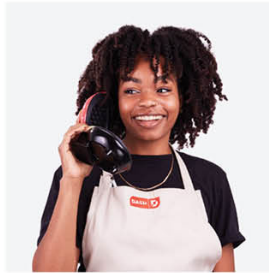




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DIGITAL TASTI-CRISP™ AIR FRYER

Instruction Manual | Recipe Guide



**WELCOME
TO THE FOODIE
FAMILY**

We hope you *love* our
products as much as
our team does. 



DIGITAL TASTI-CRISP™ AIR FRYER

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

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- 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.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not touch hot surfaces with bare hands. Use handles or knobs.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Air Fryer is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- To avoid burns, use extreme caution when removing accessories or disposing of hot grease.
- Do not store any materials other than manufacturer's recommended accessories in this appliance.
- Do not place any of the following materials in the Air Fryer: paper, cardboard, plastic, or similar products.
- Do not cover any part of the Air Fryer with metal foil. This will cause overheating of the oven.
- 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. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not attempt to dislodge food when the appliance is plugged in. Unplug and allow the appliance to cool down completely before proceeding.
- Use recommended temperature settings for all cooking, baking, roasting and air frying.
- 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 other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- 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 even in 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.
- 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. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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.

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

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Ne touchez pas les surfaces chaudes à mains nues. Utilisez des poignées ou des boutons.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. La friteuse à aire n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Débrancher l'appareil et laissez refroidir avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Pour le débrancher, mettez l'appareil sur « OFF » (Arrêt), puis débranchez la fiche de la prise murale.
- Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires ou que vous vous débarrassez de la graisse chaude.
- 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.
- Ne recouvrez aucune partie du four avec une feuille métallique. Cela provoquerait une surchauffe du four.
- 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 nettoyez pas avec des tampons à récurer métalliques. Des pièces peuvent se détacher du tampon et toucher les pièces électriques, créant un risque de choc électrique.
- N'essayez pas de déloger les aliments lorsque l'appareil est branché. Débranchez l'appareil et laissez-le refroidir complètement avant de continuer.
- Utilisez les réglages de température recommandés pour toutes les étapes de cuisson, cuisson au four, de rôtissage et de friture à l'air.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à support@bydash.com.
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN



USING YOUR TASTI-CRISP™ 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” for instructions.



USING YOUR TASTI-CRISP™ AIR FRYER



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

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

USING YOUR TASTI-CRISP™ AIR FRYER



3 After adding food (**photo C**), slide the Crisper Drawer back inside the Air Fryer (**photo D**).

4 Plug in the Air Fryer. The Air Fryer will beep and lights will flash, indicating that the Air Fryer is in standby mode.

QUICKSTART MODE

Quickstart Mode is a shortcut that allows you to cook food quickly and automatically at a preset of 400°F for 20 minutes. To enter Quickstart Mode and begin cooking immediately, press the Start button once, then press again.

USING YOUR TASTI-CRISP™ AIR FRYER



5 To manually choose settings, press the Start Button to begin. You will notice the lights stop flashing and become solid (**photo E**).

6 Set the Temperature by pressing Temp and then using the up and down buttons to find your preferred temperature between 200° and 400°F (**photo F**).

7 Set the Timer by pressing Time and then using the up and down Timer Buttons to find your preferred time between zero and 60 minutes (**photo G**).

8 Press Start again to begin air frying (**photo E**).



- 9 For even results, some foods require shaking halfway through the preparation time. See the Temperature & Time Chart for recommendations. To do this, simply, remove the Crisper Drawer from the appliance and shake it gently side to side (**photo H**). When the Air Fryer is done cooking, a chime will sound.
- 10 Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface. Caution: The Crisper Drawer and Crisper Tray will be hot. Only touch the Crisper Drawer by the Crisper Drawer Handle. 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.

Empty the Crisper Drawer into a serving dish. To remove large or greasy items, lift them out of the Crisper Drawer with a pair of tongs. Excess oil will collect at the bottom of the Crisper Drawer. Allow the appliance to cool before disposing of any excess oil (**photo I**).

