

GoWISEUSA[®]

Instruction Manual

ELECTRIC AIR FRYER
GW22622



WWW.GOWISEPRODUCTS.COM

Table of Contents

Product Introduction	3
Important Safeguards	4
Electromagnetic Fields	6
Product Structure & Features	7
Before First Use	8
How to use your Air Fryer	9
Cooking Guide	11
Cleaning your Air Fryer	13
Troubleshooting	14
Warranty	15

Product Introduction

GoWISE USA would like to introduce the GW22622 Air Fryer with Rapid Air Technology. Rapid Air Technology is a new technique for preparing food that usually needs to be dunked in oil and fried. It works by quickly circulating hot air around a pan. The best part about the air fryer is that it heats food in all directions and most dishes do not need any oil. It is a 3.7 quart air fryer with a wide temperature range from 175°F - 400°F and a timer up to 30 minutes. This air fryer is an easy and healthy way to prepare your favorite fried foods.

Important Safeguards

1. READ THE MANUAL.
2. Keep the box and packing material for storage.
3. Do not immerse the cord, plug, or any part of the appliance in water or any other liquids to avoid electric shock.
4. Keep all the ingredients in the basket to prevent any contact from heating elements.
5. Do not cover the air inlet and air outlet when the appliance is on.
6. Do not fill the pan with oil. Filling the pan with oil may cause a fire hazard.
7. Do not touch the inside of the appliance while it is operating.
8. Do not use the appliance if there is any damage to the plug, main cord, or other parts.
9. Do not go to any unauthorized person to replace or fix the appliance.
10. keep the main cord away from hot surface.
11. Do not plug in the appliance or use the appliance with wet hands.
12. Make sure that the appliance is plugged into the wall socket properly.
13. Make sure that the appliance is out of reach of children, especially when the fryer is operating.
14. Do not connect the appliance to an external timer switch.
15. Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
16. Do not place the appliance against a wall or any other appliances. Leave at least 5 inches of free space on the back, sides, and above the appliance.
17. Do not place anything on top of the appliance.
18. Do not use the appliance for any other purposes other than described in this manual.
19. Do not leave the appliance unattended while it is operating.
20. During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and from the air outlet opening. Be careful of hot steam and air when you remove the pan from the appliance. Any accessible surface may become hot during use.

(continued on next page)

Important Safeguards(continued)

