



*recipes
inside!*

#DCAF150UP1

COMPACT AIR FRYER **ACCESSORIES**

Instruction Manual | Recipe Guide





COMPACT AIR FRYER ACCESSORIES

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Deep Dish Baking Pan



Pizza Pan



Air Fryer Double Layer Rack



Skewers

USING YOUR AIR FRYER DOUBLE LAYER RACK

Remove packaging and wash before first use.

In order to avoid ingredients sticking to the stainless steel material, we recommend using a small amount of cooking spray, or olive oil, on the Rack and Skewers.



- 1** When using the Double Layer Rack to cook with Skewers, first remove the Crisper Drawer.



- 2** Then place the Double Layer Rack inside the Crisper Drawer without the Skewers.

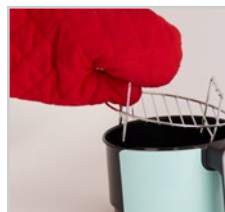
USING YOUR AIR FRYER DOUBLE LAYER RACK



- 3** Take your Skewers and spear your ingredients. Hook each Skewer on the top layer of the Rack, with the pointy end of each Skewer resting in the opposing notches.



- 4** Place the Crisper Drawer back in the Air Fryer. To create additional cooking space in your Air Fryer, use the Double Layer Rack without Skewers. Use the space below and above the Rack to cook ingredients.



- 5** When removing the Rack from the Crisper Drawer, use oven mitt or tongs.

Caution: Be careful when removing the Rack as the Crisper Drawer and Double Layer Rack could still be hot from the crisping cycle.

USING YOUR AIR FRYER PIZZA PAN

Remove packaging and wash before first use.

In order to avoid ingredients sticking to the pan, we recommend using a small amount of cooking spray, or olive oil, on the Pizza Pan.



- 1** When using the Pizza Pan to cook, place your ingredients or meal in the Pizza Pan. Then place the Pizza Pan in the Crisper Drawer.



- 2** Place the Crisper Drawer back in the Air Fryer.



- 3** When removing the Pizza Pan from the Crisper Basket, always use oven mitts or tongs.
Caution: Be careful when removing the Pizza Pan as the Basket & Pan could still be hot from the crisping cycle.

USING YOUR AIR FRYER DEEP DISH BAKING PAN

Remove packaging and wash before first use.

In order to avoid ingredients sticking to the pan, we recommend using a small amount of cooking spray, or olive oil, on the Deep Dish Baking Pan.



- 1** When using the Deep Dish Baking Pan to cook, place your ingredients in the Deep Dish Baking Pan. Then place your Deep Dish Baking Pan inside the Crisper Drawer.



- 2** Place the Crisper Drawer back in the Air Fryer.



- 3** When removing the Deep Dish Baking Pan from the Crisper Drawer, always use oven mitts or tongs.
Caution: Be careful when removing the Deep Dish Baking Pan as the accessory could still be hot from the cycle.

CLEANING & MAINTENANCE

The Air Fryer Accessories are dishwasher safe.

Do not place the Accessories in an oven, microwave, or other heated kitchen appliance.





AIR FRYER ACCESSORIES

RECIPE GUIDE



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CHICKEN KEBAB

Ingredients:

1 chicken breast, cut into small squares

1 red onion, cut into pieces

1-2 bell peppers, cut into pieces

olive oil spray

garlic powder, to taste

pinch of salt

Directions:

Lightly spray the 3 Skewers and Rack with the olive oil spray. Skewer the pieces of chicken, onion, and peppers on each Skewer. Place each Skewer on the Rack. Brush or spray with olive oil and add the garlic powder to taste. Place the Rack in the Crisper Basket.

Air fry at 370°F for 15-20 minutes. When finished cooking remove and let rest for 3-5 minutes.

Remove from Skewers with tongs and enjoy!





GRILLED SALMON KEBABS

Ingredients:

Spice Paste

- 1 ½ oz ginger
- 1 ½ oz garlic, peeled
- 2 mint leaves
- 1 tsp chilli powder
- 1 tbsp kosher salt
- 1/5 cup yogurt

For The Skewers

- 1 tsp salt
- 1 tsp oil
- 1 wedge of lemon
- 1 lime
- 8 cherry tomatoes
- 5 oz salmon, cut into pieces

Directions:

Begin by creating the spice paste. Place all the ingredients for the spice paste into a blender except for the yogurt. Once the ingredients are blended, add the yogurt and mix until fully incorporated.

