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## IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 8:30am-5:00pm EST

Website: [warranty.synergyhousewares.com](http://warranty.synergyhousewares.com)

Printed in China

Model SBJCAF0R230

# Air Fryer Toaster Oven

Use & Care

# IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

- 1 Read all instructions before using this oven.
- 2 UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling, putting on or taking off parts.
- 3 Do not touch hot surfaces. Use handles or knobs.
- 4 To protect against electric shock, do not immerse the cord, plug or Air Fryer Toaster Oven in water or other liquids. See Care and Cleaning section of this manual.
- 5 This appliance should not be used by or near children or individuals with certain disabilities.
- 6 Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the Air Fryer Toaster Oven to the manufacturer for examination or repair or replacement.
- 7 The use of accessory attachments not recommended by Synergy Housewares may cause injury.
- 8 Do not use outdoors.
- 9 Do not let cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
- 10 Do not place Air Fryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
- 11 Do not use this Air Fryer Toaster Oven for anything other than its intended purpose.
- 12 Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
- 13 To avoid burns, use extreme caution when removing Air Fryer Toaster Oven accessories or disposing of hot grease.
- 14 When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended ovenproof accessories in this Air Fryer Toaster Oven.
- 15 Do not place any of the following materials in the Air Fryer Toaster Oven: paper, cardboard, plastic and similar products.
- 16 Do not cover Removable Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
- 17 Oversized foods, metal foil packages and utensils must not be inserted in the Air Fryer Toaster Oven, as they may involve a risk of fire or electric shock.
- 18 A fire may occur if the Air Fryer Toaster Oven is covered or touching flammable materials such as curtains, draperies or walls, when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.

- 19 Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- 20 Do not attempt to dislodge food when the Air Fryer Toaster Oven is plugged into the electrical outlet.
- 21 **WARNING:** To avoid possibility of fire, **NEVER** leave Air Fryer Toaster Oven unattended during use.
- 22 Use recommended temperature settings for all cooking/baking, roasting and air frying.
- 23 Do not rest cooking utensils or baking dishes on glass door or place anything on top of the oven.
- 24 Press and hold the Start/Stop Button until the Display turns off then remove the plug from the wall outlet.
- 25 Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
- 26 Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

**SAVE THESE INSTRUCTIONS**  
**HOUSEHOLD USE ONLY**  
**NOT INTENDED FOR COMMERCIAL USE**

# Additional Safety Information

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

**WARNING:** Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A** Use only 3-prong extension cord with 3-blade grounding plug.
- B** The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating of this appliance is 1,700 watts.

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## Meet Meredith

Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection!

I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks.

My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bears the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

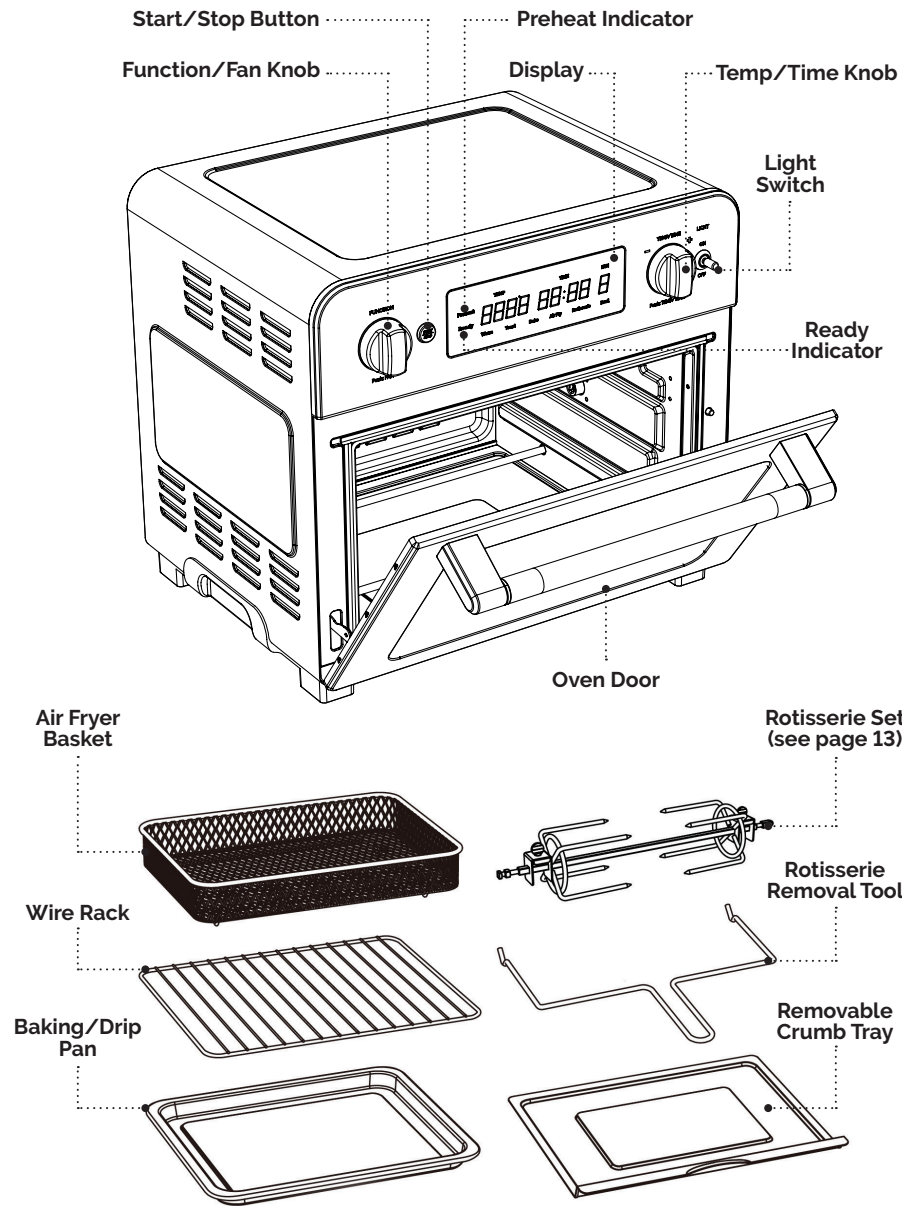
*"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."*

*Meredith Laurence*

Please visit me at [bluejeanchef.com](http://bluejeanchef.com), or follow me as bluejeanchef on:



# Get to Know Your Air Fryer Toaster Oven Parts



Actual product may differ slightly from illustrations in this manual

# Get to Know Your Air Fryer Toaster Oven Parts (Cont.)

When first plugged in, you will hear a single beep. In order for the Display to illuminate, simply press the Start/Stop Button, or rotate any knob. The Display will time out if no settings are made within 5 minutes of the Display turning on.

## 1 Function/Fan Knob

To change the selected function or fan speed, press the Function/Fan Knob to switch between the function or fan setting. The active setting will begin blinking. Rotate the Function/Fan Knob left or right to change the selected setting. See Oven Functions Chart on page 15 to see what fan speeds are available for each function.

## 2 Temp/Time Knob

Press the Temp/Time Knob to switch between the Temp or Time setting. The active setting will begin blinking. Rotate the Temp/Time Knob left or right to change the selected setting.

## 3 Start/Stop Button

Once you have finalized your settings press the Start/Stop Button to begin the heating process. For Warm and Bake settings, the Preheat Indicator will illuminate and the temperature will begin counting up to the set temperature. When the set temperature is reached, the oven will sound three short beeps and the Ready Indicator will illuminate letting you know it is time to add your food. Press the Start/Stop Button to begin the countdown timer. When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to Speed 1 for 30 seconds to cool internal components.** The Timer will continue blinking for approx. 15 minutes, or you can press and hold the Start/Stop Button to turn the Display off. Always unplug your oven when not in use.

For Toast, Air Fry, Rotisserie and Broil, no pre-heat is necessary. The Timer will begin counting down once you press the Start/Stop Button. When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue blinking for approx. 15 minutes, or you can press and hold the Start/Stop Button to turn the Display off. Always unplug your oven when not in use.

