



5-QUART AIR FRYER User Guide

Item: 774842



*Recipes
Inside!*

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Thank you for purchasing this Ginny's Brand 5-Quart Air Fryer. Its rapid hot air circulation will have you whipping up crispy appetizers, sweets and whole meals in no time—with little or no oil. The large 5-quart basket allows you to make 2–4 servings at once and the temperature and timer knobs give you easy control. Use the recipes in the back of this manual to get started. Enjoy!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over.
- DO NOT cover any vents while the air fryer is operating. Give the appliance 4" of space on all sides.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items in the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT plug in or operate the appliance with wet hands.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- DO NOT operate with an external timer or remote control.
- Keep face and hands away from hot steam and all hot surfaces.
- Always use oven mitts when handling hot food or appliances. DO NOT attempt to move an appliance when it is hot or has hot contents.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

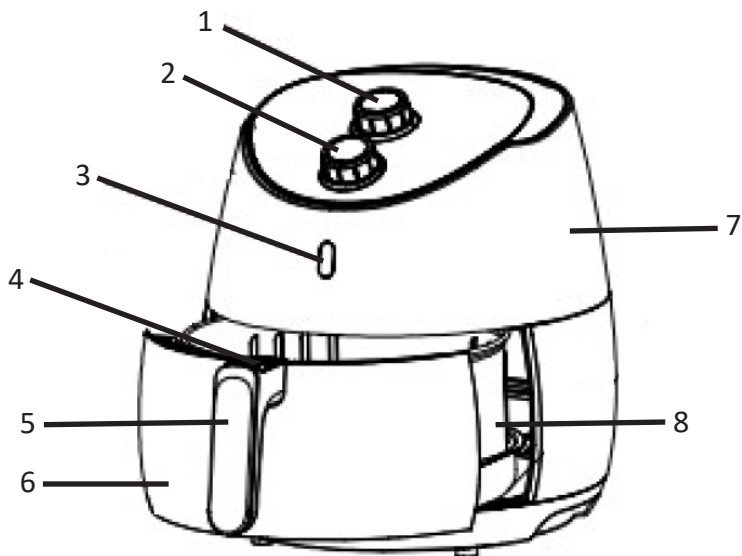
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120V, 60Hz, 1700W
CAPACITY	5-quart
CORD LENGTH	32"
DIMENSIONS	12" W x 13½" H x 14½" D
MODEL	AF-20

GET TO KNOW YOUR APPLIANCE



1. Temperature Knob
2. Timer Knob
3. Power Light
4. Basket Release Button
5. Basket Handle
6. Pan
7. Housing
8. Basket

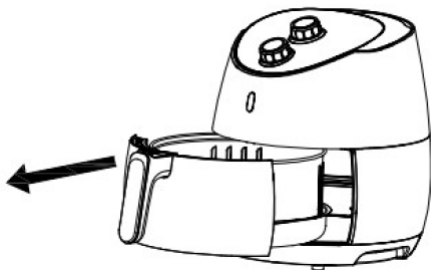
HOW TO OPERATE

WARNINGS:

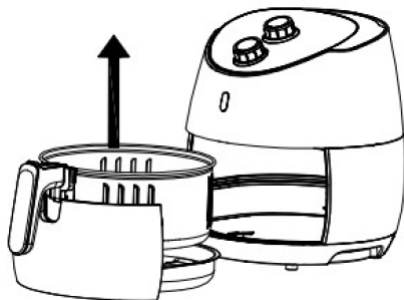
- **DO NOT** fill the pan or basket with oil or any other liquid.
- **DO NOT** overfill the basket.
- **DO NOT** touch the inside of the appliance immediately after operating.
- **Keep your hands and face away from the steam and hot air escaping from vents.**
- **Be careful of hot steam and air when removing the hot pan and basket.**
- **NEVER** use the pan without the basket.

