



## DIGITAL AIR FRYER OVEN

## USER'S MANUAL

## EP24944

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# IMPORTANT SAFEGUARDS

Always follow basic safety precautions when using your Air Fryer Toaster Oven.

## READ ALL INSTRUCTIONS BEFORE USE

- Unplug from outlet when not in use and before cleaning. Allow to cool before cleaning or handling, putting on or taking off parts.
- **Do not** touch hot surfaces without using heat-protective gloves. To avoid burns, use extreme caution when removing hot accessories or disposing of hot grease.
- **Do not** immerse cord, plug or any parts of Air Fryer Toaster Oven in water or other liquid to prevent against electrical hazard. This appliance should not be used by or near children.
- **Do not** operate any appliance with a damaged cord or plug. If the appliance is dropped or damaged, please return product to original store or retailer for proper inspection and repair.
- To avoid potential injury, do not use accessories or attachments not recommended for the unit.
- **Do not** use outdoors.
- **Do not** let the cord hang over the edge of a surface where the potential of child or pet interaction is present.
- **Do not** place on or near a hot gas or electric burner.
- **Do not** use this appliance for other than intended use.
- Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the Air Fryer Toaster Oven.
- **Do not** store any materials other than manufacturer's recommended accessories in this appliance when not in use.
- **Do not** place any of the following materials in this appliance: cardboard, plastic, paper, or anything similar.

# IMPORTANT SAFEGUARDS

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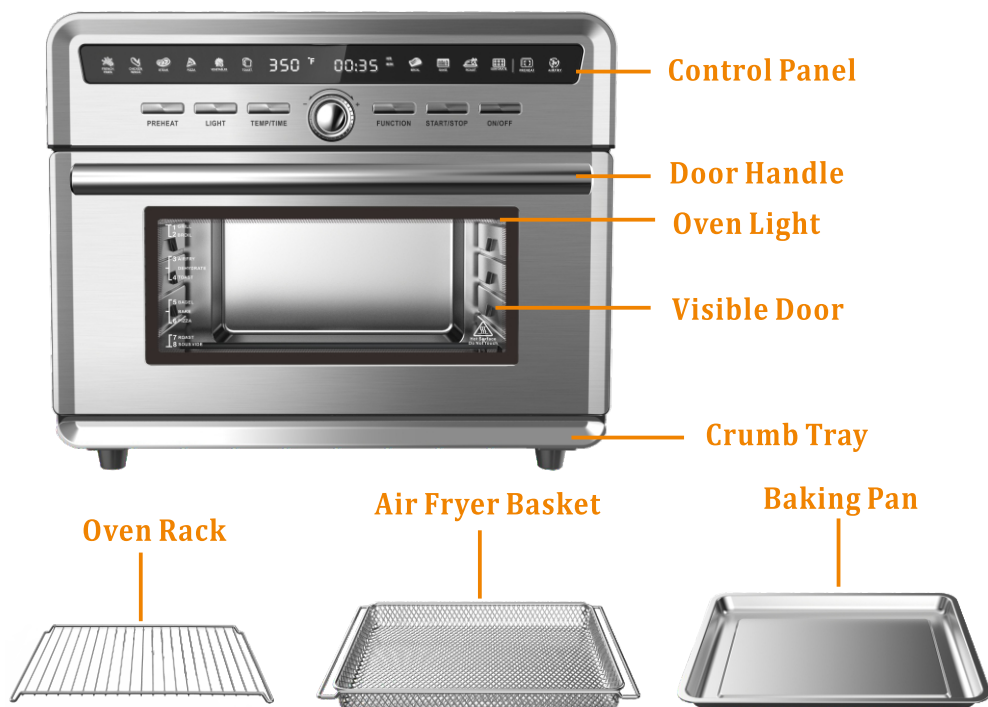
- **Do not** cover Crumb Tray or any part of the Air Fryer Toaster Oven with metal foil. This will cause overheating of the Air Fryer Toaster Oven.
- Oversized foods, metal foil packages or utensils must not be inserted in an Air Fryer Toaster Oven as they may involve a risk of fire or electric shock.
- A fire may occur if the appliance is covered or touching flammable materials such as curtains, draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
- **Do not** clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- **Warning:** To avoid possibility of fire, **Never** leave the appliance unattended during use. Use recommended temperature settings for all function.
- **Do not** rest cooking utensils or baking dishes on glass door.
- **Do not** operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet.
- Check if the voltage indicated on the appliance corresponds to the local main voltage before connecting the appliance.

