Cuisinart®

COMPACT MAX 7.6L AIR FRYER

AFS-80BLXA

THREE YEAR WARRANTY - CUISINART - 3 YEAR

Instruction Booklet

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For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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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, handling, or 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 cord or plugs or the main body of the Air Fryer in water or other liquids. See Cleaning and Maintenance.
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, after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly. Return the Air Fryer to the store or retailer where purchased for examination, 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 benchtop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place the Air Fryer on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Air Fryer 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 Air Fryer.
13. To avoid burns, use extreme caution when removing Air Fryer 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 Air Fryer.
15. Do not place any of the following materials in the Air Fryer: paper, cardboard, plastic, and similar products.
16. Do not cover any part of the Air Fryer with aluminium foil. This will cause the unit to overheat.
17. Oversize foods, aluminium foil packages, and utensils must not be inserted in the Air Fryer, as they may create the risk of fire or electric shock.
18. A fire may occur if the Air Fryer 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, creating the risk of electric shock.
20. Do not attempt to dislodge food when the Air Fryer is plugged into an electrical outlet.

21. **WARNING:** To avoid possibility of fire, NEVER leave the Air Fryer unattended during use.
22. Use recommended temperature settings for all air frying.
23. Do not rest cooking utensils or baking dishes on the window or on top of the unit.
24. Press ⏻ after use to turn off the Air Fryer.
25. Never operate the appliance inside a cupboard or directly beneath overhead cabinets. Always unplug the unit before storing it in an enclosed space to reduce the risk of fire.
26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. To disconnect, press ⏻ to turn off, then remove plug from wall outlet.
28. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
29. If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
30. The appliance is intended for household use and not applications such as:
    - Staff kitchen areas in shops, offices, and other working environments
    - Farmhouses
    - By clients in hotels, motels, and other residential type environments
    - Bed and breakfast type environments
31. ⚠This symbol means: The surface of this product is hot; please be careful when touching it.
32. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
33. Do not use this appliance for deep-frying.
34. Intended for benchtop use only. Do not move the appliance when in use.
35. Prevent food contact with heating elements. Do not overfill when cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
36. Any adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, whilst in use. This appliance requires 100mm clearance around the front, back and sides of the appliance. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures even below the guidelines given above. Any damage caused by the appliance being installed in contravention of these instructions will be at the liability of the owner. You should not use this appliance to store items on or as work surface. Do not use the appliance near or under combustible materials like curtains or furniture.
37. Check all parts before use. If any part is damaged 'DO NOT USE'

CAUTION: BURN HAZARD

WARNING: very hot surfaces.
Take care when using the oven, surface could be hot.

DO NOT TOUCH hot surfaces, as possible injury could occur.

The appliance must not be placed inside furniture or any built-in unit, when switched on and in use.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you to safely operate your Cuisinart® Air Fryer and get the most out of it with consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risk of someone tripping or becoming entangled. Extension cords may be used if caution 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 benchtop where it can be pulled by children or tripped over unintentionally.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

BEFORE FIRST USE

1. Remove and discard any packaging material from the unit.
2. Remove all accessories and read the Instructions for use carefully. Please pay attention to the Important Safeguards, warnings and operating your air fryer sections to avoid any injury or damage.
3. Wash the basket and crisper plate in hot, soapy water, then rinse and dry thoroughly. The basket and crisper plate are the ONLY dishwasher safe parts. To extend the life of the basket we recommend hand-washing. NEVER clean the main unit in the dishwasher.
4. Place your Cuisinart® Air Fryer on a flat, level surface. Move 5 to 10cm away from the wall or from any objects on the benchtop. Do not use on heat-sensitive surfaces.

   NOTE: OBJECTS SHOULD NOT BE STORED ON TOP OF THE AIR FRYER. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR AIR FRYER. THE EXTERIOR WALLS GET HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.
5. Plug power cord into the wall outlet.

PARTS AND FEATURES

1. **Digital Control Panel**
   Features easy-to-use touch controls to select cooking function or air fry preset, time, temperature and special functions.
2. **Cooking Basket**
3. **Ceramic Coated Crisper Plate**
   Ensures even cooking. Must always be inserted in air fry basket for cooking.
4. **Air Outlet**
   Outlet on the back to let hot air discharge.

