Scan to access delicious recipes to use with your Air Crisp Pro

# Cuisinart®

Air Crisp Pro
Combi Oven

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# IMPORTANT SAFEGUARDS

## READ ALL INSTRUCTIONS BEFORE USING

When using any electrical appliance, especially when children are present, **basic safety precautions should always be taken to reduce the risk of fire, electric shock and/or injury, including the following:**

- Never leave unattended while cooking to avoid possibility of fire.
- This appliance is intended for **HOUSEHOLD USE ONLY** and similar applications such as:
  - staff kitchen areas in shops, offices & other working environments;
  - farmhouses;
  - clients in hotels, motels and other residential type environments;
  - bed and breakfast settings
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack experience and knowledge unless, they have been given instruction concerning use of the appliance by a person responsible for their safety.
- Use only on an appropriate benchtop & indoors only, sitting away from flammable materials such as curtains, draperies and walls of similar nature as a fire may occur if comes in contact or becomes covered during operation.
- Do not place on or near a hot gas, electric burner, or in a heated oven.
- Do not use appliance for other than its intended use.
- This appliance is under 220V~240V use only. Check voltage to be sure the voltage indicated on the nameplate agrees with your voltage.
- Always attach plug to unit first, then plug cord to wall outlet. To safely disconnect, press the power button ⏻ to stop cooking cycle and remove plug from electrical outlet.
- To avoid the possibility of the unit being accidentally pulled off the working area, which could result in damage to the unit or personal injury, do not let the cord hang over the edge of a table or benchtop.
- To avoid damage to the cord and possible fire or electrocution hazard, do not let cord come into contact with any hot surfaces including a stovetop.
- Do not operate this appliance if it has been dropped or damaged (including the cord) in any manner or is not operating correctly.
- Do not operate this appliance in an appliance cabinet or under a wall cabinet. When storing in an appliance cabinet, always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the unit is in contact with the walls of any cabinetry or on closing the cabinet door and touching the unit.
- Keep hands, hair and clothing away during operation to reduce the risk of injury.
- Always unplug from the electrical outlet when not in use before putting on or taking off parts and before cleaning.
- The use of attachments not recommended by Cuisinart may be hazardous.
- At no time, before or during cooking and cleaning immerse unit, plug or cord in water, or any other liquids similarly under running water too – this is to protect against the starting of a fire and electric shock that could induce injury to persons. If the unit, plug or cord should fall into water or other liquids, unplug the cord from the electrical output immediately. DO NOT reach into the water.
- Do not cover crumb tray or any part of the oven except the baking pan with metal foil – this will cause overheating of the oven.

- The top of the oven, steam vents and any other opening should always be clear 15cms of any other object while in use.
- The temperature of accessible surfaces may be high when the appliance is operating. Surfaces marked with this symbol will be very hot to touch during use – only use handles and/or knobs. DO NOT TOUCH the unit until it has cooled down.

- Oversized foods, metal food packages and utensils must not be inserted in the oven as this can create a risk of fire or electric shock.
- No object should ever be rested on the glass door. This includes cooking utensils and baking dishes.
- Do not place sealed or airtight containers in the oven.
- Do not place paper, cardboard, plastic or similar products in the oven.
- Extreme caution should be exercised when using containers constructed of materials other than metal, glass or ceramic in the oven.
- Use extreme caution when removing trays, pans, racks or disposing of grease and oils or when moving the unit itself that may contain hot oils or grease to avoid burns.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- The appliances are not intended to be operated by means of an external timer or separate remote-control system.
- Children should be supervised to ensure that they do not play with the appliance.
- This appliance incorporates an earth connection for functional purposes only.

## SPECIAL CORDSET INSTRUCTIONS

A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Extension cords may be used if care 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 countertop or tabletop where it can be tripped over unintentionally or pulled on by children.