**FOR HOUSEHOLD USE ONLY**  
**SAVE THESE INSTRUCTIONS**



# GETTING TO KNOW YOUR AIR FRYER TOASTER OVEN

## MAIN COMPONENTS



**Oven Rack :** Used for meat, bread, pizza etc.

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

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

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

# FEATURES

By using all-new 360° HOT AIR CIRCULATION technology, The Air Fryer Toaster Oven can offer you more delicious and healthier cuisine.

## DOOR SENSOR

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

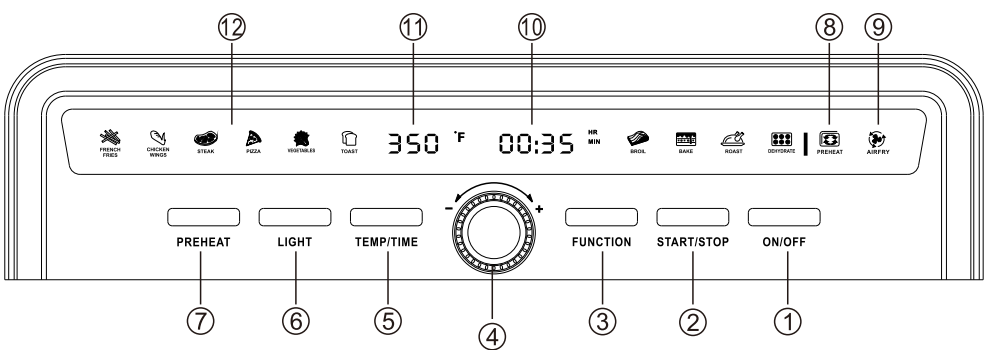
## CORD STORAGE

The built-in cord storage design, located in the back of the unit, takes up excess cord length and keeps your countertop looking clean and organized.

# TECHNICAL SPECIFICATIONS

Power Supply	Rated power	Capacity	Unit size
120V, 60Hz	1800W	25L	17.7" x 15.7" x 14.8"












# Control Panel



## ① AirFryer Toaster Oven Functions Overview

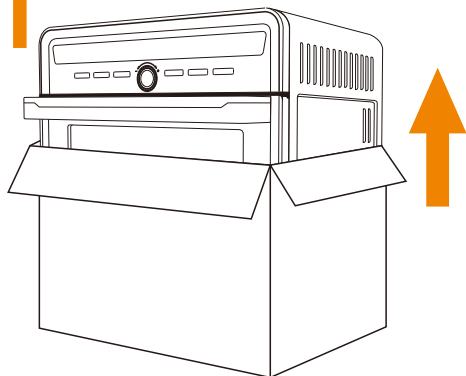
PRESET	ICONS	DEFAULT TEMPERATURE	DEFAULT TIME	TEMP RANGE	TIME RANGE
FRENCH FRIES		450°F	25MINS	100-450°F	Up to 2:00 HRS
CHICKEN WINGS		450°F	18MINS	100-450°F	Up to 2:00 HRS
STEAK		450°F	7MINS	100-450°F	Up to 2:00 HRS
PIZZA		400°F	11MINS	100-450°F	Up to 2:00 HRS
VEGETABLES		450°F	15MINS	100-450°F	Up to 2:00 HRS
TOAST		450°F	4MINS	LIGHT 1 MED 2 DARK 3	LIGHT 4MINS MED 5MINS DARK 6MINS
BROIL		450°F	10MINS	100-450°F	Up to 2:00 HRS
BAKE		350°F	20MINS	100-450°F	Up to 2:00 HRS
ROAST		400°F	30MINS	100-450°F	Up to 2:00 HRS
DEHYDRATE		120°F	4:00HRS	100-180°F	Up to 12:00 HRS

# Control Panel

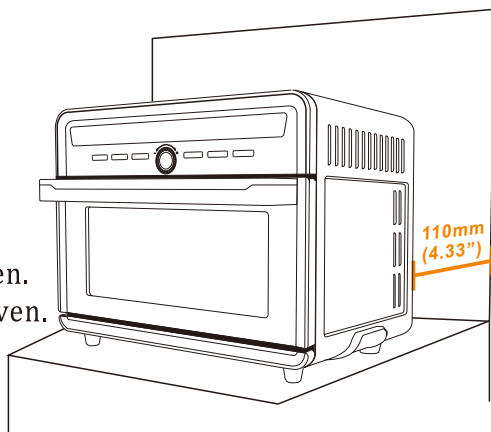
- ①  **ON/OFF button**  
Press “ON/OFF” button to turn the Air Fryer Toaster Oven On/Off.
- ②  **START/STOP button**  
Press “START/STOP” button to start or cancel the program.
- ③  **FUNCTION button**  
Press “FUNCTION ” to choose the function you desired
- ④  **TEMP/TIME adjust knob**  
Press  button first and rotate  knob to adjust the time and temp accordingly, clockwise the knob to increase the time and temperature, counterclockwise the knob to decrease the time and temperature.
- ⑤  **TEMP/TIME switch button**  
Press TEMP/TIME button to switch the mode of temperature and time
- ⑥  **LIGHT button**  
Press “LIGHT” button to turn the oven light On/Off. (After manual selection, it will automatically turn off 5 minutes later)
- ⑦  **PREHEAT button**  
Press "PREHEAT" button to preheat the Air Fryer Toaster Oven. (No need to press the “START/STOP” button to enter the preheat program)
- ⑧  **PREHEAT icon**  
The “PREHEAT” icon indicates the Air Fryer Toaster Oven is under preheat or not, the icon will flash when under preheat and will stop flashing when the preheat is completed or if the oven door is opened.
- ⑨  **AIRFRY icon**  
The “AIRFRY” icon indicates if the Air Fryer Toaster Oven is currently cooking or completed. The icon will flash when cooking and will stop flashing when cooking is completed or if the oven door is opened.

