



**PRO 8-IN-1 AIR FRYER OVEN**



To my fellow home chefs,

I am incredibly excited to bring new kitchen innovations to your home. With my Pro For Home collection, we have created high quality products that will deliver pro chef results that are sure to impress.

Included with your purchase are a few recipes that I use at home and in my restaurants. I hope you enjoy them as much as I do.

Cheers,

For more recipes, cooking tips and products follow me @geoffreyzakarian and visit [geoffreyzakarian.com](http://geoffreyzakarian.com)



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## IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

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

- Read all instructions.
- Remove all bags and packaging from appliance before use.
- Do not use appliance outdoors or for commercial purposes.
- Never leave appliance unattended when in use.
- Only use the appliance on a stable, dry surface.
- Make sure the appliance is cleaned thoroughly before using.
- Do not use appliance for other than its intended use. For household use only. Do not use outdoors.
- Close supervision is necessary when any appliance is used by or near children. Children should be supervised to ensure that they do not play with the appliance.
- Do not operate this appliance with a damaged cord, damaged plug, after the appliance malfunctions, is dropped, or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
- For maintenance other than cleaning, please contact StoreBound directly at 1-800-898-6970 from 7AM-7PM PT Monday-Friday or by email at support@storebound.com.
- Do not place appliance on or near a hot gas burner, hot electric burner, or in a heated oven. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet. Do not use appliance for other than intended use.
- Refrain from using attachments that are not recommended by the appliance manufacturer, as this may result in fire, electric shock, or personal injury.
- Do not let the cord touch hot surfaces, or hang over the edges of tables or counters.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge unless they are provided with supervision and instruction concerning use of the appliance by a person responsible for their safety.
- Always be sure to unplug the appliance from the outlet prior to moving, cleaning, storage, and when not in use.
- StoreBound shall not accept liability for damages caused by improper use of the appliance.
- Improper use of the appliance can result in property damage or even in personal injury.
- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not completely fit in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- Turn the appliance OFF, then unplug from the outlet when not in use, before assembling or

- disassembling parts and before cleaning. To unplug, grasp the plug and pull from the outlet. Never pull from the power cord.
- A short power supply cord is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. An extension cord may be used if care is exercised in its use. If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally. If the appliance is of the grounded type, the cord set or extension cord should be a grounding-type 3-wire cord.
- To avoid burns, use extreme caution when removing accessories or disposing of hot grease.
- When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended accessories in this appliance.
- Do not place any of the following materials in the Pro 8-in-1 Air Fryer Oven: paper, cardboard, plastic and similar products.
- Do not cover any part of the oven with metal foil. This will cause overheating of the oven.
- Oversize foods, metal foil packages and utensils must not be inserted in the oven as they may involve a risk of fire or electric shock.
- Do not allow the appliance to be covered by or touch 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.
- Do not clean with metal scouring pads.
- Do not attempt to dislodge food when the appliance is plugged into electrical outlet.
- Use recommended temperature settings for all cooking/baking, roasting and air frying.

## IMPORTANT SAFEGUARDS: PLEASE READ AND SAVE THIS INSTRUCTION AND CARE MANUAL.

## VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

Lors de l'utilisation d'appareils électriques, les mesures de sécurité de base doivent être suivies, notamment:

