



Green Lion

Double-Decker Pro Digital Air Fryer

SKU: GNDBLDKRPBK

Model No: G-FR57

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Specifications

Model No.	G-FR57
Material	PP+Aluminum+ABS+PC
Rated Power	2400W
Rated Voltage	220-240V
Rated Frequency	50/60Hz
Capacity	5.6L+5.6L
Temperature	80-200°C
Frying Time	0-60 min
Noise Level	30-60 dB
Power Cord	BS Plug 90 cm
Product Weight	9.3 kg
Product Dimensions	415*325*470mm

Important Safety Instructions

Warning: This device is for household use only.

Before using the Double-Decker Pro, please read all instructions carefully. When using any electrical appliance, it is essential to follow basic safety precautions, including but not limited to the following:

1. This appliance is suitable for use by individuals with reduced physical, sensory, or mental capabilities, or those with limited experience and knowledge, provided they have received appropriate supervision or instruction regarding the safe use of the appliance and understand the potential hazards.

- 2.** Keep the appliance and its power cord out of reach of children. The appliance should not be used by children unless supervised.
- 3.** Children should not be allowed to play with the appliance.
- 4.** Do not place or store anything on top of the appliance while in use.
- 5.** To prevent fire hazards, do not place the appliance on or near a gas or electric hob, or in a heated oven.
- 6.** Never use the electrical socket below the counter.
- 7.** Never connect the appliance to an external timer switch or a separate remote-control system.
- 8.** Do not use an extension cord. A short power supply cord is provided to reduce the risk of children under 8 years old becoming entangled with the cord or pulling the appliance down.
- 9.** To prevent electrical shock, do not immerse the appliance, plugs, or main unit housing in water or other liquids. Cook only in the designated drawer.
- 10.** Regularly inspect the appliance and its power cord. Do not use the appliance if there is any damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, stop using it immediately and contact a Service Center.
- 11.** Always ensure the appliance is properly assembled before use.
- 12.** When using the appliance, ensure there is at least 15 cm of space above and on all sides for proper air circulation.
- 13.** Do not cover the air intake vent or air outlet while the unit is operating. Doing so may prevent the appliance from cooking properly and could potentially damage the unit or cause it to overheat.
- 14.** Before inserting the removable drawer into the main unit, make sure both the drawer and unit are clean and dry by wiping them with a soft cloth.
- 15.** This appliance is designed for household use only. Do not use it for any purpose other than its intended function. Do not use in vehicles, boats, or outdoors. Misuse may result in injury.

- 16.** Intended for countertop use only. Ensure the surface is level, clean, and dry. Do not move the appliance while it is in use.
- 17.** Do not place the appliance near the edge of a countertop during operation.
- 18.** Do not use accessory attachments that are not recommended or sold by the manufacturer. Avoid placing accessories in a microwave, toaster oven, convection oven, or on a ceramic cooktop, electric coil, gas burner, or outdoor grill. Using unauthorized accessories may cause fire, electric shock, or injury.
- 19.** Always ensure that the drawers are properly closed before operating.
- 20.** Do not use the appliance with the removable drawers installed.
- 21.** Do not use the appliance for deep-frying.
- 22.** Prevent food from contacting the heating elements. Do not overfill when cooking, as overfilling may cause personal injury, property damage, or affect the safe operation of the appliance.
- 23.** Socket voltages may vary, which can impact the performance of the appliance. To ensure your food reaches the correct temperatures, always use a thermometer to confirm that the food is cooked to the recommended levels.
- 24.** If the unit emits black smoke, immediately unplug the appliance. Wait for the smoke to stop before removing any cooking accessories.
- 25.** Do not touch hot surfaces. The appliance surfaces are hot during and after operation. To avoid burns or personal injury, always use protective hot pads or insulated oven mitts, and handle the appliance using available handles.
- 26.** Extreme caution should be exercised when the appliance contains hot food. Improper use may lead to personal injury.
- 27.** Spilled food can cause serious burns. Always keep the appliance and power cord away from children. Do not let the appliance or cord hang over the edges of tables or countertops, as they could come into contact with hot surfaces.

