



DELUXE AIR FRYER

AirCrisp™ Technology | 6 Quart Capacity | 1700 Watts

DFAF455GB



DELUXE 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 be followed, including:

- Read all instructions.
- Remove all bags and packaging from the appliance before use.
- Make sure the appliance is cleaned thoroughly before using.
- Never leave the appliance unattended when in use.
- Do not use the 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.
- Do not fill the Crisper Drawer or Crisper Basket with oil to avoid a fire hazard.
- During air frying, make sure all ingredients are kept in the Crisper Basket within the Crisper Drawer.
- When removing the Crisper Drawer be sure not to shake the Crisper Drawer in an up and down motion as this may cause the Crisper Basket to come loose, dropping the Crisper Drawer unexpectedly.
- Do not cover the Air Inlet or the Air Outlet when the appliance is functioning.
- Do not place the appliance directly against a wall or against other appliances. Leave at least
 - 6 inches of free space surrounding the appliance.
 - Do not place anything on top of the appliance.
- During hot air frying, hot steam is released through the Air Outlet openings. Keep your hands and face at a safe distance from the steam and from the Air Outlet openings. Be careful of hot steam and air when you remove the Crisper Drawer from the appliance.
- Immediately unplug the appliance if you see dark smoke coming out of it. Wait for the smoke emission to stop before you remove the Crisper Drawer from the appliance.
- The appliance requires approximately 30 minutes to cool down before you can safely handle or clean it.
- This appliance has a built-in timer and will automatically shut off when the Timer has finished. You can manually switch the appliance off by turning the Timer counterclockwise to zero.
- Do not operate this appliance with a damaged cord, damaged plug, or after the appliance malfunctions or is dropped or damaged in any manner. Return the 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 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Do not place the appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as doing so can 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, and storing 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.
- Do not immerse the appliance in water or other liquids.
- Make sure that the voltage indicated on the appliance matches the local mains voltage. Always make sure that the plug is inserted into a grounded wall socket properly.
- 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.
- The power supply cord is short to reduce risk 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 high as the electrical

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GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

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.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Assurez-vous que l'appareil est bien nettoyé avant de l'utiliser.
- N'utilisez pas l'appareil à d'autres fins que celles pour lesquelles il a été conçu. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou près des enfants.
- Ne faites pas fonctionner cet appareil avec un cordon endommagé ou une fiche endommagée après un dysfonctionnement, une chute ou un endommagement de l'appareil. Retournez l'appareil à l'établissement de service autorisé le plus proche pour qu'il soit examiné, réparé ou réglé.
- Pour un entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courriel à support@storebound.com.
- Ne placez pas l'appareil sur ou près d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car cela pourrait provoquer un incendie, une électrocution ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre sur les bords des tables ou des comptoirs.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris les enfants) ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience et de connaissances à moins d'être supervisé et instruit par une personne responsable de leur sécurité.
- 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 décline toute responsabilité pour les dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures.
- Ne plongez pas l'appareil dans l'eau ou d'autres liquides.
- Assurez-vous que tous les ingrédients sont conservés dans le bac à légumes dans le panier à légumes.
- Ne couvrez pas l'entrée d'air ou la sortie d'air lorsque l'appareil fonctionne.
- Ne remplissez pas le panier à légumes ou le bac à légumes avec de l'huile car cela présente un risque d'incendie.
- Assurez-vous que la tension indiquée sur l'appareil correspond à la tension secteur locale. Assurez-vous toujours que la fiche est correctement insérée dans une prise murale mise à la terre.
- Ne connectez pas l'appareil à une minuterie externe.
- Ne placez pas l'appareil directement contre un mur ou contre d'autres appareils. Laissez au moins 10 cm d'espace libre autour de l'appareil.
- Ne placez rien sur le dessus de l'appareil.
- Pendant la cuisson à l'air chaud, de la vapeur chaude est libérée par les ouvertures de sortie d'air. Gardez vos mains et votre visage à une distance sécuritaire de la vapeur et des ouvertures de sortie d'air. Faites attention à la vapeur et à l'air chaud lorsque vous retirez le panier à légumes de l'appareil.
- Débranchez immédiatement l'appareil si vous voyez de la fumée noire s'échapper de l'appareil. Attendez que l'émission de fumée s'arrête avant de retirer le panier à légumes de l'appareil.
- L'appareil nécessite environ 30 minutes pour se refroidir avant de le manipuler ou de le nettoyer en toute sécurité.
- Cet appareil dispose d'une minuterie incorporée et s'éteindra automatiquement à la fin de la minuterie. Vous pouvez éteindre manuellement l'appareil en tournant la minuterie dans le sens antihoraire à zéro.
- Cet appareil a une fiche polarisée (une lame est plus large que l'autre). Pour réduire le risque d'électrocution, cette fiche ne peut être insérée dans une prise polarisée que d'une seule façon. Si la fiche ne rentre pas complètement dans la prise, inversez la prise. Si cela ne vous convient 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 pour réduire le risque de s'emmêler ou de trébucher sur un cordon plus long. Une rallonge peut être utilisée si des précautions sont prises lors de son utilisation. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins égale à la puissance nominale de l'appareil. La rallonge doit être disposée de manière à ne pas tomber sur le comptoir ou la table de travail, où elle pourrait être tirée par des enfants ou trébucher involontairement.

