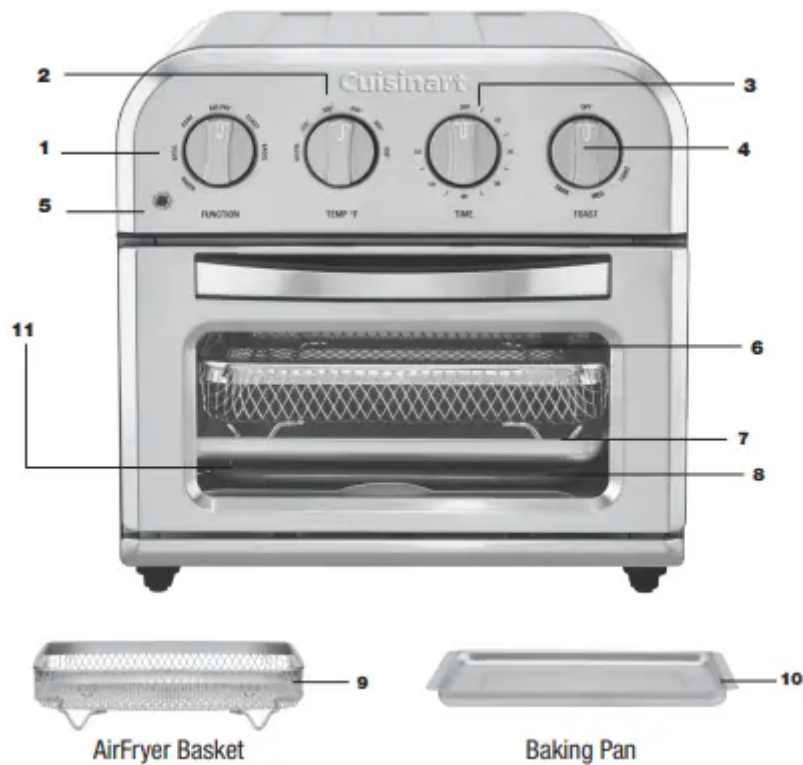


FEATURES AND BENEFITS

1. Function Dial Used to select function (Warm, Broil, Bake, AirFry, Toast, Bagel).
2. Temperature Dial Used to set temperature (Warm – 450°F).
3. Time Dial Used to set time (up to 60 minutes) for Warm, Broil, Bake and AirFry functions. Mechanical timer has an auto-off feature; power cuts off once time runs out.
4. Toast Dial Used to set desired shade (Light, Medium, Dark) when using Toast and Bagel functions.
5. Power Light Indicator light turns on and remains lit when unit is in use.
6. Viewing Window Easy to check progress as food cooks.
7. Wire Rack Use Wire Rack for Toast and Bagel functions.
8. Crumb Tray The Crumb Tray is placed on the bottom of the oven cavity and slides in and out to easily be cleaned.
9. AirFryer Basket Use the AirFryer Basket when using AirFry and Broil functions to optimize cooking results. Setting the AirFryer Basket in the Baking Pan when cooking is recommended. (Reference image on page 6.)
10. Baking Pan A Baking Pan is included for your convenience. Use alone when on Bake or Warm functions. Use Baking Pan with AirFryer Basket when on AirFry or Broil functions.
11. Easy-Clean Interior The oven's interior is nonstick.



BEFORE FIRST USE

1. Place your Cuisinart® Compact AirFryer Toaster Oven on a flat, level surface.
2. Move 2 to 4 inches from any wall or from countertop objects. Do not use on heat-sensitive surfaces.

NOTE: OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE AIRFRYER. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR AIRFRYER. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

3. Check that there is nothing inside the oven.
4. Plug power cord into the wall outlet.

OPERATION

To operate the oven, follow these simple steps:

1. Place the appropriate rack, pan and/or basket in the position recommended in the chart at right.
2. Use the Function Dial to select desired function.
3. Use the Temperature Dial to select desired temperature (Warm – 450°F).

NOTE: For Toast, Bagel, and Broil, 450°F is recommended.

4. Set your time or toast shade (depending on function selected in step 2):
 - a. For Warm, Broil, Bake or AirFry functions, use Time Dial to select desired time (up to 60 minutes).
 - b. For Toast and Bagel functions, use Toast Dial to select desired toast shade (Light, Medium, Dark).
5. Light indicator will turn red, signaling that cooking process has started.
6. Once timer (either Time Dial or Toast Dial) reaches OFF, unit will ring to indicate end of cooking.

NOTE: SETTING YOUR TIMER

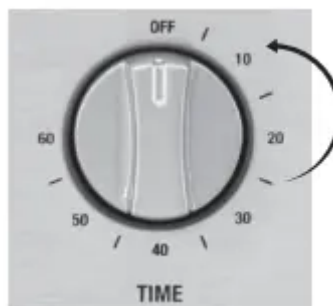
When setting the timer or toast shade, always turn the dial clockwise beyond your desired time or shade (no less than the 20-minute mark), and then turn it back counterclockwise to the desired time.

