



*recipes
inside!*

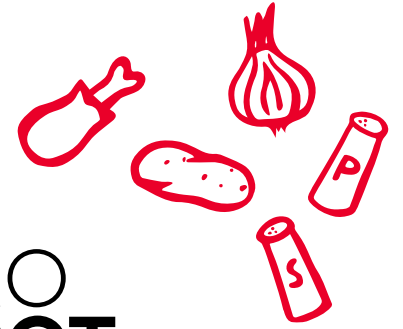


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AIRCRISP[®] PRO AIR FRYER 2QT

Instruction Manual | Recipe Guide





AIRCRISP® PRO AIR FRYER 2QT

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the dash team!

IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Do not use appliance outdoors or for commercial purposes.
- Never leave appliance unattended when in use.
- Only use the appliance on a stable, dry surface.
- Make sure the appliance is cleaned thoroughly before using.
- Do not touch hot surfaces. Use handles.
- To protect against electrical shock do not immerse cord or plugs or appliance in water or other liquid.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance excluding cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off," then remove plug from wall outlet. Do not use appliance for other than intended use.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces or hang over the edges of tables or counters.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or personal injury.
- This appliance has a polarized plug (one blade

- is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- To avoid burns, use extreme caution when removing accessories or disposing of hot grease.
- When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this appliance.
- Do not place any of the following materials in the AirCrisp™: paper, cardboard, plastic and similar products.
- Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer. as they may involve a risk of fire or electric shock.
- Do not allow the appliance to be covered by or touch flammable materials such as curtains, draperies or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
- Do not clean with metal scouring pads.
- Do not attempt to dislodge food when the appliance is plugged into electrical outlet.
- Use recommended temperature settings for all cooking/baking, roasting and air frying.

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MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.
- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courrier électronique à support@storebound.com.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, éteignez toutes les commandes, puis retirez la fiche de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'une personne responsable de leur sécurité ne les supervise et ne les instruisse.
- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.
- Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire

les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.

- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil. La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être un cordon à 3 fils.
- Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires ou que vous vous débarrassez de la graisse chaude.
- Lorsqu'il n'est pas utilisé, débranchez toujours

l'appareil. Ne stockez pas de matériaux autres que les accessoires recommandés par le fabricant dans cet appareil.

- Ne placez aucun des matériaux suivants dans le four à friteuse: papier, carton, plastique et produits similaires.
- Les aliments surdimensionnés, les emballages en feuille de métal et les ustensiles ne doivent pas être introduits dans le four, car ils peuvent entraîner un risque d'incendie ou de choc électrique.
- Ne laissez pas l'appareil en contact avec des matériaux inflammables, tels que des rideaux, des rideaux ou des murs, pendant qu'il est en marche. Ne rangez aucun objet sur le dessus de l'appareil lorsqu'il est en marche. Ne pas utiliser sous des armoires murales.
- Ne pas nettoyer avec des tampons à récurer en métal.
- N'essayez pas de déloger des aliments lorsque l'appareil est branché sur une prise électrique.
- Utilisez les réglages de température recommandés pour toutes les étapes de cuisson / cuisson au four, de rôtissage et de friture à l'air.

MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

PARTS & FEATURES



PARTS & FEATURES



USING YOUR AIRCRISP® PRO AIR FRYER

BEFORE USING YOUR AIR FRYER

- Remove all packaging materials.
- Check that the Air Fryer has no visible damage and no parts are missing.
- Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” (page 18) for instructions.



USING YOUR AIRCRISP® PRO AIR FRYER



- 1 Place the appliance on a stable, flat, heat-resistant surface. Plug the Air Fryer into a wall socket.
- 2 Remove the Crisper Drawer from the Air Fryer (photo A), and make sure that the Crisper Tray is inserted in the Crisper Drawer (photo B). Place food in the Crisper Drawer on the Crisper Tray.

