



unprocess your food™



RAPID **AIR FRYER**

With Truglide™ Nonstick

Instruction Manual and Recipe Guide

DCAF150HN

HAPPINESS IS HOMEMADE

Helping you eat better is at the core of everything we do. That's why we make products to help you cook delicious homemade meals. We believe in unprocessed living and that there's no substitute for food that's cooked with love.



Dash

RAPID **AIR FRYER**

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IMPORTANT SAFEGUARDS

PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL

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

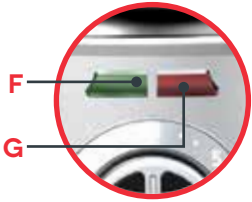
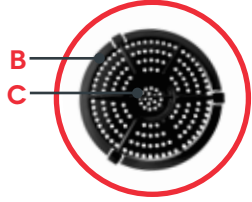
- **FOR HOUSEHOLD USE ONLY.**
- Remove all bags and packaging from appliance before use.
- Never leave appliance unattended when in use.
- Make sure the appliance is cleaned thoroughly before using.
- Keep all ingredients in the Basket to prevent any contact with heating elements.
- Do NOT cover the Air Inlet and the Air Outlet when the appliance is working.
- Do NOT fill the Basket with oil as this may cause a fire hazard.
- Do NOT touch the inside of the appliance while it is operating.
- The appliance has a built in Timer, and the appliance will automatically shut off after it counts down to zero. You can manually switch off the appliance by turning the Timer knob to zero counter-clockwise.
- The appliance complies with all standards regarding Electro-Magnetic fields (EMF). Under proper handling, no harm shall be inflicted on person(s).
- Do not use appliance for purposes other than its intended use.
- Do not use outdoors
- To prevent the risk of fire, electric shock, or personal injury, do not put cord, plug, or appliance in or near water or other liquids.
- Never use abrasive cleaning agents to clean your appliance as this may damage the Rapid Air Fryer and its nonstick surface.
- Only use the appliance on a stable, even, and dry surface.
- Never submerge the appliance in water or any other liquids.
- Do NOT operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- Do NOT use the Rapid Air Fryer near water or other liquids, with wet hands, or while standing on a wet surface.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PST Monday - Friday or email at support@storebound.com.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.

IMPORTANT SAFEGUARDS

- This appliance is designed for household use only. It may not be suitable for environments, such as, staff kitchens, farms, motels, and other non-residential environments.
- The warranty is invalid if the appliance is used for professional or semi-professional purposes or it is not used according to instructions.
- Always unplug the appliance when not in use.
- Do NOT let the cord hang over edge of table, hang over the sink, or touch hot surfaces between each use.
- Allow the Rapid Air Fryer to cool completely (it will take approximately 30 minutes) before assembling, disassembling, moving, cleaning, or storing.
- Check to make sure the voltage indicated on the appliance is compatible with the voltage supplied.
- Do NOT connect appliance to an external timer switch.
- Do NOT place the appliance on or near combustible materials such as a tablecloth or curtain.
- Do NOT place the appliance against a wall or against other appliances. Leave at least 4" of space on the back, sides, and above the appliance.
- Do NOT place anything on top of the appliance.
- Do NOT use the appliance for any other purpose than described in this manual.
- Do NOT leave the appliance unattended while operating.
- During hot air frying, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the steam and the air outlet openings.
- Be careful of hot steam and air when you remove the Basket from the appliance.
- **CAUTION:** Surfaces may become hot during use.
- **WARNING:** 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 Basket from the appliance.

**PLEASE READ AND SAVE THIS
INSTRUCTION AND CARE MANUAL**

- A** 1.6 Quart Basket
- B** Crisper Tray
- C** Crisper Handle
- D** Air Outlet
- E** Cord
- F** Power Light
- G** Heating Light
- H** Temperature Control Dial
- I** Air Inlet
- J** Timer
- K** Basket Handle



GETTING READY

1. Remove all packaging materials, stickers or labels.
2. Clean the Basket and Crisper Tray with hot water, with some dish soap, and a non-abrasive sponge. These parts are dishwasher safe.
3. Wipe inside and outside of the appliance with a damp cloth.

