



CHEF
SERIES



DFAF600

AIRCRISP® PRO DIGITAL AIR FRYER

6 Quart Capacity | Instruction Manual | Recipe Guide

*recipes
inside!*



AIRCRISP® PRO DIGITAL AIR FRYER

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the dash team!

IMPORTANT SAFEGUARDS

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 touch hot surfaces. Use handles or knobs.
- 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 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 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 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 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.
- 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 Chef Series AirCrisp® Pro Digital Air Fryer: paper, cardboard, plastic and similar products.
- Do not cover any part of the oven with metal foil. This will cause overheating of the oven.
- Oversize foods, metal foil packages and utensils must not be inserted in the oven 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.
- Ne touchez pas les surfaces chaudes. Utilisez des poignées ou des boutons.
- 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 Chef Series AirCrisp® Pro Digital Air Fryer: 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 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



Crisper Basket and Drawer Detail

PARTS & FEATURES

DIGITAL DISPLAY

1. Power Light
2. Time/Temperature Display
3. Heating Indicator Light
4. Fresh Fries
5. Fish
6. Shrimp
7. Frozen Fries
8. Time
9. Function Selection
10. Temperature
11. Pizza
12. Baked Goods
13. Chicken
14. Steak



Power Button/Dial

Press the Power Button/Dial to turn the Air Fryer on, and turn it clockwise or counter-clockwise to adjust the Time and Temperature.

PRESET FUNCTIONS

ICON	TEMPERATURE	TIME
	400°F	25
	370°F	18
	400°F	20
	330°F	27
	350°F	10
	400°F	20
	400°F	15
	350°F	15

USING YOUR AIRCRISP® PRO DIGITAL 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" for instructions.
 - If you preheat the appliance before use, food will cook faster.
- 1) To preheat, select desired temperature (see section "Temperature and Time Chart") and set the Timer to 3 minutes. Do not put any food in the Crisper Drawer.
 - 2) Run the Digital Air Fryer for 3 minutes on your desired temperature.
 - 3) After the cycle is complete, fill the Crisper Drawer – remember: the inside may be hot – and continue the cooking process normally.



*cinnamon rolls
on page 41!*

USING YOUR AIRCRISP® PRO DIGITAL AIR FRYER

SETTING UP YOUR AIR FRYER



- 1 Place the appliance on a stable, flat, heat-resistant surface and plug in the Air Fryer. The Air Fryer will beep once, all of the Preset Function lights will flash and the Time/Temperature Display will show three dashes. The Power Light will show that the Air Fryer has power, but it does NOT indicate that it is turned on.
- 2 Remove the Crisper Drawer from the Air Fryer (photo A). Place food in the Crisper Basket (photo B). There is no need to remove the Crisper Basket from the Crisper Drawer.



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

SETTING UP YOUR AIR FRYER



- 3 Slide the Crisper Drawer back inside the Air Fryer (photo C). The Digital Display will illuminate with a default temperature of 370°F and a default time of 15 minutes.
Refer to the Temperature & Time Chart to determine the correct settings or use a Preset Function for your desired recipe.
- 4 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 and the Air Fryer will shut off automatically. Shake contents gently side to side (photo D). When you re-insert the drawer, the Air Fryer will resume cooking according to the settings you previously selected.



IMPORTANT: Be careful not to press the Crisper Basket Release Button while shaking, as this will release the Crisper Basket.

