



**Green Lion**

## **10L Double-Decker Air Fryer**

SKU: GNDKARF10LBK

Model No: G-FR44

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## Important Safeguards

Read all instructions before using your Double Stack Air Fryer. This device is for household use only.

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. This appliance can be used by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, if they have been given supervision or instruction concerning the safe use of the appliance and understand the hazards involved.
2. Keep the appliance and its cord out of reach of children. Do not allow the appliance to be used by children. Close supervision is necessary when used near children.
3. Children should not play with the appliance.
4. Do not place or store anything on top of the product when in use.
5. To prevent fire, do not place the appliance on or near a gas or electric hob, or in a heated oven.
6. Never use an electrical socket below the counter.
7. Never connect this appliance to an external timer switch or separate remote-control system.
8. Do not use an extension cord. A short power supply cord is used to reduce the risk of children pulling or tripping on the cord.
9. To protect against electrical shock, do not immerse the cord, plugs, or main unit housing in water or any other liquid. Cook only in the drawer provided.
10. Regularly inspect the appliance and power cord. Do not use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or is damaged in any way, immediately stop using it.
11. Always ensure the appliance is properly assembled before use.
12. When using this appliance, provide at least 15 cm of space above and on all sides for adequate air circulation.
13. Do not cover the air intake vent or air outlet while the unit is operating. Doing so will prevent even cooking and may damage the unit or cause

it to overheat.

**14.** Before placing the removable drawer into the main unit, ensure the drawer and unit are clean and dry by wiping with a soft cloth.

**15.** This appliance is for household use only. Do not use this appliance for anything other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

**16.** Intended for countertop use only. Ensure the surface is level, clean, and dry. Do not move the appliance while in use.

**17.** Do not place the appliance near the edge of a countertop during operation.

**18.** Do not use accessory attachments not recommended or sold by the manufacturer. Do not place the appliance in a microwave, toaster oven, convection oven, or conventional oven, or on a ceramic cooktop, electric coil, gas burner range, or outdoor grill. Use of accessory attachments not recommended by the manufacturer may cause fire, electric shock, or injuries.

**19.** Always ensure drawers are properly closed before operating.

**20.** Do not use the appliance without the removable drawers installed.

**21.** Do not use this appliance for deep-frying.

**22.** Prevent food contact with heating elements. Do not overfill when cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.

**23.** Socket voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to ensure your food is cooked to the recommended temperatures.

**24.** If the unit emits black smoke, unplug immediately. Wait for smoking to stop before removing any cooking accessories.

**25.** Do not touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, always use protective hot pads or insulated oven mitts and use available handles.

**26.** Exercise extreme caution when the appliance contains hot food. Improper use may result in personal injury.

**27.** Spilled food can cause serious burns. Keep the appliance and cord

away from children. Do not let the cord hang over edges of tables or counters or touch hot surfaces.

**28.** The drawers, racks, and crisper plates become extremely hot during the cooking process. Avoid physical contact while removing them from the appliance. Always place drawers, racks, and plates on a heat-resistant surface after removal. Do not touch accessories during or immediately after cooking.

**29.** Do not place any of the following materials in the unit: paper, cardboard, plastic, roasting bags, or similar items. They may cause fire.

**30.** Exercise extreme caution when using containers constructed of materials other than metal or glass.

**31.** Cleaning and user maintenance should not be carried out by children.

**32.** To disconnect, turn off any control to "off," then unplug from the socket when not in use and before cleaning. Allow to cool before cleaning, disassembling, or putting in or taking out parts and storage.

**33.** Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

**34.** Please refer to the Cleaning & Maintenance section for detailed instructions.



Indicates to read and review instructions to understand the operation and use of the product.



Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.



Take care to avoid contact with hot surfaces. Always use hand protection to avoid burns.



