



Air Fryer Oven User Guide

Item: 774847

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand Air Fryer Oven. Toast, bake, roast on the rotisserie, broil or air fry—you’ll be amazed by all this little oven can do and you’ll wonder how you ever got along without it! 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 accessories 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 wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- 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 use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all moving parts.
- 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.
- This appliance is not intended to be operated by an external timer or remote control.
- 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 your old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

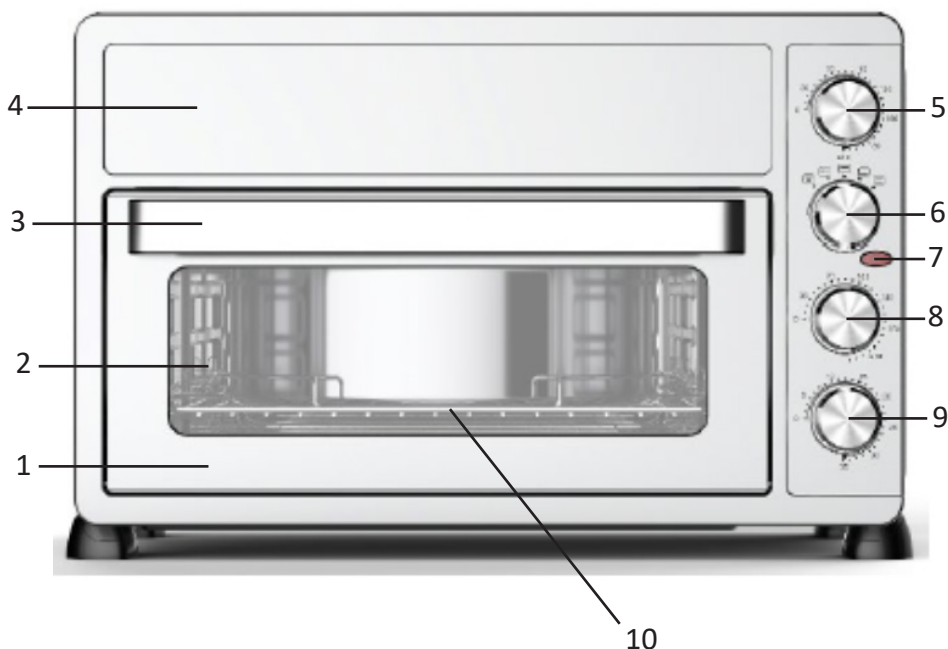
ELECTRICAL SAFETY

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, 1500W (Air Fryer)/ 1600W (Oven)
CAPACITY	12" pizza or 6-slices of bread
CORD LENGTH	35"
DIMENSIONS	21" W x 13¾" H x 15" D
MODEL	SLV-063

GET TO KNOW YOUR OVEN



1. Oven Door
2. Door Window
3. Door Handle
4. Housing
5. Air Fry Temperature Knob
6. Function Knob
7. Power Light
8. Oven Temperature Knob
9. Timer Knob
10. Adjustable Rack
11. Air Frying Fan (at top of oven interior, not shown)
11. Removable Crumb Tray (not shown)
12. Removable Air Fry Basket (not shown)
13. Removable Drip Pan/Tool (not shown)
14. Removable Rotisserie Rod/Forks/Tool (not shown)

HOW TO OPERATE

Note: Before first use, we recommend running the oven on TOAST at 450° F for 15 minutes to burn off any residue that may remain after shipping. This could result in minimal smell and smoke, but it is normal.

WARNINGS:

- When operating the oven, keep at least 4" of free space on all sides of the oven to allow for adequate air circulation.
- Extreme caution must be used when moving a drip pan containing hot oil or other hot liquids.
- DO NOT cover any part of the oven with metal foil. This may cause the oven to overheat.
- DO NOT store any item on top of the oven.
- DO NOT store any materials other than the recommended accessories in this oven when not in use.
- While cooking, be sure that nothing touches the top or bottom heating elements of the oven.
- Use caution to avoid scratching the door surface or nicking the door edges.
- The oven is off when the timer knob is set to OFF.