USING YOUR AIRCRISP® PRO DIGITAL AIR FRYER

SETTING TIME & TEMPERATURE USING PRESETS

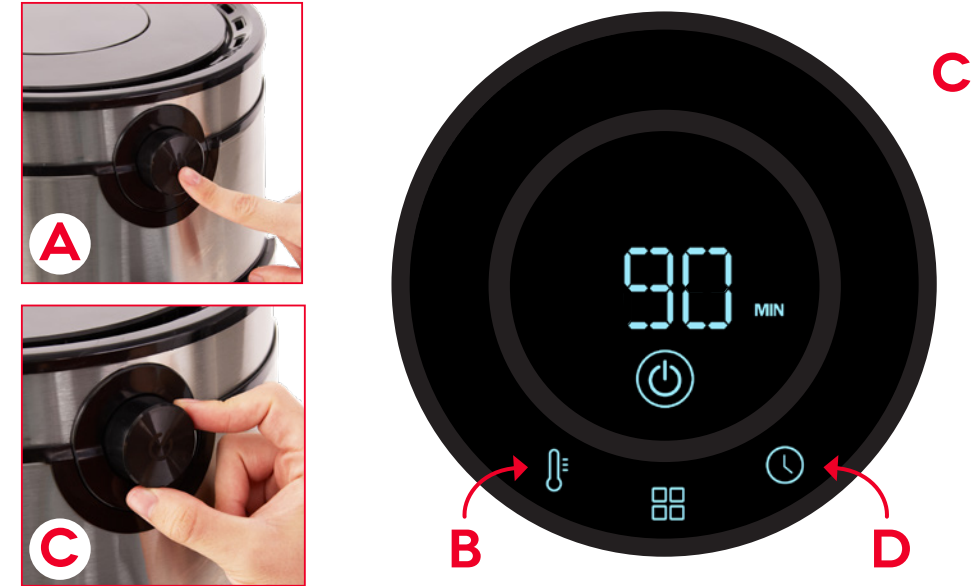


1. Turn the Air Fryer on by pressing the Power Button/Dial (A). The default time and temperature will appear on the Digital Display.
2. Press Function Selection on the Digital Display (B). You will notice functions illuminate one at a time in a ring around the display. Press Function Selection repeatedly until the desired function icon illuminates (C).
3. Press the Power Button/Dial again to begin air frying.
4. To stop air frying, press the Power Button/Dial. The Air Fryer will run for about 20 seconds, then turn off.



NOTE: When using Preset Functions, always make sure that your food is cooked properly as cook times may vary depending on size, shape and amount of ingredients. You can change the time or temperature during the air frying process by turning the Power Button/Dial.

SETTING TIME & TEMPERATURE MANUALLY



1. Press the Power Button/Dial (A). The default time and temperature will appear on the Digital Display.
2. Press Temperature on the Digital Display to set the temperature (B). Then, turn the Power Button/Dial left or right to adjust the temperature (C).
3. Press Time on the Digital Display to set the timer (D). Then, turn the Power Button/Dial left or right to adjust the time (C).
4. Press the Power Button/Dial again to begin air frying.
5. To stop air frying, press the Power Button/Dial. The Air Fryer will run for about 20 seconds, then turn off.

USING YOUR AIRCRISP® PRO DIGITAL AIR FRYER

REMOVING YOUR FOOD



- 1 When the Air Fryer is done cooking, it will beep. The Heating Indicator Light will still be illuminated, and the Air Fryer still has power. To run another cycle, return to Setting Time & Temperature (pgs. 16-17).
- 2 Remove the Crisper Drawer and place it on a heat-resistant surface (photo A). Check if the food is done. If the food is not ready, simply slide the Crisper Drawer back into the Air Fryer and use the Timer and Power Button/Dial to set the Air Fryer for a few extra minutes (photo B).



NOTE: The Crisper Drawer and Basket will be hot. Only handle the Crisper Drawer or Basket by the Crisper Basket Handle.

REMOVING YOUR FOOD



- 3 To remove food, press the Crisper Basket Release Button and lift the Crisper Basket out of the Crisper Drawer (photo C).
DO NOT turn over the Crisper Drawer, as it may cause oil that has collected at the bottom to be spilled onto the food.
- 4 Empty the Crisper Basket into a bowl or onto a plate (photo D). 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.

TEMPERATURE & TIME CHART

MANUAL SETTINGS

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 it is 160°F. If your food is not cooked properly using these guidelines or the preset functions, simply add a few minutes to the Air Fryer and cook your food for longer.

INGREDIENT	TEMPERATURE (°F)	TIME (MIN)
Frozen chicken nuggets	370°F	10
Hamburger	360°F	6-10
Meatballs - 1"	400°F	6-10
Chicken breast (boneless, skinless)	360°F	15-20
Bacon - regular	400°F	10
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

TEMPERATURE & TIME CHART

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



CLEANING & MAINTENANCE



IMPORTANT: Before cleaning, unplug the Air Fryer and let the appliance cool down completely.

