

CUCINA
by *Giani*

GCAF-602 21022018



4.2L Digital Air Fryer

Instruction Manual
Model Reference: GCAF602

INTRODUCTION

Congratulations on choosing to buy a Cucina by Giani product. All products brought to you by Giani are manufactured to the highest standards of performance and safety.

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

We hope you enjoy using your purchase for many years to come.

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

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IMPORTANT SAFETY INFORMATION

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:

- This appliance is for domestic use only. It should not be used for commercial purposes.
- Only use this appliance for its intended domestic use. Giani will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.
- Do not use outdoors or on wet surfaces.
- Do not handle the plug or appliance with wet hands.
- Do not immerse the main body in water. Avoid any liquids from entering the appliance as this will cause an electric shock or will short circuit the appliance.
- Keep all ingredients within the cooking pan to prevent any contact with internal heating elements. The appliance will malfunction if this occurs. Do not over fill the cooking pan.
- 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.
- Children should not play with the appliance.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its power cord out of reach of children less than 8 years.
- This product is not a toy.
- Do not use the appliance if any parts appear to be faulty, missing or damaged.
- Do not use the appliance if it has been dropped or damaged in any way.
- Do not leave the appliance unattended when connected to the mains power supply.
- Always unplug the appliance from the mains power

supply before carrying out any cleaning or performing user maintenance. The appliance needs a minimum of 30 minutes to cool down after use.

- Check to ensure that your electricity supply matches that shown on the rating plate.
- Only use the attachments/accessories supplied with the product or recommended by Giani.
- If the power cord is damaged, it must be replaced by a qualified service agent in order to avoid a hazard.
- The cooking pan is not suitable for cleaning in a dishwasher.
- Keep the appliance and its power cord away from heat or sharp edges that could cause damage.
- Keep the power cord away from any parts of the appliance that may become hot during use.
- Always use the appliance on a stable, heat resistant surface.

WARNING

- **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.**
- **Do not cover the air inlet or the air outlet whilst the appliance is operating.**
- **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 at all times.**
- **Take extra care when removing the cooking pan after cooking is complete. Hot air and steam will be released. Keep your face and hands at a safe distance.**
- **The surface of the appliance may get hot during operation.**
- **Do not move the appliance when it is in use.**

- Do not touch any parts of the appliance that may become hot as this could cause injury.
- Do not cover the appliance.
- Do not disconnect the appliance from the mains power supply by pulling the power cord, switch it off at the mains power and remove the plug by hand.
- Do not store in direct sunlight or high humidity conditions.
- Always unplug the appliance after use and before any cleaning or user maintenance.
- Always ensure the appliance has cooled fully after use before performing any cleaning or user maintenance or storing away.
- The use of an extension cord with the appliance is not recommended.
- This appliance should not be operated by means of an external timer or separate remote control system.
- Keep the appliance away from flammable materials.
- Never turn on the appliance if the cooking pan is not properly inserted.



CAUTION: HOT SURFACE!

