

Please make sure to read the enclosed Owner's Guide prior to using your unit.



NINJA[™] CRISPiPRO[™]

XL GLASS AIR FRYER

Quick Start Guide

Recipes, charts, and
how-tos to get cooking



Meet your Ninja CRISPi™ PRO

Welcome to your all-in-one customisable glass air fry system designed for non-toxic cooking. Read on for tips, tricks, and how-tos for your Ninja CRISPi™ PRO.



Prep it



Cook it



Serve it



Store it



Recrisp it

Meal prep made easy

Get all the containers you need to make your weekly meals a breeze.
Get yours at **AU** ninjakitchen.com.au | **NZ** ninjakitchen.co.nz

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Recipe Key

We've tagged recipes with these icons to help find the right ones for you.



2.3L Glassware



5.7L Glassware

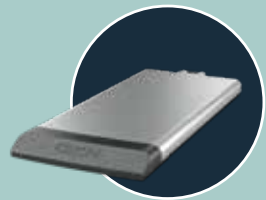
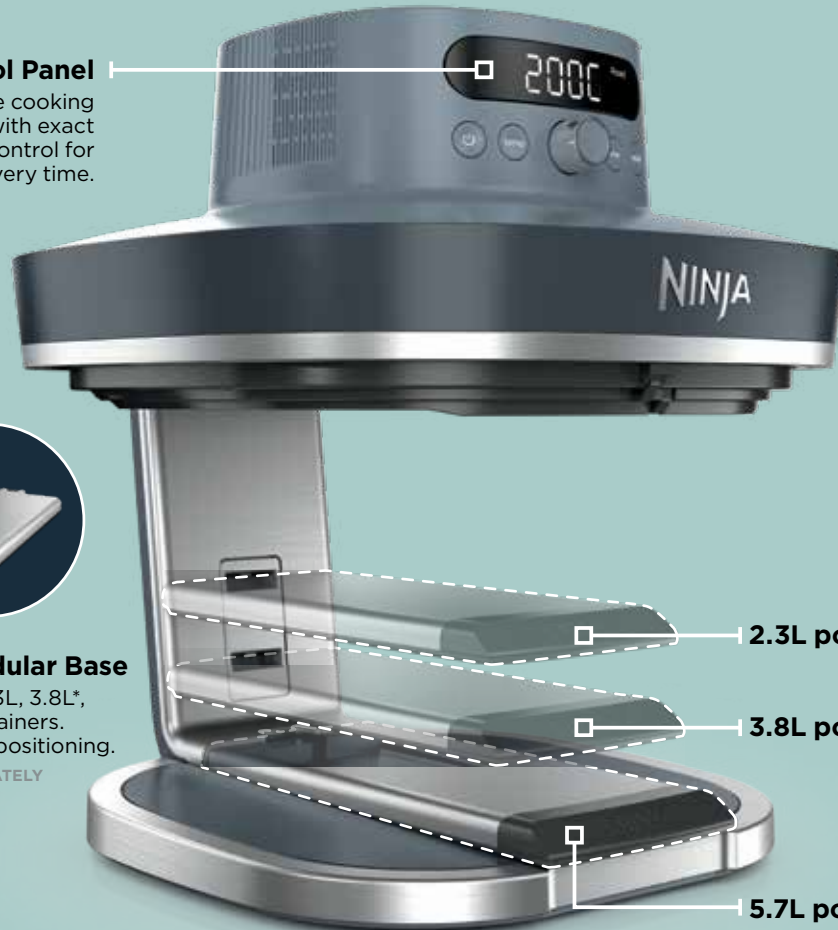


3.8L Glassware*
*SOLD SEPARATELY

Get to know the Ninja CRISPi™ PRO

Control Panel

6 customisable cooking functions with exact temperature control for perfect results every time.



Removable Modular Base

Adjusts to fit 2.3L, 3.8L*, and 5.7L containers. See next page for positioning.

*SOLD SEPARATELY

2.3L position

3.8L position

5.7L position

Let's get started with the modular base

Customise your cooking by easily adjusting the modular base to fit your preferred CleanCrisp™ Glassware



When using **2.3L** or **3.8L*** containers, slot the base into the upper or middle position, respectively, on the spine to ensure sealed cooking and heating.

When using the **5.7L** container, rest the adjustable base at the bottom platform of the unit.

*SOLD SEPARATELY

**2.3L
POSITION**

**5.7L
POSITION**

**3.8L*
POSITION**

*CONTAINER SOLD SEPARATELY



CAUTION: The modular base remains hot after use. Allow it to cool or use oven mitts when handling.

CleanCrisp™ GLASSWARE

The cleanest way to cook and store in dishwasher safe containers that are PFAS and PTFE free.

CleanCrisp™ Glassware is safe on
Granite, Laminate, Butcher Block, Marble



5.7L XL Glassware
Family-sized cooking

PERFECT FOR:
Feeding a crowd, meal prepping, cooking a whole chicken or roast, and more.



2.3L Medium Glassware

Everyday cooking and reheating

PERFECT FOR:
Reviving leftovers, crisping sides, and baking desserts to perfection.

Get to know the glassware

Snap-on lid (x2)

For easy storage of leftovers.



Crisper Plate (x2)

Allows air to evenly circulate under and around food for the perfect all-over crisp.



Permanent easy-grip handles

Non-removable handles stay secure and make for easy transport from kitchen to table.



SAFE ON

Granite, Laminate, Butcher Block, and Marble



GRANITE



LAMINATE



BUTCHER BLOCK



MARBLE

Counter-safe feet

Fixed heat protection allows you to serve safely without damaging your counters or tabletops.



Get to know the control panel



Power: Press to turn the unit on or off.

Temp: Press temp button and use dial to set temperature.

Time: Press time button and use dial to set time.

Mode: Press mode button and use dial to select cooking mode.

Dial: Turn dial to adjust function, temperature, and time. Press dial to start or pause cooking. *Cooking will start immediately, no preheating required.*

IMPORTANT: If container is not properly installed, cooking will not start and "ADD POT" will scroll on the display screen.

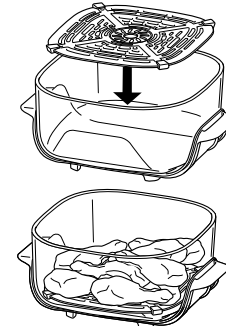
TIP: After pressing the **Temp** or **Time** button, press **mode** button to return to mode selection.

Cooking with the Ninja CRISPi™ PRO

STEP ONE

Insert crisper plate and add food

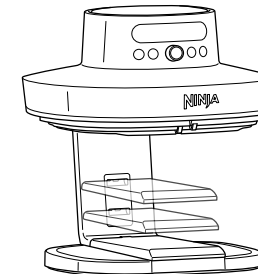
Prep with seasoning or marinade if desired.
TIP: You can marinate directly in the container.



STEP TWO

Set base position

Ensure modular base has been inserted into the correct position for the container you are using.



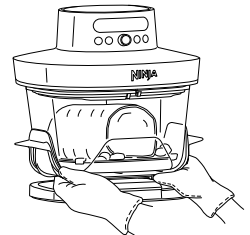
2.3L High position
3.8L Middle position
5.7L Low position

STEP THREE

Insert container in the station

Align container with modular base, and push container all the way back toward the spine until it clicks into place.

