

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



NINJA

Double Stack^{XXXL}

2-DRAWER
AIR FRYER

9.5L capacity
*for large families
& entertaining*



Quick start guide

TIPS & TRICKS | COOKING CHARTS | 15 CHEF CREATED RECIPES



Your guide to the perfect crisp

Welcome to the Ninja Double Stack XXXL 2-Drawer Air Fryer. From here, you're just pages away from how-to's and recipes for cooking 4 foods at the same time. Get ready for evenly crispy meals and snacks all from one space-saving air fryer.

Now let's get cooking.

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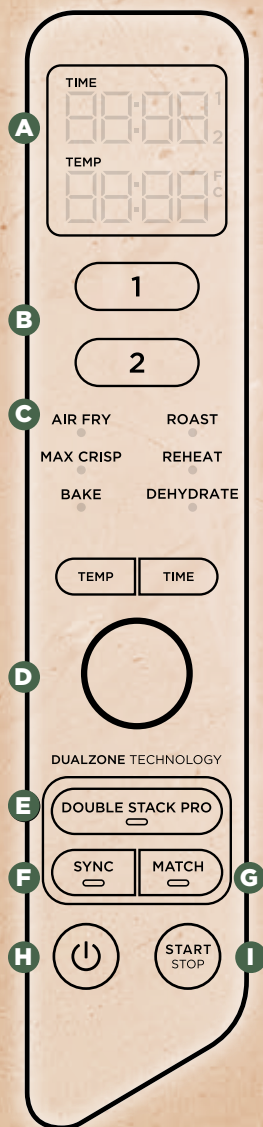
Recipe Key

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



Get to know your Ninja Double Stack XXXL 2-drawer Air Fryer

6 Cooking programs



A Temperature and Time Display: A bright display allows you to quickly and easily set cook temperature and time and then counts down while cooking.

B Zone Buttons: Program two independently controlled zones.
1 Control the output for top zone (Zone 1).
2 Control the output for the bottom zone (Zone 2).

C Functions:

AIR FRY: Use this function to give your food crispiness and crunch with little to no oil.

MAX CRISP: Best for cooking smaller quantities of frozen food such as French fries and chicken nuggets, which may need a high temperature.

NOTE: There is no temperature adjustment available. The temperature is preset to 240°C.

BAKE: Create decadent baked treats and desserts.

ROAST: Use the unit as an oven for tender meats and more.

REHEAT: Revive leftovers by gently warming them, leaving you with crispy results.

DEHYDRATE: Dehydrate meats, fruits and vegetables for healthy snacks.

D Control Dial: Use this multifunction dial to easily select your cook function, time, and temperature.

E Double Stack Pro: Use this function with the Stacked meal racks and the chart on pages 18 and 19 to mix and match 4 different foods at once.

F Sync: Automatically syncs the cook times to ensure both zones finish at the same time, even if they have different cook times.

G Match: Automatically matches Zone 2 settings to Zone 1.

H Power Button

I START/STOP Button



AIR FRY

Best for fresh foods like chicken wings and your favourite frozen snacks



MAX CRISP

Best for cooking smaller quantities of frozen food which may need a high temperature



BAKE

Best for making brownies and other baked desserts



ROAST

Best for roasting vegetables and meats



REHEAT

Best for reviving leftovers



DEHYDRATE

Best for making veggie/fruit crisps and jerky

Everything you need TO COOK 4 FOODS AT ONCE



Crisper plates

Insert these at the bottom of each drawer to help the rapid hot air surround your food and cook it to perfection.



Inserting crisper plates

Insert the crisper plates with feet facing down. Make sure to install the plates every time, no matter how many layers you're cooking.

Lower position (bottom of drawer):

Allows air to surround food for even cooking and crisping. For proper placement, make sure the cutouts are on the left and right sides of the drawer.

Upper position (elevated in drawer):

For better browning and grilling results, we suggest using the upper position. Place the crisper plate in the drawer with the cutouts facing the front and back of the drawer.

NOTE: When cooking proteins, place the crisper plate in the upper position for best results.

NOTE: For the best results while using the BAKE function, place the plate in the upper position.



Stacked meal racks

2 racks, one for each drawer. Insert them in the drawers for multi-level cooking or leave them out for single layer cooking.

NOTE: *ONLY* use wire racks when using **DOUBLE STACK PRO** in conjunction with the provided meal chart or recipe for best results.

TIP: For easier clean up, spray Stacked meal racks with nonstick cooking spray prior to use.



Inserting Stacked meal racks

After inserting the crisper plates, gently place racks inside with the handles facing up. They should fit snugly into the side notches in the drawers.

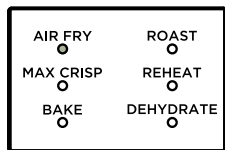
Using 1 drawer

Only want to use one zone?

Step 1

Program Zone 1 / Select Function

- Place food in drawer.
- Select **1** or **2** to select cooking Zone 1 or Zone 2.
- Turn the dial to select a cooking function (e.g., **AIR FRY**).

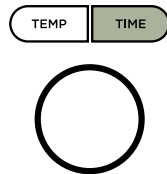


NOTE: When cooking proteins, place the crisper plate in the upper position for best results.

Step 2

Set time & temp

- Select the **TEMP** button and turn the dial to set the temperature.
- Select the **TIME** button and turn the dial to set the cook time.



Step 3

Begin cooking

- Press the **START/STOP** button to begin cooking.
- If cooking double stack meal, select **DOUBLE STACK PRO** button before **START/STOP** button.

NOTE: For best results, start checking food for doneness before cook time ends. Stop cooking at any time if the desired level of crispiness has been achieved.

Using 2 drawers

Not worried about both zones finishing at the same time?

Step 1

Program Zone 1 / Select Function

- Place food in drawer.
- Select Zone 1 by pressing **1**.
- Turn the dial to select a cooking function (e.g. **AIR FRY**).

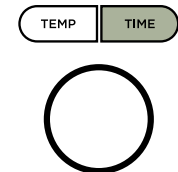


NOTE: When cooking proteins, place the plate in the upper position for best results.

Step 2

Set time & temp

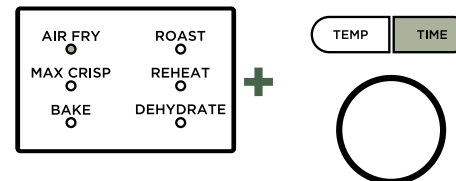
- Select the **TEMP** button and turn the dial to set the temperature.
- Select the **TIME** button and turn the dial to set the cook time.



Step 3

Program Zone 2

- Place food in drawer.
- Select Zone 2 by pressing **2**.
- Turn the dial to select a cooking function (e.g. **AIR FRY**).
- Repeat step 2



NOTE: When cooking is complete, the unit will beep and “**COOL**” will appear on the display for 60 seconds.

Step 4

Begin cooking

- Press the **START/STOP** button to begin cooking.
- Check food frequently to avoid overcooking.
- If cooking double stack meal, select **DOUBLE STACK PRO** button before **START/STOP** button.



Sync with Dual Zone Cooking

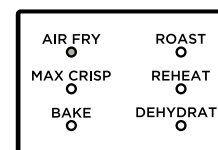
Cook 2 food loads, 2 different ways
and have them finish
at the same time.



