

Cuisinart

Recipe Booklet

Instruction Booklet on reverse side



The Air Fry Plus

Your new best friend when it comes to speedy weeknight dinners. The Air Fry Plus oven has all of the features of a conventional oven, plus a dedicated air fry function. With 8 cooking functions to select from including Air fry, Pizza, Roast, Bake, Convection Grill, Grill, and Warm.

The combination of instant heat Quartz elements and a dual speed convection delivers high velocity, high heat airflow to reduce cooking time with perfectly cooked results every time.

Cook a chicken 30% faster than in a conventional oven, cook a roast 40% faster*, air fry crispy chips in 10 minutes.

AIR FRYER CHART

The chart below lists recommended cooking times, temperatures, and portions for various types of foods that can be Air fried in the Cuisinart® Air Fry Plus.

If portions exceed recommendations, you can toss food occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best Air fry results, use the oven light to periodically check on food.

Air Frying doesn't require oil, but a light spray can enhance browning and crispness. Use an oil sprayer to keep it extra light or pour a little oil into a bowl, add food, and toss.

Food	Recommend amount	Function	Temperature	Time (approx. cooking times)	Tips
Frozen Chips (thick cut)	750g	Air Fry	230°C	15-25 mins	Shake, turn or stir halfway
Frozen Chips (thin cut)	750g	Air Fry	230°C	10-15 mins	Shake, turn or stir halfway
Frozen Wedges	750g	Air Fry	230°C	12-25 mins	Shake, turn or stir halfway
Frozen Hash Browns	500g	Air Fry	200°C	10-15 minutes	Shake, turn or stir halfway
Hand Cut Chips	500g	Air Fry	200°C	15-20 mins	Add or spray with oil Shake, turn or stir halfway
Hand Cut Sweet Potato Fries	500g	Air Fry	200°C	15-20 mins	Add or spray with oil Shake, turn or stir halfway
Mixed Veggies	500g	Air Fry	200°C	10-20mins	Toss with oil before cooking. Shake, turn or stir halfway
Frozen Snacks	500g	Air Fry	200°C	8 minutes	Shake, turn or stir halfway
Frozen Chicken Nuggets	500g	Air Fry	200°C	8-10 mins	Shake, turn or stir halfway
Frozen Fish Fingers	450g	Air Fry	200°C	8 minutes	Shake, turn or stir halfway
Frozen Salt & Pepper Squid	500g	Air Fry	200°C	8-10 mins	Shake, turn or stir halfway
Frozen Chicken Schnitzel	500g	Air Fry	200°C	8-10 mins	Shake, turn or stir halfway
Frozen Mozzarella Sticks	500g	Air Fry	200°C	8-10 mins	Shake, turn or stir halfway
Fresh Crumbed Chicken	500g	Air Fry	180°C	10 minutes	Shake, turn or stir halfway
Bacon	8 slices	Air Fry	200°C	8 to 10 minutes	Shake, turn or stir halfway
Prawn	500g	Air Fry	230°C	3 to 10 minutes	Shake, turn or stir halfway

Note : When Air Frying food with high moisture content condensation/steam is created when water evaporates. This can result in steam escaping or moisture dripping from the door. This is normal operation and will not effect the oven or result.

The above temperatures and times are a guide and may need to be adjusted as qty, size and brands may vary results.

GRILLING CHART

Food	Preparation	Temperature	Time
Burger – beef	180g patties	230°C	4 to 5 minutes per side
Steak	2.5cm to 5cm thick	230°C	2.5cm steak - 4 minutes per side 3.5cm steak - 5 minutes per side 5cm steak - 6 minutes per side (all recommended times are for medium rare)
Chicken Breast	Cut evenly – about 1.5cm	230°C	8 to 10 minutes per side
Chicken Thigh	Cut evenly - about 1.5 cm thick	230°C	10 to 12 minutes per side
Pork Chops	1.5cm to 2.5cm thick	230°C	5 to 6 minutes per side
Thick Fish Fillet or Steak	Up to 5cm thick	230°C	5 to 10 minutes per side
Thin Fish Fillet	1.5cm to 2.5cm thick	230°C	5 to 6 minutes per side
Prawn	Cleaned, then dried well	230°C	2 to 3 minutes per side
Vegetables	Cut into even thickness	230°C	3 to 10 minutes per side