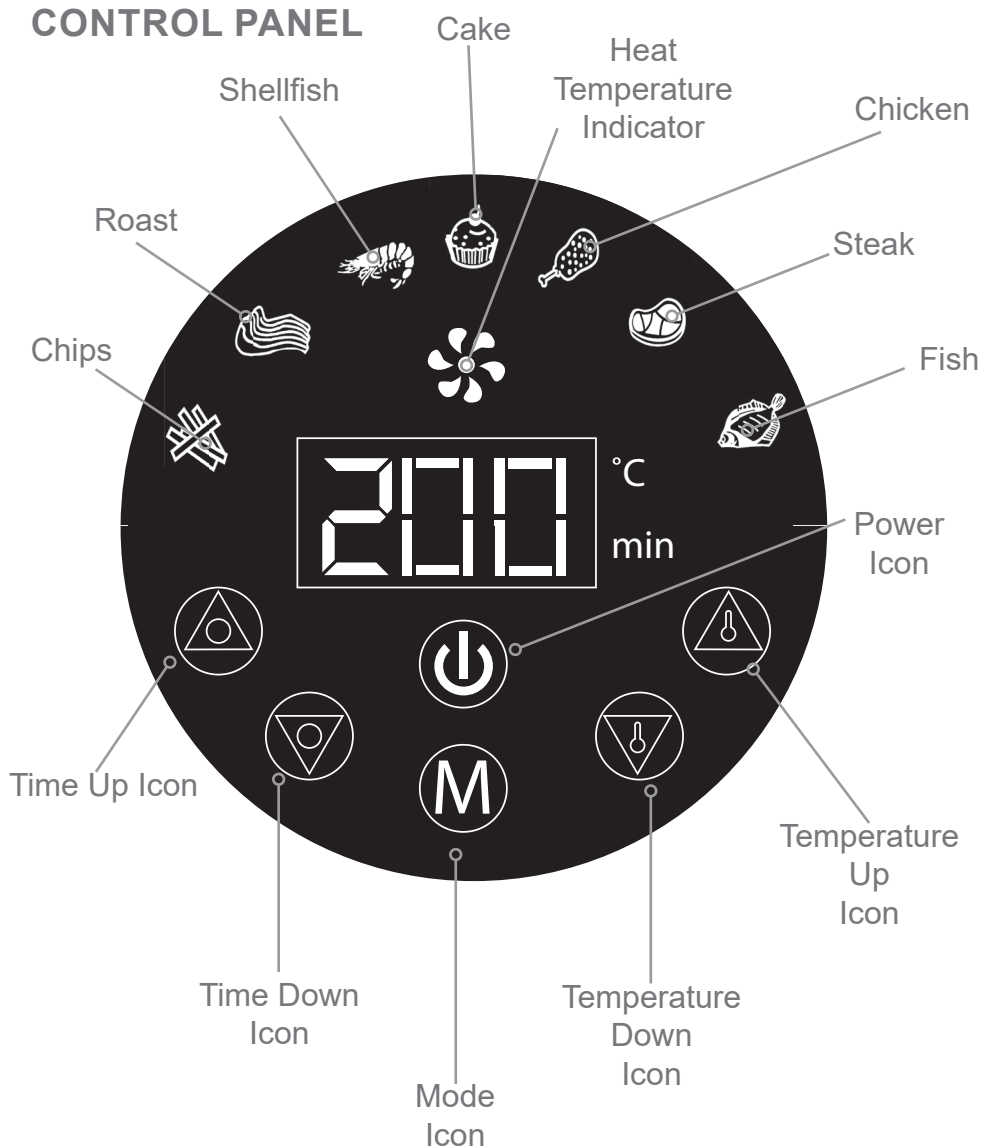
PRODUCT OVERVIEW

1. Control Panel
2. Safe-Touch Handle
3. Air Inlet
4. Air Outlet Openings

5. Power Cord
6. Cooking Pan
7. Base Plate



CONTROL PANEL



TECHNICAL SPECIFICATION

Description:	4.2L Digital Air Fryer
Model:	GCAF602
Rated Voltage:	120V
Frequency:	60Hz
Power Consumption:	1500W
Cooking Pan Capacity:	4.2L
Temperature Interval:	80°C - 200°C

DOCUMENTATION

We declare that this product conforms to the following product legislation in accordance with the following directive(s):

- 2004/108/EC** - Electromagnetic Compatibility Directive.
- 2006/95/EC** - Low Voltage Directive.
- 2011/65/EU** - Restriction of Hazardous Substances Directive.
- 1935/2004/EC** - Materials & Articles in Contact With Food.
(LFGB section 30 & 31).

Giani Quality Assurance, United Kingdom.

BEFORE FIRST USE

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

Note: *You do not need to fill the cooking pan with oil as this appliance works on hot air. For crispier results add a small amount of spray oil directly to your food.*

PREPARING FOR FIRST USE

1. Place the air fryer on a stable horizontal surface. Ensure the power cord has enough length to the power socket and there is enough good air circulation around the product. (At least 20cm).

Do not place the air fryer on a non-heat resistant surface.

The intended use of this appliance is to prepare a large range of dishes, you may find help and inspiration in the included recipe book.

It is advised to pre-heat the air fryer before first use.

NOTE: *Smoke and a smell of plastic is normal during the first heat phase.*

HOW TO USE YOUR AIR FRYER

1. Connect the power cord into an earthed wall socket. At this point, the control panel will show the power icon.
2. Carefully pull the cooking pan out of the air fryer using the safe-touch handle.
3. Place the ingredients into the cooking pan.

NOTE: Do not exceed the MAX indication level located on the inner rim of the cooking pan.

