



# DVAF700

# CLEAR VIEW DIGITAL AIR FRYER

Instruction Manual | Recipe Guide



# CLEAR VIEW DIGITAL AIR FRYER



**WELCOME TO THE FOODIE FAMILY**

We hope you *love* our products as much as our team does.




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

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not touch the cooking basket during or after cooking, as it gets very hot. Only hold the basket by the handle.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Air Fryer is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to 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.
- To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- To avoid burns, use extreme caution when removing accessories or disposing of hot grease.
- Do not store any materials other than manufacturer's recommended accessories in this appliance.
- Do not place any of the following materials in the Air Fryer: paper, cardboard, plastic, or similar products.
- Do not cover any part of the Air Fryer with metal foil. This will cause overheating of the oven.
- Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer as they may involve a risk of fire or electric shock.
- Do not allow the appliance to be covered by or touch flammable materials such as curtains, draperies, or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not attempt to dislodge food when the appliance is plugged in. Unplug and allow the appliance to cool down completely before proceeding.
- Use recommended temperature settings for all cooking, baking, roasting and air frying.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 Monday - Friday or by email at support@bydash.com.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to

modify the plug in any way.

- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

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

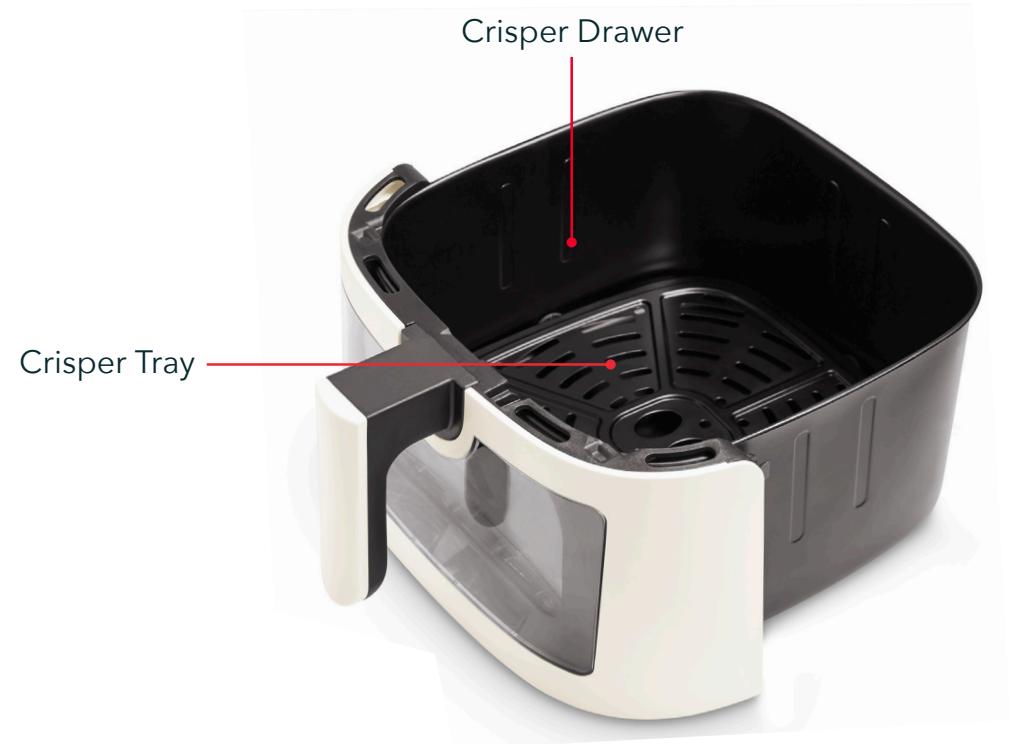
## GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

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

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Ne touchez pas les surfaces chaudes à mains nues. Utilisez des poignées ou des boutons.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. La friteuse à aire n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Débrancher l'appareil et laissez refroidir avant 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.
- Pour le débrancher, mettez l'appareil sur « OFF » (Arrêt), puis débranchez la fiche de la prise murale.
- Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires ou que vous vous débarrassez de la graisse chaude.
- Ne stockez pas de matériaux autres que les accessoires recommandés par le fabricant dans cet appareil.
- Ne placez aucun des matériaux suivants dans le four à friteuse: papier, carton, plastique et produits similaires.
- Ne recouvrez aucune partie du four avec une feuille métallique. Cela provoquerait une surchauffe du four.
- Les aliments surdimensionnés, les emballages en feuille de métal et les ustensiles ne doivent pas être introduits dans le four, car ils peuvent entraîner un

