



Gourmia

MODEL# GTA2500

**TURBO XP
FREE FRY COOK CENTER**





Welcome to *Delicious* Entreés, Snacks, Desserts & More from Gourmia!

With the purchase of the Turbo XP Free Fry Cook Center, you've opened the door to amazingly flavor-packed foods without the heavy fat of typical deep-fried foods. In fact, you won't need to add oil to this versatile Turbo XP Free Fry Cook Center unless you choose to add flavor!

Consider all the foods you can easily prepare using the features of the truly hands-free Turbo XP Free Fry Cook Center: golden roast chicken; thick, juicy beef steaks; delicate fish fillets; luscious desserts and tender-crisp fresh vegetables. And, as a handy bonus feature, the Defrost Mode will efficiently thaw frozen foods for your convenience before frying. We are sure you and your family will love all the delicious one-dish dinners, snacks, vegetables, desserts and more that come from inside the new, easy and innovative Turbo XP Free Fry Cook Center.

The following pages of this manual give you full and complete instructions for all the functions and features of the Turbo XP Free Fry Cook Center. Inside these pages, you'll find cooking guides, information on Cooking Modes, and complete step-by-step instructions for assembly, operating and maintenance of your Turbo XP Free Fry Cook Center. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.

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The Steelstone Group
Brooklyn, NY

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IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions.

1. **READ ALL SAFETY & USAGE INSTRUCTIONS BEFORE USING TURBO XP FREE FRY COOK CENTER.**
2. Use extreme caution when moving Removable Cooking Pot into or off of the Cooking Base to ensure that liquids or foods DO NOT spill into the Base. Spills may cause electrical shock or severe injury.
3. Before using, ALWAYS place the Turbo XP Free Fry Cook Center Base on a heat-resistant glass, wood or stone surface. Do not place on any counter or table that may be affected by high heat.
4. AVOID ELECTRICAL SHOCK. DO NOT immerse cord, plugs or the Turbo XP Free Fry Cook Center Base in water or other liquid.
5. When in use, the surface of the Turbo XP Free Fry Cook Center may become hot. Use caution when touching the machine while in operation.
6. Allow sufficient space around the Turbo XP Free Fry Cook Center for proper air flow and opening of the Lid when cooking.
7. UNPLUG Turbo XP Free Fry Cook Center from outlet when not in use or before cleaning. Do not let cord hang over edge of table or counter or touch hot surfaces, including the Turbo XP Free Fry Cook Center.
8. DO NOT add or remove parts or accessories while HOT.
9. Children should never use Turbo XP Free Fry Cook Center; close supervision is required when appliance is used near children.
10. Never touch, cover or obstruct the Heat Release Vents on the EasyView Lid during operation. Hot steam will escape while cooking; serious burns may occur. Keep children away from the Heat Release Vents and Air Intake Vents.
11. Operate the Turbo XP Free Fry Cook Center on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items.
12. Do not operate the Turbo XP Free Fry Cook Center outdoors.
13. Never operate the Turbo XP Free Fry Cook Center with a damaged cord or plug or one that has malfunctioned or been damaged in any way. Immediately contact Customer Service for analysis.
14. DO NOT add unauthorized accessory attachments. Such use may result in electric shock, injury or fire.

15. Use only factory cord supplied; NEVER add extension cords. When done using, switch control to OFF then pull plug from outlet.
16. DO NOT operate the Turbo XP Free Fry Cook Center when empty.
17. Do not use the Turbo XP Free Fry Cook Center for any use other than intended. Do not attempt to deep fry in the Removable Cooking Pot. Do not use Removable Cooking Pot on a stovetop or other heat source.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY



3-Conductor Cord Set: This Turbo XP Free Fry Cook Center is equipped with a 3-conductor cord set that has a 3 prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, purchase a 2-prong adaptor and ground it to the outlet. Consult a qualified electrician if in doubt. Do not use an adaptor unless you are confident it is grounded. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance.

WARNING: This product contains a chemical known to the State of California to cause cancer.

WARNING: This product contains a chemical known to the State of California to cause birth defects or other reproductive harm.



- A. Removable Cooking Pot
- B. The Turbo XP Free Fry Cook Center Base
- C. EasyView Lid with RadiVection 360° Cooking System
- D. Turbo Lifter
- E. Classic Rotisserie Spit and Spit Forks
- F. Frying Tumbler
- G. Grill Basket.
- H. Mesh Frying Basket
- I. Kebab Rotisserie and 10 Skewers
- J. High/Low Rack
- K. Baking Pan
- L. Steaming Pan
- M. Stainless Steel Rotisserie Stand

A Removable Cooking Pot: The Removable Cooking Pot has a nonstick interior and EasyLift Handles to assist with easy movement and clean-up. The Cooking Pot must always be used when frying, roasting, baking or cooking in any Mode in the Turbo XP Free Fry Cook Center.

To place the Removable Cooking Pot into the Cook Center Base correctly, align the EasyLift Handles on the Pot with the two handle grooves on the Base. When in the correct position, the opening for the Rotisserie Spit in the Removable Cooking Pot will be aligned to the opening in the Base of the Cook Center.

The Cooking Pot is designed to hold solid foods and small amounts of liquids, however, the Turbo XP Free Fry Cook Center is not designed to slow cook, braise, or cook foods in a long-low heat method. Add only small amounts of liquid, as needed, for roasting or frying. When steaming, add one to two inches of water (see Step-by-Step Cooking for instructions).

