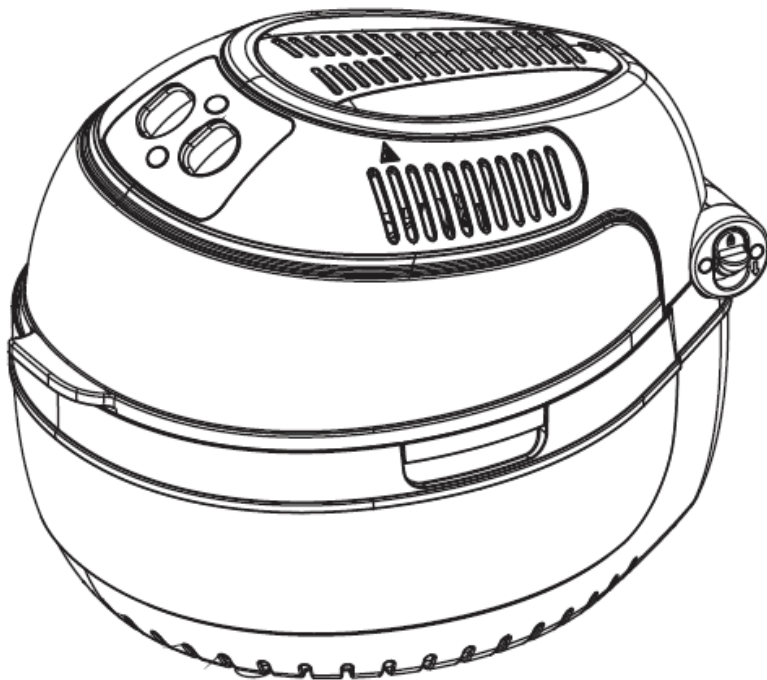


**CUCINA**  
by *Giani*

IM-GCAF506M26022016



# Turbo Air Fryer

## Instruction Manual

Model Reference: GCAF506M

## Introduction

Thank you for choosing the Cucina by Giani Turbo 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.

## Index

Important Safety Instructions.....	02
Product Overview.....	05
Technical Information.....	06
Control Panel.....	06
Opening and Closing the Lid.....	07
Preparations For Use.....	07
Accessories.....	08
Using Your Turbo Air Fryer.....	10
Cooking Guide.....	11
Cleaning.....	11
Caution.....	12
Storage.....	12
After Sales Support.....	13
Product Guarantee.....	13

## 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. 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.
7. Children should not play with the appliance.
8. Cleaning and user maintenance shall not be performed by children without supervision.
9. Keep the appliance and its cord out of reach of children less than 8 years.
10. This product is not a toy.
11. Do not use the appliance if any parts appear to be faulty, missing or damaged.
12. Do not use the appliance if it has been dropped or damaged in any way.
13. Do not leave the appliance unattended when connected to the mains supply.
14. Do not operate this appliance when it is empty.

15. Check to ensure that your electricity supply matches that shown on the rating plate.
16. Only use the attachments/accessories supplied with the product or recommended by Giani.
17. If the supply cord is damaged, it must be replaced by a qualified service agent in order to avoid a hazard.
18. Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
19. Keep the power supply cord away from any parts of the appliance that may become hot during use.
20. Always use the appliance on a stable, heat resistant surface.
21. 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.
22. Do not cover the air inlet or the air outlet whilst the appliance is operating.
23. 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.
24. The surface of the appliance may get hot during operation.
25. Do not touch hot surfaces. Always use the handles provided.
26. Take care when removing the accessories or the cooking pot. Always use oven gloves.
27. Do not move the appliance when it is in use or when it is still hot.
28. Do not touch any parts of the appliance that may become hot as this could cause injury
29. Do not cover the appliance.
30. Do not disconnect the appliance from the mains power supply by pulling the cord, switch it off and remove the plug by hand.
31. Do not store in direct sunlight or high humidity conditions.
32. Always unplug the appliance after use and before any cleaning or user maintenance.

