1700W 5.3QT CERAMIC NON STICK AIR FRYER

model number HF-195TS-D

FOR HOUSEHOLD USE ONLY
CONGRATULATIONS

The Culinary Edge Air Fryer makes cooking quick, convenient and most importantly—healthy. By using rapid hot air convection cooking technologies, the Culinary Edge Air Fryer evenly circulates super hot air to cook fresh or frozen foods, giving them the same crunchy bite and moist interiors produced by conventional deep fryers. And food is never submerged in cooking oils or fats while cooking. The Culinary Edge 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

Air Fryer
Heating Chamber
Frying/Cooking Basket

Separating the basket from the chamber

To remove the cooking basket from the heating chamber, slide the cover at the top of the handle forward to access the release button. Press the release button and lift the cooking basket out of the cooking chamber.

Fig. 1
Important

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

• **READ AND FOLLOW** all instructions carefully.

• **NEVER IMMERSE** the housing, which contains electrical components and heating elements, in water. Do not rinse under the tap.

• **TO AVOID ELECTRICAL SHOCK**, do not put liquid of any kind into the main Unit housing containing the electrical components.

• **THIS APPLIANCE HAS A POLARIZED PLUG** (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

• **MAKE SURE** the appliance is plugged into a wall socket. Always make sure that the plug is inserted into the wall socket properly.

• **TO PREVENT FOOD CONTACT** with the heating elements, do not overfill the Fry Basket.

• **DO NOT** cover the air inlet and outlet openings while the Air Fryer is operating. Doing so will prevent even cooking and may damage the Unit or cause it to overheat.

• **NEVER POUR** oil into the Outer Basket. Fire and personal injury could result.

• **WHILE COOKING**, the internal temperature of the Unit reaches several hundred degrees F. To avoid personal injury, never place hands inside the Unit unless it is thoroughly cooled down.

• **THIS APPLIANCE IS NOT INTENDED FOR** use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. This appliance is not intended for use by children.

• **DO NOT** use this Unit if the plug, the power cord or the appliance itself is damaged in any way.

• **IF THE POWER CORD IS DAMAGED**, you must have it replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid hazard.

• **KEEP THE APPLIANCE** and its power cord out of the reach of children when it is in operation or in the “cooling down” process.

• **KEEP THE POWER CORD** away from hot surfaces. Do not plug in the power cord or operate the Unit controls with wet hands.

• **NEVER CONNECT THIS APPLIANCE** to an external timer switch or separate remote-control system.

• **NEVER USE THIS APPLIANCE** with an extension cord of any kind.

• **DO NOT OPERATE THE APPLIANCE** on or near combustible materials such as tablecloths and curtains.

• **WHEN COOKING**, do not place the appliance against a wall or against other appliances. Leave at least 5" free space on the back and sides and above the appliance. Do not place anything on top of the appliance.
- **DO NOT USE** the Air Fryer for any purpose other than described in this manual.

- **NEVER** operate the appliance unattended.

- **WHEN IN OPERATION**, hot steam is released through the air outlet openings. Keep your hands and face at a safe distance from the air outlet openings. Also avoid the hot steam and air while removing the Outer Basket and Fry Basket from the appliance.

- **THE UNIT'S OUTER SURFACES** may become hot during use. The Outer Basket and Fry Basket will be hot... wear oven mitts when handling hot components or touching hot surfaces.

- **SHOULD THE UNIT EMIT BLACK SMOKE**, unplug immediately and wait for smoking to stop before removing Outer and Fry Baskets.

### Safeguards

**C A U T I O N**

- Always operate the appliance on a horizontal surface that is level, stable and noncombustible.

- This appliance is intended for normal household use only. It is not intended for use in commercial or retail environments.

- If the Air Fryer is used improperly or for professional or semi-professional purposes or if it is not used according to the instructions in the user manual, the warranty becomes invalid and we will not be held liable for damages.

- Always unplug the appliance after use.

- Let the appliance cool down for approximately 30 minutes before handling, cleaning or storing.

- Make sure the ingredients prepared in this Unit come out cooked to a golden-yellow color rather than dark or brown. Remove burnt remnants.

- The Air fryer is equipped with an internal micro switch that automatically shuts down the fan and heating element when the Outer Basket is removed.

### AUTOMATIC SWITCH-OFF

The appliance has a built-in timer and will automatically shut down when the countdown reaches zero. You can manually switch the appliance off by pressing the timer buttons until it shows zero or by pressing the cancel button one time. In either case, the appliance will automatically shut down within 20 seconds.

### ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your new Unit may not operate properly. It should be operated on a dedicated electrical circuit.

### OVERHEATING PROTECTION SYSTEM

Should the inner temperature control system fail, the overheating protection system will be activated and the Unit will not function. Should this happen, unplug the power cord, allow time for the Unit to cool completely before restarting or storing.

### ELECTROMAGNETIC FIELDS (EMF)

This appliance complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.
There are eight cook settings that you can use with this Air Fryer. Each has a preset time and preset temperature that will appear in the center of the control panel once a cook setting is selected. The display alternates between showing the time and the temperature. To select a setting, press the icon directly. Also, there is a preheating function and factory default setting is 5 minutes at 180°F.

