

COOK'S COMPANION 4.2QT 1500W MANUAL AIR WITH CRISPING INSERT & TRIVET



MODEL CCAFJ42

CONGRATULATIONS!

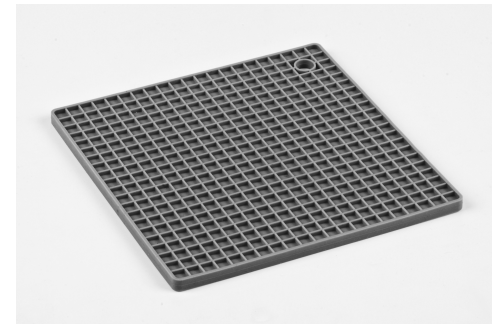
The air fryer makes cooking quick, convenient and most importantly—healthy. By using rapid hot air convection cooking technology, the air fryer evenly circulates hot air to cook fresh or frozen foods, giving them the same crunchy bite and moist interiors produced by conventional deep fryers. Food is never submerged in cooking oils or fats while cooking. The air fryer can bake, broil and steam a wide variety of foods, such as meats, vegetables, pizzas and even cakes. Get started with the great recipes that follow and enjoy!

WHAT'S INCLUDED

Instruction Manual & Recipes



Air Fryer



Trivet



Basket and Crisping Insert

IMPORTANT SAFEGAURDS

READ ALL INSTRUCTIONS BEFORE USE:

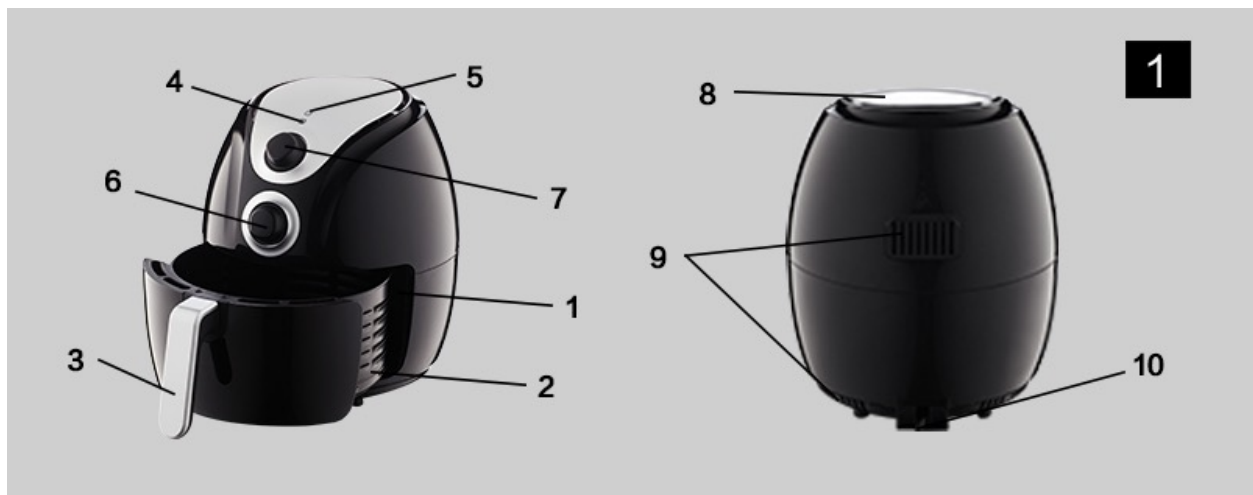
- This appliance is designed for household use only.
- Do not place the appliance against a wall or against another appliance. Leave at least 5 inches of free space on the back and sides and 5 inches of free space above the appliance.
- Do not place anything on top of the appliance.
- Do not use the appliance for any purpose other than described in this manual.
- Do not leave the unit unattended when in operation.
- Any accessible surfaces may become hot during use.
- Do not place the appliance on or near combustible materials, such as a tablecloth or curtain.
- The appliance needs approximately 30 minutes to cool down before safely handling or cleaning.
- Do not cover the air inlets and air outlets when the appliance is working.
- Do not immerse the housing in water or rinse under the tap due to the electrical and heating components.
- Never use the air fryer without the cooking chamber in place.
- Keep all ingredients in the cooking chamber to prevent any contact with the appliance's heating elements. Do not overfill the basket.
- During hot air frying, hot steam is released through the air outlets. Keep your hands and face at a safe distance from the steam and from the air outlets. Also be careful of hot steam and air when you remove the pan from the appliance.

- Do not touch the inside of the air fryer during or immediately after use, as it will be very hot. Only hold the cooking chamber by its handle. Always use oven mitts. Unit is hot!
- Keep all cords away from hot surfaces.
- Keep the appliance and its cords out of the reach of children.
- Do not use any unauthorized person to replace or fix a damaged main cord.
- Do not use the appliance if there is any damage to the plug, cord or other parts.
- Check that the voltage indicated on the appliance fits the voltage for your outlet.
- Do not connect appliance to an external timer switch.
- Immediately unplug the appliance if you see dark smoke coming out of the appliance. Wait for the smoke emission to stop before you remove the cooking chamber from the appliance.
- Do not let any liquid enter the appliance (aside from cooking liquids added to the pan) to prevent electric shock or short-circuiting.
- Do not use with an extension cord, it must be plugged into a wall outlet.
- Always unplug the appliance when not in use.
- SAVE THESE INSTRUCTIONS.

AUTOMATIC SWITCH-OFF

The appliance has a built-in timer. It will automatically shut off the appliance when it has counted to zero. You can manually switch off the appliance by turning the timer knob counter-clockwise to zero.

PARTS IDENTIFICATION



1. Air Fryer
2. Cooking Chamber
3. Handle
4. Red Heating Light
5. Green Power Light
6. Temperature Control Knob
7. Timer

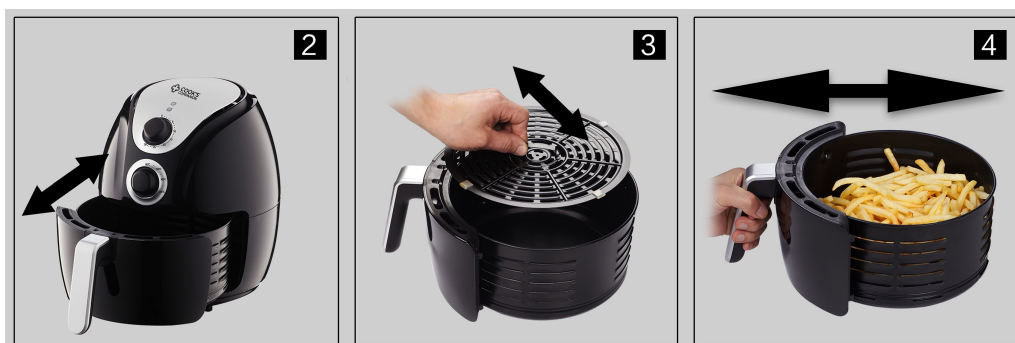
8. Air Inlet
9. Air Vent Openings
10. Power Cord

BEFORE FIRST USE

1. Remove all packaging materials, stickers and labels.
2. Clean the cooking chamber with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

1. Place the appliance on a stable, horizontal and even surface.
2. Remove the cooking chamber from the air fryer. Place crisping insert in the bottom of the Air Fryer. (See figure 2 & 3)
3. Place the ingredients in the cooking chamber, if desired spritz with cooking oil for a crispier finish. **NOTE:** Do not overfill the cooking chamber (for amounts, see cooking chart on page 11), as it may affect the quality of the food.
4. Slide the cooking chamber back into the air fryer.



