



Air Fryer Oven



INSTRUCTIONS & RECIPES MODEL PDAO10

Meet Paula Deen



Culinary icon Paula Deen is a self-made entrepreneur who learned her savory secrets from her grandmother. She started her career in the food industry with a small catering company called The Bag Lady, but business quickly outgrew her home kitchen. Taking a leap of faith, she opened her first restaurant, The Lady and Sons, which has since become a tourist hot spot in Savannah, GA. With her huge personality, delectable recipes and heart of gold, Paula next found herself in talks with TV execs after a friend introduced her to some influential people in the business. The rest, as they say, is history.

In addition to her television success, Paula has sold more than 11,000,000 copies of her 14 cookbooks and launched the Paula Deen Network, an interactive digital portal that combines cooking, lifestyle and game shows with great recipes, meal-planning tools and more.

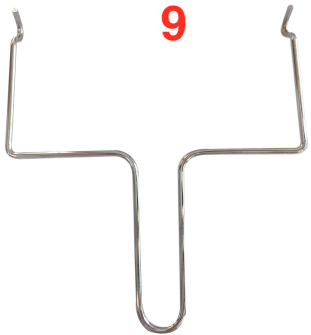
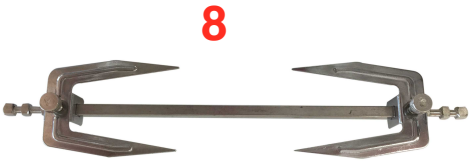
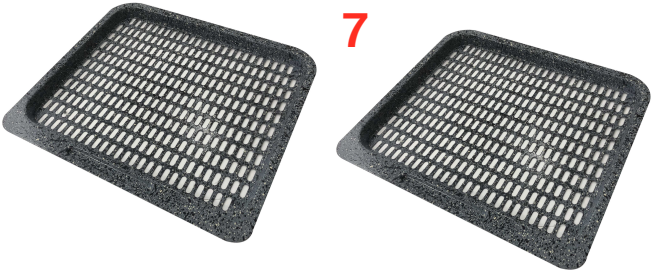
IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should be followed as follows:

- Read all instructions before first 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.
- Keep all ingredients in the basket 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 basket, tray, rotisserie spit rod and fork, racks, or the inside of the air fryer during and immediately after use, as they get very hot. Only hold the food basket 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 pan 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 touch the inside of the appliance while it is operating, as it will be very hot.
- Do not use with an extension cord, it must be plugged into a wall outlet.
- Always power off the appliance and unplug the appliance when not in use.
- **SAVE THESE INSTRUCTIONS.**

