



Dash Aircrisp Pro Digital Air Fryer DMAF360 User Manual

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DMAF360

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- PLEASE READ AND SAVE THIS INSTRUCTION MANUAL
- When using electrical appliances, basic safety precautions should be followed including:
 - Read all instructions.
 - Remove all bags and packaging from appliance before use.
 - Do not use appliance outdoors or for commercial purposes.
 - Never leave appliance unattended when in use.
 - Only use the appliance on a stable, dry surface.
 - Make sure the appliance is cleaned thoroughly before using.
 - Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
 - Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
 - Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet. Do not use appliance for other than intended use.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- 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 AirCrisp® Pro Digital Air Fryer: paper, cardboard, plastic and 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 oven 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.

PARTS & FEATURES

DIGITAL DISPLAY









1. Power Light
2. Time/Temperature Display
3. Heating Indicator Light
4. Fresh Fries
5. Fish
6. Shrimp
7. Frozen Fries
8. Time Selection Button
9. Function Selection Button
10. Temperature Selection Button
11. Pizza
12. Baked Goods
13. Chicken
14. Steak



Power Button/Dial

Press the Power Button/Dial to turn the Air Fryer on, and turn it clockwise or counter-clockwise to adjust the Time and Temperature.

PRESET FUNCTIONS

ICON	TEMPERATURE	TIME
	400°F	25
	370°F	18
	400°F	20
	330°F	27
	350°F	10
	400°F	20
	400°F	15
	350°F	15

USING YOUR AIRCRISP® PRO DIGITAL AIR FRYER

BEFORE USING YOUR AIR FRYER

- Remove all packaging materials.
- Check that the Air Fryer has no visible damage and that 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.
- If you preheat the appliance before use, food will cook faster. To preheat, select desired temperature (see section "Temperature and Time Chart") and set the Timer to 3 minutes. Do not put any food in the Crisper Drawer. Run the Digital Air Fryer for 3 minutes on your desired temperature. After the cycle is complete, fill the Crisper Drawer — remember: the inside may be hot — and continue the cooking process normally.



SETTING UP YOUR AIR FRYER

1. Place the appliance on a stable, flat, heat-resistant surface and plug in the Air Fryer. The Air Fryer will beep once, all of the Preset Function lights will flash and the Time/Temperature Display will show three dashes. The Power Light will show that the Air Fryer has power, but it does NOT indicate that it is turned on.



2. Remove the Crisper Drawer from the Air Fryer (photo A). Place food in the Crisper Basket (photo B). There is no need to remove the Crisper Basket from the Crisper Drawer.



Important: There is no need to add any oil, as the appliance works with hot air, although you can toss foods in a small amount of oil for crispier results.

3. Slide the Crisper Drawer back inside the Air Fryer (photo C). The Digital Display will illuminate with a default temperature of 370°F and a default time of 15 minutes.



Refer to the Temperature & Time Chart to determine the correct settings or use a Preset Function for your desired

recipe.

4. For even results, some foods require shaking halfway through the preparation time. See the Temperature & Time Chart for recommendations.

To do this, simply remove the Crisper Drawer and the Air Fryer will shut off automatically. Shake contents gently side to side (photo D). When you re-insert the drawer, the Air Fryer will resume cooking according to the settings you previously selected.



Important: Be careful not to press the Crisper Basket Release Button while shaking, as this will release the Crisper Basket.

SETTING TIME & TEMPERATURE USING PRESETS



1. Turn the Air Fryer on by pressing the Power Button/Dial (A). The default time and temperature will appear on the Digital Display.

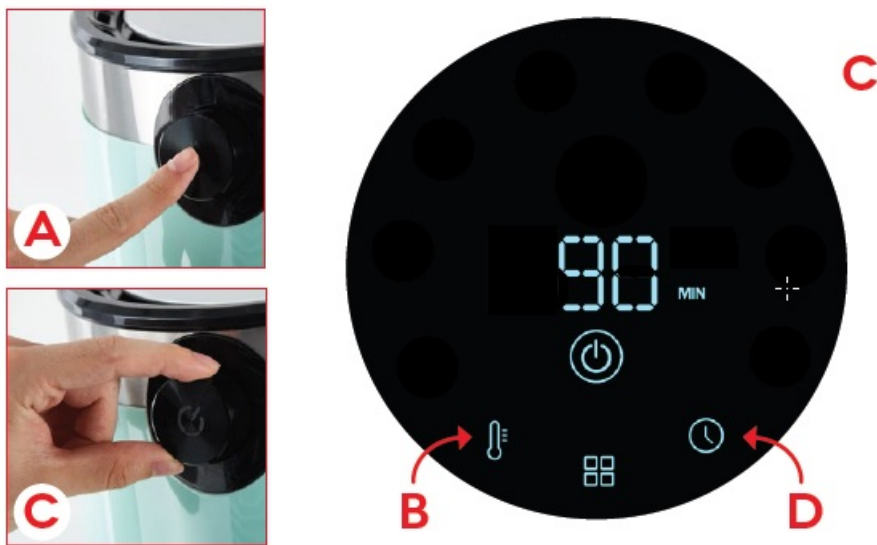
2. Press the Function Selection Button on the Digital Display (B). You will notice functions illuminate one at a time in a ring around the display. Press the Function Selection Button repeatedly until the desired function icon illuminates (C).

