

# Owner's Manual



# EMERALD

Air-Frying Multi Cooker

*Simplify your life*

Please read this manual before attempting to use the Emerald Multi-Cooker.  
Always follow basic safety precautions to prevent injury.



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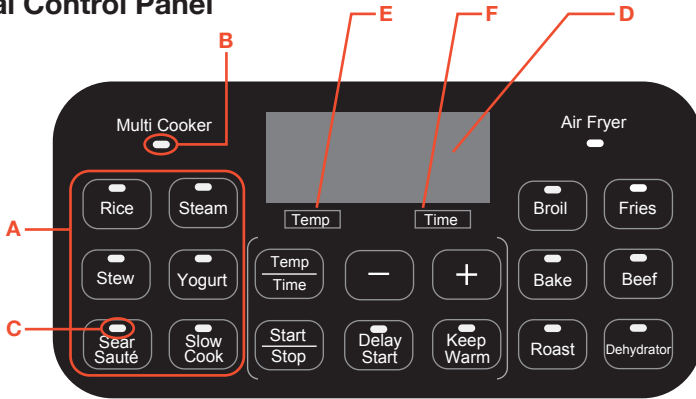
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# Safety and Warnings

- This appliance may be used by children 12 years and above. Persons with reduced physical sensory or mental capabilities or lack of experience and knowledge should be supervised or be given instructions concerning use of the appliance in a safe way and understand the hazards involved. Children must not play with the appliance. Cleaning and user maintenance must not be performed by children without supervision.
- Keep the appliance under supervision while in use. Keep an eye on children in the vicinity of the appliance when in use. The appliance is not a toy.
- Incorrect use of this appliance may cause injury and/or damage to the appliance.
- This appliance is intended for domestic use only. The manufacturer is not responsible for any injury or damage resulting from incorrect use or handling and it is not for outdoor or commercial use.
- Ensure the power cord or any extension cord is fully extended and that it is not possible to pull or trip over them.
- Do not use the appliance with a separate remote control system.
- Turn off the appliance and remove the plug from the socket before cleaning.
- When removing the plug from the socket, always grasp the plug. Do not pull the cord.
- Keep the cord and appliance away from heat sources, hot objects and open flames.
- Check that the appliance has no visible damage and that no parts are missing before using it. If the appliance, cord or plug is damaged, stop using it and contact Emerald. Unauthorized repairs or modifications will invalidate the warranty.
- Caution! Some parts of this product can become very hot and cause burns. Note that the appliance will remain hot for a while after you switch it off. Always allow the appliance to cool down completely before storage. Allow the glass lid to cool before cleaning with water. **AIR FRYER COVER CAN NOT BE CLEANED WITH WATER. USE A CLOTH OR TOWEL TO CLEAN.**
- Keep the appliance and cord out of reach of children under 12 years of age.
- Always place the appliance on a dry, level, firm and heat-resistant surface well away from any edges and flammable objects such as curtains or tablecloths.
- Do not move the appliance when it is in use.

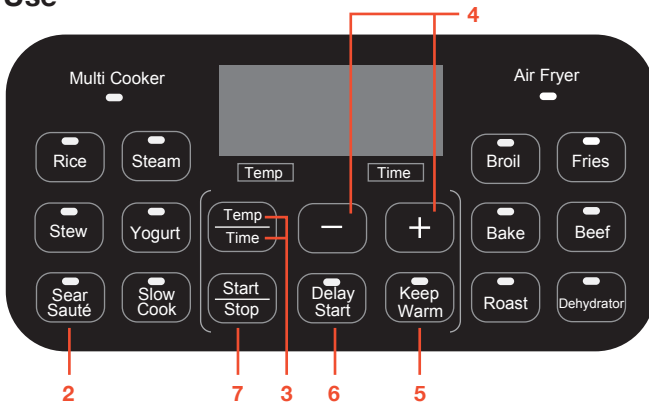
# Multi-cooker Settings

## Digital Control Panel



- A. Multi cooker function controls
- B. Multi cooker indicator
- C. Individual function indicators
- D. Digital display
- E. Temperature indicator
- F. Time indicator