28. The drawers, racks, and crisper plates become extremely hot during the cooking process. Avoid direct physical contact when removing these parts from the appliance. Always place drawers, racks, and plates on a heat-resistant surface after removal. Do not touch any 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. These materials may catch fire.

30. Extreme caution should be taken when using containers made from materials other than metal or glass.

31. Cleaning and maintenance of the appliance should never be performed by children.

32. To disconnect the appliance, turn off all controls, then unplug it from the socket when not in use and before cleaning. Allow the appliance to cool before cleaning, disassembling, or removing parts.

33. Do not clean with metal scouring pads. These may break off pieces that could touch electrical parts, creating a risk of electric shock.

32. For regular maintenance, please refer to the Cleaning and Maintenance section of the manual.



Read and Review Instructions: Always read and review the instructions to understand the operation and proper use of the product.



Warning: Indicates a hazard that can cause personal injury, death, or significant property damage if the associated warning is ignored.

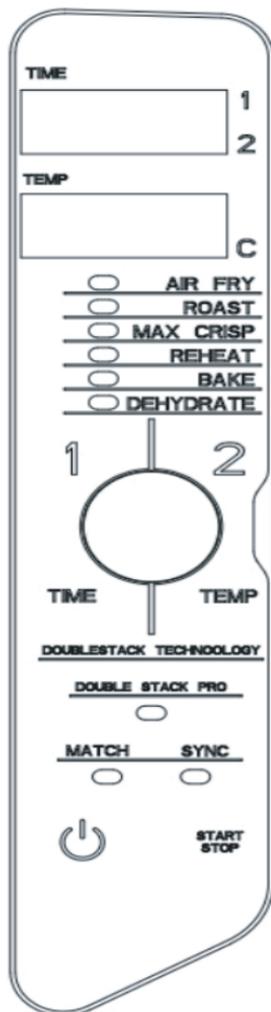
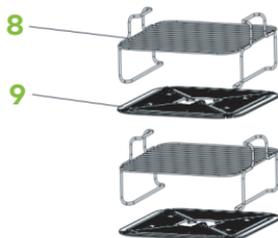
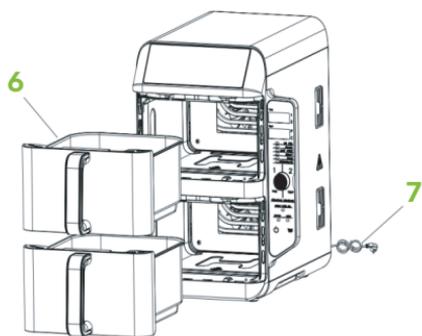


Hot Surface: Exercise caution to avoid contact with hot surfaces. Always use hand protection to prevent burns.



Indoor Use Only: This product is designed for indoor and household use only.

Schematic View



1. Control Panel
2. Handle
3. Food Observing Window
4. Air Outlet
5. Body
6. Pot
7. Power Cord
8. Racks
9. Bake Tray

Function Buttons

1. **Air Fry:** Use this function to achieve a crispy texture with little to no oil, providing your food with a satisfying crunch.
2. **Max Crisp:** Ideal for cooking smaller quantities of frozen foods such as French fries and chicken nuggets, which may require high temperatures.
3. **Bake:** Prepare delicious baked treats and desserts with ease.
4. **Roast:** Utilize the unit as an oven for roasting tender meats and more.
5. **Reheat:** Gently warm leftovers, restoring their crispiness for a fresh, appetizing result.
6. **Dehydrate:** Dehydrate meats, fruits, and vegetables to create healthy snacks.
7. **Power Button:** The [Power Icon] button turns the unit on and off, stopping all cooking functions.
8. Operating Buttons
 - 8.1 Control the output for the drawer on the left (Zone 1).
 - 8.2 Control the output for the drawer on the right (Zone 2).
9. **Temp Button:** Press the Temp button and turn the dial to adjust the cooking temperature before or during the cooking process.
10. **Time Button:** Press the Time button and turn the dial to set the cooking time for any selected function, either before or during the cooking cycle.