# SAVE THESE INSTRUCTIONS

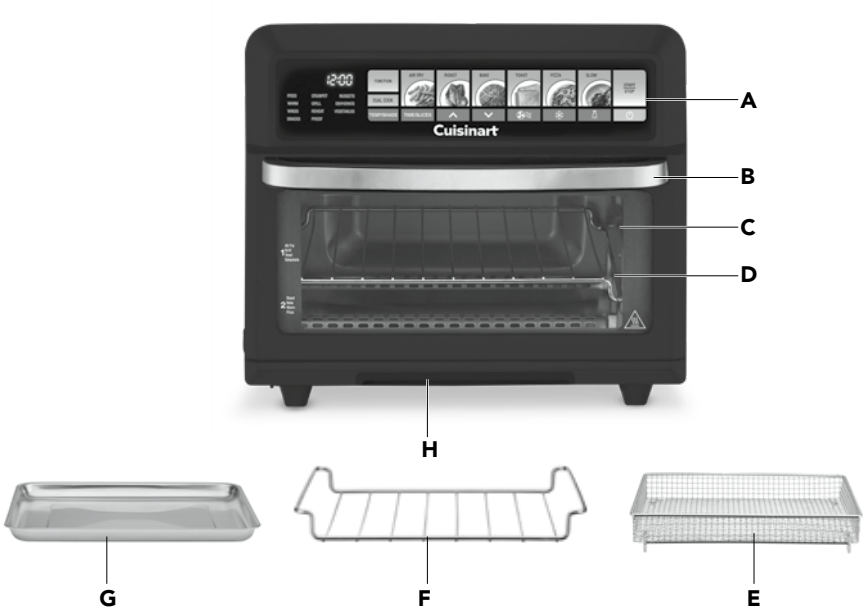
## BEFORE THE FIRST USE

1. Place the Air Crisp Pro on a large, sturdy, flat non-heat sensitive surface.
2. Ensure there is minimum distance of 15cm of space from the wall, sides and above. Do not use on heat sensitive surfaces.
3. Remove any dust from shipping by wiping the unit and controls with a damp cloth. Thoroughly clean the internal part of the oven with hot sudsy water (see Cleaning & Maintenance instructions on page 18).

**NOTE:** Objects should not be stored on top of the oven. If they are, remove all objects before you turn on your oven. The exterior walls can get very hot when in use.

4. Check that the Crumb Tray is in place and that there is nothing in the oven.
5. Plug power cord into a suitable 230/240v power outlet.

# PARTS & FEATURES




**A. Touch Screen Control Panel**
Easy to use touch LED menu (refer to page 6 - Getting to know your touch control panel)

**B. Cool-Touch Handle**
Designed to stay cool during cooking

**C. Glass Viewing Window**

**D. Rack Positions**
Refer to page 9

**E. Stainless Steel Air Fry / Cooking basket**
Use for air-frying, grilling or dehydrating

**F. Stainless Steel Wire Rack**
Can be inverted to create extra height. E.g. for grilling

**G. Stainless Steel Baking Tray / Drip Tray**
Use for baking or roasting. When using the Air-Fryer Basket use underneath as a drip tray

**H. Pull-Out Crumb Tray**
Slides in & out

# GETTING TO KNOW YOUR TOUCH CONTROL PANEL

Touch to select function depending on your cooking preference. You will then have the option to adjust the temperature or time.

**A. Frozen ❄**
Select when cooking/reheating from frozen using the Toast, Crumpets, Pizza & certain Air Fry preset functions. The frozen icon will display on the LED screen.

**B. Super Convection ≋**
Fan speed is increased & can be set in Bake, Grill, Roast, Proof, Slow or Reheat settings. The Pizza setting is already preset with this as well as Dehydrate & all Air Fry functions. When the icon is NOT showing, normal convection fan speed is set.

**C. Interior Light**
Press the light button to have a clear view of cooking progress - light will turn off automatically after 20 secs.

**D. Dual Cook**
Use to program two-stage cooking operation automatically.

**E. START / STOP**
Use to start & stop cooking. Indicator will illuminate when cooking.

**F. FUNCTION**
Press FUNCTION to access the pre-programmed preset menu on the left hand side of the panel. Use the Up or down arrows ("⌃"/"⌄") to toggle between each function.

**G. TEMP / SHADE**
Select to adjust the cooking temperature or toast shade.

**H. TIME / SLICES**
Select to adjust the cooking time / number of toast slices to be cooked.

# TO CHANGE TIME, TEMPERATURE OR FUNCTION DURING COOKING CYCLE

To change the **temperature** during the cooking cycle, press TEMP / SHADE. Adjust the temperature up or down by pressing the up or down arrows ("⌃"/"⌄") and press TEMP / SHADE again to confirm the selection.

To change the **time** during the cooking cycle, press TIME / SLICES. Adjust the time up or down by pressing the up or down arrows ("⌃"/"⌄") and press TIME / SLICES again to confirm the selection.

