

EMERALD

30 LITRE DIGITAL AIR FRYER TOASTER OVEN

Cook different amazing food
with one device



SM-AIR-1981

TABLE OF CONTENTS

Important safeguards	2
Getting to know your air fryer toaster oven	4
• Main component	4
• Features	5
• Technical specifications	5
• LED control panel	6
Before using your air fryer toaster oven	10
Operation guide	11
Cooking functions quick reference chart	15
Replacing the light	17
Disassembling the inner glass door for cleaning	18
Care, Cleaning & Storage	19
Trouble shooting	21
Recipes	22
Warranty Information	35

IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your Air Fryer Toaster Oven.

READ ALL INSTRUCTIONS BEFORE USE

- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or handling, putting on or taking off parts.
- **Do not** touch hot surfaces without using heat-protective gloves. To avoid burns, use extreme caution when removing hot accessories or disposing of hot grease.
- **Do not** immerse cord, plug or any parts of Air Fryer Toaster Oven in water or other liquid to prevent against electrical hazard.
- To avoid potential hazards, please do not put the product next to or used by children.
- **Do not** operate any appliance with a damaged cord or plug. If the appliance is dropped or damaged, please return product to original store or retailer for proper inspection and repair.
- To avoid potential injury, do not use accessories or attachments not recommended for the unit.
- **Do not** use outdoors.
- **Do not** let the cord hang over the edge of a surface where the potential of child or pet interaction is present.
- **Do not** place on or near a hot gas or electric burner.
- **Do not** use this appliance for other than intended use.
- Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the Air Fryer Toaster Oven.
- **Do not** store any materials other than manufacturer's recommended accessories in this appliance when not in use.
- **Do not** place any of the following materials in this appliance: cardboard, plastic, paper, or anything similar.
- Oversized foods and utensils must not be inserted in an Air Fryer Toaster Oven as they may involve a risk of fire or electric shock.

IMPORTANT SAFEGUARDS

- A fire may occur if the appliance is covered or touching 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** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- **Warning:** To avoid possibility of fire, **Never** leave the appliance unattended during use. Use recommended temperature settings for all function.
- **Do not** rest cooking utensils or baking dishes on glass door.
- **Do not** operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before connecting the appliance.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR AIR FRYER TOASTER OVEN

MAIN COMPONENTS



Oven Rack : Used for meat, bread, pizza etc.

Air Fryer Basket : Use the Air Fryer Basket in conjunction with the Air Fry function to optimize your cooking results. Used for fries, chicken wings, onion etc. It also could be used as the dehydrate basket.

Baking Pan : Used for cookies, cake, turkey etc. It can also hold the drippings from the food or oil when Airfrying.

Rotisserie : Used for chicken, turkey, meat.

Remove Handle : Used to remove the rotisserie from the oven.

FEATURES

By using all-new 360° HOT AIR CIRCULATION technology, The Air Fryer Toaster Oven can offer you more delicious and healthier cuisine.

DOOR SENSOR

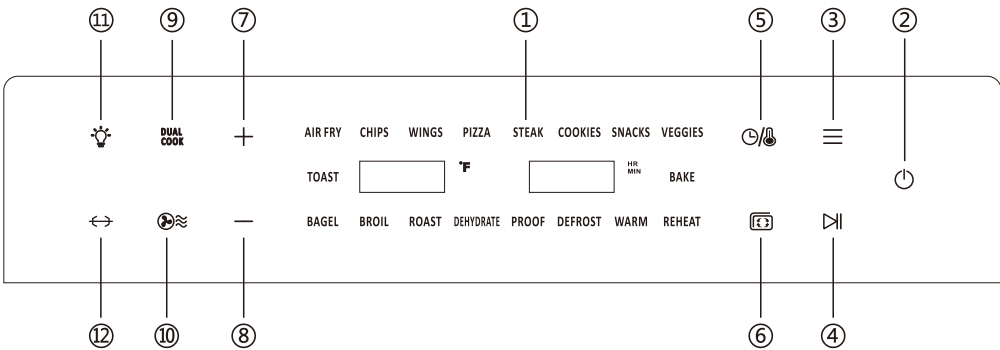
If the door is opened during cooking, the cooking will pause and the

light will turn on. The panel will show . When the door is closed, the light will turn off and resume cooking. Please make sure to keep the oven door closed during cooking.

TECHNICAL SPECIFICATIONS

Voltage	Power	Frequency	Capacity
120V	1800W	60Hz	30L

LED Control Panel



① AirFryer Toaster Oven Functions Overview

PRESET	DEFAULT TEMPERATURE	DEFAULT TIME	TEMP RANGE	TIME RANGE
AIR FRY (Fried Food)	400°F	10MINS	200-450°F	Up to 2 HOURS
CHIPS (Frozen French Fries)	450°F	18MINS	200-450°F	Up to 2 HOURS
WINGS	450°F	18MINS	200-450°F	Up to 2 HOURS
PIZZA	450°F	11MINS	200-450°F	Up to 2 HOURS
STEAK	450°F	7MINS	200-450°F	Up to 2 HOURS
COOKIES	360°F	15MINS	200-450°F	Up to 2 HOURS
SNACKS	400°F	18MINS	200-450°F	Up to 2 HOURS
VEGGIES	450°F	15MINS	200-450°F	Up to 2 HOURS
TOAST	450°F		1~7	1~7MINS
BAKE	350°F	25MINS	200-450°F	Up to 2 HOURS
BAGEL	450°F	13MINS	200-450°F	Up to 2 HOURS
BROIL	450°F	10MINS	200-450°F	Up to 2 HOURS

LED Control Panel

PRESET	DEFAULT TEMPERATURE	DEFAULT TIME	TEMP RANGE	TIME RANGE
ROAST	400°F	30MINS	200-450°F	Up to 2 HOURS
DEHYDRATE	140°F	5HOURS	90-180°F	1-12 HOURS
PROOF	94°F	45MINS	90-100°F	Up to 8 HOURS
DEFROST	120°F	20MINS	90-180°F	Up to 2 HOURS
REHEAT	200°F	5MINS	200-450°F	Up to 2 HOURS
WARM	120°F	4HOURS	90-250°F	Up to 8 HOURS

The above default data are for reference only, the user can adjust the desired temperature and time as required.