- Remove the Crisper Drawer to allow the Air Fryer to 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 they may damage the non-stick coating.
- Wipe the outside of the appliance with a moist cloth.
- Alternatively, you can clean the Crisper Basket and Crisper Drawer with hot water, dish soap, and a non-abrasive sponge.
- **TIP:** If the Crisper Drawer or the Crisper Basket are dirty, remove them from the Air Fryer and fill the Crisper Drawer with hot water and dish soap. Then, put the Crisper Basket in the Crisper Drawer and let them soak for about 10 minutes to release any food that has become stuck.
- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Clean the heating element with a soft cleaning brush to remove any food residue.
- **NOTE:** Make sure the appliance has cooled down completely before cleaning the heating element.
- **NOTE:** Do not clean the heating element with metal brush, this may damage the coating of 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 turn on.	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket.
The food is not done after the recommended time.	<ol style="list-style-type: none"> 1. Too much food has been added to the Crisper Basket. 2. The temperature was set too low. 	<ol style="list-style-type: none"> 1. Use less food and cook in batches if necessary. Your food will also cook more evenly. 2. Press Temperature and use the Power Button/Dial to set the required temperature (see "Settings" chart, page 16-17).
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 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 Basket.	Do not overfill the Crisper Drawer.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
White smoke is coming out of the appliance.	<ol style="list-style-type: none"> 1. Your food is too greasy. 2. The Crisper Drawer still contains residue from previous use. 	<ol style="list-style-type: none"> 1. When you fry greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Basket. The fat produces white smoke and the Crisper Basket may heat up more than usual. This does not affect the appliance or the end result. 2. 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 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.	<ol style="list-style-type: none"> 1. Make sure you dry the potato sticks properly before you add the oil. 2. Cut the potato sticks smaller for a crispier result. 3. Add slightly more oil for a crispier result.
The Air Fryer is not turning off when I press the Power Button/Dial.	The Air Fryer will continue to cook for 20 seconds after pressing the Power Button/Dial. This is normal.	Wait 20 seconds for the Air Fryer to turn off.



*baja fish tacos
on page 38!*

AIRCRISP® PRO DIGITAL AIR FRYER RECIPE GUIDE



Follow us @unprocessyourfood
for recipes, videos, & daily inspiration



BUFFALO CAULIFLOWER

Ingredients:

Buffalo Sauce

1 tbsp unsalted butter

¼ hot sauce

½ tbsp honey

½ clove garlic, minced

serve with blue cheese dressing or your favorite dip

Cauliflower

3 cups cauliflower florets, cut into ½ pieces

½ tbsp cornstarch

1 tbsp grapeseed or vegetable oil

sea salt or kosher salt

Directions: (Temperature: 360°F Time: 15 minutes)

1. 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.
2. 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.
3. 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
sea or kosher salt

Directions: (Temperature: 320°F Time: 15 minutes)

1. 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).
2. 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. They can be layered as long as air can get through.
3. Air fry potatoes for 15 minutes. Season immediately with salt when they are done.



Instead of manually setting the time and temperature, you can also simply use the "Fresh Fries" setting on your AirCrisp® Pro Digital Air Fryer.



MAC 'N CHEESE BALLS

Ingredients:

4 cups cooked elbow macaroni	½ tsp granulated garlic
1 tbsp butter	¼ black pepper, ground
3 tsp all-purpose flour	4 dashes hot sauce
1 ⅓ cups heavy cream	2 tbsp fresh parsley, chopped
2 cups sharp cheddar, shredded	3 eggs, beaten
2 cups Monterey jack, shredded	1 cups all-purpose flour
2 tsp sea or kosher salt	3 cups panko breadcrumbs
¼ tsp smoked paprika	4 tbsp grape seed or vegetable oil

Directions: (Temperature: 360°F Time: 12 minutes)

1. 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.
2. 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, using your hand to coat the crumbs well with the oil.
3. Preheat Air Fryer to 360°F. Form roughly a 2-inch ball with a scoop or your hand. Dredge balls in flour and shake off excess. Dip the mac & cheese balls in beaten eggs and then in the panko.
4. Arrange 8 balls into the basket, 7 in a circle and one in the middle. Air fry for 12 minutes. Air fry in batches.