To change function: You must press Start/Stop to stop the current program. The current program will begin to flash on the screen. **To exit the program press START / STOP for 3-5 seconds. The full control panel should now be displayed and you can select an new program.**

**NOTE:** When the Air Crisp Pro is in use, opening the door will suspend the heaters and countdown timer and discontinue working. When the door closes the heaters and countdown timer will resume.

## SETTING THE CLOCK

The clock can only be set when the oven is not cooking i.e. when the clock is displayed on the screen. When the appliance starts for the first time, it will display and the clock the default time 12:00 will be flashing. You can also change the clock at any time while the oven is not cooking. Just hold the "TIME/SLICES" button for 3-5 seconds, the time will be flashing.

To change the time:

1. Press the up or down arrows ("⌃"/"⌄") to set the hour, then press "TIME/SLICES" to confirm.
2. The minutes of the clock will now be flashing. Press the up or down arrows ("⌃"/"⌄") to set the minutes and press "TIME/SLICES".
3. Press the up or down arrows ("⌃"/"⌄") to toggle between showing PM and not showing anything (indicating AM) and press "TIME/SLICES".

**NOTE:** If nothing is pressed, the clock will continue to run from 12:00 from the time the power is connected.

## SETTING THE VOLUME OF THE TONE

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

1. Press and hold FUNCTION and DUAL COOK buttons simultaneously for 4 seconds.
2. The number 1 (default setting) or currently selected volume level (0 ,1 or 2) will display.
3. Press the up or down arrows ("⌃"/"⌄") to set preferred tone level: 0 (off/ tones deactivated), 1 (low), or 2 (high).
4. Once your selection is displayed, press FUNCTION to confirm.

## USING THE OVEN LIGHT

Touch the "" function on the control touch panel to turn the oven light on.

Touch the "" function again to turn off the oven light.

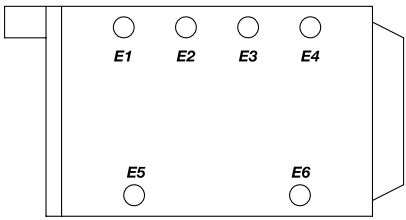
**NOTE:** When the light is on it will automatically switch off after a period of 20 seconds. When opening the oven door, the light automatically switches on.

# INTUITIVE ELEMENT TECHNOLOGY

The Air Crisp Pro features 6 individual elements that have been programmed to direct the heat exactly where it is needed most for each function and cooking style.

Each of the oven's functions are preset with specific combinations and temperatures, however these can be adjusted to suit your own cooking needs.

Note that elements may operate on different power levels depending on the function selected so they may not all be functioning at full power at the same time. This means that depending on the selected function, not all elements will be glowing.



# SMART DIGITAL THERMO SENSOR

Your Air Crisp Pro has a smart digital thermo sensor that adjusts and uses the correct combination of elements and power according to the function selected. This means that some elements may be off or using low power while others may run at a higher power level to balance the right amount of heat for the program selected.

This is a normal function of the oven.

**NOTE:** The elements may be heating even if they are not lighting up.

**CAUTION:** DO NOT touch elements to see if they are working. Elements are programmed to work according to the function selected.

| Function | E1 (440W) | E2 (310W) | E3 (310W) | E4 (440W) | E5 (310W) | E6 (310W) | Fan speed | Temp range | Timer range |
|---|---|---|---|---|---|---|---|---|---|
| Toast | On | Off | Off | On | On | On | Always Low | Fixed on max. | Default |
| Crumpet | On | Off | Off | On | On at half power | On at half power | Always Low | Fixed on max. | Default |
| Bake | On | Off | Off | On | On | On | High Low | 90-230°C | 1 min - 2 hours |
| Grill | On | Off | Off | On | Off | Off | High Low | Fixed on max. | 1 min - 2 hours |
| Pizza | On | Off | Off | On | On | On | High Low | 170-230°C | 1 min - 2 hours |
| Roast | On | Off | Off | On | On | On | High Low | 90-230°C | 1 min - 2 hours |
| Dehydrate | On | Off | Off | On | On | On | High Low | 40-95°C | 1 min - 72 hours |
| Proof | On | Off | Off | On | On | On | High Low | 25-40°C | 1 min - 2 hours |
| Slow | On | Off | Off | On | On | On | High Low | 40-150°C | 1 min - 12 hours |
| Reheat | On | Off | Off | On | On | On | High Low | 90-230°C | 1 min - 2 hours |
| Warm | Off | Off | Off | Off | On | On | Always Low | 60-150°C | 1 min - 2 hours |
| Air Fry | On | On | On | On | Off | Off | Always High | 90-230°C | 1 min - 1 hours |

# OVEN RACK & PAN POSITIONS

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

Rack Position 1 and Position 2 are marked on the right side housing when the door is opened.