- Lisez toutes les instructions.
- Retirez tous les sacs et emballages de l'appareil avant utilisation.
- N'utilisez pas cet appareil à l'extérieur ou à des fins commerciales.
- Ne laissez jamais l'appareil sans surveillance lorsqu'il est utilisé.
- Utilisez l'appareil uniquement sur une surface stable et sèche.
- Assurez-vous que l'appareil est nettoyé à fond avant de l'utiliser.
- Ne pas utiliser cet appareil pour un usage autre que celui auquel il est destiné. Pour usage domestique seulement. Ne pas utiliser à l'extérieur.
- Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants. Les enfants doivent être surveillés pour s'assurer qu'ils ne jouent pas avec l'appareil.
- Ne pas utiliser cet appareil avec un cordon ou une fiche endommagé, après un dysfonctionnement de l'appareil, une chute ou un dommage quelconque. Renvoyez l'appareil à un centre de service agréé le plus proche pour un examen, une réparation ou un réglage.
- Pour tout entretien autre que le nettoyage, veuillez contacter StoreBound directement au 1-800-898-6970 de 7h à 19h du lundi au vendredi ou par courrier électronique à support@storebound.com.
- Ne placez pas l'appareil sur ou à proximité d'un brûleur à gaz chaud, d'un brûleur électrique chaud ou dans un four chauffé. Une extrême prudence doit être utilisée lors du déplacement d'un appareil contenant de l'huile chaude ou d'autres liquides chauds. Attachez toujours d'abord la fiche à l'appareil, puis branchez le cordon dans la prise murale. Pour déconnecter, éteignez toutes les commandes, puis retirez la fiche de la prise murale. N'utilisez pas cet appareil pour un usage autre que celui prévu.
- Évitez d'utiliser des accessoires qui ne sont pas recommandés par le fabricant de l'appareil car cela pourrait provoquer un incendie, un choc électrique ou des blessures.
- Ne laissez pas le cordon toucher des surfaces chaudes ou pendre des bords de tables ou de comptoirs.
- Cet appareil n'est pas destiné à être utilisé par des personnes (y compris des enfants) ayant des capacités physiques, sensorielles ou mentales réduites, ou manquant d'expérience et de connaissances, à moins qu'une personne responsable de leur sécurité ne les supervise et ne les instruisse.
- Assurez-vous toujours de débrancher l'appareil de la prise avant de le déplacer, de le nettoyer, de le ranger et lorsqu'il n'est pas utilisé.
- StoreBound n'acceptera aucune responsabilité pour les dommages causés par une utilisation incorrecte de l'appareil.

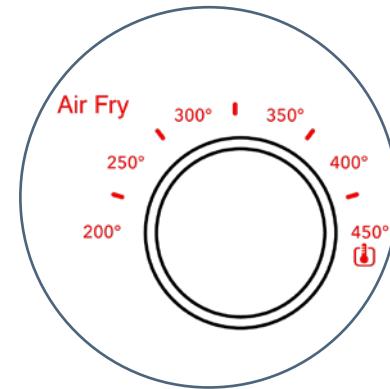
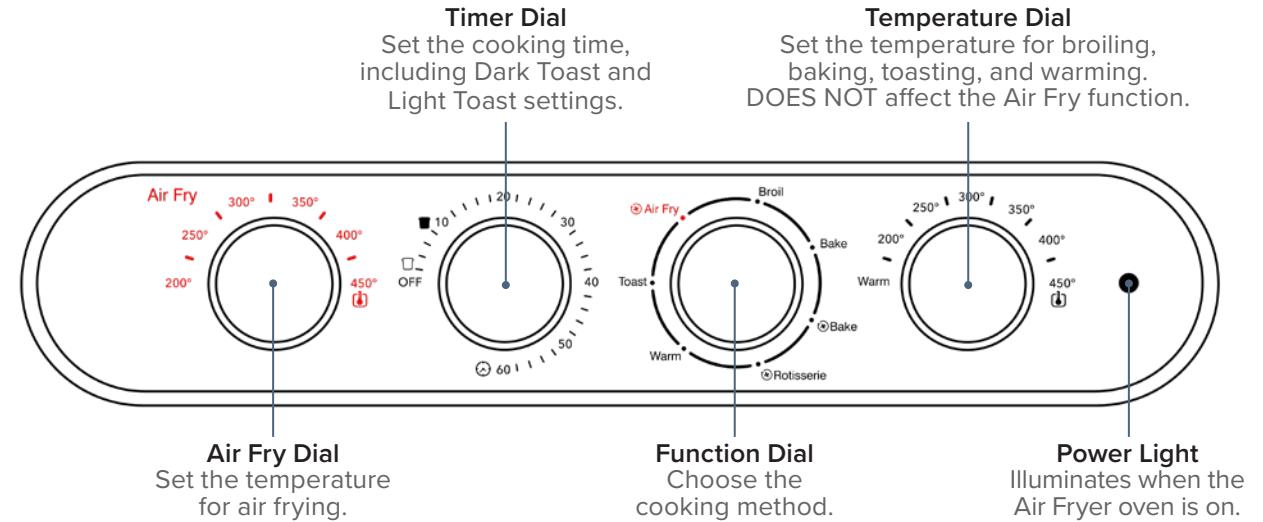