HOW TO OPERATE

AIR FRY



1. Set the function knob to AIR FRY.
2. Use the air fry temperature knob to set the desired temperature (0–395° F).
3. Turn the timer knob to the desired cooking time (0–60 minutes).
4. When finished cooking, turn the timer knob to OFF and unplug the oven.

Tips:

- All air fryers are different; monitor closely when trying a recipe for the first time.
- For faster cooking, preheat your air fryer before adding food.
- For a crispy texture when air frying, some foods will require a little oil. We recommend using a refillable oil mister (add oil when cooking time is at half way). Battered food should not need additional oil.
- When air frying prefrozen treats (poppers, cheese sticks, egg rolls, etc.), follow package cooking instructions for best results.
- Spray the basket or pan with oil in a mister to keep foods from sticking. Cooking sprays are NOT recommended, as they may cause buildup on surfaces.
- DO NOT overcrowd the food. Air frying will be quicker and more even when there is space for the hot air to move around the food.
- Food may need to be tossed or stirred halfway through air frying.
- When converting a recipe from a traditional oven to an air fry oven, use a lower temperature (10–20° F less) and reduce cooking time. Monitor closely.
- The air frying fan is powerful; wet batters tend to drip off food while cooking.
- Always use a meat thermometer to check for doneness.

HOW TO OPERATE

BROIL



1. Set the function knob to BROIL (only the top elements will heat).
2. Use the oven temperature knob to set the desired temperature (150–450° F).
3. Turn the timer knob to the desired cooking time (0–60 minutes).
4. Open the oven door halfway while broiling.
5. When finished cooking, turn the timer knob to OFF and unplug the oven.

Broiling Guide:

*Cooking results may vary. Adjust these times to your individual requirements. **Use of a meat thermometer is recommended.***

FOOD	TEMP.	MINUTES/LB.	INTERNAL TEMP.
Rib Steak	450° F	20–30	135–160° F
T-Bone Steak	450° F	20–30	135–160° F
Hamburger	450° F	15–20	135–160° F
Breaded Fish Filet	375° F	20–30	until flaky
Salmon Steak (1" thick)	400° F	20–25	145° F



WARNING: All outer surfaces may get hot when this appliance is operating!

HOW TO OPERATE

ROTISSERIE



1. Set the function knob to ROTISSERIE (only the top elements will heat). Use the oven temperature knob to set the desired temperature (150–450° F).
2. Insert the drip tray in the lowest position in the oven.
3. Attach 1 rotisserie fork onto the rod, pointing inward. Secure with thumbscrew.
4. Load the food on the rod, ensuring it is centered, and secure the second rotisserie fork in place. Tie the food with butcher's twine, as needed, to keep it secure while on the rotisserie.
5. Using the rotisserie tool, insert the pointed end of the rod into the drive socket on the right (you may have to twist the rod to align with the socket), then rest the square end of the rod on the support on the left.
6. Turn the timer knob to your desired cooking time (0–60 minutes).
7. If food does not rotate smoothly, stop, remove, and secure/balance the food. Restart.
8. When finished cooking, turn the timer knob to OFF and unplug the oven.
9. Lift the food out with the rotisserie tool; carefully lift the left side up from the support first, then remove the right end from the socket.
10. Place the food on a cutting board or plate and carefully remove the hot rotisserie forks and rod. Let food rest 5–10 minutes before serving.

Rotisserie Guide:

*Cooking results may vary. Adjust these times to your individual requirements. **Use of a meat thermometer is recommended.***

FOOD	TEMP.	MINUTES/LB.	INTERNAL TEMP.
Beef Roast	350° F	30–35	135–160° F
Pork Roast	350° F	45–50	160–170° F
Ham	350° F	45–50	140° F
Chicken	450° F	30–40	165° F
Turkey Breast	375° F	30–40	165° F

HOW TO OPERATE

TOAST



1. Set the function knob to TOAST (the top and bottom elements will heat).
2. Use the oven temperature knob to set the desired temperature (150–450° F).
3. Turn the timer knob to the desired cooking time (0–60 minutes).
4. When finished cooking, turn the timer knob to OFF and unplug the oven.