## 4 Light Switch

When the Oven Door is closed you can turn the Oven Light on by putting the Light Switch in the ON position (up). Whenever the Oven Door is opened, the Oven Light will come on even if the Light Switch is in the OFF position (down).

## 5 Oven Door

When you open the Oven Door during the cooking process, the Oven Light will come on and the heating elements will turn off. When the Oven Door is closed the oven will resume where it left off. Minimize opening the Oven Door during use as it could affect cooking time.

## 6 Removable Crumb Tray

The Removable Crumb Tray slides out from underneath the bottom heating elements for easy cleaning. Always ensure that the Removable Crumb Tray is in place prior to using your oven.



## Get to Know Your Air Fryer Toaster Oven Parts (Cont.)

### 7 Air Fryer Basket

The Air Fryer Basket is grated to allow air to pass through the basket for even cooking. The Air Fryer Basket can only be used in conjunction with either the Baking/Drip Pan or on the Wire Rack with the Baking/Drip Pan below it. The Air Fryer Basket should be placed in the middle rack position unless a recipe states otherwise.

### 8 Wire Rack

The Wire Rack can be used in three rack positions; bottom, middle, and top. See "Positions for Wire Rack and Baking/Drip Pan" on page 17 of this manual. Always reference recipe instructions for proper position.

### 9 Baking/Drip Pan

Always place Baking/Drip Pan in the bottom rack position when using the Rotisserie function to capture food particles or drippings. When broiling, place food on the Wire Rack in the top rack position and place the Baking/Drip Pan in the rack position directly underneath. When Air Frying, we recommend placing the Air Fryer Basket in the Baking/Drip Pan to catch food particles and or drippings.

## Before Your First Use

- Unpack the Air Fryer Toaster Oven and remove all packaging materials. Clean the Air Fryer Toaster Oven according to the Care and Cleaning section of this manual.
- Place the Air Fryer Oven on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- We recommend performing a trial run of your Air Fryer Toaster Oven to eliminate any protective substance from the heating elements. Conduct the trial run in a well-ventilated area as a small amount of smoke and odor may be detected. This is normal and should be expected. Follow the procedure below for the trial run.

#### 1 Plug the Air Fryer Toaster Oven into the wall outlet

**NOTE:** This appliance is rated 1,700 watts and should be the only appliance operating on the circuit to avoid tripping your circuit breaker.

- 2 Set the Function to Air Fry. The oven will automatically default to 400°F, 15 minutes, and Fan Speed 3.
- 3 Press the Start/Stop Button to begin the trial run.
- 4 When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue to blink for 15 minutes and then the Display will turn off.
- 5 Unplug from the wall outlet when not using the oven. There is no need to wait for the Display to turn off.

## Using Your Air Fryer Toaster Oven

### Air Frying

- 1 Place the Air Fryer Toaster Oven on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- 2 Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Toaster Oven.
- 3 The Air Fryer Basket can be placed on top of the Wire Rack or in the Baking/Drip Pan. Only use the Air Fryer Basket in the middle or bottom rack position when using the Air Fry Function (see "Positions for Wire Rack and Baking/Drip Pan" on page 17 of this manual).
- 4 Set the Function to Air Fry.
- 5 Set the Fan Speed to the desired setting. Speed 3 is the default setting and is recommended when air frying.
- 6 Set the Temperature and Timer to the desired settings (see Oven Functions Chart on Page 15 for Temperature and Timer range for this setting). Press the Start/Stop Button to begin the cooking process.
- 7 Air frying does not require pre-heating so there is no need to wait for the Ready Indicator to illuminate unless a recipe states otherwise.
- 8 When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue to blink for 15 minutes and then the Display will turn off.
- 9 Unplug from the wall outlet when not using the oven. There is no need to wait for the Display to turn off.

### Warm

- 1 Place the Air Fryer Toaster Oven on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- 2 Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Toaster Oven.
- 3 Set the Function to Warm.
- 4 By default, when using the Warm function, the fan speed will always remain on 1.
- 5 Place the Wire Rack or the Baking/Drip Pan in the middle rack position of the oven (see "Positions for Wire Rack and Baking/Drip Pan" on page 17 of this manual).
- 6 Set the Temperature and Timer to the desired settings (see Oven Functions Chart on Page 15 for Temperature and Timer range for this setting). Press the Start/Stop Button to begin the pre-heating process. The Preheat Indicator will illuminate and the Temperature display will begin counting up. The Warm function is to be used only after the food that has been cooked and is still hot. Do not use this function to re-warm cold food or to defrost frozen food.
- 7 When the Ready Indicator illuminates you can place your food in the oven. Press the Start/Stop Button to begin the countdown timer.
- 8 When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue to blink for 15 minutes and then the Display will turn off.
- 9 Unplug from the wall outlet when not using the oven. There is no need to wait for the Display to turn off.

## Using Your Air Fryer Toaster Oven (Cont.)

### Broil

- 1 Place the Air Fryer Toaster Oven on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- 2 Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Toaster Oven.
- 3 Set the Function to Broil.
- 4 Set the Fan Speed to the desired setting. Speed 1 is the default setting and is recommended when broiling. Only fan speeds 1 and 2 are available in this function.
- 5 Never leave your Air Fryer Toaster Oven unattended while broiling as food will cook faster due to close proximity to the top heating elements.
- 6 Broiling does not require pre-heating so there is no need to wait for the Ready Indicator to illuminate unless a recipe states otherwise.
- 7 Place the Baking/Drip Pan in the top rack position of the oven (see "Positions for Wire Rack and Baking/Drip Pan" on page 17 of this manual).
- 8 Set the Temperature and Timer to the desired settings (see Oven Functions Chart on Page 15 for Temperature and Timer range for this setting). Press the Start/Stop Button to begin the cooking process.
- 9 When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue blinking for approx. 15 minutes, or you can press and hold the Start/Stop Button to turn the Display off. Always unplug your oven when not in use.

## Using Your Air Fryer Toaster Oven (Cont.)

### Bake

- 1 Place the Air Fryer Toaster Oven on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- 2 Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Toaster Oven.
- 3 Set the Function Knob to Bake.
- 4 Set the Fan Speed to the desired setting, only fan speeds 1 and 2 are available in this function. Speed 1 is the default setting and is recommended for standard baking recipes. Fan speed 2 is equivalent to convection baking.
- 5 Use the Wire Rack or the Baking/Drip Pan when using the Bake function. You can also use bakeware or any oven-safe glassware in your oven on the Wire Rack if the dimensions do not exceed 12"x12". Only use the Bake/Drip Pan or Wire Rack in the middle or bottom rack position of the oven when using the Bake function (see "Positions for Wire Rack and Baking/Drip Pan" on page 17 of this manual).
- 6 Set the Temperature and Timer to the desired settings (see Oven Functions Chart on Page 15 for Temperature and Timer range for this setting). Press the Start/Stop Button to begin the pre-heating process. The Preheat Indicator will illuminate and the Temperature display will begin counting up.
- 7 When the Ready Indicator illuminates, you can place your food in the oven. Press the Start/Stop Button to begin the countdown timer.
- 8 When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue blinking for approx. 15 minutes, or you can press and hold the Start/Stop Button to turn the Display off. Always unplug your oven when not in use.

## Using Your Air Fryer Toaster Oven (Cont.)

### Toast

- 1 Place the Air Fryer Toaster Oven on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- 2 Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Toaster Oven.
- 3 Set the Function to Toast.
- 4 When using the Toast function, the Fan Speed is automatically set to Speed 1 and cannot be adjusted.
- 5 Only use the Wire Rack in the middle rack position when using the Toast function (see "Positions for Wire Rack and Baking/Drip Pan" on page 17 of this manual).
- 6 Space your bread evenly on the Wire Rack and place in the Air Fryer Toaster Oven.
- 7 Toasting does not require pre-heating so there is no need to wait for the Ready Indicator to illuminate.
- 8 Use the Temp/Time Knob in the temp function mode to select the toast shade from 1 through 5 (1 Lightest / 5 - Darkest). The Timer is automatically programmed based on the shade selected. Simply press the Start/Stop Button after selecting the shade to begin the toasting process.
- 9 When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue blinking for approx. 15 minutes, or you can press and hold the Start/Stop Button to turn the Display off. Always unplug your oven when not in use.