You can use the preset time and temperature, or adjust either to suit your recipe. To increase or decrease the cooking time, press the + or − symbols on the right side of the control panel. To cook using a different temperature, press + or − on the left side of the control panel.

Below are the preset temperatures and times for the eight cook settings.

<table>
<thead>
<tr>
<th>PRESET BUTTON</th>
<th>TEMPERATURE</th>
<th>TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Fries</td>
<td>400°F</td>
<td>20 min</td>
</tr>
<tr>
<td>Roasts</td>
<td>370°F</td>
<td>25 min</td>
</tr>
<tr>
<td>Shrimp</td>
<td>330°F</td>
<td>15 min</td>
</tr>
<tr>
<td>Baked Goods</td>
<td>350°F</td>
<td>25 min</td>
</tr>
<tr>
<td>Chicken</td>
<td>380°F</td>
<td>25 min</td>
</tr>
<tr>
<td>Steak</td>
<td>380°F</td>
<td>20 min</td>
</tr>
<tr>
<td>Fish</td>
<td>390°F</td>
<td>25 min</td>
</tr>
<tr>
<td>Pizza</td>
<td>330°F</td>
<td>20 min</td>
</tr>
</tbody>
</table>
General Operating Instructions

Before using the Air Fryer for the first time...

Remove all packing materials, labels and stickers, then wash the Outer and Fry Basket with warm soapy water. The Outer and Fry Basket are also dishwasher safe. Wipe the inside and outside of the cooking Unit with a clean moist cloth. Never wash or submerge the cooking Unit in water. Never fill the Outer Basket with oil... this Unit cooks with hot air only.

Preparing for use

• Place the appliance on a stable, level, horizontal and heat resistant surface.

• Place the Fry Basket in the Outer Basket properly.

• Slide the Fry Basket into the cooking Unit until it “clicks” into place.
  Note: The Unit will not work unless the Fry Basket is inserted properly.

• Plug the power cord into the 110V, dedicated outlet.

NEVER:

• Put anything on top of the appliance.

• Cover the air vents on the top and back of the cooking Unit.

When removing the Outer Basket you may feel slight resistance. Place your hand on top of the Unit and pull gently on the Outer Basket.

CAUTION: WHEN REMOVING OUTER BASKET, BE CAREFUL NOT TO PRESS THE BASKET HANDLE BUTTON. OUTER BASKET WILL SEPARATE FROM FRY BASKET.

WARNING:

Wear an oven mitt on the hand you use to hold the Unit in place.

Place the ingredients in the Fry Basket. Note: Never fill the Fry Basket above the recommended amount as this could affect the quality of the end result or interfere with the electric heating coils.

Slide the Fry Basket back into the until it “clicks” in place. Never use the Outer Basket without the Fry Basket. Caution: During the cooking process, the Outer Basket will become very hot. When you remove it to check on the progress, make sure you have a heat resistant surface nearby to set it down on.

WARNING:

Never fill the Outer Basket with cooking oil or any other liquid! Fire hazard or personal injury could result.
1. When the Fry Basket and food is securely in place, press the Power Button once.

2. To cook using one of the eight presets, press the cooking icon directly, then press On/Off to start cooking.

3. You can override the current cooking cycle at any time. To do so:
   a. Adjust the time by pressing + or − on the right side of the control panel.
   b. Adjust the temperature by pressing + or − on the left side of the control panel.
   c. Select a different cooking preset by pressing the Pause Icon until the new preset is illuminated.

4. The fan icon will illuminate blue and spin while the Air Fryer is heating during the cooking cycle.

**Note:** You may remove the Fry Basket at any time during the process to check the progress. Because the rapid hot air technology instantly reheats the air inside the appliance, pulling the Outer Basket briefly out of the appliance during hot air frying barely disturbs the process. Consult the Charts in this manual or the Recipe Guide to determine the correct settings.

**Shaking...**

To insure even cooking, some foods require “shaking” during the cooking process. To do this, simply remove the Outer Basket and Fry Basket from the Unit... gently shake the contents as needed and place back in Unit to continue cooking. For heavier foods, you might want to separate the Fry Basket from the Outer Basket before shaking. To do this, place the assembled Outer Basket and Fry Basket on a heat resistant surface. Press the Release Button (fig.1) and gently lift the Fry Basket. Shake ingredients, place the Fry Basket in the Outer Basket and return it to the Unit to finish cooking.

**Caution:** The Outer Basket will be hot... wear an oven mitt during this procedure.

**Tip:** Set the Timer to 1/2 the time needed for the recipe and the Timer bell will alert you when it’s time to “shake”.

When you hear the timer bell, the pre-set preparation time has elapsed. Pull the Outer Basket out of the appliance and place it on a heat-resistant surface.

To remove ingredients (i.e., fries), place the Fry Basket on a heat resistant-surface, press the Release Button (fig.1) and lift the Fry Basket out of the Outer Basket. Turn the Fry Basket over and let the ingredients fall on a plate. Use nonabrasive utensils to remove larger foods.

