

GOURMIA®

FoodStation™

SMOKELESS GRILL & AIR FRYER

USER MANUAL



GGA2100



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Congratulations on the purchase of your *Smokeless Grill & Air Fryer* from Gourmia!

Here at Gourmia, we're all about helping cooks make easy, healthy, and delicious meals an everyday possibility. We know how fast-paced life is and that sometimes a home cooked meal doesn't make the top of the priority list, no matter how bad you want it. Our dependable, easy-to-use units are here to help you change that. We're giving you the tools to eat better and healthier without spending hours in the kitchen prepping and cooking.

We want you to get the most out of your air fryer, which is why our team is available to help with any questions you may have. Whether you have a question with setup or need some guidance on which preset to use, we're happy to walk you through it. Welcome to the ease of cooking with Gourmia.

This manual provides instructions for all of the air fryer's functions and features along with directions for assembling, operating, cleaning, and maintaining the appliance. Please read all safety instructions and directions for safe usage at all times. Keep this manual for future use.

Thank you for choosing Gourmia!

We love hearing from you! Share your thoughts, recipes, and photos with us.

@gourmia



IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY

FOR CUSTOMER SERVICE
QUESTIONS OR COMMENTS
VISIT WWW.GOURMIA.COM
EMAIL INFO@GOURMIA.COM
OR CALL 888.552.0033
MON-THU 9:00AM TO 6:00PM ET
AND FRI 9:00AM TO 3:00PM ET
LANGUAGES SUPPORTED: ENGLISH, SPANISH, FRENCH

Model: GGA2100
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www.gourmia.com
The Steelstone Group
Brooklyn, NY

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IMPORTANT SAFEGUARDS

CORD AND PLUG SAFETY

- A short power-supply cord is provided to reduce risk of becoming entangled in or tripping over a longer cord.
- Extension cords may be used if care is exercised in their use.
- If an extension cord is used:
 - a. The marked electrical rating of the extension cord should be at least equal to the electrical rating of the appliance; and
 - b. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.



ELECTRICAL 3-PRONG PLUG

This appliance is equipped with a 3-prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, a 2-prong adapter may be used if local codes allow it.

Power:	120V 60HZ 1650W
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SAVE THESE INSTRUCTIONS



IMPORTANT SAFEGUARDS

Read all instructions before using this electric appliance. The following basic precautions should always be followed:

1. This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, unless they have supervision.
2. Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance. Cleaning and user maintenance should not be done by children unless they are older than 8 and supervised.
3. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. **Do not** use the appliance if the plug, main cord, or appliance itself is damaged or has malfunctioned. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
5. **Do not** let the cord hang over the edge of the table or counter nor let it touch hot surfaces.
6. To protect against electric shock, **do not** immerse the power control, cord, or plug in water or other liquid. **Do not** plug in the appliance or operate the controls with wet hands.
7. **Always** ensure the appliance is fully assembled before plugging it into a wall outlet and turning it on.
8. Place the appliance on a stable, level and heat-resistant surface at a safe distance from hot gas and electric burners. Ensure that the area is clean and dry.
9. **Do not** use an outlet below the countertop's surface. The cord should **always** be behind and away from the appliance.
10. **Always** attach the power control to the appliance first, then plug the cord into a wall outlet. Make sure the plug is inserted into the outlet properly. To turn off the appliance and disconnect the power control plug, turn the unit off before removing the plug from the outlet.
11. **Never** connect this appliance to an external remote-control system or timer switch to avoid a hazardous situation.
12. **Do not** place the appliance on or near combustible materials, such as a tablecloth or curtain. The accessible surfaces may become hot during use. Do not place the appliance on or near a hot gas or electric burner or in a heated oven.
13. **Do not** place the appliance against a wall or against other appliances. Leave at least 4 inches of free space around the back and sides, and above the appliance. **Do not** place anything on top of the appliance.