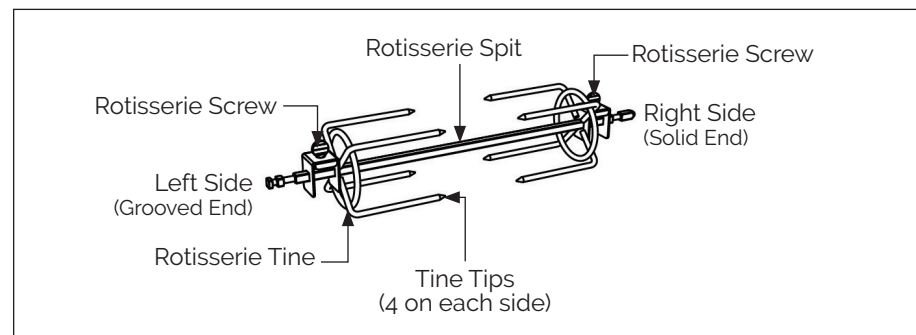


Figure 1

## Using Your Air Fryer Toaster Oven (Cont.)

### Rotisserie

- 1 Place the Air Fryer Toaster Oven on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- 2 Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Toaster Oven and that the Baking/Drip Pan is placed in the bottom rack position of the oven to catch the drippings from the roast (see "Positions for Wire Rack and Baking/Drip Pan" on page 17 of this manual).
- 3 Set the Function to Rotisserie.
- 4 Set the Fan Speed to the desired setting. Speed 3 is the default setting and is recommended when using the Rotisserie function.
- 5 By default, the temperature is set to 400°F which is recommended when using the Rotisserie function unless a recipe states otherwise.
- 6 Place one Rotisserie Tine on the end of the Rotisserie Spit with the Tine Tips facing the center of the Spit then tighten the Rotisserie Screw.
- 7 Slide the solid end of the Rotisserie Spit through the center of the food to be cooked.
- 8 Place the other Rotisserie Tine on the other end of the Rotisserie Spit with the Rotisserie Tines facing the roast.
- 9 Adjust the roast so that it is centered on the Rotisserie Spit. Make sure the Rotisserie Tines secure the roast on the Rotisserie Spit then tighten the Rotisserie Screws.
- 10 When cooking poultry, it is necessary to secure legs and wings to the body with string to make the roast as compact as possible for smooth movement of the Rotisserie Spit.
- 11 Season or baste the roast as desired.
- 12 Put the solid end (Right Side - see Figure 1) of the Rotisserie Spit in the Drive Socket on right interior wall of the oven.
- 13 Place the grooved end (Left Side - see Figure 1) of the Rotisserie Spit on the left interior wall of the oven.
- 14 Set the Timer to the shortest time in the recipe and check for doneness using a meat thermometer. Adjust Timer if necessary until desired doneness is achieved.
- 15 When the time has elapsed, you will hear two beeps, the Timer on the Display will change to a blinking 00 00, and **the fan will change to speed 1 for 30 seconds to cool internal components.** The Timer will continue blinking for approx. 15 minutes, or you can press and hold the Start/Stop Button to turn the Display off. Always unplug your oven when not in use.
- 16 Remove the roast from the oven using the Rotisserie Removal Tool by placing the tool underneath the grooved edges of the Spit. Lift the left side up and towards you at an angle then slide the right side of the Spit out of the Rotisserie Socket.
- 17 Place the roast on a cutting board or platter and allow to stand for 10-15 minutes.
- 18 Using a pot holder, loosen the Rotisserie Screws on the Rotisserie Tines and remove the Rotisserie Spit from the roast.
- 19 Carefully remove the Rotisserie Tines and carve the roast.



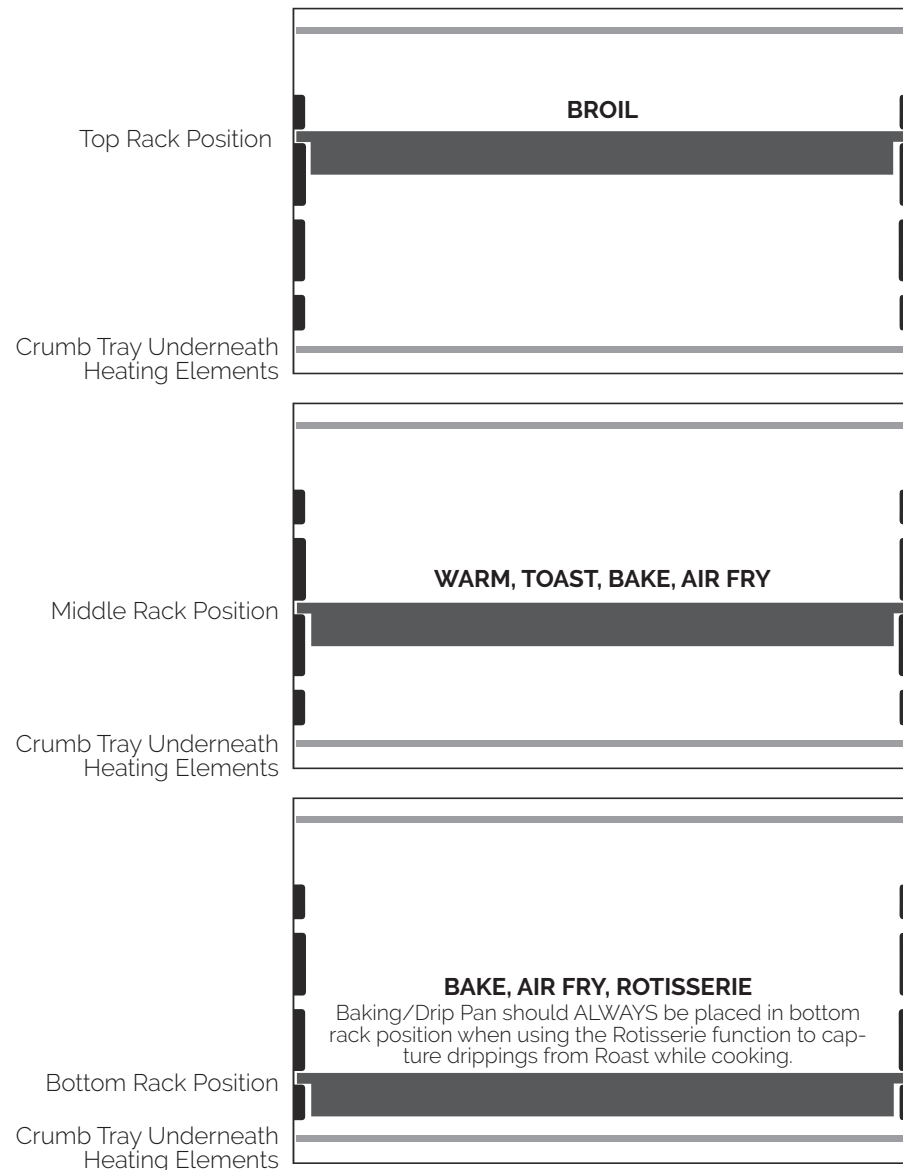
## Oven Functions Chart

## Oven Functions Chart (Cont.)

FUNCTION	HEATING ELEMENTS			DEFAULTS			RANGE		
	TOP OUTER	TOP INNER	BOTTOM	TEMP	TIME (HH:MM)	FAN	TIME (HH:MM)	TEMP	FAN
WARM	OFF	ON	OFF	170°F	01:00	1	00:01 - 03:00	120°F - 180°F	1
TOAST	ON	OFF	ON	SHADE 4	00:07	1	00:02 - 00:10	SHADE 1 through 5	1
BAKE	ON	OFF	ON	350°F	00:30	1	00:01 - 02:00	150°F - 450°F	1 - 2
AIR FRY	ON	ON	OFF	400°F	00:15	3	00:01 - 01:00	140°F - 450°F	1 2 3
ROTISSERIE	ON	ON	OFF	400°F	00:01 - 01:00	3	00:01 - 01:00	150°F - 450°F	1 2 3
BROIL	ON	OFF	OFF	400°F	00:30	1	00:01 - 00:30	150°F - 450°F	1 2

## Positions for Wire Rack and Baking/Drip Pan

Below are the recommended positions for either the Wire Rack, Baking/Drip Pan, or Air Fryer Basket within the oven. Also listed are the recommended Functions for each position. The illustrations below only show the Baking/Drip Pan for illustration purposes. Always ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Toaster Oven.



