

NINJA®

AF100 Series

OWNER'S GUIDE

AIR FRYER



ninjakitchen.com

THANK YOU
for purchasing the Ninja® Air Fryer



REGISTER YOUR PURCHASE

- registeryourninja.com
- Scan QR code using mobile device

RECORD THIS INFORMATION

Model Number: _____
Serial Number: _____
Date of Purchase: _____
(Keep receipt)
Store of Purchase: _____

TECHNICAL SPECIFICATIONS

Voltage: 120V, 60Hz
Watts: 1550W

TIP: You can find the model and serial numbers on the QR code label located on the back of the unit by the power cord.

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IMPORTANT SAFEGUARDS

HOUSEHOLD USE ONLY • READ ALL INSTRUCTIONS BEFORE USE

Read all instructions before using your Ninja® Air Fryer.

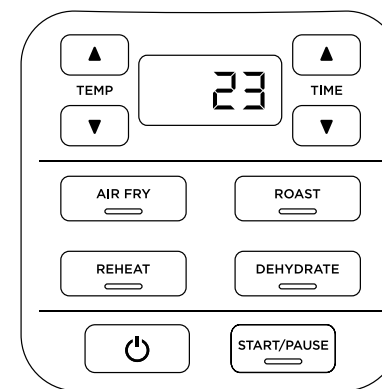
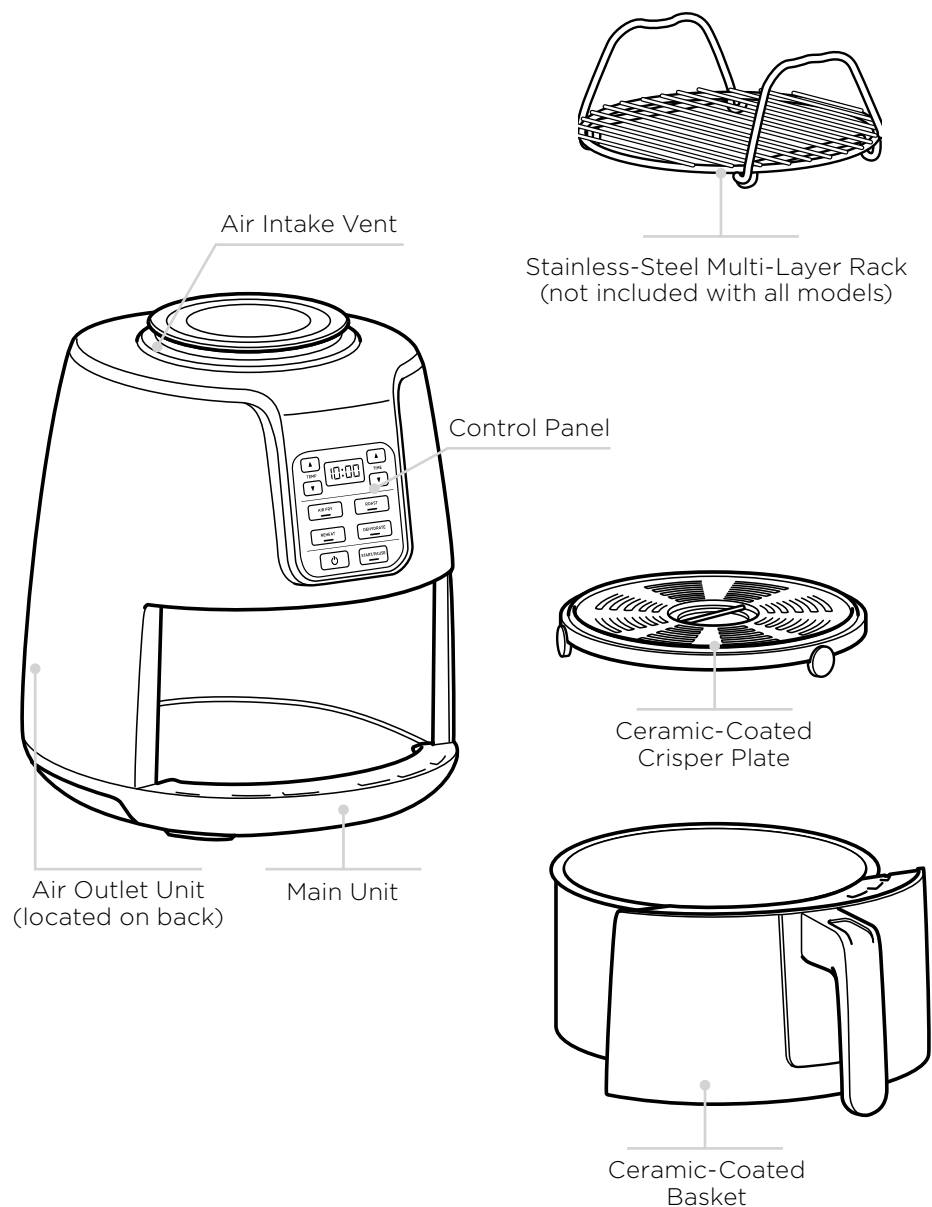
When using electrical appliances, basic safety precautions should always be followed, including the following:

⚠ WARNING

- 1 DO NOT** use an extension cord. A short power-supply cord is used to reduce the risk of children grabbing the cord or becoming entangled and to reduce the risk of people tripping over a longer cord.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into 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.
- To eliminate a choking hazard for young children, remove and discard the protective cover fitted on the power plug of this appliance.
- ALWAYS** ensure the appliance is properly assembled before use.
- DO NOT** touch hot surfaces. Appliance surfaces are hot during and after operation. To prevent burns or personal injury, **ALWAYS** use protective hot pads or insulated oven mitts and use available handles and knobs.
- Intended for countertop use only. **DO NOT** place the appliance near the edge of a countertop during operation. Ensure the surface is level, clean, and dry.
- DO NOT** place on or near a hot gas or electric burner or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- To protect against electrical shock **DO NOT** immerse cord, plugs, or main unit housing in water or other liquid.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Extreme caution must be used when the appliance contains hot food. Improper use may result in personal injury.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- DO NOT** use this appliance for deep-frying with oil.
- ALWAYS** ensure basket is properly closed before operating.
- DO NOT** allow young children to operate the appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- Regularly inspect the appliance and power cord. **DO NOT** use the appliance if there is damage to the power cord or plug. If the appliance malfunctions or has been damaged in any way, immediately stop use and call Customer Service. Return the appliance to SharkNinja Operating LLC for examination, repair, or adjustment.