ROAST CHART

Meat	Weight	Temperature	Cooking Time	Notes
Pork Roast	up to 2 kg	230°C - approx 20 mins or until rind crackles then 20mins per kilo at 180°C	10 mins per 500g after initial 20mins	
Roast Chicken	up to 1.8kg	180°C	20 mins per 500g	
Roast Beef	up to 1.5kg	Preheat oven 220°C for 10min then reduce to 180°C	15 mins per 500g	Medium rare
Roast Lamb	up to 2 kg	180°C	20 mins per 500g	Medium

RECIPES

BREAKFAST AND SMALL BITES

Prosciutto Egg Cups	5
Crispy Chickpeas	5
Spanish Tortilla.....	5
Veggie Chips with Rosemary & Sea Salt	6
Vegetarian Nachos	6

MAIN COURSES

Roasted Vegetables	7
Macaroni Cheese with Bacon, Spinach & Bocconcini.....	7
Buffalo Chicken Wings	8
Five-Spice Chicken Wings with Dipping Sauce.....	8
Chicken Tenders	9
Classic Roast Chicken & Veggies.....	9
Salmon with Harissa & Preserved Lemon-Glaze.....	10
Fish Tacos	10
Pizza Margherita	11
Crispy Squid Vietnamese Salad	11

SIDES & BREADS

“Crisp” Brussel Sprouts	12
French Fries.....	12
Sweet Potato Fries with Chipotle Mayo.....	13

SWEET TREATS

Dessert Wontons Two Ways	13
Raspberry White Chocolate Muffins	14
Banana Cake	14

WEIGHTS, MEASURES & CONVERSIONS

Weights, Measures & Conversions	15
---------------------------------------	----

BREAKFAST AND SMALL BITES

Prosciutto Egg Cups

An easy & super delicious make-ahead breakfast.

Function : AIRFRY

Makes 6 individual servings

4 long slices prosciutto, cut in half
6 free range eggs
1/3 cup milk
1/3 cup goats cheese, crumbled
1 tbsp flat leaf parsley, fresh & chopped
1/4 tsp flaked salt
Nonstick cooking spray
Freshly ground black pepper

1. Lightly spray 4 x 3/4 cup ramekins with nonstick cooking spray and place onto the Baking Tray/Drip Pan. Line the ramekins with prosciutto layering one half over the other to cover base and sides allowing excess to slightly overhang the ramekins.
2. In a bowl, whisk together the eggs, milk, salt and pepper. Stir in crumbled goat's cheese.
3. Divide egg mixture between the ramekins.
4. Place into the oven on in rack Position 2. Select Air Fry and set the temperature to 160°C for 10 to 12 minutes, cooking until egg is set. Run a knife along the edge of each cup to loosen from pan.

Crispy Chickpeas

Transform chickpeas into a crispy snack.

Function : AIRFRY

1 can (440g) chickpeas, drained
1/4 tsp flaked salt
1/2 tsp ground cumin
Olive oil spray
Freshly ground black pepper

1. Place the Air Fry Basket into the Baking Tray/Drip Pan. Pat the chickpeas well dry with paper towel then place into a bowl and spray liberally with oil. Sprinkle with salt, cumin and pepper and transfer to the Air Fryer Basket.
2. Put the assembled basket into rack Position 2. Select Air Fry. Set the temperature to 180°C for 15 minutes, cooking until chickpeas are fragrant and lightly browned. It is normal that they may pop a little during the cooking process.

Allow to cool and serve warm.

Spanish Tortilla

A traditional tapas recipe, these can be enjoyed with some marinated olives, a green salad & crusty bread.

