



ARIA

By modernhome

Digital Air Fryer Toaster Oven
User Guide & Recipe Book

30QT / 1800 Watts
ATO - 898

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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. Use mittens. To avoid burns, use extreme caution when moving an appliance containing hot oil or other hot liquids.
- **Do not** immerse cord, plug or any parts of Air Fryer Toaster Oven in water or other liquid to prevent against electrical hazard. This appliance should not be used by or near children.
- **Do not** operate any appliance with a damaged cord or plug. After appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the store or retailer where purchased for examination or repair, or adjustment.
- The use of accessory attachments not recommended by the appliance manufacturer may cause hazard or injury.
- **Do not** use outdoors.
- **Do not** let cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
- **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.
- When not in use, always unplug the unit. **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.

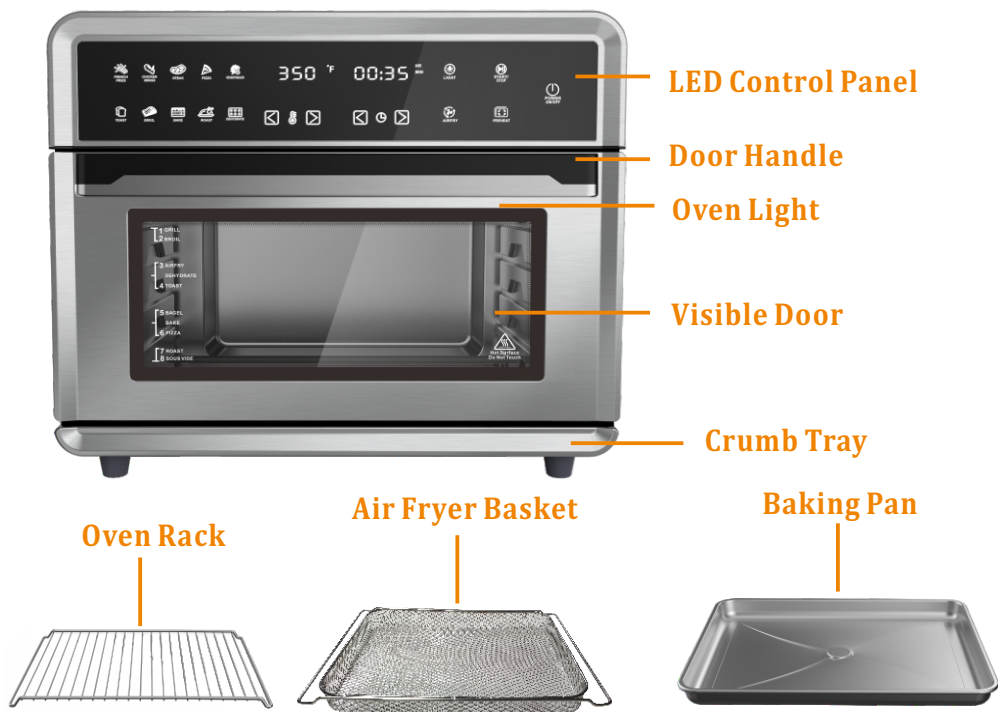
IMPORTANT SAFEGUARDS

- **Do not** cover Crumb Tray or any part of the Air Fryer Toaster Oven with metal foil. This will cause overheating of the Air Fryer Toaster Oven.
- Oversized foods, Metal foil packages or utensils must not be inserted in an Air Fryer Toaster Oven as they may involve a risk of fire or electric shock.
- 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 operate under wall cabinets.
- **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. Not doing so could create a risk of fire.
- Before plugging into a socket, check that the voltage in your home corresponds with the voltage printed on the appliance.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR AIR FRYER TOASTER OVEN

MAIN COMPONENTS



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

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

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

Oven Light: Press the “Light” button to turn on or turn off light. In order to save energy, the light will turn off automatically in 5 minutes, you will need to re-press “Light” button if want to turn on the light once again.

FEATURE

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

CORD STORAGE

Cord storage design at the back. Takes up excess cord and keeps countertop neat.

