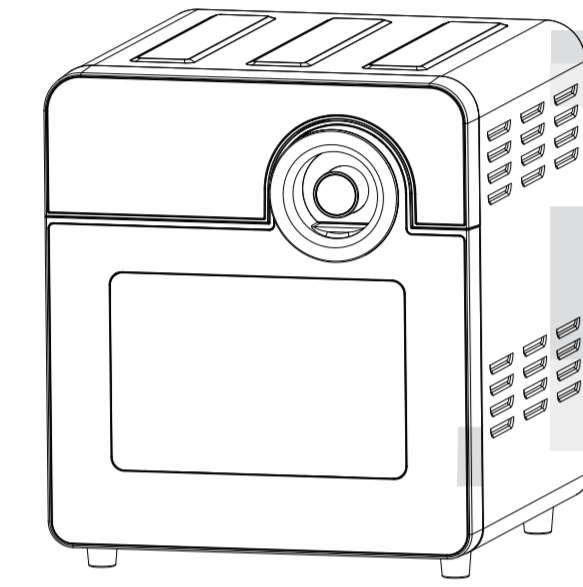
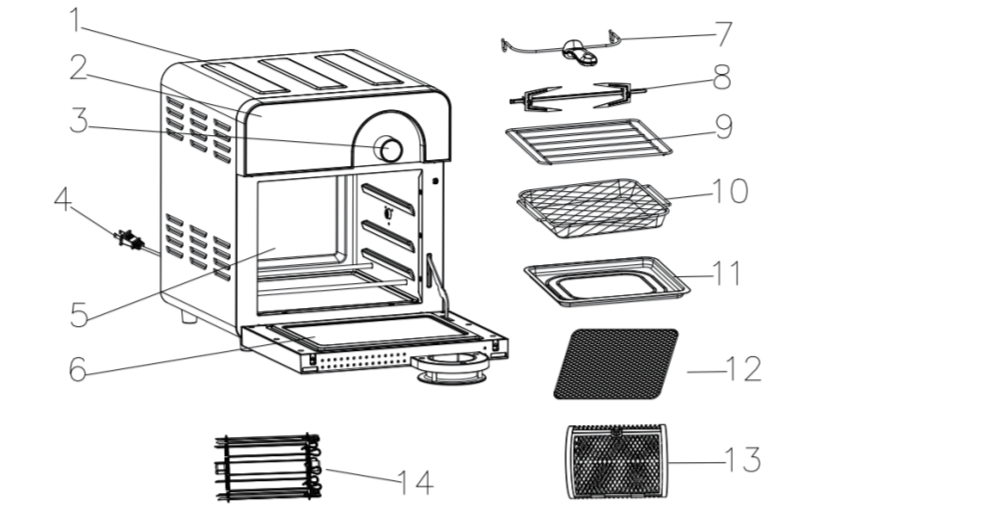
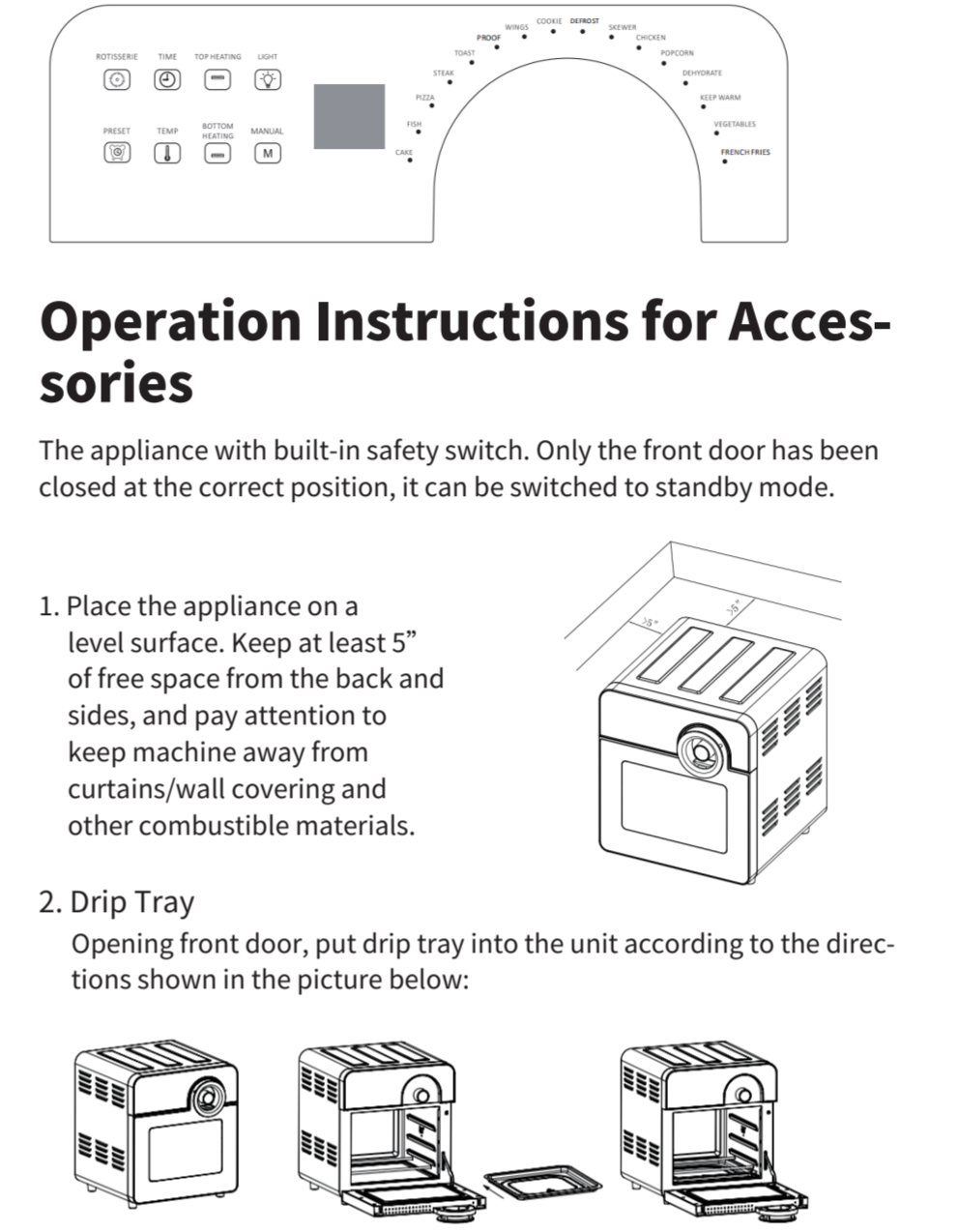
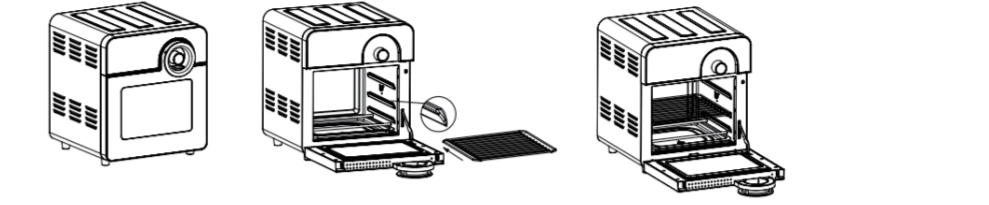
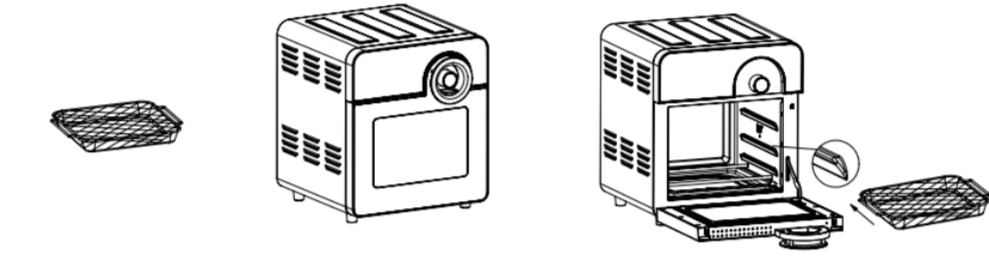

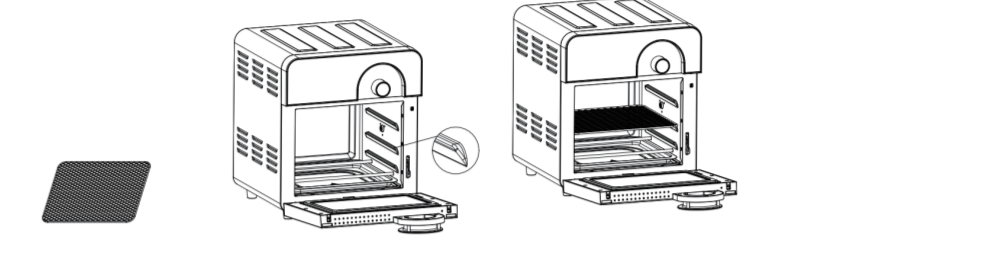
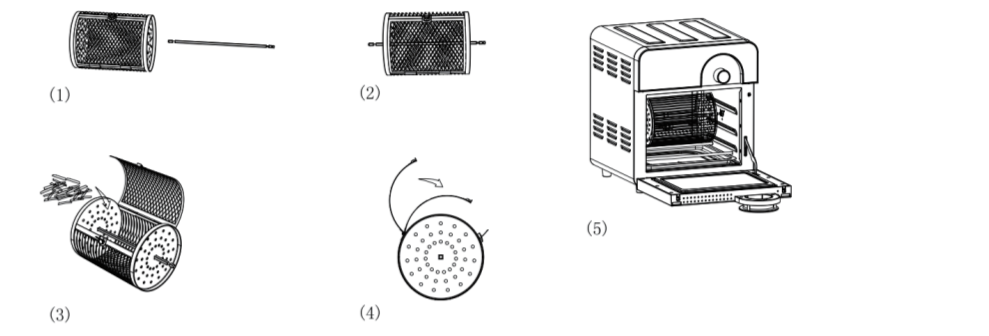
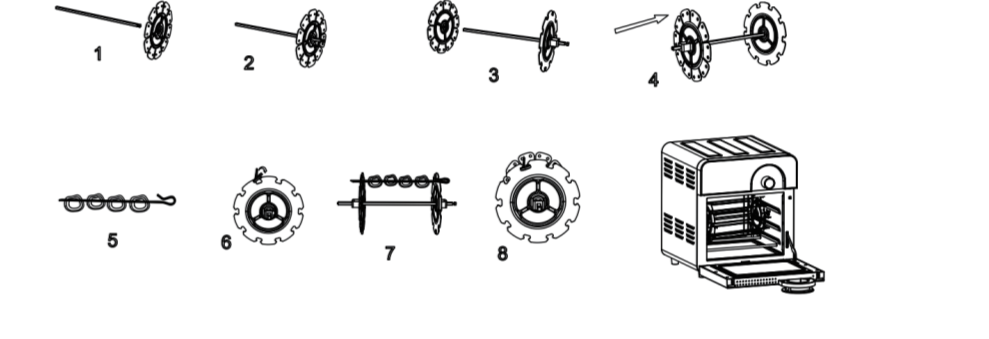
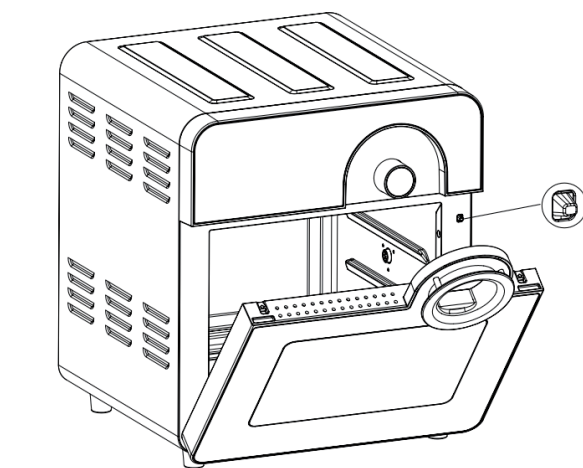
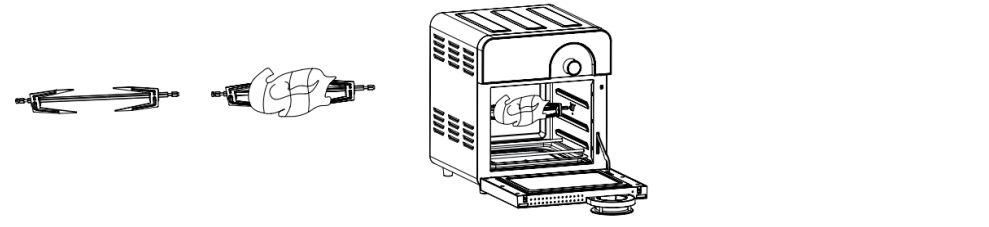


| <p>封面</p> <p>30mm</p> <p>5mm</p> <p>73mm</p> <p>13mm</p> <p>浸入区域6.5mm</p> | <p>GeekChef® Air Fryer Oven</p> <p>User Manual Model: GAF14</p>  <p>Toll Free: 1-844-801-8880 IMPORTANT: Read the instructions carefully before operating the appliance and keep them for future reference.</p> | <p>Table of contents</p> <table border="1"> <tr><td>Product Specification</td><td>2</td></tr> <tr><td>Safety Instructions</td><td>3</td></tr> <tr><td>Product Components</td><td>5</td></tr> <tr><td>Operation Instructions</td><td>6</td></tr> <tr><td>Cleaning and Maintenance</td><td>14</td></tr> <tr><td>Trouble Shooting</td><td>15</td></tr> <tr><td>Limited Warranty</td><td>16</td></tr> </table> | Product Specification | 2 | Safety Instructions | 3 | Product Components | 5 | Operation Instructions | 6 | Cleaning and Maintenance | 14 | Trouble Shooting | 15 | Limited Warranty | 16 | <p>2</p> <p>Specification</p> <table border="1"> <tr><td>Model No.</td><td>GAF14</td></tr> <tr><td>Rated Voltage</td><td>120V-60Hz</td></tr> <tr><td>Rated Power</td><td>1700W</td></tr> <tr><td>Oven Capacity</td><td>14.5L / 15QT</td></tr> <tr><td>N.W.</td><td>9.8KGS / 21.6Lbs</td></tr> <tr><td>Product Dimension</td><td>393x330x381mm/15.5 x 13.0 x 15.0(Inch)</td></tr> </table> | Model No. | GAF14 | Rated Voltage | 120V-60Hz | Rated Power | 1700W | Oven Capacity | 14.5L / 15QT | N.W. | 9.8KGS / 21.6Lbs | Product Dimension | 393x330x381mm/15.5 x 13.0 x 15.0(Inch) | <p>3</p> <p>IMPORTANT SAFETY INSTRUCTIONS CAUTION</p> <p>1. Do not immerse the power cord, plug or housing in water or under the tap during cleaning, to avoid of making damage or occurring danger.</p> <p>2. To protect against the risk of electrical shock, do not immerse any part of the appliance in water or other liquid. Do not rinse the appliance under a tap. Proper maintenance is recommended after each use.</p> <p>3. Do not cover the air and outlet of the appliance during working.</p> <p>4. Some parts of the appliance have high temperature during operation, e.g. basket, toast rack, tray etc. Please use the handle, tong or oven mitts instead of hand touching directly.</p> <p>5. The appliance's outer surface and door may become hot during use. Do not touch the hot surfaces. Use handles or dials. Extreme caution must be used when moving the appliance. Let the appliance cool to room temperature before handling or moving.</p> <p>6. Make sure that your output voltage corresponds the voltage stated on the rating label of the appliance.