

FEATURES AND BENEFITS



1. Control Panel

- Large LCD, dial and intuitive buttons make the unit easy to use (see details on page 5).

2. Cool-Touch Handle

- Handle designed to stay cool during cooking.

3. Interior Light

- Interior light to easily view food while cooking.

4. Viewing Window

- Large viewing window to check progress.

5. Oven Rack

- Can be used in two positions.

6. Rack Positions

A. Position 1 is the bottom position and this is recommended when cooking larger foods (e.g., whole chicken).

B. 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.

NOTE: Refer to page 7 for suggested rack positions with different functions.

7. Easy-Clean Interior

- The sides of the oven's interior are coated with non-stick.

8. Pull-Out Crumb Tray

- The Crumb Tray comes already positioned in your oven. The tray slides out from the lower front of the oven to clean.

9. AirFryer Basket

- Use the basket when using the AirFry, Broil or Dehydrate functions to optimize your cooking results. We recommend setting the AirFryer Basket in the Baking/Drip Pan.

10. Baking/Drip Pan

- A Baking/Drip Pan is included for your convenience. Use alone when Baking or Roasting. Use Baking/Drip Pan with AirFryer Basket when AirFrying, Broiling or Dehydrating.

11. Quick Reference Guide

- Built-in guide with recommendations and tips on how to use the unit. Before first use, slide in place.

BEFORE FIRST USE

1. Place your Digital AirFryer Toaster Oven on a flat, level surface.
2. Move oven 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.
3. Check that the Crumb Tray is in place and that there is nothing in the oven.
4. Insert Quick Reference Guide on the bottom left side of the unit.



5. Plug power cord into the wall outlet.

SETTING THE CLOCK

The clock can only be set when the oven is not cooking and the time is displayed on the screen. To set the clock:

1. If LCD is not displaying the clock, scroll through the function menu until clock is displayed.
2. Press and hold the Selector Dial for 3 seconds.
3. The clock hour will flash; turn the knob to set hour, then press Selector Dial to confirm.
4. The clock minutes will flash; turn the knob to set minutes, then press Selector Dial to confirm.

NOTE: If nothing is pressed, clock will automatically set to currently displayed time

OVEN TONE VOLUME

The tone volume can only be adjusted when the time is displayed on the screen.

1. Press AirFry and Dual Cook buttons simultaneously for 3 seconds.
2. The number 1 (default setting) or currently selected setting will display.
3. Use Selector Dial to set preferred tone level: 0 (off/tones deactivated), 1 (low), or 2 (high).
4. Once your selection is displayed, press Selector Dial to confirm.

GENERAL 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
2. Use the Selector Dial to scroll through functions.
3. When desired function is flashing, press Selector Dial to confirm. Start/Stop button will flash and LCD screen will display the last selected or default temperature and time (shade and slices for Toast and Bagel settings).
4.
 - a. To use displayed settings, press Start/Stop to begin operation. Start/Stop button will illuminate, indicating the unit is cooking.
 - b. To change settings:
 1. Turn Selector Dial to choose desired temperature (or shade)
 - c. Press Selector Dial to confirm; time (or slices) will flash
 - d. Turn Selector Dial to choose desired time (or slices)

- e. Press Selector Dial to confirm
- f. If desired, press Defrost button or Fan Speed button
- g. Press Start/Stop to begin operation. The button will illuminate, indicating the unit is cooking.

NOTE: Bake and Pizza have a preheating stage during which display will show "Preheat"; once preheat is complete, oven will beep and display will show "Ready"; countdown timer will begin.

5. When countdown timer reaches 0:00, oven will beep three times and heaters will turn off.

NOTE: Cooking process can be canceled before countdown timer reaches 0:00 by pressing Start/Stop.

NOTE: AFTER COOKING, FAN WILL REMAIN ON FOR COOLING PURPOSES.

TO CHANGE TIME, TEMPERATURE, OR FUNCTION DURING COOKING CYCLE

- To change time: During the cooking cycle, use the Selector Dial to add or decrease time. The new countdown time will be displayed, and cooking will continue.
- To change temperature: During the cooking cycle, press the Selector Dial until the current temperature flashes. Turn the Selector Dial to desired temperature and cooking will continue at the new temperature
- To change function: You must press Start/Stop to stop the current program. Then turn Selector Dial and press it to select another function. Press Start/Stop again to continue cooking cycle.

