FOOD GENIE

GOURMAX PRO

WITH TEMP ACE



OWNER'S GUIDE

THANK YOU
for purchasing the

FOOD GENIE

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IMPORTANT REMINDERS

READ MANUAL BEFORE USE • FOR HOME USE ONLY

Read and evaluate directions for service and usage.
Take caution to prevent encounters with hot surface.
Do use hand cover to prevent burns.
For indoor and home use only.

Read all instructions before using the Food Genie GOURMAXPRO.
When using electrical equipment, specific safety precautions should always be kept in mind, including the following:

⚠ WARNING

1. This product can be used by people with limited physical, sensory or mental capacities or lack of experience and awareness if they have been given guidance or instruction concerning use of the product in a safe way and understand the risks involved.
2. Keep the machine and its cord out of reach of children. **DO NOT** allow the product to be used by children. Close monitoring is important when used near children.
3. This product is for home use only. **DO NOT** use for any unintended purpose. **DO NOT** use in moving vehicles or boats. DO NOT use outside.Misuse can lead to injury.
4. **DO NOT** place the product near the edge of a countertop. Ensure the surface is level, clean and dry.
5. **ALWAYS** ensure the product is fully built before using it.
6. While using this appliance, have at least 6 inches (15.25 cm) of space above and on all sides for ventilation.
7. **DO NOT** use an extension cord. A short power cord is used to reduce the risk of children pulling the cord or getting entangled and to lower the risk of people falling over a long cord.
8. Set aside to cool before washing, disassembling, placing in or removing pieces and storing.
9. To protect from electrical shock, **DO NOT** immerse cable, connectors, or main unit housing in water or other liquid.
10. **DO NOT** use the unit if there's damage to the power cord. Constantly check the unit and the power cable. if the appliance malfunctions or has been damaged in some way, instantly stop use and contact Customer Support.
11. **DO NOT** use socket under countertop level.
12. **DO NOT** put device and lid cable hang over edges of desks, counters or hit hot surfaces.
13. Just use approved accessories provided with this appliance or allowed by Food Genie. The use of accessories or attachments not recommended by Food Genie may cause a fire danger or damage.
14. Be sure to clean and dry any accessory that you will be placing into the cooker.
15. **DON'T** move the unit while using.
16. **DO NOT** cover ventilation or air outlet ventilation when running unit. By doing so, it may prevent even cooking and can cause damage or overheating to the machine.
17. No Contct with hot surfaces. The surfaces of the appliances are hot during and after using it. Often use protective hot pads or silicone oven mitts to avoid burns or personal injury, and use accessible handles and knobs.
18. **DO NOT** touch devices when cooking, or immediately after. Throughout the cooking process the grill plate and basket becomes extremely hot. Prevent physical contact while removing the appliance attachment. **ALWAYS** take caution when interfacing with product to avoid burns or personal injury. It is recommended that long handled utensils and secure hot pads or insulated oven mitts be used.

IMPORTANT:
Keep Instruction Manual

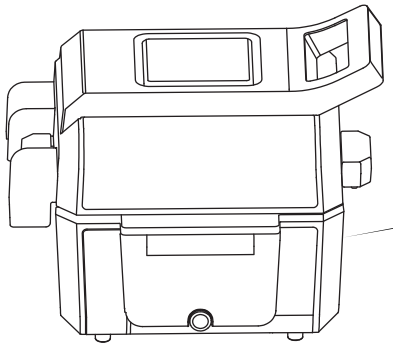
WARNING: DO NOT place the GOURMAX PRO on range top, STOVETOP or any cooking surface.

19. **DO NOT** use as deep fryer.
20. The TEMP ACE Probe is not a substitute for an external thermometer for the food.
21. **ALWAYS USE** a thermometer to ensure whether the food is cooked at the correct temperature to avoid potential illness.
22. If a grease fire happens or the machine gives off black smoke, unplug immediately. Wait for the smoking to end until you remove any cooking devices.
23. For routine maintenance of the appliance, see the Cleaning Maintenance section.
24. Switch off the device and unplug it from the socket when it is not in use or before cleaning.
25. **DO NOT** use metal securing aids to scrub. These can break off into components, causing an electrical shock risk.
26. Children are not allowed to do the cleaning and repairs.
27. **DO NOT** place on or near a hot gas or electric burner, or in a heated oven.
28. Extreme caution must be used when moving the unit containing hot oil or other hot liquids.
29. Never fill the pot with oil, or it may cause fire hazard.
30. When using the glass cover for heating, the temperature of the glass cover is high. **DO NOT** touch it.
31. Please wait for the glass cover to cool down before cleaning to avoid breakage.
32. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
33. Children should be supervised to ensure they do not to play with the appliance.
34. The instructions shall state that appliances are not intended to be operated by means of an external timer or separate remote-control system.
35. Appliance must not be immersed. Heating element surface is subject to residual heat after use.

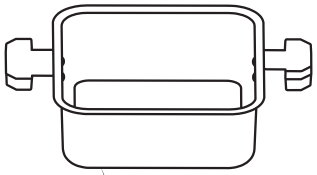
USA

36. This unit has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modifty the plug in any way.

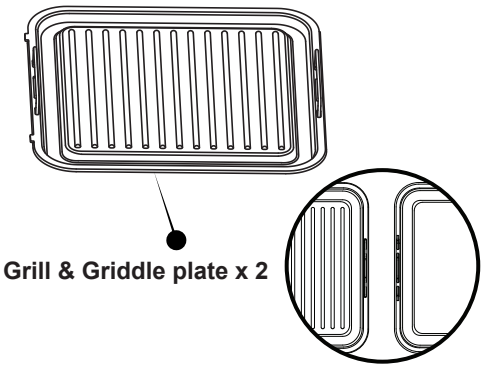
PRODUCT PARTS



Main Unit

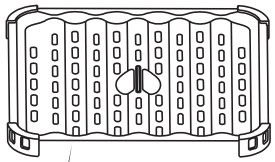


Inner Pot



Reversible Grill & Griddle plate x 2

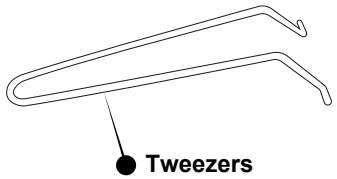
ADD-ON ACCESSORIES:



