

*recipes  
inside!*



model # DAFT100

# 10L COMPACT **AIR FRYER OVEN**

Instruction Manual Recipe Guide





# 10L COMPACT AIR FRYER OVEN

- Important Safeguards..... 4-7
- Parts & Features..... 8-9
- Before First Use ..... 10
- Using Your 10L Compact Air Fryer Oven ..... 11
- Air Frying..... 12-13
- Rotating Basket ..... 14-15
- Baking/Toasting ..... 16-17
- Broiling..... 18-19
- Reheating/Warming ..... 20-21
- Cleaning & Maintenance ..... 22-23
- Tips & Tricks..... 24-25
- Troubleshooting..... 26-27
- Recipes..... 29-49
- Customer Support ..... 50
- Warranty..... 51

*the dash team!*

## IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

Read all instructions.

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

Read all instructions.

Remove all bags and packaging from appliance before use.

Do not use appliance outdoors or for commercial purposes.

Never leave appliance unattended when in use.

Only use the appliance on a stable, dry surface.

Make sure the appliance is cleaned thoroughly before using.

Do not touch hot surfaces. Use handles or knobs.

To protect against electrical shock do not immerse cord, or any electrical parts in water or other liquids.

Do not use appliance for other than its intended use. For household use only. Do not use outdoors.

Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.

The use of accessory attachments not recommended by the manufacturer may cause injuries.

Rotate timer knob to "off" position to turn appliance off.

Extreme caution should be exercised when using containers constructed of material other than metal or glass.

Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.

For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.

Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. To disconnect, turn any control to "off", then remove plug from wall outlet. Do not use appliance for other than intended use.

Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.

Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.

This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.

Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.

StoreBound shall not accept liability for damages caused by improper use of the appliance.

Improper use of the appliance can result in property damage or even in personal injury.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.

A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. To avoid burns, use extreme caution when removing

accessories or disposing of hot grease.

When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this appliance.

Do not place any of the following materials in the 10L Compact Air Fryer Oven: paper, cardboard, plastic and similar products.

Do not cover any part of the oven with metal foil. This will cause overheating of the oven.

Oversize foods, metal foil packages and utensils must not be inserted in the oven as they may involve a risk of fire or electric shock.

Do not allow the appliance to be covered by or touch flammable materials such as curtains, draperies or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.

Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock

Do not attempt to dislodge food when the appliance is plugged into electrical outlet.

Use recommended temperature settings for all cooking/baking, roasting and air frying.

## IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

## GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

Lors de l'utilisation d'appareils électriques, des précautions élémentaires de sécurité doivent être respectées, notamment:

Lisez toutes les instructions.

Lors de l'utilisation d'appareils électriques, les mesures de sécurité de base doivent être suivies, notamment:

Lisez toutes les instructions.

Retirez tous les sacs et emballages de l'appareil avant utilisation.

N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.

Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.

Utilisez l'appareil uniquement sur une surface stable et sèche.

Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.

Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.

Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.

Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.

Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courrier électronique à [support@storebound.com](mailto:support@storebound.com).

Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, éteignez toutes les commandes, puis retirez la fiche de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.

Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.

Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.

Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'une personne responsable de leur sécurité ne les supervise et ne les instruisse.

Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.

StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.

Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.

Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.

Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.

Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil. La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être un cordon à 3 fils.

Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires ou que vous vous débarrassez de la graisse chaude.

Lorsqu'il n'est pas utilisé, débranchez toujours l'appareil. Ne stockez pas de matériaux autres que les accessoires recommandés par le fabricant dans cet appareil.

Ne placez aucun des matériaux suivants dans le four à friteuse Compact Air 10L: papier, carton, plastique et produits similaires.

Ne recouvrez aucune partie du four avec une feuille métallique. Cela provoquerait une surchauffe du four.

Les aliments surdimensionnés, les emballages en feuille de métal et les ustensiles ne doivent pas être introduits dans le four, car ils peuvent entraîner un risque d'incendie ou de choc électrique.

Ne laissez pas l'appareil en contact avec des matériaux inflammables, tels que des rideaux, des rideaux ou des murs, pendant qu'il est en marche. Ne rangez aucun objet sur le dessus de l'appareil lorsqu'il est en marche. Ne pas utiliser sous des armoires murales.

Ne pas nettoyer avec des tampons à récurer en métal.

N'essayez pas de déloger des aliments lorsque l'appareil est branché sur une prise électrique.

Utilisez les réglages de température recommandés pour toutes les étapes de cuisson / cuisson au four, de rôtissage et de friture à l'air.

## GARANTIES IMPORTANTES: VEUILLEZ LIRE ET CONSERVER CE MODE D'EMPLOI ET D'ENTRETIEN

**A**

Use to set your desired temperature. Temperature levels range from "Warm" up to 450°F and include a Broil/Toasting setting.

**B**

Use to set desired time for all functions. The Timer Dial goes up to 60 minutes. The toast icons represent different toasting levels from lightly toasted to well done.

To set a time under 20 minutes, turn the Timer Dial up to 20 to begin cooking, then down to your desired time.

**C**

Use the Function Dial to set your desired cooking method.

**D**

The Power Light will illuminate when the Timer Dial is set, indicating that the appliance is on.