5. Turn the temperature control knob to the proper temperature (See figure 5). See cooking chart on page 11.
6. Determine the required preparation time for the ingredient.
7. To switch on the appliance, turn the timer knob to the required preparation time (See figure 6).



8. The GREEN power light and the RED heating light will go on, the air fryer quickly begins the cooking process. The timer will start counting down the set preparation time. During the cooking cycle, the RED heating light will turn off from time to time. This indicates that the heating element is maintaining the set temperature.

TIP: Add 3 minutes to preparation time if the appliance is cold, if you want, you can also preheat the appliance without any ingredients inside. Turn the timer knob for more than 3 minutes and wait until the RED heating light goes out (after about 3 minutes). Then fill the cooking chamber and turn the timer knob to the required preparation time.

9. Some ingredients require shaking halfway during the preparation time (see the cooking chart on page 11). At

the halfway point, pull the cooking chamber out of the air fryer by the handle and shake it (See figure 4). Then slide the cooking chamber back into the air fryer.

10. When you hear the timer bell, the set preparation time has elapsed. Pull the cooking chamber out of the appliance and place it on provided trivet. **NOTE:** You can also switch off the appliance manually by turning the timer knob to 0.
11. Check to make sure the ingredients are ready. If the ingredients are not fully cooked, simply slide the cooking chamber back into the appliance and set the timer for a few extra minutes.

WARNING: The cooking chamber and the ingredients are hot after hot air frying. Depending on the moisture content of the ingredients in the fryer, steam may escape from the cooking chamber.

12. To remove ingredients, lift the ingredients out of the cooking chamber using tongs (not included)(See figure 7).

CAUTION: There may be excess liquid at the bottom of the cooking chamber after cooking cycle is complete. Do not turn the cooking chamber upside down.



CLEANING

1. Remove the main plug from the wall socket and let the appliance cool down for at least 30 minutes.
2. Clean the appliance after every use. Do not clean the inside of the appliance with any metal kitchen utensils or abrasive cleaning materials, as this may damage the non-stick coating.
3. Wipe the outside of the appliance with a moist cloth.
4. Clean the cooking chamber and crisping insert with hot water, some liquid detergent and a non-abrasive sponge. You can remove any remaining food residue with degreasing liquid.
5. Clean the inside of the appliance with hot water and a non-abrasive sponge.
6. Clean the heating element with a cleaning brush to remove any food residue.

STORAGE

1. Unplug the cord.
2. Make sure all parts are clean and dry.

COOKING ADVICE

- Smaller ingredients usually require a slightly shorter cooking time than larger ingredients.
- Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help prevent unevenly fried ingredients.
- Never overfill, as this will damage the air fryer. Use caution when removing the cooking chamber from the unit, as contents will be very hot.
- A small amount of water (3–4 tbsp.) can be added to the cooking chamber for steaming food. Use caution when removing the cooking chamber from the unit, as ingredients and any remaining steam or water will be very hot.
- Because the rapid air technology reheats the air inside the appliance instantly, pulling the cooking chamber out of the appliance briefly during hot air frying barely disturbs the process.
- Frozen foods, such as fries, chicken nuggets and fish sticks can be prepared by following the cooking chart on page 11.
- Snacks that can be prepared in an oven can also be prepared in the AIR FRYER.
- Place an oven-safe dish in the air fryer cooking chamber when baking a cake or quiche.
- For a crispy texture, spritz vegetable, olive or non-stick oil over ingredients in the cooking chamber.
- You can also use the air fryer to reheat ingredients by setting the temperature to 300°F for up to 10 minutes.

COOKING CHART

INGREDIENTS	SUGGESTED AMOUNT	TEMP (°F)	TIME (MINUTES)	ADDITIONAL INFORMATION
Thin frozen fries	1 pound	400	15 minutes	Spritz with oil, Shake 2 times
Thick frozen fries	1 pound	400	20 minutes	Spritz with oil, Shake 2 times
Potato wedges	1 pound	400	25 minutes	Spritz with oil, turn once
Hamburger	1/2 inch thick 4 oz.	370	10 minutes	Turn once
Steak	1-1 1/4 inch steak medium rare	370	12-14 minutes	Turn once
Pork Chops	1 inch boneless pork chops	370	12 minutes	Turn once
Frozen chicken wings	10 wings	350	25 minutes	Spritz with oil, Shake 2 times
Frozen chicken tenders	6 tenders	350	15 minutes	Turn once
Frozen chicken nuggets	10 nuggets	350	12 minutes	Shake 2 times
Shrimp	10 shrimp	350	12 minutes	Spritz with oil, turn once
Frozen fish fingers	4 fish fingers	350	12 minutes	Turn once
Frozen crabcakes	4 cakes	350	12 minutes	Spritz with oil, turn once
Frozen green beans	2 cups	375	10 minutes	Spritz with oil, Shake 2 times
Baked Potato	2 potatoes	375	45 minutes	
Frozen onion rings	1 pound	375	15 minutes	Spritz with oil, Shake 2 times
Frozen Quiche	6 mini quiche	325	15 minutes	
Frozen Pretzels	2-5 oz.	325	6 minutes	Spritz with oil, turn once
Frozen Cinnamon Rolls	4 rolls	325	15 minutes	
Frozen Thin Crust Pizza	1-6 inch	350	15 minutes	
Frozen Thick Crust Pizza	1-6 inch	350	20 minutes	
Frozen Pizza Bites	8 pizza bites	350	12 minutes	
Muffins	2 muffins	350	5 minutes	Use Baking Tin
Bagel	1 bagel sliced	350	10 minutes	Turn once
2 Pieces of Toast	2 slices	350	6 minutes	Turn once

AIR FRYER RECIPES



Flowering Onion

Serves 2

Ingredients

1 cup buttermilk
1 teaspoon hot sauce
1 large sweet onion
2 ½ cups All-purpose flour
1 teaspoon cayenne pepper
2 tablespoons paprika
1 teaspoon salt
½ teaspoon dried thyme
½ teaspoon ground cumin
½ teaspoon black pepper
2 large eggs
1 cup whole milk
Oil for spritzing.

