



ELECTRIC AIR FRYER

USER MANUAL

Model No.:

GW22638/GW22639/GW22640/GW22651



Please read through this manual carefully before use

 **IMPORTANT SAFEGUARDS AND TIPS**

WWW.GOWISEUSA.COM



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our recipes at
www.gowiseproducts.com/blogs/recipes



Contact Our Customer Care Team

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M-F 8:30am - 4:00pm MST



Register Your Product

www.gowiseproducts.com/apps/product-registration

(Normally the serial number is on the bottom of the product. Please check there first.)



Specifications

Voltage: 120V, 60Hz

Watts: 1400W

Capacity: 3.7 Qt

Temp. Range: 170°F-400°F



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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

1. READ THE ENTIRE MANUAL BEFORE ATTEMPTING TO OPERATE.

2. Keep the box and packing material for storage.

3. This appliance has a polarized plug (one prong is wider than the other). This plug is intended to fit into a polarized outlet only one way. **TO AVOID ELECTRIC SHOCK, DO NOT** force the plug into the outlet if it does not fit. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **DO NOT ATTEMPT** to modify the plug in any way.

4. **DO NOT** immerse the power cord, plug, or any part of the appliance in water or any other liquids to avoid electric shock.

5. **DO NOT** use the appliance if the plug, the power cord, or the appliance itself is damaged in any way.

6. **ALWAYS** keep the power cord away from hot surfaces.

7. **DO NOT** go to any unauthorized person to replace or fix the appliance.

8. **DO NOT** plug the appliance or operate the appliance with wet hands.

9. **DO NOT** connect the appliance to an external timer switch or separate remote control system.

10. **DO NOT PLACE** the appliance against a wall or any other

appliances. Leave at least five inches of free space along the back, sides, and above the appliance.

11. **DO NOT PLACE** anything on top of the appliance.

12. **DO NOT PLACE** the appliance on stove top surfaces.

13. **DO NOT PLACE** the appliance on or near combustible materials, such as a tablecloth or curtain.

14. **DO NOT USE** the **GoWISEUSA Air Fryer** for any purpose other than described in this manual.

15. **NEVER OPERATE** the appliance unattended.

16. This appliance is **NOT INTENDED FOR USE** by persons with reduced physical, sensory, or mental capabilities or persons with a lack of experience and knowledge unless they are **UNDER THE SUPERVISION** of a responsible person or have been giving proper instruction to use the appliance. This appliance is **NOT INTENDED FOR USE** by children. Make sure that the appliance is out of reach of children, especially when it is operating.

17. Keep all the ingredients in the basket to prevent any contact from heating elements. **DO NOT OVERFILL** the basket.

18. **DO NOT** fill the pan with oil. Filling the pan with oil may cause a fire hazard.

IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

19. DO NOT COVER OR BLOCK

the air inlet and outlet while the appliance is in operation. Doing so prevents even cooking and may damage the unit or cause it to overheat.

20. DO NOT touch the inside of the appliance while it is operating.

21. 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 and basket from the appliance. Any accessible surface may become hot during use.

22. IMMEDIATELY UNPLUG the appliance if you see dark smoke coming out from the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.

23. ENSURE that the appliance is placed and operated on a horizontal, even, stable, and noncombustible surface.

24. 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.

25. If the **GoWISE USA Air Fryer** is used improperly, for professional or semi-professional purposes, or if it is not used according to the instructions in this user manual,

the warranty becomes invalid, and the manufacturer will not be held liable for damages.

26. ALWAYS unplug the appliance after use.

27. ALWAYS wait 30 minutes for the appliance to cool down before handling, cleaning, or storing.

28. The base of the **GoWISE USA Air Fryer** vents heat during the cooking process. Artificial stone countertops are not heat resistant - use a silicone pad or spare, non-artificial tile to protect your counters from heat damage. The care and use of countertops is the responsibility of the end user.

Electromagnetic Fields (EMF)