Pat salmon dry and brush with the spice paste. Season tomatoes in a bowl with 1 tsp of oil and a pinch of salt. Skewer the pieces of salmon and tomatoes on the Skewers, alternating the ingredients. Place the Skewers on the Rack and place the Rack in the Crisper Basket of the Air Fryer. Air Fry at 200°F for 10-15 minutes, checking occasionally to ensure that the ingredients are cooking evenly. Serve on a plate and garnish with a wedge of lemon and some zested lime.



ONION FLATBREAD

Ingredients:

pizza dough (store bought is fine), 5 oz or 1/3 lb

- 3 tsp olive oil
- 2 shallots, thinly sliced
- 1 tsp balsamic vinegar
- 1 tsp dried rosemary
- 1 tbsp fresh lemon juice
- salt and freshly ground pepper, to taste
- 1/3 cup shredded Monterey Jack

Directions:

In a fry pan over medium heat, warm 2 tsp of the olive oil. Add the shallots and saute until they begin to brown. Reduce the heat to low and cook, stirring occasionally until are a deep brown (about 15 minutes). Add the vinegar and rosemary and cook for another 2 minutes.

Roll out the pizza dough until it fits neatly in the Pizza Pan. Ensure that there is enough space on the sides for the pizza to expand.

Top the dough with the shallots and cheese. Place the Pizza Pan in the Crisper Basket and air fry at 375°F for 10-12 minutes.



MARGHERITA PIZZA

Ingredients:

1/3 cup pizza dough (store-bought is fine)
oil for brushing
flour, for dusting
1/3 cup shredded mozzarella cheese
4 tbsp tomato sauce
basil, for toppings

Directions:

Roll out the pizza dough until it fits neatly in the Pizza Pan. Ensure that there is enough space on the sides for the pizza to expand. Brush the dough with the tomato sauce, then top with the cheese and basil. Place the Pizza Pan in the Crisper Basket and air fry at 375°F for 10-12 minutes, or until the cheese has melted and the crust is golden. Garnish with basil leaves.



APPLE CRUMBLE

Ingredients:

1 large tart apple, peeled and sliced
1 tbsp lemon juice
4 tbsp brown sugar
4 tbsp quick-cooking oats
4 tbsp butter, melted
dash ground cinnamon
whipped cream or vanilla ice cream, optional

Directions:

Place apples in the Baking Pan; sprinkle with lemon juice. Combine the brown sugar, oats, butter and cinnamon; sprinkle over apples. Cover and bake at 350°F for 30 minutes. Check the crumble and bake 15 minutes longer, or until apples are tender. Serve with whipped cream or ice cream if desired.



CINNAMON ROLLS

Ingredients:

2 pieces biscuit dough, can be store-bought

3 tbsp brown sugar

1 tsp ground cinnamon

Cream Cheese Glaze

¼ cup cream cheese

2 tbsp milk, warm

¼ cup powdered sugar

Directions:

Roll the biscuit dough pieces out into long ovals with a rolling pin. Toss together the brown sugar and ground cinnamon. Dust both sides of the dough ovals with the cinnamon sugar mix.

Roll the ovals up into long cylinders. Slice the cylinders into 1" thick rolls. Place the rolls into the Baking Dish and air fry in batches at 350°F for 10 minutes each until well-browned on top and the centers are cooked through.

Soften the cream cheese in a microwave for 30 seconds. Combine the milk with powdered sugar and whisk until smooth. Add the cream cheese and continue to whisk until combined. Top cinnamon rolls with cream cheese glaze, if desired.

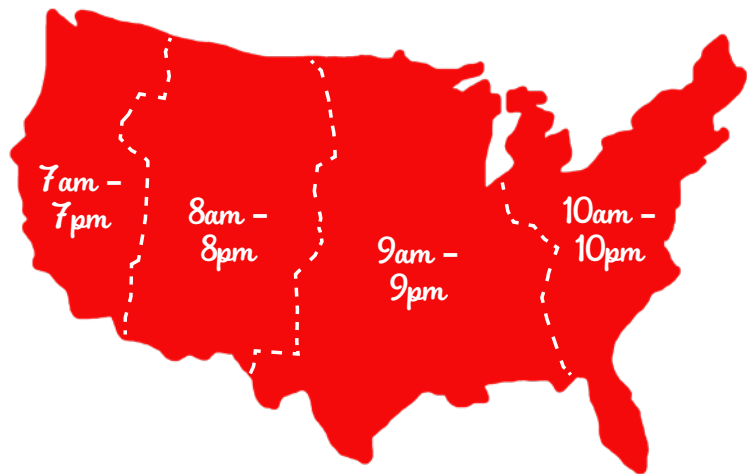


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REPAIRS

Do not attempt to repair the appliance yourself under any circumstances.
Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Stock#: DCAF150UP1_20180917_V4



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