

gemini
ITALY

3L DIGITAL AIR FRYER
3升電子空氣炸鍋

MODEL NO. / 型號 : GAF03BK
1350W

A GILMAN GROUP BRAND



Important

Please read this manual carefully before any using of the appliance as dangers may occur under incorrect operations.

SAFETY

- Do not immersed the housing in water or rinse under the tap due to the electronic and heating components.
- Avoid any liquid entered the appliance to prevent from electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Fill the pot with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

IMPORTANT SAFEGUARD

1. Do not touch hot surfaces. Use handles or knobs.
2. To protect against electrical shock do not immerse cord, plugs, or (state specific part or parts in question) in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
5. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
11. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
12. Do not use appliance for other than intended use.

Caution

- Ensure the appliance is placed on a horizontal, even and stable surface.
- This appliance is designed for household use only. It may not suitable to be safely used in environments such as staff kitchens, farms, motels, and other non-residential environments.
- The guarantee is invalid if the appliance is used for professional or semi-professional purposes or it is not used according to instructions.
- Always unplug the appliance while not using.
- The appliance needs approximately 30 minutes to cool down for handle or cleaning safely.

Automatic switch-off

The appliance is equipped with a build in timer; the appliance will automatically shut off when the timer counts down to zero. You can manually switch off the appliance by pressing on/off button; it will automatically shut down in 20 seconds.

Before using

1. Remove all packaging materials and stickers or labels.
2. Clean the fried plate and pot with hot water, washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

Using the appliance

1. Connect the main plug into an earthed wall socket.
2. Carefully pull the pot out of the air fryer
3. Place the food/ingredients in the pot.
4. Slide the pot back into the AIR FRYER

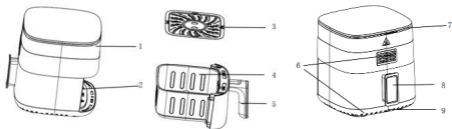
Note: Do not exceed the MAX indication (see 'Settings' section), as it may affect the quality of the cooked food.

Caution: Do not touch the basket during and in short-time after use, as it gets very hot. Only hold the basket by the handle.

Do not fill the basket with oil or any other liquid.

5. Finger touch Power on/off
6. Finger touch Menu to choose functions (totally 8 functions).

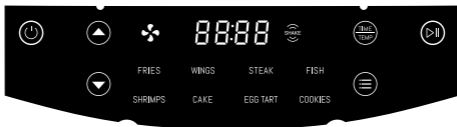
Product Names



1. Digital Touch Control Panel
2. Cavity
3. Frying tray
- 4 .Basket
5. Basket handle

6. Air outlet
7. Air inlet
8. Power cord storage
9. Power cord


Operation Panel










Notes: 8 functions are provided: Fries, Wings, Steak, Fish, Shrimps, Cake, Egg Tart, and Cookies. You can use Menu button to choose different cooking food you like.



Menu presetting:


Menu	Icon Button	Default Temp	Default Time	Shake
Default	/	185°C	15min	Shake
Fries	/	200°C	23min	Shake
Wings	/	200°C	25min	Shake
Steak	/	200°C	12min	Shake
Fish	/	195°C	10min	/
Shrimps	/	195°C	10min	/
Cake	/	160°C	20min	/
Egg Tart	/	180°C	12min	/
Cookies	/	170°C	15min	/
Temp Range	80°C~200°C	/	/	/
Time Range	1min~60min	/	/	/

After touching menu button, you can choose menu you like. After choosing function, Please press Start/Pause button  to start cooking.

During the cooking process, if you want to adjust time or temperature, kindly press the Time/Temp toggle  button to choose time or temperature first. When the display on screen shows time, then press the arrow button  /  to increase/decrease 1 minute per press. When the display on screen shows the temperature, then press the arrow button  /  to increase/decrease 5 degree per press.

Note: Start/Pause button : During the hot air frying process, the fan indicator light will be running, then if press this button, the fan indicator light will be off, the Start/Pause button  will be blink. Here, this button acts as pause function. In the pause state, you can change menu to choose other presetting. Then, you press this button again, the air fryer will continue cooking. Here, this button acts as re-start function.

