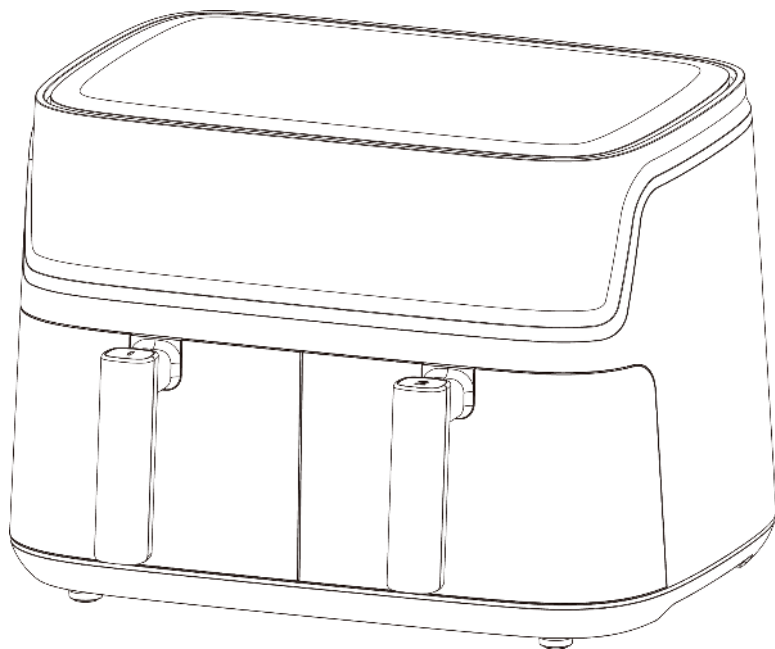


George.  
home



**GHAFN121B4C**

User Guide

**GH Dual Drawer  
Air Fryer 10L**

220-240V~50/60Hz, 2570-3040W

**IMPORTANT: RETAIN FOR FUTURE REFERENCE**



# About this guide

We've written this manual to help you get the most from your Air fryer. Please keep hold of it for future reference.

## WARNINGS:

**THIS PRODUCT WAS DESIGNED AND MANUFACTURED TO MEET STRICT QUALITY AND SAFETY STANDARDS. THERE ARE, HOWEVER, SOME OPERATIONAL PRECAUTIONS THAT YOU SHOULD BE AWARE OF.**



**CAUTION: HOT SURFACE, THAT SURFACE IS LIABLE TO GET HOT DURING USE. DO NOT TOUCH THE FRYER BODY. ONLY USE THE HANDLES AND KNOBS.**

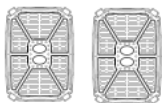
- 1. READ ALL INSTRUCTIONS IN THIS MANUAL TO ENSURE YOU GET THE BEST OUT OF YOUR PRODUCT.**
- For household use only. Only use this appliance for its intended purpose as described in this manual. This appliance is only suitable for domestic use and is not designed for commercial use.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.
- It is not recommend allowing children to operate this appliance.

6. Before connecting the air fryer to the power, check the voltage shown on the appliance corresponds with the voltage for the mains supply of the country you are in. If it doesn't, contact your local store.
7. Please don't dismantle. If a fault occurs, have the air fryer inspected in a qualified repair shop or return to us at ASDA.
8. Remove all packaging prior to use. Inspect the product for any damage before use. If damage is found, notify ASDA to exchange the product.
9. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.
10. Do not use if the appliance, cord or plug is damaged.
11. The cord shouldn't hang over the edge of a table or counter, or touch a hot surface.
12. To avoid fire, electric shock or injury, never immerse the air fryer, cord or plug in water or liquid. Do not use with wet hands.
13. Always place on a firm, level, heat-resistant surface, out of the reach of children.
14. Do not place the appliance against a wall or another appliance. Leave at least 10cm (4") free space at the back, top and sides of the appliance. Do not place anything on top of the appliance.
15. Do not place the appliance on or near a hot gas or electric stove, electric cooking plates or in a heated oven.
16. Do not place near flammable materials such as tablecloths, curtains or blinds.
17. Keep appliances out of direct sunlight.
18. The appliance is not intended to be operated by means of an external timer or separate remote control system.

