George. home

2 YEAR WARRANTY

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

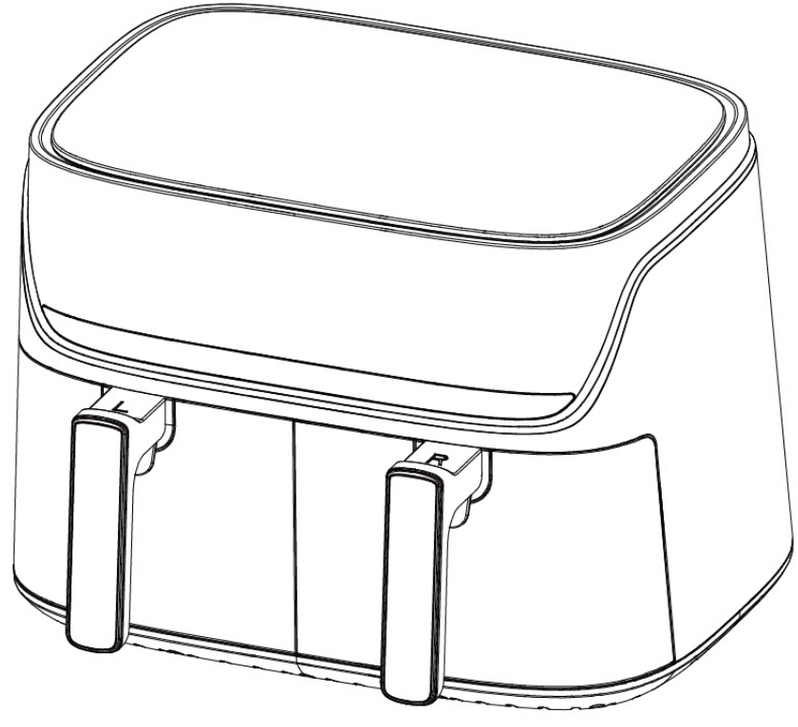
© 2025 ASDA Stores Limited.
All other trademarks appearing herein are the property of their representative owners.
Specifications are subject to change without notice.
Manufactured for:
ASDA, Leeds LS11 5AD/
ASDA, Antrim BT41 4GY.

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.

UK CA CE

George. home



GHAFN121B5B
9L Dual drawer 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.