USING PRESETS

Quickstart Mode is a shortcut that allows you to cook food quickly and automatically at a preset of 400°F for 20 minutes.

To set the presets 1, 2, and 3 on the Air Fryer, first choose your preferred time and temperature. Then, press and HOLD the Preset button for about 3 seconds. When you hear a beep, that means the preset was saved.

To cook using a preset, simply press the Preset button, then press Start. The Air Fryer will begin cooking right away.

To change a preset, set the Time and Temperature you wish, and then press and hold the chosen Prese Button to override.

TIPS & TRICKS

AIR FRYING HACKS

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 frozen chicken nuggets and mozzarella sticks usually prepared in an oven can also be cooked in the Air Fryer.

Air frying smaller items or fewer items will require a shorter cooking time than larger items or more items.

Shaking items halfway during the cooking time optimizes the final result and can help foods cook evenly.


Avoid preparing extremely greasy items, such as sausages, in the Air Fryer.

Use a baking pan in the Crisper Drawer to bake a cake or quiche or to fry fragile or filled items.





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	TEMP (°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

TEMPERATURE & TIME CHARTS

INGREDIENT	TEMP (°F)	TIME (MIN)
Bacon - regular	400°F	10
Shrimp (frozen) 	390°F	8-20
Onion rings	400°F	12-15
Frozen fish sticks	390°F	10
Mozzarella sticks	350°F	10
Spring rolls	390°F	10-15
Potstickers	400°F	7-10
Brussels 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



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

Prior to cleaning, 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 ceramic nonstick coating.

Wipe the outside of the appliance with a moist, soft cloth.

Alternatively, 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.



To clean the Crisper Drawer or Tray, remove from Fryer. Wash by hand with hot water and dish soap. For stuck food, fill Drawer with hot water and let soak for up to 10 minutes, then wash by hand.

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.	Use less food and cook in batches if necessary. Your food will also cook more evenly.
	The temperature was set too low.	Adjust the temperature to the required temperature setting (see "Settings" chart, page 18-19).
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 (e.g. fries) need to be shaken halfway through the preparation time (see "Settings" chart, pages 18-19).
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.	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 up more than usual. This does not affect the appliance or the end result.
	The Crisper Drawer still contains residue from previous use.	White smoke is caused by grease heating up in the Crisper Drawer. Make sure you clean the Crisper Drawer properly after each use.
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 (e.g. fries) need to be shaken halfway through the preparation time (see "Settings" chart, pages 18-19).
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.



RECIPE GUIDE



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BUFFALO CAULIFLOWER

Prep Time: 5-10 minutes • **Cook Time:** 15-20 minutes per waffle • **Serves:** 1-2

Ingredients:

3 cups cauliflower florets, cut petite
½ tablespoon cornstarch
1 tablespoon vegetable oil
Pinch of salt
1 tablespoon unsalted butter
¼ cup hot sauce
½ tablespoon honey
½ clove garlic, minced

Directions:

1. Toss cauliflower florets in vegetable oil, then toss with cornstarch.
2. Place in Air Fryer and cook at 375° for 15-20 minutes. Shake halfway through for even cooking and crispy results.
3. To prepare buffalo sauce, add remaining ingredients to a small pot and cook over medium heat. Whisk to mix in the butter, then reduce to low heat. (Can also be prepared in microwave.)
4. Remove cauliflower from Fryer and sauce from heat.
5. Toss florets in sauce mixture.
6. Serve with bleu cheese dressing + carrot & celery sticks and enjoy this veggie take on a game day classic!