3. Press the Power Button/Dial again to begin air frying.

NOTE: When using Preset Functions, always make sure that your food is cooked properly as cook times may vary depending on size, shape and amount of ingredients. You can change the time or temperature during the air

frying process by turning the Power Button/Dial.

SETTING TIME & TEMPERATURE MANUALLY



1. Press the Power Button/Dial (A). The default time and temperature will appear on the Digital Display.
2. Press Temperature on the Digital Display to set the temperature (B). Then, turn the Power Button/Dial left or right to adjust the temperature (C).
3. Press the Timer on the Digital Display to set the timer (D). Then, turn the Power Button/Dial left or right to adjust the time (C).
4. Press the Power Button/Dial again to begin air frying.
5. To stop air frying, press the Power Button/Dial. The Air Fryer will run for about 20 seconds, then turn off.

REMOVING YOUR FOOD



1. When the Air Fryer is done cooking, it will beep. The Indicator Light will still be illuminated, and the Air Fryer still has power. To run another cycle, return to Setting Time & Temperature (pgs. 16-17) .
2. Remove the Crisper Drawer and place it on a heat-resistant surface (photo A). Check if the food is done. If the food is not ready, simply slide the Crisper Drawer back into the Air Fryer and using the Timer and Power

Button/Dial to set the Air Fryer for a few extra minutes (photo B).



3. To remove food, press the Crisper Basket Release Button and lift the Crisper Basket out of the Crisper Drawer (photo C).

DO NOT turn over the Crisper Drawer, as it may cause oil that has collected at the bottom to be spilled onto the food.

4. Empty the Crisper Basket into a bowl or onto a plate (photo D). To remove large or fragile items, lift them out of the Crisper Basket with a pair of tongs.

Excess oil from any foods will be collected at the bottom of the Crisper Drawer. Allow the appliance to cool before disposing of any excess oil.

NOTE: The Crisper Drawer and Basket will be hot. Only handle the Crisper Drawer or Basket by the Crisper Basket Handle.

Temperature & Time Chart

MANUAL SETTINGS

Please keep in mind that these temperatures and times are merely guidelines. Actual cooking times may vary depending on the size, shape, and amount of food. When air frying a new item, always make sure that your food is cooked properly before consumption. According to the USDA, the safe internal temperature for poultry is 165°F and for beef it is 160°F. If your food is not cooked properly using these guidelines or the preset functions, simply add a few minutes to the Air Fryer and cook your food for longer.

INGREDIENT TEMPERATURE	(°F)	TIME (MIN)
Frozen chicken nuggets	370°F	10
Hamburger	360°F	6-10
Meatballs – 1"	400°F	6-10
Chicken breast (boneless, skinless)	360°F	15-20
Bacon – regular	400°F	10
Onion rings	400°F	12-15
Frozen fish sticks	390°F	10
Mozzarella sticks	350°F	10
Spring rolls	390°F	10-15
Potstickers	400°F	7-10
Brussel sprouts (trimmed, halved if large sizes)	375°F	20
Sweet potato fries – frozen	360°F	10-12
Sweet potato fries – fresh	400°F	10
Air fried mixed veggies (red bell pepper, summer squash, zucchini, mushrooms and onion)	375°F	15-20

Cleaning & Maintenance

Important: Before cleaning, remove the plug from the wall socket and let the appliance cool down completely.

- Removing the Crisper Drawer will allow the Air Fryer cool down quicker.
- Clean the appliance after every use.
- Do not clean the Crisper Basket, Crisper Drawer, or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.
- To maintain the longevity of the non-stick coating, do NOT clean the Crisper Drawer and Crisper Basket in a dishwasher. Harsh cleaners may damage the non-stick coating.
- Clean with hot water, dish soap, and a non-abrasive sponge.

TIP: If the Crisper Basket or bottom of the Crisper Drawer are dirty, remove from Air Fryer, then fill the Crisper Drawer with hot water and dish soap, put the Crisper Basket in the Crisper Drawer and let them soak for about 10 minutes.

