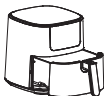
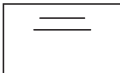

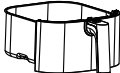


GENERAL MOBILE

GM Air Fryer



Packing list

(1) Proscenic air fryer 5L x1		
(3) Quick guide x1		(4) User Manual x1 
(5) Frying basket x1		

Specifications of product

Rated power supply (EU)	AC 220V–240V, 50/60Hz
Rated power	1500W
Rated Capacity	5L
Temperature range	75–200° C
Timing range	1–60 Minutes (dry fruit is 1-24h)
Weight	5.5KG

Important guarantee

Warning

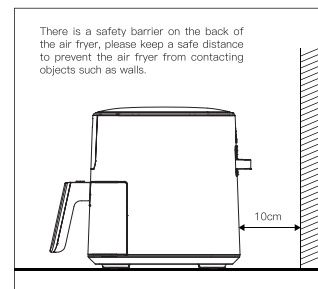
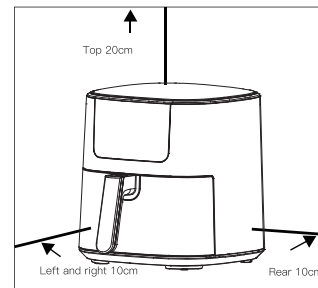
Before operating the device, read all instructions and safety and warnings. Any failure to follow these safety measures and instructions may result in personal injury or property damage.

To avoid electric shock, check if the voltage in your home matches the voltage on the appliance. Always use a grounded socket. Do not use adapters or extension cords.

To avoid fire hazard, remove all packaging from the air fryer including all temporary labels.

Safety and precautions

1. Place the air fryer in a dry environment. This product is for home use only, do not use it outdoors.
2. To avoid contamination of furniture by fumes or fire caused by heat during operation of the product, please keep a certain distance from walls and cabinets.
3. Please place the air fryer on a flat surface with heat insulation. Keep the air fryer at least 10cm or 4inch away from the wall and the surface to ensure air circulation.
4. Do not place the air fryer near flammable materials or heat sources, and keep it away from curtains and other similar items to avoid fire.
5. WARNING: Do not immerse the wire, plug or body in water or other liquids to prevent electric shock.
6. Avoid the power cord entangled with the body, and do not contact with other hot bodies such as high-temperature gas, electric heaters, heating lamps, or heating appliances.
7. NEVER pull the power cord. You need to move the air fryer before unplugging, and use both hands to move the air fryer.
8. Do not move the air fryer when there is oil with high heat or other liquid inside the air fryer.
9. When using the air fryer, the product should not be covered with flammable items (such as cloth, paper, plastic, etc.). Do not store such items in the air fryer to avoid fire hazards.



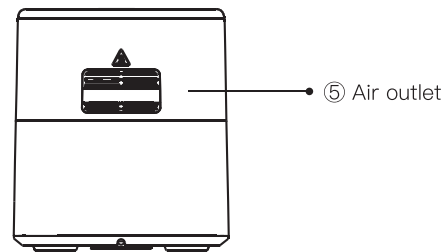
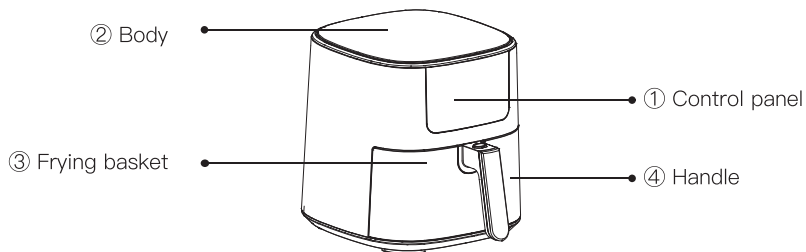
10. To avoid fire or injury, user should correctly use the supporting accessories provided by the manufacturer. Do not put accessories not provided by the manufacturer in the product, or use accessories not recommended by the manufacturer.
11. When putting in or taking out food, wear gloves with thermal protection and insulation.
12. Do not touch the outer surface of the air fryer when it is hot during or after use.
13. When the air fryer is in operation, use only the knob or handle to avoid burns.
14. When cleaning the air fryer, unplug it from the power socket and wait until it cools down to room temperature.
15. Use a soft, damp cloth to clean the air fryer. To prevent damage, do not use sharp cleaning instruments.
16. Never allow children to operate the product. The air fryer should be placed out of the reach of children. Do not let the disabled and the elderly use it alone.
17. Never use the air fryer for other purposes than heating or defrosting food.
18. Warning: To avoid fire, never place any objects on the top of the air fryer when it is operating.
19. Warning: Never heat the closed container in the air fryer to avoid explosion.
20. After using the air fryer or when it is not used for a long time, turn it off and unplug the power plug. This product cannot be operated with an external timer or remote-control system.
21. When using this product, if the circuit is overloaded, the air fryer may not work properly. There should be a separate line for the air fryer.
22. When heating food, leave enough space in the container to prevent the liquid from boiling and pouring. When using glass or metal containers, be careful to prevent danger or burns.
23. If the power cord is damaged, it must be replaced by professionals in the manufacturer's maintenance department or similar departments to avoid danger.