OVEN RACK AND PAN POSITION DIAGRAMS

Please refer to the chart below for suggested Oven Rack, Baking/Drip Pan, and AirFryer Basket positions.



AirFryer Basket



Baking/Drip Pan



Oven Rack

SUGGESTED RACK/PAN/BASKET POSITIONS						
Function	Position 2			Position 1		
Toast			X			
Bagel			X			
Bake		X	X		X	X
Broil	X	X	X	X	X	X
Pizza					X (fresh)	X (frozen; inverted rack)
Roast		X	X		X	X
Dehydrate	X					
Proof			X		X	X
Low		X	X		X	X
AirFry	X			X		
Reheat	X	X	X	X	X	X
Warm	X	X	X	X	X	X

TIPS AND HINTS

AIRFRY

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

AirFry can be used at 200°F – 450°F for up to 1 hour. 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 both delicious and healthier than traditional frying.

- Default: 400°F; 10 minutes.
- 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 olive oil cooking spray to keep it extra light, a pastry brush to evenly coat, or 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 foods 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 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 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® Digital 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.

NOTE: When AirFrying, always use the AirFryer Basket with the Baking/Drip Pan. For all foods below, we suggest using the upper position (Position 2) for best results.

AIRFRYER CHART

Food	Recommended Amount	Temperature	Time
Bacon	12 ounces, about 10 to 12 slices	400°F	8 to 10 minutes
Chicken Wings	2 pounds, about 20 wings (max 3 pounds)	400°F	20 to 25 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	1½ pounds, about 20 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	1 to 2 pounds, (2 to 4 medium potatoes), cut into ¼-inch thick pieces, about 4 inches	400°F	15 to 20 minutes
Hand-Cut Steak Fries	1 to 2 pounds (2 to 4 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
Vegetables	1 pound, about 4 cups	400°F	Thin slices: 10 minutes; larger cut: 15 to 20 minutes



NOTE: AirFrying doesn't require oil, but a light coating can enhance browning and crispiness. Use an oil sprayer or a nonstick olive oil cooking spray to keep it extra light, a pastry brush to evenly coat, or pour a little oil into a bowl, add food, and toss.

USING AIRFRYER PRESETS

In addition to being able to program the temperature and time for AirFrying, the Cuisinart® Digital AirFryer Toaster Oven has convenient, easy-to-use presets for your fried favorites—French fries, chicken wings, chicken nuggets, snacks, and vegetables. To use AirFryer presets, follow these steps:

1. Press the AirFry button or scroll through function menu and select AirFry.
2. Turn Selector Dial to scroll through preset functions. When desired preset is flashing, press Selector Dial to confirm selection.
3. Preset temperature and time will display.
 - a. To use displayed settings, press Start/Stop to begin
 - b. To change settings, see General Operation

TOAST

Toast shade can be set from 1 to 7 using 1 to 6 slices. This function is used to toast bread and other items; both fresh and frozen items can be used.

- Default: Shade 4; 3 to 4 slices; no Defrost
- For best results and more evenly toasted items:
 - If toasting two pieces, center them in the middle of the oven rack
 - Four pieces should be evenly spaced—two in front, two in back
 - Six pieces should be evenly spaced—three in front, three in back
- If toast is lighter than you like, time can be added (up to 1 minute) by turning the Selector Dial before toasting is complete
- Shade Guide: Light (1, 2) • Medium (3, 4, 5) • Dark (6, 7)

WARNING: Always use Position 2 for toasting. Do not invert rack in Position 2 as this may result in burning.

BAGEL

Bagel shade can be set from 1 to 7 using 1 to 6 slices. This function provides full heat on the top and half heat on the bottom to toast both sides of bagel halves; both fresh and frozen bagels can be used.

