



**10.5QT**  
**AIR FRYER DEHYDRATOR OVEN**  
**WITH ROTISSERIE**  
**Instruction Manual**



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# IMPORTANT SAFEGUARDS

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

- 1. READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.

12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. 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.
14. Do not use appliance for other than intended use.
15. Oversize foods or metal utensils must not be inserted in the Air Fryer Oven as they may create a fire or risk of electric shock.
16. A fire may occur if the Air Fryer Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
17. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
18. Extreme caution should be exercised when using containers constructed of other than metal or glass.
19. Do not store any materials, other than manufacturer's recommended accessories, in this Air Fryer Oven when not in use.
20. Do not place any of the following materials in the Air Fryer Oven: paper, cardboard, plastic, and the like.
21. Do not cover drip pan or any part of the Air Fryer Oven with metal foil. This will cause overheating of the Air Fryer Oven.
22. Use extreme caution when removing the drip pan or disposing of hot grease.
23. Do not cover the Air Fryer Oven with anything that would prevent steam from escaping. This may cause warping, discoloration, malfunction or even fire.

**WARNING:** This Air Fryer Oven will not operate unless the Oven door is fully closed.

**CAUTION:** After cooking, the crisping racks or rotisserie assembly, drip pan and the cooked foods are hot. Extreme caution must be used when handling the hot Air Fryer Oven and accessories.

# SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

## ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

**CAUTION:** This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, press the white POWER (⏻) button and open the Oven door. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Customer Service.
5. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately.  
**DO NOT REACH INTO THE WATER!**

6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer Oven on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back of the Air Fryer Oven, with any objects. Avoid escaping steam from the air outlet during air frying.
9. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
10. Keep appliance at least 4 inches away from walls or other objects during operation.
11. Never move a hot Air Fryer Oven containing hot food. Allow to cool before moving.
12. Do not use this appliance in an unstable position.
13. To reduce the risk of burns or other injuries, do not touch hot surfaces. The use of protective oven mitts or gloves as well as long-handled utensils is recommended.
14. Always use oven mitts and the rotisserie handle when removing food locked onto the rotisserie bar assembly from inside the Air Fryer Oven cavity.
15. Always keep the appliance unplugged from the wall outlet when not in use.
16. Do not attempt to dislodge food or clean the Air Fryer Oven while it is plugged in or while it is still hot.
17. Do not attempt to use the Air Fryer Oven without the drip pan in place on the Oven floor.

**CAUTION:** Never leave the Air Fryer Oven unattended while in use.

## **NOTES ON THE PLUG**

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 fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

## **NOTES ON THE CORD**

- A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- C. If a long detachable power-supply cord or extension cord is used:
  - 1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
  - 2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
  - 3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.



## **PLASTICIZER WARNING**

**CAUTION:** To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

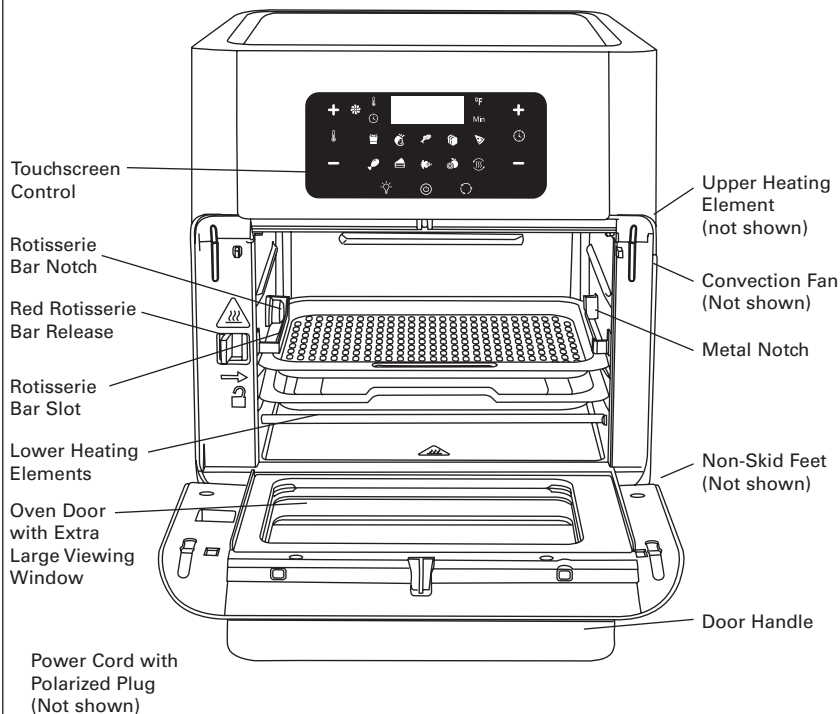
## **ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