- The use of accessory attachments not recommended or sold by SharkNinja may cause fire, electric shock, or injury.
- This appliance is for household use only. **DO NOT** use this appliance for anything other than its intended use. **DO NOT** use in moving vehicles or boats. **DO NOT** use outdoors. Misuse may cause injury.
- DO NOT** clean with abrasive cleaners, steel wool, or scouring pads.
- Spilled food can cause serious burns. Keep appliance and cord away from children. **DO NOT** let cord hang over edges of tables or counters or touch hot surfaces. **NEVER** use an outlet below counter, and **NEVER** use with an extension cord.
- To prevent food contact with the heating elements, **DO NOT** overfill the basket.
- DO NOT** cover the air intake vent or air outlet vent while unit is operating. Doing so will prevent even cooking and may damage the unit or cause it to overheat.
- The crisper plate becomes extremely hot during the cooking process. Avoid hot steam and air while removing the basket from the appliance. **ALWAYS** place plate on a heat-resistant surface after removing. **DO NOT** touch accessories during or immediately after cooking.
- NEVER** connect this appliance to an external timer switch or separate remote-control system.
- Should the unit emit black smoke, unplug immediately and wait for smoking to stop before removing the cooking basket.
- Let the appliance cool for approximately 30 minutes before handling, cleaning, or storing.
- When using this appliance, provide adequate space above and on all sides for air circulation.
- Make sure the unit is clean before using.
- Please refer to the Cleaning & Maintenance section for regular maintenance of the appliance. Return the appliance to SharkNinja Operating LLC for any other servicing.
- Outlet voltages can vary, affecting the performance of your product. To prevent possible illness, use a thermometer to check that your food is cooked to the temperatures recommended by the Food and Drug Administration.
- To disconnect, turn any control to “off”, then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS



When setting time, the digital display shows HH:MM. Display currently reads 23 minutes.

FUNCTION BUTTONS



AIR FRY: Use this function to give your food crispiness and crunch with little to no oil.



ROAST: Use the unit as a roaster oven for tender meats, baked treats, and more.

DEHYDRATE: Dehydrate meats, fruits, and vegetables for healthy snacks.

REHEAT: Revive leftovers by gently warming them, leaving you with crispy results.

OPERATING BUTTONS

TEMP arrows: Use the up  and down  TEMP arrows to adjust the cook temperature before or during cooking.

TIME arrows: Use the up  and down  TIME arrows to adjust the cook time in any function.

START/PAUSE button: After selecting the time and temperature, start cooking by pressing the START/PAUSE button. You can stop cooking at any time by pressing this button again.

Power button: The Power button shuts off the unit and stops all cooking modes.

STANDBY MODE

After 10 minutes with no interaction with the control panel, the unit will enter standby mode. The Power button will be dimly lit.

BEFORE FIRST USE

- 1 Remove and discard any packaging material, promotional labels, and tape from the unit.
- 2 Remove all accessories from the package and read this manual carefully. Please pay particular attention to operational instructions, warnings, and important safeguards to avoid any injury or property damage.
- 3 Wash the ceramic-coated basket and crisper plate in hot, soapy water, then rinse and dry thoroughly. **NEVER** clean the main unit in the dishwasher.

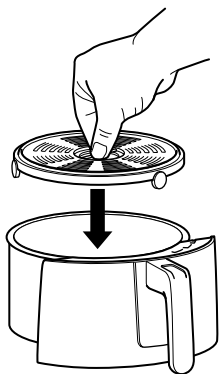
USING YOUR AIR FRYER

USING THE COOKING FUNCTIONS

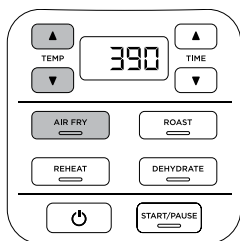
To turn on the unit, first plug the power cord into a wall outlet. Press the power button.

Air Fry

- 1 Ensure the crisper plate is in the basket.

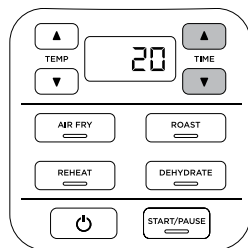


- 2 Press Air Fry button. The default temperature setting will display. Use the TEMP up and down arrows to set your desired temperature.



NOTE: It is recommended to let the unit preheat for 3 minutes before adding ingredients. If preheating, skip step 4, insert the basket, and press the START/PAUSE button to begin.

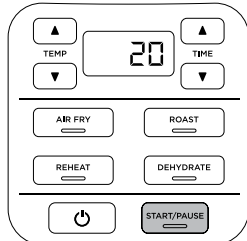
- 3 Press the TIME up and down arrow buttons to set your desired cook time.



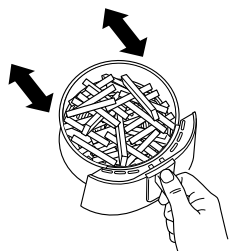
- 4 Place ingredients on the crisper plate that is assembled in the basket. Insert the basket in the unit.



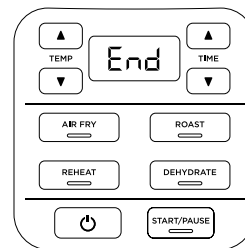
- 5 Press START/PAUSE to begin cooking.



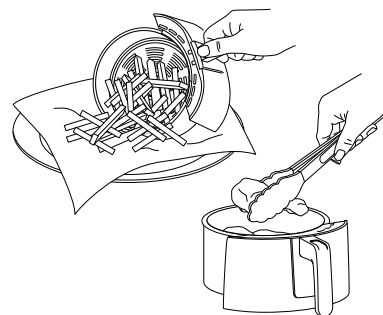
NOTE: To shake or toss ingredients during cooking, press START/PAUSE to pause cooking. Remove basket and shake it back and forth to toss ingredients. Reinsert basket and press START/PAUSE to resume cooking.



- 6 When cooking is complete, the unit will beep and END will appear on the control panel display.



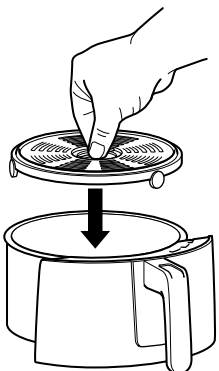
- 7 Remove ingredients by dumping them out or by using oven mitts or silicone-tipped tongs/utensils.



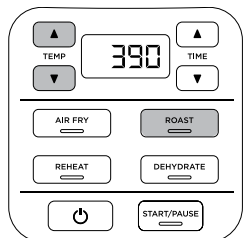
USING YOUR AIR FRYER - CONT.

Roast

- 1 Ensure the crisper plate is in place if needed. If you are using a baking dish, the crisper plate is not needed.

