



## INSTRUCTION MANUAL

**AiroCook - Air Fryer Oven**

**Live Your Best Geek Life!**



Geek

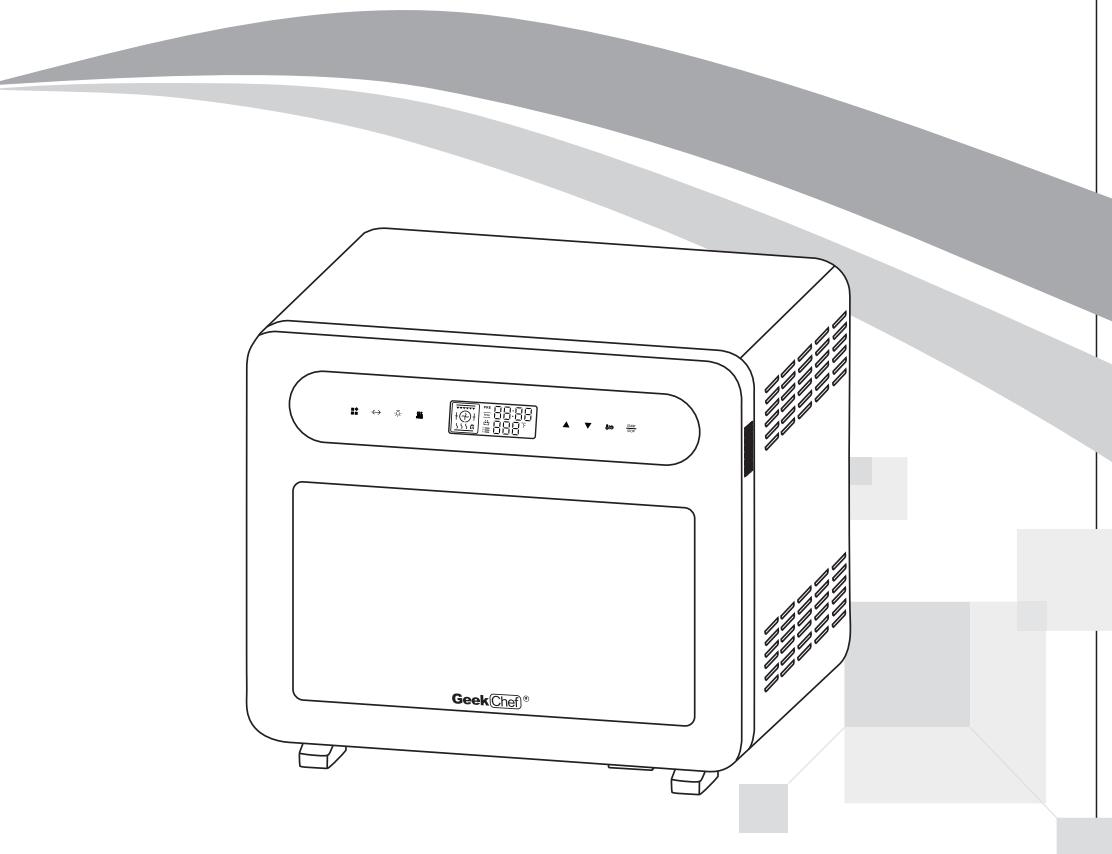


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Model No: GTO25A



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## 01 IMPORTANT SAFETY INSTRUCTIONS

