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**DeLonghi**

# RAPID CRISP™

AIR FRYER

## 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.



FH2133

## RAPID CRISP AIR FRYER



### 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.



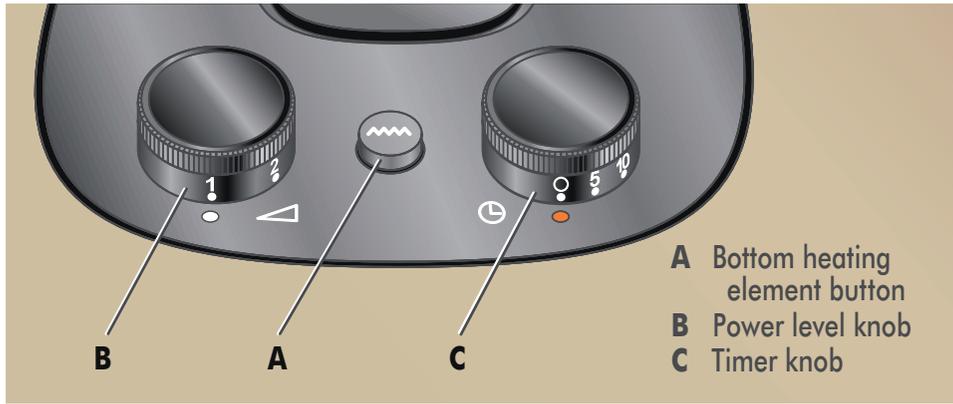
## IN THE BOX

- A1. Control knobs
- A2. Appliance base with lid
- A3. Removable viewing window
- A4. Bowl with handgrip



Get Started &  
Owner's Instructions  
Booklets

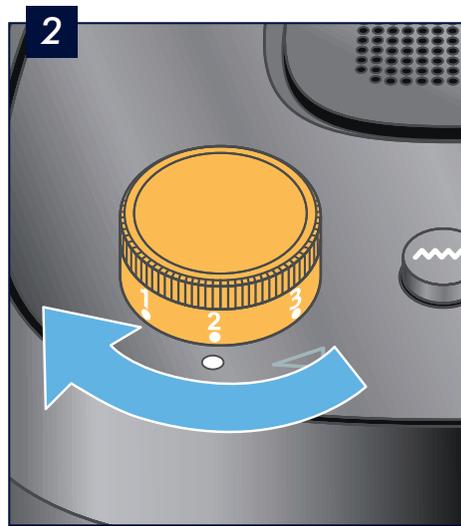
## CONTROL PANEL



## RAPID CRISP AIR FRYER OPERATION



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

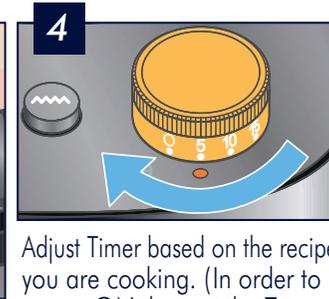


Adjust Power Level from 1 to 4 based on the recipe you are cooking.

## RAPID CRISP AIR FRYER OPERATION



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



Adjust Timer based on the recipe you are cooking. (In order to power ON the unit the Timer must be selected.) Note: Cooking time can be changed after cooking has started by turning timer knob (C).



To STOP cooking, wait for Timer to BEEP... or by opening the LID it will temporarily stop cooking until you close it again.

**Important:** When you finish cooking disconnect plug from outlet.

## COOKING CHART

	lb Maximum Capacity	Min.	⚙️	🔥	⏱️ 1/2	⏱️ 3/4	🍴 Tbsp
Fresh Potatoes 	2.7 (*)	28-30	4	✓	✓	✓	1
	2.2 (*)	23-25	4	✓	✓	✓	1
	1.6 (*)	20	4	✓	✓	✓	1/2
	1.1 (*)	15	4	✓	✓	✓	1/2
Frozen Potatoes 	2.2	25-28	4	✓	✓	-	-
	1.6	20-22	4	✓	✓	-	-
	1.1	17	4	✓	✓	-	-
	0.5	12	4	✓	✓	-	-
Chicken 	2.6	40-45	3	✓	-	-	-
Slice of Salmon 	1.3	15-20	3	✓	-	-	-
Pizza 	0.8	20-25	3	✓	-	-	1

Additional food types can be found in the owner's manual.

## DE'LONGHI RAPID CRISP TEMPERATURE RECAP CHART - FH2133, COOKING TEMPERATURE (\*)

	level 1 (min F°)	level 2 (min F°)	level 3 (min F°)	level 4 (min F°)
Cooking temperature	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.

## Recipes

### Churros



#### Ingredients

- 1 cup water
- 3 tablespoons butter
- 2 tablespoons sugar
- 1/2 teaspoon salt
- 1 cup all-purpose flour
- 1 teaspoon baking powder
- 2 large eggs

Makes: 28-30 churros
Prep: 15 minutes
Cook: 18 minutes
Total time: 33 minutes

#### Cinnamon Sugar Coating

- 1/2 cup sugar
- 3/4 teaspoon ground cinnamon
- 3-4 tablespoons melted butter

#### Directions

To make the churros, combine the water, butter, sugar, and salt in a medium saucepan and bring to a boil. Add the flour and baking powder all at once, stirring constantly and vigorously with a wooden spoon until a dough forms and begins to pull away from the side of the pan, 1 – 2 minutes. Remove from the heat. Add the eggs, one at a time, beating well after each addition, until the batter is glossy and smooth.

With a rubber spatula, scrape the batter into a pastry bag fitted with a large star tip. Lightly spray the air fryer with cooking spray. Working in batches, pipe 8 strips of dough, about 3 inches long in a single layer in the bowl of the air fryer. Lightly spray the churros with cooking spray.

Turn the power button to level 4. Select the baking mode function and set the timer for 18 minutes. Cook, without turning, until the churros are puffed and golden brown.

Meanwhile, to make the Sugar Coating, combine the sugar and cinnamon in a shallow dish or pie plate. Transfer the churros to a small baking sheet. Brush the warm churros with melted butter and gently roll in the cinnamon sugar until well coated. Repeat with remaining churros, melted butter, and cinnamon sugar. Serve warm or at room temperature. Transfer Brussels sprouts to a serving bowl. Drizzle with the glaze and sprinkle with the walnuts.

## 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.



### Sweet & Spicy Brussels Sprouts



#### Ingredients

- 1 (12-ounce) container Brussels sprouts, trimmed and halved
- 1 tablespoon olive oil
- 1/4 teaspoon salt
- 1/4 teaspoon crushed red pepper
- 3 tablespoons balsamic glaze
- 1/4 cup toasted walnuts, coarsely chopped

Serves: 3
Prep: 5 minutes
Cook: 15 minutes
Total time: 20 minutes

#### Directions

Toss the Brussels sprouts, olive oil, salt, and red pepper flakes in a medium bowl until well coated.

Press the manual mode. Turn the power button to level 3. Set the timer for 15 minutes. Roast until Brussels sprouts are tender-crisp, stirring once halfway through cooking time.

Transfer Brussels sprouts to a serving bowl. Drizzle with the glaze and sprinkle with the walnuts.

Reference manual for full recipe selections.



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