**Do not turn the Fry Basket upside down with the Outer Basket still attached... excess oil that has collected on the bottom of the Outer Basket will leak onto the food.**

When a quantity of food is cooked, the Unit is instantly ready for preparing another batch.
# Troubleshooting

<table>
<thead>
<tr>
<th>PROBLEM</th>
<th>POSSIBLE CAUSE</th>
<th>SOLUTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>The AIR FRYER does not work</td>
<td>The appliance is not plugged in. You have not turned the Unit on, set the preparation time, or temperature.</td>
<td>Plug power cord into wall socket. Press the Power On button. Select a Preset or select Time and Temperature. Press Power button again and cooking will begin.</td>
</tr>
<tr>
<td></td>
<td>You have probably turned off the Unit. If you pressed the Power button while the Unit is cooking it will trigger the &quot;shut down&quot; mode.</td>
<td>Press the Power On button. Select a Preset or select Time and Temperature. Press Power button again and Cooking will begin.</td>
</tr>
<tr>
<td>Food not cooked</td>
<td>The Fry Basket is overloaded.</td>
<td>Use smaller batches for more even frying.</td>
</tr>
<tr>
<td></td>
<td>The temperature is set too low.</td>
<td>Use the Temperature + button to raise the temperature and continue cooking.</td>
</tr>
<tr>
<td>Food is not fried evenly</td>
<td>Some foods need to be &quot;shaken&quot; during the cooking process.</td>
<td>See pages 9 and 10 in this manual.</td>
</tr>
<tr>
<td>Fries are not crispy</td>
<td>Raw fries have too much water.</td>
<td>Dry potato sticks properly before adding oil.</td>
</tr>
<tr>
<td>Outer Basket won’t slide into Unit properly</td>
<td>Fry Basket is overloaded. FrKKK Fry Basket is not placed in Outer Basket correctly.</td>
<td>Do not fill the Fry Basket above the MAX level. Gently push Fry Basket into Outer Basket until it “clicks”.</td>
</tr>
<tr>
<td>White smoke coming from Unit</td>
<td>Too much oil being used. Outer Basket has grease residue from previous cooking.</td>
<td>Foods heavy with oil will cause dripping in the Outer Basket. Oil in the Outer Basket will smoke having no effect on the Unit or the food. Clean Outer Basket after each use.</td>
</tr>
</tbody>
</table>
Cleaning & Storage

Cleaning

Clean the Air Fryer after each use. The Outer Basket and the Fry Basket are coated with a special non-stick surface. Never use abrasive cleaning materials or utensils on these surfaces.

1. Remove the power cord from the wall socket and be certain the appliance is thoroughly cooled before cleaning. **Note:** Separating the Outer Basket from the Fry Basket will allow them to cool quicker.

2. Wipe the outside of the appliance with a warm moist cloth and mild detergent.

3. Clean the Outer Basket and the Fry Basket with hot water, a mild detergent and a nonabrasive sponge. **Note:** The Outer Basket and Fry Basket are dishwasher-safe. **Tip:** Should Outer Basket and Fry Basket contain difficult to remove food particles, leave the Fry Basket and Outer Basket assembled, fill with hot soapy water and soak for 10 minutes.

4. Clean the inside of the appliance with hot water, a mild detergent and a nonabrasive sponge.

5. If necessary, remove unwanted food residue from the heating element with a cleaning brush.

Storage

1. Unplug the appliance and let it cool down thoroughly.

2. Make sure all components are clean and dry.

3. Place the appliance in the clean, dry place.

Environment

Dispose of all unwanted appliances according to local environmental regulations. Preserve the planet.
COOKING TIPS

• Any food that can be cooked in a conventional, convection, microwave or toaster oven can be cooked in your Air Fryer.

• 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.

• For a crispy surface, spritz vegetable, olive or non-stick oil over ingredients in the basket. Process in the Air Fryer within a few minutes after adding the oil.

• Another method for achieving a crispy texture is to add a small amount of oil (3–4 tbsp.) to the heating chamber. Never overfill, as this will damage the Air Fryer. Use caution when removing the heating chamber from the unit, as ingredients and oil will be very hot.

• A small amount of liquid (3–4 tbsp.) can be added to the pan for steaming food. Never overfill, as this will damage the Air Fryer. Use caution when removing the pan from the unit, as ingredients—and any remaining steam or water—will be very hot.

• Snacks that can be prepared in an oven can also be prepared in the Air Fryer.

• Place a glass, silicone or metal oven-safe dish in the Air Fryer basket when baking a cake or quiche, or frying fragile or filled ingredients.

• You can also use the Air Fryer to reheat ingredients by setting the temperature to 300°F for up to 10 minutes.

• Frozen foods, such as fries, chicken nuggets and fish sticks can be prepared by following the Cooking Chart on the following pages.
This table will help you select the basic settings for your ingredients, and what to do during the cooking cycle. **NOTE:** Settings are indications only. Since ingredients differ in origin, size, shape and brand, we cannot guarantee the best setting for your ingredients.

