

GERMANICA

26L

MULTI FUNCTION AIR FRYER OVEN

G25AFO



INSTRUCTION MANUAL

Please read this manual carefully before using, and keep it for future reference.

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GENERAL SAFETY

IMPORTANT INFORMATION

Read this manual thoroughly before you start using the Air Fryer.

The safety precautions instructions reduces the risk of fire, electric shock and injury when correctly complied to.

Please follow all instructions and take notice of all warnings.



The cover (or back) of the unit should not be removed to prevent risk of electric shock. This unit must be serviced by a qualified service personnel only.



The lightning flash with symbol within the triangle is intended to warn you of a non-insulated dangerous voltage in the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.



The exclamation point within the triangle is intended to warn you to the presence of important operating and maintenance instructions in the documents included with the product.

IMPORTANT INFORMATION

The lightning flash symbol within the triangle is intended to warn you of non-insulated dangerous voltage the product's enclosure that could be of sufficient magnitude to generate a risk of electric shock to persons.

- Only using furniture that can safely support the Products.
- Ensure the Product is not overhanging the edge of the supporting furniture.
- Do not place the product on a high furniture without securing both the furniture and the product to a stable support.
- Do not place the product on cloth or other conductive materials.
- Warn children of the dangers of climbing on furniture to reach its controls and to call for an adult to assist.

GENERAL SAFETY (Cont.)

- Make sure to hold the door handle when opening and closing the oven, as some surfaces may be extremely hot.
- The outside of the oven, including the door, is hot during and after use.
- Always use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the oven, including trays, racks, accessories, or containers.
- When the oven is not in use, and before cleaning, turn off the appliance, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- Do not immerse the housing, cord, or plug in water or liquid.
- Closely supervise children near the oven.
- Do not use your oven if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support info@ayonz.com
- Do not use third-party replacement parts or accessories, as this may cause injuries.
- Do not use outdoors.
- Do not place the oven or any of its parts on a stove, near gas or electric burners, or inside another heated oven.
- Be extremely cautious when removing a tray, basket, or rack if it contains hot oil, grease, or other hot liquids.
- Do not clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the crumb tray after using. Accumulated grease and crumbs can overheat and catch fire.
- Do not store anything on top of your oven when in operation. Do not store anything inside your oven other than recommended accessories.
- Do not operate with a separate remote control system.
- Only use as directed in this manual.
- Not for commercial use. Household use only.

GENERAL SAFETY (Cont.)

WHILE COOKING

- Do not place oversized foods or metal utensils (except for Germanica accessories) into your oven.
- Do not place paper, cardboard, or nonheat-resistant plastic into your oven, or any materials which may catch fire or melt.
- To avoid overheating, do not use metal foil in the oven unless directed. Use extreme caution when using foil, and always fit foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire.
- Keep your oven away from flammable materials (curtains, tablecloths, walls, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your oven if you see dark smoke coming out. Food is burning. Wait for smoke to clear before opening the oven door.

GENERAL SAFETY (Cont.)

ELECTRICAL SAFETY AND POWER CORD HANDLING

- **Voltage:** Make sure that your outlet voltage and circuit frequency correspond to the voltage stated on the appliance rating plate.
- **Power outlet:** Connect the appliance to a properly earthed power outlet, which must be easily accessible so that you can unplug it if necessary.
- **Power cord:** Do not kink or damage the power cord. Do not let it hang over the edge of a table or benchtop, and do not let it touch hot or sharp surfaces. Make sure the cord does not run under the Air Fryer.
- **Electrical safety:** Do not insert any objects into the appliance.

WARNING!

- **Protect from moisture:** To reduce the risk of electrocution and other electrical hazards, do not immerse the cord or plug in water, do not spill liquids into the oven, and do not operate it with wet hands.
- **Damage:** Do not use this appliance if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped. If damaged, please contact our support centre line - info@ayonz.com
- **Damaged cord:** If the appliance and/or its cord are damaged, it must be replaced by the manufacturer, its service agent or a similarly qualified person in order to avoid a hazard. Do not attempt to repair, disassemble, or modify the appliance. There are no user-serviceable parts inside this unit.
- **Disconnection:** Switch the appliance off and unplug it from the power supply after you have finished using it and before cleaning, servicing, maintenance, or moving the appliance. DO NOT pull the cord when disconnecting, grip the plug and pull it gently out of the outlet.

USAGE RESTRICTIONS AND CONDITIONS

- This appliance is intended for indoor domestic use only. It is not suitable for commercial, industrial or laboratory use.
- Do not use the appliance outdoors.
- The appliance is not intended to be operated by means of an external timer.

