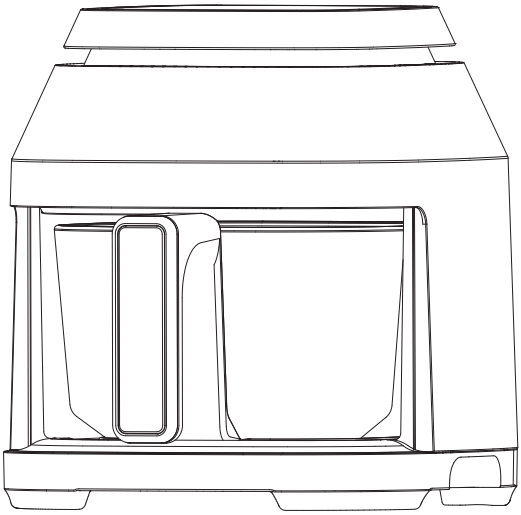
PORTABLE GLASS AIR FRYER
User Manual



Explore more at **www.rosewill.com**

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⚠ IMPORTANT SAFEGUARDS

Safety Instructions

- Read all instructions carefully before use.
- Do not touch hot surfaces. Always use handles or knobs.
- To prevent electric shock, never immerse the power cord, plug(s), or main unit in water or any other liquid.
- Close adult supervision is necessary when the appliance is used by or near children.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before attaching or removing parts, and before cleaning.
- Do not operate the appliance with a damaged power cord or plug, if it malfunctions, or if it has been damaged in any way. Return it to the nearest authorized service facility for examination, repair, or adjustment.
- Using accessory attachments not recommended by the manufacturer may result in injury.
- This appliance is for indoor use only. Do not use outdoors.
- Do not let the power cord hang over the edge of a table or counter, or come into contact with hot surfaces.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Exercise extreme caution when moving the appliance while it contains hot oil or other hot liquids.
- To disconnect, turn all controls to the "OFF" position, then remove the plug from the wall outlet.
- Use this appliance only for its intended purpose as described in the manual.
- Use extreme caution when removing any tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off and contact electrical components, creating a risk of electric shock.
- Do not insert oversized food items or metal utensils into containers, as this may pose a fire or electric shock hazard.

Safety Instructions

- A fire may occur if the burner head (or heating element) is covered or contacts flammable materials during operation, such as curtains, draperies, walls, etc. Do not store any items on top of the appliance while it is in use.
- Exercise extreme caution when using containers made of materials other than metal or glass.
- Do not store any materials on or in the appliance other than the manufacturer's recommended accessories.
- To Turn Off:
  1. For Electric Control Models: Press the Power On/Off button.
  2. For Mechanical Control Models: Adjust the timer knob to the "OFF" position. The appliance will also turn off automatically after the set time elapses.
- This appliance is intended for household use only.

Danger

- Do not immerse the power cord, plug, or main unit in water or place it under running water during cleaning, as this may cause damage and create a hazard.
- Prevent liquids from entering the appliance to avoid the risk of electric shock or short-circuit.
- Do not block the air inlet or outlet vents while the appliance is in operation.
- Certain parts of this appliance become very hot during use. Do not touch them directly.

Warnings

- Ensure that your mains supply voltage corresponds to the voltage stated on the appliance's rating label.
- Before use, inspect the power cord and all accessories. Do not use the appliance if any damage is found.

⚠ Warnings

- Children must be supervised. Keep the appliance out of their reach and ensure they do not play with it.
- Do not let the power cord hang over sharp edges of counters or tables.
- Never plug in the appliance or operate the controls with wet hands.
- To prevent fire, do not place or use the appliance on or near combustible materials such as tablecloths, curtains, or wallpaper.
- Do not modify or attempt to install an external power cord.
- The inner chamber becomes extremely hot during operation. Do not place plastic dishes, bowls, or protective film inside.
- Always place the appliance on a stable, level, and heat-resistant surface. Do not place it on plastic, wood, or any other heat-sensitive or easily damaged surface.
- Maintain a clear space of at least 10 cm（or 4 inches）around the appliance. Do not place it against walls or other appliances.
- Do not place any objects on top of the appliance.
- Do not use the appliance for any purpose not specified in this manual.
- Do not leave the appliance unattended while it is in operation.
- Caution: The heating element remains at a very high temperature after cooking. Do not touch it.
- Hot steam is expelled from the rear exhaust port during operation. Keep your hands and face at a safe distance. When removing the stove head, stay clear of the glass pot to avoid burns.
- Setting an excessively long cooking time may cause food to burn and smoke, which will be released from the exhaust port. The appliance will automatically cut power in such an event.
- After use, first turn off the power button, then unplug the appliance from the socket. Avoid pulling forcefully on the cord.
- Always unplug the appliance and allow it to cool completely before cleaning.