## Getting to Know Your 10.5 QT Air Fryer Dehydrator Oven

Product may vary slightly from illustration

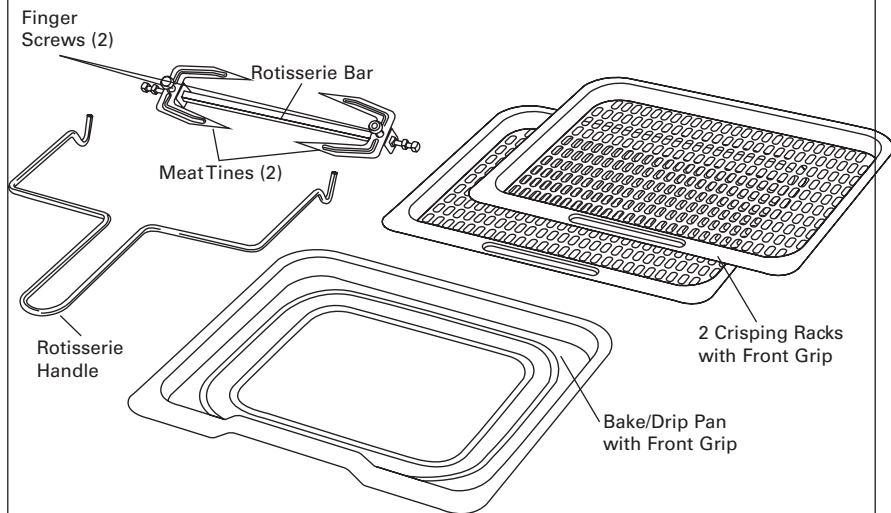
**Figure 1**



**Figure 2**

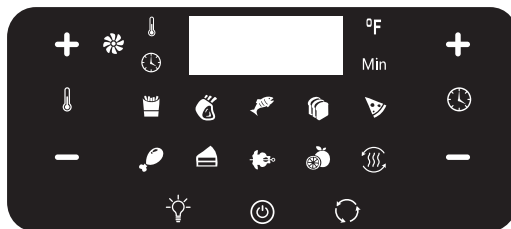
**ROTISSERIE ASSEMBLY**

**ACCESSORIES**






## Touchscreen Control











Figure 3



1. **POWER** (⏻) button. Press the POWER button to begin. The POWER (⏻) button will also initiate cooking once the TIME and TEMPERATURE are set or adjusted. Pressing the POWER (⏻) button again will turn the Oven off.
2. **Digital Display.** While in operation, the Air Fryer Oven's set TEMPERATURE and remaining TIME alternate on the digital display. When the time counts down to 00:00, "OFF" will appear and 5 beeps sound as the Air Fryer Oven turns OFF automatically.
3. **10 Preset Menu Icons.** To use any of the 10 preset menu options, simply press the desired preset icon. (French Fries, Meat, Fish, Toast, Pizza, Poultry, Cake, Whole Chicken, Dehydrate, Reheat)
4. **Oven LIGHT** (💡) button. Press to turn the LIGHT on or off. While ON, the button will flash. Press the flashing Oven LIGHT (💡) button to turn the Oven light OFF.  
**NOTE:** Any time the Oven door is opened, the light will illuminate. When the Oven door is properly closed, the light will turn OFF.  
The oven light can be turned on and off during the cooking process. Light turns off once the cooking time has ended and air fryer has turned off automatically.
5. **FAN** (🌀) Icon. The white convection fan (🌀) will flash when the Air Fryer is ON, as "OFF" appears on the digital display, until 5 beeps sound and the Air Fryer Oven turns OFF.
6. **TIME** (🕒) button. Press to change the TIME on the digital display. The (+) and (-) symbols enable you to add or decrease cook TIME 1 minute at a time. Long press the (+) or (-) symbol to increase or decrease time at 5 minute increments.  
**NOTE:** Cooking time can be added or reduced while cooking is in progress

7. **TEMPERATURE** (  ) button. Press to change the TEMPERATURE on the digital display. The (+) and (-) symbols enable you to add or decrease cooking TEMPERATURE 5°F at a time.  
**NOTE:** Cooking temperature can be increased or reduced while cooking is in progress
8. **ROTISSERIE** (  ) button. When the food is securely fastened to the rotisserie assembly and the rotisserie bar is securely in place, press to turn the Rotisserie ON. The rotisserie bar will begin to rotate, and the ROTISSERIE icon will flash. Press the flashing ROTISSERIE (  ) button again to turn rotation OFF.

## Menu Chart

	ICON	MENU	Default TEMP (°F)	ADJUSTABLE TEMPERATURE (°F)	TIME (MINUTES)	ADJUSTABLE TIME (MINUTES)
1		French Fries	400	180 - 400	16	1 - 90
2		Meat	360	180 - 400	20	1 - 90
3		Fish	320	180 - 400	12	1 - 90
4		Toast	400	350 - 400	3	1 - 10
5		Pizza	360	180 - 400	12	1 - 90
6		Chicken	360	180 - 400	20	1 - 90
7		Cake	350	180 - 400	25	1 - 90
8		Whole Chicken	380	180 - 400	15	1 - 90
9		Dehydrate	125	90 - 170	4:00	1:00 - 24:00
10		Reheat	250	180 - 400	6	1 - 90
11	Default		380	180 - 400	15	1 - 90

**NOTE:** Rotisserie can be used along with the 10 presets or at the default temperature of 380°F for 15 mins. When using the Whole Chicken preset, the rotisserie is automatically turned on.

## Weight/Size Restrictions

1. The Air Fryer Oven can roast up to a 4 lb. chicken or turkey breast and up to a 4 lb. roast.
2. **IMPORTANT:** Chickens or game birds up to 4 lbs. must be well trussed and may be cooked using the Rotisserie.
3. Poultry and meats cooked on the Rotisserie must be no wider than 7-1/2 inches and must fit comfortably in the Air Fryer Oven without touching either the lower or the upper heating elements.
4. The Air Fryer Oven can bake any fresh or frozen 8-inch x 7-inch “PARTY” pizza or up to a 7-inch round pizza.