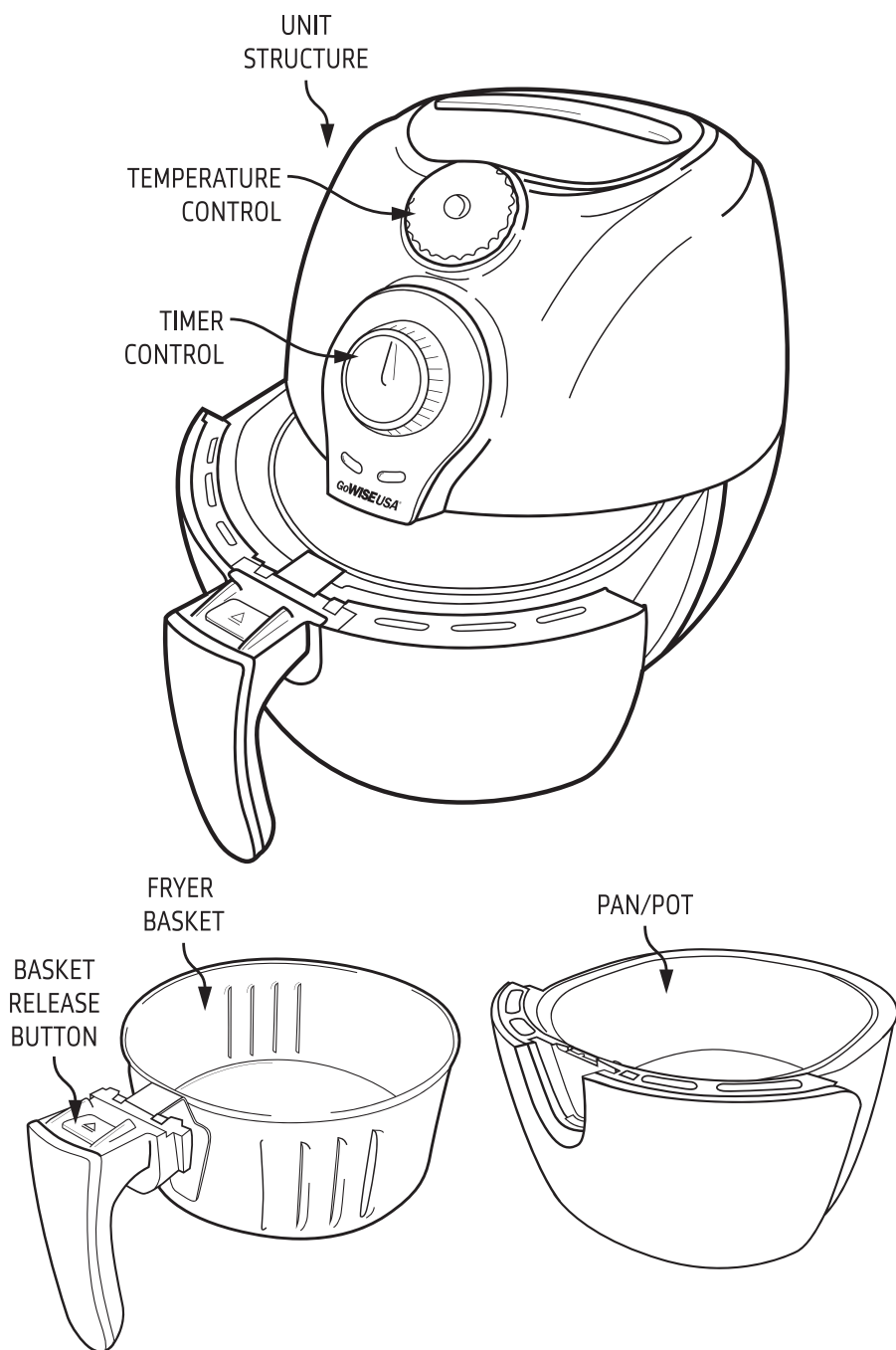
21. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
22. Ensure that the appliance is placed on a horizontal, even, and stable surface.
23. This appliance is designed for household use only. It is not safe to use in environments, such as staff kitchens, farms, motels, and other non-residential environments.
24. The warranty is void if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
25. Always wait 30 minutes for the appliance to cool down before handling or cleaning it.

Electromagnetic Fields(EMF)

This GoWISE USA air fryer complies with all standards regarding Electro-magnetic fields(EMF). Under proper handling, there is no harm done to the human body based on available scientific evidence.

If you have any questions regarding your Air Fryer, please contact Customer Service at 1-855-233-9199.

Product Structure & Features



Before First Use

1. Remove all packaging materials, stickers, and labels.
2. Clean the basket and pan with hot water, soap, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a clean cloth

NOTE: There is no need to fill pan with oil and frying fat because the appliance works with hot air.

How to use your Air Fryer

1. Place the air fryer on a flat and even surface. DO NOT PLACE THE FRYER ON A SURFACE THAT IS NOT HEAT RESISTANT.
2. Put the pan and basket into the fryer and close the fryer. DO NOT FILL THE PAN WITH OIL OR ANY OTHER LIQUID.
3. Turn the time control knob to three minutes. Always allow warm up time when first starting the fryer. Once the three minutes is up, use the handle to pull the basket out of the fryer. CAUTION: Be careful when handling the basket when hot. The fryer will automatically shut down when the pan is pulled out.
4. Place the ingredients in the basket and then put the basket and pan back into the appliance.
5. Set your cooking time by turning the time control time to the desired time. You can also set the temperature by turning the temperature dial to the desired temperature.
6. Once you have set your cooking time and temperature, the fryer will automatically start. NOTE: During hot air frying, you will notice that a green light will stay on and an orange light will go on and off from time to time. The green light indicates that the fryer is on. The orange light is the heating light. This light indicates when the fryer is heating. When the heating light is off, it means that the temperature inside the fryer has reached the set temperature. When the heating light is on, it means that the temperature inside the fryer dropped and is below the set temperature and is currently heating up to reach the set temperature.
7. You may need to shake the ingredients midway through cooking cycle. Pull the pan out of the fryer by the handle(the fryer will automatically shut down), and carefully shake the ingredients inside the basket using the handle. Once you are done, slide the pan back into the air fryer and it will resume the cooking cycle.
CAUTION: DO NOT PRESS THE BUTTON ON THE HANDLE DURING THE SHAKING PROCESS. THIS WILL DETACH THE BASKET FROM THE PAN.
If shaking the ingredients is too difficult to do while attached to the pan, place the pan and basket on a pot holder then detach basket from pan, and shake basket only.