Step 1

Program Zone 1 / Select Function

- Place food in drawer.
- Select Zone 1 by pressing **1**.
- Turn the dial to select a cooking function (e.g. **AIR FRY**).

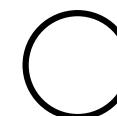


NOTE: When cooking proteins, place the plate in the upper position for best results.

Step 2

Set time & temp

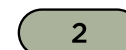
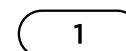
- Select the **TEMP** button and turn the dial to set the temperature.
- Select the **TIME** button and turn the dial to set the cook time.



Step 3

Program Zone 2

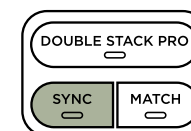
- Select Zone 2 by pressing **2**.
- Place bottom layer of food in drawer.
- Turn the dial to select a cooking function and repeat Step 2.



Step 4

Begin cooking

- Select **SYNC**.
- Press the **START/STOP** button to begin cooking.
- The zone with the shorter cook time will display **HOLD**.



NOTE: If you **DO NOT** select **SYNC**, foods **WILL NOT FINISH** cooking at the same time.

Match with Dual Zone Cooking

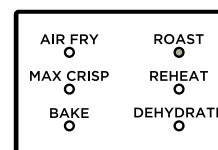
Match your cook settings across all levels to use the full 9.5L cooking capacity at once.
Perfect for meal prep or to feed a crowd.



Step 1

Program Zone 1 / Select Function

- Place food in both drawers.
- Select Zone 1 by pressing **1**.
- Turn the dial to select a cooking function (e.g. **ROAST**).

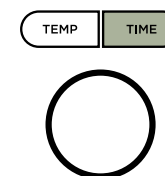


NOTE: When cooking proteins, place the plate in the upper position for best results.

Step 2

Set time & temp

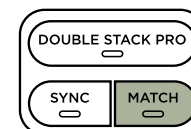
- Select the **TEMP** button and turn the dial to set the temperature.
- Select the **TIME** button and turn the dial to set the cook time.



Step 3

Begin cooking

- Select **MATCH**.
- Press the **START/STOP** button to begin cooking.



Double Stack

Cook 4 foods at once in 2 independent air fry drawers for evenly crispy meals and snacks.



NOTE: For best results with Double Stack Meals, it is not recommended to mix fresh and frozen ingredients within the same drawer. For the best output, cook frozen food loads within 1 drawer.

Step 1

Program Zone 1 / Select Function

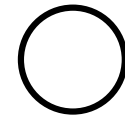
- Place food in drawer.
- Insert the stacked meal rack and place the top layer of food onto the rack.
- Select Zone 1 by pressing **1**.
- Turn the dial to select a cooking function (e.g. **AIR FRY**).



Step 2

Set time & temp

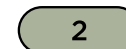
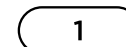
- Select the **TEMP** button and turn the dial to set the temperature.
- Select the **TIME** button and turn the dial to set the cook time.



Step 3

Program Zone 2

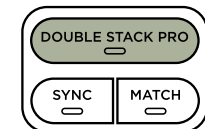
- Select Zone 2 by pressing **2**.
- Place food in drawer.
- Insert the stacked meal rack and place the top layer of food on it.
- Turn the dial to select a cooking function and repeat Step 2.



Step 4

Begin cooking

- Select **DOUBLE STACK PRO**.
- Press the **START/STOP** button to begin cooking.
- If **SYNC** is selected, the zone with the shorter cook time will display HOLD.



NOTE: DOUBLE STACK PRO can be used alongside both the **SYNC** & **MATCH** functions

Rack. Stack. Repeat

Create 2 full meals, in one zone, with a crispy bottom layer and extra crispy top layer.

STACKED MEAL RACK
Extra Crispy Top Layer



2 salmon fillets
120g each



2 chicken breasts
150g each,
up to 2.5cm thick



2 boneless chicken thighs
up to 150g each



sirloin or ribeye steak
350g each,
2cm thick

1

Select your zone.
Select **AIR FRY**.

2

Set temperature to **190°C**. Use the chart on the right to set your time.

3

Select **DOUBLE STACK PRO**.
Select **START/STOP**.

For best results, cook proteins on the rack and vegetables/starch on the crisper plate.

CRISPER PLATE
Crispy Bottom Layer



Asparagus
250g, trimmed



Sweet potato
300g, cut in
2cm thick pieces



New potatoes
300g, quartered



2 pork chops
approx. 200g each



4-6 pork or plant based sausages



280g block tofu
cut in 2.5-3cm cubes



6-8 frozen fish fingers or plant based fish fingers

FOOD TYPE	TIME
Chicken	20 mins
Pork	15-20 mins
Beef	15 mins
Seafood	15 mins
Plant based proteins	15 mins
2-layer veg**	15 mins

**If cooking 2-layer vegetables, cook delicate veg on the bottom layer and hearty veg on the top layer.

ADDITIONAL FOOD LOAD IDEAS

RACK

Chicken drumsticks
Beef or plant based burgers
Cod fillets

CRISPER PLATE

Portobello mushrooms
Capsicum
Eggplant



Green beans
250g, trimmed



Baby tomatoes
300g



Zucchini
300g, trimmed, cut in 1-2cm rounds

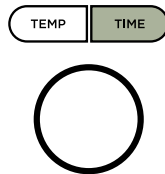


2 corn on the cob

NOTE: For best results, we do not recommend mixing fresh and frozen ingredients in the same drawer.

Adding time while cooking

- Select the zone you want to add time to.
- Select the **TIME** button and turn the dial to add more time.
- After 3 seconds, the new time will be set.



NOTE: After the cook cycle has completed, the unit will beep and display "COOL" for 60 seconds. During the cooling cycle, you are free to remove your food.

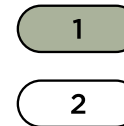
Ending cook time

while both zones are running.

Step 1

Ending a Single Zone

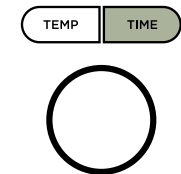
- Select the zone you want to stop cooking in (e.g., Zone 1).



Step 2

Adjust Time

- Press the **TIME** button and turn the dial to bring the time down to 0.
- After 3 seconds, END will appear on the display.
- Cooking will continue in the other zone.



Air Fry Cooking Chart

NOTE: When cooking proteins, place the crisper plate in the upper position for best results.

Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	CRISPER PLATE POSITION	TEMP	COOK TIME
FRESH VEGETABLES						
Asparagus	400g	Whole, stems trimmed	1 Tbsp	Lower position	200°C	8-10 mins
Beetroot	6 (70-100g each)	Whole	None	Lower position	200°C	40-45 mins
Capsicum	4 (600g)	Whole, turn capsicum halfway	None	Lower position	200°C	20-22 mins
Broccoli	400g	Cut in 2.5cm florets	1 Tbsp	Lower position	200°C	12-14 mins
Brussels Sprouts	640g	Cut in half, stem removed	2 Tbsp	Lower position	200°C	18-20 mins
Butternut pumpkin	500-750g	Cut in 2.5cm pieces	1 Tbsp	Lower position	200°C	22-24 mins
Carrots	500g	Peeled, cut in 1.5cm pieces	1 Tbsp	Lower position	200°C	25-28 mins
Cauliflower	600g	Cut into 1.5-2.5 cm florets	2 Tbsp	Lower position	200°C	15-17 mins
Celeriac	600g	Peel and cut into 3cm cubes, 2 tbsp oil	1 Tbsp	Lower position	200°C	20-25 mins
Corn on the cob	4 ears	Whole ears, husks removed, ends trimmed	1 Tbsp	Lower position	200°C	15-18 mins
Zucchini	500g	Cut in quarters lengthwise, then cut into 2.5cm pieces	1 Tbsp	Lower position	200°C	15-17 mins
Fine Green Beans	400g	Trimmed	1 Tbsp	Lower position	200°C	12-15 mins
Kale (for chips)	225g	Torn in pieces, stems removed	1 Tbsp	Lower position	150°C	10-12 mins
Mushrooms	300g	Wiped, cut in quarters	1 Tbsp	Lower position	200°C	10-12 mins
Portobello mushrooms	250g	Whole, brush with oil	1 Tbsp	Lower position	180°C	12-15 mins
Parsnips	500g	Peel and cut into 1.5cm lengths, 1 tbsp oil	1 Tbsp	Lower position	200°C	16-18 mins
Potatoes, white e.g. King Edward, Maris Piper or Russet	750g	Cut in 2.5cm wedges	1 Tbsp	Lower position	200°C	30-35 mins
	500g	Cut into even sized pieces	2 Tbsp	Lower position	200°C	24-28 mins
	4 whole (185-250g each)	Pierced with fork 3 times, turn halfway	1 Tbsp	Lower position	200°C	36-40 mins
Potatoes, sweet	500g	Cut in 2.5cm chunks	1 Tbsp	Lower position	200°C	18-22 mins
	500g	Cut in 2.5 wedges	1 Tbsp	Lower position	200°C	25-28 mins
	4 whole (185-250g each)	Pierced with fork 3 times, turn halfway	1 Tbsp	Lower position	200°C	35-45 mins
FRESH POULTRY						
Chicken breasts	4 (700g)	None	Brushed with oil	Upper position	200°C	17-18 mins
Chicken thighs	6 thighs (125-150g each/750-900g)	Bone in/skin on	Brushed with oil	Upper position	200°C	20-23 mins
	6-8 thighs (100g each/600-800g)	Boneless/skinless	Brushed with oil	Upper position	200°C	16-18 mins
Chicken wings	750g	None	Brushed with oil	Lower position	200°C	35-40 mins
Duck breasts	2 (400g)	Slash skin, cook skin side down, turn over halfway	Brushed with oil	Upper position	200°C	18-22 mins
FRESH FISH & SEAFOOD						
Cod loin	2 (240g)	1.5-2.5 cm thick	Brushed with oil	Upper position	200°C	9-10 mins
Fish cakes	2 (145g each)	None	None	Upper position	200°C	15-17 mins
Prawns	16 jumbo (165g)	None	1 Tbsp	Upper position	200°C	5-6 mins
Salmon fillets	4 (480g)	None	Brushed with oil	Upper position	200°C	12 mins

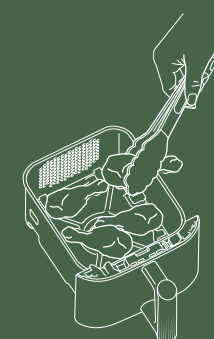
**For best results,
use crisper plate
and shake or
toss often.**

Shake your food

We recommend shaking your food at least three times during the cooking cycle for best results.



OR
**Toss with
silicone tipped
tongs**



Air Fry Cooking Chart, continued

NOTE: When cooking proteins, place the crisper plate in the upper position for best results.

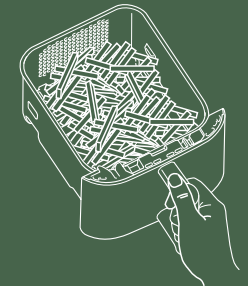
Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	CRISPER PLATE POSITION	TEMP	COOK TIME
FRESH BEEF						
Burgers	4 (115g each)	2.5cm thick	None	Upper position	190°C	11-13 mins
Steaks*	2 (250g each)	Whole	Brushed with oil	Upper position	200°C	9-12 mins
FRESH PORK						
Bacon	4 rashers	None	None	Upper position	210°C	7 mins
Gammon steak	1 (170g)	None	Brushed with oil	Upper position	200°C	9-10 mins
Pork chops	2 bone-in (250g each)	None	Brushed with oil	Upper position	200°C	14-15 mins
	4 boneless (120g)	None	Brushed with oil	Upper position	200°C	12-14 mins
	2 fillets (350-500g each)	Turn halfway	Brushed with oil	Lower position	190°C	22-27 mins
Sausages	4 (205g)	None	None	Upper position	200°C	8-11 mins
	8 (410g)	None	None	Upper position	200°C	13-15 mins
FRESH LAMB						
Lamb chops	4 (340g)	None	Brushed with oil	Upper position	180°C	9-11 mins
Lamb steaks	2 (280g)	None	Brushed with oil	Upper position	180°C	11-12 mins
VEGETARIAN						
Halloumi cheese	225g block	Cut into 1cm slices, turn halfway through cooking	Brushed with oil	Upper position	200°C	12-15 mins
Tofu	280g	Cut into 2cm cubes, turn halfway through cooking	Toss with oil	Upper position	200°C	12-15 mins
Vegan burgers	4 (115g)	Single layer	None	Upper position	190°C	14-15 mins
Vegan nuggets	300g	None	None	Lower position	180°C	15 mins
Vegetarian sausages	6 (270g)	None	None	Upper position	190°C	12-13 mins
FROZEN FOODS						
Crumbed fish fillets	4 (600g)	Turn halfway	None	Lower position	200°C	20-25 mins
Crumbed garlic mushrooms	300g	None	None	Lower position	190°C	12-15 mins
Chicken Kiev	4 (560g)	None	None	Lower position	180°C	22 mins
Chicken nuggets	24 (400g)	None	None	Lower position	200°C	13-15 mins
Fish fillets in batter	4 (600g)	Turn halfway	None	Lower position	180°C	20-25 mins
Fish fingers	10 (280g)	Turn halfway	None	Upper position	200°C	13-15 mins
Hash browns	8 (370g)	Turn halfway	None	Upper position	200°C	15-17 mins
Potato croquettes	550g	Turn halfway	None	Lower position	190°C	20-22 mins
Prawn tempura	12 (160g)	Turn halfway	None	Lower position	190°C	7 mins
Roast potatoes	700g	None	None	Lower position	190°C	20-22 mins
Scampi in breadcrumbs	280g	None	None	Lower position	190°C	12 mins
Yorkshire pudding	8 (150g)	None	None	Lower position	180°C	3-4 mins

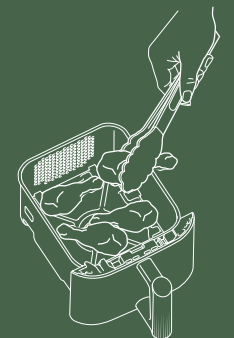
For best results, use crisper plate and shake or toss often.

Shake your food

We recommend shaking your food at least three times during the cooking cycle for best results.



OR
Toss with silicone tipped tongs



* If you prefer a rarer steak, choose the min time and if you prefer a well done steak, cook to max time.