GARANTIES IMPORTANTES: VEUILLEZ LIRE ATTENTIVEMENT CE MANUEL AVANT D'UTILISER L'APPAREIL.

PARTS & FEATURES



PARTS & FEATURES



USING YOUR DELUXE AIR FRYER

BEFORE USING YOUR AIR FRYER

- Remove all packaging materials.
- Check that the Air Fryer has no visible damage and that 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 15) for instructions.
- If you preheat the appliance before use, food will cook faster. To preheat, select desired temperature (see “Temperature & Time Chart,” page 14) and turn the Timer Dial to 3 minutes; do not put any food in the Crisper Basket. Wait until the Heating Light goes off (after approximately 3 minutes). Then fill the Crisper Basket and turn the Timer Dial to the desired preparation time.

USING YOUR DELUXE 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. Place food in the Crisper Basket in the Crisper Drawer. There is no need to remove the Crisper Basket from the Crisper Drawer. There is no need to add any oil as the appliance works with hot air.



- 3** Slide the Crisper Drawer back inside the Air Fryer. Refer to the Temperature & Time Chart to determine the correct settings. Turn the Temperature Control Dial to your desired temperature setting. Turn the Timer to the correct setting.



- 4** When you set the timer, the Air Fryer will automatically turn on. The Power Light and the Heating Light will automatically turn on. The Timer will begin to count down from the set time. The Heating Light will blink during the air frying process. This is normal and indicates that the heating element is controlling the temperature.



5 For even results, some foods require shaking halfway through the preparation time. See the Temperature & Time Chart for recommendations. Remove the Crisper Drawer from the appliance and shake it gently. Slide the Crisper Drawer back into the Air Fryer.

IMPORTANT: Be careful not to shake the Crisper Drawer in an up and down motion as this may cause the Crisper Basket to come loose, dropping the Crisper Drawer unexpectedly.



6 When you hear the Timer ring, the preparation time has elapsed. Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface. Check if the food is done. If the food is not ready, simply slide the Crisper Drawer back into the appliance and set the Timer for a few extra minutes.



7 To remove smaller items such as fries, press the Crisper Basket Release Button and lift the Crisper Basket out of the Crisper Drawer. Don't turn over the Crisper Drawer to prevent any oil that has collected on the bottom of the Crisper Drawer from being spilled onto the food.



8 Empty the Crisper Basket into a bowl or onto a plate. To remove large or fragile items, lift them out of the Crisper Basket 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.

- Air frying smaller items or fewer items will require a slightly shorter cooking time than larger items or more items.
- Shaking smaller items halfway during the preparation time optimizes the end result and can help prevent unevenly fried foods.
- Soak fresh potatoes in water for 30 minutes, then add a small amount of oil for a crispy result. Fry your potatoes in the air fryer within a few minutes of adding the oil.
- Do not prepare extremely greasy items, such as sausages, in the Air Fryer.
- Snacks like chicken nuggets and mozzarella sticks, that can be prepared in an oven can also be prepared in the Air Fryer.
- The optimal amount of food for this appliance is 1 pound.
- Use store bought dough to prepare filled snacks like calzones quickly and easily. Items made with store-bought dough will require a shorter preparation time than homemade dough.
- Use a baking pan in the Crisper Basket if you want to bake a cake or quiche or if you want to fry fragile or filled items.
- You can also use the Air Fryer to reheat foods. To reheat food, set the temperature to 300°F for up to 10 minutes.

