

## SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

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). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## FEATURES

### 1. Power Light

Indicator light will turn on and remain lit when oven is in use.

### 2. ON/Oven Timer Dial

Use to set desired time for all functions except Toast. Setting the oven timer powers the unit on and begins the cooking cycle. When the timer runs out, the unit will power off.

### 3. Oven Temperature Dial

Use to set desired temperature.

### 4. Function Dial

Use to select cooking method – Warm, Broil, Convection Broil , Toast, Bake, Convection Bake , AirFry.

### 5. ON/Toast Timer Dial

Use to set desired toast shade from light to dark. Setting the toast timer powers the unit on and begins the toasting cycle. When cycle is complete, the unit will power off.

### 6. Light Button

To turn on the interior oven light, press the Light Button while oven is in use and door is closed. If door is opened while oven is on, the bulb-saver feature will turn the light off.

The light turns on again when door is closed and cooking resumes.

### 7. Easy Clean Interior

The sides of the oven are coated, providing an easy-to-clean surface.

**8. Safety Auto Off Door Switch (not shown)**

This oven comes equipped with a Safety Auto Off switch that cuts off power to the unit when the oven door is opened. Please make sure to keep the oven door closed during cooking/AirFrying.

**9. Pull-Out Crumb Tray**

The crumb tray comes already positioned in your oven. The crumb tray slides out from the bottom front of the AirFryer Toaster Oven for easy cleaning.

**10. AirFryer Basket**

Use the AirFryer Basket in conjunction with the AirFry function to optimize your cooking results. It is recommended the AirFryer Basket be nested in the baking pan.

**11. Oven Rack**

Can be used in two positions: Position 1 (bottom, pictured), Position 2 (top). Position 2 has a 50% stop feature so the rack stops halfway out of the oven. The oven rack can be removed from Position 2 by lifting the front of the rack and sliding it out. See page 5 for more details.

**12. Baking Pan/Drip Tray**

A Baking Pan/Drip Tray is included for your convenience. Use alone when baking or roasting. Use Baking Pan with the AirFryer Basket when AirFrying.

**13. Cord Storage (rear, not shown)**

Takes up excess cord and keeps countertop neat.





## BEFORE FIRST USE

Place your AirFryer Toaster Oven on a flat surface.

Before using, move oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

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

## GENERAL GUIDELINES

**AirFry:** This function is used to AirFry meals as a healthy alternative to deep frying in oil. The AirFry function uses a combination of hot air, high fan speed and 4 upper heating elements to prepare a variety of meals that are both delicious and healthier than traditional frying.

Use the provided Baking Pan and AirFryer Basket when using the AirFry function.

Place the AirFryer Basket onto the Baking Pan. Use Rack Position 2 for AirFrying.

**Bake:** Baking is recommended for a variety of foods you would normally prepare in your conventional oven. Baked goods that require a more gentle cooking method like cakes, muffins and pastry yield best results on Bake. Convection Bake uses a fan to circulate heated air around food to cook faster and is ideal for even browning. It is best used for heartier baked goods such as scones and bread and is also excel lent for roasts, poultry, pizza and vegetables.

Use the Baking Pan for fresh pizza (in Rack Position 1) and the rack alone if pizza is frozen (in Rack Position 2). Or cook it on the pizza stone available for purchase on the Cuisinart website.

**Broiling:** Broiling function can be used for beef, chicken, pork, fish and more. It also can be used to top-brown casseroles and gratins. Convection Broil is best for meats and fish, while traditional broil should be reserved for top browning.