Air Fry Cooking Chart, continued

Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	CRISPER PLATE POSITION	TEMP	COOK TIME
CHIPS						
Home made chips, 1cm thick	500g	Soak in water for 30 mins, pat dry	1-3 Tbsp oil	Lower position	200°C	23-25 mins
Home made chips, 2cm thick	500g	Soak in water for 30 mins, pat dry	1-3 Tbsp oil	Lower position	200°C	26-30 mins
Frozen chunky oven chips	500g	None	None	Lower position	200°C	25-28 mins
Frozen crinkle chips	500g	None	None	Lower position	200°C	18-20 mins
Frozen curly fries	600g	None	None	Lower position	210°C	20-22 mins
Frozen french fries	500g	None	None	Lower position	180°C	22-25 mins
Frozen thick cut chips	700g	None	None	Lower position	210°C	24-26 mins
Frozen potato wedges	650g	None	None	Lower position	190°C	20-25 mins
Frozen skin on fries	500g	None	None	Lower position	200°C	20-22 mins
Frozen straight cut chips	500g	None	None	Lower position	200°C	20-22 mins
Frozen sweet potato fries	500g	None	None	Lower position	180°C	23-25 mins



Homemade chips



Chunky Chips



Crinkle Chips



French Fries



Potato Wedges



Sweet Potato Fries

TIP: For evenly crisp chips, follow the recommended amount, temp and time and shake or toss at least three times throughout the cooking cycle. Monitor food for preferred output, and adjust setting as necessary.

Max Crisp Cooking Chart, Ideal for frozen foods

Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	CRISPER PLATE POSITION	COOK TIME
FROZEN FOOD					
Battered onion rings	300g	None	None	Lower position	11-12 mins
Chicken dippers	400g	None	None	Lower position	11-12 mins
Chicken nuggets	400g	None	None	Lower position	11-13 mins
Fish fingers	10 (280g)	Turn halfway	None	Upper position	10-12 mins
Halloumi fries	300g	None	None	Lower position	9-10 mins
Mozzarella sticks	180g	None	None	Lower position	8-9 mins
Popcorn chicken	500g	None	None	Lower position	12-13 mins

NOTE There is no temperature adjustment available or necessary when using the Max Crisp function.

NOTE Best for cooking smaller quantities of frozen food which may need a high temperature.

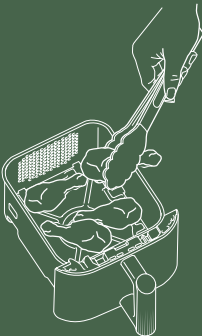
For best results, use crisper plate and shake or toss often.

Shake your food

We recommend shaking your food at least three times during the cooking cycle for best results.



OR
Toss with silicone tipped tongs



Roast Chart

Use these cook times as a guide, adjusting to your preference.

INGREDIENT	AMOUNT	PREPARATION	TOSS IN OIL	CRISPER PLATE POSITION	TEMP	COOK TIME
FRESH MEAT						
Chicken, whole	1.5 kg	None	Brush with oil	Lower position	190°C	55-60 mins
Beef, topside or rump joint	1.3kg	None	Brush with oil	Lower position	170°C	55-60 mins
Pork, loin, boneless	800g-1kg	None	Score fat	Lower position	190°C	70 mins

**For best results, use
crisper plate and
shake or toss often.**

We recommend frequently
checking your food
and shaking or tossing it to
ensure desired results.

NOTE: unless stated otherwise
in the preparation column,
shake or toss often.

Dehydrate Chart

INGREDIENTS	PREPARATION	CRISPER PLATE POSITION	TEMP	DEHYDRATE TIME
FRESH FRUITS & VEGETABLES				
Apples	Core removed, cut in 3mm slices, rinsed in lemon water, patted dry	Lower position	60°C	7-8 hours
Bananas	Peeled, cut in 3mm slices	Lower position	60°C	8-10 hours
Beetroot	Peeled, cut in 3mm slices	Lower position	60°C	6-8 hours
Fresh herbs	Rinsed, patted dry, stems removed	Lower position	60°C	4 hours
Ginger root	Cut in 3mm slices	Lower position	60°C	6 hours
Mangoes	Peeled, cut in 3mm slices, stone removed	Lower position	60°C	6-8 hours
Mushrooms	Cleaned with soft brush (do not wash)	Lower position	60°C	6-8 hours
Pineapple	Peeled, cored, cut in 3mm - 1.25cm slices	Lower position	60°C	6-8 hours
Strawberries	Cut in half or in 1.25cm slices	Lower position	60°C	6-8 hours
Tomatoes	Cut in 3mm slices or grated; steam if planning to rehydrate	Lower position	60°C	6-8 hours
FRESH MEAT, POULTRY, FISH				
Beef, Chicken, Turkey Jerky	Cut in 6mm slices, marinated overnight	Lower position	70°C	5-7 hours

TIP:
Swap chicken
tenders for
plant-based
chicken tenders
if desired.



Caprese Chicken Breasts with Garlic Green Beans & Chicken Tenders with French Fries

PREP: 10 minutes | **COOK:** 25 minutes | **MAKES:** 2 servings of each meal

Double Stack Meals

Beginner Recipe ●○○



2 crispier plates

2 Stacked meal racks

Ingredients | Zone 1: Meal 1

On Crisper Plate

300g green beans, trimmed
1 tablespoon olive oil
1 large garlic clove, peeled, minced
Sea salt and ground black pepper, as desired

On Rack

2 boneless, skinless chicken breasts (approx. 200g each)
½ tablespoon olive oil
Sea salt and ground black pepper, as desired
½ teaspoon garlic powder
½ teaspoon dried oregano
4 slices tomato, ½ cm thick
6 slices fresh mozzarella, ½ cm thick

Ingredients | Zone 2: Meal 2

On Crisper Plate

300g frozen french fries

On Rack

230g frozen chicken tenders



- 1 Insert a crispier plate in the lower position in the bottom of each drawer.
- 2 In a large bowl, add green beans, 1 tablespoon oil, minced garlic, salt and pepper and toss until combined. Add green beans to the **ZONE 1** drawer, then place a stacked meal rack on top.
- 3 Place the chicken breast on a board and cover with parchment. Hit with a rolling pin until breasts are 1.5-2cm thick. Coat the chicken breasts with remaining oil and season with salt, pepper, garlic powder and oregano. Place chicken breasts on top of the stacked meal rack in **ZONE 1**. Insert drawer into **ZONE 1**.
- 4 Add the french fries to the **ZONE 2** drawer, then place a stacked meal rack on top. Add the chicken tenders on top of the rack. Insert drawer into **ZONE 2**.
- 5 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 190°C and set time to 25 minutes. Select **ZONE 2**, then using the dial select **AIR FRY**. Set temperature to 190°C and set time to 19 minutes. Select **DOUBLE STACK PRO**, select **SYNC** and then press **START/STOP** to begin cooking (Zone 2 will read **HOLD** until it's time to start cooking).
- 6 When 12 minutes remain, remove both drawers, shake **ZONE 1** drawer in a back and forth motion to toss green beans. Top chicken with tomato slices and mozzarella. Shake **ZONE 2** drawer in a back and forth motion to toss fries and chicken tenders. Re-shake foodload in **ZONE 2** again when 5 minutes remain. Insert both drawers in unit to continue cooking.
- 7 When cooking is complete, using an external thermometer, ensure chicken reaches an internal temperature of 75°C. Carefully remove chicken breasts and tenders. To remove racks, use tongs to grab the centre of the rack, or with oven mitts, lift with the handles on the side. Serve chicken breasts with garlic green beans and chicken tenders with french fries and desired dipping sauces.