14. **Do not** leave the appliance unattended when plugged in.
15. **Never** use the appliance without the grill grate and drip tray in place, or if the grill grate or drip tray is damaged in any manner.
16. **Do not** place cooking utensils or anything other than food on the grill grate or in the air fry basket when the unit is hot, on, or plugged in.
17. **Do not** cover the grill with aluminum foil. This will cause the appliance to overheat.
18. During 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 openings. Also be careful of hot steam and air when you remove the drip tray or air fry basket from the appliance.
19. Immediately unplug the appliance if you see dark smoke coming from the appliance. Wait for the smoke emission to stop before you remove the tray or basket from the appliance.
20. **Never** touch the grill grate while grilling. **Do not** touch hot surfaces. Use handles and protective equipment to avoid burns.
21. **Do not** use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
22. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
23. After using the appliance, avoid contact with the hot metal inside. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before cleaning.
24. **Do not** use outdoors.
25. **Do not** use in moving vehicles or boats.
26. For household use only.

SAVE THESE INSTRUCTIONS





KNOW THE FOODSTATION™

KNOW THE FOODSTATION™

Lid

Assembly: Insert the tabs on the lid into the indents on the unit's upper surface.

Use: When grilling, the lid can be left open or closed. When cooking in the air fry basket, the lid must be closed.



