

# GOURMETMAXX

## FryUp3 Vertical 3-Chamber Hot Air Fryer

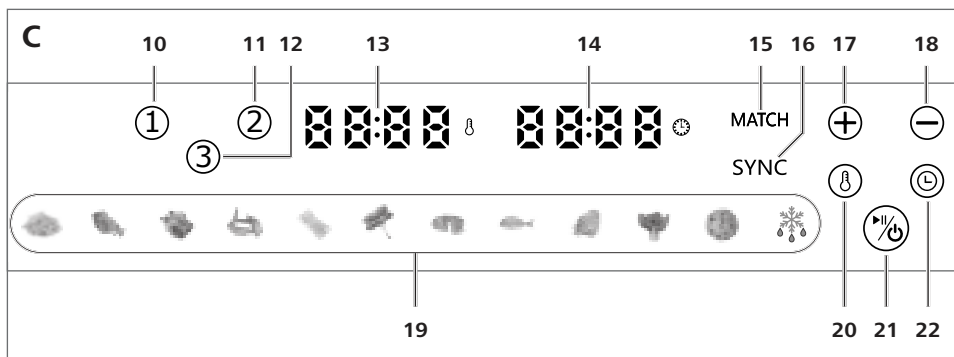
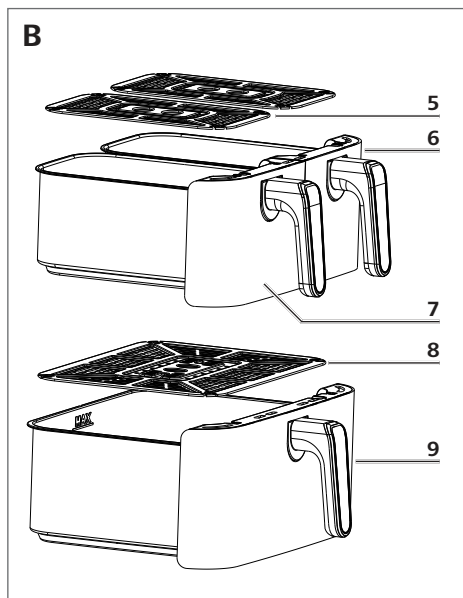
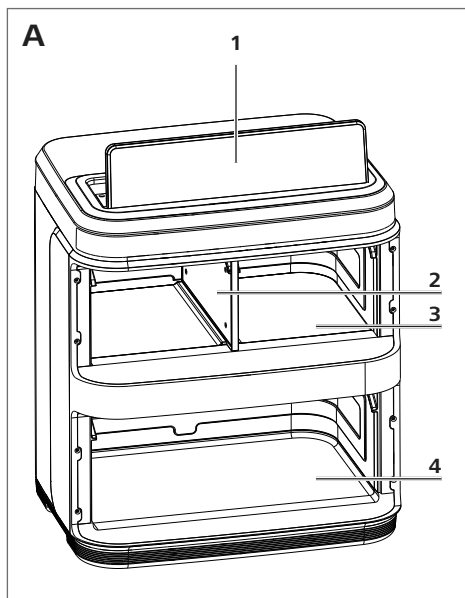
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Operating Instructions



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## Important notices! Please keep for reference!

### At A Glance

#### (Picture A) – Main Unit

- 1 Control panel (foldable)
- 2 Cooking zone 1 (top left)
- 3 Cooking zone 2 (top right)
- 4 Cooking zone 3 (bottom)

#### (Picture B) – Accessories

- 5 Small insert racks
- 6 Small drawer (right)
- 7 Small drawer (left)
- 8 Large insert rack
- 9 Large drawer

#### (Picture C) – Control Panel

- 10 ① – Select cooking zone 1
- 11 ② – Select cooking zone 2
- 12 ③ – Select cooking zone 3
- 13 🌡️ Display for temperature (in °C)
- 14 🕒 Display for time (in minutes)
- 15 **MATCH** – Synchronise settings for all active cooking zones
- 16 **SYNC** – Synchronise the end of the cooking time for all active cooking zones