Example: To set timer to 10 minutes



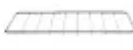
1. Turn clockwise past 20-minute mark.



2. Turn back counterclockwise to 10-minute mark.



ACCESSORIES

SUGGESTED ACCESSORIES FOR DIFFERENT FUNCTIONS			
Function	AirFryer Basket 	Baking Pan 	Wire Rack 
Warm	X	X	X
Broil	X	X	
Bake	X	X	X
AirFry	X	X	
Toast			X
Bagel			X

TIPS AND HINTS

TOAST

Toast shade can be set to Light, Medium or Dark using the Toast Dial. This function is used to toast, and works for both fresh and frozen bread items. To operate the oven in Toast function:

- Set the function dial to Toast
- Set the temperature dial to 450°F
- Turn the Toast Dial to desired shade setting (Light, Medium, Dark)
- Once the cycle is complete, if toast is lighter than you like, turn the Toast Dial to Light and toast bread for additional time
- For best results and more evenly toasted items:
 1. If toasting two slices, center them in the middle of the Wire Rack.
 2. Four slices should be evenly spaced – two in front, two in back.
 3. Bread items should not overlap.
 4. Thicker sliced bread items may require more time.
 5. One slice will take less time to toast. Adjust shade accordingly.

BAGEL

Bagel shade can be set to Light, Medium or Dark using the Toast Dial. This function is ideal for toasting the inside of bagel halves; both fresh and frozen bagels can be used. To operate the oven in Bagel function:

- Set the function dial to Bagel

- Set the temperature dial to 450°F
- Turn the Toast Dial to desired shade setting (Light, Medium, Dark)
- For best results, put your bagels on the rack with the cut sides facing up
- Once the cycle is complete, if bagel is lighter than you like, turn the Toast Dial to Light and toast bagel for additional time

AIRFRY

TIP: For best results, use the provided AirFryer Basket fitted into the Baking Pan.



This function is used to AirFry meals as a healthy alternative to deep frying in oil. A high fan speed and multiple heating elements circulate hot air to prepare a variety of meals that can be a healthy and delicious alternative to traditional frying.

- Many foods that can be fried, can be AirFried without using excess amounts of oil. AirFried foods will taste lighter and be less greasy than deep-fried foods.
- AirFrying doesn't require oil, but a light spray can enhance browning and crispiness. Use an oil sprayer or a nonstick cooking spray to keep it extra light. A pastry brush can also be used to evenly coat foods with a little oil. Alternatively, pour a little oil into a bowl, add food, and toss.
- Most oils can be used for AirFrying. Olive oil is preferred for a richer flavor. Vegetable, canola or grapeseed oils are recommended for milder flavors.
- An assortment of coatings can be used on AirFried foods. Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, crushed cornflakes, potato chips, and graham crackers. Various flours, including gluten-free, and other dry meals, like cornmeal, work as well.
- Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through the cooking cycle to ensure evenly cooked and browned results.
- When AirFrying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure evenly cooked results and color.
- Use higher temperatures for frozen foods and lower temperatures for uncooked items.
- Foods will cook more evenly if they are cut into the same-size pieces.

- Please note that many foods release water when they cook. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

The chart below lists recommended amounts, cooking times and temperatures for various types of food that can be AirFried in the Cuisinart® Compact AirFryer Toaster Oven. If portions exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time.

AIRFRYER CHART

FOOD	RECOMMENDED AMOUNT	TEMPERATURE	TIME
Bacon	8 slices	400°F	8 to 10 minutes
Chicken Wings	1½ to 2 pounds, about 24 wings MAX AMOUNT: 2½ pounds	400°F	20 to 25 minutes
Frozen Appetizers, (e.g., popcorn shrimp, mozzarella sticks, etc.)	1 to 1½ pounds, about 20 to 28 frozen mozzarella sticks	450°F	5 to 10 minutes
Frozen Chicken Nuggets	1 to 1½ pounds, about 28 to 42 frozen chicken nuggets	400°F	10 to 15 minutes
Frozen Fish Sticks	1 to 1½ pounds, about 16 to 24 frozen fish sticks	400°F	8 to 10 minutes
Frozen Fries	1 to 1½ pounds MAX AMOUNT: 2 pounds	450°F	15 to 25 minutes
Frozen Steak Fries	1 to 1½ pounds MAX AMOUNT: 2 pounds	450°F	15 to 25 minutes
Hand-Cut Fries	1 to 1½ pounds, about 2 to 3 medium potatoes, cut into ¼-inch thick pieces, about 4 inches long	400°F	20 to 25 minutes
Hand-Cut Steak Fries	1 to 1½ pounds, about 2 to 3 medium potatoes, cut into eighths lengthwise	400°F	20 to 25 minutes
Shrimp	1 pound, about 16 extra-large shrimp	350°F	5 to 10 minutes
Tortilla Chips	6, 5-inch tortillas cut into fourths	400°F	5 to 6 minutes, toss halfway through

BAKE

Baking is recommended for a variety of foods you would normally prepare in a conventional oven.

NOTE: Bake operates with convection fan. As with all convection toaster ovens, food may cook faster than in a traditional toaster oven. Check foods 5-10 minutes before the end of suggested cooking time.

- Cooking times and temperatures may need to be reduced—start checking foods about 5 to 10 minutes before the end of the suggested cooking time
- Important: All of our recipes were specially developed for the Cuisinart® Compact AirFryer Toaster Oven and have been tested in our Cuisinart Test Kitchen

BROIL

Broiling function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

- Recommended temperature is 450°F. For best results, preheat oven for 5 minutes on this function
- For best results, use the provided AirFryer Basket fitted into the Baking Pan to broil
- Never use glass oven dishes to broil
- Be sure to keep an eye on food – items can brown quickly when broiling

WARM

Use this function to keep food warm once cooked.

- Add Warm at the end of a cooking function so your dish is held at the proper serving temperature

CLEANING AND MAINTENANCE

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the toaster oven, before cleaning
- Accessories are not dishwasher safe. These items should be washed by hand in hot, sudsy water, or with a nylon scouring pad or brush, and thoroughly rinsed
- After cooking greasy foods and once your oven has cooled, always clean top of oven interior. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep cooking consistent, cycle after cycle
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp rag. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven
- To remove crumbs, slide out the Crumb Tray and discard crumbs. Wipe clean and replace. To remove baked-on grease, soak the tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Crumb Tray in place
- Any other servicing should be performed by an authorized service representative

TROUBLESHOOTING

Operation

- Why won't my unit turn on?
 - Make sure your unit is plugged into a functional outlet.
 - Make sure the oven door is closed.
 - Call Consumer Service at 1-800-726-0190

Cooking

- Why is my food not crispy or fried evenly?
 - Some foods may require more oil than others. If not crispy enough, spray, brush or add some oil on the food.
 - Make sure food is spread evenly in one single layer in the AirFryer Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
 - Food may need additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended
- Why is my food undercooked?
 - If you put too much food in the basket, try with smaller batches of food and single layers, rather than stacking food on top of each other.
 - The temperature might be too low. Use the Selector Dial to increase temperature.
 - Food may need additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
- Why is my food overcooked or burned?
 - Cooking time and temperature may need to be reduced – start checking foods about 5 to 10 minutes before the end of the suggested cooking time.
 - Make sure food is spread evenly in one single layer in the AirFryer Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
- Why does condensation and steam come out of my unit?
 - When preparing greasy foods, oil may leak into the pan and it produces steam. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners.

- When preparing foods with a high moisture content, the water evaporates out of the food and causes condensation. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners
- The pan, basket, or bottom oven may contain grease residue from previous use. Make sure all accessories and oven parts are properly cleaned after each use.

Cleaning

- Are the parts dishwasher safe?
 - Accessories are not dishwasher safe; hand-wash with warm, sudsy water.
- How do I clean tough-to-remove food residue from my accessories?
 - To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleanser.

IMPORTANT SAFEGUARDS

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. Read all instructions.
2. UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling, putting on or taking off parts.
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place any part of the Compact AirFryer Toaster Oven in water or other liquids. See instructions for cleaning.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned, been dropped or damaged in any way, or has been submerged in water. Return the AirFryer Toaster Oven to the store or retailer where purchased for examination, repair or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.
8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or countertop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.

10. Do not place AirFryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this AirFryer Toaster Oven for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the oven.
13. To avoid burns, use extreme caution when removing AirFryer Toaster Oven accessories or disposing of hot grease.
14. When not in use, always unplug the unit. Do not store any materials other than manufacturer's recommended ovenproof accessories in this AirFryer Toaster Oven.
15. Do not place any of the following materials in the AirFryer Toaster Oven: paper, cardboard, plastic and similar products.
16. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the AirFryer Toaster Oven, as they may involve a risk of fire or electric shock.
18. A fire may occur if the AirFryer Toaster Oven is covered or touching flammable materials such as curtains, draperies or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
20. Do not attempt to dislodge food when the AirFryer Toaster Oven is plugged into an electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave AirFryer Toaster Oven unattended during use.
22. Use recommended temperature settings for all functions.
23. Do not rest cooking utensils or baking dishes on the glass door.
24. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage, or the door touches the unit as it closes.
25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
26. Turn Timer dial to OFF before unplugging from wall outlet

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Cuisinart® Compact AirFryer Toaster Oven to its fullest, so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risk of tripping or becoming entangled. Extension cords are available and may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be tripped over unintentionally or pulled on by children.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.