## Care and Cleaning

- Clean appliance and parts after every use.
- Unplug and allow oven to cool for 30 minutes before cleaning.
- Do not use abrasive cleaners, scouring pads or utensils to clean any components of the oven.

ACCESSORY	DISHWASHER SAFE	RECOMMENDED CLEANING METHOD
Baking/Drip Pan	YES	Wash by hand with hot water, dishwashing soap and a nylon scouring pad or nylon brush. If necessary, soak in hot soapy water to remove any baked on food.
Air Fryer Basket	YES	Wash by hand with hot water, dishwashing soap and a nylon scouring pad or nylon brush. If necessary, soak in hot soapy water to remove any baked-on food.
Wire Rack	YES	Wash by hand with hot water, dishwashing soap and a nylon scouring pad or nylon brush. If necessary, soak in hot soapy water to remove any baked-on food.
Removable Crumb Tray	NO	Clean after each use, brushing off excess food particles, which could cause smoking. To remove baked-on grease or burnt food particles, soak the tray in hot, sudsy water or use nonabrasive cleaners.
Rotisserie Spit and Tines	NO	Clean with a cloth or sponge in hot water with dishwashing soap. For stubborn stains, soak in hot sudsy water prior to cleaning.
Oven Door	N/A	Allow to cool completely before cleaning. Clean with a soft cloth with hot, sudsy water, wiping off any soap residue. Shine with glass cleaner and paper towels or microfiber cloth.
Cooking Chamber	N/A	Wipe down the interior walls and bottom of the oven with a damp soapy cloth or sponge. Never use harsh abrasives or corrosive products, including oven cleaner sprays which could damage the oven surface. Wipe down heating coil with damp cloth.
Outer Body	N/A	Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleaning agent to a cloth, not directly onto the Air Fryer Toaster Oven. Do not use excess pressure when cleaning the area of the control panel as it could cause the text to be removed over time.

## Air Frying Tips

### Preparing to Air-Fry:

- 1 Find the right place for your Air Fryer Toaster Oven in your kitchen. Make sure you have some clearance around the oven so that the hot air can escape from the vent at the back.
- 2 The Baking and Warm functions require pre-heating before adding your food. For all other oven functions, pre-heating is not required as the appliance heats up so quickly. Sometimes a recipe requires a hot start and putting food into a less than hot oven will give you less than perfect results. For instance, pastry bakes better if cold pastry is placed into a hot oven. Pizza dough works better with a burst of heat at the beginning of baking. It only takes a few minutes to pre-heat the oven, so unless you're in a real rush, just wait to put your food inside.
- 3 Invest in a kitchen spray bottle. Spraying oil on the food is easier than drizzling or brushing, and allows you to use less oil overall. It will be worth it! Always spray before placing your food in the oven. Spraying oil directly into a hot oven could cause flare-ups.
- 4 Use the proper breading technique. Breading is an important step in many air fryer recipes. Don't skip a step! It is important to coat foods with flour first, then egg and then the breadcrumbs. Be diligent about the breadcrumbs and press them onto the food with your hands. Because the Air Fryer Toaster Oven has a powerful fan as part of its mechanism, breading can sometimes blow off the food. Pressing those crumbs on firmly will help the breading adhere.

### While You Are Air-Frying:

- 1 If you're cooking very fatty foods, add a little water to the Baking/Drip Pan below the Air Fryer Basket to help prevent grease from getting too hot and smoking.
- 2 Don't overcrowd the Air Fryer Basket, but cook foods on one layer instead. It's tempting to try to cook more at one time, but over-crowding will prevent foods from crisping and browning evenly and take more time over all.
- 3 Spray with oil part way through. If you are trying to get the food to brown and crisp more, try spritzing it with oil part way through the cooking process. This will also help the food to brown more evenly. Always remove food from oven, spray your food then place back in the oven. Spraying oil directly into a hot oven could cause flare-ups.
- 4 When using the air fry function, place delicate items lower in the oven so they don't over brown or brown too quickly. Foods with ingredients like cheese or pastry on top can get too hot being too close to the upper element, so take advantage of the versatility of your Air Fryer Toaster Oven and move the food lower in the oven.
- 5 When air-frying lightweight foods, use a lower fan speed in the Air-Fry mode so that the food doesn't blow around. This is helpful when melting cheese on top of an open faced sandwich, or air-frying vegetable or tortilla chips. Take advantage of the versatility of your Air Fryer Toaster Oven and use the lower fan speeds.

## Air Frying Tips (Cont.)

### After You Air-Fry:

- 1 Always make sure the Air Fryer Basket is placed in the Baking/Drip Pan, otherwise grease and crumbs will drip or fall down on the oven door or countertop.
- 2 Don't pour away the juices from the Baking/Drip Pan too soon. It collects a lot of juices from the cooked foods above and catches any marinades that you pour over the food. If the drippings are not too greasy, you can use this flavorful liquid as a sauce to pour over the food. You can also de-grease this liquid and reduce it in a small saucepan on the stovetop for a few minutes to concentrate the flavor. Always use caution when moving a pan containing hot liquids. Use oven mitts or a kitchen towel as pan is hot.
- 3 Always clean your oven according to the care and cleaning section of this manual after each use to prevent grease from building up inside your Air Fryer Toaster Oven.

For more tips, tricks and technique on air-frying, please visit:

<https://bluejeanchef.com/cooking-school/collections/air-fryer>



# Troubleshooting

PROBLEM	SOLUTION
<b>No power</b>	<p>Ensure oven is plugged into 3-prong grounded outlet</p> <p>Ensure the circuit breaker has not tripped and the oven is the only item running on the circuit breaker</p>
<b>The oven will not turn off after pressing the Start/Stop Button</b>	<p>When you press the Start/Stop Button, the oven will keep running for 30 seconds on fan speed 1 to cool down the components. The oven is indeed off. Don't press the Start/Stop Button again or you will turn the oven back on. Always unplug the oven when not in use.</p>
<b>My oven is smoking</b>	<p>Ensure that you have completed the steps in "Before Your First Use" on page 9 of this manual.</p> <p>Cooking foods with a high fat content at too high a temperature. Reduce temperature.</p> <p>Food on the Rotisserie is contacting the top heating elements. Ensure your food, especially chicken, is trussed tightly before cooking on the Rotisserie.</p> <p>The Baking/Drip Pan is not placed in the oven when Rotisserie cooking. Always ensure it is in place to capture grease from the food on the Rotisserie Spit.</p> <p>The food being cooked is very fatty and either dripping or spitting grease. Add a little water to the Baking/Drip Pan to prevent grease in the pan from smoking.</p> <p>There is built up food residue inside the oven. Clean the oven per the Care and Cleaning section of the manual. Remove excess crumbs and food particles from the Removable Crumb Tray.</p>

# Troubleshooting (Cont.)

PROBLEM	SOLUTION
<b>I cannot change the Timer</b>	<p>The Timer can only be set when the Timer selection is flashing on the Display. Press the Temp/Time Knob until the Timer begins to flash, then rotate knob to desired setting.</p> <p>If you want to change the Timer after the cooking cycle has started, press the Start/Stop Button then press Temp/Time Knob until the Timer begins to flash then rotate knob to the desired setting. After you have selected the desired setting, press the Start/Stop Button to continue the cooking cycle with the new setting.</p>
<b>I cannot change the Function</b>	<p>The function can only be set when the function selection is flashing on the Display. Press the Function/Fan Knob until the function begins to flash then rotate knob to the desired setting.</p> <p>If you want to change the function after the cooking cycle has started, press the Start/Stop Button then press the Function/Fan Knob until function begins to flash. After you have selected the desired function, press the Start/Stop Button to continue the cooking cycle with the new setting.</p>
<b>I cannot change the Fan Speed</b>	<p>The fan speed can only be set when the fan selection is flashing on the Display. Press the Function/Fan Knob until the Fan Speed begins to flash, then rotate knob to desired setting.</p> <p>If you want to change the fan speed after the cooking cycle has started, press the Start/Stop Button then press the Function/Fan Knob until function begins to flash. After you have selected the desired fan speed, press the Start/Stop Button to continue the cooking cycle with the new setting.</p>

## Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.