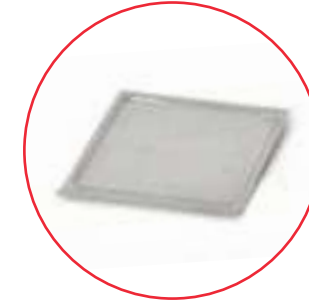
**E**

Use to turn the Rotating Basket on and off.

The interior light will illuminate when the oven is turned on.



Use alone when baking/toasting or roasting ingredients. To ensure food doesn't stick use a little oil or butter to coat the pan.



Place at the bottom of the Air Fryer Oven beneath the heating element to collect crumbs and drips. Removable for easy cleaning.



Use the Air Fry Function and Drip Tray to optimize your results.

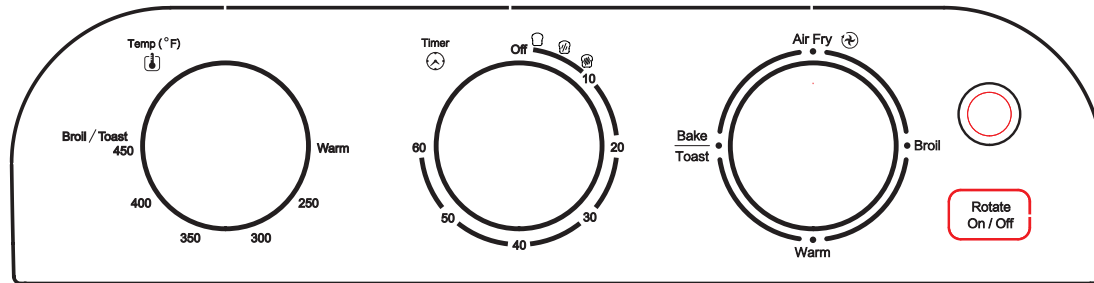
**A**

**B**

**C**

**D**

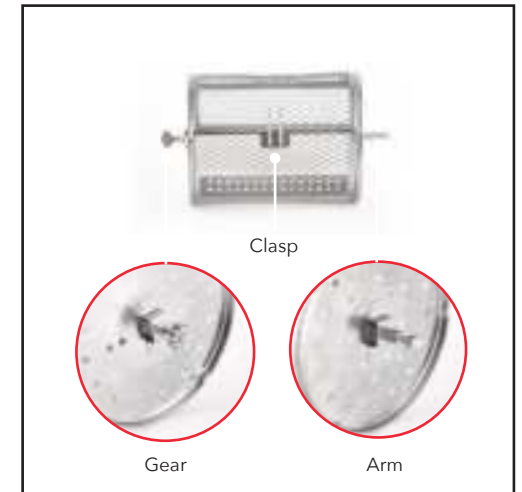
**E**



Use for toasting and broiling, and to hold the Baking Pan and Air Fry Basket.



Use for removing the Rotating Basket from the Air Fryer Oven. Always use the Removal Tool to take out the Rotating Basket, as it will be hot.



Use for air frying ingredients like french fries and homemade chips.

Remove all packaging materials.

Before using, move oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

Check that the Air Fryer Oven has no visible damage and that no parts are missing.

Before using the appliance for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See "Cleaning & Maintenance" for instructions.

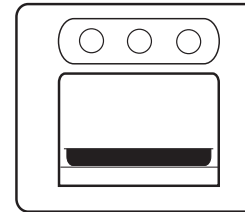


**ATTENTION:** The first time you use the Air Fryer Oven you may notice a smell or a light smoke. This is normal and should only last for 15 minutes. It is important to run the appliance before using so this doesn't happen during your cooking cycle.

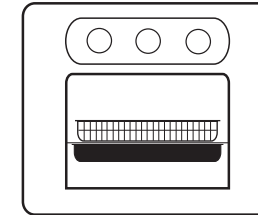


The following section will help familiarize you with the different attachments that come with your 10L Compact Air Fryer Oven and how to use them.

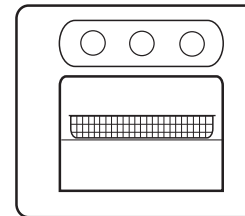
These charts are merely guidelines. Factors including the size and shape of your foods can alter how your foods will cook. We recommend closely monitoring your foods as they cook for optimal results.



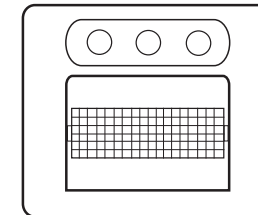
Use the Baking Pan on top of the Oven Rack in the lowest placement to bake cookies and pastries or to broil.



Place the Air Fry Basket on top of the Oven Rack, and insert the Baking Pan beneath the Oven Rack to catch spills or drips.



Use the Oven Rack and/or Air Fry Basket in the middle placement to toast or air fry items that will not drip oil, such as vegetables or fries.



For air frying foods like fries or chips that need to be rotated for even cooking.



**WARNING:** Do not put the Air Fry Basket or the Baking Pan directly on the bottom heating element.



Place the appliance on a stable, flat, heat-resistant surface. Plug the 10L Compact Air Fryer Oven into a wall socket.

