/off button **9**  you can stop the cooking process and switch off the product.

1. Connect the power plug to the mains.  
*A beep sounds and all the elements of the control panel light up for about 1 second. The On/Off button **8** then lights up in red.*
2. Pull the frying basket out of the housing by the handle .
3. Fill the frying basket with the food to be prepared.
4. Slide the frying basket into the housing.
5. Press the On/Off button **9**   
*A signal tone sounds and the function keys and symbols on the control panel light up. The displays **7** and **8** show "180" and "15: 00".*
6. Press the Menu button **11**   
*The preset menu icon **1 to 6** flashes and the display **7& 8** shows the temperature and cooking time alternately and for about 5 seconds each.*
7. Select the desired menu by pressing the Menu button **11**  (proceeding from left to right).  
*The selected menu icon flashes on the control panel.  
The display **7&8** alternately shows the stored temperature and preparation time for about 5 seconds each.*
8. You can adjust the temperature and time if necessary. Determine the required cooking time for the respective ingredient (see chapter "Manual temperature and time setting").
9. Press the button **10**   
*The cooking process starts. The display **7&8** shows the temperature and the remaining cooking time alternately and for about 5 seconds each.  
The control panel shows the symbol of the active menu selection and all the functions that can currently be used.*

10. During cooking, pull out the frying basket, the cooking process will be pause. You can check the cooking status.
11. Push the frying basket back into the housing.  
*The cooking process continues automatically.*  
*The cooking process end a long beep for 5 seconds will be heard. Fan will continue work for extra 10 seconds.*
12. Remove the frying basket.
13. Disconnect the product from the mains when all operating sounds (hot air blower running) have stopped.

### **Preset temperature and times for the 6 cooking settings:**








<b>Presetting Food</b>	<b>Quantity (g)</b>	<b>Time (min.)</b>	<b>Temperature (°C)</b>
French fries ✱	500	20	200
Steak ✱	500	12	180
Chicken leg ✱	200	22	190
Fish ✱	500	15	180
Pizza	200	8	180
Dessert	200	15	180

*If you decide that you do not want to use the preset settings and want to set it yourself, you can set the time and temperature on your own by using the "+" or "-" buttons for the cooking time and temperature.*

*✱ 5 beeps will be heard half way through cooking. We recommend turning /rotating your food at this point for best results*

### **Manual temperature and time setting**

You can set the cooking time and temperature manually. This is also possible during the cooking process.

- Press the button **11**  for selecting cooking icons **1** to **6**.
- Press the button **12**  to choose the temperature setting
- Screen 7 flashing for temperature setting
- Press the button **13**  and **14**  to set the temperature in 5 °C steps
- press the button **12**  again change to time setting
- Press the button **13**  and **14**  to set the cooking time in 1 minute steps.

These additional cooking times, temperatures and quantities are only indicative. They may vary depending on the nature of the food being cooked.

## Troubleshooting

In the event of faults that you cannot rectify yourself, contact our technical help line. You will find the contact details in this manual.

<b>Problem</b>	<b>Possible cause</b>	<b>Troubleshooting</b>
The product does not work.	The power plug is not connected to a power outlet.	Connect the product to a properly installed power outlet.
	There are no temperature and preparation time.	Adjust the temperature and preparation time.
The food is undercooked.	The filling quantity is too high. Insufficient cook time.	Fill the frying basket with small pieces. Smaller pieces cook more evenly. Cook longer
The food is not cooked evenly.	Food is too close together.	Shake the frying basket to distribute the food evenly. Some food needs to be shaken after about half the cooking time.
The fried food is not crispy enough.	You have used unsuitable food for the product.	Use oven-cook or lightly greased snacks for crispier results.
The frying basket cannot be fully inserted into the product.	The frying basket is overfilled.	Reduce the filling quantity.
White smoke in the product.	The food is greasy.	The fat creates more heat - this does not affect the product or the cooking result.
	Product parts still have fat residues from the previous cooking process.	Fat residues burn in the cooking process. Clean the product parts after each use.
Fresh French fries are not fried evenly.	The potato sticks have not been soaked sufficiently.	Place the potato sticks in cold water for about ½ hour so that the starch can escape. Dry them with kitchen paper before filling.
	The potato variety is not suitable for air frying.	

## Tips

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time, a smaller amount of ingredients only requires a slightly shorter cooking time.
- Shaking smaller ingredients halfway through the cooking time improves the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not cook extremely greasy ingredients in the air fryer.
- Snacks that can be cooked in an oven can also be cooked in the air fryer
- The optimal amount for cooking crispy fries is approximately 350grams each fryer basket.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air fryer basket if you want to bake a cake or quiche or if you want to fry fragile ingredients or filled ingredients.
- You can also use the air fryer to reheat food. To reheat food, set the temperature to 150°C for up to 10 minutes.

**Notes...**

# **100 DAY SATISFACTION GUARANTEE**

If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.

# **Need something else?**

**www.GEORGE.com**

We have a wide range of accessories and other products that can be ordered direct to your door.

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: **GHAFN161SL/B/C4C  
GH RETRO AIR FRYER DIGITAL**

Product site code: **15A.06.24.116 /164/162**



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.

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Specifications are subject to change without notice

Manufactured for:  
ASDA, Leeds LS11 SAD/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 EU.

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