② **POWER ON/OFF**

Touch “POWER ON/OFF” icon to turn the Air Fryer Toaster Oven On/Off.

③ **MENU**

You can select the menu by continously touching the menu icon,or you can select the menu by touching the add or subtract icon on the left.

④ **START/PAUSE**

Touch “START/PAUSE” icon to start or stop the program.

⑤ **TIME /TEMPERATURE SWITCH ICON**

LED Control Panel

⑥ **PREHEAT**

After selecting a program and adjusting the temperature, touch "PREHEAT" icon to preheat the Air Fryer Toaster Oven. (No need to touch the "START/PAUSE" icon to start the preheat program. After preheating, the oven will beep 5 times and "Add food" will be showed on the display.)

⑦ **PLUS**

Touch this icon to select the menu or adjust the time and temperature.

⑧ **MINUS**

Touch this icon to select the menu or adjust the time and temperature.

⑨ **DUAL COOK DUAL COOK**

Advanced dual function cooking technology allows you to program your Air Fryer Oven to start cooking with one preset, then automatically transition to a second preset for a perfect cook on any meal. For example, put a breadcrumb-topped casserole in the oven, set it to bake then broil, and it will cook through with a golden crisp topping to finish. Just set it and forget it. Enjoy your favorite fried food without any extra operation.

⑩ **AIR FRY**

This icon is for display only. If the program with fan running is adopted, the icon will keep flashing during operation

⑪ **LIGHT SWITCH**

Touch "LIGHT" icon to turn the oven light On/Off. (After manual selection, it will automatically turn off 5 minutes later.)

⑫ **ROTISSERIE**

It is used to cook all the food that need to be rotated. After selecting the desired program and setting the temperature/time, touch the start icon to start cooking and then touch the rotisserie icon.

LED Control Panel

⑤+⑦ + TEMPERATURE INCREASE:

Touch the “” icon and the temperature display flash and then touch “+” icon to increase the temperature as needed. Long press “+” icon for rapid increase operation of setting.

⑤+⑧ — TEMPERATURE DECREASE:

Touch the “” icon and the temperature display flash and then touch “—” icon to decrease the temperature as needed. Long press “—” icon for rapid decrease operation of setting.

⑤+⑦ + TIME INCREASE:

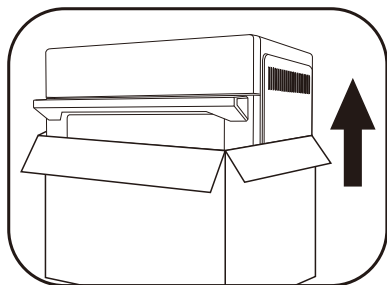
Double-click the “” icon until the time display flash and then touch “+” icon to increase the time as needed. Long press “+” icon for rapid increase operation of setting.

⑤+⑧ — TIME DECREASE:

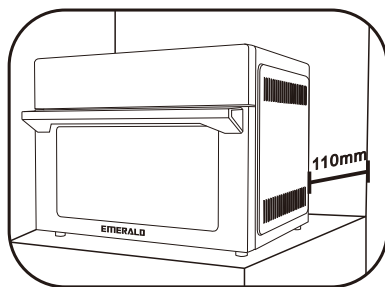
Double-click the “” icon until the time display flash and then touch “—” icon to decrease the time as needed. Long press “—” icon for rapid decrease operation of setting.

BEFORE USING YOUR AIR FRYER TOASTER OVEN

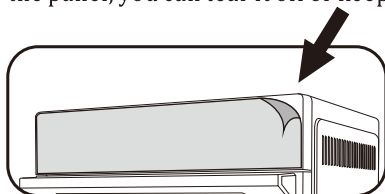
- 1** Remove all packaging around and inside the oven.



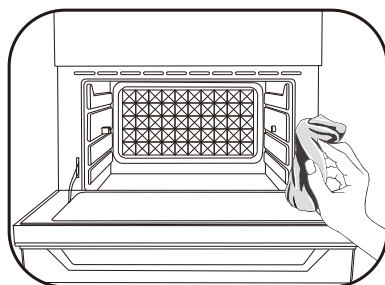
- 2** Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat. Keep at least 110 mm distance between the electrical outlet and the wall, furniture, etc.



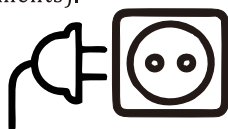
- 3** Remove the protective film from the control panel. (This film is to protect the panel, you can tear it off or keep it.)



- 4** Wash all accessories and clean the interior of the Air Fryer Toaster Oven. Dry and place accessories back in oven.



- 5** Before use, ensure that the power and outlet meet the requirements to operate this product (input power requirements).