Please keep in mind that these temperatures and times are merely guidelines. Actual cooking times may vary depending on the size, shape, and amount of food. When air frying a new item always make sure that your food is cooked properly before consumption. According to the USDA, the safe internal temperature for poultry is 165°F and for beef is 160°F.

SETTINGS CHART				
FOODS	WEIGHT	COOKING TIME (MINUTES)	COOKING TEMPERATURE	SHAKE?
Thin Frozen Fries	1-2 pounds	9-16	400°F	Shake
Thick Frozen Fries	1-2 pounds	11-20	400°F	Shake
Homemade Fries	1-2.5 pounds	10-16	400°F	Shake
Homemade Potato Wedges	1-2.5 pounds	18-22	350°F	Shake
Steak	.25-1.5 pounds	8-12	350°F	
Pork Chops	.25-1.5 pounds	10-14	350°F	
Hamburger	1-6 4 oz. patties	7-14	350°F	
Chicken Breast	.25-1.5 pounds	10-15	350°F	
Drumsticks	.25-1.5 pounds	18-22	350°F	
Chicken Nuggets	.25-1.5 pounds	8-12	400°F	Shake

- Remove the plug from the wall socket and let the appliance cool down completely.
- Remove the Crisper Drawer to allow the Air Fryer cool down quicker.
- Clean the appliance after every use.
- Do not clean the Crisper Basket, Crisper Drawer, or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials as this may damage the non-stick coating.
- Wipe the outside of the appliance with a moist cloth.
- The Crisper Drawer and Crisper Basket are dishwasher safe.
- Alternatively you can clean the Crisper Drawer and Crisper Basket with hot water, dish soap, and a non-abrasive sponge.
TIP: If the Crisper Basket or bottom of the Crisper Drawer are dirty, fill the Crisper Drawer with hot water and dish soap, put the Crisper Basket in the Crisper Drawer and let them soak for about 10 minutes.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a cleaning brush to remove any food residue.
NOTE: 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 storage.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not work.	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket.
	You have not set the Timer.	Turn the Timer Dial to the required preparation time to switch the appliance on.
The food is not done after the recommended time.	Too much food has been added to the Crisper Basket.	Use less food and cook in batches if necessary. Your food will also cook more evenly.
	The temperature was set too low.	Turn the Temperature Dial to the required temperature setting (see "Settings" chart, page 14).
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, page 14).
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 Basket.	Do not fill the Crisper Basket beyond the MAX line.
	The Crisper Basket is not placed in the Crisper Drawer correctly.	Push the Crisper Basket down into the Crisper Drawer until you hear a "click" sound.

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, page 14).
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.



DELUXE AIR FRYER RECIPE BOOK



HERB & GARLIC ROAST CHICKEN

INGREDIENTS:

1 3-4 lb chicken, whole
3 cloves garlic, sliced
¼ yellow onion, sliced
¼ lemon, sliced, halved
2 sprigs thyme
2 sprigs rosemary
1 bay leaf (optional)
1 sprig sage (optional)
kosher salt
black pepper
1 tbsp olive oil

DIRECTIONS: (Temperature: 400°F Time: 50-60 minutes)

Remove chicken innards, if any. Pat chicken dry with paper towels. Liberally salt and pepper both outside and inside of chicken. Toss together garlic, onion, lemon, thyme, rosemary, bay leaf, sage and stuff inside chicken. Drizzle olive oil on chicken and rub into skin. Truss chicken. Place in Air Fryer with breast side up. Cook at 400°F for approximately 50-60 minutes until the thickest part of the thigh registers 178°F on a meat thermometer. Remove from Air Fryer and let rest 5 minutes before carving.