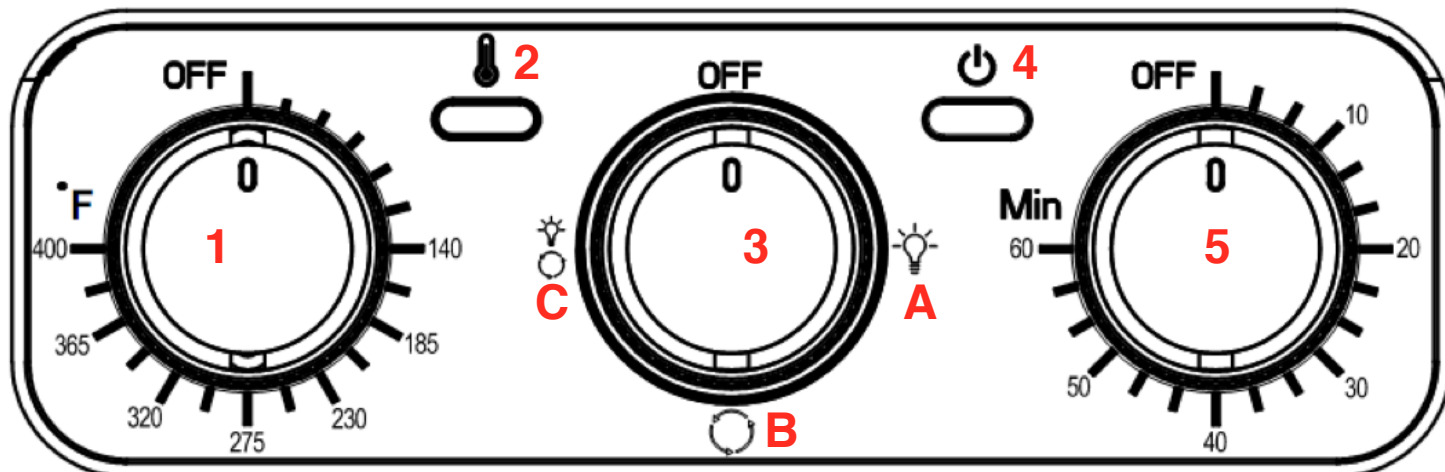
PARTS DESCRIPTION



- 1. Control Panel
- 2. Door Handle
- 3. Basket
- 4. Metal Lug
- 5. Drip Tray

- 6. Handle
- 7. Racks(2)
- 8. Rotisserie
- 9. Rotisserie Removal Handle

CONTROL PANEL



1. **Temperature Knob:** Turn to desired temperature between 140°F and 400°F.
2. **Heating Light:** The light will illuminate when the unit is heating.
3. **Light/Rotisserie Knob:** Turn the knob to illuminate the inside light or use the rotisserie function. The first option (A) is for the light, second option (B) is to use the rotisserie and the third option (C) is for the light and rotisserie.
4. **Power Light:** The light will illuminate when the timer is started.
5. **Timer Knob:** Turn the timer knob to the desired time up to 60 minutes. When the timer reaches 0 the unit will turn off.

Note: Turn all knobs to the OFF position before unplugging the unit.

BEFORE FIRST USE

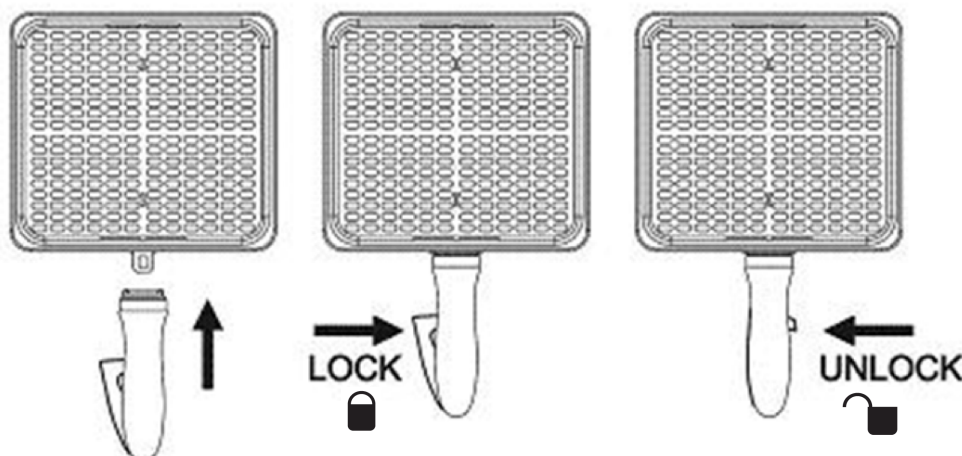
1. Remove all packaging materials, stickers and labels.
2. Clean the basket and all other accessories with hot water, dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a cloth.

USING THE APPLIANCE

Handle:

The handle should always be used when taking the basket in and out of the unit. Caution the basket will be hot after use.

1. To place the handle on the basket hold the handle with the lock & unlock symbols facing up.
2. Attach the handle onto the metal lug of the basket.
NOTE: Ensure the handle is inserted fully onto the metal lug on the basket before locking in place.
3. To lock in place press the lever on the left side of the handle toward the center on the handle. To unlock the handle press the lever on the right side of the handle toward the center.



Drip Tray:

The drip tray should be placed inside the unit during use. When using the basket, the drip tray should be placed above the heating elements. For the rotisserie the drip tray should be placed below the heating elements. When using the racks, the drip tray should be placed above the heating element.

Racks (2):

The racks should be placed in the unit after the drip tray has been installed. The racks can be used to place food on. The racks are perfect for more delicate items such as vegetables. They can be used together or one at a time.

