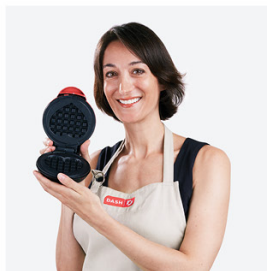




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TASTI-CRISP™ MAX PRO 8QT AIR FRYER

Instruction Manual | Recipe Guide





TASTI-CRISP™ MAX PRO 8QT AIR FRYER

Important Safeguards.....	4-7
Parts & Features	8-9
Before First Use	10
Using the Max Pro 8QT Air Fryer	11-15
Tips & Tricks	16
Temperature & Time Charts.....	18-19
Cleaning & Maintenance.....	21
Troubleshooting	22-23
Recipes	25-37
Customer Support	38
Warranty	39

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 of knowledge, if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Use 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 Crisper 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,

IMPORTANT SAFEGUARDS

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, 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.

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 aire 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

GARANTIES IMPORTANTES

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. 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 récurer 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 rôtiage et de friture à l'air.
- N'utilisez pas cet appareil avec un cordon endommagé, une prise endommagée, ou si l'appareil est défectueux, 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.
- 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.

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

PARTS & FEATURES



PARTS & FEATURES

Crisper Tray



Crisper Basket



BEFORE FIRST USE

BEFORE USING THE AIR FRYER

Remove all packaging materials.

Check that the Air Fryer has no visible damage or any parts are missing.

Before using the appliance for the first time, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” for instructions.



USING THE MAX PRO 8QT AIR FRYER



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

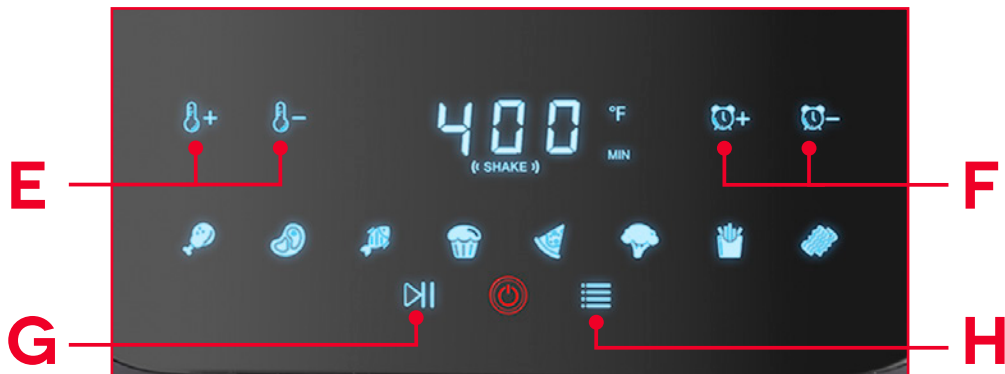
NOTE: While the appliance cooks with hot air and doesn't require oil, tossing foods in a bit of oil before cooking can enhance crispiness and flavor.

USING THE MAX PRO 8QT AIR FRYER



- 3** After adding food, slide the Crisper Basket back inside the Air Fryer **(photo C)**.
- 4** To begin cooking, plug the Air Fryer in. Once plugged in, the red Power Button will illuminate, indicating that the Air Fryer is on and in "Standby Mode." Press the Power Button again to switch to "Ready Mode and begin cooking **(photo D)**.

USING THE MAX PRO 8QT AIR FRYER



- 5 There are two ways to start cooking. To choose a cooking temperature manually, use the Temperature Plus and Minus Buttons on the Digital Display to adjust to preferred temperature, up to 400°F (**E**).
- 6 To adjust the cooking time, use the Time Plus and Minus Buttons on the Digital Display to select a preferred time between zero and 60 minutes (**F**). Once the time and temperature are set, begin air frying by pressing Start (**G**).
- 7 The other way to begin cooking is with a Preset. To start cooking with a Preset, press the Preset Menu Button (**H**) to cycle through the available options to choose from. Then press the Start button to begin air frying (**G**).

USING THE MAX PRO 8QT AIR FRYER



- 8** For crispiest results, the Shake Reminder feature automatically activates when using certain Presets. See page 16 for information. This will set a reminder to remove the Crisper Basket and shake it gently halfway through the cooking cycle **(photo I)**.
- 9** When the Air Fryer is done cooking, a chime will sound. Pull the Crisper Basket out of the appliance and place it on a heat-resistant surface. If food is not done, slide the Crisper Basket back into the appliance and use the Time Button to add an 3-5 extra minutes.
- 10** When food is done, empty the Crisper Basket into a serving dish. To remove large or greasy items, lift them out of the Crisper Basket with a pair of tongs **(photo J)**. Excess oil will collect at the bottom of the Crisper Basket. Allow the appliance to cool before disposing of any excess oil.