## Cooking Containers

- A variety of standard baking dishes, such as a 7-inch x 8-inch casserole, any 7-inch round or square cake pan, a 6-cup muffin pan, an 8-inch loaf pan, 1 quart round, square, or rectangular casserole dishes may be used for cooking many different foods.
- The drip pan included with the Air Fryer Oven is suitable for baking items such as cookies, rolls, biscuits, nachos, pizza, and hot appetizers.
- For a crispier crust, bake the pizza in the crisping rack. For a softer crust, bake pizza in the drip pan. Dark or dull pans absorb heat faster; foods will bake more rapidly, and crust will brown more easily than in shiny bake pans.
- Check package directions on the container or contact the ovenware manufacturer to determine the container’s suitability for use in a convection oven.
- Do not use oven roasting bags in this Air Fryer Oven, as they may come in contact with the heating elements.  
**CAUTION:** Allow at least 1-inch air space between the top of the container and the upper heating elements. Never use glass lids on glass or metal bakeware. If a lid is necessary, cover tightly with aluminum foil. For best cooking results, it is recommended to use the middle level for cooking foods when 1 layer is being used.

## Before Using for the First Time

**CAUTION:** To protect against electric shock, do not immerse the Air Fryer Oven or allow cord to come into contact with water or other liquids.

1. Read all operating instructions carefully.
2. Carefully unpack the Air Fryer Oven and accessories, removing all packaging materials. Remove any labels from the outer surfaces.
3. Place your Air Fryer Oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the Air Fryer Oven are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
4. To avoid scratching, marring, or discoloration, do not store anything on top of the Air Fryer Oven during operation.
5. Wash both crisping racks, drip pan, rotisserie assembly and in hot, soapy water.
6. Rinse and dry thoroughly before placing in the Air Fryer Oven.
7. Make sure the drip pan is in place on the Oven floor.  
**NOTE:** During first use, the Air Fryer Oven may emit a slight odor. This is normal.

## Operating Instructions

1. Place the Air Fryer Oven on a flat, heat-resistant work area, close to an electrical outlet.
2. Plug the power-supply cord into a 120V AC electrical wall outlet. A lone POWER (⏻) button will appear on a black background. (See Fig.4.)
3. To begin, press the POWER (⏻) button.

Figure 4



Figure 5



4. The control panel will appear as the POWER (⏻) button is pressed (See Fig.5.)
5. The default TEMPERATURE and TIME: 380°F and 15 minutes will alternate on the digital display. (See Fig. 6.)

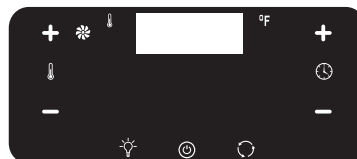
**Figure 6**



## AIR FRY MANUAL OPERATION

6. To adjust the cook TIME to your recipe, press the TIME (⌚) button and then the (+) or (-) to advance or decrease time. When dehydration is chosen, the time can be increased at an interval of 30 minutes for maximum dehydration of 24hours.
7. Press the TEMPERATURE (🌡️) button and then the (+) or (-) to adjust TEMPERATURE from 180°F to 400°F in 5 degree increments. Choose temperature ranging from 90°F to 170°F when dehydration is selected
8. When the desired TIME and TEMPERATURE appear, press the POWER (⏻) button to turn the Air Fryer Oven ON. The white convection fan (🌀) will flash, the Oven LIGHT button and the ROTISSERIE button illuminate, and may be activated any time the Air Fryer Oven is in operation. The TIME and TEMPERATURE will alternate on the digital display, and can be changed, until the time counts down to 00:00.

**Figure 7**





**IMPORTANT:** The Air Fryer Oven will begin to heat automatically after 5 seconds if the time or temperature is set, or if a preset is selected.

9. While cooking, when the Oven door is opened, the Air Fryer Oven will pause and the Oven light will illuminate to allow you to remove, add, brush, rearrange food or alternate crisping shelf positions. When the Oven door is closed and locked into position, the Oven light will turn OFF and the Air Fryer Oven will resume cooking.
10. To turn the Air Fryer Oven OFF at any time, press the POWER (b) button and then open the Air Fryer Oven door.
11. When the TIME counts down to 00:00, "OFF" will appear on the digital display and the white convection fan (f) will continue to flash for 15 seconds. 5 beeps sound as the Air Fryer Oven turns OFF automatically.

**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**  
**CAUTION: INSIDE OVEN SURFACES ARE HOT DURING AND AFTER USE. ALWAYS WEAR PROTECTIVE, INSULATED OVEN MITTS ON HANDS WHEN REACHING INSIDE THE HOT AIR FRYER OVEN.**

12. Allow cooked food to rest for 10 to 15 minutes. Remove the crisping rack(s) from the Oven and place on a flat, heat resistant surface. Remove air fried foods to the serving area. Promptly return the crisping rack(s) to the Air Fryer Oven. Continue air frying subsequent batches, if any.
13. Unplug the Air Fryer Oven when not in use.

## MENU: 10 PRESET AIR FRY OPTIONS

(French Fries | Meat | Fish | Toast | Pizza | Poultry | Cake | Whole Chicken | Dehydrate | Reheat)

Figure 8



1. To begin, press the POWER (⏻) button.
2. The control panel will appear as the POWER (⏻) button is pressed. (See Fig. 8.)
3. Press the French Fry icon once. The French Fries icon and the preset TIME and TEMPERATURE will begin to flash.
4. When the desired menu icon is flashing, check as the preset TIME and TEMPERATURE alternate on the digital display. Adjust preset TEMPERATURE or TIME to your recipe. Cooking will pause when TIME or TEMPERATURE are adjusted during the cooking cycle. Press the POWER (⏻) button to resume cooking.

## Air Fry For Best Results

1. Please consult the Air Fry Chart and/or follow package instructions for suggested cooking temperatures and times.

**NOTE:** As a general rule, when air frying, **reduce the package's suggested conventional COOK time by 20% to 30%** depending on the food and amount to be cooked.