# Recipes

# Homemade French Fries

SERVINGS: **2-3**

## INGREDIENTS

**2-3** Russet potatoes, peeled and cut into ½-inch sticks  
**2-3 TEASPOONS** olive oil or vegetable oil  
Salt

## DIRECTIONS

- 1 Bring a pot of salted water to a boil in a large saucepan while you peel and cut the potatoes. Blanch the potatoes in the boiling salted water for 4 minutes. Strain the potatoes and rinse them with cold water. Dry them well with a clean kitchen towel.
- 2 Toss the dried potato sticks gently with the oil and place them in the Air Fryer Basket. Place the Air Fryer Basket in the Baking/Drip Pan and transfer the pan to the middle rack position in the Air Fryer Toaster Oven. Air-fry at 400°F for 15 to 20 minutes, turning the fries over halfway through the cooking time to help them brown evenly. Season the fries with salt mid-way through cooking and serve them warm with tomato ketchup, Sriracha mayonnaise or a mix of lemon zest, Parmesan cheese and parsley.

# Classic Onion Rings

SERVINGS: **2-4**

## INGREDIENTS

**⅔ CUP** all-purpose flour  
**½ TEASPOON** baking soda  
**1 TEASPOON** paprika  
**1 TEASPOON** salt  
**½ TEASPOON** freshly ground black pepper  
**¾ CUP** beer or milk  
**1** egg, beaten  
**1½ CUPS** fine breadcrumbs  
**1** large Vidalia onion, peeled and sliced into ½-inch rings

## DIRECTIONS

- 1 Set up a dredging station. Mix the flour, baking soda, paprika, salt and pepper together in a bowl. Pour in the beer (or milk), add the egg and whisk until smooth. Place the breadcrumbs in a cake pan or second shallow dish.
- 2 Separate the onion slices into individual rings. Dip each onion ring into the batter with a fork. Lift the onion ring out of the batter and let any excess batter drip off. Then place the onion ring in the breadcrumbs and shake the cake pan back and forth to coat the battered onion ring. Pat the ring gently with your hands to make sure the breadcrumbs stick and that both sides of the ring are covered. Place the coated onion ring on a sheet pan and repeat with the rest of the onion rings.
- 3 Lightly spray the onion rings with oil, coating both sides. Layer the onion rings in the Air Fryer Basket, stacking them on top of each other in a haphazard pattern. Place the Air Fryer Basket in the Baking/Drip Pan and transfer the pan to the middle rack position in the Air Fryer Toaster Oven.
- 4 Air-fry for 10 minutes at 360°F. Flip the onion rings over gently. Air-fry for an additional 6 minutes.
- 5 Serve immediately with your favorite dipping sauce.



# Air Fried Beer-Battered Fish

SERVINGS: 2-4

## INGREDIENTS

**1 cup** all-purpose flour  
**2 tablespoons** cornstarch  
**½ teaspoon** baking soda  
**6 ounces** beer  
**1** egg, beaten  
**¾ cup** all-purpose flour  
**½ teaspoon** paprika  
**1 teaspoon** salt  
**¼ teaspoon** freshly ground black pepper  
**Pinch** cayenne pepper  
**1½ pounds** cod, cut into 4 or 5 pieces  
Vegetable oil

## DIRECTIONS

- 1 Combine 1 cup of flour, cornstarch and baking soda in a large bowl. Add the beer and egg and stir until smooth. Cover the bowl of batter with plastic wrap and refrigerate for at least 20 minutes.
- 2 Combine ¾ cup of flour, paprika, salt, black pepper and cayenne pepper in a shallow dredging pan.
- 3 Pat the cod fish fillets dry with a paper towel. Dip the fish into the batter, coating all sides. Let the excess batter drip off and then coat each fillet with the seasoned flour. Sprinkle any leftover flour on the fish fillets and pat gently to adhere the flour to the batter.
- 4 Generously spritz both sides of the coated fish filet with vegetable oil and place them in the Air Fryer Basket with the Baking/Drip Pan below and transfer the pan to the Air Fryer Toaster Oven in the middle rack position. Air-fry for 12 minutes at 390°F. Spritz with more oil during the cooking process if there are any dry spots on the coating.
- 5 Serve immediately with lemon wedges, malt vinegar and tartar sauce. It's perfect with some air-fried French fries too!

# Air Fried Orange Sesame Chicken Wings

SERVINGS: 6

## INGREDIENTS

**2 pounds** chicken wings  
Olive oil  
**1 tablespoon** sesame oil  
**1 teaspoon** Chinese five spice seasoning  
**12 ounces** orange marmalade  
**1 tablespoon** soy sauce  
**1 teaspoon** minced ginger  
**2 tablespoons** hoisin sauce  
**1 tablespoon** sesame oil  
**Pinch** of red pepper flakes (optional)  
Sesame seeds, toasted  
Chopped scallions, for garnish

## DIRECTIONS

- 1 Prepare the chicken wings by cutting off the wing tips and discarding (or freezing for chicken stock). Divide the drumettes from the wingettes by cutting through the joint. Place the chicken wing pieces in a large bowl. Drizzle a little olive oil and 1 tablespoon of sesame oil over the chicken wings and sprinkle the Chinese 5 spice powder on top. Toss to evenly coat the wings with the seasoning.
- 2 Combine the orange marmalade, soy sauce, ginger, hoisin sauce, sesame oil and red pepper flakes (if using) in a saucepan. Bring the mixture to a boil on the stovetop, lower the heat and simmer for 10 minutes, until sauce has thickened. Set the sauce aside and keep warm.
- 3 Place the wings in the Air Fryer Basket with the Baking/Drip Pan below and transfer the pan to the Air Fryer Toaster Oven in the middle rack position. Air-fry at 400°F for 10 to 12 minutes, turning the wings over halfway through the cooking process. Remove the wings from the Air Fryer Basket and toss them with the orange sesame sauce and place the wings back into the Air Fryer Basket. Air-fry for another 2 to 3 minutes to heat through and finish cooking.
- 4 Transfer the wings to a serving platter and sprinkle toasted sesame seeds over top. Garnish with chopped scallions.

