



8QT TOUCHSCREEN AIR FRYER

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. Children should be supervised to ensure that they do not play with the appliance.
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.

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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. Make sure the crisping tray is in place before adding food to be air fried.
 16. Make sure the frying basket is locked securely into the front of the Air Fryer, while the Air Fryer is in operation.

WARNING: The Air Fryer will not operate unless frying basket is fully closed.

CAUTION: After hot air frying, extreme caution must be used when handling the hot frying basket, crisping tray, and cooked foods.




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, pull the frying basket drawer out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.

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7. Place the Air Fryer on a flat, heat-resistant work area.
 8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
 9. Keep appliance at least 4 inches away from walls or other objects during operation.
 10. Always use the frying basket handle to open frying basket drawer.
 11. **WARNING: After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface.**
WARNING: Over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.
 12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
 13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

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

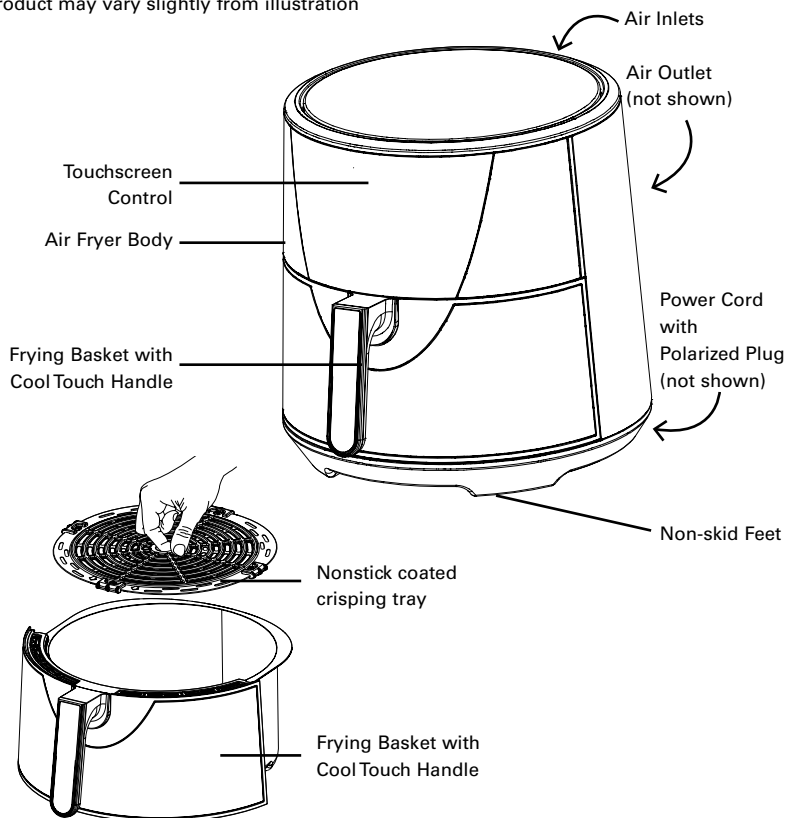
CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur 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 8 QT Touchscreen Air Fryer

Product may vary slightly from illustration



Touchscreen Control

1. Once the frying basket drawer and frying basket are properly locked into the Digital Air Fryer body, the red POWER () button will illuminate.
2. The default TEMP: 370°F and TIME: 15:00 minutes will alternate on the digital display.
3. Press the START () button to begin air frying for 15 minutes at 370°F.
4. Press the POWER () button to turn the Digital Air Convection Fryer OFF. The white fan icon () will continue to flash for 20 seconds.



Timer Control Buttons

Selecting the timer control (min), add or decrease cooking time using the + and – symbols. This enables you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

Temperature Control Buttons

Selecting the temperature control (°F), add or decrease temperature using the + and – symbols. This enables you to add or decrease cooking temperature 5°F at a time. Keeping the button held down will rapidly change the temperature. Temperature control range: 180°F – 400°F.

MENU Preset Choices

9 presets to choose from: French Fries, Shrimp, Roast, Chicken, Fish, Steak, Cheese melts and Bacon.

Digital Display









This display will keep track of the temperature and remaining cook time.

White Fan Icon

The flashing, White Fan Icon will appear when the Air Convection Fryer is turned on and for up to 20 seconds after it is turned off.