Instructions

1. Cut off the ½ inch from the pointy stem end of onion then peel.
2. Place the onion cut side down. Starting ½ inch from the root, make a downward cut all the way through to the cutting board.
3. Repeat to make four evenly spaced cuts around the onion.
4. Continue slicing between each section until you have 16 evenly spaced cuts.
5. Turn the onion over and use your finger to gently separate the outer pieces.
6. In a medium bowl mix the buttermilk and hot sauce.
7. Completely submerge the onion in the buttermilk. If it does not cover add ice water till it does. Refrigerate for 1 hour.
8. In a large bowl combine the flour and the seasonings.
9. Shake the excess buttermilk off the onion, place it in another bowl, cut side up.
10. Pour the flour mixture over the onion. Put a plate over the bowl and shake to distribute the flour.
11. Spray the onion well with oil and chill for 15 minutes longer.
12. Place the onion in the air fryer, spray again with oil.
13. Set timer for 15 minutes' and temperature for 400 degrees.
14. Spritz once or twice with oil during the cooking process.

Crunchy Onion Rings

Serves 4

Ingredients

1 large sweet onion, sliced very thin
Large bowl of ice water
1 cup self-rising flour
1 teaspoon salt
½ teaspoon pepper
1 teaspoon paprika
½ teaspoon garlic powder
Non-stick cooking spray

Instructions

1. Soak the onion in the ice water for at least 10 minutes.
2. In a large bowl, mix the flour with salt, pepper, paprika and garlic powder.
3. Using a pair of chefs tongs, remove the onions from the ice water and toss in the seasoned flour. Shake off all excess flour.
4. Place an even row of onions in the air fryer, do not overcrowd, and spritz with non-stick spray.
5. Set the timer for 7 minutes and temperature to 400 degrees.
6. Shake several times during the cooking process. Once cooking is complete, remove. Repeat with remaining onions.

Homemade Tater Tots

Serves 2-4

Ingredients

2 russet potatoes, peeled
Sea salt and freshly ground pepper to taste
1 egg, beaten
¼ cup onion, finely minced
¼ cup all-purpose flour
½ teaspoon cayenne pepper
½ teaspoon smoked paprika
¼ teaspoon garlic powder
Oil for spraying

Instructions

1. Finely shred potatoes using a box grater, and season with salt and pepper.
2. Place potatoes into a paper towel, and squeeze out all the excess liquid.
3. Place potato on a cutting board and chop finely.
4. In a medium sized bowl, add potatoes and egg and onion; mix well.
5. Add flour to potato mixture and stir to combine.
6. Stir in cayenne, smoked paprika, garlic powder, salt and pepper to taste. Form into balls, or tots.
7. When all the mixture is formed into tots, place 5 at a time in air fryer and spray each tot on all sides with oil.
8. Set timer for 5 minutes and temperature for 400 degrees.
9. When cooking is complete, open air fryer, turn tots and spray with oil.
10. Set timer for 5 minutes and temperature for 400.
11. When cooking is complete, remove tots to keep warm and repeat with remaining tots.
12. Serve warm.

Fried Mac and Cheese Balls

Serves 6

Ingredients

1-pound elbow macaroni
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
2 cups cream, warmed, plus 2 tablespoons for egg wash
1 pound grated Cheddar cheese
½ pound shredded mozzarella
½ pound Parmesan cheese
Salt and freshly ground black pepper
2 large eggs
3 cups seasoned panko bread crumbs
Non-stick cooking spray

Instructions

1. Cook the macaroni according to package instructions.
2. Drain and rinse with cold water to stop the cooking. Drain again, pour into a large bowl, and set aside.
3. In a saucepan, melt the butter over medium heat. Sprinkle flour into the butter and stir it with a whisk. Cook for 2 minutes.
4. Whisk the warmed cream into the flour mixture, working out any lumps. Cook until the sauce thickens, about 2 minutes.
5. Remove from the heat, add the cheese, and stir until melted and smooth; season with salt and pepper.
6. Fold the cheese sauce into macaroni until blended.
7. Pour the mac and cheese into a shallow pan and refrigerate until cold, at least 2 hours.
8. Shape the cold mac and cheese into meatball-sized balls and place them onto a waxed paper-lined tray. Freeze the balls overnight.
9. Beat the eggs and 2 tablespoons cream together to form an egg wash and pour into a shallow bowl. Put the bread crumbs into another shallow bowl.
10. Remove the mac and cheese balls from the freezer. Dip the frozen balls into the egg wash then into the panko breadcrumbs. Put the balls back into the freezer until you are ready to air fry.
11. Place mac and cheese balls in the air fryer and spritz with cooking oil.
12. Set the timer to 8 minutes and the temperature to 400 degrees.
13. Cook until golden brown.

Cheese Sticks

Serves 4-6

Ingredients

12 strings from one package part-skim mozzarella string cheese
¼ cup instant flour
2 large eggs, beaten
2 cups Italian seasoned bread crumbs
¼ cup grated Parmesan cheese
Marinara sauce for dipping

Instructions

1. Open the package of string cheese and separate the cheese sticks and freeze them for two hours.
2. Place the instant flour in a large plastic bag, the beaten eggs in a medium-size bowl, and mix the bread crumbs with the Parmesan and place in a shallow dish or pie pan.
3. When string cheese is frozen, shake the cheese in the bag of flour, then dip into the beaten egg, then press in the crumbs.
4. Place about 6 cheese sticks evenly in the air fryer, do not overcrowd.
5. Set the timer for 7 minutes and the temperature to 400 degrees.
6. After 3 minutes, carefully flip each cheese stick.
7. Remove and repeat with the remaining cheese sticks.
8. Serve with marinara dipping sauce.

Polenta Fries with Garlic Aioli

Serves 4-6

Ingredients

2 cups chicken or vegetable stock
½ cup half and half
1 ½ cup white corn meal
1 tablespoon butter
½ parmesan cheese, shredded
1 tablespoon fresh thyme, chopped
Sea salt to taste
Freshly ground pepper to taste
Parchment paper

For the Aioli

5 garlic cloves, roasted
1 large egg
1 tablespoon fresh lemon juice
½ cup olive oil
Oil for spraying

Instructions

1. In a medium pot bring stock and half and half to a boil. Whisk in cornmeal until smooth.
2. Turn heat down to medium-low, cover and cook for 10-12 minutes, stirring often.
3. Remove from heat, stir in butter, parmesan cheese, thyme and salt.
4. Spoon mixture onto a parchment lined, shallow baking tray.
5. Smooth out mixture to a 2-inch thickness. Cover with plastic wrap and refrigerate 2 hours to set up.
6. Meanwhile, in a small bowl, combine roasted garlic, lemon juice, egg, salt and pepper, whisk well.
7. Slowly add olive oil and continue to whisk until emulsified; chill.
8. Slice polenta into 1-inch by 4-inch strips, place 8-10 polenta strips into the air fryer.
9. Set timer for 10 minutes and temperature for 400 degrees.
10. When cooking is complete, open air fryer, turn fries and spray with oil; close.
11. Set timer for 10 minutes and temperature for 400 degrees.
12. Repeat with remaining polenta strips. Serve warm with chilled aioli sauce for dipping.