- Une utilisation inappropriée de l'appareil peut entraîner des dommages matériels, voire corporels.
- Cet appareil est doté d'une fiche polarisée (une lame est plus large que l'autre). Pour réduire les risques d'électrocution, cette fiche ne peut être insérée dans une prise polarisée. Si la fiche n'entre pas complètement dans la prise, inversez-la. Si le problème persiste, contactez un électricien qualifié. N'essayez pas de modifier la fiche de quelque manière que ce soit.
- Éteignez l'appareil, puis débranchez-le de la prise lorsqu'il n'est pas utilisé, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Pour débrancher, saisissez la fiche et retirez-la de la prise. Ne tirez jamais sur le cordon d'alimentation.
- Un cordon d'alimentation court doit être fourni afin de réduire les risques d'enchevêtrement ou de trébuchement sur un cordon plus long. Une rallonge peut être utilisée si elle est utilisée avec soin. Si une rallonge est utilisée, le calibre électrique indiqué doit être au moins égal à celui de l'appareil. La rallonge doit être disposée de manière à ne pas se poser sur le comptoir ou la table, où elle pourrait être tirée par des enfants ou faire trébucher dessus par inadvertance. Si l'appareil est du type mis à la terre, le cordon ou la rallonge doit être un cordon à 3 fils.
- Pour éviter les brûlures, soyez extrêmement prudent lorsque vous retirez des accessoires ou que vous vous débarrassez de la graisse chaude.
- Lorsqu'il n'est pas utilisé, débranchez toujours l'appareil. Ne stockez pas de matériaux autres que les accessoires recommandés par le fabricant dans cet appareil.
- Ne placez aucun des matériaux suivants dans le four à friteuse: papier, carton, plastique et produits similaires.
- Ne recouvrez aucune partie du four avec une feuille métallique. Cela provoquerait une surchauffe du four.
- Les aliments surdimensionnés, les emballages en feuille de métal et les ustensiles ne doivent pas être introduits dans le four, car ils peuvent entraîner un risque d'incendie ou de choc électrique.
- Ne laissez pas l'appareil en contact avec des matériaux inflammables, tels que des rideaux, des rideaux ou des murs, pendant qu'il est en marche. Ne rangez aucun objet sur le dessus de l'appareil lorsqu'il est en marche. Ne pas utiliser sous des armoires murales.
- Ne pas nettoyer avec des tampons à recurer en métal.
- N'essayez pas de déloger des aliments lorsque l'appareil est branché sur une prise électrique.
- Utilisez les réglages de température recommandés pour toutes les étapes de cuisson / cuisson au four, de rôtissage et de friture à l'air.