USING THE APPLIANCE:

1. Place the appliance on a stable, horizontal and even surface.
2. When air frying place the drip tray above the heating element. See page 8 for more information on the drip tray.
3. Plug the unit into a grounded wall socket.
4. Place the ingredients in the basket, if desired spritz with cooking oil for a crispier finish. Place the basket back into the unit and remove the handle. **NOTE:** Do not over fill the basket, as it may affect the quality of the food.
5. Close the door of the unit once the basket is inside. Note: The unit will not operate if the door is open.
6. To set the temperature turn the temperature knob to the desired temperature (140°F to 400°F).
7. If the light is desired while cooking, use the light/rotisserie knob on position A. See page 6 for more information.
8. To set the time turn the timer knob to the desired time (1-60 mins.). The unit will then start the cooking process.
9. Some ingredients may require turning halfway during the preparation time. At the halfway point, attach and lock the handle. See page 7 for how to attach. Pull the basket out of the appliance with the drip tray by the handle and use tongs to turn/move around ingredients. Then place the basket and drip tray back into the unit, remove the handle and close the door then continue cooking.
10. When you hear the timer bell, the set preparation time has elapsed. Attach the handle to the basket, see page 7. Pull the basket out of the unit, and place on a heat proof surface.
11. Empty the basket into a bowl or onto a plate. To remove large or fragile ingredients, lift the ingredients out of the basket using tongs.

How to Prepare Your Rotisserie for Proteins

- The protein needs to be placed on a spit so that it is centered and evenly balanced. It must also be held in place so it does not move around as it is cooking.
- Detach the fork on one side by unscrewing. Slide the spit rod through the middle of the protein and out the bottom end. Place the protein so that it is in the center of the rod.
- Keep the rod running through the center of the protein and attach the fork back on the end.

Rotisserie

1. Place food through rotisserie spit rod and use rotisserie forks to attach to rod. See above for how to prepare protein for rotisserie. Use rotisserie removal handle when hot.

Note: Please ensure that the protein has proper clearance around the oven to ensure that it will be able to rotate while cooking. A 2lbs. or less trussed chicken is recommended in this unit.

2. Place the drip tray in the bottom of the unit. Slide the red tab on the left hand side of the unit to the right unlocked position. Then place the rotisserie onto the rails inside the unit. The rotisserie should be placed as far back as it will go.
3. The tab can be released at this point and will return to the left hand position. The rotisserie will now be locked in place. See figure below for reference.
4. See *Using the Appliance* on page 9 for how to set the time and temperature of the unit. Then turn the light/rotisserie knob to the rotating icon or the rotating icon with the light to use the rotisserie.
5. To remove use the rotisserie removing handle and press the tab again to disengage. Always use oven mitts when removing the rotisserie as it will be hot.

Tab Rotisserie Driver and Rail



CLEANING

- Remove the plug from the wall outlet and let the appliance cool down for at least 30 minutes.
- Clean the appliance after every use. Do not clean the basket or accessories and the inside of the appliance with any metal kitchen utensils or abrasive cleaning materials, as this may damage the coating on them.
- Wipe the outside of the appliance with a moist cloth.
- Clean the basket or accessories with hot water, some liquid detergent and a non-abrasive sponge. You can remove any remaining food residue with degreasing liquid.
- Clean the inside of the appliance with a non-abrasive sponge.
- 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 CHART

This table will help you select the basic settings for your ingredients and what to do during the cooking time.

NOTE: Settings are indications only. Since ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

	SUGGESTED AMOUNT	TEMP (°F)	TIME (Minutes)	ADDITIONAL INFORMATION
<u>Potatoes & Fries</u>				
Thin Frozen Fries	1-2 cups	400	10	Spritz with oil
Thick frozen fries	1-2 cups	400	12	Spritz with oil
Homemade fries	1 cup	400	14	Spritz with oil
<u>Meat & Poultry</u>				
Steak	2 cuts, each 4-6oz.	360	8-12	Turn once
Pork Chops	2 chops, each 4-6oz.	350	14-18	Turn once
Hamburger	2 patties, each 4oz.	360	7-14	Turn once
Chicken wings, fresh	8 wings	400	25	
Chicken tenders, fresh	4 pieces	380	10	Spritz with oil Turn once
Frozen chicken nuggets	1-2 cups	400	12	
<u>Snacks</u>				
Spring rolls, frozen	4 rolls	400	8-10	Spritz with oil Turn once
Frozen fish fingers	8 pieces	400	10-12	
<u>Baked Goods</u>				
Cake	1 cup	320	20-25	
Quiche	1 1/2 cups	350	20-22	
Muffins	1 cup	400	15-18	

AIR FRYER RECIPES

Fried Green Tomatoes with Vidalia Onion Relish

Serves 2-4

Fried Green Tomato Ingredients

1 large firm green tomato, cut into ¼-inch slices
1 cup buttermilk
1 cup all-purpose flour
Parchment Paper