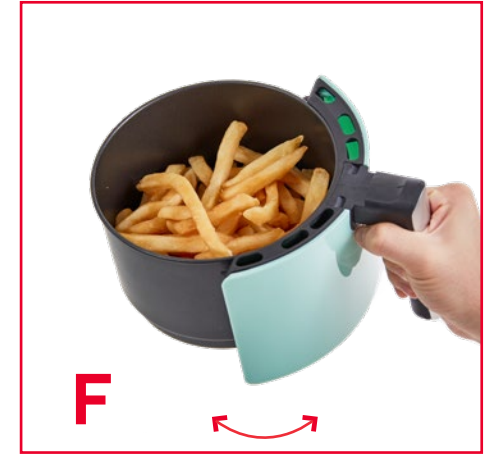
NOTE: There is no need to add any oil as the appliance works with hot air, although foods can be tossed in a small amount of oil for crispier results.

USING YOUR AIRCRISP® PRO AIR FRYER



- 3 After adding food, slide the Crisper Drawer back inside the Air Fryer (photo C).
- 4 Use the Temperature Dial to set the desired temperature. Refer to the "Temperature & Time Charts" (pages 16-17) for suggested settings (photo D).

USING YOUR AIRCRISP® PRO AIR FRYER



- 5 Set the Timer Dial to your desired time. The Air Fryer will automatically begin air frying and the Timer Dial will start counting down (photo E).
- 6 For even results, some foods require shaking halfway through the preparation time. See "Temperature & Time Charts" (pages 16-17) for recommendations. To do this, simply, remove the Crisper Drawer from the appliance and shake it gently side to side (photo F).



7 When the Air Fryer is done cooking, a chime will sound.

8 Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface (**photo G**). Check if the food is done. If the food is not ready, slide the Crisper Drawer back into the appliance and set the Timer Dial for a few extra minutes.



CAUTION: The Crisper Drawer and Crisper Tray will be hot. Only touch the Crisper Drawer by the Crisper Drawer Handle.

9 Empty the Crisper Drawer into a bowl or onto a plate. To remove large or greasy items, lift them out of the Crisper Drawer with a pair of tongs. Excess oil from any foods will be collected at the bottom of the Crisper Drawer. Allow the appliance to cool before disposing of any excess oil (**photo H**).



- Air frying smaller foods or fewer items will require a shorter cooking time than larger foods or a greater number of items.
- Shaking food halfway during the cooking time optimizes the end result and can help prevent unevenly fried foods.
- Avoid preparing extremely greasy foods, such as sausages, in the Air Fryer.
- Use a baking pan in the Crisper Drawer to bake mini cakes, quiches, or to fry fragile or filled items.




- Soak fresh potatoes in water for 30 minutes prior to frying, then add a small amount of oil for a crispy result. Fry potatoes in the Air Fryer within a few minutes of adding the oil.
- Snacks like chicken nuggets and mozzarella sticks usually prepared in an oven can also be prepared in the Air Fryer.
- Use store-bought dough to prepare filled snacks such as calzones quickly and easily. Items made with store-bought dough require less preparation than homemade dough.

TEMPERATURE & TIME CHARTS

Please keep in mind that these temperatures and times are guidelines, not exact specifications. Actual cooking times vary depending on the size, shape, and amount of food. When air frying a new item, always make sure food is cooked properly before consumption. According to the USDA, the safe internal temperature is 165°F for poultry and 160°F for beef. If food is not cooked properly using these guidelines, add a few minutes to the Air Fryer and cook food longer.