## VEUILLEZ LIRE ET CONSERVER CE MANUEL D'UTILISATION

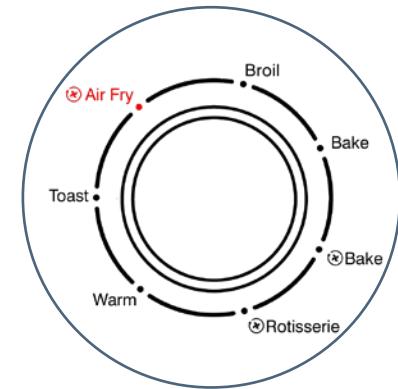
## PRO 8-IN-1 AIR FRYER OVEN



## CONTROL PANEL



**Air Fry Dial Detail**



**Function Dial Detail**

**Please Note:** Only use the Air Fry Dial to set the temperature for air frying. For all other functions, use the Temperature Dial to set the temperature.

## ROTISSERIE SKEWER & ACCESSORIES



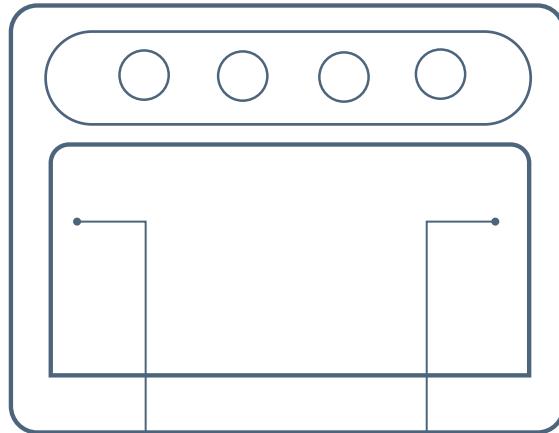
**Removal Tool**



**Rotisserie Bar**



**Rotisserie Forks**



**Rotisserie Bar Holder**  
Inside on the left.



**Rotisserie Bar Gear**  
Inside on the right.

## OVEN ACCESSORIES



**Drip Tray**  
Use when air frying, baking or broiling.  
See diagram for position details.



**Baking Pan**  
Use alone when baking/toasting ingredients.  
See diagram for position details.



**Oven Rack**  
Use for toasting and broiling.  
See diagram for position details.



**Air Fry Basket**  
Use the Air Fry Basket in conjunction  
with the Air Fry function and  
Oven Rack to optimize your results.  
See diagram for position details.

## BEFORE USING YOUR PRO 8-IN-1 AIR FRYER OVEN:

Remove all packaging materials.

Before using, move the Pro 8-in-1 Air Fryer Oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

Check that the Air Fryer Oven has no visible damage and that no parts are missing.

Before using the Air Fryer Oven for the first time or before using it after prolonged storage, wash and dry the appliance and any accompanying accessories. See “Cleaning & Maintenance” for instructions.



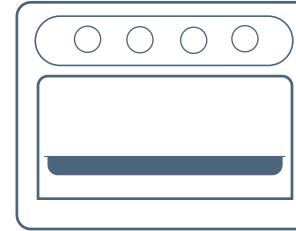
**NOTE:** The first time you use the Air Fryer Oven you may notice a smell or a slight light smoke. This should only last for 15 minutes. It is important to run the appliance on Air Fry before using, without food.

## USING YOUR PRO 8-IN-1 AIR FRYER OVEN:

The following section will help familiarize you with the different accessories that come with your Pro 8-in-1 Air Fryer Oven and how to use them.

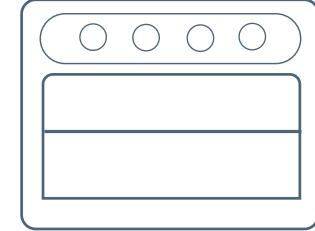
## RACK POSITIONS

**NOTE:** Before use, place the Drip Tray beneath the heating element at the bottom of the Air Fryer Oven. Do not rest any accessories directly on top of the heating element.



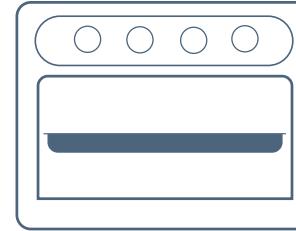
### POSITION 1: BAKING & WARMING LARGE ITEMS

Place the Baking Pan in the lowest placement.



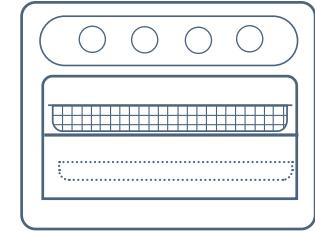
### POSITION 2: TOASTING

Use the Oven Rack in the middle placement.



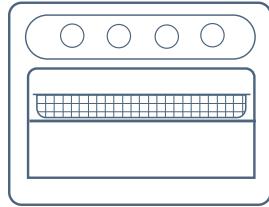
### POSITION 2: BAKING & WARMING SMALL ITEMS

Use the Baking Pan in the middle placement for baking smaller items.



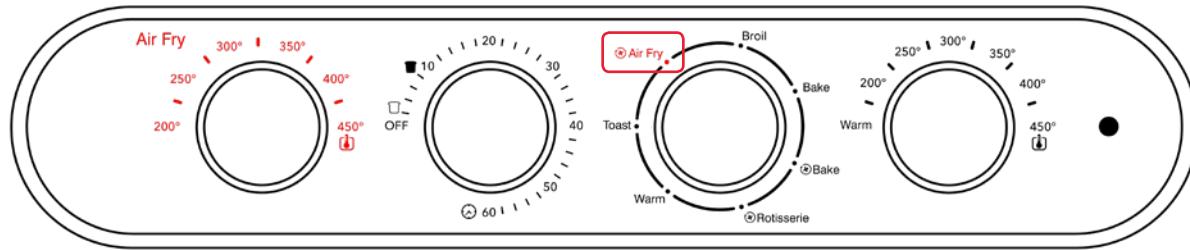
### POSITION 2: BROILING & AIR FRYING

Use the middle placement with the Oven Rack and Air Fry Basket.  
**NOTE:** For items that are greasy or might drip, place the baking pan beneath the Air Fry Basket in Position 1.