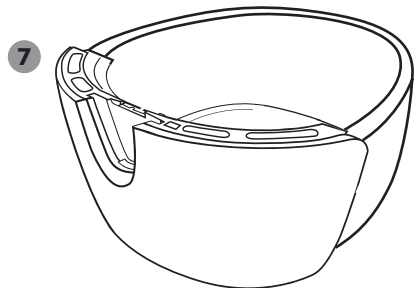
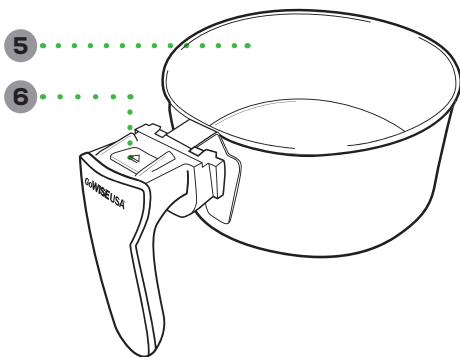
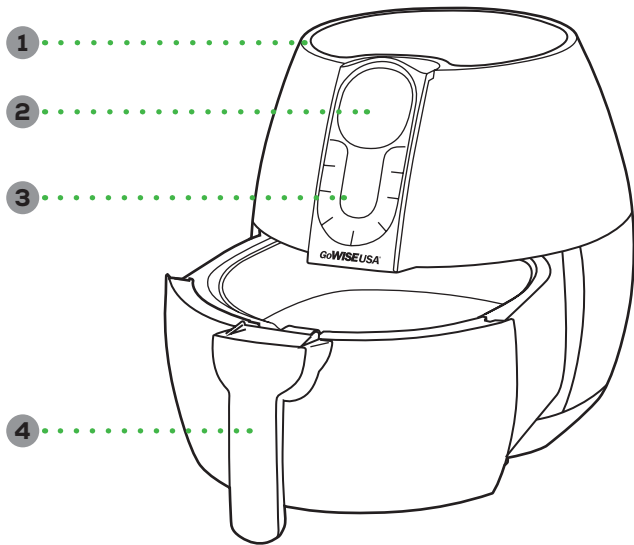
This appliance complies with all standards regarding Electromagnetic Fields (EMF). Under proper handling, the appliance is safe to use based on available scientific evidence.

**SAVE THESE
INSTRUCTIONS**

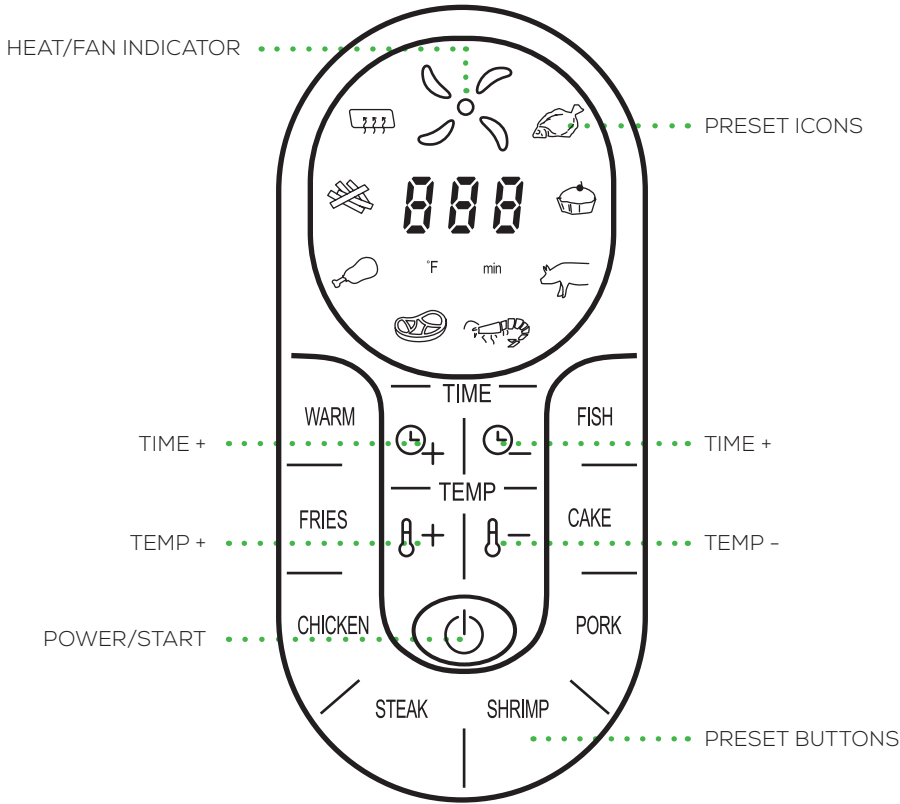
PRODUCT STRUCTURE

PARTS

1. Air Inlet
2. Display Screen
3. Control Panel
4. Handle
5. Fry Basket
6. Fry Basket Release Button
7. Pan



CONTROL DISPLAY



BUTTONS

POWER/START: Powers the unit on and off; starts the cooking process

TIME + & - : Increase or decrease cooking time

TEMP + & - : Increase or decrease cooking temperature

PRESET BUTTONS

Warm : 5 minutes at 370°F

Fries : 20 minutes at 400°F

Chicken : 20 minutes at 380°F

Steak : 25 minutes at 390°F

Fish : 20 minutes at 370°F

Cake : 25 minutes at 350°F

Pork : 15 minutes at 370°F

Shrimp : 15 minutes at 330°F

SET UP AND USING AIR FRYER

BEFORE FIRST USE

1. Remove all packaging materials, stickers, and labels.
2. Clean the pan and basket with hot water, soap, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a clean cloth.
4. Set the unit to 350°F for about 5 minutes. This process will burn off any remaining residue left from the manufacturer. There may be a slight burning smell which will dissipate after a few minutes.
5. Your new GoWISEUSA Air Fryer is now ready for use!