GETTING TO KNOW THE DIGITAL CONTROL PANEL

1. **Cooking functions**
   Select the desired cooking function based on your cooking method: Air Fry, Roast, Grill, Bake, Dehydrate or Max Crisp.

   AIR FRY: Use this function to give your food crisp with minimal oil. Best for frozen snacks and fresh foods like chicken wings.

   ROAST: Use the roast setting for tender meats such as chicken and pork, and also for roasting vegetables.

   GRILL: Perfect for cooking fish or even a grilled toasted cheese sandwich.

   BAKE: Use this setting for making cakes and other baked treats.

   DEHYDRATE: This setting is great for dehydrating fruit for fruit crisps or making beef jerky.

   MAX CRISP: Use this setting for small quantities of frozen food that require high temperatures to cook such as french fries.

2. **POWER ON / OFF**
   Press ⏻ to turn the appliance ON and OFF.

3. **Time and temperature controls**
   The temperature / time symbols must be pressed prior to the Time and Temperature / being visible and allowing for changes. Use the and buttons to adjust the cooking time and temperature for your selected function. The temperature can be adjusted in increments of 5°C, and the cooking time can be adjusted in 1-minute increments up to 1 hour.

4. **Preheat setting**
   The preheat setting will activate if the Bake or Grill cooking functions are selected.

5. **Start/Stop button**
   Press the Start/Stop button ▶■ to begin or end the cooking process.

6. **Shake reminder**
   The Shake reminder alerts you to flip or shake your food around 2/3 through the cooking cycle. This reminder will automatically activate for air frying functions, but you can also manually set it for any function. If you want to disable the reminder, simply press the Shake reminder button again to turn it off. When the reminder activates, you will hear an audio alert.

7. **Max crisp**
   To use the Max Crisp function, press MAX CRISP. Then press the Start / Stop ▶■ button to commence cooking. The Max Crisp function is a high-temperature setting designed to get food crispy in 30 minutes or less. It is the only function that allows cooking at 210°C.

8. **Ready indication**
   When the cooking time has finished, the unit will sound three beeps, and the display will show 00 for 1 minute. After that, the air fryer will automatically enter Keep Warm mode, unless the basket is removed or ▶■ is pressed.

9. **Auto Keep Warm**
   The Keep Warm function begins automatically at the end of any cooking cycle to keep your food warm for up to 60 minutes. During this time, the appliance will maintain a low temperature to keep the food ready to serve. If the basket is removed or is pressed, the appliance will exit Keep Warm mode.

OPERATING YOUR AIR FRYER

Follow these simple steps for cooking operation:

Place the Air Fryer on a stable surface
Place your air fryer on a flat, heat-resistant benchtop. Plug the unit into a 220-240V power outlet. The unit will show a brief LED flash and sound a single beep to indicate it is in standby mode.

Insert the basket
Ensure the crisper plate is placed in the bottom of the basket. When the basket is not securely locked into place 'out' will show on the control panel where the temp / time is usually displayed. Continue to push the basket in until you hear a 'click'.

Power on
Press the Power icon . The LED display will show “--:--” and the unit is ready for use.

Select cooking function
Select your desired cooking function - Air Fry, Roast, Grill, Bake, Dehydrate or Keep Warm.

To adjust the temperature, press the temperature icon and use the and buttons to adjust the temperature up or down in 5 degree increments.

To adjust the time, press the time icon and use the and buttons to adjust the time up or down in 1 minute increments. After setting the desired temperature and time, you have the option to set the shake reminder. Refer to "Getting to know your control panel" for when to use this function.

Start cooking
Press the START/STOP button to commence the cooking process. To stop cooking at any time press the button again.

NOTE: If the cooking process is stopped during the cooking cycle, the appliance will reset and you will need to re-select the cooking function, temperature and time to commence cooking again.

If the drawer is opened during the cooking process, the cooking cycle will automatically pause until the drawer is closed - at which time cooking will re-commence.

Pre-heat setting
If you select either the BAKE or GRILL function, the pre-heat setting will automatically activate when you press START to commence cooking. When the appliance is pre-heating, the display will show a scrolling rectangle symbol.