INGREDIENT	TEMPERATURE (°F)	TIME (MIN)
Thin frozen fries	400°F	16-20
Thick frozen fries	400°F	17-20
Frozen chicken nuggets	370°F	10
Drumsticks 	400°F	Cook for 8-10 minutes at 400°F, then lower the temp to 320°F for 10 minutes
Hamburger	360°F	6-10
Meatballs - 1"	400°F	6-10
Chicken breast (boneless, skinless)	360°F	15-20
Chicken wings	400°F	13-18
Bacon - regular	400°F	10
Shrimp (frozen) 	390°F	8-20
Onion rings	400°F	12-15

TEMPERATURE & TIME CHARTS

Frozen fish sticks	390°F	10
Mozzarella sticks	350°F	10
Spring rolls	390°F	10-15
Potstickers	400°F	7-10
Brussel sprouts (trimmed, halved if large sizes)	375°F	20
Sweet potato fries - frozen	360°F	10-12
Sweet potato fries - fresh	400°F	10
Air fried mixed veggies (red bell pepper, summer squash, zucchini, mushrooms and onion) 	375°F	15-20

Chef Tip!



The Air Fryer can also be used to reheat foods. To reheat food, set the temperature to 300°F for up to 10 minutes.

CLEANING & MAINTENANCE

- Remove the plug from the wall socket and let the appliance cool down completely. Removing the Crisper Drawer allows the Air Fryer to cool down quicker.
- Thoroughly clean the appliance after every use.
- Do not clean the Crisper Tray, Crisper Drawer, or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as they may damage the non-stick coating.
- Wipe the outside of the appliance with a moist, soft cloth.
- The Crisper Tray and Crisper Drawer can be cleaned with hot water, dish soap, and a non-abrasive sponge.
- Clean the heating element with a soft cleaning brush to remove any food residue.
- Make sure the appliance has cooled down completely before cleaning the heating element.
- Make sure that the appliance is unplugged and all parts are clean and dry before storing.

Chef Tip!

If the Crisper Drawer or the Crisper Tray is dirty, remove it from the Air Fryer and fill the Crisper Drawer with hot water and dish soap. Then, put the Crisper Tray in the Crisper Drawer and let them soak for about 10 minutes to release any food that has become stuck.



TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not turn on.	The appliance is not plugged in.	Plug the Air Fryer into a grounded wall socket.
The food is not done after the recommended time.	Too much food has been added to the Crisper Drawer. The temperature was set too low.	Use less food and cook in batches if necessary. Your food will also cook more evenly. Adjust the temperature to the required temperature setting See "Temperature & Time Charts" (pages 16-17).
The food is not done after the recommended time. Food is fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time. See "Temperature & Time Charts" (pages 16-17).
Snacks are not crispy when they come out of the Air Fryer.	The food was not dry enough or needs more oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result
I cannot slide the Crisper Drawer into the appliance properly.	There is too much food in the Crisper Drawer.	Do not overfill the Crisper Drawer.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
White smoke is coming out of the appliance.	Your food is too greasy. The Crisper Drawer still contains residue from previous use. Food is touching the heating element	When you fry greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Drawer. The fat produces white smoke and the Crisper Drawer may heat more than usual. This does not affect the appliance or the end result. White smoke is caused by grease heating in the Crisper Drawer. Make sure it is cleaned properly after each use. Remove some food from the Air Fryer
Fresh fries are fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through. the preparation time.	Items that lie on top of or across each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time. See "Temperature & Time Charts" (pages 16-17).
Fresh fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries	Make sure you dry the potato sticks properly before you add the oil. Cut the potato sticks smaller for a crispier result. Add slightly more oil for a crispier result.



*Buttermilk Fried Chicken
on page 30!*

AIRCRISP® PRO AIR FRYER 2QT RECIPE GUIDE



Follow us [@unprocessyourfood](https://www.instagram.com/unprocessyourfood)
for recipes, videos, & daily inspiration



BUFFALO CAULIFLOWER

Ingredients:

3 cups cauliflower florets, cut into ½ pieces

½ tbsp cornstarch

1 tbsp grapeseed or vegetable oil

Pinch of salt

For Buffalo Sauce:

1 tbsp unsalted butter

¼ hot sauce

½ tbsp honey

½ clove garlic, minced

Serve with blue cheese dressing or another dip

Directions: Temperature: 360°F Time: 15 minutes

Preheat the Air Fryer to 360°F. Toss the florets with the oil and ½ tbsp of cornstarch. Air fry at 360°F for 15 minutes. While the cauliflower is cooking, add all the hot sauce ingredients into a small pot over medium heat. Whisk to mix in the butter and reduce to heat to low. Toss the florets with hot sauce mixture and sprinkle with salt.