The Removable Cooking Pot will accommodate all the Accessories that are provided in the Accessory Pack. Always check before cooking to ensure foods placed on the Rotisserie Spit, such as whole chickens or roasts, or on the Kebab (p.24) will turn freely and fit within the closed Turbo XP Free Fry Cook Center.



Always use pot holders or oven mitts when handling or removing the hot Removable Cooking Pot from the Turbo XP Free Fry Cook Center.

B The Turbo XP Free Fry Cook Center Base: The Cook Center Base holds the Removable Cooking Pot and contains the following features:

1. EasyView Lid with RadiVection 360° Cooking System.
2. Pre-programmed LED Control Panel with Mode, Method, Preset and Rotation options.
3. Secure-Hold Suction Plates on the bottom of the Base to add non-slip protection
4. Air Intake Vents positioned at the back of the Base for superior air flow.

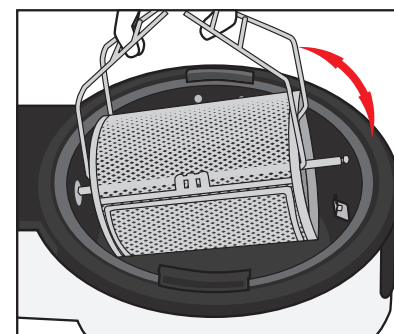
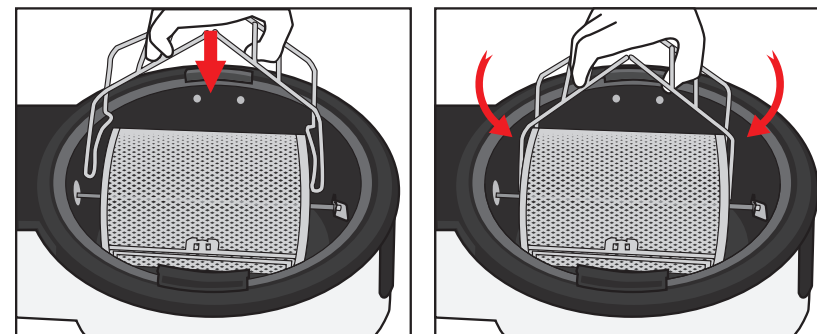


ACCESSORIES

(see p. 21 for Assembly instructions):

With the eleven accessories included in your package, you have a wealth of options for rotisserie, stir-frying, roasting, steaming and baking at your fingertips! Check the Step-by-Step Cooking Section to find full instructions for using each of these accessories.

D Turbo Lifter. The single piece Turbo Lifter acts as a pair of easy-to-use tongs. Slip the fingers of your hand into the rectangular openings and rest the palm of your hand on the plastic protector at the joint. Open the Lifter and securely hold or pick up heated foods in the Mesh Frying Pan, Frying Tumbler, Kebab Rotisserie, Grill Basket, Baking Pan, Steaming Pan, as well as foods on the Rotisserie Spit (see illustrations below).



C EasyView Lid with RadiVection 360° Cooking System: The EasyView Lid has a unique heating system built right inside – a combination of turbo-charged convection heat and a powerful halogen light. These two powerhouse heating elements use super-turbo air circulation to fry, roast, bake, and stir-fry foods quickly and efficiently *without using oil*. Your results? Fresh flavors, lower fat content, tender and moist interiors, super crispy exteriors and compliments all around from your family and friends.

Keep the EasyView Lid closed while cooking to optimize cooking times and ensure fully-cooked foods.

If needed, open the EasyView Lid while cooking to add ingredients. Use a pot holder or oven mitt and fully extend the Lid until it “clicks” in full open position. Use caution: Hot air and/or steam may be released when the Lid is opened.

Although the heating system will stop temporarily when the Lid is opened, any rotation accessory in use will continue to turn. Close the Lid securely; the Control Panel will continue the timer countdown and frying/cooking.

One of the nicest features of the EasyView Lid is the ease with which the frying process can be observed. With only a quick glance, you can determine if fried foods are done or if the roast chicken looks golden.

Heat Release Vents ▶

The large vents on top of the Lid may release hot air and/or steam as foods are fried. Avoid standing close or placing your face or hands near the Vents.



E Classic Rotisserie Spit and Spit Forks. Forget about buying rotisserie chicken from your local grocery store; you can now rotisserie cook tender chicken and beef roasts to perfection in your own kitchen. The classic Rotisserie Spit and two Spit Forks hold large cuts of meat or poultry for golden, tender and superior results.

F Frying Tumbler. The Tumbler is your go-to accessory when you want stir-fried foods, French-fries, or other foods that need turning while frying. The end result? Hands-free frying and guilt-free favorite foods.

G Grill Basket. The stainless steel rotating Grill Basket holds generous portions of meat, poultry or seafood. This is your answer when you have steak or chicken breasts on hand, but only about 15 minutes to prepare dinner. The continuous turning of the rotisserie action in combination with the Turbo heat system produces a crisp, seared exterior with a satisfyingly tender interior...ready to serve in about 15 minutes.

H Mesh Frying Basket. With an extremely generous 9½ -inch width and almost 3 inch depth, the Mesh Frying Basket is designed to hold a complete one-dish dinner with ease. Try crispy homemade fish fillets, surrounded by sweet potato shoestrings, or prepare enough spicy chicken wings for the whole neighborhood. The possibilities for the Mesh Frying Basket are endless.