# BEFORE USING YOUR AIR FRYER TOASTER OVEN

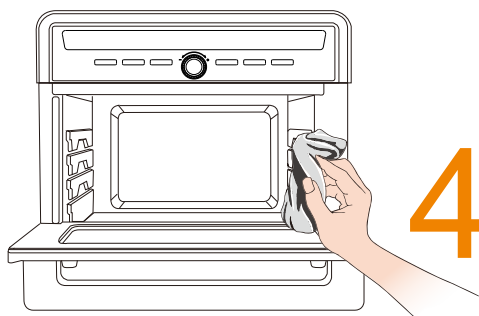
- 1** Remove all packaging around and inside the oven.



- 2** Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat. Keep at least 110mm (4.33") distance between the electrical outlet and the wall, furniture, etc.

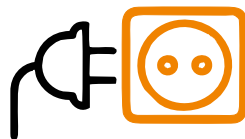


- 3** Wash all accessories and clean the interior of the Air Fryer Toaster Oven. Dry and place accessories back in oven.



- 4** Before use, ensure that the power and outlet meet the requirements to operate this product (input power requirements).

- 5** Upon first use, it is necessary to run the oven for 18 minutes at the highest temperature (450°F) in order to sterilize and remove any manufacturing odor. The Air fryer Toaster Oven may emit an odor or smoke due to the heater's protective film.



# OPERATION GUIDE



## POWER ON > Function > Preheat > Accessories position > START

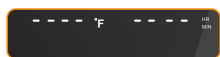


Plug in, press the button ON/OFF to turn on the Air Fryer Toaster Oven, screen will illuminate and “French Fries” Icon will blink.



Press FUNCTION button gently to select the menu, screen will display the default temperature and default time for this menu, users can also adjust the temperature and time as desired with the TEMP/TIME knob.

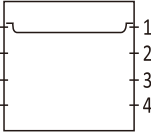
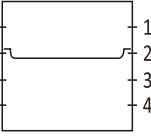
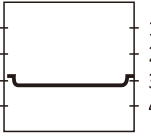
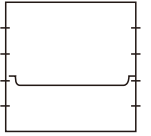
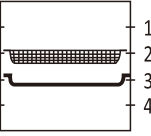
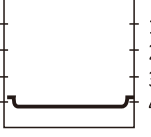



**Note:** The temperature on the “Toast” function cannot be adjusted. Press “TEMP/TIME” button and rotate the “TEMP/TIME” knob can adjust the time duration for light, medium, or dark toast.”



Press the “PREHEAT” button in order to preheat the Air Fryer Toaster Oven (No need to press the “START/STOP” icon in order to begin preheating). When the internal temperature reaches 300 °F, the “Add Food” signal will appear.

**Note:** The Toast and Dehydration options do not require preheating.

# OPERATION GUIDE

Position1: DEHYDRATE		1 2 3 4
Position2: TOAST DEHYDRATE		1 2 3 4
Position3: TOAST DEHYDRATE BAKE VEGETABLES PIZZA	 	1 2 3 4
position2: TOAST DEHYDRATE		1 2 3 4
position4: ROAST		1 2 3 4
<b>Accessories</b>    Oven Rack      AirFryer Basket      Baking Pan		

**Note:** When cooking fatty foods (e.g. chicken wings) with the oven rack or the air fryer basket, place the baking pan in the slot underneath in order to prevent oil from dripping on to the stainless-steel heater.

## 4 Accessories position

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

## 5 START/STOP



Press the START/STOP icon to begin cooking, and the display will show the timer counting down. The oven will beep 5 times, the display will show “END”, and all menu icons will light up.

End

**Note :**The display will continue to show “END” until the menu icon is pressed. After cooking is completed, the fan will continue to run for 4 minutes in order to properly cool the appliance.