4. Carefully slide the cooking pan back into the air fryer using the safe-touch handle.
5. At this point press the power icon.

NOTE: The control panel cannot be operated unless the cooking pan is fully slot in place.

6. When the control panel is illuminated, press the Mode icon until the desired picture of the type of food you are cooking is illuminated. E.g. If you require chips, press the Mode icon until the chip icon appears.
7. Determine the required cooking temperature using the advised temperature settings of the icons above the control panel.
8. Press the up or down temperature icons until the desired temperature has been set on the LCD.
9. At this point press the power icon to begin.
10. At this time the heat temperature indicator light will illuminate. Once the temperature has been achieved, the heat temperature indicator light will turn off. Now the unit is ready to set the time.
11. Press the time up or time down icons until the desired time has been set on the LCD.

NOTE: Check that the food is thoroughly cooked. If they are not cooked to your requirement, slide the cooking pan back into the appliance and set the timer for a few extra minutes.

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

A kitchen scene with a large stainless steel pot on a stove, a glass jar, and a basket of potatoes in the foreground. The word "Recipes" is centered in the middle of the image.

Recipes



BAKED POTATO

Prep Time: 5 minutes

Cook Time: 40 minutes

Total: 45 minutes

Temp: 180°C

Ingredients:

- 2 Russet Baking Potatoes
- 1-2 tsp Olive Oil
- 1 tbs Salt
- 1 tbs Granulated Garlic
- 1 tsp Parsley

Method:

1. Wash potatoes, cut in half/dice and then pierce the skin with a fork.
2. Drizzle olive oil onto potatoes and rub seasoning evenly over potatoes.
3. Once ready, place coated potatoes in cooking pan.
4. Set temperature at 180°C and set cooking time at 30 minutes.
5. At this point shake the potatoes, then set timer for another 10 minutes.
6. Cook for an additional 5 minutes if necessary.



ROASTED BRUSSELS SPROUTS (Serves 4)

Prep Time: 10 minutes

Cook Time: 15 minutes

Total: 25 minutes

Temp: 200°C

Ingredients:

- 1 lb Fresh Brussels Sprouts
- 2 tsp Olive Oil
- ½ tsp Salt
- ½ tsp Black Pepper
- ½ tsp Granulated Garlic

Method:

1. Remove any tough or bruised outer Brussels sprouts leaves.
2. Trim the stems on the sprouts and cut in half vertically.
3. Rinse sprouts, shake dry and set aside.
4. Combine salt, pepper garlic and olive oil in bowl.
5. Add sprouts to bowl and toss to coat.
6. Once ready, place sprouts in cooking pan.
7. Set temperature at 200°C and set cooking time at 15 minutes.

Tip: The sprouts are done when the centres are tender and the outsides are caramelised and a bit crispy.



WEDGES (Serves 6)

Prep Time: 40 minutes

Cook Time: 15 minutes

Total: 55 minutes

Temp: 200°C

Ingredients:

- 6 Medium Russet Potatoes
- 2 tbs Oil
- ½ tbs Granulated Garlic
- 1½ tsp Paprika
- ½ tsp Black Pepper
- ½ tsp Salt

Method:

1. Boil potatoes in salted water for 40 minutes or until fork tender. Cool completely.
2. Add oil, garlic, paprika, pepper and salt in mixing bowl and mix to combine.
3. Cut cooled potatoes into quarters and lightly toss in the mixture of oil and spices.
4. Once ready, add the potato wedges to cooking pan skin side down, being careful not to overcrowd.
5. Set temperature at 200°C and set cooking time at 14-16 minutes.
6. Cook wedges until golden brown.



AIR BAKED EGGS (Serves 3)

Prep Time: 10 minutes

Cook Time: 7 minutes

Total: 25 minutes

Temp: 200°C

Ingredients:

- 3 Ramekins
- 6 oz Diced Ham
- 3 Large Eggs
- 3-6 Spinach Leaves (optional)
- 3 tsp Milk, Divided
- Non-Stick Cooking Spray or Butter
- Salt and Pepper To Taste

Method:

1. Spray ramekins with non-stick spray.
2. Add spinach, ham, 1 egg, 1 teaspoon milk, salt and pepper to each ramekin.
3. Set temperature at 150°C and set cooking time at 7 minutes.
4. Once ready, place ramekins in cooking pan.