<table>
<thead>
<tr>
<th>ingredient</th>
<th>quantity</th>
<th>temp °F</th>
<th>time minutes</th>
<th>additional information</th>
</tr>
</thead>
<tbody>
<tr>
<td>french fries</td>
<td>2 cups</td>
<td>400</td>
<td>15</td>
<td>toss with oil; shake 2 times</td>
</tr>
<tr>
<td>french fries—fresh</td>
<td>2 cups</td>
<td>400</td>
<td>15–20</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>french fries, crinkle cut or thick—frozen</td>
<td>2 cups</td>
<td>400</td>
<td>10</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>sweet potato fries—fresh</td>
<td>2 cups</td>
<td>400</td>
<td>14</td>
<td>hoss with oil; shake 2 times</td>
</tr>
<tr>
<td>sweet potato fries—frozen</td>
<td>2 cups</td>
<td>400</td>
<td>12–14</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>tater tots—frozen</td>
<td>2 cups</td>
<td>400</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>cauliflower—roasted</td>
<td>1 head</td>
<td>350</td>
<td>15</td>
<td>rub with oil and seasoning; add 1 cup of water in the heating chamber</td>
</tr>
<tr>
<td>eggplant and zucchini—roasted</td>
<td>1–2 cups</td>
<td>350</td>
<td>15</td>
<td>toss in oil and seasoning; shake 2 times</td>
</tr>
<tr>
<td>green beans</td>
<td>2 cups</td>
<td>350</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>peppers, small—roasted</td>
<td>6 peppers</td>
<td>400</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>roma tomatoes, halved</td>
<td>6 halves</td>
<td>350</td>
<td>10</td>
<td>toss in oil with salt</td>
</tr>
<tr>
<td>spring rolls, frozen</td>
<td>4 rolls</td>
<td>400</td>
<td>8–10</td>
<td>spritz with oil; shake once</td>
</tr>
<tr>
<td>tomatoes, small—roasted</td>
<td>1 pint</td>
<td>370</td>
<td>10–12</td>
<td>toss in oil; Shake 2 times</td>
</tr>
<tr>
<td>baby back pork ribs</td>
<td>½ slab</td>
<td>360</td>
<td>30</td>
<td>rub with oil and seasoning; stand in basket</td>
</tr>
<tr>
<td>ingredient</td>
<td>quantity</td>
<td>temp °F</td>
<td>time minutes</td>
<td>additional information</td>
</tr>
<tr>
<td>----------------------------------</td>
<td>----------</td>
<td>---------</td>
<td>--------------</td>
<td>------------------------------------------------------------</td>
</tr>
<tr>
<td><strong>meat &amp; poultry</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>bone-in fried Chicken—fresh</td>
<td>4 pieces</td>
<td>370</td>
<td>25</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>chicken—frozen fried</td>
<td>4 pieces</td>
<td>370</td>
<td>20</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>chicken nuggets—fresh</td>
<td>12 pieces</td>
<td>400</td>
<td>10</td>
<td>spritz with oil; shake 2 times</td>
</tr>
<tr>
<td>chicken nuggets—frozen</td>
<td>2 cups</td>
<td>400</td>
<td>12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>chicken tenders—fresh</td>
<td>6 pieces</td>
<td>380</td>
<td>10</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>chicken tenders—frozen</td>
<td>6 pieces</td>
<td>400</td>
<td>12</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>chicken wings—frozen pre-cooked</td>
<td>12 wings</td>
<td>400</td>
<td>20</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>chicken wings—fresh</td>
<td>12 wings</td>
<td>400</td>
<td>25</td>
<td>toss with oil and season; shake 2 times</td>
</tr>
<tr>
<td>fish filet, fresh</td>
<td>4 ounces</td>
<td>370</td>
<td>10</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>fish fingers—fresh</td>
<td>6 pieces</td>
<td>400</td>
<td>8–10</td>
<td>spritz with oil; turn halfway through</td>
</tr>
<tr>
<td>fish fingers—frozen</td>
<td>8 pieces</td>
<td>400</td>
<td>10–12</td>
<td>shake 2 times</td>
</tr>
<tr>
<td>hamburger</td>
<td>4 4-ounce patties</td>
<td>360</td>
<td>7–14</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>hot dogs/sausages</td>
<td>6–10 links</td>
<td>380</td>
<td>10–14</td>
<td>turn halfway through</td>
</tr>
<tr>
<td>pork chops</td>
<td>4 chops, 4–6 ounces each</td>
<td>350</td>
<td>14–18</td>
<td>rub with oil and seasoning; turn halfway through</td>
</tr>
<tr>
<td>rack of lamb</td>
<td>6 ribs</td>
<td>350</td>
<td>15–20</td>
<td>rub with oil and seasoning</td>
</tr>
<tr>
<td>steak</td>
<td>4 steaks, 4–6-ounces each</td>
<td>360</td>
<td>8–12</td>
<td>rub with oil and salt; turn halfway through; use grill rack</td>
</tr>
<tr>
<td><strong>sandwiches &amp; dairy</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>cheese sticks—frozen</td>
<td>8 pieces</td>
<td>400</td>
<td>8</td>
<td>shake once</td>
</tr>
<tr>
<td>sandwich</td>
<td>2</td>
<td>370</td>
<td>10–15</td>
<td>place on rack; turn halfway through</td>
</tr>
</tbody>
</table>
Potato/Sweet Potato Fries

serves 6

- 2 Idaho or sweet potatoes
- 2 tablespoons grapeseed oil
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper
- 1 teaspoon smoked paprika
- 1 teaspoon grated Parmesan
- 1 teaspoon finely chopped fresh rosemary