**NOTE:** The quantity, density, weight of food will alter the total air frying time necessary. Remember, cooking smaller batches will result in shorter cook times and more even food quality.

2. When convection baking, the shelf position used will depend on the size of the food being prepared. It is important to place your food as close to the center of the Air Fryer Oven as possible to ensure even cooking. For best cooking results, it is recommended to use the middle level for cooking foods when 1 layer is being used.

3. Always pat food dry before cooking to encourage browning and avoid excess smoke. When cooking naturally high fat foods, such as chicken wings or sausages, it may be necessary to empty fat from the drip pan between batches.
4. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes. Spray with oil before air frying.
5. Arrange breaded food on the crisping rack(s) so that food is not touching to allow air flow on all surfaces.
6. Do not overfill crisping racks with food.
7. Spray olive oil or vegetable oil works best as oil is distributed evenly and less oil is needed.
8. To assure even cooking/browning, always open the Oven door halfway through the cook time and check, turn or rotate the food and crisping racks from top to bottom. Check food and adjust TIME or TEMPERATURE if needed.
9. If additional air frying is needed, adjust TEMPERATURE if desired, and set TIME for 2 to 5 minute intervals until fully cooked.
10. **WARNING: Extreme caution must be used when handling the hot crisping racks and drip pan.** Always use oven mitts or long-handled utensils to grasp the front grips. Avoid escaping steam hot food.

## A Note on Air Frying Pre-Packaged Frozen Foods

1. This high performance heating system circulates heat for fast air frying and recovery. As a general rule, **reduce the package conventional COOK time by 20% to 30%** depending on the food and amount to be cooked.
2. Always check food halfway through cook time to determine final cook time and temperature.
3. Always check cooking progress after time has expired. If additional air frying is needed, adjust TEMPERATURE if desired, and set TIME for 2 to 5 minute intervals until fully cooked.

## Air Fry Chart

**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE EATING.**

The following chart is intended as a general guide only. The quantity of food air fried at one time, the thickness or density of the food, and whether the food is fresh, thawed, or frozen will alter the total cook TIME necessary.

FOOD	TEMP	AIR FRY TIME	ACTION
Broccoli (roasted)	400°F	15 - 20 minutes	Turn and rotate crisping racks halfway through air frying.
Fennel, fresh, chopped	380°F	8 - 11 minutes	Turn and rotate crisping racks halfway through air frying.
Vegetables, Roasted Root, 1/2-in. chunks	400°F	15 - 20 minutes	Spray, turn and rotate crisping racks halfway through air frying.
Chicken Breast, boneless, skinless	360°F	10 - 15 minutes	Brush, turn and rotate halfway through air frying.
Chicken Nuggets (frozen)	360°F	10 - 15 minutes	Turn and rotate crisping racks halfway through air frying.
Chicken Pieces	360°F	20 - 30 minutes	Spray, turn and rotate crisping racks halfway through air frying.
Chicken Tenders/Fingers	360°F	13 - 15 minutes	Spray, turn and rotate crisping racks halfway through air frying.
Chicken Wings (sauced)	360°F	20 minutes	Turn and rotate crisping racks halfway through air frying.
Cheese Sticks (frozen)	350°F	8 - 12 minutes	Turn and rotate crisping racks halfway through air frying.
Onion Rings (frozen)	400°F	12 - 18 minutes	Turn and rotate crisping racks halfway through air frying.
French Fries, (fresh, soaked, 1/4 to 1/3-in. thick)	400°F	16 - 20 minutes	Spray, turn and rotate crisping racks halfway through air frying.
French Fries, thick (frozen) 4 cups	400°F	17 - 21 minutes	Turn and rotate crisping racks halfway through air frying.

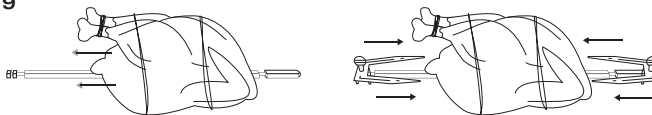
<b>French Fries, thin (frozen) 4 cups</b>	400°F	15 – 17 minutes	Turn and rotate crisping racks halfway through air frying.
<b>Hamburgers, 1/4 lb. (up to 4)</b>	360°F	10 – 14 minutes	Turn and rotate crisping racks halfway through air frying.
<b>Hot Dogs /Sausages</b>	360°F	10 – 15 minutes	Turn and rotate crisping racks halfway through air frying.
<b>Meatloaf, 1 lb.</b>	360°F	35 – 40 minutes	Rotate loaf pan halfway through air frying.
<b>Steak</b>	360°F	8 – 12 minutes	Turn and rotate halfway through air frying.
<b>Pork Chops</b>	360°F	10 – 14 minutes	Turn and rotate halfway through air frying.
<b>Pizza, frozen, 7-in. x 8-in.</b>	360°F	12 – 16 minutes	Rotate pizza halfway through air frying.
<b>Shrimp (thawed, battered)</b>	360°F	12 minutes	Spray, turn and rotate crisping racks halfway through air frying.
<b>Shrimp (thawed, sauced)</b>	320°F	8 minutes	Turn and rotate crisping racks halfway through air frying.
<b>Fish Sticks (frozen)</b>	400°F	10 - 15 minutes	Turn and rotate crisping racks halfway through air frying.
<b>Catfish Fingers (thawed, battered)</b>	360°F	10 - 15 minutes	Spray, turn and rotate crisping racks halfway through air frying.
<b>Donuts</b>	350°F	8 minutes	Turn and rotate crisping racks halfway through air frying.
<b>Apple Turnovers</b>	400°F	10 minutes	Rotate crisping racks halfway through air frying.