⚠ Warnings

- Use only accessories recommended or supplied by the manufacturer.
- Ensure the frying basket, toast rack, and tray are clean and dry before placing food in them.
- This appliance is equipped with a safety switch. It will only enter standby mode when the main unit is correctly inserted.
- Always unplug the appliance from the power outlet when not in use.

ⓘ Notes on the Plug

- This appliance is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is designed to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse it. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Regarding the Power Supply Cord:
  a. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk of becoming entangled in or tripping over a longer cord.
  b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised.
  c. If a longer detachable power-supply cord or extension cord is used:
     1. The marked electrical rating of the cord set or extension cord must be at least as great as the electrical rating of the appliance.
     2. The cord should be arranged so that it does not drape over the countertop or tabletop where it might be pulled on by children or tripped over accidentally.

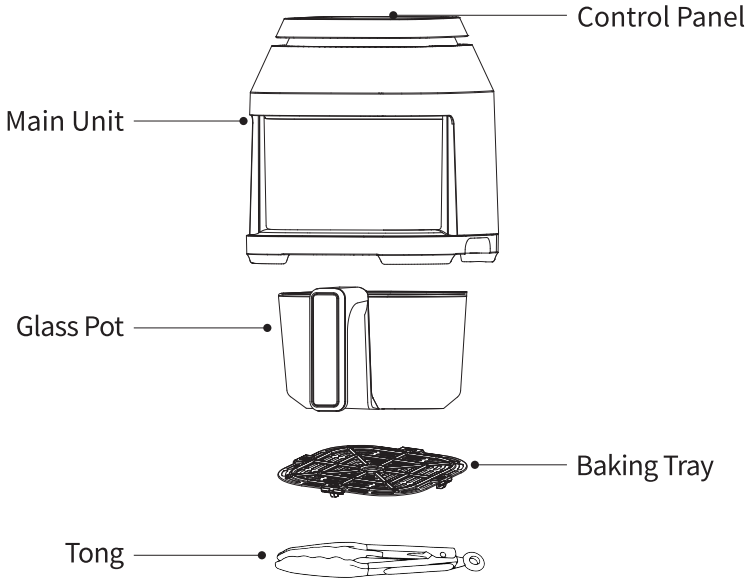
PRODUCT DESCRIPTION

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, broil, 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.

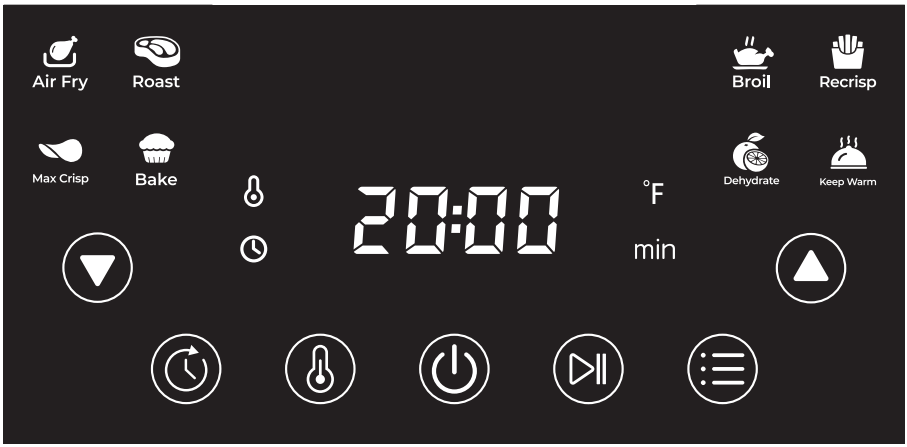
Specification

Model	RHAF-26002BK
Voltage	120V ~ 60Hz
Rated Power	1500W
Volume	4.7QT
Dimensions	L x W x H: 13.5 x 11.0 x 11.6 inch
Weight	11.0 lbs.