USING THE MAX PRO 8QT AIR FRYER

USING PRESETS

There are 9 Preset Cooking Modes on the Air Fryer that can be programmed to cook food at preferred times and temperatures. To flip through and select a Preset, tap the Preset Menu button. Each Preset will illuminate and display the default cooking time and temperature. To begin cooking with the desired Preset, press the Start button.

The first Preset is the Default preset, which is automatically selected when the Air Fryer is powered on. It will begin cooking with a preset time of 15 minutes and a temperature of 375°F.

To manually adjust the cooking time and temperature of a Preset, use the Temperature Plus/Minus buttons and the Time Plus/Minus buttons on the Digital Display. Once finished, press the Start button to begin the cooking cycle.



TIPS & TRICKS

AIR FRYING HACKS

The Air Fryer is great for preparing a variety of foods, from fresh potatoes to frozen snacks. To make crispy fries from fresh potatoes, first soak the sliced potatoes in water for 30 minutes. Drain and pat them dry with a paper towel, then lightly coat them with oil. For best results, fry them shortly after adding the oil.

Frozen snacks like chicken nuggets and mozzarella sticks that are typically baked in an oven can also be cooked quickly and evenly in the Air Fryer.

When air frying smaller or fewer items, keep in mind that they will cook faster than larger or more crowded batches.

For crispier results, the Shake Reminder function automatically activates with select **Presets**: Default, Chicken, Steak, French Fries, and Bacon. This feature prompts you to remove the Crisper Basket halfway through cooking and gently shake it side to side to ensure even crisping.

To expand the Air Fryer's versatility, use a baking pan inside the Crisper Basket to cook item like cakes or quiches, or to cook delicate or filled foods.

Note: Avoid cooking extremely greasy items, such as sausage, in the Air Fryer, as they may cause excess smoke or mess.



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 cook time.

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

TEMPERATURE & TIME CHARTS

Frozen shrimp		390°F	8-20
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.



CLEANING & MAINTENANCE

Prior to cleaning, unplug the appliance and allow it to cool down completely. Removing the Crisper Basket can help the Air Fryer cool more quickly.

After cooking, ensure the Air Fryer and all components have cooled completely before moving, cleaning, or storing.

Clean the appliance thoroughly after each use.

Do not use metal kitchen utensils or abrasive cleaning materials on the Crisper Tray, Crisper Basket, or interior surfaces, as they may damage the nonstick coating. The Crisper Basket and Crisper Tray are both dishwasher safe. However, hand washing is recommended to preserve their nonstick coating and durability.

To clean the outside of the appliance, wipe it with a soft, damp cloth.

To clean the Crisper Tray and Crisper Basket use hot water, dish soap, and a non-abrasive sponge.

To remove residue from the heating element, use a soft brush or towel. Only clean the heating element after the appliance has completely cooled.

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



If food is still stuck on the Crisper Tray or Basket after initial cleaning, fill the Basket with hot water and let the Tray and Basket soak for up to 10 minutes then wash by hand.

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 Basket.	Use less food and cook in batches if necessary; food will also cook more evenly.
	The temperature was set too low.	Adjust the temperature to the required temperature setting (see "Settings" chart, page 18-19).
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.
I cannot slide the Crisper Basket into the appliance properly.	There is too much food in the Crisper Basket.	Do not overfill the Crisper Basket.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
White smoke is coming out of the appliance.	The food may have too much oil or grease. The Crisper Basket still contains residue from previous use.	When frying greasy items in the Air Fryer, a large amount of fat will leak into the Crisper Basket. The fat produces white smoke and the Crisper Basket may heat up more than usual. This does not affect the appliance or the end result. White smoke is caused by grease heating up in the Crisper Basket. Make sure to clean the Crisper Basket properly after each use.
Fresh fries are 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. Set the Shake Reminder.
Fresh fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure to dry the raw fries properly before adding the oil. Slice the potato into smaller pieces for a crispier result. Add slightly more oil for a crispier result.



