



Cuisinart®

COMPACT AIRFRYER TOASTER OVEN

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
Pizza		X	X

IMPORTANT!

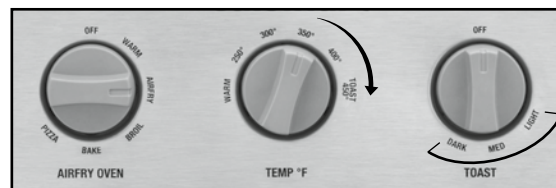
Do not throw away. Read before operating your new Cuisinart® Compact AirFryer Toaster Oven. Keep for future reference.

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

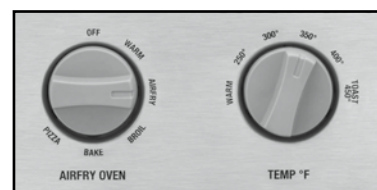
OPERATION

TOAST



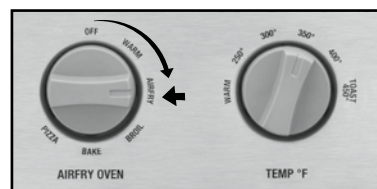
- Place the rack in position.
- Set the Temp°F dial to TOAST/450°F.
- Turn the Toast dial to desired shade setting (light, medium, dark).
 - The oven power light will illuminate and begin toasting.
 - Timer will ring once cycle is complete and unit will turn off.

BAKE, BROIL, WARM & PIZZA



- Place the appropriate rack, pan or basket in position.
- Set the AirFry Oven dial to the desired function (Bake, Broil, Warm, Pizza).
- Set the Temp°F dial to the desired temperature (Warm–450°F).
- For homemade baked goods, like cakes, breads and muffins, it is recommended to preheat the oven for 5 minutes when using the Bake function.

AIRFRY



- Place the pan and basket in position.
- Set the AirFry Oven dial to AirFry.
- Set the temperature dial to the desired temperature, from Warm to –450°F.

AIRFRYER GUIDE

Food	Max Amount	Temp.	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 24 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	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	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

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 enough 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.
Cleaning	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.
	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.