Marshmallow Sweet Potato Fries

Serves 2

Ingredients

- 1 cup club soda, must be cold
- 1 cup corn starch
- 2 sweet potatoes, peeled and cut into fries
- 2 tablespoons coconut oil
- 1 teaspoon sea salt
- ½ teaspoon cayenne pepper
- ½ cup mini marshmallows

Instructions

1. Preheat oven to 200 degrees.
2. In a large bowl, add club soda and cornstarch and dissolve.
3. Add sweet potato fries to the mixture and toss to coat well.
4. Remove sweet potatoes to rack to drain off excess coating.
5. Working in batches so as not to overcrowd; close basket.
6. Set timer for 10 minutes and temperature for 400 degrees.
7. In a large bowl, place coconut oil, salt and cayenne pepper.
8. When cooking is complete, remove sweet potatoes from fryer basket, toss in oil mixture and place back into basket; close basket.
9. Set timer for 10-15 minutes and temperature for 400 degrees.
10. When cooking is complete, place on a baking tray and put in the oven to keep warm oven while other batches are cooking.
11. When all fries have been cooked, add them back to the air fryer basket, toss in marshmallows; close basket.
12. Set timer for 5 minutes and timer for 400 degrees, shaking occasionally.
13. Serve hot.

Crusty Potato Wedges

Serves 4

Ingredients

1 teaspoon garlic powder
½ tablespoon dried rosemary
½ teaspoon pepper
½ teaspoon salt
½ teaspoon paprika
1 teaspoon dried thyme
2 medium potatoes, cut into wedges
1 large egg, beaten
¼ cup Parmesan cheese, grated
Non-stick cooking spray

Instructions

1. In a bowl, mix together garlic powder, rosemary, pepper, salt, paprika, thyme and Parmesan cheese.
2. Toss the potato wedges in the egg, then toss in the spice and cheese mixture.
3. Place in the air fryer and spritz with oil.
4. Set the timer for 20 minutes and the temperature to 400 degrees.
5. Shake the basket at least 2 times during the cooking process.

Salt and Vinegar Fries

Serves 4

Ingredients

3 russet potatoes, cut into ½ inch thick fries
5 cups water
1 cup distilled white vinegar
1 ½ tablespoons salt, divided
1 tablespoon oil
1 tablespoon corn starch
Oil for spraying

Instructions

1. In a stock pot, bring water to a simmer.
2. Remove from heat, add vinegar, 1 tablespoon salt and stir until dissolved.
3. Cut and rinse potatoes, add to stock pot and soak for 1 hour.
4. In a large bowl, add remaining salt, oil and corn starch.
5. Pat dry potatoes and toss in oil mixture.
6. Place potatoes in air fryer.
7. Set timer for 25 minutes and temperature for 400 degrees.
8. Shake every 5 minutes, and spritz again with oil.
9. Serve with malt vinegar on the side.

Hasselback Potatoes

Serves 2

Ingredients

2 Large Russet potatoes, peeled
1 tablespoon extra-virgin olive oil
1 tablespoon melted butter
½ teaspoon dried thyme
½ teaspoon sea salt
¼ teaspoon freshly ground pepper
Oil for spraying

Instructions

1. Slice the bottom along the length of each potato to lay flat onto cutting board.
2. Carefully cut slits down the potato, 1/8 inches apart, not quite through, leaving the bottom intact.
3. In a small bowl, combine oil and melted butter.
4. Brush each potato with oil and butter mixture, sprinkle with salt, pepper and thyme.
5. Spray air fryer basket with oil and place potatoes in air fryer.
6. Set timer for 30 minutes and temperature for 375 degrees;
7. When cooking is complete serve warm.

Kale Chips

Serves 2

Ingredients

1 bundle kale
2 tablespoons olive oil
1 teaspoon sea salt

Instructions

1. Trim the kale leaves by cutting off the stems. Rinse well and pat dry.
2. Place kale leaves in a large bowl and toss well with olive oil and salt.
3. Place kale leaves in the air fryer.
4. Set the timer to 10 minutes and the temperature to 400 degrees.
5. Shake at least once during the cooking process.

Crunchy Eggplant Fries

Serves 2

Ingredients

1 large eggplant
1 large egg, beaten
2 tablespoons milk
2 cups seasoned panko bread crumbs
½ cup shredded Italian cheese blend
Non-stick cooking spray
Marinara for dipping

Instructions

1. Peel the eggplant and slice lengthwise into ½ inch slices. Then cut them into quarter-inch strips.
2. In a shallow glass or baking dish beat egg and milk together.
3. In another dish combine panko and cheese.
4. Dip each piece of eggplant in egg mixture then press into panko mixture, coat both sides well.
5. Place an even layer of eggplant in the air fryer, do not overcrowd, and spritz with non-stick spray.
6. Set the timer for 5 minutes and temperature to 400 degrees.
7. Once cooking is complete, remove. Repeat with remaining eggplant.
8. Serve warm with marinara sauce for dipping.

Mustard – Parmesan Whole Roasted Cauliflower

Serves 2-4

Ingredients

1 large head cauliflower
2 tablespoons Dijon mustard
1 tablespoon mayonnaise
1 teaspoon salt
1/3 teaspoon pepper
¼ cup grated parmesan cheese
¼ cup freshly chopped parsley
Oil for spritzing.

Instructions

1. Remove the leaves from the cauliflower, then trim the stem flush with the bottom of the head.
2. Mix the mustard and mayonnaise together. Rub the cauliflower with the mustard covering well.
3. Sprinkle with the salt and pepper.
4. Press the parmesan onto the cauliflower, then spray well with oil
5. Place the head in the air fryer.
6. Set timer for 30 minutes and temperature to 350 degrees.
7. Every ten minutes spritz with more oil.
8. Sprinkle with parsley before serving.

Asparagus Frittata

Serves 1

Ingredients

2 large eggs
1 tablespoon fresh grated Parmesan Cheese
2 tablespoons milk
Pinch of salt and pepper
Non-stick cooking spray
5 asparagus tips steamed

Instructions

1. Whisk eggs, cheese, milk, salt and pepper in a bowl to blend well.
2. Spritz an oven safe dish* with non-stick spray.
3. Place the dish in the Air Fryer.
4. Pour the egg mixture into the dish; place the asparagus in the egg mixture.
5. Set timer for 5 minutes and temperature for 400 degrees.

*Accessory items are sold separately and are not included.