NOTE: Cooking will not start if container is not properly installed.



STEP FOUR

Choose settings

Select cook function, temp, and time, then start cooking.

NOTE: No preheating needed.

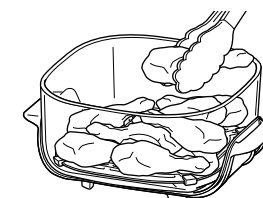


STEP FIVE

Toss occasionally

Pull container out of the station to turn or toss ingredients using silicone-tipped tongs once or twice during cooking. The unit will pause automatically.

Unit will resume cooking when container is reinstalled.

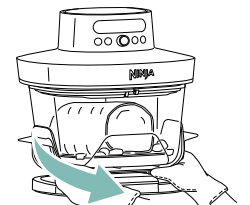


STEP SIX

Serve

CleanCrisp™ containers can be placed directly on any countertop surface.

CAUTION: Always use oven mitts when handling hot glassware.



6 customisable cooking functions

Functions may vary by model.

Max Crisp



Get an extra-crispy crunch with rapid heat. Great for finishing cheesy or crunchy dishes. Best for prepackaged frozen foods.

Air Fry



Crisp your favourite food to perfection with little to no oil. Best for fresh proteins.

Bake/Prove



Perfectly bake desserts or prepare bread. Best for cookies and other baked goods.

Roast



Caramelised outside, tender inside. Best for large proteins and veggies.

Recrisp



Revive food with an even, crispy texture. Best for leftovers.

Dehydrate



Remove moisture from fresh ingredients. Best for chips and jerky.

Switch up your BAKE recipes

BASE RECIPE

GLAZED DOUGHNUTS



See page 24 for recipe

SWITCH IT UP TO MAKE

LEMON & POPPY SEED DOUGHNUTS

ADD: 1 teaspoon poppy seeds and zest of 3 lemons

SWAP: Milk in the icing for 30ml lemon juice (2 lemons)

SWITCH IT UP TO MAKE

PARMESAN & EVERYTHING BAGEL

REMOVE: Icing and sprinkles

ADD: Everything bagel seasoning after the milk wash

SWAP: 40g caster for 40g grated Parmesan

Add +3 mins to cook time

BASE RECIPE

SPINACH & FETA STUFFED FLATBREAD



See page 22 for recipe

SWITCH IT UP TO MAKE

HALLOUMI & NDUJA STUFFED FLATBREAD

REMOVE: Spinach, feta, dill and nutmeg

ADD: 75g grated halloumi, few finely chopped mint leaves and 20g nduja paste

SWITCH IT UP TO MAKE

ARTICHOKE & OLIVE STUFFED FLATBREAD

REMOVE: Spinach, feta, dill, nutmeg and oregano

ADD: 50g finely chopped jarred artichokes and 30g finely chopped black olives

Make it vegan: Use plant-based yoghurt

BASE RECIPE

DOUBLE CHOCOLATE SHORTBREAD



See page 17 for recipe

SWITCH IT UP TO MAKE

MATCHA & WHITE CHOCOLATE SHORTBREAD

REMOVE: Cocoa powder and dark chocolate chips

ADD: 3g matcha powder and white chocolate chips

SWITCH IT UP TO MAKE

FRUIT & NUT SHORTBREAD

REMOVE: Cocoa powder and chocolate chips

ADD: 20g mixed dried fruit and 20g roughly chopped nuts

BASE RECIPE

CHEESE & CHIVE SCONES



See page 23 for recipe

SWITCH IT UP TO MAKE

CHOCOLATE SCONES

REMOVE: Cayenne, mustard, chives, cheddar & Parmesan

ADD: 50g roughly chopped dark chocolate and 2 tablespoons cocoa powder

SWITCH IT UP TO MAKE

CLASSIC SCONES

REMOVE: Cayenne, mustard, chives, cheddar and Parmesan

ADD: 3 tablespoons caster sugar, 20g additional flour and 2 teaspoons vanilla extract

Mix & Match your favourite proteins and vegetables



2.3L CONTAINER

2 servings with
a personal CRISPi meal.

Step 1 Pick your protein

Marinate or season as desired

POULTRY

2 BONELESS CHICKEN THIGHS,
CUT IN HALF (90G EACH)
2 BONELESS, SKINLESS,
CHICKEN BREAST (200G EACH),
CUT IN HALF LENGTHWAYS
8-10 FROZEN CHICKEN TENDERS

BEEF

2 FILLET STEAK MEDALLIONS
(200G EACH)
8-10 MEATBALLS (15G EACH)
300G STEAK STRIPS

FISH/SEAFOOD

14-18 LARGE PRAWNS,
FRESH OR FROZEN
(PEELED, DEVEINED)
2 SALMON FILLETS (120G EACH)
2 COD LOIN FILLETS (140G EACH)

PORK

2 BONELESS PORK LOIN STEAKS
(120G EACH)
4 SAUSAGES

PLANT-BASED

300G TOFU, EXTRA FIRM
CUT IN 4CM PIECES
4-6 PLANT-BASED SAUSAGES
8 PLANT-BASED MEATBALLS
(25G EACH)

TIP: For extra flavour, place protein
on Crisper Plate in container and brush
on all sides with desired marinade.
Refrigerate for 30 minutes to overnight.

Step 2 Pick your vegetable

Toss in 1 tablespoon of oil
and season as desired

150G GREEN BEANS
trimmed

150G ASPARAGUS
trimmed, cut in 8cm pieces

2 CAPSICUMS
seeded, cut in quarters

300G BABY NEW POTATOES
cut in quarters

250G CAULIFLOWER
cut in 4cm pieces

250G SWEET POTATO
cut in 4cm pieces

200G ZUCCHINI
cut in 4cm pieces

200G EGGPLANT
cut in 4cm pieces

225G MUSHROOMS
cut in quarters

225G FROZEN CHIPS

225G FROZEN POATO

225G FROZEN SWEET POTATO CHIPS

Mix and match vegetables
as desired!

TIP: If cooking delicate vegetables such
as broccoli or green beans, for best
performance add them near the
end of cook.

Step 3 Cook on AIR FRY

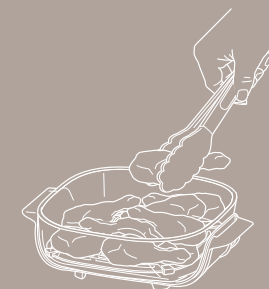
Following guidelines below

Place protein and vegetable
side by side on Crisper Plate.
See table below for
recommended cook times
reflective of our suggested
proteins in **STEP 1**.

Function: AIR FRY
Temperature: 200°C

Food type	Time
CHICKEN	15-20 MINS
BEEF	8-15 MINS
SEAFOOD	6-15 MINS
PORK	12-15 MINS
TOFU/MEAT SUBSTITUTE	10-15 MINS

Flip contents halfway through
cooking for even doneness.



NOTE: Ensure food reaches correct
food-safe temperatures. Refer to your
local Food Standards Agency for
recommended food safe temperatures.