- 6** Upon first use, it is necessary to run the oven for 18 minutes at the highest temperature (450°F) in order to sterilize and remove any manufacturing odor. The Air fryer Toaster Oven may emit an odor or smoke due to the heater's protective film.

OPERATION GUIDE



POWER ON

MENU

Preheat

Accessories
position

START

1

Plug in, touch the POWER ON/OFF icon to turn on the Air Fryer Toaster Oven, screen will illuminate and "AIR FRY" icon will blink.

2

Touch the menu icon, and then select the program you want by touching plus or minus icon. (Or continuously touch the menu icon until the desired menu is selected) Screen will display the default temperature and default time for this menu, users can also adjust the temperature and time as desired with the / icon.

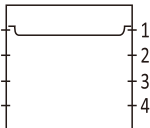
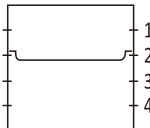
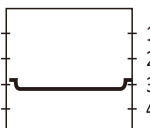
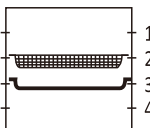
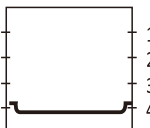
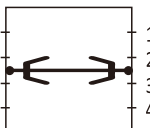
Note: The temperature on the "Toast" function cannot be adjusted. Touch the "/ " icon and adjust the time duration for **level 1~level 7** of the toast by plus or minus icon.

3

Touch the "PREHEAT" icon in order to preheat the Air Fryer Toaster Oven. When the internal temperature reaches 300°F, the "Add Food" signal will appear. (After preheating, put the food in oven and close the door, the program will start cooking automatically.)

Note: The Toast, Dehydrate, Proof, Defrost, Reheat and Warm programs do not require preheating

OPERATION GUIDE

Position1: DEHYDRATE		1 2 3 4	Position2: TOAST DEHYDRATE		1 2 3 4				
Position3: TOAST DEHYDRATE BAKE VEGGIES PIZZA		1 2 3 4	Position2: CHIPS WINGS		1 2 3 4				
Position4: ROAST		1 2 3 4	Position5: Rotisserie		1 2 3 4				
Accessories			Oven Rack		Air Fryer Basket		Baking Pan		Rotisserie

Note: When cooking fatty foods (e.g. chicken wings) with the oven rack, air fryer basket or rotisserie, place the baking pan in the slot underneath in order to prevent oil from dripping on to the stainless-steel heater.

4 Accessories position

Insert the accessories with food into the desired position then close the door. There are four groove positions, please to the above rack position diagrams to place the accessories.

Note:If you need to use the rotisserie, fix the food and place it in the air fryer oven.

5 START/PAUSE

If you skip the preheat function of step 3, please touch the START/PAUSE icon to begin cooking, and the display will show the timer counting down. When cooking is done, the oven will beep 5 times, the display will show “END”, and all menu icons will light up.

Note: To use the rotisserie, touch the rotisserie icon after touching START/PAUSE icon.

End

Note : The display will continue to show “END” until the menu icon is pressed. After cooking is complete, the fan will continue to run for 4 minutes in order to properly cool the appliance.

DUAL COOK



POWER ON

Dual Cook

Preheat

Accessories
position

START

1

Plug in, touch the POWER ON/OFF to turn on the Air Fryer Toaster Oven, screen will illuminate and “AIR FRY” icon will blink.

Eg:

First step



Second step



2 Dual Cook

Touch the DUALCOOK icon, five programs AIRFRY/BAKE/BROIL/ROAST/WARM will keep long bright, touch the plus icon to select the first program AIRFRY, and the selected program AIRFRY flash (but the other four will still keep long bright), then touch the icon and adjust the desired time and temperature by touching plus or minus icons, finally touch the menu icon to confirm the first program AIRFRY; The remaining four icons will keep long bright, repeat the above operation to adjust the second program.

Note: If you want to cancel the DUALCOOK function, you can touch the START/PAUSE icon, and then touch the DUALCOOK icon to return to the general menu.

DUAL COOK

POWER ON

Dual Cook

Preheat

Accessories
position

START

3



PREHEAT

Touch the "PREHEAT" icon in order to preheat the Air Fryer Toaster Oven. When the internal temperature reaches 300°F, the "Add Food" signal will appear. (After preheating, put the food in oven and close the door, the program will start cooking automatically.)

4

Accessories
position

Insert the accessories with food into the desired position then close the door. There are four groove positions, please to the above rack position diagrams to place the accessories.

Note: If you need to use the rotisserie, fork the food and place it in the air fryer oven.

5



START/
PAUSE

If you skip the preheat function of step 3, please touch the START/PAUSE icon to begin cooking, and the display will show the timer counting down, the selected first program will be on for a long time, and the selected second program will not be displayed until the first program is completed. When cooking is done, the oven will beep 5 times, the display will show "END", and all menu icons will light up.

Note: To use the rotisserie, touch the rotisserie icon after touching START/PAUSE icon.

End

Note: The display will continue to show "END" until the menu icon is pressed. After cooking the fan will continue to run for 4 minutes in order to properly cool the appliance.