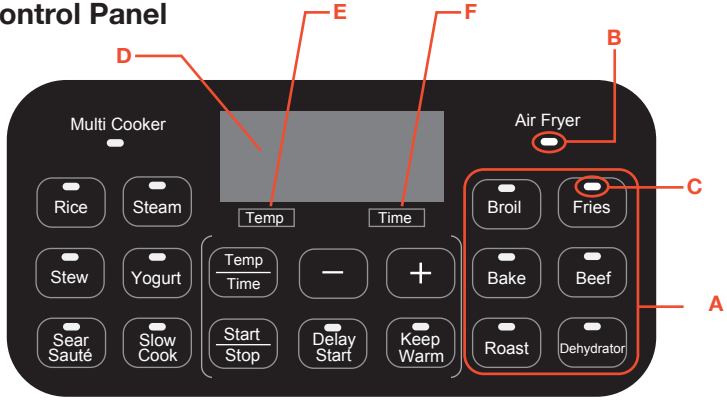
## Steps to Use



1. Plug in power cord.
2. Press a function button to select it.
3. Toggle between **Temp** and **Time**.
4. Adjust either **temperature** or **time** using **-** and **+** buttons.
5. Press **Keep Warm** to keep food warm after cooking program has ended.
6. Press **Delay Start** to delay start of cooking (e.g. for **Rice**, **Steam**, **Stew**, **Slow Cook**).
7. Press **Start Stop** to begin operation. Press **Start Stop** anytime to pause/resume. Hold **Start Stop** for 3 seconds to quit the program and return to standby mode.

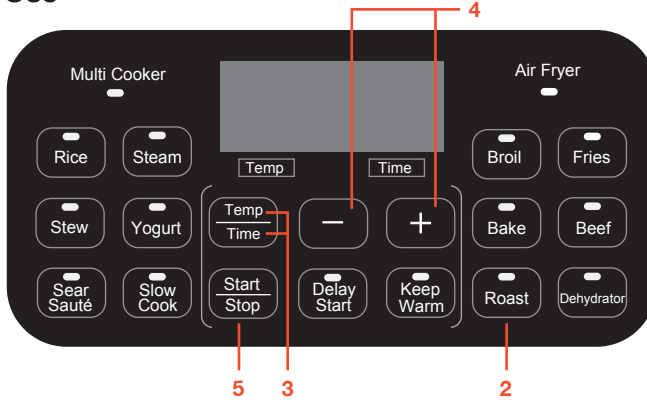
# Air Fryer Settings

## Digital Control Panel



- A. Air fryer function controls
- B. Air fryer indicator
- C. Individual function indicators
- D. Digital display
- E. Temperature indicator
- F. Time indicator

## Steps to Use



1. Plug in power cord and place cover on top.
2. Press a function button to select it.
3. Toggle between **Temp** and **Time**.
4. Adjust either **temperature** or **time** using **-** and **+** buttons.
5. Press **Start Stop** to begin operation. Press **Start Stop** anytime to pause/resume. Remove cover during pause to check or turn food. Replace cover and press **Start Stop** to resume cooking. Hold **Start Stop** for 3 seconds to quit the program and return to standby mode.

Switch between Celsius and Fahrenheit when in standby mode by pressing the Temp/Time button for 5 seconds.

## Air Fryer Assembly



Before using the air fryer, fit the air cover on the pot inside the body and use the latch to close the appliance firmly as shown above.

# Multi-cook Operation

In this cooking mode, only the bottom heating plate (120V 1300W) is heated. The glass cover can be used during the multi cooker functions. The glass cover is not required during the **Sear/Saute** function.

Function	Default	Temperature Range	Time Range	Keep Warm	Delay Start
Rice	-- : --	N/A	N/A	Default 2hr	Y
Steam	00:15	N/A	00:01–02:00	Default 2hr	Y
Stew	02:00	N/A	00:15–04:00	Default 10hr	Y
Yogurt	Step 1: HEAT Step 2: 08:00	N/A	Step 1: N/A Step 2: 03:00–24:00	N/A	N
Sear/Saute	390°F, 00:30	250–390°F	00:05–01:00	N/A	N
Slow Cook	04:00	N/A	00:30–24:00	Default 10hr	Y
Keep Warm	10:00	N/A	00:30–10:00	–	Y
Delay Start	01:00	N/A	01:00–24:00	–	–

## Rice

1. Select the **Rice** function and the screen will display "-- : --"
2. Press the **Start/Stop** button and the machine will beep and run the program. The display will show a countdown in the last 10 minutes of the program.
3. When the program is finished, the machine will beep and enter **Keep Warm** for 2 hours before beeping again and entering standby.