Step 4 Top it

As desired

TERIYAKI SAUCE

BUFFALO SAUCE

PERI PERI SAUCE

HOISIN SAUCE

BBQ SAUCE

BALSAMIC GLAZE

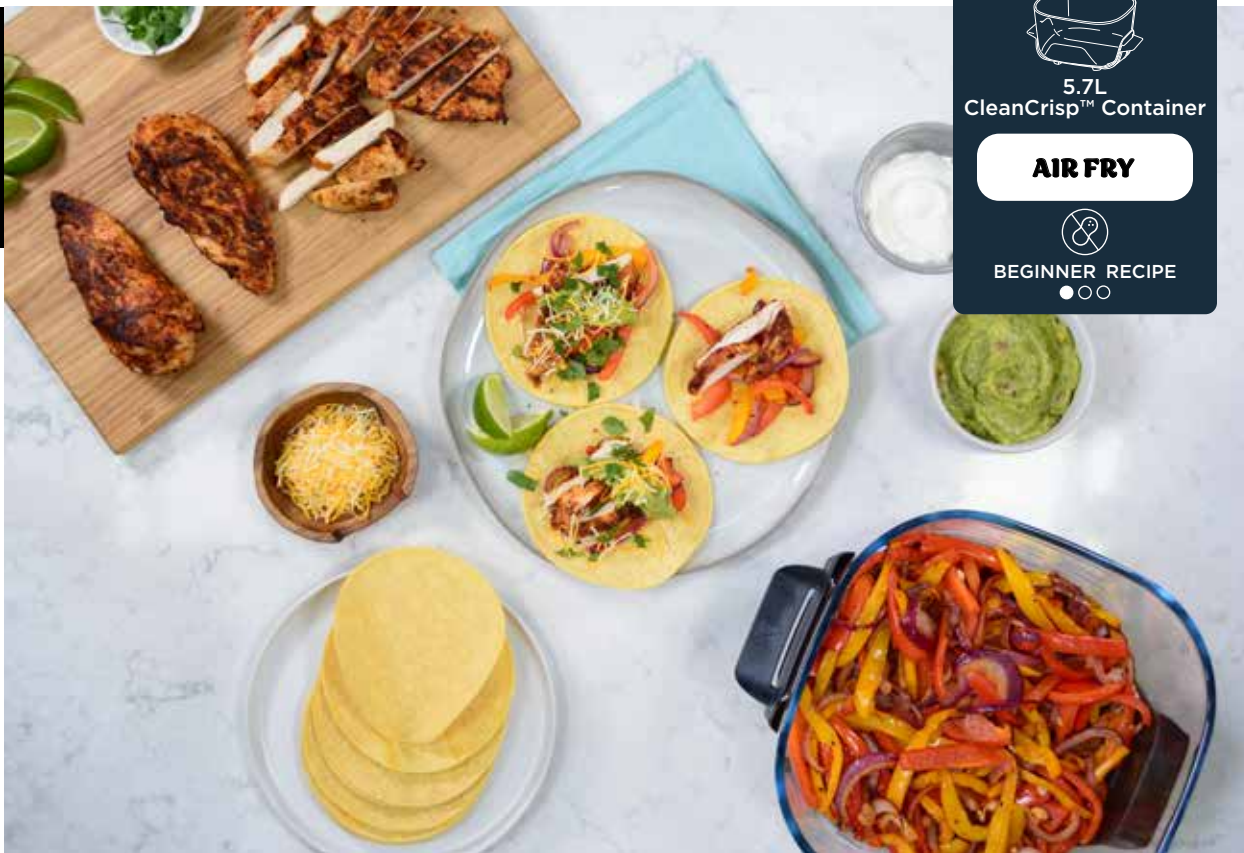
SESAME SEEDS

CRISPY FRIED ONIONS

PICKLED VEGETABLES

CRUMBLED CHEESE
(PARMESAN, FETA, GOAT, ETC.)

FRESH HERBS



5.7L
CleanCrisp™ Container

AIR FRY

BEGINNER RECIPE
● ○ ○

KICKSTARTER RECIPE

CHICKEN FAJITAS

PREP: 20 MINUTES | **TOTAL COOK TIME:** 35 MINUTES | **MAKES:** 6-8 SERVINGS

Ingredients

4 chicken breasts (200-240g each)
2 tablespoons olive oil, divided
2 tablespoons fajita seasoning, divided
Sea salt and ground black pepper, as desired
2 red capsicums, cut in 1cm slices
2 yellow capsicums, cut in 1cm slices
2 red onions, peeled, cut in 1cm wedges
1 lime, juice only
10g fresh coriander, roughly chopped

To serve

Tortillas
Sour cream
Shredded cheese
Guacamole

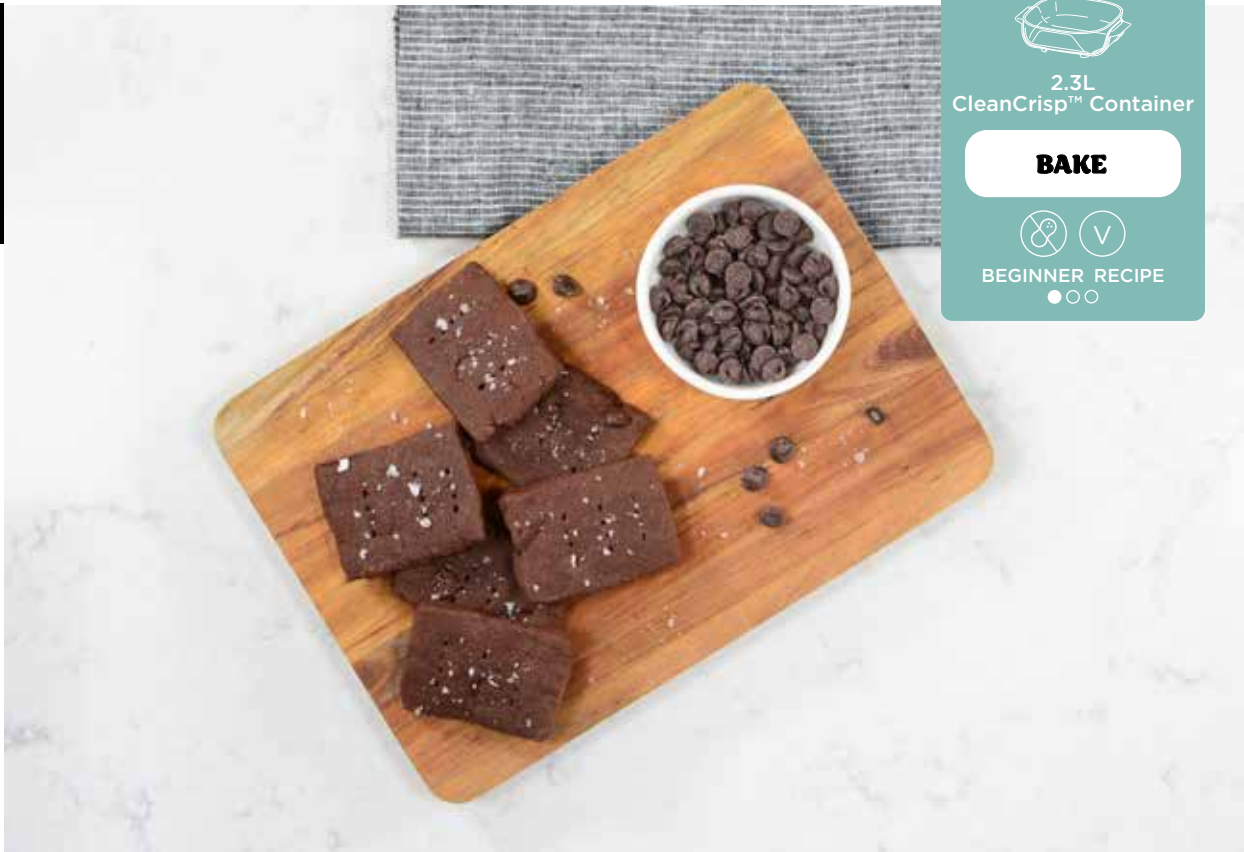
- 1 Place Crisper Plate in the 5.7L container and add chicken to plate. Brush chicken with 1 tablespoon olive oil and season with 1 tablespoon fajita seasoning, salt and pepper.
- 2 Insert the container into the station. Use the dial to select **AIR FRY**, set temp to 200°C, set time to 25 minutes and press start to begin cooking. When 10 minutes remain on the timer, pull container out of the station and flip chicken. Insert container into station to resume cooking.
- 3 While chicken is cooking, add capsicums and red onions to a large bowl. Add remaining fajita seasoning and oil. Toss and season with salt and pepper.
- 4 When cooking is complete, remove container from station and remove chicken onto a chopping board.
- 5 Add pepper and onion mix to crisper plate and insert the container into the station. Use the dial to select **AIR FRY**, set temp to 185°C and set time to 10 minutes. Press start to begin cooking.
- 6 While the vegetables are cooking, with two forks, shred the chicken into bite sized pieces.
- 7 When 5 minutes remain on the timer, pull container out of the station and toss vegetables. Re-insert container to station to resume cooking.
- 8 When cooking is complete, remove container from station. Add chicken pieces, lime juice and coriander to the vegetables. Season with salt and mix. Serve with tortillas and toppings of your choice.

