



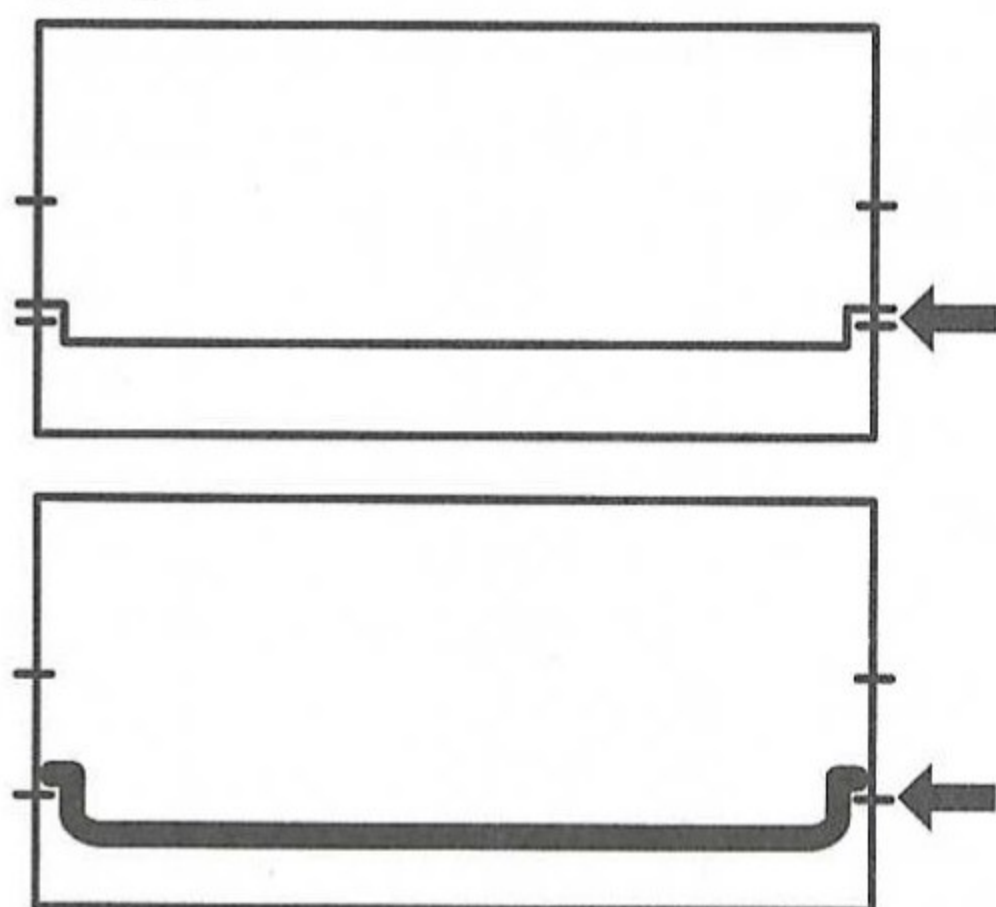
Cuisinart®

AIRFRYER TOASTER OVEN

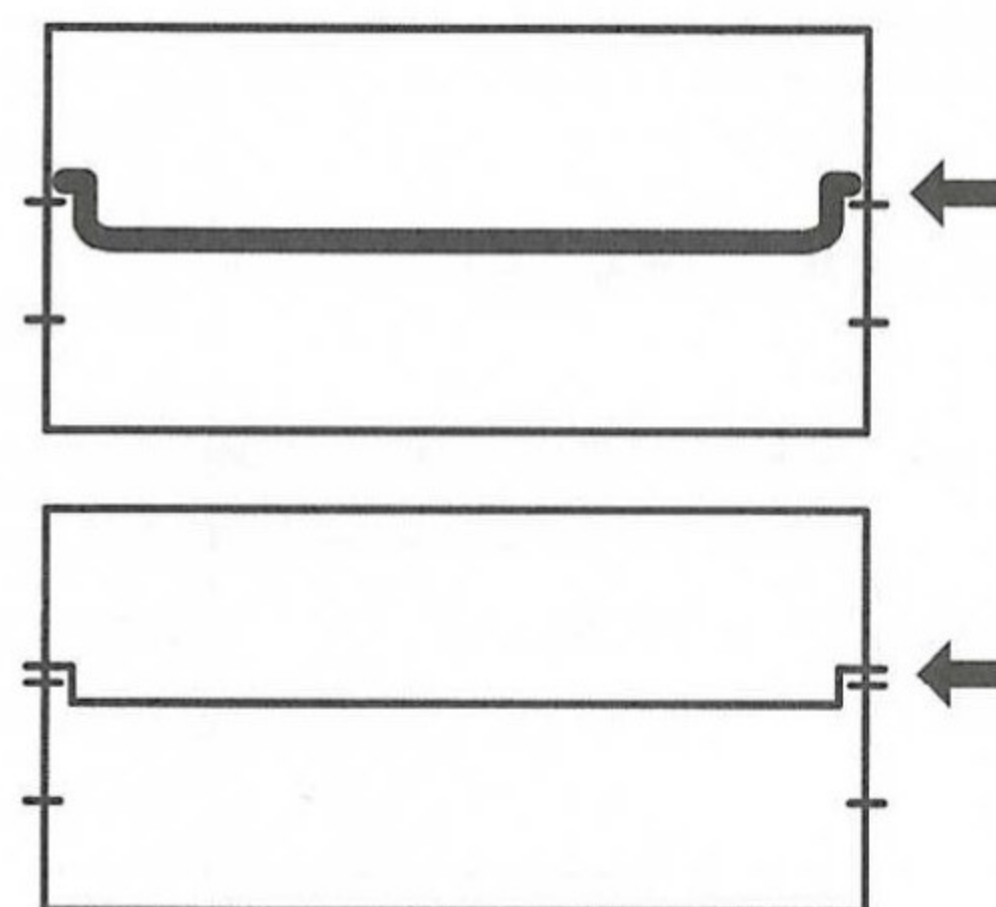