## Steam

1. Select the **Steam** function and the screen will display the default time: adjust as required.
2. Press the **Start/Stop** button and the machine will beep and begin to preheat. Once preheating is complete, complete, it will beep again and show the time remaining.

3. When the program is finished, the machine will beep and enter **Keep Warm** for 2 hours before beeping again and entering standby.

## Stew

1. Select the **Stew** function and the screen will display the default time: adjust as required.
2. Press the **Start/Stop** button and the machine will beep and begin to preheat. Once preheating is complete, it will beep again and show the time remaining.
3. When the program is finished, the machine will beep and enter **Keep Warm** for 10 hours before beeping again and entering standby.



# Multi-cook Operation

## Yogurt

1. Select the **Yogurt** function and the screen will display **"HEAT"**.
2. Press the **Start/Stop** button and the machine will begin sterilization, heating to 180°F.
3. When the temperature reaches 180°F, the screen will flash **"HEAT"** while beeping.

At this time, the milk temperature is very high and the milk should be cooled before yogurt, probiotics or lactic acid bacteria are added.

4. Press the **Start/Stop** button and the screen will display the default time of 08:00, counting down as it enters the yogurt fermentation state.
5. When the program is finished, the machine will beep and enter standby.  
If using fresh milk, you do not need sterilization. Press **"Yogurt"** twice to skip the **"HEAT"** stage and directly enter the Yogurt fermentation state and adjust the default time as required.

## Sear/Saute

1. Select the **Sear/Saute** function and the screen will display the default temperature and start flashing: adjust temperature as required.
2. Press **Temp/Time** to switch to **Time**: adjust time as required.
3. Press the **Start/Stop** button and the machine will beep and begin to preheat. Once preheating is complete, it will beep again and show the time remaining.
4. When the program is finished, the machine will beep and enter standby.

## Slow Cook

1. Select the **Slow Cook** function and the screen will display the default time and start flashing: adjust time as required.
2. Press the **Start/Stop** button and the machine will beep and begin to countdown. Once countdown is complete, the program ends.
3. When the program is finished, the machine will beep and enter **Keep Warm** for 10 hours before beeping again and entering standby.

## Keep Warm

1. Select the **Keep Warm** function and the screen will display the default time and start flashing: adjust time as required.
2. Press the **Start/Stop** button and the machine will beep and begin to countdown. Once countdown is complete, the program ends.
3. When the program is finished, the machine will beep and enter standby.

## Delay Start

1. After setting the temperature and time of the selected function, press **Delay Start** and the screen will display a default pre-set time and start flashing. (The function indicator and **"Delay Start"** indicator will remain on).
2. Adjust the time as required and press **Start/Stop**: the machine will beep and count down to the set time.  
When the set time is reached, the machine will continue with the programmed function.

# Air-fryer Operation

During this cooking mode, the heating pipe (120V 1330W) at the top and the heating plate (120V 1300W) at the bottom are heated alternately. The top sensor is responsible for sensing the air temperature at the top and the bottom sensor is responsible for sensing the temperature at the bottom of the inner pot and the outside.

Function	Default	Temperature Range	Time Range
Broil	00:10	–	00:10–01:00
Fries	390°F 00:20	300–390°F	00:01–00:30
Bake	340°F 01:00	250–390°F	00:10–02:00
Beef	390°F 00:20	250–390°F	00:05–00:30
Roast	390°F 00:45	250–390°F	00:10–01:00
Dehydrate	150°F 02:00	100–195°F	00:15–24:00

## Broil

1. Select the **Broil** function and the screen will display the default time: adjust time as required.
2. Press the **Start/Stop** button and the machine will beep and begin to preheat. Once preheating is complete, it will beep again and show the time remaining.
3. When the program is finished, the machine will display **"DONE"** for 2 minutes before entering standby.

## Fries

1. Select the **Fries** function and the screen will display the default temperature and start flashing: adjust temperature as required.
2. Press **Temp/Time** to switch to **Time**: adjust as required.
3. Press the **Start/Stop** button and the machine will beep and begin to preheat.

Once preheating is complete, it will beep again and show the time remaining.

4. When the program is finished, the machine will display **"DONE"** for 2 minutes before entering standby.

## Bake

1. Select the **Bake** function and the screen will display the default temperature and start flashing: adjust temperature as required.
2. Press **Temp/Time** to switch to **Time**: adjust time as required.
3. Press the **Start/Stop** button and the machine will beep and begin to preheat. Once preheating is complete, it will beep again and show the time remaining.
4. When the program is finished, the machine will display **"DONE"** for 2 minutes before entering standby.