FRY WITH HOT AIR

1. Grasp the basket handle and slide the basket and pan out from the housing.



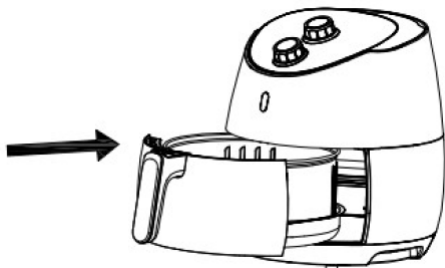
2. Remove the basket from the pan by flipping up the clear plastic cover over the basket release button, depress the button and lift the basket from the pan.



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HOW TO OPERATE

- Put ingredients in the basket per your recipe.
- Attach the basket to the pan again and slide it back into the housing.



- Plug the power cord into an electrical outlet.
- Per your recipe, set the desired cooking temperature (175–400° F).
- To turn on the air fryer, set the timer knob to the desired cooking time (0–60 minutes). The power light will come on.

Note: To speed up cooking times, preheat the air fryer with the pan and basket in place *before* putting food in the basket.

- The power light will go on and off during cooking as the air fryer maintains the desired temperature setting.
- Some foods will require shaking or turning halfway through the cooking time (to help cook on all sides).
 - To shake, pull out the basket and pan.
 - Remove the basket from the pan and shake the basket only (if you shake the basket and pan, you may spill any oil that has accumulated in the pan).
 - When food is properly tossed, attach the basket to the pan, slide back into the housing and resume cooking.
- The appliance will automatically turn off when the timer expires.

Note: If your food is ready before the timer expires, set the timer to OFF to stop cooking.

- If the timer expires and food is not finished cooking, simply add more minutes to the timer.

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HOW TO OPERATE

- To remove cooked food, use tongs or remove the basket from the pan and pour the food out into a serving dish.

Note: DO NOT turn the basket upside down with the pan still attached, as any hot oil that has collected on the bottom of the pan will spill out.

- The air fryer is ready to prepare another batch right away.
- When finished cooking, turn OFF and unplug the power cord from the electrical outlet.

The table below shows **suggested cooking times and temperatures. Actual cooking times may vary depending on size or amount of food cooked.**

FOOD	TIME (MINS.)	TEMPERATURE (° F)
Steak (thin)	12–18	360
Hamburger	10–15	375
Pork chops	10–20	360
Chicken pieces	25–30	360
Shrimp	5–15	360
Spring rolls	8–10	390
Quiche	20–22	360
Frozen fries	20–25	400
Other frozen snacks	see package instructions	

Tips:

- Small portions require less cooking time than large portions.
- Use an oil sprayer to mist food with olive oil for extra crispiness.
- DO NOT prepare extremely greasy foods in this appliance.
- Use premade dough to prepare filled snacks quickly.
- To bake, place foods in an oven-safe dish inside the basket.
- This appliance works great for reheating foods. We suggest trying 5–10 minutes at 300° F.

CLEANING & CARE

1. Turn off and unplug the air fryer.
2. Always allow the appliance to cool completely before cleaning.
3. Remove the basket and pan. Remove the basket from the pan and wash in warm soapy water.
4. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
6. Wipe the interior and exterior of the housing with a damp cloth.
7. DO NOT immerse any cord, plug or electrical appliance into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.

TROUBLESHOOTING

PROBLEM	POSSIBLE SOLUTION
Air fryer does not work	Is the power cord plugged into a working outlet? Has a circuit breaker tripped? Is the timer set?
Food is undercooked	Is there too much food in the basket? Is the correct cooking temperature set? Is the correct cooking time set?
Food is not cooked evenly	Is there too much food in the basket? Was the basket shaken or food turned halfway through the cooking time?
The pan/basket will not slide into the housing	Is the pan/basket properly aligned with the housing opening? Is there too much food in the basket?
White smoke comes out of the air fryer. (A little white smoke is fine and will not affect the appliance.)	Is the food being cooked too greasy? Was the pan/basket washed properly since its last use?