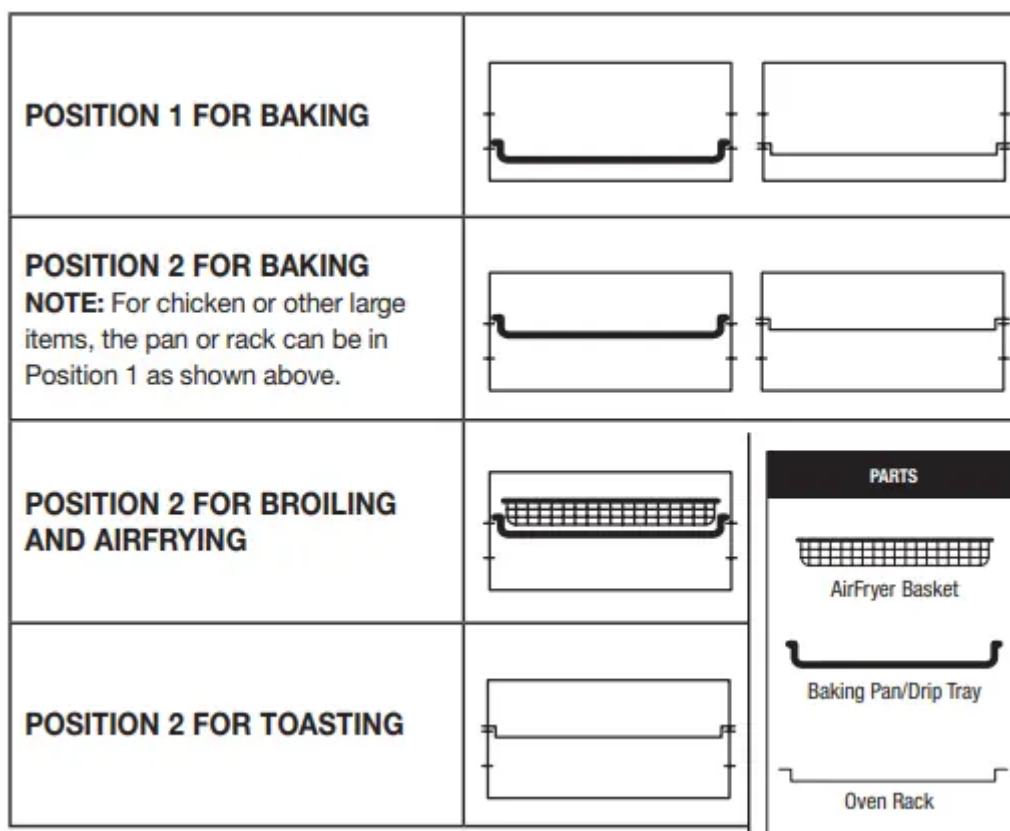
**Toasting:** Always have the Oven Rack in Position 2, as indicated in the diagram at right, for even toasting. Always position your item/items in the middle of the rack.

**Caution:** Aluminum foil is not recommended for covering the AirFryer Toaster Oven accessories. If covered, the foil prevents the fat from dripping into the Drip Tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the Baking Pan/Drip Tray, be sure foil is cut to neatly fit into the pan and does not touch the wall or heating elements.

**WARNING:** Placing the Oven Rack in Position 1 or 2 with the rack upward while toasting may result in a fire. Refer to rack position diagram for proper use. Turning off the AirFryer Toaster Oven: Turn BOTH the ON/Oven Timer and the ON/Toast Timer dials to the OFF position. The power light will turn off.

## OVEN RACK AND PAN POSITION DIAGRAMS

Each recipe gives you step-by-step directions and will tell you where the Oven Rack and tray should be positioned for best results. Please refer to the diagrams below for Oven Rack positions.



## OPERATION

Unwind the power cord. Check that the Crumb Tray is in place and that there is nothing in the oven. Plug power cord into the wall outlet.

### Broil or Convection Broil

Place the AirFryer Basket on top of the Baking Pan to use to Broil in Rack Position 2.

Set the Function Dial to either Broil or Convection Broil. Set Temperature Dial to Toast/Broil. Then turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin broiling. The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires. To stop broiling, turn the ON/Oven Timer dial to the OFF position.

#### Broiling Tips:

For best results, use the provided AirFryer Basket fitted inside the Baking Pan to broil.

Never use glass oven dishes to broil.

Be sure to keep an eye on food – items can get dark quickly while broiling.

### Bake or Convection Bake

Fit the Baking Pan or Oven Rack into either rack position. (See Rack Positions, page 5.)

Set the Function Dial to Bake or Convection Bake. Set the Temperature Dial to desired temperature. Then turn the ON/Oven Timer dial to the recommended cooking time to turn on the oven. It's recommended to preheat oven for 5 minutes prior to baking delicate items such as cakes and muffins. (Incorporate this time into the total baking time.)

The power light will illuminate. The timer will ring once when time has expired and cycle is complete; the oven will power off.

To stop baking mid-cycle, turn the ON/Oven Timer dial to the OFF position.

### **Baking Tips:**

Select Bake for more delicate items like custards, cakes and eggs.

Most baked goods, as well as larger items like chicken, are baked in rack Position 1.

Use Baking Pan in Position 1 for fresh pizza. Place frozen pizza directly on the Rack in Position 2 to cook.

### **Convection Baking Tips:**

Select Convection Bake for hearty baked goods that require even browning such as scones and breads, as well as for roasts and poultry. Convection Bake is also perfect for baking evenly browned and crispy homemade pizzas.

Most recipes recommend reducing heat or temperature by 25°F when Convection Baking.

**Always check for doneness 10 minutes before end of suggested cooking time.**

### **IMPORTANT**

All of our recipes have been tested in our test kitchen and are specially developed to work in the Cuisinart® AirFryer Toaster Oven.

### **Warm**

Fit provided Baking Pan or Oven Rack into Rack Position 2.

Set the Temperature Dial to Warm. Set the Function Dial to Warm. Then turn the ON/ Oven Timer Dial to the desired warming time to start the oven and begin warming.

The power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off when the time expires.

To stop warming, turn the ON/Oven Timer dial to the OFF position.