SHRIMP SCAMPI

INGREDIENTS:

3 lbs shrimp, 16-20 count size, raw, tail on
1 tbsp kosher salt
¼ tsp ground black pepper
¼ tsp red pepper flake (optional)
2 tbsp garlic, minced
1 tbsp capers, minced (optional)
3 tbsp olive oil
1 tbsp butter, melted
1 tbsp dry white wine (optional)
3 tsp parsley, chopped
1 lemon, wedges
12oz spaghetti or linguine, cooked

DIRECTIONS: (Temperature: 350°F Time: 25-30 minutes)

Combine shrimp with salt, black pepper, red pepper flake, garlic, capers, olive oil, butter and white wine. Toss to coat thoroughly. Add shrimp to Air Fryer and fry for 25-30 minutes, shaking halfway through, until shrimp has turned red and is cooked through. Remove from Air Fryer and pour directly onto pasta. Top with parsley and a few squeezes of lemon.





CURRIED ROAST CHICKEN

INGREDIENTS:

1 3-4lb chicken, whole
1 tbsp curry powder
1 tbsp mustard oil (substitute canola oil or olive oil)
kosher salt
lime, wedges (optional)
smoked sweet paprika (optional)

DIRECTIONS: (Temperature: 400°F Time: 50-60 minutes)

Remove chicken innards, if any. Pat chicken dry with paper towels. Liberally salt both outside and inside of chicken. Sprinkle curry powder and drizzle mustard oil on chicken, massaging into skin. Truss chicken. Place in Air Fryer with breast side up. Cook at 400°F for approximately 50-60 minutes until the thickest part of the thigh registers 178°F on a meat thermometer. Remove from Air Fryer and let rest 5 minutes before carving. Top with a squeeze of lime juice and dash of paprika, if desired.



STEAK FRIES

INGREDIENTS:

4-5 yukon potatoes, cut into ½" thick wedges
1 tbsp canola oil
3 tsp kosher salt
¼ tsp granulated garlic
¼ tsp sweet smoked paprika
¼ tsp ground cumin (optional)
¼ tsp ground black pepper

DIRECTIONS: (Temperature: 400°F Time: 30-35 minutes)

Toss potato wedges with oil, salt, garlic, paprika, cumin and pepper. Mix to combine thoroughly. Spread wedges in one layer in Air Fryer and fry at 400°F for 30-35 minutes, shaking halfway through cooking. Remove from Air Fryer and let cool 2 minutes.



MEXICAN STREET CORN

INGREDIENTS:

- 4 ears corn, husked
- 1 tbsp canola oil
- 2 tsp kosher salt
- 1 tsp ancho chile powder
- ½ tsp red chile flake (optional)
- ½ tsp granulated garlic
- ¼ cup mayonnaise
- 2 tbsp sour cream
- ¼ cup cotija cheese, grated
- 2 tbsp cilantro, chopped
- 1 lime, wedges

DIRECTIONS: (Temperature: 400°F Time: 20 minutes)

Toss corn with canola oil. Sprinkle salt, ancho chile, red chile flake and garlic evenly on top of corn. Place in one layer in Air Fryer. Fry at 400°F for 20 minutes, flipping ears halfway through cooking. Mix together mayonnaise, sour cream, cotija cheese, cilantro. Remove corn from Air Fryer and immediately slather corn with mayonnaise mixture. Garnish with lime wedges.





FIVE SPICE CHICKEN WINGS

INGREDIENTS:

1 ½ lb chicken wings, separated into drumettes and tips
2 tsp five spice powder, ground
2 tsp kosher salt
1 dash cayenne pepper (optional)
1 dash smoked sweet paprika (optional)
¼ cup potato or tapioca starch
1 tbsp scallion, sliced

For the Five Spice Sauce:

3 tbsp maple syrup
1 tsp garlic, minced
2 tbsp soy sauce
1 tbsp sriracha or hot sauce of your choice

DIRECTIONS: (Temperature: 400°F Time: 20-25 minutes)

Dry chicken wings with paper towel. Toss wings with five spice, salt, cayenne, paprika to coat thoroughly. Toss wings with potato starch and toss to coat, dusting off excess. Separate wings into 2 batches. Place wings in single layer in Air Fryer, ensuring they do not touch. Fry at 400°F for 20-25 minutes, shaking every 5 minutes, until wings are golden brown and cooked through.

In small pot, combine maple syrup, garlic, soy sauce, hot sauce on medium heat. Bring to a simmer and lower heat to low. Let cook 3-5 minutes until thickened. Remove from heat. Drizzle sauce over chicken wings and top with scallion.