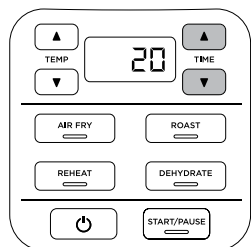


- 2 Press the ROAST button. The default temperature setting will display. Use the TEMP up and down arrow buttons to set your desired temperature.

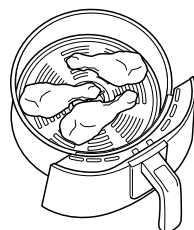


NOTE: It is recommended to let the unit preheat for 3 minutes before adding ingredients. If preheating, skip step 4, insert the basket, and press the START/PAUSE button to begin.

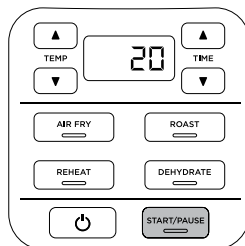
- 3 Press the TIME up and down arrows to set your desired cook time.



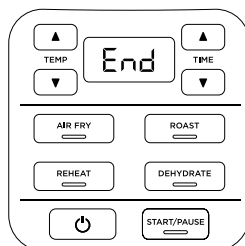
- 4 Add ingredients to the basket. Insert the basket in the unit.



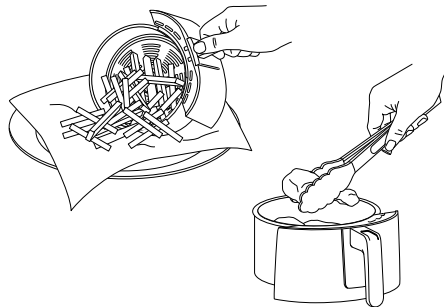
- 5 Press START/PAUSE to begin cooking.



- 6 When cooking is complete, the unit will beep and END will appear on the control panel display.

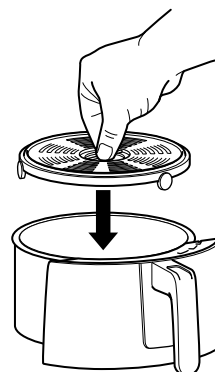


- 7 Remove ingredients by dumping them out or by using oven mitts or silicone-tipped tongs/utensils.

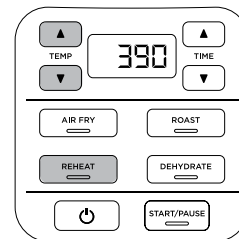


Reheat

- 1 Ensure the crisper plate is in the basket.

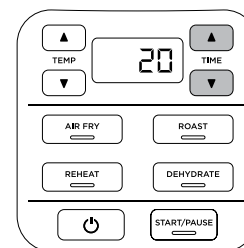


- 2 Press the REHEAT button. The default temperature setting will display. Use the TEMP up and down arrow buttons to set your desired temperature.

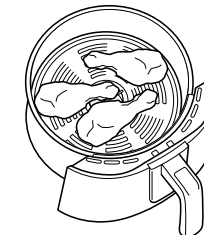


NOTE: It is recommended to let the unit preheat for 3 minutes before adding ingredients. If preheating, skip step 4, insert the basket, and press the START/PAUSE button to begin.

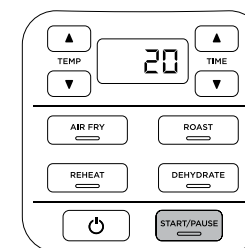
- 3 Press the TIME up and down arrows to set your desired cook time.



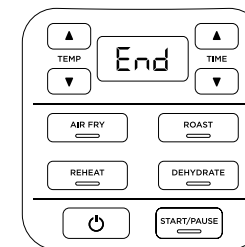
- 4 Add ingredients to the basket. Insert the basket in the unit.



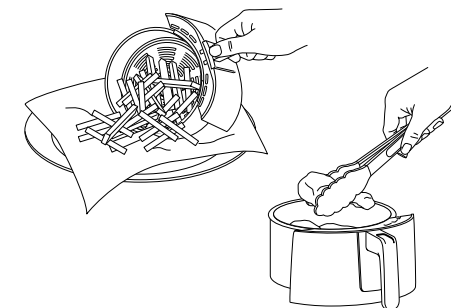
- 5 Press the START/PAUSE button to begin cooking.



- 6 When cooking is complete, the unit will beep and END will appear on the control panel display.



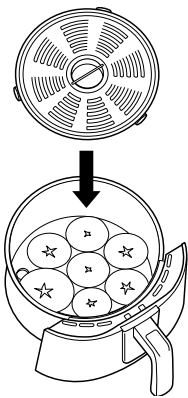
- 7 Remove ingredients by dumping them out or by using oven mitts or silicone-tipped tongs/utensils.



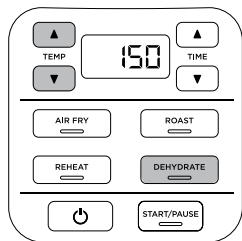
USING YOUR AIR FRYER - CONT.

Dehydrate

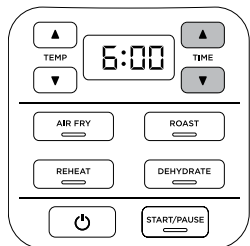
- 1 Place your first layer of ingredients in the bottom of the basket. Then install the crisper plate inside the basket and set a second layer of ingredients on the crisper plate.



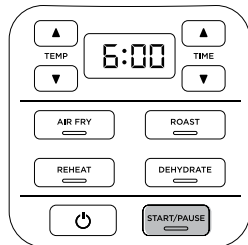
- 2 Insert the basket in the unit.
- 3 Press the DEHYDRATE button. The default temperature will display. Use the TEMP up and down arrow buttons to set your desired temperature.



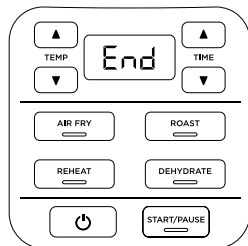
- 4 Press the TIME up and down arrow buttons to set your desired cook time.



- 5 Press the START/PAUSE button to start dehydrating.



- 6 When dehydrating is complete, the unit will make a beep sound and END will appear on the control panel display.



NOTE: You can increase your dehydrating capacity with the multi-layer rack. If the rack is not included with your model, it is available for purchase at ninjaaccessories.com

CLEANING & MAINTENANCE

Cleaning Your Air Fryer

The unit should be cleaned thoroughly after every use.

- 1 Unplug the unit from the wall outlet before cleaning.

NOTE: NEVER immerse the main unit in water or any other liquid. **NEVER** clean the main unit in a dishwasher.

- 2 To clean the main unit and the control panel, wipe them clean with a damp cloth.

- 3 The basket, crisper plate, and any accessories can be washed in the dishwasher.
- 4 If food residue is stuck on the crisper plate or basket, place them in a sink filled with warm, soapy water and allow to soak.
- 5 Air-dry or towel-dry all parts after use.
- 6 Clean the heating element with a cleaning brush to remove any food residues.