17 ⊕ – Increase value

18 ⊖ – Decrease value

#### 19 Programme buttons:

- French fries
- Steak
- Chicken
- Chicken wings
- Bacon
- Sausages
- Piccolinis / pizza baguette
- Fish
- Shrimps
- Vegetables
- Bake
- Defrost

20 🌡️ – Select temperature

21 ⏻ – Switch device on/off;  
start/pause/stop cooking process

22 ⌚ – Select time

**Please note:** The illustrations may vary from the real device.

**Dear Customer,**

We are delighted that you have chosen this **FryUp<sup>3</sup> vertical 3-chamber hot air fryer**. Thanks to its 3-zone cooking technology, all chambers can be controlled independently or synchronously. 12 one-touch programs make operation particularly easy, while the foldable touchscreen ensures full control. If you have any questions about the device and about spare parts/accessories, please contact the customer service department via our website:

**[www.ds-group.de/kundenservice](http://www.ds-group.de/kundenservice)**

**Information About the Operating Instructions**

Before using the device for the first time, please read through these operating instructions carefully and keep them for future reference and other users. They form an integral part of the device. The manufacturer and importer do not accept any liability if the information in these operating instructions is not complied with.

**Symbols**



Danger symbols: These symbols indicate possible dangers. Read the associated safety notices carefully and follow them.



Supplementary information



Read the operating instructions before use!



Caution: hot surfaces!



Suitable for use with food



Alternating current

**Further Explanations**

**Key numbers** are shown as follows: **(1)**

**Picture references** are shown as follows: **(Picture A)**

**Items Supplied**

- 1 x main unit
  - 1 x drawer (small, left)
  - 1 x drawer (small, right)
  - 1 x drawer (large)
  - 2 x insert rack (small)
  - 1 x insert rack (large)
  - 1 x operating instructions
- Check the items supplied for completeness and the components for transport damage. If you find any damage, do not use the device but contact our customer service department.

Remove any possible films, stickers or transport protection from the device. **Never remove the rating plate and any possible warnings!**

**Signal Words**

Signal words indicate hazards if the associated notices are not followed.

**WARNING** – medium risk, may result in serious injury or death

**CAUTION** – low risk, may result in minor or moderate injury

**NOTICE** – may result in risk of damage to material.

## Intended Use

- The device is intended to be used to cook food using hot air.
- **The device operates exclusively with hot air. Do not pour any oil or fat into the device, as you would do with a conventional fryer!**
- The device is **not** suitable for preparing liquid dishes such as soups, sauces or stews!
- The device is for personal use only and is not intended for commercial or domestic-like applications, e.g. in hotels, bed and breakfasts, offices, staff kitchens or similar places.
- Use the device only for the specified purpose and as described in the operating instructions. Any other use is deemed to be improper.
- The warranty does not cover faults caused by incorrect handling, damage or attempted repairs. The same applies to normal wear and tear.

## Safety Notices



**WARNING: Note all safety notices, instructions, illustrations and technical data provided with this device.** Failure to follow the safety notices and instructions may result in electric shock, fire and / or injuries.

- This device may be used by **children** aged 8 and over and by people with reduced physical, sensory or mental abilities or a lack of experience and/or knowledge if they are supervised or have received instruction on how to use the device safely and have understood the dangers resulting from this.
- **Children** must **not** play with the device.
- Cleaning and **user maintenance** must **not be carried out** by **children**, unless they are older than 8 years of age and are supervised.
- **Children** younger than 8 years of age and animals must be kept away from the device and the connecting cable.



### **CAUTION: hot surfaces!**

The device and accessories will become very hot during use. Do not come into contact with heated parts while or after using the device! Only ever touch the handles and control panel while the device is in operation or immediately after it has been switched off. Wait until the device has cooled down fully before it is transported, cleaned or stored away. Use oven gloves when handling the hot accessories.

- Do not pour any liquids (e.g. oil or water) directly into the device or the drawers or place a liquid-filled vessel into the device. It works exclusively with hot air.
- The device must always be disconnected from the mains power when it is left unattended and before transporting or cleaning the device.
- Do not make any modifications to the device. Also do not replace the connecting cable yourself. If the device, the **power connecting cable** or the accessories of the device are damaged, they must be repaired or replaced by the manufacturer, customer service department or a specialist workshop in order to avoid any hazards.
- The device is not designed to be operated with an external timer or a separate remote control system.
- Follow the instructions in the "Cleaning and Storage" chapter!