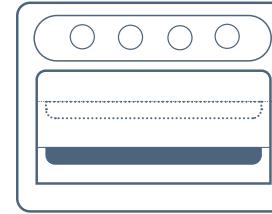


## AIR FRYING

Place the Drip Tray at the bottom of your oven below the heating element.  
Place the Air Fry Basket onto your Oven Rack at Position 2 for Air Frying/Broiling.



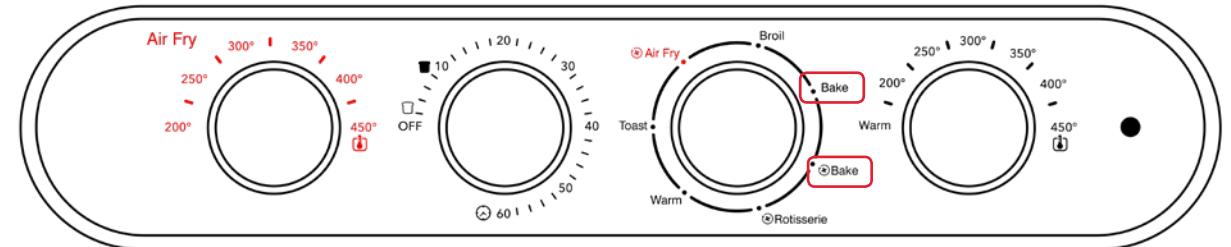
- 1 Close the oven and set your Function Dial to **Air Fry**.
- 2 Set your Air Fry Dial to the correct temperature. **The Air Fry Dial only works with the Air Fry function.** The temperature shown on the Temperature Dial does not affect the Air Fry Dial setting.
- 3 Then, turn the Timer Dial to the desired cooking time to turn on the oven and begin air frying.
- 4 The Power Light will illuminate. The Timer Dial will ring when the cycle is complete.
- 5 To stop air frying, turn the Timer Dial to the “Off” position.



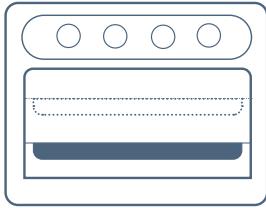
## BAKING/CONVECTION BAKING

Place the Drip Tray at the bottom of your oven below the heating element.  
Place the Baking Pan at either Position 1 or Position 2 for Baking.

**NOTE:** Position 1 is for chicken or larger items.

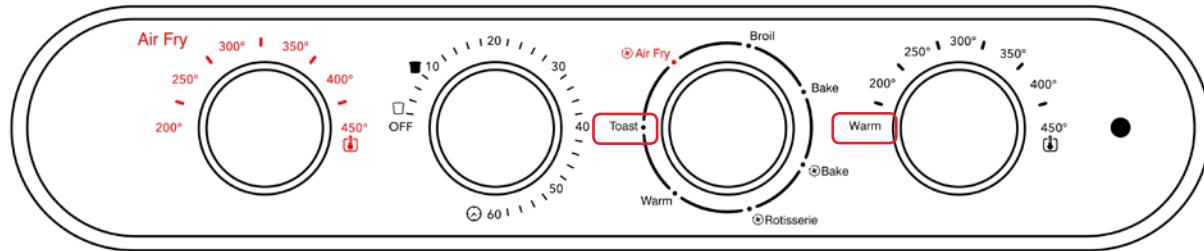


- 1 Close the oven and set your Function Dial to either **Bake** or **Convection Bake**. Set your Temperature Dial to the correct temperature.
- 2 Then, turn the Timer Dial to the desired cooking time to turn on the oven.
- 3 The Power Light will illuminate. The Timer Dial will ring when the cycle is complete.
- 4 To stop baking, turn the Timer Dial to the “Off” position.



## TOASTING/WARMING

Place the Drip Tray at the bottom of your oven below the heating element.  
Place the Oven Rack or Baking Pan at Position 1 or Position 2 for Toasting.

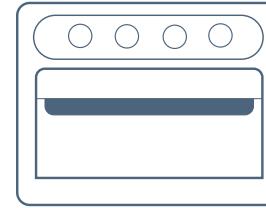


### WARMING:

- 1 Close the oven and set your Function Dial to **Warm**. Set your Temperature Dial to the correct temperature or **“Warm”**.

