



GeoSmartPro

Smart Air Fryer User Manual

Carefully read this instruction manual before
switching on your Smart Air Fryer for your
utmost safety.



Smart & healthy companion for your cooking.
Fry | Grill | Roast | Bake

CONTENTS

Warnings and Cautions	...Page 4-6
Air Fryer Assembly	...Page 7-9
Operating Instructions	...Page 10-20
Specifications	...Page 21
Warranty	...Page 22
App setup	...Page 23-25
Troubleshoot	...Page 26

CONTENTS

What's in the box



Basket & Handle x 1



Tray x 1



Air Fryer



Manual

Images are for illustration purposes.

OPERATING INSTRUCTIONS

DANGER

- Do not immerse the housing in water or rinse under the tap due to the multi-electrical and heating components
- Do not let the liquid enter the appliance to prevent electric shock or short-circuit.
- Keep all ingredients in the basket to prevent any contact from heating elements.
- Do not cover the air inlet and the air outlet when the appliance is working.
- Filling the pan with oil may cause a fire hazard.
- Do not touch the inside of the appliance while it is operating.

WARNINGS

- When using electrical appliances, basic safety precautions should always be followed.
- Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.
- Children aged from 9 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children should always be supervised to ensure that they do not play with the appliance.
- Unless they are older than 9 and supervised, children should not perform cleaning or user maintenance. This appliance is not a toy.
- This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning or if it has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.
- Keep the appliance and its power supply cord out of the reach of children.

OPERATING INSTRUCTIONS

- Keep the appliance out of the reach of children when it is switched on or cooling down.
- Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.
- Keep the power supply cord away from any parts of the appliance that may become hot during use.
- Keep the appliance away from other heat-emitting and flammable materials.
- Do not immerse the appliance in water or any other liquid.

CAUTIONS

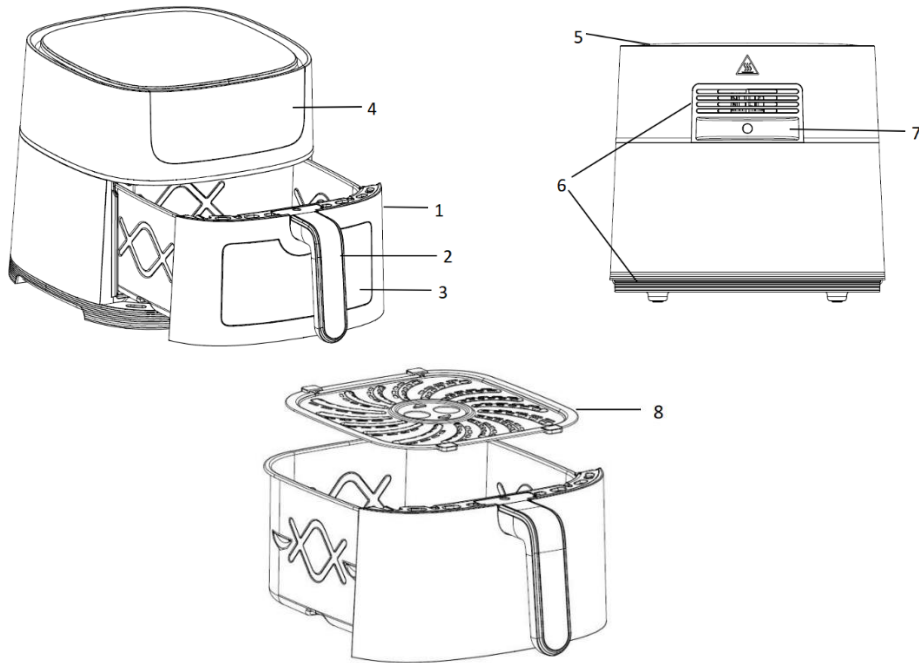
- Ensure that the appliance is placed on a horizontal, even and stable surface.
- Do not operate the appliance with wet hands.
- Do not leave the appliance unattended whilst connected to the mains power supply.
- Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.
- Do not use the appliance for anything other than its intended use.
- Do not use any accessories other than those supplied.
- Do not use this appliance outdoors.
- Do not store the appliance in direct sunlight or in high humidity conditions.
- Do not move the appliance whilst it is in use.
- Do not touch any sections of the appliance that may become hot or the heating components of the appliance, as this could cause injury.
- Do not use sharp or abrasive items with this appliance; use only plastic or wooden spatulas to avoid damaging the non-stick surface.
- Always unplug the appliance after use and before any cleaning or user maintenance.
- Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance or storing away.

