



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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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.

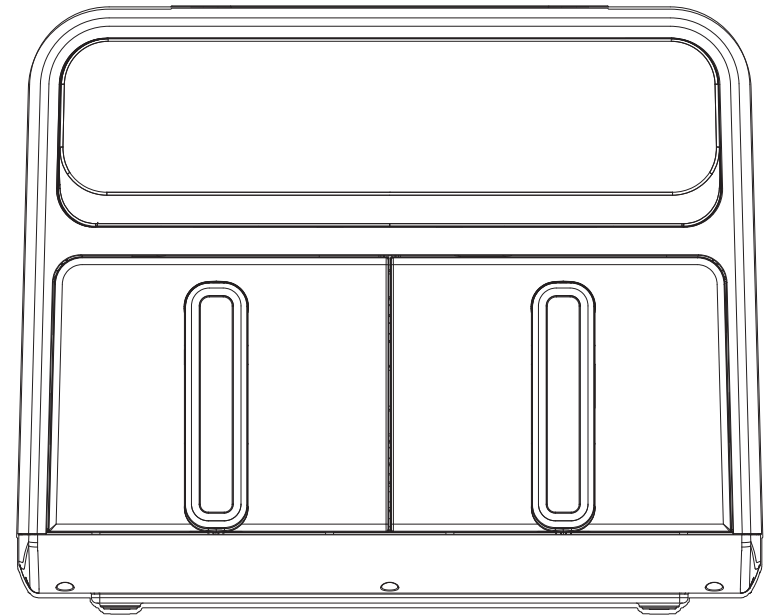
Disposal

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.



George. home



GHAFN121B5M GH Dual drawer air fryer 8L

User Guide

220-240V~ 50/60Hz, 2400W

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.



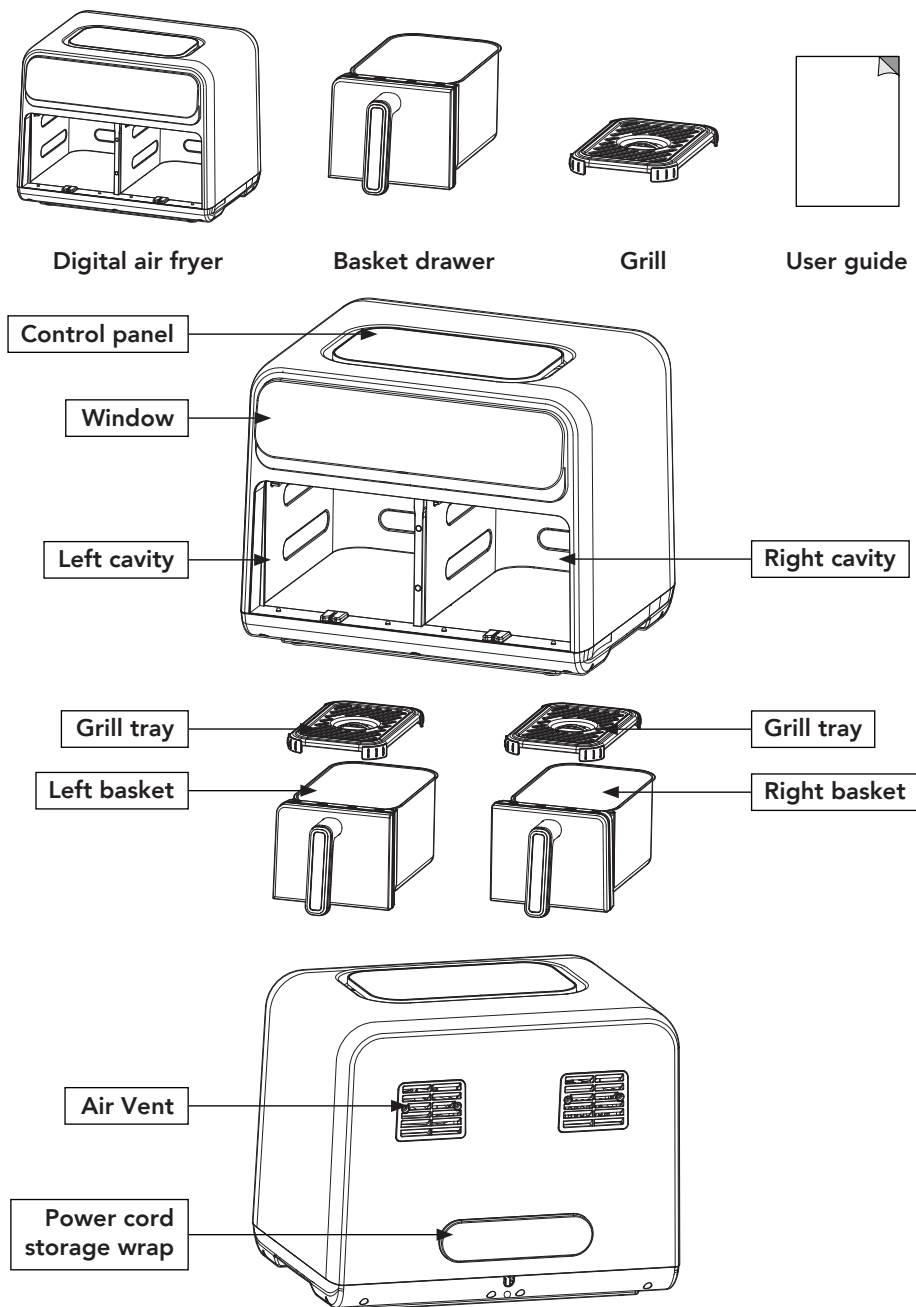
CAUTION: HOT SURFACE, THAT SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE FRYER BODY. ONLY USE THE HANDLES AND KNOBS.