- Clean the inside of the appliance with hot water and a non-abrasive sponge.
- Do NOT use a metal or other harsh cleaning brush on the heating element. Clean with a soft brush or wipe down with a cloth.

NOTE: 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 storage.

Troubleshooting

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer does not turn on.	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket.
The food is not done after the recommended time.	1. Too much food has been added to the Crisper Basket. 2. The temperature was set too low.	1. Use less food and cook in batches if necessary. Your food will also cook more evenly. 2. Press Temperature and use the Power Button/Dial to set the required temperature (see "Settings" chart, page 15).
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 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 Basket.	Do not overfill the Crisper Drawer.
White smoke is coming out of the appliance.	<ol style="list-style-type: none"> 1. Your food is too greasy. 2. The Crisper Drawer still contains residue from previous use. 	<ol style="list-style-type: none"> 1. When you fry greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Basket. The fat produces white smoke and the Crisper Basket may heat up more than usual. This does not affect the appliance or the end result. 2. White smoke is caused by grease heating up in the Crisper Drawer. Make sure you clean the Crisper Drawer properly after each use.
Fresh fries are fried unevenly in the Air Fryer.	Certain types of food need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see "Settings" chart, pages 17-18).
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.	<ol style="list-style-type: none"> 1. Make sure you dry the potato sticks properly before you add the oil. 2. Cut the potato sticks smaller for a crispier result. 3. Add slightly more oil for a crispier result.

<p>The Air Fryer is not turning off when I press the Power Button/Dial.</p>	<p>The Air Fryer will continue to cook for 20 seconds after pressing the Power Button/Dial. This is normal.</p>	<p>Wait 20 seconds for the Air Fryer to turn off.</p>
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RECIPE GUIDE

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BUFFALO CAULIFLOWER

Ingredients:

Buffalo Sauce

1 tbsp unsalted butter

¼ hot sauce

½ tbsp honey

½ clove garlic, minced

serve with blue cheese dressing or your favorite dip

Cauliflower

3 cups cauliflower florets, cut into ½ pieces ½ tbsp cornstarch

1 tbsp grapeseed or vegetable oil

sea salt or kosher salt

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

1. Preheat the Air Fryer to 360°F. Toss the florets with the oil and ¼ tbsp of cornstarch. Air fry at 360°F for 15 minutes.
2. 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 to heat to low.
3. Toss the florets with hot sauce mixture and sprinkle with salt.

**French Fries****Ingredients:**

½ large russet potato, washed and dried
½ tbsp grape seed or vegetable oil
sea or kosher salt

Directions: (Temperature: 320°F Time: 15 minutes)

1. Preheat Air Fryer to 320°F. 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 fry size).
 2. Lay potato pieces on paper towel and roll them around to dry off any excess moisture. Toss the potato pieces in a bowl with the oil. Lay oiled pieces in the basket. 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. Season immediately with salt when they are done.
-



Mac 'n Cheese Balls

Ingredients:

4 cups cooked elbow macaroni 1 tbsp butter
3 tsp all-purpose flour
1 ⅓ cups heavy cream
2 cups sharp cheddar, shredded
2 cups Monterey jack, shredded
2 tsp sea or kosher salt
¼ tsp smoked paprika
½ tsp granulated garlic
¼ black pepper, ground
4 dashes hot sauce
2 tbsp fresh parsley, chopped
3 eggs, beaten
1 cups all-purpose flour
3 cups panko breadcrumbs
4 tbsp grape seed or vegetable oil

Directions: (Temperature: 360°F Time: 12 minutes)

1. Add butter to a medium sized pot over medium heat. When melted, whisk in the flour. Whisk for one minute. Pour in the heavy cream and whisk to mix. When cream is hot, whisk in 1 ½ cups of the cheddar and 1 ½ cups Monterey Jack in increments until the cheese is melted.
2. Whisk in the salt, smoked paprika, granulated garlic, black pepper and hot sauce to combine. 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 a half hour. Mix the panko with oil, using your hand to coat the crumbs well with the oil.
3. Preheat Air Fryer to 360°F. Form roughly a 2-inch ball with a scoop or your hand. Dredge balls in flour and shake off excess. Dip the mac & cheese balls in beaten eggs and then in the panko.
4. Arrange 8 balls into the basket, 7 in a circle and one in the middle. Air fry for 12 minutes. Air fry in batches.