SETUP: RACK POSITIONS

1. BAKING: POSITION 1

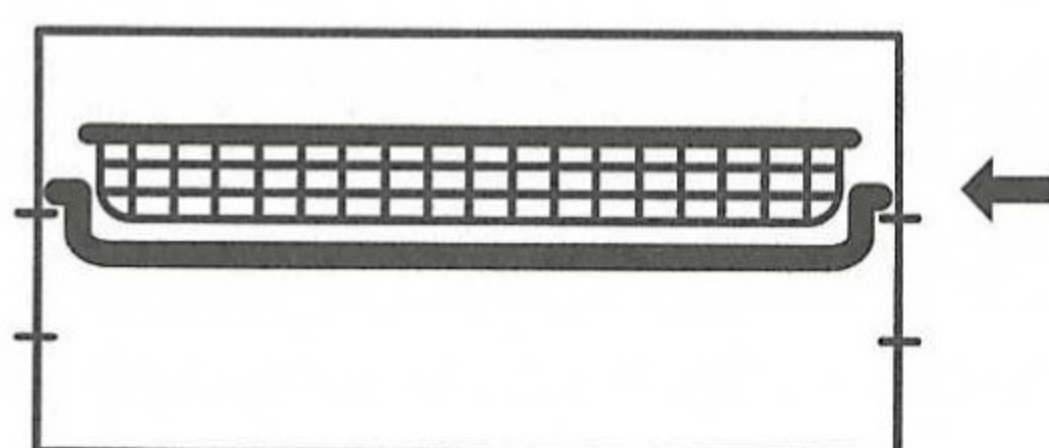
NOTE: For chicken or other larger items.