# Marinated Flank Steak with Onions & Peppers

SERVINGS: 4-6

## INGREDIENTS

4 cloves garlic, minced  
2 sprigs fresh rosemary, chopped  
4 to 5 sprigs fresh parsley, chopped  
8 sprigs fresh thyme, chopped  
½ teaspoon dried oregano  
Juice of 1 lime  
2 tablespoons olive oil  
1- to 1½-pound flank steak (depending on your appetite)  
1 sweet onion, sliced  
1 red bell pepper, sliced  
1 yellow bell pepper, sliced  
1 green bell pepper, sliced  
Salt and freshly ground black pepper  
1 tablespoon olive oil  
Flour tortillas, diced avocado, fresh tomato salsa, shredded lettuce (optional, for serving)

## DIRECTIONS

- 1 Place the garlic and fresh herbs in a mini chopper and pulse to chop completely, or chop by hand. Add the dried oregano, lime juice and olive oil and pulse one more time to combine. Set the marinade aside.
- 2 Pierce the flank steak with a needle-style meat tenderizer or with the tip of a paring knife and then place the steak into a zipper sealable plastic bag or shallow dish. Spoon the marinade onto both sides of the flank to coat it completely and then let the beef marinate for 2 to 8 hours in the refrigerator.
- 3 Remove the steak from the refrigerator and season with salt.
- 4 Place steak in the Air Fryer Basket with the Baking/Drip Pan below and transfer the pan to the Air Fryer Toaster Oven in the middle rack position. Air-fry at 400°F for 15 to 20 minutes, turning the steak over halfway through the cooking time. This should cook the steak to medium-rare or medium, depending on how thick the steak is. Remove the steak from the Air Fryer Toaster Oven and let it rest, loosely tented with foil on a cutting board while you cook the onions and peppers.
- 5 Toss the onion and peppers with olive oil, salt and freshly ground black pepper and transfer them to the Air Fryer Basket. Air-fry at 400°F for 12 to 15 minutes, turning the vegetables a few times during the cooking process. If you're serving the steak on tortillas, pop the tortillas wrapped in aluminum foil into the air fryer for a couple of minutes to warm them.
- 6 Thinly slice the steak, place a few slices in each tortilla, and top with the onions and peppers, avocado, salsa and shredded lettuce.

# Air Fryer Patty Melts

SERVINGS: 4

## INGREDIENTS

1¼ pounds ground beef (80% lean)  
1 tablespoon Worcestershire sauce  
Salt and freshly ground black pepper  
1 large onion, sliced  
1 tablespoon melted butter  
½ tablespoon brown sugar  
2 tablespoons butter, softened  
8 slices rye bread  
¼ cup mayonnaise  
8 slices Swiss cheese

## DIRECTIONS

- 1 Combine the ground beef and Worcestershire sauce in a bowl, season with salt and freshly ground black pepper and gently combine together. Divide the beef into 4 portions and shape each portion into thin patties. Make an indentation in the middle of each patty with your thumb and then let the patties rest on the counter.
- 2 Toss the onions with the melted butter and brown sugar and season with salt and freshly ground black pepper. Place the onions in the Air Fryer Basket with Baking/Drip Pan below and transfer the pan to the middle rack position in the Air Fryer Toaster Oven. Pour ½ cup of water into the Baking/Drip Pan.
- 3 Air-fry the onions at 400°F for 15 to 18 minutes, stirring once or twice during the cooking process, until they are browned and soft. Then, transfer the onions to a bowl and set aside.
- 4 Place the beef patties in the Air Fryer Basket with the Baking/Drip Pan below and return the pan to the middle rack position in the Air Fryer Toaster Oven. Air-fry at 370°F for 15 minutes. Remove the patties from the Air Fryer Basket and set them aside. Remove the pan and clean the Air Fryer Basket.
- 5 Spread the softened butter on one side of each slice of bread. Place 4 slices of bread, buttered side down in the Air Fryer Basket. Spread ½ tablespoon mayonnaise on each slice of bread. Top with one slice of Swiss cheese. Place a burger patty on top of the cheese and top each burger with the fried onions. Top the onions with another slice of Swiss cheese and the remaining slice of bread, butter side up. Place the Wire Rack in the middle rack position in the Air Fryer Toaster Oven and transfer the Air Fryer Basket to the Rack.
- 6 Set the Air Fryer Toaster Oven to the Toast function. Toast for 10 minutes (Temperature setting 5), flip patty melts over and toast for an additional 5 minutes.
- 7 Remove the pan from the Air Fryer Toaster Oven and let the patty melts rest for a few minutes. Then, cut in half and serve.

# Cheesy Olive and Roasted Pepper Bread

SERVINGS: 8

## INGREDIENTS

**1** loaf artisan bread  
**½ cup** mayonnaise  
**2 tablespoons** butter, melted  
**1½ cups** grated mozzarella or Fontina cheese  
**¼ cup** grated Parmesan cheese  
**½ teaspoon** dried oregano  
**½ cup** black olives, sliced  
**½ cup** green olives, sliced  
**½ cup** roasted peppers, coarsely chopped  
**2 tablespoons** minced red onion  
Freshly ground black pepper

## DIRECTIONS

- 1** Cut the loaf of bread in half lengthwise. Position the Wire Rack in the middle rack position of the Air Fryer Toaster Oven. Place the bread halves on the Wire Rack, cut side up and toast the bread using the Toast function for 7 minutes (shade setting 4).
- 2** Combine the mayonnaise, butter, mozzarella cheese, Parmesan cheese and dried oregano in a small bowl. Add the black and green olives, roasted peppers and red onion and fold together. Season with freshly ground black pepper.
- 3** Remove the bread halves from the Air Fryer Toaster Oven and spread the cheese mixture evenly over the cut sides of the bread.
- 4** Place the bread into the Air Fryer Basket with the Baking/Drip Pan below and transfer the pan to the Air Fryer Toaster Oven in the top rack position.
- 5** Broil for 12 to 14 minutes until the cheese has melted and is slightly brown. Transfer the bread to a cutting board, let it rest for a few minutes, then cut into slices and serve warm.

# Eggplant Parmesan

SERVINGS: 6

## INGREDIENTS

**2** medium eggplants (about 2 lbs), cut into ½-inch slices  
kosher salt  
**1 cup** seasoned breadcrumbs  
**½ cup** grated Parmesan cheese, divided  
**½ teaspoon** Italian seasoning  
**½ teaspoon** salt  
freshly ground black pepper  
**2 tablespoons** milk  
**⅓ cup** mayonnaise  
**2 cups** tomato sauce  
**3 cups** grated mozzarella cheese  
Chopped fresh parsley

## DIRECTIONS

- 1** Place the eggplant slices on a baking sheet and sprinkle kosher salt generously over the top. Let the eggplant sit for 15 minutes while you prepare the rest of the recipe ingredients.
- 2** Prepare a dredging station. Combine the breadcrumbs, ¼ cup of the Parmesan cheese, Italian seasoning, salt and black pepper in a shallow dish. Whisk the milk and mayonnaise together in a small bowl until smooth.
- 3** Brush the excess salt from the eggplant slices and then brush both sides of each slice with the mayonnaise mixture. Dip the eggplant into the breadcrumbs, pressing the crumbs to adhere to both sides of each slice.
- 4** Working in batches, place the eggplant slices in the Air Fryer Basket with the Baking/Drip Pan below, spritz the eggplant with olive oil and transfer the pan to the Air Fryer Toaster Oven in the middle rack position. Air-fry at 400°F for 6 minutes. Flip the slices over, spritz with olive oil again and air-fry for another 6 minutes. Transfer the air-fried eggplant to a cooling rack or shingle them on a tray while you air-fry the other batches.
- 5** Once all of the eggplant has been browned, start to assemble the eggplant Parmesan in a 9-inch square casserole dish. Spread a thin layer of tomato sauce on the bottom of the dish. Place half of the eggplant slices over the sauce, overlapping them slightly. Spread half of the remaining tomato sauce over the eggplant. Top with half of the mozzarella and half of the remaining Parmesan cheese. Repeat the eggplant, sauce and cheese layers with the remaining ingredients. Cover with foil.
- 6** Pre-heat the Air Fryer Toaster Oven to 350°F using the Bake function and place the Wire Rack in the middle of the Air Fryer Toaster Oven.
- 7** Transfer the casserole dish to the Air Fryer Toaster Oven and bake, covered for 25 minutes. Remove the foil and bake for an additional 15 minutes, until the cheese has melted and is slightly browned.
- 8** Remove the dish from the Air Fryer Toaster Oven and let it rest for 20 minutes before serving. Top with chopped fresh parsley, cut into squares and serve warm with a side of spaghetti if desired.