Adjustable Control (Temperature and Timer)

The + and – symbols enable you to add or decrease cooking temperature and time.

| | FUNCTIONS | TIME (MIN) | | TEMP (°F) | |
|---|-----------|------------|-------|-----------|---------|
| | | DEFAULT | RANGE | DEFAULT | RANGE |
| | Default | 15 | 1-60 | 370 | 180-400 |
|  | Fries | 22 | 1-60 | 400 | 180-401 |
|  | Shrimp | 8 | 1-60 | 320 | 180-402 |
|  | Roast | 25 | 1-60 | 400 | 180-403 |
|  | Chicken | 20 | 1-60 | 360 | 180-404 |
|  | Fish | 10 | 1-60 | 400 | 180-405 |
|  | Steak | 12 | 1-60 | 400 | 180-406 |
|  | Cheese | 3 | 1-60 | 340 | 180-407 |
|  | Bacon | 10 | 1-60 | 400 | 180-408 |
| P | Preheat | 3 | 1-60 | 400 | 180-409 |

IMPORTANT! When using the PREHEAT (P) function, reduce final cooking TIME by 3 minutes.

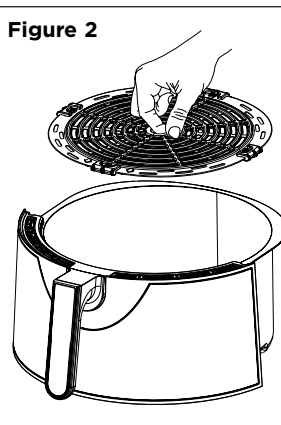
IMPORTANT! Depending on the thickness and/or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset **TIME** has expired. If more time is needed, cook at short time intervals until food tests done.

Before Using for the First Time

1. Remove all packing material and labels from the inside and outside of the air fryer. Check that there is no packaging underneath and around the frying basket.
2. Your air fryer is shipped with the frying basket locked inside the air fryer body. Firmly grasp the frying basket handle to open frying basket and place on a flat, clean work area.
3. Wash frying basket and crisping tray in hot, soapy water.
4. **DO NOT IMMERSE THE AIR FRYER BODY IN WATER.** Wipe the air fryer body with a damp cloth. Dry all parts thoroughly.
5. To ensure the crisping tray fits snugly into the frying basket drawer, there are 3 rubber tips attached to the sides of the tray. Before using, check to make sure all 3 rubber tips are in place. If they become separated from the tray, simply slide onto the tabs as shown. (See fig 2.)

NOTE: During first use, the Air Convection Fryer may emit a slight odor. This is normal and will not affect the flavor or air convection frying.

Figure 2






Operating Instructions

IMPORTANT! The maximum food capacity recommended for this air frying basket is 4.4 lbs, 4 - 6 cups, depending. The air frying basket will accommodate up to a 9 inch round x 3 inch deep bake or pie pan.

WARNING! This Air Convection Fryer should not be used to boil water.

WARNING! This Air Convection Fryer should never be used to deep fry foods.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket; then remove from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket.
4. Insert the assembled frying basket drawer into the front of the Air Convection Fryer. Always make sure frying basket drawer is fully closed.
5. Plug cord in the wall outlet. An audible beep will sound and a red POWER () button will appear on a black background.
6. To begin, press the red POWER () button.
7. The touchscreen control panel will appear. POWER () button will turn white.
8. The default TIME and TEMP: 15:00 minutes and 370°F will alternate on the digital display.

IMPORTANT: If no buttons are pressed, the Digital Air Convection Fryer will remain in standby mode



Manual Operation

1. To adjust the default air frying TIME, select timer control button (MIN), press the (+) or (–) on the right side of the control panel to advance or decrease TIME in 1 minute increments, from 1 to 60 minutes.


NOTE: Timer can also be adjusted when time reflects on the digital display

2. To adjust the default air frying Temperature, select temperature control button (°F), press the (+) or (–) on the right side of the control panel to adjust the default (370°F) TEMP from 180°F to 400°F in 5 degree increments.



NOTE: Temperature can also be adjusted when temperature reflects on the digital display using

3. When the desired TIME and TEMP appear on the digital display, press the START () button to turn the Air Convection Fryer ON. The white convection fan () will twirl when the Air Convection Fryer is in operation. The preset TIME will begin to count down. TEMP and remaining TIME will alternate on the digital display.


IMPORTANT: If no buttons are pressed, the Digital Air Convection Fryer will remain in standby mode.

4. To turn the Air Convection Fryer OFF at any time, or to reset the TIME, simply press the white POWER () button.

NOTE: To halt air frying immediately, pull the frying basket drawer out of the body at any time. When the drawer is replaced, air frying will resume.