I Kebab Rotisserie and 10 Skewers. Easily create all your favorite kebabs by sliding meat or seafood and vegetables or fruit onto the stainless steel skewers. Attach the filled skewers to the Kebab Rotisserie and, within minutes, your hot kebabs are ready. Note: the skewers are very sharp; use caution when adding food to the skewers.

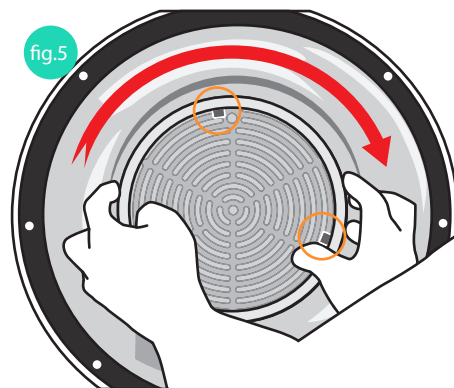
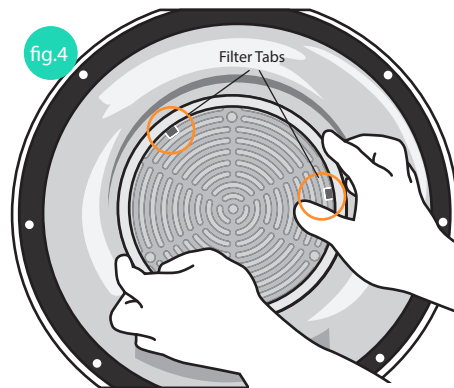
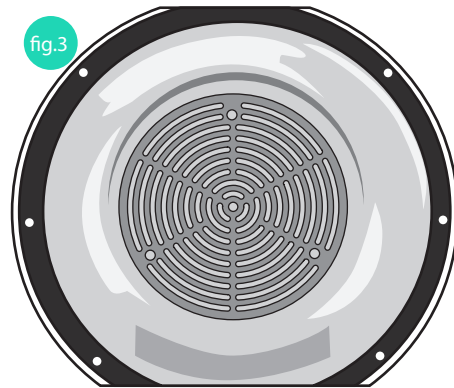
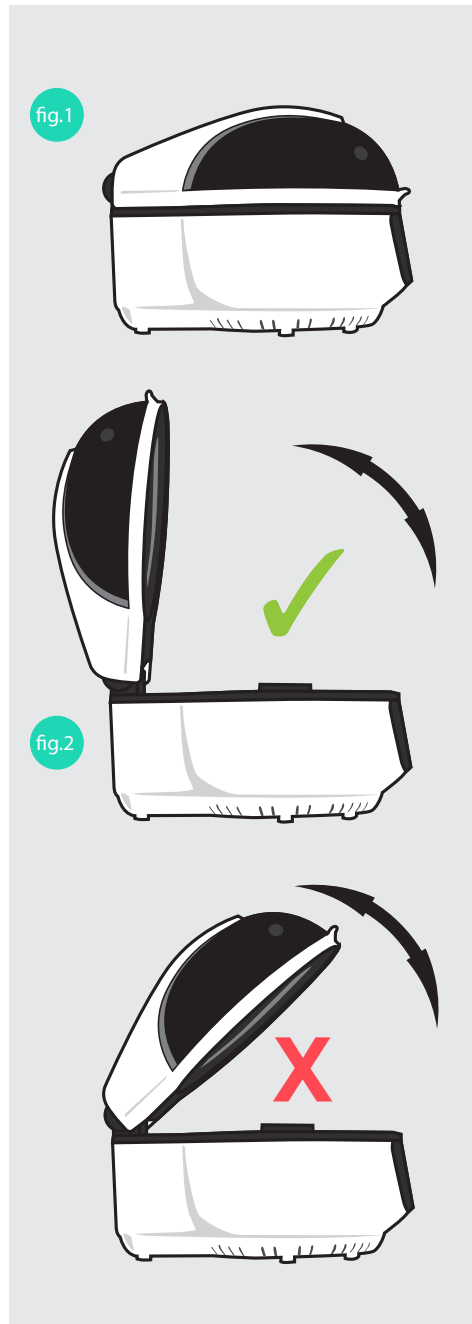
J High/Low Rack. Flip this Rack to the High position for even air-flow turbo baking or place it in the Low position for steaming. The Rack sits easily in the Removable Cooking Pot in either position.

K Baking Pan. Designed to fit onto the High/Low Rack, this 9-inch Baking Pan holds a piping hot homemade pizza, a fresh fruit crisp, a blueberry coffee cake and much, much more. The nonstick interior is a super-handly plus.

L Steaming Pan. Steaming just doesn't get any easier than this. The Steaming Pan, with built-in steaming vents, holds fresh sliced or cubed vegetables, tender fish fillets, shellfish, and other fragile foods.

