

# GoWISEUSA®

## Instruction Manual

ELECTRIC PROGRAMMABLE **TURBO** AIR FRYER  
GW22641/GW22642



[WWW.GOWISEPRODUCTS.COM](http://WWW.GOWISEPRODUCTS.COM)

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## Product Introduction

GoWISE USA would like to introduce the GW22641(black), and GW22642(green) Air Fryer with Rapid Air Technology and Rotisserie feature. Rapid Air Technology is a new technique for preparing food that usually needs to be submerged in oil and fried. It works by circulating hot air around the pot. The best part about this air fryer is that it heats food in all directions, using very little to no oil at all. This air fryer has a 10.5 quart capacity and a cooking time up to 1 hour. It features a wide temperature range of 120°F - 450°F, and a 10 hour delay time. With the various accessories and rotisserie feature, the cooking possibilities are endless.

## Important Safeguards

1. READ THE MANUAL.
2. Keep the box and packing material for storage.
3. Do not immerse the cord, plug, or any part of the appliance in water or any other liquids to avoid electric shock.
4. Do not leave the appliance unattended while it is operating.
5. This cooking unit should be operated on its own electrical circuit. If the electrical circuit is overloaded with other appliances, it may not work properly.
6. Do not fill the pot with oil.
7. Do not touch the inside of the appliance while it is operating.
8. Do not use the appliance if there is any damage to the plug, main cord, or other parts.
9. Do not go to any unauthorized person to replace or fix the appliance.
10. Keep the main cord away from hot surfaces.
11. Do not plug in the appliance or use the appliance with wet hands.
12. Make sure that the appliance is plugged into the wall socket properly.
13. Make sure that the appliance is out of reach of children, especially when the fryer is operating.
14. Do not connect the appliance to an external timer switch.
15. Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
16. Do not place the appliance against a wall or any other appliances. Leave at least 5 inches of free space on the back, sides, and above the appliance.
17. Do not place anything on top of the appliance.
18. Do not use the appliance for any other purposes other than described in this manual.
19. Do not place near hot gas, electric burner or in a heated oven.
20. 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 from the appliance. Any accessible surface may become hot during use.

(continued on next page)

## Important Safeguards(continued)

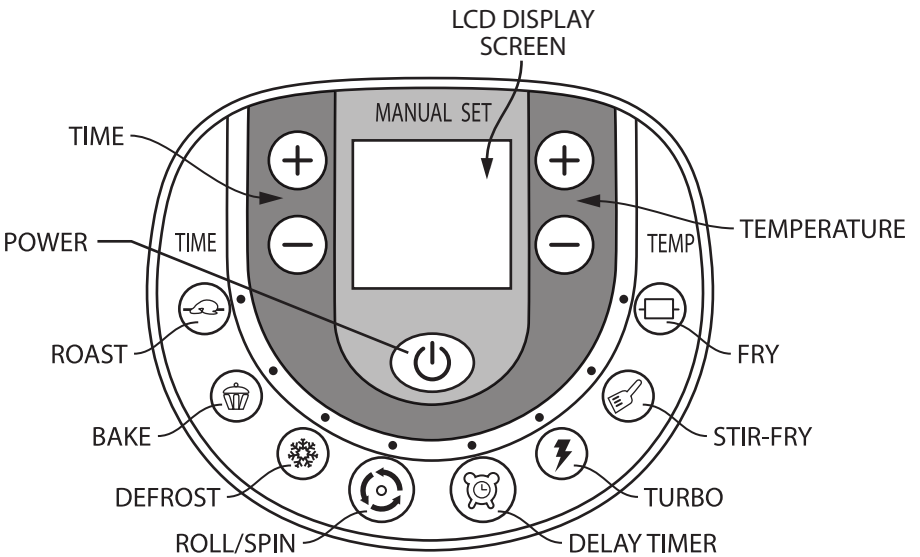
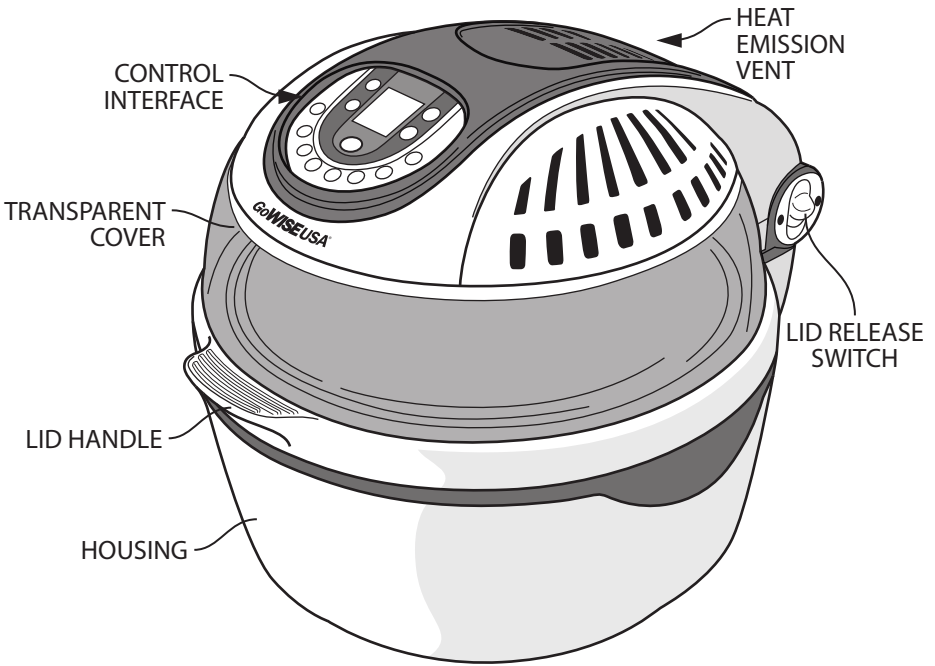
21. Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the pan from the appliance.
22. Ensure that the appliance is placed on a horizontal, even, and stable surface.
23. This appliance is designed for household use only. It is not safe to use in environments such as staff kitchens, farms, motels, and other non-residential environments.
24. The warranty is void if the appliance is used for professional or semi-professional purposes, or it is not used according to instructions.
25. Always wait 30 minutes for the appliance to cool down before handling or cleaning it.