5. When the remaining TIME reaches 00:00, the red POWER () button will appear and the white convection fan () will continue to twirl for 20 seconds. 5 beeps will sound as the Air Convection Fryer automatically turns OFF.

8 FOOD MENU PRESETS (French Fries | Shrimp | Roast | Chicken | Fish | Steak | Cheese Melt | Bacon | Preheat)

1. To use food MENU options, simply press the desired food icon
2. When the desired food menu option icon is illuminated, press the START () button to turn the Air Convection Fryer ON.


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

IMPORTANT: Always check food halfway through cooking time to determine final cook TIME and TEMP.

3. To adjust the air frying TIME during operation, press (+) or (–) on the right side of the control panel to advance or decrease time in 1 minute increments to 60 minutes. Press the (+) or (–) on the right side of the control panel to adjust TEMP in 10 degree increments.

Easy-assist Function: PREHEAT (P)

Save time and make perfect air frying effortless.

1. PREHEAT: If a recipe calls for a preheated oven, or, when cooking meats or proteins that benefit from a hot initial sear, use PREHEAT (P) function. Insert the empty air frying basket/drawer into the body of the Air Convection Fryer.
- Press the START () button to begin.
 - The default TIME and TEMP: 3:00 minutes and 400°F will alternate on the digital display.
 - When 5 beeps sound, place food into frying basket, program the Air Convection Fryer, and air fry to perfection.

IMPORTANT! When using the PREHEAT (P) function, reduce final cooking recipe or preset TIME by 3 minutes.

Air Frying Technique


1. Please consult the Air Frying Chart and/or follow package directions for suggested TIME and TEMP.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To assure even cooking/browning, ALWAYS open the basket drawer halfway through the cook time and check, turn or shake foods in the frying basket. Some recipes may call for brush or spray oil halfway through cooking. Adjust TIME or TEMP if needed.

CAUTION: Always use oven mitts when handling the hot air fryer basket.

CAUTION: Make sure the clear basket lock is in the locked position when shaking foods for the Air Convection Fryer. To avoid damage to persons or personal property, do not press the basket release button while shaking the frying basket.

CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.

4. Allow cooked foods to rest for 5 to 10 minutes. Remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
5. Shake air fried foods out onto serving area. Promptly return the frying basket to the drawer and lock into place. Continue air frying subsequent batches, if any.
6. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
7. 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 before frying.

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8. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.
 9. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
 10. Unplug the Air Convection Fryer when not in use.

A Note on Air Frying Pre-Packaged Frozen Foods

1. Where microwave ovens often produce hot, mushy results and toaster ovens take forever, air convection frying assures reasonably fast, crispy, delicious results!
2. As a rule, depending on the food and amount to be cooked, suggested cook TIMES may have to be reduced slightly. Always check food halfway through cooking time to determine final cook TIME and TEMP.
3. Always check cooking progress after TIME has expired.



Air Frying Chart (Includes Preset Food Menu Items)



WARNING! Times are estimated and based on average sizes and weights.

ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.

