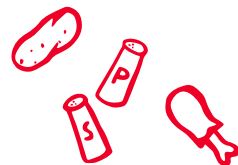




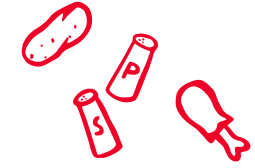
*recipes
inside!*



#DMAF355

DELUXE AIR FRYER 3QT

AirCrisp® Technology | 1200 Watts



DELUXE AIR FRYER 3QT

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the dash team!

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

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

- Read all instructions.
 - Remove all bags and packaging from appliance before use.
 - Do not use appliance outdoors or for commercial purposes.
 - Never leave appliance unattended when in use.
 - Only use the appliance on a stable, dry surface.
 - Make sure the appliance is cleaned thoroughly before using.
 - Do not 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.
- Always place the Air Fryer 6 inches away from walls or other objects to allow the Air Outlet on the back of the Air Fryer room to breathe.

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

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.
- 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.
- Placez toujours la friteuse à 6 pouces des murs ou de tout autre objet pour permettre à la sortie d'air située à l'arrière de la pièce de la friteuse de respirer.

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



CRISPER DRAWER & BASKET



USING YOUR DELUXE AIR FRYER

BEFORE USING YOUR AIR FRYER

1. Remove all packaging materials.
2. Check that the Air Fryer has no visible damage and that no parts are missing.
3. Before using the Air Fryer for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See "Cleaning & Maintenance" (page 21) for instructions.
4. If you preheat the Air Fryer before use, food will cook faster. To preheat, select desired temperature (see "Temperature & Time Chart," page 18-20) 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 grounded wall socket.
- 2 Remove the Crisper Drawer from the Air Fryer (photo A). Place food in the Crisper Basket in the Crisper Drawer (photo B).
- 3 Slide the Crisper Drawer back inside the Air Fryer.

USING YOUR DELUXE AIR FRYER



- 4 Refer to the Temperature & Time Chart to determine the correct settings for your food. Turn the Temperature Control Dial to the correct temperature setting (photo C).
- 5 Turn the Timer Dial to the correct time setting (photo D). When you set the Timer Dial, the Air Fryer will automatically turn on. The Timer Dial will begin to count down from the set time.
- 6 For even results, some foods require shaking halfway through the preparation time. See the Temperature & Time Chart for recommendations. To shake, remove the Crisper Drawer from the appliance and shake it gently from side to side. Slide the Crisper Drawer back into the Air Fryer. **NOTE:** Add 3 minutes to the preparation time if the Air Fryer is cold.



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.

USING YOUR DELUXE AIR FRYER



- 7** When you hear the Timer Dial 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 Dial for a few extra minutes.
- 8** To remove smaller items such as fries, slide the Button Cover forward and press the Crisper Basket Release Button (photo E), then lift the Crisper Basket out of the Crisper Drawer. Do not turn over the Crisper Drawer so as to prevent any oil that has collected on the bottom of the Crisper Drawer from being spilled onto the food.
- 9** Empty the Crisper Basket into a bowl or onto a plate (photo F). 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.

*five spice meatballs
on page 26!*



*egg rolls
on page 28!*



TIPS & TRICKS

- 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.
- If the appliance is cold, consider adding 2-3 minutes to the cook time.
- 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. Always shake the Crisper Basket from side to side.
- 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 that can be prepared in an oven, like chicken nuggets and mozzarella sticks, can also be prepared in the Air Fryer.
- 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 Drawer 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.

TEMPERATURE & TIME CHART



ATTENTION: Add 3 minutes to the preparation time when you start frying if the Air Fryer is still cold.