AIR FRIED TORTILLA CHIPS (Serves 4)

Prep Time: 5 minutes

Cook Time: 4 minutes

Total: 9 minutes

Temp: 200°C

Ingredients:

- 8 Corn Tortillas
- 1 tsp Olive Oil
- Salt To Taste

Method:

1. Brush tortillas with olive oil.
2. Cut tortillas into triangles.
3. Once ready, place in cooking pan.
4. Set temperature at 200°C and set cooking time for 4 minutes.
5. Season with salt and enjoy.

Tip: Serve with your favorite salsa or guacamole.



SLIDERS (Serves 2)

Prep Time: 5 minutes

Cook Time: 10 minutes

Total: 15 minutes

Temp: 200°C

Ingredients:

- 8 oz Ground Beef
- 2 Slices Cheddar Cheese
- 2 Dinner Rolls
- ¼ tsp Granulated Garlic Powder
- ¼ tsp Salt
- ¼ tsp Pepper

Method:

1. Form the ground beef into 2 (4 oz). patties and season with salt pepper and garlic.
2. Once ready, add burgers to cooking pan.
3. Set temperature at 200°C and set cooking time at 10 minutes.
4. Open Air Fryer, top each burger with cheese, set cooking time for 1 minute and cook until cheese has melted.

Tip: You can adjust the cooking time, depending on how cooked you prefer your burgers.



BUFFALO WINGS (Serves 4)

Prep Time: 10 minutes

Cook Time: 25 minutes

Total: 35 minutes

Temp: 180°C

Ingredients:

- 2 lb. Chicken Wings (tips removed and wings cut into drummettes and flats)
- ½ tsp Salt
- ½ tsp Pepper
- ½ tsp Granulated Garlic
- ¼ Cup Your Favorite Wing Sauce

Method:

1. Combine salt, pepper, garlic and oil in bowl and mix well.
2. Add wings to bowl and toss until fully coated.
3. Once ready, place half of the chicken wings in the cooking pan.
4. Set temperature at 180°C and set cooking time at 25 minutes. Shake at points throughout cooking to ensure all wings are covered.
5. Transfer cooked wings to large bowl and toss with 2 tablespoons wing sauce.
6. Repeat steps 4-5 with remaining wings and sauce.



GRILLED CHEESE & HAM (Serves 2)

Prep Time: 10 minutes

Cook Time: 4-5 minutes

Total: 15 minutes

Temp: 180°C

Ingredients:

- 4 Slices White Bread
- 2 Slices Cheese
- 2 Slices of Thinly Sliced Ham
- ¼ Cup Melted Butter

Method:

1. Brush each bread slice with butter on one side.
2. Layer ham and cheese on bread and assemble sandwiches with the buttered sides of the bread out.
3. Once ready, place sandwiches in cooking pan.
4. Set temperature at 180°C and set cooking time at 4-5 minutes.

Tip: Use precooked bacon or sliced turkey instead of ham for a different flavour.



CRISPY TOFU (Serves 6)

Prep Time: 10 minutes

Cook Time: 18 minutes

Total: 28 minutes

Temp: 180°C

Ingredients:

- 12 oz Low Fat, Extra Firm Tofu
- 1 tsp Sesame Oil
- 1 tsp Teriyaki Sauce
- 1 tbs Coriander Paste (optional)
- 2 tbs Fish Sauce
- 2 tbs Low

Method:

1. Cut tofu into 1-inch cubes; set aside in medium bowl.
2. Combine all remaining ingredients and pour over tofu, mixing to combine.
3. Let tofu marinate for at least 30 minutes, tossing a few times.
4. Once ready, add marinated tofu to cooking pan.
5. Set temperature at 180°C and set cooking time at 18 minutes. Flip tofu halfway through cooking time.



CRISPY CHIPS (Serves 4)

Prep Time: 15 minutes

Cook Time: 45 minutes

Total: 1 Hour

Temp: 200°C

Ingredients:

- 875 g baking potatoes such as Russet
- 1/2 tsp salt (approx.)
- 1 spoon vegetable oil

Method:

1. Peel the potatoes and cut into chips of equal thickness, no more than 13 mm in square thickness recommended. Rinse fries thoroughly in water; drain well.
2. Use a clean tea towel to thoroughly dry the chips.
3. Place the chips in the cooking pan. Drizzle evenly with the oil. Cook for 30 minutes until the chips are crisp, golden and cooked through, (the cooking time will vary depending on the thickness of the chips and the variety of potato used).
4. Once 30 minutes have elapsed, cook for a further 10-15 minutes. This is dependent on how crispy you want your chips.
5. Season with salt (adjust to taste). For the crispiest chips, it is essential to thoroughly dry the potatoes before cooking.



