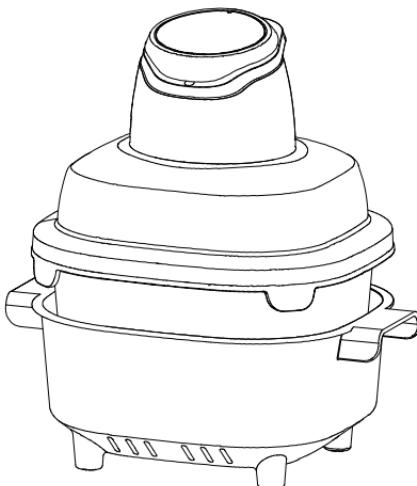




GLASS AIR FRYER

User Manual



Explore more at www.rosewill.com

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⚠️ IMPORTANT SAFEGUARDS

⚠️ Important

Before using this product, please read and understand this instruction manual carefully, and keep it in a safe place; this product is only for use in homes or similar places.

To ensure safe operation and prevent injury or property damage to yourself and others, please adhere to the following safety precautions. Failure to comply with these warnings may result in accidents.

⚠️ Danger

Do not immerse the main unit in water or any other liquid, and do not rinse under the tap.

⚠️ Warnings

- Before connecting the product to the power supply, please check whether the voltage marked on the product is consistent with the local power supply voltage, and all components are installed correctly.
- Do not allow children or persons with intellectual disabilities to use this product unattended.
- This product should be used on a flat surface, do not use on an inclined surface.
- When going out or not in use for a long time, please be sure to unplug the power plug from the socket.
- After the first power-on, there is a smell, please continue to use it if it is not abnormal.
- Do not operate or plug in or out the power plug with wet hands to prevent electric shock.

⚠ Warnings

- Do not use this product if the power cord, plug or other accessories are damaged.
- If the power cord is damaged, in order to avoid danger, it must be replaced by professionals from the manufacturer, its maintenance department or similar departments.
- Please do not use accessories or components made by other manufacturers or other manufacturers that are not recommended.
- It is forbidden to modify or lengthen the power cord of this product in any way.
- It is forbidden to use this product outdoors, or to use this product for other purposes.
- All accessories are only suitable for the use of this product, it is forbidden to be used for other purposes or on other similar products to avoid danger.
- It is forbidden to yank the power cord of the product or tie the power cord to an object at a favorable angle.
- Non-professionals are not allowed to disassemble any internal components to avoid danger.
- It is forbidden to move this product when it is plugged in. You can turn it off when necessary, unplug the power plug, and move it to a suitable location.
- If you have any questions, please contact the relevant service center or dealer for help.
- Before cleaning the product, you must first unplug the power plug and let it cool down.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Cleaning and user maintenance shall not be made by

⚠ Warnings

children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.

- Incorrect use of the appliance may cause serious burns. Therefore, caution must be exercised.
- This appliance may be used by persons with reduced physical, sensory, or mental capabilities, or lack of experience or knowledge, provided they have been given supervision or instruction concerning the safe use of the appliance and understand the potential hazards.
- Children must not play with the appliance.
- Do not place the product near flammable materials. Maintain a safe distance from curtains, drapes, fabric partitions, or similar items during operation to prevent fire.
- Do not place hands or face near the ventilation openings while the product is operating to avoid burns.
- Do not cover the ventilation openings with cloth or any other materials during use, as this may lead to malfunction or damage. Modification of the product is prohibited.
- Do not disassemble or attempt to repair the product unless you are a qualified technician. Failure to comply may result in fire, electric shock, or injury.
- Do not insert pins, wires, or any foreign objects into the exhaust vents to prevent electric shock.
- Do not direct the air outlet toward the power cord during operation.
- Do not use the product on an unstable or non-heat-resistant surface. Place it only on a firm, heat-resistant base to avoid damage or accidents.
- Do not touch any part of the product except the designated controls during use to prevent burns.

⚠ Warnings

- Do not open the product before it is properly loaded into the fryer unit.
- Do not place the air fryer without adequate heat insulation. Maintain at least 8 inch of clearance on all sides during and after use.
- Do not clean the glass barrel before it has cooled down completely to avoid burn injuries.
- Do not allow oil or liquid inside the air fryer during operation.
- Do not neglect regular cleaning of the air fryer. Accumulated oil residue may cause fire or produce unpleasant odors. Do not wipe the heating tube directly with a cloth.
- Do not ignore that high-temperature steam is released from the outlet during operation. Keep hands and face away from the steam and outlet. Use caution when removing the frying basket, as surfaces may be extremely hot.
- Do not immerse the hot glass pot in cold water. If the glass pot is taken from the freezer, allow it to reach room temperature before using it in the air fryer.
- Handle the glass pot with care. Avoid impacts as the glass may break. NOTE: For best results, Do not use the Air Fry function for frozen foods.