- Default: Shade 4; 3 to 4 slices; no Defrost

- For best results, put your bagels on the rack with the cut sides facing up
- If bagels are too light, time can be added (up to 1 minute) by turning the Selector Dial before toasting is complete

BAKE

Bake can be used at 200°F – 450°F for up to 2 hours. Baking is recommended for a variety of foods you would normally prepare in a conventional oven.

- Default: 350°F; 30 minutes
- Select Bake with Low fan speed (i.e., no fan icon displaying on screen) for more delicate items like custards and eggs, as well as most baked goods like cookies, muffins, and cakes
- Select Bake with High fan speed, also known as Convection Bake (i.e., fan icon displaying on screen), for most baked goods that require even browning and leavening, like heartier baked goods and breads
- When using either fan speed, 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® Digital AirFryer Toaster Oven and have been tested in our Cuisinart Test Kitchen

BROIL

Broil is fixed at 450°F, for up to 2 hours. Broiling function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

- Default: 450°F; 5 minutes
- For best results, use the provided AirFryer Basket fitted into the Baking/Drip Pan to broil
- Never use glass oven dishes to broil
- Be sure to keep an eye on food – items can brown quickly when broiling

PIZZA

Pizza can be used at 350°F – 450°F for up to 2 hours. This function can be used to cook fresh or frozen pizza.

- Default: Fresh – 450°F; 10 minutes Convection (High Speed) fan Frozen – 400°F; 10 minutes Convection (High Speed) fan
- For best results, place frozen pizza on inverted rack in Position 1, and for fresh pizza, place the dough directly on the Baking/Drip Pan in rack Position 1
- Pizza can also be cooked on the pizza stone available for purchase on cuisinart website

- Pizza recipe ideas can also be found on the Cuisinart website

ROAST

Roast can be used at 200°F – 450°F for up to 2 hours.

- Default: 375°F; 45 minutes
- High fan speed works well with Roast – roasting time is significantly reduced, and meats and poultry are perfectly cooked – browned on the outside, moist and juicy on the inside
- Dress up vegetables by roasting them; as they caramelize, they become sweet and delicious
- Because some foods roast faster, begin checking progress at least 5 to 10 minutes before the end of suggested cooking time

DEHYDRATE

Dehydrate can be used at 100°F – 200°F for up to 72 hours. This function turns your Cuisinart® Digital AirFryer Toaster Oven into a dehydrator that lets you dry or dehydrate food. The built-in fan and low heat are used to create a flow of hot air that reduces the water content found in fresh foods. Dehydrated food will continue to retain the vast majority of its original nutritional value.

- Default: 130°F; 2 hours
- Lemon juice can be used to pretreat fruits and vegetables to prevent browning
- Drying times can greatly vary due to the thickness of cuts and relative humidity
- Check foods often for dryness
- Do not overcrowd; foods should be arranged in a single layer with little to no overlap

PROOF

Proof can be used at 80°F – 100°F for up to 2 hours. Use this function to proof bread or pizza dough.

- Default: 90°F; 45 minutes
- Allow dough to complete at least one rise at room temperature
- Shape dough and place on the Baking/Drip Pan or separate baking dish such as a loaf pan and then put directly in the oven in Position 1
- Dough is ready when doubled in size. Start checking around 20 minutes
- Once time elapses, complete dough preparation and bake according to recipe