TIP: For evenly crisp fries, shake or toss throughout the cooking cycle.

TIP:
Use gluten-free
bread and/or dairy
replacements
as desired.



French Toast Fingers with Maple Bacon

PREP: 5 minutes | **COOK:** 10 minutes | **MAKES:** 2-4 servings

Dual Zone Meal
Beginner Recipe ●○○



2 crisper plates

Ingredients

ZONE 1:

Vegetable oil spray, as
necessary
2 medium eggs, beaten
60ml whole milk
1 teaspoon ground cinnamon
1 teaspoon vanilla extract

¼ teaspoon salt
1 tablespoon maple syrup,
plus additional for serving
3 brioche rolls (35g each),
cut in half lengthwise

ZONE 2:

5 thick streaky bacon pieces,
cut in half
2 tablespoons maple syrup
¼ teaspoon ground black
pepper



- 1 Insert a crisper plate in the **ZONE 1** drawer in the upper position. Insert the second crisper plate in the lower position in the **ZONE 2** drawer. Spray both crisper plates with oil.
- 2 In a large bowl, whisk together eggs, milk, cinnamon, vanilla extract, salt and maple syrup until combined. Add brioche fingers to the bowl, toss to evenly coat and allow to soak in batter for 1 to 2 minutes.
- 3 After 1-2 minutes, transfer French toast fingers to the **ZONE 1** drawer and spray with oil. Insert drawer into **ZONE 1**.
- 4 In a medium bowl, toss bacon with maple syrup and pepper until evenly coated. Transfer bacon to the **ZONE 2** drawer. Insert drawer into **ZONE 2**.
- 5 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 190°C and set time to 7 minutes. Select **ZONE 2**, then using the dial select **AIR FRY**. Set temperature to 210°C and set time to 10 minutes. Select **SYNC** and then press **START/STOP** to begin cooking (Zone 1 will read HOLD until it's time to start cooking).
- 6 When 3 minutes remain, remove **ZONE 2** drawer, reposition bacon on crisper tray for even browning. Reinsert drawer into unit to continue cooking.
- 7 When cooking is complete, serve French toast fingers with maple bacon and maple syrup.

NOTE: See page 6 for upper position placement when using the crisper plate.

Baked Eggs in English Muffins with Sausages, Hashbrowns & Mushrooms

PREP: 15 minutes | **COOK:** 19 minutes | **MAKES:** 4 servings

Ingredients

Vegetable oil spray, as necessary
4 English breakfast muffins
Sea salt and ground black pepper, as desired
4 medium eggs, room temperature
2 tablespoons grated Cheddar cheese
6 frozen hashbrowns
300g baby chestnut mushrooms, washed
1 tablespoon olive oil
1 teaspoon fresh thyme, stems removed
8 chipolata sausages
Chopped parsley, to serve

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer. Spray crisper plates with oil.
- 2 To prepare the muffins, gently scoop out the centre of each muffin, leaving a ½ cm boarder. Be sure to not remove too much of the bottom, so the eggs do not fall through.
- 3 Season each hole with salt and pepper and crack an egg into each muffin. Evenly divide Cheddar cheese over the top of all each muffin. Spray with oil and season again with salt and pepper. Add eggs to **ZONE 1** drawer, then place the stacked meal rack on top. Place hash browns on top of the rack. Insert drawer into **ZONE 1**.
- 4 In a medium bowl, add mushrooms and toss with olive oil, thyme, salt and pepper. Add to **ZONE 2** drawer, then place the stacked meal rack on top. Place sausages on rack and spray with oil. Insert drawer into **ZONE 2**.
- 5 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 170°C and set time to 19 minutes. Select **ZONE 2**, then using the dial select **AIR FRY**. Set temperature to 170°C and set time to 18 minutes. Select **DOUBLE STACK PRO**, select **SYNC** and then press **START/STOP** to begin cooking (ZONE 1 will read HOLD until it's time to start cooking).
- 6 When 8 minutes remain, remove both drawers. Flip hashbrowns in **ZONE 1** and shake **ZONE 2** drawer in a back and forth motion to toss mushrooms and sausages. Reinsert drawers into unit to continue cooking. If sausages are looking brown, shake once more before cooking is complete.
- 7 When cooking is complete, remove sausages and hashbrowns. To remove racks, use tongs to grab the centre of the rack, or with oven mitts, lift with the handles on the side. Sprinkle baked eggs with parsley and serve with sausages, hashbrowns and mushrooms.

TIP: Swap sausages for preferred plant-based breakfast sausage and cook as instructed.



Double Stack Meals

Beginner Recipe ●○○



2 crisper plates

2 Stacked meal racks

Snack Party - Halloumi Bites, Ham & Cheese Twists

PREP: 20 minutes | **COOK:** 16 minutes | **MAKES:** 4-6 servings

Ingredients

Vegetable oil spray, as necessary
Flour, for dusting, as necessary
½ sheet ready-rolled puff pastry, cut to 16 x 24 cm
1 teaspoon Dijon mustard, divided
2 slices Parma ham
10g finely grated Parmesan cheese, divided
1 large egg, beaten
10g plain flour
50g panko breadcrumbs
1 tablespoon onion powder
1 halloumi block, cut into 2 cm x 3 cm chunks

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer. Spray crisper plates with oil.
- 2 On a lightly floured board, lay puff pastry sheet with the short end closest to you. Evenly spread 1 teaspoon Dijon mustard, then top with Parma ham and 7g of the Parmesan cheese.
- 3 Fold the sheet in half by connecting the shorter ends. Press down to flatten slightly and brush with beaten egg.
- 4 Cut the pastry into 6 strips, about 3 cm thick. Twist each strip a few times before laying them on a board. Sprinkle with remaining Parmesan and place in refrigerator to chill.
- 5 To prepare the halloumi bites, place flour in a small bowl, remaining egg in a separate small bowl and breadcrumbs and onion powder in third small bowl. Place a few halloumi pieces in the flour and evenly coat. Transfer to the egg wash and finally the breadcrumbs, pressing down to evenly coat. Repeat with remaining halloumi. Transfer the prepared halloumi to the **ZONE 1** drawer. Insert drawer in unit.
- 6 Transfer ham and cheese twists to **ZONE 2** drawer. Insert drawer into unit.
- 7 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 14 minutes. Select **ZONE 2**, then using the dial select **AIR FRY**. Set temperature to 180°C and set time to 16 minutes. Select **SYNC** and then press **START/STOP** to begin cooking (Zone 1 will read HOLD until it's time to start cooking).
- 8 When 5 minutes remain, remove both drawers and using silicone tongs, flip each puff pastry twist and reposition for even browning. Gently toss halloumi bites. Reinsert drawers in unit to continue cooking.
- 9 When cooking is complete, remove snacks and serve while hot with desired dipping sauces and garnishes.