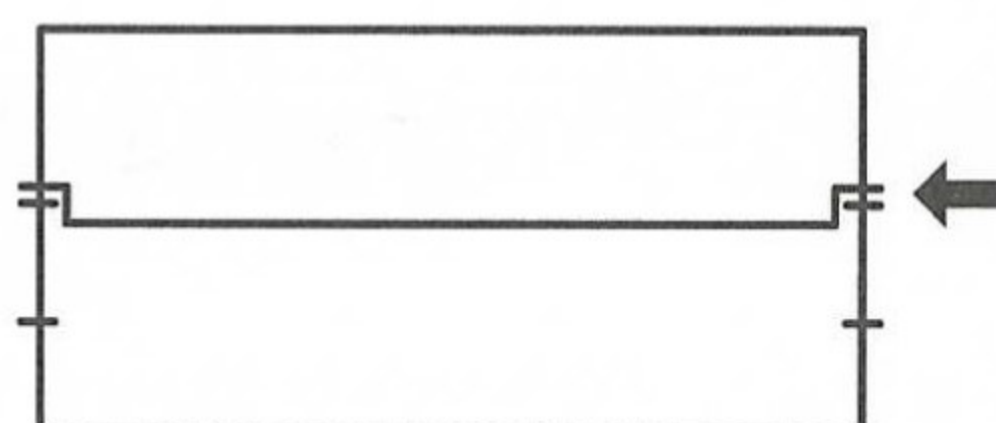
2. BAKING: POSITION 2



3. BROILING & AIR FRYING: POSITION 2

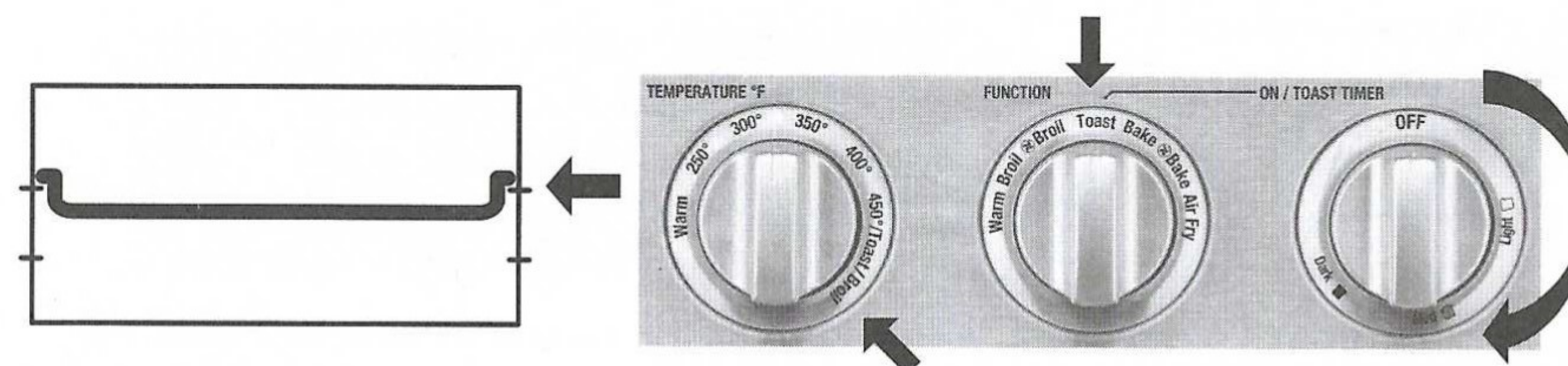


4. TOASTING: POSITION 2



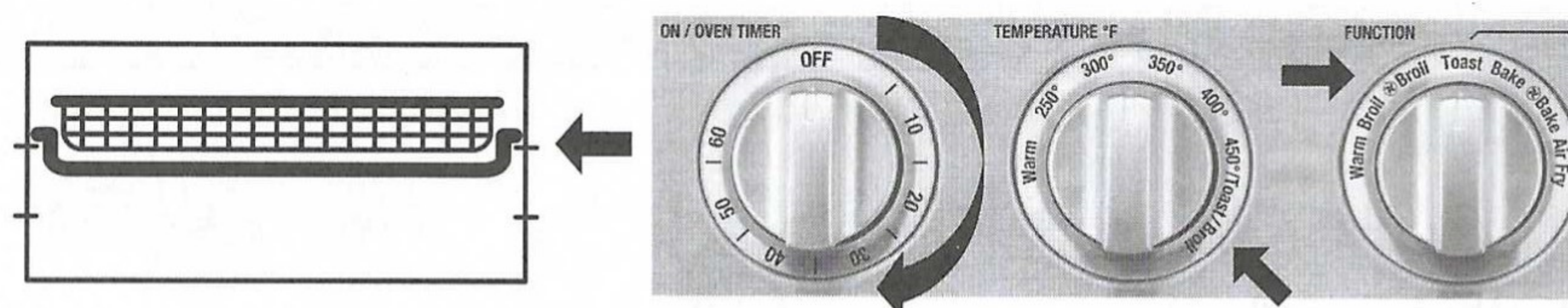
COOKING FUNCTIONS

TOAST



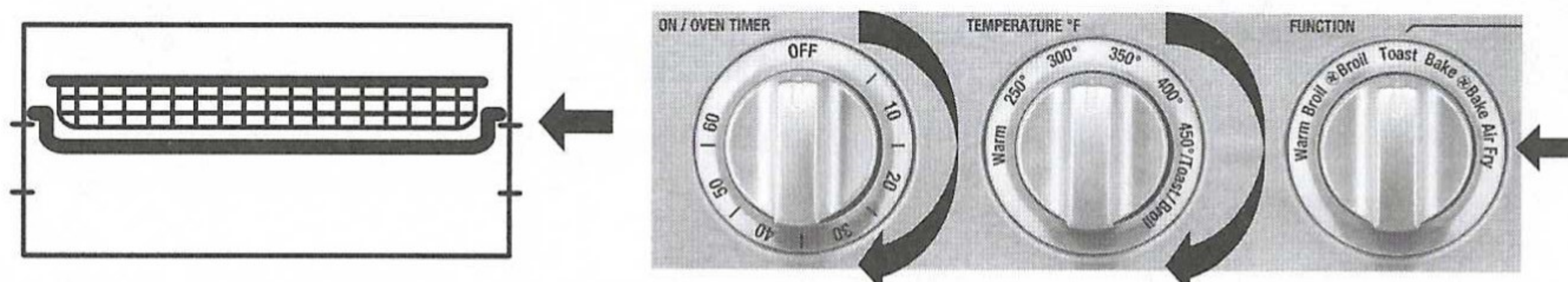
1. Place oven rack in Position 2.
2. Set Function dial to Toast.
3. Turn the On/Toast Timer dial to preferred shade setting.
4. Oven Power light will illuminate.
5. When toast cycle is complete, the timer will ring and the oven will power off.
6. To stop toasting before time elapses, turn On/Toast Timer dial to OFF.

BROIL & CONVECTION BROIL



1. Put the AirFryer Basket on top of the Baking Pan and place in Position 2.
2. Set Function dial to Broil or Convection Broil.
3. Set Temperature dial to Toast/Broil.
4. Turn the On/Oven Timer dial to select cooking time – oven will begin broiling.
5. The timer will ring once when the cycle is complete and the oven will power off.
6. To stop broiling before time elapses, turn the On/Oven Timer dial to OFF.