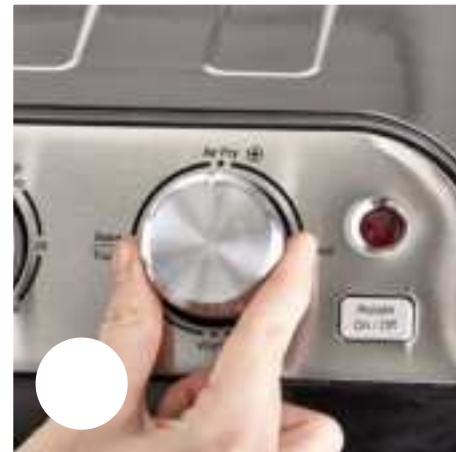
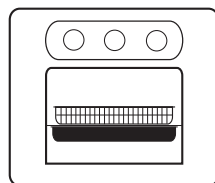
Place the Drip Tray in your 10L Compact Air Fryer Oven

Do not scrape the Drip Tray against the heating element as this may damage the heating element.



Place the Air Fry Basket onto your Oven Rack in Position 2 for Air Frying/Broiling

If air frying meat or other foods that may drip, use the Air Fry Basket on the Oven Rack with the Baking Pan attached underneath. This works best in Position 2. DO NOT rest the Baking Pan directly on the heating element.



Close the oven and set your Function Dial to Air Fry



Set your Temperature Dial to the correct temperature. Then, turn the Timer Dial to the desired cooking time to turn on the oven and begin air frying.

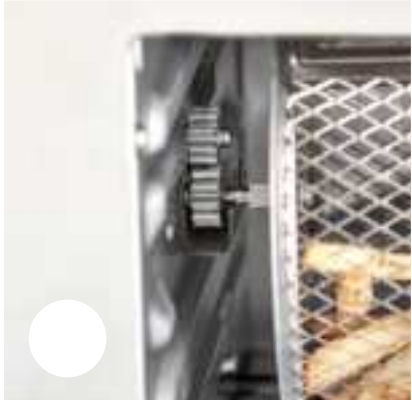
The Power Light will illuminate. The Timer Dial will ring when the cycle is complete.

To stop air frying, turn the Timer Dial to the "Off" position.



For crisper, more even cooking, air fry food in a single layer, shaking the basket it over halfway through the cook time.

Follow the steps below to use your Rotating Basket.



Remove any other cooking trays and place the Drip Tray at the bottom of the Air Fryer Oven, beneath the heating element.

Place the items you wish to cook in the Rotating Basket and close the door of the basket firmly so the Clasp snaps shut.

Open the Air Fryer Oven and align the Rotating Basket so that the Gear on the left side of the Rotating Basket aligns with the gear on the interior of the Air Fryer Oven.

Place the basket in the hooks so that the gears mesh. If the gears are not properly aligned, the basket will not rotate.

Close the door of the Air Fryer Oven and set the Function Dial to Air Fry. Set the Temperature Dial to the correct temperature.

Then, turn the Timer Dial to the desired cooking time to turn on the oven and begin air frying. The Power Light will illuminate.

Press the Rotate On/Off Button.

You will see the basket begin to rotate. If the basket does not rotate, stop the Air Fryer Oven by turning the Timer Dial to "Off" and re-adjust the gear alignment. Be careful when adjusting the basket after turning the Air Fryer Oven on, as the basket or the heating element may be hot.

The Timer Dial will ring when the cycle is complete. To stop air frying at any time, turn the Timer Dial to the "Off" position.

When cooking is finished, use the Removal Tool to hook underneath the basket arms and lift up and out. Place the basket on a heat-resistant surface to cool. Let the basket sit for a couple minutes before opening the basket with oven mitts and removing cooked food.

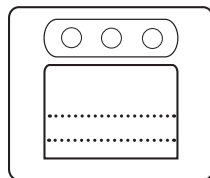
ALWAYS use the Removal Tool and kitchen gloves to remove the Rotating Basket as both the basket and heating elements will be extremely hot and may contain hot oil.



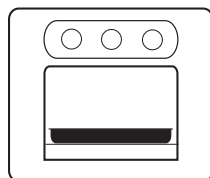
Place the Drip Tray at the base of your 10L Compact Air Fryer Oven.



For **Toasting**, place the Oven Rack at either Position 1 or Position 2.



For **Baking**, use the Baking Pan on top of the Oven Rack in Position 1 only.



Close the oven and set your Function Dial to Bake or Toast. Set your Temperature Dial to the correct temperature.



Then, turn the Timer Dial to the desired cooking time to turn on the oven.

The Power Light will illuminate. The Timer Dial will ring when the cycle is complete.

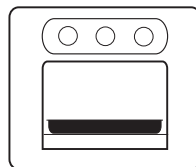
To stop baking or toasting, turn the Timer Dial to the "Off" position.



Place the Drip Tray in your 10L Compact Air Fryer Oven



Place the Baking Pan or Air Fry Basket on the Oven Rack in Position 1 for Air Frying/Broiling.



Close the oven and set your Function Dial to Broil. Set your Temperature Dial to the correct temperature



Then, turn the Timer Dial to the desired cooking time to turn on the oven

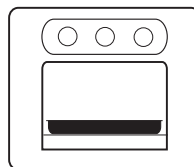
The Power Light will illuminate. The Timer Dial will ring when the cycle is complete. To stop broiling at any time, turn the Timer Dial to the "Off" position.



Place the Drip Tray in your 10L Compact Air Fryer Oven



Place the Oven Rack in Position 2 for Reheating/Warming. Use the Baking Pan if needed



Close the oven and set your Function Dial to Warm  
Set your Temperature Dial to the correct temperature or "Warm".