TIP: Swap in gluten-free puff pastry and/or dairy-free cheese if desired.

Dual Zone Meal

Intermediate Recipe ●●○



2 crisper plates



2 Wings – 2 Ways Buffalo & BBQ

PREP: 5 minutes | **COOK:** 40 minutes | **MAKES:** 6-8 servings

Ingredients

2kg fresh chicken wings
2 tablespoons vegetable oil
Sea salt and ground black pepper, as desired
100g prepared buffalo sauce (or sauce of choosing)
100g BBQ sauce (or sauce of choosing)

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer.
- 2 In a large bowl, toss chicken wings with oil, salt and pepper. Divide the wings evenly between the **ZONE 1** and **ZONE 2** drawers. Insert both drawers into unit.
- 3 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 40 minutes. Select **MATCH** and then press **START/STOP** to begin cooking (unit will automatically set **ZONE 2** to match **ZONE 1**).
- 4 When 20 minutes remain, remove both drawers, and shake in a back and forth motion to toss wings. Insert drawers back into unit to continue cooking. Repeat this step when 7 minutes remain.
- 5 When cooking is complete, ensure wings are to desired crispiness and reach an internal temperature of 75°C by using an external thermometer. Place wings into two separate bowls and toss half with buffalo sauce and the second half with BBQ sauce. Serve while hot.

NOTE: Be careful of hot oil collecting in drawers as the chicken wings cook and the fat renders.



Dual Zone Meal

Beginner Recipe ●○○



2 crisper plates

Honey Mustard Marinated Salmon with Crispy Smashed Dill Potatoes

PREP: 5 minutes | **MARINATE:** 30 minutes | **COOK:** 30 minutes
MAKES: 4 servings

Ingredients

1 ½ tablespoons vegetable oil, divided
1 ½ tablespoons Dijon mustard
1 ½ tablespoons honey
2 garlic cloves, peeled, minced, divided
Zest of 1 lemon
Sea salt and ground black pepper, as desired
4 salmon fillets (120g each)
750g baby potatoes
40g butter, melted
2 tablespoons dill, finely chopped
1 spring onion, sliced, to serve
Lemon wedges, to serve

NOTE: When cooking proteins, place the crisper plate in the upper position for best results.



Directions

- 1 Insert a crisper plate in the **ZONE 1** drawer in the upper position. Insert the second crisper plate in the lower position in the **ZONE 2** drawer.
- 2 In a medium bowl, combine ½ tablespoon oil with Dijon mustard, honey, 1 minced garlic clove, lemon zest, salt and pepper. Add salmon fillets to the bowl and evenly coat in marinade. Cover and marinate in the refrigerator for 30 minutes.
- 3 After 30 minutes, place salmon in **ZONE 1** drawer and brush with any remaining marinade. Insert drawer into **ZONE 1**.
- 4 In a medium bowl, toss baby potatoes with remaining oil, salt and pepper. Add the potatoes to the **ZONE 2** drawer and insert drawer into **ZONE 2**.
- 5 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 12 minutes. Select **ZONE 2**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 30 minutes. Select **SYNC** and then press **START/STOP** to begin cooking (Zone 1 will read HOLD until it's time to start cooking).
- 6 While the salmon and potatoes cook, whisk together melted butter, dill, remaining minced garlic and salt in a small bowl. Set aside.
- 7 When 17 minutes remain, remove **ZONE 2** drawer and shake in a back and forth motion to toss potatoes. Reinsert drawer into unit to continue cooking.
- 8 When 10 minutes remain, remove **ZONE 2** drawer. Transfer potatoes to a board and with the bottom of a cup, lightly smash each potato to flatten and break the skin. Brush dill butter on both sides and gently add potatoes back to the drawer. Reinsert drawer to unit to continue cooking.
- 9 When cooking is complete serve salmon fillets with smashed dill potatoes, spring onions and lemon wedges.

TIP: If you don't like spice, swap harissa for preferred non-spicy seasoning.

Dual Zone Meal

Intermediate Recipe ●●○



2 crisper plates

1 Stacked meal rack

Whole Roasted Chicken with Herbed Stuffing Balls & Honey Mustard Glazed Parsnips

PREP: 20 minutes | **COOK:** 60 minutes | **MAKES:** 4-6 servings

Ingredients

½ lemon
Small bunch rosemary
1.5kg whole chicken, giblets removed
3 tablespoons vegetable oil, divided
Sea salt and ground black pepper, as desired
500g parsnips, quartered, cut in 6 if large
1 ½ tablespoons honey
1 tablespoon Dijon mustard
1 teaspoon garlic powder
8 stuffing balls (45g each)
Vegetable oil spray, as necessary

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer.
- 2 Add lemon and rosemary into the cavity of the chicken. Evenly coat chicken with 2 tablespoons oil, then season liberally with salt and pepper. Place chicken into the **ZONE 1** drawer. Insert drawer into **ZONE 1**.
- 3 In a large bowl, toss remaining oil with parsnips, honey, mustard, garlic powder, salt and pepper. Add parsnips into the **ZONE 2** drawer, then place the stacked meal rack on top.
- 4 In a medium bowl, add stuffing mix and any additional ingredients the box instructions call for, then prepare as instructed. Divide the mixture into 8 equal balls. Place balls on the rack in **ZONE 2** and spray generously with oil. Insert drawer into **ZONE 2**.
- 5 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature 170°C and set time to 60 minutes. Select **ZONE 2**, then using the dial select **ROAST**. Set temperature to 165°C and set time to 25 minutes. Select **DOUBLE STACK PRO**, select **SYNC** and then press **START/STOP** to begin cooking (Zone 2 will read HOLD until it's time to start cooking).
- 6 When 7 minutes remain, remove both drawers. Check chicken for doneness and cover with foil to reduce extra browning (if desired). Shake **ZONE 2** drawer in a back and forth motion to toss parsnips and flip stuffing balls. Reinsert drawers into unit to continue cooking.
- 7 When cooking is complete, with an external thermometer, ensure internal temperature of chicken is 75°C. To remove racks, use tongs to grab the centre of the rack, or with oven mitts, lift with the handles on the side. Allow chicken to rest for 5-10 minutes before carving and serve with stuffing balls and glazed parsnips.



Double Stack Meals

Beginner Recipe ●○○



2 crisper plates

1 Stacked meal racks

Ginger Sesame Tofu with Vegetable Stir Fry

PREP: 20 minutes | **MARINATE:** 1 hour | **COOK:** 14 minutes
MAKES: 2-4 servings

Ingredients

3 tablespoons sesame oil, divided
4 tablespoons low salt soy sauce, divided
1 ½ tablespoons rice vinegar
2 teaspoons sugar
2cm piece ginger, minced
1 garlic clove, peeled, minced
280g extra firm tofu, cut into 2-2 ½ cm pieces
1 red capsicum, seeded, cut into 1cm pieces
1 small broccoli head (300g), cut into 3cm small florets
130g frozen edamame beans
½ teaspoon five spice
Sea salt and ground black pepper, as desired
1-2 sachets (250g each) microwavable ready white rice, prepared
Sesame seeds, for serving
Spring onions, sliced, for serving
Fresh coriander, for serving

TIP: Swap tofu for chicken mini fillets and cook as instructed. Do not serve with remaining marinade.