Product Overview



Control Panel Operation



Built-in Smart Programs:

Air Fry	Roast	Max Crisp	Bake	Broil	Recrisp	Dehydrate	Keep Warm

- Press the ▼ or ▲ button to increase or decrease the cooking temperature or time for the selected function.
- Press the ☰ button to cycle through the available cooking functions: Air Fry, Roast, Max Crisp，Bake, Broil, Recrisp, Dehydrate, Keep Warm.
- Short press the ⏻ button to power on, long press the ⏻ button to power off.

Start or pause the function.

Temperature and time function adjustment button.

Function	Default Temperature	Temperature Range	Default Time	Time Range
Air Fry	385°F	180~400°F	15min	1~60min
Roast	400°F	320~420°F	18min	1~60min
Max Crisp	410°F	320~420°F	15min	1~60min
Bake	400°F	180~420°F	12min	1~60min
Broil	420°F	320~420°F	6min	1~20min
Recrisp	400°F	180~420°F	10min	1~60min
Dehydrate	140°F	85~195°F	360min(6H)	30min~48hours
Keep Warm	220°F	140~285°F	30min	1~60min

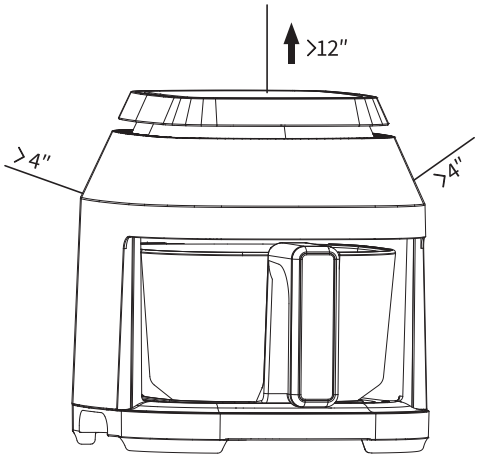
HOW TO USE

Reminder

- Please read the instruction manual carefully before first use.
- Place the appliance on a stable, level surface.
- Remove all accessories and fittings from the air fryer and its packaging. Wash the accessories with warm, soapy water. Gently wipe the interior of the air fryer with a soft, damp cloth. Allow all parts to dry thoroughly before use.
- Ensure there is at least 4 inches of clear space around the air fryer. Do not place any objects on top of the appliance.
- Before first use, preheat the air fryer at its highest temperature setting for 15-20 minutes. This will remove any protective oil coating from the heating element.
- Note: A small amount of smoke or odor during this initial preheating is normal.

① Placing the Appliance

- Place the unit on a stable, level surface.
- Leave at least 4 inches（or 10 cm）of space at the back and on both sides. Ensure it is kept away from curtains, wall coverings, and other flammable materials.



② Product Operation Instructions

- **Power On / Standby Mode:** Once the appliance is plugged in, it' ll beep. The display and indicator lights will flash once, and the  button will stay lit, meaning it' s powered on and in standby mode.
- **Select a Function:** In standby mode, press the  button to cycle through all the programs. The selected program will flash.
- **Start or Pause a Function:** Once a program is selected and flashing, press the  button to begin. To pause, press the  button again.
- **Temperature & Time Adjustment:** Once a program is selected and flashing, press the  or  button to adjust the default temperature or time.
- **Power Off**: To turn the appliance off completely, press and hold the  button for 2 seconds.

OPERATION NOTES

Auto Standby

If you remove the glass pot during cooking, the appliance will automatically enter standby mode. To resume cooking, place the glass pot back in.

For Best Cooking Results

Turn or shake the food periodically during the cooking cycle for more even heating and better results. When roasting larger items, the cooking time will be longer. Extend the cooking time accordingly based on the size of the ingredients.

Caution: The glass pot gets extremely hot during use. Never touch it directly with your bare hands.

CLEANING AND MAINTENANCE

Important Safety Precautions

- Always unplug the appliance and allow it to cool completely before cleaning. We recommend waiting at least one hour after use.
- Never immerse the main unit (housing), power cord, or plug in water or any other liquid.
- Do not use abrasive tools or harsh chemicals, including: hard brushes, steel wool, scouring powders, alkaline cleaners, solvents, or acidic substances. Avoid using hot water for cleaning, as these may damage the surfaces.