SETTINGS CHART

POTATOES/FRIES	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Thin frozen fries	300-700	9-16	400°F	Shake	
Thick frozen fries	300-700	11-20	400°F	Shake	
Homemade fries	300-800	10-16	400°F	Shake	Add ½ tbsp of oil
Homemade potato wedges	300-850	18-22	350°F	Shake	Add ½ tbsp of oil
Homemade potato cubes	300-750	12-18	350°F	Shake	Add ½ tbsp of oil
Rosti	250	12-15	350°F	Shake	
Potato gratin	500	15-18	400°F	Shake	

TEMPERATURE & TIME CHART

SETTINGS CHART

MEAT/POULTRY	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Steak	100-500	8-12	350°F		
Pork chops	100-500	10-14	350°F		
Hamburger	100-500	7-14	350°F		
Sausage roll	100-500	13-15	400°F		
Drumsticks	100-500	18-22	350°F		
Chicken breast	100-500	10-15	350°F		

SETTINGS CHART

SNACKS	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Spring rolls	100-400	8-10	400°F	Shake	Use oven-ready
Frozen chicken nuggets	100-500	6-10	400°F	Shake	Use oven-ready
Frozen fish fingers	100-400	6-10	400°F		Use oven-ready
Frozen breaded cheese snacks	100-400	8-10	350°F		Use oven-ready
Stuffed vegetables	100-400	10	325°F		
BAKING	MIN-MAX AMOUNT (GRAMS)	TIME (MINS)	TEMPERATURE (°F)	SHAKE	EXTRA INFO
Cake	300	20-25	325°F		Use baking tin
Quiche	400	20-22	350°F		Use baking tin/oven dish
Muffins	300	15-18	400°F		Use baking tin
Sweet snacks	400	20	325°F		Use baking tin/oven dish

- 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.
- To maintain the longevity of the non-stick coating, do NOT clean the Crisper Drawer and Crisper Basket in a dishwasher. Harsh cleaners may damage the non-stick coating.
- Remove the plug from the wall socket 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 this may damage the non-stick coating.
- Wipe the outside of the appliance with a moist cloth.
- 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.
- Make sure that the appliance is unplugged and all parts are clean and dry before storage.



NOTE: Make sure the appliance has cooled down completely before cleaning the heating element.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not turn on.	The appliance is not plugged in. You have not set the Timer.	Plug the mains plug into a grounded wall socket. 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. The temperature was set too low.	Use less food and cook in batches if necessary. Your food will also cook more evenly. Turn the Temperature Dial to the required temperature setting (see "Temperature & Time" chart, pages 18-20).
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. The Crisper Basket is not placed in the Crisper Drawer correctly.	Do not fill the Crisper Basket beyond the MAX line. 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. The Crisper Drawer still contains residue from previous use. Food is stacked too high in the Crisper Drawer, coming into contact with the heating element.	When you fry greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Drawer, The fat produces white smoke and the Crisper Drawer may heat up more than usual. This does not affect the appliance or the end result. 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 "Temperature & Time" chart, pages 18-20).
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 3 QUART

RECIPE GUIDE



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



FIVE SPICE MEATBALLS

Ingredients:

- 1 lb ground pork
- 1 tsp kosher salt
- 2 tbsp unsalted, plain breadcrumbs
- 1 tbsp Chinese 5 spice powder
- 1 large egg
- ½ tsp sesame oil

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

1. Combine pork, salt, breadcrumbs, 5 spice powder, sesame oil and egg in a large bowl.
2. Mix together by hand until well combined.
3. Use hands or scoop to form 1 ½" balls and place 6 balls at a time into the Air Fryer in one layer.
4. Fry for 10 minutes at 400°F.



SRIRACHA CHICKEN WINGS

Ingredients:

- 4 complete chicken wings, split into flats and drumsticks
- ½ cup Sriracha
- ½ cup all-purpose flour
- 1 cup unsalted, plain breadcrumbs

Directions: (Temperature: 400°F Time: 25-30 minutes)

1. Place chicken wings on paper towels and pat to dry thoroughly. Dredge chicken wings in all-purpose flour and shake off excess.
2. Dip chicken wings in Sriracha, then breadcrumbs to cover thoroughly.
3. Place only flats or drumsticks in the Air Fryer and fry at 400°F: 25 minutes for flats and 30 minutes for drumsticks.



