

AIRFRYER MINI OVEN
TOA60U

Cuisinart®

Congratulations on your purchase of the Cuisinart AirFryer Mini Oven.

For over 30 years Cuisinart's aim has been to produce the very finest kitchen equipment. All Cuisinart products are engineered for exceptionally long-life, and designed to be easy to use as well as to give excellent performance day after day.

To learn more about our products and for recipe ideas visit our website www.cuisinart.co.uk

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Product Description



Power Light
On / Oven Timer Dial
Oven Temperature Dial
Function Dial
On / Toast Dial
Interior Oven Light Button
Baking Tray
AirFryer Basket
Oven Rack
Pull-Out Crumb Tray
Safety Auto Off Door Switch (Not Shown)
Cord Storage (Not Shown)

Important Safety Cautions

Carefully read all the instructions before using the appliance and keep in a safe place for future reference.

Always follow these safety cautions when using this appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described within this instruction book. There is a risk of injury if the product is misused.

IMPORTANT SAFEGUARDS

CAUTION: BURN HAZARD



- **WARNING:** very hot surfaces.
- **DO NOT TOUCH** hot surfaces as possible injury could occur. Always use the handle.

- **THIS IS AN ATTENDED APPLIANCE.** Do not leave unattended during use, unplug after each use. Never leave the appliance unattended when switched on or plugged in.
- 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 a work surface.
- Do not use the appliance near or under combustible materials like curtains or furniture.
- This appliance is not intended for use by persons 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 always be supervised to ensure that they do not play with this appliance.
- To avoid burns, use extreme caution when removing accessories from the appliance, or disposing of hot grease.
- This appliance is for indoor, domestic use only and is not intended to be used in applications such as: staff kitchen areas in shops, offices and other working environments; farmhouses; by customers in hotels, motels and other residential type environments; bed and breakfast type establishments.
- Do not use the appliance if the supply cord is damaged. In the event of supply cord damage, discontinue use immediately. If the supply cord is damaged it must be replaced by the manufacturer. Return the appliance to the Customer Care Centre (refer to 'UK After Sales Service' section for further information). No repair must be attempted by the consumer.
- Do not wrap the supply cord around the main body of the appliance during or after use.
- Do not leave the supply cord hanging over the edge of a kitchen table or worktop.
- Do not allow the supply cord to come into contact with sources of heat.
- Do not place any of the following materials in the appliance: paper, cardboard, plastic and similar products.
- As the outer surfaces may get hot when the appliance is in use, take care not to allow the appliance surfaces to come into contact with other heat sensitive surfaces.
- Always unplug the appliance from the mains outlet and allow to cool before cleaning.
- Use recommended temperature settings for all cooking, baking, roasting and air frying.
- Do not rest cooking utensils or baking dishes on the glass door.
- Always ensure the baking tray is in place, when cooking with the oven rack to protect the heating elements from condensation, grease and crumbs.

WARNING: Placing the oven rack in position 1 or 2 with the rack upwards, while toasting, may result in a fire.

ELECTRICAL SAFETY

- Always ensure the voltage to be used corresponds with the voltage on the appliance, this is indicated on the bottom of the housing.
- The appliance is not intended to be operated by means of an external timer or separate remove control system.
- Always disconnect the appliance from the electric supply if it is left unattended and before assembling, disassembling or cleaning.
- Never pull the plug out of the mains socket by the supply cord.
- Always ensure that your hands are dry before touching the supply cord or removing the plug from the mains socket.

GENERAL SAFETY

- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged, or if the appliance has been dropped. In the event of damage, or if the appliance develops a fault, contact the Cuisinart Customer Care Line (refer to "UK After Sales Service section" for further information)
- Before switching on the appliance ensure that the selected plates are correctly fitted and locked into position.
- Do not use the appliance for anything other than its intended use.
- Do not touch hot surfaces; use the handles whilst the appliance is switched on and during cooling time.
- Position the appliance on a stable, level, heat resistant surface near a power socket.
- Do not place anything on top of the appliance while it is operating or while it is hot.
- Do not wrap food in plastic film, polythene bags or metal foil during cooking. This may cause damage to the cooking plates and create a fire hazard.
- Do not use accessories or attachments with this appliance other than those recommended by Cuisinart.
- Do not place the appliance on or near a hot gas or electric burner or place in a heated oven.
- Never leave the appliance unattended when switched on or plugged in.
- Periodically check all parts before use. If any part is damaged DO NOT USE.