COOKING FUNCTIONS

QUICK REFERENCE CHART

FUNCTION	PEHEAT	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
AIR FRY	Yes	base on the food you select	Air Fryer Basket	2
CHIPS	Yes	550g	Air Fryer Basket	2
WINGS	Yes	1038g(28pcs)	Air Fryer Basket	2
PIZZA	Yes	13 inches	Baking Pan or Oven Rack	3
STEAK	Yes	190 g	Baking Pan or Oven Rack	2
COOKIES	Yes	base on the food you select	Baking Pan	2
SNACKS	Yes		Baking Pan or Oven Rack	3
VEGGIES	Yes		Baking Pan or Air Fryer Basket	3
TOAST	No	6pcs	Oven Rack	2or3
BAKE	Yes	base on the food you select	Baking Pan or Oven Rack	3
BAGEL	Yes		Baking Pan or Air Fryer Basket	2
BROIL	Yes		Baking Pan or Oven Rack	2
ROAST	Yes		Baking Pan or Rotisserie	4 or Rotisserie position

COOKING FUNCTIONS

QUICK REFERENCE CHART

FUNCTION	PEHEAT	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
DEHYDRATE	No	base on the food you select	Air Fryer Basket	1 or 2 or 3
PROOF	No		Baking Pan	3
DEFROST	No		Baking Pan	2
REHEAT	No		Oven Rack	3
WARM	No		Baking Pan	2

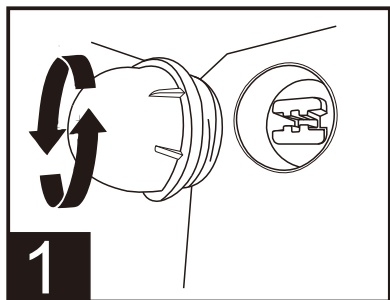
It is a normal occurrence that some moisture may occur on the oven door during the cooking process. We would like to recommend you to preheat the Air Fryer Toaster Oven before cooking.

REPLACING THE LIGHT

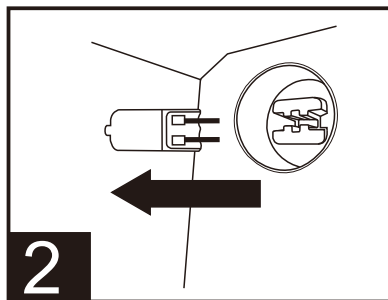
ATTENTION: Be sure to unplug the Air Fryer Toaster Oven and allow it to cool completely before replacing the oven light.

SPECIFICATION: 25W halogen bulb

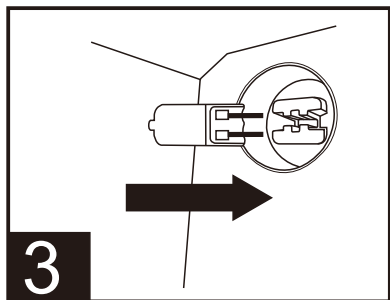
1. Rotate the light cover counterclockwise to remove it.



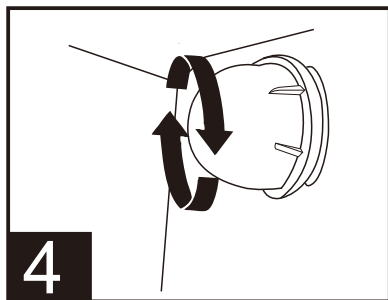
2. Remove the used bulb by pulling it directly.



3. Insert the new bulb



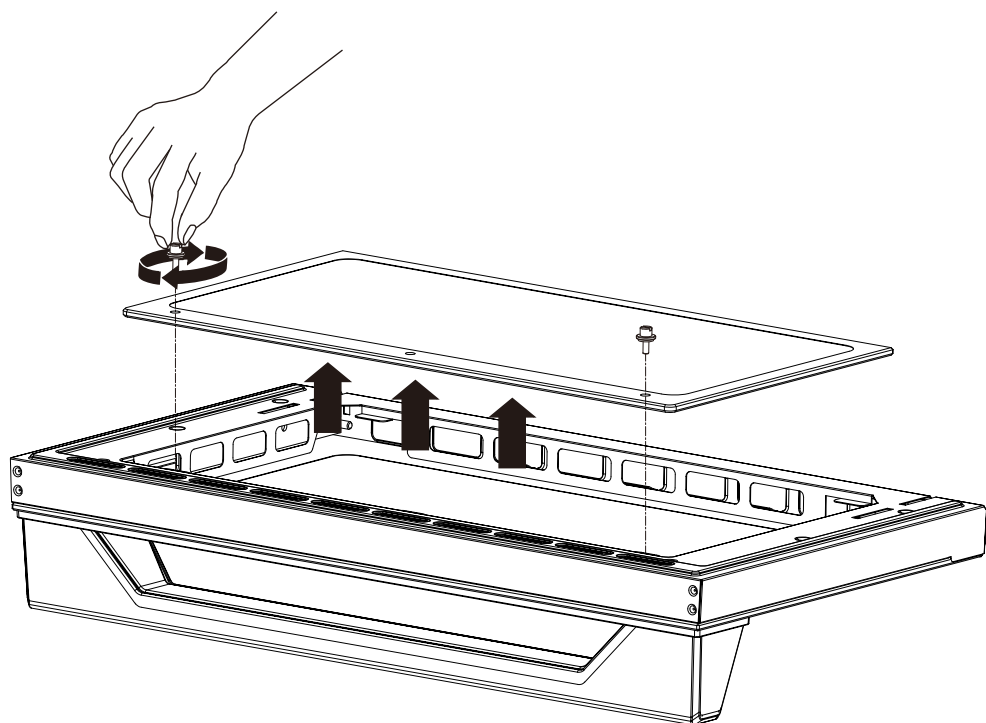
4. Rotate the light cover clockwise to tighten it.



DISASSEMBLING THE INNER GLASS DOOR FOR CLEANING

Attention: Be sure to cool down the glass door completely before disassemble it.