19. Do not leave the air fryer unattended when in use.
20. Regarding the instructions for cleaning surfaces in contact with food, please refer to the chapter 'Cleaning'.
21. Always turn off the air fryer and unplug at the mains socket after use.
22. Allow the appliance to cool down for at least 30 minutes before cleaning or storing.
23. During air frying, hot steam is released from air vents. Keep hands and face at a safe distance from the air vents. Also take care when removing the basket drawer from the fryer as steam will be released.
24. Surfaces of the air fryer will become hot when in use. Take care to only touch the handle or buttons.
25. Do not cover the air inlet or outlet areas whilst the appliance is operating.
26. Only put food to be fried into the basket. Do not place any food into the main body of the appliance.
27. Do not place oil in the basket drawer as this may cause a fire hazard.
28. Do not overfill the basket.
29. After removing the basket drawer from the appliance, leave to rest on a heat resistant surface for 30 seconds.
30. Do not move the appliance whilst in operation.
31. Always ensure the basket drawer is fully closed before operating.
32. Do not move the appliance whilst it's operating.
33. Environmental information. If at anytime in the future you should need to dispose of this product, please note that, in the UK, waste electrical products/batteries should not be disposed of with household waste.
34. This appliance is intended to be used in household and similar applications such as
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
35. The power consumption is 0.3W in the off mode. The period after which the equipment reaches automatic off mode is 3 minutes.