NOTE: DO NOT fill the pan with oil or lard. The appliance uses rapid air circulation to fry.

USING YOUR AIR FRYER

1. Place the air fryer on a flat and even surface. **DO NOT PLACE THE AIR FRYER ON A SURFACE THAT IS NOT HEAT RESISTANT.**
2. Place the basket in the pan. **DO NOT FILL THE PAN WITH OIL OR ANY OTHER LIQUID.**
3. Place the ingredients in the basket and then slide the basket and pan back into the appliance.
4. Press the POWER/START button and set cooking time and temperature by either choosing one of the 8 presets or manually setting time and temperature with “+” or “-” buttons.
5. Once you have set the cooking time and temperature, press the POWER/START button again. The HEAT/FAN icon will blink to show that the fryer is heating up and circulating hot air.
6. You may need to shake the ingredients midway through the cooking cycle. Pull the pan out of the air fryer by the handle (the air fryer will automatically power down). Place the basket and pan on a heat resistant pad or pot holder and detach the basket from the pan. Once detached, shake the basket with ingredients.

CAUTION: TO AVOID INJURY, DO NOT SHAKE THE BASKET AND PAN TOGETHER. THIS MAY COMPROMISE THE LATCHING MECHANISM AND CAUSE THE BASKET AND PAN TO DETACH UNEXPECTEDLY.

NOTE: If you are cooking heavy ingredients, we recommend

SET UP AND USING AIR FRYER

USING YOUR AIR FRYER

holding the bottom of the pan with an oven mitt for extra support.

7. Slide the pan and basket back into the air fryer by carefully aligning the track inside the air fryer with the rim of the pan. If you are unable to insert the pan into the air fryer, try lifting the handle as you are sliding the pan into the fryer.

8. When the cooking time has been reached, the timer will beep five times. After the timer beeps, the fan will stop shortly after (approx. 20 seconds).

9. Slide the pan out of the fryer and place it on a pot holder.

NOTE: Oil from the ingredients will gather in the bottom of the pan. Be careful when sliding the pan out of the fryer.

10. To remove the ingredients, press the release button on the handle to free the basket from the pan. Carefully pour ingredients out of basket onto plate.

NOTE: See diagram to the right.

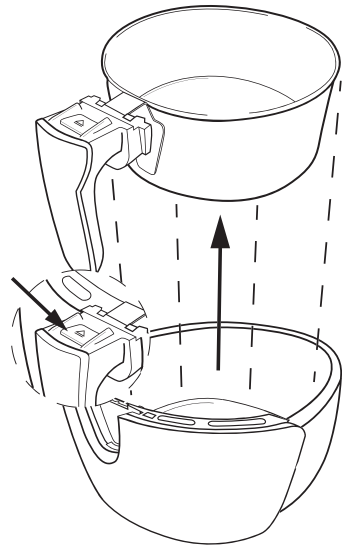
11. If using tongs, make sure to use non-abrasive, non-metal tongs to avoid scratching the non-stick coating on the basket.

12. Press the POWER/START button and the fan will run for approximately 20 seconds, then will go into standby mode.

NOTE: You must unplug the fryer to turn it off completely.

Detaching the Basket

- A. Pull the pan out of the fryer by the handle to reveal the fry basket release button.
- B. Press the fry basket release button while pulling up the handle to free the basket from the pan.



CAUTION: TO PREVENT INJURY, DO NOT PRESS THE RELEASE BUTTON UNTIL THE PAN IS RESTING SAFELY ON A HEAT-RESISTANT MAT.

To order replacement parts please contact our Customer Care Team.

855-233-9199

support@gowiseusa.com

Live Chat at gowiseusa.com

M-F 8:30am - 4:00pm MST

COOKING GUIDE

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

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

COOKING GUIDE

INTERNAL TEMPERATURE CHART

*This chart should be used to check the temperature of cooked meats. Always review USDA Food Safety Standards.