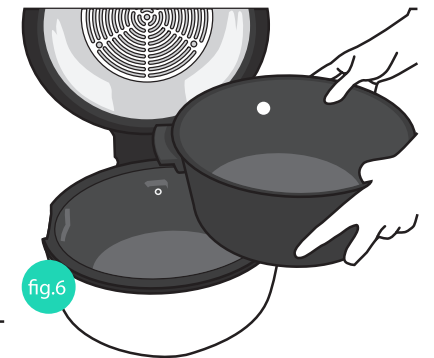
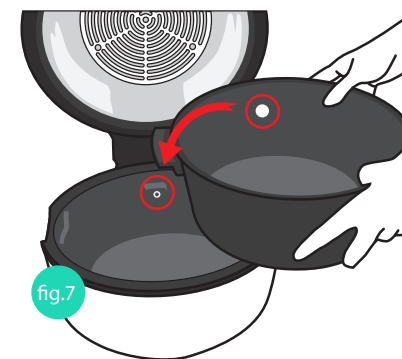
M Stainless Steel Rotisserie Stand. Use this Stand for prepping foods to be cooked with rotation. After cooking, move the hot food and accessory to this Stand for cooling. Use pot holders when handling hot accessories.





BEFORE FIRST USE

1. Place the Turbo XP Free Fry Cook Center on a level, flat surface that is heat-resistant (fig.1).
2. Ensure that the Turbo XP Free Fry Cook Center is several inches away from obstructions, such as walls, cabinets, doors, and other appliances. Allow enough room above the Cook Center so the lid can be fully opened (fig.2).
3. Open the EasyView Lid completely until it audibly "clicks." Install the Filter over the heating element in the EasyView Lid (fig.3). Center the Filter over the element with the locking tabs facing inward (fig.4). Rotate the Filter clockwise until the Filter tabs lock into place on the heating element (fig.5).
4. Wipe the interior and exterior of the Free Fry Cook Center and Removable Cooking Pot with soft soap and a damp cloth. Dry thoroughly.
5. When ready to fry or cook, insert the filled Removable Cooking Pot into the Cook Center Base and add accessories as indicated. The round opening in the Removable Cooking Pot should align with the Rotisserie opening in the Cook Center Base and the Pot EasyLift Handles should align with the two handle grooves in the Base (see fig. 6-8). Follow instructions on the Pre-programmed Control Panel to start cooking.



MAINTENANCE

ALWAYS allow the Turbo XP Free Fry Cook Center to cool completely before cleaning.

Unplug the Turbo XP Free Fry Cook Center before cleaning.

After each use, clean and dry the Turbo XP Free Fry Cook Center. Use a damp cloth to clean the Cook Center Base and EasyView Lid. DO NOT immerse the Base in water. Use non-abrasive soap only.

After each use, the Removable Cooking Pot may be placed in the dishwasher or washed by hand with the other accessories.



