



You do not need to register your product to activate your 3 year warranty.
For spare parts/service and other help please contact the technical helpline
directly on 0333 6007700

To qualify for the 3 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 3 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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All other trademarks appearing herein are the
property of their representative owners.
Specifications are subject to change without notice.

Manufactured for:

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

Disposal

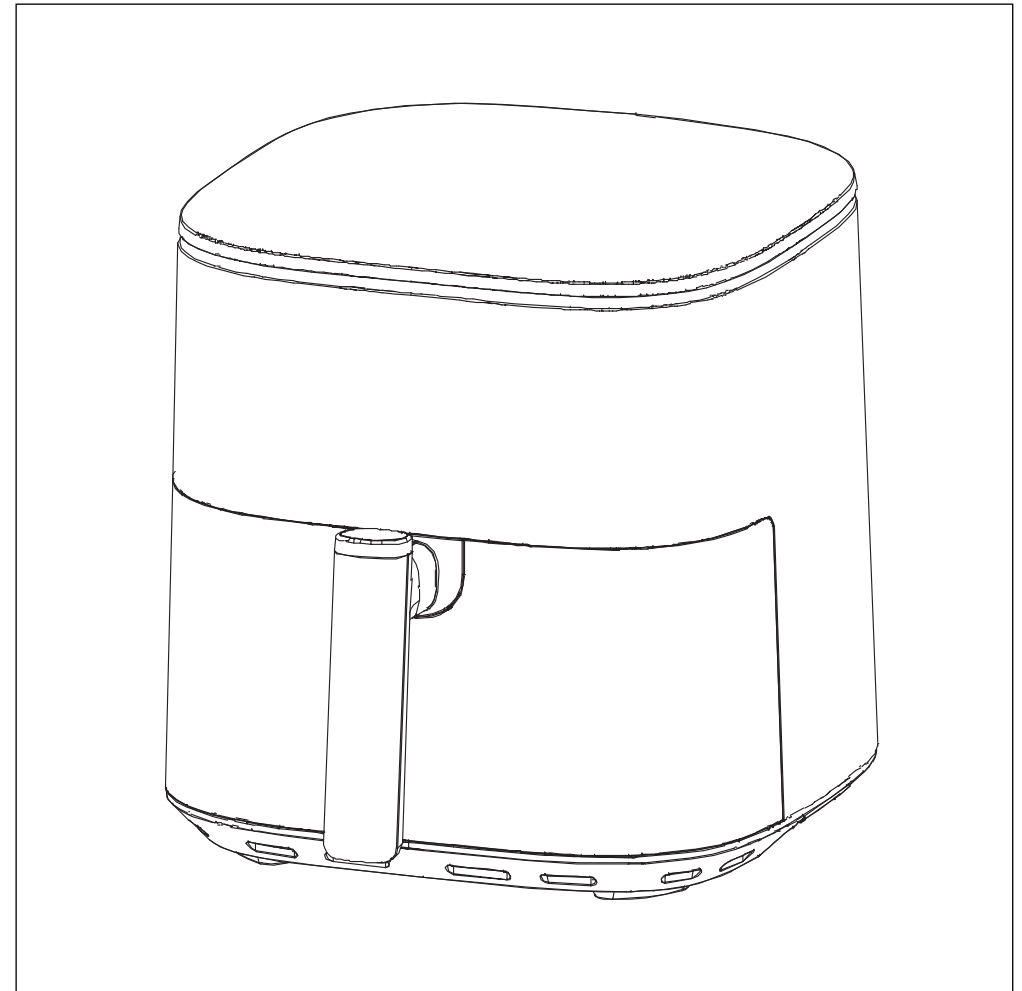
This symbol on the product or in the instructions means that
your electrical and electronic equipment should be disposed
at the end of its life separately from your household waste.
There are separate collection systems for recycling in the UK.

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



GINO

D'ACAMPO



GAFN161B4B/GAFN161GN4B/GAFS111G4B

6.0L Digital air fryer

User Guide

220-240V~50-60Hz, 1700W

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.

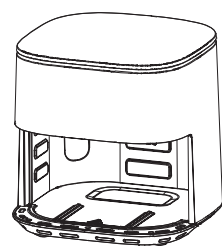


CAUTION. HOT SURFACE. THIS SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE MAIN FRYER BODY. ONLY USE THE HANDLE AND CONTROL PANEL.

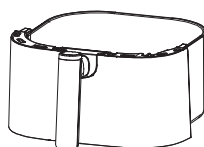
1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. For household use only. Only use this appliance for its intended purpose as described in this manual. This appliance is only suitable for domestic use and is not designed for commercial use.
3. This 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.