# Cooking Functions

## Quick Reference Chart

FUNCTION	PREHEAT	Suggested Amount of Food	Suggested Accessory	Suggested Rack Position
French fries	Yes	980g	Air Fryer Basket	2
Chicken Wings	Yes	1038 g (21wings)	Air Fryer Basket	2
Steak	Yes	190 g	Baking Pan or Oven Rack	2
Pizza	Yes	12 inches	Baking Pan or Oven Rack	3
Toast	No	6pcs	Oven Rack	2or3
Vegetables	Yes	base on the food you select	Baking Pan or Oven Rack	3
Bake	Yes		Baking Pan or Oven Rack	3
Broil	Yes		Baking Pan or Oven Rack	2
Roast	Yes		Baking Pan or Oven Rack	4
Dehydrate	No		Oven Rack	1or2or3

Some moisture may occur on your oven door during the cooking process, this is a normal occurrence. For best results, we recommend you preheat the Air Fryer Toaster Oven before cooking.

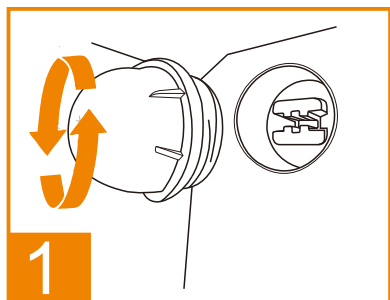


# REPLACING THE LIGHT

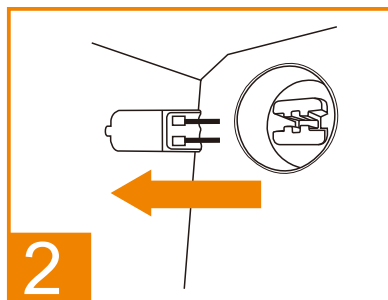
**ATTENTION:** Be sure to unplug the Air Fryer Toaster Oven and allow it to cool completely before replacing the oven light.

**SPECIFICATION:** 25W halogen bulb

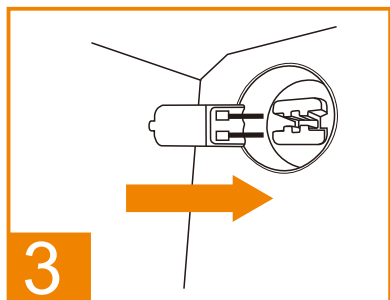
1. Rotate the light cover counterclockwise to remove it.



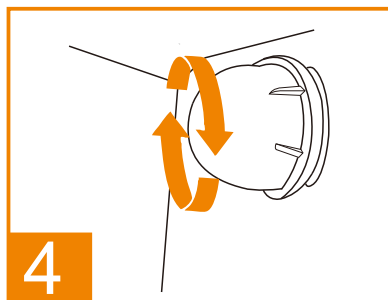
2. Remove the used bulb by pulling it directly.



3. Insert the new bulb



4. Rotate the light cover clockwise to tighten it.



# CARE, CLEANING & STORAGE

**Before cleaning, remove the power plug from the power outlet. Allow the oven and all accessories to cool completely before disassembling and cleaning.**

## **Cleaning the outer body and door**

- Wipe the outer body with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the oven's surface, before cleaning.
- To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft plastic scouring pad. Do not use an abrasive cleanser or metal scouring pad as these will scratch the oven's surface.
- Wipe the screen with soft, damp cloth. Apply cleanser to the cloth, do not apply cleanser directly on to the screen. Cleaning the screen surface with a dry cloth and/or abrasive cleaners may produce scratches.



**WARNING: To prevent electrocution, do not immerse the appliance or power cord into water or any other liquid.**

## **Cleaning the interior**

- To clean any spattering that may occur while cooking, wipe the walls with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the interior, before cleaning.



**WARNING: Use extreme caution when cleaning the heating elements. Allow the oven to cool completely, and then gently rub a soft, damp sponge or cloth along the length of the heating element. Do not use any type of cleanser or cleaning agent. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet and turning the oven on.**

## **Cleaning the crumb tray**

- After each use, slide out the crumb tray and discard crumbs. Wipe the tray with a soft, damp sponge. A non-abrasive liquid cleanser or mild spray solution may be used to avoid build-up of stains. Apply the cleanser to the sponge, not the tray, before cleaning. Dry thoroughly.

# CARE, CLEANING & STORAGE

- To remove the baked-on grease, soak the tray in warm soapy water then wash with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly.
- Always ensure to re-insert the crumb tray into the oven after cleaning and prior to inserting the power plug into a power outlet and turning the oven on.