### SUGGESTED RACK/PAN/BASKET POSITIONS

| | Position 1 | | | Position 2 | | |
|---|---|---|---|---|---|---|
| **Function** | | | | | | |
| Air Fry | X | | | X | | |
| Toast | | | X | | | |
| Crumpet | | | X | | | |
| Bake | | X | X | | X | X |
| Grill | X | X | X | X | X | X |
| Pizza | | | | | X (fresh) | X (frozen; inverted rack) |
| Roast | | X | X | | X | X |
| Dehydrate | X | | | | | |
| Proof | | | | | X | X |
| Slow | | X | X | | X | X |
| Reheat | X | X | X | X | X | X |
| Warm | X | X | X | X | X | X |

# OPERATING INSTRUCTIONS

1. Place the appropriate rack, pan, and/or basket in the position recommended in the chart above.
2. Use the touch panel to select the appropriate function or pre-set.
3. After the desired function is selected, START / STOP will FLASH. The time and temperature display will show the last selected or default time and temperature for that program. (Shade and slices for toast and crumpet settings)
   - To confirm the displayed time and temperature and confirm cooking, press START STOP.
4. To change the time / temperature settings:
   - To change the temperature during, press TEMP / SHADE. The temperature display will begin to flash. Adjust the temperature up or down by pressing the up or down arrows ("∧"/"∨") and press TEMP / SHADE again to confirm the selection.
   - To change the time during the press TIME / SLICES. The time display will begin to flash. Adjust the time up or down by pressing the up or down arrows ("∧"/"∨") and press TIME / SLICES again to confirm the selection. The Start/Stop button will flash, and LED screen will display the last selected or default temperature and time (shade and slices for Toast and Crumpet settings).
5. If desired, press the Frozen or the Super Convection Fan button

6. Press Start/Stop to begin operation. START / STOP will stop flashing indicating the appliance is cooking.

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

7. When countdown timer reaches 0:00, oven will beep three times and heating elements will turn off.

   **NOTE:** If you wish to cancel during the cooking progress, simply hold Start/Stop for 3-5 seconds.

   **NOTE:** Cooling fan will remain on after cooking for cooling purposes.

# COOKING FUNCTIONS

## AIR FRY FUNCTION

For best results, use the provided Air Fryer Basket fitted into the Baking Tray/Drip Pan to catch any crumbs or fats when cooking.

The Air Fry function can be used at 90°C–230°C for up to 1 hour. This function is used to air fry food and meals as a healthy alternative to deep frying in oil. A high-speed fan and multiple heating elements circulate hot air from the top down to prepare a variety of meals that can be both delicious and healthier than traditional frying.

- Default setting: 220°C; 12 minutes
- Many foods that are usually fried can be air-fried without using excess amounts of oil. Air-fried foods will taste lighter and be less greasy than deep-fried foods.
- Air-frying 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 air-frying. Olive oil is preferred for a richer flavour. Vegetable, canola or grapeseed oils are recommended for milder flavours.
- An assortment of coatings can be used on air fried foods. Some examples of different crumb mixtures include;

  - breadcrumbs,

  -seasoned breadcrumbs

  -panko breadcrumbs

  -crushed cornflakes

  -crushed potato chips.

Various flours, including gluten-free, and other dry foods like cornmeal also work very well.

- Most foods do not need to be turned during cooking, but larger items, like chicken drumsticks, should be turned halfway through the cooking cycle to ensure they are evenly cooked with browning results.
- When air-frying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure evenly cooked results and browning.
- Use higher temperatures for foods that cook quickly, like bacon and chips.
- Use lower temperatures for foods that take longer to cook, like crumbed 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, condensation may build up, which could leave moisture on your benchtop.

The chart below lists recommended amounts, cooking times and temperatures for various types of food that can be air-fried in the Air Crisp Pro. If portions exceed recommendations, you can toss occasionally while cooking to ensure crispiest, and even browning results. Smaller amounts of food may require less time. For best air fry results, use the oven light to periodically check on the cooking food.