Cleaning Instructions

- Exterior Surfaces: Gently wipe the outer housing with a soft, damp cloth or sponge moistened with a mild, neutral detergent. Wipe dry thoroughly with a clean, soft cloth.
- Removable Parts (Baking Tray, Rack, etc.):
- Wash with warm, soapy water using a soft cloth or sponge.
- Rinse thoroughly with clean water and dry completely.
- Note: Inadequate cleaning after use can cause oil residues to carbonize, leading to permanent discoloration or staining on the tray.

After Cleaning

- Ensure all parts, including the main unit and accessories, are completely dry before storage. Allow them to air-dry in a cool, well-ventilated place.
- When reassembling, confirm that all components (e.g., the glass bowl) are correctly and securely placed into their original positions. **The appliance will not operate if components are improperly installed.**

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 lnc. ("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. 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	COOK TIME	YIELD
15 min	15~20 min	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
- 6-10 whole chicken wings (2-1/2 pounds)
- Optional: Ranch salad dressing, Buffalo sauce or barbecue sauce

Directions

Steps1：Prepare the ingredients

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 10 minutes; cook until chicken juices run clear and wings are golden brown, 15-20 minutes, turning once. Repeat with remaining wings. Serve hot, with dressing or sauce if desired.

RECIPE #2



Air-Fryer Steak

PREP TIME	COOK TIME	YIELD
10 min	12~18 min	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

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°), 6-10 minutes, turning halfway through cooking.

Steps2：Serve with steak

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

RECIPE #3



Roast Pork with Apple Topping

PREP TIME	COOK TIME	YIELD
50 min	30~40 min	2~4 servings

Ingredients:

- 2 tablespoon 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

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 30-40 minutes longer or until a thermometer reads 145°. Let stand 10 minutes before slicing.

RECIPE #4



Max Crisp Chicken Tenders

PREP TIME	COOK TIME	YIELD
15 min	15~20 min	2~4 servings

Ingredients:

- 1 pound chicken tender-loins
- 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

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



Air-Fryer Asparagus

PREP TIME	COOK TIME	YIELD
10 min	10~15 min	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 #6



Air-Fryer Cauliflower

PREP TIME	COOK TIME	YIELD
10 min	10~15 min	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	COOK TIME	YIELD
15 min	12~15 min	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	COOK TIME	YIELD
10 min	35~45 min	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.

BIG BATCH AIR FRY CHART

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Asparagus	2 bunches	Stems trimmed	Toss with 2 Tsp oil	AIR FRY	15–20 mins	None
Bell peppers	8 peppers	Seeded, cut in quarters	None	AIR FRY	25–35 mins	Flip halfway through cooking
Broccoli	2 heads (1½ lbs.)	Cut in 1-inch florets	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	Toss halfway through cooking
Brussels sprouts	1½ lbs.	Cut in half, stems removed	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	Toss halfway through cooking
Butternut squash	3 lbs.	Peeled, cut in 1–2 inch pieces	Toss with 1 Tbsp oil	AIR FRY	25–30 mins	Toss halfway through cooking
Carrots	2 lbs.	Peeled, cut in ½ inch pieces	Toss with 1 Tbsp oil	AIR FRY	25–30 mins	None
Cauliflower	1 large head (1½ lbs.)	Cut in 1-inch florets	Toss with 2 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
Green beans	1½ lbs.	Trimmed	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
Kale (for chips)	3 cups, packed	Torn in pieces, stems removed	None	AIR FRY	10–15 mins	Toss halfway through cooking
Mushrooms	2½ lbs.	Rinsed, cut in quarters	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	None
Sweet potatoes	2½ lbs.	Cut in ½ inch pieces	Toss with 1 Tbsp oil	AIR FRY	30–35 mins	Toss halfway through cooking
Zucchini	2 lbs.	Cut in ½ inch rounds	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
POULTRY						
Chicken breasts, boneless	5–6 breasts (6–8 oz. each)	None	None	AIR FRY	20–25 mins	None
Chicken drumsticks	6 each (1½ lbs.)	None	None	AIR FRY	15–20 mins	None
Chicken wings	2 lbs.	Drumettes & flats	1 Tbsp	AIR FRY	30–35 mins	Toss twice during cooking
SEAFOOD						
Crab cakes	4 cakes (6–8 oz each)	None	Brush with oil	AIR FRY	15–20 mins	None
Salmon fillets	4 fillets (4 oz each)	None	Brush with oil	AIR FRY	10–15 mins	None
Shrimp	2 lbs.	Whole, peeled, tails on	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	None

