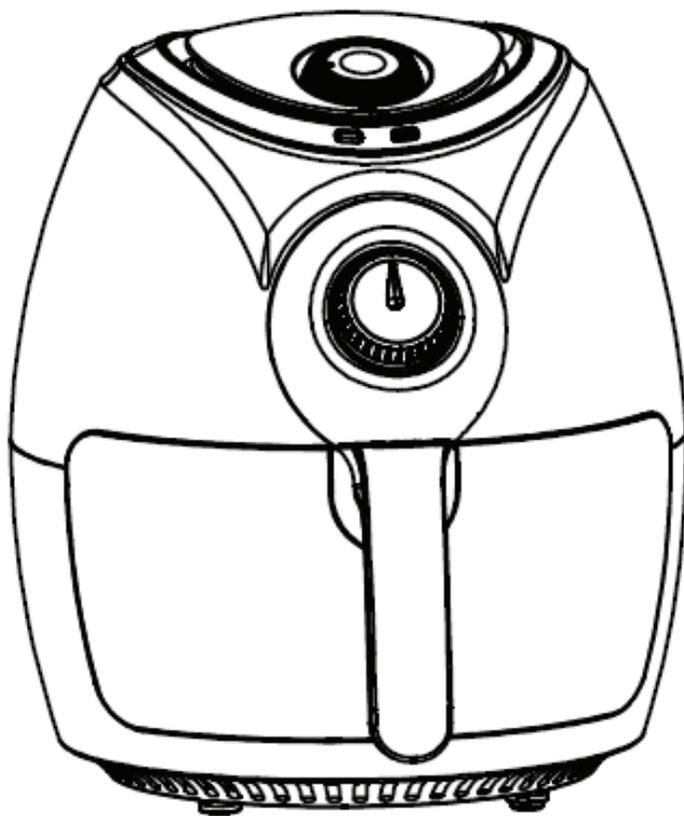


**CUCINA**  
by *Giani*

IM-GCHF-59919022016



## Manual Air Fryer

### Instruction Manual

Model Reference: GCHF-599

## Introduction

Thank you for choosing the Cucina by Giani Manual Air Fryer. All products brought to you by Giani are manufactured to the highest standards of performance and safety.

Before use, please read this manual. It gives important instructions about safety, use and maintenance of your appliance.

Remove all packaging material. You may wish to keep the packaging for future use or storage for your appliance. Alternatively, dispose of accordingly.

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## Important Safety Instructions

Please read ALL instructions before using this appliance and keep safe for future reference.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. This appliance is for domestic use only. It should not be used for commercial purposes.
2. Only use this appliance for its intended domestic use. Giani Ltd will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
3. Do not use outdoors or on wet surfaces.
4. Do not handle the plug or appliance with wet hands.
5. Do not immerse the main body in water. Avoid any liquids entering the appliance as this will cause an electric shock or will short circuit the appliance.
6. Keep all ingredients within the cooking basket to prevent any contact with internal heating elements. The appliance will malfunction if this occurs.
7. 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 the use of the appliance in a safe way and understand the hazards involved.
8. Children should not play with the appliance.
9. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
10. Keep the appliance and its cord out of reach of children less than 8 years.
11. This product is not a toy.
12. Do not use the appliance if any parts appear to be faulty, missing or damaged.
13. Do not use the appliance if it has been dropped or damaged in any way.

14. Do not leave the appliance unattended when connected to the mains supply.
15. Always unplug from the mains supply before carrying out any cleaning or performing user maintenance. The appliance needs a minimum of 30 minutes to cool down after use.
16. Check to ensure that your electricity supply matches that shown on the rating plate.
17. Only use the attachments/accessories supplied with the product or recommended by Giani.
18. If the supply cord is damaged, it must be replaced by a qualified service agent in order to avoid a hazard.
19. The pan and basket are not suitable for cleaning in a dishwasher.
20. Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
21. Keep the power supply cord away from any parts of the appliance that may become hot during use.
22. Always use the appliance on a stable, heat resistant surface.
23. Do not place the appliance against a wall or directly next to another appliance. Leave at least 20cm of free space around the appliance when in use.
24. Do not cover the air inlet or the air outlet whilst the appliance is operating.
25. During use, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam outlet openings.
26. Take extra care when removing the pan after cooking is complete. Hot air and steam will be released. Keep your face and hands at a safe distance.
27. The surface of the appliance may get hot during operation.
28. Do not move the appliance when it is in use.