GENERAL SAFETY (Cont.)

- Do not use the appliance for anything other than its intended purpose. Drying of food or clothing and heating of warming pads and similar items may lead to risk of injury, ignition or fire.
- The 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 have been given supervision or instruction on the use of the appliance by a person responsible for their safety.
- Supervise children to ensure they do not play with the appliance. Do not allow children to clean the Air Fryer oven or perform user maintenance.
- Maintain the oven in a clean condition to avoid deterioration, which could affect its working life and result in a hazard risk.
- We accept no liability for any eventual damages due to improper use, incorrect handling or non compliance with these instructions.

**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 environments;
- bed and breakfast type environments.

INSTALLATION

Before installing your appliance, read all safety instructions in this manual, especially the sections on electrical safety and installation.

UNPACKING

- When unpacking the appliance, be sure to keep all the packaging materials until you have made sure your new appliance is undamaged and in good working order. This product has been packaging to protect itself against transportation.
- Be sure to remove all packaging materials around the appliance and that the plastic film used is also removed.
- **CAUTION:** Plastic wrapping can be a suffocation hazard for babies and young children. Make sure all packaging materials are out of reach for children and that they are disposed of correctly.

INSTALLATION

- Place the Air Fryer oven on a flat, heat-resistant stable surface that can support the weight of the oven. Do not place the Air Fryer oven where heat, moisture or high humidity are generated, or near combustible materials.
- The Air Fryer oven is intended to be used freestanding and must not to be placed in a cabinet.
- The Air Fryer oven must have plenty of airflow. Nothing must be placed above/ontop of the oven, 10cm spacing at the back and on both sides. Do not cover/block any openings on the appliance. Do not remove the feet.
- The power cord must not run under the oven or over any hot or sharp surface.
- Make sure that the power socket is easily accessible so it can be unplugged in an emergency.

PRODUCT OVERVIEW



- 1. **FAN SPEED:**
Off / Low / High
- 2. **TIMER:**
Off - 60 Mins
- 3. **FUNCTION DIAL:**
Air Fry / Bake / Bake Convection / Rosisserie / Grill / Warm / Defrost
- 4. **TEMP CONTROL:**
Off > Warm 80°C - 230°C

- 5. **POWER LIGHT**
- 6. **ROTISSERIE KIT**
- 7. **FOOD TRAY**
- 8. **FOOD TRAY HANDLE**
- 9. **WIRE RACK**
- 10. **SMALL WIRE RACK**
- 11. **AIR FRY BASKET**
- 12. **12" PIZZA PAN**
- 13. **DRIP TRAY**



OPERATION

AIR FRY:

1. Slide the Drip Tray into the bottom of the oven.
2. Insert the food tray inside the middle of the oven, and place the air fryer basket into the food tray to hold it.
3. Set the Function of the oven to **“AIR FRY”**
4. Set the temperature dial to the desired temperature.
5. Set the **TIME** dial to desired time and the oven will turn on, once the timer has finished, it will ring and the oven will turn off.

Note: To pause during process/timer, set the **TIME** dial to **OFF**.

CAUTION: When removing the food tray/air frying basket be sure to use oven mitts and to carefully remove it. The oven and its contents will be extremely hot and will cause burns if not handled correctly.

BAKE / CONVECTION BAKE:

1. Slide the Drip Tray into the bottom of the oven.
2. Insert the food tray inside at the desired level of the oven.
3. Set the Function of the oven to **“BAKE”** or **“BAKE CONVECTION”**.

NOTE: To active **“BAKE CONVECTION”**, Adjust the **SPEED** dial to either **LOW** or **HIGH**.

4. Let the oven Pre-heat for 5 Minutes for cakes/muffins before placing inside.
5. Once 5 minutes preheating is up, place the baking pan (not supplied) with the contents ontop of the food tray with oven mitts.
6. Set the **TIME** dial to desired time and the oven will turn on, once the timer has finished, it will ring and the oven will turn off.

Note: To pause during process/timer, set the **TIME** dial to **OFF**.

CAUTION: When removing the food tray/air frying basket be sure to use oven mitts and to carefully remove it. The oven and its contents will be extremely hot and will cause burns if not handled correctly.

OPERATION (Cont.)

GRILL:

1. Slide the Drip Tray into the bottom of the oven.
2. Insert the food tray inside at the Middle height of the oven (which is considered the top level) and place the air fry basket with the contents you wish to grill on top of the food tray.
3. Set the Function of the oven to **"GRILL"**.
4. Set the temperature dial to the desired temperature.
5. Set the **TIME** dial to desired time and the oven will turn on, once the timer has finished, it will ring and the oven will turn off.