**PLEASE NOTE:** The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

## Rotisserie Assembly

1. Remove both crisping trays from the Air Fryer Oven. Make sure the drip pan is in place on the Oven floor.
2. It is best to secure meat on the rotisserie bar with butcher's cooking twine.
3. When preparing rotisserie chicken or game birds, truss the bird into a tight package. Tie both chicken legs together, tie the breast area together with the wings, then wrap more string around the middle
4. Push the rotisserie bar through the center of meat or poultry to be cooked. Make sure food is centered on the bar.  
**IMPORTANT:** If the food is not centered it will cause a jerking motion during cooking. This results in undue stress on the motor.
5. Thread the square hole of the meat tine over the end of the bar and press into food to secure. Tighten finger screw to hold food in place. Repeat with the second meat tine. (See Fig. 9.)
6. Plug the power-supply cord into a 120V AC electrical wall outlet.

**Figure 9**



7. Open the Oven door. The Oven light will illuminate. Press the red rotisserie release while inserting the pointed end of the rotisserie bar into the rotisserie slot on the left side of the Oven's interior. Rest the long square end into the metal notch on the right side of the Air Fryer Oven's interior. (See Fig.10.)
8. Close the Oven door. No preheat is necessary.
9. Press the ROTISSERIE icon (☺).
10. Adjust cook temperature or time to your recipe. When the desired temperature and time appear on the digital display, press the POWER (⏻) button to turn the Rotisserie function ON.

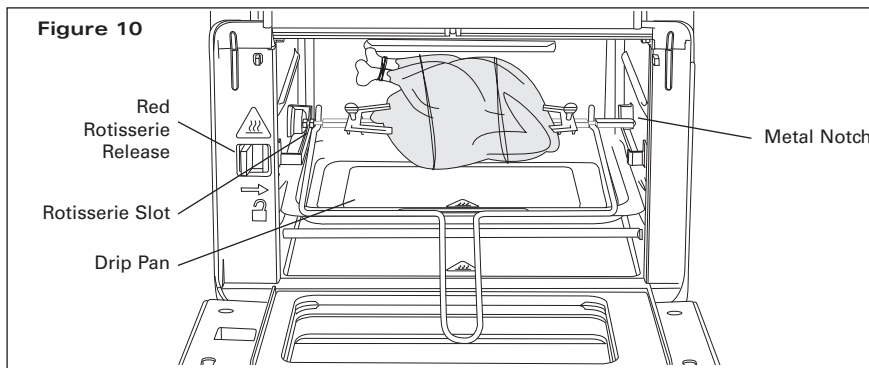
11. As the rotisserie bar turns, the ROTISSERIE button will flash. The POWER (⏻) button and the Oven LIGHT button will illuminate solid white. The white convection fan (🌀) will flash.
12. Set temperature and remaining time will alternate on the digital display, and can be changed, until the time counts down to 00:00.
13. When the time counts down to 00:00, "OFF" will appear on the digital display and the white convection fan (🌀) will continue to flash for 15 seconds. 5 beeps sound as the Air Fryer Oven turns OFF automatically.

**WARNING! ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT OR POULTRY ARE COOKED THOROUGHLY BEFORE EATING.**

14. Wearing protective oven mitts, grasp the rotisserie handle to lift the rotisserie bar, press the Red Rotisserie Release to right to release the locked rotisserie bar and safely remove the rotisserie bar from the Air Fryer Oven.

**CAUTION:** Be careful when removing cooked food from the Air Fryer Oven. The inside of the Air Fryer Oven is very hot. Close Oven door.

15. Unplug when not in use and allow the Air Fryer Oven to cool completely before cleaning.



## Dehydrate

Dried meats, vegetables, and fruits are perfect for cooking, travel, camping, and snacking. Preparing your own dried foods ensures healthy, safe, preservative-free results. Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor. Bruised fruits or vegetables are also acceptable for dehydrating. Trim away any bruises with a knife. Your Air Fryer Oven's automated drying makes home dehydration both simple and rewarding.

### DRIED HERBS

Makes about 1/3 cup

**NOTE:** When utilizing both crisping racks, the Air Fryer Oven can dehydrate 2 (1/2 oz./14 g.) packages of fresh herbs such as fresh parsley, rosemary, thyme, tarragon, oregano, and sage.

**CAUTION:** Light and leafy herbs such as parsley or cilantro, should not be placed on the top shelf as the convection currents may cause the herbs to get caught in the fan.

If herbs are very small, line the crisping racks with parchment paper. Spread fresh herbs evenly onto the crisping racks.

Place both crisping racks in top 2 shelves of the Air Fryer Oven.

Press the DEHYDRATE button (🍃).

Adjust temperature or time to your recipe. When the desired temperature and time appear, press the POWER (🔌) button to turn the DEHYDRATE function ON.

Rotate shelves halfway through Dehydrate time for even drying.

DRIED HERBS	TEMP	TIME	Notes
Oregano	125°F	2 -3 hrs.	Rotate shelves.
Parsley	125°F	2 -3 hrs.	Use lower racks. Rotate shelves.
Thyme	125°F	3- 4 hrs.	Rotate shelves.
Rosemary	125°F	2 -3 hrs.	Rotate shelves.
Tarragon	125°F	3- 4 hrs.	Rotate shelves.
Sage	125°F	3- 4 hrs.	Rotate shelves.
Kale Chips	125°F	1 hr. 30 mins.	Massage kale with olive oil. Rotate shelves.



## FRUIT

Wash all fruit skins well.

Slice fruit into 1/4-inch thick slices and arrange on both crisping racks to ensure even drying.

Rotate shelves halfway through Dehydrate time for even drying.