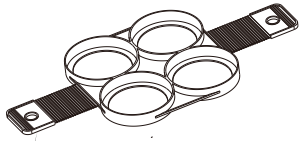
Air Fryer Plate



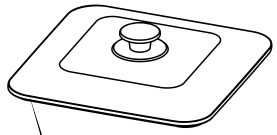
TEMP ACE Probe



Tweezers



Pancake Mold



Glass Lid

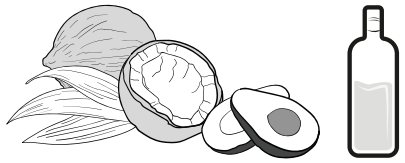
USING FOR THE FIRST TIME

1. Remove from unit all packaging materials, promo labels and tape.

2. Remove from the box all accessories, and read this manual carefully. Please pay particular attention to operating procedures, warnings and essential precautions to prevent any injury or damage to property.

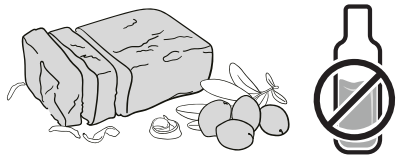
3. Wash temperature probe in warm, soapy water, then wash thoroughly and dry. Air Fryer plate and pot are all suitable for dishwasher use. NEVER clean the main device and temperature probe in dishwasher.

ALWASYS USE RECOMMENDED FAT / OIL



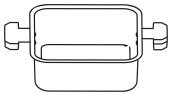
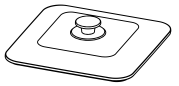
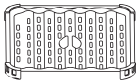
Recommended

Canola, Refined coconut, Avocado, Vegetable, Grapeseed



NOT Recommended

Olive oil, Butter, Margarine

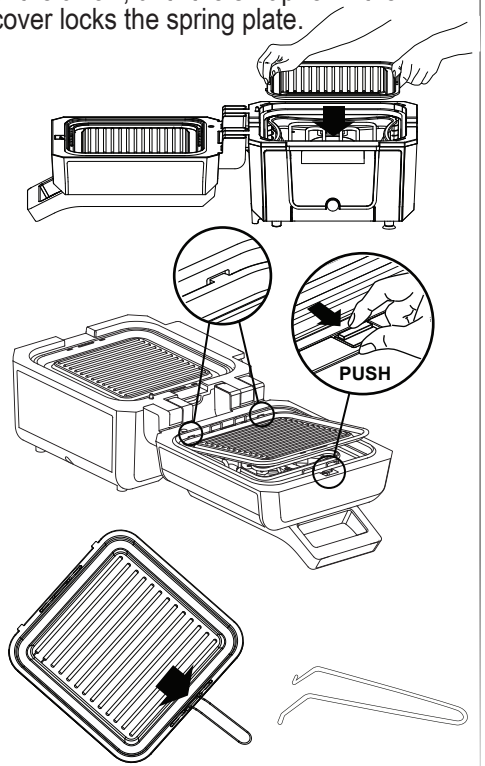
Accessories	Mode	Accessories	Mode/Purpose
 Inner Pot	Air fry, Roast, Dehydrate,Air bake, Saute, Steam, Braise, Slow cook, Fondue,Pasta, Rice, Sear	 Glass Lid	Steam, Braise, Slow cook, Fondue, Pasta, Rice
 Grill Plate x 2	Grill-R, Grill-L, Steak, Panini, Poultry, Fish	 Pancake Mold	Use on flat surface cookware
 Air Fryer Plate	Air fry, Roast, Dehydrate, Steam	 Tweezers	Use on clamping grill & grillde plate
 TEMP ACE Probe	Air fry, Roast, Dehydrate,Air bake, Fondue, Sear, Grill-R, Grill, Grill-L, Steak, Panini, Poultry, Fish		

DISASSEMBLY INSTRUCTIONS

Grill plate disassembly instructions

1. **DISASSEMBLY**: After the Grill plate is cooled, hold the handle and lift it upwards to release the spring plate from the buckle, then lift the other side to release the spring plate from the groove. Note that the spring plate is hot after cooking. **DO NOT** touch with bare handles directly; **DO NOT** spill excess grease to the heating pipe and fan blades.

2. INSTALL: First buckle the spring plate into the grooves, push flat in the direction of the arrow, until the shrapnel in the cover locks the spring plate.



A small tweezers is provided for interchanging, it is able to lift the plate without burning fingers.

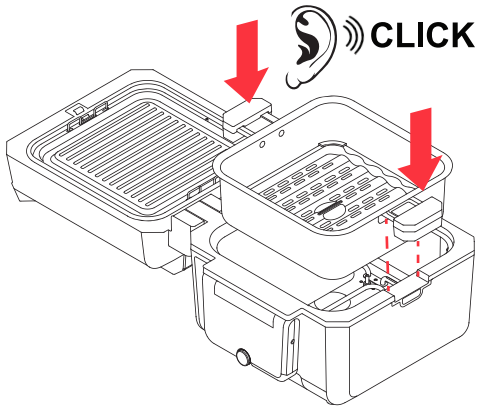
Inner pot disassembly instructions

1. DISASSEMBLY: Hold the handle of the inner pot with both hands, lightly press the button below the handle of the inner pot with fingers. Lift the inner pot vertically.

NOTE: DO NOT operate with one hand. After pressing the unlock button under the inner pot handle, the inner pot will rise up. If there is food or hot oil in the pot, it may spill out. Please hold the inner pot handle with both hands all times.

2. **INSTALL**: Hold the handle of the inner pot with both hands, press down vertically until the handle locks are locked into the grooves on both sides of the support ring. Make sure to hear the 'click' sound.