#### **WARNING – Danger of Electric Shock**

- Use and store the device only in closed rooms.
- Do not use and store the device in rooms with high humidity.
- Never immerse the main unit and the connecting cable in water or other liquids, and ensure that these components cannot fall into water or become wet. There is a danger of electric shock!
- If the device falls into water while it is connected to the mains power, pull the mains plug out of the plug socket immediately. **Only after this** should you pull the device out of the water. Never attempt to pull it out of the water while it is connected to the mains power! Before using it again, have it checked by the manufacturer, customer service department or an authorised distributor in order to avoid possible hazards.
- Never touch the device and the connecting cable with wet hands when the device is connected to the mains power.



#### **WARNING – Danger of Fire**

- Do not operate the device in the vicinity of combustible material. Do not place any combustible materials (e.g. cardboard, paper, plastic) on or in the device.
- Do not cover the device during operation and keep the ventilation openings clear in order to prevent it from catching fire.
- Do not use the device with extension cables which are longer than 3 m or with cable extension reels. Fully unwind extension cables.
- In the event of a fire: Do not extinguish with water! Smother the flames with e.g. a fireproof blanket.



#### **WARNING – Danger of Injury**

- Keep the packaging material away from children and animals. There is a danger of suffocation.
- Make sure that the connecting cable is always kept out of the reach of young children and animals. There is a danger of strangulation.

- Hot steam can escape from the device during operation and when the drawers are pulled out. You should therefore keep your head and hands out of the danger zone. There is a danger of scalding from heat, hot steam or condensation.
- The device must not be moved during operation. There is a danger of burns.

### **Notice – Risk of Damage to Material and Property**

- Make sure that the steam which emerges does not come into direct contact with electrical devices and equipment containing electrical components.
- If a fault occurs during operation, pull out the mains plug. Otherwise always switch off the device first before the mains plug is pulled out of the plug socket.
- Disconnect the device from the mains power before a thunderstorm or when there is a power cut.
- Always pull the mains plug and never the mains cable when disconnecting the device from the mains power.
- Do not pull or carry the device by the connecting cable.
- Protect the device from: fire and other heat sources, persistent moisture, persistent direct sunlight and impacts.
- Keep the device in a dry place at temperatures of between 0 and 40°C.
- Never place objects on the device or the connecting cable.
- Use only original accessories from the manufacturer in order to guarantee that there is no interference that may prevent the device from working and to avoid possible damage.
- Do not use any sharp-edged objects to turn or remove the food. They could damage the coating.

## **Set-Up and Connection**

### **Please Note!**

- Check the device and the connecting cable for damage each time before putting it into operation. The device should only be used when it is undamaged and in working order.
- Never place the device on a soft surface. The ventilation openings on the bottom of the device must not be covered.
- Ensure there is sufficient clear space on all sides. Do not place the device below kitchen wall units or similar cupboards. The rising steam could cause damage to them!
- Only connect the device to a plug socket that matches the technical data of the device. The plug socket must also be readily accessible after connection so that the connection to the mains can quickly be isolated.
- Do not connect the device along with other consumers (with a high wattage) to a multiple socket in order to prevent overloading and a possible short circuit (fire).
- Make sure that the connecting cable does not present a trip hazard. It should not hang down from the surface on which the device is placed in order to prevent the device from being pulled down.
- Make sure that the connecting cable is not squashed, bent or laid over sharp edges and does not come into contact with hot surfaces.

1. Place the device on the kitchen unit or another dry, clean, flat and heat-resistant work surface. Ensure there is sufficient clear space on all sides (at least 20 cm to the sides and 50 cm above).
2. Fully unwind the connecting cable and plug the mains plug into a plug socket. The symbols on the control panel (1) light up briefly and a beep is heard. The button  (21) lights up constantly and the device is in standby mode.

## Before Initial Use

### Please Note!

- The device should be used for the first time without any food in it as it may produce some smoke or odours due to coating residues.