## **Cleaning the oven rack, dehydrate rack, baking pan and fry basket**

- Wash all accessories in warm soapy water with a soft sponge or soft plastic scouring pad. Rinse and dry thoroughly. Do not use abrasive cleansers, metal scouring pads or metal utensils to clean any of the accessories as they may damage the surfaces.
- To extend the life of your accessories, cleaning them in the dishwasher is not recommended.

## **Storage**

- Ensure the oven and all accessories are clean and dry.
- Ensure the door is closed.
- Store the appliance in an upright position, standing level and on its supporting legs. Do not store appliance when wet or hot. Do not store in a wet or hot environment.

## **Extension Cord :**

- A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a longer detachable power-supply cord or extension cord is used:
  - 1) The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance;
  - 2) The 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; and
  - 3) If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.

# TROUBLESHOOTING

Possible Problem	Possible Cause	Solution
<b>The oven does NOT work</b>	The appliance is not plugged in	Make sure the oven is plugged in.
	You have not turned on the oven	Press "ON/OFF" button to power on.
	The door is not closed properly	Make sure the door is closed well.
<b>Steam is coming out from the top of the oven door</b>	You are cooking high moisture content foods	This is normal. The door is vented to release steam created from high-moisture content foods such as frozen breads.
<b>White smoke is coming out of the oven</b>	This is the first time using the oven	This is normal upon first use. We suggest setting the oven to the highest temperature and letting it run empty from 18-20 minutes.
	You're cooking greasy food	This is normal when cooking greasy foods. This will not affect the cooking process.
	The baking pan, crumb tray, or heaters still contain grease or oil residue from previous use	Ensure each component is properly cleaned after each use.
<b>Dark smoke is coming out of the oven</b>	Food is burning	Immediately turn off the oven, be careful when you take out the food.

Possible Problem	Possible Cause	Solution
<b>The ingredients cooked with the oven are not done</b>	Too much food in the oven at once	Reduce the amount of food in the oven when cooking.
	Setting temperature too low or time too short	Set the temperature higher or time longer.
	Choose the incorrect function	Make sure you cook with the proper function.
<b>Foods are cooked unevenly</b>	Ingredients are stacked or close to each other during cooking	Make sure food and ingredients are spread out evenly.
	Baking pan, Air Fry basket or oven rack position is not adjusted	Adjust oven inserts into the proper position. Take caution as these components may be hot.
<b>Foods are not crispy after Air Frying</b>	Ingredients with high moisture	Spraying or brushing a small amount of oil on food evenly can increase crispiness.
<b>Display shows Error Code "E1"</b>	There is a short circuit in the temperature monitor	Remove the power cord from the power outlet. Contact Customer Support.
<b>Display shows Error Code "E2"</b>	The temperature monitor or heaters is inoperative	Remove the power cord from the power outlet, reconnect and operate again. If it cannot be solved, then Contact Customer Support.

# Recipes Table of Contents

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**18 MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## Chicken Wings

### INGREDIENTS

Nonstick cooking spray

2 pounds (907 g) chicken wings, tips removed, drumettes and flats separated

¾ teaspoon (3.75 ml) kosher salt

### DIRECTIONS

**1** Spray the basket with the nonstick cooking spray.

**2** Put the chicken wings into the basket. Sprinkle with salt.

**3** Put the Air Fryer basket into rack Position 2. Set to Chicken wings at 450°F for 18 minutes. Cook until golden and crispy.



**18 MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## Sesame Ginger Sauce Chicken Wings

### INGREDIENTS

¼ cup (60 ml) sesame oil

2 garlic cloves, grated

6 green onions, thinly sliced

1 pc 2 inch (5 cm) piece ginger, peeled and grated

2 pounds (907 g) chicken wings, tips removed drumettes and flats separated

2 tablespoons (30 ml) honey

2 tablespoons (30 ml) soy sauce

¼ cup (60 ml) toasted sesame seeds

### DIRECTIONS

**1** Spray the basket with the nonstick cooking spray. Put the chicken into basket.

**2** Put the Air Fryer basket into rack Position 2. Set to Chicken wings at 450°F for 18 minutes. Cook until golden and crispy.

**3** Put the sesame oil, soy sauce, honey, ginger and garlic into a large bowl. Whisk together. Add the sesame seeds and green onions.

**4** When chicken wings are ready, transfer wings to the large bowl and toss evenly. Serve immediately.



**11 MIN**  
**TIME**



**400°F**  
**TEMPERATURE**

## White Pizza

### INGREDIENTS

1 thin-crust pizza dough  
½ tsp. red pepper flakes  
¼ cup ricotta cheese

2 cloves garlic, sliced thinly  
9 slices of fresh mozzarellas  
Nonstick cooking spray

### DIRECTIONS

- 1 Spray the baking pan with nonstick cooking spray, put the pizza dough on the pan, add ricotta, mozzarella, garlic and red pepper flakes.
- 2 Put the pan into rack Position 3 and set to Pizza at 400°F for 11 minutes, or until the cheese is melted and lightly brown and the bottom crust is golden.
- 3 Let the pizza cool for 5 minutes before cutting.