Vidalia Relish Ingredients

2 white onions diced
½ cup mayonnaise
½ cup rice wine vinegar
2 tablespoon brown sugar
2 tablespoon fresh chives, chopped

Vidalia Relish Preparation

1. Mix all ingredients together in a bowl.
2. Cover with plastic wrap and let marinade for a few hours.

Fried Green Tomato Preparation

1. Slice the tomatoes ¼ inch thick.
2. Lay them out in a shallow baking pan and sprinkle with salt.
3. Place slices in a colander and allow time for the salt to pull the water out of the tomatoes, approximately 30 minutes.
4. Working, in batches of 4, dip tomatoes into the buttermilk, then dredge them into the flour with a dash of pepper.
5. Line basket with parchment paper.
6. Spray slices with oil on each side and place in the basket.
7. Set temperature to 400 degrees, and time for 5 minutes. Close door.
8. When cook time is complete, open the door and turn slices over, spray with oil; close chamber.
9. Set timer for 3 minutes.
10. When cook time is complete, open the door and turn slices again; close door.
11. Set timer for 2 minutes; set aside and keep warm.
12. Repeat with remaining slices.
13. Serve hot with relish on the side.

Naked Hot Chicken Wings

Serves 4

Ingredients

2-pounds chicken wings, cut at the joint to yield a wingette and a drumette from each wing

1 teaspoon Kosher Salt

1/8 teaspoon Cayenne pepper

2 tablespoons peanut oil

1 stick butter

5oz. Hot Sauce

Preparation

1. In a small saucepan over a medium heat, heat butter and hot sauce just until butter melts; keep warm on stovetop.
2. Wash wings thoroughly, pat dry and place in a bowl. Add oil, salt and cayenne pepper.
3. Thoroughly coat the wings and working in batches of about 8 wings, place them in the basket; close door.
4. Set temperature to 400 degrees, and timer for 25 minutes. Shake occasionally and spritz with oil once during the cooking time.
5. When cook time is complete, open the door and toss the fried chicken in the hot sauce and remove with a slotted spoon.
6. Repeat with the remaining chicken.

Southern Fried Chicken

Serves 2-4

Ingredients

Seasoning

2 ½ lbs. chicken, cut into pieces

2 cups self-rising flour

1 cup hot sauce

3 large eggs

Preparation

1. In a medium sized bowl, beat the eggs together with the hot sauce.
2. Season the chicken well with desired seasoning.
3. Working in batches of 2-3, dip the seasoned chicken in the egg, then coat well with flour.
4. Place in the basket lined with parchment paper.
5. Spray the top of the chicken pieces with oil, set into basket.
6. Spray the chicken pieces again; close door.
7. Set temperature for 350 degrees, and timer for 15 minutes.
8. When cook time is complete, turn the chicken, and spray again; close door.
9. Set timer for 10 minutes. When cook time is complete, open door, turn chicken and spray with oil again; close door.
10. Increase the temperature to 400 degrees, set timer for 7 minutes.
11. When cook time is complete, and chicken has reached an internal temperature of 165 degrees, remove to a serving platter and cover to keep warm.
12. Repeat with remaining chicken.

Fried Pork Chops with Tomato Gravy

Serves 2

Ingredients

2 bone-in center cut pork chops, 1-inch thick, ½ pound each
¼ teaspoon garlic powder
Oil for spraying
4 tablespoons olive oil
4 tablespoons unsalted butter
2 tablespoons finely chopped onion
¼ cup all-purpose flour
1 ½ cups whole milk
1 ½ cups chicken broth or water
1 can (14 ½ oz.) tomatoes, drained

Preparation

1. Lightly sprinkle the chops on both sides with salt, pepper and garlic powder.
2. Spray each chop on both sides and place in the basket; close door.
3. Set temperature for 400 degrees, and timer for 10 minutes.
4. When cook time is complete, open the door, turn the chops and spray again.
5. Set timer for 10 additional minutes.
6. While chops are cooking, add butter to a small skillet and melt.
7. Add onions and cook, stirring until softened, about 5 minutes.
8. Go ahead and reduce the heat if the onions start to brown too quickly.
9. Sprinkle the flour over the onions and cook, stirring, 1 minute.
10. Slowly whisk in the milk, then the broth or water. Simmer mixture until thickened, about 5 minutes.
11. Whisk in the tomatoes, ½ teaspoon salt, and ¼ teaspoon black pepper.
12. Spoon the sauce over pork chops and serve.

