



AIR FRYER OVEN User Guide

Item: 792634

*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 operate with wet hands.
- 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 3-prong grounding plug. This is a safety feature to reduce the risk of electrical shock. Using an extension cord is not recommended with this appliance. It is recommended that an electrical outlet serving ONLY this appliance be used. This outlet must be properly installed and grounded. If you have any questions about the grounding or electrical instructions, 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	23 qt.
CORD LENGTH	36" +/- 4"
DIMENSIONS	15.75" W x 13.625" H x 14" D
MODEL	SLV-095

GET TO KNOW YOUR APPLIANCE



1. Oven Door
2. Door Window
3. Door Handle
4. Temperature Knob
5. Function Knob
6. Housing
7. Timer Knob
8. Power Light
9. Air-Fry Basket
10. Wire Rack
11. Bake Pan
12. Crumb Tray (not shown)
13. Pan Removal Tool (not shown)
14. Rotisserie Rod/Forks (not shown)
15. Rotisserie Removal Tool (not shown)

HOW TO OPERATE

Note: Before first use, we recommend running the oven on TOAST at 450° F for 30 minutes in a well-ventilated area to burn off any residue that may remain after shipping. This could result in some 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 or crumb tray 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.
- ALWAYS USE A MEAT THERMOMETER TO CHECK FOR DONENESS.



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

HOW TO OPERATE

BROIL/*BROIL (Use the baking pan or another oven-safe pan.)

1. Set the function knob to BROIL or *BROIL. 2 of the top elements will heat.
2. Place food on the top or center position.

Note: When using *BROIL, the fan operates and the rotisserie can be used, if desired. See the Rotisserie Guide on page 9.

3. Set the temperature knob to the desired temperature (0–450° F).
4. Turn the timer knob to the desired cooking time (0–60 minutes).
5. When finished cooking, turn the timer knob to OFF and unplug the oven.

Broiling Guide: *Cooking results may vary. Adjust times as needed.
Use of a meat thermometer is recommended.*

FOOD	OVEN 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

TOAST (Use the wire rack, baking pan or another oven-safe pan.)

1. Set the function knob to TOAST. 2 of the top and 2 bottom elements will heat.
2. Place food in the center position.
3. Set the temperature knob to the desired temperature (0–450° F).
4. Turn the timer knob to the desired cooking time (0–60 minutes).
5. When finished cooking, turn the timer knob to OFF and unplug the oven.

HOW TO OPERATE

***BAKE** (Use the baking pan or another oven-safe pan.)

1. Set the function knob to *BAKE. 2 top and 2 bottom elements will heat.

Note: The fan operates and the rotisserie can be used, if desired.
See the Rotisserie instructions are on page 9.

2. Set the temperature knob to the desired temperature (0–450° F). If directed by recipe to preheat the oven, set timer for 10 minutes.
3. Place food in the center or bottom position.
4. Turn the timer knob to the desired cooking time (0–60 minutes).
5. When finished cooking, turn the timer knob to OFF and unplug the oven.

AIR FRY (Use the wire rack or air-fry basket.)

1. Set the function knob to AIR FRY. All the top elements will heat.

Note: The fan operates and the rotisserie can be used, if desired.
See the Rotisserie Guide on page 9.

2. Set the temperature knob to the desired temperature (0–450° F). If directed by recipe to preheat the oven, set timer for 10 minutes.
3. Place food in the top or center position.
4. Turn the timer knob to the desired cooking time (0–60 minutes).
5. When finished cooking, turn the timer knob to OFF and unplug the oven.

Air Fry Tips:

- All air fryers are different; monitor closely when trying a recipe for the first time or when converting a traditional oven recipe.
- Spray food with a refillable oil mister to get a crispier texture.
- Spray the basket or pan with oil in a mister to keep foods from sticking. COOKING SPRAYS ARE NOT RECOMMENDED, as they may cause a 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.
- The air frying fan is powerful; wet batters tend to drip off food while cooking.

HOW TO OPERATE

ROTISSERIE (Maximum weight for the rotisserie is 3 lbs.)

1. Attach the food for rotisserie cooking:
 - a. Attach 1 rotisserie fork onto the rod, pointing inward. Secure with thumbscrew.
 - b. Center the food on the rod and secure the second fork in place.
 - c. Tie the food with butcher's twine, as needed, to keep it secure.
 - d. 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.
2. The rotisserie will work using *BROIL, *BAKE or AIR FRY functions (see pages 7 and 8 for instructions). Place the bake pan under the food.
3. **If food does not rotate smoothly, stop, remove food, and secure/balance the food. Restart cooking.**
4. When finished cooking, turn the timer knob to OFF and unplug the oven.
5. Lift the food out with the rotisserie tool: place the ends of the tool under the rod and **carefully** lift the left side up from the support, then remove the right end from the socket.
6. Place the food on a cutting board or plate and **carefully** remove food from the rod or the basket. Let meat rest 5–10 minutes before serving.

Rotisserie Guide: *Cooking results may vary. Adjust times as needed.*

Use of a meat thermometer is recommended.

FOOD	OVEN TEMP.	MINUTES/LB.	INTERNAL TEMP.
Beef Roast	350° F	30–35	135–160° F
Pork Roast	350° F	45–60	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

DEHYDRATE (Use the wire rack, air-fry basket or baking pan.)

1. Set the function knob to DEHYDRATE. 2 top elements will heat and the fan will operate.
2. Place food in the top or center position.
3. Set the temperature knob to 175° F.
4. Turn the timer knob to the desired cooking time (0–60 minutes).