**NOTE:** When air-frying, always use the Air Fryer Basket with the Baking Tray/Drip Pan. For all foods below, we suggest using the upper position (Position 1). for best results unless otherwise stated below.

# AIR FRY COOKING CHART

| Food | Recommended Amount | Temperature | Time | Shelf Position | Cooking Instruction |
|---|---|---|---|---|---|
| Bacon | 250g (about 5 rashers) | 200°C | 10 to 12 minutes | 1 | For all foods in the chart Air Fryer Basket with Baking Tray/ Drip Pan using rack upper postion (Position 1) unless otherwise stated. |
| Chicken Wings | 900g (about 10) - Max 1.4kg | 200°C | 20 to 25 minutes | 1 | Avoid sugary marinades as this may result in burning of the sugar. Best cooked in a single layer. Better on rack (Position 1). |
| Frozen Fries | 450g - 900g | 220°C | 15 to 25 minutes | 1 | When cooking a larger volume (Position 1) rack may be required. Toss once during cooking for even browning. |
| Frozen Wedges | 450g - 900g | 220°C | 12 to 25 minutes | 1 | When cooking a larger volume (Position 1) rack may be. Toss once during cooking required for even browning. |
| Frozen Snacks e.g. Spring Rolls | 500g | 200°C | 6 to 10 minutes | 1 | |
| Frozen Chicken Nuggets | 400g | 220°C | 8 to 10 minutes | 1 | |
| Frozen Fish Fingers | 450g - 900g | 220°C | 8 minutes | 1 | |
| Fresh Hand Cut Fries | 450g - 900g | 200°C | 20 to 30 minutes | 1 | |
| Salt & Pepper Squid | 500g | 200°C | 10 minutes | 1 | |
| Vegetables e.g. Sliced Eggplant | 500g | 200°C | 13 to 20 minutes | 1 or 2 | Lightly spray with olive oil all over vegetables. For slices cut 1-½cm thick and cook for 15 mins. For larger cut vegetables 4cm x 4cm cook for 15-20 mins. Use rack Position 1 for thin slices , rack Position 2 for thicker pieces of vegetables. Turn halfway through cooking to evenly brown. |

**NOTE:** Air frying 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.

# ROAST

Roast can be used at 90°C – 230°C for up to 2 hours.

- Default: 180°C for 45 mins.
- Use the Dual Cook function for pre-browning at a high temperature then automatically reduce to a lower temperature for a longer roasting time. This is ideal for a pork roast.
- Warm up vegetables and brown by roasting them; as they caramelise.
- As some foods roast faster, begin checking progress at least 5 to 10 minutes before the end of suggested cooking time.
- Using the Super Convection (or high fan) setting, roasts can cook up to 50% faster with enhanced browning. After selecting the Roast function press the Super Convection button. The icon will display on the screen.
- Cooking times will need to be adjusted. We suggest you check your roast at least 20 minutes before the suggested total cooking time.

# ROASTING CHART

| | CONVECTION | | | SUPER CONVECTION | | |
|---|---|---|---|---|---|---|
| | TIME/WEIGHT | TEMP. | NOTES | TIME/ WEIGHT | TEMP. | NOTES |
| Chicken (Unstuffed) | 20min/500g | 180°C | For stuffed chicken adjust time: 25min/500g | 15min/500g | 180°C | For stuffed chicken adjust time: 20min/500g |
| Beef (Blade, Round) Medium Rare | 25min/500g | 200°C<br>160°C | • Preheat oven at 200°C for 10min<br>• Reduce to 160°C & place beef in oven<br>TIP: Go to page 14 to use the Dual Cook Function | 20min/500g | 200°C<br>160°C | • Preheat oven at 200°C for 10min<br>• Reduce to 160°C & place beef in oven<br>TIP: Go to page 14 to use the Dual Cook Function |
| Pork Loin (Rolled or Bone-in) Blush Pink | 15min/500g | 230°C<br>180°C | • Cook at 230°C for 30min any size<br>• Reduce to 180°C & cook for 15min/500g<br>TIP: Go to page 14 to use the Dual Cook Function | 10min/500g | 230°C<br>180°C | • Cook at 230°C for 25min any size<br>• Reduce to 180°C & cook for 10min/500g<br>TIP: Go to page 14 to use the Dual Cook Function |
| Lamb (On Bone) Medium Rare | 25min/500g | 180°C | | 20min/500g | 180°C | |

* For all roasts, it is recommended you remove the meat from the refrigerator 30 minutes prior to cooking

* Opening the oven during cooking may affect the overall cooking time

* It is recommended to allow any roast to sit covered with foil for 20 minutes before cutting to serve

# BAKE

Baking is recommended for a variety of foods you would normally prepare in a conventional oven.