Warning : High temperature!



Warning: The accessible parts may become hot during use. It should be kept out of reach of children. The product generates heat during operation, and the temperature of the heating element in the air fryer is very high. The outer surface of the air fryer with the “High Temperature Caution” logo will become hot during use. For a period of time after the end of operation, the temperature of the outer surface may remain very high for some time. DO NOT touch it or move it.

Introduction of the product



Instructions


Before first use

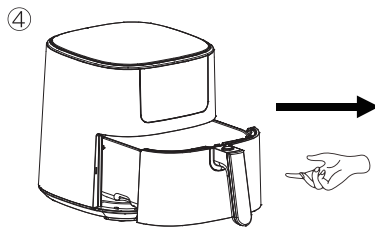
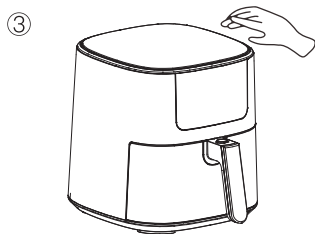
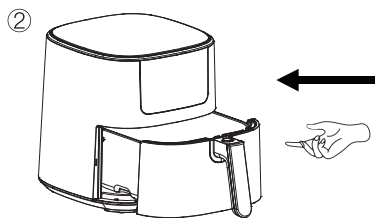
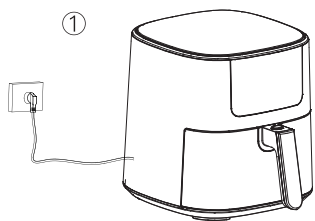
Warning!

* Check whether the voltage of your home matches the voltage on the appliance.

* Remove all packaging of the air fryer, including all temporary labels.

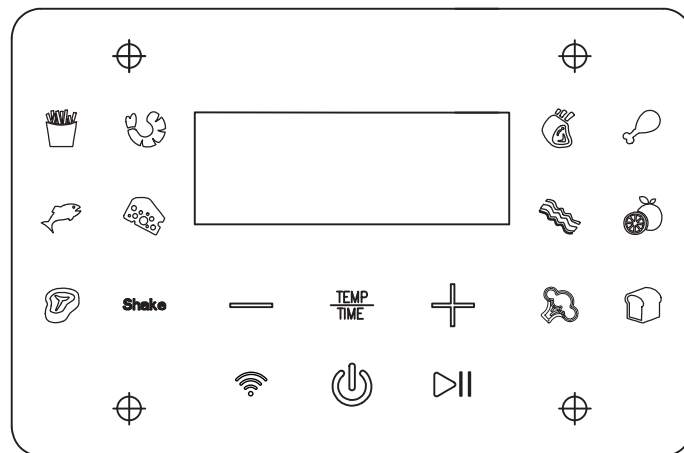
* To avoid burns, wear heat-insulating gloves when taking out food.




When using it for the first time, touch the recipe and select “”, adjust the temperature to the highest and the time to more than 15 minutes. Turn off the frying basket and start the program for empty roasting. After cooking, open the frying basket to exhaust oily smoke. Because of the protective coating against salt corrosion on the heating tubes, it is normal that there may be an odour or soot on first use.





