



# DAFG35

# FLIP & FRY™ DIGITAL 2-IN-1 AIR FRYER + GRILL

Instruction Manual | Recipe Guide



# WELCOME TO THE FOODIE FAMILY

We hope you *love* our  
products as much as  
our team does.



# FLIP & FRY™ DIGITAL 2-IN-1 AIR FRYER + GRILL



|                                    |       |
|------------------------------------|-------|
| Important Safeguards.....          | 4-7   |
| Parts & Features .....             | 8-9   |
| Using the Air Fryer Function ..... | 10-13 |
| Temperature & Time Charts.....     | 14-15 |
| Air Frying Tips & Tricks.....      | 16    |
| Using the Grill Function.....      | 18-23 |
| Cleaning & Maintenance.....        | 24    |
| Troubleshooting .....              | 27-29 |
| Recipes .....                      | 31-49 |
| Customer Support .....             | 50    |
| Warranty .....                     | 51    |

# IMPORTANT SAFEGUARDS

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

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

- Read all instructions before use.
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than intended use. For household use only. Do not use outdoors.
- Only use the appliance on a stable, dry surface.
- 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.
- This appliance can be used by persons with reduced physical, sensory, or mental capabilities or lack of experience or knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- This appliance is not a toy. Do not let children use this appliance. Close supervision is necessary when any kitchen appliance is used by or near children.
- Do not touch the cooking basket during or after cooking, as it gets very hot. Only hold the basket by the handle.
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids. The Air Fryer is NOT dishwasher safe.
- Do not let the cord touch hot surfaces or hang over the edge of tables or counters.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Unplug the appliance and allow to cool prior to assembly/disassembly, moving, cleaning, storage, and when not in use. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- To avoid burns, use extreme caution when removing accessories or disposing of hot grease.
- Do not store any materials other than manufacturer's recommended accessories in this appliance.
- Do not place any of the following materials in the Air Fryer: paper, cardboard, plastic, or similar products.
- Do not cover any part of the Air Fryer with metal foil. This will cause overheating of the oven.
- Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer 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.

# IMPORTANT SAFEGUARDS

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- Do not attempt to dislodge food when the appliance is plugged in. Unplug and allow the appliance to cool down completely before proceeding.
- Use recommended temperature settings for all cooking, baking, roasting and air frying.
- 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 Monday – Friday or by email at support@bydash.com.
- 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.
- 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. If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord. 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.
- Do not use metal utensils on the Removable Grill Plates as this will damage the nonstick surface.
- Warning: Hot surfaces! Never touch the Cooking Surface while Grill Plate is in use.
- Be cautious when moving an appliance containing hot oils or other hot liquids.
- The Removable Grill Plate is dishwasher safe on the top rack, but hand washing is recommended to preserve the life of the product. Let the Removable Grill Plate cool before removing and/or washing.
- Do not disassemble this appliance until it has cooled to room temperature. Never unlatch the top unit from the bottom when the unit is hot.
- Extreme caution should be exercised when using containers constructed of other than metal or glass.
- Do not touch hot surfaces. Use handles or knobs.

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

# GARANTIES IMPORTANTES

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

Lors de l'utilisation d'appareils électriques, il faut toujours respecter les précautions de sécurité de base, notamment:

- Lisez toutes les instructions avant utilisation.
- Retirez tout sac ou emballage de l'appareil avant utilisation.
- Ne laissez jamais l'appareil sans surveillance pendant son utilisation.
- Assurez-vous que l'appareil est minutieusement nettoyé avant utilisation.
- N'utilisez pas l'appareil en dehors de son utilisation prévue. Pour usage ménager uniquement. Ne l'utilisez pas à l'extérieur.
- N'utilisez l'appareil que sur une surface stable et sèche.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz ou électrique, ou d'un four chaud.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Cet appareil peut être utilisé par des personnes dont les capacités physiques, sensorielles ou mentales sont réduites ou qui manquent d'expérience et de connaissances, à condition qu'elles aient reçu une supervision ou des instructions concernant l'utilisation de l'appareil en toute sécurité et qu'elles comprennent les risques encourus.
- Cet appareil n'est pas un jouet. Ne laissez pas d'enfants utiliser cet appareil. Une étroite surveillance est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
- Ne touchez pas les surfaces chaudes à mains nues. Utilisez des poignées ou des boutons.
- Afin d'éviter les risques de feux, d'électrocution, ou de dommages corporels, ne mettez pas le cordon, la prise ou l'appareil dans ou à proximité de l'eau ou d'autres liquides. La friteuse à air n'est PAS lavable en machine.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre au niveau des bords de tables ou de comptoirs.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil, car ils pourraient entraîner un feu, une électrocution ou un dommage corporel.
- Débrancher l'appareil et laissez refroidir avant montage/démontage, déplacement, nettoyage ou entreposage. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Pour le débrancher, mettez l'appareil sur « OFF » (Arrêt), puis débranchez la fiche de la prise murale.
- Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires ou que vous vous débarrassez de la graisse chaude.
- 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: 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.

# GARANTIES IMPORTANTES

Ne rangez aucun objet sur le dessus de l'appareil lorsqu'il est en marche. Ne pas utiliser sous des armoires murales.

