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DAFR260

TASTI-CRISP™ INFRARED DIGITAL AIR FRYER

Instruction Manual | Recipe Guide





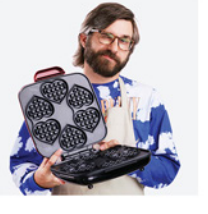


WELCOME TO THE FOODIE FAMILY

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






TASTI-CRISP™ INFRARED DIGITAL AIR FRYER

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IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUC-TION 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 being 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. Do not immerse the appliance or cord in water or any other liquid. 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. Doing so may cause the appliance to overheat.
- 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.
- 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.

IMPORTANT SAFEGUARDS

IMPORTANT SAFEGUARDS

- 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

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





PARTS & FEATURES



Crisper Tray



Crisper Basket

BEFORE USING THE AIR FRYER

Remove all packaging materials.

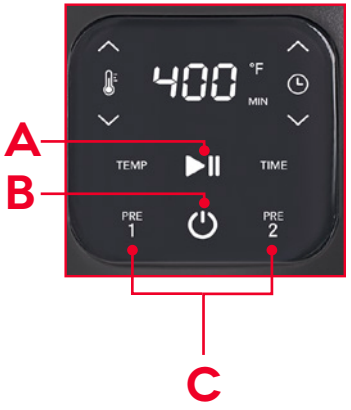
Check that the Air Fryer has no visible damage and that no parts are missing.

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

QUICKSTART & PRESETS

Quickstart Mode is a simple way to air fry at 400°F for 20 minutes. Press the Power Button **(B)** to take the Air Fryer out of standby, then press Start **(A)** to activate Quickstart Mode.

You can also save two custom cooking presets. Set the desired Time and Temperature, then press and hold PRE 1 or PRE 2 **(C)** for about 3 seconds. A beep will confirm that the preset has been saved. To change a preset, set the new Time and Temperature, then press and hold PRE 1 or PRE 2 for about 3 seconds.







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 **(photo B)**.
3. To begin cooking, plug in the Air Fryer. The screen will flash three times, then it will default to the Power Button Screen. Press the Power Button to enter the Main Screen where you can begin selecting cooking settings. Do not yet add food to the Crisper Basket.

TIP: Now you can use the Quickstart Mode or a saved preset instead of manually setting Time and Temperature in the following steps. To cook using a saved preset, press PRE 1 or PRE 2 **(C)**, then press Start **(A)**.



4 Press the Temp Button **(D)**, then use the Temp Arrow Buttons **(E)** to adjust to the desired temperature up to 400°F.

5 Press the Time Button **(F),** then use the Time Arrow Buttons **(G)** to adjust the cooking time up to 60 minutes.

6 Press Start to begin preheating **(C)**.

USING THE INFRARED DIGITAL AIR FRYER





7 The Air Fryer will automatically preheat **(photo H)**. Keep the Crisper Basket empty during preheating. When preheating is complete, the Air Fryer will chime, indicating that it's time to add food.

8 Carefully remove the Crisper Basket within 3 minutes of the preheat chime and add food to the Crisper Tray. Slide the Crisper Basket back into the Air Fryer **(photo I)** within 3 minutes to continue the cooking cycle. If the Basket is not returned within 3 minutes, the cooking cycle will be canceled.

NOTE: While the Air Fryer doesn't require oil, lightly tossing food in oil before cooking can enhance crispiness and flavor.





9 For most foods, shaking partway through the cooking time will help produce crispier results and ensure even cooking. During each cooking cycle, the Air Fryer will automatically alert you when it's time to shake **(photo J)**. To shake, simply remove the Crisper Basket from the appliance and gently shake it side to side **(photo K)**.

10 When the Air Fryer is done cooking, a chime will sound.

11 Pull the Crisper Basket out and place it on a heat-resistant surface. Check if the food is done. If the food needs additional cooking time, adjust the Time and Temperature as needed and press Start.

USING THE INFRARED DIGITAL AIR FRYER



12 Empty the Crisper Basket into a bowl or onto a plate. To remove large or greasy items, lift them out of the Crisper Basket with a pair of tongs **(photo L)**. Excess oil from any foods will be collected at the bottom of the Crisper Basket. Allow the appliance to cool before disposing of any excess oil.

CAUTION: The Crisper Basket and Crisper Tray will be hot. Only touch the Crisper Basket by the Crisper Basket Handle.

Please keep in mind that these temperatures and times are guidelines, not exact specifications. Actual cooking times vary depending on the size, shape, and quantity 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 cooking time.

INGREDIENT	TEMPERATURE	TIME (MIN)
Thin frozen fries	400°F	12-16
Frozen chicken nuggets	370°F	8
Drumsticks 	400°F	Cook for 8-10 minutes at 400°F, then lower the temp to 320°F and cook 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	12-16

Frozen shrimp 	390°F	10
Onion rings	400°F	10-13
Frozen fish sticks	390°F	8
Mozzarella sticks	350°F	8
Spring rolls	390°F	8-10
Brussels sprouts (trimmed, halved if large sizes)	380°F	18
Frozen sweet potato fries	360°F	8-10
Fresh sweet potato fries	400°F	8-10
Mixed veggies (red bell pepper, summer squash, zucchini, mushrooms, onion)	380°F	12-18





The Air Fryer can also be used to reheat foods. To reheat food, set the temperature to 300°F for 5-7 minutes.

FRESH FRIES

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

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.