FRENCH FRIES

Prep Time: 2-4 minutes • **Cook Time:** 15-20 minutes per waffle • **Serves:** 1

Ingredients:

½ large russet potato, washed and dried
½ tablespoon vegetable oil
Pinch of salt

Directions:

1. Slice potato into ¼-inch fries. Roll fries in paper towel to remove excess moisture.
2. Toss fries in vegetable oil, then place in Air Fryer, ensuring fries do not stick together. They can be layered as long as air can get through.
3. Cook for 15-20 minutes, shaking the basket halfway through so that cook fries evenly.
4. Remove, salt immediately, and serve! Enjoy everyone's favorite crispy side with sandwiches, burgers, or on their own with a delicious dip!



ONION RINGS

Prep Time: 10-12 minutes • **Cook Time:** 8-10 minutes per waffle • **Serves:** 1-2

Ingredients:

2½ cups zucchini, shredded (about 1 large or 2 small zucchini squash)	1 tablespoon chopped parsley
1 large egg	2 tablespoons flour
¼ cup whole milk	2 pinches of salt
½ cup grated Parmigiano-Reggiano	Pinch of pepper

Directions:

1. Place shredded zucchini in a colander and toss with a pinch of salt. Let sit for 30 minutes.
2. For Lemon Dipping sauce, combine all ingredients in a small bowl until smooth. Season with salt and fresh ground black pepper to taste.
3. Rinse zucchini well with cold water and squeeze out excess water. Dry on paper towels.
4. Whisk together egg, milk, Parmigiano, and chopped parsley in a medium bowl.
5. In a small bowl, combine flour, salt, and pepper.
6. Add the seasoned flour mixture to the egg mixture. Fold in the zucchini.
7. Add 3-4 tablespoons of batter to your Mini Waffle Maker and spread evenly.
8. Cook to desired level of crispiness and repeat with remaining batter.
9. Serve with Lemon Dipping Sauce and lemon wedges and enjoy this savory snack!
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CHICKEN QUESADILLAS WITH JALAPENO JUMPING SAUCE

Prep Time: 15 minutes • **Cook Time:** 18-20 minutes per waffle • **Serves:** 4

Ingredients:

4 burrito-sized tortillas
1 pound cooked chicken breast
(easiest with rotisserie or pulled chicken)
4 slices American cheese

2 cups shredded cheese (Mexican
blend, or a combination of cheddar,
Monterey jack, and pepper jack)

For quesadilla sauce:

1/3 cup mayonnaise
2 teaspoons pickled jalapeños, finely
minced
2 teaspoons jalapeño juice
1/2 teaspoon ground cumin

1/2 teaspoon paprika
1/2 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon garlic powder
teaspoon cayenne pepper

Directions:

1. Prepare Quesadilla Sauce by combining all ingredients in small bowl.
2. To assemble quesadillas, start by tearing American cheese slices in half. For each tortilla, place one section of American cheese on opposing sides of the circle (it's ok if the cheese doesn't cover the whole tortilla), then add about 1/2 cup of shredded cheese on top of the American cheese.
3. On each tortilla, add 1/2 cup cooked chicken on top of the cheese. Brush about a tablespoon of Quesadilla sauce onto the other half of the tortilla. Fold the tortilla in half, then slice it in half.
4. Grease Fryer Basket with a small amount of melted butter or vegetable oil. Place quesadilla triangles Air Fryer (two at a time if they fit). Cook at 370° for two minutes, flip, then cook for another two minutes. Continue to flip every two minutes until desired doneness; cheese should be melted and tortilla should be toasty.
5. Repeat with remaining quesadilla halves and serve.
6. Make sure you have plenty of sour cream, salsa, and guac on hand just in queso!



CRAB CAKES WITH SPICY LEMON DIPPING SAUCE

Prep Time: 5-10 minutes • **Cook Time:** 8-10 minutes per waffle • **Serves:** 2-3

Ingredients:

16 ounces crab meat, picked through to remove shell	1 teaspoon Dijon mustard
2 tablespoons parsley, chopped	Pinch of salt
2 tablespoons scallions, chopped	Pinch of black pepper
1 tablespoon lemon zest	1 teaspoon oil
½ cups mayonnaise	¼ cup tartar sauce
1 egg, beaten	½ tablespoon Old Bay seasoning, more to taste
Dash of hot sauce, more to taste	Juice of half a lemon
⅛ cup panko breadcrumbs	½ teaspoon Worcestershire sauce
⅛ cup crushed panko breadcrumbs	

Directions:

1. Combine crab meat with parsley, scallions, lemon zest, mayonnaise, egg, hot sauce, crushed breadcrumbs, and mustard. Mix thoroughly and season with salt and pepper.