### TOASTING:

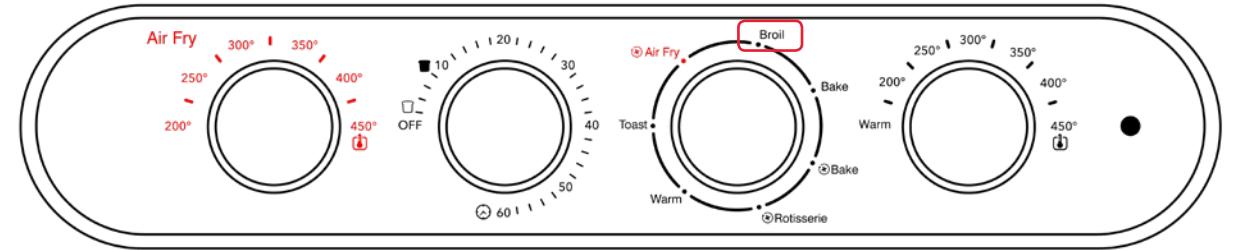
- 2 Close the oven and set your Function Dial to **Toast**. Set your Temperature Dial to the correct temperature.
- 3 Then, turn the Timer Dial to the desired cooking time to turn on the oven.
- 4 The Power Light will illuminate. The Timer Dial will ring when the cycle is complete.
- 5 To stop warming or toasting, turn the Timer Dial to the “Off” position.



## BROILING

Place the Drip Tray at the bottom of your oven below the heating element.  
Place your Air Fry Basket or Baking Pan in the Air Fryer Oven at Position 2 for Air Frying/Broiling.

**NOTE:** Make sure to place the Air Fry Basket on your Oven Rack.



- 1 Close the oven and set your Function Dial to **Broil**. Set your Temperature Dial to the correct temperature.
- 2 Then, turn the Timer Dial to the desired cooking time to turn on the oven.
- 3 The Power Light will illuminate. The Timer Dial will ring when the cycle is complete.
- 4 To stop broiling, turn the Timer Dial to the “Off” position.

## SETTING UP THE ROTISSERIE



- 1 Place the Drip Tray at the bottom of the Air Fryer Oven below the heating element.
- 2 To put chicken on the Rotisserie Skewer, first truss with kitchen twine to ensure pieces do not fall off. Push the Rotisserie Bar through the center of the chicken **(photo A)**.
- 3 Slide the two Rotisserie Forks onto the skewer and into the meat so they are holding the chicken in place. Use the Screws on the Forks to tighten them to the Rotisserie Skewer **(photo B)**.

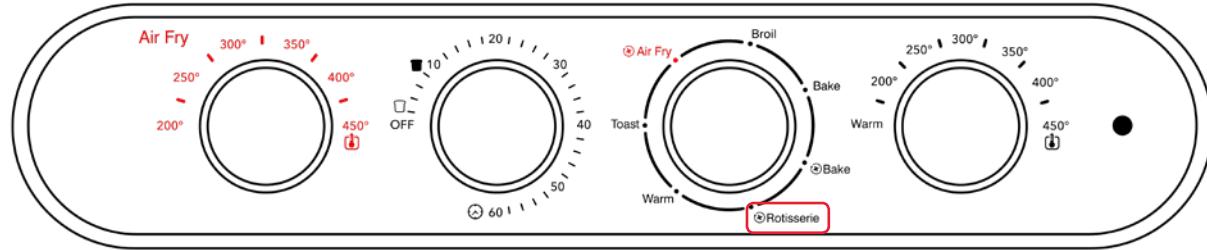


- 4 Open the Air Fryer Oven and put the square component of the Rotisserie Skewer into the Rotisserie Bar Gear on the interior right side, making sure it is aligned and fully inserted **(photo C)**. If the component is not properly aligned, the Rotisserie Skewer will not rotate.
- 5 Place the Spin Side of the Rotisserie Bar in the Rotisserie Bar Holder on the other side of the Air Fryer Oven **(photo D)**.



When ready to start cooking, the Rotisserie Skewer and chicken should look like this.