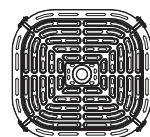
23. During air frying, hot steam is released from the heat air vent. Keep your hands and face at a safe distance from the heat air vent. Also take care when removing the basket drawer from the fryer as steam will be released.
24. Surfaces of the digital air fryer will become hot when in use. Take care 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.



Digital air fryer



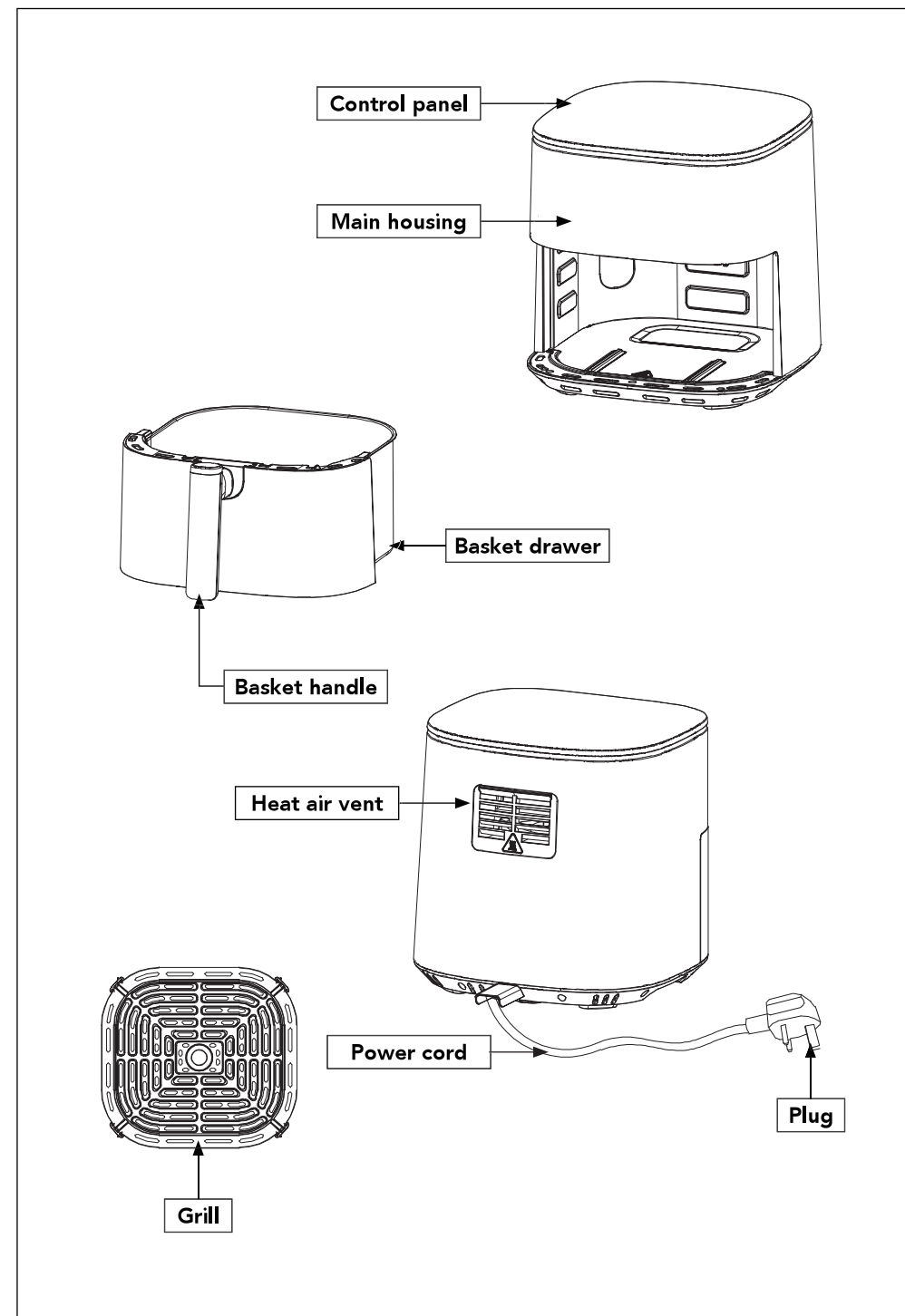
Basket drawer



Grill



User guide



Before you start

Remove all packaging. It is advised to clean the basket drawer and grill before first use in warm, soapy water and dry thoroughly. 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.

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.