**15MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## Roasted Vegetables

### INGREDIENTS

1 Cucumber  
10 mushrooms  
2 tablespoons olive oil

1 Broccoli  
1 onions, peeled  
½ teaspoon salt

1 ear of corn  
5 asparagus  
1 teaspoon garlic powder

### DIRECTIONS

- 1 Line the Baking Pan with aluminum foil.
- 2 Cut the vegetables into similar size pieces so they cook evenly.
- 3 Drizzle with olive oil and sprinkle with salt and garlic pepper.
- 4 Put the baking pan into the rack Position 3. Set to VEGETABLES at 450°F for 15 minutes.





**35MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## Baked Sweet Potato

### INGREDIENTS

sweet potatoes

### DIRECTIONS

- 1 Place the sweet potatoes on baking pan.
- 2 Put the baking pan into the rack Position 2. Set to VEGETABLES at 450°F for 35 minutes, or until soft.



**10 MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## Bacon Wrapped Asparagus

### INGREDIENTS

1 lb asparagus  
Salt & Pepper

6 slices bacon  
2 teaspoons Olive Oil

### DIRECTIONS

- 1 Trim ends of asparagus so they are 5-6 inches long. Place in mixing bowl and toss with olive oil to coat. Season with salt and pepper.
- 2 Take 5-6 asparagus spears and one slice of bacon. Wrap the asparagus with bacon. Secure with toothpick if desired.
- 3 Place them in the baking pan with aluminum foil. Put the baking pan into the rack Position 3. Set to ROAST at 450°F for 10 minutes or until bacon is crispy and asparagus is cooked through.



40 MIN  
TIME



400°F  
TEMPERATURE

## Classic Roast Chicken

Makes 4 to 6 servings

### INGREDIENTS

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

### DIRECTIONS

- 1 Line the Baking Pan with aluminum foil.
- 2 Put the chicken dry and sprinkle with salt, half into the chicken's cavity. Put the chicken on the prepared baking pan and drizzle with olive oil. Rub with herbs and garlic cloves. Put the garlic
- 3 cloves into the chicken's cavity with the lemon.
- 3 Put the Baking Pan with the chicken into rack position 4. Set Roast function at 400°F for 40 minutes. Cook until golden and crispy.



## Kale Chips

Makes 4 servings

### INGREDIENTS

- 4 stems curly kale, tough stems removed
- Olive oil, for spraying
- ¼ teaspoon (1 ml) kosher salt

### DIRECTIONS

- 1 Evenly put the kale leaves on the AirFryer basket and spray liberally with oil.
  - 2 Put the AirFryer Basket into the rack Position2. Set to Bake at 350°F for 5
  - 3 minutes. Cook until kale is bright and crispy.
- NOTE:** Keep an eye on the kale because it can crisp up very quickly.
- 3 Once the kale is ready, remove from oven and sprinkle with salt. Serve immediately.



5MIN  
TIME



350°F  
TEMPERATURE



**4 HOURS**  
**TIME**



**120°F**  
**TEMPERATURE**

## Candied Bacon

### INGREDIENTS

1 lb thick bacon  
¼ tsp. ground cayenne pepper

¼ cup dark brown sugar  
2 tbsp. maple syrup

### DIRECTIONS

- 1 Evenly put the bacon strips on the oven rack.
- 2 Sprinkle the brown sugar and cayenne pepper over the bacon and rub into the meat. Brush the bacon with the maple syrup.
- 3 Put the oven rack into rack position 2. Set Dehydrate function at 120°F for 4 hours.



**3-4 HOURS**  
**TIME**



**120°F**  
**TEMPERATURE**

## Dried Apple Rings

### INGREDIENTS

1-2 Granny Smith Apples

### DIRECTIONS

- 1 Using a pairing knife or a melon baller core the apple, then cut the apples into ¼ inch rounds.
- 2 Evenly put the slices on the oven rack. Put the oven rack into rack position 2. Set Dehydrate function at 120°F for 3 hours. You can also put additional slices on air fryer basket if using more than 1 apple.
- 3 Let the apples cool completely before transferring to an airtight container to store.