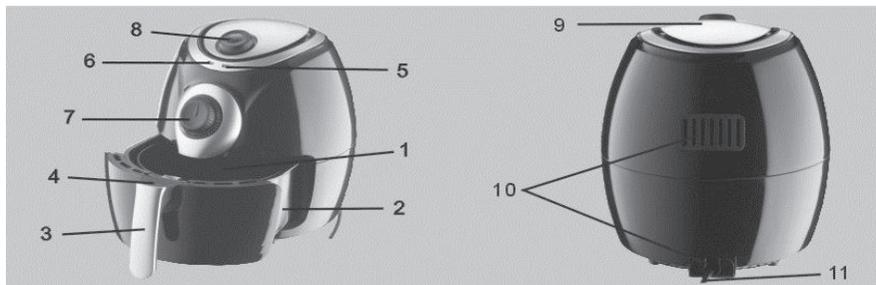
29. Do not touch any parts of the appliance that may become hot as this could cause injury.
30. Do not cover the appliance.
31. Do not disconnect the appliance from the mains power supply by pulling the cord, switch it off and remove the plug by hand.
32. Do not store in direct sunlight or high humidity conditions.
33. Always unplug the appliance after use and before any cleaning or user maintenance.
34. Always ensure the appliance has cooled fully after use before performing any cleaning or user maintenance or storing away.
35. Use of an extension cord with the appliance is not recommended.
36. This appliance should not be operated by means of an external timer or separate remote control system.
37. Keep the appliance away from flammable materials.



**CAUTION:** HOT SURFACE!

## Product Overview

1. Basket
2. Pan
3. Basket Handle
4. Basket Release Button
5. Heating Up Light Indicator
6. Power On Light Indicator
7. Timer (0-30 minutes) / Power On Dial
8. Temperature Control Dial (80 - 200 C)
9. Air Inlet
10. Air Outlout
11. Power Cord



## Technical Information

Voltage	220 - 240V
Rated Power	1350W
Temperature Interval	80 - 200°C
Basket Capacity	2.2L

## Before First Use

1. Remove all packaging materials, stickers and labels.
2. Clean the basket and pan with warm soapy water and a soft cloth or non-abrasive sponge, then rinse. Do not use any abrasive cleaning materials as this will damage the appliance.
3. Dry thoroughly.
4. Wipe the appliance inside and out with a soft damp cloth and dry thoroughly.

**NOTE: You do not need to fill the pan with oil as this appliance works on hot air.**

## Preparing For Use

1. Place your appliance on a stable, horizontal and even surface.
2. DO NOT PLACE ON NON HEAT RESISTANT SURFACES.
3. MAKE SURE THERE IS AT LEAST 20CM OF FREE SPACE ALL AROUND THE APPLIANCE.
4. Attach the basket to the pan. (Fig 3)
5. DO NOT FILL THE PAN WITH OIL OR ANY OTHER LIQUID.
6. DO NOT PUT ANYTHING ON TOP OF THE APPLIANCE; THE AIR FRYER WILL MALFUNCTION IF THE AIR INLET IS COVERED.



## How To Use Your Air Fryer

1. Connect the mains plug to the wall socket.
2. Carefully pull the pan out of the Air Fryer using the front handle. (Fig 4)
3. Place your food into the basket.



**NOTE: Do not exceed the MAX indication level.**

4. Slide the pan back into the air fryer. (Fig 5)



**\* NEVER USE THE PAN WITHOUT THE BASKET IN IT \***

**CAUTION: DO NOT TOUCH THE PAN DURING AND WITHIN 30 MINUTES AFTER USE AS IT GETS EXTREMELY HOT. ONLY HOLD THE PAN BY THE HANDLE.**

5. Turn the temperature control dial to the required temperature (see the 'Settings' section to determine the correct temperature). (Fig 6)
6. Determine the required cooking time (see the 'Settings' section to determine the correct cooking time).