Italian Sausage Stuffed Mushrooms

Serves 4-6

Ingredients

Oil for spraying
1- pound bulk Italian sausage
½ cup minced red bell peppers
1 cup minced onion
½ cup minces celery
3 garlic cloves, minced
½ cup bread crumbs
2 tablespoons half and half
½ cup shredded mozzarella
¼ teaspoon sea salt
¼ teaspoon freshly ground pepper
¼ teaspoon dried oregano
12 jumbo stuffing mushrooms
½ cup shredded parmesan cheese

Instructions

1. Divide sausage into 2-inch pieces and place into air fryer without overcrowding, work in batches;
2. Set timer for 4 minutes and temperature for 400 degrees.
3. As batches are completed, set on a paper towel lined plate to drain.
4. Carefully discard grease and wipe out bottom of air fryer.
5. Preheat a sauté pan over medium heat, spray with oil and add minced vegetables.
6. Sauté until tender and remove to a food processor.
7. Add cooked sausage and remaining ingredients to the bowl of a food processor and pulse until well mixed and somewhat fine.
8. Wipe mushrooms clean, remove stems, and spoon out gills.
9. Fill each mushroom with a generous, mounding amount of sausage mixture, and top each with parmesan cheese.
10. Place 6 mushrooms into the air fryer and spray with oil.
11. Set timer for 10 minutes and temperature for 400 degrees.
12. When cooking is complete, remove mushrooms to a platter, and repeat with remaining 6 mushrooms.
13. Serve warm.

Scotch Eggs

Serves 4

Ingredients

1 lb. bulk sausage pork or turkey
½ salt
4 large eggs
1 tablespoon all-purpose flour
½ cup panko bread crumbs
Oil for spritzing

Instructions

1. Place eggs in a sauce pan, place enough cold water in the sauce pan to cover eggs by 1 inch.
2. Cover and bring to a boil over medium heat.
3. Once the eggs come to a boil, let them rest 2 minutes, then run them under cold water.
4. Divide the sausage into 4 even patties and season each with salt.
5. Peel the eggs then roll them in the flour to coat, place on sausage patty and shape sausage around egg.
6. Roll the egg in the panko to coat completely then spritz with oil.
7. Place the eggs in the air fryer.
8. Set the timer for 10 minutes' temperature to 400.

Air Fried Eggs

Serves 4

Ingredients

Non-stick cooking spray
1 tablespoon extra-virgin olive oil
2 cups of baby spinach rinsed
4 slices Canadian bacon
4 large eggs
½ cup shredded cheddar, divided
Salt and pepper, to taste

Instructions

1. Spray four ramekins with non-stick spray.
2. On the stove, heat olive oil in a sauté pan, add spinach and cook until wilted, Drain off excess liquid.
3. Divide spinach between the ramekins*.
4. Place the Canadian bacon in the ramekins.
5. Crack an egg into each, and top with cheese.
6. Sprinkle with salt and pepper.
7. Set timer to 15 minutes and temperature to 350 degrees. Adjust time to determine the runniness of the yolk.

*Accessory items are sold separately and are not included.

Air Fried Fish

Serves 2

Ingredients

2-6-ounce Cod filets
1 cup buttermilk
1 tablespoon hot sauce
1 teaspoon salt
1/2 teaspoon pepper
1 cup all-purpose flour
½ cup of corn meal
Oil for spritzing

Instructions

1. Place the buttermilk and hot sauce in a large bowl and soak the cod filets for 1 hour.
2. In another bowl combine the flour, corn meal and salt and pepper.
3. Remove the fish from the buttermilk and press into the flour mixture, covering well, then shaking off excess.
4. Place the filets in the air fryer. Spray well with oil.
5. Set timer for 7 minutes, and temperature for 400 degrees.
6. When cook time is complete, turn the filets, spritz again and cook for 7 minutes longer.

Fish with Chips

Serves 2

Ingredients

1 6oz. cod fillet
¼ cup buttermilk
½ teaspoon salt
¼ teaspoon pepper
3 cups kettle cooked chips, salt and vinegar flavor

Instructions

1. Soak the cod in the buttermilk with the salt and pepper for 5 minutes.
2. Crush the chips in a food processor and place in a shallow baking dish.
3. Remove the fillet from the buttermilk and press firmly in the potato chips.
4. Place the coated fish fillet in the air fryer.
5. Set the timer for 12 minutes and the temperature for 400 degrees.

Banging Shrimp

Serves 4

Ingredients

½ cup milk
1 large egg, beaten
2 tablespoons cornstarch
2 tablespoons all-purpose flour
1 teaspoon salt
½ teaspoon paprika
½ teaspoon cayenne pepper
½ teaspoon garlic powder
½ teaspoon sugar
½ teaspoon Sriracha
½ cup panko crumbs
1-pound jumbo shrimp, peeled and deveined
Non-stick spray

Dipping Sauce

¼ cup mayonnaise
1 tablespoon ketchup
1 tablespoon Sriracha

Instructions

1. In a shallow glass baking dish, mix together all ingredients except panko crumbs, shrimp and cooking spray. Place panko bread crumbs in another shallow glass baking dish.
2. Dip each shrimp in batter then dip into panko to coat.
3. Place six shrimp in air fryer and spritz with oil.
4. Set timer for 10 minutes and temperature to 400 degrees.
5. Shake air fryer halfway through.
6. Once cooking is complete, remove. Repeat with remaining shrimp.
7. Mix the ingredients for the sauce in a large bowl.
8. Toss the cooked shrimp with the sauce and serve shrimp on a platter of shredded lettuce.

Cod Fingers

Serves 4

Ingredients

1 cup instant flour
1 teaspoon seafood seasoning
2 large eggs
2 tablespoons milk
1 cup all-purpose flour
1 cup yellow cornmeal
1 teaspoon salt
1-pound cod, cut into 2 inch strips
Non-stick cooking spray

Instructions

1. Place instant flour and seafood seasoning in a large zip bag.
2. In a shallow glass baking dish, beat egg and milk together.
3. In another dish combine flour, cornmeal and salt.
4. Shake the cod in the bag with flour and seasoning mix.
5. Dip each piece of cod in egg mixture then press into cornmeal mixture, coat well.
6. Place two cod fingers in the air fryer and spritz with oil.
7. Set the timer to 10 minutes and temperature to 400 degrees.
8. Once cooking is complete, remove. Repeat with remaining fish.
9. Serve warm with lemon and tartar sauce.

Crunchy Zing Wings

Serves 2

Ingredients

1- pound chicken wings (8-10 pieces)
1 tablespoon baking powder
1 tablespoon sea salt
Oil for spraying
2 tablespoons extra-virgin olive oil
2 tablespoons honey
1/8 teaspoon cayenne pepper
2 tablespoons butter, melted
¼ cup hot pepper jam

Instructions

1. In a large bowl, place chicken wings, add baking powder and salt and toss until well coated
2. Place wings in air fryer.
3. Set timer for 15 minutes and temperature for 200 degrees. Shake once during cooking process.
4. Meanwhile, in a large mixing bowl, combine olive oil, salt, honey and cayenne pepper.
5. When cooking is complete, open basket and remove wings to oil mixture; toss well to coat.
6. Add the wings back to fryer;
7. Set timer for 10 minutes and temperature for 400 degrees.
8. In a large mixing bowl, combine melted butter and hot pepper jam.
9. When cooking is complete toss wings in pepper jam mixture and serve.