- risque d'incendie ou de choc électrique.
- Ne laissez pas l'appareil en contact avec des matériaux inflammables, tels que des rideaux, des rideaux ou des murs, pendant qu'il est en marche. Ne rangez aucun objet sur le dessus de l'appareil lorsqu'il est en marche. Ne pas utiliser sous des armoires murales.
- Ne nettoyez pas avec des tampons à récurer métalliques. Des pièces peuvent se détacher du tampon et toucher les pièces électriques, créant un risque de choc électrique.
- N'essayez pas de déloger les aliments lorsque l'appareil est branché. Débranchez l'appareil et laissez-le refroidir complètement avant de continuer.
- Utilisez les réglages de température recommandés pour toutes les étapes de cuisson, cuisson au four, de rôtissage et de friture à l'air.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défaillant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à [support@bydash.com](mailto:support@bydash.com).
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.

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





## BEFORE FIRST USE

### BEFORE USING THE AIR FRYER

Remove all packaging materials.

Check that the Air Fryer has no visible damage or any 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 CLEAR VIEW AIR FRYER



- 1 Place the appliance on a stable, flat, heat-resistant surface (**photo A**).
- 2 Remove the Crisper Drawer from the Air Fryer and insert the Crisper Tray. Carefully place food in the Crisper Drawer on the Crisper Tray (**photo B**).

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

## USING THE CLEAR VIEW AIR FRYER



- 3 After adding food (**photo C**), slide the Crisper Drawer back inside the Air Fryer (**photo D**).
- 4 To begin cooking, plug the Air Fryer in. Once plugged in, the Air Fryer will chime and the Digital Display will begin flashing indicating that the Air Fryer is on and in standby mode.

## USING THE CLEAR VIEW AIR FRYER



- 5 There are two ways to start cooking. To choose your temperature manually, press the Temperature Button on the Digital Display (**photo E**). Then use the Plus and Minus Buttons to find the preferred temperature up to 400°F (**photo F**).
- 6 To adjust the cooking time, start by pressing the Time Button on the Digital Display (**photo E**). Then use the Plus and Minus Buttons to pick a preferred time between zero and 60 minutes (**photo F**). Once the time and temperature are set, begin air frying by pressing Start (**photo G**).
- 7 The other way to begin cooking is with a Preset. To start cooking with a Preset, press the Preset Menu button to cycle through the available options to choose from (**photo H**). Then press the Start button (**photo G**).



**8** For crispiest results, the Shake Reminder function will automatically activate while cooking with certain Presets. This will set a reminder to remove the Crisper Drawer halfway through the cooking cycle and shake it gently side to side **(photo H)**.

**9** When the Air Fryer is done cooking, a chime will sound. 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. If food is not done, slide the Crisper Drawer back into the appliance and set the Timer Dial for a 3-5 extra minutes.

Empty the Crisper Drawer into a serving dish. To remove large or greasy items, lift them out of the Crisper Drawer with a pair of tongs. Excess oil will collect at the bottom of the Crisper Drawer. Allow the appliance to cool before disposing of any excess oil **(photo I)**.

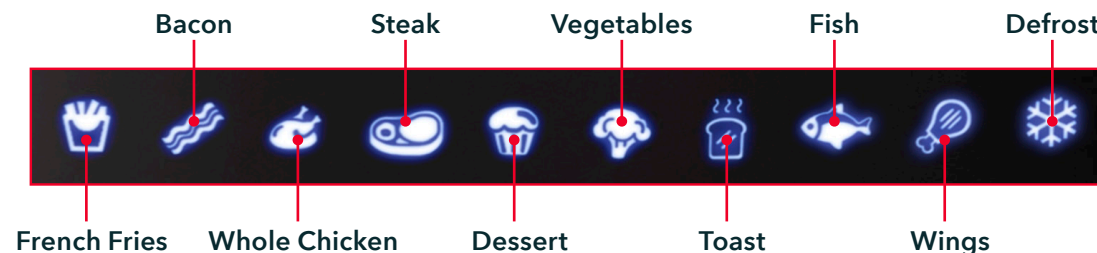
## USING PRESETS

There are 11 Preset Cooking Modes on the Air Fryer that can be programmed to cook food at preferred time and temperatures. To flip through and select a Preset, tap the Preset Menu button. Each Preset will illuminate and display the default cooking time and temperature. To begin cooking with the desired Preset, press the Start button.

Keep Warm is a preset which allows food to be kept warm for up to 60 minutes after the end of a cooking cycle. After activating it, the Air Fryer will automatically default to a temperature of 130°F for 15 minutes.