Function : AIRFRY

Makes 6 servings

1 Desiree potato, peeled & cut into 12 thin slices
1 tsp flaked salt
5 large eggs
2 tbsp red capsicum, roasted & chopped
Nonstick cooking spray
Freshly ground black pepper
Parsley, chopped fresh to garnish (optional)
6 ramekin dishes

1. Lightly spray 3/4 cup ramekins with nonstick cooking spray and place onto the Baking Tray/Drip Pan.
2. Divide the onion slices evenly among the ramekins. Place 2 slices of potato in each cup and sprinkle with half the salt. Put into the Oven on the oven rack in Position 1. Select Air Fry and set the temperature to 200°C for 10 minutes.
3. While the onions and potatoes are cooking, beat the eggs, add the capsicum and remaining salt season with pepper. Once the potatoes and onions are ready, evenly pour egg into ramekins. Place ramekins back into the oven, select Air Fry, and set the temperature to 160°C for 8 minutes, cooking until egg is set.

Serve in ramekins.

Veggie Chips with Rosemary & Sea Salt

Worth the effort – better than store bought!

Function : AIRFRY

Makes 4 to 6 servings

700g root vegetables (beetroot, sweet potato & parsnip)
2 tsp rosemary, fresh & finely chopped
2 tsp flaked sea salt
Olive oil, for brushing

1. Place the Air Fry Basket onto the Baking Tray/ Drip Pan. Reserve.
2. Using a mandoline, cut vegetables into 3mm slices. Pat dry with kitchen paper towel. Arrange as many slices as possible in a single layer in the Air Fry Basket, avoiding any overlap. Brush both sides of the slices with olive oil and sprinkle with rosemary and salt.
3. Put the basket on the tray in rack Position 2. Select Air Fry and set temperature to 120°C, cooking until crisp: beetroot 30 to 35 minutes, parsnips 20 to 25 minutes, sweet potatoes 15 to 20 minutes. Flip halfway for best results.

Vegetarian Nachos

The key to these nachos is to layer some of the cheese between two layers of chips. That way everyone gets a bit of cheese with every bite!

Function : BAKE / GRILL

Makes 4 servings

175g corn chips, plain
1 cup grated 4 cheese blend
1 can (440g) refried beans
¾ cup tomato salsa, chunky & thick
Guacamole & sour cream (for serving)
Fresh coriander leaves (optional)

1. Lightly grease a 6 cup baking dish.
2. Spread corn chips over the base of the dish then dollop on the beans and sprinkle with cheese.
3. Preheat the oven with the rack in Position 2. Once preheated, put the nachos into oven.
4. Select Bake at 180°C for 5 minutes, then select Grill for 5 minutes.
5. Keep an eye on the nachos while they are cooking – some cheeses melt and brown more quickly than others.

MAIN COURSES

Roasted Vegetables

Perfect as any side to a main.

Function : AIRFRY

Makes 2-4 servings

1	small sweet potato, peeled
2	large carrots, peeled
1	red onion, sliced
150g	Olive oil spray
100g	feta cheese
1 tbsp	coriander, fresh & chopped

1. Cut potato and carrots into 3cm thick slices and halve again. Cut onion into quarters.
2. Place the Air Fryer Basket onto the Baking Tray/ Drip Pan. Add the potato and carrot then spray moderately with olive oil. Select Air Fry with temperature set to 200°C. Cook for 6 minutes, turn vegetables and add onion.
3. Cook a further 4 minutes or until lightly golden and the potato is cooked. Remove and cool slightly before cutting into smaller chunks.

Add the vegetables, coriander and feta. Gently toss to combine.

Macaroni Cheese with Bacon, Spinach & Bocconcini

Function : BAKE/AIRFRY

Makes 4 servings

2 cups	dried macaroni pasta
500g	macaroni cheese pasta sauce
100g	sliced ham, diced
220g	Bocconcini cheese
60g	baby spinach leaves
½ cup	panko crumbs
250g	packet cooked rice medley, warmed
	Olive oil spray
	Freshly ground black pepper

1. Lightly grease a 4 cup baking dish.
2. Cook pasta according to pack instructions. Drain and place into a large bowl, add sauce and ham then break the Bocconcini cheese balls in half and add to the bowl. Season well with pepper.
3. Spoon half of the pasta into the prepared dish then make a layer with the spinach leaves. Top with remaining pasta trying to cover the spinach the best you can.
4. Sprinkle the top with panko crumbs and spray the crumbs evenly with olive oil.
5. Preheat the oven. Once preheated, put the baking dish into the oven and set to Bake at 180°C for 20 minutes. Then set to Air Fry at 110°C for 4 minutes (or until crumbs are golden).