RECIPE GUIDE



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SRIRACHA CHICKEN WINGS

Prep Time: 10-12 minutes • **Cook Time:** 25-30 minutes • **Serves:** 2-3

Ingredients:

1½ pounds chicken wing pieces, mixture of flats and drumettes	1 tablespoon soy sauce
2 tablespoons vegetable oil	2 tablespoons unsalted butter
½ teaspoon sea or kosher salt	2 tablespoons honey
¼ cup sriracha hot sauce	2-3 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 the Crisper Basket and set the timer for 25 minutes.
3. Cook for five minutes, then add remaining wings to Crisper Basket as a single layer. Then, cook for 20-25 more minutes. Shake 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 cook 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 glaze from heat and toss together in a mixing bowl.
6. Serve immediately and garnish with sliced scallions. Dip in ranch dressing to cool down when things get too spicy!



BUFFALO CAULIFLOWER

Prep Time: 5-10 minutes • **Cook Time:** 15-20 minutes • **Serves:** 2-4

Ingredients:

3-4 cups cauliflower florets, cut small
½ tablespoon cornstarch
1 tablespoon vegetable oil
Pinch of salt

1 tablespoon unsalted butter
¼ cup hot sauce
½ tablespoon honey
½ clove garlic, minced

Directions:

1. In a large bowl, toss cauliflower florets in vegetable oil, then toss with cornstarch.
2. Place in Crisper Basket and cook at 370° for 15-20 minutes. Shake halfway through.
3. To prepare Buffalo sauce, add remaining ingredients to a small pot and cook over medium heat. Whisk to mix in the butter then reduce to low heat (can also be prepared in microwave).
4. Remove cauliflower from Air Fryer and sauce from heat.
5. Toss florets in sauce mixture.
6. Serve with blue cheese dressing + carrot & celery sticks and enjoy this veggie take on a game day classic!



JUICY ROAST CHICKEN

Prep Time: 5-10 minutes • **Cook Time:** 50-60 minutes • **Serves:** 6-8

Ingredients:

5-pound whole chicken, giblets removed	1 teaspoon garlic powder
2 tablespoons avocado oil, or preferred cooking oil	1 teaspoon smoked paprika
1 tablespoon kosher Salt	½ teaspoon dried basil
1 teaspoon freshly ground black pepper	½ teaspoon dried oregano
	½ teaspoon dried thyme

Directions:

1. Pat the chicken dry with paper towels. In a small bowl, combine all seasonings with the oil to make a paste. Use a basting brush to spread half of the seasoning over the breast side of the chicken. Pick the chicken up by its legs and place it breast-side down in the Crisper Basket. For best results, especially with a larger a larger chicken, remove the Crisper Tray from the Basket—this allows the breast meat to marinate as it cooks. Use the basting brush to coat the rest of the chicken with the rub.
2. Cook at 360°F for 45-50 minutes. Flip the chicken breast side up and cook for an additional 10 minutes. (Cook time will vary depending on the size of the chicken).
3. Use a thermometer to check the internal temperature of the chicken breast—to be cooked for safe consumption, it should reach a temperature of 165°F. If not at proper temperature, continue to cook until the 165°F is reached. Remove from the Crisper Basket and place on a cutting board and let rest for 5-10 minutes before carving.
4. Slice and serve—great for weekly protein prep, making nachos, or a big meal for the whole family!



S'MORES DIP

Prep Time: 5-7 minutes • **Cook Time:** 2-3 minutes • **Serves:** 5-6

Ingredients:

- 1 bag of large marshmallows
- 1 milk chocolate bar, broken into pieces
- 1 box graham crackers, pretzels, crackers and/or strawberries

Directions:

1. Use parchment paper to line the Air Fryer Basket or making your own out of aluminum foil.
2. Add a layer of marshmallows to the liner, then add the chocolate pieces over the marshmallows.
3. Cook at 350°F for 3-5 minutes. Open and carefully remove the dip by pulling up the liner and placing it on a serving dish.
4. Serve while hot with graham cracker dippers and enjoy this ooey gooey take on a campfire classic!



LOADED NACHOS

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

Ingredients:

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



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 and set the Shake Reminder. After shaking, ensure that the tortillas have been rearranged into an even layer.
3. Add roughly 1½ cups ground beef mixture to the center of tortillas, ensuring the outer half of the tortillas are still exposed. Sprinkle cheddar and Monterey jack cheese 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!