- To avoid injury or possible fire, do not cover the appliance when in use.
- To protect againt fire, electric shock or personal injury, do not immerse the housing base, cord or plug in water or other liquids or place in a dishwasher.
- To disconnect, turn the control to the off setting and then remove the plug from the mains.
- Switch off and unplug the appliance after use.
- Unplug from the mains when not in use and before cleaning. Allow to cool completely before fitting or removing parts and before cleaning the appliance.
- We recommend carefully washing the acessories by hand, as they are not suitable for dishwasher use.

NOTE: Some condensation may form on the outside of the oven, which may cause water droplets on the worktop.

WARNING: Polythene bags over the product or packaging may be dangerous. To avoid danger of suffocation, keep away from babies and children. These bags are not toys.



This product complies fully with all appropriate EU and UK legislation and the standards relevant with this type and class of appliance. We are an ISO9001:2015 certified company that continually evaluates our Quality Management System Performance. If you have any queries regarding product safety and compliance, please contact our Customer Services Department (see "UK After Sales Service" section).



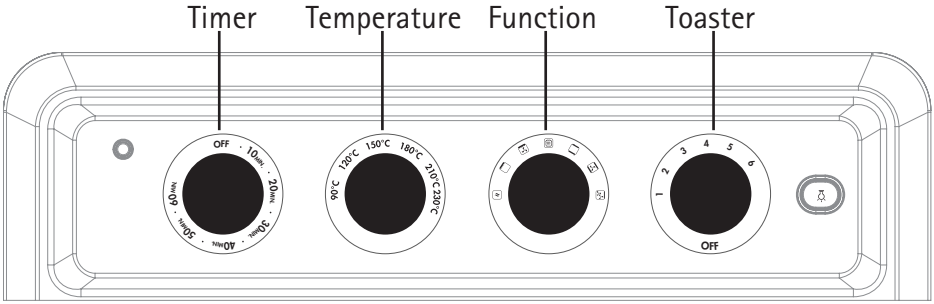
Disposing of electrical and electronic appliances at the end-of-life

This symbol on the product or on the packaging indicated that this product may not be treated as household waste. Instead it should be handed over to the appliance collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of the product. For more detailed information about the recycling of this product, please contact your local council office or your household waste disposal service.

Before First Use

Before using your AirFryer Mini Oven for the first time, ensure all packaging is removed and it's placed on a flat surface. All accessories should be cleaned thoroughly (see Cleaning & Maintenance Section).

Toaster Oven Controls



AirFryer Mini Oven Functions

AirFry

This function is used to AirFry meals, as a healthy alternative to deep frying in oil. The AirFry function uses a combination of hot air, high fan speed and 2 upper heating elements to prepare a variety of meals, that are both delicious and healthier than traditional frying.

Use the provided airfryer basket onto the oven rack for airfry function. Use the rack position 2 (see table for rack positions).

Bake

Baking is recommended for a variety of foods that you would normally prepare in your oven. Baked goods that require a gentler cooking method, like cakes, muffins and pastry, provide best results when using the bake function.

Use the baking tray for all baking requirements. Use rack position 1 for all fresh food and rack position 2 for all frozen foods (see table for rack positions).

Roasts & Pizzas

The roasts & pizza function uses a fan to circulate heated air around for food to cook faster and is used for roast meats, such as chicken, pork and beef. It can also be used for pizzas, vegetables and baked goods such as scones and bread.

Use the baking tray for all cooking requirements, using this function. Use rack position 1 for all fresh food and rack position 2 for all frozen foods (see table for rack positions).

Grill

The grilling function can be used to cook meat such as beef, chicken pieces, pork chops, sausages and burgers. It can also be used when cooking fish. Use rack position 2 for grilling (see table for rack positions).

