

Cook book:



1. Asian Spicy Fries

- Potato-----4 pcs
- Oil-----2 teaspoons
- Salt-----1 teaspoon
- Pepper powder-----1 teaspoon
- Scallions powder-----1 teaspoon
- Red chili powder -----1/2 teaspoon

- Peel potatoes and cut 3/8-inch slices
- Place potato slices into a bowl of salt and water for at least 20mins
- Mix salt and pepper, garlic powder/ garlic oil,

red chili powder in a bowl

- Add the fries into the bowl and mix
 - Set your Air Fryer to 180 degrees and timer to 5 minutes to preheat the air fryer;
 - Place Fries into the frying basket, put frying basket back to Air Fryer, and set the timer for 15-20minutes (depending on the number of fries), or until the fries become golden brown.
- *optional: turn over the fires by shaking the basket in the middle of cooking process, for better cooking result.



2. Gold chicken wings

- Chicken wings----- 2 pounds
- Garlic-----2 pc
- Ginger powder-----2 teaspoon
- Cumin powder-----1 teaspoon
- Black pepper powder-----1 teaspoon
- Sweet chili sauce-----5 tbsp

- Set temperature to 200 degrees and timer to 5 minutes to preheat the air fryer;
- Stir Garlic, ginger powder, cumin powder, spicy black pepper and a salt together, and then coat the

chicken wings;

- Put chicken wings into the basket evenly, set time to 15-20 minutes or until they become golden brown.



3. Fried Chicken Nuggets

- Fresh chicken nuggets-----3 pounds
- Egg -----3
- Flour-----1 cup
- Olive oil-----1 spoon
- White pepper powder-----1 teaspoon

- Set temperature to 200 degrees and timer to 5 minutes to preheat the air fryer;
- Pat the chicken for 5 minutes with a knife blade;
- Stir eggs, flour, olive oil, white pepper and a

little of salt together, and then coat the chicken nuggets;

- Place the chicken nuggets into the basket evenly, and set time to 15-20 minutes or until they become a golden-brown color.



4. Fried Lamb Chops

- Lamb chops--- -----3lbs (at room temperature)
- Oil-----2 teaspoon
- Ground pepper powder-----1 teaspoon
- Crushed black pepper-----1 teaspoon
- Soy sauce-----1 teaspoon

- Set temperature to 200 degrees and timer to 2 minutes to preheat the air fryer;

- Mix seasonings
- Completely rub the lamb chops with the seasonings and marinate for 20 minutes
- Place the lamb chops into the basket. And set the timer for 10-12 minutes
- Keep turning over the chicken lamb.
 - Reduce temperature to 150 degrees and bake for more 10 minutes or until become they become brown



5. Fried Lamb Kebabs

- Lamb Kebab (room temperature) -----3lbs
- Onion-----appropriate amount
- Egg-----1
- Cumin powder-----1 teaspoon
- Chili powder-----1 teaspoon
- Oil-----2 teaspoon

- Set temperature to 200 degrees and timer to 5 minutes to preheat the air fryer;
- Stir onion ,egg, chili powder, oil, salt, cumin powder together, and then coat the Lamb Kebab;
- Leave the seasoned Lamb Kebab for 20 minutes;
- After place Lamb Kebab into fried basket evenly, fry for 15-20 minutes or until become they brown.



6. Fried Pork Chops

- Pork chops--- -----3lbs (at room temperature)
- Eggs -----2
- Starch-----1 cup
- Ginger powder-----1/2 teaspoon
- Garlic-----1/2 teaspoon
- Chicken power-----1/2 teaspoon
- Soy sauce-----1/2 teaspoon
- Salt-----1/2 teaspoon
- Oil-----1/2 teaspoon

- Set temperature to 200 degrees and timer to 5 minutes to preheat your air fryer;
- Mix the seasonings and then coat pork chops, marinate for 20 minutes;
- Put the pork chops into the frying basket, and set the timer for 10-12 minutes;
- Open and turn over the pork chops every 3 mins.
 - Reduce temperature to 150 degrees and bake for more 15 minutes or until become brown.