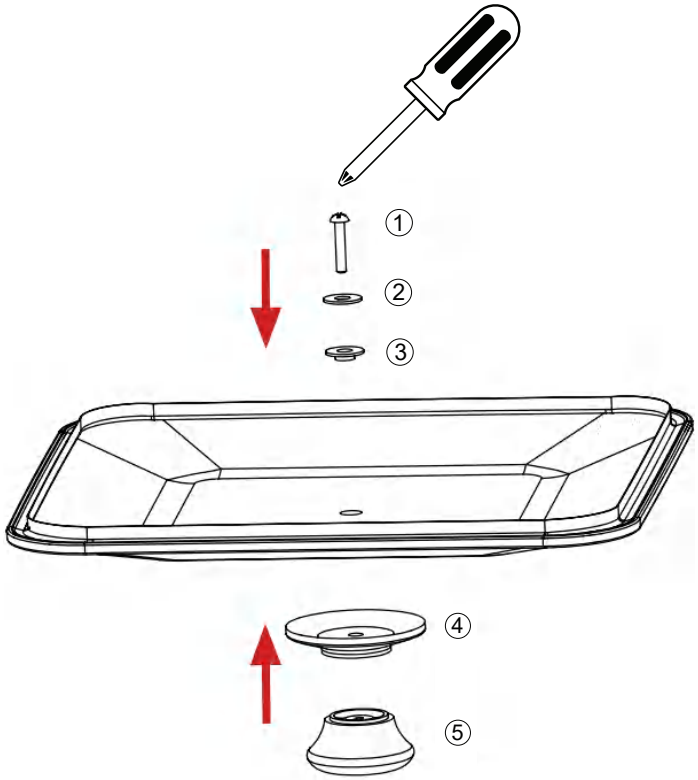
NOTE: The handle is aligned with the groove position of the supporting. **DO NOT** operate with one hand if the lock is not fastened during installation. **DO NOT** close the upper cover when the inner pot handle is not fastened. Except the handles, please do not touch with bare handles.



HOW TO Assemble the Glass Lid with the Knob

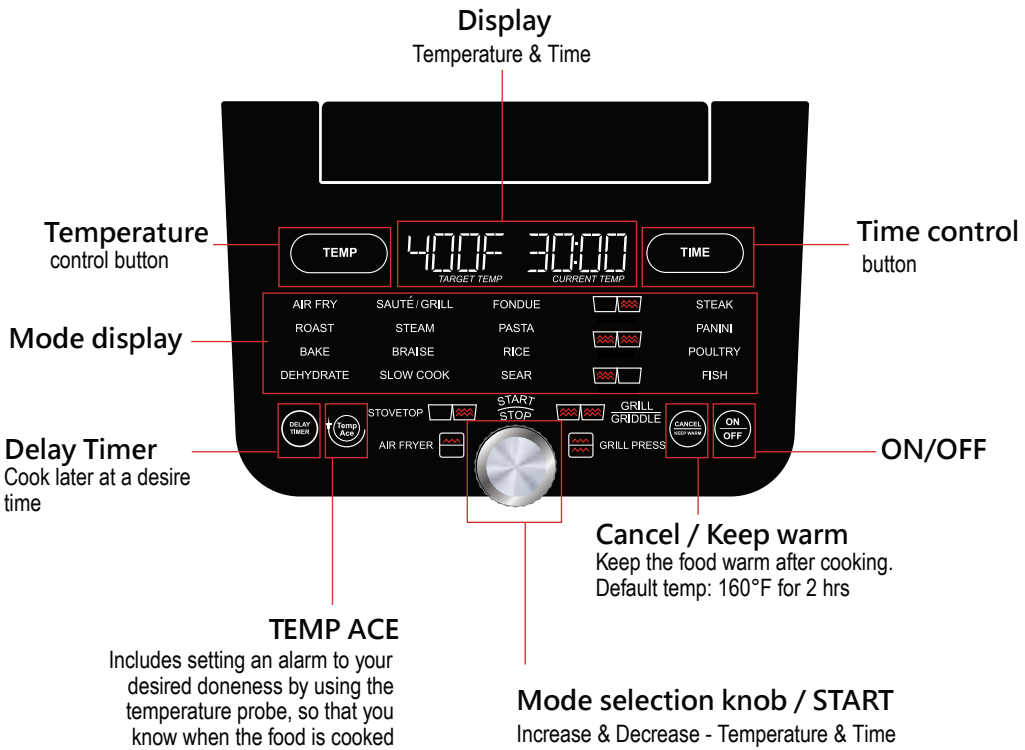
To assemble the glass lid to your Gourmax Pro, please follow these steps and refer to the diagram provided. Use the arrows in the illustration to guide the assembly.

1. Place the two washer on the underside of the glass lid, aligning it with the center hole.
2. Followed by placing the lower part and upper part of the knob over the hole.
3. Insert the screw through the washers and knob, passing through the glass lid.
4. Tighten the screw securely from the underside.
   Make sure all parts are correctly aligned before tightening. Refer to the diagram for detailed guidance, following the arrows for proper assembly.

