



COMPACT **AIR FRYER**

AirCrisp™ Technology | 1.2 Quart Capacity | 1000 Watts

DCAF150



We believe that taking small steps every day to live a healthier life can have a big impact and that the best path to wellness is to eat whole, natural foods. At Dash, we make products that make it easier for you to prepare and eat real food at home, so that you can feel your best. In the store, in your kitchen, and online we gives you the tools and the support to make delicious healthy meals.

That's what living unprocessed is all about!



COMPACT **AIR FRYER**

Important Safeguards.....	4-5
Parts & Features.....	6-7
Tips & Tricks	8-9
Using Your Compact Air Fryer.....	10-11
Cleaning & Maintenance	12
Troubleshooting.....	13-14
Recipes.....	19-35
Customer Support.....	36
Warranty.....	37

IMPORTANT SAFEGUARDS

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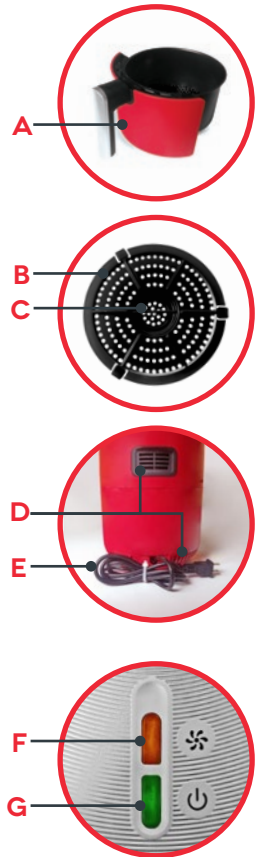
When using electrical appliances, basic safety precautions should be followed, including:

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

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

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PARTS & FEATURES



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

TIPS & TRICKS

GETTING READY

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

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

TIPS FOR GETTING STARTED

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

REHEATING IN AN AIR FRYER

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

TIPS FOR MAKING FRIES

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

TIPS FOR BAKING

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

MEAT & POULTRY

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

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

USING YOUR COMPACT AIR FRYER

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

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



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

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



- 2** Carefully pull the Basket out of the Air Fryer and place the Fry Pan inside with the Pan Handle facing up.



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



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



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



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



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

- Unplug the Compact Air Fryer from the wall and allow 30 minutes for the appliance to cool after each use.
NOTE: Remove the Basket to let the appliance cool quicker.
- Clean the appliance after every use.
- Do not use metal utensils or abrasive cleaning agents when handling the Compact Air Fryer as this may damage the non-stick coating of the appliance.
- Wipe the outside with a moist cloth.
- Clean the Fry Pan and Basket with hot water, a little dish soap, and a non-abrasive sponge.
- Remove any remaining residue with degreasing liquid.
- You may put the Fry Pan and Basket in the dishwasher as these parts are dishwasher safe.
NOTE: If dirt is stuck to the Basket, fill the Basket with hot water and some dish soap. Let the Fry Pan and the Basket soak for about 10 minutes.
- Clean the heating element with a cleaning brush to remove any food residue.
- Store the Compact Air Fryer once it is unplugged and all of its parts are clean and dry.

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

TROUBLESHOOTING

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



SETTINGS

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

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

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

MEAT & POULTRY (CONTINUED)					
Hamburger	5-26 oz.	20-25	400°		
Sausage Roll	5-26 oz.	20-25	400°		
Drumsticks	5-26 oz.	18-22	400°		
Chicken Breast	5-26 oz.	20-25	400°		
SNACKS					
Spring Rolls	5-21 oz.	10-15	390°	Shake	Use oven-ready
Frozen Chicken Nuggets	5-26 oz.	6-10	390°	Shake	Use oven-ready
Frozen Fish Sticks	5-21 oz.	10	390°		Use oven-ready
Mozzarella Sticks	5-21 oz.	8-10	350°		Use oven-ready
Stuffed Vegetables	5-21 oz.	10	320°		
BAKING					
Cake	16oz.	20-25	320°		Use baking tin
Quiche	21 oz.	20-22	350°		Use baking tin/oven dish
Muffins	16 oz.	15-18	390°		Use baking tin
Sweet Snacks	21 oz.	20	320°		Use baking tin/oven dish



COMPACT AIR FRYER RECIPE BOOK

Enjoy cooking these delicious, easy, healthy recipes with your Compact Air Fryer!