</p> <p>7. Before using, please check the power cord of appliance and the accessories, do not use with any damage.</p> <p>8. Do not let cord hang over the sharp edge of counter.</p> <p>9. Do not plug in the appliance or operate the control panel with wet hands.</p> <p>10. Do not place or use the appliance on or near combustible materials, such as tablecloth, curtain or wallpaper, in order to avoid something burning.</p> <p>11. Do not place the appliance or power cord on or near a hot gas or electric burner, or a heated oven. Heat from an external source will damage the appliance.</p> <p>12. External power cord connection is not allowed.</p> <p>13. Do not place any combustible materials in the cooking chamber, such as paper, cardboard, plastic, Styrofoam or wood, or any other materials that are not oven safe and may catch fire or melt, and may result in burns.</p> <p>14. The appliance should be placed on a stable, non-combustible, level surface.</p> <p>15. Do not place the appliance against wall or other appliances, leave at least 5" of free space on the back, sides, and above the appliance.</p> <p>16. Do not place anything on the top of appliance.</p> | <p>4</p> <p>Product Structure Diagram PRODUCT COMPONENTS</p>  <table border="1"> <tr><td>1. Housing</td><td>2. Control panel</td></tr> <tr><td>3. ON/OFF switch</td><td>4. Power cord</td></tr> <tr><td>5. Cooking chamber</td><td>6. Oven door</td></tr> <tr><td>7. Cage tong</td><td>8. Chicken fork</td></tr> <tr><td>9. Wire rack</td><td>10. Mesh basket</td></tr> <tr><td>11. Drip tray</td><td>12. Mesh tray</td></tr> <tr><td>13. Baking cage</td><td>14. Skewer rack</td></tr> </table> | 1. Housing | 2. Control panel | 3. ON/OFF switch | 4. Power cord | 5. Cooking chamber | 6. Oven door | 7. Cage tong | 8. Chicken fork | 9. Wire rack | 10. Mesh basket | 11. Drip tray | 12. Mesh tray | 13. Baking cage | 14. Skewer rack | <p>5</p> <p>Control Panel</p> <p>Operation Instructions for Accessories</p> <p>1. Place the appliance on a level surface. Keep at least 5" of free space from the back and sides, and pay attention to keep machine away from curtains/wall covering and other combustible materials.</p> <p>2. Drip Tray Opening front door, put drip tray into the unit according to the directions shown in the picture below:</p>  | <p>6</p> <p>Operation Instructions</p> <p>3. Wire Rack Insert the wire rack into the unit according to the directions shown in the picture below:</p>  <p>Note:</p> <ul style="list-style-type: none"> * Choose proper accessories for different cooking purpose. * Please use oven mitts to take out the drip tray, wire rack and mesh tray etc. after cooking finished. <p>4. Mesh Basket Put the food into the mesh basket and put it into the cooking chamber, and then close the door. As below pictures:</p>  <p>5. Cage Tong As shown in the picture below usage for chicken fork, skewer rack and baking cage:</p>  | <p>7</p> <p>Operation