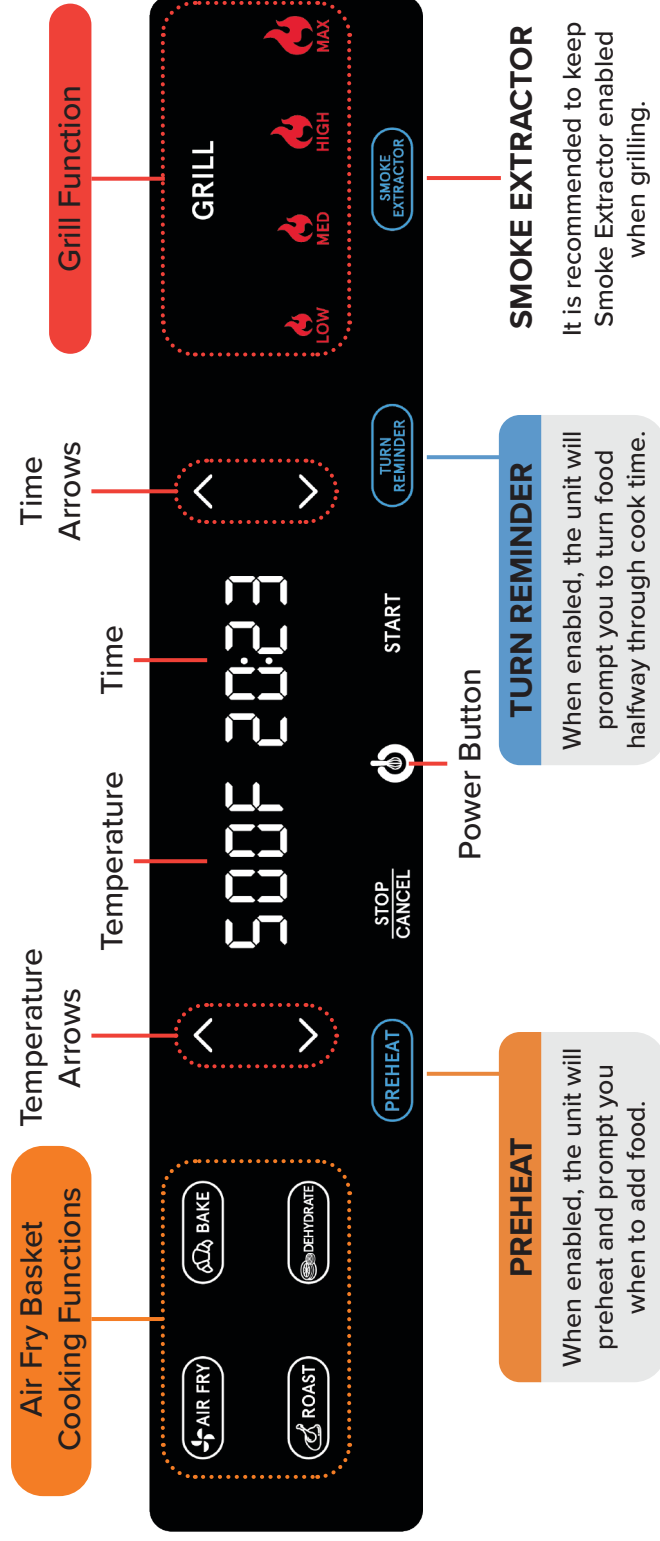
Assembled Drip Tray

Insert the drip tray cover into the drip tray, with the cover's wider edge facing the back of the drip tray. Slide the assembled drip tray into the bottom of the unit.

Always ensure the assembled drip tray is properly secured in place in the bottom of the unit.

in place in the bottom of the unit.

DISPLAY & CONTROL PANEL



DISPLAY MESSAGES

dr IP t-rAY

Slide the assembled drip tray into the bottom of the unit to begin use.

P-r-E HEAT

The unit is preheating.

Add Food

The unit is preheated. Add ingredients.

t-urn Food

Reminder to turn or toss food.

End

The cook time has elapsed.

FUNCTION CHART

FUNCTION	INSERT	LID
GRILL		<i>Lid</i> may be opened or closed
 AIR FRY  BAKE  ROAST  DEHYDRATE		Lid must be closed.



BEFORE FIRST USE

1. Remove and discard all packaging material, labels, and tape from the unit.
2. Remove and clean the **grill grate**, **air fry basket**, **drip tray** and **drip tray cover** with hot water, dishwashing liquid, and a non-abrasive sponge. Dry all parts before use.
3. Wipe the inside and outside of the unit with a moist cloth.

NOTE: During the first few uses, there might be a “hot plastic” smell. This is perfectly normal as the material is heated for the first time. The smell will go away after the first few uses.

WARNING:

Do not put anything on top of the unit.

Do not place the unit against a wall or against other appliances. It is important to leave at least 4 inches of free space above and around all sides of the unit to allow for proper ventilation.

Do not fill the air fry basket with oil, frying fat, or any other liquid - air frying works by circulating hot air.

When spraying food for a crispier finish, it is recommend to use regular cooking oil instead of cooking spray, as the latter may damage the nonstick coating.

Recommended



Oil Mister / Spray Bottle

Not Recommended



Cooking Spray

SET UP THE FOODSTATION™

1. Place the unit on a flat heat-resistant surface. Leave space above and around the unit to ensure safe air circulation.
2. Ensure the assembled drip tray is securely in place in the bottom of the unit.



HOW TO GRILL



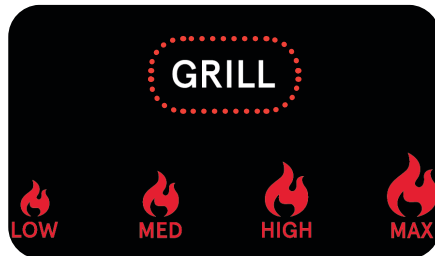
Always use the *grill grate* for the GRILL function. **Do not** use the *air fry basket*.

1. Place the *grill grate* into the unit.
2. Plug the unit into an outlet.
3. Tap the *power button*.



NOTE: The unit will not turn on if the assembled drip tray is not properly secured in place in the bottom of the unit.

4. Tap **GRILL** to toggle through the 4 temperature options: **LOW**, **MED**, **HIGH**, **MAX**.



TEMPERATURES	
LOW	400°F
MED	450°F
HIGH	500°F
MAX	510°F

5. Set the desired time by using the *Time Arrows*.



NOTE: The **GRILL** function can be used with the *lid* open or closed.