# What's in the box

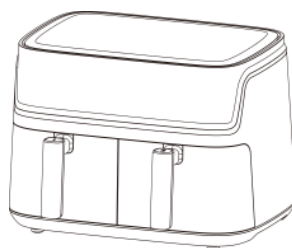
Grill



Frying basket



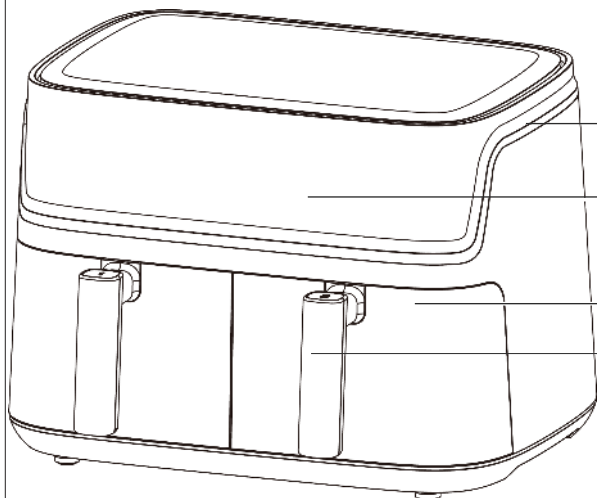
Air fryer



User Guide



# Features

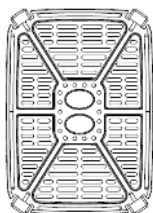


Main Body

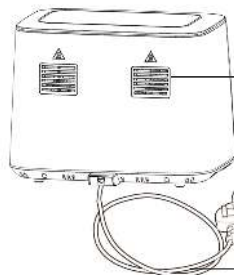
Control Panel

Frying Basket

Handle



GRILL



Heated air vent

Plug

Cord

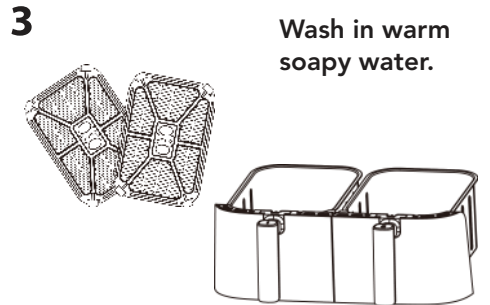
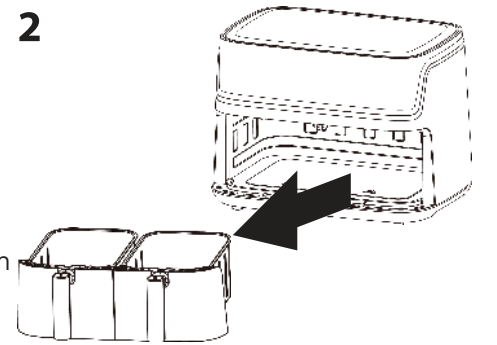
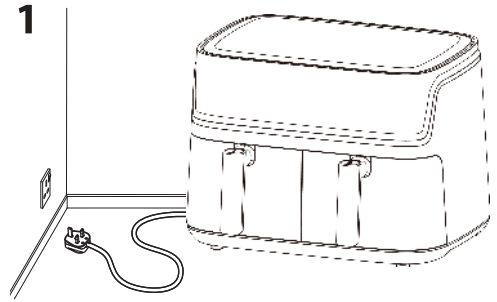
# Cleaning

Before using your air fryer for the first time you will need to clean it to remove any residue from manufacturing:

1. Place your air fryer on a stable level heat resistant surface within easy reach of a mains socket.  
Leave approximately 10 cm of free space around the fryer.
2. Pull the frying basket out of the fryer.
3. Wash the frying basket and grill in warm soapy water. Rinse them and dry with a soft cloth. The frying basket and grill can also be cleaned in dishwasher.
4. Wipe the inside surface of the air fryer with a soft damp cloth then wipe dry with a dry cloth. Do not wipe the heating element.

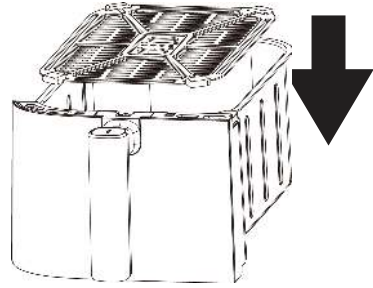
**IMPORTANT: NEVER** immerse the air fryer, power cord or plug in water or any liquid. Never use abrasive cleaning agents on any parts of the air fryer.

**IMPORTANT:** Ensure the frying basket is fully dried after cleaning, before placing back into the air fryer body.

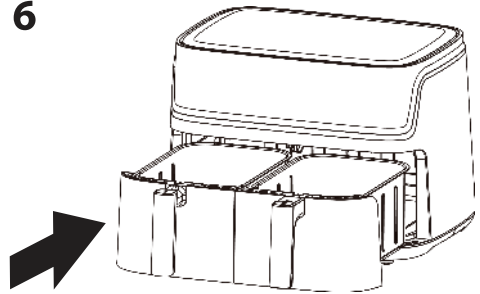


5. Slot the Grill into the frying basket and push down until it is resting on the ledge in the bottom of the frying basket.
6. Slot the frying basket back into the air fryer. Push inwards until it locks in place with a 'Click'.
7. Wipe the outside of the air fryer with a soft damp cloth then dry.
8. Your air fryer is now ready for use.

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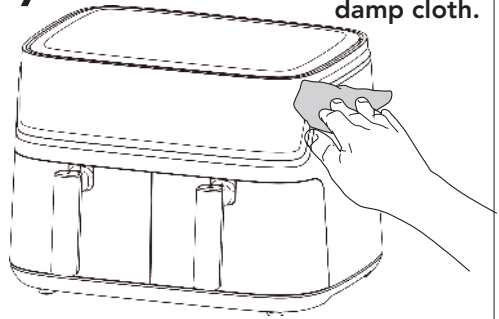


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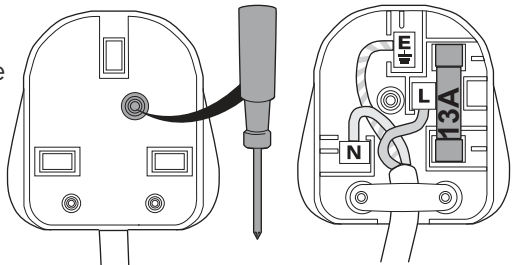
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Wipe with a damp cloth.



