

DASH DFAF455GBBK01

DASH Deluxe 6-Quart Electric Air Fryer Instruction Manual

Model: DFAF455GBBK01

INTRODUCTION

Thank you for choosing the DASH Deluxe 6-Quart Electric Air Fryer. This appliance utilizes AirCrisp technology to circulate hot air, providing a healthier alternative to traditional frying by reducing fat content by 70-80% without compromising flavor. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting.

IMPORTANT SAFEGUARDS

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious personal injury.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- The auto-shut off function prevents overcooking. The cool touch housing and handle make it safer to use.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your DASH Deluxe Air Fryer:

- Main Unit (Housing)
- Removable Non-stick Fry Basket (6-quart capacity)
- Temperature Control Dial (100°F - 400°F)
- 30-Minute Auto Shut-Off Timer Dial
- Power Indicator Light
- Heating Indicator Light
- Cool-Touch Handle
- Non-slip Feet



Image: The main unit of the air fryer with its 6-quart non-stick fry basket partially removed, illustrating the appliance's design and capacity.



Image: A detailed view of the air fryer's internal components, including the main basket and the removable crisper plate, designed for optimal air circulation.

SETUP

1. Unpack all components and remove any packaging materials.
2. Wipe down the exterior of the air fryer with a damp cloth.
3. Wash the Fry Basket and Crisper Plate with warm, soapy water. Rinse thoroughly and dry completely.
4. Place the Crisper Plate inside the Fry Basket.
5. Slide the assembled Fry Basket back into the Main Unit until it clicks securely into place.
6. Place the air fryer on a stable, heat-resistant surface, ensuring adequate clearance from walls and other appliances for proper ventilation.
7. Plug the power cord into a grounded 110V electrical outlet.

OPERATING INSTRUCTIONS

The DASH Deluxe Air Fryer features simple dial controls for temperature and time.

1. **Preheating (Optional):** For best results, preheat the air fryer for 3-5 minutes. Turn the Temperature Dial to your desired temperature and the Timer Dial to 5 minutes. The Heating Indicator Light will illuminate.
2. **Loading Food:** Once preheated (or if not preheating), pull out the Fry Basket using the cool-touch handle. Place your food onto the Crisper Plate inside the basket. Do not overfill the basket; ensure hot air can circulate.
3. **Setting Temperature and Time:**
 - Turn the **Temperature Control Dial** on top of the unit to your desired cooking temperature (100°F to 400°F).
 - Turn the **Timer Dial** on the front of the unit to your desired cooking time (up to 30 minutes). The Power Indicator Light will turn on, and the air fryer will begin cooking.
4. **Cooking Process:** The Heating Indicator Light will cycle on and off during cooking as the air fryer maintains the set temperature.
5. **Shaking/Flipping Food:** For even cooking and crispiness, it is recommended to shake or flip food halfway through the cooking time. Carefully pull out the Fry Basket, shake or flip the contents, and then reinsert the basket. The air fryer will resume cooking automatically.
6. **Completion:** When the Timer Dial reaches zero, a bell will sound, and the air fryer will automatically

shut off.

7. **Removing Food:** Carefully pull out the Fry Basket. Use tongs or a spatula to remove cooked food. Avoid direct contact with the hot basket.



Image: Close-up of the DASH Deluxe Air Fryer's control panel, highlighting the intuitive temperature and timer dials for easy operation.

FASTER & SAFER

Cooks faster and features auto-shutoff with a 30 minute timer and non-slip feet for stability and safety.



Image: The air fryer's basket is shown with arrows indicating the hot air circulation, emphasizing the "Faster & Safer" cooking features and auto-shutoff timer.

COOKING GUIDE

The following table provides general guidelines for common foods. Adjust time and temperature as needed based on food quantity and desired crispiness.

Food Item	Temperature	Time	Notes
French Fries (frozen)	400°F	15-20 min	Shake halfway
Chicken Wings	375°F	20-25 min	Flip halfway
Fish Fillets	350°F	12-18 min	Flip halfway
Vegetables (e.g., broccoli, asparagus)	380°F	10-15 min	Toss halfway
Baked Goods (e.g., muffins)	325°F	10-15 min	Check for doneness

A recipe guide is included with your air fryer for additional cooking ideas.



Image: The DASH Deluxe Air Fryer showcasing its 6-quart frying drawer filled with crispy fries, alongside a recipe book to inspire various meals.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and optimal performance of your air fryer.