SPECIAL INSTRUCTIONS

- A short power-supply cord (or detachable power-supply cord) is to be provided to reduce thrisk resulting from becoming entangled in or tripping over a longer cord.onger detachable power-supply cords or extension cords are available and may be usedcare is exercised in their use.

⚠ Warnings

- If a longer detachable power-supply cord or extension cord is used:
 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
- 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 our Consumer Care Department. Do not attempt to modify the plug in any way.

POLARIZED PLUG



- When using electrical appliances, basic safety precautions should always be followed, including the following
 1. Read all instructions
 2. Do not touch hot surfaces. Use handles or knobs.
 3. To protect against electric shock, do not immerse the cord, plug, or appliance in water or other liquid.
 4. Close supervision is necessary when the appliance is used by or near children.

⚠ Warnings

5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on taking off parts, and before cleaning the appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
8. Do not use outdoors.
9. Do not let the cord hang over edge of a table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other liquids.
12. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect turn any control to "off" then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Extreme caution must be used when moving fryer containing hot oil or other hot liquids.
15. Be sure handles are properly assembled to basket and locked in place. See detailed assembly instructions.
16. Do not immerse in water or any other liquid.
17. This appliance is intended for household use only.
18. CAUTION: To reduce the risk of electric shock, cook only in removable container.
19. Preheating of the appliance is not necessary.

⚠ Warnings

20. This appliance is intended to be used in household and similar applications such as: staff kitchen areas in shops, offices and other working environments, farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments.
21. 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 have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
22. If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

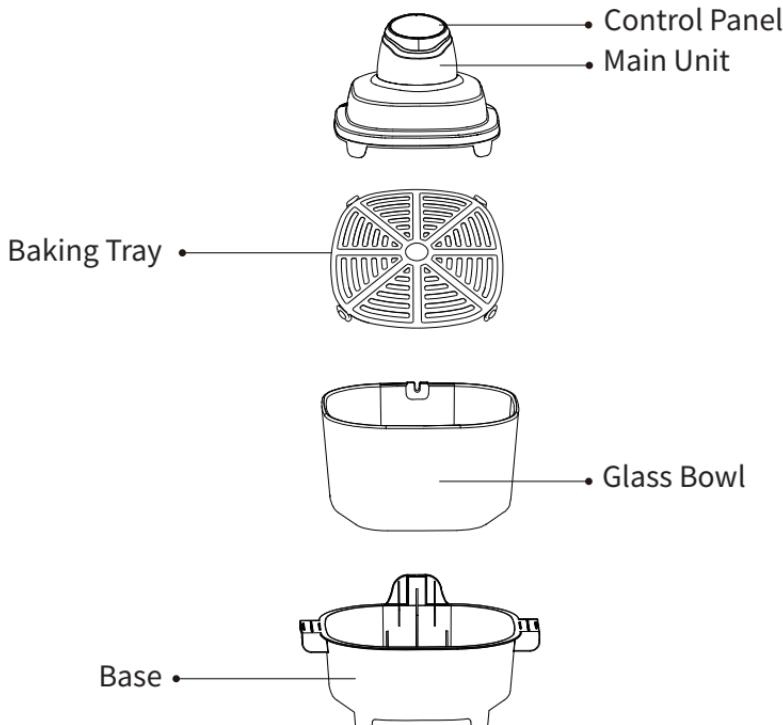
PRODUCT DESCRIPTION

Direction of use: The Rosewill Glass Air Fryer is a compact kitchen appliance that cooks using hot air circulation, delivering crispy results with minimal oil. It offers a healthier way to fry, bake, grill, and roast a variety of foods quickly and evenly. Easy to use and clean, it's ideal for everyday meals and fits perfectly into any modern health-conscious home.

Specification

Model	RHAF-25001DG, RHAF-25001NB
Voltage	120V ~60Hz
Rated Power	1200W
Volume	4.7 QT
Dimensions	L x W x H:10.5 x 11.8 x 12.9 inch
Weight	9 lb

Product Overview



Control Panel Operation



- Press the + or - button to increase or decrease the cooking time for the selected mode.



- Press the MODE button to cycle through the available cooking functions: Air Fry, Roast, Recrisp, and Keep Warm.



