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 **TASTI-CRISP™
EXPRESS AIR FRYER**

Instruction Manual | Recipe Guide



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FAMILY**

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products as much as
our team does. 



TASTI-CRISP™ EXPRESS AIR FRYER



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IMPORTANT SAFEGUARDS

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.
- 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 touch hot surfaces. Use handles or knobs.
- To protect against electrical shock do not immerse cord or plugs or appliance in water or other liquid.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- 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 excluding cleaning, please contact StoreBound directly at 1-800-898-6970 Monday-Friday or by email at support@bydash.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 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.
- Unplug the appliance and allow to cool prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or personal injury.
- 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

IMPORTANT SAFEGUARDS

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 Air Fryer: paper, cardboard, plastic, or 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 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.
- 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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GARANTIES IMPORTANTES

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

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

- Lisez toutes les instructions.
- 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 touchez pas les surfaces chaudes à mains nues. Utilisez des poignées ou des boutons.
- 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 du lundi au vendredi ou par courrier électronique à support@bydash.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 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 super vision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- L'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.
- Débrancher l'appareil et laissez refroidir

GARANTIES IMPORTANTES

avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.

- 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: 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.

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

PARTS & FEATURES



Air Inlet

Timer Dial

Air Outlet
(Reverse Side)

Crisper Drawer

Crisper Drawer
Handle

PARTS & FEATURES



Crisper Drawer

Crisper Tray

Silicone Tabs

Note: Silicone Tabs are removable and can be reattached.

BEFORE USING THE AIR FRYER

BEFORE USING THE AIR FRYER

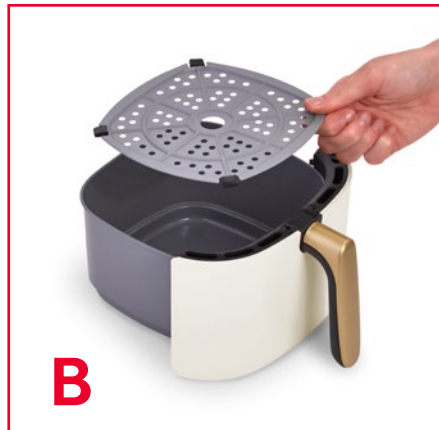
Remove all packaging materials.

Check that the Air Fryer has no visible damage and no parts are missing.

Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” for instructions.



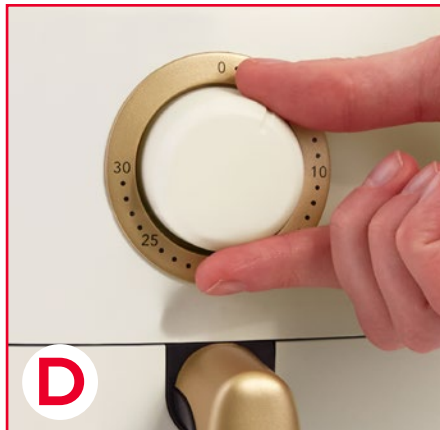
USING THE TASTI-CRISP™ AIR FRYER



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

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 THE TASTI-CRISP™ AIR FRYER



- 3 After adding food, slide the Crisper Drawer back inside the Air Fryer (**photo C**).
- 4 Set the Timer Dial to the desired time. The Air Fryer will automatically begin air frying and the Timer Dial will start counting down (**photo D**).

NOTE: The Tasti-Crisp™ Express Air Fryer has one set cooking temperature of 400°F.

- 5 For even results, some foods require shaking halfway through cooking. See the Cook Time Chart for recommendations. To do this, simply, remove the Crisper Drawer from the appliance while and shake it gently side to side. Then reinsert Crisper Drawer to continue cooking (**photo E**).
- 6 When the Air Fryer is done cooking, a chime will sound.

USING THE TASTI-CRISP™ AIR FRYER



- 7** Pull the Crisper Drawer out of the appliance and place it on a heat-resistant surface.

CAUTION: The Crisper Drawer and Crisper Tray will be hot. Only touch the Crisper Drawer by the Crisper Drawer Handle. Check if the food is done. If the food is not ready, slide the Crisper Drawer back into the appliance and set the Timer Dial for a few extra minutes.

- 8** When food is at desired level of crispness, empty the Crisper Drawer onto a serving dish. Or, for larger or greasy items, use a pair of tongs to remove from the Crisper Drawer. Avoid metal tongs as they may damage the ceramic nonstick coating. Instead, use silicone, nylon, or wood utensils. 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 (**photo F**).

TIPS & TRICKS

- Air frying smaller items or fewer items will require a shorter cooking time than larger items or more items.
- Shaking items halfway during the cooking time optimizes the end result and can help prevent food from cooking unevenly.
- 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 crisp fragile or filled items.

AIR FRYING HACKS

- Soak fresh potatoes in water for 30 minutes prior to frying. Drain and toss in a small amount of oil for a crispier 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.

COOK TIME CHART

INGREDIENT	TIME (MIN)
Thin frozen fries	16-20
Thick frozen fries	17-20
Drumsticks	18-20
Meatballs - 1"	6-10
Chicken wings	13-18
Bacon - regular	10
Onion rings	12-15

CLEANING & MAINTENANCE

- Remove the plug from the wall socket and let the appliance cool down completely prior to cleaning. Removing the Crisper Drawer allows the Air Fryer to cool down quicker.
- Thoroughly clean the appliance after every use.
- Do not clean the Crisper Tray, Crisper Drawer, or the inside of the appliance with metal or abrasive cleaning materials as they will damage the ceramic nonstick coating.
- The Ceramic Tasti-Crisp™ Express Air Fryer is NOT dishwasher safe; handwash only.
- The Crisper Tray and Crisper Drawer can be cleaned with hot water, dish soap, and a non-abrasive sponge.
- Wipe the outside of the appliance with a moist, soft cloth.
- Ensure the appliance has cooled down completely before cleaning the heating element, then clean with a soft cleaning brush to remove any food residue.
- Ensure that the appliance is unplugged and all parts are clean and dry before storing.



If excess food is stuck on the Crisper Drawer or Crisper Tray, remove them from the Air Fryer and fill the Crisper Drawer with hot water and dish soap. Allow the Tray to soak in the Drawer for about 10 minutes to release any food that has become stuck.



TROUBLESHOOTING

While Dash products are durable, you may encounter one or more of the problems listed below. If the issue is either not solved by the solutions recommended below or not included on this page, please contact our Customer Support Team at **1-800-898-6970** or **support@bydash.com**.

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. The food will also cook more evenly.
	The time was set too low.	Increase the time to cook.
The food is not done after the recommended time. 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 (fries, onion rings, etc.) need to be shaken halfway through the preparation time (see Cook Time Chart, page 15).
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.



White smoke is coming out of the appliance.

The food may have too much grease on it.

The Crisper Drawer still contains residue from previous use.

Food is touching the heating element

When cooking greasier 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.

White smoke is caused by grease heating in the Crisper Drawer. Make sure it is cleaned properly after each use.

Remove some food from the Air Fryer

Fresh fries are fried unevenly in the Air Fryer.

The crispiness of the fries depends on the amount of oil and water in the fries

Items that lie on top of or across each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time (see Cook Time Chart, page 15).

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

Be sure to dry the potato sticks properly before you add the oil.

Cut the potato sticks smaller for a crispier result.

Add slightly more oil for a crispier result.



RECIPE GUIDE



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BUFFALO CAULIFLOWER

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

Ingredients:

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

Directions:

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





FRENCH FRIES

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

Ingredients:

½ large russet potato, washed and dried

½ tablespoon vegetable oil

Pinch of salt

Directions:

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



PIZZA POPPERS

Prep Time: 5 minutes • **Cook Time:** 6-8 minutes • **Serves:** 2-4

Ingredients:

16-ounce can of refrigerated biscuit dough
(8 biscuits)

¾ cup of mozzarella cheese, cubed

20-30 thinly sliced pepperoni
rounds, diced

1 tablespoon butter

1 teaspoon Italian seasoning

Directions:

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





ONION RINGS

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

Ingredients:

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

1 cup all-purpose flour

2 large eggs, beaten

1 cup panko breadcrumbs

1½ tablespoons vegetable oil

½ teaspoon sea or kosher salt

Directions:

1. Mix breadcrumbs with oil and salt, ensuring the crumbs are heavily coated in oil. Dredge onion rings in flour.
2. Dip the rings into beaten eggs and then into breadcrumb mixture. Manually press and squeeze the crumbs onto the onion rings to get them to stick.
3. Place rings into the basket in two layers, two on the bottom and two on top, depending on ring size. Cook for eight to ten minutes.
4. Remove and serve with preferred dipping sauce. Enjoy, and don't forget to circle back for more!



CHICKEN QUESADILLAS WITH JALAPENO JUMPING SAUCE

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

Ingredients:

4 burrito-sized tortillas

1 pound cooked chicken breast (easiest with rotisserie or pulled chicken)

4 slices American cheese

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

For Quesadilla Sauce:

⅓ cup mayonnaise

2 teaspoons pickled jalapeños, finely minced

2 teaspoons jalapeño juice

½ teaspoon ground cumin

½ teaspoon paprika

½ teaspoon sugar

¼ teaspoon salt

¼ teaspoon garlic powder

⅛ teaspoon cayenne pepper

Directions:

1. Prepare Quesadilla Sauce by combining all ingredients in small bowl.
2. To assemble quesadillas, start by tearing American cheese slices in half. For each tortilla, place one section of American cheese on opposing sides of the circle (it's ok if the cheese doesn't cover the whole tortilla), then add about ½ cup of shredded cheese on top of the American cheese.

3. On each tortilla, add ½ cup cooked chicken on top of the cheese. Brush about a tablespoon of Quesadilla sauce onto the other half of the tortilla. Fold the tortilla in half, then slice it in half.
4. Grease Fryer Basket with a small amount of melted butter or vegetable oil. Place quesadilla triangles Air Fryer (two at a time if they fit). Cook for two minutes, flip, then cook for another two minutes. Continue to flip every two minutes until desired doneness; cheese should be melted and tortilla should be toasty.
5. Repeat with remaining quesadilla halves and serve.
6. Make sure you have plenty of sour cream, salsa, and guac on hand just in *queso*!





CRAB CAKES WITH SPICY LEMON DIPPING SAUCE

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

Ingredients:

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

Directions:

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

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







SRIRACHA CHICKEN WINGS

Prep Time: 5-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 1

Ingredients:

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

Directions:

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



CINNAMON TOAST DONUTS

Prep Time: 5 minutes • Cook Time: 6-7 minutes • Serves: 8

Ingredients:

16-ounce can of refrigerated
biscuit dough (8 biscuits)

3 tablespoons butter, melted

1/3 cup sugar

1/2 teaspoon cinnamon

4 tablespoons dark brown sugar

1/2 teaspoon sea or kosher salt

Directions:

1. Combine sugar, cinnamon, brown sugar, and salt in a bowl and set aside.
2. Remove the dough from the can (do not flatten) and use a 1-inch ring cutter to cut a hole in the center of each biscuit.
3. Place three pieces of dough in the basket, cooking in batches, each for five minutes.
4. As each batch is done, remove from Air Fryer and use a pastry brush to baste each with butter, covering all surface area. Then, coat each buttered donut in the sugar mix. Shake off excess sugar and repeat for each batch.
5. Serve warm and donut be afraid to ask for seconds!



CLASSIC CINNAMON ROLLS WITH CREAM CHEESE ICING

Prep Time: 5-7 minutes • Cook Time: 10-12 minutes • Serves: 4-6 rolls

Ingredients:

Refrigerated biscuit dough, 4-6 biscuits (can be store-bought)

3 tablespoons brown sugar

1 teaspoon ground cinnamon

¼ cup cream cheese

2 tablespoons warm milk

¼ cup powdered sugar

Directions:

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



BAJA FISH TACOS

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

Ingredients:

1 pound fish of choice, sliced into long strips, about 1 inch wide
2 cups panko breadcrumbs
1 cup all-purpose flour
4 tablespoons vegetable oil
1½ teaspoons ground cumin
1½ teaspoons sea or kosher salt
Freshly-ground black pepper to taste
3 large eggs, beaten

6-8 (8") corn tortillas
¼ cup red onion, sliced thin
1 red bell pepper, sliced thin
1 avocado, sliced thin
1 lime, cut into wedges
2 tablespoons cilantro, chopped
1 jalapeño, sliced thin (optional)
Sour cream (optional)

Directions:

1. Combine breadcrumbs and oil. Use hands to ensure breadcrumbs are properly coated. Mix in salt, cumin, and black pepper.
2. Season fish with salt and pepper then dredge in flour and shake off excess. Dip fish into beaten eggs and then into breadcrumb mixture. Press crumbs onto fish to ensure they stick.
3. Lay fish in Air Fryer in one layer and for six to eight minutes, depending on the thickness of the fish. Cook in batches.

4. In a small sauté pan, sauté onions and peppers with oil on medium heat for two to three minutes, until the onions are translucent.
5. Prepare tortillas by baking on oven rack for five minutes while fish finishes cooking.
6. Assemble tacos by placing fish and onions and peppers on tortilla.
7. Serve by garnishing with desired amounts of cilantro, lime, avocado, jalapeno, and sour cream. Fold it over and enjoy this fresh and delicious fish dish!

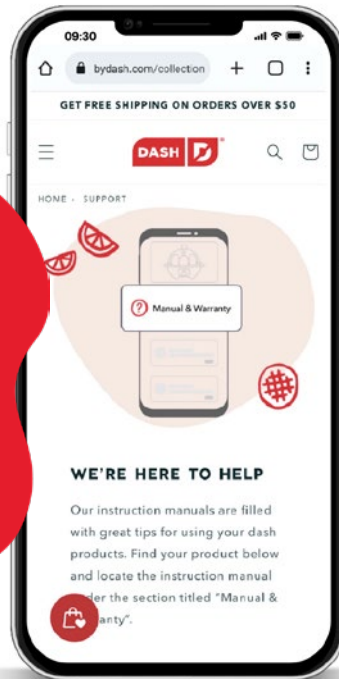


CUSTOMER SUPPORT



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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 support@bydash.com 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. StoreBound will not ship 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.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

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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 Dash Tasti-Crisp Express 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

Power Rating 1000W

Stock#: DCAF12C_20231212_v5



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



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