1. Users can manually turn the screw counterclockwise to take apart the inner glass for cleaning.
2. After cleaning and drying the glass, users put the glass back and turn the screw clockwise to replace it.



CARE, CLEANING & STORAGE

Before cleaning, remove the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.

Cleaning the outer body and door

- Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven's surface, before cleaning.
- To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven's surface.
- Wipe the LED screen with a soft, damp cloth. Apply cleanser to the cloth, do not apply cleanser directly on to the LED. Cleaning the LED screen surface with a dry cloth and/or abrasive cleaners may produce scratches.



WARNING: To prevent electrocution, do not immerse the appliance or power cord into water or any other liquid.

Cleaning the interior

- To clean any spattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the interior, before cleaning.



WARNING: Use extreme caution when cleaning the heating elements. Allow the oven to cool completely, and then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.

Cleaning the crumb tray

- After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.
- To remove the baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Always ensure to re-insert the crumb tray into the oven after cleaning and prior to inserting the power plug into a power outlet and turning the oven on.

Cleaning the Oven rack, baking pan, fry basket, rotisserie and remove handle.

- Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
- To extend the life of your accessories, cleaning them in the dishwasher is not recommended.

Storage

- Ensure the oven and all accessories are clean and dry.
- Ensure the door is closed.
- Store the appliance in an upright position, standing level and on its supporting legs. Do not store appliance when wet or hot. Do not store in a wet or hot environment.

Trouble shooting

Possible Problem	Possible Cause	Solution
The oven does NOT work	The appliance is not plugged in	Make sure the oven is plugged in.
	You have not turned on the oven	Touch the POWER ON/OFF icon to power on.
	The door is not closed properly	Make sure the door is closed well.
Steam is coming out from the top of the oven door	You are cooking high moisture content foods	This is normal. The door is vented to release steam created from high-moisture content foods such as frozen breads.
White smoke is coming out of the oven	This is the first time using the oven	This is normal upon first use. We suggest setting the oven to the highest temperature and letting it run empty from 18-20 minutes.
	You're cooking greasy food	This is normal when cooking greasy foods. This will not affect the cooking process.
	The baking pan, crumb tray, or heaters still contain grease or oil residue from previous use	Ensure each component is properly cleaned after each use.
Dark smoke is coming out of the oven	Food is burning	Immediately turn off the oven, be careful when you take out the food.

Possible Problem	Possible Cause	Solution
The ingredients cooked with the oven are not done	Too much food in the oven at once	Reduce the amount of food in the oven when cooking.
	Setting temperature too low or time too short	Set the temperature higher or time longer.
	Choose the incorrect function	Make sure you cook with the proper function.
Foods are cooked unevenly	Ingredients are stacked or close to each other during cooking	Make sure food and ingredients are spread out evenly.
	Baking pan, Air Fry basket or oven rack position is not adjusted	Adjust oven inserts into the proper position. Take caution as these components may be hot.
Foods are not crispy after Air Frying	Ingredients with high moisture	Spraying or brushing a small amount of oil on food evenly can increase crispiness.
Display shows Error Code "E1"	There is a short circuit in the temperature monitor	Remove the power cord from the power outlet. Contact Customer Support.
Display shows Error Code "E2"	The temperature monitor or heaters is inoperative	Remove the power cord from the power outlet, reconnect and operate again. If it cannot be solved, then Contact Customer Support.

RECIPES

Notice: The default times and temperatures mentioned in the recipes below are simply a reference. Feel free to adjust the time and temperature to your cooking preference.

Be sure to check on your food throughout the cooking process to achieve your desired outcome.

Please refer to the rack position diagrams to place the accessories on page 12.

Chicken Wings	23
Sesame Ginger Sauce for Chicken Wings	23
White Pizza	24
Roasted Vegetables	24
Baked Sweet Potato	25
Bacon Wrapped Asparagus	25
Classic Roast Chicken	26
Kale Chips	26
Candied Bacon	27
Dried Apple Rings	27
French Fries	28
Sweet Potato Fries	28
Roasted Salmon	29
Onion Rings	30
Butter Cookies	30
Bagel	31
Egg Toast	32
Baked Pumpkin	32
Roasted Lamb Chops with Rosemary and Garlic	33
Bacon-Weaved Stuffed Tukey	34



18 MIN
TIME



450°F
TEMPERATURE

Chicken Wings

INGREDIENTS

Nonstick cooking spray
2 pounds (907g) chicken wings, tips removed, drumettes and flats separated
¾ teaspoon (3.75ml) kosher salt

DIRECTIONS

- 1 Spray the basket with nonstick cooking spray.
- 2 Put the chicken wings into the basket, sprinkle with salt.
- 3 Put the AirFryer Basket into the rack Position 2, set to Chicken Wings at 450°F for 18 minutes, cook until golden and crispy.



18 MIN
TIME



450°F
TEMPERATURE

Sesame Ginger Sauce Chicken Wings

INGREDIENTS

¼ cup (60 ml) sesame oil
2 garlic cloves, grated
6 green onions, thinly sliced
1 pc 2inch (5 cm) piece ginger, peeled and grated
2 pounds (907 g) chicken wings, tips removed drumettes and flats separated

2 tablespoons (30 ml) honey
2 tablespoons (30 ml) soy sauce
¼ cup (60 ml) toasted sesame seeds

DIRECTIONS

- 1 Spray the basket with nonstick cooking spray, put the chicken into basket.
- 2 Put the Air Fryer basket into rack Position 2, set to Chicken Wings at 450°F for 18 minutes, cook until golden and crispy.
- 3 Put the sesame oil, soy sauce, honey, ginger and garlic into a large bowl, whisk together. Add the sesame seeds and green onions.
- 4 When chicken wings are ready, transfer wings to the large bowl and toss evenly, serve immediately.