ONION RINGS

Ingredients:

- ½ large Vidalia onion, peeled, ends cut off and sliced into ½ inch rings
- 1 cups all-purpose flour
- 2 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)

1. Preheat Air Fryer to 285°F. Mix the panko with the oil and salt to coat the crumbs well with the oil.
2. Dredge onion rings in flour and shake off excess. Dip the rings into the egg and then into the panko mixture. With your hands, press and squeeze the crumbs onto the onion rings to get them to stick.
3. 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. Serve with your favorite sauces and condiments.





EASY DONUT

Ingredients:

- 1 can of biscuit dough
- 4 tbsp butter, melted
- 1/3 cups 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)

1. 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.
2. Arrange 3 pieces of dough in the basket at a time, and air fry for 5 minutes. As each round of donuts comes out, use a pastry brush to paint butter on entire surface of each donut.
3. Coat each buttered donut in the sugar mix. Shake off excess and serve warm.



SRIRACHA CHICKEN WINGS

Ingredients:

- 5 chicken wing pieces, mixture of flats and drumettes
- 1/2 tbsp grape seed or vegetable oil
- 1/2 tsp sea or kosher salt
- 1/8 cup sriracha
- 1/2 tbsp soy sauce
- 1 tbsp unsalted butter
- 3/4 tbsp honey
- 1 tbsp scallion greens, thin sliced

Directions: (Temperature: 360°F Time: 25 minutes)

1. 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.
2. 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.
3. 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.



NOTE: Instead of setting the time and temperature manually, you can also use the "Chicken" setting on your AirCrisp® Pro Digital Air Fryer.



BUTTERMILK FRIED CHICKEN

Ingredients:

2 each bone-in chicken drumsticks and thighs

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

Buttermilk Marinade

1 quart buttermilk

1 tbsp sea or kosher salt

2 tbsp hot sauce

Directions: (Temperature: 285°F Time: 30 minutes)

1. Mix together the ingredients for the buttermilk mixture, add chicken and let marinate in the fridge for at least 4 hours. Mix together all ingredients for the crumb mixture, rubbing the crumbs between your hands to coat them with the oil.
2. Preheat Air Fryer to 285°F. Remove chicken from the buttermilk and coat with the seasoned bread crumbs. Place chicken in the basket and fry for 30 minutes. Remove the chicken and season with salt. Place on a wire rack to rest for a few minutes before eating. Air fry your chicken in batches.





BAJA FISH TACOS

Ingredients:

- | | |
|--|------------------------------------|
| 1 lb fish of your choice, sliced into long strips, about 1" wide | 6-8 (8") corn tortillas |
| 2 cups panko bread crumbs | 2 tsp vegetable oil |
| 4 tbsp grape seed or vegetable oil | ¼ cup red onion, sliced thin |
| 1 ½ tsp ground cumin | 1 red bell pepper, sliced thin |
| 1 ½ tsp sea or kosher salt | 1 avocado, sliced thin |
| freshly ground black pepper, to taste | 1 lime, cut into wedges |
| 1 cups all-purpose flour | 2 tbsp cilantro, chopped |
| 3 eggs, beaten | 1 jalapeño, sliced thin (optional) |
| extra sea salt or kosher salt | sour cream (optional) |

Directions: (Temperature: 400°F Time: 11-13 minutes)

1. Mix the panko with oil. Rub between your hands 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.
2. 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. Sauté for 2-3 minutes, until the onions are translucent. Lay fish in the Crisper Basket in one layer and air fry for 6-8 minutes, depending on the thickness of the fish.
3. 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.

Chef Tip!



Instead of setting the time and temperature manually, use the "Fish" function on your AirCrisp® Pro Digital Air Fryer.



