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Galanz

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Galanz

MODEL: GLAF05RDRM15
RETRO AIR FRYER USER MANUAL



Thank you for purchasing a Galanz product. Please read this manual carefully for correct usage and safety, and keep for future reference. For service, support and warranty information, call 800-562-0738.

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IMPORTANT SAFETY INSTRUCTIONS

1

READ ALL INSTRUCTIONS BEFORE USING YOUR GALANZ RETRO AIR FRYER.

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Read all instructions.
- Remove all bags and packaging from the appliance before use.
- Make sure the appliance is cleaned thoroughly before using.
- Never leave the appliance unattended when in use.
- Do not use the appliance for other than its intended use.
- For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children.
- During air frying, make sure all ingredients are kept in the pot above the air fry tray.
- Do not cover the Air Inlet or the Air Outlet when the appliance is functioning.
- Do not place the appliance directly against a wall or against other appliances. Leave at least 6 inches of free space surrounding the appliance.
- Do not place anything on top of the appliance.
- 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 openings. Be careful of hot steam and air when you remove the pot from the appliance.
- Immediately unplug the appliance if you see dark smoke coming out of it. Wait for the smoke emission to stop before you remove the pot from the appliance.
- The appliance requires approximately 30 minutes to cool down before you can safely handle or clean it.

- This appliance has a built-in timer and will automatically shut off when the Timer has finished. You can manually switch the appliance off by turning the Timer counterclockwise to zero.
- Do not operate this appliance with a damaged cord, damaged plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact.
- Do not place the appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as doing so can result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces or hang over the edges of tables or counters.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, and storing and when not in use.
- Improper use of the appliance can result in property damage or personal injury.
- Do not immerse the appliance in water or other liquids.
- Make sure that the voltage indicated on the appliance matches the local mains voltage. Always make sure that the plug is inserted into a grounded wall socket properly.

IMPORTANT SAFETY INSTRUCTIONS

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in 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.
- The power supply cord is short to reduce risk from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as high as the electrical rating of the appliance. 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 unintentionally.

SPECIFICATION

Model	GLAF05RDRM15
Power Consumption	120V, 60Hz
Watts	1500W
Capacity	4.8 Quart / 4.5 L
Product Weight	9.5 lbs / 4.3 kgs
Dimensions (DxWxH)	13.5 x 11.1 x 13.6 inches

HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

WHAT'S IN THE BOX

A.TEMPERATURE KNOB

Temperature ranges from 180-400 °F, allowing you to cook a variety of foods at the optimal temperature

B.TIMER KNOB

Timer ranges from 0 to 60 minutes and features an automatic shutoff for protection, giving you a perfect fry every time

C.AIR FRY TRAY

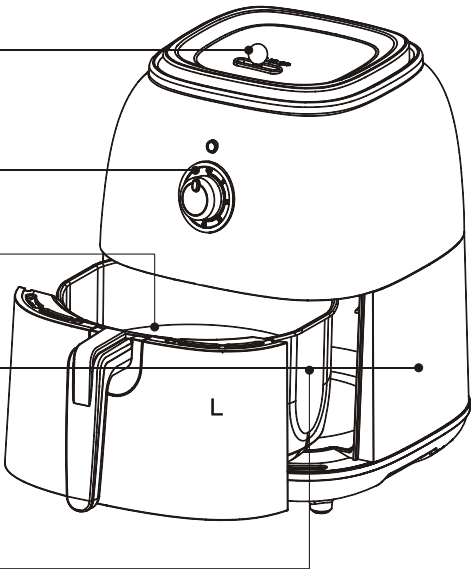
The air fry tray is Non stick , removable and dishwasher safe

D.MAIN UNIT

Retro red housing with sliver chrome is beautiful and classic

E.BASKET

Large 4.8-quart capacity allows you to cook an entire meal for the family or serve appetizers for a party



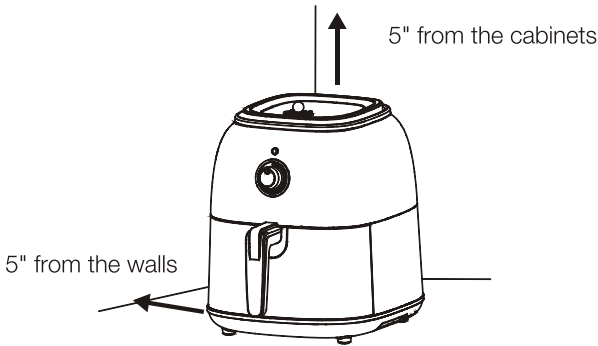
WHAT'S IN THE BOX

BEFORE FIRST USE

Before using your Retro air fryer for the first time, be sure to:

- **IMPORTANT:** Review all warnings in **IMPORTANT SAFETY INSTRUCTIONS.**
- Remove all packaging material from the appliance.
- Place the air fryer on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by steam (such as walls or cabinets).