7. Turn your appliance on and set the timer to the required cooking time. (Fig 7)



**NOTE:** Add an additional 3 minutes to the cooking time if your appliance is cold.

You can preheat your appliance. Simply turn the timer dial on above 3 minutes and wait until the heat-up light indicator has gone out. Then fill the basket and turn the timer dial to the required cooking time.

- a. Both the power-on and heat-up light indicator will illuminate.
- b. The timer will begin to count down for the cooking time set.
- c. During the hot air frying process, the heat-up light indicator will illuminate off and on. This indicates the heating element is regulating the temperature whilst cooking so the cooking process is at the temperature set.
- d. Excess oil / fluid from the ingredients is collected in the bottom of the pan.

8. Your ingredients may require shaking halfway through cooking. To do this, pull the pan out of the appliance by the handle, taking extreme care as hot air and steam will be released when the pan is moved out, shake and then slide the pan back into the appliance. (Fig 8)



**CAUTION: DO NOT PRESS THE BASKET RELEASE BUTTON ON THE HANDLE DURING SHAKING.** (Fig 9)

*Tip: You can remove the basket from the pan and shake the basket only to reduce the weight. To do this, pull the pan out of the appliance, place it on the heat resistant holder and press the button on the handle. (Fig 10)*



*Tip: If you set the timer to half the cooking time, you can shake your ingredients when you hear the timer bell. However, you will need to set the timer again for the remaining cooking time.*



9. When you hear the timer bell, the set cooking time has completed. Pull the pan out of the appliance and place it on the heat resistant holder.

**NOTE:** You can also switch off the appliance manually. To do this, turn the temperature control dial to 0.

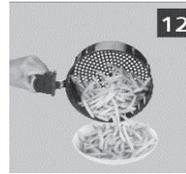
10. Check if your ingredients are cooked. If they are not cooked to your requirement, slide the pan back into the appliance and set the timer for a few extra minutes.
11. To remove small ingredients, such as Fries, press the basket release button and lift the basket out of the pan. (Fig 11)



**CAUTION: THE PAN AND INGREDIENTS ARE EXTREMELY HOT AFTER HOT AIR FRYING. TAKE CARE REMOVING THE INGREDIENTS FROM THE BASKET.**

12. Empty the basket contents into a serving bowl or onto a plate. (Fig 12)

*TIP: To remove large or fragile ingredients, lift the ingredients out of the basket with a pair of tongs.*



## TIPS

Because the rapid air technology reheats the air inside the appliance instantly, pulling out the pan briefly during cooking will barely disturb the cooking process.

*Shaking ingredients halfway through cooking optimizes the end result and can help prevent unevenly cooked ingredients.*

*Add some oil to fresh potatoes for a crispy result. Fry your potatoes in the Air Fryer within a few minutes after adding the oil.*

*Do not prepare extremely greasy foods such as sausages in the Air Fryer.*

*The optimal amount for prepared crispy fries is 500 grams.*

*Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter preparation time than home-made dough.*

*Place a baking tin or oven proof 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 ingredients. To reheat ingredients, set the temperature to 150°C for up to 10 minutes.*

## Settings

The table below will help you select the basic settings for your food types.

**Note:** These settings are indications only, as time adjustments will be required depending on the size and shape of the foods you are cooking.

	Min-Max Amount (grams)	Time (mins)	Temp °C	Shake	Extra Information
<b>Potatoes &amp; Fries</b>					
Thin Frozen Fries	300-700	9-16	200	Shake	
Thick Frozen Fries	300-700	11-20	200	Shake	
Home-Made Fries (8x8mm)	300-800	16-10	200	Shake	Add 1/2 tbsp of oil
Home-Made Potato Wedges	300-800	18-22	180	Shake	Add 1/2 tbsp of oil
Home-Made Potato Cubes	300-750	12-18	180	Shake	Add 1/2 tbsp of oil
Rosti	250	15-18	180	Shake	
Potato Gratin	500	15-18	200	Shake	
<b>Meat &amp; Poultry</b>					
Steak	100-500	8-12	180		
Pork Chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage Roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken Breast	100-500	10-15	180		
<b>Snacks</b>					
Spring Rolls	100-400	8-10	200	Shake	Use oven-ready
Frozen Chicken Nuggets	100-500	6-10	200	Shake	Use oven-ready
Frozen Fish Fingers	100-400	6-10	200		Use oven-ready
Frozen Bread Crumbed Cheese Snacks	100-400	8-10	180		Use oven-ready
Stuffed Vegetables	100-400	10	160		
<b>Baking</b>					
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin or oven proof dish
Muffins	300	15-18	200		Use baking tin
Sweet Snacks	400	20	160		Use baking tin or oven proof dish