Onion Rings

Ingredients:

½ large Vidalia onion, peeled, ends cut off and sliced into ½ inch rings
1 cups all purpose flour
2 eggs, beaten
1 cups panko breadcrumbs
1 ½ tbsp grapeseed or vegetable oil
½ tsp sea or kosher salt

Directions: (Temperature: 285°F Time: 10 minutes)

1. Preheat Air Fryer to 285°F. Mix the panko with the oil and salt to coat the crumbs well with the oil.
2. Dredge onion rings in flour and shake off excess. Dip the rings into the egg and then into the panko mixture. With your hands, press and squeeze the crumbs onto the onion rings to get them to stick.
3. Place rings into the basket in two layers, about 2 on the bottom and 2 on top, depending on ring size and fry for 10 minutes. Serve with your favorite sauces and condiments.





Easy Donut

Ingredients:

- 1 can of biscuit dough
- 4 tbsp butter, melted
- 1/3 cups granulated sugar
- 1/2 tsp cinnamon
- 4 tbsp dark brown sugar
- 1/2 tsp sea or kosher salt

Directions: (Temperature: 320°F Time: 5 minutes)

1. Combine sugar, cinnamon, brown sugar and salt in a bowl and set aside. Preheat Air Fryer to 320°F. 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.
 2. Arrange 3 pieces of dough in the basket at a time, and air fry for 5 minutes. As each round of donuts comes out, use a pastry brush to paint butter on entire surface of each donut.
 3. Coat each buttered donut in the sugar mix. Shake off excess and serve warm.
-



Sriracha Chicken Wings

Ingredients:

- 5 chicken wing pieces, mixture of flats and drumettes
- 1/2 tbsp grape seed or vegetable oil
- 1/2 tsp sea or kosher salt
- 1/8 cup sriracha
- 1/2 tbsp soy sauce
- 1 tbsp unsalted butter
- 3/4 tbsp honey
- 1 tbsp scallion greens, thin sliced

Directions: (Temperature: 360°F Time: 25 minutes)

1. Preheat Air Fryer to 360°F. Pat dry excess moisture on the wings with paper towel, toss the dried wings with the oil and salt. Place just the drumettes in the basket of the air fryer and set the timer for 25 minutes.
2. Cook for 5 minutes and then add the wing flats in a single layer in the basket. Cook for the remaining 20 minutes. While the chicken is cooking, add the sriracha, soy, butter and honey in a small pot over low heat.
3. Whisk ingredients together until the honey has dissolved and the butter has melted, and reduce heat to low to keep warm. Toss the wings in a bowl with the glaze, garnish with sliced scallions and serve immediately.

Chef Tip!

NOTE: Instead of setting the time and temperature manually, you can also use the “Chicken” setting on your AirCrisp® Pro Digital Air Fryer.



Buttermilk Fried Chicken

Ingredients:

2 each bone-in chicken drumsticks and thighs Crumb Mix
2 cups plain, unsalted bread crumbs
4 tbsp grape seed 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
Buttermilk Marinade
1 quart buttermilk
1 tbsp sea or kosher salt
2 tbsp hot sauce

Directions: (Temperature: 285°F Time: 30 minutes)

1. Mix together the ingredients for the buttermilk mixture, add chicken and let marinate in the fridge for at least 4 hours. Mix together all ingredients for the crumb mixture, rubbing the crumbs between your hands to coat them with the oil.
2. Preheat Air Fryer to 285°F. Remove chicken from the buttermilk and coat with the seasoned bread crumbs. Place chicken in the basket and fry for 30 minutes. Remove the chicken and season with salt. Place on a wire rack to rest for a few minutes before eating. Air fry your chicken in batches.



Baja Fish Tacos

Ingredients:

1 lb fish of your choice, sliced into long strips, about 1" wide
2 cups panko bread crumbs
4 tbsp grape seed or vegetable oil
1 ½ tsp ground cumin
1 ½ tsp sea or kosher salt
freshly ground black pepper, to taste
1 cups all-purpose flour
3 eggs, beaten
extra sea salt or kosher salt

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

Directions: (Temperature: 400°F Time: 11-13 minutes)

1. Mix the panko with oil. Rub between your hands 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. Season the fish with salt and pepper, dredge in the flour and shake off excess.
 2. Dip the fish into the egg and then into the seasoned panko. Press the crumbs onto the fish to help them stick. In a small sauté pan over medium heat, add oil and sauté the onions and peppers with a pinch of salt. Saute for 2-3 minutes, until the onions are translucent. Lay fish in the Crisper Basket in one layer and air fry for 6-8 minutes, depending on the thickness of the fish.
 3. Air fry in batches. In a preheated 350°F oven, place the tortillas on the oven rack and bake for 5 minutes while the fish is cooking. Assemble tacos with fish and accompaniments.
-