Paninis & Toasties

The paninis & toasties function can be used when making paninis, toasties and for browning casseroles and gratins.

Use rack position 2 for all cooking requirements, using this function (see table for rack positions).

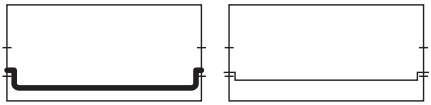
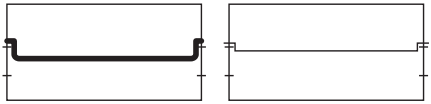
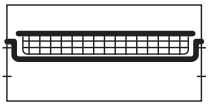
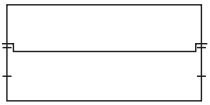
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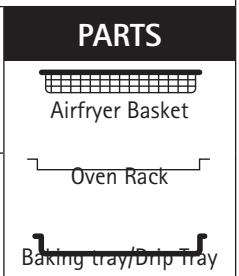
Always use the oven rack, in position 2 (see table for rack positions), for even toasting. Always position any food for toasting in the middle of the rack.

Symbol	Function	Application
	Keep Warm	Use this function to keep cooked food warm. Can be used for food cooked using other appliances, such as pancakes or waffles.
	Paninis & Toasties	The Paninis & Toasties function can be used for browning and to grill flat foods. Use for gratins, cheese toppings, toasted sandwiches and bacon. Fan slowly works for this function.
	Grill	The Grill function can be used to cook meat such as beef, pork, lamb chops, sausages and burgers. Also, fish and kebabs.
	Toast	The Toast function can be used for toasting. Use for bread, crumpets and bagels. Fan slowly works for this function.
	Bake	The Bake function can be used as a conventional oven for traditional baking. Use for pies (sweet & savoury) , quiches, (including blind baking) cakes, muffins, pastries, soufflés, meringues and baked fruits. Also use when cooking frozen foods. Fan slowly works for this function.
	Roasts & Pizzas	The Roasts & Pizzas function can be used for the cooking of baked items. Use for pizzas, roasted vegetables, scones, bread loaves and cookies. Also used for roast meats such as chicken, beef, lamb and pork.
	Airfry	The AirFry function can be used for frying foods, using little to no oil, for healthier cooking. These include chicken wings, calamari rings, fish goujons, french fries, potato wedges, vegetable crisps.

Oven Rack and Pan Position Diagrams

Please refer to the diagrams below for oven rack positions:

POSITION 1 FOR BAKING	
POSITION 2 FOR BAKING **NOTE:** For chicken or other large items, the pan or rack can be in Position 1, as shown above.	
POSITION 2 FOR GRILLING AND AIRFRYING	
POSITION 2 FOR TOASTING	



WARNING: Placing the oven rack in position 2 with the rack upwards, while toasting, may result in a fire.

NOTE:
The oven rack can be used upside down.
To position the baking tray and the oven rack, they have to be slightly inclined, in order to avoid damaging the hook.

Using The Different Functions

N.B: Ensure the crumb tray is in place and there is nothing in the oven, before switching on.

AirFry

Place the airfryer basket onto the oven rack – airfry in rack position 2.
Set the function dial to airfry and set the temperature dial to the desired temperature. Turn the timer dial to the desired cooking time, to turn the oven on and begin airfrying.
The oven power light will illuminate. The timer will ring once when the cycle is complete and the oven will power off, when the time expires.
To stop airfrying, turn the timer dial to the off position.

For cooking guidelines for airfrying, see chart on page 18

Bake or Roasts & Pizzas

Fit the baking tray or oven rack into either rack position.
Set the function dial to bake or roasts & pizzas. Set the temperature dial to the desired temperature. Then turn the timer dial to the recommended cooking time, to turn on the oven. It's recommended to preheat the oven for 5 minutes, prior to baking delicate items, such as cakes and muffins. (Incorporate this time into the total baking time).
The power light will illuminate. The timer will ring once when the time has expired and the cycle is complete and the oven will power off, when the time expires.
To stop baking mid-cycle, turn the timer dial to the off position.