Menu button  : Touch this button to choose different cooking functions. After you choose the menu, press the start button. When during the cooking period, for example, if you want to change fries to cake, then first press the Pause button , then touching the menu button to switch to different cooking function.

Shake indicator  : The shake indicator will be blink when the cooking cycle has reached its halfway point. This halfway time gives you the opportunity to shake or flip your food in appliance, which helps ensure cooking evenly.

Note: If you do not remove the basket and shake the food, the shake light on the control panel will remain blinked for one minute then light on.

8. Some food/ingredients require shaking halfway during the preparation time (See 'Settings' section). By this way, pull the basket out of the appliance by the handle and shake it. Then slide the basket back into the air fryer.

9. Machine will have Auto ready bell after cooking. When you hear bell for 5 times, this means the cooking cycle is finished. Pull the basket out of the appliance and place it on the heat-resistant holder.

Note: After the set time ends, the heat/cooking function will stop working, but the fan will continue to run for about 20 seconds to blow away the hot air for safety. The timer bell will ring 5 times to indicate the completion of the cooking process.

10. Check if the food/ingredients are ready.

Note: If the food/ingredients are not ready yet, simply slide the basket back into the appliance. Press the temperature control to adjust Temperature setting, and press the Timer control to adjust time setting. And then press the Start to turn on the appliance again.

11. To remove food/ingredients, use tongs to pick up food/ingredients. (e.g., oily meat such as beef, fish or chicken)

Tips

- Food/Ingredients that can be prepared in an oven can **also** be prepared in the air fryer.
- **Smaller** food/ingredients usually require a **slightly** shorter preparation time than **larger** food/ingredients.
- A **larger** amount of food/ingredients **only** requires a **longer** preparation time.
- Shaking **smaller** food/ingredients **halfway** during the preparation time optimizes the end result and can **help** prevent uneven fried food/ingredients.
- Spray **oil** to fresh potatoes and fry your food/ingredients for another few minutes for a **crispy** result.
- Do not prepare **extremely** greasy food/ingredients such as sausages in the air fryer.
- The **optimal** amount for cooking **crispy** fries is 500 grams.
- Use **pre-made** dough to cook snacks **quickly** and **easily**. **Pre-made** dough **also** requires a shorter preparation time than **homemade** dough.
- **Please** use a baking tin or oven dish in the 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** food/ingredients. To **reheat** food/ingredients, set the temperature to 150°C for up to 10 minutes.

Making homemade potato fries

To make homemade potato fries, **follow** the steps below:

1. **Peel** and **slice** the potatoes.
2. **Wash** the potato slice **thoroughly** and **dry** them with kitchen paper.
3. **Pour** 1/2 tablespoon of oil in a **bowl**, put the potato **slice** on top and mix until the potato **slice** are coated with **oil**.
4. **Remove** the potato **slice** from the **bowl** with your fingers or a kitchen utensil so that **excess** oil stays behind in the **bowl**. Put the potato **slice** in the basket.
5. **Fry** the potato **slice** according to the instructions.

Settings

This table below suggest you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications only, as ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

Menu	Min-Max(g)	Time (Min)	Temp °C	Shake	Remark
French fries					
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat 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	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	1-20	160		Use baking tin/oven dish

Cleaning

Clean the appliance after every use.

Do not clean the frying trivet, basket and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.

1. Unplug the plug from the wall socket to let the unit cool down.

Note: Remove the basket to let the fryer cool down more quickly.

2. Wipe the outside of the appliance with a moist cloth.

3. Clean the frying trivet and basket with water, liquid soap and a non-abrasive sponge. You can remove any remaining dirt by using a liquid soap that removes grease.

Tip: If dirt is stuck to the basket or the bottom of the basket, fill the basket with hot water put some dishwashing liquid soap. Put the frying trivet in the basket and let them soak for about 10 minutes.

4. Clean the heating components with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down thoroughly.

2. Make sure all parts are clean and dry.

Environment

Do not throw away the appliance with the normal household waste when it is damaged bring to the nearest/local center for recycling. By doing this, you can contribute to the environmental protection.