11 MIN
TIME



450°F
TEMPERATURE

White Pizza

INGREDIENTS

1 thin-crust pizza dough
½ tsp. red pepper flakes
¼ cup ricotta cheese

2 cloves garlic, sliced thinly
9 slices of fresh mozzarellas
Nonstick cooking spray

DIRECTIONS

- 1 Spray the baking pan with nonstick cooking spray, put the pizza dough on the pan, add ricotta, mozzarella, garlic and red pepper flakes.
- 2 Put the pan into rack Position 3 and set to Pizza at 450°F for 11 minutes, or until the cheese is melted and lightly brown and the bottom crust is golden.
- 3 Let the pizza cool for 5 minutes before cutting.



15MIN
TIME



450°F
TEMPERATURE

Roasted Vegetables

INGREDIENTS

1 cucumber
10 mushrooms
2 tablespoons olive oil

1 broccoli
1 onions, peeled
½ teaspoon salt

1 ear of corn
5 asparagus
1 teaspoon garlic powder

DIRECTIONS

- 1 Line the Baking Pan with aluminum foil.
- 2 Cut the vegetables into similar size pieces so they cook evenly.
- 3 Drizzle with olive oil and sprinkle with salt and garlic powder.
- 4 Put the baking pan into the rack Position 3, set to Vegetables at 450°F for 15 minutes.



35MIN
TIME



450°F
TEMPERATURE

Baked Sweet Potato

INGREDIENTS

sweet potatoes

DIRECTIONS

- 1 Place the sweet potatoes on baking pan.
- 2 Put the baking pan into the rack Position 2. Set to Root Vegetables at 450°F for 35 minutes, or until soft.



10 MIN
TIME



450°F
TEMPERATURE

Bacon Wrapped Asparagus

INGREDIENTS

1 lb asparagus
salt & pepper

6 slices bacon
2 teaspoons olive oil

DIRECTIONS

- 1 Trim ends of asparagus so they are 5-6 inches long, place in mixing bowl and toss with olive oil to coat, season with salt and pepper.
- 2 Take 5-6 asparagus spears and one slice of bacon, wrap the asparagus with bacon, secure with toothpick if desired.
- 3 Place them on the baking pan with aluminum foil, put the baking pan into the rack Position 3, set to Bacon at 450°F for 10 minutes, or until bacon is crispy and asparagus is cooked through.



40 MIN
TIME



400°F
TEMPERATURE

Classic Roast Chicken

Makes 4 to 6 servings

INGREDIENTS

- | | |
|---|--|
| 1 lemon, halved | 1 whole chicken(4pounds[1.8kg]) |
| 1 garlic cloves, smashed | 1 teaspoon(5ml) extra virgin olive oil |
| 1 teaspoon(5ml) kosher salt | |
| ½ teaspoon(2.5ml) freshly ground black pepper | |
| 2 teaspoons(10ml) herbes de Provence or other dried herbs like rosemary and thyme | |

DIRECTIONS

- 1 Line the Baking Pan with aluminum foil.
- 2 Pat the chicken dry and sprinkle with salt, half into the chicken's cavity. Put the chicken on the prepared baking pan and drizzle with olive oil, rub with herbs and garlic cloves, put the garlic cloves into the chicken's cavity with the lemon.
- 3 Put the Baking pan with the chicken into the rack Position 4, set to Roast at 400°F for 40 minutes, cook until golden and crispy.



5MIN
TIME



350°F
TEMPERATURE

Kale Chips

Makes 4 servings

INGREDIENTS

- | | |
|-----------------------------------|-------------------------|
| 4 stems curly kale, stems removed | olive oil, for spraying |
| ¼ teaspoon(1 ml) kosher salt | |

DIRECTIONS

- 1 Evenly put the kale leaves on the AirFryer basket and spray liberally with oil.
- 2 Put the AirFryer basket into the rack Position 2, set to Bake at 350°F for 5 minutes, cook until kale is bright and crispy.
- 3 **NOTE:** Keep an eye on the kale because it can crisp up very quickly. Once the kale is ready, remove from oven and sprinkle with salt, serve immediately.



5 HOURS
TIME



140°F
TEMPERATURE

Candied Bacon

INGREDIENTS

1 lb thick bacon
¼ tsp. ground cayenne pepper

¼ cup dark brown sugar
2 tbsp. maple syrup

DIRECTIONS

- 1 Evenly put the bacon strips on the oven rack and airfryer basket.
- 2 Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the meat, brush the bacon with the maple syrup.
- 3 Put the oven rack and airfryer basket into the rack Position 2 and 3, set to Dehydrate at 140°F for 5 hours.