Chicken Nuggets

Serves 2-4

Ingredients

1-pound boneless skinless chicken breasts, cut into 1-inch pieces
1 cup buttermilk
1 cup flour
1 teaspoon salt
½ teaspoon paprika
½ teaspoon garlic powder
Non-stick cooking spray

Instructions

1. Marinate the chicken breast chunks in the buttermilk for at least one hour, or up to overnight.
2. Mix the flour with the salt, paprika, and garlic powder.
3. Remove the chicken from the buttermilk and toss with seasoned flour.
4. Place 8 chicken nuggets in the air fryer and spritz with oil.
5. Set the timer for 10 minutes and the temperature to 400 degrees.
6. Once cooking is complete, remove. Repeat with remaining chicken.

Spinach and Artichoke Stuffed Chicken

Serves 8

Ingredients

1 tablespoon extra-virgin olive oil
6-ounces baby spinach, cleaned and drained
Sea salt and freshly ground pepper
1 cup canned artichoke heart, drained and chopped
8- ounces cream cheese
1 cup mozzarella cheese, shredded
1 teaspoon granulated garlic powder
4 boneless, skinless chicken breasts
1 cup all-purpose flour
3 large eggs, beaten
2 cups panko bread crumbs
Oil for spraying

Instructions

1. Preheat large skillet, add oil, and when heated add spinach. Season with salt and pepper, and cook until wilted, stirring often. Remove from heat.
2. In a medium bowl, combine the cooked spinach, artichoke hearts. Cream cheese, mozzarella and garlic powder, mix well.
3. Take each chicken breast half and cut a slit in each to form a pocket. Stuff each breast with spinach mixture and press the edges closed,
4. Place the flour, eggs, and panko in three separate bowls.
5. Take one piece of chicken, roll it in flour, shaking off excess, dip floured chicken in egg and dredge in panko, making sure all sides are coated evenly; Repeat with remaining pieces.
6. Spray each piece of chicken with oil, and place chicken into air fryer 2 breasts at a time;
7. Set timer for 15 minutes and temperature for 350 degrees.
8. When cooking is complete, open air fryer, turn chicken and spray again; Cook 10 minutes longer.
9. Repeat with the remaining chicken breasts.
10. Serve warm.

Barbecue Chicken

Serves 1-2

Ingredients

½ teaspoon salt
½ teaspoon freshly ground pepper
¼ teaspoon dry mustard
¼ teaspoon paprika
½ teaspoon garlic powder
1 tablespoons cider vinegar
2 tablespoons brown sugar
1 tablespoon ketchup
1 tablespoon molasses
2-3 chicken thighs

Instructions

1. Place all ingredients except for the chicken into a bowl, mix well.
2. Add the chicken and let it marinate for at least 30 minutes.
3. Place the rack* in the air fryer.
4. Place the chicken on the rack, basting with some of the marinade.
5. Set the timer to 15 minutes and temperature for 380 degrees.
6. When cook time is complete, flip the chicken and baste with marinade.
7. Set timer for 10 minutes longer.

*Accessory items are sold separately and are not included.

Chicken Buffalo Drummies

Serves 2

Ingredients

3 cups water
¼ cup salt
¼ cup sugar
1 teaspoon cayenne
10 bone-in chicken drummies
1 cup ice
1 cup rice flour

Buffalo Sauce

4 tablespoons unsalted butter, melted
4 tablespoons hot sauce
1 teaspoon cider vinegar
1 teaspoon soy sauce
1 teaspoon ketchup

Instructions

1. To brine the chicken drummies, place the water in a stainless steel container and dissolve the sugar and salt. Add the cayenne pepper and chicken wings. Top with ice. Let wings brine for at least 2 hours and up to 12 hours.
2. While brining, make the wing sauce recipe by mixing all the ingredients together for the sauce in a large bowl and set aside.
3. After the drummies have finished brining, pat them dry, then toss with the rice flour.
4. Place the drummies in the air fryer.
5. Set the timer for 25 minutes and temperature to 400 degrees.
6. Shake a couple of times in the cooking process.
7. Once cooking is complete, remove.
8. Toss the drummies in the large bowl with the buffalo sauce until they are well coated.
9. Serve with blue cheese or ranch dressing, celery or carrot sticks.

Turkey Bacon Ranch Bundles

Serves 4

Ingredients

1 can (12oz.) refrigerated crescent dough
8 slices deli sliced turkey
4 slices bacon, cooked
4 slices cheddar cheese
Parchment paper
Oil for spraying
2 teaspoons Ranch dressing

Instructions

1. Remove crescent dough from can and spread out on a lightly floured surface and pinch together perforations to form one sheet and cut into 4 equal squares.
2. Layer 2 slices of turkey onto each square, top with a slice of bacon and 1 piece of cheese top with a ½ teaspoon of ranch dressing.
3. Fold each corner towards the middle to form a bundle.
4. Line air fryer with parchment paper, spray 2 bundles with oil on all sides and place in air fryer.
5. Set timer for 5 minutes and temperature for 400 degrees.
6. When cooking is complete, turn bundles and spray with oil.
7. Set timer for 5 minutes and temperature for 400 degrees.
8. When cooking is complete, remove bundles to a platter to keep warm; repeat with remaining bundles.
9. Serve warm with extra ranch dressing on the side for dipping.

Bacon Wrapped Dates with Blue Cheese

Serves 4-6

Ingredients

10 pitted dates
1.4 lb. blue cheese, cut into 10 pieces
4 whole strips of bacon, cut into 3 equal pieces
1 teaspoon Cajun seasoning

Instructions

1. Stuff each date with blue cheese.
2. Wrap each date with a piece of bacon and secure with a toothpick.
3. Place the dates in the air fryer.
4. Set timer for 5 minutes and temperature to 400 degrees.
5. After 5 minutes, turn the dates and cook another 3 minutes.
6. Once cooking is complete, remove dates from air fryer and sprinkle with Cajun seasoning.

Pork Chops with Peach Marinade and Roasted Thyme Potatoes

Serves 2

Ingredients

2- 6oz., 1-inch thick center cut pork chops
½ cup peach preserves
½ cup extra-virgin olive oil
¼ cup apple cider vinegar
3 tablespoons fresh lemon juice
2 tablespoons Dijon mustard
1 ½ tablespoons kosher sea salt
1 teaspoon freshly ground pepper
Oil for spraying
1 large russet potato, scrubbed and cut into 4 quarters
¼ teaspoon dried thyme

Instructions

1. In a small bowl, combine preserves, olive oil, vinegar, lemon juice, mustard, salt and pepper.
2. Place pork chops into a quart-sized zip lock bag and pour in 1 cup of marinade, reserving remainder for basting. Marinade for 2 to 3 hours. Discard marinade from pork chops.
3. Place potato wedges and pork chops into Air Fryer. Spray chops and wedges with oil, sprinkle wedges with salt and thyme; close basket.
4. Set timer for 10 minutes and temperature for 350.
5. When cooking is complete, open basket, turn chops, baste with reserved marinade, spray wedges;
6. Set timer for 15 minutes and temperature for 350 degrees.
7. Serve warm.

