

Hisense

Healthy frying.

**From sweet
to salty.**



Enjoy new recipes with Hisense
Air Fryer HAF1350DR

Hisense cares about your health.

*Explore the amazing possibilities with your
Hisense air fryer and tasty ideas.*

Air fryers are among the newest and most popular appliances for the worktop. They cook by circulating hot air around the food. This gives you a crispy, crunchy coating without having to deep-fry or use oil. Does a hot air fryer deserve a place on your kitchen counter?

CULINARY GUIDE

*6 exciting recipes for Hisense
Air Fryer HAF1350DR*

1. Bacon wrapped potato wedges
2. Roasted brussels sprouts salad
3. Sesame crusted salmon
4. Roasted cauliflower with crispy chickpeas
5. Coconut shrimps with sweet potato
6. Steak fajita with colorful vegetables



Hisense



Bacon wrapped potato wedges



Fries



200 °C



Fry
Time



- **400 g potatoes**
- **200 g bacon**
- **sour cream dip**
- **salt**
- **pepper**

1. Peel the potatoes and cut them into equal-sized pieces. Rinse them under cold water and pat them dry. Season them with salt and pepper to taste.
2. Wrap each potato piece with a slice of bacon.
3. Place the potatoes in the basket of the air fryer.
4. Fry them for 15 minutes at 200 °C.
5. Serve the potatoes with the sour cream sauce.



Roasted brussels sprouts salad



Veggies



200 °C



Fry
Time



- 500 g Brussels sprouts
- ½ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons olive oil
- 20 g grated Parmesan cheese
- 30 g pecan nuts
- 100 g mayonnaise
- 1 clove of garlic

1. Trim 500 g of brussels sprouts and cut in half lengthwise. Blanch in boiling water for 3 minutes. Drain and leave to dry.
2. Pour over 2 tablespoons of olive oil. Season them with ½ teaspoon of salt and ¼ teaspoon of black pepper. Mix well.
3. Place the brussels sprouts in the basket of the air fryer.
4. Fry for 10 minutes at 200 °C.
5. Halfway through add 20 g grated Parmesan cheese and shake/stir.
6. Mix 100 g mayonnaise with the grated garlic clove.
7. Top the brussels sprouts with pecans and garlic mayonnaise
8. Serve warm.



Sesame crusted salmon



Fish



190 °C



Fry
Time



- 400 g salmon fillet
- 1 egg white
- 2 teaspoons cornstarch
- Sesame seeds
- 2 tablespoons soy sauce
- 1 garlic clove
- 2 teaspoons grated ginger
- ½ teaspoon chili flakes
- 2 tablespoons lime juice
- Mixed green salad

1. Mix egg white and cornstarch. Coat the skinless side of the salmon with the egg white mixture and dip in sesame seeds.
2. Place the salmon filets in the basket of the air fryer.
3. Fry for 12 minutes at 190 °C.
4. In a small bowl mix together 2 tablespoons of soy sauce, 1 grated garlic clove, 2 teaspoons of grated ginger, ½ teaspoon of chili flakes and 2 tablespoons of lime juice.
5. Serve the sesame crusted salmon



Roasted cauliflower with crispy chickpeas



Veggies



200 °C



Fry
Time



- **400 g cauliflower florets**
- **3 tablespoons oil**
- **3 teaspoons BBQ seasoning**
- **250 g canned chickpeas**
- **¼ teaspoon salt**
- **¼ teaspoon black pepper**
- **Mixed green salad**

1. Pour 2 tablespoons of oil over 400 g of cauliflower. Season with 3 teaspoons of BBQ seasoning and mix well.
2. Air fry for 23 minutes at 190 °C.
3. Drain 250 g chickpeas, rinse and pat dry. Pour over 1 tablespoon of oil and season with ¼ teaspoon of salt and ¼ teaspoon of black pepper. Mix well.
4. Air fry for 20 minutes at 200 °C.
5. Serve the fried cauliflower with a mixed green salad and garnish with crispy chickpeas.