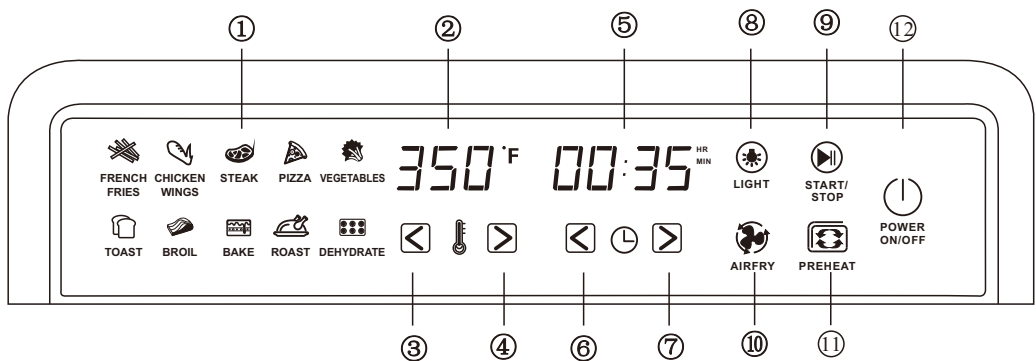
UNIQUE FAN-SHAPED STRUCTURE

Baking pan and crumb tray with a unique fan-shaped structure that guides the hot wind run more evenly.

TECHNICAL SPECIFICATION

Power Supply	Rated power	Capacity	Unit size
120V,60Hz	1800W	25L	450*400*375mm

LED Control Panel



① Air Fryer Toaster Oven Functions Overview

PRESET	ICONS	DEFAULT TEMPERATURE	DEFAULT TIME	TEMP RANGE	TIME RANGE
FRENCH FRIES		450°F / 230°C	25MINS	100-450°F 38-230°C	Up to 2:00 HRS
CHICKEN WINGS		450°F / 230°C	18MINS	100-450°F 38-230°C	Up to 2:00 HRS
STEAK		450°F / 230°C	7MINS	100-450°F 38-230°C	Up to 2:00 HRS
PIZZA		400°F / 200°C	11MINS	100-450°F 38-230°C	Up to 2:00 HRS
VEGETABLES		450°F / 230°C	15MINS	100-450°F 38-230°C	Up to 2:00 HRS
TOAST		450°F / 230°C	4MINS	LIGHT 1 MED 2 DARK 3	LIGHT 4MINS MED 5MINS DARK 6MINS
BROIL		450°F / 230°C	10MINS	100-450°F 38-230°C	Up to 2:00 HRS
BAKE		350°F / 176°C	20MINS	100-450°F 38-230°C	Up to 2:00 HRS
ROAST		400°F / 200°C	30MINS	100-450°F 38-230°C	Up to 2:00 HRS
DEHYDRATE		124°F / 50°C	4:00HRS	100-130°F 38-82°C	1-12:00 HRS

LED Control Panel

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

② DISPLAY:TEMPERATURE

③ **TEMPERATURE DECREASE:**

Touch "Temperature decrease" icon to decrease the temperature as needed. Long press the icon for rapid decrease operation of setting.

④ **TEMPERATURE INCREASE:**

Touch "Temperature increase" icon to increase the temperature as needed. Long press the icon for rapid increase operation of setting.

⑤ DISPLAY:TIME

⑥ **TIMER DECREASE:**

Touch "Timer decrease" icon to decrease the time as needed. Long press the icon for rapid decrease operation of setting.

⑦ **TIMER INCREASE:**

Touch "Timer increase" icon to increase the time as needed. Long press the icon for rapid increase operation of setting.

⑧ **LIGHT SWITCH**

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

⑨ **START/STOP**

Touch "START/STOP" icon to start or cancel the program.

⑩ **AIRFRY**

"airfryer" icon indicate the Air Fryer Toaster Oven working/stop.(Icon will flash when working, stop flashing when the door opened or cooking is finished)

⑪ **PREHEAT**

Touch "preheat" icon to preheat the Air Fryer Toaster Oven.(No need to touch the "START/STOP" icon to enter the preheat program)

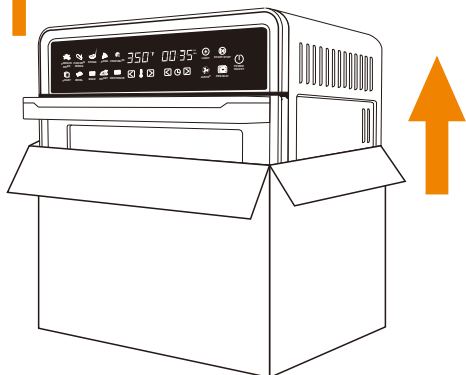
⑫ **POWER ON/OFF**

Touch "Power" icon to turn the Air Fryer Toaster Oven On/Off.