1. READ ALL INSTRUCTIONS IN THIS MANUAL TO ENSURE YOU GET THE BEST OUT OF YOUR PRODUCT.
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 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.
34. This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses;
 - by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
35. Power consumption of OFF mode: 0.4W
The time reach OFF mode: 10 mins

You should have



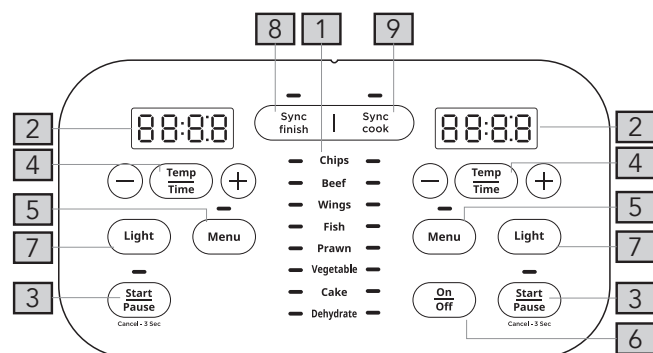
How to...

...use your air fryer

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. Functions
2. Display
3. Basket Selection
4. Temp/Time
5. Menu
6. On/Off
7. Light
8. Sync Finish
9. Sync Cook



	Name	Description
1	Functions	• Any of the 8 functions can be used in the the left or right basket to cook a large variety of meals. The temperature and time can be adjusted for each function.
2	Display	• The cook time, set temperature, reminder messages, and error messages are shown here.
3	Basket Selection	• Press to start or pause, long press to cancel.
4	TEMP/TIME	• Press to select the time or temperature. Then press to adjust the value.
5	Menu	• Press to enter quick menu.

	Name	Description
6	ON/OFF	• Press the to turn on or press 3s to turn off.
7	LIGHT	• Press to turn light on.
8	SYNC FINISH	• The sync finish function will make both baskets finish cooking at the same time. After programming both baskets, Press to start cooking. The cavity with less cook time will display "Hold" until both cavities have the same remaining cook time.
9	SYNC COOK	• Press for the other basket, then Press to copy the same program.