OPERATING INSTRUCTIONS

- Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.
- Use of an extension cord with the appliance is not recommended.
- This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.
- This appliance is intended for household use only. It should not be used for any commercial purposes.
- The outer surface or door may get hot during operation.
- The appliance needs approximately 30 minutes to cool down before it is safe to handle or clean.

OPERATING INSTRUCTIONS

General description (Fig.1)



- 1 Basket
- 3 Transparent window
- 5 Air inlet
- 7 Mains cord

- 2 Basket handle
- 4 Digital touch control panel
- 6 Air outlet openings
- 8 Frying tray

OPERATING INSTRUCTIONS

Attaching the fry basket handle:

The fry basket handle might come disassembled in your appliance's packaging. To attach the fry basket handle:

- Remove the paper label. Pull the fry basket out of the appliance.
- Slide the attachment point on the handle downward until it clicks into place.

-The air fryer basket handle should lock into place and should not detach once it is locked into place.

Removing the air fryer basket handle:

To remove the fry basket handle:

1. You will need a screwdriver, to lift the silicone on the air fryer basket handle.
2. Align the tool with the hole and push it down, then tilt the screwdriver inward.
3. Grab the handle with your hand and pull it out firmly.



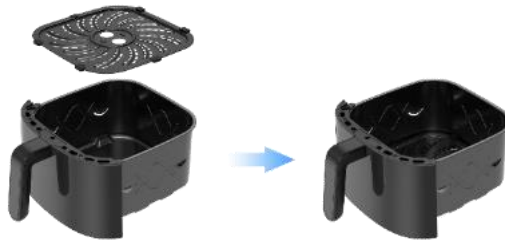
OPERATING INSTRUCTIONS

Inserting

1. Place the air fryer Tray in the Basket. The air fryer Tray is adjustable, once the tray is adjusted to the height, food is placed closer to the heating element for broiling. You can also use it to make the total size of the basket smaller when cooking smaller quantities of food.
2. To raise the Fry Tray closer to the heating element, position the edges of the Fry Tray on the Fry Tray Holders. To use the Fry Tray on the bottom of the Basket, rotate the Fry Tray so that the Fry Tray's edges slide past the Fry Tray Holder, and push the Fry Tray to the bottom of the Basket.
3. Slide the Basket into the appliance. If the Basket is placed properly, it will click into place.

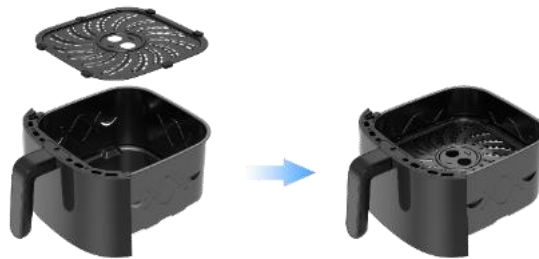
NOTE: This appliance cooks using hot air. Do not fill the Basket with oil or frying fat.

Tray position 1:



OPERATING INSTRUCTIONS

Tray position 2:



Automatic switch-off

The appliance has a built in timer, it will automatically shut down the appliance when count down reaches zero. You can manually switch off the appliance by pressing off button, it will automatically shut down the appliance in 20 seconds.

Electromagnetic fields (EMF)

The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling there is no harm for human body based on available scientific evidence.

Before first use

1. Remove all packaging materials and stickers or labels.
2. Clean the basket and cooking trivet with hot water, with some washing liquid and a non-abrasive sponge. These parts are safe to be cleaned in dishwasher.
3. Wipe inside and outside of the appliance with a clear cloth. And there is no need to fill the pan with oil and frying fat as the appliance works on hot air.