The Preheat Preset runs for 3 minutes at a default temperature of 400°F. Once the preheating cycle is complete, a sound will chime. The control panel will then light up fully, and the 'Ready' indicator will illuminate to show the cooking cycle is ready.

To manually adjust the cooking time and temperature of a Preset, select the Temperature/Time button. Once selected, use the Plus and Minus Buttons to adjust the temperature and time. Once finished, press the Start button to begin the cooking cycle.





# TIPS & TRICKS

## AIR FRYING HACKS

Soak fresh potatoes in water for 30 minutes prior to frying, 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 frozen chicken nuggets and mozzarella sticks usually prepared in an oven can also be cooked in the Air Fryer.

Air frying smaller items or fewer items will require a shorter cooking time than larger items or more items.

For crispiest results, the Shake Reminder function will automatically activate while cooking with certain Presets. This will set a reminder to remove the Crisper Drawer halfway through the cooking cycle and shake it gently side to side.

The Shake Reminder is automatically activated halfway through the cooking cycle when using the French Fries, Chicken, Steak, Vegetables, Fish, and Wings Presets.

Avoid preparing extremely greasy items such as sausage in the Air Fryer.



Use a baking pan in the Crisper Drawer to bake a cake, quiche, or to fry fragile or filled items.

The Delayed Start function allows for a cooking cycle to start at a later time. The time and temperature can be customized for total convenience.




# 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. When air frying a new item, always make sure food is cooked properly before consumption. According to the USDA, the safe internal temperature is 165°F for poultry and 160°F for beef. If food is not cooked properly using these 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

# TEMPERATURE & TIME CHARTS

Onion rings	400°F	12-15
Frozen fish sticks	390°F	10
Mozzarella sticks	350°F	10
Spring rolls	390°F	10-15
Brussels sprouts (trimmed, halved if large sizes)	375°F	20
Frozen sweet potato fries	360°F	10-12
Fresh sweet potato fries	400°F	10
Mixed veggies (red bell pepper, summer squash, zucchini, mushrooms, onion) 	375°F	15-20



The Air Fryer can also be used to reheat foods. To reheat food, set the temperature to 300°F for up to 10 minutes.

## CLEANING & MAINTENANCE

Prior to cleaning, remove the plug from the wall socket and let the appliance cool down completely. Removing the Crisper Drawer allows the Air Fryer to cool down quicker.

After cooking, allow the Air Fryer and all components to cool completely before moving, cleaning, or storing.

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 will damage the coating.

To clean the outside of the appliance, wipe with a moist, soft cloth.

To clean the Crisper Tray and Crisper Drawer, use a non-abrasive sponge with hot water and dish soap.

To remove residue from the heating element inside the Air Fryer, use a soft brush or towel. Only attempt to clean the heating element after the Air Fryer has cooled completely.

Make sure that the appliance is unplugged and all parts are clean and dry before storing.



If food is still stuck on the Crisper Tray or Drawer after initial cleaning, fill the Drawer with hot water and let the Tray and Drawer soak for up to 10 minutes then wash by hand.



# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>The Air Fryer does not turn on.</b>	The appliance is not plugged in.	Plug the Air Fryer into a grounded wall socket.
<b>The food is not done after the recommended time.</b>	Too much food has been added to the Crisper Drawer.  The temperature was set too low.	Use less food and cook in batches if necessary; food will also cook more evenly.  Adjust the temperature to the required temperature setting (see "Settings" chart, page 18-19).
<b>Food is fried unevenly in the Air Fryer.</b>	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.
<b>Snacks are not crispy when they come out of the Air Fryer.</b>	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.
<b>I cannot slide the Crisper Drawer into the appliance properly.</b>	There is too much food in the Crisper Drawer.	Do not overfill the Crisper Drawer.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
<b>White smoke is coming out of the appliance.</b>	The food may have too much oil or grease.  The Crisper Drawer still contains residue from previous use.	When frying 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 to clean the Crisper Drawer properly after each use.
<b>Fresh fries are fried unevenly in the Air Fryer.</b>	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. Set the Shake Reminder.
<b>Fresh fries are not crispy when they come out of the Air Fryer.</b>	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure to dry the raw fries properly before adding the oil.  Slice the potato into smaller pieces for a crispier result.  Add slightly more oil for a crispier result.