11. **Sync Button:** This button automatically synchronizes the cooking times for both zones, ensuring they finish simultaneously, even if they have different cooking durations.
12. **Match Button:** The Match button adjusts the settings in Zone 2 to align with those in Zone 1, allowing you to cook a larger quantity of the same food or prepare different foods using the same function, temperature, and time.
13. **Start/Stop Button:** Rotate the dial to select the desired cooking function. To begin cooking, press the Start/Stop button.
14. **Hold Mode:** The Hold Mode will appear on the unit while it is in Sync Mode. One zone will continue cooking, while the other will hold until both zones are synchronized.
15. **Standby Mode:** After 10 minutes of inactivity, with no interaction with the control panel, the unit will automatically enter standby mode.

Before First Use

1. Remove and discard all packaging materials, promotional labels, and tape from the unit.
2. Take out all accessories from the packaging and carefully read this manual. Pay particular attention to the operational instructions, warnings, and safety precautions to avoid any injury or property damage.
3. Wash the drawers, stacked meal racks, and crisper plates in hot, soapy water. Rinse thoroughly and dry completely. The drawers, stacked meal racks, and crisper plates are the only parts that are dishwasher safe. To prolong the lifespan of the accessories, we recommend hand washing. Never clean the main unit in the dishwasher.
4. When using this appliance, ensure there is at least 15 cm of space on all sides to allow for proper air circulation.

Instructions for Use

The Double-Decker Pro allows you to cook up to 4 different foods simultaneously in its 2 independent drawers. You can choose to cook in both zones or use just a single zone. For detailed instructions on using the SYNC or MATCH functions.

1. Ending the Cooking Time

+ Ending the Cooking Time in One Zone While Using Both Zones

1.1 Select the zone you would like to stop.

1.2 Press the Start/Stop button to end cooking.

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

2. Cooking with Dual-Zone Technology

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

Sync

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

2. Place the ingredients in the drawers, then insert the drawers into the unit.

3. Select Zone 1. Use the dial to select the desired cooking function. Press the Temp button, then turn the dial to set the temperature. Press the Time button, then turn the dial to set the time.

4. Select Zone 2. Use the dial to choose the desired cooking function. Press the Temp button, then turn the dial to set the temperature. Use

the Time buttons to set the time.

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

5. Press Sync, then press Start/Stop to begin cooking in the zone with the longest cooking time. The other zone will display Hold. The unit will beep and activate the second zone once both zones have the same remaining cooking time.

Note: If you decide that the food in one of the zones is done cooking before the set time has elapsed, you can Stop a Zone. Select that zone, then press Start/Stop. For further instructions, see page 9.

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

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

Match

To cook a larger amount of the same food, or to 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. Press the Time button, then turn the dial to set the cooking time.

3. Press the Match button to copy the settings from Zone 1 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 the ingredients by tipping them out or using silicone-tipped tongs/utensils.

Starting Both Zones

- Starting Both Zones at the Same Time, but Ending at Different Times

1. Select Zone 1, then choose the desired cooking function using the dial.

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 that the food in one of the zones is done cooking before the set time has elapsed, you can Stop a Zone. Select that zone, then press Start/Stop. For further instructions, see page 9.

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

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

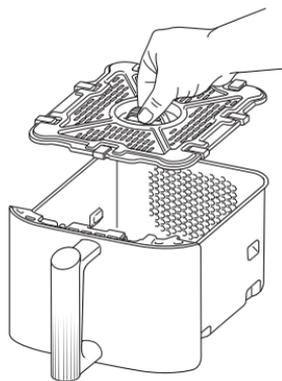
3. Cooking with Single-Zone Technology

To power on the unit, plug the power cord into a wall socket, then press the Power button "⏻".