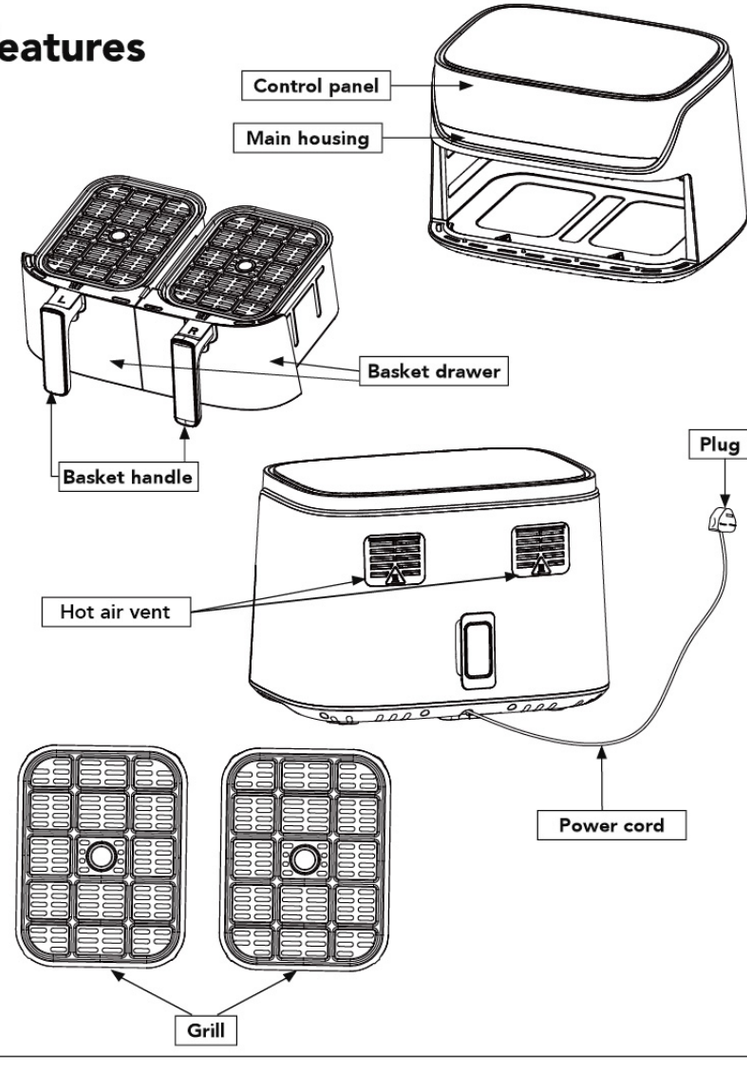
1. Read all warnings & instructions in this manual to ensure you get the best out of your product.
2. For household use only. Only use this appliance for its intended purpose as described in this manual. This appliance is only suitable for domestic use and is not designed for commercial use.
3. This 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. ASDA does 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.
34. Energy Consumption and Power Management Information: This air fryer complies with the Ecodesign requirements set out in Commission Regulation (EU) 2023/826 (stage 1) for energy-related products.
Power Management Function: The appliance is equipped with an automatic power management function, which switches the device to off mode within 20 minute after the end of operation.
Power Consumption in Off Mode: The appliance consumes less than 0.5W in off mode.
Standby Mode: This appliance does not have a standby mode. For optimal energy efficiency, please unplug the appliance when not in use.

What's in the box

Features



Before you start

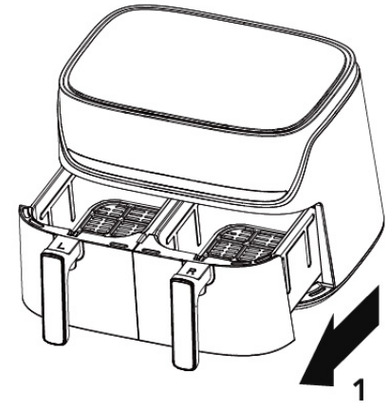
Remove all packaging. It is advised to clean the basket drawer and grill before first use in warm, soapy water and dry thoroughly. Place the appliance on a flat, stable, heat-proof surface. Leave at least 10cm (4") free space at the back, top and sides of the appliance. During first use there might be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

Prepping hints and tips

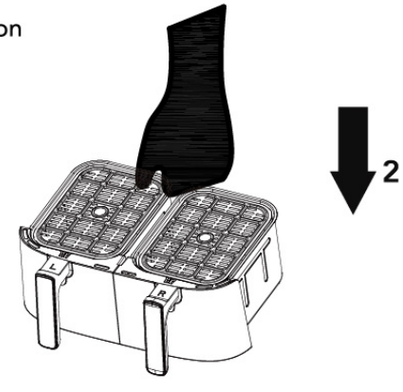
Below are some hints and tips to get the most out of your digital air fryer.

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 cooking.
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 optimal amount for preparing crispy fries is 500 grams.
8. You can use the digital air fryer to reheat food.
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 5 minutes to the cooking time to allow the fryer to heat up.
11. The grill and basket drawers have a non-stick coating so only use nylon or silicone utensils to move the food.