FRUIT	TEMP	TIME	Notes
Apples	135°F	8 - 10 hrs.	Core/slice into 1/4-in. rounds, Soak in acidulated water. Rotate shelves.
Mango/Papaya	135°F	10 hrs.	Peel/slice into 1/4-in. pieces. Rotate shelves.
Kiwi	135°F	6 hrs.	1/4-in. rounds. Rotate shelves.
Orange Slices	135°F	10 hrs.	Citrus is crisp when fully dried. Rotate shelves.
Tomatoes (Roma)	145°F	10 hrs.	Skin-side down. Rotate shelves.
Tomatoes (Cherry/ Grape)	145°F	5 - 9 hrs.	Skin-side down. Rotate shelves.

BEEF JERKY	TEMP	TIME	Notes
1/2 lb. London Broil or Flank	145°F	5 - 6 hrs.	Flip and rotate shelves halfway.

CROUTONS	TEMP	TIME	Notes
Croutons	400°F	3 - 4 mins	Flip, oil, and rotate shelves halfway.

## User Maintenance Instructions

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## Care & Cleaning Instructions

**WARNING! Unplug the Air Fryer Oven. And allow the Air Fryer Oven and all accessories to cool completely before cleaning.**

1. Clean the outside of the Air Fryer Oven with a damp cloth and dry thoroughly. A non-abrasive liquid cleaner may be used for stubborn stains. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
2. Clean the Oven's interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as surface can be scratched.
3. For ease in cleaning, your Air Fryer Oven is equipped with a removable Oven door. Open the door to a 45-degree angle. Firmly grasp the Oven door handle and pull to remove.
4. To remove baked-on food, pour a small amount of cooking oil onto the food and allow to stand for 5 to 10 minutes. Remove the softened food with a soft cloth. Do not use steel wool, scouring pads or abrasive cleaners.
7. Wash crisping racks and drip pan in soapy water and dry thoroughly. All Air Fryer Oven accessories may be washed in the dishwasher.
8. If the Rotisserie was used, wash the rotisserie bar, meat tines, 2 finger screws, and rotisserie bar handle in warm, soapy water and dry thoroughly. The Rotisserie accessories may be washed in the dishwasher.
9. **CAUTION:** DO NOT use spray-on or other oven cleaners. Using these types of cleaners may cause cosmetic and/or electrical damage to the Air Fryer Oven.

## Storing Instructions

1. Assemble rotisserie bar with tines and finger screws (without food) inside the Air Fryer Oven. Store both crisping racks and the drip pan inside the Oven.
2. Store Air Fryer Oven in its box in a clean, dry place.
3. Never store appliance while it is hot or still plugged in.
4. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

## Recipes

### Cinnamon Apple Crisps

Keep the apple skins on for additional fiber. With no added sugar, these vegan, gluten-free, Cinnamon Apple Crisps are healthy for snacking any time. Experiment with different varieties of apples to taste their distinctive flavor profiles.

Serves 2 – 4

- 2 apples
  - 1 cup water
  - 1 tablespoon cinnamon
  - 1 tablespoon lemon juice
1. Peel apples, if desired. Remove the core using an apple corer or a knife. Slice the apples into thin rings between 3/16-inch and 1/4-inch thick.
  2. Add lemon juice to 1 cup of water in a large, shallow bowl. To prevent the apples from turning brown, dip the apple slices into the acidulated water. Then press the excess moisture from the apple rings using a clean kitchen towel or paper towels.
  3. Arrange the apple slices in a single layer on both crisping racks. Sprinkle the apple rings with cinnamon.
  4. Choose DEHYDRATE ( 🍏 ) menu option. Adjust the TEMPERATURE ( 🌡 ) to 135° and TIME ( ⌚ ) to 10:00 hours.
  5. Flip apples and rotate crisping racks several times through drying. Remove apples when they are browned and crispy to your liking.
  6. Store dried apples in zippered bags.

## Recipes

### Trail Mix Granola with Maple Syrup

These snack bars are both versatile and easy to make. Nuts, sweeteners and add-ins may be altered to create various flavored bars that everyone will love. Include pumpkin seeds, pistachios, cashews and sesame seeds. Use honey, molasses or agave syrup. Vary your bars by adding coconut flakes, chocolate chips, peanut butter, almond butter, and exotic dried fruits. Possibilities are endless.

Makes 12 bars

- 3 cups old fashioned rolled oats
  - 1/2 cup sliced almonds
  - 1/2 cup sunflower seeds, roasted, salted
  - 1 tablespoon pumpkin pie spice
  - 3 tablespoons coconut oil, melted
  - 6 tablespoons cup Grade B maple syrup
  - 1/2 cup dried cranberries
  - 2 oranges, zested and juiced
  - 2 egg whites, whisked
1. Combine dry ingredients in a large bowl. Combine wet ingredients in another bowl.
  2. Add wet ingredients to dry and mix well. Granola mixture should be slightly moist.
  3. Line both crisping trays with parchment paper. Spread half the mixture onto each rack.
  4. Choose CAKE (🍰) menu option. Adjust the TEMPERATURE (📏) to 300°F and TIME (🕒) to 20 minutes and bake until golden brown. Cut into bars while warm. The granola will crisp as it cools.
  5. Store in a tightly sealed container.

## Recipes

### Classic Beef Jerky

Homemade Jerky? This classic is protein-rich, low-fat and healthy. No nitrates! No chemical additives! No nothing YOU don't want... and everything YOU do!

HINT: Ask your butcher to cut meat into 1/4-inch thick strips.