- Ne nettoyez pas avec des tampons à récureur métalliques. Des pièces peuvent se détacher du tampon et toucher les pièces électriques, créant un risque de choc électrique.
- N'essayez pas de déloger les aliments lorsque l'appareil est branché. Débranchez l'appareil et laissez-le refroidir complètement avant de continuer.
- Utilisez les réglages de température recommandés pour toutes les étapes de cuisson, cuisson au four, de rôissage et de friture à l'air.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défilant, s'il est tombé ou endommagé de quelque façon. Pour toute inspection, réparation ou ajustement, ramenez l'appareil au détaillant agréé le plus proche.
- Pour toute question liée à l'entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 du lundi au vendredi, ou par courriel à [support@bydash.com](mailto:support@bydash.com).
- StoreBound n'est nullement responsable des dommages causés par une mauvaise utilisation de l'appareil.
- Une mauvaise utilisation de l'appareil peut entraîner des dommages matériels ou même des blessures corporelles.
- Cet appareil a une fiche polarisée (un des brins est plus large que l'autre). Afin de réduire le risque d'électrocution, cette fiche ne s'insère dans la prise électrique que d'une façon. Si la fiche ne s'insère pas complètement dans la prise, inversez la fiche. Si elle ne s'insère toujours pas, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque façon que ce soit.
- Un cordon d'alimentation court doit être fourni afin d'éviter le risque d'emmêlement ou de trébuchement lié aux cordons plus longs. Une rallonge peut être utilisée à condition de faire attention. Si une rallonge est utilisée, la puissance électrique indiquée sur la rallonge doit être au moins aussi grande que celle de l'appareil. Si l'appareil est connecté à la terre, la rallonge doit être un cordon tripolaire avec prise de terre. La rallonge doit être disposée de manière à ne pas reposer sur le comptoir ou sur la table où elle peut être tirée par un enfant ou source de trébuchement involontaire.
- N'utilisez pas d'ustensiles en métal sur la surface de cuisson car cela endommagerait la surface anti-adhérente.
- Avertissement : Surfaces chaudes! Ne touchez jamais la surface de cuisson ou le couvercle pendant l'utilisation de l'appareil.
- Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds.
- Les plaques amovibles peuvent être lavées au lave-vaisselle dans le panier supérieur, mais nous recommandons de les laver à la main pour préserver la durée de vie de votre produit. Laisser refroidir les plaques amovibles avant de les retirer et/ou de les laver.
- Attendre que l'appareil ait refroidi à la température ambiante avant de le démonter. Ne jamais détacher la partie supérieure de la partie inférieure lorsque l'appareil est chaud.
- Une extrême prudence doit être exercée lors de l'utilisation de récipients construits autrement qu'en métal ou en verre.
- Ne touchez pas les surfaces chaudes. Utilisez des poignées ou des boutons.

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

# PARTS & FEATURES





# PARTS & FEATURES



**Crisper Tray**



**Removable Grill**



**Air Outlet**

**Cord Wrap**



**Heating Coil**

**Top Unit**

# USING THE AIR FRYER FUNCTION

## BEFORE USING THE FLIP & FRY

Remove all packaging materials.

Check that the appliance 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 it and any accompanying accessories. See "Cleaning & Maintenance" for instructions.

## USING THE AIR FRYER



- 1 Place the appliance on a stable, flat, heat-resistant surface (**photo A**).
- 2 Remove the Crisper Drawer from the Air Fryer and insert the Crisper Tray. Carefully place food in the Crisper Drawer on the Crisper Tray (**photo B**).

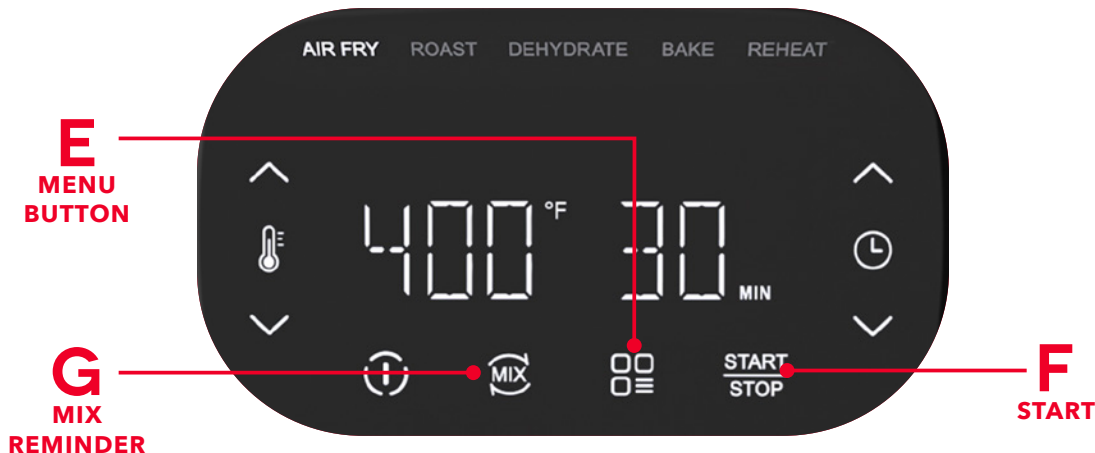
# USING THE AIR FRYER FUNCTION



- 3** After adding food (**photo C**), slide the Crisper Drawer back inside the Air Fryer (**photo D**).
- 4** To begin cooking, plug the Air Fryer in. Once plugged in, the Air Fryer will chime and the Power Button will illuminate, indicating that the Air Fryer is on and in standby mode.

**NOTE:** There is no need to add any oil as the appliance cooks with hot air, although foods can be tossed in a small amount of oil for crispier results.