Turn the Timer Dial up to 20 minutes to begin cooking, then down to your preferred shade setting.

The Power Light will illuminate. The Timer Dial will ring when the cycle is complete. To stop reheating at any time, turn the Timer Dial to the "Off" position.



**WARNING:** Make sure the appliance has cooled down completely before cleaning the heating element.

Always allow the oven to cool completely before cleaning.

Always unplug the oven from the electrical outlet before cleaning.

Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the appliance, before cleaning.

After cooking greasy foods and after your oven has cooled, always clean top interior of the oven, including the heating element. Removing grease from the top interior keeps cooking even and the Air Fryer Oven performing like new every time.

To remove crumbs, slide out the Drip Tray and discard crumbs. Wipe clean and replace.

To remove baked-on grease, soak the Drip Tray in hot, sudsy water or use non-abrasive cleaners.

Never wrap the cord around the outside of the oven.

**The accessories are NOT dishwasher safe.** Hand wash the accessories with hot water, dish soap, and a non-abrasive sponge.

Make sure that the appliance is unplugged and all parts and accessories are clean and dry before storage.

To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a

sponge. Never use harsh abrasives or corrosive products. Never use steel wool pads, etc., on interior of oven. These will damage the heating element.

To clean the heating element, use a non-abrasive brush or sponge and warm soapy water, then wipe down and let dry. Do not use abrasive metal sponges or brushes on the heating element, as these may damage the coating.

To clean the front glass, create a mixture that is equal parts vinegar and water. Use a damp cloth to apply to the inside of the glass and wipe it down. For tougher stains, create a paste of baking soda and water and apply to the glass. Let sit for 20 minutes, then wipe off with a clean, damp cloth.



### WHEN USING OIL:

Most oils can be used for air frying. Olive oil is preferred for a richer flavor. However, vegetable, grapeseed oil, or canola oil are recommended for a milder flavor.

Distribute oil evenly on foods and ingredients to achieve the crispiest results. Oil can also be sprayed or brushed onto foods for air frying. Alternatively, non-stick cooking sprays can be used.

### FOR COATINGS/BREADINGS:

You can use a variety of different breadings and coatings when air frying foods. Some examples of different crumb mixtures include: breadcrumbs (including seasoned breadcrumbs), panko breadcrumbs, cornflakes, potato chip crumbs, graham cracker crumbs, quinoa, and different types of flours.

Use the Air Fry Basket for food with breadings and coatings, rather than the Rotating Basket. The Rotating Basket may cause breading to fall off.

### FLIPPING/SHAKING FOODS:

Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be flipped halfway during the cooking process to ensure even cooking and browning.

When air frying larger quantities of food, ensure that you shake food halfway through cooking to ensure even cooking and coloring. You may open the 10L Compact Air Fryer Oven to rotate or shake your food and this will not affect the cooking process.

For foods that cook quickly, like bacon and chips, use higher temperatures. Use lower temperatures for foods that take longer to cook such as breaded chicken. Ingredients will cook more evenly if they are cut to the same size.

Line the Baking Pan with aluminum foil for easy cleanup. It is important to note that when most foods cook, they also release water. When cooking larger amounts of food for a longer period of time, condensation may build up, which could leave moisture on your countertop.

### MORE TIPS & TRICKS:

Air frying smaller items or fewer items will require a slightly shorter cooking time than larger items or more items.

Shaking smaller items through the cooking time optimizes the end result and can help prevent unevenly fried foods.

When making homemade french fries, soak fresh potatoes in water for 30 minutes, then add a small amount of oil for a crispy result. Fry your potatoes in the air fryer within a few minutes of adding the oil.

Do not prepare extremely greasy items, such as sausages, in the 10L Compact Air Fryer Oven.

Use store bought dough to shorten preparation time on filled snacks like calzones.

You can also use the 10L Compact Air Fryer Oven to reheat foods. To reheat foods, set the Temperature Dial to 300°F for up to 10 minutes.