CLASSIC CINNAMON ROLLS WITH CREAM CHEESE ICING

Prep Time: 5-7 minutes • **Cook Time:** 10-12 minutes • **Serves:** 4-6 rolls

Ingredients:

Refrigerated biscuit dough, 4-6 biscuits (can be store-bought)

3 tablespoons brown sugar

1 teaspoon ground cinnamon

¼ cup cream cheese

2 tablespoons warm milk

¼ cup powdered sugar

Directions:

1. Remove 4-6 biscuits from can of dough and use a rolling pin to roll each piece out into long ovals. Combine brown sugar and ground cinnamon. Dust both sides of the dough ovals with the cinnamon sugar mix.
2. Roll the ovals into long cylinders, then slice the cylinders into 1-inch-thick rolls.
3. Place rolls in Air Fryer in batches, cooking each at 350°F until tops are well-browned and centers are cooked through, about ten minutes.
4. While rolls cook, prepare Cream Cheese Icing by softening cream cheese in a microwave for 30 seconds. In a separate container, combine milk with powdered sugar and whisk until smooth. Then, add cream cheese to mixture and continue to whisk until combined.
5. Drizzle rolls with Cream Cheese Icing and serve warm. Kick back and curl up with this Sunday morning comfort food classic!



FISH FILLETS WITH LEMON, BUTTER & GARLIC

Prep Time: 12-15 minutes • Cook Time: 3-5 minutes • Serves: 3-4

Ingredients:

3-4 fillets of white fish
Juice of 1 lemon, more slices to garnish
2 tablespoon olive oil
4-5 tablespoons butter
1 teaspoon garlic powder
Salt and pepper to taste

Directions:

1. Use parchment paper to line the Air Fryer Basket or make your own out of aluminum foil.
2. Add fish fillets to the lined Air Fryer Basket and top with lemon juice, olive oil, butter, garlic powder, salt, and fresh ground black pepper.
3. Cook at 180°F for 13-15 minutes. Transfer to a serving dish. Squeeze with more fresh lemon.
4. Serve and enjoy this fresh catch!



CRISPY CHICKEN CAESAR SALAD WITH SOURDOUGH CROUTONS

Prep Time: 10-12 minutes • Cook Time: 15-20 minutes • Serves: 3-4

Ingredients:

For Chicken:

2 large chicken breasts, boneless and skinless, cut into thin cutlets

½ cup flour

2 eggs, whisked

1 cup breadcrumbs

1-2 tablespoons olive oil

1 teaspoon paprika

1 teaspoon garlic powder

½ teaspoon salt

Fresh ground black pepper to taste

For Salad:

1 head of greens, romaine, iceberg or butter lettuce

1 cup ranch or Caesar dressing

For Sourdough Croutons:

2 slices sourdough bread, cubed

1 tablespoon poultry seasoning

2 tablespoons olive oil

½ teaspoon salt

Directions:

1. To prepare the chicken, set up a dredging station. In 3 different shallow bowls, add flour to one, then eggs to the next, and then breadcrumbs to the last. Dip and dredge to coat chicken cutlets in flour first, then beaten eggs, then breadcrumbs.
2. Add to the Air Fryer Basket and cook at 400°F for 10-12 minutes. Flip and cook for an additional 5-7 minutes, or until cooked through and internal temperature is 165. Remove from Air Fryer and set aside keeping warm until ready to serve.
3. To prepare the sourdough croutons, cut bread into 1-inch cubes. Place into mixing bowl and drizzle with olive oil and add poultry seasoning and salt. Toss until fully coated.
4. Add to Air Fryer and cook at 375°F for 5-6 minutes, shaking halfway through for even cooking. Cook until golden and crispy. Let cool a bit before serving.
5. To prepare the salad, chop salad greens and add to a large serving or salad bowl. Top salad with crispy chicken cutlets and crispy croutons. Drizzle with dressing.
6. Serve and enjoy this creamy crunchy classic salad!



STEAK FRIES

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

Ingredients:

4-5 Yukon potatoes, cut into ½" 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. Set Shake Reminder and 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!

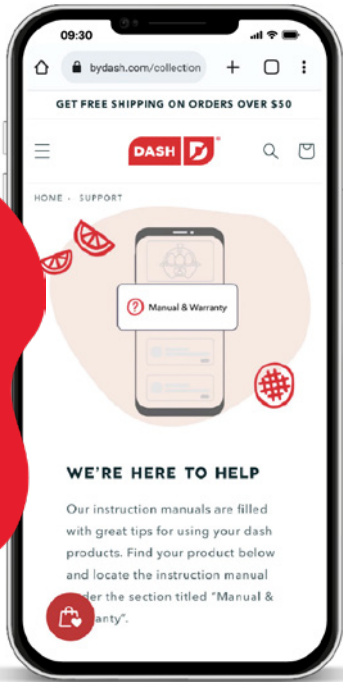


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REPAIRS

DANGER! Risk of electric shock! The Dash Tasti-Crisp™ Max Pro 8QT 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

Wattage: 1700W

Voltage: 120V

Stock#: DCAF800_20250421_V1



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



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