CARNITAS

INGREDIENTS:

- | | |
|--|---|
| 1.5 lb pork butt, cut into 2 pieces | 1 dried guajillo pepper, rehydrated, chopped (optional) |
| 1 tbsp kosher salt | 2 tsp dried piquillo pepper, chopped (optional) |
| 3 tbsp soy sauce | ¼ cup fresh salsa |
| 2 tbsp maple syrup | 2 tbsp cilantro, chopped |
| 3 cloves garlic, minced | 2 tbsp canned chipotle pepper, juice only |
| ⅓ cup yellow onion, diced | 1 ½ limes, juiced |
| 2 sprigs rosemary, leaves only, minced | ¼ tsp ground black pepper |
| 1 tsp ancho chile powder | 2 sprig oregano, leaves only |
| ½ tsp habanero pepper, seeded, minced (optional) | ½ tsp ground cumin |

DIRECTIONS: (Temperature: 400°F and 250°F Time: 10 minutes and 1½ hours)

Combine all ingredients in ziplock bag or large bowl. Stir to mix thoroughly. Let marinate 8 hours or overnight. Remove pork from ziplock and place in Air Fryer. Fry at 400°F for 10 minutes, flipping halfway through. Reduce heat to 250°F and fry for approximately 1½ hours, flipping every 10-15 minutes, until pork is cooked through and shreddable with a fork.

Strain marinade into small skillet over high heat. Bring to a simmer and lower temperature to medium. Let cook 3-5 minutes until marinade thickens. Once pork is finished in Air Fryer, toss shredded pork and reduced marinade together.



NACHOS

INGREDIENTS:

- | | | |
|----------------------------|---------------------------------------|--|
| 1 tbsp canola oil | ¼ tsp white sugar | 2 scallion, sliced thinly |
| 1 lb 90/10 ground beef | 1 dash red pepper flakes (optional) | ½ avocado, sliced (optional) |
| 2 tsp kosher salt | ¼ cup fresh salsa | 2 tbsp sour cream or greek yogurt (optional) |
| ¼ tsp granulated garlic | 1 can black beans, drained, rinsed | 1 tbsp cilantro (optional) |
| ¼ tsp onion powder | 1 tbsp sharp cheddar, shredded | 1 lime, wedges (optional) |
| ¼ tsp smoked sweet paprika | 2 tbsp monterey jack cheese, shredded | 5 8" corn tortillas, quartered |
| ¼ tsp ground cumin | | |

DIRECTIONS: (Temperature: 400°F and 350°F Time: 8-10 minutes and 5-8 minutes)

Heat canola oil in large saute pan over medium heat. Add ground beef, salt, garlic, onion powder, paprika, cumin, sugar, red pepper flakes and mix to combine, breaking up ground beef into crumbles. Add salsa and black beans. Continue cooking and stirring, approximately 5-8 minutes, until beef is almost completely cooked through.

Layer tortillas in one even layer in Air Fryer, overlapping each piece by half. Make sure to layer enough tortilla pieces to also cover the center of the Air Fryer. Fry at 400°F for 8-10 minutes, shaking once in between, until lightly golden brown. Carefully rearrange tortilla pieces in an even layer in Air Fryer. Add roughly 1½ cups ground beef mixture to center of tortillas, ensuring the outer half of tortillas are still exposed. Sprinkle cheddar and monterey jack cheese on top of beef mixture. Fry at 350°F for 5-8 minutes until cheese is melted and beef is completely cooked through. Remove nachos from Air Fryer and place on serving plate. Top with scallion, avocado, sour cream, cilantro, lime if desired.



AVOCADO FRIES

INGREDIENTS:

2 Haas avocados, pitted, sliced into ¼" wedges

¼ tsp kosher salt

½ cup all-purpose flour

2 eggs, beaten

1 cup panko breadcrumbs

DIRECTIONS: (Temperature: 400°F Time: 10 minutes)

Scoop avocado slices from avocado halves. Sprinkle with kosher salt. Dredge avocado slices in flour and dust off excess. Dip avocado in egg, then panko breadcrumbs to coat. Place avocado slices in one even layer in Air Fryer. Fry at 400°F for 10 minutes, shaking or flipping slices once halfway through.