(continued on next page)

How to use your Air Fryer(continued)

8. When the cooking time has been reached, the timer will ring. The air blower will turn off 20 seconds after the timer goes off.
9. Pull the basket out of the fryer. NOTE: Oil from the ingredients will gather in the bottom of the pan, be careful when pulling the basket out of the fryer.
10. Check if the ingredients are ready. If they are not, simply slide the basket back into the fryer, set your cooking time and temperature, and let the fryer start its cooking cycle.
11. To remove the ingredients, slide the pan and basket out of the fryer, carefully remove the basket from the pan, and pour onto plate.
12. If you would like to prepare more, you can instantly use the air fryer again once you have your ingredients ready.

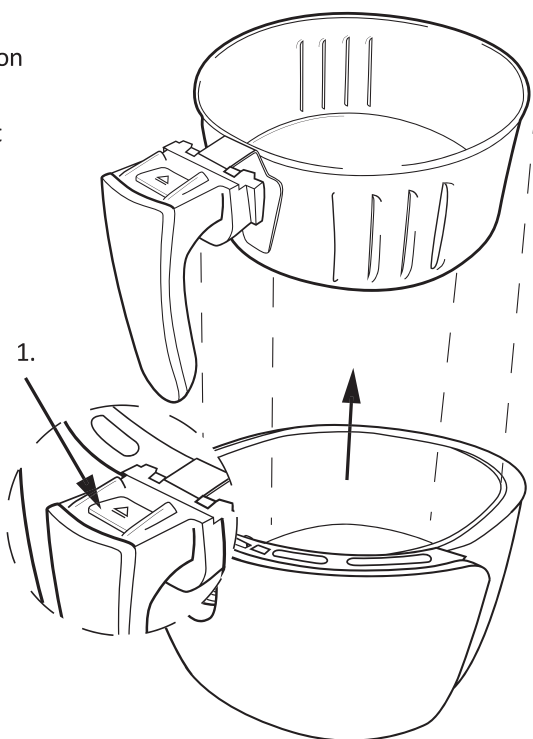
NOTE: Please... DO NOT TURN THE TIMER KNOB BACKWARDS TO STOP THE COOKING CYCLE, THIS WILL CAUSE THE TIMER KNOB TO BREAK.

1. Press fryer basket release button down while pulling up handle to free the basket from the pot

CAUTION: AFTER COOKING, NEVER PRESS THE RELEASE BUTTON DURING SHAKING; THIS WILL DETACH THE BASKET FROM THE PAN.

To order replacement parts please contact **GoWise USA®** customer service at 1-855-233-9199.

*The **GoWise USA®** Air Fryer complies with all standards regarding Electro-Magnetic Fields (EMF). Under proper handling, there is no harm caused to the human body based on available scientific evidence.



Cooking Guide

The table below is a guide that will help you with setting the time and temperature for certain ingredients.

NOTE: Please keep in mind that because ingredients differ in size, shape, brand, and origin, we cannot guarantee that this is the best setting for the ingredients you have. However, Rapid Air Technology reheats the air inside the fryer instantly, so pulling the pan out of the fryer for a brief period of time will not interrupt the cooking process.

TIPS:

- Small ingredients usually require shorter cooking time than larger ingredients.
- Shaking smaller ingredients midway through the cooking process will cook the ingredients more evenly and give you a better end result.
- Adding a very little amount of oil to fresh potatoes and frying will give you a crispier result.
- Do not prepare extremely greasy ingredients, such as sausages in the air fryer.
- Snacks that can be prepared in the oven can also be prepared in the air fryer.
- The recommended amount to prepare crispy fries is 17.5 oz.
- Pre-made dough requires shorter cooking time than home-made dough.
- When making cake, quiche or filled ingredients, use a baking time or oven dish in the fryer basket.
- You can also use the air fryer to heat ingredients, set the temperature to 150°F for up to 10 minutes.