# Air-fryer Operation

## Beef

1. Select the **Beef** function and the screen will display the default temperature and start flashing; adjust as required.
2. Press **Temp/Time** to switch to **Time**: adjust time as required.
3. Press the **Start/Stop** button and the machine will beep and begin to preheat. Once preheating is complete, it will beep again and show the time remaining.
4. When the program is finished, the machine will display "**DONE**" for 2 minutes before entering standby.

## Roast

1. Select the Roast function and the screen will display the default temperature and start flashing; adjust temperature as required.
2. Press **Temp/Time** to switch to **Time**: adjust time as required.
3. Press the **Start/Stop** button and the machine will beep and begin to preheat.

Once preheating is complete, it will beep again and show the time remaining.

4. When the program is finished, the machine will display "**DONE**" for 2 minutes before entering standby.

## Dehydrate

1. Select the **Dehydrate** function and the screen will display the default temperature and start flashing; adjust temperature as required.
2. Press **Temp/Time** to switch to **Time**: adjust as required.
3. Press the **Start/Stop** button and the machine will beep and begin to countdown. Once countdown is complete, the program ends.
4. When the program is finished, the machine will display "**DONE**" for 2 minutes before entering standby.

# Care & Cleaning

**Once cooking is complete, perform the following steps to clean the appliance and store it safely for future use.**

- Unplug the appliance and allow it to cool before cleaning the inner pot and putting it away.
- Pour the food out of the inner pot. Wash the inner pot and glass lid with water, Wipe the air fryer cover and housing with a soft towel.

THE AIR FRYER COVER CAN NOT BE CLEANED WITH WATER. IT CAN ONLY BE WIPE WITH A CLOTH or TOWEL.

- Do not immerse the appliance, cord or plug in water and make sure no water enters the appliance.
- Wipe the outside of the appliance with a well-wrung cloth and dry with a dry soft towel.

# Specifications

Model Number SM-AIR-1863  
Power 1250 Watts/1330 Watts  
Capacity 6 Liters  
UPC 850000470484

# Troubleshooting

If the unit stops working and indicates an error with a beep and an error code is shown in the LED display, refer to the following table.

Error code	Description	Possible Causes	Solution
E1	Base: NTC sensor in open loop	NTC sensor loose PCB faulty NTC sensor damaged	contact Emerald
E2	Base: NTC sensor short circuited	PCB faulty NTC sensor broken or short circuited	contact Emerald
E3	Air Fryer cover: NTC sensor in open loop	NTC sensor loose PCB faulty NTC sensor damaged	contact Emerald
E4	Air Fryer cover: NTC sensor short circuited	PCB faulty NTC sensor broken short circuited	contact Emerald
E5	Air Fryer cover: Motor not working	Motor broken	contact Emerald

# Disposal



This marking indicates that this appliance should not be disposed with other house-hold wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.

# Recipes

## Southern-Style Chicken

### Ingredients

- 2 cups crushed Ritz crackers (about 50)
- 1 tablespoon minced fresh parsley
- 1 teaspoon garlic salt
- 1 teaspoon paprika
- ½ teaspoon pepper
- ¼ teaspoon ground cumin
- ¼ teaspoon rubbed sage
- 1 large egg, beaten
- 1 broiler/fryer chicken (3 to 4 pounds), cut up

### Instructions

Preheat air fryer to 375°F. Spritz the air fryer basket with cooking spray.

In a shallow bowl, mix the first seven ingredients. Place egg in a separate shallow bowl.

Dip chicken in egg, then in cracker mixture, patting to help coating adhere. Place a few pieces of chicken in a single layer in the prepared basket, spritz with cooking spray.

Cook 10 minutes. Turn chicken and spritz with additional cooking spray; cook until chicken is golden brown and juices run clear, 10-20 minutes longer. Repeat with remaining chicken.



## Bourbon Bacon Cinnamon Rolls

### Ingredients

- 8 bacon strips
- ¾ cup bourbon
- 1 tube (12.4 ounces) refrigerated cinnamon rolls with icing
- ½ cup chopped pecans
- 2 tablespoons maple syrup
- 1 teaspoon minced fresh gingerroot

### Instructions

Place bacon in a shallow dish; add bourbon. Seal and refrigerate overnight. Remove bacon and pat dry; discard bourbon.