When the appliance has finished pre-heating, 5 audible beeps will sound to indicate you can pull out the drawer, add your food, and close the drawer again to commence cooking. The timer will then begin counting down.

End of cooking
When the timer reaches 00, the appliance will sound 3 times to signal the end of the cooking cycle. The Keep Warm function will automatically activate.

Press the Start/Stop button , or remove the basket to disable the Keep Warm function. Press the button to turn off the unit. Unplug the unit when done.

AIR FRYING TIPS & HINTS

Air frying is a healthy alternative to deep-frying in oil. A high-velocity fan and an upper heating element circulate air to prepare a variety of foods that are both delicious and healthier than traditional fried foods.

- Air frying doesn't require oil, but a light coating of cooking spray or drizzle of oil tossed with food can enhance browning.
- Shake Reminder is recommended when cooking large quantities that overlap and larger foods. Do not overload the basket; more surface area will result in faster cooking and better results.
- Foods will cook more evenly when they are cut into equal-size pieces with minimal overlap.
- An assortment of coatings can be used on air-fried foods. Some examples of different crumb coatings include breadcrumbs (plain, seasoned, and panko), crushed cornflakes, potato chips, and crackers. Various flours (including gluten-free) and other dry foods like cornflour work as well.
- When cooking proteins, marinades and juices will drip to the bottom of the basket. This is a great base for a gravy or pan sauce.
- When air frying greasy foods (e.g., bacon), grease will drain into the bottom of the air fry basket. As a precaution, allow hot grease to cool in the basket before cleaning.
- Use tongs or a silicone spatula to remove food from the basket.

COOKING CHART

- The amounts listed in this chart are **recommended for optimal cooking performance** - ensuring even airflow, crisping, and consistent results. They are **not the maximum capacity** of the 7.6L basket. Cooking larger quantities is possible, but may require longer times, more frequent shaking or turning, and could result in less even browning or crisping.
- Shake or turn food at least once during cooking (more for high loads or fries)
- For food safety, use a food-grade meat thermometer to check that meat, poultry, and seafood have reached safe internal temperatures before serving. Insert the thermometer into the thickest part of the food, avoiding bone. Refer to the internal temperatures listed in this chart or follow Food Standards Australia New Zealand (FSANZ) guidelines.

AIR FRY MODE

FOOD	AMOUNT	TEMP (°C)	TIME	NOTES
Thin frozen fries	300–800 g	200	15–25 min	Shake 2–3 times
Crinkle or thick-cut frozen fries	300–800 g	200	18–28 min	More time for thicker cuts
Frozen sweet potato fries	300–800 g	190	20–25 min	Shake halfway
Chicken nuggets (frozen)	300–800 g	200	12–15 min	Flip once
Chicken wings	600–900 g	200	25–30 min	Brush with oil, turn twice
Chicken drumsticks	400–800 g	190	25–30 min	Internal temp: 74°C
Chicken breast (160g each)	2–4 pcs	200	17–20 min	Brushed with oil
Chicken schnitzel (crumbed)	2–4 pcs	200	12–16 min	Flip halfway
Pork chops (bone-in)	2–4 pcs	200	14–18 min	Internal temp: 70–75°C
Beef steak (2.5 cm thick)	2 pcs	200	10–13 min	Rare: 60°C, Medium: 65°C
Burgers (150 g)	2–4 pcs	190	12–15 min	Flip halfway
Sausages	4–8 pcs	200	12–15 min	Internal temp: 71°C
Salmon fillets	2–4 pcs	200	10–12 min	Skin-on, 2.5 cm thick. Internal temp: 63°C
Whole fish (300–400 g each)	1–2 pcs	200	25–30 min	Brush with oil, flip halfway
Fish fingers (frozen)	15 pcs	180–200	12–15 min	Flip halfway
Prawns (fresh, jumbo)	14–20 pcs	200	6–8 min	Shell off, deveined. No oil needed
Spring rolls (frozen)	300–600 g	200	10–15 min	Turn halfway
Vegetable nuggets / bites	400–600 g	200	12–15 min	Single layer for crisping
Roast vegetables	600–800 g	200	22–30 min	Cut into 2–3 cm pieces
Broccoli, cauliflower	400–600 g	200	12–16 min	Light oil coating, use florets, not full pieces
Mushrooms	250–300 g	200	10–12 min	Whole or quartered
Corn on the cob	2–4 ears	200	15–18 min	Brush with oil
Homemade chips (fresh-cut, 10 mm thick)	300–800 g	200	20–30 min	Soak 30 min, dry well. Shake every 7–10 min