# USING THE AIR FRYER FUNCTION



- 5 To start cooking, begin by selecting one of the 5 Preset Modes. To select a preset, press the Preset Menu button **(E)**. Each press will cycle through the available presets. Continue pressing it until you land on the desired preset. Once you've selected your desired preset, begin the cooking process by pressing Start **(F)**. The unit will begin preheating.
- 6 To adjust the cooking time, press the Time Arrows on the Digital Display up or down to pick a preferred time between zero and 60 minutes. To adjust the cooking temperature, press the Temperature Arrows up or down to pick a preferred temperature up to 400°F.
- 7 To achieve the crispest outcomes, select the Mix Reminder feature before cooking **(G)**. This will set a reminder to remove the Crisper Drawer halfway through the cooking cycle and shake it gently from side to side. During the cooking cycle, you can adjust the cooking time at any point, and the Mix Reminder feature will automatically update based on the new overall time.

# USING THE AIR FRYER FUNCTION



- 8** When cooking time is complete, a chime will sound. Pull the Crisper Drawer out of the appliance (**photo H & I**) and place it on a heat-resistant surface. **CAUTION:** The Crisper Drawer and Crisper Tray will be hot. Only touch the Crisper Drawer by the Crisper Drawer Handle. If the food is not done, slide the Crisper Drawer back into the appliance and follow step 6 to add 3-5 extra minutes to the cooking time.
- 9** Empty the Crisper Drawer into a serving dish. To remove large or greasy items, lift them out of the Crisper Drawer with a pair of tongs. Excess oil will collect at the bottom of the Crisper Drawer. Allow the appliance to cool before disposing of any excess oil.

# TEMPERATURE & TIME CHARTS

Please keep in mind that these temperatures and times are guidelines, not exact specifications. Actual cooking times vary depending on the size, shape, and amount of food. When air frying a new item, always make sure food is cooked properly before consumption. According to the USDA, the safe internal temperature is 165°F for poultry and 160°F for beef. If food is not cooked properly using these guidelines, add a few minutes to the Air Fryer and cook food longer.

| INGREDIENT                                                                                          | TEMPERATURE | TIME (MIN)                                                                   |
|-----------------------------------------------------------------------------------------------------|-------------|------------------------------------------------------------------------------|
| Thin frozen fries                                                                                   | 400°F       | 16-20                                                                        |
| Frozen chicken nuggets                                                                              | 370°F       | 10                                                                           |
| Drumsticks         | 400°F       | Cook for 8-10 minutes at 400°F, then lower the temp to 320°F for 10 minutes. |
| Hamburger                                                                                           | 360°F       | 6-10                                                                         |
| Meatballs, 1"                                                                                       | 400°F       | 6-10                                                                         |
| Chicken breast (boneless, skinless)                                                                 | 360°F       | 15-20                                                                        |
| Chicken wings                                                                                       | 400°F       | 13-18                                                                        |
| Frozen shrimp  | 390°F       | 8-20                                                                         |

# TEMPERATURE & TIME CHARTS

|                                                                            |       |       |
|----------------------------------------------------------------------------|-------|-------|
| Onion rings                                                                | 400°F | 12-15 |
| Frozen fish sticks                                                         | 390°F | 10    |
| Mozzarella sticks                                                          | 350°F | 10    |
| Spring rolls                                                               | 390°F | 10-15 |
| Brussels sprouts (trimmed, halved if large sizes)                          | 375°F | 20    |
| Frozen sweet potato fries                                                  | 360°F | 10-12 |
| Fresh sweet potato fries                                                   | 400°F | 10    |
| Mixed veggies (red bell pepper, summer squash, zucchini, mushrooms, onion) | 375°F | 15-20 |



The Air Fryer can also be used to reheat foods. To reheat food, set the temperature to 300°F for up to 10 minutes.

# AIR FRYING TIPS & TRICKS



Use a baking pan in the Crisper Drawer to bake a cake, quiche, or to fry fragile or filled items.



Avoid preparing extremely greasy items such as sausage in the Air Fryer.



To fry fresh potatoes, soak sliced potatoes in water for 30 minutes. Then drain and pat down with a paper towel to dry before frying. To achieve crispy results, add a small amount of oil. Fry the potatoes in the Air Fryer shortly after adding the oil.



Snacks like frozen chicken nuggets and mozzarella sticks usually prepared in an oven can also be cooked in the Air Fryer.



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



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





# USING THE GRILL FUNCTION

## USING THE GRILL

Before grilling, place the Removable Grill Plate on top of the Grill and ensure that it is securely in place and not hanging off the Heating Coil.

To switch from Air Frying to Grilling during one cooking session, ensure the appliance is completely cooled down before changing cooking methods. Always use oven mitts to safely handle the appliance during this transition.

When transitioning from Grilling to Air Frying during one cooking session, wait for the appliance and the Grill Plate to completely cool and then carefully remove the Grill Plate using oven mitts before setting up the appliance for Air Frying.