2. Form mixture into 2-inch balls with a scoop or by hand, then flatten into a disc. The mixture will be loose.
3. Mix remaining breadcrumbs with oil and season with salt. With a spatula, place three crab cakes into Air Fryer and top each one with breadcrumb mixture. Cook for eight to ten minutes. Remove and repeat with remaining crab cakes.
4. For Dipping Sauce, whisk tartar sauce, Old Bay seasoning, lemon juice, and Worcestershire sauce in a small bowl, adding salt and pepper to taste. Move to small glass serving dish.
5. Serve with lemon wedges and take a dip with this coastal classic!



PIZZA POPPERS

Prep Time: 5 minutes • **Cook Time:** 6-8 minutes per waffle •

Serves: 2-4

Ingredients:

16-ounce can of refrigerated biscuit dough (8 biscuits)	20-30 thinly sliced pepperoni rounds, diced
¾ cup of mozzarella cheese, cubed	1 tablespoon butter
	1 teaspoon Italian seasoning

Directions:

1. Remove biscuits from can and cut each one in half to make 16 dough pieces.
2. Add one cheese cube desired amount of pepperoni to the center of each dough piece. Pull sides of dough up over cheese and pepperoni and pinch edges to secure.
3. Place in Air Fryer, cooking in batches and leaving enough space for dough to rise. Baste with melted butter using a pastry brush and sprinkle with Italian seasoning.
4. Cook at 350° for six to eight minutes and repeat with each batch.
5. Let Poppers cool for a few minutes before serving.
6. Serve with marinara sauce for dipping and invite the whole crew over for this bite-sized pizza party!



SRIRACHA CHICKEN WINGS

Prep Time: 5-10 minutes • **Cook Time:** 20-25 minutes per waffle •

Serves: 1

Ingredients:

5 chicken wing pieces, mixture of flats and drumettes	½ tablespoon soy sauce
½ tablespoon vegetable oil	1 tablespoon unsalted butter
½ teaspoon sea or kosher salt	¾ tablespoon honey
⅛ cup sriracha	1 tablespoon scallions, thinly sliced

Directions:

1. Pat wings with paper towel to remove moisture, then toss with oil and salt.
2. Place only the drumettes in Air Fryer and set the timer for 25 minutes.
3. Cook for five minutes, then add remaining wings to basket as a single layer. Cook for 20 more minutes, shaking halfway through to ensure even cooking and crispness.
4. While wings cook, prepare sriracha glaze by adding sriracha, soy, butter, and honey to a small pot and cooking over low heat. Whisk ingredients together until the honey has dissolved and the butter has melted; reduce heat to low to keep warm. (Glaze can also be made in microwave.)
5. Remove wings and glaze from heat and toss together.
6. Serve immediately, garnishing with sliced scallions. Dip in ranch dressing to cool down when things get too spicy!



CINNAMON TOAST DONUTS

Prep Time: 5 minutes • **Cook Time:** 6-7 minutes per waffle •

Serves: 8

Ingredients:

16-ounce can of refrigerated biscuit dough (8 biscuits) ½ teaspoon cinnamon
3 tablespoons butter, melted 4 tablespoons dark brown sugar
⅓ cup sugar ½ teaspoon sea or kosher salt

Directions:

1. Combine sugar, cinnamon, brown sugar, and salt in a bowl and set aside.
2. 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.
3. Place three pieces of dough in the basket, cooking in batches, each for five minutes.
4. As each batch is done, remove from Air Fryer and use a pastry brush to baste each with butter, covering all surface area. Then, coat each buttered donut in the sugar mix. Shake off excess sugar and repeat for each batch.
5. Serve warm and donut be afraid to ask for seconds!



