



AirGO  
*AP360*

# Cooking Guide



[www.ezcuisine365.com](http://www.ezcuisine365.com)

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## Important Information

### PLEASE READ FOLLOWING BEFORE USE:

1. Gear Assembly and Stirring Paddle are required for “Robotic Stir Fryer” function. Please read the User Manual for details.
2. There are some requirements for food preparation when using Robotic Stir Fryer function

Maximum weight of food	Maximum size of food	Maximum water content
600-800g (21-28oz)	Cubes smaller 30mm (1 inch) on the sides; Strips shorter than 80mm (3 inches)	50g (1 ¾ oz)

Note:

**Do NOT place food that are more than specified weight and size. Stirring motor can be damaged by over-size or over-weight items.**

**Do NOT stew food that contains a large amount of moisture. Do NOT make soup or stew using EzCuisine AirGO**

3. Air Fryer basket is required for “Air Fryer” function. Use the included handles to remove the basket from the appliance. Please read User Manual for details.
4. Crepe spreader is provided for cooking crepe and other batter to be spread..
5. All cooking temperatures and times are for your references only. Based on your ingredients, moisture content, sometime location and room temperature, and your desired cooking results such as texture and doneness, the settings may be adjusted.
6. This cooking guide is for demonstrating and explaining the simple use of the EzCuisine AirGO programmable cooking system. Additional instructions on how to use your AirGO can be found in your User Manual. More recipes can be found at [www.ezcuisine365.com](http://www.ezcuisine365.com).

## Sample Recipes



### Air Fried Chicken Wings

Function: Air Fryer

Temperature: 420F

Time: 20 minutes

Ingredients: 1 lb chicken wings, tips removed, seasoned

#### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Air Fryer".
3. Adjust temperature to "420F".
4. Adjust time to "20" minutes.
5. Press "start" button. The AirGO starts preheating, and the display shows "PrE".
6. When "PrE" begins flashing and the end-of-preheat tune is sounded, you can now place your Air Fryer Basket with 1lb seasoned fresh Chicken Wings in the cooking pan. Close AirGO lid and start cooking.
7. Flipping reminder will make tune sound at around "12" minutes mark. Please flip the chicken wings for better cooking result.
8. When cooking time is completed, the display will show "End" with 4 long beeps. Use included handle to remove the whole basket from the cooking pan.

### Breakfast Bacon

Function: Grill

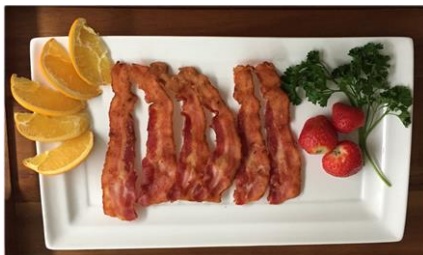
Temperature: 420F

Time: 4 to 5 minutes

Ingredients: Breakfast bacon

#### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Grill".
3. Adjust temperature to "420F".
4. Adjust time to "5" minutes.
5. Press "start" button. The AirGO starts preheating, and the display shows "PrE".
6. When "PrE" begins flashing and the end-of-preheat tune is sounded, place 4 to 5 slices of bacon in the cooking pan
7. When flipping reminder goes off, turn over the bacon slices for better cooking results.
8. Cook until bacon slices are golden brown, or to your likings. Once the cooking time is finished, the display will show "End" with 4 long beeps.



## Frozen Chicken Nuggets:

Function: Oven  
Temperature: 420F  
Time: 18 minutes  
Ingredients: Frozen chicken nuggets

### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Oven".
3. Adjust temperature to "420F".
4. Adjust time to "18" minutes.
5. Press "Start" button. The AirGO starts preheating, and the display shows "PrE".
6. When preheating is completed with "PrE" flashing and a tune, place frozen chicken nuggets evenly in the cooking pan.
7. When flip reminder goes off, turn over the chicken nuggets for better cooking results.
8. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove chicken nuggets with tongs.



## Grilled Salmon Fillet:

Function: Grill  
Temperature: 375F  
Time: 8 minutes  
Ingredients: Salmon fillet, approximately 1" thick

### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Grill".
3. Adjust temperature to "375F".
4. Adjust time to "8" minutes.
5. Press "Start" button. The AirGO starts preheating, and the display shows "PrE".
6. When preheating is completed with "PrE" flashing and a tune, place salmon fillet in the cooking pan.
7. When flip reminder goes off, turn over the salmon fillet for better cooking results.
8. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove the fillet with spatula.