**WARNING:** Never touch the Heating Coil while appliance is in use.

# USING THE GRILL FUNCTION



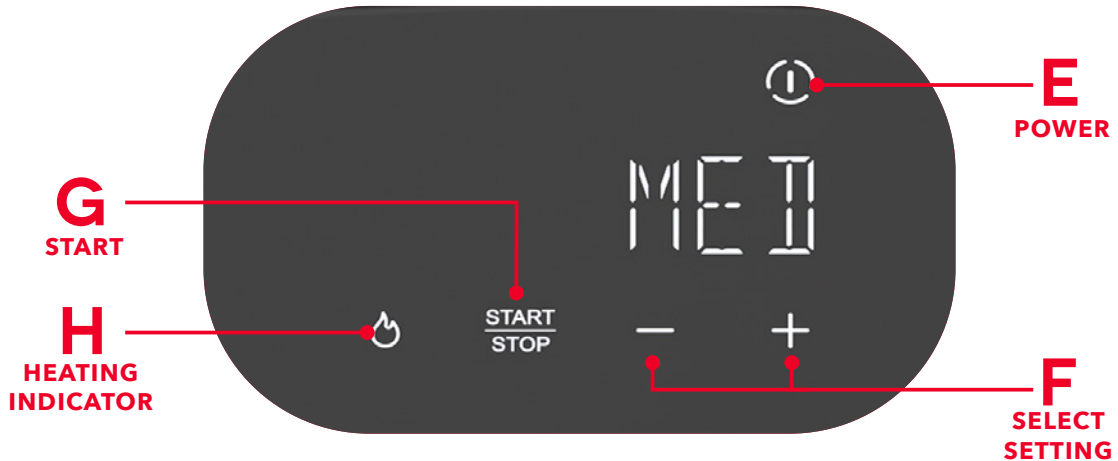
- 1** Place the unit on a dry, stable surface. Pull the Grill Release Latches down to unlock the Grill Unit. Lift the Grill Unit from the Top Handle and flip it 180° (**photo A & B**).

# USING THE GRILL FUNCTION



- 2 Then, place it on a flat, heat-resistant surface with the heating coil facing up (photo C). Plug into a wall outlet and ensure the Power Cord is not touching any hot surface.
- 3 Place the Removable Grill Plate on top of the Heating Coil. Ensure it is securely in place and not hanging off the Heating Coil (photo D).

# USING THE GRILL FUNCTION



- 4** Press the Power Button (**E**) and use the Plus and Minus buttons to select from the LOW, MED, HI cooking temperatures (**F**). To start the preheating process, simply press the "Start" button **G**. "PRE" will appear on the display panel indicating that preheating has begun. Once the flame icon appears, the grill is fully heated (**H**).

# USING THE GRILL FUNCTION



- 5 Grease the cooking surface with a light coat of cooking oil (photo I).
- 6 Place ingredients onto the Cooking Surface (photo J). Allow to cook until desired doneness.

# USING THE GRILL FUNCTION



- 7** When finished cooking, press the Power Button (**photo K**) and then unplug the unit and allow it to cool before cleaning or disposing of grease. When disposing of grease, always use heat-resistant gloves to carefully lift the Removable Grill Plate (**photo L**).

# CLEANING & MAINTENANCE



## PRIOR TO CLEANING

- Remove the plug from the wall socket and let the appliance cool down completely. Removing the Crisper Drawer allows the Air Fryer to cool down quicker.



## CLEANING THE ACCESSORIES

- The Removable Grill Plate and Crisper Tray are both dishwasher safe. However, hand washing is recommended to preserve their nonstick ceramic coating and durability.
- When handwashing, do not clean the Removable Grill Plate, Crisper Tray, Crisper Drawer, or the inside of the appliance with metal kitchen utensils or abrasive cleaning materials, as these will damage the coating. Instead, use a non-abrasive sponge with hot water and dish soap.



## CLEANING THE APPLIANCE

- To clean the outside of the appliance, wipe with a moist, soft cloth.
- To remove residue from the heating element inside the Air Fryer, use a soft brush or towel.
- Always clean the appliance thoroughly after each use and ensure all parts are dry before storing.

**NOTE!**



Only attempt to clean the heating element after the Air Fryer has cooled completely.







# TROUBLESHOOTING

| PROBLEM                                                    | POSSIBLE CAUSE                                                                              | SOLUTION                                                                                                                                                                                          |
|------------------------------------------------------------|---------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| The Air Fryer does not turn on.                            | The appliance is not plugged in.                                                            | Plug the Air Fryer into a grounded wall socket.                                                                                                                                                   |
| The food is not done after the recommended time.           | Too much food has been added to the Crisper Drawer.<br><br>The temperature was set too low. | Use less food and cook in batches if necessary; food will also cook more evenly.<br><br>Adjust the temperature to the required temperature setting (see "Temperature & Time" chart, pages 14-15). |
| Food is fried unevenly in the Air Fryer.                   | Certain types of food need to be shaken halfway through the preparation time.               | Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time.                                                                                |
| Snacks are not crispy when they come out of the Air Fryer. | The food was not dry enough or needs more oil.                                              | Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.                                                                                               |

# TROUBLESHOOTING

| PROBLEM                                                        | POSSIBLE CAUSE                                                                                                       | SOLUTION                                                                                                                                                                                                                                                                                                                                                                                  |
|----------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| White smoke is coming out of the appliance.                    | <p>The food may have too much oil or grease.</p> <p>The Crisper Drawer still contains residue from previous use.</p> | <p>When frying greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Drawer. The fat produces white smoke and the Crisper Drawer may heat up more than usual. This does not affect the appliance or the end result.</p> <p>White smoke is caused by grease heating up in the Crisper Drawer. Make sure to clean the Crisper Drawer properly after each use.</p> |
| I cannot slide the Crisper Drawer into the appliance properly. | <p>There is too much food in the Crisper Drawer.</p>                                                                 | <p>Do not overfill the Crisper Drawer.</p>                                                                                                                                                                                                                                                                                                                                                |
| Fresh fries are fried unevenly in the Air Fryer.               | <p>Certain types of food need to be shaken halfway through the preparation time.</p>                                 | <p>Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time. Set the Mix Reminder.</p>                                                                                                                                                                                                                                           |