Bake has a preheating stage during which display will show "Preheat"; once preheat is complete, oven will beep. Place food in oven and display will show "Ready"; countdown timer will begin.

Bake can be used at 90°C – 230°C for up to 2 hours.

- Default: 180°C for 30 mins.
- The oven defaults to normal convection fan speed (i.e. not displaying on screen) for more delicate items like custards and eggs, as well as most baked foods like muffins, cakes and biscuits
- You can select the option of Super Convection fan (or high fan) speed (i.e. displaying on screen), for most baked foods that require even browning, like heartier baked foods and breads.
- When using the Super Convection function, cooking times and temperatures may need to be reduced—start checking food about 5 to 10 minutes before the end of the suggested cooking time.

# TOAST

This function is used to toast bread and other items; both fresh and frozen items can be used.

Toast shade can be set from 1 to 7 with up to 4 regular bread size slices.

- Default: Shade 4; 3-4 slices; not frozen
- For best results and more evenly toasted items:
  – 2 slices: centre them in the middle of the oven rack
  – 4 slices should be evenly spaced—2 in front, 2 in back
- If toast is lighter to your liking, add time (up to 1 minute) by adjusting the time before toasting is complete.
- Shade Guide: Light (1, 2) • Medium (3, 4, 5) Dark (6, 7)
- For toasting frozen bread press the Frozen button before toasting

**WARNING:** Always use Rack Position 1 for toasting. Do not invert rack in Position 2 as this may result in burning.

# PIZZA

Use this function to cook restaurant-quality fresh, or frozen pizza.

Pizza can be used at 170°C – 230°C for up to 2 hours.

- Default: 230°C for 10 minutes.
- Pizza has a preheating stage during which display will show "Preheat"; once preheat is complete, oven will beep. Place pizza in oven and display will show "Ready"; countdown timer will begin.
- For freshly made pizza , place directly on Baking Tray/Drip Pan.
- For frozen pizza, invert the Wire Rack and place in shelf Position 1. After selecting Pizza function, press the Frozen button setting ( will display). Place pizza directly onto rack once oven has preheated.
- Pizza can also be cooked on a pizza stone.

# SLOW COOK

Select this function for braising and slow cooking.

Slow can be used at 40°C – 150°C for up to 12 hours

- Default: 100°C for 2 hours.
- For slow-cooked dishes with crispy exteriors and soft interiors, place ingredients directly on the Baking Tray/Drip Pan.
- For results that are similar to recipes cooked in a slow cooker, place ingredients into a covered, ovenproof dish with liquid coming up one-third of the way.
- When using the Slow Cook function, it is important to seal the cooking dish well with foil or a secure fitted lid.

| CATEGORY | FOOD | AMOUNT | TEMP | TIME |
|---|---|---|---|---|
| Meat | Ribs, Short Ribs, Shanks | 1.25kg maximum | 150°C | 2 to 4 hours |
| Meat | Roasts | 1.25kg maximum | 150°C | 2 to 4 hours |
| Poultry | Whole Chicken, Chicken Thighs | 1.5kg – 2.5kg roaster chicken; 1.25kg maximum for pieces | 150°C | 4 to 4½ hours for whole chicken, 1½ to 2 hours for thighs |
| Poultry | Duck Legs | 1.25kg maximum | 110°C | 2 to 3 hours |
| Fish/Seafood | Whole Fish, descaled and gutted; fillets, skinned if desired | 1kg whole fish, 1.25kg maximum fillet | 100°C to 150°C | 30 minutes for fillets; 1 to 2 hours for whole fish |
| Vegetables | Slow-roasted Tomatoes, Root Vegetables, etc. | 1.25kg | 125°C | 1 to 2 hours |

# DUAL COOK

The dual cook function is ideal for recipes that require multiple cooking steps, e.g.