- In standby mode:
 - Briefly press the START button to activate the selected function and begin cooking.
 - - During operation:
Briefly press the START button to pause cooking. The heating element will stop, but the fan will continue to run for 20 seconds before turning off.

Press and hold the START button to end the current operation. The product will then return to standby mode.

Function	Default Time (min)	Time range (min)	Default temperature (°F)	Default power(W)
AIR FRY	20min	1-60min	400°F	1200W
ROAST	30min	1-60min	320°F	1200W
RECRISP	10min	1-60min	400°F	1200W
KEEP WARM	10min	1-60min	220°F	1200W

HOW TO USE

● Reminder

Please read the instruction manual carefully before use.

Remove all accessories and fittings from the air fryer and its packaging.

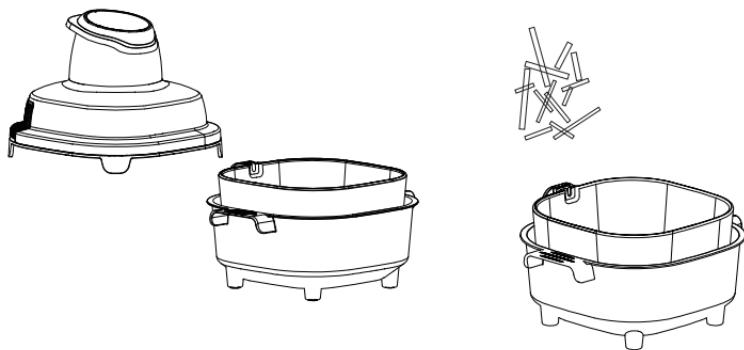
Wash the accessories with warm water and gently wipe the interior of the air fryer with a soft, damp cloth. Allow all parts to dry completely before use.

Ensure at least 8 inch of space around the air fryer. Do not place any objects on top of the appliance.

Before first use, preheat the air fryer at the maximum temperature for 10–15 minutes to remove any protective coating from the heating element. Note: A small amount of smoke during initial preheating is normal.

STEP 1: Add Ingredients and Power On

- ①
 - Remove the main unit from the appliance and ensure the baking tray is properly placed in the glass bowl.
 - Then, position the main unit on top of the glass bowl, making sure it is correctly aligned so that the micro switch is activated after adding the ingredients to the baking tray.
 - Once the main unit is placed on the glass bowl, insert the plug into the power socket.



STEP 2: Select the Desired Function

②

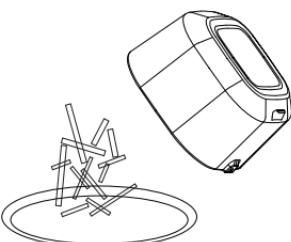
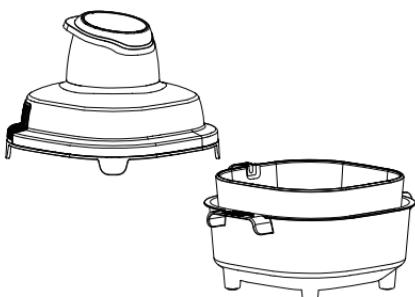
- The display will light up after powering on. Press the MODE button to select the desired function.
- Once a function is selected, you can adjust the working time using the “+” and “-” buttons.
- Then, press the “Start” (power symbol) button to begin.



STEP 3: Complete Cooking and Enjoy Your Meal

③

- When the cooking time ends, the appliance will stop heating and beep three times.
- Carefully lift off the main unit and set it aside. Remove the food from the glass bowl.



CLEANING AND MAINTANCE

- Before cleaning, unplug the power cord and allow the air fryer to cool down completely.
- Cleaning the exterior of the air fryer. Gently wipe the surface with a soft cotton cloth or sponge dampened with a neutral detergent. Then, dry thoroughly with a clean, dry cloth.
- Do not use hard brushes, wire brushes, alkaline cleaners, abrasive powders, solvents, volatile oils, acidic substances, or hot water, as these may damage the product surface.
- Never fully submerge the main unit in water.
- Clean the baking tray with a soft cloth or sponge and neutral detergent.
- Rinse with clean water and wipe dry with a dry cloth.
- Repeated use without proper cleaning may cause oil residues to carbonize and discolor the baking tray.
- Always clean thoroughly after each use and allow the main unit and tray to dry in a cool, shaded place before reassembling.
- Before cleaning, wait at least one hour after use to ensure the unit is completely cool.
- When reassembling, make sure the main unit and glass bowl is correctly inserted into its original position; otherwise, the unit will not power on.