Buffalo Chicken Wings

For a healthier option than deep-frying, Air Fry chicken wings. The Air Fry Plus, makes them extra crispy with no oil and little preparation.

Function : AIRFRY

Makes about 15 wings

900g	chicken wings*
¾ tsp	flaked salt
1 cup	buffalo sauce
	Nonstick cooking spray

* Many wings already come separated into flats and drumettes, but if only full wings are available, be sure to remove the tips and separate into two pieces.

1. Place the Air Fry Basket into the Baking Tray/ Drip Pan.
2. Generously coat the Air Fryer Basket with nonstick cooking spray. Reserve.
3. Put the chicken wings into the basket. Sprinkle with salt.
4. Put the assembled basket into rack Position 2. Select Air Fry with temperature set to 200°C for 25 minutes or until golden and crispy.
5. When chicken wings are done, toss immediately in sauce.

Five-Spice Chicken Wings with Dipping Sauce

DO NOT skip the sauce with these crispy spiced wings. Any leftover sauce can be drizzled over steamed rice.

Enough seasoning for 20 wings. Makes about ⅔ cup sauce

900g	chicken wing nibbles
1 tsp	flaked salt
1 tsp	Chinese five spice powder

Dipping Sauce:

¼ cup	fish sauce
¼ cup	white sugar
1	garlic clove, finely chopped
½	Birds eye chilli (seeded & thinly sliced)
1 tbsp	lime juice
1 tbsp	coriander, fresh & chopped
1 tbsp	mint, fresh & chopped
1 tbsp	carrots, finely shredded
1 tbsp	green shallots, thinly sliced

1. Sprinkle the salt and five-spice powder over the chicken wings. Cook as instructed in preceding recipe.
2. While wings are cooking, prepare the dipping sauce. Place the fish sauce, sugar, garlic and chilli in a small saucepan set over low – medium heat. Cook 5 minutes to dissolve the sugar. Remove to cool to room temperature. Once cool, add the remaining ingredients and stir to combine.
3. Serve with dipping sauce and steam rice.

Chicken Tenders

Kids of all ages will love this homemade version of the frozen standby.

Function : AIRFRY

Makes about 4 servings

500g chicken tenderloins, halved
¾ cup plain flour
2 large eggs, lightly beaten
1½ cups panko breadcrumbs
Flaked salt
Freshly ground black pepper
Olive oil spray
Nonstick cooking spray

1. Place the flour, eggs and breadcrumbs into individual containers large enough for dipping the chicken. Season the flour with salt and pepper.
2. Coat chicken pieces in the flour and shake off the excess before dipping into egg allowing excess to drain then finally coating evenly with the breadcrumbs. Spray both sides liberally with olive oil.
3. Place the Air Fryer Basket onto the Baking Tray/Drip Pan. Generously coat the basket with cooking spray. Put the prepared tenders into the basket and put into rack Position 2. Select Air Fry with temperature set to 200°C for 15 minutes, turn halfway through, cooking until chicken is evenly browned on both sides.
Serve immediately.

Classic Roast Chicken & Veggies

Bake a classic roast in less time using the super convection Roast function.

Function : ROAST

Makes 4 to 6 servings

up to 1.8kg whole chicken
1 lemon, halved
1 tbsp extra virgin olive oil
1 large red onion
1 small sweet potato, halved lengthwise & cut into thick slices
1 large carrot, cut into thick slices
½ tsp flaked salt
Freshly ground black

1. Pat the chicken dry and put onto the Baking Tray/Drip Pan. Juice half the lemon over the chicken and drizzle with half the oil. Sprinkle with salt and season with pepper. Place the lemon halves into the chicken's cavity.
2. Put the Baking Tray/Drip Pan with the chicken into rack Position 1. Select Roast – with temperature set to 180°C. Set timer based on weight of chicken 20mins per 500g. When there is 20 minutes remaining in cooking remove tray and place vegetables around the chicken drizzle with remaining oil. Return to oven to complete cooking.
3. Check juices are running clear and rest chicken covered in foil for 10 minutes before serving.

Salmon with Harissa & Preserved Lemon-Glaze

North African flavours uniquely shine in this glaze, which is sure to kick up your salmon routine.