- ① Plug in the power supply and pay attention to the placement position to keep a distance of at least 10cm or 4inch from the surrounding walls or furniture. (Picture 1)
- ② Put the ingredients on the baking tray or other related accessories, put them into the cavity of the air fryer and close the door (Picture 2)
- ③ According to the recipe shown on the operation panel, touch to select the corresponding one. You can also adjust the time and temperature according to personal preference and touch to start cooking. (Picture 3)
- ④ Take out the food after cooking. Be careful of the burning. After taking out the food, turn off the power of the air fryer. (Picture 4)

Operation panel



① 	Turn the air fryer on or off
② 	Start or pause cooking
③ 	<ul style="list-style-type: none"> · Not connected off function · Flashing during connection · Connected always on * Note: Indicates the configuration status of APP.




④ Shake	When the food needs to be turned over,the icon Shake will flash.
⑤ Recipe	11 smart recipe programs to automatically control cooking time and temperature
⑥ 	Press to adjust temperature or time,long press to quickly adjust temperature or time.
⑦ 	Display show temperature or Time












Cooking of the food

Cooking

Attention:

- Do not place any objects on the top of the air fryer. Otherwise, it will disturb the airflow and affect the cooking effect.
- The air fryer is not an oil air fryer. Do not pour cooking oil, frying fat or any other liquid into the air fryer.
- Be careful of hot steam when removing food from the air fryer.
- The time (1–60 minutes) and temperature (70–200° C).
- Actual cooking results may vary. Please refer to the frying guide and recipe to master and customize preset method.

1. Connect to power supply, press “” to start the program.
2. Press any “**Recipe**” button. The display will show the preset temperature and time of the current recipe. See the table below for details.
3. Press the “” button to set the temperature or time.
4. Press the  button to start cooking.
5. The air fryer will beep after it finishes cooking.

Recipes	Temperature (°C)	Temperature range	Time range	Time (min)	supplementary functions
Default	190	70~200°C	01~60min	15	
	200	70~200°C	01~60min	22	shake
	160	70~200°C	01~60min	8	
	200	70~200°C	01~60min	25	
	180	70~200°C	01~60min	20	shake
	200	70~200°C	01~60min	10	
	170	70~200°C	01~60min	3	
	160	70~200°C	01~60min	8	
	70	70~200°C	1-24h	5h	
	200	70~200°C	01~60min	12	
	150	70~200°C	01~60min	10	shake
	190	70~200°C	01~60min	3	

Turning food

How to turn the food over :

1. During the frying process, remove the food from the air fryer and turn or mix the food.
2. Place the bakeware on a heat-resistant support or surface.
3. Use tongs to mix or turn the food.

Note:

After opening the frying basket, the air fryer will automatically suspend the frying operation. For safety, the display will be temporarily turned off, until the frying basket is closed. The frying operation will automatically restart. Do not turn for more than 30 seconds, as the air fryer may cool down quickly.

Foods that need to be turned:

- Small ingredients stacked together, such as French fries or chicken fillets, which usually need to be shaken.
- If it is not shaken, these foods may not become crispy or will not be cooked evenly.
- You can turn other foods, such as steak, to ensure even browning.

Turning time and times :

- Shake or flip the food once during frying, and if necessary, shake or flip more times.
- Some presets are with a “shake reminder” function (see the section of “Cooking”).

Reminder to turn:

- The “Shaking reminder” will beep to remind you, and a flashing “ **Shake** ” will appear on the screen.
- If you do not open the door to take out the food, the “Shaking Reminder” will beep again after 1 minute, and the display will show “ **Shake** ”.
- After opening the door to take out the food, the shaking reminder will stop and the **Shake** will go out.

Cooking guide

Overfilled:

1. If there is too much food, it will be cooked unevenly.

Use of oil:

1. Apply a small amount of cooking oil to increase the crispness of food. Do not exceed 30 ml of oil.
2. A small amount of cooking oil can be evenly spread on the surface of all foods by spraying.