## Electromagnetic Fields(EMF)

This GoWISE USA air fryer complies with all standards regarding Electro-magnetic fields(EMF). Under proper handling, there is no harm done to the human body based on available scientific evidence.

If you have any questions regarding your Air Fryer, please contact Customer Service at 1-855-233-9199.

# Product Structure & Features



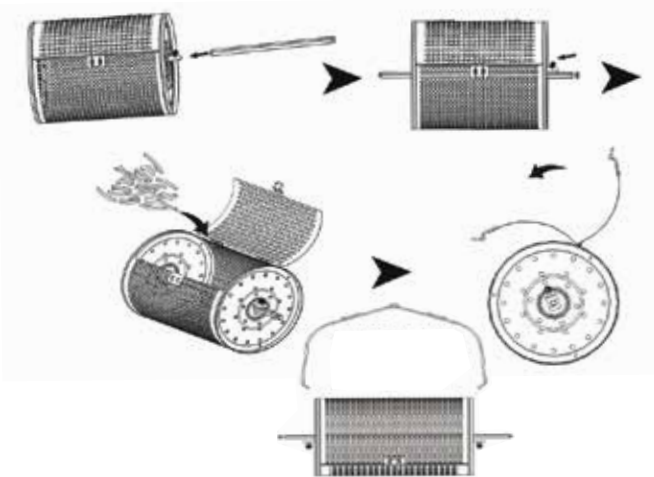
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# Product Structure & Features(continued)

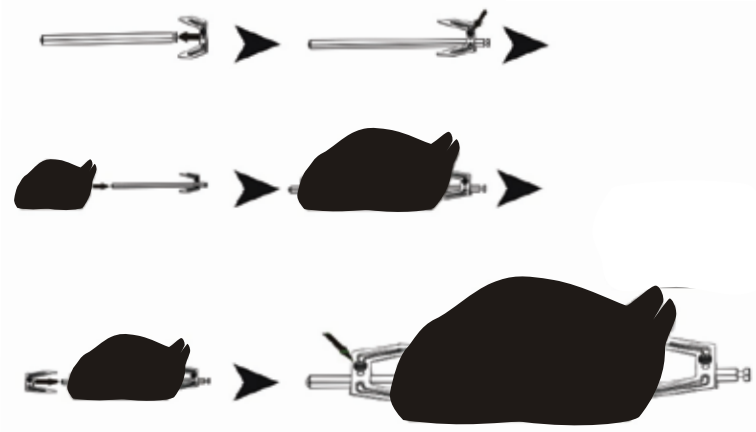
PLACE THE PAN ONTO THE RACK



USE THE STAKE FOR THE BAKING CAGE, REMOVE WITH INCLUDED TONGS



USE INCLUDED STAKE AND SECURE WITH SPIKES AT BOTH ENDS



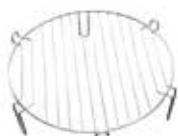


## Included Accessories

### INCLUDED ACCESSORIES



TONG



RACK



BAKING CAGE



ROTISSERIE STAKE

### OPTIONAL ACCESSORIES (SOLD SEPARATELY)



STEAK CAGE



FILTER PAN



PAN

## Before First Use

1. Remove all packaging materials, stickers, and labels.
2. Wash and clean all accessories and removable pot with a non-abrasive sponge and soapy warm water.
3. Wipe the inside and outside of the appliance with a dry or only slightly damp cloth.

NOTE: There is no need to fill the pan with oil and frying fat because the appliance works with hot air.