**Always follow basic safety precautions when using your Air Fryer Toaster Oven.**



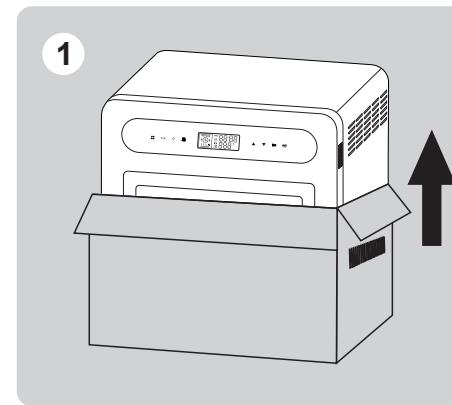
### READ ALL INSTRUCTIONS BEFORE USE

- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or handling, putting on or taking off parts.
- **Do not** store any materials other than manufacturer's recommended accessories in this appliance when not in use.
- **Do not** immerse cord plug or any parts of Air Fryer Toaster Oven in water or other liquid to prevent against electrical hazard.
- **Do not** place any of the following materials in this appliance: cardboard, plastic, paper, or anything similar.
- **Do not** clean with metal scouring pads. Pieces can break of the pad and touch electrical parts, involving a risk of electric shock.
- **Do not** put cooking utensils or baking dishes on glass door.
- **Do not** operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before connecting the appliance.
- To avoid potential hazards, please do not put the product next to children.
- **Do not** touch hot surfaces without using heat-protective gloves to avoid burns, use extreme caution when removing hot accessories or disposing of hot grease.
- **Do not** let the cord hang over the edge of a surface where the potential children or pet interaction is present.
- Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the Air Fryer Toaster Oven.
- Oversized foods and utensils must not be inserted in an Air Fryer Toaster Oven as they may involve a risk of fire or electric shock.
- A fire may occur if the appliance is covered or touching flammable material such as curtains, draperies or walls when in operation.
- **Do not** store any items on top of the appliance when in operation.
- Warning: To avoid possibility of fire, never leave the appliance unattended during use. Use recommended temperature settings for all function.
- **Do not** use outdoors.
- **Do not** use this appliance for other than intended use.
- **Do not** place on or near a hot gas or electric burner.
- **Do not** operate any appliance with a damaged cord or plug. If the appliance is dropped or damaged, please return product to original store or retailer for proper inspection and repair.
- To avoid potential injury, do not use accessories or attachments not recommended for the unit.

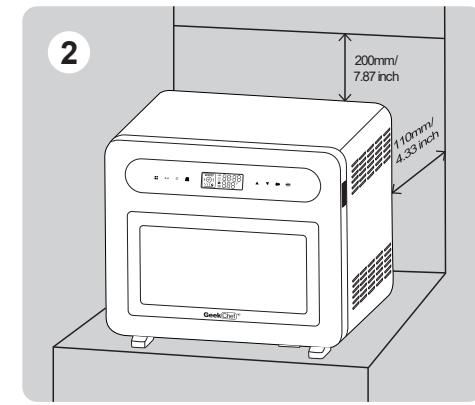
- Please use utensils fork or wear insulated gloves to avoid high temperature scalds when taking foods or utensils out of the oven.
- The appliance may become hot during use. **Do not** touch the front door glass or heating elements inside the cavity. Keep children or user's body parts (especially face) away from the door to avoid steam scald when the door must be opened.
- **Do not** use the product for storage.
- **Do not** repair the appliance by an unqualified maintainer. Contact customer service for further support.
- **Do not** use the product if the door or sealing ring is damaged.
- After cooking, wait 30 minutes for the inner cavity to cool before cleaning.
- The product cannot operate under the mode of an external timer and independent remote control system.
- **Do not** use strong corrosive detergent, gasoline, polishing powder and metal brush to clean any part of this product.

## FOR HOUSEHOLD USE ONLY SAVE THESE INSTRUCTIONS

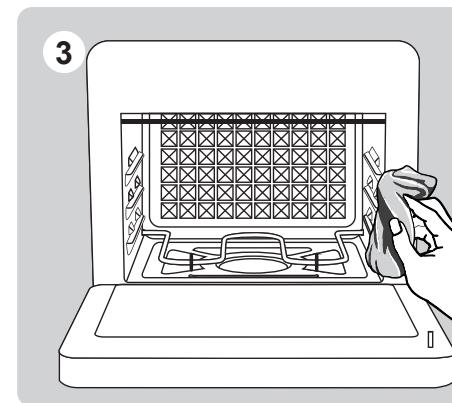
## 02 BEFORE USING YOUR AIR FRYER OVEN



Remove all packaging around and inside the oven.



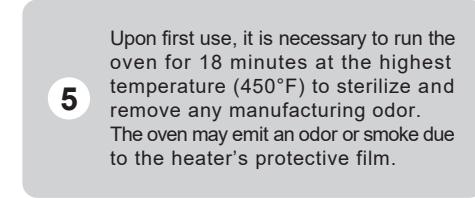
Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat. Keep at least 110mm/4.33inch distance between the electrical outlet and the wall, furniture etc. Keep at least 200mm/7.87inch away from the top wall cabinet.



Wash all accessories and clean the interior of the Oven. Dry and place accessories back in oven.