Instructions</p> <p>6. Mesh Tray Insert the mesh tray into the cooking chamber according to the directions shown in the picture below:</p>  <p>7. Baking Cage Put the food into the baking cage and put it into the cooking chamber, and then close the door. As below pictures:</p>  <p>8. Skewer Rack Put the food into the skewer rack and put it into the cooking chamber, and then close the door. As below pictures:</p>  | <p>8</p> <p>Operation Instructions</p> | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Model No. | GAF14 | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Rated Voltage | 120V-60Hz | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Oven Capacity | 14.5L / 15QT | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| N.W. | 9.8KGS / 21.6Lbs | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Product Dimension | 393x330x381mm/15.5 x 13.0 x 15.0(Inch) | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 1. Housing | 2. Control panel | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 3. ON/OFF switch | 4. Power cord | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 5. Cooking chamber | 6. Oven door | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 7. Cage tong | 8. Chicken fork | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 9. Wire rack | 10. Mesh basket | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 11. Drip tray | 12. Mesh tray | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| 13. Baking cage | 14. Skewer rack | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| <p>9</p> <p>Note:</p> <ol style="list-style-type: none"> 1. Please always keep the drip tray on the bottom of the cooking chamber for gathering oil from the fried food. 2. Don't keep the food close to the heating elements, keep the distance of 2 at a minimum, because the food may get bigger after heating, depending on the actual situation. 3. There is a safety switch as shown in the below picture. 4. Only when the door is closed completely, the machine can work properly. If not, the display window will show "..." when press the "ON/OFF" switch.  <p>Before First Use</p> <ol style="list-style-type: none"> 1. Remove all packaging materials, stickers and labels. 2. Clean the basket and all other accessories with hot water, cleaning agent and a non-abrasive sponge. 3. Wipe the inside and outside of the appliance with a damp cloth. | <p>10</p> <p>Operating Instructions</p> <ol style="list-style-type: none"> 1. When the power is turned on, the buzzer rings, and the display screen and all indicator lights will be turned on and then lapses into darkness. 2. Press the "ON/OFF" switch, display screen lights up, the unit goes into the standby mode. 3. In the standby mode, except "ON/OFF", "LIGHT" and "MANUAL" switches, other keys will be locked. 4. The unit will be automatically shut down after 60 seconds if no any operation. 