



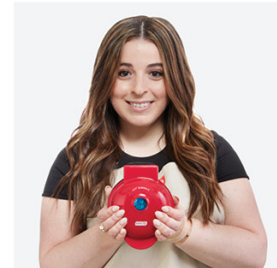
*recipes  
inside!*

# DFAF755

# TASTI-CRISP™ **FAMILY SIZE AIR FRYER**

Instruction Manual | Recipe Guide





# TASTI-CRISP™ FAMILY SIZE AIR FRYER

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*the dash team!*

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

When using electrical appliances, basic safety precautions should 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.
- 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 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 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 MANUEL D'UTILISATION ET 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.
- 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 Air 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 déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- 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.
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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 MANUEL D'UTILISATION ET ENTRETIEN



## PARTS & FEATURES



## PARTS & FEATURES



## USING YOUR AIR FRYER

### BEFORE USING YOUR AIR FRYER

- Remove all packaging materials.
- Check that the Air Fryer has no visible damage and no parts are missing.
- Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See Cleaning & Maintenance (page 16) for instructions.



## USING YOUR AIR FRYER



- 1** Place the appliance on a stable, flat, heat-resistant surface. Remove the Crisper Drawer from the Air Fryer (**photo A**).
- 2** Insert the Crisper Tray into the Crisper Drawer (**photo B**).

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

## USING YOUR AIR FRYER



- 3** Place food in the Crisper Drawer on the Crisper Tray. After adding food, slide the Crisper Drawer back inside the Air Fryer (**photo C**) and plug the Air Fryer into a wall socket.
- 4** Use the Temperature Dial to set the desired temperature (**photo D**). Refer to the Temperature & Time Chart (pages 14-15) for suggested settings.

## USING YOUR AIR FRYER



- 5** Set the Timer Dial to your desired time (**photo E**). The Air Fryer will automatically begin air frying and the Timer Dial will start counting down. The Indicator Light will illuminate during cooking.
- 6** 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 F**).



- 7 When the Air Fryer is done cooking, a chime will sound.
- 8 Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface. Check if the food is done. If the food is not done, slide the Crisper Drawer back into the appliance and set the Timer for a few extra minutes. **CAUTION:** The Crisper Drawer and Crisper Tray will be hot. Only touch the Crisper Drawer by the Crisper Drawer Handle.
- 9 When food is done cooking, empty the Crisper Drawer into a bowl or onto a plate. To remove large or greasy items, lift them out of the Crisper Drawer with a pair of tongs (**photo G**). Excess oil 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 shorter cooking time than larger items or more items.
- Shaking items halfway through the cook time optimizes the end result and can help prevent unevenly fried foods.
- 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.

## *Air Frying Hacks!*




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




## TEMPERATURE & TIME CHART

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. Always make sure food is cooked properly before consumption. According to the USDA, the safe internal temperature for poultry is 165°F and 160°F for beef. If food is not cooked properly using the following guidelines, add a few minutes to the Air Fryer and cook food longer.

INGREDIENT	TEMPERATURE	TIME (MIN)
Thin frozen fries	400°F	16-20
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
Frozen shrimp	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

## TEMPERATURE & TIME CHART

Potstickers	400°F	7-10
Brussels sprouts (trimmed, halved if large sizes)	375°F	20
Frozen sweet potato fries	360°F	10-12
Fresh sweet potato fries	400°F	10
Mixed veggies (red bell pepper, summer squash, zucchini, mushrooms, 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

- Unplug and let the appliance cool down completely. Removing the Crisper Drawer allows the Air Fryer to cool down more quickly.
- 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 nonstick coating.
- Wipe the outside of the appliance with a damp, soft cloth.
- The Crisper Tray and Crisper Drawer are dishwasher safe. However, we recommend cleaning with hot water, dish soap and a non-abrasive sponge in order to best preserve the nonstick coating.
- Clean the heating element with a soft cleaning brush to remove any food residue. Make sure the appliance has cooled down completely before cleaning the heating element.
- Make sure that the appliance is unplugged and all parts are clean and dry before storing.

### Chef Tip!

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



## TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not turn on.	The appliance is not plugged in.	Plug the Air Fryer into a grounded wall socket.
The food is not done after the recommended time.	Too much food has been added to the Crisper Drawer.	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 Temperature & Time Chart, pages 14-15).
Food is fried unevenly in the Air Fryer.	Items that lie on top of or across each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time.	Remove the Crisper Drawer and shake food halfway through the cook time.
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 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 in the Crisper Drawer. Make sure it is cleaned properly after each use.
	Food is touching the heating element.	Remove some food from the Air Fryer.
Fresh fries are fried unevenly in the Air Fryer.	Items that lie on top of or across each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time.	Remove the Crisper Drawer and shake fries halfway through the cook time.
Fresh fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.  Cut the potato sticks smaller for a crispier result.  Add slightly more oil for a crispier result.