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
few dashes of hot sauce
¼ cups panko crumbs, half crushed up
1 tsp Dijon mustard
sea salt or kosher salt and black pepper
1 tsp oil

Directions: (Temperature: 400°F Time: 8 minutes)

1. Combine crab meat with the parsley, scallion, lemon zest, mayo, 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 a disc. The mixture will be loose. Preheat the Air Fryer to 400°F. Mix the remaining panko with the oil and combine, season with salt.
 3. With a spatula, place 3 crab cakes into the basket and top each one with panko crumbs. Air fry for 8 minutes. Repeat with remaining crab cakes. Serve with lemon wedges.
-



Fried Shrimp

Ingredients:

1 lb shrimp, medium to large,
peeled and deveined
1 cups all purpose flour
2 cups panko crumbs
4 tbsp grape seed or vegetable oil
2 eggs, beaten
sea salt or kosher salt

Directions: (Temperature: 400°F Time: 6 minutes)

1. Peel off the tails and lay the shrimp on paper towels to dry. Mix the panko with oil. Rub between your hands to coat the oil onto the panko. Season with salt and pepper.
 2. Preheat the Air Fryer to 400°F. Season the shrimp with salt and pepper, dredge in the flour and shake off excess. Dip the shrimp into the egg and then into the seasoned panko.
 3. Press the crumbs onto the shrimp to help them stick. Lay the shrimp in the Crisper Basket in one layer. Air fry for 6 minutes. Repeat with remaining shrimp. Remove shrimp and lay on a wire rack, season with salt. Serve with lemon wedges and your favorite dips.
-

**Cinnamon Rolls****Ingredients:**

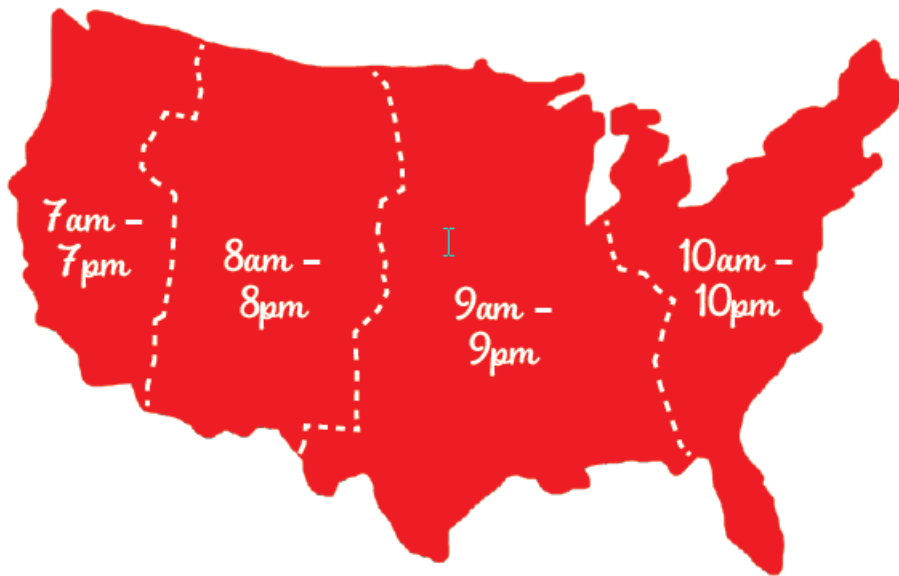
4 pieces biscuit dough, can be store-bought
3 tbsp brown sugar
1 tsp ground cinnamon
Cream Cheese Glaze
¼ cup cream cheese
2 tbsp milk, warm
¼ cup powdered sugar

Directions: (Temperature: 350°F Time: 10 minutes)

1. Roll the biscuit dough pieces out into long ovals with a rolling pin. Toss together the brown sugar and ground cinnamon. Dust both sides of the dough ovals with the cinnamon sugar mix.
 2. Roll the ovals up into long cylinders. Slice the cylinders into 1" thick rolls. Place the rolls into the Air Fryer and air fry in batches at 350°F for 10 minutes each until well-browned on top and the centers are cooked through.
 3. Soften the cream cheese in a microwave for 30 seconds. Combine the milk with powdered sugar and whisk until smooth. Add the cream cheese and continue to whisk until combined.
- Top cinnamon rolls with cream cheese glaze, if desired.
-

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

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



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

WARRANTY

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY

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

There are no express warranties except as listed above.

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

THIS WARRANTY.

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

REPAIRS

DANGER! Risk of electric shock! The AirCrisp® Pro Digital Air Fryer 3 Quart is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

Power Rating 1200W

Stock#: DMAF360_20190618_v6

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