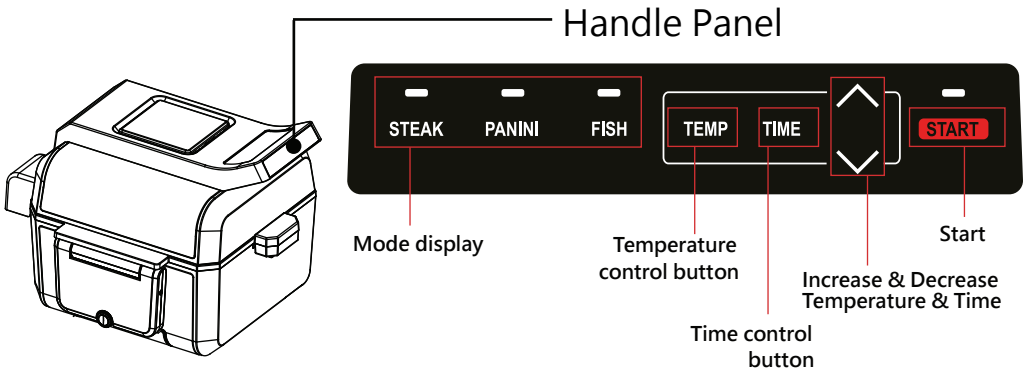


CONTROL PANEL FUNCTIONS

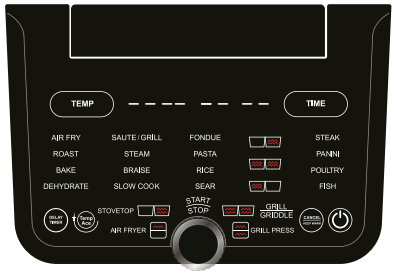
Main Panel



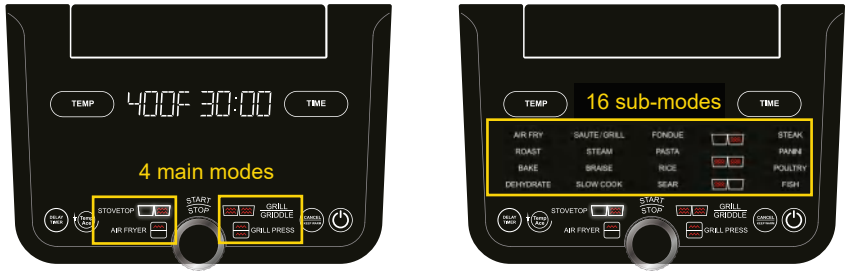
Handle Panel



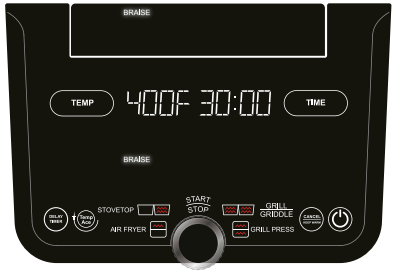
HOW TO OPERATE GOURMAX PRO



1. Press ON/OFF, “---- ----” shows on display.



2. Turn the knob to choose from 4 main menu (STOVETOP; GRILL/GRIDDLE; AIR FRYER; GRILL PRESS). Press the knob to select. Sub-menu will show.



3. Turn the knob to choose from sub-menu. Press the knob to select. Pre-set time and temperature show on display

COOKING MODES



STOVETOP





5.9 QUART pot with glass lid

SAUTE/GRILL; STEAM; BRAISE; SLOW COOK; FONDUE; PASTA; RICE; SEAR

GRILL/GRIDDLE







Grill plate



Griddle plate

HEAT ON LEFT; HEAT ON BOTH SIDE; HEAT ON RIGHT

COOKING MODES



AIR FRYER





Airfrying Plate

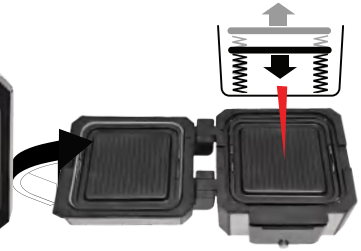


5.9 QUART pot

AIR FRY; ROAST; BAKE; DEHYDRATE

GRILL PRESS







Grill plate



Grill plate

STEAK; PANINI; POULTRY; FISH

NOTE

To cancel, press CANCEL once to go back to main menu.
Long press CANCEL will go to standby mode

GOURMAX PRO
GRILL/GRIDDLE Mode

Use GRILL/GRIDDLE plates,
OR YOU CAN MIX THEM UP
"one grill plate + 5.9 QUART pot"

SO YOU CAN
"Grill and cook at the same time"



Grill plate + Griddle plate / 5.9 QUART pot



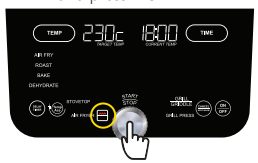
USING TEMPERATURE PROBE

1. Plug the temp probe into the socket.After plugged in the TEMP ACE button wil flash. Make sure that the probe's cord is knots-free.
2. After choosing the cooking mode by pressing the knob to confirm, click the TEMP ACE button to set desired cook temperature by using the knob and then press and hold the TEMP ACE buttons again for 2 seconds to confirm. The monitor will now show the reading of the temp probe "CURRENT TEMP" and the set temperature "TARGET TEMP".

NOTE: To return to preset temperature, press the TEMP ACE button again to exit.

NOTE: No need to set a cook time as the unit turn off the heating element automatically with indication when the probe detects that food has reached the set desired interenal temperature.

STEP 1-Select Main Menu mode and press "START"



STEP 2-Select Sub-Menu mode and press "START"



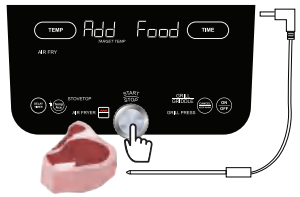
STEP 3- Shown pre-heat icon



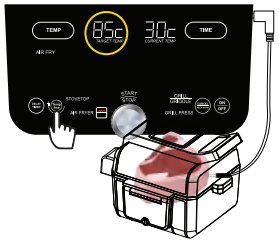
STEP 4- Wait still showing "Add Food"



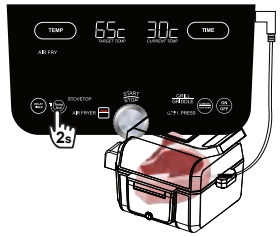
STEP 5- Insert probe, then press "START"



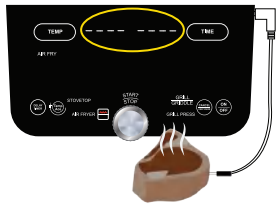
STEP 6- Press "TEMP ACE" & set temperature by tunning knob



STEP 7- Press "TEMP ACE" 2 sec to confirm



STEP 8- Done & shown "---- ----"

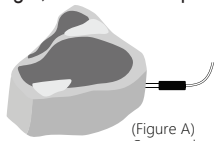


NOTE: TEMP probe can be used for all mode. Cover and lid can over the cord of the probe for selective mode.

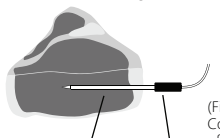
3. Place the appropriate accessory in the unit for your selected cooking feature.To start preheating press START / STOP. While probe into food, insert the probe into the thickest part of the largest piece of protein, close to (but not touching) the bone. DO NOT insert the probe either vertically or at an angle, as it does not provide accurate reading.