Loading the digital air fryer



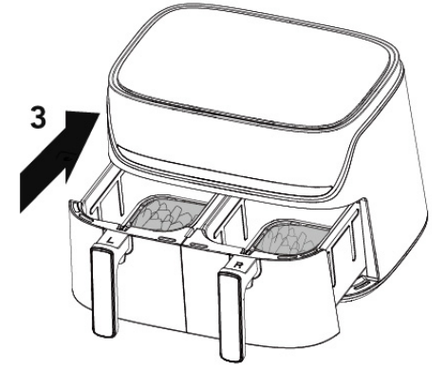
1. Slot the plug into the electrical socket and turn the power on. **NOTE:** When you turn the power on, you will hear a 'BEEP' and the whole control panel will illuminate for a second, then show on/off button with white background light.



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.

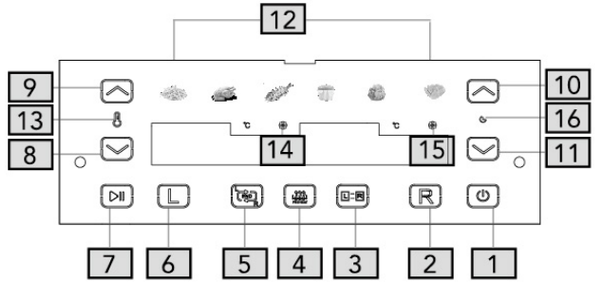
4. Place the food you wish to fry on top of the grill in the basket drawer and slide the basket drawer back into the main housing **(3)**, ensuring it 'CLICKS' into place.



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
2. Right Zone
3. Sync Cooking
4. Preheat button
5. Sync Finish
6. Left Zone
7. START/PAUSE button
8. Temperature decrease
9. Temperature increase
10. Time increase
11. Time decrease
12. Preset cooking menu
13. Temperature icon
14. Left fan in use
15. Right fan in use
16. Time icon

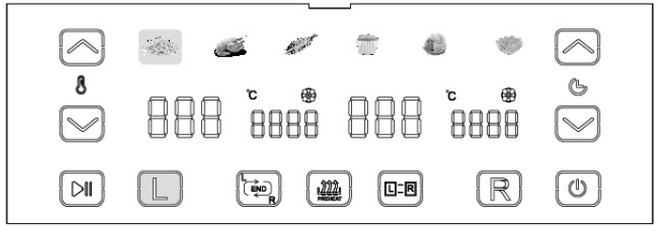


Operation Instructions:

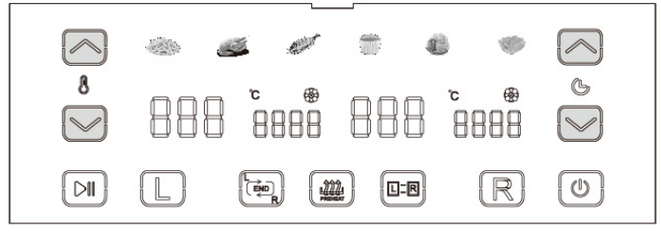
Note:DO NOT place the basket on top of the unit. Please use the food clips to take out the food.

Cooking in a Single Zone:

1. Install the grill in the pot, then place ingredients on the grill, and insert basket drawer in the unit.
2. Select zone L or zone R. The selected zone will blink. Select the desired cooking function.



3. Use the TEMP arrows to set the temperature. Use TIME arrows to set the time.



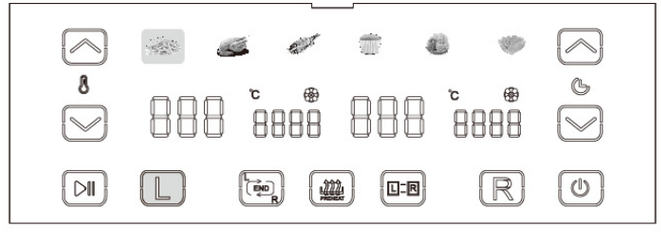
4. Press ⏯ to Start/Pause.

Note: After pressing the START/PAUSE button to pause, the product will enter the standby mode after 5mins without other operations.