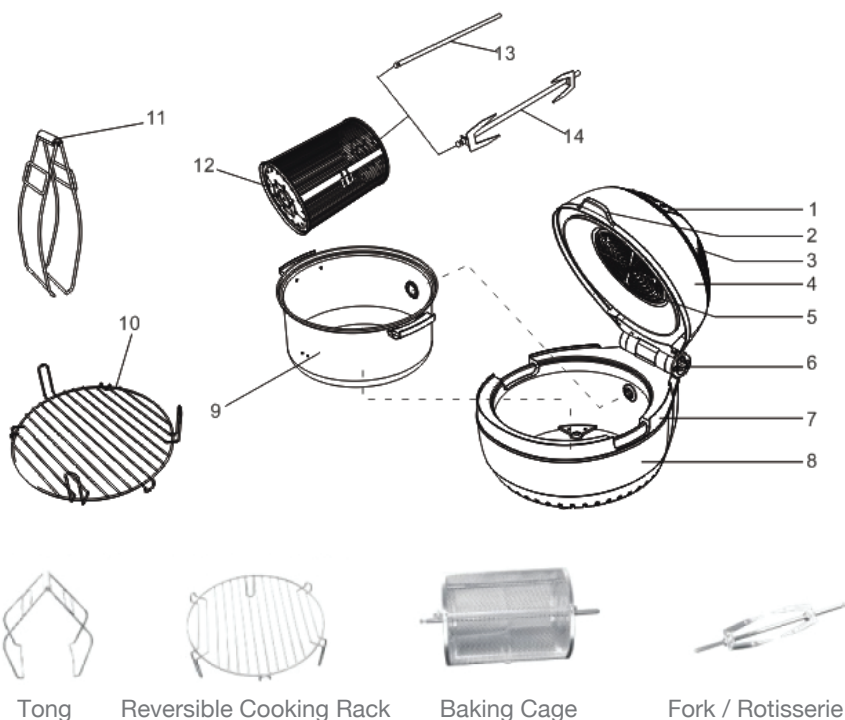
33. All parts and accessories are not suitable for cleaning in a dishwasher.
34. Always ensure the appliance has cooled fully after use before performing any cleaning or user maintenance or storing away.
35. Use of an extension cord with the appliance is not recommended.
36. This appliance should not 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. Control Panel
2. Lid Handle
3. Air Inlet & Outlet Vents
4. Transparent Cover
5. Heating Fan
6. Lid Locking Switch
7. Spindle Hole
8. Base
9. Cooking Bowl
10. Reversible Cooking Rack
11. Tongs
12. Baking Cage
13. Spindle
14. Chicken Fork / Rotisserie

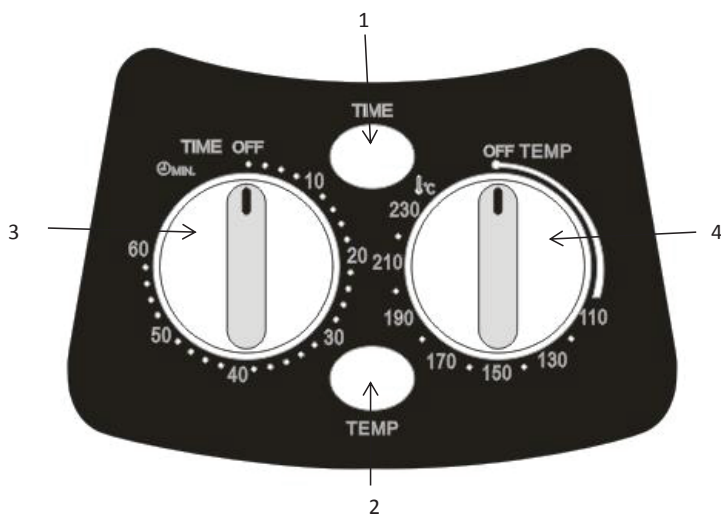


Item	Description
Tong	Used for picking up hot or cold food.
Reversible Cooking Rack	Low Setting: Ideal for cooking larger foods such as meat and veg. High Setting: Ideal for cooking smaller/flatter foods such as pizza.
Baking	Ideal for cooking chips, wedges, fish fingers and other smaller foods.
Fork	Ideal for cooking bigger meats such as whole chickens and steaks.