# RECIPE GUIDE



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# SRIRACHA CHICKEN WINGS

*Prep Time:* 10-12 minutes • *Cook Time:* 25-30 minutes • *Serves:* 2-3

## Ingredients:

1½ pounds chicken wing pieces, mixture of flats and drumettes	1 tablespoon soy sauce
2 tablespoons vegetable oil	2 tablespoons unsalted butter
½ teaspoon sea or kosher salt	2 tablespoons honey
¼ cup sriracha hot sauce	2-3 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 the Crisper Basket and set the timer for 25 minutes.
3. Cook for five minutes, then add remaining wings to Crisper Basket as a single layer. Then, cook for 20-25 more minutes. Shake 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 cook 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 in a mixing bowl.
6. Serve immediately and garnish with sliced scallions. Dip in ranch dressing to cool down when things get too spicy!



# MONKEY BREAD

*Prep Time:* 3-5 minutes • *Cook Time:* 18-20 minutes • *Serves:* 6-8

## Ingredients:

2 cans pre-made biscuit dough	1 teaspoon cinnamon
½ cup sugar	6 tablespoons melted butter
½ cup brown sugar	

## Directions:

1. Unwrap the biscuit dough and cut each biscuit into quarters. Roll each piece into a ball. Place balls in a large bowl and set aside.
2. In a separate bowl, mix the melted butter and brown sugar together. Set aside.
3. Mix the white sugar and cinnamon together in a separate bowl. Pour over dough and stir to combine.
4. Grease the Crisper Basket with a light coating of cooking oil. Carefully place the coated dough into Crisper Basket.
5. Once the dough is placed in the Air Fryer, carefully pour the melted butter and brown sugar mixture on top.
6. Cook at 320° F for 18-20 minutes. Remove from the Air Fryer and let it rest for about 5 minutes.
7. Carefully turn the monkey bread upside down onto a plate. Don't monkey around! Serve hot for tastiest results.



# LOADED NACHOS

**Prep Time:** 10-15 minutes • **Cook Time:** 12-15 minutes • **Serves:** 3-4

## Ingredients:

1 tablespoon canola oil	1 tablespoon sharp cheddar, shredded
1 pound ground beef	2 tablespoons Monterey jack cheese, shredded
2 teaspoons kosher salt	2 scallions, sliced thinly
¼ teaspoon granulated garlic	½ avocado, sliced (optional)
¼ teaspoon onion powder	2 tablespoons sour cream or Greek yogurt (optional)
¼ teaspoon smoked sweet paprika	1 tablespoon cilantro (optional)
¼ teaspoon ground cumin	1 lime, wedges (optional)
¼ teaspoon white sugar	5 8" corn tortillas, quartered
1 dash red pepper flakes (optional)	
¼ cup fresh salsa	
1 15-ounce can black beans, rinsed and drained	

## Directions:

1. Heat canola oil in large sauté pan over medium heat. Add ground beef, salt, garlic, onion powder, paprika, cumin, sugar, and red pepper flakes and mix to combine, breaking up ground beef into crumbles. Add salsa and black beans. Continue cooking and stirring until beef is almost completely cooked through, about 5-8 minutes.
2. Layer tortillas in one even layer in the Crisper Basket, overlapping each piece by half. Make sure to layer enough tortilla pieces to also cover the center of the Crisper Basket. Cook at 400°F for 8-10 minutes and set the Shake Reminder. After shaking, ensure that the tortillas have been rearranged into an even layer.
3. Add roughly 1½ cups ground beef mixture to the center of tortillas, ensuring the outer half of the tortillas are still exposed. Sprinkle cheddar and Monterey jack cheese on top of the beef mixture. Cook at 350°F for 5-8 minutes or until cheese is melted and beef is completely cooked through. Remove nachos from Air Fryer and place on serving plate.
4. Top with scallions, avocado, sour cream, cilantro, and lime and dig into this savory party favorite!



# MEXICAN STREET CORN

**Prep Time:** 5-10 minutes • **Cook Time:** 20-22 minutes • **Serves:** 2-4

## Ingredients:

4 ears of corn, husked	¼ cup mayonnaise
1 tablespoon canola oil	2 tablespoons sour cream
2 teaspoons kosher salt	¼ cup Cotija cheese, grated
1 teaspoon ancho chile powder	2 tablespoons cilantro, chopped
½ teaspoon red chili flake (optional)	1 lime, wedges
½ teaspoon granulated garlic	Salt & fresh ground black pepper to taste

## Directions:

1. In a large bowl, toss corn with canola oil. Sprinkle salt, ancho chili, red chili flakes, and garlic evenly on top of corn. Spread out in one layer inside the Crisper Basket.
2. Cook at 400°F for 20 minutes, flipping ears halfway through cooking. In a bowl, mix mayonnaise, sour cream, Cotija cheese, and cilantro together.
3. Carefully remove corn from Air Fryer and immediately coat corn with mayonnaise mixture.
4. Garnish with lime wedges. Season with salt and fresh ground black pepper.
5. Serve and enjoy this fiesta of flavor!