DEHYDRATE CHART

CATEGORY	FOOD	PREPARATION	TEMPERATURE	FAN SPEED	TIME
Herbs/Spices	Basil, Chives, Cilantro, Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme	Rinse in cold water; pat dry	100°F–115°F	Low	3 to 6 hours until stems are brittle and leaves crumble easily
Herbs/Spices	Garlic	Peel cloves; halve lengthwise	100°F–115°F	High	6 to 12 hours
Herbs/Spices	Ginger Root	Peel; grate or slice thinly	100°F–115°F	Low	2 to 6 hours
Fruit	Apples	Peel and core; slice thinly	135°F	Low	4 to 10 hours
Fruit	Apricots, Bananas, Figs, Mangos, Melons, Nectarines, Pineapples, Pears, Plums	Wash; core, deseed or pit fruit; remove rinds from melons or some peels; thinly slice	135°F	High	6 to 12 hours
Fruit	Cranberries, Blueberries	Dip in boiling water to burst skins	135°F	High	10 to 18 hours
Fruit	Cherries	Wash; pit	135°F	High	12 to 24 hours
Fruit	Citrus	Wash; thinly slice	135°F	Low	2 to 12 hours
Fruit	Grapes	Wash; leave whole	135°F	High	10 to 36 hours
Vegetables	Beans (Green/Wax), Broccoli, Cauliflower, Corn*, Mushrooms, Peas*, Peppers, Potatoes*, Onion, Squash, Tomatoes	Wash, peel and deseed as necessary; *blanch; cut or slice into uniform pieces; remove corn from cob; peas can be left whole	130°F–145°F	High	6 to 12 hours
Vegetables	Beets	Steam until tender; peel and thinly slice	130°F–145°F	High	3 to 10 hours
Vegetables	Leafy Greens (Kale, Spinach)	Wash; dry thoroughly; remove stems, tear leaves into small pieces if necessary	130°F–145°F	Low	3 to 6 hours
Meat	Pork/Beef	Remove fat and gristle; cut into uniform strips; marinate if desired; pat off excess oil during drying	160°F	High	4 to 15 hours
Fish	Lean fish	Cut into uniform strips; marinate if desired	130°F–140°F	High	Until firm and dry

DUAL COOK

Dual Cook is a special feature that enables you to combine two cooking functions or two temperatures and run them consecutively. This is ideal for those recipes that require multiple cooking steps. Some examples are:

- Starting a casserole or a dish like nachos, bake to heat through and then switch to broil for a melted and browned top
- Beginning a dish on a higher heat to achieve a crispy crust and then reducing temperature for tender results like in Low cooking

The functions that you may program using Dual Cook are Bake, Broil, Roast, Pizza, Low, Warm and AirFry.

1. Press the Dual Cook button.
2. The oven will display available functions for the first cooking cycle. Turn the Selector Dial to desired function and press Selector Dial to set.
3. Set temperature for this function, then press Selector Dial. Time will now flash. Set time, then press Selector Dial.
4. LCD screen will then show functions that can be selected for the second stage. Repeat steps 2 and 3 to program second function, temperature and time. Start/Stop will flash, indicating you are able to initiate cooking cycle.
5. Press Start/Stop to start cooking on the first function.

6. When the first cycle is finished, the oven will automatically switch to the second cooking function.
7. When time reaches 0:00 and the second function cycle is completed, the oven will beep and heating elements will turn off.

NOTE: When the oven is running in the first function, you may check your settings for the second function by pushing the Dual Cook button. The display will show the second function settings for a few seconds and then revert to display for the first function.

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
- 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
- Cleaning the accessories:
 - Oven Rack and Crumb Tray should be hand-washed in hot, sudsy water, or use a nylon scouring pad or nylon brush, and thoroughly rinsed. These items are NOT dishwasher safe.
 - Baking/Drip Pan and AirFryer Basket are dishwasher safe or can be hand-washed in hot, sudsy water, or use a nylon scouring pad or nylon 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 toasting consistent, cycle after cycle
- To remove crumbs, slide out the front 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.
- Why does the fan remain on after cooking?
 - The fan remains on for cooling purposes.
- Why does the light turn off?
 - The light only stays on for 20 seconds each time the light button is pressed to conserve energy. This is normal.

Programming

- Can I change my cooking function when the unit is already cooking?
 - You need to first interrupt the current cooking function by pressing Start/Stop. Then unit will go back to selection menu and desired cooking function can be chosen.
- Can I change the time or temperature when the unit is already cooking?
 - Yes. Simply turn the Selector Dial during cooking to add time. To change the temperature, press the Selector Dial and, when the temperature is flashing, use the Dial to increase/decrease temperature.

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.
 - Put the food in for 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
- 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 of oven may contain grease residue from previous use. Make sure to clean the pan properly after each use.

Cleaning

- Are the parts dishwasher safe?
 - The Baking/Drip Pan and the AirFryer Basket are dishwasher safe.
 - Do not put the Crumb Tray or the wire rack in the dishwasher; instead, 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.

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.