BIG BATCH AIR FRY CHART

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
BEEF						
Burgers	4 patties, 80% lean(¼ lbs. each), 1 inch thick	None	None	AIR FRY	10–15 mins	Flip halfway through cooking
Hot dogs	18 each	None	None	AIR FRY	10–15 mins	Flip halfway through cooking
Meatballs, fresh	12 meatballs (2 oz each)	None	None	AIR FRY	15–20 mins	None
Steaks	5 steaks (6 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
FROZEN FOODS						
Burgers	4 patties, 80% lean (¼ lbs. each)	None	None	MAX CRISP	15–20 mins	None
Chicken nuggets	1½ boxes (1½ lbs.)	None	None	MAX CRISP	15–20 mins	Toss halfway through cooking
Egg bites	9 bites (2 oz each)	None	None	MAX CRISP	10–15 mins	None
Fish fillets	1 box (6 fillets)	None	None	MAX CRISP	10–15 mins	None
Fish sticks	18 fish sticks (11 oz)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
French fries	2 lbs	None	None	MAX CRISP	30–35 mins	Toss halfway through cooking
Hashbrown patties	5 patties (10 oz)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Mozzarella sticks	2 boxes (11 oz each)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Pizza rolls	2 bags (20 oz each)	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Popcorn shrimp	2 boxes (14–16 oz each)	None	None	MAX CRISP	15–20 mins	Toss halfway through cooking
Pot stickers	2 bags (12 oz each)	None	None	MAX CRISP	20–25 mins	Flip halfway through cooking
Sweet potato fries	1 bag (20 oz)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Tater tots	1 bag (32 oz)	None	None	MAX CRISP	20–25 mins	Toss halfway through cooking

BIG BATCH AIR FRY CHART

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
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 (1–1½ lbs.), cut in half	Whole	Brush with oil	AIR FRY	30–35 mins	Flip halfway through cooking
Sausages	8 sausages	Whole	None	AIR FRY	15–20 mins	None

SMALL BATCH AIR FRY CHART

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
VEGETABLES						
Asparagus	4 oz	Trimmed, cut in half	Toss with 1 Tbsp oil	AIR FRY	8–10 mins	Toss halfway through cooking
Bell pepper	8 oz	Seeded, cut in strips	None	AIR FRY	10–15 mins	Toss halfway through cooking
Broccoli	1 small head	Cut in 1-inch florets	Toss with 1 Tbsp oil	AIR FRY	8–10 mins	Toss halfway through cooking
Brussels sprouts	8 oz	Trimmed, cut in half	None	AIR FRY	10–12 mins	Toss halfway through cooking
Butternut squash	8 oz	Peeled, cut in ½ inch pieces	None	AIR FRY	10–15 mins	None
Carrots	8 oz	Cut in ½ inch pieces	None	AIR FRY	10–15 mins	None
Cauliflower	6 oz	Cut in 1 inch florets	None	AIR FRY	10–15 mins	Toss halfway through cooking
Green beans	6 oz	Trimmed	None	AIR FRY	10–15 mins	Toss halfway through cooking
Kale (for chips)	2 oz	Torn in pieces, stems removed	None	AIR FRY	4–5 mins	None
Mushrooms	6 oz	Rinsed, cut in quarters	None	AIR FRY	10–15 mins	None
Sweet potato	½ lbs. (1-2 medium)	Cut in ½ inch pieces	Toss with 1 Tbsp oil	AIR FRY	20–25 mins	Toss halfway through cooking
Zucchini	½ lbs. (1-2 medium)	Cut in ½ inch rounds	Toss with 1 Tbsp oil	AIR FRY	15–20 mins	Toss halfway through cooking
BEEF						
Burgers	2 patties, 80% lean (¼ lbs. each)	None	None	AIR FRY	10–15 mins	None
Hot dogs	4 hot dogs	Whole	None	AIR FRY	10–15 mins	Flip halfway through cooking
Meatballs, fresh	5 meatballs (2 oz each)	None	None	AIR FRY	8–12 mins	None
Steaks	1 steak (10–12 oz)	None	None	AIR FRY	10–15 mins	None
Strip steaks	1 steak (6–8 oz)	None	None	AIR FRY	15 mins	None