1. Cut 2 peeled or unpeeled potatoes into ¼-inch pieces.
2. Soak in ice water for 1 hour and strain, washing off all starch.
3. Bake in Air Fryer for 15 minutes on the FRIES setting.
4. Take potatoes out of Air Fryer and let cool for 10 minutes at room temperature.
5. Toss with grapeseed oil, salt, paprika, parmesan and rosemary and place back into Air Fryer. Cook on FRIES setting for another 15 minutes.

Air Fryer Baked Garlic Parsley Potatoes

- 3 Idaho or Russet Baking Potatoes
- 1-2 Tablespoons Olive Oil
- 1 Tablespoon Salt
- 1 Tablespoon Garlic
- 1 Teaspoon Parsley

1. Wash your potatoes and then create air holes with a fork in the potatoes.
2. Sprinkle them with the olive oil & seasonings, then rub the seasoning evenly on the potatoes.
3. Once the potatoes are coated place them into the basket for the Air Fryer and place into the machine.
4. Cook your potatoes at 392 degrees for 35-40 minutes or until fork tender.
Air Fried Potato Skins

serves 2

2 medium Yukon Gold potatoes ½ teaspoon olive oil
¼ teaspoon sea salt

4 strips bacon
non-stick cooking spray
¼ cup cheddar cheese, shredded ½ cup sour cream
2 green onions, chopped fine

1. Scrub potatoes and rub with olive oil and sprinkle well with salt.

2. Place potatoes in Air Fryer, and set temperature to 400 degrees and time for 35 minutes.

3. Remove the potatoes and place bacon strips in basket. Set temperature to 400 degrees and time for 5 minutes. When bacon is crisp, golden brown and cooked through, remove the fry basket and let bacon cool. (Depending on the type of bacon, the time can vary by a minute or two.)

4. Cut potatoes in half horizontally and scoop out most of the potato.

5. Place the potato skins, skin side up in Air Fryer basket and spritz with oil.

6. Set temperature to 400 degrees and set time for 3 minutes.

7. Remove basket, then turn over and fill each potato with cheddar cheese and crumble bacon equally between each potato.

8. Place skins back in Air Fryer basket, set temperature to 400, set time for 2 minutes, or until cheese is melted.

9. Serve with a dab of sour cream and a sprinkle of green onion.
Jalepeño & Chorizo Poppers

yields 16 pieces

- 8 jalapeños
- 4 ounces chorizo
- ½ cup cheddar cheese
- 2 ounces cream cheese, softened
- 2 tablespoons cilantro, finely chopped
- 2 large eggs
- 1 cup all-purpose flour
- ¼ cup corn starch
- 1 teaspoon onion powder
- 1 cup panko bread crumbs

1. Slice jalapeños in half lengthwise and scrape seeds out with a small spoon, making sure to discard the white vein.
2. Mince chorizo and add to cheddar, cream cheese, and cilantro. Mix in a bowl until fully incorporated.
3. Fill halved jalapeños with cheese and chorizo mix, making sure the stuffing is packed in tight.
4. In a bowl, beat eggs to make a simple egg wash; lightly season with salt.
5. In a separate bowl mix flour, corn starch, salt and onion powder.
6. Fill a third bowl with lightly salted panko bread crumbs.
7. Make a breading station, alternately dipping the jalapenos in the flour mix, egg wash and then panko—in that order.
8. Place finished product in the Air Fryer and cook at 400° F for 20 minutes. Recipe will yield 2 separate batches.
Buffalo Chicken Stuffed Jalapeños Wrapped in Bacon

serves 4

8 jalapeño peppers
¼ cup Buffalo Chicken Dip (page 46)
8 slices Applewood-smoked bacon

1. Lay jalapeños in Air Fryer basket.
2. Set temperature for 400 degrees and time for 5 minutes.
3. After the timer goes off, use tongs to turn all the peppers over. Set timer for an additional 5 minutes.
4. When cooking is complete, place peppers into a small brown paper bag and close tightly.
5. After 5 minutes of cooling, wearing latex gloves, scrape out the seeds and peel off the skins of the jalapeños. Rinse and place on a paper towel to dry.
6. Fill each jalapeño with Buffalo Chicken Dip, and wrap each pepper with a slice of bacon.
7. Place jalapeños back into the Air Fryer basket.
8. Set temperature to 400 degrees and time for 5 minutes.
9. After timer goes off, use tongs to turn over the peppers. Set temperature to 400 degrees and time for 5 minutes, or until bacon is golden brown.
10. Let peppers cool for at least 5 minutes before serving.
Cheese Sticks

serves 4–6

12 strings from 1 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
olive oil spray
marinara sauce for dipping

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 egg 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 basket, do not overcrowd.