# STEAK FRIES

**Prep Time:** 5-7 minutes • **Cook Time:** 30-35 minutes • **Serves:** 3-4

## Ingredients:

4-5 Yukon potatoes, cut into ½" thick wedges	¼ teaspoon sweet smoked paprika
1 tablespoon canola oil	¼ teaspoon ground cumin (optional)
3 teaspoons kosher salt	¼ teaspoon ground black pepper
¼ teaspoon granulated garlic	

## Directions:

1. In a large bowl, toss potato wedges with oil, salt, garlic, paprika, cumin, and pepper. Mix to combine thoroughly.
2. Spread wedges in one layer in the Crisper Basket and cook at 400°F for 30-35 minutes. Set Shake Reminder and shake halfway through cooking.
3. Remove from Air Fryer and let cool for 2-3 minutes. Season with salt and fresh ground black pepper to taste.
4. Serve and savor this steakhouse favorite made right at home!



# BUFFALO CAULIFLOWER

**Prep Time:** 5-10 minutes • **Cook Time:** 15-20 minutes • **Serves:** 2-4

## Ingredients:

3-4 cups cauliflower florets, cut small	1 tablespoon unsalted butter
½ tablespoon cornstarch	¼ cup hot sauce
1 tablespoon vegetable oil	½ tablespoon honey
Pinch of salt	½ clove garlic, minced

## Directions:

1. In a large bowl, toss cauliflower florets in vegetable oil, then toss with cornstarch.
2. Place in Crisper Basket and cook at 370° for 15-20 minutes. Shake halfway through.
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 Air Fryer and sauce from heat.
5. Toss florets in sauce mixture.
6. Serve with blue cheese dressing + carrot & celery sticks and enjoy this veggie take on a game day classic!



# JUICY ROAST CHICKEN

**Prep Time:** 5-10 minutes • **Cook Time:** 50-60 minutes • **Serves:** 6-8

## Ingredients:

5-pound whole chicken, giblets removed	1 teaspoon garlic powder
2 tablespoons avocado oil, or preferred cooking oil	1 teaspoon smoked paprika
1 tablespoon kosher Salt	½ teaspoon dried basil
1 teaspoon freshly ground black pepper	½ teaspoon dried oregano
	½ teaspoon dried thyme

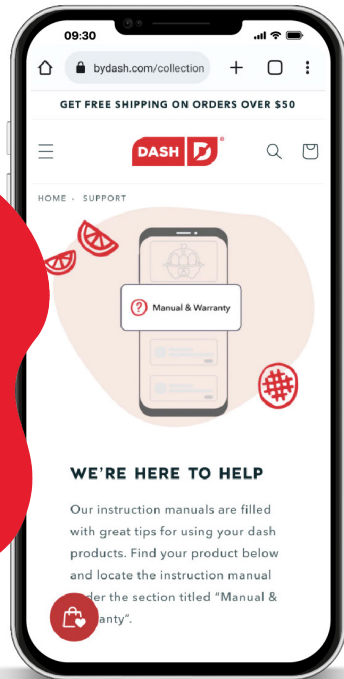
## Directions:

1. Pat the chicken dry with paper towels. In a small bowl, combine all seasonings with the oil to make a paste. Use a basting brush to spread half of the seasoning over the breast side of the chicken. Pick the chicken up by its legs and place it breast-side down in the Crisper Basket. For best results, especially with a larger a larger chicken, remove the Crisper Tray from the Basket–this allows the breast meat to marinate as it cooks. Use the basting brush to coat the rest of the chicken with the rub.
2. Cook at 360°F for 45-50 minutes. Flip the chicken breast side up and cook for an additional 10 minutes. (Cook time will vary depending on the size of the chicken).
3. Use a thermometer to check the internal temperature of the chicken breast–to be cooked for safe consumption, it should reach a temperature of 165°F. If not at proper temperature, continue to cook until the 165°F is reached. Remove from the Crisper Basket and place on a cutting board and let rest for 5-10 minutes before carving.
4. Slice and serve–great for weekly protein prep, making nachos, or a big meal for the whole family!



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at [bydash.com/feelgood](https://bydash.com/feelgood) to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

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



### 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](mailto: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](mailto: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.

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.

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

### REPAIRS

**DANGER!** Risk of electric shock! The Dash Clear View 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

Wattage: 1500W  
Voltage: 120V  
Stock#: DVA700\_20240328\_V8



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





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