5. Turn the switch knob into the cooking program mode, select the required function, press the knob, and then the unit will go into the working mode. 6. In the process of working or the function selection mode, if you want to adjust the time and temperature, press "⏪" or "⏩" switch, the time or temperature displayed at the display screen will flash. During flashing, turn the knob to adjust the temperature and time accordingly. 7. During the cooking program selection mode, press "⏪" key, the indicator light will be on and the "ROTISSERIE" function starts to work. Press "⏩" key, the indicator light and the oven lamp will be on. The "ROTISSERIE" function will be stopped and the oven lamp will be off if press these keys again. 8. The heating elements can be selected by pressing "☐" or "☐" switch on the control panel. If the top and bottom heating elements have been turned off, there will be a alarm sound if the "ON/OFF" switch is pressed. There'll be no response by pressing "☐" or "☐" keys when the unit is in the working mode. 9. During the working process, press the "ON/OFF" switch, the fan will run for one minute before stopping and the unit will go into the standby mode. If the oven door is opened, the fan will immediately stop working, the unit goes into the shutdown mode. | <p>11</p> <p>Cooking Program Selection</p> <ol style="list-style-type: none"> 1. In standby mode, turn the knob to select the cooking programs, the corresponding indicator light will be on, the unit starts to work after pressing the "ON/OFF" switch. 2. The cooking program default time and temperature settings are as shown in the below table. The cooking time and temperature can be adjusted according to the actual needs by manual setting. <table border="1"> <thead> <tr> <th>Cooking Programs</th> <th>Default Temp.</th> <th>Default Time</th> <th>Temp. Range</th> <th>Time Range</th> <th>Heating Mode</th> </tr> </thead> <tbody> <tr><td>Cake</td><td>360°F</td><td>30 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Fish</td><td>360°F</td><td>15 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Pizza</td><td>360°F</td><td>10 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Steak</td><td>360°F</td><td>12 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Toast</td><td>430°F</td><td>6 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Proof</td><td>100°F</td><td>90 mins.</td><td>100°F</td><td>1 min-90 mins</td><td>☐☐</td></tr> <tr><td>Wings</td><td>400°F</td><td>15 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Cookie</td><td>360°F</td><td>12 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Defrost</td><td>180°F</td><td>10 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Skewer</td><td>400°F</td><td>15 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Chicken</td><td>430°F</td><td>30 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>P popcorn</td><td>430°F</td><td>8 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Dehydrate</td><td>160°F</td><td>8 hours.