DO NOT fill the Basket with oil as the appliance functions with hot air.

TIPS FOR GETTING STARTED

1. Preheat your Rapid Air Fryer before use to ensure better results.
2. Smaller ingredients, like french fries, usually require a slightly shorter preparation time than larger ingredients, like chicken fingers. Larger ingredients only require a slightly longer preparation time.
3. Shaking smaller ingredients halfway through the preparation time optimizes the end result and can help prevent uneven frying. Some ingredients require shaking halfway through the preparation time.
4. Avoid preparing extremely greasy ingredients in the Rapid Air Fryer.
5. Snacks that can be prepared in an oven can also be prepared in the Rapid Air Fryer.
6. Excess oil from the ingredients is collected on the bottom of the Basket.
7. Pull the Basket out of the appliance by the Handle and shake it. Then slide the Basket back into the Air Fryer.
8. To remove large or fragile ingredients, lift the ingredients out of the Basket with a pair of heat-safe nylon or silicone tongs.
9. Once the batch is ready, the Air Fryer is instantly ready for the next batch.

REHEATING IN AN AIR FRYER

You can also use the Rapid Air Fryer to reheat ingredients. To reheat ingredients, set the temperature to 300°F for up to 10 minutes.

TIPS FOR MAKING FRIES

1. For fresh potatoes, rinse and dry the potatoes thoroughly to remove excess moisture and starch. The optimal amount of fries is 1lb. or less.
2. Shake, shake, shake. Shaking smaller ingredients halfway during the preparation time optimizes the end result and can help make results more even and consistent. Resume frying until crispy.
3. Once the batch is ready, the Air Fryer is instantly ready for the next batch.

TIPS FOR BAKING

- Pre-made dough also requires a shorter preparation time than homemade dough.
- Place a small baking tin or oven dish in Rapid Air Fryer Basket if you want to bake a cake or quiche, or if you want to fry fragile ingredients or filled ingredients.
- To remove large or fragile ingredients, lift the ingredients out of the Basket with a pair of nylon or silicone tongs.

MEAT & POULTRY

Once frying is complete, slide the Basket out and use tongs to remove ingredients containing fat such as poultry or red meat. For ingredients such as chips or vegetables not containing animal fat or excess oil, remove the Basket and simply empty the ingredients out onto a serving dish.

NOTE: Any ingredients with animal fat will yield excess oil that will be collected at the bottom of the Basket. When removing these ingredients from the Basket, use tongs to remove each piece and avoid flipping the Basket over, as this will cause the oil residue to leak on the ingredients.

HOW TO USE YOUR RAPID AIR FRYER

CAUTION: Do not touch the Basket during the frying process and immediately after use, as it gets very hot. Only hold the Basket by the Handle.

NOTE: During the hot air frying process, the Heating Light process turns on and off from time to time. This indicates that the heating element is maintaining the temperature.



1. Place the Rapid Air Fryer on a stable, horizontal, and even surface and plug it into the wall socket.

NOTE: Do NOT place the appliance on a non heat-resistant surface.



2. Carefully pull the Basket out of the Air Fryer and place the Crisper Tray inside with the Crisper Handle facing up.



3. Place ingredients in the Basket, then slide the Basket back into the Air Fryer.

HOW TO USE YOUR RAPID AIR FRYER



4. Adjust the Temperature Control Dial to the specified temperature.



5. Turn the Timer to your recipe's specified time and now the Heating and Power Light will turn on.



6. Once the Timer bell goes off, the frying session is done. Check if the ingredients are ready. If the ingredients are not ready yet, simply slide the pan back into the appliance and set the Timer to a few extra minutes.



7. Once frying is complete, pull out the Basket and remove any larger ingredients (e.g. beef, chicken, meat) using tongs. For smaller ingredients (e.g. chips, vegetables, or ingredients with no excess oil), simply take the Basket and empty the ingredients out onto a serving dish.

- Unplug the Rapid Air Fryer from the wall and allow 30 minutes for the appliance to cool after each use.

NOTE: Remove the Basket to let the appliance cool quicker.