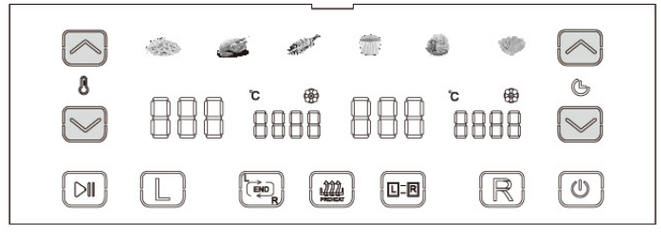
5. When the cooking is completed, the unit will beep and the fan will work for another 20 seconds to cool the product. At the same time, 'Cool' letters will show on the display panel. After the fan stops working, 'End' letters will show on the display panel.

Cooking in Two Zones:

Both zones start to cook at the same time, but end at different times:
1. Place ingredients on the grills, then insert baskets in the unit.
2. Select Zone L and it will blink. Select the desired cooking function.



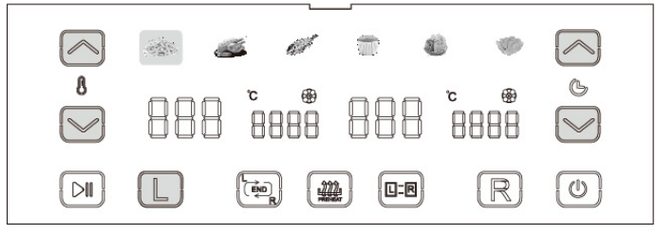
3.Use the TEMP arrows to set the temperature. Use TIME arrows to set the time.



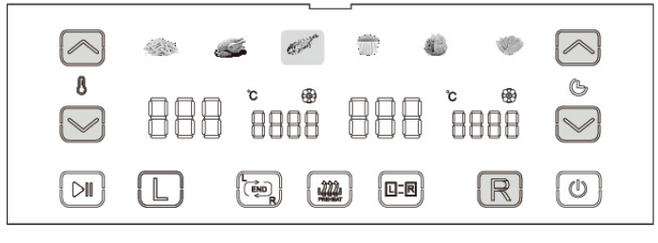
4. Repeat steps 2 and 3 for zone R if needed.
5. Press ⏯ to start cooking in both zones.
6. When the cooking is completed, the unit will beep and the fan is still working for another 20 seconds to cool the product. At the same time, 'Cool' letters shows on the display panel. After the fan stops working, 'End' letters will show on the display panel.

Sync Finish（not suitable for Dehydrated function）：

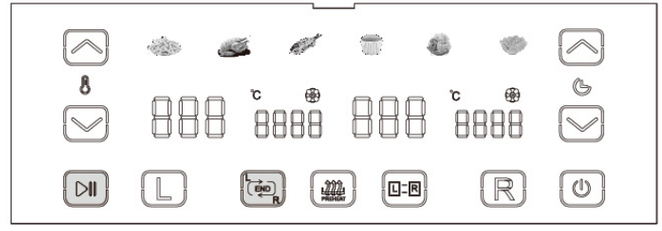
To finish cooking at the same time when foods have different cook times, temps, or even functions:
1. Place ingredients on the grills, and then insert baskets into the unit.
2. Select Zone L and it will blink. Select the desired cooking function. Use the TEMP arrows to set the temperature and use the TIME arrows to set the time.



3. Select zone R, then select the desired cooking function. Use the TEMP arrows to set the temperature and use the TIME arrows to set the time.



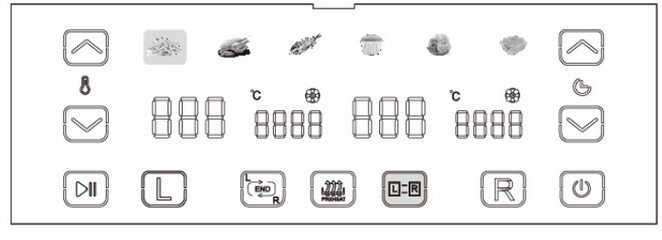
Note: You can select a different function for zone L/R separately.
4. Press ⏯ will keep the light on, then press ⏯ to start cooking in the zone with the longer cooking time. The other zone will display 'Hold'. The unit will activate the second zone when both zones have the same time remaining.