Display messages

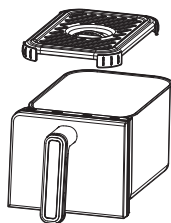
Message	Description
00:15	• While programming, the display will show the set cook time. While cooking, the display will show the remaining cook time.
150°C	• The display shows the set temperature.
End	• Cooking is complete and the left or right basket can be removed.
OPEN	• The left basket or right basket was removed. Note: No buttons for that cavity can be used while open.
Hold	• While the sync finish function is activated, the cavity with less cook time will show "Hold" until both cavities have the same remaining cook time.

Operation Instructions:

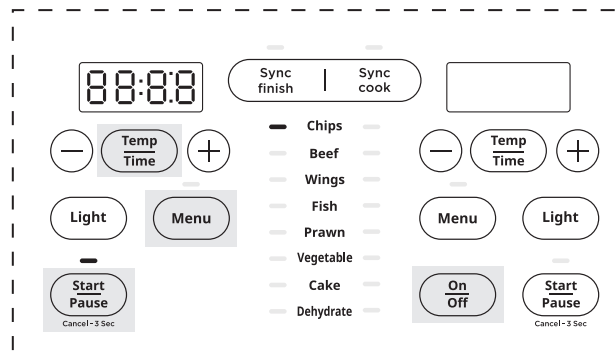
Note: DO NOT place the grill on top of the unit. Please use the food clips to take out the food.

Left Cavity Cooking

1. Place the Grill tray into the basket and evenly place food onto the Grill tray.

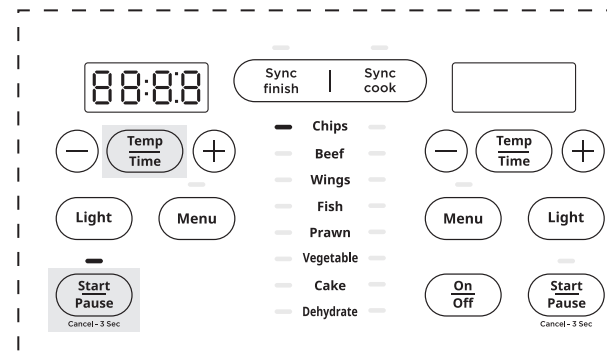


2. Insert the left basket into the left cavity.
3. Plug the air fryer, and then press the **On/Off** button, air fryer will be in standby mode.
4. Then press **Menu** to choose the menu enter into the function.

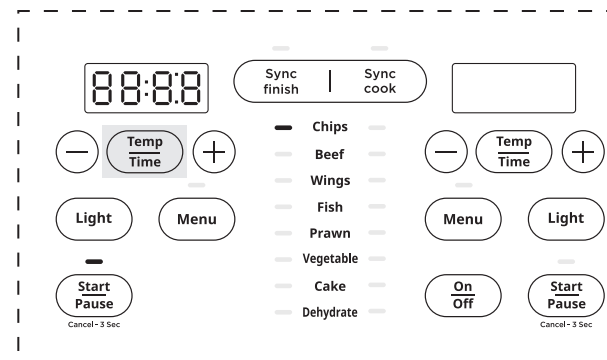


5. After selecting the function, Press **Temp Time** on the left to enter time setting. Press **-** **+** to adjust the value, then Press **Temp Time** again to enter temperature setting. When adjustment is completed, Press **Start Pause** to begin the cycle.

If you would like to DIY your cooking or cook the menu without current default, could skip step4, just adjust the temp/time directly, then press the **Start Pause** to begin your own cooking.