COMMON PROBLEM ANALYSIS

Problem	Possible Causes	Solution
Control panel does not light up	Power supply failure	Check and ensure the power supply equipment is functioning properly.
	Verify that the power outlet is working and the plug is firmly connected.	
	Confirm the power voltage meets the product's requirements.	
	Circuit board malfunction	Send to the designated maintenance department for repair.
Food is undercooked or burnt	Incorrect function or time selected	Set function and time according to recommended recipes or personal experience.
	1. Excessive ingredients in the glass bowl. 2. Cooking time too short.	1. Divide ingredients into smaller batches for more even heating. 2. Increase cooking time as needed.
Smoke appears during initial use	Rust-preventive oil residue on the heating element	Preheat for 10–15 minutes to burn off the oil.
Unusual odor detected	Foreign matter on the baking tray or heating element	Clean thoroughly to remove any debris.

NOTE: If the fault persists after following the solution steps above, please contact our customer service department. Do not attempt to disassemble the unit yourself, as this may void the warranty and cause safety hazards.

WARRANTY

Register One (1) Year Limited Warranty

This One (1) Year Limited Warranty applies to purchases made from authorized retailers of Rosewill Inc. ("Rosewill") by the original appliance owner and is not transferable. Please visit www.rosewill.com to register your new Rosewill appliance. Failure to register your product will not diminish your warranty rights. You will be asked to provide the store name, date of purchase, model number (found on the back of your appliance) and serial number (found on the bottom of your appliance) along with your name and email address.

Warranty Service

To obtain warranty service, please contact our Consumer Care Department by email to techsupport@rosewill.com or call to 1-800-575-9885. We will try to contact you as soon as possible. If we are unable to resolve the problem, you may be asked to send your appliance to the Service Department for quality inspection. Rosewill is not responsible for shipping costs related to warranty service. When returning your appliance, please include your name, mailing address, email address, phone number, and proof of the original purchase date as well as a description of the problem you are encountering with the appliance.



Appliances need to be disposed of separately for scrap. Throwing them directly into the garbage is prohibited.

RECIPE #1

Air-Fryer Chicken Wings



PREP TIME

15 min

COOK TIME

25-35 min

YIELD

2~4 servings

Ingredients:

- 2 teaspoons garlic powder
- 1 teaspoon garlic salt
- 1 teaspoon each ground mustard, ginger and nutmeg
- 1/2 teaspoon pepper
- 1/2 teaspoon ground allspice
- 1/2 teaspoon baking soda
- 1/2 teaspoon cayenne pepper
- 6-8 whole chicken wings (2-1/2 pounds)
- Optional: Ranch salad dressing, Buffalo sauce or barbecue sauce

Directions

Steps1: Prepare the ingredients

Preheat air fryer for 1 min. In a large bowl, combine garlic powder, garlic salt, mustard, ginger, nutmeg, pepper, allspice, baking soda and cayenne.

Steps2: Fry and serve the dish

Cut chicken wings into 3 sections; discard wing tips. Add to bowl with spices and stir to coat. In batches, arrange wings in a single layer on the air-fryer baking tray. Cook 15 minutes; cook until chicken juices run clear and wings are golden brown, 20-25 minutes, turning once. Repeat with remaining wings. Serve hot, with dressing or sauce if desired.

RECIPE #2

Air-Fryer Steak

**PREP TIME**

10 min

COOK TIME

15~20 min

YIELD

2 servings

Ingredients:

- 1 beef flat iron steak or boneless top sirloin steak (3/4 pound)
- 1/8 teaspoon salt
- 1/8 teaspoon pepper
- 1 tablespoon butter, softened
- 1 teaspoon minced fresh parsley
- 1/2 teaspoon minced garlic
- 1/4 teaspoon reduced-sodium soy sauce

Directions**Steps1: Prepare the air fryer and steak**

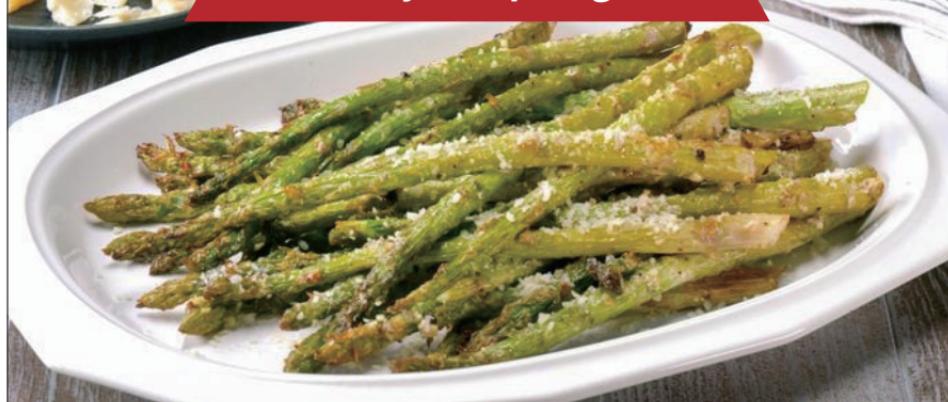
Preheat air fryer for 2 min. Sprinkle steak with salt and pepper. Place steak on the air-fryer baking tray. Cook until meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°), 8-10 minutes, turning halfway through cooking.