**18MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## French Fries

Makes 2 to 3 servings

### INGREDIENTS

1 pound (454g) russet potatoes  
Some olive oil for spraying

1 teaspoon (5ml) kosher or seasoned salt

### DIRECTIONS

- 1** Peel the potatoes and cut them into 1/4 inch (0.6cm) by 3 inch (7.6cm) strips.
- 2** Soak the potatoes strips in water for 30 minutes, then drain thoroughly and pat them dry with a paper towel.
- 3** Put the dried potatoes into the AirFryer Basket. Spray liberally with oil. Sprinkle with salt and toss. Spread into a single layer.
- 4** Put the Air Fryer Basket into rack Position 2. Set to French Fries at 450°F for 18 minutes, cooking until desired crispiness is achieved.
- 5** When French fries are done, transfer to a serving bowl. Taste and adjust seasoning as desired. Serve immediately.



**21MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## Sweet Potato Fries

Makes 2 to 3 servings

### INGREDIENTS

Chipotle Mayonnaise:

½ cup (125 ml) mayonnaise  
¼ teaspoon (1 ml) fresh lemon juice

1 chipotle chile in adobo, finely chopped

Sweet Potato Fries:

Olive oil, for spraying

½ teaspoon (2.5 ml) kosher salt

1 pound (454 g) sweet potatoes (about 2 medium), cut into ¼-inch (0.6 cm) thick pieces, about 4 inches (10 cm) long

## DIRECTIONS

- 1 Prepare Chipotle Mayonnaise: stir mayonnaise, chipotle chile and lemon juice together in the bowl, then cove and refrigerate until ready to serve.
- 2 Make Sweet Potato Fries: Put the cut sweet potatoes into the AirFryer basket. Spray liberally with oil. Sprinkle with salt and toss. Spread into a single layer.
- 3 Put the Air Fryer basket into the oven in rack Position 2. Set to French Fries at 450°F for 21 minutes. Cook until golden brown and crispy.
- 4 When sweet potatoes are ready, transfer to a serving bowl. Serve immediately with reserved Chipotle Mayonnaise on the side.



## Roasted Salmon

This one-sheet dinner takes barely any time to prepare and cook.  
Makes 2 servings

## INGREDIENTS

- |  |                                 |
|--|---------------------------------|
| ½ pound (227 g) wild salmon                                | 1 cup (250 ml) cherry tomatoes  |
| ½ bunch asparagus, trimmed                                 | ½ teaspoon (2.5 ml) kosher salt |
| 1 garlic clove, sliced                                     |                                 |
| 1-2 tablespoons (15 to 30 ml) extra virgin olive oil       |                                 |
| ¼ teaspoon (1 ml) freshly ground black pepper              |                                 |
| ½ cup (125 ml) Kalamata olives, pitted and roughly chopped |                                 |

## DIRECTIONS

- 1 Line Baking Pan with aluminum foil. Put salmon, tomatoes, asparagus, olives and garlic onto the Baking Pan. Drizzle with olive oil and sprinkle with salt and pepper.
- 2 Put the Baking Pan with the salmon into rack Position 1. Set to Roast function with 400°F for 4 minutes, cook until salmon is opaque and vegetables are browned.



4MIN  
TIME



400°F  
TEMPERATURE





**10MIN  
TIME**



**400°F  
TEMPERATURE**

## Onion Ring

### INGREDIENTS

1 Onion      1 Egg  
3 g Smoked Paprika

150 g All Purpose Flour  
2 g ground pepper

3 g table salt  
130 ml Milk

### DIRECTIONS

- 1** Rinse the onion and cut into approximately  $\frac{1}{4}$  inch rings. Carefully separate the rings from each other.
- 2** Line Baking Pan with aluminum foil. Brush foil with a layer canola oil, set aside.
- 3** Combine the flour, salt and paprika in a medium bowl and stir well.
- 4** Combine the egg, milk and salt in another bowl and stir well.
- 5** First, coat each onion ring in the flour mixture. Second, coat each ring in the egg mixture, then coat rings in bread crumbs and transfer to baking pan .
- 6** Put the baking pan into the rack Position2. Set to French Fries at 400°F for 10 minutes.



**20MIN  
TIME**



**350°F  
TEMPERATURE**

## Butter Cookies

### INGREDIENTS

2 tsp milk  
1 tsp vanilla extract  
2 large egg yolks

2 cups (283g) all-purpose flour       $\frac{1}{4}$  tsp salt  
 $\frac{2}{3}$  cup (140g) granulated sugar  
1 cup(226g) unsalted butter, softened

### DIRECTIONS

- 1** In the bowl of an electric stand mixer fitted with the paddle attachment cream together butter, sugar and salt until combined.
- 2** Mix in egg yolks and vanilla
- 3** Add flour and mix until crumbly then add in milk and continue to mix while adding in a little more milk if needed for a pipe-able consistency.
- 4** Transfer to a 16-inch piping bag fitted with a large open star tip. Pipe dough into rounds onto ungreased baking pan.
- 5** Preheat the oven, then put the baking pan into the rack position2. Set to Bake at 350°F for 20 minutes or until golden brown on bottom.