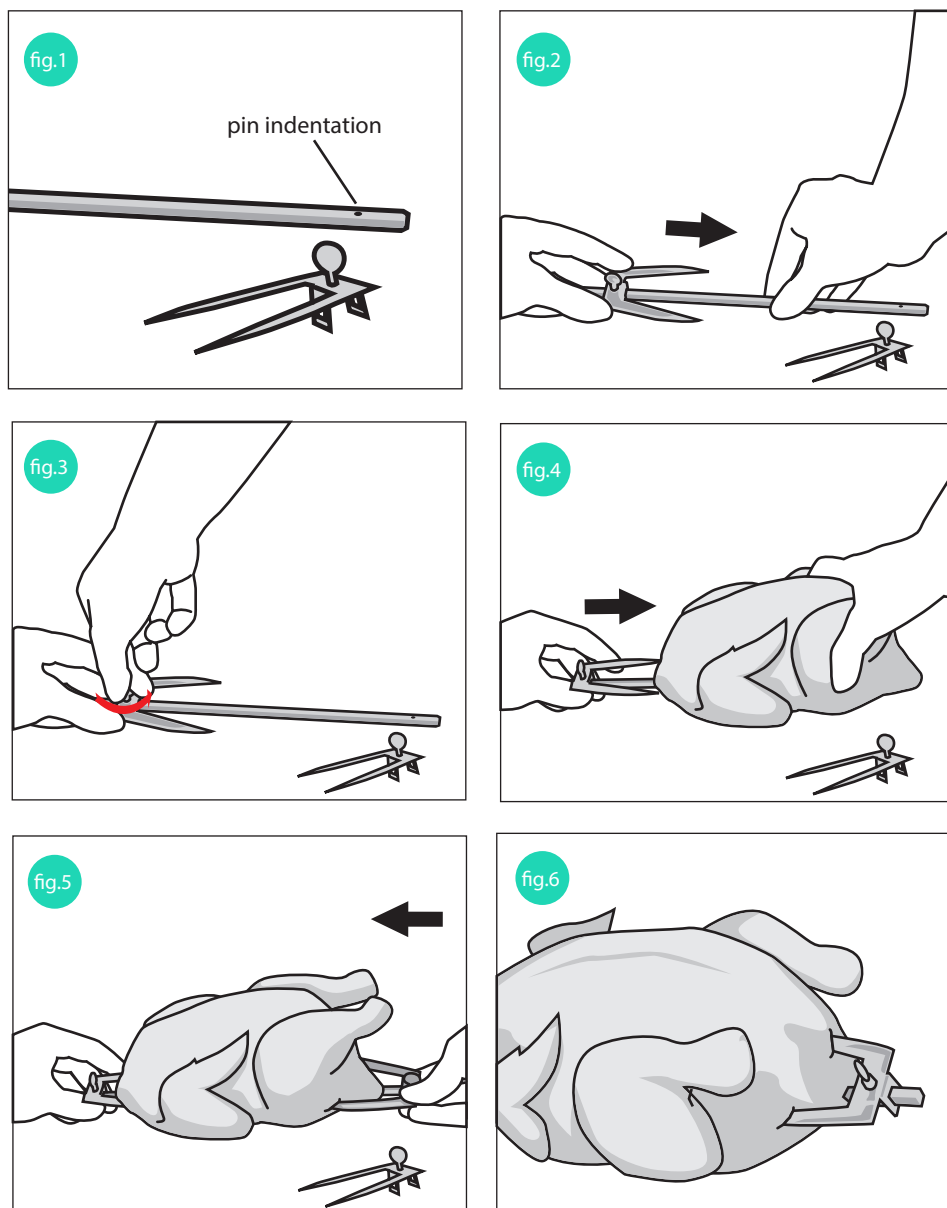
QUICK & EASY ACCESSORY ASSEMBLY

Accessory Assembly Note: When using the Classis Rotisserie Spit, Frying Tumbler, Grill Basket and Kebab Rotisserie, be sure to insert the pointed end of the Spit onto the round opening and place the other end of the Spit onto the Spit holder on the other side of the Pot as indicated below:



CLASSIC ROTISSERIE SPIT & SPIT FORKS Turbo/Roast Modes

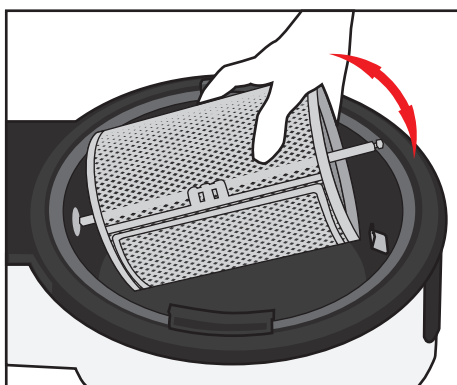
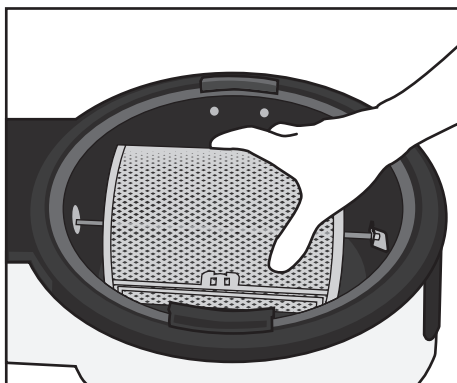
1. Holding the square end of the Spit in one hand, place a Fork on the Spit with the fork tines facing toward the center of the Spit. Slide the Fork on the Spit until the screw is over the small pin indentation on the Spit. Hand tighten the screw (fig.1-3).
2. Insert the pointed tip of the Spit into middle of a roast or poultry and press meat until the tines of the Fork pierce the meat. The meat should sit firmly in the middle on the Spit (fig.4).
3. Slide the remaining Fork onto the Spit with the tines facing the center and press tines into the meat until it pierces the meat and holds firmly. Hand tighten the screw of the Fork. Check and adjust if needed to ensure the meat is balanced on the Spit (fig.5 and 6).
4. Slide the pointed end of the Spit into the round opening in the Removable Cooking Pot and place the square end of the Spit on the Spit holder (see images above). If the Spit does not lie flat, turn the Spit and re-adjust until the Spit lies flat on the Spit holder. Close the Lid and set the Mode desired.



FRYING TUMBLER

Turbo/Roast/Fry Modes

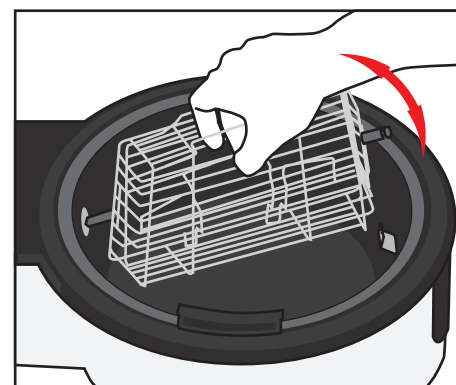
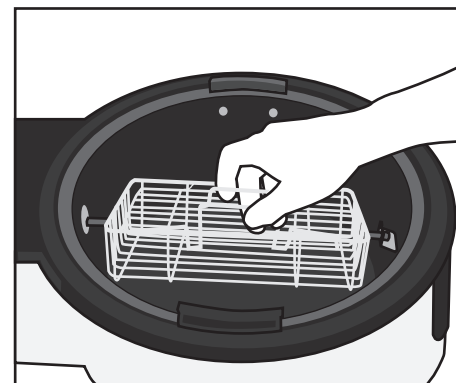
1. Insert the pointed end of the Rotisserie Spit into the square opening on one end of the Tumbler and thread through to the other side. Slide the Tumbler until the screw box on the Tumbler is aligned with the small pin indentation on the Spit (see p.20 and tighten the screw. Repeat with the other screw box and pin indentation on the Spit
2. Open the Tumbler door and fill with foods to be fried. Do not fill the Tumbler more than one-half full (allow room for foods to tumble). Close and lock the door.
3. Insert the Tumbler into the Cook Center by placing the pointed end of the Spit into the round opening in the Removable Cooking Pot. Place the other end of the Spit onto the Spit holder on the other side of the Pot (see p.21). Close the Lid and set the Mode desired.