EGG ROLLS

Ingredients:

1 lb ground pork
2 cups garlic chives, cut into 2-3" slices
1 cup shiitake mushrooms, sliced
2 cups carrots, shredded
1 tbsp peanut oil
2 tsp Thai shrimp paste
Thai soy sauce, to taste
10-15 egg roll wrappers
vegetable oil, as needed

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

1. Heat peanut oil in a large sauté pan on medium. Add pork and cook 3-5 minutes, breaking up large chunks. Add garlic chives, shiitake mushroom, carrots, shrimp paste and soy sauce. Cook 10-15 minutes, stirring, until pork is mostly cooked through and moisture from vegetables has evaporated from the pan. Remove from heat and let cool.
2. Place approximately 3 tbsp of mixture at the base of each egg roll wrapper, ½ inch from the bottom edge and ½ inch from the sides. Tuck in both sides and roll the wrapper to enclose mixture. Wet the top ½ inch of the egg roll wrapper to seal the roll.
3. Place 2-3 egg rolls in the Air Fryer in one layer, avoiding overlapping or wrappers touching each other. Drizzle with vegetable oil. Fry 10 minutes at 400°F until wrappers are golden brown on top. Flip egg rolls and fry another 10 minutes.



AIR FRYER BURGER

Ingredients:

1 lb ground beef, 90% lean
1 egg, beaten
¼ cup panko breadcrumbs
½ tsp garlic powder
½ tsp onion powder
½ tsp smoked paprika
½ tsp ground black pepper
2 tsp kosher salt
½ tsp worcestershire sauce
⅛ tsp cayenne pepper (optional)

Directions: (Temperature: 375°F Time: 15 minutes)

1. Combine all ingredients for the burgers in one large bowl and mix by hand until thoroughly combined.
2. Form into 4-5" patties and place two at a time into Air Fryer.
3. Air fry at 375°F for 15 minutes or until desired doneness. Serve with desired burger bun and accompaniments.



BAJA FISH TACOS

Ingredients:

Crispy Fish

8 oz fish of your choice, sliced into 2" pieces
½ tsp kosher salt
1 cup all-purpose flour
2 eggs, beaten
1 cup unsalted, plain breadcrumbs

Tacos

6-10 (8") corn tortillas
2 tsp vegetable oil
¼ cup red onion, sliced thinly
1 red bell pepper, sliced thinly
1 avocado, sliced thinly
1 lime, wedges
1 tbsp cilantro, chopped
1 jalapeño, sliced thinly (optional)
2 tbsp sour cream (optional)

Directions: (Temperature: Fish at 400°F, tortillas at 350°F Time: Fish at 15-20 mins, tortillas at 2-3 mins)

1. Toss fish with salt. Dredge fish pieces in all-purpose flour and shake off excess. Dip fish into egg mixture, then breadcrumbs to cover thoroughly. Air fry at 400°F for 15-20 minutes until completely cooked through.
2. In a small sauté pan, heat vegetable oil on medium heat until slick and shiny. Add onion and red bell pepper with a pinch of kosher salt. Sauté 2-3 minutes until onion is translucent.
3. Preheat oven to 350°F. Place corn tortillas directly in an oven rack and let bake 5 minutes until hot.
4. Assemble tacos with fish, onion, red bell pepper, avocado and garnish with lime, cilantro, jalapeno and sour cream.



AIR FRYER RAVIOLIS

Ingredients:

- 1 jar marinara sauce, store bought
- 1 box cheese ravioli, store-bought or meat ravioli
- 2 cups Italian-style bread crumbs
- 1 cup buttermilk
- ¼ cup Parmesan cheese

Directions: (Temperature: 320°F Time: 50-60 minutes)

1. Dip each ravioli in buttermilk. Add about a tablespoon of olive oil to the breadcrumbs and mix in cheese, then roll each ravioli into the crumb mixture.
2. Place the breaded ravioli into the Air Fryer and cook for about 5 minutes at 320°F, or until crispy.
3. Serve warm with marinara sauce for dipping.



BUTTERMILK FRIED CHICKEN

Ingredients:

- 1 lb chicken thighs and drumsticks, bone in
- 2 tsp kosher salt
- 1 cup buttermilk
- 2 cups unsalted, plain breadcrumbs
- 1 tbsp unsalted Cajun seasoning

Directions: (Temperature: 400°F Time: 25 minutes)

1. Toss chicken with salt and place in medium bowl. Cover with buttermilk and mix to coat thoroughly. Let marinate in refrigerator 4 hours minimum. Combine breadcrumbs with Cajun seasoning and mix thoroughly.
2. Remove chicken from buttermilk and shake gently to drain excess. Dredge chicken in breadcrumbs until fully covered.
3. Place in the Air Fryer, 2-3 pieces at a time, in one layer. Air fry at 400°F for 25 minutes until the chicken is fully cooked and juices run clear.