OPERATING INSTRUCTIONS

Using the appliance

1. Connect the mains plug into an earthed wall socket.
2. Carefully pull the basket out of the air fryer
3. Place the ingredients in the basket.
4. Slide the basket into the Air Fryer

Note: Do not exceed the MAX indication (see section “settings” in this chapter), as it may affect the cooking quality of the food.,

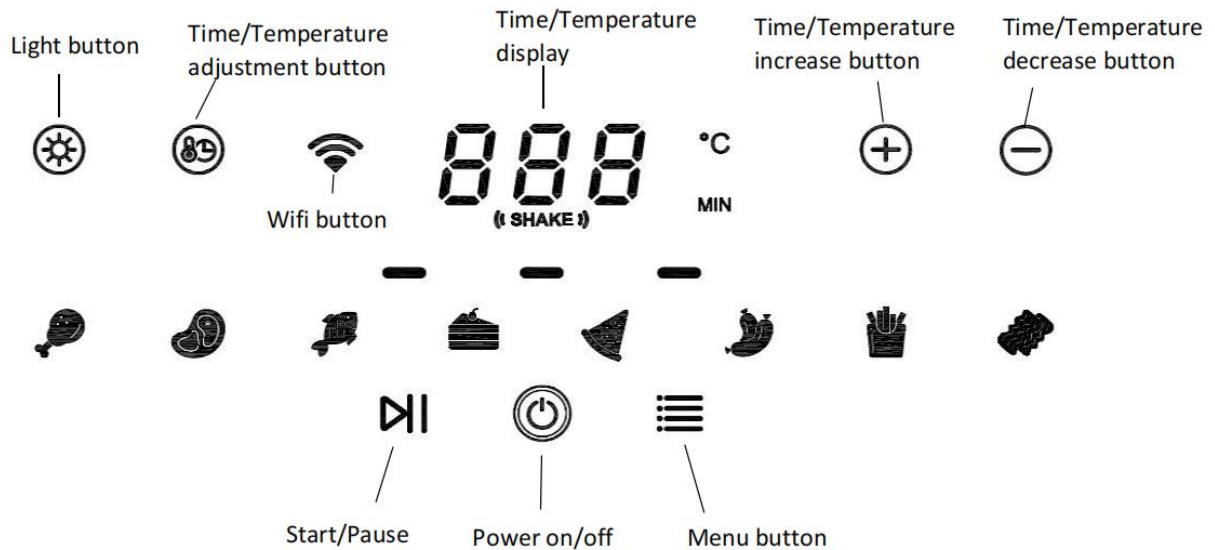
Caution: Do not touch the basket during and in short-time after use, as it gets very hot. Only hold the basket by the handle.


Do not fill the pan with oil or any other liquid.

6. Digital touch Power on/off
7. Digital touch Menu button to choose functions (8 pre-set functions).

OPERATING INSTRUCTIONS









Control panel presentation






Notes: 8 functions are provided: Chicken drumsticks, Steak, Fish, Cake, Pizza, Sausage, Chips, and Bacon. You can use the Menu button  to choose the different cooking food you like.


OPERATING INSTRUCTIONS



Menu pre-setting:

Present	Icon	Temp.(°C)	Time (min)	SHAKE
Default		185	15	✓
Chicken leg		200	23	✓
Steak		200	12	✓
Fish		195	10	✓
Cake		160	30	
Pizza		185	8	
Sausage		185	8	✓
Chips		200	23	✓
Bacon		175	12	✓


OPERATING INSTRUCTIONS

After touching menu button , you can choose menu you like. After choosing the function, Please Start/Pause button  to start cooking during the cooking process, if you want to adjust time or temperature, kindly press the Time/temperature button  first. When the display on the screen shows time, then press the +/- button to increase/decrease 1 minute per press. When the display on the screen show the temperature, then press +/- button to increase/decrease 5 degrees per a press.

Notes : Start/Pause button  : During the hot air frying process, the LED lamp will be running, then if press this button, the LED lamp will be blinks. Here, this button acts as pause function. In the pause state, you can change menu to choose other pre-setting. Then, you press this button again, the air fryer will continue cooking. Here, this button acts as re-start function.

Menu button  : Touch this button to choose different cooking functions. After you choose the menu, press the start button. When during the cooking period, for example, you want to change chips to cake, then first press the Pause button , then touching this menu button to switch to different cooking function.

Note: When the appliance is under cooking mode, if long press this menu button for 7 seconds, this appliance will be reset and back to the initial mode.