HELPFUL TIPS

- 1 For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the basket with no overlapping. If ingredients are overlapping, make sure to shake them halfway through the set cook time.
- 2 Cook time and temperature can be adjusted at any time during cooking. Simply press the up and down TIME or TEMP arrows to adjust the time or temperature.
- 3 To convert recipes from your conventional oven, reduce the temperature of the Air Fryer by 25°F. Check food frequently to avoid overcooking.
- 4 We recommend 3 minutes of preheating. You can use the built-in timer to set a 3-minute countdown.
- 5 Occasionally, the fan from the air fryer will blow lightweight foods around. To alleviate this, secure foods (like the top slice of bread on a sandwich) with toothpicks.
- 6 The crisper plate elevates ingredients in the basket so air can circulate under and around them for even, crisp results.
- 7 After a cooking function is selected, you can press the START/PAUSE button to begin cooking immediately. The unit will run at the default temperature and time.
- 8 For best results, remove food immediately after the cook time is complete to avoid overcooking.
- 9 For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as desired to achieve the preferred level of crispiness.
- 10 For best results, check progress throughout cooking, and remove food when desired level of brownness has been achieved. We recommend using an instant-read thermometer to monitor internal temp of proteins. After the cook time is complete remove food immediately to avoid overcooking.

REPLACEMENT PARTS

To order additional parts and accessories, visit ninjaaccessories.com or contact Customer Service at 1-877-646-5288.

TROUBLESHOOTING GUIDE

- **Why won't my temperature go any higher?**
The max temperature is 400°F.
- **How long does it take to preheat, and how will I know when it's done?**
We recommend 3 minutes of preheating. You can use the built-in timer to set a 3-minute countdown.
- **Should I add my ingredients before or after preheating?**
It is recommended to let the unit preheat for 3 minutes before adding ingredients.
- **Do I need to defrost frozen foods before air frying?**
It depends on the food! Follow package instructions.
- **How do I make the countdown pause?**
Press START/PAUSE.
- **Is the basket safe to put on my countertop?**
The basket will heat during cooking. Use caution when handling, and place on heat-safe surfaces only.
- **How do I know when to use the crisper plate?**
Use the crisper plate when you want food to come out crispy. The crisper plate allows for food to be elevated in the basket allowing for air to go under the plate and evenly crisp ingredients.
- **My food didn't cook.**
Make sure the basket is fully inserted during cooking. For consistent browning, make sure ingredients are arranged in an even layer on the bottom of the basket with no overlapping. Shake loose ingredients for even crispiness. Cook time and temperature can be adjusted at any time during cooking. Simply press the up and down TIME or TEMP arrows to adjust the time or temperature.
- **My food is burned.**
For best results, check progress throughout cooking, and remove food when desired level of brownness has been achieved. Remove food immediately after the cook time is complete to avoid overcooking.
- **Why is my food blowing around when air frying?**
Occasionally, the fan from the air fryer will blow lightweight foods around. To alleviate this, secure foods (like the top slice of bread on a sandwich) with toothpicks.
- **Can I air fry wet battered ingredients?**
Yes, but use the proper breading technique. It is important to coat foods first with flour, then with egg, and then with bread crumbs. Be sure to press the bread crumbs onto the food with your hands. Because the air fryer has a powerful fan as part of its mechanism, breading can sometimes be blown off. Pressing the bread crumbs firmly on will help them adhere.
- **The unit is beeping.**
Your food is done cooking.
- **The screen went black.**
The unit is in standby mode. Press the power button to turn it back on.
- **An "E" message appears on display screen.**
The unit is not functioning properly. Please contact Customer Service at 1-877-646-5288.

Shark NINJA ONE (1) YEAR LIMITED WARRANTY

The 1-Year Limited Warranty applies to purchases made from authorized retailers of SharkNinja Operating LLC. Warranty coverage applies to the original owner and to the original product only and is not transferable.

SharkNinja warrants that the unit shall be free from defects in material and workmanship for a period of 1 year from the date of purchase when it is used under normal household conditions and maintained according to the requirements outlined in this instruction manual, subject to the following conditions and exclusions.

What is covered by my warranty?

1. The original unit and/or non-wearable components deemed defective, in SharkNinja's sole discretion, will be repaired or replaced for up to 1 year from the original purchase date.
2. In the rare event that a replacement unit is issued, the warranty coverage ends 6 months after the receipt date of the replacement unit or the remainder of the existing warranty, whichever is greater. If the unit is replaced, SharkNinja reserves the right to replace the unit with one of equal or greater value.

What is not covered by my warranty?

Our Customer Service and Product Specialists are available to provide all the warranty service options available to you, including the possibility of upgrading to our VIP Warranty Service Options for select product categories.

1. Normal wear and tear of wearable parts (including removable basket, crisper plate, racks, and pans) that require regular maintenance and/or replacement to ensure the proper functioning of your unit are not covered by your warranty.
2. Any unit that has been tampered with or used for commercial purposes.
3. SharkNinja will cover the cost for the customer to send the unit to us for repair or replacement. A fee of \$19.95 for return shipping costs will be charged at the time of return shipment of the repaired or replacement unit.
4. Damage caused by misuse, abuse, or negligent handling, or damage due to mishandling in transit.
5. Consequential and incidental damages.
6. Defects caused by or resulting from damages from shipping or from repairs, service, or alteration to the product or any of its parts that have been performed by a repair person not authorized by SharkNinja.
7. Products purchased, used, or operated outside of North America.

Problems with your unit/How to get service:

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, visit ninjakitchen.com for product care/maintenance self-help. Our Customer Service and Product Specialists are also available at 1-877-646-5288 to assist with product support and warranty service options.

How to initiate a warranty claim:

You can call 1-877-646-5288 to have a Customer Service Specialist assist you. Please note, you must call 1-877-646-5288 to initiate a warranty claim. Return and packing instruction information will be provided at that time.

For Customer Service hours, visit ninjakitchen.com.

Replacement parts are available for purchase at ninjaaccessories.com. For more information on what are classified as wearable and non-wearable parts, visit ninjakitchen.com/warranty.

This warranty gives you specific legal rights, and you may also have other rights that vary from state to state.

Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.



SharkNinja Operating LLC
US: Needham, MA 02494
1-877-646-5288
ninjakitchen.com

Illustrations may differ from actual product. We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.

NINJA is a registered trademark of SharkNinja Operating LLC.

For SharkNinja U.S. Patent information, visit sharkninja.com/uspatents.