NOTE: Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

| FOOD | TEMP | AIR FRY TIME | ACTION |
|---|-------|------------------------|---|
| Root Vegetables , 3 - 4 cups fresh (roasted) | 370°F | 15-20 minutes | toss with oil shake 3x |
| Asparagus , 3 - 4 cups, fresh thin stems | 370°F | 7-9 minutes | spray with oil, shake 2x |
| Green Beans, Sugar Snap Peas , 3 - 4 cups fresh | 370°F | 7-9 minutes | spray with oil, shake 1x |
| Broccoli , 3 - 4 cups fresh (roasted) | 370°F | 5-7 minutes | spray with oil, shake 3x |
| Brussels Sprouts , halved, 3 - 4 cups fresh | 370°F | 8-10 minutes | spray with oil, shake 2x |
| Butternut Squash , seeded, 1/2 inch chunks, 3 - 4 cups fresh | 370°F | 15 minutes | spray with oil, shake 3x |
| Fennel , fresh, chopped, 3 - 4 cups | 370°F | 7-9 minutes | spray with oil, shake 2x |
| Fried Sweet Potato Fries (fresh, hand cut, 1/8 to 1/4-inch thick) | 400°F | 13-15 minutes | spray with oil, shake 3x |
| French Fries, Idaho Potatoes, 2 - 3 (fresh, hand cut, 1/4 to 1/3 inch thick) (frozen, 1/4 to 1/3 inch thick) | 400°F | 12 minutes | spray with oil, shake 3x |
| | 400°F | 12 minutes | |
| Meat, Roast, Chops | 360°F | 25 min | rub or spray with oil, add seasoning, turn over test for doneness |
| Ribeye Steaks , (2) 1.25 lb., 1-1/2-in. thick, room temp. medium rare medium well done | 400°F | Preheat + 6 min | rub or spray with oil, add seasoning, turn over test for doneness, rest 15 minutes - check at 12 minutes, rest 15 minutes |
| | 400°F | Preheat + 10 min | |
| | 400°F | Preheat + 14 min | |
| Hamburgers , 1/3 lb. (up to 4), rare-well | 350°F | Preheat + 3 – 6 min | spray with oil, add seasoning, turn over test for doneness |
| Chicken Wings , 2-3 lb. (fresh/thawed) | 360°F | 20 minutes | spray with oil, shake 2x, test for doneness |
| Chicken Tenders/Fingers , boneless | 360°F | 18 - 20 min | spray with oil, shake 1x |
| Chicken Pieces , bone in | 360°F | 20-30 minutes | spray with oil, turn over, test for doneness |
| Fish Filet (fresh, thawed, battered) | 400°F | 10 minutes | spray with oil, turn over, test for doneness |
| Shrimp (thawed, battered), 1- 2 lb. | 320°F | 8 minutes | spray with oil, turn over, shake |

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.

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! Allow the Air fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the nonstick coating.
3. The frying basket and crisping tray are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

Storing Instructions

1. Make sure the Air Convection Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Convection Fryer while it is hot or wet.
3. Lock the frying basket into the drawer, and store inside the Air Convection Fryer body.
4. Store Air Convection Fryer in its box or in a clean, dry place.

Trouble Shooting



| Problem | Possible Cause | Solution |
|---|---|---|
| The AIR FRYER does not work | <ul style="list-style-type: none"> • The Air Fryer is not plugged in. • The Air Fryer has turned itself OFF | <ul style="list-style-type: none"> • Plug cord into the wall outlet. • To begin, press the red POWER () button. • Make sure the frying basket/drawer is assembled correctly and fully inserted into the Air Fryer body. |
| Food not cooked | <ul style="list-style-type: none"> • The Frying Basket is overloaded. | <ul style="list-style-type: none"> • Fry smaller batches of food. • Shake foods 2x or 3x during the cooking process. • Increase TEMP. • Increase air fry TIME. |
| Food is not fried evenly | <ul style="list-style-type: none"> • The Frying Basket is overloaded. | <ul style="list-style-type: none"> • Fry smaller batches of food. • Apply a light, even coat of spray oil to food before frying • Shake foods 2x or 3x during the cooking process. • Fry smaller batches of food. |
| Frying basket/drawer won't slide into the Air Fryer body properly | <ul style="list-style-type: none"> • The Frying Basket is overloaded. | <ul style="list-style-type: none"> • Fry smaller batches of food. • Air Fryer will not turn ON until the frying basket/drawer is assembled correctly and fully inserted into the Fryer body |
| White smoke coming from the Air Fryer | <ul style="list-style-type: none"> • The Air Convection Fryer is overloaded with oil. • The frying basket and drawer have not been cleaned. | <ul style="list-style-type: none"> • When frying heavily oily foods, such as bacon, it may be necessary to clean the frying basket drawer more frequently. • Clean frying basket and drawer after each use. |
| Fresh fries are not fried evenly | <ul style="list-style-type: none"> • The Frying Basket is overloaded. | <ul style="list-style-type: none"> • Soak, rinse and fully dry potatoes before frying. • Use fresh, firm potatoes. |
| Fries are not crispy | <ul style="list-style-type: none"> • Raw fries have too much water. | <ul style="list-style-type: none"> • Use a clean kitchen towel to wrap and dry potato sticks thoroughly before adding oil. • Cut potato sticks smaller. • Shake and spray potatoes frequently. |

Recipes

Lemon Za'atar Chicken with Eggplant & Zucchini

Za'atar is popular Middle Eastern spice mixture dating back to ancient times. We have enveloped the chicken with this aromatic blend of thyme, sumac, wild oregano and toasted sesame seeds. Fresh lemon adds moist citrus notes. The Air Fryer is the perfect tool for preparing moist and luscious, roasted chicken, the frying basket allows drippings (liquid flavor) to permeate the vegetables and stream down into the easy-to-clean drawer.

