



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

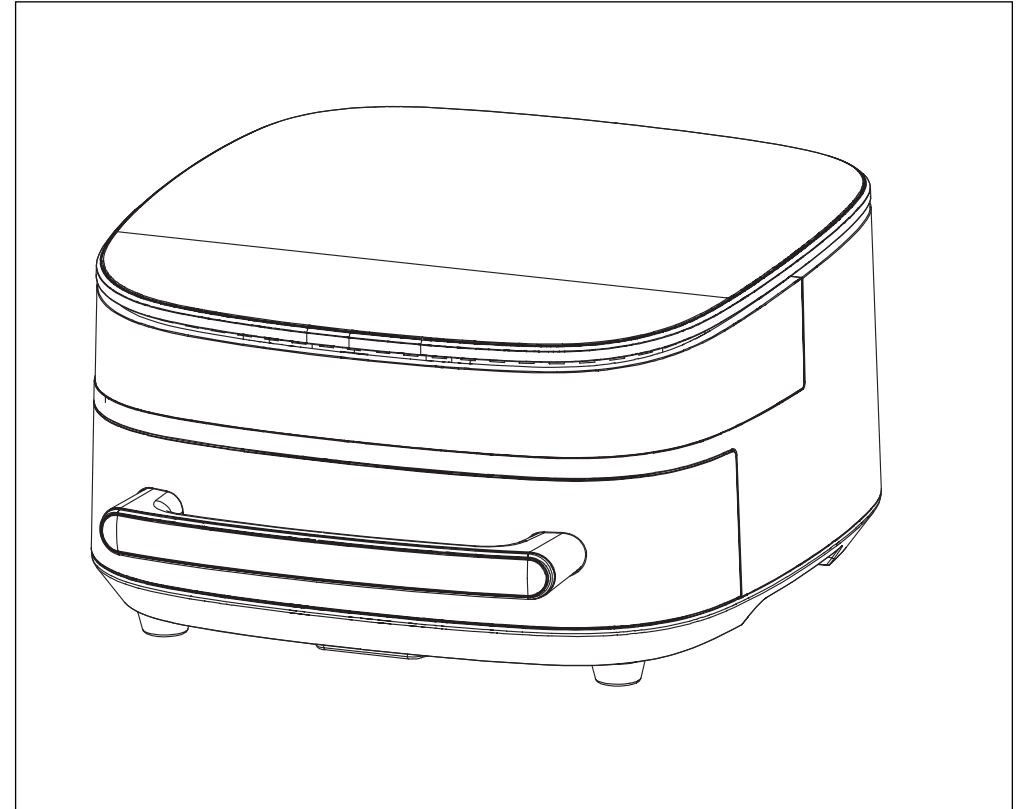
ASDA shall not be liable to replace goods under the terms of the warranty where:

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.

George.
home



**GHAFPN161B4B/
GHAFPN161W4B
6L air fryer with pizza function**

User Guide

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

IMPORTANT: RETAIN FOR FUTURE REFERENCE

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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.



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.



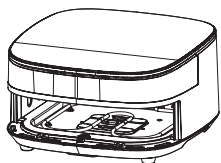
CAUTION. HOT SURFACE. THIS SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE MAIN FRYER BODY. ONLY USE THE HANDLE AND CONTROL PANEL.

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.

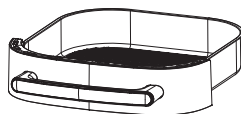
7. Please don't dismantle. If a fault occurs, have the digital air fryer inspected in a qualified repair shop or return to store.
8. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify store to exchange the product.
9. If the supply cord is damaged, 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.
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.