Ham and Cheese Pinwheels

Serves 6-8

Ingredients

1 can 12oz. refrigerated crescent dough
¾ pound lean, high quality deli ham
8 slices provolone cheese
Oil for spraying
1 tablespoon dried oregano
2 whole roasted red peppers
Parchment paper

Instructions

1. On a lightly floured surface, spread out crescent dough, pinch the seams closed and cut into 2 halves.
2. Layer half the ham on each square of dough, 4 slices of cheese, followed by 1 roasted pepper per square, a pinch of oregano on each, and roll up each one like a jellyroll. Cut each roll into 5-1-inch pieces.
3. Line the bottom of air fryer with parchment paper, place 5 pinwheels into air fryer, & spray with oil.
4. Set timer for 5 minutes and temperature for 400 degrees.
5. When cooking is complete, open air fryer, turn pinwheels and spray pinwheels with oil; close basket.
6. Set timer for 5 minutes. When cooking is complete, remove pinwheels to a platter to keep warm and repeat with remaining pinwheels.
7. Serve warm.

Asian Style Baby Back Ribs

Serves 2

Ingredients

1 slab baby back ribs
1 teaspoon ginger, grated
1 scallion, minced
½ tablespoon cilantro, chopped
1 small jalapeño, seeded and chopped
1 garlic clove, minced
1 cup orange juice
2 tablespoons sesame oil

Instructions

1. Place all ingredients in a jumbo zip plastic bag, seal, and marinate overnight.
2. Stand the ribs vertically in the air fryer, reserving the marinade.
3. Set the timer for 35 minutes and temperature to 350 degrees.
4. While the ribs are cooking, place the marinade in a sauce pan. Cook over medium high until reduced by half, approximately five minutes.
5. When cook time is complete, brush the ribs with the marinade.
6. Place ribs back in the air fryer and cook for another 30 minutes.
7. Cut ribs apart and serve with marinade on the side for dipping.

Stuffed Meatball Sliders

Serves 6-8

Ingredients

¾-pound lean ground beef
½ cup minced onion
3 garlic cloves, minced
2 tablespoons half and half
½ teaspoon sea salt
½ teaspoon freshly ground pepper
¼ teaspoon dried oregano
3 1-ounce mozzarella sticks
Oil for spraying
1 package 12oz. refrigerated crescent dough
1 cup marinara sauce, homemade or jar

Instructions

1. In a medium sized bowl, mix together first 6 ingredients and form into 1 ½ inch portions.
2. Cut each mozzarella stick into 5 pieces and form a meat portion around each piece of mozzarella into a ball.
3. Place meatballs into air fryer, 5 at a time so as not to overcrowd;
4. Set timer for 10 minutes, and temperature for 400*, shaking occasionally.
5. As meatballs are cooked, set aside to cool. When cooled wipe out air fryer bottom with a paper towel.
6. On a lightly floured surface, roll out crescent dough, and if it is cut into triangles, press seams together to form a solid sheet.
7. Cut into 2-inch squares and form each square around each meatball. Roll in the palms of your hands to form a smooth ball.
8. Spray air fryer with oil, and each dough covered meatball, place back into the basket, 5 at a time; close basket.
9. Set timer for 4 minutes and temperature for 400 degrees.
10. When cooking is complete, open basket, turn meatballs, spray with oil.
11. Set timer for 4 minutes. When cooking is complete, set aside to keep warm and repeat with remaining meatballs.
12. Serve immediately with warm marinara sauce for dipping.

Pizza Rolls

Serves 4-6

Ingredients

2 cups whole milk mozzarella, shredded
½ lb. Italian sausage, approximately two, cooked and crumbled
3 oz. sliced pepperoni, chopped
2 roasted red peppers, chopped
1 small onion, minced
1 14oz jar pizza sauce
1 teaspoon garlic powder
15 eggroll wrappers
Non-stick cooking spray

Instructions

1. In a large bowl, combine the cheese, sausage, pepperoni, peppers and onions.
2. Add the pizza sauce and garlic powder. Mix well.
3. Place ¼ cup of filling in the center of each wrapper.
4. Fold the point of the wrapper facing you over the pizza filling, and fold the two sides into the center.
5. Moisten the remaining point, fold over, and roll tightly.
6. Repeat with the remaining eggroll wrappers.
7. Place in freezer-safe container and freeze for 24 hours.
8. Place 5 rolls in the air fryer, do not overcrowd, and spritz with non-stick spray.
9. Set the timer for 7 minutes and temperature to 400 degrees.
10. After 7 minutes, flip pizza rolls over and cook for an additional 2 minutes.
11. Once cooking is complete, remove. Repeat with remaining rolls.
12. Serve with additional pizza sauce for dipping.

Flank Steak Rolls with Balsamic Glaze

Serves 2

Ingredients

1- pound flank steaks, cut into 4- 3-inch wide strips
Sea salt and freshly ground pepper to taste
1 tablespoon Worcestershire sauce
Sea salt and freshly ground pepper to taste
¼ teaspoon Italian seasoning
¼ teaspoon smoked paprika
¼ teaspoon garlic powder
1 small carrot, cut into matchsticks
½ red bell pepper, cut into matchsticks
4 green onions, cut into matchsticks
Toothpicks
Oil for spraying
½ cup balsamic glaze

Instructions

1. On a cutting board, lay out steak strips, and pound to tenderize. Place strips on a shallow baking pan.
2. In a small bowl, combine salt and pepper, Italian seasoning, smoked paprika and garlic powder.
3. Season steak strips with Worcestershire and sprinkle with seasoning mix on both sides.
4. Let marinade for 30 minutes. Make 4 bundles with equal amounts of matchstick vegetables.
5. Pat dry steak strips, spray with oil and place one vegetable bundle at the bottom of steak strip, fold over the end and start rolling up. Secure each end with a toothpick.
6. Repeat with remaining steak strips.
7. Place 2 steak bundles in air fryer and spray well with oil.
8. Set timer for 5 minutes and temperature for 375 degrees.
9. When cooking is complete remove steak bundles to a platter to keep warm; repeat with remaining steak bundles. When cooking is complete add to platter.
10. In a small saucepan warm balsamic glaze, pour over steak bundles and serve warm.