## Technical Information

Voltage	220-240V
Rated Power	1300W
Temp Range	110 - 230 C
Time Setting Range	1-60 minutes
Capacity	10 Litres

## Control Panel

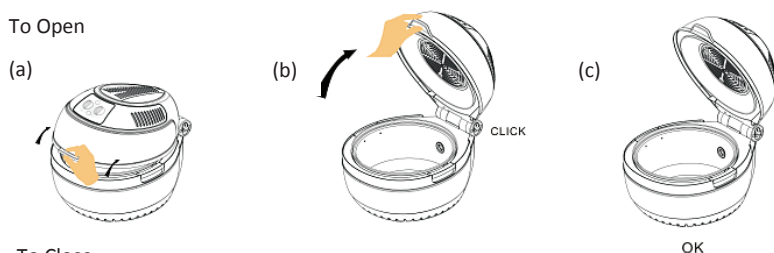


Item Number	Function
1 - Red Light	Time Light Indicator
2 - Green Light	Temperature Light Indicator
3 - Time Switch	Set To The Required Cooking Time
4 - Temperature Switch	Set To The Required Cooking Temperature

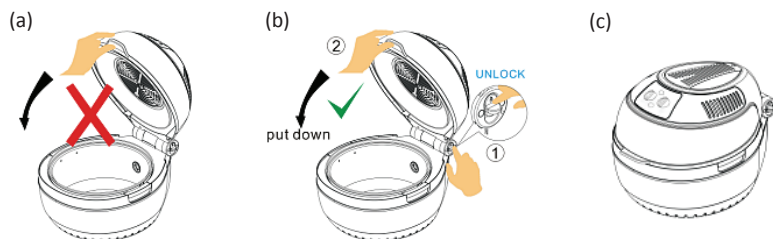
## Opening and Closing the Lid

Below is the correct method for opening and closing the cooking lid for the Turbo Air Fryer.

To Open



To Close



## Warning

Before opening the lid, make sure the cooking process of the Turbo Air Fryer has stopped. Always press the lid locking switch before attempting to close the lid. **TAKE CARE TO AVOID ANY HOT STEAM.**

## Preparations For Use

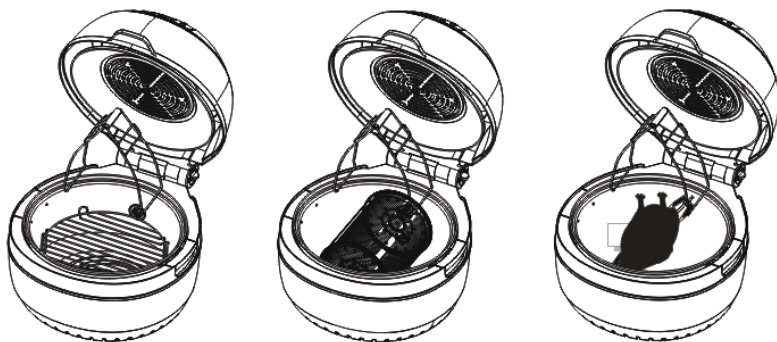
Before using your Turbo Air Fryer for the first time:

- Carefully unpack the unit and remove all the packaging materials. Position the products on a flat, heat-resistant non-flammable surface. Do not immerse the appliance into water or any other liquids.
- Remove any dust that may have accumulated on the Air Fryer during packaging / transportation. Clean all with a soft sponge and warm soapy water. Ensure they are fully dry before use.
- During the first use, the appliance may give off a slight odour. This is not harmful and will disappear quickly.