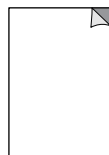
What's in the box



Digital air fryer

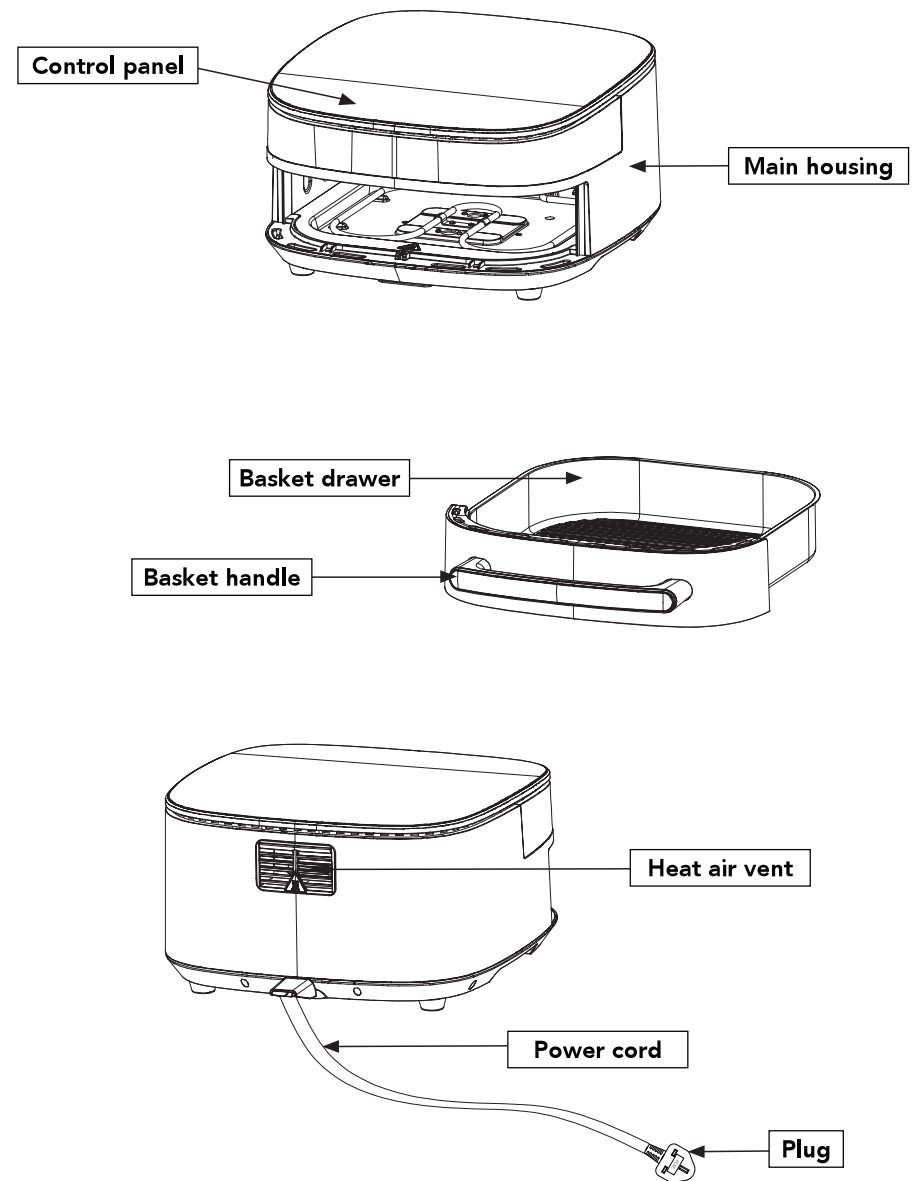


Basket drawer



User guide

Features



Before you start

Remove all packaging. It is advised to clean the basket drawer 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

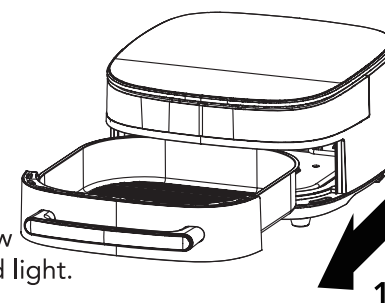
Below are some hints and tips to get the most out of your digital air fryer.

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 during the cooking process.
7. The optimal amount for preparing crispy fries is 700g.
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 basket drawer has a non-stick coating so only use nylon or silicone utensils to move the food.