Function : WARM

Makes 4 servings

- 4** 200g portions salmon or ocean trout fillet, skin on
- 2 tsp** olive oil
- ¼ cup** honey
- 2-3 tsp** harissa (depending on heat preference)
- 2 tsp** preserved lemon, finely chopped
- Mixed herbs (parsley, coriander, dill), fresh & chopped**
- lemon wedges (to serve)**
- flaked salt (to serve)**

1. Remove salmon from refrigerator about 20 minutes prior to cooking. Rub flesh side with olive oil and season with salt. Place skin-side down on the Baking Tray/Drip Pan.
2. In a small bowl, whisk together honey, harissa (to taste) and preserved lemon. Pour glaze over salmon, and using a pastry brush or spoon, spread evenly over flesh.
3. Put the pan into rack Position 1. Select Warm Function and set temperature to 120°C and cook for 45 minutes, checking for doneness at 30 minutes; cooking time varies depending on thickness of fillet. Salmon is done when the flesh flakes easily with a fork at the thickest part. Ideally it should still have a slightly darker orange colour.
4. Transfer to a serving platter. Spoon any leftover glaze from pan over fish. Garnish with freshly chopped herbs and lemon wedges and serve immediately.

Fish Tacos

Get a taste of Baja & the beach with these fish tacos – guilt free!

Function: AIRFRY

Makes 6 tacos

- 400g** white boneless & skinned fish fillets (whiting, flathead, snapper, ling or cod)
- 1 tsp** flaked salt
- ½ cup** plain flour
- 1** egg, lightly beaten
- 1 cup** panko breadcrumbs
- 2 cups** cabbage, finely shredded
- ½ cup** coriander leaves, fresh & roughly chopped
- 6** corn tortillas
- Olive oil spray**
- Avocado slices (to serve)**
- Sour cream (to serve)**

1. Cut fish into strips about 4cm wide.
2. Place the flour, eggs and breadcrumbs into individual containers large enough for dipping the fish. Season the flour with salt and pepper.
3. Coat fish strips in the flour and shake off the excess before dipping into egg allowing excess to drain then coat evenly with the breadcrumbs. Spray both sides liberally with olive oil.
4. Place the Air Fryer Basket onto the Baking Tray/Drip Pan. Coat the Air Fryer Basket well with cooking spray. Spray both sides of fish with olive oil and place into the Air Fry Basket. Select Air Fry with the temperature set to 200°C and cook for 9 minutes; turn fish pieces and cook for an additional 3 - 5 minutes, or until evenly crispy.
5. Reserve cooked fish and then heat tortillas for about 2 - 3 minutes at 150°C, until soft and pliable. Serve tacos, each with 2 pieces of fish. Top with shredded cabbage, coriander, avocado and sour cream. Squeeze over fresh lime.

Pizza Margherita

Simple & delicious—and quicker than takeout!

Function : PIZZA

Makes 1 pizza, 6 slices

1	30cm pizza base, fresh
¾ cup	tomato pizza sauce
2 tbsp	Parmesan, grated
100g	mozzarella cheese, fresh & thinly sliced
1 tbsp	extra virgin olive oil
1 cup	basil leaves, thinly sliced & tightly packed
	Nonstick cooking spray

1. Lightly spray cooking oil on a 28cm pizza tray then place pizza base on top. Add a thin layer even layer of sauce to the centre of the dough (leaving a 3cm border for the crust).
2. Sprinkle the Parmesan and top with mozzarella slices. Brush the border with olive oil.
3. Preheat the oven by selecting Pizza with temperature set to 230°C for 10 minutes.
4. Once preheated, put Pizza Tray into rack Position 1 and cook for approx 8 minutes or until cheese has melted and browned. It is recommended to turn the tray halfway through baking time for best results.

Crispy Squid Vietnamese Salad

The perfect summer dish for entertaining friends in those warmer months.