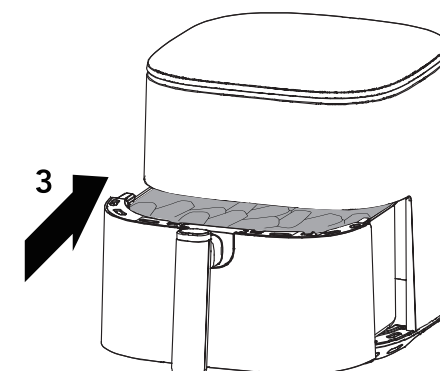
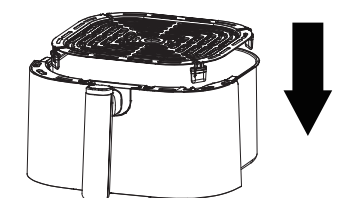
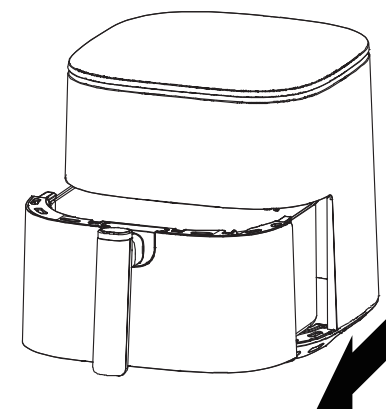
Loading the digital air fryer

1. Slot the plug into the electrical socket and turn the power on.
NOTE: When you turn the power on, you will hear a 'BEEP' and the whole control panel will illuminate for a second, then show on/off button with white background light.

2. Remove the basket drawer from the main housing (1).
3. Ensure the grill is inside the basket drawer and pushed all the way to the bottom (2).

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

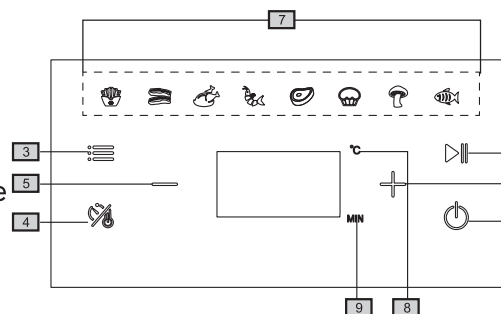
4. Place the food you wish to fry on top of the grill in the basket drawer and slide the basket drawer back into the main housing (3), ensuring it 'CLICKS' into place.



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 menu
2. Start/pause menu
3. Preset cooking menu
4. Temperature/Time menu
5. Temperature/Time decrease
6. Temperature/Time increase
7. Preset cooking icons
8. Temperature icon
9. Time icon

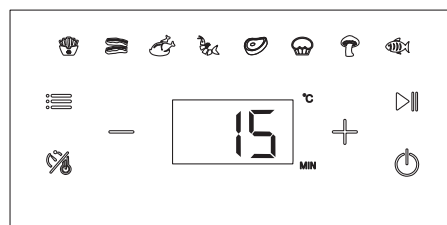
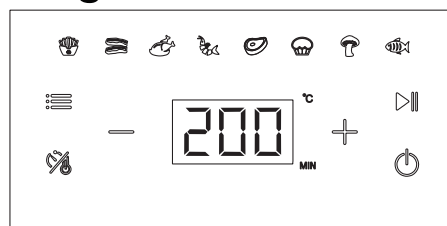



Cooking using the default setting

1. Prepare the food you wish to fry and place it on the grill in the basket drawer. Close the basket drawer fully until you hear it 'CLICK'.

NOTE: The control panel will only work if the basket drawer is fully closed. Always ensure the grill is in place before placing food into the basket drawer. Avoid overfilling the basket drawer.


2. Press the button  on the control panel; you will hear a 'BEEP'.
3. Once switched on, the control panel will display its default setting of 200°C for 15 minutes. The temperature and time will flash alternately on the display.



4. To start cooking using the default settings, simply press the start/pause button  once. The fryer will start cooking. The control panel will alternate in displaying the temperature and time.
5. The display will count down the time in minute intervals. When cooking is finished, 'End' will show on the display, fan will work for 15s more after time is up, and the fryer will 'BEEP' three times before shutting down completely.
6. 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.

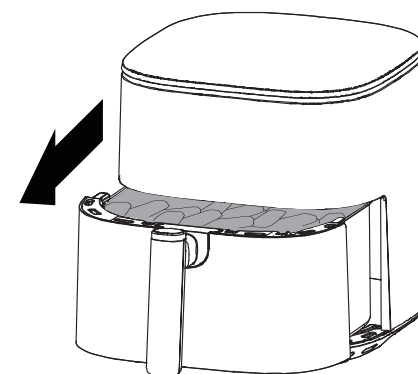
NOTE: Some foods require shaking part way through the cooking time. Simply open the basket drawer and shake. The digital air fryer will automatically switch off and on when the basket drawer has been opened or closed. If the food hasn't cooked in the given time, simply put the food back into the fryer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