# TROUBLESHOOTING

| PROBLEM                                                                                                              | POSSIBLE CAUSE                                                                   | SOLUTION                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |
|----------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Fresh fries are not crispy when they come out of the Air Fryer.</b>                                               | The crispiness of the fries depends on the amount of oil and water in the fries. | <p>Make sure to dry the raw fries properly before adding the oil.</p> <p>Slice the potato into smaller pieces for a crispier result.</p> <p>Add slightly more oil for a crispier result.</p>                                                                                                                                                                                                                                                                                                                       |
| <b>After using the Grill a few times, food is starting to stick to the Removable Grill Plate. What is happening?</b> | There is built up food residue.                                                  | <p>There is probably a build-up of burnt food residue on the Removable Plates. This is normal, especially when cooking with sugar. Allow the appliance to cool fully then carefully lift the Removable Grill Plate off the Top Unit. Then, use a damp, soapy cloth to wipe down the Removable Grill Plate. Thoroughly rinse the cloth and wipe again. If any food remains, apply a small amount of cooking oil and let sit for 5-10 minutes. Then scrub with a sponge or soft bristled brush to dislodge food.</p> |





# RECIPE GUIDE



*Follow us!*

**@bydash** | recipes, videos, & inspiration

**@unprocessyourfood** | veg & vegan-friendly meals



# LOADED NACHOS

**Prep Time:** 10-15 minutes • **Cook Time:** 12-15 minutes • **Serves:** 3-4

## Ingredients:

- |                                     |                                                     |
|-------------------------------------|-----------------------------------------------------|
| 1 tablespoon canola oil             | 1 15-ounce can black beans, rinsed and drained      |
| 1 pound ground beef                 | 1 tablespoon sharp cheddar, shredded                |
| 2 teaspoons kosher salt             | 2 tablespoons Monterey jack cheese, shredded        |
| ¼ teaspoon granulated garlic        | 2 scallions, sliced thinly                          |
| ¼ teaspoon onion powder             | ½ avocado, sliced (optional)                        |
| ¼ teaspoon smoked sweet paprika     | 2 tablespoons sour cream or Greek yogurt (optional) |
| ¼ teaspoon ground cumin             | 1 tablespoon cilantro (optional)                    |
| ¼ teaspoon white sugar              | 1 lime, wedges (optional)                           |
| 1 dash red pepper flakes (optional) | 5 8" corn tortillas, quartered                      |
| ¼ cup fresh salsa                   |                                                     |

## Directions:

1. Heat canola oil in large sauté pan over medium heat. Add ground beef, salt, garlic, onion powder, paprika, cumin, sugar, and red pepper flakes and mix to combine, breaking up ground beef into crumbles. Add salsa and black beans. Continue cooking and stirring until beef is almost completely cooked through, about 5-8 minutes.
2. Layer tortillas in one even layer in the Crisper Basket, overlapping each piece by half. Make sure to layer enough tortilla pieces to also cover the center of the Crisper Basket. Cook at 400°F for 8-10 minutes. Shake midway through cooking, ensuring that the tortillas have been rearranged into an even layer after shaking.



3. Add roughly 1½ cups ground beef mixture to the center of tortillas, ensuring the outer half of the tortillas are still exposed. Sprinkle cheeses on top of the beef mixture. Cook at 350°F for 5-8 minutes or until cheese is melted and beef is completely cooked through. Remove nachos from Air Fryer and place on serving plate.
4. Top with scallions, avocado, sour cream, cilantro, and lime and dig into this savory party favorite!





# SRIRACHA HOT WINGS

*Prep Time: 5-10 minutes • Cook Time: 20-25 minutes • Serves: 1-2*

## Ingredients:

5 chicken wing pieces, mixture of flats and drumettes

½ tablespoon vegetable oil

½ teaspoon sea or kosher salt

⅓ cup sriracha

½ tablespoon soy sauce

1 tablespoon unsalted butter

¾ tablespoon honey

1 tablespoon scallions, thinly sliced

## Directions:

1. Pat wings with paper towel to remove moisture, then toss with oil and salt.
2. Place only the drumettes in Air Fryer and set the timer for 25 minutes.
3. Cook at 360°F for five minutes, then add remaining wings to basket as a single layer. Cook for 20 more minutes, shaking halfway through to ensure even cooking and crispness.
4. While wings cook, prepare sriracha glaze by adding sriracha, soy, butter, and honey to a small pot and cooking over low heat. Whisk ingredients together until the honey has dissolved and the butter has melted; reduce heat to low to keep warm. (Glaze can also be made in microwave.)
5. Remove wings and transfer to a large bowl. Add the glaze to the wings and toss together.
6. Serve immediately, garnishing with sliced scallions. Dip in ranch dressing to cool down when things get too spicy!