In a large skillet, cook bacon in batches over medium heat until nearly crisp but still pliable. Remove to paper towels to drain. Discard all but 1 teaspoon drippings.

Preheat air fryer to 350° F. Separate dough into eight rolls, reserving icing packet. Unroll spiral rolls into long strips; pat dough to form 6x1-in. strips. Place one bacon strip on each strip of dough, trimming bacon as needed; reroll, forming a spiral. Pinch ends to seal. Repeat with remaining dough. Transfer four rolls to the air fryer basket; cook 5 minutes. Turn rolls over and cook until golden brown, about 4 minutes.

Meanwhile, combine pecans and maple syrup. In another bowl, stir ginger together with contents of icing packet. In same skillet, heat remaining bacon drippings over medium heat. Add pecan mixture; cook, stirring frequently, until lightly toasted, 2-3 minutes.

Drizzle half of icing over warm cinnamon rolls; top with half of pecans. Repeat to make a second batch

# Recipes

## Lemon Slice Sugar Cookies

### Ingredients

- ½ cup unsalted butter, softened
- 1 package (3.4 ounces) instant lemon pudding mix
- ½ cup sugar
- 1 large egg

### Instructions

In a large bowl, cream butter, pudding mix and sugar until light and fluffy. Beat in egg and milk. In another bowl, whisk flour, baking powder and salt; gradually beat into creamed mixture. Divide dough in half. On a lightly floured surface, shape each into a 6 in. long roll. Wrap and refrigerate 3 hours or until firm.

Preheat air fryer to 325°F. Unwrap and cut dough crosswise into ½ in. slices. Place slices in a single layer in foil-lined fryer basket. Cook until edges are light brown, 8–12 minutes. Cool in basket 2 minutes. Remove to wire racks to cool completely. Repeat with remaining dough.

In a small bowl, mix confectioners' sugar and enough lemon juice to reach a drizzling consistency. Drizzle over cookies. Let stand until set.

To Make Ahead: Dough can be made 2 days in advance. Wrap and place in a resealable container. Store in the refrigerator.



## Italian-Style Meatballs

### Ingredients

- 2 tablespoons olive oil
- 1 medium shallot, minced (about 2 Tbsp.)
- 3 cloves garlic, minced (about 1 Tbsp.)
- ¼ cup whole-wheat Panko bread crumbs
- 2 tablespoons whole milk
- 2/3 pound lean ground beef
- 1/3 pound bulk turkey sausage
- 1 large egg, lightly beaten
- ¼ cup finely chopped fresh flat-leaf parsley
- 1 tablespoon finely chopped fresh rosemary
- 1 tablespoon finely chopped fresh thyme
- 1 tablespoon Dijon mustard
- ½ teaspoon kosher salt

### Instructions

Preheat air-fryer to 400°F. Heat oil in a medium nonstick pan over medium-high heat. Add shallot and cook until softened, 1 to 2 minutes. Add garlic and cook just until fragrant, 1 minute. Remove from heat.

In a large bowl, combine Panko bread crumbs and milk. Let stand 5 minutes.

Add cooked shallot and garlic to panko mixture, along with beef, turkey sausage egg, parsley, rosemary, thyme, mustard, and salt. Stir to gently combine.

Gently shape mixture into 1½-inch balls. Place shaped balls in a single-layer in air-fryer basket. Cook half the meatballs at 400°F until lightly browned and cooked-through, 10 to 11 minutes. Remove and keep warm. Repeat with remaining meatballs.

Serve warm meatballs with toothpicks as an appetizer or serve over pasta, rice, or spiralized zoodles for a main dish.



# Recipes

## Honey Mustard Salmon

### Ingredients

2-4 pieces salmon  
½ cup mayonnaise  
¼ cup honey  
¼ cup Dijon mustard  
salt and pepper to taste.

### Instructions

Start with a piece of salmon fillet. Cut it into pieces, the number of pieces will depend on how large your salmon piece is. In a small mixing bowl, mix together the mayo, honey, Dijon mustard, salt, and pepper.

Toss the salmon in half of the sauce reserving the rest for a dipping sauce. Place salmon fillets in a sprayed air fryer basket. Cook at 350° F, for 9 minutes.

If you have thicker salmon fillets or would like them cooked longer, just adjust the time. Remove from the air fryer. Plate, serve and enjoy!