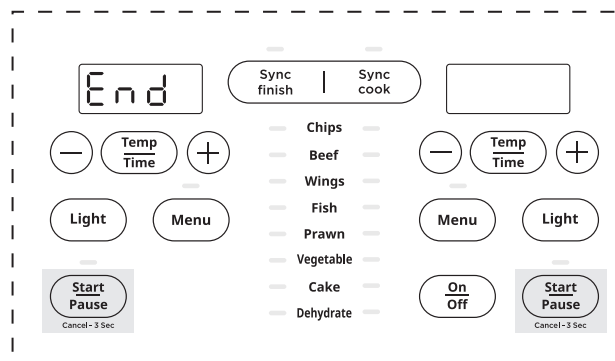
6. During the cooking process, if you want to adjust the temperature or time, first Press **Temp Time**, and then Press **-** **+**.



7. When the cooking cycle is complete, the left digital screen displays End, the unit beeps five times, and all other indicator lights turn off.

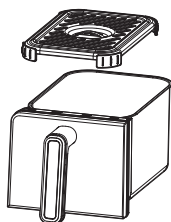
Press **Start/Pause** to enter standby mode. Removing and replacing the basket will enter standby mode.

Note: No buttons for that cavity can be used while basket is removed.

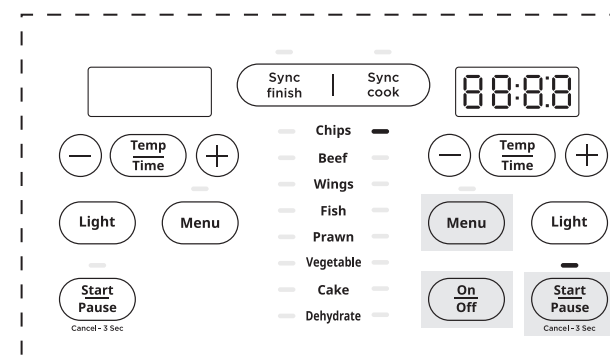


Right Cavity Cooking

1. Place the Grill tray into the basket and evenly place food onto the Grill tray.

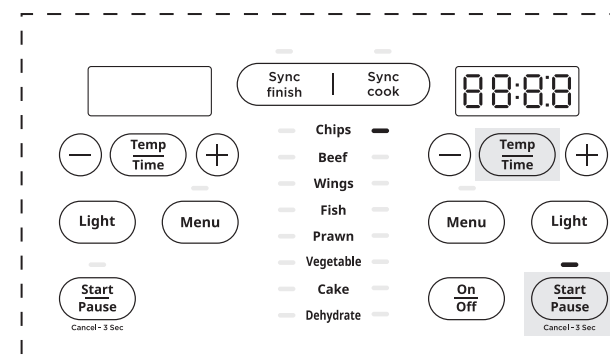


2. Insert the right basket into the right cavity.
3. Plug the air fryer, and then press the **On/Off**, air fryer will be in standby mode.
4. Then press **Menu** to choose the menu enter into the function.

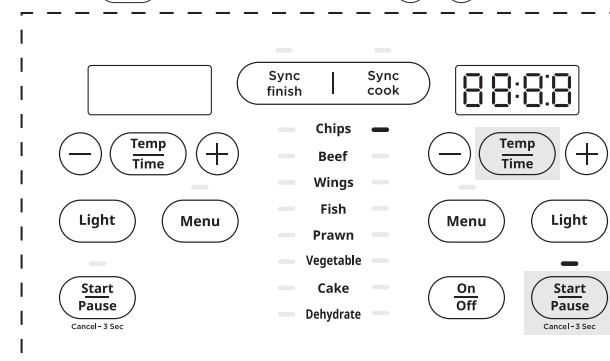


5. After selecting the function, Press **Temp Time** on the right to enter time setting. Press **-** **+** to adjust the value, then Press **Temp Time** again to enter temperature setting. When adjustment is completed, Press **Start/Pause** to begin the cycle.