Note: To pause during process/timer, set the **TIME** dial to **OFF**.

CAUTION: When removing the food tray/air frying basket be sure to use oven mitts and to carefully remove it. The oven and its contents will be extremely hot and will cause burns if not handled correctly.

WARM:

1. Slide the Drip Tray into the bottom of the oven.
2. Insert the food tray inside at the desired level of the oven.
3. Set the Function of the oven to **"WARM"**.
4. Set the Temperature dial to WARM (80°C).
5. Set the **TIME** dial to desired warming time and the oven will turn on, once the timer has finished, it will ring and the oven will turn off.

Note: To pause during process/timer, set the **TIME** dial to **OFF**.

CAUTION: When removing the food tray/air frying basket be sure to use oven mitts and to carefully remove it. The oven and its contents will be extremely hot and will cause burns if not handled correctly.

OPERATION (Cont.)

DEFROST:

1. Slide the Drip Tray into the bottom of the oven.
2. Insert the food tray inside the middle height of the oven, and place either air fryer basket or wire rack onto the food tray.
3. Set the Function of the oven to **“DEFROST”**
5. Set the **TIME** dial to desired time and the oven will turn on, once the timer has finished, it will ring and the oven will turn off. For Meats or Fish, please allow up to 15-20 Minutes for each side.

Note: To pause during process/timer, set the **TIME** dial to **OFF**.

CAUTION: When removing the food tray/air frying basket be sure to use oven mitts and to carefully remove it. The oven and its contents will be extremely hot and will cause burns if not handled correctly.

OPERATION (Cont.)

ROTISSERIE:

1. Slide the Drip Tray into the bottom of the oven.
2. You can adjust the Rotisserie Shaft, forks and set screws depending on the size of the meat/chicken you want to cook.
3. The Rotisserie shaft will be at full length, see below:



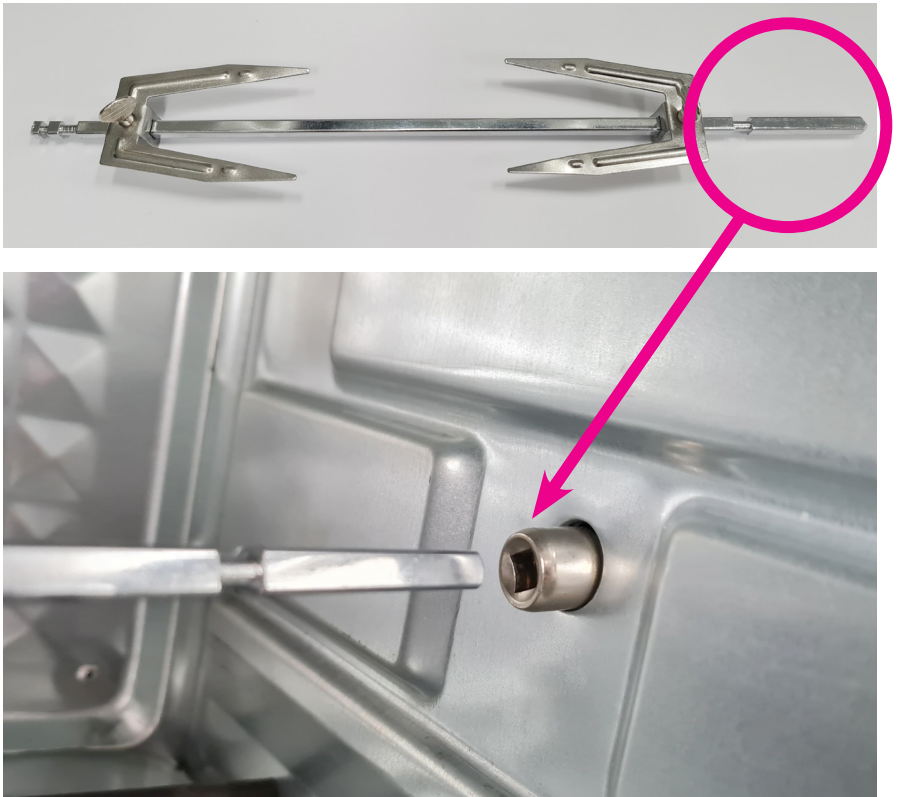
4. Loosen the set screws and adjust each side that the fork enters into the meat/chicken a decent amount and holds it in place.



OPERATION (Cont.)