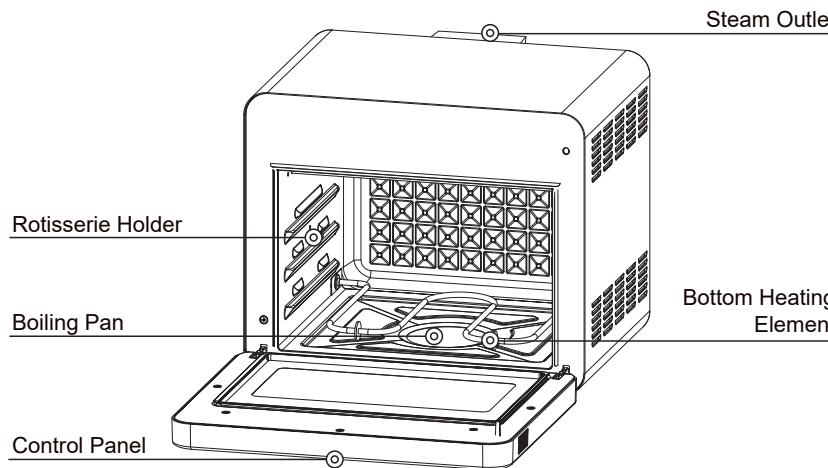


**4** Before use, ensure that the power and outlet meet the requirements to operate this product (input power requirements).



**5** Upon first use, it is necessary to run the oven for 18 minutes at the highest temperature (450°F) to sterilize and remove any manufacturing odor. The oven may emit an odor or smoke due to the heater's protective film.

## 03 PRODUCT COMPONENTS

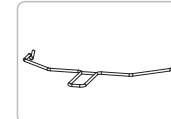


## ACCESORIES



### Wire Rack

Hold the food to be cooked.



### Fetch Rack

Use to remove the rotisserie shaft from the oven.



### Air Fryer Basket

Use the Air Fryer Basket in conjunction with the Air Fry function to optimize cooking results. Use for fries, chicken wings, onions etc. It also could be used as the dehydration basket.



### Cramb Tray

Installed at the bottom of the cavity and used to collect the crumbs that fall off while baking or grilling.



### Baking Pan

Use for cookies, cake, turkey etc. It can also hold the drippings from the food or oil when air frying.



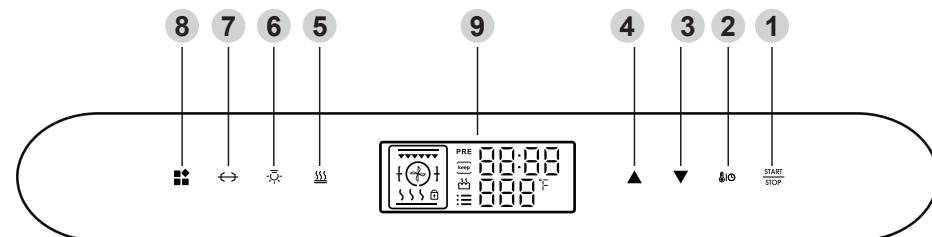
### Rotisserie

Use for chicken, turkey, meat.

## TECHNICAL SPECIFICATIONS

Power	Voltage	Frequency	Capacity
1650W	120V	60Hz	26Qt / 25L

## CONTROL PANEL



### 1 START / STOP

Touch it to start or stop the program.

### 2 TEMPERATURE / TIME SWITCH

Touch it to switch the display between time / temperature.

### 3 MINUS

Touch this icon to select the menu or decrease the time or temperature.

### 4 PLUS

Touch this icon to select the menu or increase the time or temperature.

### 5 STEAM SWITCH

Touch it to turn on or off the steam function.

### 6 OVEN LIGHT

Touch it to turn the oven light on/off.

### 7 ROTISSERIE

Touch it to start or stop the rotisserie function. It is used to cook the foods that need to be rotated.

### 8 MENU

Touch it to enter the function selection interface.

## 04 HOW TO USE

### 1 START STOP Start/Stop Switch

Touch START/STOP button to start or stop the program. At the setting mode, the display will flash, touch this button to start the program, the display will stop flash.

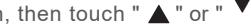
### 2 Child Lock Function

When the program started, touch START/STOP button 2 seconds to turn on child lock function, the "  " icon will be on, the control panel will be locked.

Touch START/STOP button 2 seconds again to turn the child lock function off.

**Note** When the cooking program is finished, the fan will keep working in order to cool the oven, after 1 minute the fan will stop automatically.

### 3 Temperature / Time Switch

Touch the TEMP/TIME button to switch temperature and time setting. When the "  " temperature display flash, then touch "  " or "  " button to increase or decrease temperature setting. When the "  " time display flash, then touch "  " or "  " button to increase or decrease time setting.