1. Allow the device to heat up on the highest temperature setting for approx. 10 minutes without any food in it. To do this, follow the instructions in the "Set-Up and Connection" and "Use" chapters.
2. Clean all accessories (see the "Cleaning and Storage" chapter).

## Accessories

The food is prepared in the **drawers (6, 7, 9)**.

The **insert racks (5, 8)** should be inserted in the drawers when the device is in use so that the air circulation function is not impaired.

## Programmes and Functions



The drawers must be fully inserted to allow the respective cooking zone to be operated correctly.

### Foldable Control Panel

The control panel (1) lies horizontally on the device upon delivery. If required, it can be folded up vertically (**Picture A**).

- **Folding up:** Gently press the center of the top edge of the control panel to release the lock. Then fold the control panel forward until it is vertical and engages.
- **Folding down:** Fold the control panel back until it rests against the casing. Then press lightly again in the center of the top edge until you hear a click.

## Standby Mode

- **Switching on the device:** Briefly touch button (22). Then the desired cooking zones can be selected (see section "Cooking Zones").
- **Switching off the device:** Touch and hold button until the control panel goes out (exception: button ).

## Cooking Zones

The device has three cooking zones that can be operated independently or simultaneously.

- **Activating a cooking zone:** Briefly touch the respective button (10), (11) or (12).  
After activation, the corresponding button flashes. If multiple cooking zones are active, the buttons flash alternately three times each.
- **Deactivating a cooking zone:** Touch and hold the respective button (1), (2) or (3) until --- appears on the display (13, 14).

If a cooking zone is inactive, the corresponding button remains illuminated.

The programme, temperature, and time can be individually adjusted for each cooking zone.

If required, the cooking zones can be synchronized. The following functions are available:

- **MATCH (15)** – the temperature and cooking time settings are applied to all active cooking zones
- **SYNC (16)** – the end of the cooking time for all active cooking zones is synchronised so that the dishes can be served simultaneously.

## Programmes

The device features 11 preset programmes for cooking as well as one programme for defrosting food.

To select a programme, touch the corresponding programme button **(19)** on the control panel **(1)**. When a symbol flashes, the programme is selected. The symbols represent the following programmes:

| Symbol                                                                            | Programme                   | Time (min.) | Temperature (°C) | Turn reminder |
|-----------------------------------------------------------------------------------|-----------------------------|-------------|------------------|---------------|
|  | French fries (frozen)       | 23          | 200              | yes           |
|  | Steak                       | 15          | 180              | yes           |
|  | Chicken                     | 45          | 200              | yes           |
|  | Drumsticks                  | 23          | 180              | yes           |
|  | Bacon                       | 10          | 170              | yes           |
|  | Sausages                    | 20          | 200              | yes           |
|  | Piccolinis / pizza baguette | 10          | 200              | –             |
|  | Fish                        | 18          | 200              | yes           |
|  | Shrimps                     | 14          | 200              | yes           |
|  | Vegetables                  | 8           | 160              | yes           |
|  | Bake                        | 15          | 170              | –             |
|  | Defrost                     | 15          | 60               | –             |



The times and temperatures which are set for the programmes should be adjusted if necessary to ensure that the food (in particular poultry) is fully cooked. Adjustments are also possible during the cooking process.

## Adjusting the Temperature and Time

- Select a cooking zone: Briefly touch one of the buttons **① (10)**, **② (11)** or **③ (12)**.
- Select temperature () / time ():
  - Temperature: Touch **Ⓑ (20)**.
  - Time: Touch **Ⓒ (22)**.
- Adjust the shown value:
  - Increase value: Touch **⊕ (17)**
  - Decrease value: Touch **⊖ (18)**

- To scroll through the values quickly, press and hold down the respective symbol.

## Turn Reminder

This function reminds you to mix around the food once approx. 2/3 of the cooking time has elapsed. The function is automatically active with certain programmes (see the table).