Serve with a side of the sauce. It makes an excellent dipping sauce.



## Perfectly Done French Toast

### Ingredients

4 slices of bread  
2 eggs  
2/3 cup of milk  
1 teaspoon of vanilla  
1 tablespoon of cinnamon

### Instructions

In a small bowl mix together the eggs, milk, cinnamon, and vanilla. Beat until the eggs are broken up and everything is mixed well.

Dip each piece of bread into the mixture lightly shaken to remove excess. Place them into your prepared pan.

Cook for 3 minutes at 320°F. Then flip over and cook for another 3 minutes.

Serve with maple syrup, sliced fruit and enjoy!



# Recipes

## Crispy Curry Chickpea Snack

### Ingredients

1 (15-oz.) can no-salt-added chickpeas (garbanzo beans), drained and rinsed  
2 tablespoons red wine vinegar  
2 tablespoons olive oil  
2 teaspoons curry powder  
½ teaspoon ground turmeric  
¼ teaspoon ground coriander  
¼ teaspoon ground cumin  
¼ teaspoon plus  
1/8 tsp. ground cinnamon  
¼ teaspoon kosher salt  
½ teaspoon Aleppo pepper  
Thinly sliced fresh cilantro

### Instructions

Gently flatten chickpeas with your hands in a medium bowl (do not crush); discard chickpea skins.



Add vinegar and oil to chickpeas, and toss to coat. Add curry powder, turmeric, coriander, cumin, and cinnamon; stir gently to combine. Place chickpeas in single layer in air fryer basket, and cook at 400°F until crispy, about 15 minutes, shaking chickpeas halfway through cooking.

Transfer chickpeas to a bowl. Sprinkle with salt, Aleppo pepper, and cilantro; toss to coat.

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## Chicken Drumettes

### Ingredients

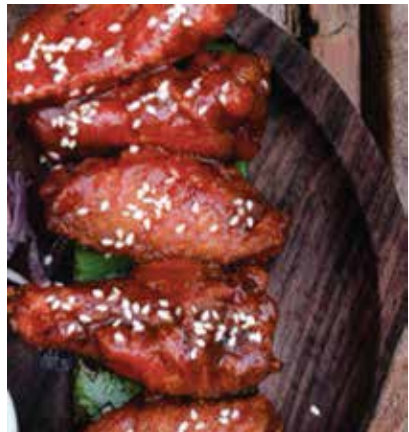
10 chicken drumettes (about 1½ lb.)  
Cooking spray  
1 tablespoon lower-sodium soy sauce  
½ teaspoon cornstarch  
2 teaspoons honey  
1 teaspoon sambal oelek (ground fresh chili paste)  
1 teaspoon finely chopped garlic  
½ teaspoon finely chopped fresh ginger  
1 teaspoon fresh lime juice (from 1 lime)  
1/8 teaspoon kosher salt  
2 tablespoons sesame seeds

### Instructions

Pat chicken dry with paper towels. Coat chicken well with cooking spray.

Place chicken in air fryer basket, arranging drumettes on their sides to avoid overcrowding. Cook at 400°F until skin is very crispy, 25 minutes, turning drumettes over halfway through cooking.

Whisk together soy sauce and cornstarch in a small skillet. Whisk in honey, sambal, garlic, ginger, lime juice, and salt. Bring to a simmer over medium-high; simmer until mixture just starts to bubble and is thickened. Place chicken in a bowl. Add sauce, and toss to coat. Sprinkle with sesame seeds.





# Recipes

## Crispy Zucchini Chips

### Ingredients

- 1 large zucchini cut into thin slices
- 3 tablespoons almond flour, blanched
- 3 tablespoons roasted pecans\* finely chopped
- 1 tablespoons Trader Joe's Everything But the Bagel Seasoning
- 1 large egg whisked

### Instructions

Preheat your air-fryer to 350°F while you prepare the zucchini.

In a shallow bowl, combine almond flour, pecans, and seasoning. Whisk the egg in a separate bowl. Place them close to each other. Dip each zucchini slice into the egg mixture, then quickly into the flour/nut/seasoning mixture ensuring that each side is evenly coated. Place on a wired baking rack or parchment paper.

Place as many zucchini slices you can at the bottom of the air fryer basket without overlapping them.

Cook for 9 minutes, then flip over each zucchini piece with tongs. Cook for another 2–3 minutes. Repeat with any remaining zucchini slices. This recipe can easily be doubled if serving a crowd.