If you would like to DIY your cooking or cook the menu without current default, could don't use step4, just adjust the temp/time directly, then press the **Start/Pause** to begin your own cooking.



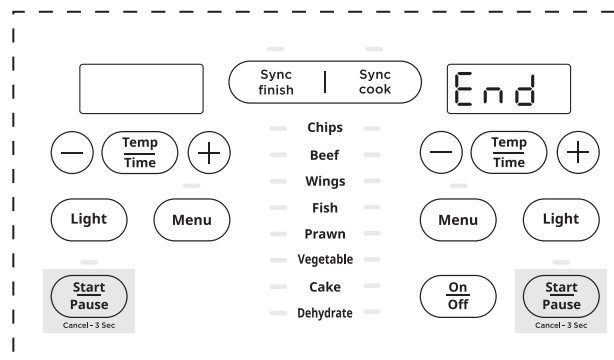
6. During the cooking process, if you want to adjust the temperature or time, first Press **Temp Time**, and then Press **-** **+**.



7. When the cooking cycle is complete, the right digital screen displays End, the unit beeps five times, and all other indicator lights turn off.

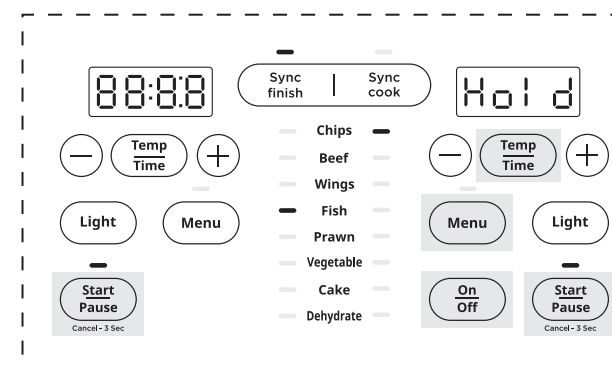
Press  to enter standby mode. Removing and replacing the basket will enter standby mode.

Note: No buttons for that cavity can be used while basket is removed.

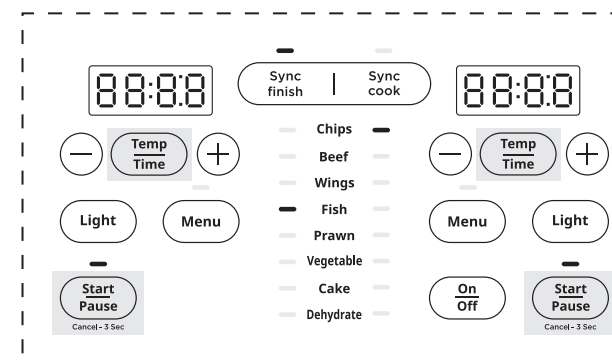


Two-Zone Cavity Cooking

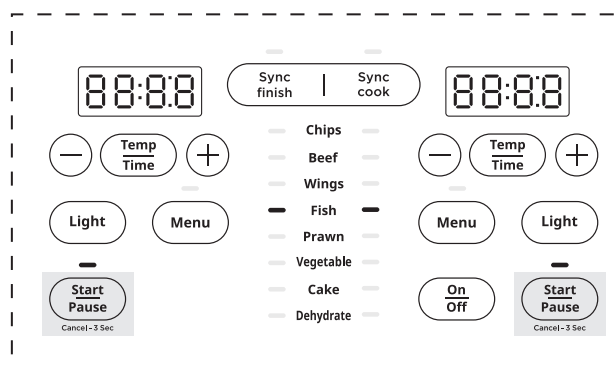
1. Place the Grill tray into the basket and evenly place food onto the Grill tray.
2. Insert left basket into the left cavity and right basket into the right cavity.
3. Plug the air fryer, and then press the , air fryer will be in standby mode.
4. Press left  to choose the menu enter into the function. Press right  to choose the menu enter into the function. If you want to run independently, Press  on each cavity to start cooking. If you want to start at the same time and finish at the same time, Press . At this time The cavity with less cook time will display "Hold" until both cavities have the same remaining cook time.



