



Geek RoboCook Fryo

User Manual



www.geekrobocook.com

Please read this manual carefully BEFORE using the appliance for you safety.

- Simple to use controls allow you to cook great tasting meals quickly and efficiently.
- Could use in generous 6L or 8L capacity non-stick or stainless steel pots enough for the whole family.
- A healthy alternative to cooking traditionally deep-fried food.
- The rapid air circulation system allows for faster cooking and saves energy.
- Revolutionary Air Blast Technology requires little or no oil.
- Great for frying, roasting, grilling, and baking.
- Air fried food retains its nutritional value, but still has the taste of delicious fried food.

The Lid can be used with pressure cookers of the most common sizes 6L or 8L, with any Rice Cooker, Slow Cooker, and any metal Pot with an internal diameter of 22 and 24 cm.

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IMPORTANT SAFETY INFORMATION:

Check that the voltage of the primary circuit corresponds with the 230V before operating.

- If the supply cord or equipment is damaged, stop using the appliance immediately and seek advice from the manufacturer, its service agent, or a similarly qualified person.

- **WARNING:** Do not let the cord hang from a table surface or counter.

Severe burns may result from the Lid being thrown off the shelf where it may be grabbed by children or become entangled with the user.

- Do not carry the appliance by the power cord.

- **Do not** use an extension cord with this appliance.

- **Do not** pull the plug out by the wire as this may damage the plug and/or the cable.

- Switch off the Lid then remove the plug from the socket when not in use or before cleaning.

- Close supervision is necessary when any appliance is used by or near children.

- Children should not play with the device.

- The Lid 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.

- Children should not undertake cleaning and use without supervision.

- Take care when any device is used near pets.

- **Do not** use Lid for anything other than its intended purpose.

- This appliance includes a heating function.

Please ensure that the Lid is used on a stable, level, and heat resistant surface.

- **Do not** immerse cords, plugs, or any part of the device in water or any other liquid.

- **Do not** use the device outdoors.

- **Do not** place the Lid on or near combustible materials such as a tablecloth or curtain.

- **Do not** place the Lid against a wall or other appliances. Leave at
- least 10cm free space on the back and sides and 10cm free space above the device.
- Allow the Lid cool down for approximately thirty minutes before you.
- handle or clean it.
- Make sure the food prepared in the Lid comes out golden-yellow.
- instead of dark brown. Remove burnt remnants.
- During hot air frying, hot steam is released through the air outlet openings.
- Keep your hands and face at a safe distance from the steam and the air
- outlet openings.
- Hot steam and air may escape when you remove Lid.
- Any baking trays or oven dishes used in the Lid will become hot.
- Always use oven gloves when handling or removing anything from the Pot.
- **WARNING:** Do not fill the pan with oil as this may cause a fire.

SPECIFICATIONS

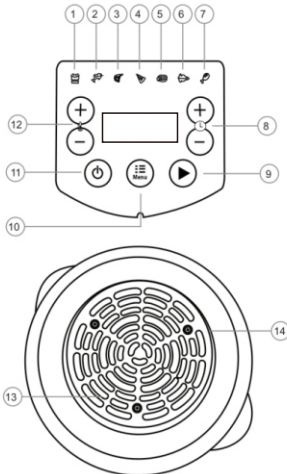
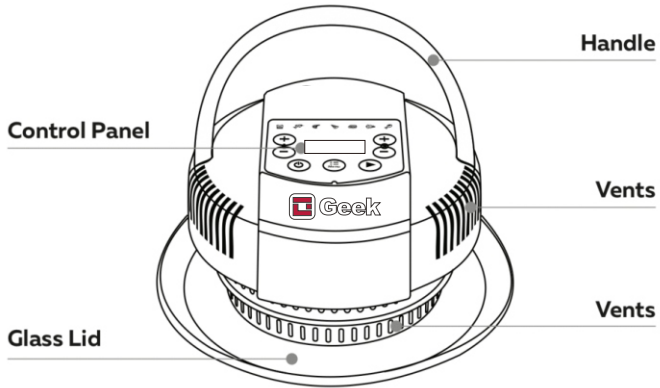


Product contains:

1	Lid
1	Recipe Book
1	User manual
1	Frying Mesh Basket
1	Kitchen Tongs

1	Steam Rack
1	Silicone Mat

SET UP & USE



Modes:

1. Chips
2. Fish
3. Shrimp
4. Pizza
5. Steak
6. Roast
7. Chicken
8. Set Up Cooking Time button
9. Start/Continue button
10. Menu button
11. On/Off button
12. Set Up Cooking Temperature button
13. Heating Element
14. Fan Cover

TECHNICAL DATA

Description:	Geek RoboCook Fryo
Model:	Model:GKCAF0114
Rated Voltage:	AC230V 50Hz 1000W
Power Consumption:	1000 Watts
Adjustable Cooking Time:	0 - 24 h
Adjustable Cooking Temperature:	45°C - 215°C
Fixed Capacity of a Pressure cooker:	6L & 8L
Can be used with any pot with a diameter of 8 11/16 in or 9 7/16 in (22 or 24 cm).	