## SETTING YOUR DIALS/SETTINGS



- 1 Close the door of the Air Fryer Oven and set the Function Dial to **Rotisserie**. Set the Temperature Dial to the correct temperature. Then, turn the Timer Dial to the desired cooking time to turn on the oven and begin cooking.
- 2 The Power Light will illuminate. The Timer Dial will ring when the cycle is complete. To stop cooking, turn the Timer Dial to the “Off” position.

## REMOVING THE ROTISSERIE



- 1 When cooking is finished, remove the Rotisserie Skewer by using the Removal Tool to hook underneath the Rotisserie Bar and lift up and out (**photo A**). Place the rotisserie on a heat-resistant surface to cool.
  - NOTE: ALWAYS** use the Removal Tool and kitchen gloves to remove the rotisserie as the Rotisserie Skewer and Forks will be extremely hot.
- 2 Let the rotisserie sit for a few minutes before using gloves to loosen the Screws and remove the Rotisserie Forks. Then, remove the Rotisserie Bar from the chicken (**photo B**).

## When using oil:

Most oils can be used for air frying. Olive oil is preferred for a richer flavor. However, vegetable, grapeseed oil, or canola oil are recommended for a milder flavor.

Distribute any oil evenly on foods and ingredients to achieve the crispiest results. Oil can also be sprayed or brushed onto foods for air frying. Alternatively, olive oil and non-stick cooking sprays can be used.

## For coatings/breadings:

You can use a variety of different breadings and coatings when air frying foods. Some examples of different crumb mixtures include: seasoned breadcrumbs, breadcrumbs, panko breadcrumbs, cornflakes, potato chip crumbs, graham cracker crumbs, quinoa, and different types of flours.

## Flipping/Tossing Foods:

Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be flipped halfway during the cooking process to ensure even cooking and browning.

When air frying larger quantities of food, ensure that you toss food halfway through cooking to ensure even cooking and coloring. You may open the Pro 8-in-1 Air Fryer Oven to flip or toss your food and this will not affect the cooking process.

For foods that cook quickly, like bacon and chips, use higher temperatures. Use lower temperatures for foods that take longer to cook such as breaded chicken. Ingredients will cook more evenly if they are cut to the same size.

Line the Baking Pan with aluminum foil for easy cleanup. It is important to note that when most foods cook, they also release water. When cooking larger amounts of food for a longer period of time, condensation may build up, which could leave moisture on your countertop.

## More Tips & Tricks:

Air frying smaller items or fewer items will require a slightly shorter cooking time than larger items or more items.

Shaking smaller items halfway during the preparation time optimizes the end result and can help prevent unevenly fried foods.

When making homemade french fries, soak fresh potatoes in water for 30 minutes, then add a small amount of oil for a crispy result. Fry your potatoes in the Air Fryer Oven within a few minutes of adding the oil.

Do not prepare extremely greasy items, such as sausages, in the Pro 8-in-1 Air Fryer Oven.

Use store-bought dough to prepare filled snacks like calzones quickly and easily. Items made with store-bought dough will require a shorter preparation time than homemade dough.

You can also use the Pro 8-in-1 Air Fryer Oven to reheat foods. To reheat foods, set the Temperature Dial to 300°F for up to 10 minutes.



**NOTE: Always allow the Air Fryer Oven to cool completely before cleaning. Always unplug the Air Fryer Oven from the electrical outlet before cleaning.**

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 cleansing agent to a cloth, not directly onto the appliance, before cleaning.



To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. Never use steel wool pads, etc., on interior of oven.

After cooking greasy foods and after your oven has cooled, always clean top interior of the Air Fryer Oven. When cleaned regularly, your Air Fryer Oven will perform like new every time. Removing the grease will also help to keep toasting consistent every time.

To remove crumbs, slide out the Drip Tray and discard crumbs. Wipe clean and replace.



To remove baked-on grease, soak the Drip Tray in hot, sudsy water or use non-abrasive cleaners.

Never wrap the cord around the outside of the oven.

Any other servicing should be performed by an authorized service representative.

All accessories are dishwasher safe. Alternatively, you can clean the accessories with hot water, dish soap, and a non-abrasive sponge.

Make sure that the appliance is unplugged and all parts and accessories are clean and dry before storage.



## Cleaning the heating element:

**NOTE: Make sure the appliance has cooled down completely before cleaning the heating element**

Unplug the Air Fryer Oven and wait until it is cool before cleaning.