Steak, Onion and Cheese Eggrolls

Serves 6-8

Ingredients

Oil for spraying
1 red bell pepper
1 medium onion, diced
4 mozzarella cheese sticks, cut in half
½ pound deli London broil roast beef, thinly sliced
Salt and pepper to taste
¼ teaspoon dried oregano
8 egg roll wrappers

Instructions

1. Preheat sauté pan over medium heat, spray pan with oil and add red peppers and onions.
2. Sauté until just tender and remove to a plate lined with paper towels.
3. Divide roast beef into 8 equal portions.
4. On a cutting board, working with 1 wrapper at a time and corner facing you, place roast beef, topped with ½ piece mozzarella stick, a sprinkle of salt and pepper, and a pinch of oregano.
5. Fold the top corner towards you half way, fold in sides, and finish rolling. Moisten the seams with a touch of water to seal. Repeat with the remaining wrappers.
6. Spray each eggroll on all sides with oil, and place in the air fryer.
7. Set timer for 6 minutes and temperature for 400. Shake them occasionally while cooking.
8. When cooking is complete, remove cooked egg rolls to a platter to keep warm.
9. Repeat with remaining 4 egg rolls.
10. Serve warm.

Yeast Donuts

Serves 2-4

Ingredients

¾ cup warm milk
1 packet active dry yeast
¼ cup granulated sugar
2 ½ cups all-purpose flour, plus extra for dusting dough and board
¼ teaspoon kosher salt
2 tablespoons unsalted butter, room temperature
2 egg yolks
Parchment paper
Oil for spraying
¼ pound butter, softened
1 ½ cups confectioner's sugar
2 teaspoons vanilla extract
4 tablespoons hot water

Instructions

1. In a standing mixer bowl, combine warm milk, sugar and yeast. Let stand until mixture starts to foam, about 10 minutes. Attach dough hook to standing mixer.
2. In a medium bowl add flour and salt. Add flour mixture, butter and egg yolks to the yeast mixture and mix on medium speed until it forms a ball, about 4-5 minutes.
3. Cover bowl and place in a warm place for 1 hour to rise.
4. Place dough onto a lightly floured surface and roll out to 1/2 -inch thickness.
5. Using a 2-3-inch donut cutter, cut out donuts. Line air fryer with parchment paper.
6. Working in batches of 3 donuts, spray with oil and place in air fryer.
7. Set timer for 5 minutes and temperature for 400.
8. When cooking is complete, turn donuts and spray with oil.
9. Set timer for 5 minutes and temperature for 400.
10. For the Glaze - In a small bowl, combine butter, confectioner's sugar, vanilla and hot water and whisk until well combined. Keep warm.
11. When cooking is complete, dip one side of donut into glaze and place on a platter, glazed side up.
12. Repeat with remaining donuts and holes.

Chocolate Cake

Serves 2-4

Ingredients

1 ½ cups all-purpose flour
¾ cup granulated sugar
3 tablespoons unsweetened cocoa powder
1 teaspoon baking soda
½ teaspoon kosher salt
1 teaspoon pure vanilla extract
¼ cup vegetable oil
1 cup water
1 tablespoon white vinegar
Non-stick cooking spray

Instructions

1. Mix all the ingredients together-except spray oil-with a hand mixer on low.
2. Spray an oven-safe dish* with non-stick spray.
3. Place the dish into the air fryer.
4. Set the timer for 30 minutes and the temperature to 330 degrees.
5. After 30 minutes, open and check cake with a toothpick inserted in the center.
Batter should not be sticking to the toothpick. If not done, bake 5 minutes longer.
6. Serve warm with whipped cream.

*Accessory items are sold separately and are not included.

Air Fried Candy Bars

Serves 4-6

Ingredients

1 can 12 oz. refrigerated crescent dough

8 mini candy bars, cold from refrigerator

Oil for spraying

½ cup powdered sugar

Instructions

1. Separate dough triangles and wrap each triangle around a candy bar and spray with oil.
2. Place 4 wrapped candy bars in air fryer.
3. Set timer for 5 minutes and temperature for 400 degrees.
4. When cooking is complete, turn candy bars, spray with oil.
5. Set timer for 5 minutes and temperature for 400 degrees.
6. When cooking is complete, remove to a plate and sprinkle with powdered sugar.
7. Repeat with remaining candy bars.
8. Serve warm.

Blueberry Cream Cheese Stuffed French Toast with Corn Flake Crust

Serves 2-4

Ingredients

2 large eggs, beaten
1/3 cup whole milk
3 teaspoon sugar
¼ teaspoon ground nutmeg
1.4 teaspoon salt
1.4 cup fresh blueberries
4 tablespoons berry-flavored whipped cream cheese
4 2-inch slices of Challah bread, preferably a few days old
1 ½ cups corn flakes, crumbled

Instructions

1. In a shallow bowl mix the egg, milk, sugar, nutmeg and salt.
2. Combine the blueberries and whipped cream cheese in a small bowl.
3. Cut a slit into the top crust of each slice of bread. Using a spoon, stuff each piece of bread with two tablespoons of berry mixture.
4. Soak each slice of bread in the egg mixture until the entire slice is covered.
5. Place the corn flakes on a plate. Press each slice of bread into the corn flake, evenly coating both sides.
6. Place each slice of bread into the air fryer.
7. Set timer for 8 minutes and temperature to 400 degrees.
8. Serve hot with maple syrup and butter.

Chocolate Marshmallow Bread Pudding

Serves 2-4

Ingredients

2 ½ cups heavy cream
¾ cup sugar
4 large eggs
½ teaspoon kosher salt
1 teaspoon fresh lemon juice
1 teaspoon pure vanilla extract
5 croissants, cut into 1 inch cubes
Non-stick cooking spray
¼ cup chocolate chips
½ cup mini marshmallows

Instructions

1. With a blender, combine the cream, sugar, eggs, salt, lemon juice and vanilla extract. Puree until smooth.
2. Place the croissant cubes in the basket. Set the temperature for 400 degrees and time to 5 minutes to toast them.
3. Place the toasted cubes in the custard mixture and allow to soak.
4. Spray an oven-safe dish* with non-stick spray; add the custard mixture with the chocolate chips and marshmallows mixed in.
5. Place the dish into the air fryer.
6. Set timer for 25 minutes and temperature to 340 degrees.
7. When cook time is complete, serve warm with whipped cream.

RECIPE NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

LIMITED ONE YEAR WARRANTY

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal use and care in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt showing item and date of purchase is an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model. Shipping and handling costs are not included for warranty replacements and are the responsibility of the customer.

To obtain service under the terms of this warranty, call our customer care department at 312-526-3760 (Monday- Friday 10am-6pm CST), or send an email to customercare@alliedrich.net. Please provide the model number listed on the bottom of this page when contacting us.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND DOES NOT COVER:

- Damages from improper installation.
- Damages in transit.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than authorized dealer or service center.
- Shipping and handling costs.
- This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state to state.

Manufacturer does not assume responsibility for loss or damage for return shipment. We recommend that you keep your original packaging should you require repair service. Before returning product please contact our customer care department for return authorization. When returning product for repair please include your full name, return address, and daytime phone number. Also include a brief description of the problem you are experiencing and a copy of your sales receipt or other proof of purchase in order to validate warranty status.

MODEL CCAFJ42