## Use

### Please Note!

- Do not place food that is still wrapped in cling film or plastic bags in the device.
- Make sure that the food does not come into contact with the heating elements.
- Do not overfill the drawers so that the hot air can circulate optimally inside the cooking zones.
- Make sure that foodstuffs containing oil and fats are not overheated. They could ignite.
- Always place the hot drawers down on a heat-resistant surface after use.

- The cooking time is dependent on the size and quantity of the food and on the temperature. Start with a shorter cooking time and gradually increase it if required.
- When preparing mass-produced frozen products, you should follow the times and temperatures specified by the manufacturer. Check whether your food is fully cooked before the stated cooking time has expired.
- With some food (e.g. chips and similar items), it is advisable to mix the food around from time to time to obtain an even cooking result.

### Start

For each cooking zone (2, 3, 4):

- Make sure that an insert rack (5 or 8) is placed in the drawer (6, 7, 9).
- Place food in the drawer.
- Insert the drawer into the appropriate cooking zone.

The cooking zones can be used in different ways. Depending on the desired use, follow the instructions in the following sections (a–d).

### a: Using Just One Cooking Zone

If just one of the cooking zones is to be used:

1. Switch on: Briefly touch button  (21).
2. Select a cooking zone:
  - Top left: Touch button  (10).
  - Top right: Touch button  (11).
  - Bottom: Touch button  (12).
 The respective button // flashes and the setting mode for the selected cooking zone is called up.
3. Either manually adjust the cooking time and temperature or select one of the 12 programmes (19) (see the “Programmes and Functions” chapter).
4. Start: Briefly touch button  again.

### b: Using Multiple Cooking Zones – Copying the Programme

If the same settings are to be applied to multiple cooking zones:

1. Switch on and activate all required cooking zones (see section a: steps 1 + 2).
2. Touch the **MATCH** button (15). The button **MATCH** and the buttons of the synchronized cooking zones flash.
3. Select the desired settings (see section a: step 3). The settings are applied to all active cooking zones.
4. Start: Briefly touch button  again.

### c: Using Multiple Cooking Zones– Individual End of Cooking Time

1. Switch on: Briefly touch button  (21).
2. One after the other: activate each of the required cooking zones and set its programme, temperature, and cooking time (see section a: steps 2 + 3).
3. Start: Briefly touch button  again.

### d: Using Multiple Cooking Zones – Simultaneous End of Cooking Time

If multiple cooking zones are set differently, but preparation should end at the same time:

4. Switch on and set the desired temperatures and cooking times for all required cooking zones (see section c: steps 1+2).
5. Touch the **SYNC** button (16). The button **SYNC** flashes.
6. Start: Briefly touch button (⏸) again.

 For the cooking zones with the shorter cooking time, **HOLD** is displayed until all cooking zones end at the same time.

### Turn reminder

Once approx. 2/3 of the cooking time has elapsed, beeps are heard; the button ① (10), ② (11) or ③ (12) for the corresponding cooking zone flashes and **turn** is shown on the display (13). **The cooking process is not paused automatically.**

Pull out the respective drawer (6, 7 or 9), mix the food and reinsert the drawer.

### End of Cooking Time

The remaining cooking time can be read off the display ⌚ (14). Once the cooking time has elapsed, beeps are heard; the button ① (10), ② (11) or ③ (12) for the corresponding cooking zone flashes and **OFF** is shown. The fan continues to run for a few more seconds.

1. Pull out the respective drawer (6, 7 or 9) and place it on a heat-resistant surface. **Do not place it on the device!**
2. Remove the food from the drawer.
3. Disconnect the device from the mains power after use.
4. After it has cooled down, clean the device and the accessories (see the "Cleaning and Storage" chapter).

## Briefly Pausing the Cooking Process

 Cooking zones can only be **paused individually** to prevent unintentional stops. When resuming, all paused cooking zones **restart simultaneously**. This behaviour is intentional and avoids additional steps when resuming.

- **Pausing:** Briefly touch the corresponding button ① (10), ② (11) or ③ (12) or wait until the button flashes. Then touch button (⏸) (21). The cooking time countdown is paused in the selected cooking zone.
- **Resuming:** Touch button (⏸) again. The cooking time countdown continues in all cooking zones.
- Optionally, pull out the respective drawer (6, 7 or 9). **OPEN** is shown for the corresponding cooking zone. After the drawer is reinserted, the cooking time countdown continues.