Remove any accessories from the interior. These non-electric parts can be cleaned with a soft sponge and warm, soapy water.

Gently wipe down the heating element with a damp, soft sponge or a non-abrasive brush. **DO NOT** use a metal brush or a coarse/metallic sponge — this will damage the heating element.

Turn the Air Fryer Oven on without any food in it to allow any remaining food to be shaken loose.

Once the Air Fryer Oven is cool again, you can then wipe away any extra pieces.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
The Air Fryer Oven does not turn on.	The appliance is not plugged in.	Plug the mains plug into a grounded wall socket.
	You have not set the Timer.	Turn the Timer Dial to the required preparation time to switch the appliance on.
The food is not done after the recommended time is up.	Too much food has been added to the oven.	Use less food and cook in batches if necessary. Your food will also cook more evenly.
	The temperature was set too low.	Turn the Temperature Dial to the required temperature setting (see section "Settings").
	The Air Fry Dial was used to set the temperature instead of the Temperature Dial.	Only use the Air Fry Dial to set the temperature when air frying. For all other functions, use the Temperature Dial to set the temperature.
The food is fried unevenly in the Air Fryer Oven.	Certain types of food need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see section "Settings").
Snacks are not crispy when they come out of the Air Fryer Oven.	The food was not dry enough or needs more oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.

# TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	SOLUTION
I cannot place an accessory into the appliance properly.	There is too much food in the accessory.	Do not overfill accessories.
White smoke is coming out of the appliance.	Your food is too greasy.	When you fry greasy items in the Air Fryer Oven, an amount of fat may leak into the oven itself. The fat produces white smoke and the oven may heat up more than usual. This does not affect the appliance or the end result.
	The oven or accessories still contain residue from previous use.	White smoke is caused by grease heating up in the oven. Make sure you clean the oven properly after each use.
Fresh fries are fried unevenly in the Air Fryer Oven.	Certain types of food need to be shaken halfway through the preparation time.	Items that lie on top of or across each other (e.g. fries) need to be shaken halfway through the preparation time (see section "Settings").
Snacks are not crispy when they come out of the Air Fryer Oven.	The food was not dry enough or needs more oil.	Make sure to properly dry the food or lightly brush some oil onto the snacks for a crispier result.
Fresh fries are not crispy when they come out of the Air Fryer Oven.	The crispiness of the fries depends on the amount of oil and water in the fries.	Make sure you dry the potato sticks properly before you add the oil.
		Cut the potato sticks smaller for a crispier result.
		Add slightly more oil for a crispier result.

## DREAM TEAM IN YOUR KITCHEN

Chef Geoffrey Zakarian has teamed up with Dash, a leading manufacturer of cookware and kitchen tools, to bring you high-quality professional grade products specifically designed for home use. This collection provides a combination of innovation, craftsmanship and culinary expertise that will elevate your cooking endeavors.

### CUSTOMER SUPPORT

Contact Customer Support regarding repairs to the product. We welcome and value all concerns and questions from our customers. Please do not hesitate to contact us for product support, warranty, and maintenance related questions directly at: **1-800-898-6970** from 7AM-7PM PT, Monday-Friday, or by email at [zakarian@bydash.com](mailto:zakarian@bydash.com).

Power Rating: 120v/60Hz  
 Wattage: 1500W Max.  
 Model #: K49625

### REPAIRS

**DANGER!** Risk of electric shock! The Pro 8-in-1 Air Fryer Oven is an electrical appliance. Do not attempt to repair the appliance yourself under any circumstances.

Contact Customer Support regarding repairs to the device.

### DASH - 1 YEAR LIMITED WARRANTY

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

Send all inquiries to [zakarian@bydash.com](mailto:zakarian@bydash.com).

There are no express warranties except as listed above.

REPAIR OR REPLACEMENT AS PROVIDED UNDER THIS WARRANTY IS THE EXCLUSIVE REMEDY OF THE CUSTOMER. DASH SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES OR FOR BREACH OF ANY EXPRESS OR IMPLIED WARRANTY ON THIS PRODUCT EXCEPT TO THE EXTENT REQUIRED BY APPLICABLE LAW. ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE ON THIS PRODUCT IS LIMITED IN DURATION TO THE DURATION OF THIS WARRANTY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts. Therefore, the above exclusions or limitations may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Stock #: K49625\_20190426\_v2

Made in China



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