FRENCH FRIES

Ingredients:

½ large Russet potato, washed and dried
 ½ tbsp grape seed or vegetable oil
 Pinch of salt

Directions: Temperature: 320°F Time: 15 minutes

Preheat Air Fryer to 320°F. Cut the potato lengthwise into ¼ inch slices. Lay the slices flat and cut lengthwise again into ¼ inch pieces (think fast food style French fry size). Lay potato pieces on paper towel and roll them around to dry off any excess moisture.

Toss the potato pieces in a bowl with the oil. Lay oiled pieces in the basket. Make sure they do not stick together. Potatoes can be layered as long as air can get through.

Air fry potatoes for 15 minutes at 320°F. Salt immediately when done.



MAC 'N CHEESE BALLS

Ingredients:

4 cups cooked elbow macaroni	2 tsp sea or kosher salt	3 large eggs, beaten
1 tbsp butter	¼ tsp smoked paprika	1 cups all-purpose flour
3 tsp all-purpose flour	½ tsp granulated garlic	3 cups panko breadcrumbs
1½ cups heavy cream	¼ black pepper, ground	4 tbsp grape seed or vegetable oil
2 cups sharp cheddar, shredded	4 dashes hot sauce	
2 cups Monterey jack, shredded	2 tbsp fresh parsley, chopped	

Directions: Temperature: 360°F Time: 12 minutes

Add butter to a medium sized pot over medium heat. When melted, whisk in the flour. Whisk for one minute. Pour in the heavy cream and whisk to mix. When cream is hot, whisk in 1 ½ cups of the cheddar and 1 ½ cups Monterey Jack in increments until the cheese is melted. Whisk in the salt, smoked paprika, granulated garlic, black pepper and hot sauce to combine.

Pour in the pasta and, with a rubber spatula, mix to combine. Remove from the heat and fold in the remaining shredded cheese and chopped parsley. Transfer pasta mix onto a sheet tray lined with parchment paper and cool in the fridge for a half hour. Mix the panko with oil and coat the crumbs well with the oil.

Preheat Air Fryer to 360°F. Form roughly a 2-inch ball with a scoop or by hand. Dredge balls in flour and shake off excess. Dip the mac & cheese balls in beaten eggs and then in the panko. Arrange 8 balls into the basket, 7 in a circle and one in the middle. Air fry for 12 minutes at 360°F. Air fry in batches.



ONION RINGS

Ingredients:

½ large Vidalia onion, peeled, ends cut off and sliced into roughly ½ inch rings

1 cup all purpose flour

2 large eggs, beaten

1 cups panko breadcrumbs

1 ½ tbsp grapeseed or vegetable oil

½ tsp sea or kosher salt

Directions: Temperature: 285°F Time: 10 minutes

Preheat Air Fryer to 285°F. Mix the panko with the oil and salt to coat the crumbs well with the oil. Dredge onion rings in flour and shake off excess. Dip the rings into the egg and then into the panko mixture. Manually press and squeeze the crumbs onto the onion rings to get them to stick.

Place rings into the basket in two layers, about 2 on the bottom and 2 on top, depending on ring size and fry for 10 minutes at 285°F. Serve with sauces and condiments, if desired.





BUTTERMILK FRIED CHICKEN

Ingredients:

2 each bone-in chicken drumsticks and thighs

For Crumb Mix:

2 cups plain, unsalted bread crumbs

4 tbsp grape seed oil

2 tsp onion powder

2 tsp garlic powder

2 tsp paprika

2 tsp dried thyme

2 tsp sea or kosher salt

1 tsp black pepper, freshly ground

For Buttermilk Marinade:

1 quart buttermilk

1 tbsp sea or kosher salt

2 tbsp hot sauce

Directions: Temperature: 285°F Time: 4 hours and 30 minutes

Mix together the ingredients for the buttermilk marinade, add chicken and let marinate in the fridge for at least 4 hours. Mix together all ingredients for the crumb mixture, manually rubbing the crumbs to coat them with the oil. Preheat Air Fryer to 285°F. Remove chicken from the buttermilk and coat with the seasoned bread crumbs.