# MONKEY BREAD

**Prep Time:** 5-7 minutes • **Cook Time:** 18-20 minutes • **Serves:** 6-8

## Ingredients:

2 cans premade biscuit dough  
(16.3 ounces each)

½ cup sugar

½ cup brown sugar

1 teaspoon cinnamon

6 tablespoons melted butter

## Directions:

1. Unwrap the biscuit dough and cut each biscuit into quarters. Roll each piece into a ball. Place balls in a large bowl and set aside.
2. In a separate bowl, mix the melted butter and brown sugar together. Set aside.
3. In a separate bowl, mix the white sugar and cinnamon together. Pour over dough balls in bowl and stir to combine.
4. Grease the Crisper Basket with a light coating of cooking oil or line with parchment paper. Carefully place the coated dough into Crisper Basket.
5. Once the dough is placed in the Air Fryer, carefully pour the melted butter and brown sugar mixture on top.
6. Cook at 320° F for 18-20 minutes. Remove from the Air Fryer and let it rest for about 5 minutes.
7. Carefully turn the monkey bread upside down onto a plate. Don't monkey around! Serve hot for tastiest results.



# CHEESY TOAST SQUARES

*Prep Time: 5-7 minutes • Cook Time: 8-10 minutes • Serves: 3-4*

## *Ingredients:*

4-6 thick slices of fresh bread  
2-4 tablespoons butter  
1-2 cups cheddar cheese, shredded  
Salt and pepper to taste

## *Directions:*

1. Begin by lightly buttering one side of the bread. Place the bread buttered side down in the Air Fryer.
2. Cook at 365°F for 2-3 minutes or until lightly toasted. Open the Air Fryer and top toast with cheese, using hands to press down on the cheese a bit to make sure it stays on bread while cooking.
3. Continue cooking until cheese is melted and toasty, about 5-7 minutes.
4. Season with salt and pepper.
5. Say "Cheeeesssee!" and enjoy this convenient afterschool snack!



# STEAK FRIES

**Prep Time:** 5-7 minutes • **Cook Time:** 30-35 minutes • **Serves:** 3-4

## Ingredients:

4-5 Yukon potatoes, cut into  
½-inch thick wedges  
1 tablespoon canola oil  
3 teaspoons kosher salt  
¼ teaspoon granulated garlic

¼ teaspoon sweet smoked paprika  
¼ teaspoon ground cumin  
(optional)  
¼ teaspoon ground black pepper

## Directions:

1. In a large bowl, toss potato wedges with oil, salt, garlic, paprika, cumin, and pepper. Mix to combine thoroughly.
2. Spread wedges in one layer in the Crisper Basket and cook at 400°F for 30-35 minutes. Shake halfway through cooking.
3. Remove from Air Fryer and let cool for 2-3 minutes. Season with salt and fresh ground black pepper to taste.
4. Serve and savor this steakhouse favorite made right at home!



# DEHYDRATED ASSORTED FRUIT SLICES

**Prep Time:** 5-7 minutes • **Cook Time:** 2-8 (hours depending on crispiness) • **Serves:** 1-2

## Ingredients:

Fruit of choice

## Directions:

1. Slice preferred fruit into thin, evenly sliced pieces.
2. Line the Air Fryer with parchment paper and place the sliced fruit in a single layer.
3. Select the Dehydrator Function or set the temperature to the lowest setting.
4. Dehydrate for 2-8 hours depending on the fruit and desired crispiness.
5. Remove and allow to cool completely before enjoying. Store fruit in an airtight container.





# TURKEY BURGERS SLIDERS WITH CARAMELIZED ONIONS

*Prep Time: 10-12 minutes • Cook Time: 20-25 minutes • Serves: 4-5*

## Ingredients:

- 1¼ pounds ground turkey breast
- ½ large onion, grated or minced small
- 1 jalapeño pepper, seeded and minced, optional
- 2 tablespoons barbeque sauce
- 2 tablespoons Worcestershire sauce
- ¼ teaspoon liquid smoke flavoring
- 1 tablespoon steak seasoning
- 1 teaspoon dry mesquite flavored seasoning mix (optional)
- 1 tablespoon olive oil
- ½ large onion, sliced
- 5 hamburger buns, split
- Spicy mayo, optional



## Directions:

1. Mix ground turkey, grated onion, jalapeño, barbeque sauce, Worcestershire sauce, liquid smoke, steak seasoning, and mesquite seasoning in a large bowl. Form into 4-5 patties.
2. Unlatch the Grill portion of the Flip & Fry™ and set it up on the countertop to begin grilling. Preheat the Grill to High heat and grease the Grill Plate with a small amount of cooking oil.
3. Add onions to surface and cook, stirring until softened about 5-7 minutes. Continue cooking and stirring until tender and dark brown, 15 to 20 minutes more. Once done, remove and set aside.
4. Add burger patties to the Grill Plate and cook about 5-6 minutes per side, turning once. Meat should reach an internal temperature of 180°F.
5. Assemble the burgers by placing a cooked patty on top of one half of a hamburger bun. Top each with caramelized onions. Add preferred toppings: lettuce, tomato, cheese, spicy mayo, or ketchup.
6. Serve with fries and enjoy this better-for-you burger!