# Cream Cheese Swirled Carrot Cake Bars

SERVINGS: 16 BARS

## INGREDIENTS

- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 1 teaspoon ground cinnamon
- ½ teaspoon ground nutmeg
- ½ teaspoon salt
- ½ cup sugar
- ½ cup brown sugar
- ¾ cup melted butter
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1¼ cups shredded carrots (about 3 medium carrots)

## DIRECTIONS

- 1 Grease an 8-inch square baking pan. Pre-heat the Air Fryer Toaster Oven to 350°F using the Bake function. Place the Wire Rack in the bottom rack position in the Air Fryer Toaster Oven.
- 2 Combine the flour, baking soda, cinnamon, nutmeg and salt in a bowl and whisk together to remove any lumps. In a large second bowl, whisk together the sugar, brown sugar and melted butter. Add the eggs to the butter mixture one at a time, beating to incorporate the ingredients well. Stir in the vanilla extract. Add the dry ingredients to the wet ingredients, mixing by hand just until the dry ingredients have been incorporated. (Do not over mix the batter.) Fold in the shredded carrots.
- 3 Make the cream cheese layer. Using an electric beater or in a food processor, beat the cream cheese, egg, sugar and vanilla together until smooth.
- 4 Pour ¾ of the carrot cake batter into the pan. Drop spoonfuls of the cream cheese mixture on top of the batter. Dollop the remaining batter in between the cream cheese mixture. With a sharp knife, run the point of the knife through both batters to swirl them together. Do not completely mix the batters – just swirl them around in a circular motion.
- 5 Transfer the cake pan to the Air Fryer Toaster Oven and bake for 25 to 27 minutes. A toothpick or knife inserted in the center should come out clean.
- 6 Transfer the pan to a cooling rack and let the cake cool completely in the pan.
- 7 Cut into squares and serve. Store any leftovers in an airtight container in a single layer or with parchment paper in between the layers and refrigerate for up to 14 days.

# Apple Blackberry Pecan Crisp

SERVINGS: 8

## INGREDIENTS

- 6 apples, peeled, cored and diced (about 2 pounds; ½-inch dice)
- 3 cups blackberries
- ½ cup sugar, plus more for sprinkling on top
- 1 teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground allspice
- ¼ teaspoon salt
- 4 teaspoons cornstarch

## TOPPINGS

- ½ cup brown sugar
- ½ cup chopped pecans
- 1 cup rolled oats
- ½ cup flour
- ¾ cup butter, divided

## DIRECTIONS

- 1 Pre-heat the Air Fryer Toaster Oven to 375°F using the Bake function. Place the Wire Rack in the middle rack position in the Air Fryer Toaster Oven.
- 2 Combine the apples and blackberries in a large bowl. In a separate smaller bowl, combine the sugar, spices, salt and cornstarch, breaking up any lumps of cornstarch. Toss the spices over the fruit and mix well. Transfer to a 9-inch square baking pan.
- 3 Using the same bowl, combine the brown sugar, pecans, rolled oats and flour. Reserve 2 tablespoons of the butter and melt the remaining butter. Pour the melted butter into the topping mixture and combine well with a fork until the mixture looks crumbly. Scatter the topping mix on top of the apples and blackberries. Cut the remaining 2 tablespoons of butter into small pieces and dot the top of the crisp.
- 4 Transfer the baking pan to the Air Fryer Toaster Oven and bake for 60 minutes, or until the top is nicely browned and the fruit is tender and bubbling. Let the crisp cool before serving with some ice cream or whipped cream.

# Maple & Dijon Bacon Wrapped Pork Loin

SERVINGS: 6

## INGREDIENTS

- 1/3 cup** maple syrup
- 3 tablespoons** Dijon mustard
- 1 tablespoon** fresh chopped thyme leaves
- 1** (2- to 2 1/2-pound) boneless pork loin\*\*
- Salt and freshly ground black pepper
- 1/2 pound** bacon, regular cut

## DIRECTIONS

- 1 Combine the maple syrup, Dijon mustard and chopped fresh thyme leaves in a small bowl. Generously season the pork loin with salt and freshly ground black pepper.
- 2 Brush two thirds of the maple Dijon mixture on the pork loin covering all sides. Wrap the bacon slices around the pork loin, over-lapping them slightly to completely cover the pork loin and securing the ends of the slices with toothpicks.
- 3 Slide the pork loin onto the Rotisserie Spit, centering it as well as you can. Pierce the ends of the loin with the Rotisserie Tines and tighten the Tines into place on the spit with the Rotisserie Screws.
- 4 Set the Air Fryer Toaster Oven to the Rotisserie function and a temperature of 350°F and place the Baking/Drip Pan in the bottom rack position of the oven. Transfer the pork to the Air Fryer Toaster Oven, placing the Rotisserie Spit into the slots inside the Air Fryer Toaster Oven. Cook using the Rotisserie function for 30 minutes.
- 5 After 30 minutes, start basting the pork loin with the remaining maple-Dijon mixture every 15 minutes, until the pork reaches an internal temperature of 145°F on an instant read thermometer – about 45 additional minutes, for a total cooking time of 1 hour, 15 minutes.
- 6 Remove the pork loin from the Air Fryer Toaster Oven using the Rotisserie Removal Tool and place it on a cutting board to rest, loosely tented with foil for 15 minutes. Then slice and serve.

\*\*Choose a long, thinner cut pork loin for this recipe. If your pork loin is wide cut, you can skewer it through the sides or tie it tightly with twine to ensure it doesn't hit the elements or the Baking/Drip Pan in the bottom of the Air Fryer Toaster Oven.

# Salmon with Teriyaki Glaze

SERVINGS: 4

## INGREDIENTS

- 4 teaspoons** soy sauce
- 1/4 cup** orange juice
- 3 tablespoons** honey
- 1** clove garlic, grated
- 1/2 teaspoon** fresh gingerroot, minced
- 1/2 teaspoon** sesame seeds, toasted
- pinch** hot red pepper flakes
- 4** fillets of salmon (5 to 6 ounces each)
- Vegetable oil
- Salt
- Freshly ground black pepper

## DIRECTIONS

- 1 Make the teriyaki glaze by combining the soy sauce, orange juice, honey, garlic, ginger, sesame seeds and red pepper flakes in a small saucepan. Bring the mixture to a boil and then simmer gently for 5 minutes to thicken slightly. Set the glaze aside.
- 2 Dry the salmon well with a paper towel and brush both sides with a little vegetable oil. Season the fish well with salt and pepper and place it on the Baking/Drip Pan (It's handy to line the tray with parchment paper first for easy clean up). Transfer the Pan to the Air Fryer Toaster Oven in the top rack position.
- 3 Broil for 6 minutes. Then, brush the fish with the teriyaki glaze. Broil for another 2 to 4 minutes, depending on how thick the fish is. Brush with more glaze just before serving.

# Rotisserie Chicken Gyros

SERVINGS: 6

## INGREDIENTS

- ¾ cup** Greek yogurt
- 2** cloves garlic, minced
- 1 tablespoon** fresh chopped parsley
- 1 tablespoon** fresh chopped thyme leaves
- Juice of 1 half lemon
- 2 teaspoons** dried cumin
- 2 teaspoons** paprika
- 1 teaspoon** salt
- 1 teaspoon** freshly ground black pepper
- 3 pounds** boneless, skinless chicken thighs or breasts

### TZATZIKI SAUCE

- 1 cup** grated cucumber (about ¾ English cucumber)
- 1 cup** plain Greek yogurt
- juice of half a lemon
- 1 tablespoon** olive oil
- 1 tablespoon** chopped fresh dill
- 1 tablespoon** chopped fresh parsley
- ¼ teaspoon** salt
- Freshly ground black pepper

### TO SERVE

- 6** pocketless pita breads
- 2 cups** green leaf lettuce, shredded
- 1** large tomato, diced
- ½** red onion, thinly sliced