HOW TO GRILL

NOTE: By default, **PREHEAT**, **TURN REMINDER**, and **SMOKE EXTRACTOR** will all be enabled (indicated by blue-color light). Tap the respective button to disable the feature.



6. IF PREHEAT IS ENABLED:

- Tap **START**.

The **display** will show **PRE HEAT** (Preheat) and the unit will begin preheating. Once preheated, the unit will beep and **Add Food** (Add Food) will appear on the **display**.

- Place food on the **grill grate**.

6. IF PREHEAT IS DISABLED:

- Place food on the **grill grate**.
- Tap **START**.



IF TURN REMINDER IS ENABLED

- Halfway through the cook time, the unit will beep and **Turn Food** (Turn Food) will appear on the **display**.
- Carefully flip the food using non-metal tongs.

When your selected cook time has elapsed, the unit will beep and **End** (End) will appear on the **display**.

- Check food for desired doneness; cook longer if necessary.
- Remove food carefully with non-metal tongs.



AIR FRY, BAKE, ROAST, & DEHYDRATE



Always use the *air fry basket* for the **AIR FRY, BAKE, ROAST, and DEHYDRATE** functions. **Do not** use the *grill grate*.

1. Place the *air fry basket* into the unit.
2. Plug the unit into an outlet.
3. Tap the **power button**.

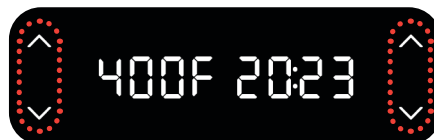


NOTE: The unit will not turn on if the assembled drip tray is not properly secured in place in the bottom of the unit.

4. Tap the desired cooking function: **AIR FRY, BAKE, ROAST, or DEHYDRATE**.



5. Set the desired temperature and time by using the **Temperature and Time Arrows**.



NOTE: The *lid* needs to be closed when using the **AIR FRY, BAKE, ROAST, and DEHYDRATE** functions.



AIR FRY, BAKE, ROAST, & DEHYDRATE

NOTE: By default, **PREHEAT** will be enabled (indicated by blue-color light). Tap **PREHEAT** to disable the feature. Tap **TURN REMINDER** to enable the feature.



6. IF PREHEAT IS ENABLED:

- Close the *lid* and tap **START**.

The **display** will show **PRE HEAT** (Preheat) and the unit will begin preheating. Once preheated, the unit will beep and **Add Food** (Add Food) will appear on the **display**.

- Open the *lid* and place food into the **air fry basket**.

6. IF PREHEAT IS DISABLED:

- Place food into the **air fry basket**.
- Close the *lid* and tap **START**.



IF TURN REMINDER IS ENABLED

- Halfway through the cook time, the unit will beep and **Turn Food** (Turn Food) will appear on the **display**.
- Carefully flip the food using non-metal tongs.

When your selected cook time has elapsed, the unit will beep and **End** (End) will appear on the **display**.

- Check food for desired doneness; cook longer if necessary.
- Remove food carefully with non-metal tongs.



STOP / CANCEL COOKING

- Tap the **STOP / CANCEL** once to pause grilling / cooking.



- Tap the **START** to resume grilling / cooking.



- Tap the **STOP / CANCEL** twice to cancel grilling / cooking.

NOTE: When using the **AIR FRY**, **BAKE**, **ROAST**, or **DEHYDRATE** functions, the unit will pause automatically if the *lid* is open.