NOTE: Anytime Press TEMP ACE button for 2 sec, the display will go to showing the internal food temperature.

4. When your food inside hits the temperature you set, the device will beep 3 times and the display shows "---- ----".



(Figure A)
Correct placement of probe.



(Figure B)
Correct placement of probe.
(Inner view)

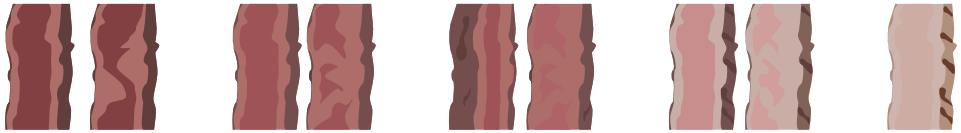


(Figure C)
Incorrect placement of probe.



Perfectly done with the Temp Ace Probe

Because the perception of what a certain internal doneness is different for everybody, we include this visual guide, so you will be able to adjust your cooking time to your specific liking. We made sure to present a wide range of options so you can customize doneness and get a great result every time.



RARE | MEDIUM RARE | MEDIUM | MEDIUM WELL | WELL

Carry-over cooking

Keep in mind that meat continues to cook even after you remove it from the grill.

Our device considers this fact and in order to prevent over-cooking, it beeps right BEFORE your meat reaches your desired doneness. For best results, we advise you to transfer the meat on a plate, with the thermometer still inserted, and allow for it to rest for 3-5 minutes. Skipping this step might result in a rarer level of doneness, so avoid cutting into your meat right away.

MODE SELECTION

STOVETOP

SAUTE/GRILL; STEAM; BRAISE; SLOW COOK; FONDUE; PASTA; RICE; SEAR

1. Place GOURMAXPRO horizontally on a safe and straight table, open the lid, and then place the inner pot on the main unit. [See Figure 11]

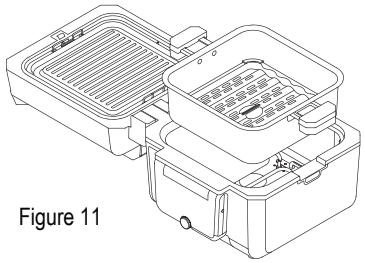


Figure 11

2. The glass cover can be covered during the process. [See Figure 12]

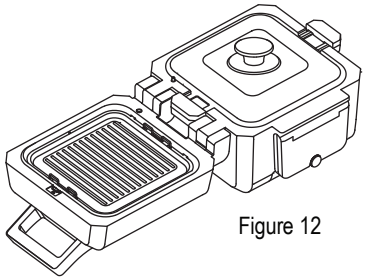


Figure 12

3. Turn on GOURMAXPRO, a long beep sound will follow. Display will be showing "---- ----". [See Figure 13]

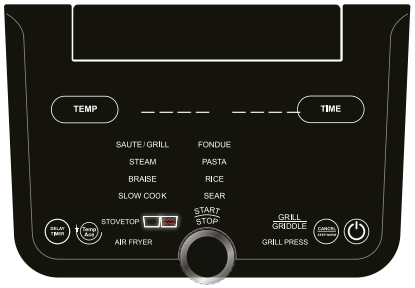


Figure 13

4. Turn the knob to MODE selection.

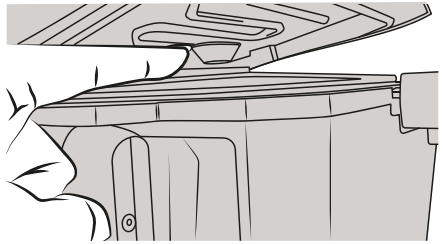
5. After selecting the desired function, press the knob to start. The heating tube will work, and the "down heating" work indicator will be on. After pre-heat is done, display will show "ADD FOOD", the timer will turn to countdown and the buzzer will sound 5 times continuously.

6. To adjust the temperature and time during the working process, press the "temperature" or "time" button, display will flash, then turn the knob to adjust in 3sec.

7. During the cooking process, you can long press "Cancel" to cancel the current work.

NOTE: Display will show 'OPEN LID' and 'SHUT LID' for different menu. Follow the indication

NOTE: DO NOT close GOURMAXPRO's lid when glass lid is on.



MODE SELECTION

GRILL/GRIDDLE

HEAT ON LEFT; HEAT ON BOTH SIDE; HEAT ON RIGHT

1. Place GOURMAXPRO horizontally on a safe and straight table, open the cover, then place the grill plate on the main unit [See Figure 1]

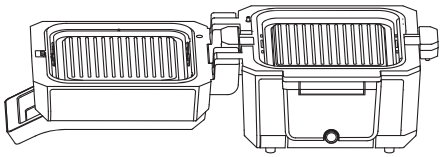


Figure 1

2. The installation of the top cover grill plate is shown in the following figure. [See Figure 2]
   First, insert the two bosses into the jacks of the top cover, then push flat in the direction of the arrow to install the grill plate in place.

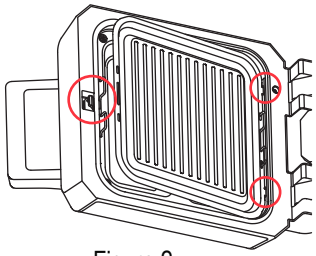


Figure 2

3. Turn on GOURMAXPRO, a long beep sound will follow. Display will be showing "---- ----". [See Figure 3]

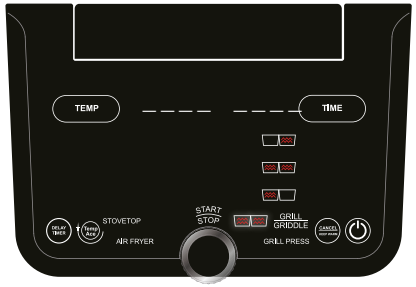


Figure 3

4. Turn the knob to MODE selection.

5. After selecting the desired function, press the knob to start. The selected heating tube (Left, Right or Both) will work and the indicator will be on. After pre-heat is done, display will show "ADD FOOD", the timer will turn to countdown and the buzzer will sound 5 times continuously.