Troubleshooting

Problem	Possible cause	Solution
The AIR FRYER does not work	The appliance is not plugged in	Put the mains plug in an earthed wall socket
	You haven't pressed the start button	Press the start/power button after you set the temperature & time or choose the quick recipe
The ingredients fried with the AIR FRYER are not done	The amount of ingredients in the basket is too big.	Put smaller batches of ingredients in the basket. Smaller batches are fried more evenly
	The set temperature is too low.	Turn the temperature to the required Temperature setting
The ingredients are fried unevenly in the AIR FRYER	Certain types of ingredients need to be shaken halfway through the preparation time	Ingredients that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the AIR FRYER	You used a type of snacks meant to be prepared in a traditional deep fryer.	Use oven snacks or lightly brush some oil onto the snacks for a crisper result.
I can't slide the basket into the appliance properly	There are too much ingredients in the basket.	Do not fill the basket beyond the MAX indication
White smoke Comes out from the Appliance.	You are preparing greasy ingredients.	When you fry greasy ingredients in the AIR fryer, a large amount of oil will leak into the basket. The oil produces white smoke and the basket may heat up More than usual. This does not affect the appliance Or the end result.
	The basket still contains grease residues from previous use	White smoke is caused by grease heating up in the basket. Make sure you clean the basket properly after each use.
Fresh fries are fried Unevenly in the AIR FRYER	You did not use the right potato type.	Use fresh potatoes and make sure that they stay firm during frying.
	You did not rinse the potato sticks properly before you fried them.	Rinse the potato sticks properly to remove starch from the outside of the sticks.
Fresh fries are not crispy when they come out of the AIR FRYER	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result
		Add slightly more oil for a crisper result.

Product Specification

Product Name	3L DIGITAL AIR FRYER
Product model	GAF03BK
Power	1350W
Voltage	220-240V~
Rated frequency	50-60Hz
Dimension (mm)	255 (H) x 246 (W) x 329 (L)

安全注意事項

在使用這個產品之前請仔細閱讀該手冊以防發生不正確的操作和任何危險，並妥善保管以備日後參考。

安全：

- 不要把機身浸在水里或者在水龍頭下沖洗，因為外殼內有電子元件和加熱元件。
- 避免任何液體進入產品內部防止觸電和短路，請勿從散熱進風口中傾倒液體進入。
- 把所有的材料放入炸籃、烤盤、烤架，以防止接觸任何加熱元件。
- 產品在工作的時候，不要去覆蓋進風口和出風口。
- 不能在鍋中倒油，因為可能會導致火災隱患。
- 產品正在工作的時候不要觸摸到它的內部

重要保障措施：

1. 不要接觸灼熱的表面，應當使用手柄或旋鈕。
2. 為防止觸電，不要將電線、插頭（說明特定部件或相關部件）浸沒在水或其他液體中。
3. 當兒童使用或附近使用任何器具時，必須密切監督。
4. 在不使用時和清洗本機前拔下插座上的插頭。在放置或拆卸零件前要先冷卻。
5. 請勿操作任何電線或者插頭損壞的電器，或在電器出現故障或以任何方式損壞後操作。應將本機送回最近的授權服務點進行檢查、維修或調整。
6. 使用與供應商提供的不符的配件可能會造成傷害。
7. 請勿在戶外使用。
8. 請勿讓電線掛在桌子或櫃台的邊緣，或接觸灼熱的表面。
9. 請勿放置在熱的燃氣附近或電燃燒器上，或放置在加熱的烤箱中。
10. 在移動含有熱油或其他熱液體的器具時，必須格外小心。
11. 務必先將插頭連接到電器上，然後將電線插入牆上的插座。要斷開連接，將控制開關調到“off”，然後取下牆上插座上的插頭。
12. 請勿將本機用於其他用途。

注意：

- 請確保把產品放在一個平穩的表面。
- 這款產品是專為家庭使用的。它可能不適合用於如員工廚房、農場、汽車旅館和其他非居住環境。
- 產品要根據指令使用，如果不專業，或不按照指令使用，即無效。
- 插頭損壞的產品不能使用。
- 產品使用完後需要大約30分鐘冷卻處理或清潔。
- 食物中多余的油會收集在鍋體內，請注意清倒。