Light button: Touch this button , the food basket light will turn on; Touch this button again to switch it off. The light will automatically turn off 10 seconds later.

OPERATING INSTRUCTIONS

Shake indicator **(SHAKE)** : The shake indicator will illuminate when the cooking cycle has reached its halfway point. This halfway time gives you the opportunity to shake or flip your food in appliance, which helps ensure even cooking.

Note: If you do not remove the basket and shake the food, the shake light on the control panel will remain illuminated.

8. Some ingredients require to shake halfway during the preparation time (see section 'settings' in this chapter) . By this way, pull the pan out of the appliance by the handle and shake it. Then slide the pan back into the air fryer.

9. Machine will have Auto ready bell after cooking. When you hear bell for 5 times, this means the cooking cycle is finished. Pull the pan out of the appliance and place it on the heat-resistant holder.

Note : After the time ends, the heating element stops working, but the fan will continue to run about 20 seconds to blow away the hot air as safety. Finally, the timer bell will ring for 5 times as the ending alarm.

10. Check if the ingredients are ready.

Note : If the ingredients are not ready yet, simply slide the pan back into the appliance. Press the temperature control knob to adjust Temperature setting, and press the Timer control button to adjust time setting. And then press the Start button to run the appliance.

11. To remove ingredients, (e.g. beef, chicken, meat, any ingredients with original oil and will have excess oil from ingredients collected on the bottom of the pan), please use tongs to pick ingredients one by one.

Note : Be careful if you want to turn the basket over, the oil collected on the bottom of the basket will leak onto the ingredients.

12. To remove ingredients (e.g. chips, vegetable or ingredients with no excess oil from the ingredients), please turn off the pan, and pour ingredients to tableware.

OPERATING INSTRUCTIONS

Tip: To remove large or fragile ingredients, lift the ingredients out of the pan by a pair of tongs.

13. When a batch of ingredients is ready, the fryer is instantly ready for preparing another batch.

Settings

This table below will help you to select the basic settings for the ingredients.

Note: Keep in mind that these settings are indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients. Because the Rapid Air technology reheats the air inside the appliance instantly, pull the pan briefly out of the appliance during hot air frying barely disturbs the process.

OPERATING INSTRUCTIONS

	Min-Max (g)	Time (Min)	Temp °C	Shake	Remark
Thin frozen fries	300-700	9-16	200	Y	
Thick frozen fries	300-700	11-20	200	Y	
Home-made fries (8X8mm)	300-800	10-16	200	Y	Add 1/2 tbsp of oil
Homemade potato wedges	300-800	18-22	180	Y	Add 1/2 tbsp of oil
Home-made potato cubes	300-750	12-18	180	Y	Add 1/2 tbsp of oil
	250	15-18	180	Y	
Potato gratin	500	15-18	200	Y	
Steak	100-500	8-12	180		
Meat chops	100-500	10-14	180		
Hamburger	100-500	7-14	180		
Sausage roll	100-500	13-15	200		
Drumsticks	100-500	18-22	180		
Chicken breast	100-500	10-15	180		
Spring rolls	100-400	8-10	200	Y	Use oven-ready
Frozen chicken nuggets	100-500	6-10	200	Y	Use oven-ready
Frozen fish fingers	100-400	6-10	200		Use oven-ready
Frozen bread crumbed	100-400	8-10	180		Use oven-ready
Stuffed vegetables	100-400	1-10	160		
Cake	300	20-25	160		Use baking tin
Quiche	400	20-22	180		Use baking tin/oven dish
Muffins	300	15-18	200		Use baking tin
Sweet snacks	400	1-20	160		Use baking tin/oven dish

OPERATING INSTRUCTIONS

Tips

- Small ingredients usually require a slightly shorter preparation time than larger Ingredients.
- 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 during the preparation time optimizes the end Result and can help prevent unevenly fried ingredients.
- Add some oil to fresh potatoes and fry your ingredients for another few minutes then for a crispy result.
- Do not prepare extremely greasy ingredients such as sausages in the air fryer.
- Snacks can be prepared in the air fryer depending on quantity and up to 50% faster than the traditional over.
- The optimal amount for preparing crispy fries is 500 grams.
- Use the pre-made dough to get snacks quickly and easily. Pre-made dough also requires a shorter preparation time than homemade dough.
- Please a baking tin or oven dish in the 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 heat ingredients. To heat ingredients, set the temperature to 150°C for up to 10 minutes.