- Clean the appliance after every use.
- Do not use metal utensils or abrasive cleaning agents when handling the Rapid Air Fryer as this may damage the non-stick coating of the appliance.
- Wipe the outside with a moist cloth.
- Clean the Crisper Tray and Basket with hot water, a little dish soap, and a non-abrasive sponge.
- Remove any remaining residue with degreasing liquid.

- You may put the Crisper Tray and Basket in the dishwasher as these parts are dishwasher safe.

NOTE: If dirt is stuck to the Basket, fill the Basket with hot water and some dish soap.

Let the Crisper Tray and the Basket soak for about 10 minutes.

- Clean the heating element with a cleaning brush to remove any food residue.
- Store the Rapid Air Fryer once it is unplugged and all of its parts are clean and dry.

TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTIONS
The Air Fryer does not work.	The appliance is not plugged in.	Plug it into the wall socket.
The Timer didn't go off.	The Timer is not set correctly.	Turn the Timer Knob to desired time to switch on the appliance.
	The set temperature is too low.	Turn the Temperature Control Dial to the desired temperature setting.
The ingredients are fried unevenly in the Air Fryer.	Certain types of ingredients need to be shaken halfway through the preparation time.	Ingredients that lie on top of, or across each other (e.g. fries) need to be shaken halfway through the frying duration.
Fried snacks are not crispy when they come out of the Air Fryer.	Not all snacks can be air fried. Some snacks are made to be deep fried and do not come out crispy when they are air fried.	Use oven snacks or lightly brush some oil onto the snacks for a crispier result.
I cannot slide the Basket into the appliance properly.	The Basket is overfilled.	Do not fill the Basket beyond the MAX indication.
	The Basket is not placed in the appliance correctly.	Push the Basket into the appliance until you hear a click.
White steam comes out of the Air Fryer.	You are preparing greasy ingredients	When you fry greasy ingredients in the Air Fryer, a large amount of oil will leak into the pan. The oil produces white steam and the pan may heat up more than usual. This does not affect the appliance or the end result.

TROUBLESHOOTING CONTINUED

PROBLEM	POSSIBLE CAUSE	SOLUTION
Fresh fries are fried unevenly in the Air Fryer.	The potatoes were not fresh	Use fresh potatoes and make sure that they stay firm during frying.
	The potatoes were not dried to remove excess moisture and starch.	Rinse the potato sticks properly to remove starch from the outside of the sticks and dry them.
Fresh fries are not crispy when they come out of the Air Fryer.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

SETTINGS

This table below will help you to select the basic settings for the ingredients.

NOTE: Keep in mind that these settings are general indications. As ingredients differ in origin, size, shape and brand, we cannot guarantee the best settings for your ingredients. Because the Rapid Air technology reheats the air inside the appliance instantly, pulling the Basket out of the appliance briefly during hot air frying barely disturbs the process.

SETTINGS CHART					
	MIN-MAX AMOUNT (OZ.)	TIME	TEMPERATURE (°F)	SHAKE	NOTES
POTATOES & FRIES					
Thin Frozen Fries	16-32 oz.	10-16	390°	Shake Twice	
Thick Frozen Fries	16-32 oz.	15-20	390°	Shake Twice	
Homemade Potato Wedges	16-32 oz.	20-25	400°	Shake Twice	Add ½ tsp of oil
Homemade Fries (8x8mm)	16-32 oz.	10-15	400°	Shake Twice	Add ½ tsp of oil
Homemade Potato Cubes	16-32 oz.	12-18	400°	Shake Twice	Add ½ tsp of oil
Rosti	12 oz.	12-18	350°	Shake Twice	
Potato Gratin	26 oz.	15-18	390°	Shake Twice	
MEAT & POULTRY					
Steak	5-26 oz.	20-25	400°		
Pork Chops	5-26 oz.	20-25	400°		

Hamburger	5-26 oz.	20-25	400°		
Sausage Roll	5-26 oz.	20-25	400°		
Drumsticks	5-26 oz.	18-22	400°		
Chicken Breast	5-26 oz.	20-25	400°		

SNACKS

Spring Rolls	5-21 oz.	10-15	390°	Shake	Use oven-ready
Frozen Chicken Nuggets	5-26 oz.	6-10	390°	Shake	Use oven-ready
Frozen Fish Sticks	5-21 oz.	10	390°		Use oven-ready
Mozzarella Sticks	5-21 oz.	8-10	350°		Use oven-ready
Stuffed Vegetables	5-21 oz.	10	320°		

BAKING

Cake	16oz.	20-25	320°		Use baking tin
Quiche	21 oz.	20-22	350°		Use baking tin/ oven dish
Muffins	16 oz.	15-18	390°		Use baking tin
Sweet Snacks	21 oz.	20	320°		Use baking tin/ oven dish



RECIPES

get cooking, tastyness awaits!