自動關閉

本機配備了內置定時器；當計時器倒數到零時，本機將自動關閉。你也可移手動關閉本機，20秒內將會自動關閉。

首次使用前

1. 除去所有包裝材料
2. 用熱水和液體洗滌劑和研磨性的海綿清洗氣炸盤和鍋體等配件。
3. 用幹淨的布擦內部及外部產品。本產品使用熱空氣對食物進行烹飪，不需要使用油類物質。

使用本機時

1. 將主插頭連接到一個接地的牆壁插座上。
2. 小心地將鍋從空氣炸鍋中拉出來
3. 把食物/配料放在鍋里。
4. 將鍋再放回空氣炸鍋中

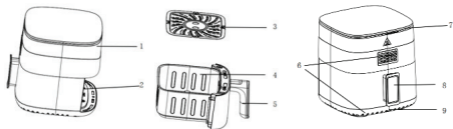
注意：不要超過最大指示值（見“設置”部分），因為它可能會影響烹飪食物的口感。

注意：在使用期間和使用後的短時間內，不要碰鍋體，因為此時非常燙，只需要抓住籃子的把手即可。

不要在鍋里倒滿油或其他液體！

5. 用手指按壓電源鍵去開關本機。
6. 按壓功能按鍵選擇對應功能（共8個功能）。

產品部件

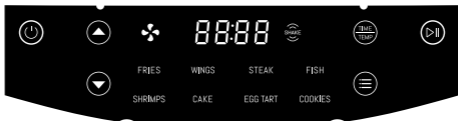


1. 電子輕觸式控制面板
2. 機身
3. 氣炸盤

4. 炸鍋
5. 手柄
6. 出風口

7. 進風口
8. 電源線存儲位置
9. 電源線


操作面板










注：我們提供了8個功能：薯條、雞翼、牛排、烤魚、烤蝦、蛋糕、蛋撻和曲奇餅。你可以使用功能按鈕來選擇你喜歡的不同的烹飪食物。



功能預設：


功能	圖標按鈕	預設溫度 (攝氏度)	預設時間 (分鐘)	翻鍋
預設值	/	185°C	15min	翻鍋
薯條	/	200°C	23min	翻鍋
雞翼	/	200°C	25min	翻鍋
牛排	/	200°C	12min	翻鍋
烤魚	/	195°C	10min	/
烤蝦	/	195°C	10min	/
蛋糕	/	160°C	20min	/
蛋撻	/	180°C	12min	/
曲奇餅	/	170°C	15min	/
溫度範圍	80°C~200°C	/	/	/
時間範圍	1min~60min	/	/	/

點擊功能按鈕後，您可以選擇您喜歡的功能。選擇功能後，請按開始/暫停按鈕  開始烹飪。

在烹飪過程中，如果你想調整時間或溫度，請按時間/溫度切換按鈕 ，先選擇時間或溫度。當屏幕上顯示時間時，然後按對應箭頭按鈕  /  去調節，每按一次增加/減少1分鐘。當屏幕上顯示溫度時，然後按箭頭按鈕  /  去調節，每按一次增加/減少5度。

啟動/暫停按鈕 ：在空炸過程中，風扇指示燈運行，當按下此按鈕時，風扇指示燈熄滅，啟停按鈕  將會開始閃爍。此時，這個按鈕表示暫停。在暫停狀態下，你可以更改其它功能。然後，你再次按下這個按鈕，空氣炸鍋將繼續烹飪。此時，這個按鈕就代表著可以重新開始烹飪功能。

功能按鈕 ：點擊此按鈕可選擇不同的烹飪功能。選擇該功能後，按下啟停按鈕，空氣炸鍋開始工作。例如，在烹飪期間，你想把“薯條”改成“蛋糕”，首先按下暫停按鈕 ，然後再按功能按鈕選擇“蛋糕”，這樣就可以切換到不同的烹飪功能。