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AF100Series_IB_MP_180619
PRINTED IN CHINA



@ninjakitchen

Please make sure to read the enclosed Ninja® Owner's Guide prior to using your unit.

NINJA[®]

AIR FRYER

**QUICK
START
GUIDE**


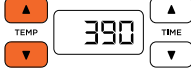
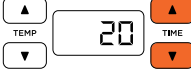

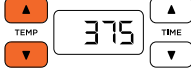
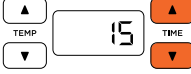

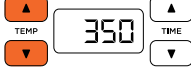
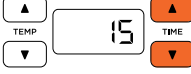

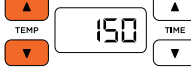

**+ COOKING CHARTS
+ 10 IRRESISTIBLE RECIPES**

USING YOUR AIR FRYER'S FUNCTIONS

Pull crispy meals out of thin air.

The Ninja® Air Fryer circulates super-hot air around your food to remove moisture from its surface to give it that golden-brown, crispy finish.

PREHEAT RECOMMENDATION: Let the unit preheat for 3 minutes before adding ingredients.

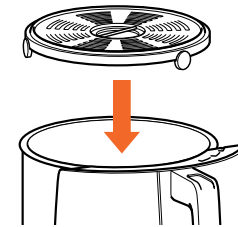
FUNCTION	ACCESSORY REQUIRED	TEMP	TIME
AIR FRY	 Crisper Plate	 Adjust temp as needed	 Set time, in minutes, and press START/PAUSE to begin
ROAST	 Crisper Plate	 Adjust temp as needed	 Set time, in minutes, and press START/PAUSE to begin
REHEAT	 Crisper Plate	 Adjust temp as needed	 Set time, in minutes, and press START/PAUSE to begin
DEHYDRATE	 Crisper Plate	 Adjust temp as needed	 Set time in 15-minute increments, and press START/PAUSE to begin

AIR FRY 101



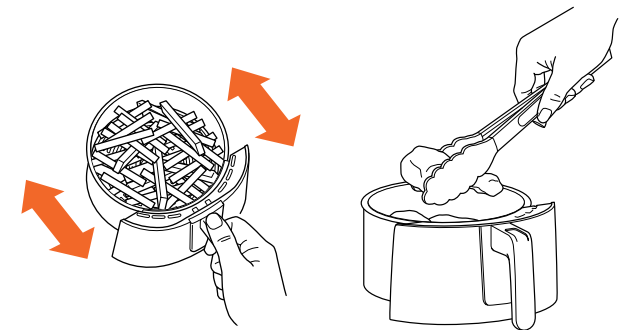
PREHEAT

For best cooking and crisping results, always preheat your Ninja Air Fryer for 3 minutes.



CRISPER PLATE

The crisper plate promotes overall browning. We recommend using it every time you air fry.



SHAKE OR TOSS

For best results, frequently shake your food or toss it with silicone-tipped tongs to get it as crispy as you'd like.

Air Fry Cooking Chart

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME
VEGETABLES					
Asparagus	1 bunch	Whole, stems trimmed	2 tsp	390°F	8-12 mins
Beets	6 small or 4 large (about 2 lbs)	Whole	None	390°F	45-60 mins
Bell peppers (for roasting)	4 peppers	Whole	None	400°F	25-30 mins
Broccoli	1 head	Cut in 1-inch florets	1 Tbsp	390°F	10-12 mins
Brussels sprouts	1 lb	Cut in half, stem removed	1 Tbsp	390°F	15-20 mins
Butternut squash	1-1½ lbs	Cut in 1-2-inch pieces	1 Tbsp	390°F	20-25 mins
Carrots	1 lb	Peeled, cut in ½-inch pieces	1 Tbsp	390°F	13-16 mins
Cauliflower	1 head	Cut in 1-inch florets	2 Tbsp	390°F	15-20 mins
Corn on the cob	4 ears	Whole ears, husks removed	1 Tbsp	390°F	12-15 mins
Green beans	1 bag (12 oz)	Trimmed	1 Tbsp	390°F	8-10 mins
Kale (for chips)	6 cups, packed	Torn in pieces, stems removed	None	300°F	8-10 mins
Mushrooms	8 oz	Rinsed, cut in quarters	1 Tbsp	390°F	7-9 mins
Potatoes, russet	1½ lbs	Cut in 1-inch wedges	1 Tbsp	390°F	18-20 mins
	1 lb	Hand-cut fries*, thin	½-3 Tbsp, canola	390°F	20-24 mins
	1 lb	Hand-cut fries*, thick	½-3 Tbsp, canola	390°F	23-26 mins
	4 whole (6-8 oz)	Pierced with fork 3 times	None	390°F	30-35 mins
Potatoes, sweet	1½ lbs	Cut in 1-inch chunks	1 Tbsp	390°F	15-20 mins
	4 whole (6-8 oz)	Pierced with fork 3 times	None	390°F	30-35 mins
Zucchini	1 lb	Cut in quarters lengthwise, then cut in 1-inch pieces	1 Tbsp	390°F	15-18 mins
POULTRY					
Chicken breasts	2 breasts (¾-1½ lbs each)	Bone in	Brushed with oil	375°F	25-35 mins
	2 breasts (½-¾ lb each)	Boneless	Brushed with oil	375°F	18-22 mins
Chicken thighs	4 thighs (6-10 oz each)	Bone in	Brushed with oil	390°F	22-28 mins
	4 thighs (4-8 oz each)	Boneless	Brushed with oil	390°F	18-22 mins
Chicken wings	2 lbs	Drumettes & flats	1 Tbsp	390°F	22-26 mins
FISH & SEAFOOD					
Crab cakes	2 cakes (6-8 oz each)	None	Brushed with oil	350°F	12-15 mins
Lobster tails	4 tails (3-4 oz each)	Whole	None	375°F	5-8 mins
Salmon fillets	2 fillets (4 oz each)	None	Brushed with oil	390°F	10-13 mins
Shrimp	16 large	Whole, peeled, tails on	1 Tbsp	390°F	7-10 mins

*After cutting potatoes, allow raw fries to soak in cold water for at least 30 minutes to remove unnecessary starch. Pat fries dry. The drier the fries the better the results.

**For best results
shake or toss often**

We recommend frequent checking your food and shaking or tossing it ensure desired results.

Use these cook times as a guide, adjusting to your preference.