ONION RINGS

INGREDIENTS:

1 vidalia onion, peeled, ends cut off, sliced into $\frac{3}{4}$ " rings
1 cup all-purpose flour
1 egg, beaten
1 cup panko breadcrumbs
 $\frac{1}{2}$ tsp kosher salt

DIRECTIONS: (Temperature: 400°F Time: 15 minutes)

Dredge onion rings in flour and shake off excess. Combine panko and salt. Dip onion rings in egg, then panko mixture to cover thoroughly.

Place into Air Fryer 4-6 at a time, overlapping rings as little as possible. Fry for 15 minutes.

Serve with ketchup and mustard, if desired.





CRISPY ROASTED BROCCOLI

INGREDIENTS:

2 cups broccoli florets
2 tsp vegetable oil
½ tsp kosher salt
½ tsp garam masala powder
⅛ tsp chili powder
½ lemon, cut into wedges (optional)

DIRECTIONS: (Temperature: 400°F Time: 12-15 minutes)

Toss broccoli florets with vegetable oil and salt. Place broccoli in Air Fryer and fry 12-15 minutes until desired level of crispiness.

Remove from Air Fryer and toss with garam masala powder and chili powder.

Serve with lemon wedges, if desired.



CAULIFLOWER BUFFALO BITES

INGREDIENTS:

Buffalo Sauce

1 tbsp unsalted butter
⅓ cup hot sauce
1 tsp honey
1 dash garlic powder

Cauliflower

4 cups cauliflower florets, sliced into ¼ inch pieces
1 tbsp vegetable oil

DIRECTIONS: (Temperature: 400°F Time: 15 minutes)

Toss cauliflower with oil. Place cauliflower florets into Air Fryer in 2 batches. Fry at 400°F for 15 minutes, shaking once or twice throughout the cycle.

Melt butter in a small saucepan over medium-low heat. Add hot sauce, honey, and garlic powder to the butter and whisk to combine.

Toss the cauliflower florets with the hot sauce mixture and drain any extra sauce. Serve immediately.



SRIRACHA CHICKEN WINGS

INGREDIENTS:

4 complete chicken wings, split into flats and drumsticks

½ cup sriracha

½ cup all-purpose flour

1 cup unsalted, plain breadcrumbs

DIRECTIONS: (Temperature: 400°F Time: 25-30 minutes)

Place chicken wings on paper towels and pat to dry thoroughly. Dredge chicken wings in all-purpose flour and shake off excess.

Dip chicken wings in sriracha, then breadcrumbs to cover thoroughly.

Place only flats or only drumsticks in Air Fryer and fry 25 minutes for flats and 30 minutes for drumsticks.





AVOCADO FRIES

INGREDIENTS:

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

DIRECTIONS: (Temperature: 400°F Time: 10 minutes)

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

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

Place into Air Fryer. Fry at 400°F for 10 minutes, shaking once halfway through cycle.



ZUCCHINI WEDGES

INGREDIENTS:

- 3 cups zucchini, sliced into ¼" thick rectangular fries (approx. 1 zucchini)
- 1 cup all-purpose flour
- 3 large eggs, beaten
- 2 cups panko breadcrumbs
- 1 tsp kosher salt
- 1 tsp parmesan cheese, grated (optional)

DIRECTIONS: (Temperature: 400°F Time: 20 minutes)

Toss zucchini with flour and shake off excess. Dip zucchini wedges into the egg to coat, then toss thoroughly into the panko.

Place 1 cup of wedges at a time into Air Fryer and air fry for 20 minutes, shaking once halfway.