VIDALIA ONIONS

Ingredients

- 1 large vidalia onion
- 1 ¼ cup buttermilk
- 1 ½ cup cornmeal
- 1 tsp salt
- 1 tsp black pepper

Directions

Suggested Temperature: 400°F

Suggested Time: 15 min

Preheat the Air Fryer to 400°F for 10 minutes.

Peel and slice the onion into ½ inch rings.

Pour the buttermilk into a large bowl and add the onions, carefully separating the rings with your fingers.

In a pie plate, or similar dish, toss together the cornmeal, salt, and pepper.

Grab a handful of rings from the buttermilk and let the excess drip off. Toss them in the cornmeal, coating all surfaces. Shake off any excess before placing them in the Air Fryer.

Air fry until crispy or approximately 10 minutes. Check the rings after 5 minutes and shake if necessary.



CRISPY ROASTED BROCCOLI

Ingredients

- 1 head of broccoli
- 1 tbsp chickpea flour

Marinade:

- 2 tbsp yogurt
- ¼ tsp turmeric powder
- ½ tsp salt
- ½ tsp red chilli powder
- ¼ tsp masala chat

Directions

Suggested Temperature: 400°F
Suggested Time: 15 min

Cut the broccoli into small florets.

In a bowl, mix together all the ingredients for the marinade. Toss the broccoli florets in the marinade. Cover and keep aside in the refrigerator for 15 minutes.

When the broccoli is marinated, remove the Basket of the Air Fryer and place the marinated florets inside. Set the Timer to 15 minutes and set the Air Fryer temperature to 400°F.

Give the Basket a shake midway, and then check after 15 minutes if the florets are golden and crispy. If not, keep cooking for another 2-3 minutes.

Eat them hot!

CAULIFLOWER BUFFALO BITES

Ingredients

Buffalo Sauce

1 tbsp unsalted butter

1/3 cup your choice of hot sauce

1 tsp honey

1 dash garlic powder

Cauliflower

4 cups cauliflower florets,
sliced into 1/4" inch thick pieces

1 tbsp vegetable oil.

Directions

Suggested Temperature: 400°F

Suggested Time: 15 min

Toss cauliflower with oil. Place cauliflower florets into air fryer in 2 batches. Fry at 400°F for minutes, shaking once or twice through cycle.

Melt butter in small sauce pan over medium-low heat. Add hot sauce, honey and garlic powder to butter and whisk to combine. Toss cauliflower florets with hot sauce mixture and drain any extra sauce. Serve immediately.

AIR FRYER CHICKEN WINGS

Ingredients

- 4 chicken wings
- 1 tbsp soy sauce
- 1 tbsp chinese spice blend
- salt & pepper
- 1 tbsp black sesame seeds

Directions

Suggested Temperature: 400°F

Suggested Time: 18-22 min

Mix together the soy sauce, chinese spice blend, salt pepper, and sesame seeds in a large mixing bowl. Stir well until evenly blended.

Set the temperature to 400°F on your Air Fryer.

Add the chicken wings and massage the mixture into the chicken until well coated. Place the chicken wings in the Air Fryer and pour over the remaining seasoning.

Turn the wings halfway through the cooking process with tongs. Shake the Basket carefully after 10 minutes and continue cooking until the wings are done.



SPICY THAI BITES



Ingredients

- 14 oz ground pork or beef
- 1 large onion
- 1 tsp garlic puree
- 1 tbsp soy sauce
- 1 tbsp Worcestershire sauce
- 2 tsp red thai curry paste
- ½ lime (rind and juice)
- 1 tsp chinese spice
- 1 tsp ground coriander
- dash salt & pepper



Directions

Suggested Temperature: 390°F

Suggested Time: 18-20 min

Set the temperature to 400°F on your Air Fryer.