5. Once you have shortened the distance between the Rotisserie forks and have your meat held tightly and secured in place. You will need to place your Rotisserie shaft with the food content into the mounting holes inside either side of the oven.

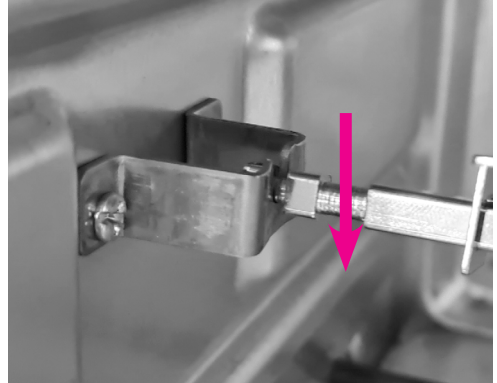
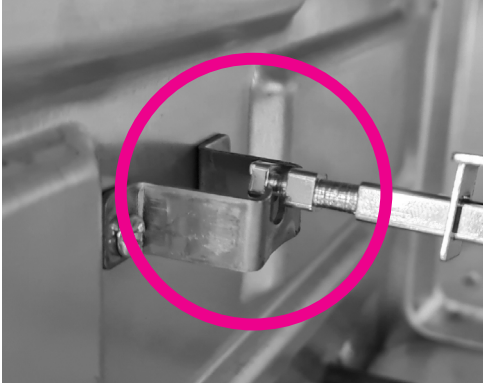
Place the shaft side with the longer flat surface without a groove into the right side, inside the oven. See below:



NEXT PAGE --->

OPERATION (Cont.)

- Now that the right side is in place, the left side has a groove closer to the edge of the rotisserie shaft. Use this to slide your rotisserie shaft into the left side mount. See below:



- The rotisserie shaft is now in place and your food ready to start cooking.

NOTE: Please make sure that there is enough space around the meat/chicken for it to be able to rotate with no obstructions.

- Set the function of the grill to ROTISSERIE
- Set the Temperature dial to 200°C
- Depending on the size of the food, set the TIME dial to 30 minutes or longer.

REMOVING ROTISSERIE FOOD FROM OVEN

- Once your food has finished cooking, be sure to use oven mitts when removing the rotisserie shaft as it will be extremely hot and will cause burns if not handled correctly.
- With the oven mitts, grab a hold of the rotisserie shaft on either side and lift the left side up and out of the mount.
- Then remove the right side rotisserie shaft out of the hole by moving it to the left.

You can now move your food to a chopping board and cut up to be served.

OPERATION (Cont.)

AIR FRYER COOKING TIMES (APPROXIMATE)

Vegetables	Temp Celsius	Time Minutes
Asparagus (slices 2.5cm)	200	5
Beets (whole)	200	40
Broccoli (florets)	200	6
Brussel Sprouts (halved)	190	15
Carrots (slice 1cm)	190	15
Cauliflower (florets)	200	12
Corn on the cob	195	6
Eggplant (3.5cm Cubes)	200	15
Fennel (quartered)	185	15
Green Beans	200	5
Kale Leaves	125	12
Mushrooms (sliced 1/2cm)	200	5
Onions (pearl)	200	10
Parsnips (1cm Chunks)	190	15
Peppers (2.5cm Chunks)	200	15
Potatoes (small baby 680g)	200	15
Potatoes (2.5cm chunks)	200	12
Potatoes (baked whole)	200	40
Pumpkin	200	10
Squash (1cm Chunks)	200	12
Sweet Potato (baked)	190	30-35
Tomatoes (cherry)	200	4
Tomatoes 9halves)	175	10
Zucchini (1cm sticks)	200	12

OPERATION (Cont.)

Pork and Lamb	Temp Celsius	Time Minutes
Bacon (Regular)	200	5 to 7
Bacon (Thick)	200	6 to 10
Lamb Loin Chops (2.5cm thick)	200	8 to 12
Lamb Roast bone in (2.2kg)	190	50
Lamb Roast boneless (600g)	180	40
Loin (1KG)	180	55
Pork Chops, bone in (2.5cm 185g)	200	12
Rack of Lamb (680G - 900g)	190	22
Sausages	190	15
Tenderloin (500g)	185	15

Fish and Seafood	Temp Celsius	Time Minutes
Calamari (225g)	200	4
Fish Fillet (2.5cm, 225g)	200	10
Prawns / Shrimp	200	5
Salmon, Fillet (170g)	190	12
Scallops	200	5 to 7
Swordfish Steak	200	10
Tuna Steak	200	7 to 10

Snacks and Baking	Temp Celsius	Time Minutes
Cake (280g)	160	20 to 25
Muffins (280g)	190	15 to 18
Pastries	190	8
Pizza	180	10
Pizza	200	4
Puddings, self saucing	160	20
Quiche	180	20 to 22

OPERATION (Cont.)