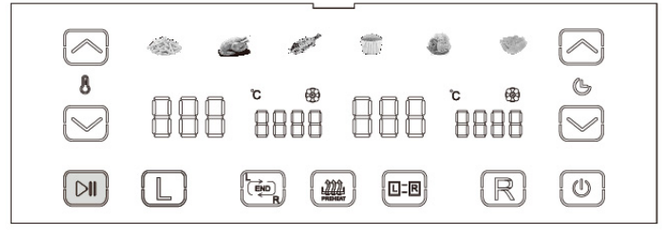
Note: It is recommended to shake your food during cooking. Under Sync Finish mode, when you pull out one basket, the zone will pause and the other zone will pause too to keep the time at a synchronized finish.
5. When the cooking is completed, the unit will beep and the fan will work for another 20 seconds to cool the product. At the same time, 'Cool' letters will show on the display panel. After the fan stops working, 'End' letters will show on the display panel.

Sync Cooking:

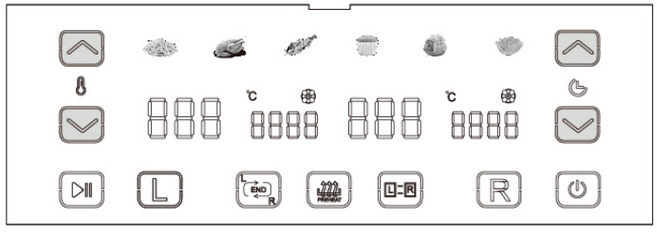
To cook a larger amount of the same food or cook different foods using the same function, temperature and time:
1. Place ingredients on the grills , then insert baskets into the unit.
2. Press L-R, both sides of the display simultaneously display the default temperature and time and flash,select the desired cooking function.



3. Press the ⏯, both zones start to work at the same time, the display shows the same time and temperature.



4. In the working state, press temperature and time "∧" and "∨", both zones of the display increase and decrease at the same time.

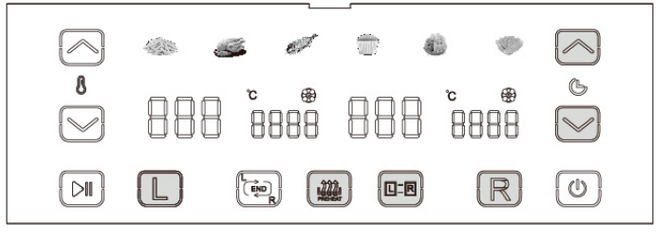


5. When the cooking is completed, the unit will beep and the fan will work for another 20 seconds to cool the product. At the same time, 'Cool' letters will show on the display panel. After the fan stops working, 'End' letters will show on the display panel.

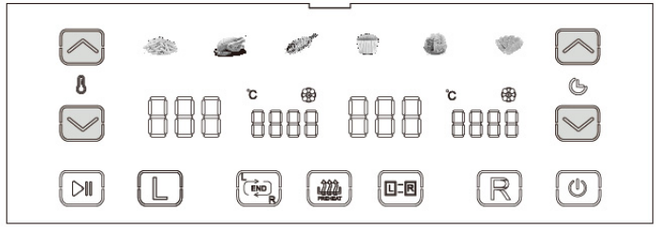
Preheat

1. Install grill in the basket and insert the baskets into the unit.

2. Select zone L or zone R, then select to preheat the selected pot. When you select ,then select ,two zones will preheat together.



3. Press to Start/Pause. Use the TEMP arrows to set the temperature.(Time will end automatically according to preset time)



4. When the cooking is completed, the unit will beep and the fan will work for another 20 seconds to cool the product. At the same time, 'Cool' letters will show on the display panel. After the fan stops working, 'End' letters will show on the display panel.