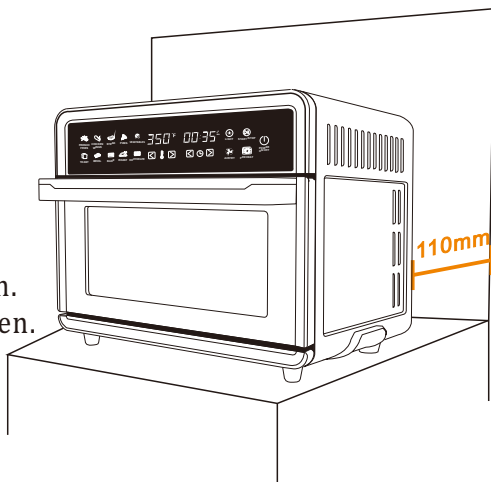
BEFORE USING YOUR AIR FRYER TOASTER OVEN

Some moisture may appear on your oven door during the cooking. This is normal. For best results we recommend that you preheat the Air Fryer Toaster Oven.

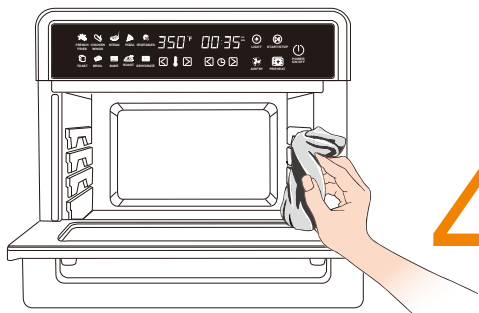
- 1** Remove all packaging around and inside the oven.



- 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.

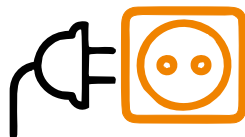


- 3** Wash all accessories and clean the interior of the Air Fryer Toaster Oven. Dry and place accessories back in oven.



- 4** Checked the power, socket, reconfirm can be meet the products requested, then plug into a suitable power outlet.

- 5** First use, the Air Fryer Toaster Oven will emit odor or smoke, which is cause by the heat of the protective film on heater, this is normal. It is necessary to run the oven empty for 18 minutes at the highest temperature (450°F / 230°C) to sterilize and remove odor.



OPERATION GUIDE



POWER ON

Function

Preheat

Accessories
position

START

1 
POWER
ON/OFF

Plug in. Touch the POWER ON/OFF to turn on the Air Fryer Toaster Oven, screen will illuminate.

2 **Function**

Touch the desired menu icon gently to set the function, screen will display the default temperature and time for this function. It can also adjust the desired temperature and time separately.

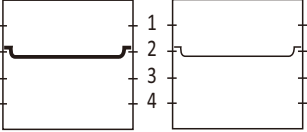
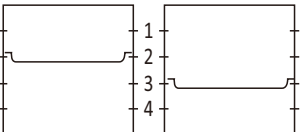
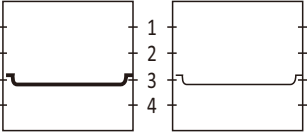
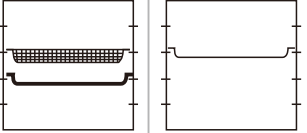
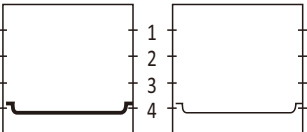
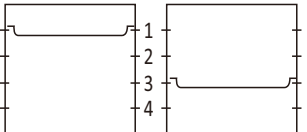
Note: Toast function can not adjust temperature, Can only adjust the time shift (light/med/dark) by touching the TEMP icon.

3 
PREHEAT

Touch "PREHEAT" icon to preheat the Air Fryer Toaster Oven (No need to touch the "START/STOP" icon to enter the preheat program) When temperature up to 300°F/150°C, It will beep and appear the words "add food" to signal that you can put the food in the oven.

Note: Toast and Dehydrate function no need to preheat.