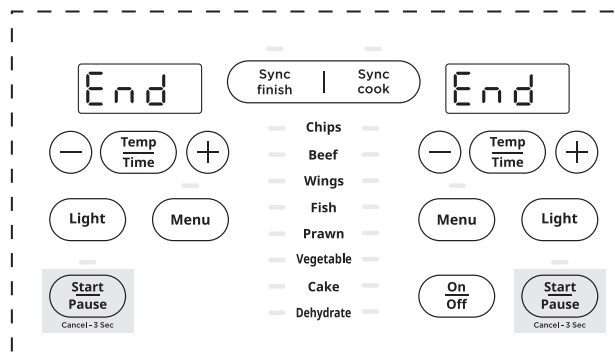
5. During the cooking process, if you want to adjust the temperature or time, first Press  at this time, the synchronization completion function has been canceled, and then Press   to adjust temperature or time, after setting up, cooking will continue without stopping midway. If you Press  to adjust the temperature and time, and then Press  again to start after setting.



6. To synchronize cooking settings for both cavities:
- Step 1: Set the first cavity to your desired cooking settings. Note: don't Press  for this cavity.
- Step 2: Press  to copy the cooking settings to the other cavity.
- Step 3: Press  on either cavity to start an individual cavity cycle or Press  to start both cavities simultaneously.



7. When the cooking cycle is completed, both digital screens displays End, the unit beeps five times, and all other indicator lights turn off. Press  to enter standby mode. Removing and replacing the basket will enter standby mode. Note: No buttons for that cavity can be used while basket is removed.



When a basket is removed while SYNC FINISH is illuminated, both cavities will pause cooking. When the basket is inserted back into the unit both cavities will resume cooking at the same time. Note: If the unit is paused for too long it may be necessary to add more cooking time at the end of the cycle for proper results.

Cooking

- These cooking options give your meals all the rich and crispy flavor of deep frying with little to no oil.
- The default time and temps are a starting point that you can experiment with to get the results you like best.
- The function listed for each food is a recommendation for optimal cooking. Any function can be used in either cavity.

Ingredient	Recommended function	Setting		
		Amount	Cooking Temp	Time
Frozen french fries	Air fry	300g	180°C	27min
Chicken wings	Air fry	250g	190°C	16min
Steak	Grill	150g	200°C	12min
Chicken leg	Broil	350g	190°C	20min
Fish	Grill	150g	180°C	12min
Shrimp	Broil	250g	180°C	14min
Sausage	Broil	250g	180°C	10min
Cake	Bake	6 piece	170°C	13min
Pizza	Broil	100g	180°C	8min
Bread slice	Roast	70g	170°C	10min
Thaw	Air fry	150g	80°C	9min
Dried apple	Dehydrate	45g	80°C	120min
Reheat	Reheat	150g	170°C	8min
Keep warm	Keep warm	/	75°C	20min

Tips

- Always place food evenly on the crisper plate and grill tray for best cooking results.
- Overlapping food may result in uneven cooking performance.
- To increase crispiness, small amounts of oil can be sprayed or brushed onto the food before cooking.
- If the air fryer has been paused for more than 10 minutes, it will return to standby mode and clear all the existing settings.
- For most foods, turning, shaking, or flipping half-way through cooking will achieve the best cooking results.
- Time and Temp can be adjusted at any time during cooking process.

⚠ CAUTION

- To avoid the risk of fire, property damage and personal injury, DO NOT spray cooking oil into the cooking cavity.
- DO NOT place any objects on top of air fryer at any time.

Cleaning and maintenance

- Clean the basket, and grill tray after each use.
- Always unplug the air fryer and let it cool to room temperature before cleaning. Never use harsh chemical detergents, scouring pads, or powders on any of the parts or components.
- Let all surfaces dry thoroughly before use, and before storage.