CLASSIC CINNAMON ROLLS WITH CREAM CHEESE ICING

Prep Time: 5-7 minutes • **Cook Time:** 10-12 minutes per waffle

• **Serves:** 4-6 rolls

Ingredients:

Refrigerated biscuit dough, 4-6 biscuits (can be store-bought) ¼ cup cream cheese
3 tablespoons brown sugar 2 tablespoons warm milk
1 teaspoon ground cinnamon ¼ cup powdered sugar

Directions:

1. Remove 4-6 biscuits from can and use a rolling pin to roll each piece out into long ovals. Combine brown sugar and ground cinnamon. Dust both sides of the dough ovals with the cinnamon sugar mix.
2. Roll the ovals into long cylinders, then lice the cylinders into 1-inch-thick rolls.
3. Place rolls in Air Fryer in batches, cooking each at 350°F until tops are well-browned and centers are cooked through, about ten minutes.
4. While rolls cook, prepare Cream Cheese Icing by softening cream cheese in a microwave for 30 seconds. In a separate container, combine milk with powdered sugar and whisk until smooth. Then, add cream cheese to mixture and continue to whisk until combined.
5. Drizzle rolls with Cream Cheese Icing and serve warm. Kick back and curl up with this Sunday morning comfort-food classic!



BAJA FISH TACOS

Prep Time: 10-12 minutes • **Cook Time:** 14-16 minutes per waffle • **Serves:** 1-2

Ingredients:

1 pound fish of choice, sliced into long strips, about 1 inch wide	6-8 (8") corn tortillas
2 cups panko breadcrumbs	¼ cup red onion, sliced thin
1 cup all-purpose flour	1 red bell pepper, sliced thin
4 tablespoons vegetable oil	1 avocado, sliced thin
1½ teaspoons ground cumin	1 lime, cut into wedges
1½ teaspoons sea or kosher salt	2 tablespoons cilantro, chopped
Freshly-ground black pepper to taste	1 jalapeño, sliced thin (optional)
3 large eggs, beaten	Sour cream (optional)

Directions:

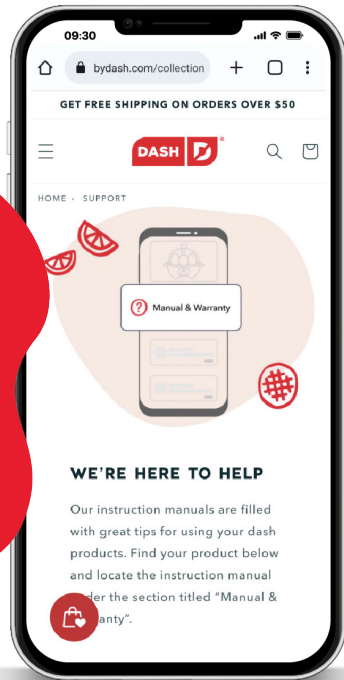
1. Combine breadcrumbs and oil. Use hands to ensure breadcrumbs are properly coated. Mix in salt, cumin, and black pepper.
2. Season fish with salt and pepper then dredge in flour and shake off excess. Dip fish into beaten eggs and then into breadcrumb mixture. Press crumbs onto fish to ensure they stick.

3. Lay fish in Air Fryer in one layer and cook at 400° for six to eight minutes, depending on the thickness of the fish. Cook in batches.
4. In a small sauté pan, sauté onions and peppers with oil on medium heat for two to three minutes, until the onions are translucent.
5. Prepare tortillas by baking on oven rack for five minutes while fish finishes cooking.
6. Assemble tacos by placing fish and onions and peppers on tortilla.
7. Serve by garnishing with desired amounts of cilantro, lime, avocado, jalapeno, and sour cream. Fold it over and enjoy this fresh and delicious fish dish!



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REPAIRS

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TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 1000W
Stock#: DCAF26C_20230803_V5



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



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