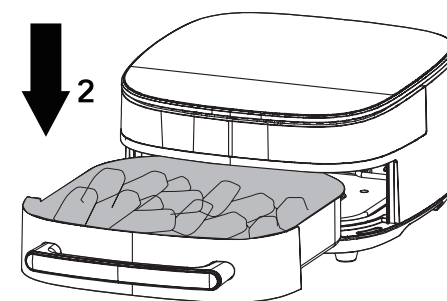
12. Throughout the cooking process you will see light pulsing on and off through the window. This is the top heating element switching on and off to maintain the desired temperature.

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 on/off button with white background light.
2. Remove the basket drawer from the main housing (1). The on/off button light will turn off and the control panel display 'OPEN'.
3. Place the food you wish to fry in the basket drawer and slide the basket drawer back into the main housing (2), ensuring it 'CLICKS' into place.



- NOTE:** When you place the basket drawer into the main housing, the power is on, you will hear a 'BEEP' and the control panel will display on/off button again.

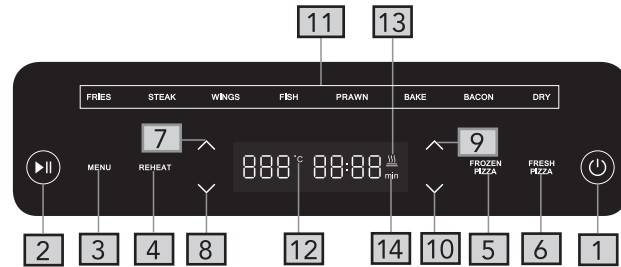


DO NOT PLACE OBJECTS ON TOP.

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. Start/pause
3. Menu mode
4. Reheat mode
5. Frozen pizza mode
6. Fresh pizza mode
7. Temperature increase
8. Temperature decrease
9. Time increase
10. Time decrease
11. Preset cooking icons
12. Temperature icon
13. Cooking in operation icons
14. Time icon

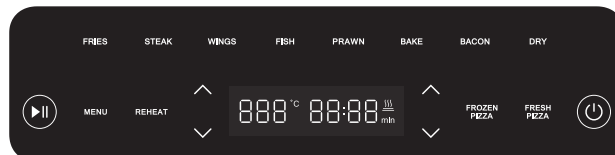


Operation Instructions:

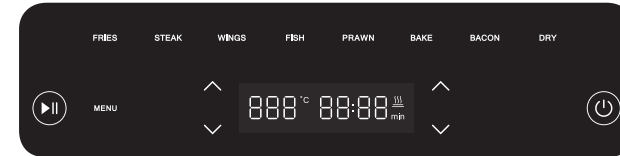
1. Prepare the food you wish to fry and place it in the basket drawer. Close the basket drawer fully until you hear it 'CLICK'.

NOTE: The control panel will only work if the basket drawer is fully closed. Avoid overfilling the basket drawer.

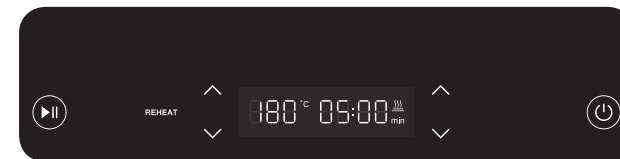
2. Press the power button on the control panel; you will hear a 'BEEP', and the control panel will display below



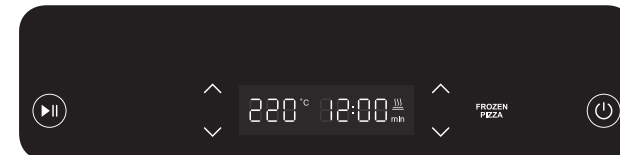
Menu mode : Press this button, you can choose eight Preset cooking programs, are FRIES, STEAK, WINGS, FISH, PRAWN, BAKE, BACON, DRY. Simply press Menu button to choose your desired preset program.