3 HOURS
TIME



140°F
TEMPERATURE

Dried Apple Rings

INGREDIENTS

1-2 granny smith apples
1 quart(950 ml) of water

¼ cup lemon juice

DIRECTIONS

- 1 Using a paring knife or a melon baller core the apple, then cut the apples into ¼ inch rounds.
- 2 If desired, dip slices in anti-browning solution of ¼ cup lemon juice in 1 quart of water, remove slices from water and pat dry.
- 3 Evenly put the slices on the oven rack, put the oven rack into the rack Position 2, set to Dehydrate at 140°F for 3 hours. You can also put the additional slices on air fryer basket if using more than 1 apple.
- 4 Let the apples cool completely before transferring to an airtight container to store



20MIN
TIME



450°F
TEMPERATURE

French Fries

Makes 2 to 3 servings

INGREDIENTS

1 pound (454 g) russet potatoes
olive oil, for spraying

1 teaspoon (5 ml) kosher or
seasoned salt

DIRECTIONS

- 1 Peel the potatoes and cut them into 1/4 inch (0.6cm) by 3 inch (7.6cm) strips.
- 2 Soak the potatoes strips in water for 30 minutes, then drain thoroughly and pat them dry with a paper towel.
- 3 Put the dried potatoes on the AirFryer Basket, spray liberally with oil, sprinkle with salt and toss.
- 4 Put the AirFyer Basket into the rack Position 2, set to French Fries at 450°F for 20 minutes, cooking until desired crispiness is achieved.
- 5 When french fries are done, transfer to a serving bowl. Taste and adjust seasoning as desired, serve immediately.



21MIN
TIME



450°F
TEMPERATURE

Sweet Potato Fries

Makes 2 to 3 servings

INGREDIENTS

Chipotle Mayonnaise:

½ cup (125 ml) mayonnaise
¼ teaspoon (1 ml) fresh lemon juice

1 chipotle chile in adobo, finely chopped

Sweet Potato Fries:

olive oil, for spraying
½ teaspoon (2.5 ml) kosher salt
1 pound (454 g) sweet potatoes (about 2 medium), cut into 1/4-inch (0.6 cm) thick pieces, about 4 inches (10 cm) long

DIRECTIONS

- 1 Prepare Chipotle Mayonnaise: stir mayonnaise, chipotle chile and lemon juice together in the bowl, then cover and refrigerate until ready to serve.
- 2 Make Sweet Potato Fries: put the cut sweet potatoes into the AirFryer Baskete, spray liberally with oil, sprinkle with salt and toss.
- 3 Put the AirFryer Basket into the rack Position 2, set to French Fries at 450°F for 21 minutes, cook until golden brown and crispy.
- 4 When sweet potatoes are ready, transfer to serving bowl, serve immediately with reserved Chipotle Mayonnaise on the side.



Roasted Salmon

This one-sheet dinner takes barely any time to prepare and cook.

Makes 2 servings

INGREDIENTS

- | | |
|--|---------------------------------|
| ½ pound (227 g) wild salmon | 1 cup (250 ml) cherry tomatoes |
| ½ bunch asparagus, trimmed | ½ teaspoon (2.5 ml) kosher salt |
| 1 garlic clove, sliced | |
| 1-2 tablespoon (15 to 30 ml) extra virgin olive oil | |
| ¼ teaspoon (1 ml) freshly ground black pepper | |
| ½ cup (125 ml) kalamata olives, pitted and roughly chopped | |

DIRECTIONS

- 1 Line Baking Pan with aluminum foil. Put salmon, tomatoes, asparagus, olives and garlic onto the Baking Pan, drizzle with olive oil and sprinkle with salt and pepper.
- 2 Put the Baking Pan with the salmon into the rack Position 1, set to Bacon at 450°F for 4 minutes, cook until salmon is opaque and vegetables are browned.



4MIN
TIME



450°F
TEMPERATURE



12MIN
TIME



400°F
TEMPERATURE

Onion Rings

INGREDIENTS

1 Onion	150g all purpose flour	1 egg
3g smoked paprika	2g ground pepper	130ml milk
3g table salt	3g table salt	canola oil

DIRECTIONS

- 1 Rinse the onion and cut into approximately ¼ inch rings, carefully separate the rings from each other.
- 2 Line the Baking Pan with aluminum foil, brush foil with a layer canola oil, set aside.
- 3 Combine the flour, salt and paprika in a medium bowl and stir well.
- 4 Combine the egg, milk and salt in another bowl and stir well.
- 5 First, coat each onion ring in the flour mixture. Second, coat each ring in the egg mixture, then coat rings in bread crumbs and transfer to Baking Pan, spray liberally with oil.
- 6 Put the Baking Pan into the rack Position 2, set to French Fries at 400°F for 12 minutes.



25MIN
TIME



350°F
TEMPERATURE

Butter Cookies

INGREDIENTS

2 tsp milk	2 cups (283g) all-purpose flour	¼ tsp salt
1 tsp vanilla extract	⅔ cup (140g) granulated sugar	
2 large egg yolks	1 cup (226g) unsalted butter, softened	

DIRECTIONS

- 1 In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter, sugar and salt until combined.
- 2 Mix in egg yolks and vanilla.
- 3 Add flour and mix until crumbly then add in milk and continue to mix while adding in a little more milk if needed for a pipe-able consistency.
- 4 Transfer to a 16-inch piping bag fitted with a large open star trip. Pipe dough into rounds onto ungreased baking pan.
- 5 Preheat the oven, then put the baking pan into the rack Position 2, set to Bake at 350°F for 25 minutes or until golden brown on bottom.



13MIN
TIME



450°F
TEMPERATURE

Bagel

INGREDIENTS

- 1 egg
- 1 ½ tablespoons granulated sugar
- 2 teaspoons active yeast
- 1 ½ teaspoons salt
- 3 ½ cups bread flour+extra for kneading
- 1 ¼ cups of warm water (¼ additional water may be needed)
- Favorite condiment such as sesame seeds, shredded cheese, coarse salt, etc.