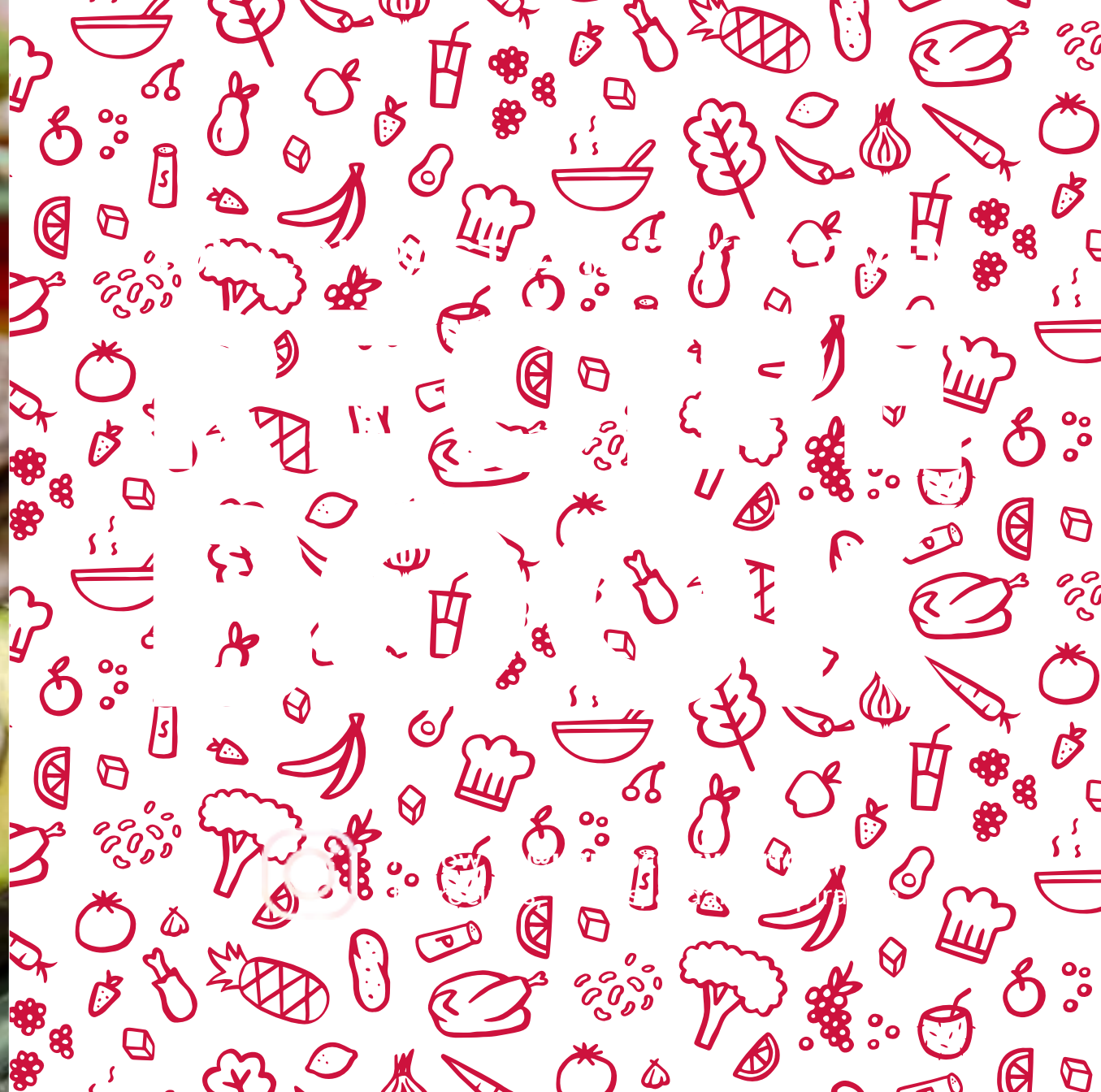


The Air Fryer Oven does not turn on.	<ol style="list-style-type: none"> <li>1. The appliance is not plugged in.</li> <li>2. You have not set the Timer Dial.</li> </ol>	<ol style="list-style-type: none"> <li>1. Plug the appliance into a wall socket.</li> <li>2. Turn the Timer Dial to the required preparation time to switch the appliance on.</li> </ol>
The food is not done after the recommended time is elapsed.	<ol style="list-style-type: none"> <li>1. Too much food has been added to the Air Fry Basket.</li> <li>2. The temperature was set too low.</li> </ol>	<ol style="list-style-type: none"> <li>1. Use less food and cook in batches if necessary. Your food will also cook more evenly.</li> <li>2. Turn the Temperature Dial to the required temperature setting (see section "Settings"). Preheat for 5-10 minutes.</li> </ol>
Snacks are not crispy when they come out of the Air Fryer Oven.	The food was not dry enough or needs a bit of oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.
White smoke is coming out of the appliance.	<ol style="list-style-type: none"> <li>1. Your food is too greasy.</li> <li>2. The heating element still contains residue from previous use.</li> </ol>	<ol style="list-style-type: none"> <li>1. When you fry greasy items in the Air Fryer Oven, an amount of fat may leak onto the heating elements. The fat produces white smoke and the oven may heat up more than usual. Use the Baking Pan underneath the Air Fry Basket to reduce grease dripping on the heating element.</li> <li>2. When cool, wipe down the heating element with warm, soapy water and a non-abrasive sponge or cloth.</li> </ol>

Fresh fries are fried unevenly in the Air Fryer Oven.	Certain types of food need to be shaken halfway through the preparation time.	<ol style="list-style-type: none"> <li>1. Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see section "Settings").</li> <li>2. You can also use the included rotating basket for an even cook on fries, chips, onion rings, etc.</li> </ol>
Fresh fries are not crispy when they come out of the Air Fryer Oven.	The crispiness of the fries depends on the amount of oil and water in the fries.	<ol style="list-style-type: none"> <li>1. Make sure you dry the potato sticks properly before you add the oil.</li> <li>2. Cut the potato sticks smaller for a crispier result.</li> <li>3. Add slightly more oil for a crispier result.</li> </ol>
The Rotating Basket is not rotating.	<ol style="list-style-type: none"> <li>1. The Gear on the basket is not properly attached to the gear inside the Air Fryer Oven.</li> <li>2. The Rotating Basket is in backwards.</li> </ol>	<ol style="list-style-type: none"> <li>1. Turn off the Air Fryer Oven and remove the basket using the Removal Tool for safety. Reattach the arms of the basket to the sides of the air fryer, ensuring that the Gear is aligned properly.</li> <li>2. Use the Removal Tool to remove the basket and make sure the gear side of the basket is facing left. Then reattach.</li> </ol>



Baja fish tacos  
on page 43!