MAX CRISP MODE

This mode is ideal for cooking smaller frozen foods quickly with a super crispy finish. Suitable recipes include:

- Frozen curly fries: 600g, 210°C, 20–22 min
- Frozen battered onion rings: 300g, 210°C, 11–12 min
- Hash brown patties: 2–4 pcs, 210°C, 10–12 min

BAKE MODE

FOOD	AMOUNT	TEMP (°C)	TIME	NOTES
Muffins	6	160	15–18 min	Use silicone cups or tray. Check centre is firm
Round cake	18–20 cm tin	160	30–40 min	Check with skewer in centre; may need foil after 25 min
Frozen pie (meat or veggie)	1–2	200	20–25 min	Ensure centre is piping hot and pastry browned

ROAST MODE

FOOD	AMOUNT	TEMP (°C)	TIME	NOTES
Whole chicken	1.2–1.5 kg	180	55 min	Internal temp: 74°C
Chicken thighs (bone-in)	4–6 pcs	200	25–30 min	Turn halfway
Beef roast (topside, rump)	1kg -1.2kg	180	50–60 min	Rare: 60°C, Well: 70°C
Pork loin (boneless)	600g–800g	190	50-60 min	Score fat; crackle tip: start Max Crisp for 5 min at 210°C
Lamb leg (boneless)	800g - 1kg	190	50-60 min	Internal: 63–70°C

GRILL MODE

FOOD	AMOUNT	TEMP (°C)	TIME	NOTES
Bacon rashers	4–6	200	8–10 min	No oil needed
Pork chops (boneless)	2–4	200	14–16 min	Use top rack
Halloumi slices (1 cm)	200–300 g	200	10–12 min	Flip once. Use baking paper or light spray oil
Tofu cubes	250 g	180–190	12–14 min	Oil lightly
Veggie burgers	2–4	200	12–14 min	Flip halfway

DEHYDRATE MODE

FOOD	PREPARATION	TEMP (°C)	TIME	NOTES
Apple slices (3 mm)	Lemon water rinse	60	7–8 hrs	
Bananas (sliced)	Even slices	60	8–10 hrs	
Strawberries	Halved	60	6–8 hrs	
Mushrooms	Brushed clean	60	6–8 hrs	
Tomatoes	Sliced thin or grated	60	6–8 hrs	
Fresh herbs	Stem removed	60	4 hrs	
Beef jerky	Marinated overnight, 6 mm thick	70	5–7 hrs	

TROUBLESHOOTING

Operation	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the air fryer basket is securely in place in the unit.
Cooking	Why are fried foods not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, lightly spray, brush, or rub more oil on the food.
		Make sure food is spread evenly in a single layer in the air fryer basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle; use the Shake Reminder for an audio alert.
		Put the food in for additional cooking time. Make sure to check frequently until food reaches desired brownness.
	Why is my food undercooked?	If you put too much food in the basket, it may not cook in the suggested time. Try using smaller batches of food and single layers, rather than stacking food items on top of each other.
		If the temperature is too low, the food may not fully cook.
Cleaning	How do I clean tough-to-remove food residue from the basket/crisper plate?	To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleaner. We recommend hand-washing these parts in hot, sudsy water with a nylon scouring pad or nylon brush and then thoroughly rinsing them, or washing in a dishwasher.

CLEANING AND MAINTENANCE

- Always unplug the air fryer from the electric 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 Air Fryer, 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 cause damage the Air Fryer surface. Never use steel wool pads on interior of the Air Fryer.
- Air fry basket and crisper plate are dishwasher safe. They can also be hand-washed in hot, soapy water with a nylon scouring pad or nylon brush and thoroughly rinsed.
- Remove the crisper plate from the air fry basket to easily access the bottom of the air fry basket.
- Any servicing should be performed by an authorised service representative.