GRILLING CHART & TIPS

FOOD	TEMPERATURE	TIME
Boneless chicken breasts (½ inch thick)	HIGH	10 - 15 min
Steak (½-1 inch thick)	HIGH	10 - 15 min
Fish filets (½ inch thick)	HIGH	10 - 12 min
Hamburgers	HIGH	7 - 10 min
Shrimp	HIGH	5 - 7 min
Sausages	HIGH	8 - 10 min
Bacon	MED	8 - 10 min
Vegetables	MED	3 - 5 min
Grilled Cheese	MED	10 - 15 min
French Toast	MED	10 - 15 min
Chops	HIGH	10 min
Veggie burgers	HIGH	7 - 10 min
Hot Dogs	HIGH	5 - 7 min
Ham steaks	HIGH	8 - 10 min

- Always** ensure raw meat and poultry are cooked to safe internal temperatures.
- For foods that have been marinated or are delicate, like flaky white fish, spray or brush the **grill grate** with regular cooking oil.
- For faster cooking cut foods into smaller pieces.
- For more even cooking, make sure food being cooked at the same time is the same thickness and size.



AIR FRYING TIPS

- For an extensive list of foods and their ideal amounts, temperature and time settings, along with preparation notes, see the **Air Fry Cooking Chart** and **Dehydrate Chart** on pages 36 through 39 of the **Gourmia Recipe Book**.
- **Always** ensure raw meat and poultry are cooked to safe internal temperatures.
- Check food for desired doneness a few minutes before cook time elapses and cook a little longer if necessary.
- Air fryers perform similar to ovens; follow oven instructions on item packaging or recipe.
- Snacks that can be prepared in an oven can also be prepared in the air fryer.
- Smaller ingredients usually require a slightly shorter cook time than larger ingredients.
- Preheating the air fryer before adding food will generally deliver the best results (see **PREHEAT** on page 9).
- When cooking multiple batches in a row, only preheat before the first batch.
- Turning food halfway through cook time will deliver evenly browned and crispy results (see **TURN REMINDER** on page 9).
- Toss fresh potatoes with 1 tablespoon of oil for a crispy exterior. Air fry the ingredients within a few minutes after adding the oil.
- **Do not** cook foods that will produce a large amount of grease in the air fryer.
- Place a baking pan or an oven-safe dish or pan in the **air fry basket** to bake a cake or quiche or to air fry fragile or filled ingredients.



CLEANING & MAINTENANCE

WARNING:

NEVER immerse cord, plug, or the unit in water or any other liquid.

Always unplug the unit and allow it to cool completely before cleaning.

Do not use metal kitchen utensils or abrasive cleaning material to clean the *grill grate*, *air fry basket*, *drip tray* or *drip tray cover*, as this may damage the nonstick coating.

Clean all parts after each use.

The *grill grate*, *air fry basket*, *drip tray* or *drip tray cover* are dishwasher safe.

1. Remove the *lid*, *grill grate*, *air fry basket*, *drip tray* and *drip tray cover* to ensure thorough cleaning.
2. Clean all removeable parts with warm water and soap.
3. Wipe down the unit's inner walls using a soft, damp cloth to remove any stains.
4. Ensure all parts and the unit are completely dry before use. **Do not** place the *grill grate* or *air fry basket* into the unit if they are not completely dry.

STORAGE

- Unplug the appliance and let it cool down.
- Make sure all parts are clean and dry.
- Store the appliance in a clean and dry place.

ENVIRONMENT

Do not discard the appliance with normal household waste at the end of its life; instead hand it in at an official collection point for recycling. Doing so will help to preserve the environment.

GUARANTEE AND SERVICE

If you need service or information or if you have a problem, please visit www.Gourmia.com or contact your distributor.



WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase and requires proof of purchase from an authorized seller. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at Gourmia's discretion. In the event that repair isn't possible, Gourmia will replace the product/part. If product repair/replacement won't suffice, Gourmia has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. Gourmia is not liable for any incidental or consequential damages incurred by such circumstances.

Only valid within the United States.

Register your product at www.Gourmia.com/warranty

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QUESTIONS OR COMMENTS
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Get cooking with **Gourmia**



We'd love to hear from you!

888.552.0033

info@gourmia.com

Gourmia®