5. Put the basket and heating chamber into the Air Fryer.

6. Set the temperature to 400° F and the time for 7 minutes. Press On/Off.

7. After 3 minutes, carefully flip each cheese stick.

8. Remove and repeat with the remaining cheese sticks.

Fried Green Tomatoes

serves 2

2 large green tomatoes
1 teaspoon salt
¼ teaspoon pepper
½ cup instant flour
1 cup buttermilk
1 cup panko bread crumbs
½ tablespoon Creole seasoning
non-stick cooking spray

1. Cut the tomatoes into ¼-inch thick slices and season both sides evenly with salt and pepper.
2. Place the flour in a shallow dish, and put the buttermilk in a shallow dish or pie pan.
3. Mix the panko crumbs with Creole seasoning in another dish.
4. Dredge each tomato slice in the flour, then dip it in the buttermilk, and finally press in the panko mixture on both sides.
5. Place the rack in the Air Fryer basket.
6. Place 3 tomatoes evenly on the rack without overcrowding, and spritz with non-stick spray.
7. Put the basket with rack into heating chamber, then put them into the Air Fryer.
8. Set temperature to 400° F and time for 5 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining slices.
10. Serve with ranch dressing mixed with some of the creole seasoning.
Crunchy Onion Rings

serves 4

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

1. Soak the onions 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 basket, do not overcrowd, and spritz with non-stick spray.

5. Put the basket and cooking chamber into the Air Fryer.

6. Set temperature to 400° F and the time for 7 minutes. Press On/Off.

7. Shake several times during the cooking process. Once cooking is complete, remove. Repeat with remaining onions.
Fair Fries

serves 2

1 large russet potato, washed and peeled
1 tablespoon canola oil
½ teaspoon sea salt
¼ teaspoon sugar
¼ teaspoon pepper

1. Cut potato into ¼-inch matchsticks.
2. In a shallow baking dish, toss the potatoes with oil, salt, sugar, and pepper.
3. Place fries evenly in the basket—do not overcrowd.
4. Put the basket and heating chamber into the Air Fryer.
5. Select the FRIES setting. Press On/Off.
6. After 10 minutes, remove the basket and shake fries.
7. Return basket to Air Fryer and allow cycle to finish.
8. Once cooking is complete, remove. Repeat with remaining fries.
9. Sprinkle with a bit more salt and allow to cool slightly.
10. Serve warm with ketchup or malt vinegar.
Personal Pizzas

makes 4 pizzas

1 can premade pizza crust
½ cup homemade or store-bought pizza sauce
½ cup shredded mozzarella
¼ cup grated parmesan cheese
1 tablespoon olive oil
dried oregano
garlic powder
toppings
pepperoni, crumbled sausage or meatballs, ham, pineapple, peppers, etc.

1. Slice the pizza dough into 4 even sections.
2. Roll each section into a ball.
3. Rub the dough balls with olive oil.
4. Stretch one dough ball into the pizza pan.
5. Spoon on ¼ of the sauce. Do not over-sauce.
7. Sprinkle on a tablespoon of parmesan.
8. Sprinkle with oregano and garlic powder to taste.
9. Add toppings.
10. Place rack in the Air Fryer basket.
11. Place pizza pan on the rack. Put the basket into the heating chamber, then put into the Air Fryer.
12. Set temperature to 370° F and the time for 6 minutes. Press On/Off.
13. When cook time is complete, slide onto cutting board and cut into 4 slices.
14. Repeat with the remaining dough.
Pizza Rolls

serves 4–6

- 2 cups whole milk mozzarella, shredded
- \( \frac{1}{2} \) pound Italian sausage, approximately two, cooked and crumbled
- 3 ounces sliced pepperoni, chopped
- 2 roasted red peppers, chopped
- 1 small onion, minced
- 14-ounce jar pizza sauce
- 1 teaspoon garlic powder
- 15 eggroll wrappers
- non-stick cooking spray

1. In a large bowl, combine the cheese, sausage, pepperoni, peppers and onions.
2. Add the pizza sauce and garlic powder. Mix well.
3. Lay a wrapper on a flat surface, with a corner pointing toward you.
4. Place \( \frac{1}{4} \) cup of filling in the center of each wrapper.
5. Fold the point of the wrapper facing you over the pizza filling, and fold the two sides into the center.
6. Moisten the remaining point, fold over, and roll tightly.
7. Repeat with the remaining eggroll wrappers.
8. Place in freezer-safe container and freeze for 24 hours.
9. Place 5 rolls in the basket, do not overcrowd, and spritz with non-stick spray.
10. Put the basket and heating chamber into the Air Fryer.
11. Set temperature to 400° F and time for 7 minutes. Press On/Off.
12. After 7 minutes, flip pizza rolls over and cook for an additional 2 minutes at 400° F.
13. Once cooking is complete, remove. Repeat with remaining rolls.
14. Serve with additional pizza sauce for dipping.
Easy Apricot Cranberry Stuffed Fried Pork Chops

serves 2

1 box cornbread stuffing mix
2 tablespoons butter
6 dried apricots, chopped
2 tablespoons dried cranberries (or raisins)
½ cup chicken stock (or water)
1 teaspoon poultry seasoning
¼ cup instant flour
1 large egg, beaten
2 6-ounce boneless pork chops, butterflied
salt and pepper, to taste