Place chicken in the Crisper Basket and fry for 30 minutes at 285°F. Remove the chicken and season with salt. Place on a wire rack to rest for a few minutes before eating. Air fry chicken in batches.



CRAB CAKES

Ingredients:

16 oz crab meat, picked through for pieces of shell

2 tbsp parsley, chopped

2 tbsp scallion greens, chopped

1 tbsp lemon zest

½ cups mayonnaise

1 egg, beaten

few dashes of hot sauce

¼ cups panko crumbs, half crushed up

1 tsp Dijon mustard

Pinch of salt

Pinch of black pepper

1 tsp oil

Directions: Temperature: 400°F Time: 8 minutes

Combine crab meat with the parsley, scallion, lemon zest, mayo, egg, hot sauce, crushed panko, and Dijon. Mix thoroughly and season with salt and pepper. Form into 2-inch balls with a scoop or by hand and flatten into a disc. The mixture will be loose. Preheat the Air Fryer to 400°F. Mix the remaining panko with the oil and combine, season with salt. With a spatula, place 3 crab cakes into the basket and top each one with panko crumbs. Air fry at 400°F for 8 minutes. Repeat with remaining crab cakes. Serve with lemon wedges.



SRIRACHA CHICKEN WINGS

Ingredients:

5 chicken wing pieces, mixture of flats and drumettes
½ tbsp grape seed or vegetable oil
½ tsp sea or kosher salt
⅛ cup Sriracha
½ tbsp soy sauce
1 tbsp unsalted butter
¾ tbsp honey
1 tbsp scallion greens, thin sliced

Directions: Temperature: 360°F Time: 25 minutes

Preheat Air Fryer to 360°F. Pat dry excess moisture on the wings with paper towel, toss the dried wings with the oil and salt.

Place just the drumettes in the basket of the Air Fryer and set the timer for 25 minutes at 360°F. Cook for 5 minutes and then add the wing flats in a single layer in the basket. Cook for the remaining 20 minutes. While the chicken is cooking, add the Sriracha, soy, butter and honey in a small pot over low heat. Whisk ingredients together until the honey has dissolved and the butter has melted, and reduce heat to low to keep warm. Toss the wings in a bowl with the glaze, garnish with sliced scallions and serve immediately.





EASY DONUT

Ingredients:

1 can of biscuit dough
4 tbsp butter, melted
1/3 cup granulated sugar
1/2 tsp cinnamon
4 tbsp dark brown sugar
1/2 tsp sea or kosher salt

Directions: Temperature: 320°F Time: 5 minutes

Combine sugar, cinnamon, brown sugar and salt in a bowl and set aside. Preheat Air Fryer to 320°F. Remove the dough from the can (do not flatten) and use a 1 inch ring cutter to cut a hole in the center of each biscuit.

Arrange 3 pieces of dough in the basket at a time, and air fry for 5 minutes at 320°F. As each round of donuts comes out, use a pastry brush to paint butter on entire surface of each donut. Coat each buttered donut in the sugar mix. Shake off excess and serve warm.



CINNAMON ROLLS

Ingredients:

4 pieces biscuit dough (can be store-bought)
3 tbsp brown sugar
1 tsp ground cinnamon
For Cream Cheese Icing Glaze:
1/4 cup cream cheese
2 tbsp milk, warm
1/4 cup powdered sugar

Directions: Temperature: 350°F Time: 10 minutes

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 Air Fryer 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.