### 4 Plus / Minus

Touch these buttons to increase or decrease the temperature or time, or to select the menu.

### 5 Steam Switch

Touch it to turn steam function on or off.

The "  " steam icon will turn on.

Before using steam function, pour water into the boiling pan, the maximum water capacity is 500mL, don't over the reference layer as below picture shows.



**Note** DO NOT put into crumb tray when using steam function.

### 6 - Oven Light

Touch the OVEN LIGHT button to turn oven light on/off.

### 7 Rotisserie

Touch ROTISSERIE button turn rotisserie function on/off. The "  " rotisserie icon will turn on.

### 8 Menu

Touch MENU button to select different cooking mode.

#### 1. Cooking Mode Display

ICON	DESCRIPTION	DEFAULT TIME	DEFAULT TEMPERATURE	TIME RANGE	TEMPERATURE RANGE
	Air frying	30 min	300 °F	1 min ~ 3 h	100~450 °F
	Full baking		360 °F		
	Upper heating				100~360 °F
	Lower heating		300 °F		100~300 °F
	Lower heating & hot air				100~450 °F
	Powerful air frying		360 °F		
	Preheat	/	Same as setting temperature	/	Same as setting temperature
	Keep warm	1 h	140 °F	1 min ~ 3 h	140 °F
	Proof		100 °F	1 min ~ 24 h	90~115 °F
	Preset menu	/	/	/	/
	Steam		/	/	/
	Rotisserie				

**Note** 1. After 60 seconds, the display will automatically turn off the screen.  
2. Press any key on the panel to light up the screen.

#### 2. PRE Preheat Function

When the oven start working, the PRE icon turn on, when the oven temperature reach the setting temperature, the " PRE " icon turn off and beep 3 times, then the oven will go on the setting cooking time automatically. If you want to cancel preheat function, when start the cooking program then touch "  " button 2 seconds to stop preheat.

### 3. 50 Preset Menus

The oven built in 50 preset menus as following chart, when the "  " icon flash, touch " ▲ " or " ▼ " button to select preset menus, touch "  START STOP " button to start function.

P-01	Roast	P-26	Grilled shrimp
P-02	Broil	P-27	Grilled oysters
P-03	Steak	P-28	Fish filet
P-04	BBQ beef skewers	P-29	Grilled squid
P-05	Lamb chop	P-30	Proof
P-06	Seasoning wings	P-31	Pie
P-07	Crispy wings	P-32	Egg tart
P-08	Honey BBQ wings	P-33	Bake
P-09	Chicken drumstick	P-34	Cranberry cookies
P-10	Crispy chicken breast	P-35	Ladyfingers
P-11	Roast pork belly slices	P-36	Cookies
P-12	Crispy spare ribs with garlic	P-37	Chiffon cake
P-13	Honey sauce BBQ pork	P-38	Pound cake
P-14	BBQ pork skewers	P-39	Muffin
P-15	Pork ribs	P-40	Cup cake
P-16	Defrost	P-41	Cheese cake
P-17	Fries	P-42	Bread
P-18	Potato wedges	P-43	Buns
P-19	Chicken nuggets	P-44	Toast
P-20	Quick pizza	P-45	Bagel
P-21	Pepperoni pizza	P-46	Baguette
P-22	Hot dog	P-47	Whole grain bread
P-23	Corn	P-48	Puff
P-24	Sweet potato	P-49	Dehydrate
P-25	Veggies	P-50	Keep warm

**Note** The 50 preset menus program don't preheat the oven automatically, if you need preheat the oven, increase cooking time instead of preheat time or preheat the oven manually before cooking.

## 05 CLEANING AND MAINTENANCE

**Before cleaning, unplug your Air Fryer Oven. Allow the oven and all accessories to cool down completely before disassembling and cleaning.**

### CLEANING THE HOUSING AND DOOR

- a. Wipe the housing with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven's surface, before cleaning.
- b. To clean the glass door, use a glass cleaner or mild detergent and a soft , damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven's surface.
- c. Wipe the LED screen with a soft, damp cloth. Apply cleanser to the cloth, do not apply cleanser directly on to the LED. Cleaning the LED screen surface with a dry cloth and / or abrasive cleaners may produce scratches.
- d. Always clean the sealing edge of the door and wipe it with a piece of soft dry cloth.