## Cleaning

1. Turn the appliance to 0 on the timer dial.
2. Remove the mains plug from the wall socket and allow the appliance to cool (at least 30 minutes).

*Tips: Remove the pan to let the Air Fryer cool down more quickly.*

3. Wipe the outside of the appliance with a soft damp moist cloth. Do not use any abrasive materials or solutions as this will damage the appliance.
4. Clean the pan and basket with hot soapy water and a non-abrasive sponge.

*Tip: If there is stubborn food residues stuck to the basket or in the bottom of the pan, fill the pan with hot soapy water, place the basket in the pan and allow to soak for 10 minutes. Soaking time will vary depending on foods cooked and the amount of stubborn residue.*

5. Wipe the inside of the appliance with a damp cloth or sponge. Do not use abrasive materials or solutions as this will damage the appliance.
6. Wipe the heating element with a soft cleaning brush to remove food residue. Do not use abrasive materials or solutions as this will damage the appliance. **ONLY DO THIS WHEN THE APPLIANCE HAS COOLED DOWN.**
7. Allow the appliance to dry out thoroughly before storage.

## Trouble Shooting

Problem	Possible Cause	Solution
The Air Fryer does not work	The appliance is not plugged in	Put the mains plug into the wall socket.
	You have not set the timer	Turn the timer knob to the required cooking time.
The ingredients are not cooked	The amount of ingredients in the basket is too much	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly.
	The set temperature is too low	Turn the temperature control dial to the required setting. Refer to the settings section for more detail.
The ingredients are fried unevenly	Certain types of food need shaking halfway through cooking	Ingredients that lie on top of or across each other (eg fries) need to be shaken.
Fried snacks are not crispy	You have used a food that is meant to be prepared in a traditional deep fryer	Use oven snacks or lightly brush some oil onto the snacks for crispier results.
I cannot slide the pan into the appliance properly	There is too much food in the basket	Do not fill the basket beyond the MAX indication level.
	The basket is not placed in the pan correctly	Push the basket down into the pan until you hear a click.
White smoke comes out of the appliance	You are preparing greasy foods	When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the pan. The oil produces white smoke and the pan may heat up more than usual. This does not affect the appliance or the end result.
	The pan still contains grease from previous use	White smoke is caused by grease heating up in the pan. Make sure you clean the pan properly after each use.
Fresh fries are fried unevenly	You did not use the right type of potato	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before frying	Rinse the potato sticks properly to remove starch.
Fresh fries are not crispy	The crispiness of the fries depends on the amount of oil and water in the fries	Make sure you dry the potatoes properly before you add the oil.
		Cut the potatoes smaller for a crispier result. Add slightly more oil for a crispier result.

## After Sales Support

If the power cord is damaged, it **MUST** be replaced by a qualified electrician.

If you need help using your Air Fryer, please contact Giani Ltd:-

- Telephone: 0161 480 6204
- Email: [info@gianiuk.co.uk](mailto:info@gianiuk.co.uk)
- Website: [www.gianiuk.co.uk](http://www.gianiuk.co.uk)  
(replacement instruction manuals are available to download).

## Product Guarantee (UK Only)

If your appliance ceases to function within 1 year from the date of purchase, the retailer will replace it free of charge, provided:

- You have not misused, neglected or damaged it
- It has not been modified (except by Giani Ltd)
- It was not purchased second hand
- It has not been used commercially
- You have not fitted a plug incorrectly
- You can supply proof of purchase, indicating the price you paid and where and when the appliance was purchased.

This guarantee does not affect your statutory rights.



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE APPLIANCE IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC

At the end of its working life, the appliance must **NOT** be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

**CUCINA**  
by *Giani*

Giani UK Ltd - SK2 6RH