Place all the ingredients in a bowl and mix well. Shape the mixture into balls and place them in the Air Fryer.

Make sure to space the Thai bites evenly apart in the Basket.

Shake the Basket carefully after 10 minutes and continue cooking until they are done.

AVOCADO FRIES

Ingredients

- 1 avocado, pitted, sliced
- ¼ cup all purpose flour
- 1 egg, beaten
- ½ cup panko breadcrumbs
- ¼ tsp kosher salt

Directions

Suggested Temperature: 400°F

Suggested Time: 10 min

Carefully scoop avocado slices from avocado and separate. Place all purpose flour in one large bowl, beaten egg in one large bowl, panko breadcrumbs with salt in final large bowl. Dredge avocado in all purpose flour and shake to remove excess flour.

Coat avocado in egg mixture, then panko breadcrumbs. Shake avocado to remove excess panko breadcrumbs. Place into air fryer. Fry at 400°F for 10 minutes, shaking once halfway through cycle.

SWEET POTATO FRIES

Ingredients

1 sweet potato, peeled and sliced evenly into thin french fry sticks

1 tbsp olive oil

pinch of salt

Directions

Suggested Temperature: 400°F

Suggested Time: 15-20 min

Soak the sweet potato sticks in water for 30 minutes.

Rinse and dry sweet potatoes, well. Spray lightly with olive oil and add salt.

Set the temperature on your Air Fryer to 400°F.

Place the sweet potato sticks in your Air Fryer Basket.

Air fry sweet potatoes at 400°F for 15 minutes.

Toss the potatoes gently and cook for 5 minutes longer.



CRUNCHY DILL PICKLES



Ingredients

Ketchup Mayo Dip

2 tbsp mayonnaise

2 tbsp ketchup

¼ tsp yellow onion, minced

For the pickles:

1 cup dill pickles,
sliced into ¼ thick circles

½ cups all purpose flour

2 large eggs, beaten

1 cup panko breadcrumbs

1 tsp Cajun seasoning

1 tsp dried basil (optional)

1 tsp dried oregano (optional)



Directions

Suggested Temperature: 400°F

Suggested Time: 10 min

Place sliced pickles on paper towels and pat dry. Place all purpose flour in one large bowl, beaten eggs in one large bowl, panko breadcrumbs with Cajun seasoning and herbs in final large bowl.

Dredge pickles with all purpose flour and shake to remove excess flour. Coat pickles in egg mixture, then in panko breadcrumbs. Shake pickles to remove excess panko breadcrumbs.

Place into air fryer. Fry at 400°F for 10 minutes, shaking once halfway through cycle. Mix together mayonnaise, ketchup and onion together and serve as dip, if desired.

CRISPY KALE CHIPS

Ingredients

- 1 head of kale
- 1 tsp of olive oil
- 1 tsp soy sauce

Directions

Suggested Temperature: 390°F
Suggested Time: 10 min

Set the temperature of your Air Fryer to 390°F.

Remove the center stem of the kale. Wash and dry thoroughly and tear the kale into 1 ½" pieces.

Toss with the olive oil and soy sauce.

Air fry for 10 minutes at 390°F, tossing the leaves halfway through.

AIR FRYER VEGETABLES



Ingredients

- ½ pound carrots, peeled and cut into 1-inch cubes
- 3 tsp olive oil
- 1 lb zucchini, stem and root ends trimmed, and cut into ¾-inch half moons
- 1 lb yellow squash, stem and root ends trimmed, and cut into ¾-inch half moons
- 1 tsp kosher salt
- ½ tsp ground white pepper
- 1 tbsp tarragon leaves, roughly chopped



Directions

Suggested Temperature: 400°F

Suggested Time: 15 min

Wash and dry all the vegetables thoroughly. In a small bowl, combine the carrot cubes with 2 tsp of the olive oil and toss well to combine.

Place the carrots in the Basket of the Air Fryer.