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the Fry Basket and Crisper Plate.
3. **Hand Wash Only:** The Fry Basket and Crisper Plate are NOT dishwasher safe. Wash them with warm, soapy water and a non-abrasive sponge. For stubborn residue, soak in warm water for 10-15 minutes.
4. Wipe the exterior of the Main Unit with a damp cloth. Do not immerse the unit in water.
5. Clean the interior of the air fryer with a damp cloth. Remove any food debris from the heating element using a soft brush if necessary.
6. Ensure all parts are completely dry before reassembling and storing the appliance.

TROUBLESHOOTING

Refer to the table below for common issues and their solutions.

PROBLEM	POSSIBLE CAUSE	SOLUTION	PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not work.	The appliance is not plugged in. You have not set the Timer.	Plug the mains plug into a grounded wall socket. Turn the Timer Dial to the required preparation time to switch the appliance on.	White smoke is coming out of the appliance.	Your food is too greasy. The Crisper Drawer still contains residue from previous use.	When you fry greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Drawer. The fat produces white smoke and the Crisper Drawer may heat up more than usual. This does not affect the appliance or the end result. White smoke is caused by grease heating up in the Crisper Drawer. Make sure you clean the Crisper Drawer properly after each use.
The food is not done after the recommended time.	Too much food has been added to the Crisper Basket. The temperature was set too low.	Use less food and cook in batches if necessary. Your food will also cook more evenly. Turn the Temperature Dial to the required temperature setting (see "Settings" chart, page 14).	Fresh fries are fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see "Settings" chart, page 14).
Food is fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see "Settings" chart, page 14).	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.
Snacks are not crispy when they come out of the Air Fryer.	The food was not dry enough or needs more oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.			
I cannot slide the Crisper Drawer into the appliance properly.	There is too much food in the Crisper Basket. The Crisper Basket is not placed in the Crisper Drawer correctly.	Do not fill the Crisper Basket beyond the MAX line. Push the Crisper Basket down into the Crisper Drawer until you hear a "click" sound.			

Image: A detailed troubleshooting guide in table format, addressing common operational issues with the air fryer, their potential causes, and recommended solutions.

Problem	Possible Cause	Solution
The Air Fryer does not work.	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket.
	You have not set the Timer.	Turn the Timer Dial to the required preparation time to switch the appliance on.
Food is not done after the recommended time.	Too much food has been added to the Crisper Basket.	Use less food and cook in batches if necessary. Your food will also cook more evenly.
	The temperature was set too low.	Turn the Temperature Dial to the required temperature setting.
Food is fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through the preparation time.	Shake items that lie on top of or across each other (e.g., fries) halfway through the preparation time.
Snacks are not crispy when they come out of the Air Fryer.	The food was not dry enough or needs more oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the Crisper Drawer into the appliance properly.	There is too much food in the Crisper Basket.	Do not fill the Crisper Basket beyond the MAX line.
	The Crisper Basket is not placed in the Crisper Drawer correctly.	Push the Crisper Basket down into the Crisper Drawer until you hear a "click" sound.

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 up more than usual. This does not affect the appliance or the end result.
	Crisper Drawer still contains residue from previous use.	White smoke is caused by grease heating up in the Crisper Drawer. Make sure you clean the Crisper Drawer properly after each use.

SPECIFICATIONS

- **Model Name:** Deluxe Electric Air Fryer + Oven Cooker
- **Model Number:** DFAF455GBBK01
- **Brand:** DASH
- **Capacity:** 6 Quarts (5.68 Liters)
- **Wattage:** 1700 Watts
- **Voltage:** 110 Volts
- **Temperature Range:** 100°F - 400°F
- **Control Method:** Manual Dials (Temperature & Timer)
- **Material:** Metal, Plastic
- **Dimensions:** 12.5 x 14.8 x 14.8 inches
- **Item Weight:** 15.62 pounds
- **Nonstick Coating:** Yes
- **Dishwasher Safe:** No (Hand Wash Recommended)
- **Special Feature:** Auto Shut-Off Function

WARRANTY AND SUPPORT

The 1700-watt Deluxe Air Fryer is backed by a 1-year manufacturer warranty. For warranty claims, product support, or additional information, please refer to the contact details provided in your product packaging or visit the official DASH website.

You can also visit the [DASH Store on Amazon](#) for more products and information.