

Cooking tips for first time AirGO users

Thank you for purchasing AirGO AP360. AirGO is a latest 5-in-1 kitchen gadget that will help you to prepare healthy and delicious meals. We would like you to start an enjoyable experience with AirGO with some quick tips.

AirGO, like all other consumer products, has many advantages as well as some requirements and limitations. We have programmed default temperature and time. Many food can be cooked by the setting. However, quantity or weight will definitely affect the cooking time. You can easily adjust cooking time with AirGO operation system. For food that requires different level of heating, the cooking temperature can be easily and accurately adjusted as well in all functions.

We have summarized some of our users' feedbacks as your reference for easier, tastier meals.

Steak:

Function: Grill

Temperature: 420

Tip: Brush vegetable Oil or avocado oil before preheating starts, and wait 2 more minutes after preheating finished. Recommend 1 piece of 1" 8-10 ounce steak each time at home temperature. Next steak need to wait until AirGO climb up back to 420F as default temperature to grill. It is recommended that you use paper towel to wipe out residue from the first steak, it would help make second steak as good as the first one without burnt residues on it.

Salmon: (skinned salmon/salmon fillet)

Function: Grill

Temperature: 375

Tip: set the temperature at 375F is critical, 8-10 minutes for 375g/0.8lb. If you brush some butter on the cooking pan, and put some butter on the salmon, it will makes the salmon tender and creamy.

Vegetables:

Function: Oven

Temperature: Various

Tip: For roasted vegetable with high sugar or/and starch content, it is recommended to use parchment paper for easy cleaning.

Chicken wings:

Function: Air Fry

Temperature: 420

Tip: If you choose AirGO Airfry function to airfry Chicken wings, you can either use AirFry Basket or cook them directly in the cooking pan. Both will work.

Using Air Fry basket, it accommodates about 10 chicken wings. Brush some vegetable oil on the basket, and place parchment paper underneath basket's stands (which means parchment paper will be placed in cooking pan directly, it is for collecting dripping oil) for easy cleaning. But

found out if you can brush some oil before preheating process, it make even better searing result.

Stir Fry function cooking tips:

Food requirements: Cubes no larger than 1.2" (30mm), strips no longer than 3" (80mm). The total weight should be under 1.76LB (800g)

Extend your cooking time:

Once the cooking program finished, you still need more time to cook. Please directly press "Start" button, it will give you 3 more minutes. You don't need to cancel the whole program and restart. If 3 more minutes is still not enough, you can always press "Pause" and adjust the time you need.

Cleaning tips:

Don't pour cold water into the hot cooking pan to avoid damaging the ceramic coating and may cause the deformation of cooking pan. If you want to clean the hot cooking pan with burnt food residue, please gently pour some hot water in and soak the pan for easy cleaning without damaging the ceramic coating.

We would like you to enjoy cooking with AirGO as much as all other AirGO lovers. We have facebook group and support system to be interactive with you. And also if you have some questions or would like to share some of your cooking experience and recipes, you are always welcome to register on our recipe site or you can share it in all our available social media channels: Instagram, twitter, Pinterest. We update our recipe website on regular basis. Feel free to check it out. It might give you the idea to cook the delicious food to temper your taste by AirGO!

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