OPERATION GUIDE

position2: STEAK BROIL 	position 2or3: TOAST 
position3: BAKE VEGETABLES PIZZA 	position2: FRENCH FRIES CHICKEN WINGS 
position4: ROAST 	position 1or2or3 DEHYDRATE 
Accessories  Oven Rack  Air Fryer Basket  Baking Pan	

Note:When cooking fatty foods (e.g. chicken wings) with Oven Rack or Air Fryer Basket, It is necessary to put the Baking Pan into next layer to prevent the oil dripping on the Stainless steel heater .

4 Accessories position

5 START/STOP



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

Touch the START/STOP icon to begin cooking, and the display will show the timer counting down. It will beep 5 times and the display will show “END” with all menu icons will light up again when cooking finished.

Note:The display will keep showing”END” unless touch the menu icon to start the new cooking cycle. After the cooking completed, the fan will continue to run for 2 minutes for better heat dissipation of appliance.

Cooking Functions

Quick Reference Chart

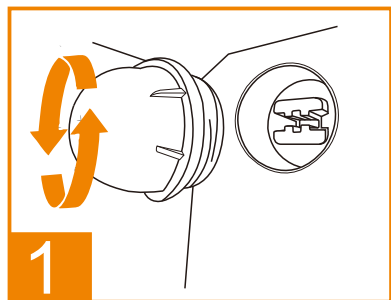
FUNCTION	PREHEAT	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
French fries	Yes	980g	Air Fryer Basket	2
Chicken Wings	Yes	1038 g (26 wings)	Air Fryer Basket	2
Steak	Yes	190 g	Baking Pan or Oven Rack	2
Pizza	Yes	8 inches	Baking Pan or Oven Rack	3
Toast	No	4pcs	Oven Rack	2or3
Vegetables	Yes	base on the food you select	Baking Pan or Oven Rack	3
Bake	Yes		Baking Pan or Oven Rack	3
Broil	Yes		Baking Pan or Oven Rack	2
Roast	Yes		Baking Pan or Oven Rack	4
Dehydrate	No		Oven Rack	1or2or3

REPLACING THE LIGHT

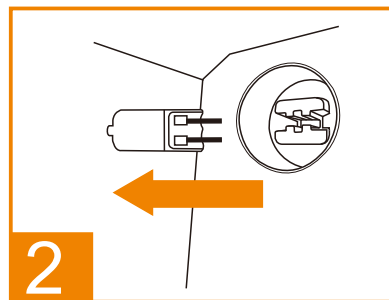
ATTENTION: Be sure to unplug the Air Fryer Toaster Oven and allow it to cool completely before replacing the oven light.

SPECIFICATION: 25W halogen bulb

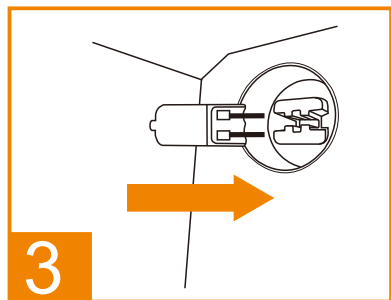
1. Rotate the light cover counterclockwise to remove it.



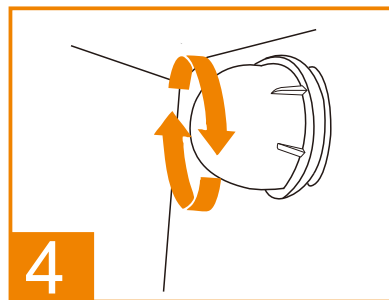
2. Remove the used bulb by pulling it directly.



3. Insert the new bulb



4. Rotate the light cover clockwise to tighten it.



CARE, CLEANING & STORE

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 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 surface.
- Wipe the LED screen with a soft damp cloth, Apply cleanser to the cloth not the LED surface. Cleaning with dry cloth or abrasive cleaners may scratch the surface.
- Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.



WARNING: Do not immerse the body, power cord or power plug in water or any other liquid as this may cause electrocution.

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 oven surface, before cleaning.
- Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.



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.

CARE, CLEANING & STORE

- 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, dehydrate rack, baking pan and fry basket

- 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, we do not recommend that these be placed in the dishwasher.

Storage

- Remove the power plug from power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.
- Ensure the oven and all accessories are clean and dry.
- Ensure the door is closed.
- Store the appliance in an upright position standing level on its support legs. Do not store in a wet or hot condition.