## Changing the fuse

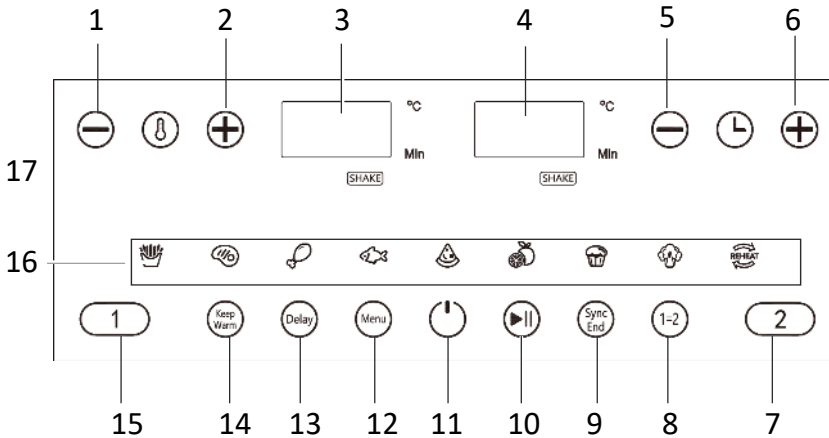
1. Undo the screw in the middle of the plug using an appropriate screw driver. Remove the fuse from the plug and replace with a 13 amp fuse.
2. Replace the cover.  
**WARNING:** Only use a 13 amp fuse.



# Using your air fryer

**IMPORTANT:** When using your air fryer for the first time there may be a slight odour. This is normal for a new cooking appliance, we recommend operating the appliance at the maximum temperature setting for 10 minutes before adding food.

## control panel



Button / Display	Function / Display
1	Decrease temperature
2	Increase temperature
3	Display of temperature (°C) and cooking time (min.) of frying basket 1
4	Display of temperature (°C) and cooking time (min.) of frying basket 2
5	Decrease cooking time
6	Increase cooking time
7	Preselection of frying basket 2
8	1=2 process copy function
9	Sync End function
10	Start/Pause
11	On/Off
12	Preset menu select button
13	Delay function
14	Keep warm function
15	Preselection of frying basket 1

Button / Display	Function / Display
16	Preset menu icons, NOT buttons
17	Shake reminder



- By pressing the Start/pause button **10** or pulling out a frying basket you can interrupt the cooking process at any time.
- By pressing and holding the on/off button **11** you can stop the cooking process and switch off the product.

1. Connect the power plug to the mains.  
*A beep sounds and all the elements of the control panel light up for several seconds. The On/Off button **11** then lights up in red.*
2. Press the On/Off button **11**.  
*A beep sounds, the function keys and symbols on the control panel light up. The displays **3** and **4** show "---".*

The following operation is described for the left frying basket (frying basket 1).

A beep sounds each time the button is pressed.

3. Pull the frying basket 1 out of the housing by the handle .
4. Fill the frying basket with the food to be prepared.
5. Slide the frying basket into the housing.
6. Press the button **15** to activate the setting for the frying basket 1.  
*The button **15** flashes. The display **3** shows the temperature and cooking time alternately.*
7. Press the Menu button **12**.  
*The preset menu icon **16** flashes and the display **3** shows the temperature and cooking time alternately.*
8. Select the desired menu by pressing the Menu button **12**(proceeding from left to right).  
*The selected menu icon flashes on the control panel.  
The display **3** alternately shows the stored temperature and preparation time.*

You can adjust the temperature and time if necessary. Determine the required cooking time for the respective ingredient (see chapter "Manual temperature and time setting").