AIRFRY



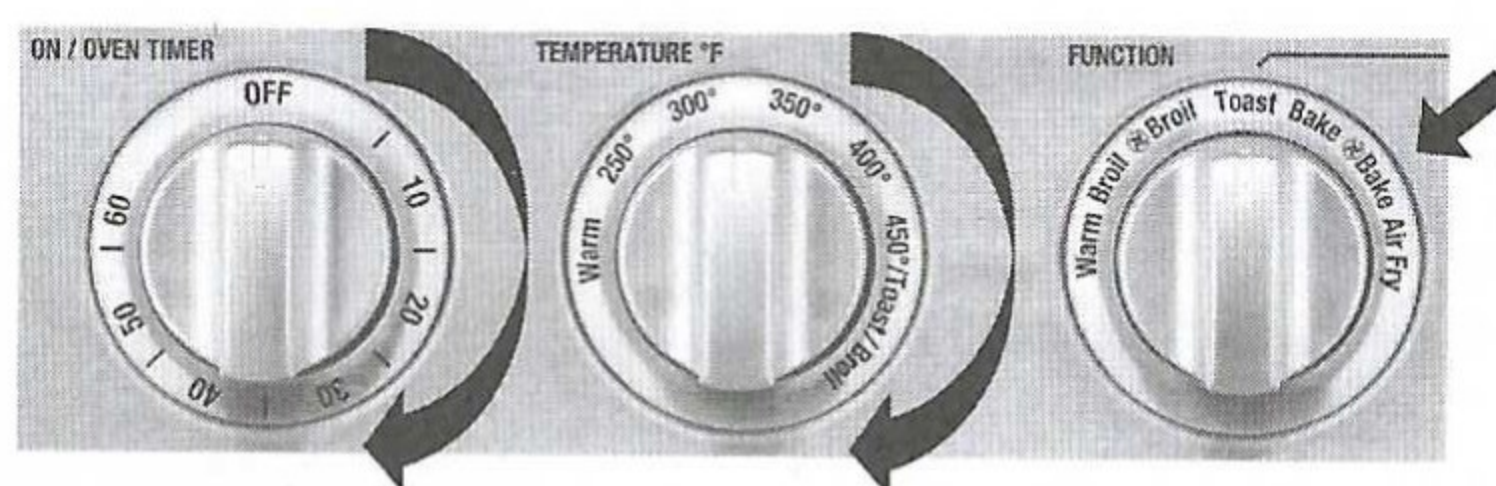
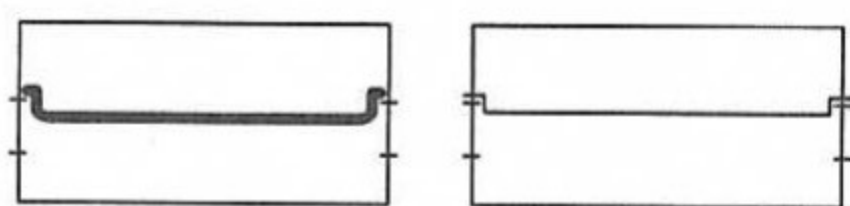
1. Put the AirFryer Basket on top of the Baking Pan and place in Position 2.
2. Set Function dial to AirFry.
3. Set Temperature dial to preferred temperature.
4. Turn the On/Oven Timer dial to select cooking time – oven will begin airfrying.
5. The timer will ring once when the cycle is complete and the oven will power off.
6. To stop airfrying before time elapses, turn the On/Oven Timer dial to OFF.