TROUBLESHOOTING

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	Press "ON/OFF" button 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 to use oven	This is normal. The oven may produce some white smoke when you use it for the first time. We suggest to set the highest temperature in function working 18~20 minutes without food to eliminate smoke.
	You're cooking the greasy food	This is normal. Frying greasy foods will cause oil to leak into the heaters or crumb tray or baking pan, the oil will produce white smoke, and should not affect cooking.
	Baking pan or crumb tray or heaters still contains grease residues or oil from previous use	Make sure you clean these parts properly 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 amount of food	Reduce the amount of food for single 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 ingredients spread out evenly
	Baking pan, Air Fry basket or oven rack position is not adjusted	Before or during cooking, adjust these accessories on the proper position
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. Contact Customer Support.

RECIPES

Please refer to the rack position diagrams to place the accessories on page 11.

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18 MIN
TIME



450°F/230°C
TEMPERATURE

Chicken wings

INGREDIENTS

Nonstick cooking spray

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

DIRECTIONS

- 1 Spray the basket with the nonstick cooking spray. Reserve.
- 2 Put the chicken wings into the basket. Sprinkle with salt.
- 3 Put the Air Fryer basket into rack Position 2. Set to AirFry at 450°F/230°C for 18 minutes. Cook until golden and crispy.



18 MIN
TIME



450°F/230°C
TEMPERATURE

Sesame Ginger Sauce Chicken Wings

INGREDIENTS

- | | |
|--|---|
| 2 pounds (907 g) chicken wings, tips removed drumettes and flats separated | 1 2-inch (5 cm) piece ginger, peeled and grated |
| ¼ cup (60 ml) sesame oil | 2 garlic cloves, grated |
| 2 tablespoons (30 ml) soy sauce | ¼ cup (60 ml) toasted sesame seeds |
| 2 tablespoons (30 ml) honey | 6 green onions, thinly sliced |

DIRECTIONS

- 1 Spray the basket with the nonstick cooking spray. Put the chicken into basket.
- 2 Put the Air Fryer basket into rack Position 2. Set to AirFry at 450°F/230°C 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.
- 4 When chicken wings are ready, transfer wings to the large bowl and toss evenly. Serve immediately.



10 MIN **450°F/230°C**
TIME TEMPERATURE



White Pizza

INGREDIENTS

- | | | | |
|---|------------------------|---|------------------------------|
| 1 | thin-crust pizza dough | 2 | cloves garlic, sliced thinly |
| ½ | tsp. red pepper flakes | 9 | slices fresh mozzarellas |
| ¼ | cup ricotta cheese | 2 | tbsp. extra virgin olive oil |

DIRECTIONS

- 1 Put the pizza dough on the baking pan.
- 2 Cook until lightly golden. Remove from oven and add ricotta, mozzarella, garlic and red pepper flakes.
- 3 Put Baking Pan into rack Position 3. Set PIZZA function with 450°F/230°C for 10 minutes.
- 4 Return pizza to rack Position 5 and bake for an additional 10 minutes, or until the cheese is melted and lightly brown and the bottom crust is golden.
- 5 Let the pizza cool for 5 minutes before cutting.



15MIN **450°F/230°C**
TIME TEMPERATURE



Roasted Vegetables

INGREDIENTS

- | | | | | | |
|----|-----------------------|----------|----------------|------|------------------------|
| 1 | Cucumber | Broccoli | 1 | corn | |
| 10 | mushrooms | 1 | onions, peeled | 5 | asparagus |
| 2 | tablespoons olive oil | ½ | teaspoon salt | 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 pepper.
- 4 Put the baking pan into the rack Position 3. Set to VEGETABLES at 450°F/230°C for 20 minutes.



**35MIN
TIME**



**450°F/230°C
TEMPERATURE**

Baked Sweet Potato

INGREDIENTS

sweet potatoes

DIRECTIONS

- 1 Place the sweet potatoes on baking pan.
- 2 Put the baking pan into the rack Position2.Set to ROOT VEGETABLES at 450°F/230°Cfor 35 minutes, or until soft.



**10 MIN
TIME**



**450°F/230°C
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 in the baking pan with aluminum foil.Put the baking pan into the rack Position3.Set to ROAST at 450°F /230°Cfor 10 minutes. or until bacon is crispy and asparagus is cooked through.