# SWEET POTATO FRIES

2 sweet potatoes, cut into ¼" rectangular strips

¼ tsp cornstarch

¼ tsp kosher salt

Place sweet potato strips into cold water. Let soak 30 minutes.

Pat dry with paper towels.

Toss sweet potatoes with cornstarch until just lightly coated.

Place the Drip Tray at the bottom of the Air Fryer Oven, and put one single layer of fries into the Air Fry Basket in Position 2.

Set the oven to Air Fry and cook at 350°F for 10 minutes.





## OPEN FACE TUNA MELT

- 1 can white tuna, drained
- 1 tbsp mayonnaise
- ¼ red onion, diced
- celery, 1 rib, sliced thinly
- 2 slices rye bread or english muffin halves
- 2 slices cheddar cheese

Place the bread slices or english muffin halves on your Oven Rack.

Place your Oven Rack in the Air Fryer Oven at Position 2. Set your function to Broil at 400°F for 3-5 minutes. Remove your Oven Rack when finished.

Combine the mayo, red onion, and celery in a bowl. Add the tuna and combine.

Add a small amount of tuna mixture to the bread or english muffin halves.  
Top with a slice of cheddar cheese.

Place the sandwich halves back on the Oven Rack and place in your Air Fryer Oven at Position 2. Toast at 350°F for 5 minutes, or until the cheese is melted. Remove and enjoy.



## FRIED SHRIMP

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

Peel off the tails and lay the shrimp on paper towels to dry.

Mix the panko with oil. Rub between your hands to coat the oil onto the panko.  
Season with salt and pepper.

Preheat the air fryer to 400°F. Season the shrimp with salt and pepper, dredge in the flour and shake off excess.

Dip the shrimp into the egg and then into the seasoned panko. Press the crumbs onto the shrimp to help them stick.

Lay the shrimp in the Air Fry Basket in one layer. Air fry for 6 minutes. Repeat with remaining shrimp.

Remove shrimp and lay on a wire rack, season with salt. Serve with lemon wedges and your favorite dips.



## SRIRACHA CHICKEN WINGS

4 complete chicken wings, split into flats and drumsticks

½ cup sriracha

½ cup all-purpose flour

1 cup unsalted, plain breadcrumbs

Place chicken wings on paper towels and pat to dry thoroughly.

Dredge chicken wings in all-purpose flour and shake off excess.

Dip chicken wings in sriracha, then breadcrumbs to cover thoroughly.

Add the Drip Tray to the bottom of the Air Fryer Oven. Place only flats or drumsticks in the Air Fry Basket AND place the Baking Pan beneath the basket.

Set the Function Dial to Air Fry. Cook at 400°F: 25 minutes for flats and 30 minutes for drumsticks.



# BREAKFAST PIZZA

1 sheet of frozen puff pastry dough

*For the sauce*

¼ cup ricotta

1 egg

salt & pepper

chives, finely chopped

*Toppings*

prosciutto

red onions, sliced thinly

cherry tomatoes, sliced in half

chives, finely chopped

bell peppers

Roll out your pastry dough. Cut into small squares and prick the surface with a fork (this will help them cook faster).

Apply a spoonful of sauce to each pastry square. Then add your toppings, dividing them equally among the pastry squares.

It is recommended that you place the pastries in the freezer for 10 minutes to allow the dough to get cold again. This will help the pastries puff up.

Place 2 prepared pastries on the Baking Pan, then place the Baking Pan on your Oven Rack in the Air Fryer Oven at Position 1.

Set your function to Bake and your temperature to 400°F. Set your time to 15 minutes. Bake your pastries in batches, and finish by topping with fresh chives.



# BUTTERMILK FRIED CHICKEN

1 lb chicken thighs and drumsticks, bone in

2 tsp kosher salt

1 cup buttermilk

2 cups unsalted, plain breadcrumbs

1 tbsp unsalted Cajun seasoning

Toss chicken with salt and place in a medium bowl.

Cover with buttermilk and mix to coat thoroughly. Let marinate in refrigerator 4 hours minimum. Combine breadcrumbs with Cajun seasoning and mix thoroughly.

Remove chicken from buttermilk and shake gently to drain excess. Dredge chicken in breadcrumbs until fully covered.

Add the Drip Tray to the bottom of the Air Fryer Oven and place chicken in the Air Fryer Basket, 2-3 pieces at a time, in one layer.

Place the basket on top of the Baking Pan and place the Baking Pan on the Oven Rack in Position 1. Set the Function Dial to Air Fry and the temperature to 400°F.

Air fry for 25 minutes until the chicken is fully cooked and juices run clear.



# CLASSIC CHOCOLATE CHIP COOKIES

*Makes about 12 (2 ½") cookies*

½ stick cold, unsalted butter, cut into ½" cubes      ¾ cups unbleached all-purpose flour  
¼ cup firmly packed brown sugar                              ½ cup semisweet chocolate chips  
⅛ cup granulated sugar    ¼ cup chopped walnuts  
¼ tsp baking powder  
¼ tsp baking soda  
¼ tsp salt  
1 large egg, split  
½ tsp vanilla extract

In the bowl of a stand mixer fitted with the paddle attachment or with a hand mixer, beat the butter with the sugars, baking powder, baking soda, and salt until there are pea-sized lumps of butter incorporated throughout the sugar.