6. To adjust the temperature and time during the working process, press the "temperature" or "time" button, display will flash, then turn the knob to adjust in 3sec.

7. During the cooking process, you can long press "Cancel" to cancel the current work.

GRILL PRESS

STEAK; PANNINI; POULTRY; FISH

NOTE: Grill plate for both top and bottom must be installed while GRILL PRESS mode

1. Place GOURMAXPRO horizontally on a safe and flat surface, and then insert the grill plate on both the upper and the lower part. After placing the grill plate, see the picture on the right, then put food on the grill and close the lid. [See Figure 4]

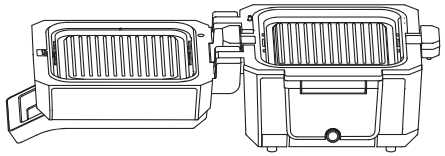


Figure 4

2. Turn on GOURMAXPRO, a long beep sound will follow. Display will be showing "---- ----". [See Figure 5]

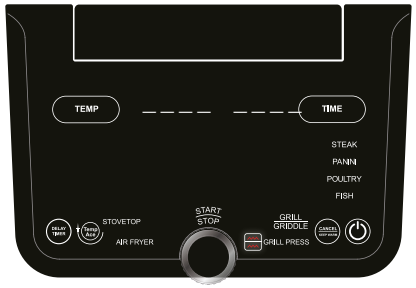


Figure 5

3. Turn the knob to MODE selection
OR
Press the "START" button on the handle, then the "FISH" "STEAK" "START" indicator lights up, directly press one of the "FISH" "STEAK" according to the ingredients to be cooked, the selected function indicator light with flash, press the "START" button again to start.
The selected function indicator light and "START" indicator light are always on.[See Figure 6]

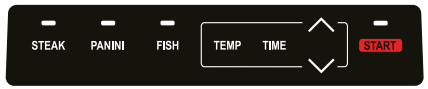


Figure 6

4. To change the cooking temperature and time, press the "TEMP"/"TIME" button on handle after selecting the function, then the LED screen of the selected function on the control panel will flash, then press "<" / ">" to adjust, then press "START"

5. To Cancel from handle panel, long press "START" to cancel the current mode.

6. The above operations are all heated up and down at the same time. Before closing the top cover, make sure that the Grill plate for top and bottom are installed in place.

AIR FRYER

AIR FRY; ROAST; BAKE; DEHYDRATE

NOTE: Grill plate cannot be installed while AIR FRYER mode

1. After cleaning the inner pot and the Grill plate, insert into GOURMAXPRO and secure, put prepared food on the Grill plate. [See Figure 7]

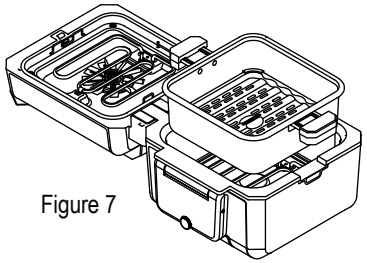


Figure 7

2. The inner pot should be buckled in place. The handle should be latched with inner pot. [See Figure 8]

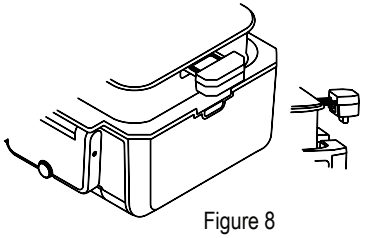


Figure 8

3. Place GOURMAXPRO horizontally on a safe and straight table, and then close the upper hood of GOURMAXPRO. [See Figure 9]

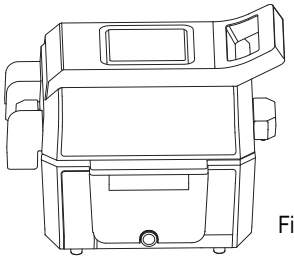


Figure 9

4. Turn on GOURMAXPRO, a long beep sound will follow. Display will be showing "---- ----". [See Figure 10]

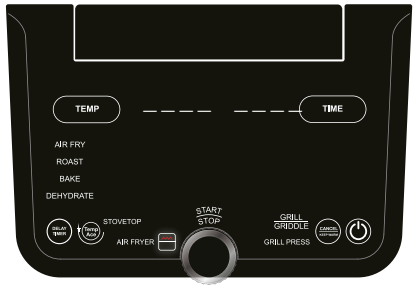


Figure 10

5. Turn the knob to MODE selection.

6. After selecting the desired function, press the "START" key on handle or press the knob to start, the upper heating pipe and the fan work at the same time, and the "upper heating" work indicator is always on. When pre-heat is done, display will show "ADD FOOD".

7. To adjust the temperature and time during the working process, press the "temperature" or "time" button, display will flash, then turn the knob to adjust in 3sec.

8. During the cooking process, you can long press "Cancel" to cancel the current mode.

9. Do not open the lid before the cooking countdown is over. If the LED displays "Lid", please check whether the lid is closed.



Different cookware versatility

What can GOUEMAXPRO do?

Endless POSSIBILITIES!

Innovative interchangeable cookware system!



GRILL PRESS
Grilled Panini



GRIDDLE
NY Strip Steak with Grilled Asparagus



GRILL
BBQ Griddle Smash Burgers

GRILL PRESS



Grilled Panini



PREP: 10 Minutes
PREHEAT: 10 Minutes
BBQ GRIDDLE: 14 Minutes
MAKES: 4 Servings

INGREDIENTS

1 tablespoon extra-light olive oil, or as needed
2 slices Italian bread
2 tablespoons mayonnaise
2 slices Cheddar cheese
3 slices deli ham, or more to taste
1 slice firm-ripe tomato
1 thin slice onion
cooking spray



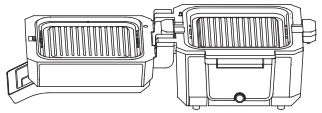
1. Drizzle olive oil on 1 side of each bread slice. Spread 1 tablespoon mayonnaise on the other side of each slice. Pile Cheddar cheese, ham, tomato, and onion on top. Top with other bread slice, mayonnaise side down.