CAULIFLOWER BUFFALO BITES

Ingredients:

Buffalo Sauce

- 1 tbsp unsalted butter
- 1/3 cup hot sauce
- 1 tsp honey
- 1 dash garlic powder

Cauliflower

- 4 cups cauliflower florets, sliced into 1/4 inch pieces
- 1 tbsp vegetable oil

Directions: (Temperature: 400°F Time: 15 minutes)

1. Toss cauliflower with oil. Place cauliflower florets into Air Fryer in 2 batches. Fry at 400°F for 15 minutes, shaking once or twice throughout the cycle.
2. Melt butter in a small saucepan over medium-low heat. Add hot sauce, honey, and garlic powder to the butter and whisk to combine.
3. Toss the cauliflower florets with the hot sauce mixture and drain any extra sauce. Serve immediately.





EASY CINNAMON ROLLS WITH CREAM CHEESE GLAZE

Ingredients:

Cinnamon Rolls

4 pieces store-bought biscuit dough
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: 400°F Time: 8 minutes)

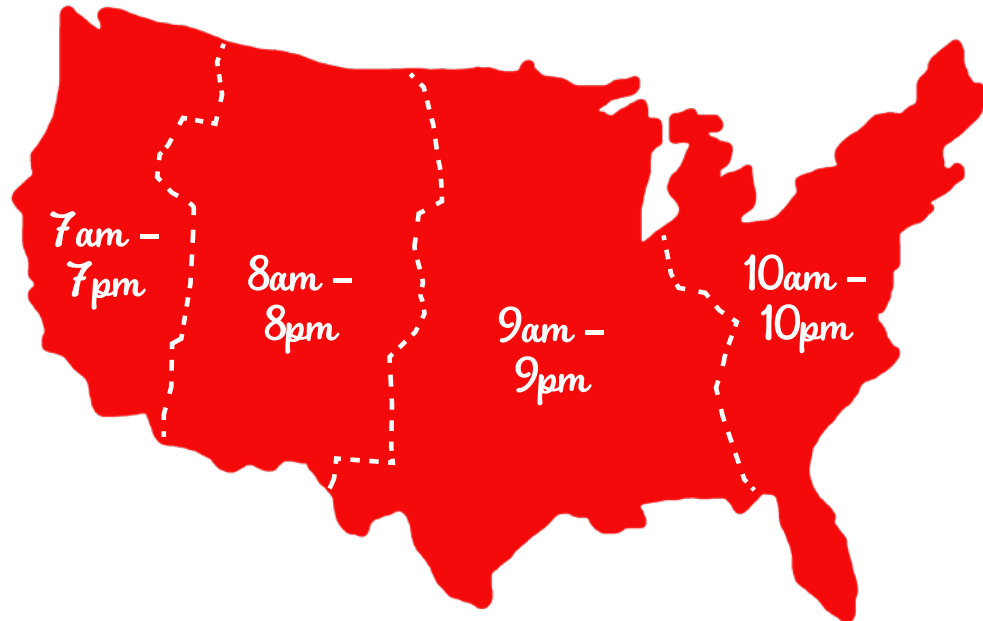
1. Roll the biscuit dough pieces out into long ovals with a rolling pin. Toss together the brown sugar and ground cinnamon. Dust both sides of the dough ovals with the cinnamon sugar mix.
2. Roll the ovals up into long cylinders. Slice the cylinders into 1" thick rolls. Place the rolls into the Air Fryer and cook in batches at 400°F for 8 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.



FEEL GOOD GUARANTEE™

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

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



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

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

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

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

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

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

REPAIRS

DANGER! Risk of electric shock! The Dash Deluxe Air Fryer 3 Quart 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

Model: DMAF355
 Voltage: 120V ~ 60Hz
 Power Rating: 1200W
 Stock#: DMAF355_20190711_v2



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