Note: For most recipes, the timer will have to be reset more than once as dehydrating will take longer than 60 minutes.

5. 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

French Toast

2 eggs	powdered sugar
⅓ cup milk	cinnamon
½ 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. Move the soaked bread to a clean plate to rest.
4. Spray or brush the bake pan with olive oil and place the bread on the pan (pieces should not touch). Put the pan in the middle position in the oven.
5. Cook on AIR FRY at 375° F for 5–8 minutes (tops of bread should be getting brown and crispy) then flip toast and cook another 3–5 minutes.
6. Sprinkle the toast with powdered sugar and cinnamon to taste and serve with butter and syrup.

Serves 4

Garlic Cheese Biscuits

2 cups Bisquick®	1 tsp. garlic powder
¾ cup milk	1 tsp. parsley flakes
½ cup cheddar cheese, shredded	¼ cup butter, melted

1. Preheat oven to 425° on *BAKE.
2. Stir together all ingredients except the butter.
3. Drop by large Tbsp. onto the baking pan sprayed with cooking spray.
4. Bake 10–15 minutes in the center position or until peaks are golden brown.
5. Remove biscuits from oven and brush on melted butter (use all the butter).

Makes 8–10

RECIPES

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. Spray the air-fry basket liberally with olive oil.
6. Put the coated chicken pieces into the air-fry basket, leaving space between each piece.
7. AIR FRY at 360° F for 40 minutes. Chicken is done when internal temperature reaches 165° F.

Serves 2–4

Rotisserie Pork Loin

1½ lbs. pork loin	1 tsp. chili powder
1 tsp. paprika	1 tsp. salt
1 tsp. onion powder	½ tsp. pepper
1 tsp. garlic powder	2 tsp. brown sugar

1. Wash hands with soap and water. To avoid cross contamination, wash hands and utensils after touching raw meat.
2. Attach the loin to the rotisserie rod with forks (see page 9).
3. In a large bowl, whisk together the dry ingredients to make a rub.
4. Liberally pat the rub on all sides of the pork. Discard any unused rub.
5. Cook, using the *BAKE function at 350 ° F for 60 minutes. Pork is done when internal temperature reaches 160–170° F.

Serves 2–4

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
pinch of hot pepper flakes	

1. Wash hands with soap and water. To avoid cross contamination, wash hands and utensils after touching raw meat.
2. Mix the first 8 ingredients in a container with a cover. Stir in the beef.
3. Ensure meat is coated well and 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. DEHYDRATE at 175° F for 2–3 hours. 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.

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 onto the bake pan and cook on *BAKE in the center position 400° F for 10 minutes. Stir and cook another 10 minutes.
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

RECIPES

Tuna Melt Stuffed Peppers

2 bell peppers	½ onion, minced
olive oil	2 Tbsp. sweet pickle relish, drained
salt & pepper, to taste	1 tsp. dried dill weed
2 cans (5 oz. ea.) tuna, drained	⅓ cup mayonnaise
8 grape tomatoes, chopped	1 tsp. Dijon mustard
1 stalk celery, minced	4 slices cheddar cheese

1. Preheat the oven on TOAST to 425° F.
2. Slice the bell peppers in half lengthwise and remove seeds and membranes.
3. Spray or brush olive oil on the pepper halves and season with salt & pepper.
4. Place the pepper halves on the rack in the center rposition for 15–20 minutes or until tender.
5. While the peppers are cooking, mix the tuna, tomatoes, celery, onions, relish, dill, mayonnaise, mustard and salt & pepper in a medium bowl.
6. Divide the tuna mixture evenly between the pepper halves and cook another 5 minutes on BROIL.
7. Place a slice of cheese on each pepper and cook until cheese is melted.

Serves 4

RECIPES

Crispy Shrimp

- | | |
|----------------------------|--|
| 2 eggs | 12 oz. raw shrimp, peeled and deveined |
| 1 Tbsp. Old Bay Seasoning® | olive oil |
| 1 cup panko breadcrumbs | cocktail sauce |
| | 1 lemon, cut into wedges |

1. Wash hands with soap and water. To avoid cross contamination, wash hands and utensils after touching raw seafood.
2. In a small bowl, beat the eggs.
3. In another bowl, mix the seasoning with the breadcrumbs, then divide evenly into 2 bowls (this will keep your crumb mixture from getting too wet; use 1 bowl for the 1st batch and the 2nd bowl for the next batch).
4. Spray the air-fry basket with olive oil.
5. Dip each shrimp into the egg and then into the breadcrumb mixture for the first batch. Carefully place each shrimp on the basket (pieces should not touch).
6. When the basket is full, cook the first batch at 350° F in the top position for 10 minutes, or until crispy.
7. Repeat steps to cook the 2nd batch using the 2nd bowl of crumb mixture.
8. Serve with the cocktail sauce and lemon.

Serves 4

Apple Hand Pies

- | | |
|---------------------------------|-------------------------|
| 1 premade 9" pie crust | 4 slices cheddar cheese |
| 10 oz. canned apple pie filling | |

1. Roll out the pie crust and cut into equal quarters.
2. Divide the apple mixture between the 4 crust pieces and fold each crust over to make 4 triangular pies. Pinch the crust closed, and cut a hash mark across the top of the pie with a sharp knife.
3. Place the pies on the bake pan and AIR FRY at 375° F for 15 minutes in the center position.
4. Top the hot pies with a slice of cheese and serve.

Serves 4

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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