SHAKE MIDWAY

Shaking food partway through the cooking time ensures food cooks evenly. The Air Fryer will automatically alert you when it's time to shake.

SKIP GREASE

Avoid preparing extremely greasy items like sausages in the Air Fryer.

USE BAKEWARE

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

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 ceramic nonstick coating.

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. The Crisper Basket and Crisper Tray are both dishwasher safe. However, hand washing is recommended to preserve their ceramic nonstick coating and durability.

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.

CHEF TIP!

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.

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 chart on pages 16-17).
Food is cooked unevenly in the Air Fryer.	Certain types of food need to be shaken partway through the preparation time.	Items that lie on top of or across each other (e.g. fries) need to be shaken partway 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.

PROBLEM	POSSIBLE CAUSE	SOLUTION
White smoke is coming out of the appliance.	The food may have too much oil or grease.	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.
	The Crisper Basket still contains residue from previous use.	White smoke is caused by grease heating up in the Crisper Basket. Make sure to clean the Crisper Basket properly after each use.
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.
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 HOT WINGS

Temperature: *380°F* • ***Prep Time:*** *5-10 minutes* • ***Cook Time:*** *15-20 minutes* • ***Serves:*** *1-2*

Ingredients:

5 chicken wing pieces, mixture of flats and drumettes
½ tablespoon vegetable oil
½ teaspoon sea or kosher salt
⅛ 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 the Air Fryer and cook on 380°F. Cook for 5 minutes, then add remaining wings to basket as a single layer. Cook for 10 more minutes, shaking partway through to ensure even cooking and crispness.
3. 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.)
4. Remove wings and transfer to a large bowl. Add the glaze to the wings and toss together.
5. Serve immediately, garnishing with sliced scallions. Dip in ranch dressing to cool down when things get too spicy!



ONION RINGS

Temperature: *320°F* • ***Prep Time:*** *10-12 minutes* • ***Cook Time:*** *8-10 minutes* • ***Serves:*** *1-2*

Ingredients:

½ large Vidalia onion, peeled, ends cut off and sliced into roughly ½-inch rings
1 cup all-purpose flour
2 large eggs, beaten
1 cup panko breadcrumbs
1½ tablespoon vegetable oil
½ teaspoon sea or kosher salt

Directions:

1. Mix breadcrumbs with oil and salt, ensuring the crumbs are heavily coated in oil. Dredge onion rings in flour.
2. Dip the rings into beaten eggs and then into breadcrumb mixture. Manually press and squeeze the crumbs onto the onion rings to get them to stick.
3. Place rings into the basket in two layers, two on the bottom and two on top, depending on ring size. Cook for 8-10 minutes.
4. Remove and serve with preferred dipping sauce. Enjoy, and don't forget to circle back for more!



CINNAMON TOAST DONUTS

Temperature: *320°F* • ***Prep Time:*** *5 minutes* • ***Cook Time:*** *15-20 minutes* • ***Serves:*** *8 donuts*

Ingredients:

16-ounce can refrigerated biscuit dough (8 biscuits)
3 tablespoons butter, melted
⅓ cup sugar
½ teaspoon cinnamon
4 tablespoons dark brown sugar
½ teaspoon sea or kosher salt

Directions:

1. Combine sugar, cinnamon, brown sugar, and salt in a bowl and set aside.
2. Remove the dough from the can (do not flatten) and use a 1-inch ring cutter to cut a hole in the center of each biscuit.
3. Place three pieces of dough in the basket, cooking in batches, each for 5 minutes.
4. As each batch is done, remove from Air Fryer and use a pastry brush to baste each with butter, covering all surface area. Then, coat each buttered donut in the sugar mix. Shake off excess sugar and repeat for each batch.
5. Serve warm and donut be afraid to ask for seconds!

CUSTOMER SUPPORT

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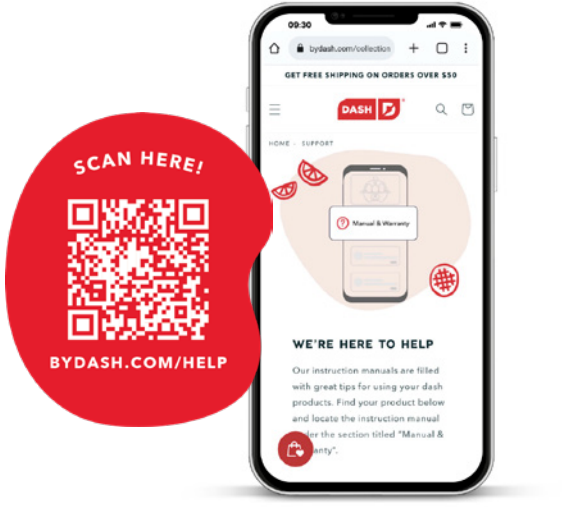
We're here to help! Our customer support teams in the US and Canada are at your service Monday - Friday. Contact us at **1 (800) 898-6970** or **support@bydash.com**.



WARRANTY

STOREBOUND, LLC – 1 YEAR LIMITED WARRANTY (2 YEARS WITH REGISTRATION)

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of two (2) years beginning on the date that the original purchase was delivered, only when the product is utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within two (2) years, 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.

REPAIRS

DANGER! Risk of electric shock! The Dash Tasti-Crisp™ Infrared 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

Wattage: 1050W
Voltage: 120V
Stock#: DAFR260_20250618_V11

FOOD SAFE

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

DASH®



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