Part or accessory	Cleaning method
Left basket/ Right basket	• Clean the air fryer basket with a sponge or cloth and warm water and dish soap. Then rinse well. Ensure that all grease and food debris are removed. • DO NOT immerse the basket in water or any other liquid. • DO NOT clean in the dishwasher.
Grill tray	• Clean the grill tray with a cloth or sponge and warm water with dish soap. • The grill tray has non-stick coating. To avoid damage to the non-stick coating, DO NOT use metal cleaning utensils. • DO NOT clean in the dishwasher.
Left cavity/ Right cavity	• Clean the cooking cavity with a sponge or soft cloth and warm water and dish soap. • To remove baked-on grease and food residue from cooking cavity, spray with a mixture of baking soda and vinegar and wipe clean with a damp cloth. • For stubborn residue, allow the mixture to sit on the affected area for several minutes before scrubbing clean. • Check the heating element for oil spatter and food debris. Clean the heating element with a damp cloth as needed. Ensure the heating element is completely dry before next use. • DO NOT clean in the dishwasher.
Exterior	• Clean with a soft and damp cloth or sponge and wipe dry.
Window	• Clean the internal and external side of the windows with a cloth or sponge and warm water with dish soap. DO NOT use metal cleaning utensils.

Any other servicing must be performed by an authorized representative.

⚠ WARNING

- Without proper cleaning, food and grease splatter may build up around the heating element. This can cause smoke, fire, and personal injury.
- If you see or smell smoke, Press Cancel, unplug the appliance, and allow it to cool. Remove food residue or grease with a soft cloth and dish soap.
- The silicone pad on the baking tray cannot be removed for use to avoid scratching the coating.

Troubleshooting

This section summarizes the most common problems you may encounter while operating the unit. If the solution listed does not resolve the issue, contact the aftersales department.

Problem	Cause	Solution
OPEN displayed	• Frying basket isn't assembled in place	Pull out the frying bucket and push it back to the machine to assemble it in place
The fan does not run	• Power isn't connected	Contact the Customer Service Center
	• The motor is damaged or other components are short-circuited	Contact the Customer Service Center
Fan noise	• Fan blade deformed	Contact the Customer Service Center
Unable to push the fryer into the product smoothly	• Fryer edge deformed	Contact the Customer Service Center
White smoke	• Greasy food is being baked	White smoke emitted from the cavity while cooking greasy food is a normal occurrence.
	• The fryer still has grease residue from the previous bake	Be sure to clean the air fryer after baking each time
No power	• Improper power cord and outlet connection	Check that the power cord is firmly plugged into outlet. If this cannot solve the problem, please contact the Customer Service Center

Problem	Cause	Solution
Cannot activate Sync Finish	• Both the left basket and right have not been programmed	Sync Finish will not activate until both cavities have been set to a cooking function
Cannot pause single cavity	• Sync Finish is activated	Press  or  to cancel the Sync Finish function and perform a single cavity operation
Food undercooked	• Food not placed in an even layer	For best cooking performance, place food in an even layer with no overlapping. See COOKING.
Difficult to see through windows	• Improper window cleaning	Clean the interior and exterior of windows after each use. See CLEANING AND MAINTENANCE.
	• Light not activated	Before looking through a window, be sure to activate the lights by Pressing  .
Difficult to remove or insert basket	• Too much food within basket	Do not pile food too high or the food will contact top. This can result in difficulty inserting and removing the basket and may cause food to burn.
	• Debris on basket exterior	Remove all debris from the basket exterior. See CLEANING AND MAINTENANCE.

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	
	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 ($\cos \phi_1$)	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

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something
else?**

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and other products that can be
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ASDA
technical support
0333 600 7700

**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.

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: GHAFN121B5M GH Dual drawer air fryer 8L

Product site code: **15A.06.25.043**