DIRECTIONS

- 1 Add sugar and yeast to 1/2 cup warm water, stir and let rest for 5 minutes.
- 2 Mix the flour and salt in a large bowl. Make a well in the center and pour in the yeast mixture, mix, then adding warm water a little bit at a time until the dough is moist but firm and slightly shaggy.
- 3 On a floured surface, knead the dough until it's firm and stiff, about 7 minutes, working in flour from surface.
- 4 Lightly brush a large bowl with oil and turn the dough to coat. Cover the bowl with a damp dish towel and let rest in a warm place until it's doubled in size, 1-2 hours.
- 5 Punch down the dough and let it rest for 10 minutes. Divide the dough into eight equal pieces, then shape each into a round.
- 6 Coat a finger in flour and press into the center of each dough ball to form a ring, stretching the ring into a bagel shape. Cover bagel shapes with a damp kitchen towel and allow to rest for 10 minutes.
- 7 Boil a large pot of water. Place bagels into boiling water by gently. Let bagels sit in boiling water for 1-2 minutes, then flip and allow to sit in water for an additional 1-2 minutes (the longer they are in the water, the chewier the texture will be).
- 8 Remove from water and place on airfryer basket brushed with oil. Brush bagels with egg wash (1 beaten egg plus 1 tablespoon water). Add condiment if desired.
- 9 Preheat the oven. Put the airfryer basket into the rack Position 2, set to Bagel at 450°F for 13 minutes.



Egg Toast



6MIN
TIME



450°F
TEMPERATURE

INGREDIENTS

4 slices of bread
salt& pepper

4 eggs
butter

shredded cheese

DIRECTIONS

- 1 Using a spoon, flatten out the center of your piece of bread, then butter your bread.
- 2 Crack egg into flattened section of bread, and sprinkle with salt and pepper.
- 3 Sprinkle shredded cheese around the egg on bread and egg white.
- 4 Carefully place egg bread in air fryer basket. Put the Air Fryer Basket into the rack Position 2. Set to Toast function and choose the desired shade (Light, Med or Dark)



Baked Pumpkin



10MIN
TIME



450°F
TEMPERATURE

INGREDIENTS

pumpkin

olive oil

DIRECTIONS

- 1 Cut the pumpkin, and brush with the olive oil.
- 2 Place the pumpkin on baking pan, put them into the rack Position 2, set to Vegetables at 450°F for 10 minutes or until soft.



10MIN
TIME



450°F
TEMPERATURE

Roasted Lamb Chops with Rosemary and Garlic

Makes 4 servings

INGREDIENTS

- | | |
|--|---|
| 4 garlic cloves, crushed | ½ teaspoon (2.5 ml) kosher salt |
| 1 tablespoon (30 ml) extra virgin olive oil | 8 loin lamb chops, about 2 pounds (907 g) |
| ¼ teaspoon (1 ml) freshly ground black pepper | |
| 1 tablespoon (15 ml) chopped fresh rosemary (leaves from about 3 to 4 rosemary sprigs) | |

DIRECTIONS

- 1 Stir the garlic, rosemary, pepper and olive oil together in a bowl. Add the lamb chops and toss together well to fully coat. Let rest at room temperature for about 30 minutes. The lamb can also be marinated overnight in the refrigerator at this point for maximum flavour.
- 2 Line the Baking Pan with aluminum foil. Put the lamb chops on the pan and sprinkle evenly with the salt.
- 3 Put the Baking Pan into the tack Position 2, set to Broil at 450°F for 10 minutes. Let chops rest for about 5 minutes once removed from the oven before serving.



20MIN
TIME



400°F
TEMPERATURE

Bacon-Weaved Stuffed Tukey

INGREDIENTS

- | | |
|-------------------------------------|-------------------|
| 1 turkey breast, boneless | 1 tsp. salt |
| 1 tsp. ground black pepper | 10 slices bacon |
| 1 ½ cups cornbread stuffing, cooked | 1 tbsp. Olive oil |

DIRECTIONS

- 1 Slice the turkey breast down the middle and open it to butterfly.
- 2 Make a weave with the bacon on wax paper.
- 3 Place the butterflied turkey breast over the bacon weave, season with the salt and ground black pepper.
- 4 Spoon the stuffing into the center of the turkey, roll the turkey with the bacon, then brush the bacon with olive oil.
- 5 Tie the ends and middle of the turkey with string.
- 6 Set to Roast at 400°F for 20 minutes.
- 7 Serve with roasted asparagus.

EMERALD

Simplify good life

Small Kitchen Appliances

Warranty Card- We provide 6-month warranty for ALL our small kitchen appliances

Order number:	Model number:
Purchase Date:	Customer Name:
Staff Signature and Name: (OFFICE)	Date submitting warranty claim: (OFFICE)
Store Name: (where product was purchased)	

- The customer whose name is shown in the invoice must present the product's proof of purchase and this warranty certificate.
- This warranty certificate becomes effective from the date of purchase.
- The company will repair the product, at no cost, if the product is still under warranty.
- Emerald will either repair the product at no charge, using new or refurbished replacement parts.
- During the warranty period, Emerald will only repair or replace the item ONCE.
- Shipping cost will be covered by the customer whose name is shown in the invoice.

The Warranty will **not** be valid

- If the customer does not present a copy of the invoice that shows the product ordered (must show amount paid for product) or video of product that is malfunctioning.
- Warranty certification information is not completed.
- Damage to the product caused by improper operation or use, by not following user manual instructions or defects caused by external sources, impact, paint, cosmetic damage in general, scratches, fissures, evidence of residues of water, food inside the unit.
- If warranty certificate is expired.

If you have any questions, please call us at (973)-272-3288 or email our support team, support@eandeusa.com