5



5





2.3L
CleanCrisp™ Container

BAKE

⊗ ⊕
BEGINNER RECIPE
● ○ ○

KICKSTARTER RECIPE

DOUBLE CHOCOLATE SHORTBREAD

PREP: 10 MINUTES | **CHILL:** 30 MINUTES | **COOK TIME:** 15 MINUTES | **MAKES:** 6 SERVINGS

Ingredients

50g salted butter, slightly softened
20g caster sugar
½ teaspoon vanilla extract
70g plain flour, plus extra for dusting

10g dark cocoa powder
1-2 teaspoons milk, if needed
20g chocolate chips

- 1 Place Crisper Plate in the 2.3L container. Trim parchment paper to fit the plate and place it on the plate.
- 2 In a medium bowl, mix the butter, sugar and vanilla together with a spatula or wooden spoon. Sift in the flour and cocoa powder. Mix until you have a soft dough. You may need to add 1-2 teaspoons of milk to combine dough. Stir in chocolate chips.
- 3 Lightly flour work surface and roll dough into a 12cm square. Cut into 6 even rectangles and pierce each with a fork three times. Chill in the fridge for 30 minutes.
- 4 Once chilled, add shortbread to parchment paper, leaving space in between each.
- 5 Adjust the modular base into the upper position on the spine to lift the container to the heating element for sealed cooking. Insert the container into the station. Use the dial to select **BAKE**, set temp to 180°C, and set time to 15 minutes. Press start to begin cooking.
- 6 When cooking is complete, remove container from station and allow shortbread to cool completely before enjoying.



CHICKEN PARMIGIANA

PREP: 15 MINUTES | **COOK TIME:** 15 MINUTES | **MAKES:** 2 SERVINGS

INGREDIENTS

2 tablespoons plain flour
½ teaspoon oregano
Sea salt and ground black pepper, as desired
1 medium egg, beaten
40g panko breadcrumbs
3 tablespoons Parmesan cheese, finely grated
2 chicken breasts (150-175g each), flattened to 1cm thick
Oil spray, as necessary
4 tablespoons passata
60g grated mozzarella
Fresh basil, as garnish



DIRECTIONS

- 1 Place Crisper Plate in 2.3L container.
- 2 Add the flour to a medium bowl and season with oregano, salt and pepper. In a separate medium bowl, add the beaten egg. In a third medium bowl, add breadcrumbs and Parmesan cheese and mix together.
- 3 Dip both sides of the chicken in the flour, then dip in the egg, followed by the breadcrumbs. Place chicken onto Crisper Plate. Spray liberally with oil.
- 4 Adjust the modular base into the upper position on the spine to lift the container to the heating element for sealed cooking. Insert the container into the station. Use the dial to select **AIR FRY**, set temp to 200°C, and set time to 15 minutes. Press start to begin cooking.
- 5 When 8 minutes remain on the timer, pull container out of the station and flip chicken. Re-insert container to station to resume cooking. When 2 minutes remain on the timer, pull container out of the station and spread passata over chicken followed by an even layer of grated mozzarella. Re-insert container to station to resume cooking.
- 6 When cooking is complete, ensure chicken reaches an internal temperature of 75°C by using an external thermometer. Top chicken parmigiana with fresh basil and serve immediately.

CRISPI CHILLI BEEF STIR FRY

PREP: 35 MINUTES | **COOK TIME:** 20 MINUTES | **MAKES:** 6-8 SERVINGS

INGREDIENTS

150g snow peas
4 pak choy, cut in 1cm pieces, light and dark green leaves separated
300g baby corn, cut in half lengthways
2 red capsicums, cut in 1cm pieces
2 cloves garlic, finely grated
20g ginger, finely grated
1 tablespoon soy sauce
2 tablespoons sesame oil
8 tablespoons cornflour, plus extra if necessary
2 teaspoons Chinese five spice
½ teaspoon chilli powder
Sea salt and ground black pepper, as desired
1 medium egg, beaten
300g thin rump steak, cut in ¼cm thin slices
Oil spray, as necessary
600g cooked egg noodles

SAUCE

70ml sweet chilli sauce
70ml ketchup
70ml soy sauce
2 teaspoons hot sauce
1 ½ tablespoons rice wine vinegar



DIRECTIONS

- 1 In the 5.7L container, remove the Crisper Plate and add snow peas, light green pak choy pieces, baby corn, capsicums, garlic, ginger, soy sauce and sesame oil.
- 2 Insert the container into the station. Use the dial to select **ROAST**, set temperature to 200°C, set time to 10 minutes. Press start to begin cooking. When 5 minutes remain on the timer, pull container out of the station and toss vegetables. Re-insert container to station to resume cooking. Toss again when 2 minutes remain on timer.
- 3 While vegetables are cooking, prepare the beef. In a medium bowl, add the cornflour, Chinese five spice, chilli powder, salt and pepper. In a separate medium bowl, add the beaten egg.
- 4 Working in small batches, toss beef slices in the egg. Shake to remove excess and then toss in cornflour mix. Repeat process until all beef slides are coated then set aside.
- 5 When cooking is complete, remove container from station, toss vegetables then in an even layer, place prepared beef on top of vegetables. Spray with oil spray and insert container into the station.
- 6 Use the dial to select **MAX CRISP**, set time to 10 minutes. Press start to begin cooking.
- 7 When 6 minutes remain on the timer, pull container out of the station and flip beef pieces. Re-insert container to station to resume cooking. If desired, toss beef again when 2 minutes remain on the timer.
- 8 While beef is cooking, add all sauce ingredients to a small bowl and mix to combine. Add noodles into a sieve and pour over boiling water to reheat (noodles need to be hot when adding to the container).
- 9 When cooking is complete, remove container from station, add sauce and hot noodles and greens from pak choy, and toss to combine. Serve immediately.