#### WARNING

To prevent electrocution, do not immerse the appliance or power cord into water or any other liquid.

### CLEANING THE INTERIOR

To clean any spattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the interior, before cleaning.

It is necessary to clean residual water in the Boiling Pan and inner cavity after cooking.



#### WARNING

Use extreme caution when cleaning the heating elements. Allow the oven to cool down completely, and then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to before the power plug into a power outlet and turning the oven on.

## CLEANING THE CRUMB TRAY

- a. After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
- b. To remove the baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad .Rinse and dry thoroughly.
- c. Always ensure to re-insert the crumb tray into the oven after cleaning and prior to inserting the power plug into a power outlet and turning the oven on.

## CLEANING THE OVEN RACK, BAKING PAN, AIR FRYER BASKET, ROTISSERIE AND FETCH RACK.

- a. Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
- b. To extend the life of your accessories, cleaning them in the dishwasher is not recommended.

## STORAGE

- a. Ensure the oven and all accessories are clean and dry.
- b. Ensure the door is closed.
- c. Store the appliance in an upright position, standing level and on its supporting legs.  
Do not store appliance when wet or hot.  
Do not store in a wet or hot environment.

## 06 TROUBLESHOOTING

Possible Problem	Possible Cause	Solution
The oven does NOT work	The appliance is not plugged in	Make sure the oven is plugged in.
	You have not turned on the oven	Touch the POWER ON / OFF icon to power one.
	The door is not closed properly	Make sure the door is closed well.
Steam is coming out from the top of the oven door	You are cooking high moisture content foods	This is normal. The door is vented to release steam created from high-moisture content foods such as frozen breads.
	This is the first time using the oven	This is normal upon first use. We suggest setting the oven to the highest temperature and letting it run empty from 18-20 minutes.
	White smoke is coming out of the oven	This is normal when cooking greasy foods. This will not affect the cooking process.
Dark smoke is coming out of the oven	The baking pan , crumb tray , or heaters still contain grease or oil residue from previous use	Ensure each component is properly cleaned after each use.
	Food is burning	Immediately turn off the oven, be careful when you take out the food.
	Too much food in the oven at once	Reduce the amount of food in the oven when cooking.
The ingredients cooked with the oven are not done	Setting temperature too low or time too short	Set the temperature higher or time longer.
	Choose the incorrect function	Make sure you cook with the proper function.
	Ingredients are stacked or close to each other during cooking	Make sure food and ingredients are spread out evenly.
Foods are cooked unevenly	Baking pan, Air Fry basket or oven rack position is not adjusted	Adjust oven inserts into the proper position. Take caution as these components may be hot.
	Foods are not crispy after Air Frying	Spraying or brushing a small amount of oil on food evenly can Increase crispiness.
Display shows Error Code "E-1"	The oven cavity temperature is higher than the safety temperature setting	Turn off the oven, wait for the oven cool down.
		If it cannot be solved, then contact Customer.

Possible Problem	Possible Cause	Solution
Display shows Error Code "E-2"	The boiling pan temperature is higher than the safety temperature setting	Turn off the "Steam" function, wait for the boiling pan cool down.
		Put enough water into boiling pan.
		If it cannot be solved, then contact Customer Support.
Display shows Error Code "E-3" or "E-4"	Start up the oven, there is no temperature change after 5 min, and the oven cavity temperature is still lower than 95°F/35°C	Remove the power cord from the power outlet, reconnect and operate again. If it cannot be solved, then contact Customer Support.
Display shows Error Code "E-5" or "E-6"	The temperature sensor is disconnection or failure	Remove the power cord from the power outlet, reconnect and operate again. If it cannot be solved, then contact Customer Support.
Display shows Error Code "E-7"	The circuit board has failed	Remove the power cord from the power outlet. Contact Customer Support.

## 07 LIMITED WARRANTY

GEEK TECHNOLOGY LTD warrants to the original consumer or purchaser this Geek Chef Air Fryer Countertop Oven is free from defects in material or workmanship for a period of One (1) year from the date of purchase. If any such defect is discovered within the warranty period, GEEK TECHNOLOGY LTD, at its discretion, will repair or replace the Product at no cost. This limited warranty is good only to the original purchaser of the product and effective only when used in United States.

For warranty or repair service: Call 1-844-801-8880 and choose the appropriate prompt, or email [info@geektechnology.com](mailto:info@geektechnology.com). Please have your Product's model number, date code(on rating label), your name, address, city, state, zip code and phone number ready.

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