## Stopping the Cooking Process Manually

- **All cooking zones:** Touch and hold button (⏸) (21) until **OFF** appears on the displays (13 and 14).
- **One cooking zone:** Touch and hold the corresponding button ① (10), ② (11) or ③ (12). until **OFF** appears on the displays (13 and 14).

 If other cooking zones are still in operation, their cooking time and temperature will be displayed again after a few seconds.

## Cleaning and Storage

### Please Note!

- Never spray cold water onto the hot accessories to prevent material damage.
- Do not use any sharp or abrasive cleaning agents or cleaning pads to clean the device. These may damage the surfaces.

1. Make sure that the device has been disconnected from the mains power and has cooled down.
2. Clean the drawers (6, 7, 9) and the insert racks (5, 8) with detergent and warm water or in the dishwasher. Soak stubborn dirt in warm water and detergent beforehand.  
To maintain the quality of the parts for as long as possible, they should preferably be rinsed by hand.
3. Wipe down the main unit housing, cooking zones and heating elements with a clean, damp cloth if necessary.  
**Do not clean in the dishwasher or immerse in water!**
4. Allow all parts to dry completely or dry them off.
5. Store the device in a clean, dry place so that it is out of the reach of children and animals.

## Troubleshooting

If the device does not work properly, check whether you are able to rectify the problem yourself. If the problem cannot be solved with the steps below, contact the customer service department.



**Do not attempt to repair an electrical device yourself!**

### The device does not work.

The mains plug is not inserted in the plug socket correctly.

- Correct the fit of the mains plug.

The drawers are not inserted correctly.

- Slide the drawers fully into the device.

### The fuse in the fuse box is triggered.

Too many devices are connected to the same circuit.

- Reduce the number of devices in the circuit.

### The food has not been cooked evenly.

The drawers are too full.

- Reduce the amount of food.

The items of food are piled on top of one another.

- Spread the food and mix it around from time to time.

Different foods with different cooking times or temperatures have been prepared in one cooking zone.

- Separate the different foods and spread them across multiple cooking zones. Set the correct temperature and cooking time for them. With the **SYNC** function they will be ready at the same time.

The set cooking time was too short or the temperature too low.

- Increase the cooking time or temperature.

### During use, an unpleasant smell is detected. / Smoke emerges from the device.

The device / accessory is dirty.

- Follow the instructions in the "Cleaning and Storage" chapter.

The device is being used for the first time. A smell often develops when new devices are first used.

- Follow the instructions in the "Before Initial Use" chapter.

## Disposal



Dispose of the packaging material in an environmentally friendly manner so that it can be recycled.



The adjacent symbol (crossed-out bin underlined) means that used devices should not be disposed of in the domestic waste, but should instead be taken to special collection and return systems.

Owners of used devices from private households can take them free of charge to the collection points of the public waste disposal authorities or the disposal points which are set up by manufacturers and distributors under the Electrical Equipment Act so that they can be disposed of in an environmentally friendly way and valuable raw materials can be recovered. If they are not disposed of properly, toxic ingredients may escape into the environment and cause harm to the health of humans, animals and plants. Businesses which market electrical and electronic devices are also obliged to take back used devices.

**Waste prevention makes an even more valuable contribution to protecting the environment. This means if possible, as well as continuing to use or repair a device yourself, passing it on to another user also represents an ecologically beneficial alternative to disposal.**

## Technical Data

|                               |                                                  |
|-------------------------------|--------------------------------------------------|
| Article number:               | 30392                                            |
| Model number:                 | ZHAF-3688A                                       |
| Power supply:                 | 220 – 240 V ~ 50 – 60 Hz                         |
| Power:                        | 3000 W                                           |
| Protection class:             | I                                                |
| Capacity:                     | approx. 17 L (2 x approx. 4 L + 1 x approx. 9 L) |
| Temperature range:            | 60–200 °C                                        |
| Timer:                        | max. 60 minutes                                  |
| ID of operating instructions: | Z 30392 M LI V1 0526 as                          |



## Importer

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