Serves 4

- 1/2 – 3/4 lb. London broil or flank steak
  - 1/2 teaspoon black pepper
  - 1/2 teaspoon chili powder
  - 1/2 teaspoon garlic powder
  - 1/2 teaspoon cayenne pepper, or more to taste
  - 1/2 teaspoon onion powder
  - 1/8 cup soy sauce (may substitute low sodium)
  - 1/4 cup Worcestershire sauce
  - 1/8 cup hot sauce, optional
1. For ease of trimming, meat should be partially frozen. Trim fat from meat. Cut steak 1/4-inch thick; then into 4-inch strips.
  2. Add all marinade ingredients to a zipper bag or covered container.
  3. Mix well. Add meat. Cover and refrigerate overnight.
  4. Dry meat using a clean kitchen towel or paper towels. Arrange steak strips onto the crisping racks so that pieces do not touch.
  5. Choose DEHYDRATE (🌀) menu option. Adjust TEMPERATURE (🌡) to 145° and TIME (🕒) to 05:00 to 06:00 hours. Flip meat and rotate crisping racks halfway through drying. Jerky is done when meat is dried to your liking.
  6. To store, place jerky into tightly covered containers or zippered bags.

## Recipes

### Rotisserie Chicken

Use kitchen twine to truss the bird into a tight package. Tie both chicken legs together, tie the breast area together with the wings, then wrap more string around the middle. Please consult the detailed instructions described in the Rotisserie Assembly section of this instruction manual. (See Figures 9 and 10.)

Serves 2 - 3

- 1 (2-1/2 - 3 lb.) whole chicken, giblets removed
  - 1/4 cup butter, melted
  - 2 teaspoons granulated garlic
  - 2 teaspoons granulated onion
  - 1 teaspoon sea salt
  - 1 teaspoon ground black pepper
  - 2 teaspoons paprika
1. Combine butter and seasonings in a small bowl. Coat the chicken generously and marinate at room temperature for 30 minutes.
  2. Truss the chicken and mount securely onto the rotisserie bar.
  3. Assemble the Rotisserie following the detailed procedure described in Rotisserie Assembly section in this instruction manual.
  4. Choose WHOLE CHICKEN (🍗) menu option. Roast chicken at 400°F. Adjust TIME (🕒) to 15 minutes.
  5. Baste chicken with marinade. Adjust the TEMPERATURE (🌡️) to 350°F and TIME (🕒) to 30 minutes.
- NOTE:** On average, cook chicken 15 minutes/lb.
6. Use a meat thermometer to measure the internal temperature. At 165°F, the chicken is done.
  7. Allow chicken to rest 15 to 20 minutes before carving.

## Recipes

### Honey Glazed Ham

A favorite for any holiday or special occasion. Treat your family to a scrumptious traditional Honey Glazed Ham or...surprise everyone with your own spicy pepper touch of Sriracha!

Serves 6

- 1 (3 lb.) ham, pre-brined, boneless, fully-cooked

#### Glaze

- 1 orange, zested and juiced
- 1/2 cup honey
- 1/2 cup Dijon mustard
- 1/2 teaspoon allspice
- 4 tablespoons butter
- 1 tablespoon Sriracha sauce, optional

1. Simmer the glaze ingredients in a small saucepan over medium heat.
2. Remove ham from the refrigerator 1 hour before preparation; allow meat to come to room temperature and pat dry. Score ham by cutting a 1/4-inch deep 1-inch diamond pattern in the top rind of the ham. Pour the glaze over the ham and refrigerate for 2 hours.
3. Assemble the Rotisserie following the detailed procedure described in Rotisserie Assembly section in this instruction manual.
4. Choose WHOLE CHICKEN (🐔) menu option. Adjust TEMPERATURE (🌡️) to 300°F and TIME (🕒) to 60 minutes. During the last 30 minutes of cooking, glaze the ham every 10 minutes.

**NOTE:** On average, cook ham 18 minutes/lb.

5. The ham will be warm enough to serve when the internal temperature reaches 140°F.
6. Allow the ham to rest for 5 to 10 minutes before slicing.





## Recipes

### Fully Loaded Veggie Dorito® Nachos

Cool tomato relish spooned over these Loaded Veggie Nachos brightens the flavors and enhances the many delicious components. Game time, movie time, party time, lunch time, share time.

Serves 4

- 2 (1-3/4 oz.) bags Doritos®
  - 1 cup shredded white cheddar or white American cheese
  - 1/2 cup black olives, sliced
  - 1/2 cup green olives, sliced
  - 1/2 cup frozen corn kernels, defrosted
  - 3 green onions, chopped
  - 2 jalapeño peppers, seeded, deveined, sliced,
  - 1/2 lime, juiced
  - 1/2 teaspoon salt
  - 2 large plum tomatoes, chopped
  - 1/4 cup cilantro, chopped, for serving
  - guacamole, for serving
  - sour cream, for serving
  - jalapeño peppers, sliced, fresh or jarred
1. Empty the first bag of Doritos® onto a 7-inch or 8-inch pie tin.
  2. Sprinkle half of the shredded cheddar cheese, olives, corn, and green onions over the chips.
  3. Layer the remaining bag of Doritos® onto the pile.
  4. Sprinkle the remaining cheese, olives, corn, and green onions over the chips.
  5. Center the pie tin on the lower shelf.
  6. Choose FRENCH FRIES (  ) menu option. Adjust TIME (  ) to 7 minutes.
  7. Mix the chopped tomato, lime juice, and salt in a small bowl.
  8. After 7 minutes, check to make sure cheese is melted to your satisfaction. Remove from Oven and spoon tomato mixture over the nachos.
  9. Serve with fresh cilantro, guacamole, sour cream, and plenty of fresh jalapeño peppers.

