



DeLonghi

RAPID CRISP™

AIR FRYER
with 360° VIEW

Get Started

This short guide is not intended to explain all the functions of the appliance. Please read all the owner's instruction booklet before use.



FH2394

RAPID CRISP AIR FRYER with 360° VIEW



REVIEWS AS TEMPTING AS THE DISHES YOU'LL CREATE.

From grilling to frying, toasting to roasting, the Livenza Collection by De'Longhi is getting mouth-watering reviews. Designed to impress, our collection of sleek, countertop appliances look as good as they cook.



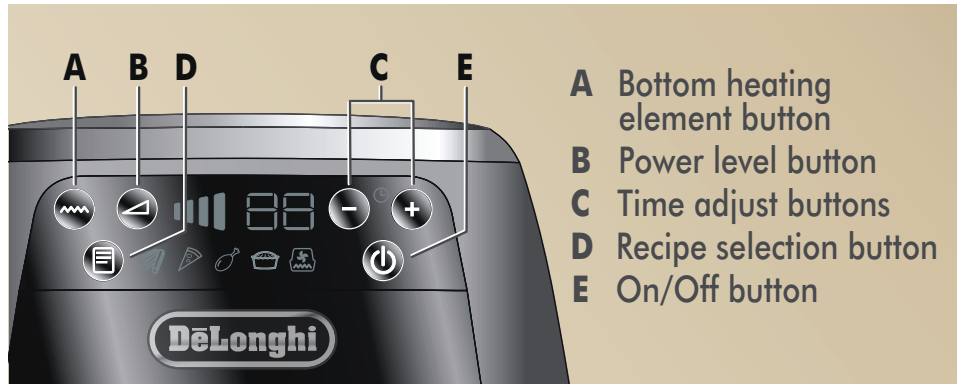
IN THE BOX

- A1. Control panel
- A2. Function Display
- A3. Appliance base with lid
- A4. Removable viewing window
- A5. Bowl with handgrip

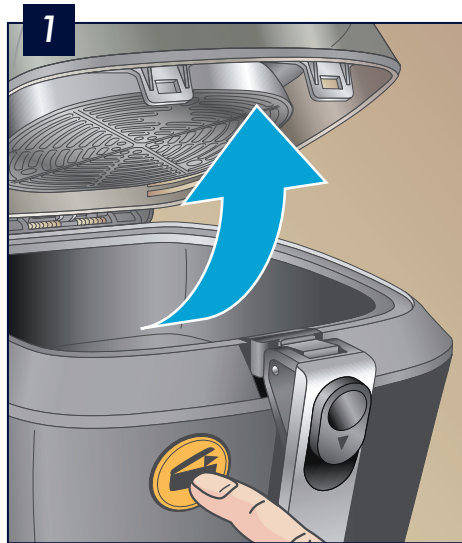


Get Started &
Owner's Instructions
Booklets

CONTROL PANEL



RAPID CRISP AIR FRYER OPERATION



1 Open lid by pressing the LID OPEN button. Place food to be cooked in the bowl. Then close the lid by pushing down.



2 Select the desired recipe selection button.

RAPID CRISP AIR FRYER OPERATION



3 Press either buttons to adjust the cooking time.



4 Adjust the Power Level button, (see cooking chart on page 6).



5 Enable/disable the bottom Heating Element button based on the recipe you are cooking.



6 Press the ON power button to start.



7 To stop cooking, PUSH and HOLD button for 3 seconds.

DE'LONGHI RAPID CRISP TEMPERATURE RECAP CHART - FH2394, CAVITY TEMPERATURES (*)

Temperature measured on center cavity of the air fryer






Function	Cavity average temperature			
	level 1 (min F°)	level 2 (min F°)	level 3 (min F°)	level 4 (min F°)
Potatoes	365	—————▶		395
Pizza	330	—————▶		375
Roast	310	—————▶		365
Bake	320	—————▶		345
Manual	260	300	375	395

(*) average temperature; Indicative values subjected to variation due to production tolerance

Note: Consider that the cooking temperatures of this product will be lower than a conventional oven, due to the Duo Heat technology that uses two heating elements with a powerful combination of radiant and convection heat to surround and cook your food with accuracy and speed to provide perfect cooking results.

Tips

During the cooking mode the following options are available:

- Change the cooking time by increasing or decreasing the time buttons  .
- Adjust the power level by increasing or decreasing the power level button .
- Press the On/Off button  to pause the cooking.
- If the lid is opened the Air Fryer will go into pause mode.
- Press the On/Off button  for a few seconds to reset the cooking mode.
- During the cooking process, you can open the lid to add ingredients or shake the food in the bowl. The ventilation will stop and restart when you close the lid.

De'Longhi Recipe App



Put our products to the test, explore their great features and cook an unlimited number of menus!

The De'Longhi Recipe Book is the new, free App – for smartphones and tablets – collecting all the recipes for your De'Longhi cooking appliances.



Pork Schnitzel



Ingredients

- 1/4 cup all-purpose flour
- 1 large egg
- 1 tablespoon water
- 1 1/4 cups panko breadcrumbs
- 1 pound thin-cut boneless pork chops
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon vegetable oil

Serves: 4

Prep: 10 minutes

Cook: 12 minutes

Total time: 22 minutes

Directions

Place the flour on a sheet of wax paper. Whisk the egg and water in a medium bowl until blended. Place the breadcrumbs on another sheet of wax paper. Sprinkle the pork with salt and pepper. Dredge the pork, once piece at a time in the flour, shaking off any excess, then dip into the egg mixture, then into panko, pressing gently to coat. Generously spray both sides of the chops with cooking spray.

Add the oil to the bowl of the air fryer and place the chops inside, making sure not to overcrowd the Air Fryer. Press the manual mode. Turn the power button to level 4 and set the timer for 12 minutes.

Cook for 6 minutes, then turn and cook 6 minutes longer until the chops are browned and cooked through.

Reference manual for full recipe selections.



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