BAKE



1. Set the function knob to BAKE (only the bottom elements will heat).
2. Use the oven temperature knob to set the desired temperature (150–450° F).
3. Turn the timer knob to the desired cooking time (0–60 minutes).
4. When finished cooking, turn the timer knob to OFF and unplug the oven.

CLEANING & CARE

1. Turn off and unplug the oven.
2. Always allow the appliance to cool completely before cleaning.
3. Remove all racks, pans and accessories. These items may be washed in warm, soapy water or they may be cleaned in a dishwasher.
4. Wipe the interior and exterior walls with a damp sponge or cloth with mild detergent. DO NOT use steel wool scouring pads, abrasive cleaners or metal utensils on the interior or exterior of this oven.
5. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue.
6. Wipe the door (inside and out) with a damp cloth and dry with a soft 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.

RECIPES

Veggie Omelet

4 eggs	2–3 mushrooms, sliced
1 green onion, chopped	salt & pepper
1 small handful of spinach, chopped	½ cup cheddar cheese, shredded

1. In a small bowl, beat the eggs. Stir in the onion, spinach and mushrooms.
2. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw eggs.
3. Spray a pie pan with olive oil and pour the egg mixture into it. Salt & pepper, to taste.
4. Place the pan on the center rack and AIR FRY at 350° F for 5–7 minutes or until the edges are set.
5. Add the cheese and cook another 2 minutes or until center is set.
6. Use a spatula to fold over the omelet and serve.

Serves 1–2

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. Wash hands with soap and water. DO NOT rinse raw poultry. To avoid cross contamination, wash hands, utensils, cutting boards, etc. after touching raw poultry.
2. In a large bowl, whisk together the dry ingredients.
3. Pour the milk in another bowl.
4. Dredge the chicken pieces in the dry ingredients, shake off excess, then in the milk, then back into the dry ingredients.
5. Put the coated chicken pieces into the basket in 1 layer with a little space between each piece.
6. AIR FRY at 360° F for 40 minutes. Chicken is done when internal temperature reaches 165° F.

Serves 2–4

RECIPES

Meatloaf

1 lb. lean ground beef	1–2 slices bread, cubed
½ medium onion, minced	2 eggs
½ stalk celery, minced	salt & pepper, to taste
1 clove garlic, minced	½ cup ketchup

1. Wash hands with soap and water. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meats.
2. In a medium bowl, mix all ingredients, except the ketchup, with your hands.
3. Press the meat mixture into an 8–9" oven-safe pan and top with the ketchup.
3. BAKE at 400° F for 30 minutes. When done, the internal temperature at the center of the meatloaf should be 160° F.

Serves 4

Mediterranean Salmon Dinner

4 frozen salmon fillets (about 1 lb.)	1 small zucchini, sliced
1 cup grape tomatoes	1 small summer squash, sliced
3 oz. Kalamata olives, sliced	2 Tbsp. olive oil
1 clove garlic, minced	salt & pepper
½ cup mushrooms, sliced	1 lemon, cut into 4 wedges

1. Wash hands with soap and water. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw seafood.
2. Spray an oven-safe pan with olive oil before placing on the salmon fillets.
3. In a large bowl, mix the tomatoes, olives, garlic, mushrooms, zucchini and squash with the olive oil.
4. Pour the vegetables over the salmon. Salt & pepper to taste.
5. AIR FRY on the center rack at 395° F for 20–30 minutes or until the thickest part of the salmon reaches an internal temperature of 145° F.
6. Serve with lemon wedges.

Serves 4

RECIPES

Spice Rubs

Spice rubs are an excellent way to add flavor and seal in juices when cooking on a rotisserie. The first recipe makes about 2½ cups of rub and the second makes about 1¾ cups of rub. Store unused rub in a sealed container for next time.

1. Wash hands with soap and water. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meats.
2. Mix all ingredients together and pat generously on the meat.
3. Follow the guide on page 9 for rotisserie cooking times and temperatures.
4. When done, let the meat rest 10 minutes before serving.