- Starting a casserole or a dish like nachos, use Bake to heat through and then switch to Grill for a melted and browned cheese top.
- Beginning a dish on a higher heat to achieve a crispy crust and then reducing temperature for tender results similar to slow cooking.
- Baking a dish then switching to the Keep Warm function to keep food ready until serving
- Browning pork rind at a high temperature on Air Fry to produce crackling then switching to the Roast function to complete cooking.

Using the Dual Cook Function

1. Press the Dual Cook button
2. The oven will display available functions for the first cooking cycle. And a number 1 will appear next to dual cook in the display window to show that this is the first function to be programmed. Select function and adjust the time and temperature if desired.
3. Press DUAL COOK again. The oven will display available functions for the second cooking cycle. The number 2 will appear next to dual cook in the display window to show this the second function to be programmed. Select function and adjust time and temperature if desired.
4. Press Start/Stop to start cooking on the first function.
5. When the first cycle is finished, the oven will automatically switch to the second cooking function.
6. When time reaches 0:00 and the second function cycle is completed, the oven will beep and heating elements will turn off.

# USING AIR FRYER PRESETS

In addition to being able to program the temperature and time for air frying, the Air Crisp Pro has convenient, easy-to-use presets for your fried favourites— fries, chicken wings, chicken nuggets, snacks, and vegetables. To use FUNCTION presets, follow these steps:

1. Press FUNCTION and use the up and down arrows to toggle through the pre-set options.
2. Preset temperature and time will display;
3. To use displayed settings, press START / STOP to commence cooking.
4. To change settings, see OPERATING INSTRUCTIONS on page 9.
5. To adjust the time / temperature or change settings please refer to OPERATING INSTRUCTIONS.

NOTE: The following pre-sets can be used for frozen foods:
Fries ..... Default is for frozen fries or wedges
Wings ..... Default is for fresh chicken wings
Nuggets ..... Default is for frozen pre-cooked nuggets
Snacks ..... Default is for frozen pre-cooked snacks
Vegetables .... Default is for fresh vegetables

Select the snowflake symbol when using these pre-sets with frozen foods.

| PRESETS FOR Air Fry | Recommended Amount | Preset Temps | Pre set Time - default | Other notes |
|---|---|---|---|---|
| Frozen Fries | 450g -900g | 220°C | 15 minutes | Large amounts require tossing to evenly brown |
| Fresh Fries | 450g -900g | 200°C | 20 minutes | |
| Wings | 900g (about 15 wings) | 200°C | 25 minutes | Lay evenly & as spaced out as possible |
| Nuggets | 400g | 220°C | 8 minutes | |
| Snacks | 500g | 200°C | 6 minutes | E.g. - spring rolls, samosas |
| Vegetables | 500g | 200°C | 13 minutes | Sliced eggplant, zucchini, pumpkin, sweet potato |

**NOTE:** Fan speed cannot be changed for Air Fryer presets; it is always on super convection.

## WARM

Use this function to keep food warm once cooked.

Warm can be used at 60°C – 150°C for up to 2 hours

- Default: 70°C for 30 mins.

## CRUMPET

This function provides full-heat on the top and half-heat on the bottom to toast both sides of a crumpet; both fresh and frozen crumpets can be used.

The crumpet shade can be set from 1 to 7 for up to 6 crumpets at one time.

- Default: Shade 4; 3 to 4 slices; not frozen
- For best results, put your crumpets on the rack with the dimple side facing up.
- If crumpets are too light, time can be added (up to 1 minute) by pressing the "TIME/SLICES" button and then pressing the up arrow ∧ before toasting is complete.
- For toasting frozen crumpets press the Frozen button ❄ before toasting.

## GRILL

The Grill function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

Grill is set at 230°C only and for up to 2 hours.

- Default: 230°C for 5 mins
- For best results, use the provided Air Fryer Basket fitted into the Baking Tray/ Drip Pan to grill
- Never use glass oven dishes to grill
- Be sure to keep an eye on food – items can brown quickly when grilling

## REHEAT

Reheat leftover meals while maintaining the quality.

Reheat can be used at 90°C – 230°C for up to 2 hours

- Default: 120°C for 20 mins.

## PROOF

Ideal for proofing bread and pizza dough.

- Default: 35°C for 45 mins.

Allow dough to complete at least one rise at room temperature.

- Shape dough and place on the Baking Tray/Drip Pan or separate baking dish such as a loaf pan and then put directly in the oven in Position 2.
- Dough is ready when doubled in size. Start checking around 20 minutes.
- Once time elapses, complete dough preparation and bake according to recipe.