</td><td>100°F-450°F</td><td>10 mins-8 hours</td><td>☐☐</td></tr> <tr><td>Keep Warm</td><td>180°F</td><td>30 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>Vegetables</td><td>360°F</td><td>12 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> <tr><td>French Fries</td><td>430°F</td><td>20 mins.</td><td>100°F-450°F</td><td>1 min-1 hour</td><td>☐☐</td></tr> </tbody> </table> <p>Note: The larger serving of roasted chicken or food, the more time and temperature it'll take, according to the actual situation.</p> | Cooking Programs | Default Temp. | Default Time | Temp. Range | Time Range | Heating Mode | Cake | 360°F | 30 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Fish | 360°F | 15 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Pizza | 360°F | 10 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Steak | 360°F | 12 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Toast | 430°F | 6 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Proof | 100°F | 90 mins. | 100°F | 1 min-90 mins | ☐☐ | Wings | 400°F | 15 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Cookie | 360°F | 12 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Defrost | 180°F | 10 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Skewer | 400°F | 15 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Chicken | 430°F | 30 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | P popcorn | 430°F | 8 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Dehydrate | 160°F | 8 hours. | 100°F-450°F | 10 mins-8 hours | ☐☐ | Keep Warm | 180°F | 30 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | Vegetables | 360°F | 12 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | French Fries | 430°F | 20 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | <p>12</p> <p>Setting of Cooking Time and Temperature</p> <ol style="list-style-type: none"> 1. After selecting the cooking program, the cooking time and temperature can be adjusted and press "⏪" or "⏩" switch as the first step. 2. To adjust the cooking temperature, press "⏪" switch, the display screen will flash. Turn the switch knob to increase and decrease the cooking temperature. The interval of the temperature adjustment is 10°F and the adjustable range of temperature is 100°F-450°F. (except for Dehydrate function with 120°F-160°F.) 3. To adjust the cooking time, press "⏪" switch, the display screen will flash. Turn the switch knob to increase and decrease the cooking time. The interval of the time adjustment is one minute and the adjustable range of time for the normal programs is 1-60 mins. (except for Dehydrate function with 10 mins-8 hours and Proof function with 1-90 mins.) <p>Pause Function During cooking mode, the unit will stop automatically if the oven door has been opened. In this case, only "ON/OFF" switch can be operated, and the other keys will be locked. Close the oven door, the unit will restart the working.