CRAB CAKES

Ingredients:

- | | |
|---|--|
| 16 oz crab meat, picked through for pieces of shell | 1 tsp Dijon mustard |
| 2 tbsp parsley, chopped | sea salt or kosher salt and black pepper |
| 2 tbsp scallion greens, chopped | 1 tsp oil |
| 1 tbsp lemon zest | |
| ½ cups mayonnaise | |
| 1 egg, beaten | |
| few dashes of hot sauce | |
| ¼ cups panko crumbs, half crushed up | |

Directions: (Temperature: 400°F Time: 8 minutes)

1. 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.
2. 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.
3. With a spatula, place 3 crab cakes into the basket and top each one with panko crumbs. Air fry for 8 minutes. Repeat with remaining crab cakes. Serve with lemon wedges.



FRIED SHRIMP

Ingredients:

1 lb shrimp, medium to large,
peeled and deveined
1 cups all-purpose flour
2 cups panko crumbs
4 tbsp grape seed or vegetable oil
2 eggs, beaten
sea salt or kosher salt

Directions: (Temperature: 400°F Time: 6 minutes)

1. Peel off the tails and lay the shrimp on paper towels to dry. Mix the panko with oil. Rub between your hands to coat the oil onto the panko. Season with salt and pepper.
2. Preheat the Air Fryer to 400°F. Season the shrimp with salt and pepper, dredge in the flour and shake off excess. Dip the shrimp into the egg and then into the seasoned panko.
3. Press the crumbs onto the shrimp to help them stick. Lay the shrimp in the Crisper Basket in one layer. Air fry for 6 minutes. Repeat with remaining shrimp. Remove shrimp and lay on a wire rack, season with salt. Serve with lemon wedges and your favorite dips.



CINNAMON ROLLS

Ingredients:

4 pieces biscuit dough, can be store-bought
3 tbsp brown sugar
1 tsp ground cinnamon

Cream Cheese Glaze

¼ cup cream cheese
2 tbsp milk, warm
¼ cup powdered sugar

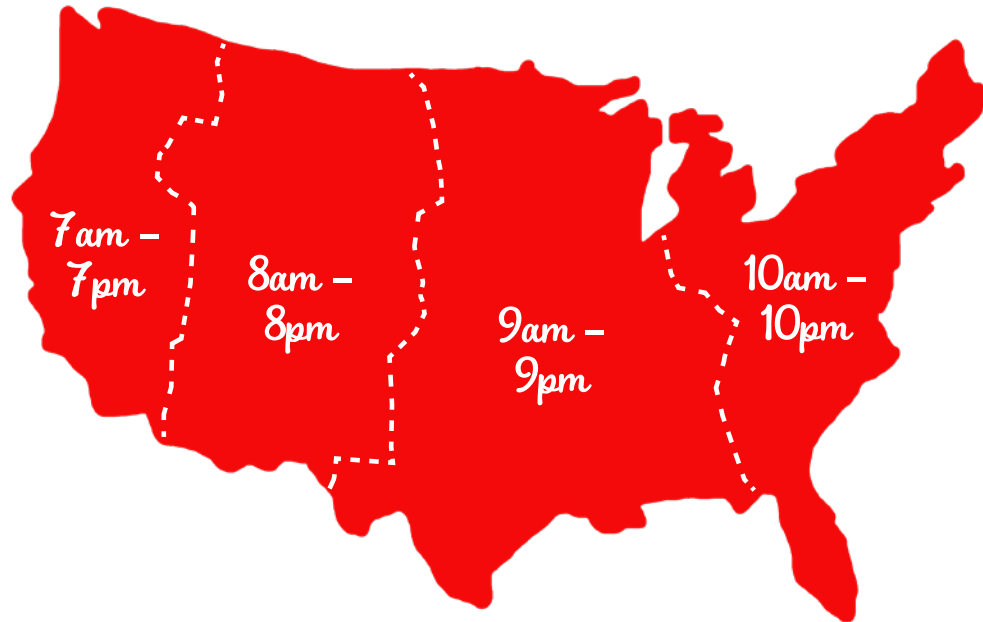
Directions: (Temperature: 350°F Time: 10 minutes)

1. 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.
2. 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.
3. Soften the cream cheese in a microwave for 30 seconds. Combine the milk with powdered sugar and whisk until smooth. Add the cream cheese and continue to whisk until combined. Top cinnamon rolls with cream cheese glaze, if desired.

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TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
 Power Rating 1700W
 Stock#: DFAF600_20190819_v3
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