## Grilled Sausages (Smokies)



Function: Grill  
Temperature: 275F  
Time: 20 minutes  
Ingredients: Sausages

### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Grill".
3. Adjust temperature to "275F".
4. Adjust time to "20" minutes.
5. Press "start" button. The AirGO starts preheating, and the display shows "PrE".
6. When preheating is completed with "PrE" flashing and a tune, place sausages in the cooking pan.
7. Turn the sausages every 5 minutes or so for even cooking. You may also poke or slice the skins of the sausages to let out the grease.
8. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove the sausages with tongs.

Note: Sausage internal temperature should reach at least 170°F for consumption.

## Cookies

Function: Oven  
Temperature: 350F  
Time: 10 minutes  
Ingredients: Cookie dough

### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Oven".
3. Adjust temperature to "350F".
4. Adjust time to "10" minutes.
5. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
6. When preheating is completed with "PrE" flashing and a tune, place cookie dough in the cooking pan.
7. Ignore the flip reminder when it goes off. Continue baking uninterrupted.
8. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove the cookies from pan. Let them cool and serve.



## Frozen Pizza 9"-10"

Function:	Oven
Temperature:	400°F or follow manufacture's recommendation
Time:	10-15 minutes or reduce manufacture's recommendation by about 20%
Ingredients:	One frozen pizza

### Steps:

1. Press function button until "Oven" icon is flashing.
2. Adjust temperature to "400°F", and time to "10-15" minutes.
3. Press "Start" button, then AirGO starts preheating and displays "PrE".
4. When "PrE" begins flashing or you hear the tune, preheating is completed. You can now place your frozen pizza into the cooking pan.
5. Flipping reminder will sound around 4 to 6 minutes. Ignore the flipping notification allow AirGO to finish, or watch for the doneness of your pizza.
6. Once the cooking time is finished, the display shows End with 4 long beeps.
7. Remove pizza from cooking pan, slice, and serve.



Note: Frozen pizzas up to 11" may fit in. Please make sure the pizza does not stay on the rim of the cooking pan and the lid can be closed properly.

## Stir Fried Garlic Broccoli



Function:	Stir Fryer
Temperature:	420F
Time:	4 minutes
Ingredients:	8 Oz (220g) broccoli, chopped, cooking oil, salt

### Steps:

1. Attach AirGO Stir Fryer's Large Gear Assembly, and place the Stirring Paddle in the center of cooking pan as per the User Manual. Ensure the gears and paddle are positioned properly.
2. Add 2 tsp cooking oil in the cooking pan.
3. Press [power] button to turn on AirGO.
4. Press [function] button to select "Stir Fryer".
5. Adjust temperature to "420F".
6. Adjust time to "4" minutes.
7. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
8. When preheating is completed with "PrE" flashing and a tune, put 2 tsp vegetable oil, place the chopped broccoli and a pinch of salt in the cooking pan. Close lid and continue.
9. When cooking time is completed, the LED displays "End" with 4 long beeps. Transfer the broccoli to a plate and serve.

## Stir-Fried Rice

Function: Stir Fryer  
Temperature: 420F  
Time: 7 minutes  
Ingredients: 1 lb cooked rice, 1 green onion chopped, 1 egg, salt



### Steps:

1. Attach AirGO Stir Fryer's Large Gear Assembly, and place the Stirring Paddle in the center of cooking pan as per the User Manual. Ensure the gears and paddle are positioned properly.
2. In a large bowl, mix the room temperature rice with an egg, and coat the rice with egg evenly.
3. Press [power] button to turn on AirGO.
4. Press [function] button to select "Stir Fryer".
5. Adjust temperature to "420F".
6. Adjust time to "7" minutes.
7. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
8. When preheating is completed with "PrE" flashing and a tune, add the following ingredients in the cooking pan around the stirring paddle.
  - a) 1½ tbs cooking oil; b) rice mixed with egg; c) chopped green onion; d) a pinch of salt to taste.Close lid and continue.
9. (Optional) you can add shrimps, green peas, corns, sliced sausages, or other your favourite ingredients when there are 2 to 3 minutes left for cooking.
10. When cooking time is completed, the LED displays "End" with 4 long beeps. Transfer the stir-fried rice to a plate and serve.



## Frozen Lasagna

Function: Oven  
Temperature: 375F or per manufacturer's recommendations  
Time: 45 minutes or per manufacturer's recommendations  
Ingredients: Packaged frozen lasagna (2 lb/907g)

### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Oven".
3. Adjust temperature setting to "375F".
4. Adjust time to "45" minutes.
5. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
6. Preheating is completed with "PrE" flashing and a tune.
7. Follow the manufacturer's instructions and then place frozen lasagna with container in the cooking pan.
8. Close the lid and cook, uninterrupted, until the cheese on the top starts bubbling.
9. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove the lasagna from cooking pan and serve.