</p> <p>Note: For safety purposes, if the door is open during cooking and not closed within 10 minutes, the oven will go into the shutdown mode.</p> <p>Tip: During cooking, turn the food regularly to ensure the food evenly cooked on both sides.</p> <p>Rotating Function 1. Press "⏪" switch to start the rotisserie function and press this switch again to cancel the rotating function.</p> | <p>13</p> <p>Operation Instructions</p> <ol style="list-style-type: none"> 2. To use the chicken forks as shown below:  <p>Note:</p> <ol style="list-style-type: none"> 1. The total weight of roasted chicken should not exceed 2.7lb. Please use the frying basket if its weight more than 2.7lb 2. It is better to make a few holes in the chicken legs when cooking since the meat is too thick and difficult to have well cooked. <p>DIV Function Press "☐" key and the unit goes into the manual setting mode. The default temperature setting is 250°F and time setting is 20 minutes. After pressing the "ON/OFF" switch, the unit starts to work. By pressing the "ON/OFF" switch again, the unit stops the working. After selecting this mode, the cooking time can be adjusted to 1 hour and the adjustable range of temperature is 100°F-450°F.</p> <p>Preset Function 1. Press "☐" key and the display screen shows the preset time. Turn the "ON/OFF" switch to increase and decrease the preset time and the interval of the time adjustment is 10 minutes and the adjustable range of time is 10 minutes-9 hours and 50 mins.</p> <p>2. After selecting the preset time, press the "ON/OFF" switch to start the preset mode. During the preset process, only the "ON/OFF" and "LIGHT" switches can be operated and the other keys will be locked. The preset mode can be stopped by pressing the "ON/OFF" switch.</p> | <p>14</p> <p>Cleaning and Maintenance</p> <p>3. Only the cooking program has been selected, the unit can be gone into the preset time mode.</p> <p>Note: Be sure to unplug this oven and let it cool to room temperature before cleaning.</p> <ol style="list-style-type: none"> 1. Clean the basket, wire rack, drip tray etc. with hot soapy water after using. They are NOT dishwasher safe. 2. Clean the appliance housing and the cooking chamber with damp cloth. 3. Don't immerse the power cord, plug and the appliance's body into water or other liquid which it may cause damage of appliance, fire, electric shock or injury to persons. 4. Dry all parts and surfaces thoroughly before use. Make sure that all parts and surfaces are completely dry before connecting the appliances to a wall outlet. 5. Keep to store the appliances in cool, clean and dry place. | <p>15</p> <p>TROUBLESHOOTING</p> <table border="1"> <thead> <tr> <th>PROBLEM</th> <th>PROBABLE CAUSE</th> <th>SOLUTION</th> </tr> </thead> <tbody> <tr> <td>White smoke is coming from the oven.