2. Choose GRILL PRESS Mode and rotate the knob to choose PANINI (or choose PANINI directly from the handle's panel), Place butter once heated up, spread it out and then place sandwisch on the Grill plate. Close the lid and let it press down the panini.



3. Cook until cheese is melted and grill marks appeared for about 3 minutes.



GRILL

NY Strip Steak with Grilled Asparagus

PREP: 5 Minutes
PREHEAT: 10 Minutes
GRILL: Based on the desired doneness
MAKES: 4 Servings

INGREDIENTS

4 uncooked NY strip stakes (10-12 ounces EACH)
3 tablespoons canola oil, divided
Kosher salt and grounded black pepper as desired
2 bunches (2 pounds) thin asparagus, trimmed



1. Plug the thermometer into the unit. Install the grill grate by sliding it into the front of the base and hooking it in. Press down on the back until it clicks into place.



2. Select the GRILL/GRIDDLE function on the panel, then HEAT ON BOTH SIDE. Press START to begin preheating.



3. While the unit is preheating, start prepping the meat. Brush each steak with about ½ tablespoon of canola oil and then season with salt and pepper. Mix the asparagus with the rest of the oil and season with salt and pepper. Insert the thermometer horizontally into the center of the thickest part of the largest steak. Press TEMP ACE to set temperature according to your desired doneness.





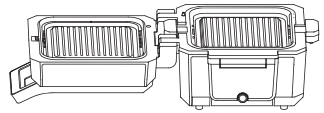
4. When the unit is done preheating, it will beep. Place the steaks on the grill.

5. While the steaks are cooking, place the asparagus on the other griddle. Cook for 8 minutes.

6. When the steaks are almost done cooking, the unit will beep to let you know. Take the steaks off of the grill and allow them to rest for 5 minutes so they finish cooking.



7. When the asparagus is done, remove them from the grill and serve them with the steak.



GRIDDLE

BBQ Griddle Smash Burgers

PREP: 10 Minutes
PREHEAT: 10 Minutes
BBQ GRIDDLE: 14 Minutes
MAKES: 4 Servings

INGREDIENTS

1 pound 90/10 ground beef blend
Kosher salt and ground black pepper, as desired,
Garlic powder

Toppings (optional)
Tomato, sliced
Red onion, peeled and thinly sliced
Iceberg lettuce
Ketchup
Yellow mustard
Onion powder, as desired (optional),
4 slices of American or Cheddar Cheese
4 hamburger buns



1. Install the grill grate by sliding it into the front of the base and hooking it in. Press down on the back until clicks into place. Place griddle on top of grill grate so it sits flat.



2. Select the GRILL/GRIDDLE option, set the temperature to 400°F and the cooking time to 14 minutes. Open the hood and press the dial to begin the preheating process (preheating will take around 10 minutes).



3. Divide the ground beef into 4 equal portions and shape them into thin, flat patties (approx. 5 inches wide and 1/4 inch thick).





4. Season the patties on both sides with salt, pepper, onion powder and garlic powder.



5. When the unit beeps to signifty the end of the preheating process, open the hood and place the patties on the griddle with a non-metal spatula. Firmly press down every burger for 5 seconds. Leave the patties to cook with the hood of the unit open.



6. When the unit beeps and the display reads FLIP, flip the burgers and cook for anther 4 minutes





7. If you prefer a well-done burger, leave the patties to cook for an additional 2 or 3 minutes. Add the cheese to your burger patties and press it down so it will adhere. Close the hood and select the “PANINI” mode,cook until the cheese is melted..... (around 2 minutes).

8. When cooking is done, remove the burgers from the grill. Add the burger buns to the grill and toast them for 2 minutes, After the buns are toasted, build your burger with your desired toppings.

TROUBLESHOOTING | Frequently Asked Questions

- **I used the TEMP ACE Probe but my food is overcooked/undercooked**
  To get the most accurate reading, insert the TEMP ACE Probe lengthwise into the thickest part of the ingredient. Also, it is important to allow food to rest for up to 3-5 minutes to complete the cooking process.
  For more information, refer to the Using the TEMP ACE Probe section.

- **When I preheat the Griddle, there is no noise, even though the preheat progress bars are showing**
  Progress bars indicate the unit is preheating. The Griddle will preheat the bottom plate and after several minutes, the fan will turn on.

- **I want to cancel or override preheating**
  For the best results, we recommend preheating. However, you can skip this step by selecting the PREHEAT button after pressing the dial.

- **When should I add the ingredients?**
  For the best results, we recommend adding the ingredients AFTER preheating the unit.

- **The unit is emitting smoke**
  When using the Grill function, ALWAYS select the recommended temperature setting. You can find the Recommended settings “Cooking Chart” on page 28.

- **I want to pause the unit so I can check my food**
  If you open the hood during a cooking function (besides the Grill and BBQ Griddle), the unit will pause automatically.

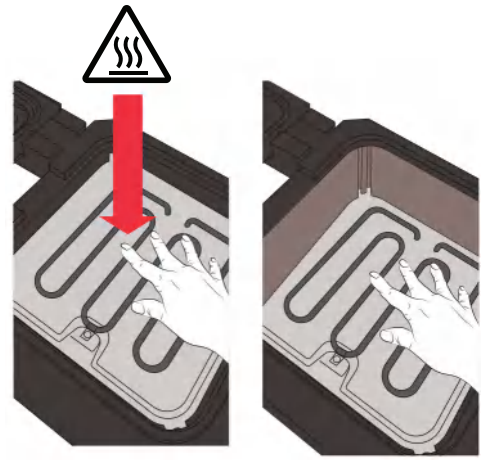
- **Can the TEMP ACE Probe grip melt if it touches the hot grill grates?**
  NO. The TEMP ACE Probe grip is made out of a high-temperature silicon that can withstand the unit’s high temperatures.