Add the egg and vanilla and beat on low speed until just combined; small lumps of butter should remain.

Add the flour, chocolate and walnuts all at once, and beat on increasing speed until flour is incorporated. Make ½ dozen tbsp-sized dough balls at a time and place them on the parchment paper-lined Baking Pan.

Place the Baking Pan on the Oven Rack in your Air Fryer Oven at Position 2. Set your function to Bake and your temperature to 350°F. Set your time to 10 minutes to start.

Bake until the edges are lightly browned. Add more time if needed.



# INDIVIDUAL APPLE CRUMBLES

*Makes 2 apple crumbles*

## *Baked Apple*

2 Granny Smith apples  
2 tbsp brown sugar  
2 tbsp melted butter

## *Nut Crumble*

2 tbsp walnuts, chopped  
2 tbsp almonds, chopped  
2 tbsp brown sugar  
2 tbsp raisins  
2 tbsp rolled oats

Using a small paring knife, remove the center of the apple without puncturing the bottom to create a large cavity for the nut crumble.

Toss cored apple with brown sugar and melted butter.

In a small bowl, combine walnuts, almonds, brown sugar, raisins, and oats. Pour the nut mixture into the apple cavity and place the apple onto your Baking Pan.

Place your Baking Pan into your Air Fryer Oven at Position 2. Set your function to Bake. Bake at 375°F for 15 minutes.

Remove and serve with whipped cream, if desired.



# MINI MUFFINS

*Makes 12 muffins*

1 cup white whole wheat flour    2 tbsp safflower oil  
½ tsp baking powder    ¼ cup almond milk  
½ tsp baking soda    1 tsp vanilla extract  
¼ tsp cinnamon    1 cup blueberries  
¼ tsp nutmeg  
2 bananas  
3 tbsp maple syrup

Mash the bananas with a hand mixer, add the maple syrup, almond milk, vanilla, and oil. Mix again.

Add the flour, spices, baking soda and powder and mix. Gently fold in the blueberries.

Spoon batter into a small lined muffin tin. Place in your Baking Pan.

Place your Baking Pan in your Air Fryer Oven at Position 2 and set your function to Bake. Set your temperature to 350°F and your timer for 18-20 minutes or until a toothpick inserted comes out clean.



# SPRING ROLLS

- 1 cup garlic chives, cut into 2-3" slices
- 2 cups shiitake mushrooms, sliced
- 1 cup mung bean sprouts
- 2 cups red or green cabbage, shredded
- 2 tsp toasted sesame oil
- 1 tsp chili oil (optional)
- soy sauce, to taste
- 10-15 spring roll wrappers

Heat sesame and chili oil in a large sauté pan on medium heat until slick and shiny. Add garlic chives, shiitake mushroom, bean sprouts, cabbage and soy sauce.

Cook 10-15 minutes, stirring, until vegetables have cooked through and moisture has evaporated from the pan.

Remove from heat and let sit until cool to the touch.

Place approximately 2 tbsp of mixture in a straight line at the base of each spring roll wrapper, ½ inch from the bottom edge and ¼ inch from the sides. Tuck in both sides and roll spring roll wrapper to enclose mixture. Wet the top ½ inch of the spring roll wrapper to seal roll.

Place the Drip Tray at the bottom of the Air Fryer Oven. Place rolls in the Air Fry Basket in one layer, avoiding overlapping or wrappers touching each other. Place the Air Fry Basket on top of the Baking Pan and the Baking Pan on the Oven Rack in Position 1. Set the Function Dial to Air Fry and cook for 12-15 minutes at 350°F until wrappers are golden brown.



# BAJA FISH TACOS

## *Crispy Fish*

- 8 oz fish of your choice, sliced into 2" pieces
- ½ tsp kosher salt
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 cup unsalted, plain breadcrumbs

## *Tacos*

- 6-10 (8") corn tortillas
- 2 tsp vegetable oil
- ¼ cup red onion, sliced thinly
- 1 red bell pepper, sliced thinly
- 1 avocado, sliced thinly
- 1 lime, wedges
- 1 tbsp cilantro, chopped
- 1 jalapeño, sliced thinly (optional)
- 2 tbsp sour cream (optional)

Toss fish with salt. Dredge fish pieces in all-purpose flour and shake off excess. Dip fish into egg mixture, then breadcrumbs to cover thoroughly.

Add the Drip Tray to the bottom of the Air Fryer Oven. Place the fish in the Air Fry Basket and place the Air Fry Basket on the Baking Pan. Place the Baking Pan on the Oven Rack in Position 1. Set the Function Dial to Air Fry. Cook at 400°F for 15-20 minutes until cooked through.

In a small sauté pan, heat vegetable oil on medium heat until slick and shiny. Add onion and red bell pepper with a pinch of kosher salt. Sauté 2-3 minutes until onion is translucent.

Preheat the Air Fryer Oven to 350°F. Place corn tortillas on the Baking Pan and place the Baking Pan on the Oven Rack in position 1 and set the Function Dial to Bake/Toast. Cook 5 minutes until hot.

Assemble tacos with fish, onion, red bell pepper, avocado and garnish with lime, cilantro, jalapeño and sour cream.



