

# Cuisinart®



## Instruction & Recipe Booklet Express Oven Air Fry™ - TOA-65XA


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

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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/turn dial "OFF" 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.

**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. Insert Quick Tips Guide on the bottom left side of the appliance.



6. Plug power cord into a suitable 230/240v power outlet.

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## SPECIAL CORDSET INSTRUCTIONS

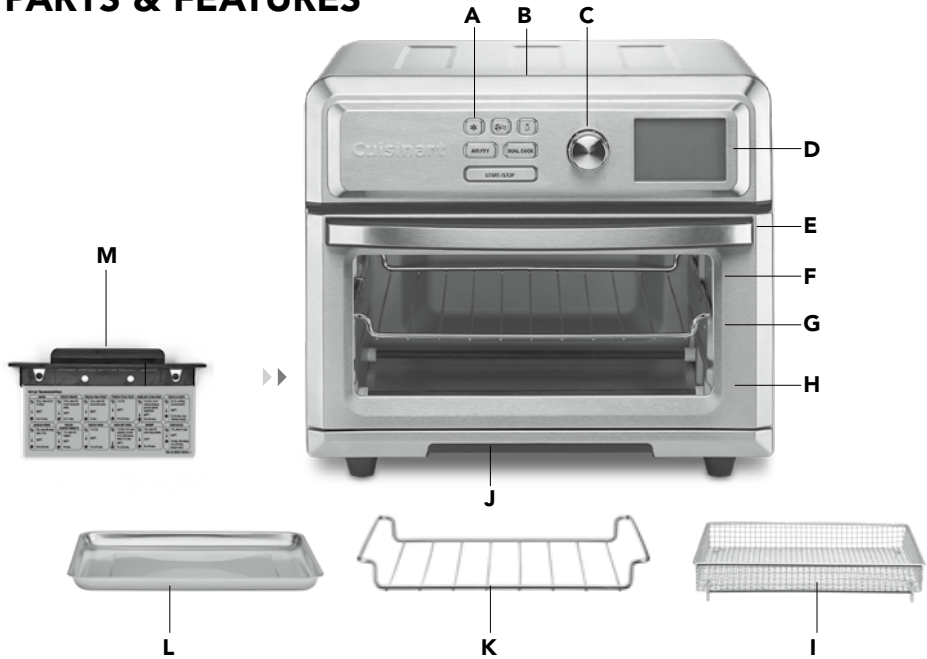
A short power supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

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 table-top where it can be tripped over unintentionally or pulled on by children.

## SAVE THESE INSTRUCTIONS BEFORE THE FIRST USE

1. Place the Express Oven Air Fry 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 14).

# PARTS & FEATURES



## A. Control Panel

LCD screen, "Frozen", "Super Convection", "Interior Light" & "AIR FRY", "DUAL COOK" "START/STOP" buttons (refer to page 5.)

## B. Convection Fan

Superior top-down air circulation

## C. Blue Backlit Program Dial/Button

Select from 16 functions (6 of which are "Air Fry" functions). Set the temperature, cooking time & display clock

## D. Blue Backlit LCD Digital Display

Shows cooking settings, temperature & cooking time. Clock is displayed when not in cooking mode

## E. Cool-Touch Handle

Designed to stay cool during cooking

## F. Glass Viewing Window

## G. Rack Positions

Refer to page 6

## H. Nonstick Interior

The sides of the oven are nonstick

## I. Air-Fryer Basket

Use for air-frying, grilling or dehydrating

## J. Pull-Out Crumb Tray

Slides in & out

## K. Wire Rack

Can be inverted to create extra height. E.g. for grilling

## L. Baking Tray/Drip Tray

Use for baking or roasting. When using the Air-Fryer Basket use underneath as a drip tray

## M. Quick Tips Guide

Built-in guide with recommendations & tips on how to use the oven

# GETTING TO KNOW YOUR CONTROL PANEL



## 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 LCD 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. Air Fry Function

Takes you directly to the Air Fry setting & Air Fry presets. Press again to toggle between other functions menu.

## E. Dual Cook

Use to program two-stage cooking operation automatically.

## F. Start/Stop

Use to start & stop cooking. Indicator will illuminate when cooking.



## G. Selector Dial

Rotate to scroll through options on the LCD

screen. Press centre of dial to confirm selections.

## H. LCD Digital Display

Displays cooking functions, toast shade & slices, temperature, cooking/ countdown timer, clock time, fan speed and frozen.

## 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.

1. If LCD is not displaying the clock, scroll through the function menu until clock is displayed.
2. Press and hold the Selector Dial for 3 seconds.
3. The clock hour will flash; turn the Selector Dial to set hour, then press to confirm.
4. The clock minutes will flash; turn the Selector Dial to set minutes, then press to confirm.

