

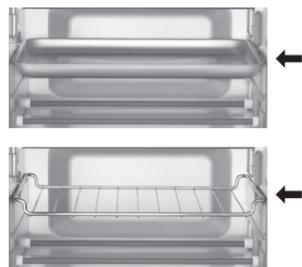


**Cuisinart®**  
**AIRFRYER TOASTER OVEN**

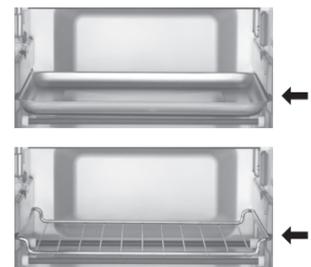
### SETUP: RACK POSITIONS

#### 1. POSITION 2 FOR BAKING

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



#### 2. POSITION 1 FOR BAKING



#### 3. POSITION 2 FOR BROILING AND AIRFRYING



#### 4. POSITION 2 FOR TOASTING



### COOKING FUNCTIONS

#### TOAST



1. Fit Oven Rack into Position 2.
2. Set the Function dial to Toast.
3. Turn the ON/Toast Timer dial to desired shade setting.
4. The oven power light will illuminate.
5. When Toast cycle is complete, the timer will ring and turn off the oven.
6. To stop toasting before the timer expires, turn the ON/Toast Timer dial to the OFF position.

#### BROIL & CONVECTION BROIL



1. Place the AirFryer Basket on top of the Baking Pan to use to Broil in rack Position 2.
2. Set the Function dial to either Broil or Convection Broil.
3. Set Temperature dial to Toast/Broil.
4. Turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin broiling.
5. The timer will ring once when the cycle is complete and the oven will power off.
6. To stop broiling before the timer expires, turn the ON/Oven Timer dial to the OFF position.

#### AIRFRY



1. Place the AirFryer Basket on top of the Baking Pan to use to Broil in rack Position 2.
2. Set the Function dial to AirFry.
3. Set Temperature dial to desired temperature.
4. Turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin airfrying.
5. The timer will ring once when the cycle is complete and the oven will power off.
6. To stop airfrying before the timer expires, turn the ON/Oven Timer dial to the OFF position.

### COOKING FUNCTIONS

#### BAKE

##### POSITION 2 FOR BAKING

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



1. Fit provided Baking Pan or Oven Rack into either rack position (refer to your Instruction Booklet for more tips).
2. Set the Function dial to Bake.
3. Set Temperature dial to desired temperature.
4. Turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin baking.
5. It is recommended to preheat oven for 5 minutes prior to baking. Incorporate this into the total baking time.
6. The timer will ring once when the cycle is complete and the oven will power off.
7. To stop baking before the timer expires, turn the ON/Oven Timer dial to the OFF position.

#### CONVECTION BAKE

##### POSITION 2 FOR BAKING

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



1. Fit provided Baking Pan or Oven Rack into either rack position (refer to your Instruction Booklet for more tips).
2. Set the Function Dial to Bake.
3. Set Temperature Dial to desired temperature.
4. Most baking recipes recommend reducing temperatures by 25 degrees when using the convection feature. Always check for doneness 10 minutes before end of suggested cooking time.
5. Turn the ON/Oven Timer dial to the desired cooking time to turn on the oven and begin baking.
6. It is recommended to preheat oven for 5 minutes prior to baking. Incorporate this into the total baking time.
7. The timer will ring once when the cycle is complete and the oven will power off.
8. To stop baking before the timer expires, turn the ON/Oven Timer dial to the OFF position.

#### WARM



1. Place the AirFryer Basket on top of the Baking Pan to use to Broil in rack Position 2.
2. Set the Function dial Warm.
3. Set Temperature dial to Warm.
4. Turn the ON/Oven Timer dial to the desired warming time to turn on the oven and begin warming.
5. The timer will ring once when the cycle is complete and the oven will power off.
6. To stop warming before the timer expires, turn the ON/Oven Timer dial to the OFF position.

### HELPFUL HINTS

1. **Oven Light:** Oven light will only work when the oven's power is on (power light is on).
2. To add more time to your current cook cycle, simply turn the timer clockwise to add more time. Note: Monitor your food accordingly to ensure it isn't overcooked.
3. Some moisture may appear on your oven door during some of the cooking cycles. This is normal.
4. When applying oil for airfry recipes, use hands to ensure that oil is spread evenly across food surface after spraying food.

### AIR FRYER GUIDE

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