Coconut shrimp with sweet potato



Shrimp



190 °C



+



Fry
Time



- 400 g peeled sweet potatoes
- 2 tablespoons oil
- 200 g shrimp, raw and peeled
- 20 g flour
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon garlic powder
- 1 egg
- 30 g grated coconut
- 20 g panko breadcrumbs
- Salt and pepper to taste

1. Cut 400 g of sweet potatoes into 1 cm thick planks and then cut them into 1 cm thick strips. Add 2 tablespoons of oil and toss to mix.
2. Fry for 25 minutes at 200 °C, stirring halfway through.
3. When ready, season with salt and pepper to taste.
4. Pat 200 g shrimps dry. Combine 20 g flour and ¼ teaspoon garlic powder in a shallow bowl. Whisk 1 egg in a second shallow bowl. Combine 30 g shredded coconut and 20 g panko breadcrumbs in a third shallow bowl. Dip the shrimps in the flour mixture and shake off the excess. Then dip the shrimps in the eggs and then in the coconut-panko mixture and press down gently.
5. Air fry for 12 minutes at 190 °C.
6. Serve the coconut shrimps with sweet potato fries and drizzle with fresh chili and lime juice.



Steak fajita with colourful vegetables



Meat



200 °C



Fry
Time



- 1 yellow bell pepper
- 1 green bell pepper
- 1 red bell pepper
- 1 onion
- 2 tablespoons oil
- 400 g sirloin steak

1. Brush 400 g sirloin steak with olive oil and season it with salt and pepper.
2. Air fry for 15 minutes at 200 °C, turning halfway through.
3. the steak is cooked, wrap it in foil and leave it to rest for 10 minutes.
4. While the steak is resting, cut the peppers and onion into thin strips. Add 1 tablespoon of oil and mix everything well.
5. Air fry for 15 minutes at 200 °C, stirring halfway through.
6. Cut the steak into thin strips and serve with colorful vegetables, tortillas and red salsa.

HISENSE AIR FRYER MODEL HAF1350DR

Boosts with features that are bringing you the benefits of easy and comfortable use:

10 PRESET MODES

Express your culinary creativity with the ten preset cooking modes (meat, fish, chicken, pizza, cake, peanut, fries, shrimp, veggies, ribs) that allow you to expertly prepare everything from succulent meat and seafood to crispy French fries, tender vegetables and delicious desserts.



Meat



Fish



Chicken



Pizza



Cake



Peanut



Fries



Shrimp



Veggies



Ribs



MANUAL SETTINGS

With the manual time and temperature settings, you can customize your cooking experience by selecting the temperature in the range from 40 °C to 200 °C and setting the timer for up to 60 minutes. You can pause and restart the cooking process when you're ready. And all at the touch of a finger!

BIG VOLUME

The usable volume for baking is 6.7 liters.

PANORAMIC VIEW

The panoramic view of the frying basket allows you to monitor the cooking process without having to remove the lid. This not only saves energy and time, but also enhances the visual appeal of the frying experience.

LED DISPLAY

You can easily monitor the cooking process via the LED display with touch control panel.



AUTOMATIC STIRRING TECHNOLOGY

This Hisense Air Fryer uses an innovative stirring technology that automatically stirs and turns your food while frying, so you don't have to open and shake the basket. You can choose between four preset programs with automatic stirring (Fries, Shrimp, Veggies and Peanuts) or turn the stirring on and off manually to get perfect, evenly cooked delicacies.



Discover the wonders of

AIR FRYING FAQ

*I have never
air fried before ...*

There are 10 preset programs
with automatic adjustment of
temperature and time.

No
problem



No
Need

Should I use some oil?

An air fryer delivers the taste
and texture of fried or roasted
food without the need to dip
your food in oil.

*Is that
possible?*

Air fryers cook with rapid heaters and
cyclonic fans. Raised and perforated
frying trays in non-stick frying basket
allow for an advanced airflow that
guarantees crispy results.

Don't
worry





Never

Do I need to preheat the air fryer?

This means considerable savings in time and money. Air fryers use up to 50% less energy than ovens.

My food is not in preset program...

You can easily customize your cooking experience by selecting the temperature in the range from 40 °C to 200 °C and setting the timer for up to 60 minutes.

No problem



No problem



Won't fry food because I don't like cleaning

Wipe the baskets with a soft cloth after each use. The smell of fried food won't linger in your home like it does when you use a deep fryer or frying pan.

Can I prepare something new and exciting in the air fryer?

Take a look at our exclusive recipes and combine different and versatile ingredients to create amazing dishes!

Of course



Notes:

Hisense

Sense for Functionality