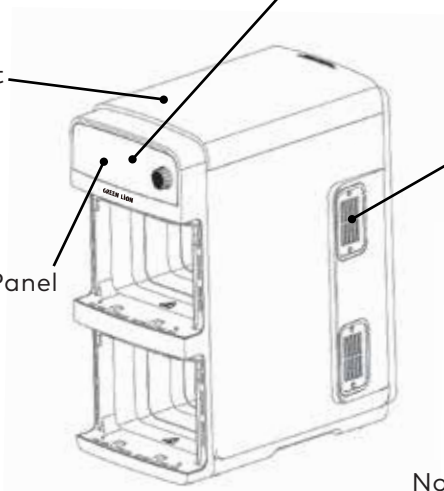
For indoor and household use only.

## Schematic View



Main unit

Control Panel

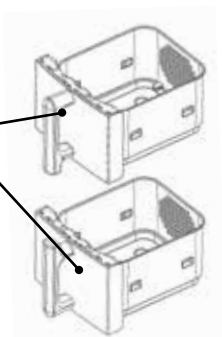


Air Outlet




Non-stick Crisper Plates  
One for each drawer

Non-stick  
Drawers



Stacked Meal Racks  
One for each drawer

## Function Buttons

- 1. Air Fry:** Use this function to give your food crispiness and crunch with little to no oil.
- 2. Broil:** Best for cooking smaller quantities of frozen food such as French fries and chicken nuggets, which may need a high temperature.
- 3. Bake:** Create decadent baked treats and desserts.
- 4. Roast:** Use the unit as an oven for tender meats and more.
- 5. Reheat:** Revive leftovers by gently warming them, leaving you with crispy results.
- 6. Dehydrate:** Dehydrate meats, fruits, and vegetables for healthy snacks.
- 7. Power Button:** The  button turns the unit on and also shuts it off, stopping all cooking functions.
- 8. Operating Buttons**
  - 8.1** Control the output for the drawer on the left (1).
  - 8.2** Control the output for the drawer on the right (2).
- 9. Temp Button:** Press the TEMP button, then turn the dial to adjust the cook temperature before or during cooking.
- 10. Time Button:** Press the TIME button, then turn the dial to adjust the cook time in any function before or during the cook cycle.
- 11. Sync Button:** Automatically syncs the cook times to ensure both zones finish at the same time, even if they have different cook times.
- 12. Match Button:** Automatically matches zone 2 settings to those of zone 1 to cook a larger amount of the same food or cook different foods using the same function, temperature, and time.
- 13. Start/Stop Button:** Rotate the dial from side to side to select the desired function. Start cooking by pressing the START/STOP button.
- 14. Hold Mode:** Hold will appear on the unit while in SYNC mode. One zone will be cooking while the other zone will be holding until the times sync together.
- 15. Standby Mode:** After 10 minutes with no interaction with the control panel, the unit will enter standby mode.

## Before First Use

1. Remove and discard any packaging material, promotional labels, and tape from the unit.
2. Remove all accessories from the package and read this manual carefully. Pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
3. Wash the drawers, stacked meal racks, and crisper plates in hot, soapy water, then rinse and dry thoroughly. The drawers, stacked meal racks, and crisper plates are the only dishwasher-safe parts. However, to extend the life of the accessories, we recommend hand-washing. Never clean the main unit in the dishwasher.
4. When using this appliance, provide at least 15 cm of space on all sides for adequate air circulation.

## Quick Start

1. Double Stack Pro allows you to cook 4 foods at once in 2 independent drawers. You can cook in both zones or just in a single zone.
2. Select the drawer you would like to stop.
3. Press START/STOP to end cooking.
4. When cooking is complete, the unit will beep, and "COOL" will appear on the display for 60 seconds.
5. Pausing Cooking: Cooking will automatically pause when a drawer is removed. Reinsert the drawer to resume cooking.
6. When Using in SYNC or MATCH Mode, If you open a drawer, the other drawer will automatically pause so that cooking still finishes at the same time. Reinsert the drawer to continue cooking in both zones.

## Double-Zone Cooking

Dual-Zone Technology utilizes two cooking zones to increase versatility. The Sync feature ensures that, regardless of different cook settings, both zones will finish ready to serve at the same time.