BURGERS

INGREDIENTS:

1 lb ground beef, 80/20

1 egg, beaten

¼ tsp granulated garlic

¼ tsp onion powder

2 tsp kosher salt

⅛ tsp white sugar

¼ tsp smoked sweet paprika

¼ tsp ground oregano

¼ tsp ground cumin

¼ tsp ground black pepper

¼ tsp celery seeds (optional)

½ tsp worcestershire sauce (optional)

¼ cup plain breadcrumbs or panko
breadcrumbs, crushed

To assemble your burger:

4 slices cheddar cheese

4 potato buns, halved

1 beefsteak tomato, sliced

2 romaine hearts, halved

¼ red onion, sliced thinly

DIRECTIONS: (Temperature: 375°F Time: 20–25 minutes)

Mix together all ingredients for burger and gently mix together. Form roughly 4" diameter ¾" thick patties. Place 4 patties in Air Fryer and fry at 375°F for 20–25 minutes, depending on your desired level of doneness. Place one slice of cheddar cheese per patty. Fry 2 minutes, or until cheese melts. Serve with burger toppings as desired.





MINI FRITTATA

INGREDIENTS:

5 eggs, beaten
¼ yellow onion, minced
½ cup red bell pepper, minced
2 sprigs rosemary, leaves only, minced
2 sprigs thyme, leaves only, minced
2 tsp kosher salt
1 dash ground black pepper
1 dash red chili flakes (optional)
1 tbsp parsley, chopped (optional)
5-6 4" ramekins

DIRECTIONS: (Temperature: 350°F Time: 8-10 minutes)

Combine eggs with onion, bell pepper, rosemary, thyme, salt, pepper and chili flakes. Whisk to mix thoroughly. Pour eggs into 4" ramekins, filling each approximately ¾ full. Place 4 ramekins into Air Fryer and fry at 350°F for 8-10 minutes until lightly brown at top. Garnish with parsley, if desired.



MAC AND CHEESE BALLS

INGREDIENTS:

1 tbsp unsalted butter	¼ tsp granulated garlic
2 tsp Wondra flour	¼ tsp black pepper, ground
4 cups cooked elbow macaroni	2 large eggs
⅔-¾ cup heavy cream	1 cup all purpose flour
½ cup sharp cheddar, shredded	2 tsp kosher salt
½ cup monterey jack, shredded	3 large eggs, beaten,
2 tsp kosher salt	3 cups panko breadcrumbs
¼ tsp smoked paprika	

DIRECTIONS: (Temperature: 375°F Time: 12-15 minutes)

Add butter and Wondra flour to large skillet and cook over medium heat, stirring constantly to make a creamy sauce, approximately 1 minute. Add macaroni and stir to combine. Add heavy cream, cheddar, monterey jack, salt, paprika, garlic and black pepper. Stir to combine and cook 3-5 minutes until cheese has melted and macaroni is binding together. Remove from heat and place on sheet tray lined with parchment. Let rest 15 minutes until cool to the touch.

Beat 2 eggs and add to mac and cheese. Stir until mixture is sticky and forms easily into a ball. Form roughly 2" mac and cheese balls using hands or ice cream scoop. Mix together all purpose flour and salt. Dredge balls in flour mix and dust off excess. Dip balls in egg mixture, then in panko breadcrumbs until completely coated. Place balls in Air Fryer, approximately 8-10, ensuring they do not touch each other. Fry at 375°F for 12-15 minutes, flipping balls once halfway through.



FISH & CHIPS

INGREDIENTS:

Fish Fillet

12oz cod, pollock, or haddock fillet

2 tsp kosher salt

¼ tsp ground black pepper

½ tsp smoked paprika

½ tsp rosemary, dried

½ tsp parsley, dried

1 cup all purpose flour

2 eggs, beaten

1 cup panko breadcrumbs

1 lemon, sliced

1 tbsp parsley, chopped

¼ cup English peas, blanched

2 tbsp tartar sauce

Chips

2 russet potatoes, peeled, cut into french fries

2 tsp vegetable oil

1 tsp kosher salt

DIRECTIONS: (*Fish*: Temperature: 350°F Time: 12-15 minutes)

(*Chips*: Temperature: 325°F and 375°F Time: 15 minutes and 10 minutes)

Slice fish fillet into 3-4 evenly sized pieces. Toss fish fillets with salt, pepper, paprika, rosemary and parsley until well covered. Dredge fillets in flour, dusting off excess. Dip fillets in egg mix, then panko to coat. Place 4-5 fillets in one layer in Air Fryer. Fry at 350°F for 12-15 minutes until fish is cooked through. Serve with lemon, parsley, peas and tartar sauce, if desired.