PESTO SALMON WITH ZUCCHINI AND ASPARAGUS

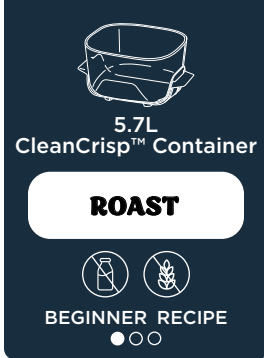
PREP: 10 MINUTES | COOK TIME: 22 MINUTES | MAKES: 6 SERVINGS

INGREDIENTS

400g asparagus, trimmed and each cut into 3 pieces
3 medium zucchini (170g each), cut in 1cm diagonals
2 tablespoons olive oil
Sea salt and ground black pepper, as desired
4 tablespoons pesto
6 skinless salmon fillets (110g each)
Cooked quinoa, to serve

DIRECTIONS

- 1 Place Crisper Plate in the 5.7L container. Add asparagus and zucchini to the Crisper Plate. Toss with oil and season with salt and pepper.
- 2 Insert the container into the station. Use the dial to select **ROAST**, set temp to 195°C and set time to 10 minutes. Press start to begin cooking. When 6 minutes remain on the timer, pull container out of the station and toss vegetables. Re-insert container to station to resume cooking.
- 3 While vegetables are cooking, rub pesto onto all sides of salmon fillets then set aside.
- 4 When cooking is complete, remove container from station, toss vegetables and in an even layer top with prepared salmon. Return container to station.
- 5 Use the dial to select **ROAST**, set temp to 185°C and set time to 12 minutes. Press start to begin cooking.
- 6 When cooking is complete, remove container from station. Serve salmon with vegetables and quinoa, as desired.



CHIPOTLE MARINATED PORK TENDERLOIN WITH BUTTER BEANS

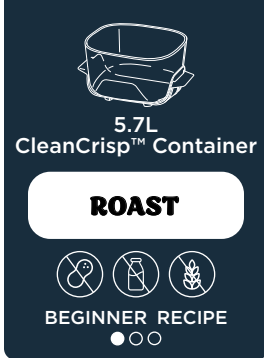
PREP: 15 MINUTES | MARINATE: 30 MINUTES-24 HOURS | COOK TIME: 30 MINUTES
MAKES: 6 SERVINGS

INGREDIENTS

2 pork tenderloins (500g each), cut in half widthways
2 tablespoons chipotle sauce
Sea salt and ground black pepper, as desired
3 x 400g tins of butter beans, drained
2 red capsicums, cut in ½cm slices
2 limes, zest and juice
2 garlic cloves, finely grated
1 tablespoon smoked paprika
2 tablespoons extra virgin olive oil
2 tablespoons coriander stalks, finely chopped
2 tablespoons chopped coriander, to serve

DIRECTIONS

- 1 Place Crisper Plate in the 5.7L container. Place pork tenderloins on crisper sauce and evenly coat all sides with chipotle paste. Cover container with lid and place in refrigerator to marinate for 30 minutes or up to 24 hours.
- 2 When ready to cook, remove container from fridge and remove lid. Season with salt and pepper then insert the container into the station.
- 3 Use the dial to select **ROAST**, set temp to 190°C and set time to 20 minutes. Press start to begin cooking. When 10 minutes remain on the timer, pull container out of the station and flip pork to ensure even cooking. Re-insert container to station to resume cooking.
- 4 While pork is cooking, prepare the beans and capsicums. In a large bowl, add butter beans, capsicums, lime juice and zest, garlic, smoked paprika, olive oil and coriander stalks. Mix to combine and set aside.
- 5 When cooking is complete, remove container from station. Remove pork to a chopping board and cover with foil to rest.
- 6 Add beans and capsicums to Crisper Plate and insert container into the station. Use the dial to select **ROAST**, set temp to 200°C, set time to 10 minutes. Press start to begin cooking. When 5 minutes remain on the timer, pull container out of the station and toss beans and capsicums. Re-insert container to station to resume cooking.
- 7 When 3 minutes remain on the timer, thinly slice the pork. When cooking is complete, remove container from station and transfer beans and capsicums to a serving dish with the pork. Top with fresh coriander.



SPINACH AND FETA FLATBREAD

PREP: 15 MINUTES | **COOK TIME:** 11 MINUTES | **MAKES:** 1 FLATBREAD, SERVES 2

INGREDIENTS

- 100g self raising flour, plus extra for dusting
- ¼ teaspoon baking powder
- Sea salt and ground black pepper, as desired
- 90g Greek yoghurt
- 50g spinach
- 30g feta, crumbled
- ½ tablespoon fresh dill, finely chopped
- ⅛ teaspoon nutmeg
- ¼ teaspoon dried oregano
- Oil spray, as necessary



2.3L
CleanCrisp™ Container

BAKE

BEGINNER RECIPE

●○○

DIRECTIONS

- 1 In a medium bowl add the self raising flour, baking powder and a big pinch of salt and mix. Add yoghurt and mix until you have a shaggy or rough dough. Tip out onto kitchen surface and knead for a few minutes until you have a smooth dough. Leave to rest as you make the filling. Use additional flour if sticking.
- 2 In a sieve add spinach and pour a kettle of boiling water over to wilt. Squeeze out excess water from spinach and, chop and add to a small bowl with feta, dill, nutmeg, oregano and season with pepper. Set aside.
- 3 Flatten the dough with your hands or a rolling pin until it is approx. 15cm round. Place the spinach and feta filling into the centre of the dough and then bring in all the corners of the dough into the centre to cover the filling. Seal the parcel by pinching the dough together. Turn the parcel over face down onto a freshly floured surface. Roll out the dough until the flatbread is around 20cm round.
- 4 Place Crisper Plate in 2.3L container and add flatbread to the plate and spray with oil spray on both sides.
- 5 Adjust the modular base into the upper position on the spine to lift the container to the heating element for sealed cooking and insert the container into the station. Use the dial to select **BAKE**, set temp to 185°C, set time to 11 minutes and press start to begin cooking.
- 6 When 6 minutes remain on the timer, pull container out of the station. Flip flatbread and re-insert container to station to resume cooking.
- 7 When cooking is complete, remove container from station and enjoy warm.