Dual Zone Meal

Beginner Recipe ●○○



2 crisper plates

Directions

- 1 Insert a crisper plate in **ZONE 1** drawer in the lower position. Insert the second crisper plate in the upper position of the **ZONE 2** drawer.
- 2 In a small bowl, add 2 tablespoons sesame oil, 3 tablespoons soy sauce, rice vinegar, sugar, ginger and garlic and mix until combined and sugar has dissolved. Add tofu to the bowl. Cover bowl and place in refrigerator for at least 1 hour to marinate.
- 3 After 1 hour, in a large bowl, add all vegetables, remaining sesame oil, remaining soy sauce, five spice and toss to evenly combine. Transfer to **ZONE 1** drawer and insert into unit.
- 4 Place the tofu in **ZONE 2** drawer, reserving marinade for serving. Insert drawer into unit.
- 5 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 14 minutes. Select **ZONE 2**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 12 minutes. Select **SYNC** and then press **START/STOP** to begin cooking (Zone 2 will read HOLD until it's time to start cooking).
- 6 When 5 minutes remain, remove both drawers, toss tofu and vegetables. Reinsert drawers in unit to continue cooking.
- 7 When cooking is complete, serve tofu with vegetables, white rice and remaining marinade. Garnish with sesame seeds, spring onions and coriander.

Ciabatta Pizza 2 Ways

Dual Zone Meal

Beginner Recipe ●○○



2 crisper plates

PREP: 5 minutes | **COOK:** 8 minutes | **MAKES:** 4 servings

Ingredients

2 ciabattas (approx. 8 x 20 cm), cut in half lengthways

160g prepared pizza sauce, divided

160g grated mozzarella cheese, divided

30g pepperoni, sliced (optional)

30g toppings of choice, divided (olives, capsicum, onions, etc. cut into 1cm pieces)

Directions

- 1 Insert a crisper plate into the upper position of each drawer.
- 2 To prepare the pizzas, evenly divide sauce between the four ciabatta halves and top with cheese. Top 2 pizzas with pepperoni and remaining 2 with toppings of choice.
- 3 Place 2 ciabatta pizzas in each drawer and insert drawers in unit.
- 4 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 180°C and set time to 8 minutes. Select **MATCH** and then press **START/STOP** to begin cooking (unit will automatically set ZONE 2 to match ZONE 1).
- 5 When 2 minutes remain, remove both drawers, reposition pizzas for even browning. Reinsert drawers into unit to continue cooking.
- 6 When cooking is complete, transfer ciabatta pizzas to a board, allow to cool for 2 minutes before serving.



Harissa Pork Loin with Cumin Roasted New Potatoes

Dual Zone Meal

Beginner Recipe ●○○



2 crisper plates

PREP: 10 minutes | **COOK:** 1 hour 10 minutes | **MAKES:** 4 servings

Ingredients

1 pork loin (800-900g)

Sea salt and ground black pepper, as desired

2 tablespoons dry harissa seasoning

2 tablespoons vegetable oil, divided

700g new potatoes, cut in half

½ teaspoon ground cumin

¾ teaspoon ground coriander

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer.
- 2 Season pork loin with salt, pepper and harissa, then evenly coat with 1 tablespoon oil. Place fat side up in the **ZONE 1** drawer. Insert drawer into **ZONE 1**.
- 3 In a medium bowl, toss potatoes with 1 tablespoon oil, cumin, coriander, salt and pepper. Add potatoes to the **ZONE 2** drawer. Insert drawer into **ZONE 2**.
- 4 Select **ZONE 1**, then using the dial select **ROAST**. Set temperature to 190°C and set time to 1 hour 10 minutes. Select **ZONE 2**, then using the dial select **ROAST**. Set temperature to 190°C and set time to 26 minutes. Select **SYNC** and then press **START/STOP** to begin cooking (Zone 2 will read HOLD until it's time to start cooking).
- 5 When 15 minutes remain, remove **ZONE 1** drawer to check pork for browning and cover with foil if necessary. Remove **ZONE 2** and toss potatoes. Reinsert drawer into unit to continue cooking.
- 6 When 5 minutes remain, remove **ZONE 2** drawer and toss potatoes. Reinsert drawers into unit to continue cooking.
- 7 When cooking is complete, with an external thermometer ensure pork has reached an internal temperature of 70°C. Allow pork to rest for 5 minutes, then slice and serve warm with roasted potatoes.



Spiced Chicken Thighs with Cauliflower & Chicken Drumsticks with Potato Croquettes

PREP: 10 minutes | **COOK:** 20 minutes | **MAKES:** 4 servings

Ingredients

2 bone-in skin on chicken thighs (approx. 130g each)
2 tablespoons vegetable oil, divided
1 ½ tablespoons tikka paste
Sea salt and ground black pepper, as desired
4 chicken drumsticks (approx. 110g each)
300g cauliflower, broken into florets, 3-4 cm thick
¾ teaspoon garam masala
¼ teaspoon turmeric
8 (220g) frozen croquettes
Lime wedges, to serve
Fresh coriander, to serve
Desired dipping sauces, to serve



Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer.
- 2 In a medium bowl, add chicken thighs and coat with ½ tablespoon oil, tikka paste, salt and pepper.
- 3 In a separate medium bowl, add drumsticks and coat with ½ tablespoon oil and season with salt and pepper.
- 4 In a small bowl, add cauliflower, 1 tablespoon oil, garam masala, turmeric and salt and toss to evenly coat. Place cauliflower in **ZONE 1** drawer. Place the stacked meal rack on top, then place the chicken thighs on top of the rack. Insert drawer into **ZONE 1**.
- 5 Place frozen croquettes in the **ZONE 2** drawer. Place the stacked meal rack on top, then place the chicken drumsticks on top of the rack. Insert drawer into **ZONE 2**.
- 6 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 190°C and set time to 20 minutes. Select **DOUBLE STACK PRO**, select **MATCH** and then press **START/STOP** to begin cooking (unit will automatically set Zone 2 to match Zone 1).
- 7 When 10 minutes remain, remove **ZONE 1** and shake to toss cauliflower. Remove **ZONE 2** drawer and using silicone tipped tongs, flip drumsticks. Reinsert drawers into unit to continue cooking.
- 8 When cooking is complete, ensure chicken reaches an internal temperature of 75°C using an external thermometer. Carefully remove chicken thighs and drumsticks. To remove racks, use tongs to grab the centre of the rack, or with oven gloves, lift with the handles on the side. Serve chicken thighs with cauliflower, lime wedges and fresh coriander. Serve chicken drumsticks with croquettes and desired dipping sauces.