</td> <td>Cooking food with excess fat. Water is vaporizing producing steam. Seasoning on food has blown into heating elements.</td> <td>Avoid frying foods with high fat. Check the cooking pan for excess oil or fat and remove as needed after cooking. Pat dry moist food ingredients before air frying. Don't spray vegetables and meats before adding seasoning so let it to adhere on the ingredients. Contact Customer Service.</td> </tr> <tr> <td>Error code "E1" appears on display.</td> <td>Temp. sensor open circuit.</td> <td>Contact Customer Service.</td> </tr> <tr> <td>Error code "E2" appears on display.</td> <td>Temp. sensor short circuit.</td> <td>Contact Customer Service.</td> </tr> </tbody> </table> | PROBLEM | PROBABLE CAUSE | SOLUTION | White smoke is coming from the oven. | Cooking food with excess fat. Water is vaporizing producing steam. Seasoning on food has blown into heating elements. | Avoid frying foods with high fat. Check the cooking pan for excess oil or fat and remove as needed after cooking. Pat dry moist food ingredients before air frying. Don't spray vegetables and meats before adding seasoning so let it to adhere on the ingredients. Contact Customer Service. | Error code "E1" appears on display. | Temp. sensor open circuit. | Contact Customer Service. | Error code "E2" appears on display. | Temp. sensor short circuit. | Contact Customer Service. | <p>16</p> <p>LIMITED WARRANTY</p> <p>HOME EASY LTD warrants to the original consumer or purchaser this Geek Chef Air Fryer Oven is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, HOME EASY LTD, at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.</p> <p>For warranty or repair service: Call 844-801-8880 and choose the appropriate prompt, or email info@homeeasy.net. Please have your Product's model number, your name, address, city, state, zip code and phone number ready.</p> <p>NO OTHER WARRANTY IS APPLICABLE TO THIS PRODUCT. THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTY, EXPRESS OR IMPLIED. INCLUDING WITHOUT LIMITATION, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. TO THE EXTENT ANY IMPLIED WARRANTY IS REQUIRED BY LAW, IT IS LIMITED IN DURATION TO THE EXPRESS WARRANTY PERIOD ABOVE. NEITHER THE MANUFACTURER NOR ITS U.S. DISTRIBUTOR SHALL BE LIABLE FOR ANY INCIDENTAL, CONSEQUENTIAL, INDIRECT, SPECIAL, OR PUNITIVE DAMAGES OF ANY NATURE. INCLUDING WITHOUT LIMITATION, LOST REVENUES OR PROFITS, OR ANY OTHER DAMAGE WHETHER BASED IN CONTRACT, TORT, OR OTHERWISE. SOME STATES AND/OR TERRITORIES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LIMITATIONS ON HOW LONG AN IMPLIED WARRANTY LASTS. SO THE ABOVE EXCLUSION OR LIMITATION MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU, THE ORIGINAL PURCHASER, SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER RIGHTS THAT VARY FROM STATE TO STATE OR TERRITORY TO TERRITORY.