OPERATING INSTRUCTIONS

Making home-made fries:

To make home-made fries, follow the steps below:

1. Make the potatoes peel and slice.
2. Wash the potato sticks thoroughly and dry them with kitchen paper.
3. Pour 1/2 tablespoon of olive oil into a bowl, put the sticks on top and mix until the sticks are coated with oil.
4. Remove the sticks from the bowl with your fingers or a kitchen utensil so that excess oil stays behind in the bowl. Put the sticks in the basket.
5. Fry the potato sticks according to the instructions in this chapter.

Cleaning

Clean the appliance after every use.

Do not clean the basket, frying tray and the inside of the appliance by metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating of them.

1. Remove the mains plug from the wall socket to make the appliance cool down.
Note: Remove the basket to let the fryer cool down more quickly.
2. Wipe the outside of the appliance with a moist cloth.
3. Clean the pan and basket with hot water, some washing-up liquid and a non-abrasive sponge.

OPERATING INSTRUCTIONS

You can remove any remaining dirt by degreasing liquid.

Note: The basket and frying tray are dishwasher-proof.

Tip: If dirt is stuck to the basket or the bottom of the pan, fill the pan with hot water with some washing-up liquid. Put the basket in the pan and let the pan and the basket soak for about 10 minutes.

4. Clean the inside of the appliance with hot water and non-abrasive sponge.
5. Clean the heating element with a cleaning brush to remove any food residues.

Storage

1. Unplug the appliance and let it cool down thoroughly.
2. Make sure all parts are clean and dry.

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 do contribution to environmental protection.

SPECIFICATIONS

Technical Specification

Product name: GeoSmartPro Air Fryer

Product model: AFY01GB (Black)

Power: 1800W

Capacity: 8 Litre

Control: Digital Panel

Pre-set program: 8 (Drumsticks, steak, fish, cake, pizza, sausages, chips, bacon)

Temp (Min-Max): 80 - 200 °C

High-speed air circulation: Yes

Auto Shut off: Yes

Basket Light: Yes

Food Basket: Easy View and dishwasher safe.

Non-stick coating: Yes. *PTFE & PFOA Free.

Smart Control: App and Google Home.

Power input: 220 – 240 V (50-60Hz)

Plug: UK Plug 3 pin

Product Dimensions: 32 x 39.9 x 30.5 cm

Weight: 6.9KG

WARRANTY

Please keep your receipt as this is mandatory for any claims under this warranty. **GeoSmartPro Air Fryer has a warranty for 2 years from the date of purchase as described in this document.**

During this warranty period, if in the unlikely event, the GeoSmartPro Air Fryer no longer functions due to a manufacturing fault, please contact us at **support@geosmartpro.com** with your proof of purchase and details of the GeoSmartPro product and the faults. The rights and benefits under this warranty are additional to your statutory rights, which are not affected by this warranty. Only GeoSmartPro Ltd. ("GeoSmartPro") has the right to change these terms.

GeoSmartPro undertakes within the warranty period to repair or - replace the appliance at its discretion with same or a similar functionality GeoSmartPro product, or any part of appliance found to have a manufacturing fault free of charge provided that:

- you promptly notify GeoSmartPro Ltd. of the problem with proof of purchase; and
- the appliance is within the warranty period and has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by GeoSmartPro Ltd. Faults that occur through; improper use, accidental damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of GeoSmartPro, repair or alteration by a person other than a person authorised by GeoSmartPro or failure to follow instructions for use are not covered by this warranty. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this warranty.

The rights under this warranty shall only apply to the original purchaser and shall not extend to commercial or communal use.

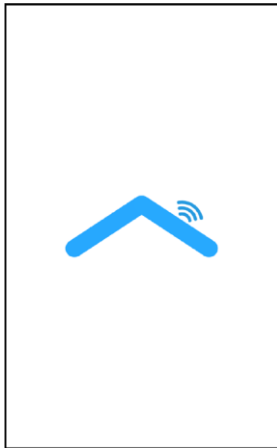
Waste electrical products should not be disposed of with Household waste. Please recycle where facilities exist.