Shake your food

OR



Toss with silicone-tipped tong

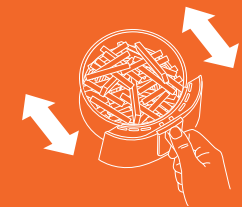
Air Fry Cooking Chart, continued

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	TEMP	COOK TIME
BEEF					
Burgers	4 quarter-pound patties, 80% lean	1 inch thick	None	375°F	8-10 mins
Steaks	2 steaks (8 oz each)	Whole	None	390°F	10-20 mins
PORK & LAMB					
Bacon	4 strips, cut in half	None	None	350°F	8-10 mins
Pork chops	2 thick-cut, bone-in chops (10-12 ounces each)	Bone in	Brushed with oil	375°F	15-17 mins
	4 boneless chops (8 ounces each)	Boneless	Brushed with oil	375°F	14-17 mins
Pork tenderloins	2 tenderloins (1-1 1/2 lbs each)	Whole	Brushed with oil	375°F	25-35 mins
Sausages	4 sausages	Whole	None	390°F	8-10 mins
FROZEN FOODS					
Chicken cutlets	5 cutlets	None	None	390°F	18-21 mins
Chicken nuggets	1 box (12 oz)	None	None	390°F	10-13 mins
Fish fillets	1 box (6 fillets)	None	None	390°F	14-16 mins
Fish sticks	18 fish sticks (11 ounces)	None	None	390°F	10-13 mins
French fries	1 lb	None	None	350°F	20-25 mins
French fries	2 lb	None	None	360°F	28-32 mins
Mozzarella sticks	1 box (11 oz)	None	None	375°F	8-10 mins
Pot stickers	1 bag (24 oz, 20 count)	None	None	390°F	12-14 mins
Pizza rolls	1 bag (20 oz, 40 count)	None	None	390°F	12-15 mins
Popcorn shrimp	1 box (14-16 ounces)	None	None	390°F	9-11 mins
Tater tots	1 lb	None	None	360°F	18-22 mins

**For best results
shake or toss often.**

We recommend frequently checking your food and shaking or tossing it to ensure desired results.

Use these cook times as a guide, adjusting to your preference.



Shake your food

OR



Toss with silicone-tipped tong

TIPS & TRICKS

- 1 We recommend 3 minutes of preheating. You can use the built-in timer to set a 3-minute countdown.
- 2 To convert recipes designed for conventional ovens, reduce the temperature of the Air Fryer by 25°F. Check food frequently to avoid overcooking.
- 3 For best results with fresh vegetables and potatoes, use at least 1 tablespoon of oil. Add more oil as desired to achieve the preferred level of crispiness.
- 4 Use the crisper plate when you want food to come out crispy. The crisper plate elevates food in the basket, allowing air to go under the plate and evenly crisp ingredients.
- 5 Make sure the basket is fully inserted during cooking. For consistent browning, arrange ingredients in an even layer on the bottom of the basket with no overlapping.
- 6 Cook time and temperature can also be adjusted at any time during cooking. Simply press the up and down TIME or TEMP arrows to adjust the time or temperature.
- 7 For best results, check progress throughout cooking, and remove food when desired level of brownness has been achieved. We recommend using an instant-read thermometer to monitor the internal temperature of proteins. Remove food immediately after the cook time is complete to avoid overcooking.
- 8 Occasionally, the fan from the air fryer will blow lightweight food around. To alleviate this, secure food (like the top slice of bread on a sandwich) with toothpicks.

Dehydrate Chart

INGREDIENTS	PREPARATION	TEMP	DEHYDRATE TIME
FRUITS & VEGETABLES			
Apples	Core removed, cut in 1/8-inch slices, rinsed in lemon water, patted dry	135°F	7–8 hours
Asparagus	Cut in 1-inch pieces, blanch	135°F	6–8 hrs
Bananas	Peeled, cut in 3/8-inch slices	135°F	8–10 hrs
Beets	Peeled, cut in 1/8-inch slices	135°F	6–8 hrs
Eggplant	Peeled, cut in 1/4-inch slices, blanch	135°F	6–8 hrs
Fresh Herbs	Rinsed, patted dry, stems removed	135°F	4 hrs
Ginger root	Cut in 3/8-inch slices	135°F	6 hrs
Mangoes	Peeled, cut in 3/8-inch slices, pit removed	135°F	6–8 hrs
Mushrooms	Cleaned with soft brush (do not wash)	135°F	6–8 hrs
Pineapple	Peeled, cored, cut in 3/8-1/2-inch slices	135°F	6–8 hrs
Strawberries	Cut in half or in 1/2-inch slices	135°F	6–8 hrs
Tomatoes	Cut in 3/8-inch slices or grated; steam if planning to rehydrate	135°F	6–8 hrs
MEAT, POULTRY, FISH			
Beef	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	5–7 hours
Chicken	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	5–7 hours
Turkey	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	5–7 hours
Salmon	Cut in 1/4-inch slices, marinated overnight (refer to Beef Jerky recipe page 13)	150°F	3–5 hours

TIPS & TRICKS

- 1 Use a kitchen mandolin slicer to slice fruits and vegetables to a consistent, thin size.
- 2 In most cases, fruits and vegetables should be sliced as thin as possible without falling apart.
- 3 Some fruits, like apples and pears, will oxidize and should be soaked for 5 minutes in water with a squeeze of lemon juice. This will help them retain their color while they dehydrate.
- 4 Fruits and vegetables should be patted as dry as possible before being loaded into the dehydrator.
- 5 Lay raw food flat on bottom of basket and crisper plate. Food should be placed close together to optimize space but individual pieces should not overlap or be stacked.
- 6 Most fruits and vegetables take between 6 and 8 hours (at 135°F) to dehydrate. When trying a new food load, start checking doneness at 6 hours and monitor until it is cooked to your liking.
- 7 To maximize longevity, store dehydrated food at room temperature in an airtight container for up to 2 weeks.
- 8 When dehydrating meats and fish, it is recommended to Roast at 330°F for 1 minute as a final step in order to fully pasteurize the food.
- 9 For jerky, the longer you dehydrate it, the crispier it will be.

FROZEN FRENCH FRIES

COOK: 20-23 MINUTES | **MAKES:** 5-6 SERVINGS

INGREDIENTS

1 pound frozen French fries

TIP: For crispier fries, shake or toss with silicone-tipped tongs 2 separate times during cooking.



Insert crisper plate in basket and insert basket in unit. Preheat the unit by selecting AIR FRY, setting the temperature to 350°F, and setting the time to 3 minutes. Select START/PAUSE to begin.



After 3 minutes, add fries to basket; reinsert basket. Select AIR FRY, set temperature to 350°F, and set time to 23 minutes. Select START/PAUSE to begin.



After 10 minutes, select START/PAUSE to pause cooking. Remove basket from unit and shake fries or toss them with silicone-tipped tongs. Reinsert basket and select START/PAUSE to resume cooking for 10 more minutes. Check for desired crispiness, cooking for an additional 3 minutes if needed. When cooking is complete, serve with your favorite dipping sauce.