Bacon Wrapped Shrimp

Serves 2-4

Ingredients

16 jumbo shrimp, butterflied
16 chunks Monterey Jack cheese
1 serrano pepper, thinly sliced
16 bacon strips, cooked
Toothpicks
Barbecue sauce

Preparation

1. Place shrimp, seam-side down, on a cutting board.
2. Stuff 1 shrimp with a piece of cheese and pepper; close shrimp, wrap it with a piece of bacon and secure with a toothpick.
3. Repeat last step again with remaining shrimp.
4. Place shrimp on the rack 5 at a time.
5. Close door; set temperature to 400 degrees. Set timer for 5 minutes.
6. Serve with barbecue sauce for dipping.

Fried Peach Pie

Serves 4

Ingredients

1 can 8oz. can crescent dinner roll dough
4 tablespoon peach pie filling
¼ cup ready- to- use vanilla frosting
Oil for spraying

Preparation

1. Lay out 4 triangles on a work surface and place 1 tablespoon of the peach pie filling in the center of each triangle.
2. Top each one with the other 4 triangles and crimp edges with a fork to seal.
3. Spray oil on 2 pies, on both sides and place in the basket; close door.
4. Set temperature for 400 degrees, and timer for 5 minutes. When cook time is complete, open basket and turn pies and spray with oil; close door.
5. Meanwhile, put frosting in a small microwavable bowl, and microwave for 25 seconds.
6. When cook time is complete, open the door, remove pies to a serving platter and drizzle with frosting.
7. Repeat with remaining 2 pies.

Fried Catfish

Serves 2-4

Ingredients

4 catfish filets
Salt
1 cup buttermilk
2 tablespoons hot sauce
Oil for spraying
1 cup flour
1 cup yellow corn meal
1 teaspoon crab boil seasoning
1 teaspoon garlic powder

Preparation

1. Season the catfish fillets on both sides with salt and pepper.
2. Mix together buttermilk and hot sauce in an 8x8 casserole dish.
3. Add cat fish fillets, making sure they are completely covered by the liquid.
4. Let soak while you prepare the other ingredients.
5. Prepare a baking sheet with parchment paper.
6. Whisk together the flour, cornmeal, crab seasoning, garlic powder in another casserole dish.
7. Remove the catfish from the buttermilk, letting excess drip off, and dredge on both sides with the cornmeal mixture, matting it down to help adhere.
8. Place coated fillets on a tray and spray with oil on both sides, sprinkle with a little more cornmeal mixture and place in refrigerator to set up for 30 minutes.
9. Place 2 fillets in the basket, spray well with oil; close basket.
10. Set temperature for 400 degrees, and timer for 10 minutes.
11. When cook time is complete, open door, gently turn fillets and spray with oil; close chamber.
12. Set timer for 5 additional minutes, or until golden brown and cooked through.
13. Repeat with remaining fillets.
14. Serve warm.

French Fries

Serves 2-4

Ingredients

2 Russet Potatoes, peeled and cut into fries
Oil for frying
Sea salt

Preparation

1. Soak cut potatoes in a bowl of ice water for at least 15 minutes.
2. Pat the potatoes dry with paper towels.
3. Place fries in the basket, in a single layer, not crowding; close door.
4. Set temperature for 320 degrees, and timer for 10 minutes, (this is to remove moisture from the fries).
5. When cook time is complete, spray well with oil, and sprinkle with salt; close door.
6. Set temperature to 400 degrees and set timer for 10 minutes more.
7. Shake occasionally, adding more spray if you like.

Perfect Sweet Potato Fries

Serves 2

Ingredients

1 sweet potato, peeled and washed
1 tablespoon extra- virgin olive oil
½ teaspoon kosher salt
½ teaspoon Cajun seasoning
1 teaspoon maple syrup

Preparation

1. Cut potato into ¾ inch matchsticks.
2. In a shallow glass baking dish toss the potatoes with remaining ingredients.
3. Lay potatoes in the chamber, careful not to overlap.
4. Spray well with oil.
5. Set temperature to 400 degrees, set timer for 5 minutes. Shaking the basket occasionally.
6. After 5 minutes, turn all potatoes and set for 5 minutes longer.
7. Remove fries from the basket and allow to cool slightly.

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-4pm 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 PDAO10