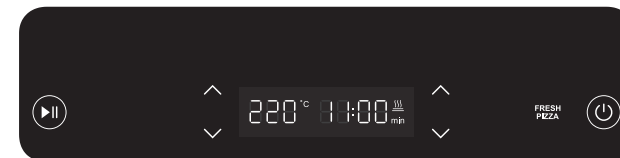
Reheat mode: You can press this button to reheat food.



Frozen pizza mode: You can press this button to cook frozen pizza. The maximum size of pizza is 12 inches.



Fresh pizza mode: You can press this button to cook fresh pizza. The maximum size of pizza is 12 inches.



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' and ☺ will be shown on the display, the air fryer will stop heating. The fryer will 'BEEP' five times but fan will keep running for 30 seconds then shut down completely.

Note: The cooking time may vary if using pizza bases of different thicknesses. If the pizza is not fully cooked, add an extra minute.



Below is a guide to the preset menu. Temperature and Time setting.

Food type	Temp(° C)	Preset Time (mins)	Time adjustment range(mins)	Temp adjustment range(° C)
FRESH PIZZA	220	11	1-60	120-230
FROZEN PIZZA	220	12	1-60	120-230
REHEAT	180	5	1-60	120-230
FRIES	200	20	1-60	120-200
STEAK	200	12	1-60	120-230
WINGS	200	20	1-60	120-200
FISH	160	18	1-60	120-200
SHRIMP	180	12	1-60	120-200
BAKE	150	18	1-60	120-200
BACON	180	6	1-60	120-230
DRY	60	8h	1-720	40-100

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.

IMPORTANT INFORMATION

This air fryer has 2 heating zones top and bottom. The "Frozen Pizza" & "Fresh Pizza" button uses a different heating strategy to cook. This provides different amounts of heat to the top and bottom of the basket drawer automatically.

There are many variances on pizzas and would advise that if it comes out a little too dark for your liking you can try lowering the temperature or cooking it for a shorter time. If it's not quite cooked enough you might want to increase the temperature or add a couple more minutes to the cooking time.

We recommend that you monitor your first few pizza cooking sessions closely, until you are familiar with the characteristics of the air fryer.

Always make sure your pizza is fully cooked!

Below is a guide for air fryer recipe:

	Min-max Amount (g)	Time (min.)	Temp (°C)
Potato & fries			
Thin frozen fries	300-800	14-18	200
Thick frozen fries	300-800	16-20	200
Potato gratin	500	20-25	200
Meat & Poultry			
Steak	100-600	12-18	180
Pork chops	100-600	12-18	180
Hamburger	100-600	10-20	180
Sausage roll	100-600	13-15	200
Drumsticks	100-600	25-30	180
Chicken breast	100-600	18-25	180
Snacks			
Spring rolls	100-600	8-10	200
Frozen chicken nuggets	100-600	8-12	180
Frozen fish fingers	100-500	6-10	200
Frozen bread crumbed cheese snacks	100-500	8-10	180
Stuffed vegetables	100-500	12-20	160
Baking			
Cake	300	18	150
Quiche	300	20-22	180
Muffins	300	15-18	200
Sweet snacks	300	20	160

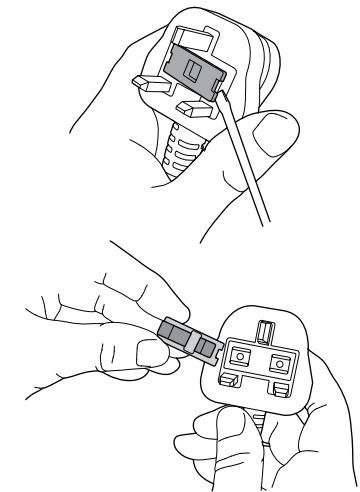
Cleaning the digital air fryer

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

1. Clean the basket drawer in warm, soapy water. Do not use harsh, abrasive cleaners, only a soft sponge. Soak the drawer 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 basket drawer before storing. Store in a clean, dry place out of reach of children.
4. The 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.	<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.
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.



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.



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



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: GHAFPN161B4B/GHAFPN161W4B
6L air fryer with pizza

Product site code: 15A.06.24.076/ 15A.06.24.163