HAND-CUT FRIES

PREP: 10 MINUTES | **COOK:** 20-25 MINUTES | **MAKES:** 5-6 SERVINGS

INGREDIENTS

1 pound russet or Idaho potatoes, cut in thin 2-inch strips
1/2-3 tablespoons canola oil

DIRECTIONS

- 1 Soak cut potatoes in cold water for 30 minutes to remove excess starch. Drain well, then pat with a paper towel until very dry.
- 2 Place all ingredients into a large mixing bowl and toss to combine. Use at least 1/2 tablespoon of oil. For crispier results, use up to 3 tablespoons of oil.
- 3 Insert crisper plate in basket and basket in unit. Preheat unit by selecting AIR FRY, setting the temperature to 390°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 4 After 3 minutes, place fries on the crisper plate; reinsert basket. Select AIR FRY, set temperature to 390°F, and set time to 25 minutes. Select START/PAUSE to begin.
- 5 After 10 minutes, select START/PAUSE to pause cooking. Remove basket from unit and shake fries or toss them with silicone-tipped tongs. Reinsert basket and select START/PAUSE to resume cooking.
- 6 Check fries after 20 minutes. For crispier fries, continue cooking for up to 25 minutes.
- 7 When cooking is complete, serve immediately with your favorite dipping sauce.

TIP: Shaking the fries is key for getting them crisp and golden brown, so shake or toss with silicone-tipped tongs frequently.

JALAPEÑO POPPERS

PREP: 15 MINUTES | **COOK:** 15 MINUTES | **MAKES:** 8 SERVINGS

INGREDIENTS

1/2 block (4 ounces) cream cheese, softened
 1/2 bag (4 ounces) shredded cheddar cheese
 1 tablespoon kosher salt
 8 jalapeño peppers, cut in half lengthwise, seeds and membranes removed
 8 strips uncooked bacon

DIRECTIONS

- 1 In a small mixing bowl, mix together the cream cheese, cheddar, and salt.
- 2 Using a small teaspoon or coffee spoon, fill each jalapeño half with the cheese mixture.
- 3 Place 2 pepper halves together, then wrap each pepper with 1 piece of bacon. Repeat with remaining peppers.
- 4 Insert crisper plate in basket and basket in unit. Then preheat the unit by selecting AIR FRY, setting the temperature to 400°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 5 After 3 minutes, place peppers on crisper plate; reinsert basket. Select AIR FRY, set temperature to 400°F, and set time to 15 minutes. Select START/PAUSE to begin.
- 6 After 7 minutes, select START/PAUSE to pause cooking. Remove basket from unit and rotate the peppers to ensure the bacon crisps on all sides. Reinsert basket and select START/PAUSE to resume cooking.
- 7 When cooking is complete, remove peppers and allow to cool for 10 minutes and then serve warm.

BEEF JERKY

PREP: 15 MINUTES | **MARINATE:** 8 HOURS | **COOK:** 5-8 HOURS
MAKES: 3 CUPS (6 OUNCES) DRIED JERKY

INGREDIENTS

1/4 cup soy sauce
 2 tablespoons Worcestershire sauce
 2 tablespoons dark brown sugar
 1 teaspoon ground black pepper
 1 teaspoon garlic powder
 1 teaspoon onion powder
 1 teaspoon paprika
 2 teaspoons kosher salt
 1 pound uncooked beef eye of round, cut in 1/4-inch slices

DIRECTIONS

- 1 Whisk together all ingredients, except beef. Place mixture into large resealable plastic bag.
- 2 Add beef to bag and rub to coat. Marinate in refrigerator for 8 hours or overnight.
- 3 Strain meat; discard excess marinade.
- 4 Remove the crisper plate from the basket. Lay half the sliced meat flat on the bottom of the basket in one layer. Place the crisper plate on top of the meat. Place remaining meat on the crisper plate.
- 5 Insert basket in unit. Select DEHYDRATE, set temperature to 150°F, and set time to 7 hours. Select START/PAUSE to begin. Check after 5 hours, then cook until desired texture is reached.
- 6 When cooking is complete, remove jerky and store in an airtight container.

FRENCH TOAST BREAD PUDDING

PREP: 10 MINUTES | **CHILL:** 30 MINUTES–8 HOURS
COOK: 40 MINUTES | **MAKES:** 4–6 SERVINGS

INGREDIENTS

4 eggs
 $\frac{3}{4}$ cup heavy cream
 1 tablespoon sugar
 2 teaspoons orange liqueur
 1 teaspoon kosher salt
 $\frac{1}{4}$ teaspoon ground cloves
 9 precooked pecan sticky
 or cinnamon buns
 (2 $\frac{1}{4}$ ounces each),
 cut in quarters
 $\frac{1}{2}$ cup dried cherries

DIRECTIONS

- 1 In a large mixing bowl, whisk together eggs, heavy cream, and sugar until smooth. Add orange liqueur, salt, and ground cloves and whisk to incorporate.
- 2 Add sticky buns and cherries to the egg mixture and liberally coat. Cover the bowl and refrigerate for 30 minutes to 8 hours.
- 3 Remove the crisper plate from the basket and insert basket in unit. Preheat the unit by selecting ROAST, setting the temperature to 400°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 4 After 3 minutes, remove the basket and spray liberally with cooking spray. Pour the bread mixture directly into the bottom of the basket. Pat the mixture down evenly using a spatula; reinsert basket.
- 5 Select ROAST, set temperature to 325°F, and set time to 45 minutes. Select START/PAUSE to begin.
- 6 After 30 minutes, select START/PAUSE to pause cooking. Remove basket from unit, and cover the surface of bread pudding with aluminum foil to allow the eggs to fully set without burning the tops. Reinsert basket and select START/PAUSE to resume cooking.
- 7 Cooking is complete when internal temperature reaches 160°F. Remove basket and let bread pudding cool for 10 minutes before serving.