GRILL BASKET

Turbo/Roast/Fry Modes

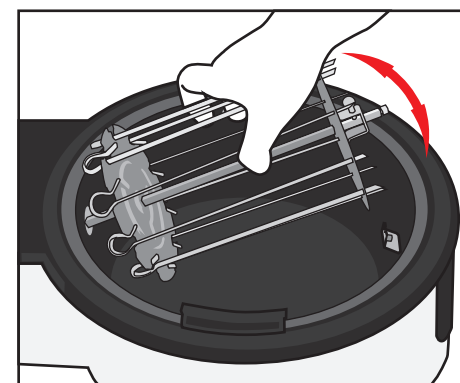
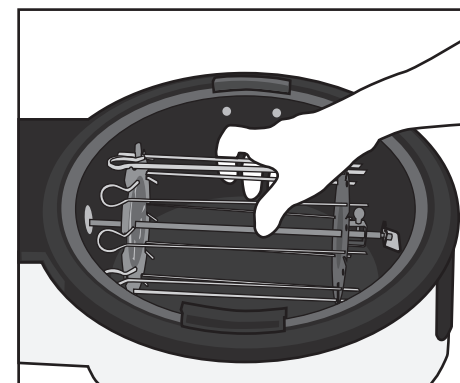
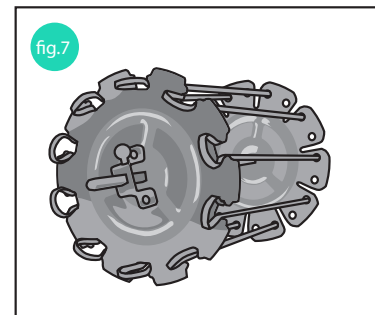
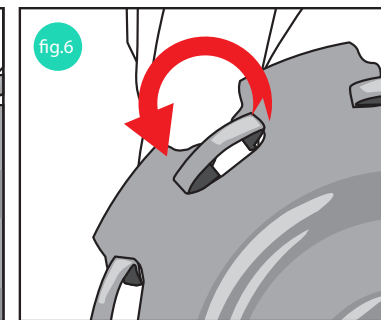
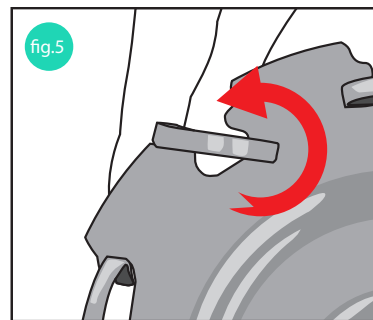
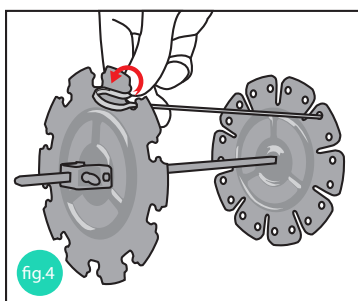
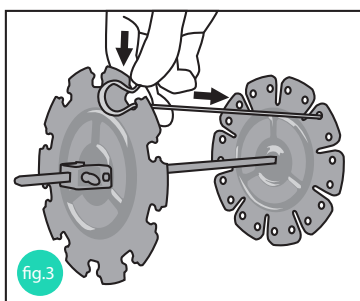
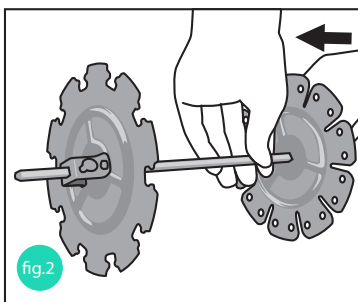
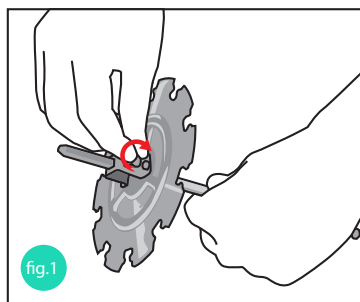
1. Open the Basket by squeezing the two stainless steel Basket wires together until the Basket is released. Remove the Lid.
2. Spray the bottom of the Basket lightly with cooking spray, if desired, to help foods release after cooking. Place meat, poultry or seafood into Basket without over-crowding. Replace the Lid.
3. Insert the pointed end of the Spit into the round opening in the Removable Cooking Pot. Place the square end of the Spit onto the Spit holder on the other side of the Pot (see p.21). Ensure that the Spit is resting firmly and the Basket is balanced. If not, remove and re-align. Close the Lid and set the Mode desired.



KEBAB ROTISSERIE & SKEWERS

Turbo/Roast/Fry Modes

1. Assemble the Spit and Kebab Rotisserie. Holding the Spit with one hand, slide one kebab wheel (with the screw assembly facing out) over the pointed tip of the Spit until the screw is over the small pin indentation on the square end of the Spit (see p.20) and tighten the screw (fig.1). Slide the other wheel over the pointed end of the Spit (with the screw assembly facing out) until the screw is over the small pin indentation on the Spit. Hand tighten the screw (fig.2).
2. Arrange the kebab ingredients on the Skewers. Use caution when sliding food over the pointed tips of the Skewers, as the tips are very sharp! Do not over-crowd the food on the Skewers. Food ingredients should be touching, but not crammed together.
3. To place the filled Skewers onto the Kebab Rotisserie, thread the pointed end of one Kebab Skewer into a round hole on the wheel (fig.3). Turn and "lock" the round top of the Skewer into place in the other wheel (fig.4,5,6). Repeat with remaining Skewers. Ensure that the Rotisserie is balanced and turning freely (fig.7). If not, re-position the Kebab Skewers until the Rotisserie is balanced.
4. Insert the pointed end of the Spit into the round opening in the Removable Cooking Pot and place the square end of the Spit onto the Spit holder on the other end of the Pot (see p.21). Close the Lid.