Tips on cooking and frying food:

1. You can cook in the air fryer all ingredients such as frozen foods that can be baked in the air fryer.
2. If you want to make cakes, handmade pies or any stuffed or mushy delicacies, place the ingredients in a heat-resistant container and then put them in the baking tray.
3. Cooking high-fat food will cause fat to drip to the bottom of the air fryer. Pour off the remaining oil after frying.
4. Marinated foods produce splashes and excessive smoke. Therefore, tap to absorb the water before frying.

Troubleshooting

Serial number	Error	Possible effective solutions
1	The product has a lot of oily smoke when it is fried	<ul style="list-style-type: none"> • Pour off the oil from the fryer and continue to use
2	The food is not fully fried	<ul style="list-style-type: none"> • Appropriately reduce the amount of food. If the food is overfilled, the frying temperature will be insufficient. • Increase the frying temperature or extend the frying time.
3	The food is not cooked evenly	<ul style="list-style-type: none"> • Stir or turn food that has been stacked or stuck together during frying (see “Turning food” on page 11).
4	The food after cooking is not crispy enough	<ul style="list-style-type: none"> • Spraying or brushing a small amount of oil on the food will improve the crispness (see “Frying instructions” on page 12) .
5	The fries are not cooked properly	<ul style="list-style-type: none"> • See “Fries” on page 12.
6	The air fryer cannot be turned on	<ul style="list-style-type: none"> • Plug in the power supply correctly. • Close the basket.
7	The air fryer smells of plastic	<ul style="list-style-type: none"> • It may smell of plastic when it is first used, which is normal. Please follow the instructions in “Before First Use” (page 5) to remove the smell of plastic.
8	When the power is on, E2 is displayed	<ul style="list-style-type: none"> • Unplug the power and turn it on again, if E2 is still displayed, contact the manufacturer for repair.
9	In standby mode, E2 is displayed	<ul style="list-style-type: none"> • Unplug the power and turn it on again, if E2 is still displayed, contact the manufacturer for repair.
10	Under working conditions, E1 is displayed	<ul style="list-style-type: none"> • Unplug the power and turn it on again, if E2 is still displayed, contact the manufacturer for repair.
11	APP connection failed	<ul style="list-style-type: none"> • Please select 2.4GHz WiFi signal in the phone settings before app pairing. • Reconnect to the app after entering the correct WiFi password. • Please check whether the router is configured correctly.

Cleaning and maintenance

This product should be used regularly to maintain the appliance in good working conditions. If not used for a long period of time, please keep this product in a dry and ventilated place to prevent it from getting damp. Store the device in the correct combination for next use.

1. Please wash the equipment carefully to keep it tidy. If you do not use it for a long time, please unplug it and clean it after cooling down.
2. Use a special kitchen cleaner (for dishes and cooking utensils) and a soft sponge or rag.
3. Please do not use a diluent, scouring powder, bleaching powder, metal spatula, nylon brush, etc. or other corrosive cleaning products to clean the device, this can prevent damaging the baking tray and other accessories.
4. Please do not put the main unit into a dishwasher, dryer, etc.
5. Please do not excessively scrub the main outer case, empty frying pan, drip pan and baking tray to avoid wear and tear.
6. Please do not immerse the the body of the product in water or pour water on it.

Cleaning of parts

1. Soak in warm water for a while if there is any dirt attached.
2. Use a sponge to wash in diluted detergent solution or warm water, and rinse with water.
3. The baking tray, drip pan, etc.can be soaked in hot water and then washed, or washed in the dishwasher.
4. Wipe off the water with a dry cloth and allow to dry well.
5. Do not wipe the heating tube randomly. If the metal heating tube is not used for a long time, please use a small amount of cooking oil to gently wipe the surface of the heating tube.

Cleaning of the main body

1. When cleaning the outer case of the main unit, first soak the cloth in the diluted detergent solution, wring it out and wipe the main body. Wipe off the remaining detergent and moisture with a dry cloth.
2. When cleaning the inside of the main body, you must unplug the power supply and wipe it with a dry paper towel or dry cloth after the whole equipment has cooled down.