End



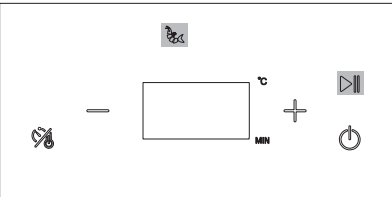
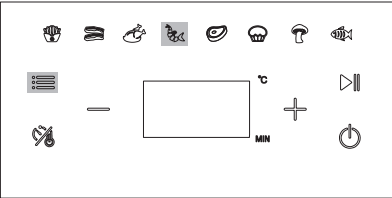
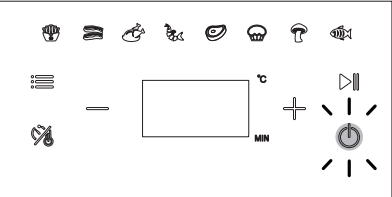
Using the preset cooking programs

The choice of programs are: frozen chips,bacon,chicken,shrimp,steak, cake,vegetables and whole fish.

1. Ensure the basket drawer is fully closed, press the  button on the control panel and you will hear a 'BEEP'.
2. Press the **preset menu** button on the control panel.









NOTE: When you selected a preset menu,this menu will flash.

3. To start the cooking, press the start/pause button. The fryer will start cooking at the preset time and temperature for the specific program.
4. Once the cooking is finished, 'End' will be shown on the display, the air fryer will stop heating but fan will keep running for 15 seconds , then the fryer will 'BEEP' three times and shut down completely. Remove and serve the food.



End

Below is a guide to the preset menu.

Preset menu	Food type	Icon	Time (mins)	Temperature (°C)
1	Thin frozen chips		20	200
2	Bacon		6	180
3	Chicken		25	200
4	Shrimp		15	180
5	Steak		16	180
6	Cake		16	160
7	Vegetables		16	160
8	Whole fish		18	180

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.

1. To adjust the temperature, press the temperature/time button to choose temperature to be adjusted, then press increase or decrease button on the control panel. The temperature range is for 80°C to 200°C and move in increments of 5°C.
2. To adjust the cooking time, press the temperature/time button to choose time to be adjusted, then press increase or decrease button on the control panel. The time range is from 1 minute to 60 minutes and moves in increments of 1 minute.

Below is a guide to the preset menu.

Food type	Min to max quantity (g)	Time (mins)	Temperature (°C)	Helpful tip
Thin frozen chips	400 - 500	18 - 25	200	Shake halfway through the cooking time. For best results, shake every 5 mins during the cooking process.
Thick frozen chips	400 - 500	20 - 25	200	
Potato gratin	500	20 - 25	200	
Beef burger	100 - 500	10 - 20	180	Turn over halfway through cooking time.
Frozen breadcrumbed food e.g. breaded nuggets	100 - 500	8 - 10	180	Shake halfway through cooking time.
Chicken breast	100 - 500	18 - 25	180	Turn over halfway through cooking time.
Chicken drumsticks	100 - 500	25 - 30	180	Turn over halfway through cooking time.
Frozen fish fingers	100 - 500	6 - 10	200	
Pork chops	100 - 500	12 - 18	180	Turn over halfway through cooking time.
Sausage roll	100 - 500	13 - 15	200	
Spring roll	100 - 500	8 - 10	200	Shake halfway through cooking time.
Cake	500	8 - 15	160	Use a metal baking tin (to help conduct the heat evenly into the cake).

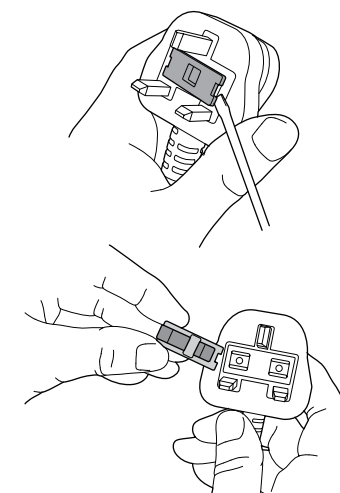
Cleaning the digital air fryer

Make sure the digital air fryer is disconnected from the power and is completely cool before cleaning.

1. Clean the basket drawer and grill in warm, soapy water. Do not use harsh, abrasive cleaners, only a soft sponge. Soak the items for 10 minutes prior to wiping if there is stubborn residue or grease.
2. Wipe the outside and inside of the fryer with a damp cloth and dry with a soft cloth.
3. Ensure all parts are thoroughly dry and assemble the fryer before storing. Store in a clean, dry place out of reach of children.
4. The grill and basket drawer can be washed in a dishwasher on the top rack on a normal cycle; please note this may affect the surface appearance over time.

Changing the fuse

1. Only use a 10 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.

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:	GAFN161B4B/GAFN161GN4B /GAFS111G4B 6.0L Digital air fryer
Product site code:	15A.06.24.171/ 15A.06.24.172 / 15A.06.24.102