MESH FRYING BASKET + HIGH/LOW RACK

Turbo/Roast/Fry Modes

1. Before adding ingredients to the Mesh Frying Basket, lightly coat with cooking spray or a small amount of oil to prevent sticking and aid release after cooking.
2. Use the Basket with the Rack in High position for best frying results, as the air will circulate freely through the Rack and Basket.



BAKING PAN WITH HIGH/LOW RACK

Turbo/Bake/Pizza/Defrost Modes

1. Place the High/Low Rack in the High position in the Removable Cooking Pot.
2. Place the Pot in the Cook Center Base. Add food ingredients into Baking Pan and arrange on the Rack. Set to Mode as desired.



STEAMING PAN WITH HIGH/LOW RACK

Turbo/Bake/Pizza Modes

1. If steaming for 15 minutes or less, turn the Rack to the Low position. If steaming for more than 20 minutes, turn the Rack to the High position.
2. Place the Rack in the Removable Cooking Pot. Place the Pot in the Cook Center Base.
3. Add enough water to reach just below the Low Rack. If using the High Rack, add at least 2 cups water if steaming for 30 minutes. Check water levels if steaming longer than 30 minutes.
4. Arrange the Steaming Pan on top of the Rack. Set to Mode as desired.





THE PRE-PROGRAMMED CONTROL PANEL houses the LED Display and electronic platform for pre-programmed Cooking Modes and Manual Cooking options, including the manual Rotisserie Rotation and Preset (Delay Start) features. Within the pre-programmed Modes, there are also options to increase or decrease the cooking time and temperature:

I. COOKING WITH AUTO COOKING MODES

II. COOKING WITH MANUAL TIME & TEMP

III. MAKING ADJUSTMENTS & CHANGING MODE CYCLES

IV. ADDING PRESET (DELAY START)

I. COOKING WITH AUTO COOKING MODES

Before use, plug Cook Center Base into the wall outlet. The Control Panel will beep once. The LED Display will show "000" as the temperature and "0:00" as the time.

1. Select and press desired Cooking Mode Button on Control Panel.
2. The Control Panel will display the pre-programmed temperature and time for that Mode. In 5 seconds, the Turbo XP Free Fry Cook Center will automatically start the cooking process (and the Rotisserie rotation, if using).
3. Control Panel will display time countdown in hours/minutes throughout cooking process and the Display will read "0:00" when done.
4. Cook Center will beep 3 times to indicate cooking process is complete and will automatically turn Off.

PRE-PROGRAMMED TIME & TEMP CHART

Auto Mode	Time	Temp	Accessories	Rotation
Turbo	15 min	450°F	All	Yes
Roast	30 min	390°F	Classic Rotisserie	Yes
Fry	25 min	450°F	Frying Tumbler	Yes
			Kebab Rotisserie	Yes
Bake	20 min	360°F	Baking Pan; High/Low Rack	No
Pizza	10 min	410°F	Baking Pan; High/Low Rack	No
Defrost	15 min	140°F	Baking/Steaming Pan; Rack	No

II. COOKING WITH MANUAL TEMP & TIME

Before use, plug Cook Center Base into the wall outlet. The Control Panel will beep once. The LED Display will show "000" as the temperature and "0:00" as the time.

To choose a custom-cooking process, set the Turbo XP Free Fry Cook Center manually as follows:

1. Press the Temp + Button. Add Temp degrees by pressing the Button until the desired Temp is displayed.
2. Press the Time + Button. Add Time minutes by pressing the Button until the desired Time is displayed.
3. If using a Rotisserie, Tumbler or Grill Basket, press the Roll Button cycle.
4. Press the Start/Stop Button to begin the cooking process (rotation will begin, if using).
5. When done, Cook Center will beep 3 times to indicate cooking process is complete and will automatically turn Off.

III. MAKING ADJUSTMENTS & CHANGING MODE CYCLES

To Interrupt the Cooking Process:

1. Open the Lid until the audible "click" is heard. Stand back to avoid any hot air or steam.
2. If using the Rotisserie option, the rotation will continue, although the cooking cycle will not continue. Press the Roll Button to stop rotation, if desired.
3. Add ingredients or make adjustments as needed, close the Lid and the cooking process will continue. Press the Roll Button to restart the Rotisserie.

To Adjust the Time/Temp during the Cooking Process:

1. Press the + Button or – Button to increase or decrease the temperature. The temperature range is 120°F to 450°F.
2. Press the + Button or – Button to increase or decrease the time. The time range is 0:01 minute to 1:00 hour.

IV. ADDING PRESET (DELAY START)

The Turbo XP Free Fry Cook Center offers a Preset (Delay Start) feature for your convenience. To cook adding a Preset (Delay Start) time on the Control Panel, follow these instructions.

Please note the following for your safety:

- Do not use Preset (Delay Start) for meat, poultry, fish or shellfish. Do not allow these foods to sit at room temperature in the Cook Center. Cook these foods immediately to prevent the unwanted growth of potentially dangerous bacteria.
- Do not use Preset (Delay Start) for dairy foods such as milk, cream and yogurt and other foods such as eggs or cheese. Cook these foods immediately to prevent the unwanted growth of potentially dangerous bacteria.