*Buttermilk Fried Chicken  
on page 28!*

# RECIPE GUIDE



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# BUFFALO CAULIFLOWER

## *Ingredients:*

3 cups cauliflower florets, cut into ½ inch pieces

½ tbsp cornstarch

1 tbsp grapeseed or vegetable oil

Pinch of salt

Blue cheese dressing or other dip (optional)

## *For buffalo sauce:*

1 tbsp unsalted butter

¼ cup hot sauce

½ tbsp honey

½ clove garlic, minced

## *Directions:*

Temperature: 360°F Cook Time: 15 minutes

1. Toss the florets with the oil and cornstarch.
2. Air fry for 15 minutes. For best results, shake food halfway through cooking.
3. 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 heat to low.
4. Toss the florets with hot sauce mixture and sprinkle with salt.





# FRENCH FRIES

## Ingredients:

4 Russet potatoes, washed and dried  
4 tbsp grapeseed or vegetable oil  
Pinch of salt

## Directions:

Temperature: 320°F Cook Time: 15 minutes

1. Cut the potatoes lengthwise into ¼ inch slices. Lay the slices flat and cut lengthwise again into ¼ inch pieces (think fast food-style French fries). Lay potato pieces on paper towel and roll them around to dry off any excess moisture.
2. Toss the potato pieces in a bowl with the oil. Lay oiled pieces in the Crisper Drawer. 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. For best results, shake fries halfway through cooking. Salt immediately when done.



# MAC 'N CHEESE BALLS

## Ingredients:

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

## Directions:

Temperature: 360°F Cook Time: 12 minutes

1. Add butter to a medium sized pot over medium heat. When melted, whisk in 3 tsp flour. Whisk for one minute. Pour in the heavy cream and whisk to mix.
2. When cream is hot, whisk in 1½ cups of the cheddar and 1½ cups Monterey Jack in increments until the cheese is melted. Whisk in the salt, smoked paprika, granulated garlic, black pepper and hot sauce to combine.
3. 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 30 minutes. Mix the panko with oil and coat the crumbs well with the oil.
4. Form roughly a 2-inch ball with a scoop or by hand. Dredge balls in flour and shake off excess. Dip the mac 'n cheese balls in beaten eggs and then in the panko. Arrange balls in the Crisper Drawer and air fry for 12 minutes.





# ONION RINGS

## *Ingredients:*

2 cups panko breadcrumbs

3 tbsp grapeseed or vegetable oil

1 tsp sea or kosher salt

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

2 cups all-purpose flour

4 large eggs, beaten

## *Directions:*

Temperature: 285°F Cook Time: 10 minutes

1. Mix the panko with the oil and salt to coat the crumbs well with the oil. Dredge onion rings in flour and shake off excess.
2. Dip the rings into the egg and then into the panko mixture. Manually press and squeeze the crumbs onto the onion rings to get them to stick.
3. Place rings into the Crisper Drawer and fry for 10 minutes. For best results, flip onion rings halfway through cooking.





# BUTTERMILK FRIED CHICKEN

## Ingredients:

2 bone-in chicken drumsticks  
2 bone-in chicken thighs

### For buttermilk marinade:

1 quart buttermilk  
1 tbsp sea or kosher salt  
2 tbsp hot sauce

### For crumb mix:

2 cups plain, unsalted breadcrumbs  
4 tbsp grapeseed 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

## Directions:

Temperature: 285°F Cook Time: 30 minutes

1. Mix together the ingredients for the buttermilk marinade. Add chicken, and let marinate in the fridge for at least 4 hours.
2. Mix together all ingredients for the crumb mixture, manually rubbing the crumbs to coat them with the oil.
3. Remove chicken from the buttermilk and coat with the seasoned bread crumbs. Place chicken in the Crisper Drawer and air fry for 30 minutes.
4. Remove the chicken and season with salt. Place on a wire rack to rest for a few minutes before eating.



# CRAB CAKES

## Ingredients:

16 oz crab meat, picked through for pieces of shell  
2 tbsp parsley, chopped  
2 tbsp scallion greens, chopped  
1 tbsp lemon zest  
½ cups mayonnaise  
1 egg, beaten

Hot sauce, a few dashes to taste  
¼ cups panko breadcrumbs, half crushed  
1 tsp Dijon mustard  
Pinch of salt  
Pinch of black pepper  
1 tsp oil

## Directions:

Temperature: 400°F Cook Time: 8 minutes

1. Combine crab meat with the parsley, scallion, lemon zest, mayonnaise, 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 discs. The mixture will be loose.
3. Mix the remaining panko with the oil and combine, season with salt. With a spatula, place crab cakes into the Crisper Drawer and top each one with panko. Air fry for 8 minutes. Serve with lemon wedges.