## Banana Bread

### Ingredients

- 3/4 cup (3 oz.) white-whole wheat flour
- 1 teaspoon cinnamon
- 1/2 teaspoon kosher salt
- 1/4 teaspoon baking soda
- 2 medium (12 oz. total) ripe bananas, mashed (about 3/4 cup)
- 2 large eggs, lightly beaten
- 1/2 cup granulated sugar
- 1/3 cup plain nonfat yogurt
- 2 tablespoons vegetable oil
- 1 teaspoon vanilla extract
- 2 tablespoons sliced almonds
- Cooking spray

### Instructions

Line the bottom of a 6 inch round cake pan with parchment paper; lightly coat pan with cooking spray. Whisk together flour, cinnamon, salt and baking soda in a medium bowl; set aside.

In separate medium bowl, whisk together mashed bananas, eggs, sugar, yogurt, oil and vanilla. Gently stir wet ingredients into flour mixture until well combined. Pour batter into prepared pan and sprinkle with almonds.

Heat to 310°F and then place pan in air fryer and cook until browned and a wooden toothpick inserted in the middle comes out clean, 30 to 35 minutes, turning pan halfway through cook time. Transfer bread to a wire rack to cool in pan for 15 minutes before turning out and slicing.

# Recipes

## Loaded Potatoes

### Ingredients

- 11 ounces Yukon Gold potatoes (about 4 [4-inch] potatoes)
- 1 teaspoon olive oil
- 2 center-cut bacon slices
- 1 ½ tablespoons chopped fresh chives
- ½ ounce finely shredded reduced-fat Cheddar cheese (about 2 Tbsp.)
- 2 tablespoons reduced-fat sour cream
- 1/8 teaspoon kosher salt

### Instructions

Toss potatoes with oil to coat. Place potatoes in air fryer basket, and cook at 350°F until fork tender, 28 minutes, stirring potatoes occasionally. Meanwhile, cook bacon in a medium skillet over medium until crispy, about 7 minutes. Remove bacon from pan; crumble. Place potatoes on a serving platter; lightly crush potatoes to split. Drizzle with bacon drippings. Top with chives, cheese, sour cream, salt, and crumbled bacon.



## Buffalo Cauliflower Bites

### Ingredients

- 3 tablespoons no-salt-added ketchup
- 2 tablespoons hot sauce (such as Franks RedHot)
- 1 large egg white
- ¾ cup Panko (Japanese-style breadcrumbs)
- ½ (3-lb.) head cauliflower, trimmed and cut into 1-inch florets (about 4 cups florets)
- Cooking spray
- ¼ cup reduced-fat sour cream
- ¼ ounce crumbled blue cheese (about 1 Tbsp.)
- 1 small garlic clove, grated
- 1 teaspoon red wine vinegar
- ¼ teaspoon black pepper

### Instructions

Whisk together ketchup, hot sauce, and egg white in a small bowl until smooth. Place Panko in a large bowl. Toss together cauliflower florets and ketchup mixture in a second large bowl until coated. Working in batches, toss cauliflower in Panko to coat.

Coat cauliflower well with cooking spray. Place half of the cauliflower in air fryer basket, and cook at 320°F until golden brown and crispy, about 20 minutes. Repeat with remaining cauliflower.

While cauliflower cooks, stir together sour cream, blue cheese, garlic, vinegar, and pepper in small bowl. Serve cauliflower with blue cheese sauce.



# Recipes

## Homemade Blueberry Muffins

### Ingredients

- 2/3 cup of flour
- 1 teaspoon of baking powder
- 2 tablespoons of sugar
- 1 egg
- 2 teaspoons of vanilla
- 1/3 cup of low-fat milk (or regular milk)
- 3 tablespoons of melted butter
- ¾ cup of blueberries

### Instructions

In a medium mixing bowl, mix everything together. Then spray silicone muffin tins with non-stick cooking spray. Fill the muffin cups with batter, about ¾ of the way full.

Set your air fryer for 320°F for 14 minutes. Yields about 5 muffins.



## Zesty Ranch Fish Fillets

### Ingredients

- ¾ cup bread crumbs or Panko bread crumbs or crushed cornflakes
- 1 packet dry ranch-style dressing mix
- 2 ½ tablespoons vegetable oil
- 2 eggs beaten
- 4 tilapia salmon or other fish fillets
- lemon wedges to garnish

### Instructions

Preheat your air fryer to 350°F.