Serves 6.

- 1 (3 1/2 - 4 1/2 lb) whole chicken
 - 1 Chinese eggplant
 - 1 lemon, zested and halved
 - 1 zucchini
 - 1 teaspoon salt, divided
 - 1 cup za'atar seasoning
1. Remove the chicken giblets.
 2. Rinse the chicken inside and out. Trim all excess fat and use paper towels to pat dry. Work your hands inside the chicken skin to loosen from the meat. Use a sharp paring knife to puncture all fat pockets. Make 3 to 4 slits along the chicken's backbone to relieve extra fat.
 3. Liberally coat the chicken inside and out with za'atar. Generously rub za'atar under the chicken skin. Squeeze each lemon half over the chicken; squeeze again and place inside the chicken cavity.
 4. Tuck the wing tips under the body of the chicken. To ensure crispy skin, refrigerate the chicken uncovered for 30 minutes before air frying.
 5. Trim the eggplant and zucchini, cut into discs, then use to cover the bottom of the Air Fryer basket. Lay the chicken, breast side down, onto the bed of vegetables.
 6. Use food MENU preset for CHICKEN. When the CHICKEN icon () illuminates, press the START () button to begin air frying at 360°F. Increase the TIME to 30 minutes.
 7. Turn the chicken over, breast side up. Sprinkle lemon zest over the breast of the chicken.



Recipes

8. Continue air frying CHICKEN at 365°F for 25 minutes, or until the juices run clear when you cut between a leg and thigh or when a meat thermometer inserted into the thickest part of the thigh reads 170°F/77°C - 180°F/82°C.
9. Remove the chicken and vegetables to a platter and tent with aluminum foil for about
- 20 minutes. Slice the chicken onto a platter and serve it with the vegetables.

Air Fried Onion Blossom

- Aluminum foil to cover onion
 - 3/4 cup rice flour
 - 1 large sweet Vidalia onion
 - 3/4 cup Italian seasoned breadcrumbs
 - 3 teaspoons olive oil
 - 4 tablespoon Cajun seasoning mix, divided
 - 2 tablespoons yogurt
 - 1 tablespoon water
 - 2 large eggs
1. 3 bowl breading station: Mix breadcrumbs with olive oil, 2 tablespoons Cajun seasoning.
 2. In a small bowl, mix 2 tablespoons Cajun seasoning into the flour.
 3. In another bowl, beat yogurt, water and eggs.
 4. Create the Blossom. Peel onion, cut off top. Place cut side down onto a cutting board.
 5. Starting 1/2 inch from the root, cut downward, all the way to the cutting board. Repeat to make 4 evenly spaced cuts around the onion.
 6. Continue slicing between each section until there are 8 cuts in total.
 7. Place sliced onion in an ice water bath for at least 2 hours to overnight. Remove from water, pat dry. Open onion so petals are exposed.
 8. Place onion in a large bowl. Sprinkle onion generously with flour mixture. Make sure to get in between all petals. Turn onion upside down to remove excess flour.
 9. Using a ladle, ladle the egg mixture into every crevice. Lift up onion and turn to make sure excess egg drips away.

Recipes

10. Sprinkle onion very generously with breadcrumb mixture. Press breadcrumbs between every petal.
11. Place the breaded onion blossom into the frying basket.
12. Cover and tent the top of the onion with aluminum foil.
13. Use food MENU preset for CHICKEN. When the CHICKEN icon () illuminates, press the START () button to begin air frying at 360°F for 20 minutes.
14. Check doneness of the onion.
15. Remove foil. Increase TEMP to 400°F and continue air frying for an additional 5 minutes until browned and crisp.

General's Tso's Wife's Air Fried Cauliflower

If General's Tso had a wife, and she had an Air Fryer, she would surely air fry this scrumptious dish.

- 1 head (4 cups) cauliflower
- 4 to 6 seeded and stemmed dried red chilies
- 2 tablespoons canola oil

Sauce

- 2 tablespoon unseasoned rice vinegar
- 2 tablespoons water, or more as needed
- 2 teaspoon sesame oil
- 2 tablespoon grated ginger
- 1/4 cup oyster sauce
- 4 cloves garlic, grated

Garnish

- Brown rice
 - Toasted sesame seeds
1. Combine all sauce ingredients in a large bowl. Trim cauliflower into florets and toss into the bowl. Add chilies. Coat the florets well and add to the Air Fryer basket.
 2. Air fry for 12 to 14 minutes at 365°F, shake halfway.