RECIPES

French Toast

2 eggs	powdered sugar
$\frac{2}{3}$ cup milk	cinnamon
$\frac{1}{2}$ tsp. vanilla extract	butter
12-oz. baguette, cut into 1" slices	maple syrup
olive oil	

1. To avoid cross contamination, wash hands and utensils after touching raw eggs.
2. Beat the eggs in a large bowl with the milk and vanilla.
3. In batches, soak the bread pieces in the egg mixture for at least 2 minutes.
4. Place the soaked bread on a clean plate for another 2 minutes (to allow the egg mixture to completely soak in).
5. Using an oil mister (or a pastry brush), put a little oil on one side of each slice and place the bread (oil side down) in the basket. Leave space between each slice and cook only 1 layer of bread at a time.
6. Cook in batches at 375° F for 8 minutes (tops of bread should be getting brown and crispy).
7. Use tongs to place the cooked toast in a bowl and cover with a towel to keep warm until the next batch is done.
8. Sprinkle the toast with powdered sugar and cinnamon to taste and serve with butter and syrup.

Serves 4

Baked Potatoes

4 baking potatoes	1 Tbsp. butter
1 tsp. olive oil	$\frac{1}{4}$ cup sour cream
salt & pepper, to taste	

1. Scrub the potatoes and rub the skins with olive oil; poke holes with a fork.
2. Place the potatoes in the basket and cook for 40 minutes at 400° F, turning at 20 minutes.
3. Serve with salt & pepper, butter and sour cream.

Serves 4

RECIPES

Sweet and Spicy Bacon Knots

10–12 bacon strips (not thick cut) ½ tsp. cayenne pepper
⅓ cup brown sugar ¼ cup maple syrup

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meat.
2. Cut the bacon strips in half and tie each half into a knot. Secure each knot with a toothpick.
3. In a small bowl, mix the brown sugar and cayenne pepper.
4. Roll the knot into the brown sugar mix to coat thoroughly, then set aside on a plate while you repeat this with the remaining knots.
5. Place the knots in a single layer (pieces not touching) on the bottom of the basket.
6. Cook for 8 minutes at 400° F.
7. Drizzle the knots with maple syrup and serve.

Makes 20–24 appetizers

Crispy Air-Fried Chicken

1½ cup flour ½ tsp. cayenne pepper
1 tsp. pepper 1 cup milk
1½ tsp. salt 6 chicken thighs (skin on)

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw poultry. DO NOT rinse raw poultry.
2. In a large bowl, whisk together the dry ingredients. Pour milk into another bowl.
3. Dredge 2 chicken pieces in the dry ingredients, then in the milk, then back into the dry ingredients. Shake off any excess.
4. Put the coated chicken pieces in the basket in 1 layer with a little space between each piece.
5. Cook at 360° F for 35 minutes. Chicken is done when internal temperature is 165° F.
6. Repeat with remaining chicken.

Serves 4–6

RECIPES

Zippy Pork Ribs

½ cup brown sugar	1 tsp. black pepper
1 tsp. cayenne pepper	1 tsp. garlic powder
1 tsp. salt	3 lbs. pork ribs

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meat.
2. Mix the first 5 ingredients in a small bowl to make a rub.
3. Cut the ribs into single-bone sections.
4. Coat the pork generously with the rub and place the pieces in the basket. Cook for 10 minutes at 400° F.
5. Rotate the ribs with tongs and cook for another 10 minutes at 400° F or until the internal temperature reaches 145° F.
6. Serve with your favorite barbeque sauce.

Serves 2–3

Tuna Melt

5-oz. can of tuna, drained	½ cup cheddar cheese, shredded
¼ medium onion, chopped	salt & pepper, to taste
½ stalk celery, chopped	1 Tbsp. olive oil
¼ cup mayonnaise	4 slices of bread
2 Tbsp. sweet pickle relish	

1. In a medium bowl, mix the first 7 ingredients.
2. Brush or spray the olive oil on 1 side of each slice of bread.
3. Place 2 slices of bread (oil side down) on a plate and divide the tuna mixture on to each.
4. Top with the remaining slices of bread (oil side up).
5. Carefully place the sandwiches in the basket and cook at 250° F for 5 minutes, then flip and cook another 5 minutes at 250° F.