## A. Sync Function

To finish cooking at the same time when foods have different cook times, temperatures, or even functions:

1. Place ingredients in the drawers, then insert the drawers into the unit.
2. Select Zone 1. Use the dial to select the desired cooking function. Press the TEMP button, then turn the dial to set the temperature, and press the TIME button, then turn the dial to set the time.
3. Select Zone 2. Use the dial to select the desired cooking function. Press the TEMP button, then turn the dial to set the temperature, and use the TIME arrows to set the time.

**Note:** You can select a different function for Zone 2.

4. Press SYNC, then press START/STOP to begin cooking in the zone with the longest time. The other zone will display Hold. The unit will beep and activate the second zone when both zones have the same time remaining.

**Note:** If you decide the food in one of the zones is done cooking before the cook time is up, you can STOP A ZONE. Select that zone, then press START/STOP. See page 9 for further instructions.

5. When cooking is complete, the unit will beep and COOL will appear on the display for 60 seconds.
6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

## B. Match Function

To cook a larger amount of the same food, or cook different foods using the same function, temperature, and time:

1. Place ingredients in the drawers, then insert the drawers into the unit.
2. Select Zone 1. Use the dial to select the desired cooking function. Press the TEMP button, then turn the dial to set the temperature, and press the TIME button, then turn the dial to set the time.
3. Press the MATCH button to copy the Zone 1 settings to Zone 2. Then press START/STOP to begin cooking in both zones.
4. When cooking is complete, the unit will beep, and COOL will appear

on the display for 60 seconds.

5. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

### C. Set Different Cooking Times

1. To start both zones at the same time but ending at different times, select Zone 1, then use the dial to select the desired cooking function. Press the TEMP button, then turn the dial to set the temperature.

2. Press the TIME button, then turn the dial to set the time.

3. Select Zone 2 and repeat steps 1 and 2.

4. Press START/STOP to begin cooking in both zones.

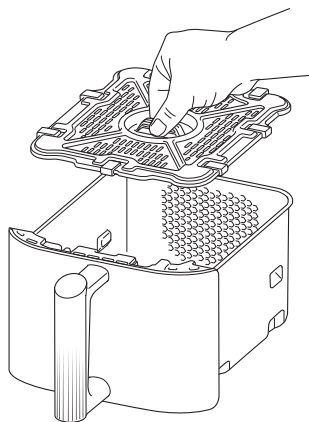
**Note:** If you decide the food in one of the zones is done cooking before the cook time is up, you can STOP A ZONE. Select that zone, then press START/STOP. See page 9 for further instructions.

5. When cooking is complete, the unit will beep, and COOL will appear on the display for 60 seconds.

6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

## Single-Zone Cooking

1. To turn on the unit, plug the power cord into a wall socket, then press the power button.



**Note:** The temperature is preset to 210 °C.

2. Install the crisper plate in the drawer, then place ingredients in the drawer and insert the drawer into the unit.

3. Select Zone 1 or Zone 2. Select Air Fry using the dial.

4. Press Temp and use the dial to set the desired temperature.

5. Press Time and use the dial to set the time in 1-minute increments up to 1 hour. Press Start/Stop to begin cooking.

**Note:** During cooking, you can remove the drawer and shake or toss ingredients for even crisping.

6. When cooking is complete, the unit will beep and Cool will appear on the display for 60 seconds.

7. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.



## Broil Function

**Note:** The temperature is preset to 200 °C.

1. Install the crisper plate in the drawer, then place ingredients in the drawer and insert the drawer into the unit.

2. Select Zone 1 or Zone 2. Select Broil using the dial.

3. Press Time and use the dial to set the time in 1-minute increments, up to 60 minutes. Press Start/Stop to begin cooking.

4. When cooking is complete, the unit will beep, and Cool will appear on the display for 60 seconds.

5. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.



## Bake Function

**Note:** The temperature is preset to 140 °C.

1. Install the crisper plate in the drawer (optional), then place ingredients in the drawer and insert the drawer into the unit.