Rinse potato slices in cold water to remove starch, until runoff water is clear. Dry potato slices thoroughly on paper towels. Toss potato slices with vegetable oil and kosher salt. Place potato slices into Air Fryer in roughly one even layer. Fry at 325°F for 15 minutes, shaking every 2 minutes. Once finished, increase temperature to 375°F and fry for another 10 minutes, shaking every 2 minutes.





STEAK FAJITAS

INGREDIENTS:

1½ lb skirt steak, cut into 4-5" pieces	2 tbsp canned chipotle pepper, chopped	1 yellow or orange bell pepper, sliced
5 cloves garlic, minced	2 tbsp cilantro, chopped	1 tsp kosher salt
3 limes, juiced	3 scallion, chopped	8-10 8" corn tortillas
3 tbsp soy sauce	3 tbsp olive oil	1 avocado, pitted, sliced
2 tsp kosher salt	1 tbsp vegetable oil	2 limes, wedges
¼ tsp white sugar	½ red onion, sliced	2 tbsp cilantro, chopped
¼ tsp ground black pepper	1 red bell pepper, sliced	½ cup corn salsa or pico de gallo (optional)
	1 green bell pepper, sliced	Tajin seasoning (optional)

DIRECTIONS: (Temperature: 350°F Time: 20-25 minutes)

Combine skirt steak with garlic, lime, soy sauce, salt, sugar, black pepper, chipotle, cilantro, scallion, olive oil. Mix thoroughly to combine. Marinate 8 hours or overnight. Remove skirt steak from marinade and place 4 pieces in Air Fryer, in one even layer. Fry at 350°F for 20-25 minutes, until steak is cooked to desired level of doneness. Remove from Air Fryer and let rest 5 minutes. Slice steak against the grain for serving.

Heat vegetable oil in medium saute pan over medium heat until slick and shiny. Add onion and dash of salt; saute 2-3 minutes. Add bell peppers and rest of salt. Continue to cook 2-3 minutes until onions are translucent. Remove from heat.

Toss steak and onions and peppers together. Serve on corn tortillas with avocado, lime, cilantro, salsa, Tajin for garnish if desired.

PRO TIP: Use excess beef fat & jus from skirt steak to cook onions and bell peppers for extra flavor by straining the fat from Air Fryer and using in place of vegetable oil.





MONKEY BREAD

INGREDIENTS:

2 cans biscuits, separated into single biscuits and quartered
½ cup white sugar
1 tsp ground cinnamon
¼ tsp ground clove (optional)
1 dash ground nutmeg (optional)
¼ tsp kosher salt
6 tbsp unsalted butter
¼ cup dark brown sugar
¼ cup golden brown sugar
2 tbsp raisins, chopped (optional)

DIRECTIONS: (Temperature: 350°F Time: 30 minutes)

Combine white sugar, cinnamon, clove, nutmeg and salt in large bowl. Add biscuit pieces and mix thoroughly to coat biscuits on all sides. Transfer biscuits to Air Fryer and place in one even layer at base of Air Fryer. Fry at 350°F for 15 minutes. Carefully invert Monkey Bread from Air Fryer onto clean surface, then slide Monkey Bread back into Air Fryer. Cook for another 15 minutes, or until biscuits are fully cooked through. Melt butter and brown sugar in small saute pan over low heat. Add raisins. Stir to combine and continue to cook until mixture begins to bubble. Remove from heat and pour butter-sugar mixture over biscuits.