### **Toast**

Fit Oven Rack into Position 2. If toasting two items, center them in the middle of the Oven Rack.

Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back.

Set the Function Dial to Toast. Set the Temperature Dial to Toast/Broil. Turn the ON/ Toast Timer Dial to desired shade setting from light to dark within the marked settings to turn on the oven and begin toasting.

The oven power light will illuminate. When completed, the timer will ring and turn off.

To stop toasting, turn the ON/Toast Timer dial to the OFF position.

### **Important Notes on Toasting**

The Oven Rack must be in Position 2 as indicated in the diagram on page 5.

### **AirFry (Refer to Chart on page 8)**

Place the AirFryer Basket onto the Baking Pan. AirFry in Rack Position 2.

Set the Function Dial to AirFry. Set Temperature Dial to desired temperature. Then turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin AirFrying.

The oven power light will illuminate. The timer will ring once when the cycle is complete, and the oven will power off when the time expires.

To stop AirFrying, turn the ON/Oven Timer dial to the OFF position.

### **AirFrying Tips:**

AirFrying is a healthy alternative to frying. Many foods that can be fried, can be AirFried without using excess amounts of oil. AirFried foods will taste lighter and less greasy than deep-fried foods.

Most oils can be used for AirFrying. Olive oil is preferred for a richer flavor. Vegetable, canola or grapeseed oil is recommended for a mild flavor.

Distribute oil evenly on food to achieve the crispiest and most golden results. Oil can be sprayed or brushed onto foods for AirFrying. Alternatively, olive oil and non stick cooking sprays can be used.

An assortment of coatings can be used on AirFry foods.

Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, cornflakes, potato chip crumbs, graham cracker crumbs, quinoa, various flours, etc.

Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be flipped halfway during cooking to ensure quick, even cooking and browning.

When AirFrying large quantities of food that crowd the pan, toss food halfway through cooking to ensure even cooking and coloring.

Use higher temperatures for foods that cook quickly, like bacon and chips, and lower temperatures for foods that take longer to cook like breaded chicken.

Foods will cook more evenly if they are cut to the same size.

Line the Baking Tray with aluminum foil for easy cleanup.

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

## CLEANING AND MAINTENANCE

Always allow the oven to cool completely before cleaning.

Always unplug the oven from the electrical outlet.

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.

To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior of oven.

**Oven Rack, Baking Pan, AirFryer Basket and Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush. They are NOT dishwasher safe.**

After cooking greasy foods and after your oven has cooled, always clean top interior of oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle.

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.

Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

Any other servicing should be performed by an authorized service representative.

## AIRFRYER CHART

The chart below lists recommended cooking times, temperatures, and portions for various types of foods that can be Airfried in the Cuisinart® 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. For best airfry results, use the oven light to periodically check on food.

Food	Recommended Amount	Temperature	Time
Bacon	8 slices	400°F	8 to 10 minutes
Chicken Wings	3 pounds, about 20 wings	400°F	20 to 25 minutes
Frozen Appetizers, (e.g., mozzarella sticks, popcorn shrimp, etc.)	1½ pounds, about 28 frozen mozzarella sticks	400°F	5 to 7 minutes
Frozen Chicken Nuggets	1 pound, about 34 frozen chicken nuggets	400°F	10 minutes
Frozen Fish Sticks	12 ounces, about 20 frozen fish sticks	400°F	8 minutes
Frozen Fries	1 to 2 pounds	450°F	15 to 25 minutes
Frozen Steak Fries	1 to 2 pounds	450°F	15 to 25 minutes
Hand-Cut Fries	2 pounds, about 3 medium potatoes, cut into ¼-inch thick pieces, about 4 inches long	400°F	15 to 20 minutes
Hand-Cut Steak Fries	2 pounds, about 3 medium-large potatoes, cut into eighths lengthwise	400°F	15 to 20 minutes
Shrimp	1 pound, about 16 extra-large shrimp	375°F	8 to 10 minutes
Tortilla Chips	6, 5-inch tortillas cut into fourths	400°F	5 to 6 minutes, toss halfway through

Airfrying doesn't require oil, but a light spray can enhance browning and crispness. Use an oil sprayer to keep it extra light, or pour a little oil into a bowl, add food, and toss.

## 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 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 or has been dropped or damaged in any way, or is not operating properly. Return the AirFryer Toaster Oven to the store or retailer where purchased for examination or 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 electrical outlet.
21. Warning: To avoid possibility of fire, NEVER leave AirFryer Toaster Oven unattended during use.
22. Use recommended temperature settings for all cooking/baking, roasting and AirFrying.
23. Do not rest cooking utensils or baking dishes on glass door.
24. Turn the ON/Oven Timer and the ON/Toaster Timer dials to the OFF position to turn off the AirFryer Toaster Oven.
25. 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.
26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. To disconnect, turn any control to "off", then remove plug from wall outlet.

**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.

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