9. Press the button **10**.

*The cooking process starts. The display **3** shows the temperature and the remaining cooking time alternately.*

*The control panel shows the symbol of the selected cooking menu and the functions that can be used.*

---

**Note:** Shake reminder **17** lights up with 5 beeps on the halfway cooking process for the preset menu with \*. If self adjust the preset cooking time to less than 10min, then this function will not start

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10. Pull out the frying basket, shake it or turn it, the cooking process will be pause. Meanwhile the display **3 or 4** will show **Out** to inform the frying basket is not in cooking position. If you do not shake or turn, the cooking process will be continued after 5 beeps and shake reminder **17** keeps lighting up till cooking finished .
11. Push the frying basket back into the housing.  
*The cooking process continues automatically.*  
*The shaking reminder **17** goes out.*  
*The cooking process end up with a long beep(about 5 seconds will be heard), Fan will continue work for extra 10 seconds.*
12. Remove the frying basket.
13. Disconnect the product from the mains when all operating sounds (hot air blower running) have stopped.

## Manual temperature and time setting

You can set the cooking time and temperature manually. This is also possible during the cooking process.

- Press the buttons **15** or **7** for selecting baskets.
- Press the buttons **1** or **2** to set the temperature in 5 °C steps.
- Press the buttons **5** or **6** to set the cooking time in 1 minute steps.

## Cooking times, temperatures and quantities

These additional cooking times, temperatures and quantities are only indicative. They may vary depending on the nature of the food being cooked.

Menu	Quantity (g)	Time (min.)	Temperature (°C)
French fries *	800	22	200
Steak *	500	12	200
Chicken leg *	200	25	190
Fish *	500	15	195
Pizza	200	8	190

Meun	Quantity (g)	Time (min.)	Temperature (°C)
Fruits dehydrate	300	120	60
Muffin	300	30	160
Cauliflower ✖	200	12	190
Reheat		12	175

## Additional functions

### Keep Warm

Press the button **14** to keep the food warm after finish cooking.

*The keep warm pre-setting temperature 65 °C, time 15mins*

### Match function

1. Press the button **8**.

*The button 8 flashes.*

*Subsequent settings (cooking time, etc.) are made synchronously for both frying baskets.*

### Sync End function

1. Make the settings for the cooking process of both frying baskets.

2. Press the button **9**.

*The button 9 flashes.*

3. Start the cooking process, and end at the same time for both frying baskets.

*This function ensures that both cooking processes end at the same time by first starting the longer one and then starting the shorter one to make the remaining cooking time is identical.*

### Delay function

1. Select the desired cooking process.

2. Press the button **13**.

*The button 13 flashes and shows "90 min".*



3. Use the buttons **5** and **6** to set the start delay between 10 and 900 minutes. Press to set in 10-minute steps, press and hold to set in 30-minute steps.

4. Start the cooking process.

*The delay function ensures that the cooking process does not start until the delay time has elapsed.*

### Basket out mode

1. During cooking, pull out one of the basket, air fryer will stop working and the display 3 or 4 will show Out.

2. If the basket inserted back within 90 seconds, unit will work at original settings.
3. If the basket inserted back after 90 seconds but within 5 min, both baskets keep to work at original settings, but  9 and  8 function will be inactivated.
4. If any basket or both baskets is (are) not inserted back after 5 mins, the side without basket will enter standby mode. The one with basket will keep working.

## Troubleshooting

In the event of faults that you cannot rectify yourself, contact our technical help line. You will find the contact details in this manual.

Problem	Possible cause	Troubleshooting
The product does not work.	The power plug is not connected to a power outlet.	Connect the product to a properly installed power outlet.
	There are no temperature and preparation time.	Adjust the temperature and preparation time.
The food is undercooked.	The filling quantity is too high.	Fill the frying basket with small pieces. Smaller pieces cook more evenly.
The food is not cooked evenly.	Food is too close together.	Shake the frying basket to distribute the food evenly. Some food needs to be shaken halfway the cooking process
The fried food is not crispy enough.	You have used unsuitable food for the product.	Use oven-safe or lightly greased snacks for crispier results.
The frying basket cannot be fully inserted into the product.	The frying basket is overfilled.	Reduce the filling quantity.
White smoke in the product.	The food is greasy.	The fat creates more heat - this does not affect the product or the cooking result.
	Product parts still have fat residues from the previous cooking process.	Fat residues burn in the cooking process. Clean the product parts after each use.
Fresh French fries are not fried evenly.	The potato sticks have not been soaked sufficiently.	Place the potato sticks in cold water for about ½ hour so that the starch can escape. Dry them with kitchen paper before filling.
	The potato variety is not suitable for deep frying.	