翻鍋指示燈  SHAKE：當烹飪周期達到一半時，翻鍋指示燈會閃爍。此時是提示你去翻動鍋中的食物，這樣會有助於最終的烹飪效果。

提示：如果你不抽出鍋來翻動食物，控制面板上的翻鍋指示燈將保持閃爍一分鐘後保持亮着至烹飪結束。

8. 有些食材需要在準備期間中途搖晃（請見“設置”部分），通過這種方式，把鍋從本機中拿出來，晃動它，然後再把籃子滑回空氣炸鍋中。
9. 空氣炸鍋在食物烹飪好後有已經設置好的提示。當聽到機器發出“滴”的聲音並長鳴5次時，這意味著烹飪周期就結束了。這時需要把鍋抽出來，然後放在可耐熱的支撐上面。

注意：在設定的時間結束後，發熱管/烹飪工作將停止工作，但風扇將會繼續運行約20秒，為了安全需要散熱。當聽到機器響5次，表示烹飪過程已經完成。

10. 檢查一下看是否食材都準備好了。

注意：如果食材還沒有準備好，只需將炸籃滑回空氣炸鍋中。調節對應的溫度 and 時間，然後按下“啟停”鍵，再次開始運行。

11. 如果要去掉鍋里的食物，需要用食物鉗取出食物。（例如含油多的肉類，牛肉、魚或雞肉）

提示：

- 可以在烤箱中制作的食材也可以在空氣炸鍋中制作。
- 較小一些的食材通常比較大的食物/配料需要稍微短一點的制作時間。
- 大量的食材需要更長的制作時間，
- 在準備時間的一半搖晃較小的食材可以預防食物/配料在空炸過程中不均勻，優化最終烹飪效果，
- 在新鮮的薯仔上噴一些油，然後再空炸幾分鐘，這樣薯仔會達到一個酥脆的效果。
- 不要準備非常油膩的食材，比如炸香腸。
- 做酥脆薯條的最佳用量是500克。
- 使用預制的面團，可以快速、方便地烹飪零食。預制面團也比自制面團需要更短的準備時間。
- 如果你想烤蛋糕或乳蛋餅，或者你想炸出易碎的食材或餡料，請在炸鍋中使用烘焙盤或烤盤。
- 你也可以用空氣炸鍋來再次加熱食物。要重新加熱食物，請將溫度設置為150°C，時間可持續10分鐘。

自製薯條

要自製炸薯條，請按照以下步驟操作：

1. 將薯仔削皮並切片。
2. 把薯仔片洗乾淨，然後用廚房紙擦幹。
3. 在碗中倒入1/2湯匙油，把薯仔片放在上面，攪拌，直到薯仔片塗上油。
4. 用手或者廚房用具把薯仔片從碗里取出來，這樣多余的油就會留在碗里。然後把薯仔片放在炸鍋里。
5. 然後按照說明炸薯仔片即可。

設置

下表將幫助您選擇配料的基本設置。

注意：請記住，這些設置都是指示。由於原料在產地、大小、形狀和品牌上都不同，我們不能保證您的原料的最佳環境。

由於空炸技術可以立即重新加熱本機內部的空氣，因此在熱空氣空炸時將鍋從本機中拉出來幾乎不會幹擾這個過程。

	最小值-最大值(g)	時間(分鐘)	溫度 °C	翻鍋	備註
炸薯條					
薄的冷凍薯條	300-700	9-16	200	是	
厚的冷凍薯條	300-700	11-20	200	是	
自製薯條(8X8mm)	300-800	10-16	200	是	加入1/2湯匙油
自製薯角	300-800	18-22	180	是	加入1/2湯匙油
自製薯仔塊	300-750	12-18	180	是	加入1/2湯匙油
	250	15-18	180	是	
牛排	100-500	8-12	180		
排骨	100-500	10-14	180		
漢堡包	100-500	7-14	180		
香腸卷	100-500	13-15	200		
雞腿	100-500	18-22	180		
雞胸肉	100-500	10-15	180		
零食					
春卷	100-400	8-10	200	是	使用可立即烤的
冷凍雞塊	100-500	6-10	200	是	使用可立即烤的
凍魚指	100-400	6-10	200		使用可立即烤的
凍面包屑	100-400	8-10	180		使用可立即烤的
填充的蔬菜	100-400	1-10	160		
蛋糕	300	20-25	160		使用烘焙盤
乳蛋餅	400	20-22	180		使用烘焙盤/烤箱盤
松餅	300	15-18	200		使用烘焙盤
甜零食	400	1-20	160		使用烘焙盤/烤箱盤

