

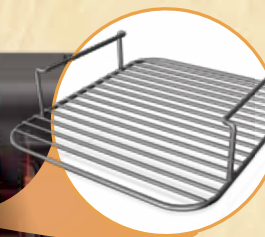
# Rack. Stack. Repeat

Create 2 full meals, each with a crispy bottom layer and extra-crispy top layer.\*

\*IF YOU WANT TO COOK A SINGLE MEAL IN A SINGLE ZONE, REDUCE COOK TIME BY 40-50%.

**Extra-Crispy Top Layer**  
for proteins and fast cooking

**Crispy Bottom Layer**  
for veggies and starches



Extra-Crispy Top Layer



1 box frozen chicken tenders  
12 oz



2 chicken breasts  
6-8 oz each



1 box frozen chicken nuggets  
12 oz



2 salmon fillets  
6 oz each



4 bone-in, skin-on chicken thighs  
6-8 oz each



1 strip steak  
16 oz, 1 1/2-inch thick



3 boneless pork chops  
5-6 oz each



4 pork or chicken sausages

Mix and match your favorite proteins, sides, and vegetables.

1

Select **DOUBLE STACK PRO**  
Unit will default to AIR FRY and 450°F.

2

Then simply use the chart on the right to set the cook time.

FOOD TYPE	TIME
Chicken	35-40 mins
Pork	30-35 mins
Beef	25-30 mins
Seafood	25-30 mins
Frozen breaded chicken	35-45 mins

**NOTE:** If using only one zone to cook one layered meal, reduce recommended cook time by 40-50%. Keep an eye on food while cooking for desired results.

Crispy Bottom Layer



Frozen shoestring fries  
1 lb



Brussels sprouts  
12 oz (approx. 3 cups, cut in half, stems removed)



Frozen onion rings  
1 lb



Baby potatoes  
1 lb (approx. 2 cups, cut in half)



Green beans  
1 lb trimmed



Frozen tater tots  
1 lb



Broccoli/cauliflower  
1 head (about 2 cups), cut in 1-2 inch florets

**NOTE:** For optimal results, we recommend not combining fresh and frozen ingredients in the same basket, and flipping proteins halfway through cooking for even browning.

**TIP:** To cook 2 veggies at once, place one on a crisper plate and the other on a rack. For heartier veggies (e.g., potatoes, broccoli, cauliflower, Brussels sprouts), set time to 45-50 mins. For more delicate ones (e.g., green beans, asparagus), set time to 35-40 mins. If cooking both hearty and delicate veggies, add delicate one to rack after 10 mins of cooking.



# How to build your meal

Follow this quick guide to create your first stacked meal.



**Looking for more?**

Scan the QR code for additional accessories, tips, and tricks.

## Stacked Meal Rack\*

Metal rack with handles sits in the basket for layered meal making.

\*WIRE RACK IS **ONLY** FOR USE WITH DOBLESTACK PRO.



## Crisper Plate

Nonstick plate sits on the bottom of the basket for all-around crisping.



## Extra-Crispy Top Layer

for proteins and fast cooking

## Crispy Bottom Layer

for veggies and starches



### Step 1



Place a vegetable or starch on the crisper plate inside the basket.

### Step 2



Place your seasoned protein on the Stacked Meal Rack and place in basket. Keep in mind, these ingredients will cook faster.

### Step 3



Press the **DOUBLE STACK PRO** button, choose a zone, and select the time to get cooking.

Repeat steps 1-3 for Zone 2.