Double Stack Meals

Beginner Recipe ●○○



2 crisper plates

2 Stacked meal racks

Black Bean & Chicken Quesadillas

PREP: 15 minutes | **COOK:** 7 minutes | **MAKES:** 3-6 servings

Ingredients

100g grated Cheddar cheese
25g jarred jalapeños, chopped
3 tablespoons fresh coriander, chopped
2 teaspoons smoked paprika
1 teaspoon ground cumin
1 teaspoon ground coriander
Sea salt and ground black pepper, as desired
100g cooked chicken pieces, finely sliced
100g cooked black beans
6 (16cm) tortilla wraps
Vegetable oil spray, as necessary
Cocktail sticks, to secure quesadillas



Dual Zone Meal

Beginner Recipe ●○○



2 crisper plates

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer.
- 2 In a large bowl, combine cheese, jalapeños, coriander, smoked paprika, cumin, coriander, salt and pepper. Divide this mixture evenly into two medium bowls. In one bowl, add the chicken and mix to combine. In the second bowl, add the black beans and mix to combine.
- 3 On a clean surface lay out 6 tortillas. Divide the chicken mixture equally between 3 tortillas, covering only half of the surface. Fold the tortilla over the filling, pressing down to flatten slightly, then pierce through with a cocktail stick to secure. Repeat the process with the remaining tortillas and black bean mixture. Spray all tortillas with oil, then place three in each drawer and insert into unit.
- 4 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 7 minutes. Select **MATCH** and then press **START/STOP** to begin cooking (unit will automatically set Zone 2 to match Zone 1).
- 5 When 2 minutes remain, remove both drawers, remove cocktail sticks and flip each quesadilla for a crisp result. Reinsert drawers into unit to continue cooking.
- 6 When cooking is complete, allow quesadillas to cool for 2 minutes before serving.

Toasted Cheese & Onion Sandwiches with Garlic Cherry Tomatoes

PREP: 10 minutes | **COOK:** 10 minutes | **MAKES:** 4 servings

Ingredients

8 slices sandwich bread of choice (about 10x10cm)
 8 slices Cheddar, gouda or emmental cheese
 Salt and ground black pepper, as desired
 ¼ small onion, peeled, finely sliced
 60g salted butter, softened, divided
 600g cherry tomatoes
 1 tablespoon olive oil
 1 garlic clove, peeled, minced
 1 teaspoon fresh thyme, stems removed

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer and set aside.
- 2 On a clean board lay out 4 slices of bread and top each with 2 slices of cheese, sliced onion, salt and pepper. Top the sandwiches with the remaining bread slices. Evenly spread the softened butter on the outsides of each sandwich and set aside.
- 3 In a medium bowl, toss the tomatoes, olive oil, garlic, thyme, salt and pepper. Divide the tomatoes evenly between the two drawers, then place a dual-layer rack on top. Place the two toasties on top of each rack. Insert both drawers into the unit.
- 4 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 190°C and set time to 10 minutes. Select **DOUBLE STACK PRO**, select **MATCH** and then press **START/STOP** to begin cooking (unit will automatically set ZONE 2 to match ZONE 1).
- 5 When 3 minutes remain, remove both drawers, using a silicone spatula, flip each toastie and shake each drawer in a back and forth motion to toss tomatoes. Reinsert drawers into unit to continue cooking.
- 6 When cooking is complete, remove toasted cheese sandwiches. To remove racks, use tongs to grab the centre of the rack, or with oven mitts, lift with the handles on the side. Serve toasties warm alongside garlic tomatoes.



Double Stack Meals

Beginner Recipe ●○○



2 crisper plates

2 Stacked meal racks

Cheesy Chorizo Stuffed Capsicums with Pesto Zucchini, Tomatoes & Green Beans

PREP: 15 minutes | **COOK:** 20 minutes | **MAKES:** 2-4 servings

Ingredients

1 large zucchini (approx. 300g each), cut in quarters lengthwise, then into 2 cm pieces.
 200g cherry tomatoes
 150g fine green beans, cut in half
 2 tablespoons olive oil
 Sea salt and ground black pepper, as desired
 125g cooked basmati or long grain rice, divided
 125g garlic and herb passata
 1 ½ tablespoons fresh parsley, chopped
 ½ teaspoon dried oregano
 2 tablespoons grated Parmesan cheese
 2 medium red capsicums, halved, cored
 60g chorizo, cut into ½ cm pieces
 30g grated mozzarella cheese
 30g grated Cheddar cheese
 1 tablespoon pesto, for serving

Directions

- 1 Insert a crisper plate in the lower position in the bottom of each drawer.
- 2 In a large bowl, toss zucchini, tomatoes, green beans, oil, salt and pepper. Add the mixture to **ZONE 1** drawer, then insert into unit.
- 3 In a medium bowl, add cooked rice, passata, parsley, oregano, Parmesan, chorizo, salt and pepper and mix to combine. Evenly divide mixture between the 4 capsicum halves.
- 4 Place four chorizo stuffed capsicums in **ZONE 2** drawer and insert into unit.
- 5 Select **ZONE 1**, then using the dial select **AIR FRY**. Set temperature to 210°C and set time to 20 minutes. Select **ZONE 2**, then using the dial select **AIR FRY**. Set temperature to 200°C and set time to 17 minutes. Select **SYNC** and then press **START/STOP** to begin cooking (Zone 2 will read HOLD until it's time to start cooking).
- 6 While capsicums cook, in a small bowl, mix mozzarella and Cheddar cheese together. When 12 minutes remain remove **ZONE 1** and toss vegetables. Reinsert drawer into unit to continue cooking. When 5 minutes remain, remove both drawers, shake **ZONE 1** drawer to toss vegetables. Evenly sprinkle capsicums with cheese and reinsert drawer to un- to continue cooking.
- 7 When cooking is complete, add vegetables to a large bowl and toss with pesto. Serve stuffed capsicums with pesto vegetables.

TIP: To make this recipe plant-based, swap in your preferred plant-based chorizo and cook as instructed.



Dual Zone Meal

Beginner Recipe ●○○



2 crisper plates

Peanut Butter Chocolate Brownies

Beginner Recipe ●○○



PREP: 15 minutes | **COOK:** 32 minutes | **MAKES:** 12-20 servings

Ingredients

Vegetable oil spray
2 pieces parchment paper
(30x30cm)
220g dark chocolate, divided
80g smooth peanut butter
80g butter
350g golden caster sugar
4 large eggs, beaten
40g crunchy peanut butter
120g self raising flour
60g cocoa powder
2 teaspoons vanilla extract

Directions

- 1 Spray both drawers (without a crisper plate inserted) with cooking spray or oil, and line each base with a piece of baking parchment.
- 2 Reserve 40g chocolate. Break up the dark chocolate into pieces, add into a saucepan with smooth peanut butter and butter. Gently melt and leave to cool. Meanwhile in a large bowl, whisk together the sugar and eggs until thick and creamy like salad cream. Add in chocolate mixture and whisk together.
- 3 Sieve flour and cocoa powder together into bowl and fold in with a large metal spoon. Spoon brownie mixture into prepared lined drawers.
- 4 Select **ZONE 1**, then using the dial select **BAKE**. Set temperature to 150°C and set time to 32 minutes. Select **MATCH** and then press **START/STOP** to begin cooking (unit will automatically set Zone 2 to match Zone 1).
- 5 In a medium bowl, melt remaining chocolate and the crunchy peanut butter in the microwave for 20 seconds then stir. Microwave for an additional 20 seconds then stir. When cooking is complete, drizzle chocolate mixture over the top of the brownies. Leave to cool and set in the drawers outside of the unit.
- 6 When brownies have cooled, using the lining paper as a sling, lift them out of the draws then cut into squares.



TIP: If preferred, swap peanut butter for nut butter of choice.

Notes

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This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

NINJA

Double Stack **XXXL**

**2-DRAWER
AIR FRYER**

9.5L capacity
*for large families
& entertaining*

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