**30 MIN
TIME**



**400°F/200°C
TEMPERATURE**

Classic Roast Chicken

Makes 4 to 6 servings

INGREDIENTS

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

DIRECTIONS

- 1 Line the Baking Pan with aluminum foil.
- 2 Pat the chicken dry and sprinkle with salt, pepper and lemon juice. Put the lemon 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 rack position 4. Set Roast function at 400°F/200°C for 30 minutes. Cook until golden and crispy.



**5 MIN
TIME**



**350°F/175°C
TEMPERATURE**

Kale Chips

Makes 4 servings

INGREDIENTS

- | | | | |
|---|---------------------------------------|---|-----------------------------|
| 4 | stems curly kale, tough 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. **NOTE:** Keep an eye on the kale because it can crisp up very quickly.
- 2 Put the AirFryer Basket into the rack Position 2. Set to AirFry at 350°F/175°C for 5 minutes. Cook until kale is bright and crispy.
- 3 Once the kale is ready, remove from oven and sprinkle with salt. Serve immediately.



**8 HORS
TIME**



**80°F / 40°C
TEMPERATURE**

Candied Bacon

INGREDIENTS

- | | | | |
|-----|----------------------------|-----|----------------------|
| 1 | lb thick bacon | 1/4 | cup dark brown sugar |
| 1/4 | tsp. ground cayenne pepper | 2 | tbsp. maple syrup |

DIRECTIONS

- 1 Evenly put the bacon strips on the oven rack.
- 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 into rack position 2. Set Dehydrate function at 80°F / 40°C for 8 hours.



**4 HORS
TIME**



**100°F / 50°C
TEMPERATURE**

Dried Apple Rings

INGREDIENTS

- 1-2 Granny Smith Apples

DIRECTIONS

- 1 Using a pairing knife or a melon baller core the apple, then cut the apples into 1/4 inch rounds.
- 2 Evenly put the slices on the oven rack. Put the oven rack into rack position 2. Set Dehydrate function at 100°F / 50°C for 4 hours. You may need to proceed in 1 or 2 batches if using more than 1 apple.
- 3 Let the apples cool completely before transferring to an airtight container to store.



18MIN
TIME



450°F/230°C
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 Evenly put the bacon strips on the water for 30 minutes. Drain and pat dry completely.
- 2 Put the dried potatoes into the AirFryer Basket. Spray liberally with oil. Sprinkle with salt and toss. Spread into a single layer.
- 3 Put the Air Fryer Basket into rack Position 2. Set to AirFry at 450°F/230°C for 18 minutes, cooking until desired crispiness is achieved.
- 4 When French fries are done, transfer to a serving bowl. Taste and adjust seasoning as desired. Serve immediately.



21MIN
TIME



450°F/230°C
TEMPERATURE

Sweet Potato Fries

Makes 2 to 3 servings

INGREDIENTS

Chipotle Mayonnaise:

- ½ cup (125 ml) mayonnaise 1 chipotle chile in adobo, finely chopped
¼ teaspoon (1 ml) fresh lemon juice

Sweet Potato Fries:

- 1 pound (454 g) sweet potatoes (about 2 medium), cut into ¼-inch (0.6 cm) thick pieces, about 4 inches (10 cm) long, Olive oil, for spraying ½ teaspoon (2.5 ml) kosher salt

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 Air Fryer basket. Spray liberally with oil. Sprinkle with salt and toss. Spread into a single layer.
- 3 Put the Air Fryer basket into the oven in rack Position 2. Set to Air Fry at 450°F/230°C for 21 minutes. Cook until golden brown and crispy.
- 4 When sweet potatoes are ready, transfer to a 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 | cup (125 ml) Kalamata olives, pitted and roughly chopped |
| 1 | garlic clove, sliced | ½ | teaspoon (2.5 ml) kosher salt |
| 1-2 | tablespoons (15 to 30 ml) extra virgin olive oil | ¼ | teaspoon (1 ml) freshly ground black pepper |

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 rack Position 1. Set to Roast function with 450°F/230°C for 4 minutes, cook until salmon is opaque and vegetables are browned.