1. Divide the contents of stuffing mix in two. Place half the cornbread crumbs and seasoning in the bowl of a food processor fitted with a metal blade. Process the cornbread to a fine crumb. Set aside the other half of cornbread mix.

2. Heat butter in a saucepan over medium heat. When butter is melted, add the dried fruits and heat until they begin to swell. Add the chicken stock and remaining unprocessed cornbread crumbs to the saucepan. Sprinkle in the poultry seasoning. When all the liquid has been absorbed, remove from the heat.

3. Place the flour in a large plastic bag. Place the egg in a shallow dish. Put the fine cornbread crumbs in a pie plate or shallow baking dish.

4. Season the pork chops inside and out with salt and pepper, then place the pork chops in the bag with flour and shake well to evenly coat.

5. Stuff each pork chop with stuffing, then dip in the egg mixture and press in the cornbread crumbs to evenly cover.

6. Place pork chops in Air Fryer basket.

7. Set temperature to 370 degrees and time to 20 minutes.
**Cod Fingers**

**serves 4**

- 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

1. Place instant flour and seafood seasoning in a large zip bag.
2. In a shallow glass baking dish, beat together egg and milk.
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 the egg mixture then press into cornmeal mixture, coat well.
6. Place two cod fingers in the basket and spritz with oil.
7. Put the basket and heating chamber into the Air Fryer.
8. Set temperature to 400° F and the time for 10 minutes. Press On/Off.
9. Once cooking is complete, remove. Repeat with remaining fish.
10. Serve warm with lemon and tartar sauce.

**Fish with Chips**

**serves 2**

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

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 basket.
5. Set temperature for 400 degrees and the time for 12 minutes.
Banging Shrimp

serves 4

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
1 pound jumbo shrimp, peeled and deveined
½ cup panko crumbs
non-stick cooking spray

dipping sauce

¼ cup mayonnaise
1 tablespoon ketchup
1 teaspoon sriracha

1. In a shallow glass baking dish, mix together all ingredients except panko crumbs, shrimp and non-stick spray.
2. Place panko bread crumbs in another shallow glass baking dish.
3. Dip each shrimp in batter then dip into panko to coat.
4. Place six shrimp in the basket and spritz with non-stick spray.
5. Put the basket and heating chamber into the Air Fryer.
6. Set temperature to 400°F and time for 10 minutes. Press On/Off.
7. Once cooking is complete, remove. Repeat with remaining shrimp.
8. Mix the ingredients for the sauce in a large bowl.
9. Toss the cooked shrimp with the sauce and serve shrimp on a platter of shredded lettuce.
Cajun Style Fried Shrimp

serves 2–4

½ pound large shrimp, peeled and deveined
1 egg
1 teaspoon salt
1 teaspoon cayenne
½ teaspoon garlic powder
¼ teaspoon dried leaf thyme
¼ teaspoon dried oregano
¼ teaspoon pepper
½ cup all-purpose flour
¾–1 cup cornmeal
non-stick cooking spray

1. Rinse the shrimp under cold water. Pat dry with paper towels.
2. In a medium bowl, beat the egg with the salt, cayenne, garlic powder, thyme, oregano and black pepper until frothy.
3. On separate sheets of wax paper, place the flour and cornmeal.
4. Dredge the shrimp in the flour.
5. Using a fork, dip the shrimp into the seasoned egg mixture and coat in the cornmeal.
6. Place the shrimp on a wire rack set over a baking sheet. Repeat until all shrimp are coated.
7. Place 6 shrimp in the basket and spritz with oil.
8. Put the basket and cooking chamber into the Air Fryer.
9. Set temperature to 400° F and time for 10 minutes. Press On/Off.
10. Once cooking is complete, remove. Repeat with remaining shrimp.
Fish Tacos

serves 4

1 large egg
½ cup buttermilk
¼ cup flour
1 cup panko bread crumbs
1 cup plain bread crumbs
½ teaspoon salt
½ teaspoon garlic powder
¼ teaspoon black pepper
2 grouper or snapper filets
non-stick cooking spray
½ cup sour cream
½ cup medium salsa
4–6 premade taco shells
1 cup shredded lettuce
1 cup salsa
1 cup sour cream
½ cup low-fat shredded cheddar cheese