</p> | <p>17</p> <p>THIS LIMITED WARRANTY DOES NOT APPLY TO</p> <ol style="list-style-type: none"> 1. Failure of product to perform during power failures and interruptions or inadequate electrical service 2. Damage caused by transportation or handling. 3. Damage caused to the product by accident, vermin, lightning, winds, fire, floods, or acts of God. 4. Damage resulting from accident, alteration, misuse, abuse, or improper installation, repair, or maintenance. Improper use includes using an external device that alters or converts the voltage or frequency of electricity 5. Any unauthorized product modification, repair by unauthorized repair center, or use of non-approved replacement parts 6. Abnormal cleaning and maintenance as described in the user's manual. 7. Use of accessories or components that are not compatible with this product. <p>The cost of repair or replacement under these excluded circumstances shall be borne by the consumer.</p> | <p>Limited Warranty</p> <p>GeekChef® Kool Solutions For Your Life</p> <p>Home Easy Ltd. 1275 Bloomfield Ave Fairfield, NJ 07004 Toll Free: 1-844-801-8880</p> |
| Cooking Programs | Default Temp. | Default Time | Temp. Range | Time Range | Heating Mode | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cake | 360°F | 30 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Fish | 360°F | 15 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Pizza | 360°F | 10 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Steak | 360°F | 12 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Toast | 430°F | 6 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Proof | 100°F | 90 mins. | 100°F | 1 min-90 mins | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Wings | 400°F | 15 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Cookie | 360°F | 12 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Defrost | 180°F | 10 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Skewer | 400°F | 15 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Chicken | 430°F | 30 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| P popcorn | 430°F | 8 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Dehydrate | 160°F | 8 hours. | 100°F-450°F | 10 mins-8 hours | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Keep Warm | 180°F | 30 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Vegetables | 360°F | 12 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| French Fries | 430°F | 20 mins. | 100°F-450°F | 1 min-1 hour | ☐☐ | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| PROBLEM | PROBABLE CAUSE | SOLUTION | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
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| Error code "E1" appears on display. | Temp. sensor open circuit. | Contact Customer Service. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |
| Error code "E2" appears on display. | Temp. sensor short circuit. | Contact Customer Service. | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | | |