



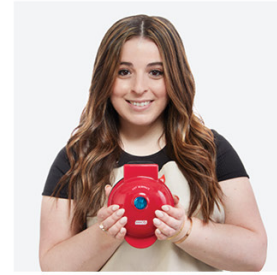
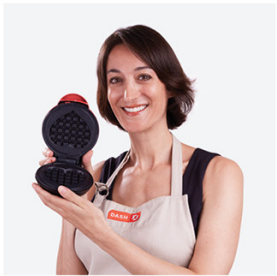
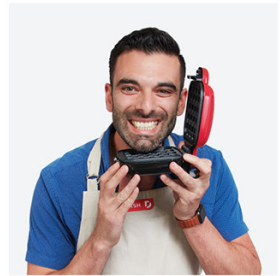
*recipes
inside!*

#DCAF220

TASTI-CRISP™ EXPRESS DIGITAL AIR FRYER



Instruction Manual | Recipe Guide



TASTI-CRISP™ EXPRESS DIGITAL 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 the following:

- 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. Only use the handle.
- To protect against electrical shock, do not immerse cord, plugs or appliance in water or other liquid.
- Do not use appliance for other than its intended use. For household use only.
- Do not operate this appliance with a damaged cord or plug, or 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 from 9AM-9PM EST 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.
- 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.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage and when not in use. Allow to cool before putting on or taking off parts.
- 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 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 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.
 - 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.
 - Save these instructions.
- ### IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

Lors de l'utilisation d'appareils électriques, il convient de toujours respecter les mesures de sécurité de base, notamment les suivantes :

- 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.
- 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 9h à 21h HNE 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 supervision 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.
- 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: 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.
- Conservez ces instructions.

MESURES DE SÉCURITÉ IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

PARTS & FEATURES



PARTS & FEATURES



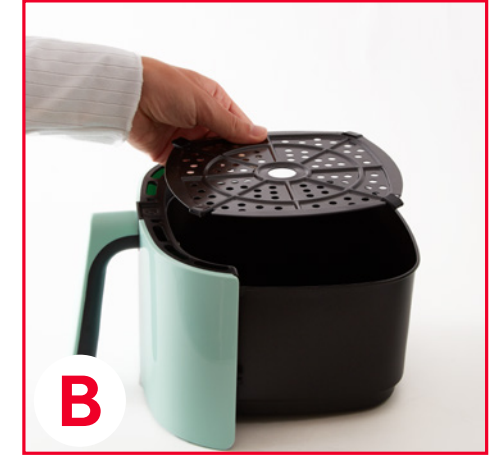
USING YOUR AIR FRYER

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 its accessories. See Cleaning & Maintenance, page 18, for instructions.



USING YOUR AIR FRYER



- 1 Place the appliance on a stable, dry, heat-resistant surface.
- 2 Remove the Crisper Drawer from the Air Fryer (**photo A**), and insert the Crisper Tray in 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 on the Crisper Tray in the Crisper Drawer (photo C). Then slide the Crisper Drawer back inside the Air Fryer (photo D).
- 4 Plug in the Air Fryer. The Air Fryer will beep and all the lights will flash, indicating that the Air Fryer is on standby.

QUICKSTART MODE

Quickstart mode is an easy way to air fry at a preset of 400°F for 20 minutes.

To use Quickstart mode, press Start to move the Air Fryer off of standby. Press Start again to begin cooking.

USING YOUR AIR FRYER



- 5 To manually choose settings, press the Start button to begin (E). You will notice the lights stop flashing and become solid.
- 6 Set the Temperature from 200-400°F by pressing Temp and then using the up and down Temperature buttons (F).
- 7 Set the Timer from 0-60 minutes by pressing Time and then using the up and down Timer buttons (G).
- 8 Shaking items halfway through the cooking time optimizes the end result and can help prevent unevenly fried foods. To set a reminder to shake your food 60% of the way through its cooking time, press the Shake button. The Shake button light will blink to show it has been selected and will remain on during cooking (H).
- 9 Press Start again to begin air frying (E).



- 10** If you have selected the Shake reminder, a timer will sound 60% of the way through your selected cook time. Remove the Crisper Drawer using the Crisper Drawer Handle and gently toss or rotate the food to redistribute (**photo I**). The timer will continue when the Crisper Drawer is reinserted. **NOTE:** Reinsert the Crisper Drawer within 1-2 minutes in order to maintain the temperature of the Air Fryer.
- 11** When the Air Fryer is done cooking, a chime will sound.
- 12** 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.
- 13** 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 J**). 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.
- 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.

PROGRAMMING A CUSTOM SETTING




- To program the Custom setting on the Air Fryer, first choose your time and temperature. Then, press and hold the Custom button for 3 seconds. When you hear a beep, that means your settings were saved.
- To cook using the Custom setting, simply press the Custom button, then press Start. The Air Fryer will begin cooking right away.
- To change the Custom setting, set the time and temperature you wish, and then press and hold the Custom button to override.

USING THE KEEP WARM FUNCTION

- The Keep Warm function will maintain a temperature of 170°F for 15 minutes to keep food hot after cooking or to warm up foods like tortilla chips or pastries.
- To use the Keep Warm function after your cooking cycle, press the Keep Warm button after selecting your time and temperature, then press start.
- To use the Keep Warm function on its own, simply add food to the Crisper Drawer, press and hold the Keep Warm button for 4 seconds, then press start.