1. In a glass bowl, beat the egg, buttermilk and flour together. Set aside.
2. In a glass shallow dish, combine panko, bread crumbs, salt, garlic powder and black pepper.
3. Dip each filet in egg mix then gently press in bread crumbs to cover.
4. Place the filets into Air Fryer basket. Spritz with oil.
5. Set temperature to 400 degrees and time to 12 minutes, or until fish is cooked through.
6. Serve in taco shells with lettuce, salsa, sour cream and cheese.
Chicken Fajitas

serves 4

1 teaspoon garlic powder
1/2 teaspoon chili powder
1/4 teaspoon ground black pepper
1/2 teaspoon sea salt
1/4 teaspoon ground cumin
1/4 teaspoon ground coriander
1 pound chicken breasts, sliced into strips
1 tablespoon fresh lime juice
1 small onion, peeled and sliced
1 small red pepper, cored and sliced
1 small green pepper, cored and sliced
non-stick cooking spray
4–6 premade flour tortillas

garnishes

1/2 cup sour cream
1/2 cup medium salsa
1 cup shredded lettuce
1/2 cup shredded cheddar cheese

1. In a small bowl, mix together garlic powder, chili powder, pepper, salt, cumin and coriander.
2. Add the chicken strips and lime juice to the bowl and let marinate for 10 minutes.
3. Toss the onion and peppers in with the chicken.
4. Add half the chicken and vegetables to the fryer basket. Spray with oil.
5. Set the temperature to 400 degrees and the time to 8 minutes.
6. When cooking complete, repeat with the remaining chicken mixture.
7. Place the tortillas in the fryer basket and set temperature to 190 degrees and the time to 3 minutes.
8. Serve with sour cream, salsa, lettuce and cheese.
Buffalo Drummies

serves 2

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

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 the ice. Let wings brine for at least 2 hours and up to 12 hours.

2. While brining, make the buffalo sauce by mixing all the ingredients together
   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 drummies in the basket and then put the basket and heating
   chamber into the Air Fryer.

5. Set the temperature to 400°F and the time for 20 minutes. Press On/Off.

6. Once cooking is complete, remove.

7. Toss the drummies in the large bowl with the buffalo sauce until they are well
   coated.

8. Serve with blue cheese or ranch dressing, celery and carrot sticks.
Barbeque Chicken

serves 1–2

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

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 basket.
4. Place the chicken on the rack, basting with some of the marinade.
5. Put the basket with rack into heating chamber, then put into the Air Fryer.
6. Set temperature to 400° F and the time for 10 minutes. Press On/Off.
7. When cook time is complete, flip the chicken and baste with marinade.
8. Set temperature to 400° F and the time for another 10 minutes. Press On/Off.
Chicken Tenders

serves 2

2 chicken breasts, boneless and skinless
2 Large eggs
3 tablespoons whole milk
1 cup all-purpose flour
1 teaspoon salt
1 teaspoon black pepper
1 teaspoon paprika
1 cup panko bread crumbs

1. Cut chicken breast into 2-inch strips.
2. In a bowl, beat eggs and milk together and lightly season with salt to make a simple egg wash.
3. In a separate bowl, mix flour, salt, pepper and paprika.
4. Fill a third bowl with lightly salted panko bread crumbs.
5. Make a breading station, dipping the chicken strips in flour, egg wash and then panko—in that order.
6. Place finished product in the Air Fryer and cook at 400° F for 20 minutes. After the timer is done, let the chicken strips rest in Air Fryer for another 5 minutes before taking them out. Depending on thickness of chicken strips, they should be completely cooked. If slightly undercooked, place back in the Air Fryer for another 5 minutes at 400° F.
Chicken Nuggets

serves 2–4

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

1. Marinate the chicken 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 basket and spritz with non-stick spray.
5. Put the basket and heating chamber into the Air Fryer.
6. Set the temperature to 400° F and the time for 10 minutes. Press On/Off.
7. Once cooking is complete, remove. Repeat with remaining chicken.
Manufacturer’s One Year Limited Warranty

The manufacturer warrants that all parts and components are free of defects in materials and workmanship for one year from the date the product is received. This warranty is valid only in accordance with the conditions set forth below:

1. Normal wear and tear are not covered by this warranty. This warranty applies to consumer use only, and is void when the product is used in a commercial or institutional setting.

2. The warranty extends only to the original consumer purchaser and is not transferable. In addition, proof of purchase must be demonstrated. This warranty is void if the product has been subject to accident, misuse, abuse, improper maintenance or repair, or unauthorized modification.

3. This limited warranty is the only written or express warranty given by the manufacturer. Any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of this warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

4. Repair or replacement of the product (or, if repair or replacement is not feasible, a refund of the purchase price) is the exclusive remedy of the consumer under this warranty. The manufacturer shall not be liable for any incidental or consequential damages for breach of this warranty or any implied warranty on this product. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

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

To obtain service under the terms of this warranty, call our customer care department at 1-866-244-6723 (Monday- Friday 9am- 5pm EST), or send an email to info@culinaryedge.com. Please provide the model number listed on the bottom of this page when contacting us. Shipping and handling costs are the responsibility of the customer.

model number: HF-195TS-D