Air Fry

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

1. Place the crisper plate into the drawer, then add the ingredients, and insert the drawer into the unit.

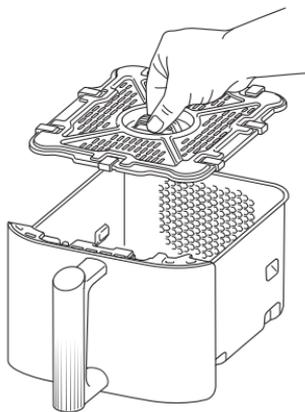


2. Select Zone 1 or Zone 2 and choose the Air Fry function using the dial.
 3. Press the Temp button and adjust the temperature using the dial to the desired setting.
 4. Press the Time button and adjust the time in 1-minute increments, up to 1 hour. Press Start/Stop to initiate cooking.
- Note:** During the cooking process, you may remove the drawer to shake or toss the ingredients for enhanced crispness.
5. Once cooking is complete, the unit will emit a beep, and the word Cool will appear on the display for 60 seconds.
 6. Remove the ingredients by tipping the drawer or using silicone-tipped tongs or utensils.

Max Crisp

Note: The temperature is preset to 200°C.

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



2. Select Zone 1 or Zone 2. Choose Broil using the dial.
3. Press the Time button and use the dial to set the cooking time in 1-minute increments, up to 60 minutes. Press Start/Stop to begin cooking.

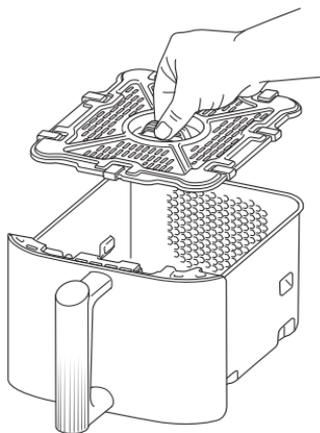
4. When cooking is complete, the unit will emit a beep, and Cool will appear on the display for 60 seconds.

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

Bake

Note: The temperature is preset to 140°C.

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



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

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

3. Press the Temp button and use the dial to set the desired temperature.

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

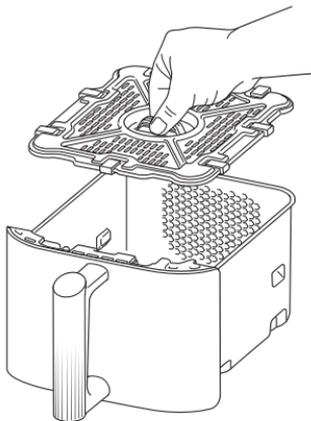
5. When cooking is complete, the unit will emit a beep, and Cool will appear on the display for 60 seconds.

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

Roast

Note: The temperature is preset to 180°C.

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



2. Select Zone 1 or Zone 2. Choose Roast using the dial.

3. Press the Temp button and use the dial to set the desired temperature.

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

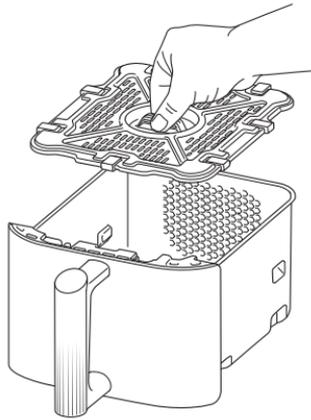
5. When cooking is complete, the unit will beep, and Cool will appear on the display for 60 seconds.

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

Reheat

Note: The temperature is preset to 170°C.

1. Install the crisper plate into the drawer (optional), then add the ingredients to the drawer and insert it into the unit.



2. Select Zone 1 or Zone 2. Choose Reheat using the dial.
3. Press the Temp button and adjust the dial to set the desired temperature.
4. Press the Time button and use the dial to set the time in 1-minute increments, up to 1 hour. Press Start/Stop to begin reheating.
5. When the process is complete, the unit will beep, and Cool will appear on the display for 60 seconds.
6. Remove the ingredients by tipping them out or using silicone-tipped tongs or utensils.

Dehydrate

Note: The temperature is preset to 70°C.

1. Place a single layer of ingredients in the drawer. Install the crisper plate on top of the ingredients, then add another layer of ingredients on the crisper plate.
2. Select Zone 1 or Zone 2. Choose Dehydrate using the dial. The default temperature will appear on the display. Use the Temp arrows to adjust the temperature to your desired setting.
3. Press the Time button and use the dial to set the time in 15-minute increments, ranging from 1 to 8 hours. Press Start/Stop to begin

dehydrating.