## Recipes

### Rosemary Peppercorn Beef Tenderloin

For an intimate dinner at home, this is beef fillet is perfection. Serve with roasted rosemary potatoes and fresh garden salad. #happydinner

Serves 4

- 1 (18 oz.) beef tenderloin

#### Rub

- 3 cloves garlic
- 3 sprigs rosemary, chopped
- 3 tablespoons Kosher salt
- 1 tablespoon onion powder
- 3 tablespoons olive oil

1. Trim tenderloin of all silver skin before roasting.
2. Combine rub ingredients in a small bowl. Coat the tenderloin generously and allow the meat to rest at room temperature for 30 minutes.
3. Assemble the Rotisserie following the detailed procedure described in Rotisserie Assembly section in this instruction manual.
4. Choose WHOLE CHICKEN (🍗) menu option. Adjust TEMPERATURE (🌡️) to 350°F and TIME (🕒) to 30 minutes.

**NOTE:** On average, cook beef 16 minutes/lb. for rare, 18 minutes/lb. for medium.



5. Use a meat thermometer to measure the internal temperature. (Rare: 145°F, Medium: 160°F.)
6. Due to carry-over cooking, it is best to remove meat slightly before the target temperature as the meat's temperature increases 5°F to 10°F after being removed from the heat (while resting).
7. Allow meat to rest 15 minutes before slicing.

## Recipes

### Buffalo Chicken Tacos

Tasty. A real mashup of crunchy air fried buffalo chicken tenders served in a convenient, easy-to-eat flour tortilla. These tacos are filled with fresh lettuce, tomato and celery crunch accented with spicy wing sauce and cooled with traditional creamy blue cheese dressing.

Serves 4

- 4 flour tortillas
  - 3/4 lb. chicken tenders
  - 1/2 cup flour
  - 1 packet taco seasoning
  - 2 eggs, beaten
  - 1-1/2 cups seasoned panko (Japanese breadcrumbs)
  - 4 tablespoons buffalo wing sauce
  - 4 tablespoons blue cheese dressing
  - 2 limes, cut into wedges
  - 1/2 cup iceberg lettuce, shredded
  - 1/2 cup grape tomatoes, halved
  - 2 stalks celery, diced
  - 1/2 cup cilantro, chopped
1. Cut chicken tenders into 9 to 12 bite-sized pieces.
  2. Set up 3-bowl breading station:
    - flour + taco seasoning
    - whisk 2 eggs
    - seasoned panko breadcrumbs
  3. Dredge the chicken pieces in flour. Pat gently to remove any excess.
  4. Dip chicken into egg.
  5. Swirl the coated chicken in the panko breadcrumbs until each piece is fully coated.
  6. Add breaded chicken to both crisping racks. Spray with olive oil.
  7. Choose CHICKEN (  ) menu option. Adjust TIME (  ) to 15 minutes.
  8. Turn and rotate crisping racks halfway through air frying.
  9. Assemble tacos. Prepare a bed of lettuce, tomatoes, and celery in the base of the tortilla. Add chicken. Spoon wing sauce and blue cheese dressing over the chicken. Add a sprinkle of chopped cilantro and a squeeze of fresh lime juice to finish.

## Recipes



### Garlic Shrimp Skewers

Elegant party food can be assembled ahead and prepared for serving in minutes.

Serves 4

- 1 lb. (16-20) shrimp, peeled & deveined, tails on

#### Marinade

- 1 lime, zested and juiced
  - 1/2 teaspoon sea salt
  - 1 tablespoon olive oil
  - 8 cloves garlic, minced
  - 2 limes, for garnish
  - 1/2 cup parsley, chopped
1. Combine marinade ingredients in a zipper bag.
  2. Marinade shrimp 30 minutes before cooking.
  3. Thread the shrimp onto the skewers. Brush shrimp with marinade.
  4. Choose FISH () menu option. Adjust TIME () to 5 to 7 minutes, depending on the size of the shrimp. Turn and rotate crisping racks halfway through air frying. Brush before serving.

## Recipes

### Homemade Oatbran Bread



Nothing beats bread warm from your Air Fryer Oven. The sweet, crunchy topping bakes perfect for morning toast and jam, as a canvas for fruity or herbal cheese spreads, topped with meat, fish or simply toasted and slathered with nut butter and sliced banana.

Makes 1 loaf

- 2 eggs
- 1 cup buttermilk
- 2 large apples, cored, grated
- 1 teaspoon vanilla extract
- 1/2 cup coconut oil, melted
- 1-1/3 cup plain bran cereal  
(may substitute bran with raisins)
- 1 cup whole wheat flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg

#### Topping

- 1/2 cup oats
- 1/3 cup brown sugar

1. Whisk eggs and buttermilk in a large bowl. Add apple, vanilla, and coconut oil. Mix well.
2. Add bran cereal and allow to sit for 5 minutes until liquid is absorbed.
3. Combine dry ingredients in a large bowl. Whisk until well mixed.
4. Add wet ingredients to the dry. Do not overmix! Add to a well-oiled 8-inch x 5-inch loaf pan. Combine topping ingredients and spoon over the top of the batter.
5. Choose CAKE () menu option. Adjust the TIME () to 35 minutes.
6. Bread is done when a toothpick inserted into the center of the loaf comes out clean. Depending on the loaf pan, bake an additional 5 minutes if needed.

## Limited Two-Year Warranty

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

### Exclusions:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

### **How To Obtain Warranty Service:**

You must contact Customer Service at our toll-free number: 1-866-832-4843. A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem.

Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.



**For customer service questions or comments**  
**1-866-832-4843**  
**[bellahousewares.com](http://bellahousewares.com)**

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