Mix the Panko/breadcrumbs and the ranch dressing mix together. Add in the oil and keep stirring until the mixture becomes loose and crumbly.

Dip the fish fillets into the egg, letting the excess drip off.

Dip the fish fillets into the crumb mixture, making sure to coat them evenly and thoroughly.

Place into your air fryer carefully. Cook for 12–13 minutes, depending on the thickness of the fillets.

Remove and serve. Squeeze the lemon wedges over the fish if desired.



# Recipes

## Churros With Chocolate Sauce

### Ingredients

½ cup water  
¼ teaspoon kosher salt  
¼ cup , plus 2 Tbsp. unsalted butter, divided  
½ cup (about 2 1/8 oz.) all-purpose flour  
2 large eggs  
1/3 cup granulated sugar  
2 teaspoons ground cinnamon  
4 ounces bittersweet baking chocolate, finely chopped  
3 tablespoons heavy cream  
2 tablespoons vanilla kefir

### Instructions

Bring water, salt, and ¼ cup of the butter to a boil in a small saucepan over medium-high. Reduce heat to medium-low; add flour, and stir vigorously with a wooden spoon until dough is smooth, about 30 seconds. Continue cooking, stirring constantly, until dough begins to pull away from sides of pan and a film forms on bottom of pan, 2 to 3 minutes.

Transfer dough to a medium bowl. Stir constantly until slightly cooled, about 1 minute. Add eggs, 1 at a time, stirring constantly until completely smooth after each addition. Transfer mixture to a piping bag fitted with a medium star tip. Chill 30 minutes.

Pipe 6 (3 inch long) pieces in single layer in air fryer basket. Cook at 380°F until golden, about 10 minutes. Repeat with remaining dough.

Stir together sugar and cinnamon in a medium bowl. Brush cooked churros with remaining 2 tablespoons melted butter, and roll in sugar mixture to coat.

Place chocolate and cream in a small microwavable bowl. Microwave on HIGH until melted and smooth, about 30 seconds, stirring after 15 seconds. Stir in kefir. Serve churros with chocolate sauce.





# Recipes



## Tandoori Chicken Bites

### Ingredients

- 1 pound chicken tenders each cut in half
- ¼ cup Greek yogurt
- 1 tablespoon minced ginger
- 1 tablespoon minced garlic
- ¼ cup cilantro or sub parsley
- 1 teaspoon salt
- ½ teaspoon cayenne pepper
- 1 teaspoon turmeric
- 1 teaspoon garam masala
- 1 teaspoon sweet smoked paprika to add a smoky flavor to the chicken, and color

### For Finishing

- 1 tablespoon oil or ghee for basting
- 2 teaspoons lemon juice for finishing
- 2 tablespoons chopped cilantro for garnishing

### Instructions

- In a glass bowl, mix all ingredients except the basting oil, lemon juice and 2 tablespoons of cilantro. Let stand for 30 minutes.
- Pre-heat your air fryer to 350°F for 5 minutes. Carefully lay the tandoori chicken in a single layer on either the rack .
- Using a silicone brush, baste the chicken with either oil or ghee on one side.
- Cook at 350° F for 10 minutes.
- Remove and flip over the chicken, and baste on the other side,
- Cook for another 5 minutes.
- Using a meat thermometer check to see if internal temperature has reached 165°F. Do not skip this step.
- Remove and place on a serving plate. Add lemon juice and mix, and sprinkle with cilantro.

# Warranty

This product has a warranty of 6 months and covers the repair or replacement of a broken unit which was deemed defective by our team because of defects in material or workmanship, and was under normal customer use and maintenance. If our troubleshooting tips can not help fix your issue please email our support team at [Support@eandeusa.com](mailto:Support@eandeusa.com) with a picture of this page including the completed information below to submit your warranty claim.

Please note this limited warranty does not cover any issue that is caused by: Malfunctions, damage, or conditions not resulting from defects in our product and/or improper care of the product by the customer.

SKU# \_\_\_\_\_

Order # \_\_\_\_\_

Brief Description of your issue

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**Need more information?**

We hope that this Owner's Manual has given you the assistance needed for a simple set-up and operation instructions for your Air-Frying Multi Cooker. For the most up-to-date information for your product, as well as any additional assistance you may require contact our support team at [Support@eandeusa.com](mailto:Support@eandeusa.com)