TEMPERATURE & TIME CHARTS

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 CHARTS

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.



- 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.

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 Charts, pages 16-17).
Food is fried unevenly in the Air Fryer.	Foods that lie on top of each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time.	Use the Shake button to set a reminder to shake food halfway through cooking.
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.	Foods that lie on top of each other (fries, onion rings, etc.) need to be shaken halfway through the preparation time.	Use the Shake button to set a reminder to shake food halfway through cooking.
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 30!*

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, set the Shake reminder and 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:

½ large Russet potato, washed and dried
½ tbsp grapeseed or vegetable oil
Pinch of salt

Directions:

Temperature: 320°F Cook Time: 15 minutes

1. 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 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, set the Shake reminder and 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 large eggs, beaten
1 tbsp butter	¼ tsp smoked paprika	1 cup all-purpose flour
3 tsp all-purpose flour	½ tsp granulated garlic	3 cups panko breadcrumbs
1⅓ cups heavy cream	¼ black pepper, ground	4 tbsp grapeseed or vegetable oil
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 8 balls in the Crisper Drawer, 7 in a circle and one in the middle. Air fry for 12 minutes. Air fry in batches.



ONION RINGS

Ingredients:

1 cup panko breadcrumbs

1½ tbsp grapeseed or vegetable oil

½ tsp sea or kosher salt

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

1 cup all-purpose flour

2 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 in two layers, about 2 on the bottom and 2 on top, depending on ring size, and fry for 10 minutes. For best results, set the Shake reminder and rotate onion rings halfway through cooking.
4. Serve with sauces and condiments, if desired.





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. Air fry chicken in batches.



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 3 crab cakes into the Crisper Drawer and top each one with panko. Air fry for 8 minutes. Repeat with remaining crab cakes. Serve with lemon wedges.



SRIRACHA CHICKEN WINGS

Ingredients:

- 5 chicken wing pieces, mixture of flats and drumettes
- ½ tbsp grapeseed or vegetable oil
- ½ tsp sea or kosher salt
- ⅛ cup sriracha
- ½ tbsp soy sauce
- 1 tbsp unsalted butter
- ¾ tbsp honey
- 1 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 DONUT

Ingredients:

- 1 can of biscuit dough
- 1/3 cup granulated sugar
- 1/2 tsp cinnamon
- 4 tbsp dark brown sugar
- 1/2 tsp sea or kosher salt
- 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 3 pieces of dough in the Crisper Drawer at a time, and air fry for 5 minutes.
4. As each round of donuts comes out, 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 in batches for 10 minutes each 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:

1 lb fish of your choice, sliced into long strips, about 1 inch wide
2 cups panko breadcrumbs
4 tbsp grapeseed or vegetable oil
1½ tsp ground cumin
1½ tsp sea or kosher salt
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

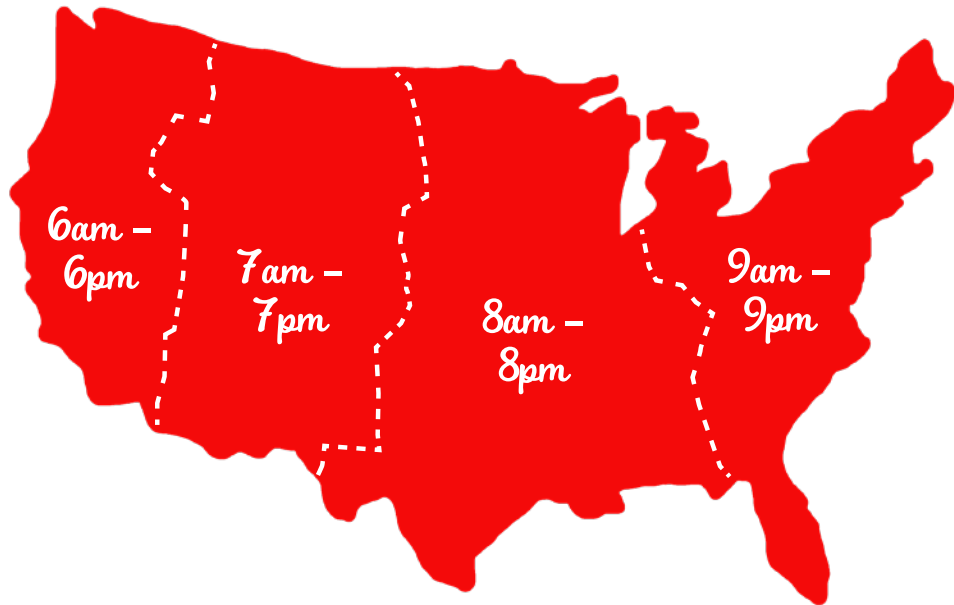
1. Mix the panko with oil. Rub by hand to coat the oil onto the panko. Add the salt, cumin and black pepper and mix into the panko. Preheat the Air Fryer to 400°F.
2. Season the fish with salt and pepper, dredge in the flour and shake off excess. Dip the fish into the egg and then into the seasoned panko. 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. Air fry in batches.
5. Place the tortillas on the oven rack and bake for 5 minutes while the fish is cooking. Assemble tacos with fish and accompaniments.



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REPAIRS

DANGER! Risk of electric shock! The Tasti-Crisp™ Express Digital 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 1000W
 Stock#: DCAF220_20221215_V7



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



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