Chicken	Temp Celsius	Time Minutes
Breast, bone in (566g)	185	25
Breasts, boneless (110g)	190	12
Drumsticks (1.13kg)	185	20
Game Hen (halved 1kg)	195	20
Legs Turkey, bone in 800g	190	30
Schnitzel	180	10
tenders	180	9
Thighs, bone in 1kg	190	22
Thighs, boneless (680g)	190	18-20
Whole Chicken (3kg)	180	75
Wings (1kg)	200	12

Beef	Temp Celsius	Time Minutes
Beef Eye Round Roast (1.8Kg)	195	45 to 55
Burger (110g)	185	16 to 20
Filet Mignon (225g)	200	18
Flank Steak (680g)	200	12
Meatballs (2.5cm)	190	7
Meatballs (8cm)	190	10
Ribeye, bone in (2.5cm 225g)	200	10 to 15
Rotisserie Beef (1.1kg)	190	40
Sirloin Steak (2.5cm 340g)	200	9 to 14
Standing Rib (1.7kg)	195	60

OPERATION (Cont.)

Frozen foods	Temp Celsius	Time Minutes
Cheese Sticks (310g)	200	8
Chicken Nuggets (340g)	200	10
Crumbed Prawns	200	9
Fish Fillets (1cm, 280g)	200	14
Fish Fingers (285g)	200	10
French Fries Thick (180g)	200	18
French Fries Thin (560g)	200	14
Onion Rings (340g)	200	8
Pot Sticker Dumplings (280g)	200	8
Potato Gems	200	18
Spring Rolls (280g)	195	12 to 14

CLEANING AND MAINTENANCE

Clean oven accessories (including trays, etc.) and oven interior after every use.

NOTE:

- Do not use abrasive cleaners, metal scouring pads, or metal utensils on any part of the oven, including trays and other accessories. These will scratch or damage their surfaces.
 - This oven contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.
1. Before cleaning, turn off and unplug the oven, and allow it to cool completely. Open the door for faster cooling.
 2. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp cloth or sponge (not the oven surface) and wipe all parts of the oven. Do not use a dry cloth on the display screen, or it may be scratched.
 3. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft, plastic scouring pad.
 4. Let all surfaces dry completely before plugging in or turning on the oven.

NOTE: After each use, slide out the drip tray and discard crumbs.

1. Apply non-abrasive liquid cleanser or a mild spray solution to a soft, damp sponge or soft, plastic scouring pad (not the accessory surface). Wipe accessories and soak in warm, soapy water if necessary.
2. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 mL of baking soda with 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the trays and scrub. Let the trays sit for 15 minutes before rinsing.
 - c. Wash trays with soap and water.
3. Dry thoroughly.
4. Replace the crumb tray into the oven before plugging in or turning on the oven.

FAQS

If experiencing issues with your oven and isn't operating correctly please check the following pages for solutions to the problems. If none of the solutions offered help solve the problem with your appliance then please contact our call centre on info@ayonz.com.

DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

PROBLEM	POSSIBLE SOLUTION
THE OVEN WILL NOT TURN ON.	Make sure the oven is plugged in.
FOODS ARE NOT COMPLETELY COOKED.	Increase cooking temperature or time
FOODS ARE OVERCOOKED OR BURNED.	Decrease cooking temperature or time.
	Make sure food items are not too large and are not touching the heating elements.
FOODS ARE COOKED UNEVENLY.	Make sure food items are not too closely packed into a tray, rack, or other container.
WHITE SMOKE IS COMING OUT OF THE OVEN.	The oven may produce some white smoke when you use it for the first time. This is normal.
	Excess oil or fatty foods may produce white smoke. Make sure the inside of the oven is cleaned properly and not greasy.
DARK SMOKE IS COMING OUT OF THE OVEN.	Immediately turn all dials to OFF and unplug your oven. Food is burning. Wait for smoke to clear before opening the oven door.

SPECIFICATIONS

Ratings	220-240V ~ 50/60Hz, 1400W
Dimensions	402.5 (w) x 417.5 (d) x 370 (h) mm
	Inside: 320 (w) x 330 (d) x 240 (h) mm
Weight	Net: 9.8 kg / Gross: 11.5 kg

GER ANICA

CUSTOMER HELPLINE:

info@ayonz.com

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