## Pancake



Function: Crepe/Naan Maker  
Temperature: 375F  
Time: Varies  
Ingredients: Pancake mix

### Steps:

1. Prepare pancake batter following manufacturer's instructions.
2. Press [power] button to turn on AirGO.
3. Press [function] button to select "Crepe/Naan".
4. Adjust temperature to "375F".
5. Cooking time will vary, based on the

number of pancakes you are making. Each batch takes approximately 5 to 6 minutes.

6. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
7. Preheating is completed with "PrE" flashing and a tune.
8. Pour about  $\frac{1}{2}$  cup of batter into cooking pan for each pancake. The pan can cook 3 to 4 pancakes at the same time. Close lid to start and monitor the readiness.
9. Flip once for better results.
10. Remove the pancakes from the cooking pan.
11. Repeat for next batch of pancakes.
12. Serve warm with syrup and butter.

## Frozen French Fries

Function: Oven  
Temperature: 420F  
Time: 25 minutes  
Ingredients: Frozen French fries

### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Oven".
3. Adjust temperature to "420F" or manufacturer's recommendation. If manufacturer suggests more than 420F, you can add cooking time instead.
4. Adjust time to "25" minutes.
5. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
6. When preheating is completed with "PrE" flashing and a tune. Grease the cooking pan with 1-2 tsp cooking oil, then place the frozen fries in the cooking pan.
7. When the flip reminder goes off, stir up the fries. Close lid and continue.
8. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove French Fries from the cooking pan.



## Steak



(medium-well done)

Function: Grill  
Temperature: 420°F  
Time: 8 minutes  
Ingredients: Fresh cut steak, 8 oz/220g,  
1" thick,

### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Grill".
3. Keep temperature setting at "420F".
4. Adjust time to "8" minutes.
5. Press [start] button. The AirGO starts

preheating, and the display shows "PrE".

6. After preheating completes, allow your AirGO **continue to heat for another 2 to 3 minutes**. Then place your steak in the cooking pan. This additional heating helps searing the steak.
7. When the flip reminder goes off, turn over the steak.
8. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove the steak from the pan.

## Crepe

Function: Crepe/Naan  
Temperature: 350F  
Time: Varies  
Ingredients: Flour, egg, butter, salt

### Steps:

1. Crepe batter. Put 1 cup all-purpose flour, 1 large egg, 1½ cup of water, 1 tbsp (15ml) of melted butter, a pinch of salt in a large bowl. Beat all ingredients together with a whisk until all lumps disappear. Let the batter sit for 15 - 20 minutes. Makes 6 to 8 crepes.
2. Press [power] button to turn on AirGO.
3. Press [function] button to select "Crepe/Naan".
4. Adjust temperature setting to "350F".
5. Adjust time to "30" minutes. Each crepe takes about 3 to 5 minutes to make.
6. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
7. Preheating is completed with "PrE" flashing and a tune.
8. Lightly grease the cooking pan with cooking oil before making each crepe. It makes lifting and flipping the crepes easier.
9. Pour 1/3 cup of crepe batter in the center of cooking pan. Spread it evenly into a circular shape with the included crepe spreader. Close lid and continue.



10. When the crepe bubbles up, flip it over to brown the other side. Cook the crepe to the softness of your liking. Remove from the cooking pan.
11. Repeat for the next crepe. If additional time is required, refer to User Manual for adding more cooking time.

## Sunny-Side-Up Eggs

Function: Grill  
Temperature: 250F  
Time: 5 minutes  
Ingredients: 2 large eggs

### Steps:

1. Lightly grease the cooking pan.
2. Press [power] button to turn on AirGO.
3. Press [function] button to select "Grill".
4. Adjust temperature setting to "250F".
5. Adjust time to "5" minutes.
6. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
7. Preheating is completed with "PrE" flashing and a tune.
8. Crack the eggs and add to the pan slowly.
9. Close the lid and cook, uninterrupted, until the whites are completely set but the yolks are still runny.
10. When cooking time is completed, the LED displays "End" with 4 long beeps. Remove the eggs from the pan with silicone spatula.



## Breakfast Sausage

Function: Grill  
Temperature: 375F  
Time: 10 minutes  
Ingredients: Breakfast sausages



### Steps:

1. Press [power] button to turn on AirGO.
2. Press [function] button to select "Grill".
3. Adjust temperature setting to "375F", and adjust time to "10" minutes.
4. Press [start] button. The AirGO starts preheating, and the display shows "PrE".
5. Preheating is completed with "PrE" flashing and a tune.
6. Place sausages in the cooking pan. Close lid to continue.

7. Turn the sausages to the other side when the flip notification [FLIP] comes on. It might need more flips for cooking evenly for both sides.
8. When the cooking time is completed, the LED displays "End" with 4 long beeps. Remove the sausages with tongs and serve.