**13MIN**  
**TIME**



**450°F**  
**TEMPERATURE**

## Bagel

### INGREDIENTS

- |   |                                  |
|---|----------------------------------|
| 2 teaspoons active dry yeast  | 1 ½ tablespoons granulated sugar |
| 1 Egg   | 1 ½ teaspoons salt               |
| 3 ½ cups bread flour + extra for kneading                                   |                                  |
| 1 ¼ Cups of warm water (1/4 additional water may be needed)                 |                                  |
| Favorite condiment such as sesame seeds, shredded cheese, coarse salt, etc. |                                  |

### DIRECTIONS

- 1 Add sugar and yeast to 1/2 cup warm water, stir, and let rest for 5 minutes.
- 2 Mix the flour and salt in a large bowl. Make a well in the center and pour in the yeast mixture, mix, then adding warm water a little bit at a time until the dough is moist but firm and slightly shaggy.
- 3 On a floured surface, knead the dough until it's firm and stiff, about 7 minutes, working in flour from surface.
- 4 Lightly brush a large bowl with oil and turn the dough to coat. Cover the bowl with a damp dish towel and let rest in a warm place until it's doubled in size, 1-2 hours.
- 5 Punch down the dough and let it rest for 10 minutes.  
Divide the dough into eight equal pieces, then shape each into a round.
- 6 Coat a finger in flour and press into the center of each dough ball to form a ring, stretching the ring into a bagel shape. Cover bagel shapes with a damp kitchen towel and allow to rest for 10 minutes.
- 7 Boil a large pot of water. Place bagels into boiling water gently. Let bagels sit in boiling water for 1-2 minutes, then flip and allow to sit in water for an additional 1-2 minutes (the longer they are in the water, the chewier the texture will be).
- 8 Remove from water and place on airfryer basket brushed with oil. Brush bagels with egg wash (1 beaten egg plus 1 tablespoon water). Add condiment if desired.
- 9 Preheat the oven. Put the airfryer basket into the rack Position 2. Set to Vegetables at 450°F for 13 minutes.



## Egg Toast



7MIN  
TIME



450°F  
TEMPERATURE

## INGREDIENTS

2 Slice of Bread

1 Large Egg

Shredded Cheese

Salt & Pepper

Butter

## DIRECTIONS

- 1 Using a spoon flatten out the center of your piece of bread then butter your bread.
- 2 Crack egg into flattened section of bread and sprinkle with salt and pepper.
- 3 Sprinkle shredded cheese around the egg on bread and egg white.
- 4 Carefully place egg bread in air fryer basket. Put the Air Fryer Basket into the rack Position2. Set to Toast function and choose the desired shade (Light, Med or Dark).



## Baked Pumpkin



10MIN  
TIME



450°F  
TEMPERATURE

## INGREDIENTS

Pumpkin

Olive oil

## DIRECTIONS

- 1 Cut the pumpkin and brush with the olive oil.
- 2 Place the Pumpkin on baking pan. Put the baking pan into the rack Position2. Set to VEGETABLES at 450°F for 10 minutes or until soft.





10MIN  
TIME



450°F  
TEMPERATURE

## Roasted Lamb Chops with Rosemary and Garlic

Makes 4 servings

### INGREDIENTS

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

### DIRECTIONS

- 1 Stir the garlic, rosemary, pepper and olive oil together in a bowl. Add the lamb chops and toss together well to fully coat. Let rest at room temperature for about 30 minutes. The lamb can also be marinated overnight in the refrigerator at this point for maximum flavour.
- 2 Line the Baking Pan with aluminum foil. Put the lamb chops on the pan and sprinkle evenly with the salt.
- 3 Put the Baking Pan into rack Position 2. Set Broil function with 450°F for 10 minutes. Let chops rest for about 5 minutes once removed from the oven before serving.



**20MIN**  
**TIME**



**350°F**  
**TEMPERATURE**

## Bacon-Weaved Stuffed Turkey

### INGREDIENTS

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

### DIRECTIONS

- 1 Slice the turkey breast down the middle and open it to butterfly.
- 2 Make a weave with the bacon on wax paper.
- 3 Spoon the stuffing into the center of the turkey. Roll the turkey with the bacon, then brush the bacon with olive oil.
- 4 Place the butterflied turkey breast over the bacon weave. Season with the salt and ground black pepper.
- 5 Tie the ends and middle of the turkey with string.
- 6 Line the Baking Pan with aluminum foil. Put the turkey on the pan.
- 7 Put the Baking Pan into rack Position 3. Set Broil function with 350°F for 20 minutes. Serve with roasted asparagus.

# NOTES

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