Steps2: Serve with steak

Meanwhile, combine butter, parsley, garlic and soy sauce. Serve with steak.

RECIPE #3

Air-Fryer Asparagus

**PREP TIME**

10 min

COOK TIME

10~15 min

YIELD

2 servings

Ingredients:

- 1/4 cup mayonnaise
- 4 teaspoons olive oil
- 1-1/2 teaspoons grated lemon zest
- 1 garlic clove, minced
- 1/2 teaspoon pepper
- 1/4 teaspoon seasoned salt
- 1 pound fresh asparagus, trimmed
- 2 tablespoons shredded Parmesan cheese
- Lemon wedges, optional

Directions**Steps1: Prepare the air fryer and ingredients**

Preheat air fryer for 1 min. In large bowl, combine the first 6 ingredients. Add asparagus; toss to coat. Working in batches, place in a single layer on the air-fryer baking tray.

Steps2: Fry and serve the dish

Cook until tender and lightly browned, 4-6 minutes. Transfer to a serving platter; sprinkle with Parmesan cheese. If desired, serve with lemon wedges.

RECIPE #4

Air-Fryer Chicken Tenders

**PREP TIME**

15 min

COOK TIME

15~20 min

YIELD

2~4 servings

Ingredients:

- 1 pound chicken tenderloins
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/2 cup panko bread crumbs
- 1/2 cup seasoned bread crumbs
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 2 large eggs, room temperature

Directions**Steps1: Prepare the air fryer and kitchen**

Preheat air fryer for 2 min. Sprinkle chicken with salt and pepper. In a shallow bowl, combine bread crumbs, garlic powder and paprika. In another shallow bowl, whisk eggs. Dip chicken in eggs, then in crumb mixture, patting to help coating adhere.

Steps2: Fry the chicken

In batches, arrange chicken in a single layer on the air-fryer baking tray; spritz with cooking spray. Cook until coating is golden brown and chicken is no longer pink, 7-8 minutes on each side.

RECIPE #5

Roast Pork with Apple Topping

**PREP TIME**

50 min

COOK TIME

40 min

YIELD

2~4 servings

Ingredients:

- 2 tablespoons all-purpose flour
- 1-3/4 teaspoons salt, divided
- 1 teaspoon ground mustard
- 1 teaspoon caraway seeds
- 1/2 teaspoon sugar
- 1/4 teaspoon pepper
- 1/4 teaspoon rubbed sage
- 1 boneless pork loin roast (1-2 pounds)
- 1-1/2 cups applesauce
- 1/2 cup packed brown sugar
- 1/4 teaspoon ground mace

Directions**Steps1: Prepare the ingredients**

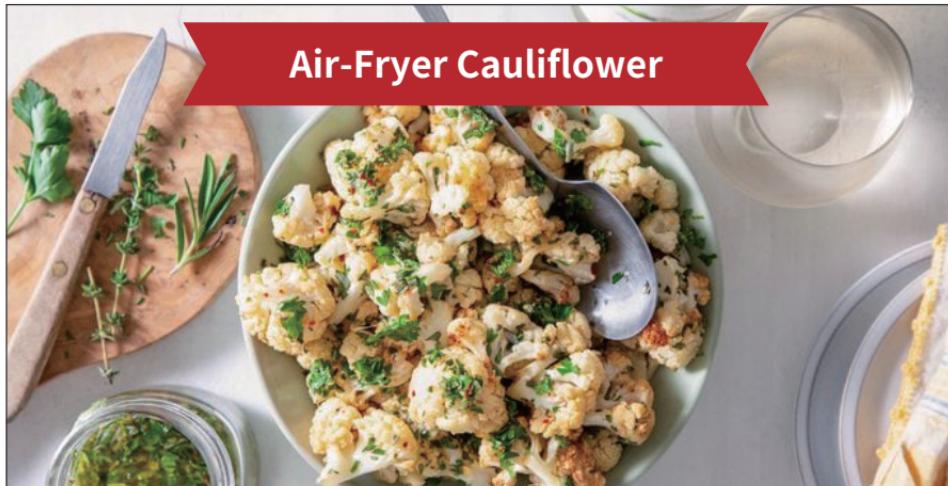
In a small bowl, combine flour, 1-1/2 teaspoons salt, ground mustard, caraway, sugar, pepper and sage; rub over roast. Cover and let stand for 30 minutes.