CHICKEN TIKKA MASALA (Serves 6)

Prep Time: 15 minutes

Cook Time: 30 minutes

Total: 45 minutes

Temp: 180°C

Ingredients:

- 500g boneless skinless chicken breasts cut into 2cm pieces
- 100g Tikka Masala curry paste
- 2 pots (150g size) natural low fat yoghurt
- 1 spoon of vegetable Oil
- 1 Large finely chopped onion
- 390g canned premium chopped tomatoes
- 150ml of water
- 1/2 teaspoon of sugar
- 2 teaspoons on lemon juice

Method:

1. In a large bowl mix the Tikka Masala paste with 4 tablespoons of yogurt. Add the chicken in the coat then cover. Leave the marinate in the fridge for two hour or overnight.
2. Heat oil for 2 minutes. Add the onion and cook for 5 minutes. Add the marinated Chicken and cook for a another 10 minutes.
3. At this point add the ingredients to the cooking pan, set to 180°C and allow to cook for 30 minutes.
4. If required add the chopped tomatoes and water cook for another 10 minutes, depending on consistency required. Serving suggestions; basmati rice and naan bread.

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.

NOTE: Preheat the oven for 3 minutes before adding food to the cooking pan.

	Min-Max Amount (grams)	Time (mins)	Temp °C	Shake	Extra Information
Potatoes & Fries					
Thin Frozen Fries	300-700	12-16	200	Shake	
Thick Frozen Fries	300-700	12-20	200	Shake	
Home-Made Fries (8x8mm)	300-800	18-25	180	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	18-22	180	Shake	
Meat & Poultry					
Steak	100-500	10-15	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		
Snacks					
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		
Baking					
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 & MAINTENANCE

Clean the air fryer after every use.

1. Press the power icon.
2. Remove the mains power cable from the wall socket and allow the appliance to cool (at least 30 minutes).

Tips: Remove the cooking 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 may damage the appliance.
4. Clean the cooking pan with hot soapy water and a non-abrasive sponge.

Tip: If there is stubborn food residues stuck to the bottom of the cooking pan, fill the cooking pan with hot soapy water 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 may 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 may damage the appliance.

ONLY DO THIS WHEN THE APPLIANCE HAS COOLED DOWN.

7. Allow the appliance to dry out thoroughly before storage.

STORAGE

1. Unplug the appliance and let it cool down.
2. Make sure all the parts are clean and dry.

TROUBLESHOOTING

Problem	Possible Cause	Solution
The Air Fryer does not work.	The appliance is not plugged in.	Put the mains power plug into the wall socket.
	You have not set the time.	Use the touch panel to put in the correct cooking time.
The ingredients are not cooked.	The amount of ingredients in the cooking pan is too much.	Put smaller batches of ingredients in the cooking pan. Small batches are fried more evenly.
	The temperature is set 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 or across each other (e.g. 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 cooking pan.	Do not fill the cooking pan beyond the MAX indication level.
White smoke comes out of the appliance.	You are preparing greasy foods.	When you fry greasy ingredients in the cooking pan, a large amount of oil will leak into the cooking pan. The oil produces white smoke and the cooking pan may heat up more than usual. This does not affect the appliance or the end result.
	The cooking pan still contains grease from previous user.	White smoke is caused by grease heating up in the cooking pan. Make sure you clean the cooking 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 you need help using your product, please contact Giani Ltd:-

- Telephone: 0161 480 6204.
- Email: info@gianiuk.co.uk.
- Website: www.gianiuk.co.uk.
(Replacement instruction manuals are available to download from the website).

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 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.

Disposal Information

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

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.

Are you having problems with your appliance?

Has something been damaged?

Do you require spare parts?

Before returning this item to your place of purchase
Please contact Giani at:

Email - **info@gianiuk.co.uk**

Website - **www.gianiuk.co.uk**

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