2. Select Zone 1 or Zone 2. Select Bake using the dial.

**Note:** To convert recipes from a traditional oven, reduce the temperature by 10 °C.

3. Press Temp and use the dial to set the desired temperature.
4. Press Time and use the dial to set the time in 1-minute increments, up to 1 hour. Press Start/Stop to begin cooking.
5. When cooking is complete, the unit will beep, and Cool will appear on the display for 60 seconds.
6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

## Roast Function

**Note:** The temperature is preset to 180 °C.

1. Install the crisper plate in the drawer (optional), then place ingredients in the drawer and insert the drawer into the unit.
2. Select Zone 1 or Zone 2. Select Roast using the dial.
3. Press Temp and use the dial to set the desired temperature.
4. Press Time and use the dial to set the time in 1-minute increments, up to 1 hour. Press Start/Stop to begin cooking.
5. When cooking is complete, the unit will beep, and Cool will appear on the display for 60 seconds.
6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

## Reheat Function

**Note:** The temperature is preset to 170 °C.

1. Install the crisper plate in the drawer (optional), then place ingredients in the drawer and insert the drawer into the unit.
2. Select Zone 1 or Zone 2. Select Reheat using the dial.
3. Press Temp and use the dial to set the desired temperature.
4. Press Time and use the dial to set the time in 1-minute increments, up to 1 hour. Press Start/Stop to begin reheating.
5. When cooking is complete, the unit will beep, and Cool will appear on the display for 60 seconds.
6. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

## Dehydrate Function

**Note:** The temperature is preset to 70 °C.

1. Place a single layer of ingredients in the drawer. Then install the crisper plate in the drawer on top of the ingredients and place another layer of ingredients on the crisper plate.
2. Select Zone 1 or Zone 2. Select Dehydrate using the dial. The default temperature will appear on the display. Use the Temp arrows to set the desired temperature.
3. Press Time and use the dial to set the time in 15-minute increments from 1 to 8 hours. Press Start/Stop to begin dehydrating.
4. When cooking is complete, the unit will beep, and Cool will appear on the display for 60 seconds.
5. Remove ingredients by tipping them out or using silicone-tipped tongs/utensils.

**Note:** If during cooking with Sync, a drawer is removed for longer than 2 minutes, the program will be cancelled. You will need to reprogram each zone to resume cooking.

## Specifications

Model No.	G-FR44
Material	PP+PA66
Power	2400W
Voltage	110-240V
Frequency	50-60Hz
Capacity	5L+5L
Temperature	0-200°C
Frying Time	0-60 min
Product Weight	6.5 kg
Product Dimensions	230*435*500mm

## Cleaning and Maintenance

The unit should be cleaned thoroughly after every use. Unplug the unit from the plug socket and wait until the unit is fully cooled before cleaning.

Part	Cleaning Method	Dishwasher Safe
Main Unit	To clean the main unit and the control panel, wipe them clean with a damp cloth. Note: Never immerse the main unit in water or any other liquid. Never clean the main unit or drawer in a dishwasher.	No
Drawers, Crisper Plates & Stacked Meal Racks	These can be washed in the dishwasher or by hand. If hand-washed, air-dry or towel-dry all parts after use. To extend the life of the accessories, we recommend hand-washing them.	Yes
If food residue is stuck on the drawers, crisper plates, or stacked meal racks, place them in a sink filled with warm, soapy water and allow them to soak.		

## Helpful Tips

1. For best results, when using Double Stack Pro, always place vegetables/starch in the bottom half of the drawers on the crisper plate and proteins in the upper half using the stacked meal racks.
2. For consistent browning, ensure ingredients are arranged in an even layer with no overlapping. If ingredients are overlapping, shake them at regular intervals during the cook time.
3. Cook temperature and time can be adjusted at any time during cooking. Select the zone you want to adjust, then press the Temp arrows to adjust the temperature or the Time arrows to adjust the time.
4. To convert recipes from your conventional oven, reduce the temperature by 10 °C. Check food frequently to avoid overcooking.
5. Occasionally, the fan from the air fryer may blow lightweight foods around. To prevent this, secure foods (such as a slice of bread on a

sandwich) with cocktail sticks.

**6.** The crisper plates and stacked meal racks elevate ingredients in the drawers so air can circulate evenly around the food for crisp results.