Steps2: Roast and serve the dish

Preheat air fryer for 2 min. Place roast on the air-fryer baking tray, fat side up. Roast, uncovered, 40 minutes. In a small bowl, mix applesauce, brown sugar, mace and remaining salt; spread over roast. Roast 35-40 minutes longer or until a thermometer reads 145°. Let stand 10 minutes before slicing.

RECIPE #6

Air-Fryer Cauliflower

**PREP TIME**

10 min

COOK TIME

10~15 min

YIELD

2~4 servings

Ingredients:

- 1 medium head cauliflower, cut into florets (about 6 cups)
- 4 tablespoons olive oil, divided
- 1/4 cup minced fresh parsley
- 1 tablespoon minced fresh rosemary
- 1 tablespoon minced fresh thyme
- 1 teaspoon grated lemon zest
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1/4 teaspoon crushed red pepper flakes

Directions**Steps1: Prepare the ingredients**

Preheat air fryer for 1 min. In a large bowl, combine cauliflower and 2 tablespoons olive oil; toss to coat. In batches, arrange cauliflower in a single layer on the air-fryer baking tray.

Steps2: Fry and serve the dish

Cook until florets are tender and edges are browned, 8-10 minutes, stirring halfway through cooking. In a small bowl, combine remaining ingredients; stir in remaining 2 tablespoons oil. Transfer cauliflower to a large bowl; drizzle with herb mixture and toss to combine.

RECIPE #7

Air-Fryer Coconut Shrimp

**PREP TIME**

15 min

COOK TIME

12~15 min

YIELD

2~4 servings

Ingredients:

- 1/2 pound uncooked shrimp (26-30 per pound)
- 1/2 cup sweetened shredded coconut
- 3 tablespoons panko bread crumbs
- 2 large egg whites
- 1/8 teaspoon salt
- Dash pepper
- Dash Louisiana-style hot sauce
- 3 tablespoons all-purpose flour
- sauce:
- 1/3 cup apricot preserves
- 1/2 teaspoon cider vinegar
- Dash crushed red pepper flakes

Directions**Steps1: Prepare the ingredients**

Preheat air fryer for 1 min. Peel and devein shrimp, leaving tails on. In a shallow bowl, toss coconut with bread crumbs. In another shallow bowl, whisk egg whites, salt, pepper and hot sauce. Place flour in a third shallow bowl. Dip shrimp in flour to coat lightly; shake off excess. Dip in egg white mixture, then in coconut mixture, patting to help coating adhere.

Steps2: Fry and serve the dish

Place shrimp in a single layer on the air-fryer baking tray. Cook 4 minutes; turn shrimp and continue cooking until coconut is lightly browned and shrimp turn pink, about 4 minutes longer. Meanwhile, combine sauce ingredients in a small saucepan; cook and stir over medium-low heat until preserves are melted. Serve shrimp immediately with sauce.

RECIPE #8



Air-Fryer Baked Potato

PREP TIME

10 min

COOK TIME

35~45 min

YIELD

2~4 servings

Ingredients:

- 4 medium russet potatoes
- 2 tablespoons butter, softened
- 2 garlic cloves, minced
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- Optional: Sour cream, butter, crumbled bacon, minced chives, guacamole, shredded cheddar cheese and minced fresh cilantro

Directions**Steps1: Prepare the ingredients**

Preheat air fryer for 2 min. Scrub potatoes; pierce each several times with a fork. In a small bowl, mix butter, garlic, salt and pepper. Rub potatoes with butter mixture. Wrap each tightly in a piece of foil.

Steps2: Fry and serve the dish

Place potatoes in a single layer on the air-fryer baking tray. Cook until fork tender, 35-45 minutes, rotating halfway through.

Glass Air Fryer Quick Cooking Recipe.

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or move it often until it reaches the desired doneness.

NOTE: When cooking multiple foods back to back, reduce cook time by 5-10 minutes to prevent overcooking.

NOTE: Install baking tray before cooking.