7. Fried squid

- Squid (Frozen)-----3 lbs.
- Oil-----2 tablespoon
- Salt-----1 teaspoon
- Cumin powder-----1 teaspoon
- Bread crumbs-----1 teaspoon
- Pepper powder-----1 teaspoon
- Set temperature to 200 degrees and timer to 5 minutes to preheat your air fryer;

- Stir Seasonings together, and then coat the squid,
- Put squid into the basket and slip basket into the air fryer, set the timer for 12-15 minutes or until become brown.



8. Spicy Shrimp

- Shrimp-----10 pcs
- Oil-----2 tablespoon
- Garlic Minced-----1 pc
- Black pepper-----1 teaspoon
- Chili powder-----1 teaspoon
- Sweet chili sauce-----100mg
- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer;

- Rinse the shrimp
- Apply a thin layer of oil, place them into the basket and set the timer set for 5-8 minutes or until create crunchy golden layer;
- Mix sweet chili sauce with salt, garlic and chili sauce in a pan, and then coat your shrimp with this spicy sauce and it's ready to be served!



9. Fried lotus root

-Oil-----2 teaspoon
 -Lotus root. -----500g
 -Starch-----1 cup
 -Flour-----1 cup

- Set temperature to 200 degrees and timer to 5 minutes for preheating the air fryer;
- Mix the flour, starch, oil and water into paste, then coated in the lotus root;
- Put coated lotus root into basket, slip fried baskets into the air fryer and set the timer for 12-15minutes or bake until they are crunchy.



10. Fried Corn

-Corn-----2 pcs
 -Olive oil-----2 teaspoon

- Set temperature to 200 degrees and timer to 5 minutes to preheat the air fryer;
- Apply a thin layer of olive oil to the corn, slip into the basket and set the timer for 10 minutes or baked until Golden



11. Fried dumplings

-Dumplings (unfrozen)-----10 pcs
 -Olive oil-----2 teaspoon

- Set temperature to 180 degrees and timer to 5 minutes to preheat the air fryer;
- Apply a thin layer of olive oil to the dumplings, Distribute dumplings into basket evenly;
- Set timer for 12-15 minutes OR until golden brown.



12. CRUMBED FISH

- 4 tablespoons Vegetable Oil
- 100 g Breadcrumbs
- 1 Egg, whisked
- 4 Fish Fillets
- 1 Lemon

Directions

- Preheat the Air Fryer to 180° C.
 - Mix the oil and the breadcrumbs together,
 - Stir the mixture until it becomes loose and crumbly.
 - Dip fish fillets into the egg, the shake of any residue; keep dipping the fish fillets into the egg mix until it is fully and evenly covered.
 - Gently lay the crumbed fish fillets into the air tray and cook for 12 minutes
- Serve immediately, squeeze or slice the lemon for serving

13. BAKED GARLIC PARSLEY POTATOES



Ingredients

- 3 Idaho or Russet baking potatoes
- 1 to 2 tablespoons of olive oil
- 1 teaspoon of parsley
- 1 tablespoon of garlic

Instructions

To make, wash the potatoes and puncture holes in them with a fork. Sprinkle the potatoes with olive oil and the rest of the seasonings, rubbing the potatoes to ensure they are evenly covered with the seasoning. Place them in the potatoes of your air fryer and put them in the middle of the machine. Cook them at 392 degrees for about 40 minutes, or until a fork can easily push through them. Slice the potatoes and top them with your favorite toppings, like sour cream, butter, cheese and parsley.

Warranty Card:

Model		Sales Date	
Invoice Number		Retail Store	
Date	Content		Maintenance Staff (signature)

6-month warranty for the product. For inappropriate use to the product, product will not be exchanged. For abnormal damaged and exceeded the warranty period, product can be repaired with fee.

For any questions, please contact us.

Repair Record:
