



BASQUETTES

for
Cooking and Grilling

AIR-FRY | GRILL | SMOKE | ROAST | DEHYDRATE | CRISP | COOL



**EASIER, FASTER AND
HEALTHIER FOOD**

INNOVATIVE, STACKABLE BASKETS FOR OVENS & GRILLS

HIGH-CAPACITY NESTING BASKETS FOR DAILY USE AND ENTERTAINING

YOUR NEW GO-TO COOKING & GRILLING TOOL

UNLEASH YOUR CULINARY CREATIVITY

PATENTED, FAT-DRAINING DESIGN

Healthier, less greasy food with all of the flavor and nutrients and minimal fat.



INTERTWINING LEGS

Stack and flip the baskets in any direction – either basket can stack on top or bottom – flip both baskets together or flip just one.



ADJUSTABLE TOPS

Food is held in place while you flip the baskets over in one easy motion – no need to tediously flip each little piece of food.



ELEVATED BASKETS

Heat circulates for quick, efficient, consistent cooking – your favorite foods in minutes.



RUST-PROOF STAINLESS STEEL

Safe for high temperatures, dishwashers and metal utensils – no PFOA's nor PTFE's.

REMOVABLE LEGS AND TOPS

Use the baskets in multiple ways – grill the smallest of foods without it falling through the grates.



TURN YOUR OVEN INTO A HIGH-CAPACITY AIR-FRYER OR DEHYDRATOR.
PERFECT FOR BIG GREEN EGGS TOO.

THE SWISS ARMY KNIFE OF COOKING TOOLS

YOU MULTITASK, YOUR COOKWARE SHOULD TOO

AIR-FRY | GRILL | SMOKE | ROAST | DEHYDRATE | CRISP | COOL

AIR-FRY

No bulky machine needed

- ✓ French Fries
- ✓ Chicken Nuggets
- ✓ Mozzarella Sticks
- ✓ Brussels Sprouts

GRILL, SMOKE & ROAST

Use in oven and on grill

- ✓ Fish
- ✓ Shrimp
- ✓ Veggies
- ✓ Stuffed Sliders

DEHYDRATE & CRISP

No microwave sogginess

- ✓ Veggie & Fruit Chips
- ✓ Tacos & Pizza
- ✓ Beef Jerky
- ✓ Sweet Potato Fries

TAKE SHEET PAN COOKING TO THE NEXT LEVEL

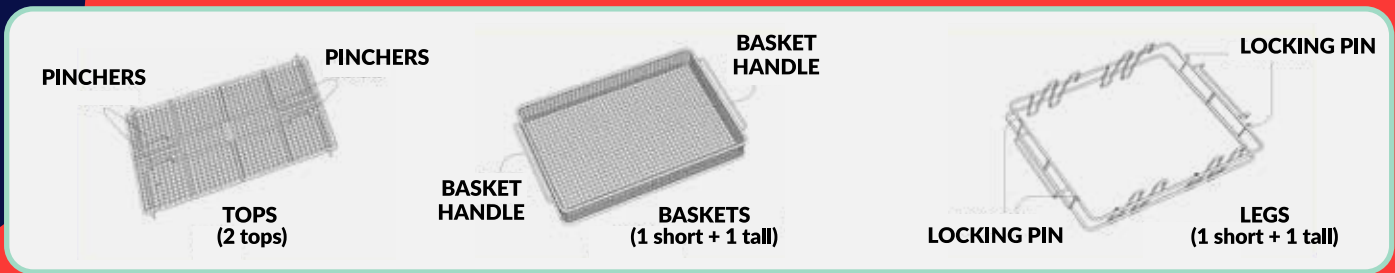
PRO TIP

Roast chicken, meat or seafood in the upper basket with fresh vegetables or potatoes in the bottom basket. The veggies will be flavored by the drippings but won't sit in grease. Delish!

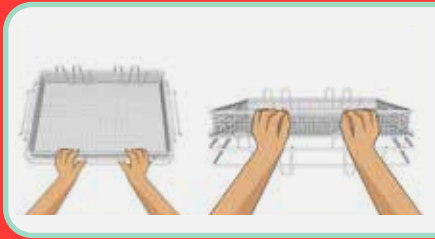


SETTING UP & USING BASQUETTES

THE COMPONENTS

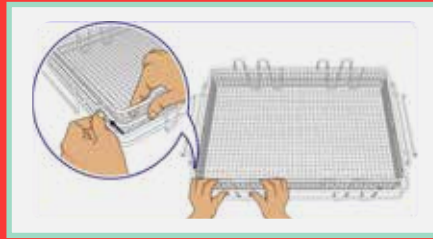


SEE  FOR MORE GUIDANCE



USE BASQUETTES WITH OR WITHOUT LEGS

To detach the legs, start by pulling the basket toward you while steadying the legs with your thumbs. Then pull the handle up over the two closest locking pins. Then slip it off the other two pins. See next tip if this is difficult.



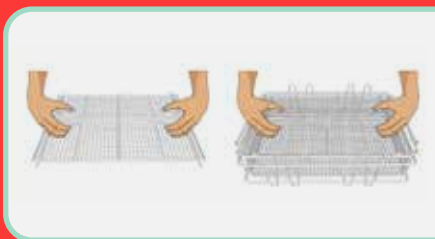
TIP FOR ATTACHING & DETACHING THE LEGS

If the locking pins are tight, try doing just one pin at a time. If the locking pins are still tight, then push the pin in as you pull the basket up. To attach the legs, just reverse the steps. Detach/attach the legs only when cool.



CHECK THAT THE LEGS ARE SECURE BEFORE USING

Check that the legs are secured to the basket by flipping everything upside down and shaking it. If the basket slips out, widen the locking pins by pressing each locking pin outward for 20 seconds. Check again and repeat as needed.



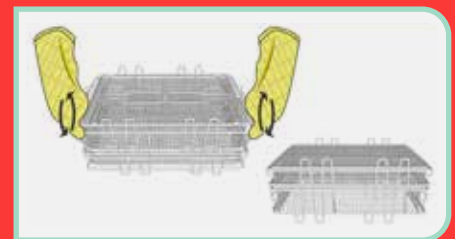
ADJUST THE TOPS TO HOLD FOOD IN PLACE

Adjust the tops by simultaneously squeezing the pinchers. Move the top down so it is tightly holding the food in place, then release the pinchers. Tops are optional if your recipe doesn't include flipping a basket.



STACK THE BASKETS - EITHER CAN GO ON TOP OR BOTTOM

Stack the baskets so that the curve of the legs is going the same way on the upper and lower basket. The baskets will align when stacked correctly as the legs will intertwine. Turn one basket around if they don't align perfectly when stacked.



FLIP THE BASKETS - TOGETHER OR INDIVIDUALLY

When using two baskets but flipping just one, flip and rotate the one basket so it aligns when stacked (the rotation is key here so the legs intertwine again). Always flip away from you.

Thank you for supporting our mother-daughter team. Whether you purchased Basquettes for yourself or received it as a gift, we hope it brings you many happy mealtimes, snack times and everything in between.

When we first saw a bulky air-fryer with a tiny cooking basket, we thought, "We can design something better than that." We knew we could make a heat-efficient, heat-conducting basket that would work in a conventional or convection oven, so you wouldn't need a huge air-fryer taking up precious counter and cupboard space. We love cooking together, working together, and playing together so this seemed like a fun new idea for us to explore.

We showed our first design to a friend who said "I love it, but make it a set of 2 so I can stack them in my oven and cook multiple levels of different foods." So, we redesigned it, expanded its capabilities and showed it to more people. The next person said, "Make it so I can use it on the grill." Each of our friends had a different idea on how the baskets could be used, the type of foods that could be cooked and the manner of cooking.

We embraced every suggestion and redesigned over and over. Manufacturers told us it couldn't be done and that our design ideas wouldn't work. Yet, we persisted...

We are big believers in eating together - whether that's at a table or in front of the TV. So we are honored that you have brought Basquettes into your kitchen and are entrusting us to help you make easy, fast and healthy meals and snacks for yourself, your family and your friends.

We hope **Basquettes** inspires you to unleash your culinary creativity. We've had so much fun creating recipes to go along with Basquettes but now we want to see what you can come up with! Share your favorite recipes and best photos for a chance to win a prize **#basquettescook**. As a small business, we truly appreciate every connection, share, like, comment, question and message. So come say hi.

Enjoy your Basquettes!

With love,

ELIZABETH & LAUREN
CO-FOUNDERS

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[@basquettescook](https://www.instagram.com/basquettescook)



Basquettes® Patent Pending

Made in China.

OUR VALUES

- We value time, eating and living well.
- We value health, sustainability and equality.
- We value cooking and grilling experiences that make the average person feel like an accomplished chef.



**DO MORE WITH FEWER GADGETS
SAVE PRECIOUS COUNTER & STORAGE SPACE**

USE & CARE TIPS

BEFORE FIRST USE

- ✓ Read all recommendations and warnings.
- ✓ Remove all packaging, stickers, labels and tags.
- ✓ Wash in warm soapy water.

COOKING SAFELY

- ✓ When Basquettes are hot, wear heat resistant mitts.
- ✓ Put hot Basquettes on heat resistant surfaces only.
- ✓ Don't heat Basquettes when they are empty.
- ✓ Not for use in microwaves.

CLEANING & MORE TIPS

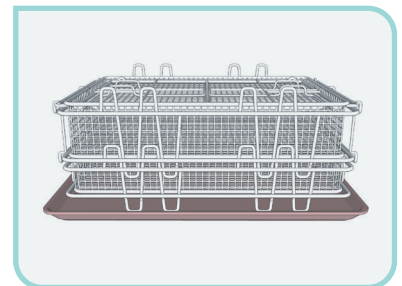
Don't stress, discoloration and stains occur as part of the normal cooking and grilling process.

Basquettes are dishwasher safe. You can also soak overnight in the sink or use a soft-scrub cleanser and stiff scrubbing brush / scouring pad. To avoid warping, don't immerse hot Basquettes in cold water.

WHEN COOKING IN THE OVEN

Always cook with a standard baking pan underneath Basquettes. Have a second baking pan nearby to place the top basket on. Line baking pan with parchment paper for easy clean-up.

Use non-stick spray before cooking or grilling.



We definitely designed **Basquettes** as a toy for adults, but please keep them away from children. Additional recommendations and deep cleaning tips on our website.

**VISIT OUR WEBSITE TO SUBMIT YOUR ORIGINAL RECIPE FOR A CHANCE TO
BE FEATURED AND WIN A PRIZE!**