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-To Mix Ingredients Together Gently With A Spoon,  
Fork, Or Until Combined Boil -To Heat A Food So That  
The Jan 9th, 2024.

100 Air Fry Cooking Presets 100 Combo Cooking  
Presets ...Start The Cooking. 360°F Is The Default  
Temperature Setting. Select A Cooking Function. Press  
START/PAUSE To Begin Cooking. Press START/PAUSE  
During Cooking To Pause The Duet. Press Again To  
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