- Pull the handle to remove the basket.
- Wash the basket and Air fry tray thoroughly, using either a dishwasher or a non-abrasive sponge.
- Wipe the inside and outside of the air fryer with a slightly moist cloth.
- Put the basket back inside the air fryer.

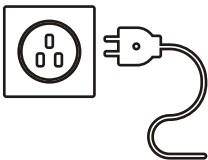


BEFORE FIRST USE

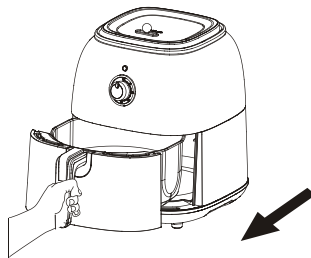
START USING YOUR AIR FRYER

HOW TO USE

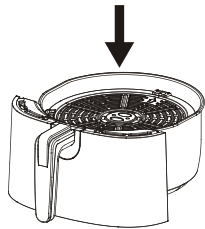
1. Connect the main plug into an earthed wall socket.



2. Carefully pull the basket out of the air fryer.

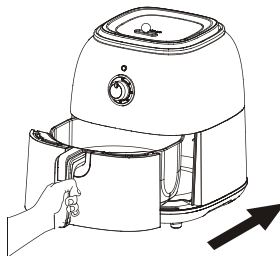


3. Put the ingredients in the air fry tray.

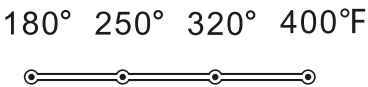


4. Slide the basket back into the air fryer.

CAUTION: Never use the basket without the air fry tray in it. Do not touch the basket during cooking or after use as it gets very hot. Only hold the basket by the handle.



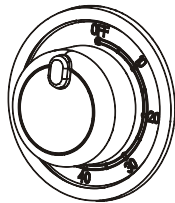
5. To switch on the temperature knob, Refer to the Temperature & Time Chart to determine the correct settings. Turn the Temperature Knob to your desired temperature setting.



START USING YOUR AIR FRYER

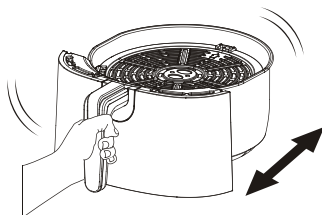
HOW TO USE

6. Determine the required preparation time for the ingredient. (Refer to temperature & time chart)

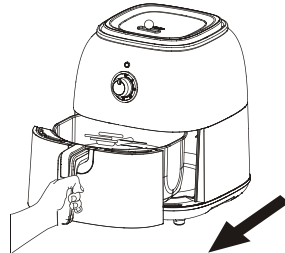


7. When you set the timer, the Air Fryer will automatically turn on. The Timer will begin to count down from the set time.

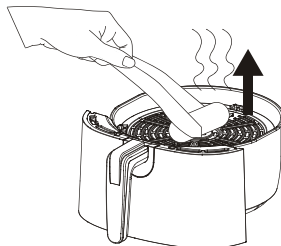
8. For even results, some foods require shaking halfway through the preparation time. See the Setting for recommendations.(Remove the basket from the appliance and shake it gently. Slide the basket back into the Air Fryer.)



9. When you hear the Timer ring, the preparation time has elapsed. Pull the basket out of the appliance and place it on a heat-resistant surface. Check if the food is done. If the food is not ready, simply slide the basket back into the appliance and set the Timer for a few extra minutes.



10. Empty the basket into a bowl or onto a plate. To remove the air fry tray, lift it out of the basket with a pair of tongs.



11. Allow the appliance to cool before cleaning it.

TEMPERATURE & TIME CHART

TEMPERATURE & TIME CHART

Please keep in mind that these temperatures and times are merely guidelines. Actual cooking times may vary depending on the size, shape, and amount of food. When air frying a new item always make sure that your food is cooked properly before cnsumption. According to the USDA, the safe internal temperature for poultry is 165°F and for beef is 160°F.

Foods	Min-max Amount (g)	Temperature (°F)	Time (min.)	Shake
Frozen Semi-prepared Fries	400-600	400	18-23	Shake
Frozen Homemade Fries	400-600	350	30-35	Shake
Thin Pizza	1/2 of 8 inch	350	8-10	
Thick Pizza	1/2 of 8 inch	350	13-15	
Vegetables	300-600	350	7-13	Shake
Steak	150	350	8-10	
A whole chicken	1020	400	28-32	
Chicken wings	/	380	15-18	
Frozen food	400	350	10-15	Shake
Bissuits	/	300	28-30	

TIPS & TRICKS

- A larger amount of ingredients only requires a slightly longer preparation time, a smaller amount of ingredients only requires a slightly shorter preparation time.
- Shaking smaller ingredients halfway through the preparation time to optimizes the final result and it can help to prevent unevenly fried ingredients.
- Add some oil if cooking fresh potatoes for a crispy result. Making your ingredients in the Hot-air fryer within a few minutes if you added the oil.
- Do not prepare extremely greasy ingredients such as sausages in the Hot-air fryer .
- Snacks that can be prepared in a oven can also be prepared in the Hot-air fryer
- Use pre-made dough to prepare filled snacks quickly and easily.
- Pre-made dough also requires a shorter preparation time than home-made dough.
- Place a baking tin or oven dish in the Hot-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 Hot-air fryer to reheat ingredients. To reheat ingredients, set the temperature to 320 ℉ for up to 10 minutes.