Basket out mode

1. When the basket drawer open, "Out" will show on the display.
2. If the basket drawer is removed from the air fryer. The air fryer will stop working and "Out" will show on the display of the corresponding side.
- If the basket drawer insert back within 90 seconds, the air fryer will continue work at original settings.
- If the basket drawer insert after 90 seconds but within 5 min, the air fryer will continue the original settings, however 'Sync finish' and 'Sync Cooking' function will be inactivated. Left and Right zone will not finish at the same time.
- If the basket drawer is not inserted within 5 minutes, that zone will enter standby mode. (the setting will be cleared)

Note:

1. 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.
2. 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.
3. 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
4. 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	**potato chips**		**20**	**200**
2	**chicken**		**25**	**200**
3	**Fish**		**10**	**180**
4	**Bake**		**12**	**180**
5	**Vegetable**		**16**	**160**
6	**Dehydrate**		**8H**	**60**

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 simply press the temperature increase or decrease buttons on the control panel. The temperature range is from 80°C to 200°C and moves in increments of 5 °C.

2. To adjust the cooking time simply press the time increase or decrease buttons on the control panel. The time range is from 1 minute to 60 minutes and moves in increments of 1 minute.

Note:

1. If the preset menu is in the Dehydrate state, the temperature range is from 40°C to 80°C and moves in increments of 5 °C; The time range is from 1 hour to 24 hours and moves in increments of 1 hour.
2. If in the preheat state,the temperature range is from 80°C to 200°C,and moves in increments of 5°C.The time range is from 1 minutes to 10 minutes and moves in increments of 1 minute.

Cooking quide

Food type	Min to max quantity (g)	Time (mins)	Temperature (°C)	Helpful tip
Thin frozen chips	500 - 600	18 - 25	200	Shake halfway through the cooking time. For best results, shake every 5 mins during the cooking process.
Thick frozen chips	500 - 600	20 - 25	200	
Beef burger	100 - 600	10 - 20	180	Turn over halfway through cooking time.
Frozen bread crumbed food e.g. breaded nuggets	100 - 500	8 - 10	180	Shake halfway through cooking time.
Chicken breast	100 - 600	18 - 25	180	Turn over halfway through cooking time.
Chicken drumsticks	100 - 600	25 - 30	180	Turn over halfway through cooking time.
Frozen fish fingers	100 - 500	6 - 10	200	
Pork chops	100 - 600	12 - 18	180	Turn over halfway through cooking time.
Sausage roll	100 - 600	13 - 15	200	
Spring roll	100 - 600	8 - 10	200	Shake halfway through cooking time.
Cake	500	8 - 15	180	Use a metal baking tin (to help conduct the heat evenly into the cake).

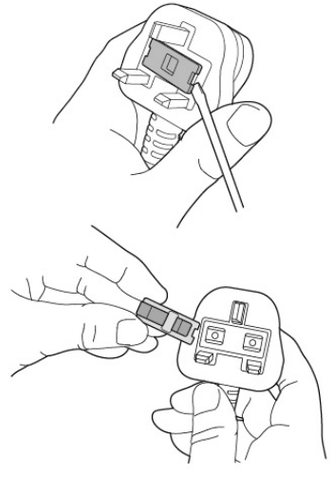
Cleaning the digital air fryer

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 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.	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.	1. Try putting smaller quantities in the basket drawer. 2. Increase the cooking temperature. 3. Extend the cooking time.
The food is unevenly cooked.	1. Part way through cooking, shake or turn over the food.
The food isn't crispy.	1. Before cooking, coat / brush the food with a little oil.
The basket drawer can't be closed.	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.	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.

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 require further information, spare parts or advice regarding your product, or if you are experiencing any problems, please contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please quote the product name.

Call

0800 952 0101

Write

ASDA, Leeds LS11 5AD

Product name: **GHAFN121B5B**
9L Dual drawer digital air fryer

Product site code: **15A.06.25.079**