Grill or Paninis & Toasties

Place the airfryer basket on top of the baking tray, to grill, in rack position 2. Set the function dial to either grill or paninis and toasties. Set the temperature dial to the desired temperature. Then turn the timer dial to the desired cooking time to turn on the oven and begin grilling. The power light will illuminate. The timer will ring once, when the cycle is complete and the oven will power off, when the time expires.
To stop grilling, turn the timer dial to the off position.

Keep Warm

Fit the provided baking tray or oven rack, to rack position 2. Set the temperature dial to the desired temperature and then select keep warm, on the function dial. Then turn the timer dial to the desired time, to start the oven and begin warming.
The power light will illuminate. The timer will ring once, when the cycle is complete and the oven will power off, when the time expires.
To stop warming, turn the timer dial to the off position.

Toast

Fit the oven rack into rack position 2. If toasting two items, centre them in the middle of the oven rack. Four items should be evenly spaced – two in the front and two in the back. Six items should be evenly spaced – three in the front and three in the back.
Set the function dial to toast and then set the temperature dial to the desired temperature. Turn the toaster dial to the desired shade setting from 1 to 6, within the marked settings to turn on the oven and begin toasting. The oven power light will illuminate. When completed, the time will ring and turn off.
To stop toasting, turn the toaster dial to the off position.

NOTE: The oven rack must be in position 2, as indicated in the rack positions table.

Hints & Tips

Airfrying Tips:

- Airfrying is a healthly alternative to frying. Many foods that can be fried, can be airfried without using excess amounts of oil. Airfried foods will taste lighter and less greasy, than deep-fried foods.
- Most oils can be used for airfrying. Olive oil is preffered for a richer flavour. Vegetable, canola or grapeseed oil is recommended for a mild flavour.
- Distribute oil evenly on food, to achieve the crispiest and most golden results. Oil can be sprayed or brushed onto foods for airfrying. Alternatively, olive oil and non-stick cooking sprays can be used.
- An assortment of coatings can be used on airfry foods. Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs,

panko breadcrumbs, quinoa and various flours.

- Most foods do not need to be flipped during cooking, but larger items, like chicken fillets, should be flipped halfway during cooking to ensure quick, even cooking and browning.
- When airfrying large quantities of food, that crowd the pan, toss food halfway through cooking, to ensure even cooking and colouring.
- Use higher temperatures for foods that cook quickly, like bacon and chips and use lower temperatures for foods that take longer to cook, like breaded chicken.
- Foods will cook more evenly, if they are cut to the same size.
- Line the baking tray with aluminum foil, for easier cleaning.
- Please note that when most foods cook, they release water. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

Baking Tips:

- Select bake for more deliciate items like custards, cakes and eggs.
- Most baked goods, as well as larger items like chicken, are cooked in rack position 1.
- Use the baking tray in rack position 1 for fresh pizza. For frozen pizza, place directly onto the oven rack, in position 2, to cook.

Roasts & Pizzas Tips:

- Select roasts & pizzas for baked goods, which require even browning, such as scones and breads, as well as for roasts and poultry. Roasts & pizzas is also perfect for baking evenly browned and cripsy homemade pizzas.
- Most recipes recommend reducing heat or temperature by 3 - 4˚C, when convection baking.
- Always check to ensure food is cooked properly, at least 10 minutes before the end of the suggested cooking time.

Grilling Tips:

- For best results, use the provided airfryer basket, fitted inside the baking Tray, to grill.
- Never use glass oven dishes to grill.
- Be sure to keep an eye on food – items can burn easily, when grilling.