CARE & MAINTENANCE

CARE & MAINTENANCE

CLEANING

Your air fryer should be cleaned regularly for best performance and long service life. Always clean the air fryer basket after every use. **The pot and the non-stick coating basket. Do not use metal kitchen utensils or abrasive cleaning materials to clean them, as this may damage the non-stick coating.**

1. Unplug the air fryer. Allow it to cool completely before cleaning. Pull out the pot for faster cooling.
2. Wipe the outside of the air fryer with damp, soapy cloth.
3. The basket is dishwasher safe. You can also wash the baskets with hot, soapy water and a non-abrasive sponge, if necessary.
4. For stubborn grease on the air fry tray and pot: Add dishwashing liquid to the pot and soak in warm water for 15 minutes before rinsing.
5. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth.

Caution:
DO NOT IMMERSE THE APPLIANCE IN WATER OR ANY OTHER LIQUIDS.

6. Allow the appliance to cool and dry completely before storing or using.

STORAGE

Unplug your air fryer and let it cool to room temperature, then clean it before storing. Store the appliance in a clean, dry place. Never store appliance while it is hot or still plugged in. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break. This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any other servicing should be performed by an authorized service representative.

ENVIRONMENT

Do not throw away the appliance with the normal household waste when it is exhausted, but hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

TROUBLESHOOTING GUIDE

TROUBLESHOOTING GUIDE

Problem	Possible cause	Solution
The Hot-air fryer does not work.	The appliance is not plugged in.	Put the main plug in an earthed wall socket.
	You have not set the timer.	Turn the timer knob to the required preparation time.
The food is not done after the recommended time.	Too much food has been added to the Basket.	Use less food and cook in batches if necessary. Your food will also cook more evenly.
	The set temperature is too low.	Turn the Temperature Knob to the required temperature setting (see “Setting” chart).
	The preparation time is too short.	Turn the timer knob to the required preparation time .
Food is fried unevenly in the air fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see “Settings”).
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 crispier result.
The basket can not slide into the appliance properly.	There is too much food in the Basket.	Reduce your foods.
	The air fry tray is not placed in the basket correctly.	Push the air fry tray down into the basket.
White smoke comes out of the appliance.	You are preparing greasy ingredients.	When you cook 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.	Use fresh potatoes and make sure 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 crispier result.

PRODUCT WARRANTY

PRODUCT WARRANTY

This warranty applies to products sold by Galanz Americas in the U.S. This warranty is in lieu of any other warranty and expressly applies to the individual product only.

Galanz product is warrantied for one year following purchase for defects in material and workmanship. **Please save your receipt as proof of purchase is required to make a warranty claim.** During this warranty period, we will provide the replacement cost of this product, a replacement or the equivalent,or repair per our discretion.

The warranty cannot be transferred through resale, including the resale through a 3rd party unauthorized retailer and is only bestowed upon the original consumer purchaser upon purchase from an authorized retailer.

- This warranty does not cover and excludes damage or defects caused by:**
- Consumer misuse
 - Abuse
 - Neglect including the failure to clean and/or provide adequate regular maintenance as outlined in the user manual
 - Commercial use
 - Subjecting the product to any voltage outside the specified range
 - Loss of parts
 - The affixing of any attachments not provided with the product
 - Accident, or
 - Use in a manner not intended and outlined in the user manual.
 - Any subsequent damages caused by the above listed exclusions will not be covered and any claims determined to meet the

- above exclusions will be denied. All liability is limited to the purchase price and does not include any:
- Retail offered extended warranties
 - Tax
 - Other charges(including postage to send required materials)
 - Incidental and/or consequential damages associated with the product in question.

Every implied warranty, including any statutory warranty of merchantability or fitness for a particular purpose is disclaimed except to the extent prohibited by law, in which case such warranty is limited to the duration of this written warranty. This warranty gives you specific legal rights. You may have other legal rights that vary depending on where you live. Some states do not allow limitations on implied warranties or special, incidental, or consequential damaged, so the above limitations may not apply to you.

If you have a claim under this warranty, please call our Customer Service number: 1-800-562-0738.

For faster service, please have the model number, serial number, and receipt ready for the operator to assist you.

WARRANTY REGISTRATION

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Please mail this warranty card to address below within 30 days of purchase. Or you can register your product on line by going to www.galanz.com/us.

Galanz Americas, 55 Challenger Road, Suite 503, Ridgefield Park, NJ 07660.

PLEASE PRINT CLEARLY.

Name_____

Address_____

City_____State_____Zip_____

Phone_____Email_____

Model Number_____Serial Number_____

Purchase Location_____

You must attach a copy of your purchase receipt to validate your registration.