MINI PUMPKIN PIE BRÛLÉE

INGREDIENTS:

1 can pumpkin puree	1 dash kosher salt
1 can evaporated milk	¼ tsp vanilla extract
¾ cup white sugar	2 9" pie shells, thawed, rolled out
2 large eggs, beaten	6 5" aluminum pie or tart pans
¼ tsp ground cinnamon	1 tbsp white sugar per pie (optional)
¼ tsp ground cloves	
¼ tsp ground nutmeg	

DIRECTIONS: (Temperature: 400°F and 325°F Time: 5 minutes and 10-12 minutes)

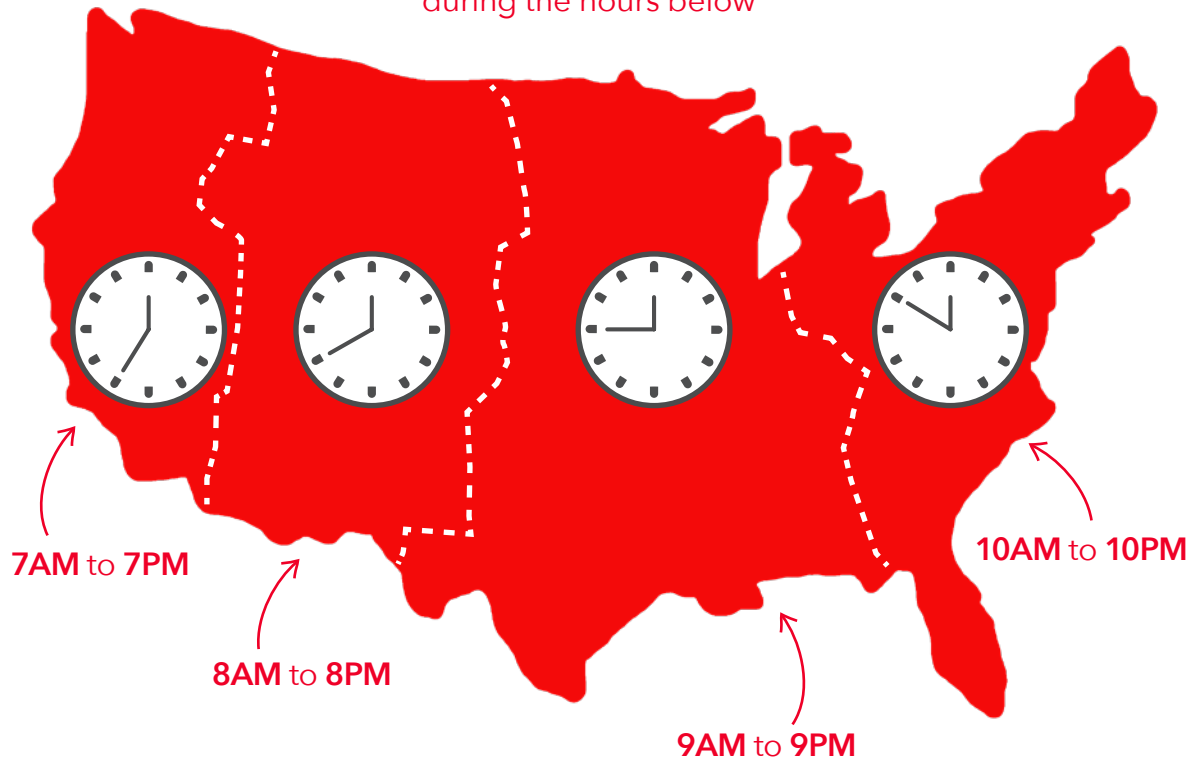
Combine pumpkin puree, evaporated milk, sugar, eggs, cinnamon, cloves, nutmeg, salt, vanilla in large bowl. Whisk to combine. Cut out circles of pie crust roughly ½" larger than pie pans and line each pie pan. Poke bottoms and sides of pie crust with fork. Place 3 (or 4 with a squeeze) pie pans into Air Fryer and fry at 400°F for 5 minutes until golden brown. Reduce temperature to 325°F. Fill each pie pan with 2-3 tbsp of pie filling, or until filling is just below the level of crust. Fry at 325°F for 10-12 minutes until filling is solid and a toothpick inserted at center comes out clean.

For Brûlée: Let pies cool at room temperature, 10-15 minutes. Top each pie with 1 tbsp sugar, spread evenly on top of pie. Torch sugar until melted and bubbly. Let cool and harden, roughly 15 seconds. Repeat for all pies.

PRO TIP: Pie scraps can be re-homogenized to make new pie crusts by simply pressing them together, then rolling them back out to the thickness of your choice.

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REPAIRS

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TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 1700W
Stock#: DFAF455GB_20180830_v2



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