MENU	TEMP SETTINGS	DEFAULT TIME	TIME SETTINGS
Cooking	200°C - 215°C	30 min	1-24 h
Cooking	95°C - 195°C	30 min	1-60 min
Fruit Drying	45°C - 65°C	12 Hrs	1-60 min

MENU	DEFAULT TEMP	TEMPERATURE SETTINGS	DEFAULT TIME (MIN)	TIME SETTINGS
Chips	195°C	80°C - 200°C	30	1-30
Fish	200°C	80°C - 200°C	20	1-30
Shrimp	200°C	80°C - 200°C	5	1-30
Pizza	160°C	80°C - 200°C	18	1-30
Steak	200°C	80°C - 200°C	7	1-30
Roast	180°C	80°C - 200°C	10	1-30
Chicken	200°C	80°C - 200°C	15	1-30

SET UP & USE

1. Place the inner steel pot in your unplugged 6L or 8L electric pressure cooker.
2. Insert the Steam Rack into the stainless steel pot and set the Frying Mesh Basket on the top. We recommend you grease the Basket with cooking oil spray before you place the products.
3. Put your chosen products in the basket so that there is a small distance between them. We recommend lubricating foods before cooking with cooking oil spray to get crisp.
4. Place the Lid on top of the steel Pot.
5. Lower the handle until it clicks. For your safety, the Lid will not turn on until you lower the handle to the lower position until it clicks.
6. Plug in the Lid. The control panel will turn on and off.
7. Select the cooking mode by successively pressing the MENU button (Fries, Fish, Shrimp, Pizza, Steak, Roast, Pasta, Chicken)

You can also do all the settings manually. Determine the cooking time & temperature that you need following the recipe and set them up by pressing the time & temperature control buttons.

8. After selecting the function, press the "▶" button to start the cooking.
9. If you want to make a Pause, you can Lift the Handle or Press On/Off button once. The Lid saves the recent settings for some time.

If you want to stop the Lid operation completely, you can press On/Off button twice. All your settings will reset.

10. We recommend turning the cooked foods halfway through the cooking time for a more even cooking. To do this, you can remove the Lid from the pressure cooker, and the device will pause for a while. ALWAYS place the Lid on a silicon Mat or heat-resistant surface while it is hot. To continue cooking using this algorithm, put the Lid back to the cooker and lower the handle to the lower position until it clicks. The cooking process will continue.

CAUTION!

Always use tongs and oven/silicon mitts when working with hot items to prevent burns. Never place the hot Lid directly on your countertop or another non-heat-resistance surface.

11. At the end of the cooking time, a short bell rings.
12. Check if the ingredients are cooked by a thermometer. If the ingredients still need to be prepared, please put the Lid back on the Pot and continue cooking according to the required temperature and time.
13. To prevent possible illness, ALWAYS use a thermometer to verify that food is cooked to the temperature.

1. Ensure a pressure cooker is off and unplugged, and the inner pot is in place and empty.
2. Place Steam Rack into the inner pot. Place Frying Mesh Basket on top of the Rack.
3. Place food into the Basket.
4. Put the Lid on a top of the pressure cooker and plug it into the outlet.
5. Lower the handle until it clicks
6. Select Mode or Cooking Temperature & Time.
7. Press “▶” button to start the cooking. Turn over the food on a halfway cooking.
8. Press On/Off button once for pause.
9. Press On/Off button twice to stop cooking.
10. After the cooking process is over, the Lid will emit a sound signal and will become in standby mode.

CLEANING & CARE CLEANING

The Frying Basket and Steam Rack are dishwasher safe.

- Remove plug from the mains socket and allow the appliance to cool down before cleaning.
- Do not immerse the Geek RoboCook Fryo unit in water and make sure no water enters the machine.
- Clean the base unit by wiping it with a damp cloth. A little detergent can be added if the device is heavily soiled.
- Do not use scouring pads, steel wool, or any form of strong solvents or abrasive cleaning agents to clean the device, as they may damage the outside surfaces of the device.
- Clean all accessories in warm soapy water. Do not use any scouring pads, steel wool, or any strong solvents or abrasive cleaning agents when cleaning accessories.
 - For stubborn particles or oil in the pot or basket, soak them in hot water with some detergent for 10 minutes.
 - Make sure that the appliance is cleaned after every use. IMPORTANT!
Allow drying thoroughly after cleaning before using it again.
- Do not use the appliance if damp. Ensure the device is completely clean and dry before storing it.

STORAGE

Unplug the power cord from the power outlet and clean as instructed. Allow the appliance to dry thoroughly.

Store on a flat, dry level surface out of reach of children.

TROUBLESHOOTING

THE ISSUES	POSSIBLE REASONS	HOW DO I RESOLVE?
The Lid does not turn ON	1. The device power plug is not plugged in. 2. The handle is not lowered until it clicks.	1. Plug it into a grounded outlet 2. Press handle down until it clicks. 3. Select modes or set up temp/time
The ingredients cooked in the Lid are no fully	1. Too many foods in Basket. 2. The cooking time or temperature has not been selected correctly.	1. Don't crowd the Basket, flip food at the halfway point. 2. Compare the recipe and the set up of cooking time and temperature.
Lid does not heat or gives a much lower temperature than the set.	Temperature sensor issues	Please contact Customer Support.
The heating element-lamp turns off and on during cooking.	That is normal	No action
The heating	Temperature sensor open circuit	Please contact Customer Support.