ISSUE	REASON	SOLUTION
After the power is turned on, the machine does not respond, and the operation panel has no display.	The power is not plugged in. Or there is a problem with the power supply.	Plug in the power supply or contact customer service
Alarm sounds on when turn on the device	Internal circuit issue	Contact customer service
E1 shows on the display screen	Bottom sensor open circuit	Contact customer service
E2 shows on the display screen	Bottom sensor open circuit	Contact customer service
E3 shows on the display screen	Overheating / Heat up an empty pot	Cool down the pot and restart
LID shows on the display screen	Wrong lid / no lid is installed	Close the lid. Press and hold to cancel or power off an power on again.
LID REMOVE PLATE shows on the display screen	Grill plate installed while Air Fryer mode	Remove the Grill plate
LID INSTALL PLATE shows on the display screen	Grill plate is not installed on both upper Install both Grill plate and bottom while GRILL PRESS mode	Install both Grill plate
E5 shows on the display screen	Top sensor open circuit	Contact customer service
E6 shows on the display screen	Top sensor short circuit	Contact customer service
E7 shows on the display screen	Top cover overheat	Cool down the pot and restart

CLEANING INSTRUCTIONS

After any use the machine should be thoroughly cleaned. Have the device cool down before cleaning.

- Unplug the machine before wiping out the wall socket. Keep the cover open after removing the food, so that the machine can cool down faster.
- Clean the inner wall of the main unit with towel. Switch off an unplug the device before wiping. Press the spring loaded heating element all the way down and wipe clean with towel. Do not soak whole unit to water.



NOTE: DO NOT use liquid-cleaning solution on or near the socket of the probe. To prevent damage to the socket we consider using compressed air or a cotton swab.

- If food residue or grease is stuck on the grill, or any other removable component, place it in a sink or put it in the pot and fill it with moist, soapy water, allowing it to soak for a few hours or overnight. Using the cleaning brush after soaking, to clean every portion.
- Soak the steel temp probe and silicone grip in moist, soapy water to deep clean the temp probe. **DO NOT** drop the cord into water, or some other material.
- Besides the temp probe, the inner pot, airfrying plate, grill plate and glass lid are dishwasher safe. **DO NOT** place the temp probe in the dishwasher.
- After hand washing, air-dry or towel-dry.

NOTE: DO NOT use corrosive tool or cleaning devices. NEVER sink the main device into water or some other material.

COOKING CHART

NO.	PROGRAM	DEGREES	TIME
1	Fish	370°F	20 mins.
2	Poultry	390°F	15 mins.
3	Panini	410°F	25 mins
4	Steak	450°F	15 mins.
5	Air Fry	410°F	18 mins.
6	Roast	350°F	45 mins.
7	Dehydrate	180°F	5 hours
8	Bake	330°F	35 mins.
9	Saute	350°F	35 mins.
10	Pasta	210°F	8 mins.
11	Steam	210°F	30 mins.
12	Rice	270°F	45 mins.
13	Braise	210°F	45 mins.
14	Slow Cook	190°F	4 hours
15	Sear	410°F	30 mins.
16	Fondue	150°F	15 mins.

ORDERING REPLACEMENT PART

For acquiring extra components and attachments, please go to www.gourmaxpro.com

Product Registration

To complete the registration of your recently purchased GOURMAX PRO product, make sure to visit www.gourmaxpro.com within a period of ten (10) days from the purchase date.

This registration step is crucial as it permits us to you in the rare instance of a product safety notification. Through this registration, you affirm that you have perused and comprehended the guidelines for usage and the cautionary notes provided in the accompanying instructions.

SCAN ME

WARRANTY VERIFICATION

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty is valid only for products purchased from authorized retailers of DAKA International Limited and applies only to the original owner and the original product. It is not transferable to any other person or product. Daka International Limited warrants that the unit will be free from any defects in material and workmanship for a period of one (1) year from the date of purchase if it is used under normal household conditions and maintained in accordance with the instructions in the Owner' s Guide. However, this warranty is subject to certain conditions and exclusions, which are outlined below.

What does the warranty cover?

1. DAKA International Limited holds the authority to repair or replace the original unit and / or non-wearable components considered faulty within a period of one (1) year starting from the initial date of purchase.
2. Should a replacement unit be provided, the warranty coverage concluded after a span of six (6) months from the date of receiving the replacement unit, or the remaining duration of the ongoing warranty, depending on whichever is more extensive. DAKA International Limited maintains the right to substitute the unit with one of equivalent or heightened value.

What is not covered by the warranty?

1. The warranty does not cover the regular wear and tear of the wearable components (such as Grill plate, pot, probe, glass lid etc., which necessitate routine maintenance and / or replacement of the proper operation of your unit. You can purchase replacement parts at www.gourmaxpro.com.
2. The warranty does not extend to units that have been interfered with or employed for commercial purposes.
3. Damages resulting from incorrect use, mistreatment, careless handling failure to perform necessary upkeep, or harm cause during transit mishandling are not covered.
4. This warranty does not encompass indirect or incidental damages.
5. Defects caused by unauthorized repair individuals not endorsed by DAKA International Limited are excluded. Such defects incorporate damages incurred while shipping, modifying, or repairing the DAKA International Limited product (or any of its components) by a repairer not authorized by DAKA International Limited.
6. Products obtained, used, or operated outside of North America are not covered by this warranty.

How to get service

Should your appliance encounter operational issues during normal household use within the warranty timeframe, please access www.gourmaxpro.com/warranty for guidance on self-help product care and maintenance. Our team of Customer Services Specialist is ready to provide aid in terms of product support and warranty service choices. To ensure optimal assistance, we kindly request you to complete the online product registration at www.gourmaxpro.com/ warranty and keep the product accessible when reaching out to us.

How state law applies

This warranty bestows upon you distinct legal entitlements, and it is possible that you possess additional rights that diverge depending on your state of residence. In certain states, the exclusion or restriction of incidental or consequential damages might not be permissible, thereby rendering the above information inapplicable to you .

RECORD THIS INFORMATION

Model Number: PN900
Serial Number : _____
Date of Purchase: _____
(Keep receipt)
Store of Purchase: _____

FOOD GENIE

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