CHEESE AND CHIVE SCONES

PREP: 15 MINUTES | **COOK TIME:** 10 MINUTES | **MAKES:** 6-7 SCONES

INGREDIENTS

- 180g self raising flour, plus extra for dusting
- ¾ teaspoon baking powder
- ½ teaspoon salt
- ¼ teaspoon cayenne pepper
- ½ teaspoon mustard powder
- 40g chilled salted butter, cubed
- 1 tablespoon chives, finely chopped
- 30g mature cheddar, finely grated
- 20g Parmesan cheese, finely grated
- 100ml full cream milk and water, plus extra for brushing



DIRECTIONS

- 1 In a medium bowl sift in flour, baking powder, salt, cayenne pepper and mustard powder. Add the butter and rub it in with your fingertips until the mixture resembles fine breadcrumbs. Mix in the chives, cheddar cheese and Parmesan then pour in the milk and mix everything together quickly and evenly.
- 2 Quickly bring the mixture together with your hands to form a smooth ball. Place it on a lightly floured surface and gently flatten it to a thickness of 2cm.
- 3 With a 6cm round cutter, cut out 6-7 scones. You may need to press the offcuts together for the last few scones. Brush the tops of the scones with milk.
- 4 Place Crisper Plate in the 2.3L container and add scones to the plate and insert the container into the station.
- 5 Adjust the modular base into the upper position on the spine to lift the container to the heating element for sealed cooking. Use the dial to select **BAKE**, set temp to 170°C, set time to 10 minutes. Press start to begin cooking.
- 6 When cooking is complete, remove container from station and allow scones to cool.

2.3L
CleanCrisp™ Container

BAKE

BEGINNER RECIPE

●○○

GLAZED DOUGHNUTS

PREP: 3 HOURS | **PROOF:** 3 HOURS | **COOK TIME:** 6 MINUTES |
MAKES: 10-12 SERVINGS

INGREDIENTS

- 320g plain flour, plus extra for dusting
- 40g caster sugar
- 7g sachet dry yeast
- 120ml full cream milk, plus extra for brushing
- 70g salted butter, melted
- 1 large egg, beaten
- Oil spray, as necessary

GLAZE

- 180g icing sugar
- 40ml full cream milk
- 1 teaspoon vanilla extract

DECORATION

- Freeze dried raspberries
- Chocolate sprinkles



2.3L
CleanCrisp™ Container

BAKE



INTERMEDIATE RECIPE



DIRECTIONS

- 1

In a large bowl, add flour, caster sugar and yeast. Make a well in dry ingredients and add in milk, melted butter and beaten egg. Mix until it comes together as a shaggy or rough dough. Tip onto a floured work surface and knead for 5-10 minutes until you have a smooth dough. Add dough to a clean bowl, cover and allow to rise for 2 hours, or until doubled in size.
- 2

Once risen, tip the dough onto a lightly floured surface. Knock back air and roll to 1cm thick. Use a 8cm donut or biscuit cutter to create 10-12 doughnut shapes. Use a 3cm cutter to cut out the centre holes. You will need to roll out the dough a few times with cuttings until you get all doughnuts have been formed. Once prepared cover and leave to rise for 1 hour.
- 3

Once risen, brush doughnuts with milk. Preheat unit before baking doughnuts. Place Crisper Plate in the 2.3L container and spray with oil. Adjust the modular base into the upper position on the spine to lift the container to the heating element for sealed cooking and insert the container into the station. Use the dial to select **BAKE**, set temp to 165°C, set time to 5 minutes. Press start to begin preheating. Once preheated, pull container out of the station and place 4 doughnuts on crisper plate and insert the container into the station. Use the dial to select **BAKE**, set temp to 165°C, set time to 6 minutes. Press start to begin cooking. Repeat process with remaining doughnuts.
- 4

While doughnuts are cooking, mix icing sugar with milk and vanilla extract until you have a smooth consistency.
- 5

Once all doughnuts are done baking, dip the top of each in the glaze and decorate as desired.



2.3L Air Fry Chart

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

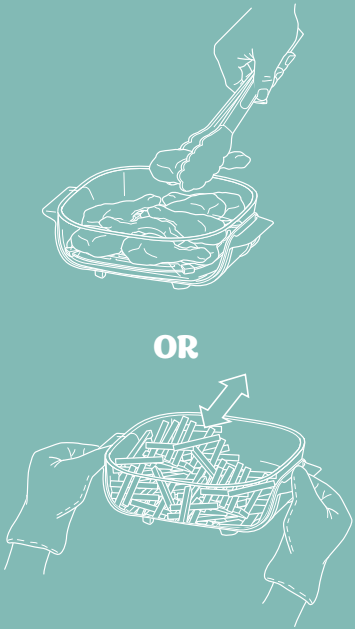
NOTE: Install *crisper plate* before cooking.

NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

INGREDIENT	COOKING TIMES APPLY TO THESE AMOUNTS ONLY	PREPARATION	OIL	FUNCTION	TEMP	COOK TIME	INTERACTION
	AMOUNT						
VEGETABLES							
Asparagus	250g	Stems trimmed	Toss with 2 Tbsp oil	AIR FRY	200°C	4-6 mins	Toss 2 times during cooking
Capsicums	4 capsiscums	Seeded, cut in quarters	Toss with 1 Tbsp oil	AIR FRY	200°C	10-12 mins	Toss 2 times during cooking
Broccoli	350g	Cut in 2.5cm florets	Toss with 1 Tbsp oil	AIR FRY	200°C	6-10 mins	Toss 2 times during cooking
Baby potatoes	600g	Cut in quarters	Toss with 1 Tbsp oil	AIR FRY	200°C	15-20 mins	Toss 2-3 times during cooking
Butternut pumpkin	450g	Peeled, cut in 2cm pieces	Toss with 1 Tbsp oil	AIR FRY	180°C	15-20 mins	Toss 2 times during cooking
Carrots	450g	Peeled, cut in 2cm pieces	Toss with 1 Tbsp oil	AIR FRY	200°C	15-20 mins	Toss 2 times during cooking
Cauliflower	300g	Cut in 2.5cm florets	Toss with 2 Tbsp oil	AIR FRY	200°C	9-14 mins	Toss 2 times during cooking
Green beans	500g	Trimmed	Toss with 1 Tbsp oil	AIR FRY	180°C	7-10 mins	Toss 2 times during cooking
Mushrooms	300g	Rinsed, cut in quarters	Toss with 1 Tbsp oil	AIR FRY	200°C	10-12 mins	Toss 2 times during cooking
Sweet potatoes	450g	Cut in 1.5cm pieces	Toss with 1 Tbsp oil	AIR FRY	180°C	15-20 mins	Toss 2 times during cooking
Zucchini	450g	Cut in 2cm rounds	Toss with 1 Tbsp oil	AIR FRY	200°C	8-10 mins	Toss 2 times during cooking
POULTRY							
Chicken drumsticks	5-6	None	Brush with oil	AIR FRY	200°C	18-22 mins	Flip halfway through cooking
Chicken wings	500g	Drumettes & flats	Brush with oil	AIR FRY	200°C	15-20 mins	Toss 2 times during cooking
Chicken breasts	3-4 (200g each)	None	Brush with oil	AIR FRY	180°C	20-24 mins	Flip halfway through cooking
Chicken Thighs, bone in	4 (150-170g each)	None	Brush with oil	AIR FRY	180°C	18-22 mins	Flip halfway through cooking
Chicken Thighs, boneless	4 (90g each)	None	Brush with oil	AIR FRY	180°C	15-18 mins	Flip halfway through cooking
BEEF							
Meatballs, fresh	24 (400g)	None	None	AIR FRY	200°C	7-9 mins	Toss halfway through cooking
Steak, Rump or Sirloin	2 (2cm thick, 230g each)	None	Brush with oil	AIR FRY	200°C	8 mins (medium)	Flip halfway through cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