SWEET POTATO FRIES

INGREDIENTS:

2 sweet potatoes, cut into ¼" rectangular strips

¼ tsp cornstarch

¼ tsp kosher salt

DIRECTIONS: (Temperature: 350°F Time: 10 minutes and 5 minutes)

Place sweet potato strips into cold water. Let soak 30 minutes. Pat dry with paper towels. Toss sweet potatoes with cornstarch until just lightly coated.

Place one single layer of fries into Air Fryer and fry at 350°F for 10 minutes.

Remove from Air Fryer and shake. Air fry again at 400°F for 5 minutes. Toss immediately with salt..





CRUNCHY DILL PICKLES

INGREDIENTS:

Special Dip

- 2 tbsp mayonnaise
- 2 tbsp ketchup
- ¼ tsp yellow onion, minced

Pickles

- 1 cup dill pickles, sliced into ¼ inch thick circles
- ½ cup all-purpose flour
- 2 large eggs, beaten
- 1 cup panko breadcrumbs
- 1 tsp Cajun seasoning
- 1 tsp dried basil
- 1 tsp dried oregano

DIRECTIONS: (Temperature: 400°F Time: 10 minutes)

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

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

Shake pickles to remove any excess. Place them into the Air Fryer. Fry at 400°F for 10 minutes or until crispy, shaking once halfway through the cycle.

Mix the mayonnaise, ketchup, and minced onion together to serve as a dip, if desired.



CRISPY KALE CHIPS

INGREDIENTS:

1 bunch dinosaur kale, stemmed, chopped into large pieces

½ tsp kosher salt

2 tsp olive oil

Mexican Inspired

¼ tsp ancho chile powder

1 tsp lime juice

Indian Inspired

¼ tsp curry powder

¼ tsp garam masala

DIRECTIONS: (Temperature: 400°F Time: 6-8 minutes)

Toss kale with salt, olive oil and your choice of toppings. Place into Air Fryer, roughly 1 cup at a time. Air fry for 5 minutes before checking. Shake and air fry for another 1-3 minutes, depending on how crispy you like your chips.



SPRING ROLLS

INGREDIENTS:

- 1 cup garlic chives, cut into 2-3" slices
- 2 cups shiitake mushrooms, sliced
- 1 cup mung bean sprouts
- 2 cups red or green cabbage, shredded
- 2 tsp toasted sesame oil
- 1 tsp chili oil (optional)
- soy sauce, to taste
- 10-15 spring roll wrappers

DIRECTIONS: (Temperature: 350°F Time: 20 minutes)

Heat sesame and chili oil in large sauté pan on medium heat until slick and shiny. Add garlic chives, shiitake mushroom, bean sprouts, cabbage and soy sauce. Cook 10-15 minutes, stirring, until vegetables have cooked through and moisture has evaporated from the pan. Remove from heat and let cool until cool to the touch.

Place approximately 2 tbsp of mixture in straight line at base of spring roll wrapper, ½ inch from bottom edge and ¼ inch from sides. Tuck in both sides and roll spring roll wrapper to enclose mixture. Wet the top ½ inch of spring roll wrapper to seal roll.

Place 3-4 rolls in Air Fryer in one layer, avoiding overlapping or wrappers touching each other. Fry 12-15 minutes until wrappers are golden brown.





BUTTERMILK FRIED CHICKEN

INGREDIENTS:

- 1 lb chicken thighs and drumsticks, bone in
- 2 tsp kosher salt
- 1 cup buttermilk
- 2 cups unsalted, plain breadcrumbs
- 1 tbsp unsalted Cajun seasoning

DIRECTIONS: (Temperature: 400°F Time: 25 minutes)

Toss chicken with salt and place in medium bowl. Cover with buttermilk and mix to coat thoroughly. Let marinate in refrigerator 4 hours minimum. Combine breadcrumbs with Cajun seasoning and mix thoroughly.