Cleaning & Maintenance

- Before first use and after every use, clean each part thoroughly.
- Always allow the oven to cool completely before cleaning.
- Always unplug the oven from the mains.
- Do not use abrasive cleaners, hard implements or a scourer, as this may cause damage to the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleaning solution to a cloth, not directly onto the toaster oven, before cleaning.
- To clean the interior, use a damp cloth and a mild liquid soap solution or a spray, onto a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads or metal scourers on the interior of the oven.
- The oven rack, baking tray, airfryer basket and crumb tray should be handwashed in hot, soapy water. They are NOT dishwasher safe.
- After cooking greasy foods and after your oven has cooled, always clean the top interior of the oven. If this is done on a regular basis, your oven will perform like new. Removing the grease will help keep the tasting consistent, cycle after cycle.
- To remove crumbs, slide out the crumb tray and discard crumbs. Wipe clean and replace. To remove baked on grease, soak the tray in hot, sopay water. Never operate the oven without the crumb tray in place.
- Never wrap the cord around the outside of the oven. Use the cord storage cleats on the back of the oven.

N.B. Do not use abrasive cleaners, hard implements or a scourer, as this may cause damage to the non-stick coating.

Airfrying Guidelines

The chart below lists recommended cooking times and portions, for various types of foods that can be airfried in the AirFryer Mini Oven. If portion sizes exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best airfry results, use the oven light to regularly check on food.

Food	Temperature	Time
Bacon	200˚C	6 – 8 mins
Chicken Wings	200˚C	20 – 25 mins
Sausages	200˚C	12 mins
Fresh Calamari Rings	200˚C	9 mins
Fresh Scampi	200˚C	10 mins
Frozen Appetizers – e.g Mozzerella Sticks, etc	200˚C	5 – 7 mins
Frozen Chicken Nuggets	200˚C	10 mins
Hand-Cut Fries	200˚C	10 – 20 mins
Hand-Cut Chips	200˚C	10 – 20 mins
Vegetable Chips – Sweet Potato, Beetroot & Parsnip	200˚C	10 – 15 mins
Frozen Fries	230˚C	15 – 25 mins
Frozen Chips	230˚C	10 – 15 mins

UK Guarantee

This appliance is guaranteed for consumer use for 3 years and is only valid within the United Kingdom.

This guarantee covers consumer use only i.e. defects occurring under normal use within the home from date of purchase or date of delivery, whichever is later.

If the product develops a fault due to defects in materials or manufacture within 12 months from the date of purchase, to avoid delays and unnecessary inconvenience, where possible please return the product to the point of purchase for an exchange.

If the product develops a fault due to defects in materials or manufacture after 12 months from the date of purchase, and within the guarantee period, Conair UK After Sales Service will repair or replace the product.

Exclusions

This guarantee will no longer be valid meaning that The Conair Group Ltd will not be liable to repair or replace your product where:

1.The appliance has been used on a voltage supply other than that which is marked on the product, or advised within this instruction booklet
2.The appliance has been purchased from an unauthorised stockist*
3.The appliance is used for professional / non domestic usage
4.Repairs or alterations have been attempted by unauthorised persons
5.The failure of the appliance is a direct result of misuse
6.The failure is a result of not following the instructions for use

This guarantee does not cover any cosmetic damage due to misuse of the product nor any damage to persons or property that occurs because of product misuse.

*unauthorised stockists include, but are not limited to online auction sites, private sellers and those selling second hand goods, refurbished products, etc.

Please contact the Conair Customer Care Line on 03702 406902 (09:00 to 17:00 Monday to Friday) or email support@cuisinart.co.uk for further information on authorised stockists.
It is important to retain your proof of purchase. We recommend

attaching your receipt to this page.

Even where a refund may be applicable, no refund will be provided without a valid receipt or proof of purchase, we will only be able to offer a repair or replacement service. Please note this does not apply if the product was purchased directly from The Conair Group Ltd.

Guarantees on replacement products run from the original purchase date or date of delivery, whichever is later, and **not** from the date of replacement.

This guarantee is an additional benefit and does not affect your statutory rights as a consumer.

If you have any queries regarding this guarantee please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

UK After Sales Service

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care Line on 03702 406 902 (09:00 to 17:00 Monday to Friday) or email your enquiry to support@cuisinart.co.uk

Return address:

Customer Care Centre

Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

Please enclose your returns number, name and address details, together with a copy of proof of purchase and details of the fault.

Please note this Instruction Booklet is not the guarantee.

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