4MIN
TIME



450°F/230°C
TEMPERATURE



**10MIN
TIME**



**400°F/200°C
TEMPERATURE**

Onion Ring

INGREDIENTS

1	Onion	150	g All Purpose Flour	1	Egg
3	g Smoked Paprika	2	g ground pepper	130	ml Milk
3	g table salt	3	g table salt		

DIRECTIONS

- 1 Rinse the onion and cut into approximately ¼ inch rings. Carefully separate the rings from each other.
- 2 Line 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 an other 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 breadcrumbs and transfer to baking pan.
- 6 Put the baking pan into the rack Position 2. Set to AirFry at 400°F/200°C for 10 minutes.



**20MIN
TIME**



**350°F/175°C
TEMPERATURE**

Butter Cookies

INGREDIENTS

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

DIRECTIONS

- 1 Combine the flour, baking powder and salt in a medium mixing bowl. Whisk together and set aside.
- 2 Whisk the butter and sugar in the second bowl, then add the room temperature eggs, egg white and milk, whisk until incorporated.
- 3 Add the flour mixture and mixing just until incorporated.
- 4 Scoop the batter into your baking cup, filling each about 2/3 of the way full.
- 5 Place cupcake in the baking pan and put the baking pan into the rack Position 2. Set to BAKE at 350°F/175°C for 20 minutes. or until a toothpick inserted in the center comes out clean.



**13MIN
TIME**



**450°F/230°C
TEMPERATURE**

Bagel

INGREDIENTS

- | | | | |
|-----|--|-----|---------------------------------------|
| 2 | teaspoons active dry yeast | 1 ½ | tablespoons granulated sugar |
| 1 ¼ | cups warm water you may need an additional 1/4 cup or more | 1 ½ | teaspoons salt |
| 1 | Egg | 3 ½ | cups bread flour + extra for kneading |

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 Once the kale is ready, remove from oven and sprinkle with salt. Serve immediately.
- 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 Preheat the oven to 450°F/230°C and boil a large pot of water.
- 8 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).
- 9 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.
- 10 Put the airfryer basket into the rack Position 2. Set to Air Fry at 450°F/230°C for 13 minutes.



**10MIN
TIME**



**350°F/175°C
TEMPERATURE**

Egg Toast

INGREDIENTS

1 Slice of Bread
Salt & Pepper

1 Large Egg
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 at 350°F / 175°C for 10 minutes.



**45MIN
TIME**



**200°F/100°C
TEMPERATURE**

Sous Vide Steak

INGREDIENTS

Steak

4 sprigs thyme or rosemary (optional)
2 shallots, thinly sliced (optional)

Kosher salt and freshly ground black pepper
2 garlic cloves (optional)

DIRECTIONS

- 1 Season steaks generously with salt and pepper. Place them in sous vide bags along with garlic, shallots and distribute evenly.
- 2 Seal the bag with the vacuum sealer and place the steak in a stainless steel pot of water, fully submerged.
- 3 Place the Pot on baking pan. Put the baking pan into the rack Position 4. Set to SOUS VIDE at 200°F/100°C for 45 minutes.
- 4 Transfer to a cutting board and slice.



**10MIN
TIME**



**450°F/230°C
TEMPERATURE**

Roasted Lamb Chops with Rosemary and Garlic

Makes 4 servings

INGREDIENTS

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

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 rack Position 2. Set Broil function with 450°F/230°C for 10 minutes. Let chops rest for about 5 minutes once removed from the oven before serving.



**10MIN
TIME**



**450°F/230°C
TEMPERATURE**

Baked Pumpkin

INGREDIENTS

- Pumpkin
- Olive oil

DIRECTIONS

- 1 Cut the pumpkin, and brush with the olive oil.
- 2 Place the Pumpkin on baking pan. Put the baking pan into the rack Position 2. Set to VEGETABLES at 450°F/230°C for 10 minutes, or until soft.



20MIN
TIME



350°F/175°C
TEMPERATURE

Bacon-Weaved Stuffed Turkey

INGREDIENTS

- 1 turkey breast, boneless
- 1 tsp. salt
- 1 tsp. ground black pepper
- 1 tablespoon (15 ml) olive oil
- 1 ½ cups cornbread stuffing, cooked
- 10 slices bacon

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 Broil function with 350°F/175°C for 20 minutes.
- 7 Serve with roasted asparagus.



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