Serves 2

RECIPES

Roasted Brussels Sprouts

1 lb. Brussels sprouts, trimmed and halved	salt & pepper, to taste
2 Tbsp. olive oil	1 Tbsp. lemon juice
½ tsp. garlic powder	pinch red pepper flakes

1. Toss the Brussels sprouts with the olive oil in a large bowl.
2. Sprinkle on the garlic powder and salt & pepper. Toss to mix.
3. Place the sprouts in the basket and cook at 355° F for 15 minutes.
4. Pour the Brussels sprouts into a serving bowl and toss with the lemon juice and red pepper flakes before serving.

Serves 4

Roasted Whole Chicken

1 tsp. garlic powder	1 tsp. salt
1 tsp. onion powder	¼ tsp. pepper
1 Tbsp. paprika	4 lb. whole chicken

1. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry.
2. In a small bowl, mix together the garlic powder, onion powder, paprika, salt and pepper (this is your rub).
3. Remove the giblets from the chicken and pat the outside of the chicken dry with paper towels.
4. Spread the rub all over the chicken, inside and outside.
5. Place the chicken in the basket and cook at 400° F for 30 minutes.
6. Reduce the heat to 355°F and cook another 30 minutes or until the internal temperature of the chicken is 165° F.
7. Let chicken rest 10 minutes before carving.

Serves 4

RECIPES

Ribeye Steak

1-lb. ribeye steak
salt & pepper, to taste

1 tsp. butter

1. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meat.
2. Sprinkle both sides of the steak with salt & pepper.
3. Place the steak in the basket and cook at 400° F for 15 minutes.
4. Flip the steak and cook another 10 minutes at 400° F.
5. Internal temperature should be 145° F for medium and 165° F for well done.
6. Rest steak 2 minutes. Serve topped with the butter.

Serves 1–2

7-Minute Shrimp

¼ tsp. cayenne pepper
½ tsp. Old Bay® seasoning
12 oz. medium raw shrimp, peeled and deveined

2 tsp. olive oil

1–2 Tbsp. salted butter, melted

1. In a small bowl, thoroughly mix the cayenne and Old Bay®. Set aside.
2. Place the shrimp in a large bowl and toss with the olive oil. While stirring the shrimp, sprinkle on the seasoning mix and coat evenly.
3. Pour the shrimp into the air fryer basket and select cook at 355° F for 5 minutes.
4. Stir the shrimp with a wooden spoon and cook another 2 minutes at 355° F or until shrimp is opaque.
5. Toss with the melted butter and serve.

Serves 2–3

RECIPES

Pasta Salad with Roasted Vegetables

- | | |
|----------------------------------|--|
| 1 green pepper, chopped | 4 green onions, chopped |
| 2 small zucchinis, sliced | 1 pint grape tomatoes, halved |
| 8 oz. fresh mushrooms, sliced | 6-oz. can pitted black olives, drained |
| 3 cloves garlic, minced | 1 cup pepperoncini, chopped |
| 2 Tbsp. olive oil | 16 oz. zesty Italian salad dressing |
| salt & pepper | Parmesan cheese |
| 12 oz. rotini, cooked and rinsed | |

1. In a large bowl, toss the pepper, zucchini, mushrooms and garlic with the olive oil. Salt & pepper, to taste.
2. Pour the vegetables into the basket and cook at 400° F for 20 minutes. Stir once.
3. Let the roasted vegetables cool.
4. In a large bowl, combine the cold rotini with the onions, tomatoes, olives, pepperoncini, and the roasted vegetables.
5. Add the salad dressing, stir well and refrigerate 1 hour before serving.
6. Serve with freshly grated Parmesan cheese.

Serves 10–12

Sweet Biscuit Bites

- | | |
|------------------------------------|------------------------|
| 16 oz. refrigerated jumbo biscuits | 1 tsp. ground cinnamon |
| ¼ cup sugar | 3 Tbsp. butter, melted |

1. Cut each biscuit into quarters.
2. In batches, place the biscuit pieces in a single layer in the basket leaving space between each piece.
3. Cook at 355° F for 3 minutes. Turn pieces with tongs and cook at 355° F for another 3 minutes.
4. In a small bowl, mix the sugar and cinnamon.
5. Brush the cooked biscuit pieces with butter and roll in the sugar and cinnamon mixture. Serve warm.

Serves 8

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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