Set the temperature to 400°F and the Timer to 15 minutes.

While the carrots cook, place the zucchini and yellow squash pieces in a medium bowl. Drizzle with the remaining 1 tsp of olive oil, and season with the salt and pepper.

Toss well to coat the vegetables evenly. Once the Timer goes off, add the zucchini and yellow squash to the Basket of the Air Fryer along with the carrots.

Set the Timer for 20 minutes and cook the vegetables, tossing two or three times throughout the cooking process to ensure even browning. When the Timer goes off, remove the vegetables from the Air Fryer and toss with the tarragon. Serve warm.

AIR FRYER SPRING ROLLS

Ingredients

- 8 wonton wrappers
- 1 cup sliced cabbage
- ¼ cup grated carrots
- ¼ cup green onion, chopped
- 1 tbsp soy sauce
- 2 tbsp sesame seeds
- ¼ cup water
- 2 tbsp olive oil
- 1 egg

Directions

Suggested Temperature: 400°F

Suggested Time: 15 min

Set the temperature of your Air Fryer to 400°F. In a bowl, mix the cabbage, carrots, onions, soy sauce, and sesame seeds together.

Lay out 1 wonton wrapper and spoon some of the mixture onto the wrapper.

Whisk the egg then using a basting brush, brush the outside of the wrapper with the egg to help hold it together. Fold the sides in and then roll the wonton up.

Repeat until you have used up all the vegetable mixture. Brush the spring rolls with a little olive oil and place in the Basket of the Air Fryer. Cook the spring rolls in a single layer in batches.

CRAB RANGOON (CREAM CHEESE WONTONS)



Ingredients

4 oz cream cheese,
at room temperature

2 oz crab meat

1 tbsp powdered sugar

pinch of salt

6 wonton wrappers



Directions

Suggested Temperature: 400°F

Suggested Time: 15 min

Set the temperature of your Air Fryer to 400°F.

Combine the cream cheese, crab meat, sugar, and salt in a bowl. Stir to blend well.

Place about 1 tbsp of the cream cheese filling in the middle of a wonton wrapper. Dab some water on the outer edges of the wonton wrapper and fold the two ends of the wrapper together. Fold together the other two ends to make a tiny parcel. Pinch to seal tight and make sure that there is no leakage.

Place the crab rangoon in the Air Fryer Basket making sure they are evenly spaced.

Air fry the crab rangoon in separate batches until brown.

Remove with tongs, draining the excess oil by laying the crab rangoon on a dish lined with paper towels.

Let the crab rangoon cool down a bit before serving them with sweet and sour sauce.



BUTTERMILK AIR FRIED CHICKEN

Ingredients

2 chicken drumsticks, patted dry
2 small chicken thighs, patted dry
2/3 cup buttermilk
salt and freshly ground black pepper
1/8 tsp cayenne pepper
2/3 cup all-purpose flour
1 tsp garlic powder
1 tsp paprika
1 tsp baking powder

Directions

Suggested Temperature: 400°F
Suggested Time: 30-35 min

In a large resealable plastic bag, combine drumsticks, thighs, buttermilk, 1/4 tsp salt, 1/8 tsp black pepper, and cayenne. Press out most of the air, seal, and gently squeeze bag to combine. Refrigerate for at least 20 minutes or for up to 12 hours.

Set the Air Fryer to 400°F to preheat.

In another large resealable plastic bag; combine flour, garlic powder, paprika, baking powder, 3/4 tsp salt and 3/4 tsp black pepper.

Remove 2 chicken pieces from the buttermilk, shaking off excess, and place in the bag with the flour mixture. Seal and shake well, coating completely. Place the chicken pieces in the Air Fryer Basket. Repeat with the remaining chicken pieces, spacing them evenly in a single layer in the Basket.

Discard buttermilk marinade and any excess flour mixture. Do not reuse.

Air fry for 22 minutes. Open the Basket and use tongs or a spatula to carefully turn the chicken over. Air fry for an additional 10 minutes or until coating is golden brown. An instant-read thermometer inserted in the thickest part of a drumstick should register at 165°F. Serve immediately.