# TORTILLA CHIPS & GUACAMOLE

## *Tortilla Chips*

4 (8") corn tortillas, cut into eighths

1/8 tsp kosher salt

3 tbsp chopped fresh cilantro (optional)

1 tsp minced garlic

1 pinch ground cayenne pepper (optional)

## *Guacamole*

3 avocados - peeled, pitted, and mashed

1 lime, juiced

1 tsp salt

1/2 cup diced onion

Divide tortilla triangles into 2 batches. Place 1 batch in the Air Fry Basket on the Oven Rack in Position 2. Set the function to Air Fry at 400°F for 15 minutes, rotating once roughly halfway through.

Remove and top with salt. Repeat with second batch.

For the guacamole, mash the avocados with a fork and combine with the lime juice, salt, diced onion, cilantro, minced garlic, and cayenne pepper. Serve with tortilla chips.



## HASSELBACK POTATOES

- 1 russet potato
- 1 tsp kosher salt
- 1 tsp olive oil
- 1 tsp chives, minced

Place potato on its side lengthwise. Pierce russet potato with a metal skewer along its entire length to serve as the stop guard for slicing.

Carefully slice potato into tiny, thin slices without piercing through the bottom of the potato. Remove metal skewer.

Sprinkle potato with kosher salt and olive oil. Place potato in the Baking Pan on the Oven Rack in Position 1 in the Air Fryer Oven and set the Function Dial to Bake. Cook 50-60 minutes at 400°F until cooked through and tops are crispy.

Garnish with chives.



## EASY CINNAMON ROLLS WITH CREAM CHEESE ICING

### *Cinnamon Rolls*

- 4 pieces store-bought biscuit dough
- 3 tbsp brown sugar
- 1 tsp ground cinnamon

### *Cream Cheese Glaze*

- ¼ cup cream cheese
- 2 tbsp milk, warm
- ¼ cup powdered sugar

Roll the biscuit dough pieces out into long ovals with a rolling pin. Toss together the brown sugar and ground cinnamon. Dust both sides of the dough ovals with the cinnamon sugar mix.

Roll the ovals up into long cylinders. Slice the cylinders into 1" thick rolls. Place the rolls on the Baking Pan on the Oven Rack in Position 1 of the Air Fryer Oven and set the Function Dial to Bake.

Cook in batches at 350°F for 10 minutes each until well-browned on top and the centers are cooked through.

Soften the cream cheese in a microwave for 30 seconds. Combine the milk with powdered sugar and whisk until smooth. Add the cream cheese and continue to whisk until combined. Top cinnamon rolls with cream cheese glaze, if desired.



## GRILLED CHEESE

2 slices white, whole wheat, or potato bread  
½ cup to ¾ cup sharp cheddar, shredded  
1 tbsp butter, melted

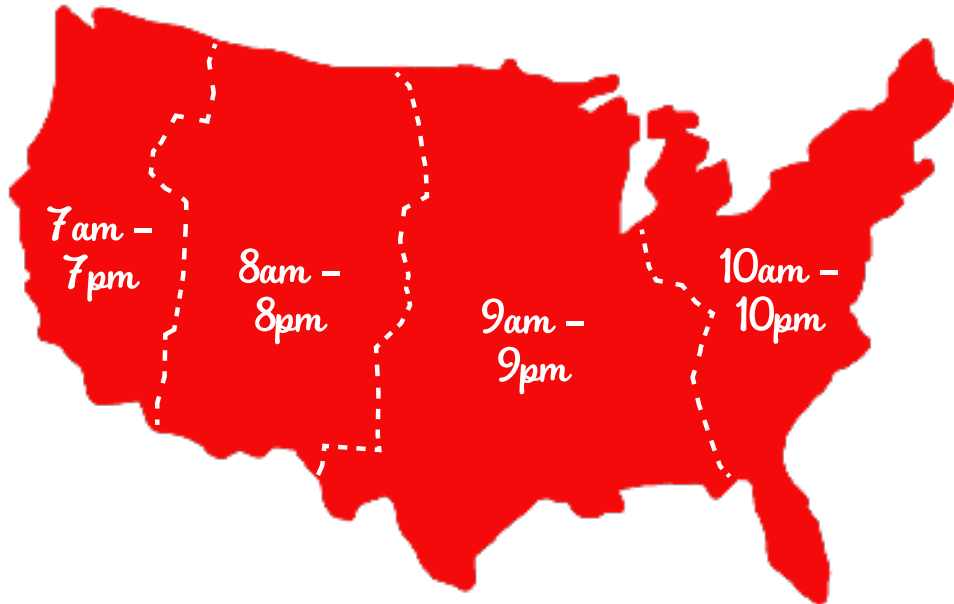
Spread cheddar evenly between sliced bread.

Place the Drip Tray at the bottom of the Air Fryer Oven. Place sandwich onto the Baking Pan and the Baking Pan on the Oven Rack in Position 1. Set the function to Bake/Toast and cook for 10 minutes at 350°F.

Remove from Air Fryer Oven and brush both sides with melted butter.  
Serve with tomato soup, if desired.



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### REPAIRS

**DANGER!** Risk of electric shock! The Dash 10L Compact Air Fryer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.



### TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz  
Power Rating 1450W  
Stock#: DAFT100\_20190318\_v6

Your 10L Compact Air Fryer and accessories are **not** dishwasher-safe.