**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 Air Fry and Dual Cook buttons simultaneously for 3 seconds.
2. The number 2 (default setting) or currently selected setting will display.
3. Use the Selector Dial to set preferred tone level: 0 (off/tones deactivated), 1 (low), or 2 (high).
4. Once your selection is displayed, press the Selector Dial to confirm.

## TO CHANGE TIME, TEMPERATURE OR FUNCTION DURING COOKING CYCLE

To change time: During the cooking cycle, use the selector dial to add or decrease time. The new countdown time will be displayed, and cooking will continue.

To change temperature: During the cooking cycle, press the Selector Dial until the current temperature flashes. Turn the Selector Dial to desired temperature and cooking will continue at the new temperature.

To change function: You must press Start/Stop to stop the current program. Then turn the Selector Dial and press it to select another function. Press Start/Stop again to continue cooking cycle

**NOTE:** When the Express Oven Air Fry 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.

## INTUITIVE ELEMENT TECHNOLOGY

The Express Oven Air Fry 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 element 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

## 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.



Air Fryer  
Basket



Baking Tray/  
Drip Pan



Oven  
Rack

## SUGGESTED RACK/PAN/BASKET POSITIONS

Function	Position 2			Position 1		
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	X
Slow		X	X		X	X
Reheat	X	X	X	X	X	X
Warm	X	X	X	X	X	X

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# OPERATING INSTRUCTIONS

10 cooking functions with Reheat and Warm

1. Place the appropriate rack, pan, and/or basket in the position recommended in the chart above.
2. Use the Selector Dial to scroll through functions or press the Air Fry button to go directly to presets. Press again to toggle to other cooking functions.
3. When desired function is flashing, press the Selector Dial to confirm. The Start/Stop button will flash, and LCD screen will display the last selected or default temperature and time (shade and slices for Toast and Crumpet settings).
4. A. To use displayed settings, press Start/Stop to begin operation.

The Start/Stop button will illuminate, indicating the appliance is cooking.

B. To change settings:

- Turn the Selector Dial to choose desired temperature (or shade)
- Press the Selector Dial to confirm; time (or slices) will flash
- Turn the Selector Dial to choose desired time (or slices)
- Press the Selector Dial to confirm
- If desired, press the Frozen or the Super Convection Fan button
- Press Start/Stop to begin operation. The button will illuminate, 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.

5. 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 press Start/Stop.

**NOTE:** 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.

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 pre-

pare a variety of meals that can be both delicious and healthier than traditional frying.

- Default setting: 220°C; 12minutes
- 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 Express Oven Air Fry. 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 2). for best results unless otherwise stated below.

Food	Recommended Amount	Temperature	Time	Shelf Position	Cooking Instruction
Bacon	250g (about 5 rashers)	200°C	8 to 10 minutes	2	For all foods in the chart Air Fryer Basket with Baking Tray/ Drip Pan using rack upper position (Position 2) 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 Chips/Fries	450g - 900g	220°C	12 to 25 minutes	2	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	2	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	8 to 10 minutes	1	
Frozen Chicken Nuggets	400g	220°C	8 minutes	1	
Frozen Fish Fingers	450g - 900g	220°C	8 minutes	1	
Hand Cut Chips	450g - 900g	200°C	15 to 20 minutes	1	
Salt & Pepper Squid	500g	200°C	10 minutes	1	
Vegetables e.g. Sliced Eggplant	500g	200°C	10 to 15/20 minutes	1 and 2	Lightly spray with olive oil all over vegetables. For slices cut 1-½cm thick and cook for 10 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.



## USING AIR FRYER PRESETS

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

1. Press the Air Fry button or scroll through function menu and select Air Fry.
2. Turn the Selector Dial to scroll through preset functions. When desired preset is flashing, press the Selector Dial to confirm selection.
3. Preset temperature and time will display;
  - A. To use displayed settings, press Start/Stop to begin
  - B. To change settings, see OPERATING INSTRUCTIONS on page 6.

NOTE: Most presets can be used with frozen or fresh foods. See below:

Chips ..... Default is for frozen chips or wedges

PRESETS FOR Air Fry	Recommended Amount	Preset Temps	Pre set Time - default	Other notes
Chips	450g -900g	220°C	12 minutes	Large amounts require tossing to evenly brown
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	10 minutes	Sliced eggplant, zucchini, pumpkin, sweet potato

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.

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

## 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 6 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
  - 6 slices should be evenly spaced—3 in front, 3 in back
- If toast is lighter to your liking, add time (up to 1 minute) by turning the Selector Dial 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 2 for toasting. Do not invert rack in Position 2 as this may result in burning.