AIR FRIED OKRA

Ingredients

12 oz bag frozen sliced okra

1 large egg

2 tbsp milk

1 cup (more or less) Italian
seasoned bread crumbs

pinch of cayenne pepper (optional)

kosher salt to taste

Directions

Suggested Temperature: 400°F

Suggested Time: 25 min

Pre-heat your Air Fryer to 400°F.

Combine the egg and the milk in a medium-sized bowl with a whisk.

Pour breadcrumbs into a pie plate. Dip frozen okra cuts into the egg-milk mixture to coat and lift out with a slotted spoon to place them into the bread crumbs.

Coat the egg-dipped okra with the breadcrumbs and place into Air Fryer Basket in a single layer. Air fry at 400°F for 20 minutes.

Remove the Basket from the Air Fryer and toss the okra. Return to Air Fryer and continue frying at 400°F for 4-5 more minutes.

Sprinkle with salt and serve.

SRIRACHA CHICKEN WINGS



Ingredients

- 3 lbs chicken wings
- 2 tbsp olive oil
- 1 tsp kosher salt
- 1 tsp black pepper
- chives to garnish
- 2 tbsp sriracha chili sauce
- 1 tbsp tomato paste
- 1 tsp soy sauce
- 1 tbsp unsalted butter



Directions

Suggested Temperature: 400°F

Suggested Time: 18-22 min

Set the temperature of your Air Fryer to 400°F.

In a large bowl, toss together chicken wings, oil, salt, and pepper. Place the wings in the Air Fryer Basket, spacing them evenly apart. You should do this in batches. Air Fry until the wings are done.

Fry wings in the Air Fryer until done.

Meanwhile, stir together jam, sriracha chili sauce, tomato paste, soy sauce, and butter in a small pot over low heat. Heat until steaming hot and fully combined. Remove from heat.

When wings are fully cooked, add them to a large bowl and drizzle with the peach sriracha sauce. Toss to combine.

Garnish finished wings with fresh chives.



SHRIMP AND GARLIC CHIVE WONTONS



Ingredients

½ cup garlic chive, sliced thinly

½ cup shitake mushroom
minced (optional)

1 cup fresh shrimps, peeled, deveined,
minced or pureed in food processor

1 tsp sesame oil

2 tsp soy sauce

10-15 square wonton wrappers
cold water

Dipping Sauce:

¼ cup black vinegar

1 tsp sesame oil

2 tsp Sriracha



Directions

Suggested Temperature: 400°F

Suggested Time: 10 min

Heat sesame oil in medium saute pan over medium heat. Add garlic chive, shitake mushroom and 1 tsp soy sauce and cook 1-2 minutes. Add shrimp and 1 tsp soy sauce and cook another minute. Remove from heat. Place 1 tsp of shrimp mixture at center of square wonton wrapper. Carefully wet all inner edges of wonton wrapper with cold water.

Fold wonton wrapper into a triangle and seal the edges. Place wontons, one at a time, into air fryer, careful they do not rest on top of each other. Fry at 400°F for 10 minutes until puffy. Mix black vinegar, sesame oil, and Sriracha together in small bowl and serve as dipping sauce, if desired.

PRO TIP: Make sure to use wonton wrappers, not dumpling wrappers! Wonton wrappers are tinner skinned and will fry up more easily with a better crunch!

AVOCADO EGG ROLLS WITH SWEET CHILI SAUCE



Ingredients

- 10 wonton wrappers
- 3 avocados, peeled and pitted
- 1 roma tomato, diced
- ½ tsp salt
- ¼ tsp pepper

For the sweet chili sauce:

- 4 tbsp sriracha
- 2 tbsp white sugar
- 1 tbsp rice vinegar
- 1 tbsp sesame oil



Directions

Suggested Temperature: 390°F

Suggested Time: 15 min

Set the temperature of your Air Fryer to 390°F.

Add avocados, tomato, salt, and pepper to a mixing bowl. Mash the avocados to a chunky consistency and stir to combine the ingredients. This will become the egg roll filling.

Lay out the wonton wrappers and a small bowl of water.

Distribute the egg roll filling among the wrappers, scooping onto the bottom third of each wrapper.