# SRIRACHA CHICKEN WINGS

## *Ingredients:*

12 chicken wing pieces, mixture of flats and drumettes  
1 tbsp grapeseed or vegetable oil  
1 tsp sea or kosher salt  
¼ cup sriracha  
1 tbsp soy sauce  
2 tbsp unsalted butter  
1½ tbsp honey  
2 tbsp scallion greens, thinly sliced

## *Directions:*

Temperature: 360°F Cook Time: 25 minutes

1. Pat dry excess moisture on the wings with paper towel. Toss dried wings with the oil and salt.
2. Place just the drumettes in the Crisper Drawer and set the timer for 25 minutes. Cook for 5 minutes and then add the wing flats in a single layer in the basket. Cook for the remaining 20 minutes.
3. While the chicken is cooking, add the sriracha, soy sauce, butter and honey in a small pot over low heat. Whisk ingredients together until the honey has dissolved and the butter has melted, and reduce heat to low to keep warm.
4. Toss the wings in a bowl with the glaze. Garnish with sliced scallions and serve immediately.





# EASY DONUTS

## *Ingredients:*

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

## *Directions:*

Temperature: 320°F Cook Time: 5 minutes

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. Arrange pieces of dough in the Crisper Drawer, and air fry for 5 minutes.
4. When donuts are cooked, use a pastry brush to paint butter on entire surface of each donut. Coat each buttered donut in the sugar mix. Shake off excess and serve warm.



# CINNAMON ROLLS

## *Ingredients:*

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

*For cream cheese glaze:*

- 1/4 cup cream cheese
- 2 tbsp milk, warm
- 1/4 cup powdered sugar

## *Directions:*

Temperature: 350°F Cook Time: 10 minutes

1. Roll out the biscuit dough pieces 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.
3. Place the rolls into the Crisper Drawer and air fry for 10 minutes until the tops are well-browned and the centers are cooked through.
4. Microwave the cream cheese for 30 seconds to soften. Combine the milk with powdered sugar and whisk until smooth. Add the cream cheese and continue to whisk until combined. Top cinnamon rolls with cream cheese glaze, if desired.





# BAJA FISH TACOS

## Ingredients:

2 cups panko breadcrumbs

4 tbsp grapeseed or vegetable oil

1 lb fish of your choice, sliced into long strips, about 1 inch wide

1½ tsp sea or kosher salt

1½ tsp ground cumin

Freshly-ground black pepper, to taste

1 cup all-purpose flour

3 large eggs, beaten

2 tsp vegetable oil

¼ cup red onion, thinly sliced

1 red bell pepper, thinly sliced

6-8 (8") corn tortillas

1 avocado, thinly sliced

1 lime, cut into wedges

2 tbsp cilantro, chopped

1 jalapeño, thinly sliced (optional)

Sour cream (optional)

## Directions:

Temperature: 400°F Cook Time: 13-16 minutes

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



**FEEL GOOD  
GUARANTEE™**

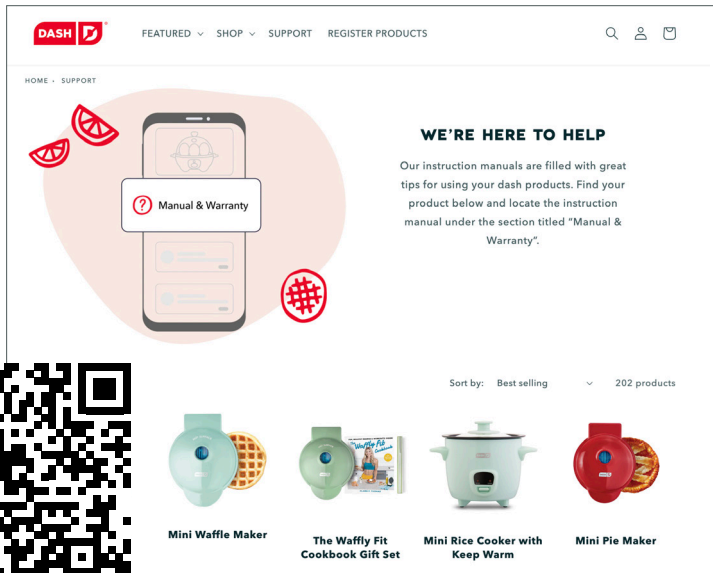
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We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.com).

scan here



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## STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

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

Send all inquiries to [support@bydash.com](mailto:support@bydash.com).

There are no express warranties except as listed above.

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Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

## REPAIRS

**DANGER!** Risk of electric shock! The Tasti-Crisp™ Family Size Air Fryer is an electrical appliance.

Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

## TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 1700W

Stock#: DFAF755\_20230425\_V5



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







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