INGREDIENT	AMOUNT	PREPARATION	ON	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Asparagus	2 bunches	Stems trimmed		Toss with 2 Tbsp oil	AIR FRY	15-20 mins
Bell peppers	8 peppers	Seeded, cut in quarters	None		AIR FRY	25-35 mins
Broccoli	2 heads (1 1/2 lbs)	Cut in 1-inch florets		Toss with 1 Tbsp oil	AIR FRY	15-20 mins
Brussels sprouts	1 1/2 lbs	Cut in half, stems removed		Toss with 1 Tbsp oil	AIR FRY	15-20 mins
Butternut squash	1 1/3 lbs	Peeled, cut in 1/2-inch pieces		Toss with 1 Tbsp oil	AIR FRY	25-30 mins
Carrots	1 1/3 lbs	Pealed, cut in 1/2-inch pieces		Toss with 1 Tbsp oil	AIR FRY	25-30 mins
Cauliflower	1 large head (1 1/2 lbs)	Cut in 1-inch florets		Toss with 2 Tbsp oil	AIR FRY	15-20 mins
Green beans	1 1/2 lbs	Trimmed		Toss with 1 Tbsp oil	AIR FRY	20-25 mins
Kale (for chips)	3 cups, packed	Torn in pieces; stems removed	None		AIR FRY	10-15 mins
Mushrooms	1 lbs	Rinse, cut in quarters		Toss with 1 Tbsp oil	AIR FRY	20-25 mins
Sweet potatoes	1 1/2 lbs	Cut in 1/2-inch pieces		Toss with 1 Tbsp oil	AIR FRY	30-35 mins
Zucchini	2 lbs	Cut in 1/2-inch rounds		Toss with 1 Tbsp oil	AIR FRY	20-25 mins
POULTRY						
Chicken breasts, boneless	3-4 breasts (6-8 oz. each)	None	None		AIR FRY	20-25 mins
Chicken drumsticks	6-8 each (2 oz. each)	None	None		AIR FRY	18-22 mins
Chicken wings	6-8 each (2 oz. each)	Drumettes & flats	1 Tbsp		AIR FRY	18-22 mins
SEAFOOD						
Crab cakes	5-6 cakes (1 1/2 oz. each)	None	Brush with oil		AIR FRY	15-20 mins
Salmon fillets	4 fillets (4 oz. each)	None	Brush with oil		AIR FRY	10-15 mins
Shrimp	1 lbs	Whole, peeled, tails on	Toss with 1 Tbsp oil		AIR FRY	15-20 mins

Glass Air Fryer Quick Cooking Recipe.

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

INGREDIENT	AMOUNT	PREPARATION	Oil	FUNCTION	COOK TIME	INSTRUCTION
BEEF						
Burgers	4 patties, 90% lean, (1/4 to 1/2 lb.), 1/2 inch thick	None	None	AIR FRY	10-15 mins	Flip halfway through cooking
Hot dogs	12 each	None	None	AIR FRY	10-15 mins	Flip halfway through cooking
Hamburgers, fresh	12 hamburgers (2 oz. each)	None	None	AIR FRY	15-20 mins	None
Steaks	2 steaks (7-9 oz. each)	None	None	AIR FRY	10-15 mins	None
Strip steaks	2 steaks (10-12 oz. each)	None	None	AIR FRY	15-20 mins	None
PORK						
Bacon	8 strips, cut in half	None	None	AIR FRY	10-15 mins	None
Pork chops	5 boneless chops (8 oz. each)	None	Brush with oil	AIR FRY	15-20 mins	None
Pork tenderloin	2 tenderloins (1-1 1/2 lbs), cut in half	Whole	Brush with oil	AIR FRY	30-35 mins	Flip halfway through cooking
SAUSAGES						
8 sausages	8 sausages	Whole	None	AIR FRY	15-20 mins	None
FROZEN FOODS						
Burgers	4 patties, 30% lean (1/4 oz. each)	None	None	ROAST	15-20 mins	None
Chicken nuggets	1/2 dozen (1 1/2 lbs)	None	None	ROAST	15-20 mins	To toss halfway through cooking
Egg bites	9 bites (2 oz. each)	None	None	ROAST	10-15 mins	None
Fish filets	1 box (6 filets)	None	None	ROAST	10-15 mins	None
Fish sticks	18 fish sticks (11 oz.)	None	None	ROAST	10-15 mins	Flip halfway through cooking
French fries	1 lbs	None	None	ROAST	20-25 mins	Toss halfway through cooking
Hashbrown patties	5 patties (1 oz.)	None	None	ROAST	10-15 mins	Flip halfway through cooking
Mozzarella sticks	2 boxes (1 oz. each)	None	None	ROAST	10-15 mins	Flip halfway through cooking
Pizza rolls	2 bags (20 oz. each)	None	None	ROAST	10-15 mins	Toss halfway through cooking
Popcorn shrimp	2 boxes (14-16 oz. each)	None	None	ROAST	15-20 mins	Toss halfway through cooking
Pot stickers	2 bags (12 oz. each)	None	None	ROAST	20-25 mins	Flip halfway through cooking
Sweet potato fries	1 bag (20 oz.)	None	None	ROAST	10-15 mins	Flip halfway through cooking
Tater tots	1 bag (24 oz.)	None	None	ROAST	20-25 mins	Toss halfway through cooking

NOTE: Install heating tray before cooking.

NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

Glass Air Fryer Quick Cooking Recipe.

INGREDIENT (COLD/REFRIGERATED & PRE-COOKED)	AMOUNT	PREP/ATION	FUNCTION	COOK TIME	INTERACTION
VEGETABLES					
Baked potato	1 large baked potato (6-10 oz.)	Cut in half	Recip	8-10 mins	Flip halfway through cooking
Broccoli	6 oz. (approx. 2 cups)	Cut in 1-inch florets	Recip	5-10 mins	Toss halfway through cooking
Brussels sprouts	8 oz. (approx. 2 cups)	Trim ends, cut in half	Recip	5-10 mins	Toss halfway through cooking
Roasted baby potatoes	8 oz.	Cut in half	Recip	5-10 mins	None
Zucchini	10 oz. (approx. 2 cups)	Cut in $\frac{1}{4}$ -inch slices	Recip	5-10 mins	Toss halfway through cooking
PROTEINS					
Chicken breast (thigh)	8 oz.	Cut in 1-inch slices	Recip	8-10 mins	None
Chicken nuggets	8-10 pieces (6 oz.)	None	Recip	5-10 mins	None
Chopped pork or brisket	8 oz. (approx. 2 cups)	Chopped or pulled	Recip	5-10 mins	None
Hamburger patty	1 patty (4 oz.)	None	Recip	8-10 mins	None
Meatballs	10-12 oz. (approx. 2 cups)	None	Recip	8-10 mins	Stir halfway through cooking
Pork tenderloin	8 oz.	Cut in $\frac{1}{2}$ -inch slices	Recip	8-10 mins	None
Salmon	2 fillets (12 oz.)	None	Recip	8-10 mins	None
Steak	8 oz.	Cut in 1-inch slices	Recip	8-10 mins	None
Shrimp	10-12 large shrimp (6 oz.)	None	Recip	5-10 mins	Flip halfway through cooking
Turkey breast	8 oz.	Cut in $\frac{1}{2}$ -inch slices	Recip	8-10 mins	None

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

NOTE: Install basketing tray before cooking.

NOTE: When cooking multiple foods, pack multiple foods back-to-back. Reduce cook time by 3-5 minutes to prevent overcooking.

Glass Air Fryer Quick Cooking Recipe.

INGREDIENT (COLD REFRIGERATED & PRE-COOKED)	AMOUNT	PREPARATION	FUNCTION	COOK TIME	NOTE: If cooking multiple items, back to back, reduce cook time by 3-5 minutes to prevent overcooking.	
					INTERACTION	NOTE: Install trivit tray before cooking.
LEFTOVER FAVORITES						
Breakfast sandwich	1 sandwich (6-8 oz.)	Cut in half	Recrisp	5-10 mins		
Burrito	None	None	Recrisp	5-10 mins		
Chinese takeout (Lo Mein)	None	None	Recrisp	5-10 mins		Min halfway through cooking
Dumplings	8 oz. (approx. 2 cups)	Add 1 lb. spoon water over dumplings	Recrisp	5-10 mins		None
French fries	4 oz. (approx. 2 cups)	None	Recrisp	3-5 mins		None
Grilled cheese	1 sandwich (approx. 4 oz.)	Cut in half	Recrisp	5-10 mins		Flip halfway through cooking
Pancakes	1 pancake (approx. 2 oz.)	None	Recrisp	5-10 mins		Flip halfway through cooking
Pasta	6 oz. (approx. 2 cups)	Add 1 tablespoon water	Recrisp	3-5 mins		Stir halfway through cooking
Pizza slice	1 slice (2 1/2 oz.)	None	Recrisp	5-10 mins		None
Quesadilla	1 small quesadilla (approx. 4 oz.)	Cut in half	Recrisp	5-10 mins		Flip halfway through cooking
Rice	2 cups (8 oz.)	Add 1 tablespoon water	Recrisp	5-10 mins		Stir halfway through cooking

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Glass Air Fryer Recipe Book



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