Taking one wrapper at a time, use a finger to brush water along its four edges. Fold a corner over the filling, then the sides, and then roll it up. Dab the last fold with more water to seal. Repeat for all other wrappers.

Add the egg rolls to the Air Fryer in batches. Space them evenly apart. Cook until golden brown, about 10-15 minutes. Transfer to a paper towel to drain.

Slice each egg roll diagonally.

Combine sauce ingredients in a small bowl. Mix well. Serve and enjoy!

SEASONED AIR FRYER CHICKPEAS



Ingredients

(1) 15 oz can chickpeas ,
rinsed and dried

1 tsp olive oil

1 tsp sea salt

1 lemon



Directions

Suggested Temperature: 400°F

Suggested Time: 20 min

In a small bowl, toss together the chickpeas and 1 tsp olive oil.

Air fry at 400°F for 20-25 minutes.

Serve in dish with option to squeeze lemon juice over the chickpeas.



CRISPY CRAB CAKES



Ingredients

- 8oz lump crab meat, cooked
- ½ cup unsalted, plain breadcrumbs
- 2 eggs
- 1 tsp kosher salt
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ½ tsp Cajun seasoning
- 1 tsp dill, minced
- 1 tsp parsley, minced
- Spicy Mayo
- 1 Tbsp Sriracha
- 3 Tbsp mayonnaise



Directions

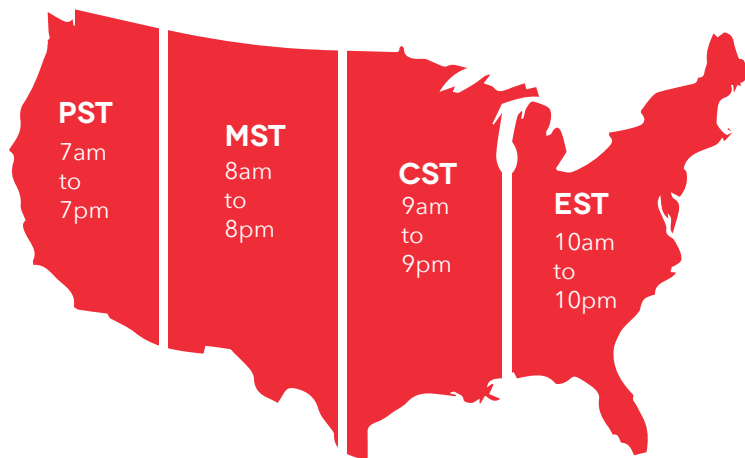
Suggested Temperature: 400°F

Suggested Time: 10 min

Combine crab meat, breadcrumbs, eggs, salt, garlic powder, onion powder, Cajun seasoning, dill and parsley in bowl and mix thoroughly. Form into 2" balls and flatten into round discs. Spray Air Fryer with nonstick spray. Place 2-3 in Air Fryer at one time, in one layer, and fry for 10 minutes. Combine Sriracha and mayonnaise and stir to combine. Serve crab cakes with spicy mayo and lemon wedges, if desired.



? For product support, warranty, and maintenance related questions, please contact StoreBound directly at 1-800-898-6970 from 7AM - 7PM PT Monday - Friday, or by email at support@storebound.com.



REPAIRS

DANGER! Risk of electric shock! The Rapid Air Fryer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz

1.6 Quart Capacity

Power Rating 1000 W

Stock#: DCAF150HN__20170517_V4

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

Your StoreBound product is warranted to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase when utilized for normal and intended household use. Should any defect covered by the terms of the limited warranty be discovered within one (1) year, StoreBound, LLC will repair or replace the defective part. To process a warranty claim, contact Customer Support at 1-800-898-6970 for further assistance and instruction. A Customer Support agent will assist you by troubleshooting minor problems. If troubleshooting fails to fix the problem, a return authorization will be issued. Proof of purchase indicating the date and place of purchase is required and should accompany the return. You must also include your full name, shipping address, and telephone number. We are unable to ship returns to a PO box. StoreBound will not be responsible for delays or unprocessed claims resulting from a purchaser's failure to provide any or all of the necessary information. Freight costs must be prepaid by the purchaser.

Send all inquiries to support@storebound.com.

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