## Tips

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- A larger amount of ingredients only requires a slightly longer cooking time, a smaller amount of ingredients only requires a slightly shorter cooking time.
- Shaking smaller ingredients halfway through the cooking time improves the end result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes for a crispy result. Fry your ingredients in the air fryer within a few minutes after you added the oil.
- Do not cook extremely greasy ingredients in the air fryer.
- Snacks that can be cooked in an oven can also be cooked in the air fryer
- The optimal amount for cooking crispy fries is approximately 500 grams each fryer basket.
- Use pre-made dough to prepare filled snacks quickly and easily. Pre-made dough also requires a shorter cooking time than home-made dough.
- Place a baking tin or oven dish in the air 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. To reheat food, set the temperature to 150°C for up to 10 minutes.

# **100 DAY SATISFACTION GUARANTEE**

If for any reason you're not completely satisfied with our product, return it within 100 days with your proof of purchase, and we'll give you an exchange or a refund.

UK Mainland stores only.

Excludes franchises.

The guarantee excludes flat pack furniture, which can't be returned if it has been partly or fully assembled unless faulty or mis-described.

Also excludes mattresses, which can't be returned for hygiene reasons once used, unless faulty or mis-described.

# **Need something else?**

**www.GEORGE.com**

We have a wide range of accessories and other products that can be ordered direct to your door.

For PDF copy of this manual please scan QR code and search for model number



**ASDA**  
technical support  
0333 600 7700

## **Customer services information**

If you have any problems, or just need some advice or more information on your product, then don't hesitate to contact customer services at the telephone number or address shown opposite. N.B. When calling or writing please have your product site code handy.

## **Call**

**0800 952 0101**

## **Write**

ASDA, Leeds LS11 5AD.

Product name: **GHAFN121B4C  
GH Dual Drawer Air Fryer 10L**

Product site code: **15A.06.24.180**



To qualify for the 2 year warranty the appliance must have been used according to the manufacturer's instructions. For example kettles should have been regularly de-scaled.

If your appliance stops working or develops a fault then return it to your nearest store and we will happily replace or refund the item, with exception of the below exclusions:

#### EXCLUSIONS

ASDA shall not be liable to replace goods under the terms of the warranty where:

1. The fault has been caused or is attributable to accidental use, misuse, negligent use or use contrary to the user manual's recommendations or where the fault has been caused by power surges or damage caused in transit.
2. The appliance has been used on a voltage supply other than that described on the product rating label.
3. Repairs have been attempted by persons other than our service staff (or authorised dealer).
4. Where the appliance has been used for hire purposes or non-domestic use.
5. ASDA are not liable to carry out any type of servicing work, under the warranty.

This warranty does not confer any rights other than those expressly set out above and does not cover any claims for consequential loss or damage. This warranty is offered as an additional benefit and does not affect your statutory rights as a consumer.

If for any reason this item is replaced during the 2 year warranty period, the warranty on the new item will be calculated from original purchase date. It is vital to retain your original proof of purchase to indicate the date of initial purchase.

## Copyright

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Specifications are subject to change without notice

Manufactured for:  
ASDA, Leeds LS11 5AD/ASDA, Antrim BT41 4GY

## Disposal

This symbol on the product or in the instructions means that your electrical and electronic equipment should be disposed at the end of its life separately from your household waste. There are separate collection systems for recycling in the EU.

For more information, please contact the local authority or your retailer where you purchased the product.