Adding Preset/Delay Start with Auto Cooking Mode:

1. Press the Preset Button. The LED Display will show "0:30" (thirty) minutes.
2. Press the Time + Button or – Button to increase or decrease the desired Delay Time. The time range for Delay Start is 0:01 minute to 10:00 hours.
3. Immediately press the Cooking Mode of your choice. The Mode Button will flash until the Delay Start countdown is complete and the Display shows "0:00" minutes.
4. The Auto Cooking Mode will then automatically start the cooking process.

Adding Preset/Delay Start with Custom Cooking Process:

1. Press desired cooking temperature and time by pressing the Temp + Button and the Time + Button.
2. Press the Preset/Delay Start Button. The LED Display will show "0:30" (thirty) minutes preset delay time.
3. Press the + or – Buttons to increase or delay the preset time.





QUICK & EASY COOKING GUIDE

THE 6 COOKING MODES in your **Turbo XP Free Fry** Cook Center are only the starting place to create deliciously easy dishes! With various times and temperatures already preset by the factory, you can choose any of the Cooking Modes and alter the times/temperatures or you can choose to set a custom cooking process for your favorite recipes.

This Cooking Guide will help you choose accessories for Cooking Modes and find the best Mode for frying, roasting, steaming, baking or cooking your favorite foods.

TURBO MODE

Pre-Programmed: 15 minutes @ 450°F

WHY CHOOSE TURBO MODE?

- * quick, high-heat for searing and sautéing
- * quick-cook frozen prepared snacks and entrées
- * super-fast grilling for beef steaks, chops, boneless chicken breasts
- * super-fast frying for fragile foods (fish fillets, fruit)

TURBO MODE & ACCESSORIES

Classic Rotisserie: fully cooked ham, Cornish game hens

Frying Tumbler: chopped vegetables (peppers, onions, celery, carrots); seasoned bread cubes for croutons, small cipolini onions, quartered pears or apples.

Grill Basket: beef steaks, pork chops, boneless chicken breasts, shrimp, fish fillets, portobello mushrooms, tofu steaks

Mesh Basket: frozen prepared snacks, appetizers and entrées.

Kebab Rotisserie: thin-sliced steak or chicken satay, fruit kebabs.

ROAST MODE

Pre-Programmed: 30 min @ 390°F

WHY CHOOSE ROAST MODE?

- * rotisserie results in crisp exterior, tender interior
- * larger cuts of meat, roasts, poultry cook faster
- * fat drips away in rotisserie; healthier results

ROAST MODE & ACCESSORIES

Classic Rotisserie: 2-3 pound roast, whole chicken

Frying Tumbler: chicken nuggets, homestyle potato chunks, quartered root vegetables, sliced large carrots.

Grill Basket: thick-cut steaks, pork chops

Mesh Basket: frozen prepared snacks, appetizers and entrées.

Kebab Rotisserie: chicken + vegetable kebabs, shrimp + pineapple kebabs

Baking Pan + High Rack: enchiladas, pan lasagna, combo dinners

FRY MODE

Pre-Programmed: 25 min @ 450°F

WHY CHOOSE FRY MODE?

- * Hot air fries foods faster
- * Minimal clean-up without oil
- * Crispy exterior, tender interior
- * Nutritious benefits of less fat

FRY MODE & ACCESSORIES

Frying Tumbler: Potato wedges or homestyle fries, egg rolls, chicken tenders

Kebab Rotisserie: beef + vegetable kebabs, pork + pineapple kebabs





BAKE MODE

Pre-programmed: 20 min @ 360°F

WHY CHOOSE BAKE MODE?

- * moderate temp + hot air = faster cooking
- * breakfast quiche + egg dishes
- * re-heat leftovers
- * bake muffins, cupcakes, quick breads

BAKE MODE & ACCESSORIES

Baking Pan + High Rack: baked goods, brownies, cookies, cakes omelets, frittatas, fruit crisp and cobblers, galette, tarts

PIZZA MODE

Pre-programmed: 10 min @ 390°F

WHY CHOOSE PIZZA MODE?

- * high heat + fast cook time
- * crisps thin crust
- * re-heat frozen 8-inch pizza, garlic twists, breads

PIZZA MODE + ACCESSORIES

Baking Pan + High Rack: homemade pizza cooks quickly or bake bread twists, rolls, focaccia bread.

DEFROST MODE

Pre-programmed: 15 min @ 140°F

DEFROST MODE + ACCESSORIES

Baking Pan + High Rack: thaw frozen foods, soften butter, proof breads or rolls

GOURMIA IN YOUR KITCHEN!

Did you know? Although Gourmia is the new kid on the block, we've already established ourselves as one of the leading manufacturers of creative and innovative kitchen products.

Check out these new kitchen appliances and check our website often for new product release information @ www.gourmia.com

Why not **Add** these Best-selling
Gourmia Appliances to your Kitchen!



Gourmia 8 Quart Smart Pot
Electric Pressure Cooker
GCP800

Gourmia 9 Quart Sous Vide
Water Oven Cooker
GSV550



Gourmia 2.2 Quart Automatic
Ice Cream, Gelato, Sorbet
& Frozen Yogurt Maker

GS1400



Gourmia Wide Mouth Fruit
and Vegetable Juice Extractor

GJ750



Gourmia Stainless Steel
Deep Fryer with
3 Frying Baskets

GDF500





WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033

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