WARRANTY

Cuisinart warrants that, in the unlikely event that this product develops any malfunction within 36 months of purchase of the product used for household or domestic use (or within 3 months of purchase of the product used for commercial use) due to faulty workmanship, materials or manufacture, we will either (at our discretion) repair or replace it for you.

This warranty applies for a period of 36 months for products purchased for household or domestic use (and 3 months for products purchased for commercial use) from the date of purchase of the product after which time the warranty expires and has no further force of effect.

Should you experience any operating difficulties refer to the FAQ in this booklet or contact Customer Service for advice on **1800 566 567 in Australia** or **0800 456 546 in New Zealand**.

Please retain the **Purchase Receipt** as proof of purchase in order for your warranty entitlement to be valid. This document must be presented in the event of making a claim under the terms of the Cuisinart Warranty Policy.

During the warranty period Cuisinart will repair or replace (at our discretion) any defective product. However, if the product includes a number of accessories, only the defective part or relevant accessory will be replaced. Cuisinart reserves the right to make minor adjustments to fix any defect instead of replacing the entire product or accessory. Packaging, instructions, recipe books etc. will not be replaced unless faulty. A product presented for repair may be replaced by a refurbished product of the same type rather than being repaired. Refurbished parts may be used to repair the product.

If a spare part is required under warranty it will be shipped to the customer or retailer at No Charge.

In the event of a product or accessory being replaced during the warranty period, the guarantee on the replacement product or accessory will expire 36 months for household or domestic use (or 3 months for commercial use) from the original purchase date.

This warranty does not include or cover the following:

- defects caused by the product not being used in accordance with instructions;
- defects caused by accidental damage;
- defects caused by misuse or negligent handling of the product;
- defects caused by the product not being maintained or cleaned according to instructions;
- defects caused by being tampered with by unauthorised persons;
- defects which are normal or fair wear and tear;
- freight or any other costs incurred in making a claim;
- consumable items or accessories that by their nature and limited lifespan require periodic renewal (such as filters, seals, blades or related accessories, such as trays, racks or utensils);
- products serviced or modified other than by Cuisinart or an authorised Cuisinart representative;
- to any claims made beyond 12 months if the filament of the light bulb breaks i.e. the light bulb has burned out;
- exposure of the product to abnormally corrosive conditions;
- any product which has its serial number or appliance plate removed or defaced;
- to any claims made beyond 3 months from the date of purchase if the product is used in commercial, industrial, educational or rental applications; or
- To any claims made beyond 36 months from the date of purchase if the product is used in household or domestic applications.
- Products purchased from any person who is not a retailer serviced by Conair’s authorised distributors, overseas retailers, parallel importers or purchased second hand.

The benefits given to you by our warranty are in addition to other rights and remedies under the Australian Consumer Law.

In Australia our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Our goods also come with guarantees that cannot be excluded under the New Zealand Guarantees Act.

To make a warranty claim or spare part, contact our customer service agents:

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

YOU MUST provide your full name, address, email and phone details. A copy of your proof of purchase must be supplied.

You can contact Cuisinart Australia/New Zealand via email at aus_cuisinart@conair.com or through the "Contact Us" option on the Cuisinart website www.cuisinart.com.au

The warranty contained in this document is provided by:

Conair Australia Pty Ltd (ACN 068 492 044) (Cuisinart)

18 Rodborough Rd,

Frenchs Forest, NSW 2086

Australia

Notes:

Notes:

Scan to get started with your new air fryer.

www.cuisinart.com.au

V IB-25/353

Version No: AFS8OBLXA IB-25/355

Size: 210X148MM Old die-cut:

Materal: 80gsm woodfree paper for whole book

Coating: N/A

Color(Front): COVER: 1C + 1C (BLACK)

(Back): INSIDE: 1C + 1C (BLACK)

Date: 22-August-2025 Co-ordinator: Trik Wu / Scias Liu

VOION Description

PDF version: V AFS8OBLXA IB-25/355

VOION Code: V AFS8OBLXA IB-25/355 Operator: ZHONG

VOION Diecut: V AFS8OBLXA IB-25/355

Coating: N/A

Remark:

Cyan Magenta Yellow Black