CONNECT TO THE GEOSMARTPRO APP



It is highly advised to ensure your router is set to 2.4Ghz and the 5Ghz is temporarily turned off to pair your Smart Air Fryer.

1. Download the GeoSmartPro app from the App Store or Google Play.



2. **Registration:** Enter your email address on the registration interface to receive a verification code. Enter the code and follow the instructions displayed.

<

Register

United Kingdom >

Email

Get Verification Code

I Agree [User Agreement](#) and [Privacy Policy](#)


CONNECT TO THE GEOSMARTPRO APP



Remember to turn on and give permission of your location, Bluetooth and Wi-Fi settings to the GeoSmartPro app.

3. Connection:

1. Ensure the network has good signals, then the mobile phone and the Smart Air Fryer can perform the following operations on the same Wi-Fi network environment. Ensure the mobile is connected to home Wi-Fi and Bluetooth is turn on the mobile for connection purposes.

2. Plug in the Air Fryer into the main socket, and switch on the main socket. Press and hold 7 seconds the Wi-Fi button  on the control panel of the Air Fryer, it will start flashing rapidly, indicating that the appliance has entered pairing mode. Ensure that your mobile is close to the Air Fryer during the pairing process. The option to add Air Fryer will automatically appear on your GeoSmartPro App. If not, click on the “add button” and select the Smart Air Fryer icon to connect. When prompted, enter your Wi-Fi details and click next and follow the instructions on the GeoSmartPro App.

CONNECT TO THE GEOSMARTPRO APP

3. Once you've entered all the details, the app will now scan to add your Smart Air Fryer and connect it through your Wi-Fi network for remote access.
4. Wait until your configuration is successful, then tap "Complete" & Enjoy your Smart Air Fryer!

Note:

- If you want to disconnect the Wi-Fi, just press the Wi-Fi button and hold it for 7 seconds, then the indicator will slowly flash.
- If you want to reset the Wi-Fi, kindly long press the Wi-Fi button for 7 seconds, and the Wi-Fi will enter the pairing mode. During this time, if you do not connect, Wi-Fi will automatically shut off in 30 minutes.



TROUBLESHOOT

Problem	Possible cause	Solution
The Smart Air Fryer does not work	The appliance is not plugged in.	Put the mains plug in an earth wall socket.
The ingredients fried with the Smart Air Fryer are not completely ready.	The amount of ingredients in the basket are overfill or the time is not set according type of ingredients.	Reduce the amount the ingredients in the basket so it results in even and tasty cooking results or it may require more time.
	The set temperature is too low for the ingredients.	Increase the temperature according to the ingredients in the basket for better results.
The ingredients are fried unevenly in the Smart Air Fryer	Certain types of ingredients need to be shaken or flip halfway through the preparation depending on the ingredient you are cooking in the Smart Air Fryer.	Ingredient that piles on top or across each other (e.g, fries) needs to be shaken halfway through the preparation time.
Fried snacks are not crispy when they come out of the Smart Air Fryer	You may have used a type of snack meant to be prepared in the traditional deep fryer	In order to get a crisper result, lightly brush some oil onto the snacks you are preparing.
The basket cannot be slid into the Smart Air Fryer.	The basket is overfilled with ingredients.	Push the basket down into the pan until you hear a click.
	The basket is not placed in the pan correctly	
White smoke comes out from the appliance.	You are preparing greasy ingredients	When you fry greasy ingredients in the Air Fryer a fair amount of oil will leak into the pan. The oil produces white smoke while pan heats up more than usual. This does not affect the appliance or the end result.

TROUBLESHOOT

More FAQ available on GeoSmartPro app and at www.geosmartpro.com

Information on the disposal for Waste Electrical & Electronic Equipment (WEEE) This symbol on the products and accompanying documents means that used electrical and electronic products should not be mixed with general household waste. For proper disposal for treatment, recovery and recycling, please take these products to designated collection points where they will be accepted on a free of charge basis. In some countries you may be able to return your products to your local retailer upon the purchase of a new product. Disposing of this product correctly will help you save valuable resources and prevent any possible effects on human health and the environment, which could otherwise arise from inappropriate waste handling. Please contact your local authority for further details of your nearest collection point for WEEE.





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