## DIRECTIONS

- 1** Combine the yogurt, garlic, parsley, thyme, lemon juice, cumin, paprika, salt and pepper in a large bowl. If you are using chicken breasts, slice the chicken breasts in half horizontally so they are thin pieces. Then, cut the chicken into pieces that are no bigger than 4-inches across. Add the chicken and toss to coat. Cover and let the chicken marinate in the refrigerator for 3 hours to overnight.
- 2** Load the chicken pieces onto the Rotisserie Spit. Start by fixing one set of Rotisserie Tines to one end of the Rotisserie Spit. Then, slide the chicken pieces down onto the tines, pressing the slices of chicken firmly together. Try to make sure at least two tines are going through each piece of chicken. When all the chicken pieces are loaded on the spit add the other set of Rotisserie Tines and fix it to the Rotisserie Spit by tightening the Rotisserie Screw. If necessary, loosen the screws and slide everything to one side or the other to adjust the chicken so it is positioned in the middle of the Spit. Tighten the Rotisserie Screws so the chicken does not slide on the spit.
- 3** Place the Baking/Drip Pan in the bottom rack position of the Air Fryer Toaster Oven and add water to cover the bottom of the pan. Transfer the chicken to the Air Fryer Toaster Oven by placing the spit in the slots in the Air Fryer Toaster Oven.
- 4** Set the Air Fryer Toaster Oven to the Rotisserie function and temperature to 400°F. Cook using the Rotisserie function for 50 to 60 minutes, or until the internal temperature of the chicken registers 165°F on an instant read thermometer.
- 5** While the chicken is cooking make the Tzatziki Sauce. Place the grated cucumber on a paper towel and twist to squeeze out as much liquid as you can. Combine the cucumber, Greek yogurt, lemon juice, olive oil and chopped dill and parsley in a bowl. Season with salt and freshly ground black pepper and chill until you are ready to serve.
- 6** Remove the chicken from the Air Fryer Toaster Oven using the Rotisserie Removal Tool and place it on a cutting board to rest, loosely tented with foil.
- 7** Brush the pita breads with a little olive oil and place them in the Air Fryer Basket. Place the Wire Rack in the middle rack position in the Air Fryer Toaster Oven and transfer the Air Fryer Basket to the Air Fryer Toaster Oven. Air-fry the pita breads at 380°F for 1 to 2 minutes, until warm.
- 8** Remove the Rotisserie Tines from the Spit. Slide the chicken down to hit the cutting board, but do not remove the Spit. Use the Spit to hold the chicken vertically on a cutting board and slice the chicken off the Spit.
- 9** Assemble the Gyros by spreading a little tzatziki sauce on the warm pita, top with shredded lettuce, diced tomatoes and red onion. Place some of the sliced chicken on top and dollop with a little more tzatziki sauce. Fold up the pita bread and secure with a toothpick or wrap it in parchment paper and foil to enjoy it food truck style!

# Dry Rubbed Rotisserie Turkey Breast

SERVINGS: 6 to 8

## INGREDIENTS

**2 tablespoons** salt  
**1 tablespoon** sugar  
**1 tablespoon** dried thyme  
**1 tablespoon** dried rosemary  
**½ teaspoon** paprika  
**½ teaspoon** freshly ground black pepper  
**1** (4½-pound) boneless turkey breast, tied

### GRAVY (OPTIONAL):

**2 tablespoons** butter  
**2 tablespoons** all-purpose flour  
**¼ cup** brandy or white wine  
**1½ cups** rich turkey or chicken stock  
Salt and freshly ground black pepper to taste  
A few dashes of Worcestershire sauce  
Drippings from the roast turkey

## DIRECTIONS

- 1 Make the spice rub by combining the salt, sugar, thyme, rosemary, paprika and black pepper in a small bowl.
- 2 Rub the spice mixture all over the turkey breast. Place the turkey breast in a paper towel-lined pan and refrigerate, uncovered for 6 to 12 hours.
- 3 If the turkey breast is not already tied up, use twine to tie the turkey into a roast shape, tucking the thin end under to make it evenly thick.
- 4 Push the Rotisserie Spit through the center of the turkey breast. Slide the Rotisserie Tines onto both ends of the Spit, making sure the Tines are inserted into the turkey breast to keep it in place. Tighten the Rotisserie Screws. Place the Baking/Drip Pan in the bottom rack position of the Air Fryer Toaster Oven and transfer the turkey breast to the Air Fryer Toaster Oven by placing the Spit into the slots.
- 5 Set the Air Fryer Toaster Oven to 360°F using the Rotisserie function. Roast the turkey breast using the Rotisserie function for 20 minutes per pound. The turkey breast is fully cooked when it reaches an internal temperature of 165°F measured on an instant read thermometer inserted into the thickest part of the turkey breast.
- 6 If making gravy, do this while the turkey breast is cooking. Pre-heat a 2-quart saucepan over medium heat. Melt the butter and add the flour to the pan. Whisk together and cook for about 2 minutes. Add the brandy or white wine and let it bubble and thicken. Then, whisk in the stock and continue to whisk until the mixture comes to a boil and thickens. Season with salt, freshly ground black pepper and the Worcestershire sauce and then set the gravy aside.
- 7 Transfer the finished turkey breast to a cutting board and let it rest for at least 15 minutes before carving. While the turkey rests, add any drippings from the turkey to the gravy.



# T-bone Steak with Roasted Tomato, Corn and Asparagus Salsa

SERVINGS: 2

## INGREDIENTS

**1** (20-ounce) T-bone steak  
Salt and freshly ground black pepper

### SALSA

**1½ cups** cherry tomatoes  
**¾ cup** corn kernels (fresh, or frozen and thawed)  
**1½ cups** sliced asparagus (1-inch slices) (about ½ bunch)  
**1 tablespoon + 1 teaspoon** olive oil, divided  
Salt and freshly ground black pepper  
**1½ teaspoons** red wine vinegar  
**3 tablespoons** chopped fresh basil  
**1 tablespoon** chopped fresh chives

## DIRECTIONS

- 1 Season the steak with salt and freshly ground black pepper and place it in the Air Fryer Basket.
- 2 Place the Air Fryer Basket on the Baking/Drip Pan and transfer the Pan to the Air Fryer Toaster Oven in the top rack position.
- 3 Broil the steak for 12 minutes (medium-rare), 14 minutes (medium), or 16 minutes (well-done), flipping the steak once halfway through the cooking time.
- 4 While the steak is broiling, toss the tomatoes, corn and asparagus in a bowl and add 1 teaspoon or so of the olive oil, salt and freshly ground black pepper.
- 5 When the steak is cooked to your desired degree of doneness, remove it to a cutting board, loosely tent it with foil and let it rest.
- 6 Transfer the vegetables to the Air Fryer Basket with the Baking/Drip Pan below and transfer the pan to the oven in the middle rack position. Air-fry the vegetables at 400°F for 5 minutes, stirring once during the cooking process. Transfer the cooked vegetables back into the bowl and toss with the red wine vinegar, remaining olive oil and fresh herbs.
- 7 To serve, slice the steak on the bias and serve with some of the salsa on top.

# Open Faced Reuben Sandwiches

SERVINGS: 4

## INGREDIENTS

**4** slices rye bread  
**½ cup** Thousand Island dressing  
**1 cup** sauerkraut  
**¾ pound** shaved or thin sliced corned beef  
**½ pound** sliced Swiss cheese  
Dill pickles, optional

## DIRECTIONS

- 1 Place rye bread on the Wire Rack in the center of the Air Fryer Toaster Oven. Toast the bread using the Toast function, shade setting 5 (10 minutes).
- 2 Remove the toasted bread slices and place them in the Air Fryer Basket with the Baking/Drip Pan below. Spread a tablespoon of the Thousand Island dressing on each slice of bread. Divide the corned beef into 4 portions and pile it up on each slice of bread. Layer ¼ cup of sauerkraut on the corned beef and drizzle with a little more Thousand Island dressing. Top each sandwich with 2 to 3 slices of the Swiss cheese.
- 3 Set Air Fryer Toaster Oven to the Broil function and transfer the Baking/Drip Pan to the top rack position. Broil the sandwiches for 8 to 10 minutes, until the Swiss cheese has melted and is bubbly.
- 4 Serve immediately with a dill pickle (optional).

\*\* Alternatively turn these into Turkey Rachel Sandwiches by using turkey breast and coleslaw instead of corned beef and sauerkraut.

For more great air-frying recipes,  
check out Meredith's best-selling cookbooks:  
"Air Fry Everything!", "Air Fry Genius" and "One Pot Comfort"