SMALL BATCH AIR FRY CHART

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
POULTRY						
Chicken breasts, boneless	1 breast (6–8 oz)	None	Brush with oil	AIR FRY	15–20 mins	None
	1 breast (6–8 oz)	Cut in 1½ inch pieces	Toss with 1 Tbsp oil	AIR FRY	10 mins	None
Chicken drumsticks	2 drumsticks (8 oz)	None	None	AIR FRY	12–15 mins	None
Chicken wings	¾ lbs. (12 oz)	Drumettes & flats	None	AIR FRY	20–25 mins	Toss halfway through cooking
FROZEN FOODS						
Burgers	1 patty (⅓ lbs.)	None	None	MAX CRISP	15–20 mins	None
Chicken nuggets	½ box (6 oz, 10 count)	None	None	MAX CRISP	10 mins	None
Egg bites	4 bites (2 oz each)	None	None	MAX CRISP	10–15 mins	None
Fish fillets	3 fillets (2 oz each)	None	None	MAX CRISP	10–15 mins	None
Fish sticks	8 fish sticks (6 oz)	None	None	MAX CRISP	8–10 mins	None
French fries	½ lbs.	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Hashbrown patties	2 patties (4 oz)	None	None	MAX CRISP	10–15 mins	Flip halfway through cooking
Mozzarella sticks	1 box (8 oz)	None	None	MAX CRISP	6–8 mins	None
Pizza rolls	½ bag (10 oz, 20 count)	None	None	MAX CRISP	8–10 mins	None
Popcorn shrimp	½ lbs.	None	None	MAX CRISP	8–10 mins	None
Pot stickers	½ bag (6oz, 8 count)	None	None	MAX CRISP	8–10 mins	None
Sweet potato fries	½ lbs.	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking
Tater tots	1¼ cups	None	None	MAX CRISP	10–15 mins	Toss halfway through cooking

SMALL BATCH AIR FRY CHART

INGREDIENT	AMOUNT	PREPARATION	OIL	FUNCTION	COOK TIME	INTERACTION
PORK						
Pork chops	2 chops (6–8 oz each)	None	None	AIR FRY	15–20 mins	None
Pork tenderloin	1 loin (25–30 oz)	Cut in thirds	None	AIR FRY	20–25 mins	None
Sausages	4 sausages	None	None	AIR FRY	10–15 mins	None
SEAFOOD						
Crab cakes	2 cakes (6–8 oz each)	None	None	AIR FRY	10–15 mins	None
Salmon fillets	2 fillets (4 oz each)	None	Brush with oil	AIR FRY	10–15 mins	None
Shrimp	8 oz	Whole, peeled, tails removed	None	AIR FRY	8–10 mins	Flip halfway through cooking

SMALL BATCH RECRISP CHART

INGREDIENT (COLD/ REFRIGERATED & PRE-COOKED)	AMOUNT	PREPARATION	FUNCTION	COOK TIME	INTERACTION
VEGETABLES					
Baked potato	1 large baked potato (8-10 oz)	Cut in half	Recrisp	8–10 mins	Flip halfway through cooking
Broccoli	6 oz (approx. 2 cups)	Cut in 1 inch florets	Recrisp	5–10 mins	Toss halfway through cooking
Brussels sprouts	8 oz (approx. 2 cups)	Trim ends, cut in half	Recrisp	5–10 mins	Toss halfway through cooking
Roasted baby potatoes	approx. 2 cups	Cut in half	Recrisp	5–10 mins	None
Zucchini	10 oz (approx. 2 cups)	Cut in ¼ inch slices	Recrisp	5–10 mins	Toss halfway through cooking
PROTEINS					
Chicken breast/thigh	8 oz	Cut in 1-inch slices	Recrisp	8–10 mins	None
Chicken nuggets	8–10 pieces (6 oz)	None	Recrisp	5–10 mins	None
Chopped pork or brisket	8 oz (approx. 2 cups)	Chopped or pulled	Recrisp	5–10 mins	None
Hamburger patty	1 patty (4 oz)	None	Recrisp	8–10 mins	None
Meatballs	10–12 oz (approx. 2 cups)	None	Recrisp	8–10 mins	Stir halfway through cooking
Pork tenderloin	8 oz	Cut in ½ inch slices	Recrisp	8–10 mins	None
Salmon	2 fillets (12 oz)	None	Recrisp	8–10 mins	None
Steak	8 oz	Cut in 1 inch slices	Recrisp	8–10 mins	None
Shrimp	10-12 large shrimp (6 oz)	None	Recrisp	5–10 mins	Flip halfway through cooking
Turkey breast	8 oz	Cut in ½ inch slices	Recrisp	8–10 mins	None