Recipes

Spicy Air Fried Pizza Rolls

Crispy, spicy bites of goodness, dipped in a flavorful tomato sauce, these Pizza Rolls will be the hit of any party or gathering. A great way to use leftovers, the possibilities are endless.

- Olive oil spray
 - 2 spicy hot Italian sausages, casings removed
 - 2 cups shredded Mozzarella cheese, or any cheese of your choice
 - 4 jalapeño peppers, seeds, stems removed, chopped
 - 1/2 lb mushrooms, sliced
 - Won ton wrappers
 - Creamy Tomato Spaghetti Sauce, for dipping
1. Cook the Italian sausage, mushrooms and peppers in the frying basket.
 2. Use food MENU preset for BACON. When the BACON icon () illuminates, press the START () button to begin air frying at 400°F, stirring every 5 minutes for 10 - 15 minutes until fully browned.
 3. Drain sausage and veggies onto a plate of paper towels. When cool enough to handle, crumble cooked sausage into small pieces. Combine sausage, mushrooms, peppers in a small bowl.
 4. Place a won ton wrapper flat onto the working surface. In the lower portion of the wrapper, form a line of ingredients: sausage mixture topped with a handful of cheese.
 5. Roll once around, then fold in the sides. Continue rolling until the Pizza Roll is formed. Brush a small amount of egg wash onto the end of the wrapper to seal. Repeat until the frying basket is filled.
 6. Place assembled Pizza Rolls seam-side-down into the Air Fryer basket. Spray with olive oil.
 7. Air fry at 370°F for 8 to 10 minutes. Turn Pizza Rolls over halfway through air frying.
 8. Serve with your favorite tomato sauce for dipping.



Recipes

Air Fried Zucchini Fries

Serves 4

- 2 zucchini squash, trimmed into spears
- 2 tablespoons olive oil
- Salt
- 1/2 cup panko breadcrumbs
- Kosher salt, to taste
- 2 tablespoons Parmesan herb seasoning

Yogurt Pesto Dip

- 3 tablespoons plain yogurt
 - 1 tablespoon basil pesto
1. Cut zucchini in half lengthwise. Cut each half into 3 long spears. Cut the spears in half to form zucchini fries.
 2. Sprinkle the zucchini fries with salt and place in a colander for at least 10 minutes to 2 hours, to draw out excess moisture.
 3. Blot zucchini dry with paper towels; then add to a large mixing bowl.
 4. Drizzle olive oil over the zucchini fries and stir until they are all well coated.
 5. Add panko breadcrumbs, oil and seasoning to a plate, mix well.
 6. Roll the oiled zucchini into the panko, coating all sides and pressing firmly so that the crumbs adhere.
- IMPORTANT:** Work in batches, do not overcrowd the Air Fryer basket.
7. Air fry at 360°F, until slightly crisp and golden brown, about 10 minutes, turning the spears over halfway through air frying.
 8. Transfer zucchini fries to a platter, sprinkle with salt. Combine yogurt and pesto in a small dish. Serve immediately.

Recipes

8 Minute Banana Chocolate Chip Cupcakes

Fresh, moist banana goodness in every bite. Light and sweet, these cup cakes are so easy to make and they bake in 8 just minutes! These sweet bites go anywhere. Grab one with a cup of coffee, kids with a glass of milk. Air fry as many little cakes as you need, then store the remaining batter and air fry fresh cupcakes tomorrow!

- Foil cupcake liners
 - Coconut oil baking spray
 - 1 (16 oz.) box white cake mix, your favorite brand
 - 1 egg white
 - 1 egg
 - 3 tablespoons vegetable oil
 - 1 ripe banana, mashed
 - 1 1/4 cup unsweetened vanilla or plain almond milk
 - 1 cup crushed chocolate chip or chocolate sandwich cookies
 - 1/4 cup chocolate chips
 - 1/4 cup butterscotch chips
1. Mash the banana in a large bowl. Add the remainder of the ingredients and mix until well blended.
 2. Place foil cupcake liners into the frying basket. Generously spray foil cupcake liners with coconut oil. Fill cupcake liners equally, no more than 2/3 full with batter.
 3. Air fry at 365°F, until golden, about 8 minutes.
 4. Check for doneness. Insert a toothpick in the center of the cupcake; if it comes out clean cupcakes are fully baked. If not, continue to air fry for 1 additional minute 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:

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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.







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