Chicken or Pork:

2 Tbsp. kosher salt	1½ tsp. dried rosemary
2 Tbsp. brown sugar	1½ tsp. dry mustard
1 Tbsp. onion powder	1½ tsp. ground cumin
1 Tbsp. garlic powder	1½ tsp. dried thyme
1 Tbsp. smoked paprika	1½ tsp. cayenne pepper
1½ tsp. black pepper	

Beef or Venison:

1 Tbsp. garlic powder	2 Tbsp. kosher salt
1 Tbsp. ground black pepper	1 Tbsp. ground coriander
1 Tbsp. smoked paprika	1 Tbsp. onion powder

RECIPES

Potato Skins

10 small–med. <i>baked</i> potatoes	1 cup cheddar cheese, shredded
olive oil	2–3 green onions, chopped
salt	red pepper flakes
1 cup of bacon, cooked and crumbled	½ cup sour cream

1. Spray or brush the outside of each potato lightly with olive oil. Cut each in half and scoop out the inside (leave about ¼" attached to the skin).
2. Place the potato halves on a platter or cutting board (skins up) and sprinkle with salt. Turn over each half and place in the air fry basket.
3. Spray or brush the tops of the potatoes lightly with olive oil.
4. Divide the bacon, cheese and onions evenly on top of the potatoes.
5. AIR FRY on the center rack at 395° F for 20 minutes until cheese is melted and tops begin to crisp.
6. Sprinkle the hot potatoes with pepper flakes and top with sour cream before serving.

Serves 6–10 as an appetizer

Toasted Corn on the Cob

4 ears of corn, peeled	salt & pepper
1 Tbsp. olive oil	hot sauce
2 cloves garlic, minced	fresh cilantro, chopped
2 Tbsp. butter	

1. Brush or spray the corn with olive oil and place on the center rack. TOAST in preheated oven at 450° F for 15 minutes.
2. While the corn is cooking, put the garlic and butter in a microwave-safe dish and cook in a microwave oven just until the butter is melted.
3. When the corn is done, pour the garlic butter over it and garnish with salt, pepper, hot sauce and cilantro.

Serves 4

RECIPES

Beef Jerky

½ cup soy sauce	½ tsp. powdered ginger
2 Tbsp. Worcestershire sauce	1 tsp. salt
1 tsp. garlic powder	½ tsp. pepper
1 tsp. onion powder	1–1½ lbs. beef, cut into ¼" thick strips

1. Wash hands with soap and water. To avoid cross contamination, wash hands, cutting boards, utensils, etc. after touching raw meats.
2. Mix the first 7 ingredients in a container with a cover. Stir in the beef. Ensure meat is coated well.
3. Refrigerate several hours (or overnight).
4. Place the meat strips in a single layer on the air fry basket.
5. DO NOT reuse marinades used on raw foods.
6. AIR FRY at 175° F for 60–90 minutes. Check for doneness (meat should be cooked through with no red spots remaining).
7. Store the cooked jerky in a tightly sealed container in the refrigerator.

Coconut Custard Pie

¼ cup butter, softened	1 cup sweetened flaked coconut
¾ cup sugar	½ tsp. vanilla extract
2 Tbsp. flour	½ tsp. almond extract
3 eggs	¼ tsp. ground nutmeg
1 cup milk	9" pie crust, unbaked

1. Preheat oven on BAKE at 350° F.
2. Use an electric mixer on low speed to beat together the butter and sugar. Add the flour, then the eggs, 1 at a time and mix until smooth. To avoid cross contamination, wash hands after touching raw eggs.
3. Mix in the milk, coconut, vanilla, almond and nutmeg.
4. Pour this mixture into the crust and BAKE 40–50 minutes, or until set in the center.
5. Cool, then refrigerate the pie at least 2 hours before serving.

Serves 6–8

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.



Ginny's, Inc.
1112 7th Avenue
Monroe, WI 53566

Customer Service: 800-544-1590
8:00 a.m. to Midnight CST, Monday through Friday