# GRILLED CHICKEN & VEGGIE KABOBS WITH PITA TRIANGLES

*Prep Time: 15-20 minutes • Cook Time: 15-20 minutes • Serves: 4-5*

## Ingredients:

### Wood skewers

1-pound boneless skinless chicken breast,  
sliced thin  
1-2 bell peppers of various colors, cut into  
large cube size  
1 yellow or red onion, cut and separated into  
a cube size  
6-8 pita pockets, cut into triangle shapes  
Juice of ½ lime

### Marinade:

2 tablespoons cilantro or parsley  
1 tablespoon olive oil  
1 teaspoon dried oregano  
1 teaspoon chili powder  
½ teaspoon ground cumin  
¼ teaspoon garlic powder  
½ teaspoon hot sauce (optional)  
Salt and freshly ground black pepper, to taste  
Juice of ½ lime

## Directions:

1. In a large bowl, combine chicken, peppers and onion with marinade ingredients. Stir until well coated and let marinate for 15-30 minutes.
2. Prep skewers by alternating chicken, onions, and peppers on the stick.

3. Unlatch the Grill portion of the Flip & Fry™ and set it up on the countertop to begin grilling. Preheat the Grill to High heat and grease the Grill Plate with a small amount of cooking oil.
4. Once the Grill Plate is hot, add skewers and sear for about 10-12 minutes or until the chicken is cooked through and veggies are tender. Repeat with remaining skewers if necessary and set aside.
5. Squeeze half a lime over the kabobs.
6. Add pita bread to the Grill Plate to warm slightly. Remove when at desired level of crispness.
7. Serve together and enjoy this sizzling satisfier!





# GRILLED NUTELLA® FRENCH TOAST WITH STRAWBERRIES

**Prep Time:** 5-7 minutes • **Cook Time:** 10-12 minutes • **Serves:** 2-3

## Ingredients:

|                                                     |                                      |
|-----------------------------------------------------|--------------------------------------|
| 2 tablespoons butter                                | ⅓ cup whole milk                     |
| 4-6 thick slices of brioche bread                   | ¼ cup light cream                    |
| ¼ cup Nutella®                                      | ¼ teaspoon salt                      |
| ½ cup strawberries, sliced thin,<br>more to garnish | 1 teaspoon vanilla                   |
| 2 large eggs, room temperature                      | Powdered sugar, to garnish, optional |
|                                                     | Maple syrup                          |

## Directions:

1. Lay out brioche slices and spread Nutella® onto half of the slices, leaving a bit of a border on the sides. Top Nutella® with strawberries then top each half with a dry piece of brioche.
2. Unlatch the Grill portion of the Flip & Fry™ and set it up on the countertop to begin grilling. Preheat the Grill to Medium heat and add butter to let melt.
3. In a large bowl, whisk together eggs, milk, cream, salt, and vanilla extract. Dip each sandwich into the egg mixture, coating fully.
4. Add sandwiches to heated Grill Plate and cook for 3-4 minutes per side, until each side is light golden brown.
5. Top it off with powdered sugar and maple syrup to serve and enjoy this *au chocolat* specialty as breakfast or dessert!



# GRILLED BLT SANDWICH ON SOURDOUGH

*Prep Time: 5-10 minutes • Cook Time: 5-7 minutes • Serves: 1-2*

## Ingredients:

8-10 slices of bacon

1 tablespoon butter

4 slices of bread

4 slices of ripened tomato

4 leaves iceberg lettuce, full and fresh

1-2 tablespoons mayonnaise

Salt & pepper to taste

## Directions:

1. Unlatch the Grill portion of the Flip & Fry™ and set it up on the countertop to begin grilling. Preheat the Grill to High heat and grease the Grill Plate with a small amount of cooking oil.
2. Add bacon to Grill Plate and cook until crispy, about 7-8 minutes. Remove and let drain on paper towels.
3. Lower heat to Medium and add bread to the Grill Plate to toast.
4. Assemble sandwiches by spreading mayo on each slice of toasted bread. On one piece of prepared toast, top with lettuce and tomato and arrange 4 slices of bacon evenly on top. To finish, top with second piece of toast.
5. Slice into triangles to serve and enjoy this easy-make classic!



# MAPLE GLAZED TERIYAKI SALMON

*Prep Time: 30-35 minutes • Cook Time: 8-10 minutes • Serves: 3-4*

## Ingredients:

½ cup soy sauce or tamari  
2-4 tablespoons honey or maple syrup  
¼ cup water  
2 tablespoons rice vinegar  
1 teaspoon sesame oil  
2-3 cloves minced garlic  
1 teaspoon fresh grated ginger  
Pinch of crushed red pepper  
16-20 ounces salmon, about 3-4 fillets

2-3 cups rice, cooked according to package  
1 tablespoon sesame seeds, to garnish  
Green onions, sliced, to garnish

### Teriyaki Glaze:

½ cup of reserved marinade  
½ tablespoon cornstarch  
1 tablespoon water

## Directions:

1. Prepare the salmon marinade in a medium bowl. Add soy sauce, water, honey, rice vinegar, sesame oil, minced garlic, ginger, and pepper and combine. Mix and transfer ½ cup of prepared marinade to a small saucepan to use for glaze later.
2. Place salmon into a shallow bowl, add remaining marinade, and coat evenly. Marinate in fridge for 30-60 minutes.
3. Prepare rice according to package instructions.

4. On the stovetop, prepare the glaze by adding cornstarch and water to the marinade in the saucepan. Then bring it to medium-high heat. Once at a slow bubbling simmer, reduce to low heat, whisking constantly. Set aside.
5. Unlatch the Grill portion of the Flip & Fry™ and set it up on the countertop to begin grilling. Preheat the Grill to Medium heat and grease the Grill Plate with a small amount of cooking oil.
6. Place salmon onto the Grill Plate, skin side down, two on each side of the Plate. Cook for about 4-5 minutes. Flip and cook for another 3-4 minutes or until desired doneness.
7. To serve, brush with the reserved teriyaki glaze and plate with rice. Garish with green onions and extra sesame seeds and crushed red pepper. Sweet, savory, and oh-so satisfying!