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## 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 7; 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 turning the Selector Dial before toasting is complete.
- For toasting frozen crumpets press the Frozen button \* before toasting.

## 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 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.

## 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

## 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 5 mins
- 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 ( \* will display). Place pizza directly onto rack once oven has preheated.
- Pizza can also be cooked on a pizza stone.

## 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 caramelize.
- 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 setting, roasts can cook up to 50% faster with enhanced browning using the Super Convection function. 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.

# ROAST CHART

ROAST 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 160°C	<ul style="list-style-type: none"> <li>Preheat oven at 200°C for 10min</li> <li>Reduce to 160°C &amp; place beef in oven</li> </ul> TIP: Go to page 15 to use the Dual Cook Function	20min/500g	200°C 160°C	<ul style="list-style-type: none"> <li>Preheat oven at 200°C for 10min</li> <li>Reduce to 160°C &amp; place beef in oven</li> </ul> TIP: Go to page 15 to use the Dual Cook Function
Pork Loin (Rolled or Bone-in) Blush Pink	15min/500g	230°C 180°C	<ul style="list-style-type: none"> <li>Cook at 230°C for 30min any size</li> <li>Reduce to 180°C &amp; cook for 15min/500g</li> </ul> TIP: Go to page 15 to use the Dual Cook Function	10min/500g	230°C 180°C	<ul style="list-style-type: none"> <li>Cook at 230°C for 25min any size</li> <li>Reduce to 180°C &amp; cook for 10min/500g</li> </ul> TIP: Go to page 15 to use the Dual Cook Function
Lamb (On Bone) Medium Rare	25min/500g	180°C		20min/500g	180°C	

# DEHYDRATE CHART

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"

CATEGORY	FOOD	PREPARATION	TEMPERATURE	FAN SPEED	TIME
Herbs/ Spices	Basil, Chives, Cilantro, 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, Squash, 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

## DEHYDRATE

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.

- \* 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

### 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 1.
- Dough is ready when doubled in size. Start checking around 20 minutes.
- Once time elapses, complete dough preparation and bake according to recipe.

## 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, oven-proof 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

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## REHEAT

Reheat leftover meals while keeping the quality. Slow can be used at 40°C – 150°C for up to 12 hours

- Default: 120°C for 20 mins.

## 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.

## DUAL COOK

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.

The functions that you may program using Dual Cook are Bake, Grill, Roast, Pizza, Slow, Warm and Air Fry.

1. Press the Dual Cook button
2. The oven will display available functions for the first cooking cycle. Turn the Selector Dial to desired function and press the Selector Dial to set.
3. Set temperature for this function, then press the Selector Dial. Time will now flash. Set time, then press Selector Dial.
4. LCD screen will then show functions that can be selected for the second stage. Repeat steps 2 and 3 to program second function, temperature and time. Start/Stop will flash, indicating you are able to initiate cooking cycle.
5. Press Start/Stop to start cooking on the first function.
6. When the first cycle is finished, the oven will automatically switch to the second cooking function.

7. When time reaches 0:00 and the second function cycle is completed, the oven will beep and heating elements will turn off.

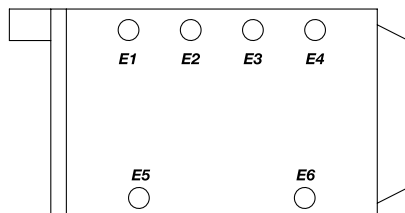
**NOTE:** When the oven is running in the first function, you may check your settings for the second function by pushing the Dual Cook button. The display will show the second function settings for a few seconds and then revert to display for the first function.

## CLEANING & MAINTENANCE

- Always unplug the oven from the electrical outlet and allow it to cool completely before cleaning
- The oven interior has a non-stick coating which 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.
- 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
- 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
- Cleaning the accessories:
  - Oven Rack and 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.
  - 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.
- 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		
<b>Operation</b>	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 808 971.
	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.
<b>Programming</b>	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. Then the appliance will go back to selection menu and desired cooking function can be chosen.
	Can I change the time or temperature when the appliance is already cooking?	Yes. Simply turn the Selector Dial during cooking to add time. To change the temperature, press the Selector Dial and, when the temperature is flashing, turn the Selector Dial to increase/decrease temperature.
<b>Cooking</b>	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. 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.
	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.		
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.		
<b>Cleaning</b>	Are the parts dishwasher safe?	The Baking Tray/Drip Pan and the Air Fryer Basket are stainless steel and dishwasher safe.
		Do not put the Crumb Tray or the Wire Rack 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.

## Element location



## SMART DIGITAL THERMO SENSOR

Your Express Oven Air Fry 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









# Cuisinart®

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