**7.** After selecting a cooking function, press Stop/Start to begin cooking immediately. The unit will run at the default temperature and time.

**8.** For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as needed to achieve the desired level of crispness.

**9.** Check progress throughout cooking and remove food once the desired level of browning has been reached. Use an instant-read thermometer to monitor the internal temperature of meat and fish.

**10.** For best results, remove food immediately after the cook time ends to avoid overcooking.

## Troubleshooting Guide

**1.** How do I adjust the temperature or time while using a single zone?  
Select the active zone, then press Temp and use the dial to adjust the temperature or press Time and use the dial to adjust the time.

**2.** How do I adjust the temperature or time while using dual zones?  
Select the desired zone, press Temp and use the dial to adjust the temperature or press Time and use the dial to adjust the time.

**3.** Does the unit need to pre-heat?  
The unit does not need to be pre-heated.

**4.** Can I cook different foods in each zone and not worry about cross-contamination?  
Yes, both zones are self-contained with separate heating elements and fans.

**5.** How do I pause the countdown?  
The countdown timer will pause automatically when you remove the drawers from the unit. Reinsert the drawer within 10 minutes to resume cooking, or the zone with the drawer open will be cancelled.

**6. How do I stop one zone when using both zones?**

To stop one zone, first press the zone button, then press Stop/Start. To stop both zones, simply press Stop/Start.

**7. Is the drawer safe to put on my worktop?**

The drawer will heat up during cooking. Use caution when handling and place on heat-resistant surfaces only.

**8. When should I use the crisper plate?**

Use the crisper plate when you want food to come out crispy. The plate elevates the food in the drawer so hot air can flow under and around it to cook ingredients evenly.

**9. When should I use the stacked meal racks?**

Use the stacked meal racks when you want to cook two layers of food in one drawer. Place vegetables/starch in the bottom half of the drawer and protein in the upper half of the drawer. It is not recommended to mix foods from different ingredients within the same drawer.

**10. Why didn't my food cook fully?**

Make sure the drawer is fully inserted during cooking. For consistent browning, arrange ingredients in an even layer on the bottom of the drawer with no overlapping. Shake or toss ingredients for even crispiness. Cook temperature and time can be adjusted at any time during cooking. Simply select the desired zone, press Temp, and use the dial to adjust the temperature, or press Time and use the dial to adjust the time.

**11. Why is my food burned?**

For best results, check progress throughout cooking and remove food when the desired level of browning has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.

**12. Why do some ingredients blow around when air frying?**

Occasionally, the fan from the air fryer will blow lightweight foods around. Use wooden cocktail sticks to secure loose lightweight food, like the top slice of bread on a sandwich.



**13.** Can I air fry wet, battered ingredients?

Yes, but use the proper breading technique. Coat foods first with flour, then with egg, and then with breadcrumbs. Press breadcrumbs firmly onto the battered ingredients, so crumbs won't be blown off by the fan.

**14.** Why is the unit beeping?

The unit beeps when food is finished cooking or to indicate that the other zone has started cooking.

**15.** Why did the display screen go black?

The unit is in standby mode. Press the power button to turn it back on.

**16.** Why is there an "E1" or "E5" on the display screen?

The unit is not functioning properly. Please contact Customer Service.

## Disposal

This product must not be disposed of as unsorted household waste. It is important to separate such waste for proper treatment and recycling, in compliance with local waste management regulations.



## Warranty

Products that you buy directly from our **Green Lion** website or shop come with a 24-month warranty.

When you buy **Green Lion** products from any of our approved sellers, you only get a 12-month warranty. If you want to extend this warranty, go to our website at **<https://www.greenlion.net/warranty>** and fill out the form with your information. Don't forget to upload a picture of the product too. After we've checked and accepted your request, we'll send you an email to confirm that your product's warranty has been extended.

For more info, please check:  
**<https://www.greenlion.net/warranty>**

## Contact Us

If you have any questions about this Privacy Policy, please contact us at:

Website: **<https://www.greenlion.net/>**

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Service Support: **[Support@greenlion.net](mailto:Support@greenlion.net)**

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