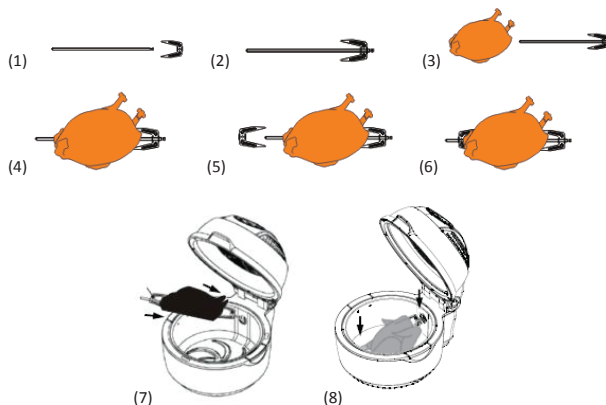
## Accessories

Extreme caution must be used when moving the hot dish; we suggest you use the Tongs provided. Use oven gloves to carry the inner bowl when the Turbo Air Fryer has been in use.



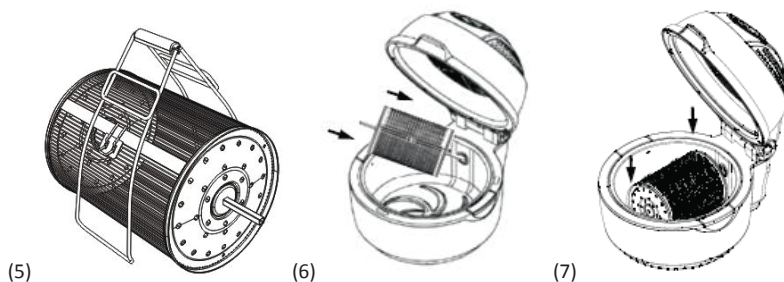
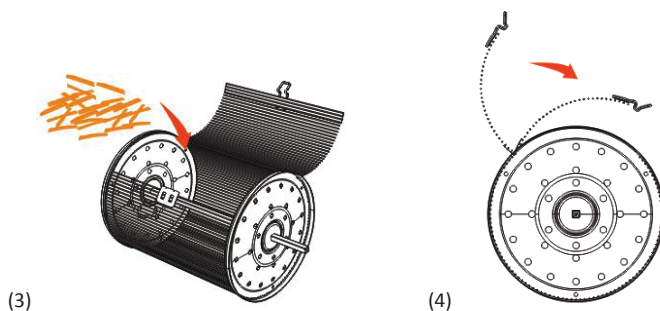
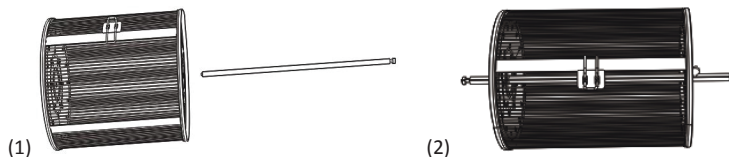
## Chicken Fork / Rotisserie

1. Slide one chicken fork over the spindle. (Fig1)
2. Position the chicken fork 1-2cm away from the groove on the spindle. Tighten the screw by hand to secure it in position. (Fig 2)
3. Insert the spindle through the centre of the chicken. (Fig 3/4)
4. Slide the other chicken fork onto the spindle. (Fig 5)
5. Push the fork firmly into the chicken so that both chicken forks grip the chicken. Tighten the screw on the chicken fork by hand to secure it in position. (Fig 6)
6. Using the Tongs provided fit the spindle into the hole in the inner bowl until it is located correctly. Lower the other end of the spindle into the inner bowl and locate into position. (Fig 7/8)