BACON & PEPPER BREAKFAST HASH

PREP: 15 MINUTES | **COOK:** 43–45 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

$\frac{1}{2}$ package (8 ounces) uncooked
 bacon, cut in $\frac{1}{4}$ -inch pieces
 1 small yellow onion,
 peeled, diced
 1 red bell pepper, diced
 2 russet potatoes, peeled, diced
 1 teaspoon paprika
 1 teaspoon black pepper,
 plus more for seasoning
 1 teaspoon celery or garlic salt
 1 teaspoon kosher salt,
 plus more for seasoning
 4 eggs

DIRECTIONS

- 1 Remove the crisper plate from the basket and insert basket in unit. Preheat the unit by selecting ROAST, setting the temperature to 300°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 2 After 3 minutes, add bacon to the basket. Reinsert basket. Select ROAST, set temperature to 300°F, and set time to 45 minutes. Select START/PAUSE to begin. Cook for 5 minutes, or until bacon is crispy, stirring occasionally.
- 3 After 5 minutes, select START/PAUSE to pause cooking. Remove basket from unit and add the onion, pepper, potatoes, and spices. Stir to incorporate. Reinsert basket and select START/PAUSE to resume cooking.
- 4 Cook for 35 minutes, stirring occasionally, until potatoes are cooked through and golden brown.
- 5 Once vegetables are browned, select START/PAUSE to pause cooking. Remove basket from unit, and crack eggs onto the surface of the hash and season with additional salt and pepper, to taste. Reinsert basket and select START/PAUSE to resume cooking.
- 6 Cook for 3 to 5 minutes, or until eggs are cooked to desired doneness. Serve immediately.

PORK LOIN WITH VEGETABLES

PREP: 15 MINUTES | **COOK:** 40 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

1 medium zucchini, cut in 1-inch pieces
 1 medium yellow squash, cut in 1-inch pieces
 1 red onion, peeled, cut in eighths
 3 teaspoons kosher salt, divided
 3 teaspoons ground black pepper, divided
 2 teaspoons fresh oregano, diced
 1 tablespoon olive oil
 1 uncooked pork loin roast (24 ounces)

DIRECTIONS

- 1 In a large mixing bowl, toss zucchini, squash, and onion (making sure to separate the onion layers) with 1 teaspoon salt, 1 teaspoon pepper, oregano, and olive oil. Season the pork loin on all sides with the remaining salt and pepper.
- 2 Insert crisper plate in basket and basket in unit. Preheat the unit by selecting AIR FRY, setting the temperature to 325°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 3 After 3 minutes, place vegetables on the crisper plate. Lay the pork, fat-side down, on top of the vegetables; reinsert basket.
- 4 Select AIR FRY, set temperature to 325°F, and set time to 40 minutes. Select START/PAUSE to begin.
- 5 After 20 minutes, select START/PAUSE to pause cooking. Remove basket from unit and flip pork. Reinsert basket and select START/PAUSE to resume cooking.
- 6 Cooking is complete when internal temperature reaches 145°F. Remove basket and let the pork cool for 5 to 10 minutes before serving.

SPICE-RUBBED CHICKEN BREASTS WITH CHIMICHURRI

PREP: 15 MINUTES | **COOK:** 35 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

1 tablespoon kosher salt
 1 tablespoon ground paprika
 1 tablespoon chili powder
 1 tablespoon ground fennel
 1 teaspoon fresh cracked black pepper
 1 teaspoon onion powder
 1 teaspoon garlic powder
 1 teaspoon ground cumin
 2 uncooked bone-in, skin-on chicken breasts ($\frac{3}{4}$ -1 $\frac{1}{4}$ pounds each)

CHIMICHURRI

$\frac{1}{4}$ cup olive oil
 $\frac{1}{2}$ bunch fresh cilantro
 $\frac{1}{2}$ bunch fresh parsley
 1 shallot, peeled, cut in quarters
 4 cloves garlic, peeled
 Zest and juice of 1 lemon
 1 teaspoon kosher salt

DIRECTIONS

- 1 In a small mixing bowl, stir together all dried spices.
- 2 Pat the chicken breasts dry and season them liberally on all sides with spice mixture.
- 3 Insert crisper plate in basket and basket in unit. Preheat the unit by selecting AIR FRY, setting the temperature to 300°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 4 After 3 minutes, place chicken in basket; reinsert basket. Select AIR FRY, set temperature to 300°F, and set time to 35 minutes. Select START/PAUSE to begin.
- 5 While chicken is cooking, combine the chimichurri ingredients in a food processor and process until finely minced, being careful not to over-process.
- 6 Cooking is complete when internal temperature reaches 165°F. Remove basket and let chicken cool for 5 minutes, then serve with a generous amount of chimichurri.

LEMON & HERB PANKO CRUSTED COD

PREP: 5 MINUTES | **COOK:** 12 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

2 uncooked cod fillets
(6 ounces each)
3 teaspoons kosher salt, divided
 $\frac{3}{4}$ cup panko bread crumbs
2 tablespoons butter, melted
 $\frac{1}{4}$ cup fresh parsley, minced
Zest and juice of 1 lemon

DIRECTIONS

- 1 Season each cod fillet on all sides with 1 teaspoon salt.
- 2 In a mixing bowl, stir together bread crumbs, butter, parsley, lemon zest and juice, and remaining 1 teaspoon salt. Mix thoroughly so the bread crumbs are coated with lemon and butter.
- 3 Generously pack the top of each cod fillet with seasoned breading.
- 4 Insert crisper plate in basket and basket in unit. Preheat the unit by selecting AIR FRY, setting the temperature to 360°F, and setting the time to 3 minutes. Select START/PAUSE to begin.
- 5 After 3 minutes, place the fillets, breaded side up, in the basket. Insert basket in unit.
- 6 Select AIR FRY, set temperature to 360°F, and set time to 12 minutes. Select START/PAUSE to begin.
- 7 Cooking is complete when internal temperature reaches 145°F. Remove fillets and serve immediately.

BAKED APPLES

PREP: 5 MINUTES | **COOK:** 45 MINUTES | **MAKES:** 4 SERVINGS

INGREDIENTS

2 apples (Fuji, Gala, or other baking apples), cut in half, core removed, skin left on
Juice of 1 lemon
4 teaspoons light brown sugar
 $\frac{1}{2}$ stick ($\frac{1}{4}$ cup) butter, cut in 16 pieces
8 teaspoons granulated sugar

TOPPINGS

Vanilla ice cream
Carmel syrup
Chopped peanuts
Crushed vanilla wafers
Crumbled graham crackers

DIRECTIONS

- 1 Pierce each apple half with a fork 6 times.
- 2 Insert crisper plate in basket and basket in unit. Preheat unit by selecting AIR FRY, setting the temperature to 325°F, and setting the time to 3 minutes. Select START /PAUSE to begin.
- 3 Place aluminum foil into the basket, over crisper plate. Place apple halves onto foil, cut-side up. Sprinkle with lemon juice and brown sugar and top each apple half with 4 pieces of butter.
- 4 Select AIR FRY, set temperature to 325°F, and set time to 45 minutes. Press START /PAUSE to begin.
- 5 After 25 minutes, select START /PAUSE to pause cooking. Remove basket from unit and sprinkle granulated sugar on top of the apples. Reinsert basket and select START /PAUSE to resume cooking for another 20 minutes, or until centers of apples are softened. 6 When cooking is complete, serve apples with your favorite toppings.

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