SMALL BATCH RECRISP CHART

INGREDIENT (COLD/ REFRIGERATED & PRE-COOKED)	AMOUNT	PREPARATION	FUNCTION	COOK TIME	INTERACTION
LEFOVER FAVORITES					
Breakfast sandwich	1 sandwich (6-8 oz)	Cut in half	Recrisp	5–10 mins	Flip halfway through cooking
Burrito		None	Recrisp	5–10 mins	Flip halfway through cooking
Chinese takeout (Lo Mein)		None	Recrisp	5–10 mins	Mix halfway through cooking
Dumplings	8 oz (approx. 2 cups)	Add 1 tablespoon 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 (2½ 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

RECIPE FOR DEHYDRATE FUNCTION

Fruit			
Name	**Preparation**	**Condition After Drying**	**Required Drying Time(Hours)**
Apples	Peel, remove core, slice into round pieces or segments	Soft	5-6
Apricots	Slice and remove pit	Soft	12-28
Bananas	Peels, slice into discs (3-4 mm thick)	Soft	8-32
Grapes	No prep necessary	Soft	8-26
Cherries	Remove pit before or during drying process	Hard	8-26
Cranberries	Chop or leave whole	Soft	6-26
Pears	Peel and slice	Soft	8-30
Figs	Slice	Hard	6-26
Peaches	Cut into 2 pieces; remove pit when half-dried	Soft	6-26
Pears	Peel and slice	Soft	8-30
Pineapples (fresh)	Peel and slice into rings or cubes	Hard	6-32
Pineapples (canned)	Pour out juice and dry before dehydrating	Soft	6-32
Strawberries	Cut into 3/8-inch slices, other berries whole	Hard	8-28
Orange Peels	Cut into long strips	Fragile	6-16

Notice: Times and methods of vegetable preparation in the table are only approximations. Personal preferences can differ based on the information above.

RECIPE FOR DEHYDRATE FUNCTION

Vegetables			
Name	**Preparation**	**Condition After Drying**	**Required Drying Time(Hours)**
Mushrooms	Slice	Hard	6-14
Onions	Slice thinly or chop	Crispy	8-14
Green Beans	Cut and boil until soft	Fragile	8-20
Peppers	Cut into 1/4-inch strips or rings	Fragile	4-14
Potatoes	Slice, boil for 8-10 min	Crispy	8-12
Broccoli	Peel and chop; steam about 3-5 min before drying	Fragile	6-20
Cabbage	Trim and cut into 1/8-inchs strips, cut core into 1/4-inch strips	Hard	6-14
Carrots	Steam until tender, shred or cut into slices	Hard	6-12
Eggplant	Trim and slice 1/4-inch to 1/2-inch thick	Fragile	6-18
Garlic	Remove skin from clove and slice	Crispy	6-16
Celery	Cut stalks into1/4-inch slices	Crispy	6-14
Asparagus	Cut into 1-inch pieces	Crispy	6-14
Artichokes	Cut into 1/3-inch strips, boil about 10 min	Crispy	6-14
Tomatoes	Peel and cut into pieces, and shape	Hard	8-24
Spinach	Boil until semi-soft	Crispy	6-16

RECIPE FOR DEHYDRATE FUNCTION

Poultry, Fish, Meat

Preliminary preparation of meat is necessary for consumer safety. Trimming the fat off meats will aid the drying/dehydrating process. lt is advisable to pickle meats, as this helps to remove the water and improve preservation.

Standard Pickling Ingredients:

- 1/2 cup of soy sauce
- 1 clove of garlic, minced
- 2 tablespoons of ketchup
- 1 1/4 teaspoon of salt
- 1/2 teaspoon of dried pepper
- All ingredients should be mixed together

POULTRY

Before the drying process, poultry should be prepared. Boil or fry for best results. Dry for 2-8 hours or until all moisture is gone.

FISH

Before the drying process, boil or bake fish (bake about 20 minutes at 200°F or until the fish becomes fryable). Dry for 2-8 hours or until all moisture is gone.

MEAT

To prepare, cut into small pieces and place into the dehydrator for 2-8 hours or until all moisture is gone.

Glass Air Fryer
Recipe Book



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