## Baking Cage & Tongs

1. Slide the Baking Cage onto the spindle and position centrally. (Fig 1)
2. Tighten the screw by hand to secure it in position. (Fig 2)
3. Add the food to be cooked into the baking cage and close the lid. (Fig 3/4)
4. Using the Tongs provided. (Fig 5)
5. Fit the spindle into the hole in the inner bowl until it is located correctly. Lower the other end of the spindle into the inner bowl and locate into position. (Fig 6/7)



## Using Your Turbo Air Fryer

- Prepare your ingredients and add to the recommended accessory inside the cooking chamber.
- According to your cooking requirements, place the Low Rack or Steamer Tray (additional accessory) into the non-stick bowl before putting food inside. Keep the food approximately 15-20mm away from the bowl's edge to allow maximum hot air circulation. If using the Baking Cage, put the food inside the Cage before placing it inside the container.
- Close the lid correctly as detailed on Page 6. Plug the mains plug into your power socket and make sure that the food does not touch the underside of the lid.
- Set the temperature dial to the required temperature.
- Set the timer dial to the cooking time required for the recipe.
- The Turbo Air Fryer will begin to cook.
- The timer light will illuminate when cooking until the time runs down.
- The temperature light will illuminate when the Turbo Air Fryer is heating up. It will cycle on and off to maintain the set temperature.
- After using your Turbo Air Fryer, the fan inside the appliance will continue running to cool the Fryer down.
- Extreme caution must be used when opening the lid and moving any hot food.
- DO NOT turn the Fryer on without any food inside.

## Cooking Guide

The cooking times are a guide line only.

These will vary depending on the quantity and size of the food being cooked.

Food	Temp °C	Time (mins)	Recommended Accessory
Roast Chicken	200	25-30 mins	Fork or Low Rack
Chips	230	20-25 mins	Baking Cage
Steamed Fish	230	15-20 mins	High Rack & Steamer (additional accessory)
Cashew Nuts	200	5-8 mins	Baking Cage
Coffee Beans	230	10-15 mins	Baking Cage
Chicken Wings	200	10-15 mins	Baking Cage/High Rack & Baking Tray
Cake	180	10-15 mins	Low Rack or Baking Pan (additional accessory)
Skewer	200	10-15 mins	Skewer Rack (additional accessory)
Pizza	200	10-15 mins	High Rack
Eggs	180	12-15 mins	High Rack
Steak	190	12-16 mins	High Rack
Toast	230	5-8 mins	Low Rack
Rice	200	12-15 mins	Low Rack/Rice Pot (not included)
Shrimp	200	5-8 mins	High Rack
Bread	180	15-20 mins	Low Rack

You should add a longer time to cook frozen foods.

The maximum weight of food to be cooked at any one time should not be more than 5kg.

## Cleaning

Completely clean and dry all parts after every use.

Unplug the Fryer and allow it to cool down completely before any cleaning. This may take up to 30 minutes.

- Once the Fryer has cooled completely, remove the cooking bowl and clean the bowl thoroughly with warm soapy water.
- For self-cleaning, add half an inch of water with mid detergent into the non-stick bowl and close the lid.
- Set the temperature to 60°C, set the timer for 15 minutes and allow the residue to soften as it heats. When the time has elapsed, allow the Turbo Air Fryer to cool completely before continuing to clean.
- To clean the Fan Cover, unplug the appliance and allow to cool. Wipe with a damp cloth.
- Do not put any parts into a dishwasher for cleaning.

## Caution

- NEVER immerse the cord or the plug into water or any other liquids.
- If scrubbing is required, use a nylon or polyester mesh pad.
- DO NOT use a steel cleaning pad or any other abrasive material cleaning methods.
- NEVER use solvents or cleaning powders.
- DO NOT get any liquids inside the head/lid.

## Storage

Allow the unit to cool completely before storing. Store the appliance in a dry location. DO NOT place any heavy items on top of the Turbo Air Fryer during storage as this may cause damage to the Fryer.

## 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