2.3L Air Fry Chart, continued

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

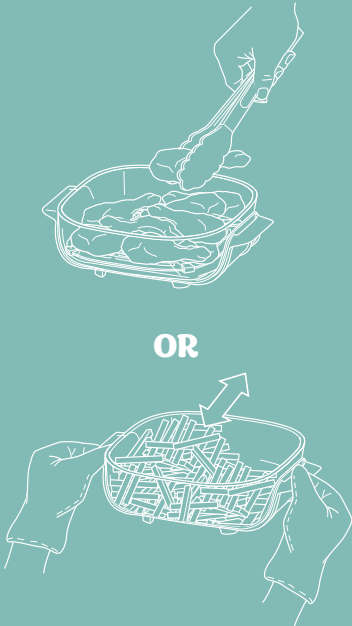
NOTE: Install *crisper plate* before cooking.

NOTE: When cooking multiple foods back to back, reduce cook time by 3–5 minutes to prevent overcooking.

INGREDIENT	COOKING TIMES APPLY TO THESE AMOUNTS ONLY		PREPARATION	OIL	FUNCTION	TEMP	COOK TIME	INTERACTION
	AMOUNT							
PORK								
Sausages	8		None	None	AIR FRY	180°C	15–18 mins	Flip halfway through cooking
Steaky bacon	6 slices		None	None	AIR FRY	220°C	4–6 mins	Flip halfway through cooking
Short Cut Bacon	4 slices		None	None	AIR FRY	220°C	4–6 mins	Flip halfway through cooking
Pork Chops	2 (200g each)		None	None	AIR FRY	200°C	15–19 mins	Flip halfway through cooking
SEAFOOD								
Salmon fillets	4 (120g each)		None	None	AIR FRY	200°C	7–12 mins	Flip halfway through cooking
Prawns	300g		Peeled	None	AIR FRY	200°C	4 -6 mins	Toss halfway through cooking
VEGETARIAN								
Halloumi Cheese	500g		Cut into 2cm cubes	Toss with 1 Tbsp oil	AIR FRY	220°C	8–10 mins	Toss 2–3 times during cooking
Tofu, extra firm	500g		Cut into 2cm cubes	Toss with 1 Tbsp oil	AIR FRY	200°C	10–12 mins	Toss 2–3 times during cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



2.3L Max Crisp Chart

NOTE: If cooking smaller amounts of food, use the recommended function, but reduce the time. For best results, check food periodically and shake or toss it often until it reaches the desired doneness.

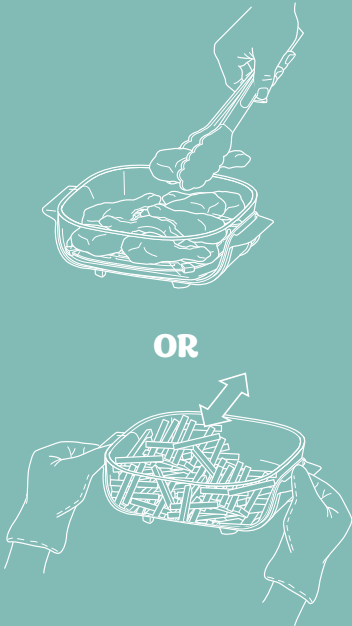
NOTE: Install *crisper plate* before cooking.

NOTE: When cooking multiple foods back to back, reduce cook time by 3–5 minutes to prevent overcooking.

INGREDIENT	COOKING TIMES APPLY TO THESE AMOUNTS ONLY		PREPARATION	OIL	FUNCTION	TEMP	COOK TIME	INTERACTION
	AMOUNT							
FROZEN FOODS								
Burgers	2 patties		None	None	MAX CRISP	240°C	10-15 mins	Flip halfway through cooking
Chicken nuggets	500g		None	None	MAX CRISP	240°C	8-12 mins	Toss 2-3 times during cooking
Fish Fingers	8-14		None	None	MAX CRISP	240°C	8-10 mins	Flip halfway through cooking
Hashbrowns	6		None	None	MAX CRISP	240°C	12-16 mins	Flip halfway through cooking
Chips	450g		None	None	MAX CRISP	240°C	13-18 mins	Toss 2-3 times during cooking
Potato wedges	500g		None	None	MAX CRISP	240°C	13-18 mins	Toss 2 -3 times during cooking
Onion rings	350g		None	None	MAX CRISP	240°C	8-10 mins	Toss 2-3 times during cooking
Prawns	400g		None	None	MAX CRISP	240°C	10-12 mins	Flip halfway through cooking
Vegetable nuggets	500g		None	None	MAX CRISP	240°C	10-15 mins	Toss 2-3 times during cooking
Vegetable sausages	8-10		None	None	MAX CRISP	240°C	9-11 mins	Toss halfway through cooking

For best results, shake or toss often.

For best results flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



5.7L Air Fry Chart

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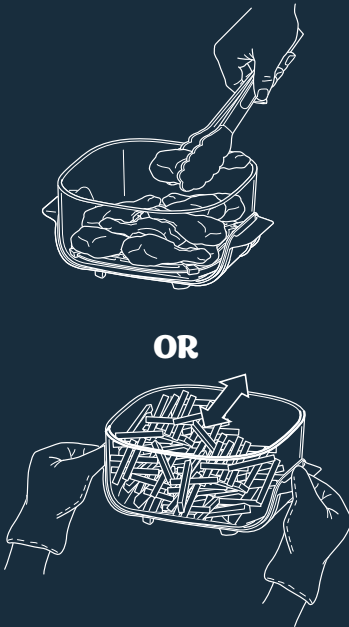
NOTE: Install crisper plate before cooking.

NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

INGREDIENT	COOKING TIMES APPLY TO THESE AMOUNTS ONLY						
	AMOUNT	PREPARATION	OIL	FUNCTION	TEMP	COOK TIME	INTERACTION
VEGETABLES							
Asparagus	500g	Stems trimmed	Toss with 1 Tbsp oil	AIR FRY	200°C	5-8 mins	Toss 2 times during cooking
Capsiscums	10 capsiscums	Seeded, cut in quarters	Toss with 2 Tbsp oil	AIR FRY	200°C	15-25 mins	Toss 2-3 times during cooking
Broccoli	750g	Cut in 2.5cm florets	Toss with 1 Tbsp oil	AIR FRY	200°C	14-18 mins	Toss 2-3 times during cooking
Baby potatoes	1.2kg	Cut in quarters	Toss with 1 Tbsp oil	AIR FRY	200°C	25-30 mins	Toss 2-3 times during cooking
Butternut pumpkin	900g	Peeled, cut in 2cm pieces	Toss with 1 Tbsp oil	AIR FRY	180°C	25-30 mins	Toss 2-3 times during cooking
Carrots	900g	Peeled, cut in 2cm pieces	Toss with 1 Tbsp oil	AIR FRY	200°C	20-25 mins	Toss 2-3 times during cooking
Cauliflower	750g	Cut in 2.5cm florets	Toss with 2 Tbsp oil	AIR FRY	200°C	15-20 mins	Toss 2-3 times during cooking
Green beans	700g	Trimmed	Toss with 1 Tbsp oil	AIR FRY	180°C	10-15 mins	Toss 2-3 times during cooking
Mushrooms	700g	Rinsed, cut in quarters	Toss with 1 Tbsp oil	AIR FRY	200°C	18-22 mins	Toss 2-3 times during cooking
Sweet potatoes	900g	Cut in 1.5cm pieces	Toss with 1 Tbsp oil	AIR FRY	180°C	25-30 mins	Toss 2-3 times during cooking
Zucchini	800g	Cut in 2cm rounds	Toss with 1 Tbsp oil	AIR FRY	200°C	18-22 mins	Toss 2-3 times during cooking
POULTRY							
Chicken breasts, boneless	4-5 (200g each)	None	Brush with oil	AIR FRY	190°C	25-30 mins	Flip halfway through cooking
Chicken drumsticks	6-8	None	Brush with oil	AIR FRY	200°C	20-25 mins	Flip halfway through cooking
Chicken wings	1kg	Drumettes & flats	Brush with oil	AIR FRY	200°C	25-35 mins	Toss 2-3 times during cooking
Chicken Thighs, bone in	4-5 (150-170g each)	None	Brush with oil	AIR FRY	180°C	22-26 mins	Flip halfway through cooking
Chicken Thighs, boneless	4-6 (100-120g each)	None	Brush with oil	AIR FRY	180°C	20-25 mins	Flip halfway through cooking
SEAFOOD							
Cod fillets	4-6 (110g each)	Brush with oil	Brush with oil	AIR FRY	200°C	12-15 mins	Flip halfway through cooking
Salmon fillets	6 (120g each)	None	Brush with oil	AIR FRY	200°C	12-15 mins	Toss halfway through cooking
Prawns	500g	Peeled	Toss with 2 Tbsp oil	AIR FRY	200°C	6-8 mins	Toss halfway through cooking

For best results, shake or toss often.

For best results, flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



5.7L Air Fry Chart, continued

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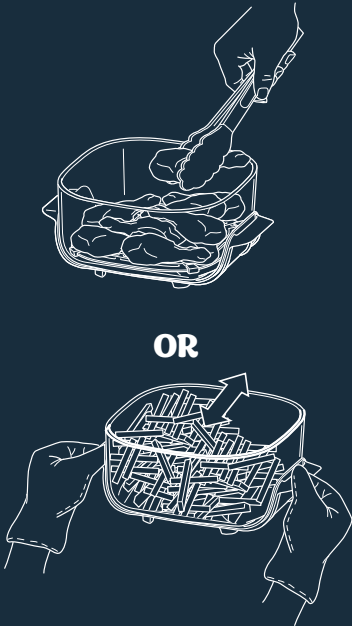
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NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

INGREDIENT	COOKING TIMES APPLY TO THESE AMOUNTS ONLY						
	AMOUNT	PREPARATION	OIL	FUNCTION	TEMP	COOK TIME	INTERACTION
VEGETARIAN							
Halloumi Cheese	750g	Cut into 2cm cubes	Toss with 1 Tbsp oil	AIR FRY	220°C	10-14 mins	Toss 2-3 times during cooking
Tofu, extra firm	750g	Cut into 2cm cubes	Toss with 1 Tbsp oil	AIR FRY	200°C	14-16 mins	Toss 2-3 times during cooking
BEEF							
Meatballs, fresh	24 (400g)	None	None	AIR FRY	200°C	10-15 mins	Flip halfway through cooking
Steaks	3 steaks (2cm thick, 230g each)	Brush with oil	None	AIR FRY	200°C	10 mins (medium)	Flip halfway through cooking
PORK							
Short Cut bacon	4-5 rashers	None	None	AIR FRY	220°C	6-8 mins	Flip halfway through cooking
Pork chops	3 (200g each)	Brush with oil	Brush with oil	AIR FRY	200°C	18-22 mins	Flip halfway through cooking
Pork tenderloin	2 tenderloins (500g each), cut in half	Cut in half crossways	Brush with oil	AIR FRY	200°C	18-24 mins	Flip halfway through cooking
Sausages	10-12 sausages	None	None	AIR FRY	180°C	20-26 mins	Flip 3-4 times during cooking

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5.7L Max Crisp Chart

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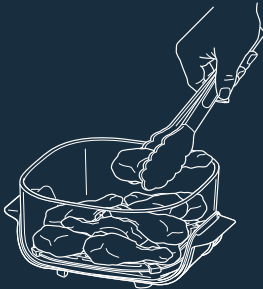
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NOTE: When cooking multiple foods back to back, reduce cook time by 3-5 minutes to prevent overcooking.

INGREDIENT	COOKING TIMES APPLY TO THESE AMOUNTS ONLY						
	AMOUNT	PREPARATION	OIL	FUNCTION	TEMP	COOK TIME	INTERACTION
FROZEN FOODS							
Burgers	4 patties (55-110g each)	None	None	MAX CRISP	240°C	12-15 mins	Flip halfway through cooking
Chicken nuggets	900g	None	None	MAX CRISP	240°C	15-20 mins	Toss 2-3 times during cooking
Chicken Kiev's	4	None	None	MAX CRISP	240°C	22-26 mins	Flip halfway through cooking
Fish fingers	10-12	None	None	MAX CRISP	240°C	12-15 mins	Flip halfway through cooking
Chips	900g	None	None	MAX CRISP	240°C	20-25 mins	Toss 2-3 times during cooking
Hashbrowns	8-12	None	None	MAX CRISP	240°C	16-20 mins	Flip halfway through cooking
Potato wedges	900g	None	None	MAX CRISP	240°C	18-24 mins	Toss 2-3 times during cooking
Onion rings	650g	None	None	MAX CRISP	240°C	10-15 mins	Toss 2-3 times during cooking
Prawns	650g	None	None	MAX CRISP	240°C	15-20 mins	Toss 2-3 times during cooking
Vegetarian nuggets	900g	None	None	MAX CRISP	240°C	15-20 mins	Toss 2-3 times during cooking
Vegetarian sausages	10-12	None	None	MAX CRISP	240°C	10-14 mins	Toss 2-3 times during cooking

For best results, shake or toss often.

For best results, flip food halfway through cooking. We recommend frequently checking your food and flipping with silicone-tipped tongs to ensure desired results. Use these cook times as a guide, adjusting to your preference.



OR



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