# How to use your Air Fryer

1. Lift the lid until it clicks into a locked position.
2. Put in the cooking pot and any cooking accessories.
  - If the rack or steamer is used, make sure to add a suitable amount of water to the pot.
  - When using the roll/spin feature, make sure the stake is connected properly and/or the spikes are secured to the food at both ends.
  - Do not stack food too close to the heating element to prevent food from being charred.
3. ALWAYS MAKE SURE TO PUSH THE LID RELEASE SWITCH when closing. Do not force the lid closed without first pushing the lid release switch. Failure to follow these instructions may result in breakage and void your warranty and/or return policy.
4. Connect the unit to a power supply. Use a dedicate power outlet and not a shared outlet.
5. Press the Power button once to put the cooker in standby mode. Select a preset or manually set the time and temperature by pressing the time and temperature +/- buttons.
6. Once you set your time/temp or select a preset, press the power button again to begin cooking process. The corresponding default time and temperature will be shown on the LCD display screen.
7. When a certain temperature is reached, the heating element may pause. The heating element will restart after the temperature has dropped. The process repeats until the set time is reached.
8. The lid can be opened during the cooking process to add other food (make sure to open lid to the locking position). Once you have added the food, press the lid release button and close the lid. CAUTION: BE SURE TO KEEP HANDS OUT OF THE WAY TO KEEP FROM SCALDING AND/OR INJURY. The cookin process will resume at the set time and temperature.
9. When the set time is reached, the cooker will beep. Carefully remove the food using the included tongs or by using the cool touch handles on the pot. CAUTION: BE EXTRA CAREFUL WHEN REMOVING FOOD OR THE POT FROM THE FRYER TO PREVENT FROM SCALDING AND/OR INJURY.
10. When transferring pot or accessories to other surface, ALWAYS PLACE ON HEAT RESISTANT SURFACES OR MATS ONLY.

(continued on next page)

# Cooking Guide

## COOKING MODE REFERENCE TABLE

Mode	Default Temp. (°F)	Default Time (mins)	Suggested Accessories	Rotation
Roast	390	30	Rotisserie stake	●
Bake	360	20	Baking pan/Rack	
Defrost	140	15	Rack	
Turbo	450	15	Rack	
Stir-fry	410	15	Baking pan/Rack	
Fry	450	25	Baking cage	●

NOTE: It is recommended that the total weight of food should not exceed 11 pounds. Roast and Fry modes are operated with rotation in default. To cancel rotation, press the rotation key once. The rotation indicator shown on the LCD screen will go away. Other modes are operated without rotation in default setting. Press the rotation key once to start rotation process.

(continued on next page)

## Cooking Guide(continued)

Food	Temperature	Cooking Time	Recommended Accessories
Roast chicken	390°F	25 ~ 30 mins	Rotisserie stake
French fries	450°F	20 ~ 25 mins	Baking cage
Fish	410°F	10 ~ 15 mins	Steak cage
Cashews	390°F	5 ~ 8 mins	Baking cage
Coffee beans	450°F	15 ~ 20 mins	Baking cage
Wings	390°F	10 ~ 15 mins	Baking cage or rack
Cake	360°F	15 ~ 20 mins	Rack and pan
Skewer	450°F	10 ~ 15 mins	Skewer rack
Pizza	290°F	10 ~ 15 mins	Rack and pan
Boiled eggs	360°F	12 ~ 15 mins	Rack
Steak	380°F	12 ~ 16 mins	Skewer, rack or steak cage
Toast	450°F	5 ~ 8 mins	Steak cage or rack
Rice	200°F	10 ~ 15 mins	Pot
Baked shrimp	390°F	5 ~ 8 mins	Baking cage
Bread	360°F	15 ~ 20 mins	Rack
Popcorn	450°F	12mins	Baking cage

# Warranty

GoWISE USA has a 1-year limited warranty for all products. Products are warrantied against defects in materials and workmanship for 1 year from the date of purchase, when used in accordance with the instructions provided. This warranty does not cover damages or wear resulting from accident, misuse, abuse, commercial use, or unauthorized adjustment and/or repair.

Within the 1 year period, GoWISE USA, at our sole discretion, will repair or replace any components that fail in normal use. Repairs and replacements will be made at no charge to you for parts and/or labor, provided that you shall be responsible for any shipping charges. Replacement parts and/or products may be new or refurbished at our discretion.

For all GoWISE USA Air Fryers, the removable basket, tray and all components are warrantied for 30 days from the day of purchase and DO NOT fall under 1-year limited warranty of the unit.

Distributed by Ming's Mark Inc.

3000 E. Chambers St.

Phoenix, AZ 85040

[www.gowiseproducts.com](http://www.gowiseproducts.com)

1-855-233-9199

GoWISE USA is a trademark of Ming's Mark Inc.







Voltage	110V
Power	1200-1400W
Frequency	60Hz
Temperature Range	120-450 °F
Time setting Range	1-60mins
Capacity	10.5 QT

visit [www.gowiseproducts.com](http://www.gowiseproducts.com) for more info



## **GoWISEUSA®**

www.gowiseproducts.com  
support@gowiseusa.com  
1-855-233-9199

- To ensure 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 turbo air fryer.

USE PROMO CODE: **LIVewisERAF**

**10%**  
**OFF**

YOUR NEXT **GoWISEUSA®** PURCHASE