BAJA FISH TACOS

Ingredients:

1 lb fish of your choice, sliced into long strips, about 1 inch wide
2 cup panko bread crumbs
4 tbsp grape seed or vegetable oil
1 ½ tsp ground cumin
1 ½ tsp sea or kosher salt
Freshly-ground black pepper, to taste
1 cups all-purpose flour
3 large eggs, beaten

6-8 (8") corn tortillas
2 tsp vegetable oil
¼ cup red onion, sliced thin
1 red bell pepper, sliced thin
1 avocado, sliced thin
1 lime, cut into wedges
2 tbsp cilantro, chopped
1 jalapeño, sliced thin (optional)
Sour cream (optional)

Directions: Temperature: 400°F Time: 13-16

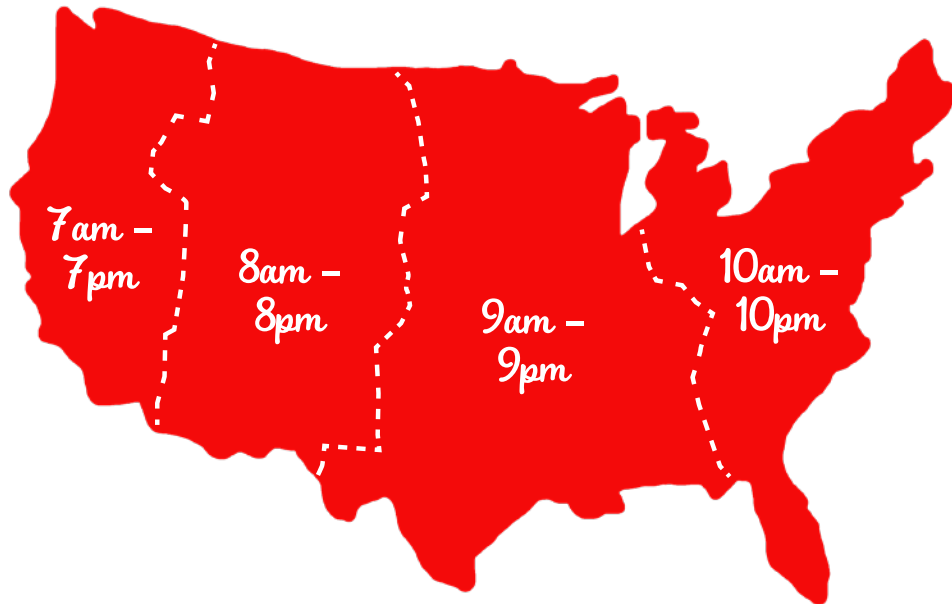
Mix the panko with oil. Rub by hand to coat the oil onto the panko. Add the salt, cumin and black pepper and mix into the panko. Preheat the Air Fryer to 400°F. Season the fish with salt and pepper, dredge in the flour and shake off excess. Dip the fish into the egg and then into the seasoned panko. Press the crumbs onto the fish to help them stick. In a small sauté pan over medium heat, add oil and sauté the onions and peppers with a pinch of salt. Saute for 2-3 minutes, until the onions are translucent. Lay fish in the basket in one layer and air fry at 400°F for 6-8 minutes, depending on the thickness of the fish. Air fry in batches. In a preheated 350°F oven, place the tortillas on the oven rack and bake for 5 minutes while the fish is cooking. Assemble tacos with fish and accompaniments.



FEEL GOOD GUARANTEE™

Dash values quality and workmanship and stands behind this product with our Feel Good Guarantee™. To learn more about our commitment to quality, visit bydash.com/feelgood.

Our US-based customer support team is at your service
Monday - Friday during the times below.
Reach us at **1 (800) 898-6970** or support@bydash.com



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com.
There are no express warranties except as listed above.

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Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The AirCrisp Air Fryer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 1000W
Stock#: DCAF250_20190903_v3

PLEASE NOTE:

Your AirCrisp Air Fryer is **not** dishwasher-safe.



This product has passed food safety testing in accordance with FDA guidelines.





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