清潔

每次使用後，請清潔器具。

不要用金屬廚具或磨料清潔材料清洗油鍋，筐和裝置的內部，因為這可能會損壞鍋的塗層。

1. 從牆壁插座上拔下插頭，使本機冷卻。
注意：取出籃子，讓炸鍋快速冷卻。
 2. 用濕布擦拭產品表面。
 3. 用熱水清洗箱內和接油盤及配件，使用一些洗滌液和非研磨海綿，你可以用洗潔精清除遺留下來的污垢。
- 小貼士：如果污垢粘在籃子或籃子底部，在籃子里裝滿熱水，放一些洗潔精。把氣炸盤放在籃子里，浸泡大約10分鐘。
4. 用清潔刷清潔加熱部件，以去除任何食物殘留物。

儲存

1. 拔下電器頭，讓其徹底冷卻。
2. 確保所有的部件都是幹淨、乾燥。

環境保護

棄置產品時，不要與一般家庭廢棄物放在一起，可以把它移到官方收集點的回收站。做了這一點，您就對環境保護做出了貢獻。

常見問題

問題	可能的原因	解決方案
空氣炸鍋不能工作	產品電源插頭沒有插	將電源插頭插在插座上
	沒有按下啟停按鍵	在你設置了溫度和時間後，或選擇好一個快速功能後，按下啟停按鍵
炸鍋內的食物沒有熟	鍋里食材放的太大塊了	放入較小塊的食材在籃子里。小塊的氣炸得更均勻
	設定的溫度太低了	將溫度轉為所需的溫度設置
食物在空氣炸鍋中炸的不均勻	某些類型的食物需要在制作過程中途去翻轉	位於頂部或者食物彼此交叉的部分，在制作過程中途需要去翻轉
空炸的食物並不酥脆	你可能用了一種要用傳統炸鍋來做的零食	使用烤箱可制作的零食或在零食上輕輕刷上一些油，效果更脆。
不能很順利地把鍋推入產品內	鍋里面的食物太多了	鍋里面的食物不能超過最大指示位置
鍋內冒出白煙	你在制作油膩的食材	當你在制作油膩的食物時，大量的油會滲入鍋里，油在高溫下會產生白煙，鍋也會升溫，但這並不影響最後的結果
	鍋里仍然含有上次使用後殘留的油脂	白煙是由鍋里的油脂加熱引起的。確保每次使用後，一定要清洗幹淨。
新鮮的炸薯條在空氣炸鍋里炸得不均勻	你沒有使用正確的類型。	使用新鮮的薯仔，並確保它們在氣炸的過程中保持結實。
	你在炸薯條之前沒有把薯仔條沖洗幹淨	把薯仔條沖洗幹淨，洗掉外面的澱粉。
新鮮的炸薯條從空氣炸鍋里拿出來時並不酥脆	脆度取決於薯條中的油和水的用量	確保在你加油之前薯條是幹的
		把薯仔條切得更小，效果更脆
		適當加一點油，效果更脆。

產品規格

產品名稱	3升電子空氣炸鍋
產品型號	GAF03BK
功率	1350W
額定電壓	220-240V~
額定頻率	50-60Hz
產品尺寸 (毫米)	255 (H) x 246 (W) x 329 (L)

請記錄下列產品資料

型號 Model No.:

機身編號 Serial No.:

經銷商名稱 Dealer:

購買日期 Date of Purchase:

單據編號 Invoice No.:

本產品不斷改進中，如功能有所更改，恕不另行通知
如有疑問，請與客戶服務中心聯絡。不便之處，敬請原諒。

The product specifications may be changed without prior notice.
Please contact customer service for details if necessary.

說明書內容以英文版本為準

If there is any inconsistency or ambiguity
between the English version and the Chinese version,
the English version shall prevail.

保養登記
Warranty Registration



於網上登記新產品保養
Register your product online
www.dchtoolbox.com

小電維修服務 - 自攜點
Repair Service - Collection Points



客戶服務中心 DCH ToolBox Customer Service Centre

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