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

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

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

Cleaning and Maintenance

1. The unit should be cleaned thoroughly after each use. Unplug the unit from the power socket and wait until it has fully cooled before cleaning.

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

Part /Accessory	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 parts can be washed in the dishwasher or by hand. If washed by hand, air-dry or towel-dry all parts after use. To prolong the life of the accessories, we recommend hand washing them.	Yes

If food residue remains 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 optimal results, when using the Double Stack Pro, always place vegetables and starches in the lower 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 without overlapping. If ingredients are overlapping, shake them at regular intervals throughout the cooking process.
3. The cooking temperature and time can be adjusted at any point during the cooking cycle. Simply select the zone you wish to adjust, then press the Temp arrows to change the temperature or the Time arrows to adjust the cooking 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 cause lightweight foods to shift. To prevent this, secure foods, such as the top slice of bread on a sandwich, with cocktail sticks.
6. The crisper plates and stacked meal racks elevate ingredients in the drawers, allowing air to circulate under and around the food for even and crisp results.
7. After selecting a cooking function, you can press Start/Stop to begin cooking immediately. The unit will run at the default temperature and time settings.
8. For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as needed to achieve the preferred level of crispiness.
9. For optimal results, check the progress throughout the cooking cycle and remove food when the desired level of browning is reached. We recommend using an instant-read thermometer to monitor the internal temperature of meats and fish.

10. To avoid overcooking, remove food from the unit immediately after the cook time is complete.

Troubleshooting Guide

1. How can I adjust the temperature or time when using a single zone?
Select the active zone, then press the Temp button to adjust the temperature or the Time button to adjust the cooking time using the dial.

2. How can I adjust the temperature or time when using both zones?
Select the desired zone, then press the Temp button to adjust the temperature or press the Time button to adjust the cooking time using the dial.

3. Does the unit require pre-heating?
The unit does not require pre-heating before use.

4. Can I cook different foods in each zone without worrying about cross-contamination?
Yes, each zone is self-contained with its own heating element and fan, allowing you to cook different foods without concern for cross-contamination.

5. How do I pause the countdown?
The countdown timer will automatically pause when a drawer is removed. To resume cooking, reinsert the drawer within 10 minutes. If the drawer is not reinserted in time, the countdown for the open zone will be cancelled.

6. How do I stop one zone when using both zones?
To stop one zone, press the corresponding zone button, then press Stop/Start. To stop both zones simultaneously, simply press Stop/Start.

7. Is the drawer safe to place on my countertop?

The drawer will heat up during cooking. Handle it with caution and place it on heat-resistant surfaces only.

8. When should I use the crisper plate?

Use the crisper plate when you want your food to become crispy. It elevates the food in the drawer, allowing air to circulate around it and cook ingredients evenly.

9. When should I use the stacked meal racks?

Use the stacked meal racks to cook two layers of food in a single drawer. Place vegetables or starches in the lower layer and proteins in the upper half. The racks allow for efficient cooking of both fresh and frozen ingredients while ensuring even heat circulation.

10. Why didn't my food cook fully?

Ensure the drawer is fully inserted during cooking. For even cooking, arrange ingredients in a single layer at the bottom of the drawer without overlapping. Shake the drawer to toss ingredients for even crispness. You can adjust the temperature and time during cooking. Simply select the desired zone, press Temp to adjust the temperature or press Time to adjust the cooking time.

11. Why is my food burned?

For best results, monitor the cooking process and remove food when the desired level of browning is achieved. Remove the food immediately after the cook time completes to avoid overcooking.

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

Occasionally, the fan may blow lightweight foods around. Use wooden cocktail sticks to secure light foods, such as the top slice of bread in a sandwich.

13. Can I air fry wet, battered ingredients?

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

14. Why is the unit beeping?

The unit beeps when the food is finished cooking or indicates 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 a service center.

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/>

Sales: sales@greenlion.net

Service Support: Support@greenlion.net

Telegram: [@greenlion_global](https://t.me/greenlion_global)

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