Food	Type	Internal Temperature
Beef + Veal	Ground	160°F (70°C)
	Steaks, Roasts: medium	160°F (70°C)
	Steaks, Roasts: rare	145°F (63°C)
Chicken + Turkey	Breasts	165°F (75°C)
	Ground, Stuffed	165°F (75°C)
	Whole bird, legs, thighs, wings	165°F (75°C)
Fish + Shellfish	Any type	145°F (63°C)
Lamb	Ground	160°F (70°C)
	Steaks, Roasts: medium	160°F (70°C)
	Steaks, Roast: rare	145°F (63°C)
Pork	Chops, Ground, Ribs, Roasts	160°F (70°C)
	Fully cooked Ham	140°F (60°C)

NOTES:

- 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.
- Rapid Air Technology reheats the air inside the fryer instantly; therefore, removing the basket of the air fryer for a brief period of time will not interrupt the cooking process.

TIPS

- Small ingredients usually require shorter cooking time compared to larger ingredients.
- Shaking smaller ingredients midway through the cooking

process will ensure the ingredients cook more evenly and give a better end result.

- Adding a very little amount of oil to fresh potatoes will give it a crispier result.
- Do not prepare extremely oily ingredients in the air fryer.
- Snacks that can be prepared in a traditional oven can also be prepared in the air fryer.
- The recommended amount of fries to allow for a crispy result is 17.5 oz.
- Pre-made dough requires shorter cooking time than home-made dough.
- When making cake, quiche or ingredients with filling, use a baking tin or oven dish in the fryer basket.

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 damp cloth.
- 3.** Clean the pan and basket with hot water, soap and a non-abrasive sponge. You can remove any stuck-on food by using a degreasing liquid soap. For any hard-to-remove food, soak the pan in hot water.
- 4.** Clean the inside of the appliance with a lightly dampened non-abrasive sponge or cloth. Be careful not to get the inside of the appliance too wet and never submerge in water.
- 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 control display for the correct time on the appliance.
Ingredients for the fryer are not done	The basket has been overfilled 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. to the required temperature setting (see pg. 10).
The ingredients are fried unevenly in the fryer	Ingredients positioning or overflow	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.
Basket does not slide into the fryer properly	Overfilled basket	Do not fill the basket beyond the MAX fill indicator line.
White smoke comes out from the fryer	It is normal for white smoke to appear when prepping greasy ingredients	When frying greasy ingredients, 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 end food result.
	The basket is still greasy	Clean the air fryer properly after each use.
Fresh fries are fried unevenly in the fryer	Potatoes are not fresh	Use fresh potatoes and place them in the freezer for 30 minutes before air frying to help them stay firm during frying.
	Potatoes sticks have not been rinsed properly prior to frying	Make sure to rinse the potatoes sticks properly to remove the starch prior to frying.
Fries are not crispy	Oil and water in the fries	Potatoes sticks should be dry prior to adding oil.
		Add more oil for a crispier result.

If your **GoWISE USA Air Fryer** displays any Error Codes, please contact our Customer Care Team.

855-233-9199

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Live Chat at gowiseusa.com

M-F 8:30am - 4:00pm MST

WARRANTY

GoWISE USA warrants all products against defects in materials and workmanship for **one (1) year** effective from the date of purchase.

GoWISE USA will replace any products that are found to be defective due to manufacturer flaws based on eligibility. Refunds issued by GoWISE USA must be purchased directly from GoWISE USA and are only available to the original purchaser within the first 30 days. We do not issue refunds for items bought by thirdparty retailers.

This warranty extends only to personal use and does not extend to products that has been used for commercial, rental or any other use this product was not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. GoWISE USA is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety, use, or warnings included in the product packaging and manual.

This warranty only covers purchases within the 48 contiguous States of United States of America. For purchases made outside the 48 contiguous states, such as, AK, HI, PR or Canada; upon receipt of a proven defect by video or picture, we will replace the unit under the 1-year warranty, however the replacement will only ship to a freight forwarder or an address within the 48 contiguous United States. The consumer is responsible for arranging shipment outside of the 48 contiguous states.

GoWISE USA assumes no liability for damage caused using this product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

NOTE: General Warranty excludes refurbished / auction items.

WARRANTY

Additional 60-Days Warranty

You can extend your 1-year warranty by an additional 60 days. Log onto **[www.gowiseproducts.com/apps/ product-registration](http://www.gowiseproducts.com/apps/product-registration)** and register your product within the first 14 days of your purchase for the extended warranty.

DEFECTIVE PRODUCTS & RETURNS

If your product is defective within the 1-year warranty period, please email our Customer Care Team at support@gowiseusa.com. To expedite your issue, please provide at least 3 of the 4 items below:

1. Copy of the invoice, order information, or gift receipt showing the date of purchase
2. Serial number, usually found on a sticker located on the bottom on back of the unit
3. Picture or video of the issue or defect that you are experiencing
4. Shipping address information

Authorized Retailers:

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Bed Bath & Beyond

Jet.com

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- To ensure the 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.

USE PROMO CODE: **LIVewiseraF**

**10%
OFF**

YOUR NEXT **GoWISEUSA®** PURCHASE