COOKING FUNCTIONS

BAKE & CONVECTION BAKE

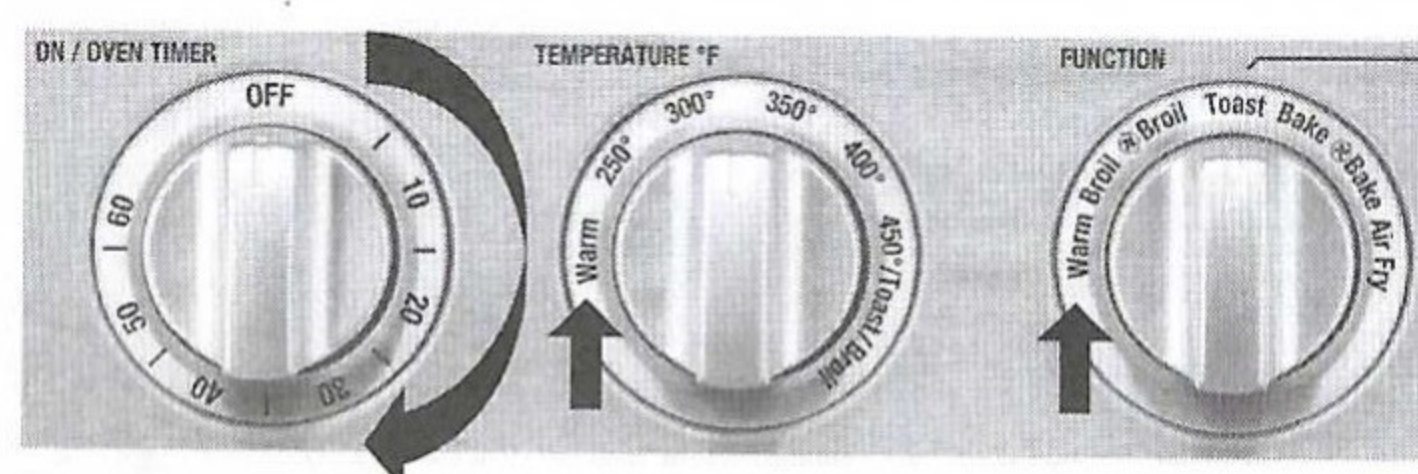
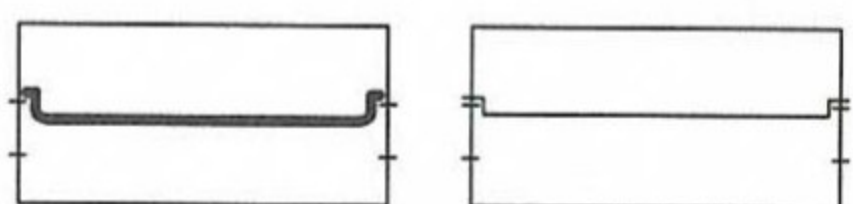
POSITION 2 FOR BAKING

NOTE: For pizza, chicken or other larger items, the pan or rack can be in Position 1.



1. Place the Baking Pan or Oven Rack into rack Position 1 or 2 (refer to Instruction Booklet for tips).
2. Set Function dial to Bake or Convection Bake.
3. Set Temperature dial to preferred temperature.
NOTE: When convection baking, most recipes recommend reducing temperature by 25°. Always check for doneness 10 minutes before end of suggested cooking time.
4. Turn the On/Oven Timer dial to select cooking time – oven will begin heating.
5. We recommend preheating oven for 5 minutes prior to baking; incorporate this into total baking time.
6. The timer will ring once when the cycle is complete and the oven will power off.
7. To stop baking or convection baking before time elapses, turn the On/Oven Timer dial to OFF.

WARM



1. Place the Oven Rack or the Baking Pan/AirFryer Basket in Position 1 or 2, depending on size of food items you are warming.
2. Set Function dial to Warm.
3. Set Temperature dial to Warm.
4. Turn the On/Oven Timer dial to select warming time – oven will begin warming.
5. The timer will ring once when the cycle is complete and the oven will power off.
6. To stop warming before time elapses, turn the On/Oven Timer dial to OFF.

HELPFUL HINTS

- 1 **Oven Light:** Turns on only when oven is in use and the door is closed.
- 2 To add more time during your current cooking cycle, simply turn the timer clockwise. Monitor food to ensure it doesn't overcook.
- 3 Some moisture may appear on your oven door during certain cooking cycles. This is normal.
- 4 When airfrying, food can be lightly coated with oil to boost crispness and browning. Use a spray to keep it extra light, or pour a little oil into a plastic bag, add food, and toss.

AIRFRYER GUIDE

Food	Max Amount	Temp.	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 20 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

IMPORTANT!

Do not throw away. Read before operating your new Airfryer Toaster Oven. Keep for future reference.

These helpful hints are intended to be a supplement to the Instruction Booklet. In order to ensure safe operation and optimum performance, please read the entire Instruction Booklet.

For more helpful hints, see Instruction Booklet