## DEHYDRATE

The chart below lists recommendations on how to dehydrate different foods. These are guidelines only. Drying times can vary due to thickness of cuts and relative humidity.

Dehydrate can be used at 40°C – 95°C for up to 72 hours

- Default: 55°C for 2 hours; Super Convection
- Lemon juice can be used to pre-treat 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. 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 most of its original nutritional value.

| CATEGORY | FOOD | PREPARATION | TEMPERATURE | FAN SPEED | TIME |
|---|---|---|---|---|---|
| Herbs/ Spices | Basil, Chives, Coriander, Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme | Rinse in cold water; pat dry | 40°C–50°C | Low | 3 to 6 hours until stems are brittle and leaves crumble easily |
| Herbs/ Spices | Garlic | Peel cloves; halve lengthwise | 40°C–50°C | High | 6 to 12 hours |
| Herbs/ Spices | Ginger Root | Peel; grate or slice thinly | 40°C–50°C | Low | 2 to 6 hours |
| Fruit | Apples | Peel and core; slice thinly | 60°C | 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 | 60°C | High | 6 to 12 hours |
| Fruit | Cranberries, Blueberries | Dip in boiling water to burst skins | 60°C | High | 10 to 18 hours |
| Fruit | Cherries | Wash; pit | 60°C | High | 12 to 24 hours |
| Fruit | Citrus | Wash; thinly slice | 60°C | Low | 2 to 12 hours |
| Fruit | Grapes | Wash; leave whole | 60°C | High | 10 to 36 hours |
| Vegetables | Beans (Green/Wax), Broccoli, Cauliflower, Corn*, Mushrooms, Peas*, Peppers, Potatoes*, Onion, Pumpkin, Tomatoes | Wash, peel and deseed as necessary; *blanch; cut or slice into uniform pieces; remove corn from cob; peas can be left whole | 55°C–65°C | High | 6 to 12 hours |
| Vegetables | Beetroot | Steam until tender; peel and thinly slice | 55°C–65°C | High | 3 to 10 hours |
| Vegetables | Leafy Greens (Kale, Spinach) | Wash; dry thoroughly; remove stems, tear leaves into small pieces if necessary | 55°C–65°C | 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 | 70°C | High | 4 to 15 hours |
| Fish | Lean Fish | Cut into uniform strips; marinate if desired | 55°C–60°C | High | Until firm and dry |

# CLEANING & MAINTENANCE

- The oven interior needs to be cleaned as per below, after every use. The slide out Crumb Tray should be checked and cleaned after every use if required.
- 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.
- Cleaning the accessories:
  - 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.
  - Oven Rack/Baking Tray/Drip Pan and Air Fryer Basket are stainless steel, dishwasher safe or can be hand-washed in hot, sudsy water, or use a nylon scouring pad or nylon brush, and thoroughly rinsed.
- 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.
- 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.

# TROUBLESHOOTING

| | | |
|---|---|---|
| **Operation** | Why won't my appliance turn on? | Make sure your appliance is plugged into a functional 230/240v power outlet. |
| | | Make sure the oven door is closed, as it has an auto-cut out feature when the door is ajar. |
| | | Call Consumer Service at 1800 566 567. |
| | 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 appliance is already cooking? | You need to first interrupt the current cooking function by pressing Start/Stop. Hold START / STOP down for 3-5 seconds to return to the main menu. |
| | Can I change the time or temperature when the appliance is already cooking? | Yes. Please refer to instructions of page 6. |
| **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 Air Fryer 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.<br>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 TEMP/SHADE button to increase temperature. |
| | Why does condensation and steam come out of my appliance? | When preparing greasy foods, oil may leak into the pan which may produce steam. This will not affect the appliance 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 appliance or the end result. It may fog up the viewing window on the sides or corners and condensation may escape from the unit. |
| | | The pan, basket, or bottom of the oven may contain grease residue from previous use. Make sure to clean the pan, basket and oven interior after each use. Remove and clean the crumb tray after each use. |
| **Cleaning** | Are the parts dishwasher safe? | The Oven Rack/ Baking Tray/ Drip Pan and the Air Fryer Basket are stainless steel and dishwasher safe. |
| | | Do not put the Crumb Tray 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. |

Cuisinart®

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©2024 Cuisinart
Suite 101 Ground Floor
18 Rodborough Rd
Frenchs Forest NSW, 2086
Australia

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