Remove chicken from buttermilk and shake gently to drain excess. Dredge chicken in breadcrumbs until fully covered.

Place in the Air Fryer, 2-3 pieces at a time, in one layer. Air fry at 400°F for 25 minutes until the chicken is fully cooked and juices run clear.



CURRY FRIED OKRA

INGREDIENTS:

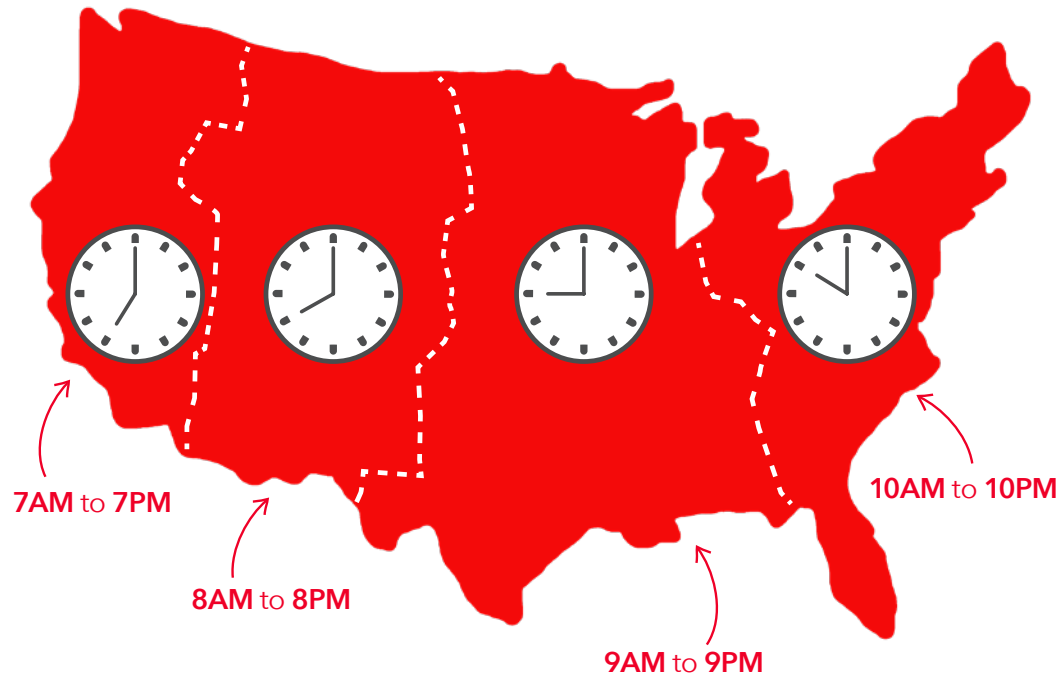
- 1 cup okra, sliced lengthwise into 4 pieces
- ¼ tsp kosher salt
- ½ to ¾ tsp curry powder (depending on your preference)
- ¼ tsp cornstarch

DIRECTIONS: (Temperature: 400°F Time: 15 minutes)

Toss okra with kosher salt and curry powder. Add cornstarch and toss until thoroughly mixed. Place in Air Fryer and fry 15 minutes at 400°F.

We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1(800)-898-6970** from 7AM - 7PM PST, Monday - Friday, or by email at support@storebound.com.

Feel free to give us a call any time during the hours below: **1 (800) 898-6970**



Hey **Hawaii!** You can reach our customer service team from **5AM to 5PM HAST**.
And also, **Alaska**, feel free to reach out from **6AM - 6PM UTC**.

STOREBOUND, LLC - 1 YEAR LIMITED WARRANTY

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

Send all inquiries to support@storebound.com.
There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. STOREBOUND SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. 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 the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

REPAIRS

DANGER! Risk of electric shock! The Dash Compact Air Fryer is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances. Contact Customer Support regarding repairs to the appliance.

TECHNICAL SPECIFICATIONS

Voltage 120V ~ 60Hz
Power Rating 1000W
Stock#: DCAF150_20180321_v1



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