Tofu can easily be substituted for a tasty teriyaki, vegan style!





# CHICKEN & CHEESE QUESADILLA

**Prep Time:** 8-10 minutes • **Cook Time:** 20-25 minutes • **Serves:** 4-6

## Ingredients:

|                                              |                               |
|----------------------------------------------|-------------------------------|
| 6 flour tortillas                            | ½ yellow onion, diced         |
| 2 cups Mexican cheese                        | 1 tablespoon taco seasoning   |
| 1 pound chicken breast cut into small pieces | 2 tablespoons unsalted butter |
| 1 tablespoon oil                             | Sour cream, optional          |
| ½ large bell pepper, diced                   | Salsa, optional               |

## Directions:

1. On a stovetop, add oil to a skillet on medium-high heat. Add in chicken and taco seasoning. Cook for 4-6 minutes.
2. Add in bell pepper and onion and cook for another 5-7 minutes or until chicken and veggies are well incorporated and fragrant. Set aside.
3. Unlatch the Grill portion of the Flip & Fry™ and set it up on the countertop to begin grilling. Preheat the Grill to Medium heat and grease the Grill Plate with a small amount of cooking oil.
4. Lay out tortillas. On half of each tortilla, add cheese and chicken mixture and then layer with more cheese. Fold each tortilla over to close and add to the Grill Plate. Cook until cheese is melted and tortilla is toasty, about 4-5 minutes. If needed, flip to cook for a few more minutes. Repeat with the rest of quesadillas.
5. Serve with sour cream and salsa just in *queso*!



# GRILLED PEACH, HONEY & BRIE CROSTINI

*Prep Time: 5-7 minutes • Cook Time: 8-10 minutes • Serves: 2-4*

## Ingredients:

4 pieces sourdough bread, sliced ½- to ¾-inch thick

1 large peach, pitted and halved

1 8-ounce brie wedge, thinly sliced  
(at least 8 slices)

3-4 tablespoons honey

Fresh mint, minced, to garnish

Olive oil

## Directions:

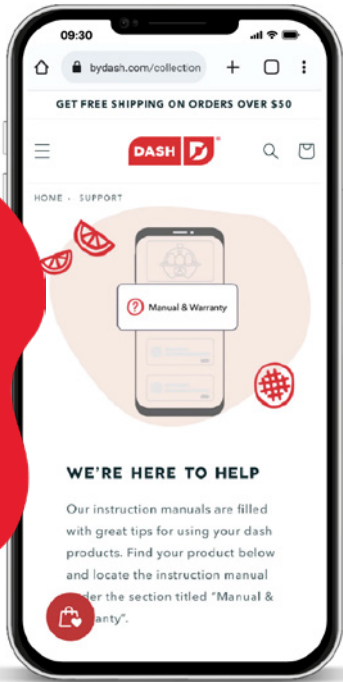
1. Slice peach halves into thin slices and lightly brush with olive oil. Lightly brush both sides of bread slices with olive oil. Set aside.
2. Unlatch the Grill portion of the Flip & Fry™ and set it up on the countertop to begin grilling. Preheat the Grill to Medium heat and grease the Grill Plate with a small amount of cooking oil.
3. Line the Grill Plate with peach slices and allow to cook. Increase heat to High to allow grill marks to form. Cook until slightly softened, about 3-4 minutes. Flip and cook for another 2-3 minutes. Once grilled and slightly soft, remove and set aside.
4. Reduce to Medium heat and place sourdough on the Grill Plate and toast for 2-3 minutes. Flip to toast the other side. Add 2 brie slices to each toasted top and cook another 2-3 minutes, allowing cheese to get loose. Remove from heat and set aside.
5. Top melted brie with grilled peaches. Drizzle with honey and garnish with fresh mint.
6. Serve and enjoy this peachy keen treat!

# CUSTOMER SUPPORT



We want you to Feel Good about your Dash products! Sign up for our Feel Good Rewards program at [bydash.com/feelgood](https://bydash.com/feelgood) to **DOUBLE** your warranty, part of our commitment to quality and customer satisfaction.

We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or [support@bydash.com](mailto:support@bydash.com).



## STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at support@bydash.com for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. StoreBound will not ship to a PO Box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

All replacement inquiries are to be submitted to support@bydash.com or contact Customer Support at 1-800-898-6970. There are no express warranties except as listed above.

Warranty is voided if used outside of the 50 states of the United States, the District of Columbia or the 10 provinces of Canada. Warranty is voided if used with an electric adapter/converter or used with any voltage plug other than 120V.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Refurbished items or items not purchased through an authorized retailer are not eligible for warranty claims.

## COPYRIGHT NOTICES

All trademarks not owned by StoreBound that appear in the manual are property of their respective owners, who are not affiliated with StoreBound.

Nutella® name, characteristic logo, and jar are registered trademarks of Ferrero S.p.A.

## REPAIRS

DANGER! Risk of electric shock! The Dash Flip & Fry™ Digital 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

Power: 120 V

Frequency: 60 Hz

Wattage 1200 W

Stock#: DAFG35\_20241101\_V5



This product has passed food safety testing in accordance with FDA guidelines.



1-800-898-6970 | @bydash | [bydash.com](https://bydash.com)