(continued on next page)

Cooking Guide(continued)

Food	Time (minutes)	Temperature (°F)	Shake/Flip	Tips
Potatoes & Fries				
Thin Frozen Fries	9-16	400°F	Shake	Add 1/2 Tbsp of Oil
Thick Frozen Fries	11-20	400°F	Shake	
Homemade Fries	16-20	400°F	Shake	
Homemade Potato Wedges	18-22	360°F	Shake	
Homemade Potato Cubes	12-18	360°F	Shake	
Falafel	15	360°F	Shake	
Potato Gratin	15-18	400°F	Shake	
Meat & Poultry				
Steak	8-12	360°F	Flip	Line with tin foil
Pork Chops	10-14	360°F	Flip	
Hamburger	7-14	360°F	Flip	
Sausage Roll	13-15	400°F	Flip	
Drumsticks	18-22	360°F	Flip	
Chicken Breast	10-15	360°F	Flip	
Snacks				
Spring Rolls	8-10	400°F	Shake	
Frozen Chicken Nuggets	6-10	400°F	Shake	
Frozen Fish Sticks	6-10	400°F	Shake	
Frozen Mozzarella Sticks	8-10	360°F	Shake	
Stuffed Vegetables	10	320°F		
Baking				
Cake	20-25	320°F		Use baking tin
Quiche	20-22	360°F		
Muffins	15-18	400°F		
Sweet Snacks	20	320°F		

If you have any questions regarding your air fryer, please contact Customer Service at: 1-855-233-9199

Cleaning your Air Fryer

1. Clean the fryer after every use. Unplug the fryer. ALWAYS WAIT UNTIL THE FRYER HAS COOLED TO A SAFE TEMPERATURE BEFORE HANDLING.
2. Wipe the outside of the fryer with a moist cloth.
3. Clean the pan and basket with hot water, soap and non-abrasive sponge. You can remove any remaining food debris by using degreasing liquid soap. For any hard to get out or sticking debris, soak the pan in hot water.
4. Clean the inside of the appliance with a lightly moistened non-abrasive sponge or cloth. Be careful not to get the inside of the appliance too wet.
5. Clean the heating element with a cleaning brush to remove any food debris.

Troubleshooting

Problem	Possible Cause	Solution
The Fryer is not turning on	The appliance is not plugged in	Plug the appliance into a grounded wall socket
	You have not set the timer	Set the timer using the knob for the correct time on the appliance
Ingredients for the fryer are not done	The basket has been over filled with ingredients	Place smaller batches of ingredients in the basket. Smaller batches are fried more evenly
	The set temperature is too low	Increase the temp. control knob to the required temperature setting (see temperature presets in this manual).
The ingredients are fried unevenly in the fryer	Ingredient positioning or overfull	Ingredients that lay on top or across from each other(e.g. fries) need to be shaken midway through cooking
Fried snacks are not crispy after frying	Some snacks are crispier when traditionally fried	Use oven snacks or lightly brush some oil onto the snacks for a crispier result
Pan does not slide into fryer properly	Over filled basket	Do not fill the basket beyond the MAX fill indicator line
White smoke comes out from the fryer	It's normal for white smoke to appear when prepping greasy ingredients	When frying greasy ingredients 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 end food result
	The pan is still greasy	Clean pan properly after each use
Fresh fries are fried unevenly in the fryer	Potatoes are not fresh	Use fresh potatoes and make sure that they stay firm during frying
	Potato sticks have not been rinsed properly prior to frying	Make sure to rinse the potato sticks properly to remove the starch prior to frying
Fries are not crispy	Oil and water in fries	Potato sticks should be dry prior to adding oil
		Add more oil for a crispier result

Warranty

GoWISE USA has a 1-year limited warranty for all products. Products are warrantied against defects in materials and workmanship for 1 year from the date of purchase, when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

For all GoWISE USA Air Fryers, the removable basket, tray and all components are warrantied for 30 days from the day of purchase and DO NOT fall under 1-year limited warranty of the unit.

Notes

[illegible]

Notes

[illegible]

GoWISEUSA®

www.gowiseproducts.com

support@gowiseusa.com

1-855-233-9199

- To ensure correct use of this appliance, read these instructions carefully and thoroughly
- Please keep this manual for future reference.
- Thank you for purchasing this GoWise USA electric air fryer.