Function: AIRFRY

Makes 2 to 4 servings

360g	Crumbed frozen squid
1	large carrot, cut into julienned strips
1	baby cucumber, halved lengthwise & thinly sliced
1	small red onion, halved & thinly sliced
½ cup	coriander leaves, fresh
¼ cup	mint leaves, fresh & torn
2-3 tbsp	Vietnamese salad dressing
	Olive oil spray

1. Place the Air Fryer Basket onto the Baking Tray/Dripping Pan.
2. Add squid. Select Air Fry with temperature set to 200°C cook for 6 minutes or until lightly golden.
3. While squid is cooling prepare the salad by combining carrot, cucumber, onion and herbs toss together. Add squid and drizzle with Vietnamese dressing.

SIDES & BREADS

“Crisp” Brussel Sprouts

The tasty, sweet & spicy sauce makes these brussel sprouts a favourite side dish.

Function: AIRFRY

Makes 4 servings

450g Brussel sprouts
1 tsp flaked salt
1 tbsp honey
2 tsp chilli sauce
1 tsp fresh lime juice
Nonstick cooking spray
Olive oil spray

1. Place the Air Fryer Basket onto the Baking Tray/ Drip Pan and lightly coat with cooking spray.
2. Trim the bottom of each brussel sprout and then cut in half lengthwise. Arrange the halved sprouts in the basket and then sprinkle with salt and lightly coat with olive oil.
3. Place the prepared basket into rack Position 2. First, set to Air Fry at 150°C for 20 minutes, and then Air Fry again at 180°C for 10 minutes. Sprouts should be soft yet crispy.
4. While sprouts are cooking, stir together the honey, chilli sauce and lime juice in a medium-size mixing bowl. Once the brussel sprouts are ready, toss in the sauce and serve immediately.

French Fries

These crispy fries can be served with any of your favorite seasonings or sauces.

Function: AIRFRY

Makes 2-3 servings

500g Sebago or Desiree potatoes,
peeled
1 tsp flaked salt
Olive oil spray

1. Cut potatoes into 1cm wide thick slices. Pat dry well with kitchen paper towel.
2. Place the Air Fryer Basket onto the Baking Tray/ Drip Pan. Put the dried potatoes into the pan. Spray with oil and sprinkle with salt and toss. Spread into a single layer.
3. Put the assembled basket into rack Position 2. Select Air Fry with the temperature. Set to 200°C for 15 minutes, cooking until desired. Toss once during cooking until crispiness is achieved.
4. When French fries are done, transfer to a serving bowl. Taste and adjust seasoning as desired.

SWEET TREATS

Sweet Potato Fries with Chipotle Mayo

A more nutritious alternative to regular French fries.

Function : AIRFRY

Makes 2 to 3 servings

Chipotle Mayonnaise:

½ cup whole egg mayonnaise

½-1 tbsp chipotle chilli sauce

¼ tsp lemon juice

Sweet Potato Wedges:

450g sweet potatoes, unpeeled & washed

1 tsp flaked salt

Olive oil spray

1. Place the mayonnaise, chipotle and lemon juice into a bowl and stir well to combine.
2. Cut sweet potato into slices about 2cm thick. Place the Air Fryer Basket onto the Baking Tray/ Drip Pan. Put the cut sweet potatoes into the basket. Spray with oil, sprinkle with salt and toss. Spread out into a single layer.
3. Put the assembled basket into the oven in rack Position 2. Select Air Fry with temperature set to 200°C for 15 minutes, cooking until golden brown and crispy. Toss once during cooking.
4. When sweet potatoes are ready serve with chipotle mayonnaise.

Dessert Wontons Two Ways

Get everyone involved in creating their own wonton at your next party. Sure to make a sweet memory.

Function: AIRFRY

Makes 24 wontons

Chocolate-Peanut Butter-Banana:

¼ cup thickened cream

30g dark cooking chocolate, finely chopped

½ cup smooth peanut butter

2 banana, 1.5cm thick slices

Wontons:

1 egg

1 tbsp water

24 wonton wrappers, square

Nonstick cooking spray

Icing sugar for dusting

1. Heat cream in a saucepan over low - medium heat until just simmering. Remove from heat, add chocolate and let stand for about 3 minutes. Using a heatproof spatula or whisk, stir until smooth and shiny. Allow to cool slightly.
2. Meanwhile, in a small bowl, mix the egg with 1 tablespoon of water. Lay out wonton wrappers, starting with 12 (keeping the remaining 12 covered with a damp towel). Working quickly, put one slice of banana into the center of each wrapper, topped with 1 teaspoon of peanut butter and 1 teaspoon of chocolate ganache. Use your finger to paint the edges of each wrapper with the egg wash. Shape each wonton by pinching the opposing corners of each square together. Repeat with remaining 12 wrappers.
3. Place the Air Fryer Basket onto the Baking Tray/ Drip Pan. Arrange wontons in the Air Fryer Basket. Lightly spray with oil. Slide basket into rack Position 2. Select Air Fry with temperature set to 180°C for 8 minutes, cooking until golden brown. Remove wontons from basket.

Raspberry White Chocolate Muffins

White chocolate & raspberry marry perfectly in this easy-to-make recipe.

Function : BAKE

Makes 12 servings

95g	white chocolate buds
125g	white sugar
330g	plain self-raising flour
125g	raspberries, frozen
1	egg, lightly whisked
125ml	canola oil
185ml	buttermilk

1. Line a 6x ½ cup muffin tray with muffin cases.
2. Combine chocolate, sugar and flour in a large bowl. Coarsely chop half the raspberries then add all raspberries to the bowl.
3. Combine egg, oil and buttermilk whisk together. Once whisked, add to the dry ingredients. Gently stir until just combined. Ensure not to over mix.
4. Preheat oven (5 minutes) at 180°C with the rack in position 2. Spoon mixture into the cases Spoon mixture into the cases and bake for 20 minutes or until golden and cooked through. Remove muffins to a cooling rack and repeat baking process with the remaining muffin mix.

Banana Loaf

Banana-full flavoured cake that's moist & fluffy.

Function : BAKE

Makes 8 servings

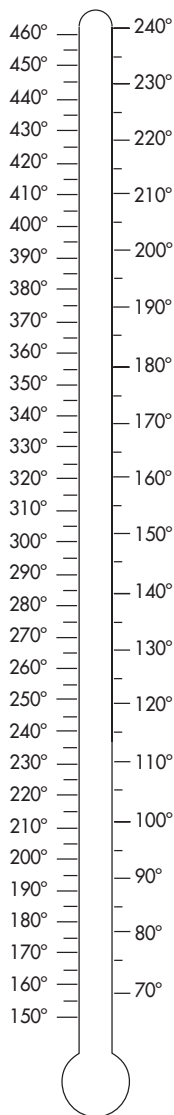
4	bananas, ripe
125ml	light olive oil
3	eggs
2 tsp	vanilla essence
225g	wholemeal self-raising flour
225g	brown sugar
1 tsp	mixed spice
	Nonstick cooking spray

1. Lightly spray a 7cm-deep, 10cm x 20cm (base measurement) loaf pan with oil. Line with baking paper allowing the excess to fold up over the longer sides.
2. Mash bananas and place into a bowl with olive oil, eggs and vanilla – whisk to combine.
3. Add flour, sugar and mixed spice and stir to combine.
4. Preheat oven (5 minutes) at 180°C with the rack in position 2. Spoon mixture into the prepared loaf pan and bake for 40 minutes or until cooked when tested with a skewer in the centre it should be dry.
5. Stand in tin for 5 minutes before removing to a cooling rack to cool completely.

WEIGHTS, MEASURES & CONVERSIONS

Temperature °F / °C

Fahrenheit Celsius



$$^{\circ}\text{F} = \frac{9 \times ^{\circ}\text{C}}{5} + 32$$

$$^{\circ}\text{C} = \frac{5(^{\circ}\text{F} - 32)}{9}$$

Metric cup & spoon sizes

cup	metric
¼ cup	60ml
⅓ cup	80ml
½ cup	125ml
1 cup	250ml
spoon	
¼ teaspoon	1.25ml
½ teaspoon	2.5ml
1 teaspoon	5ml
2 teaspoon	10ml
1 tablespoon (equal to 4 teaspoons)	20ml

Liquids

Metric	cup	imperial
30 ml		1 fl oz
60 ml	¼ cup	2 fl oz
80 ml		3 ½ fl oz
100ml	⅓ cup	2 ¾ fl oz
125ml	½ cup	4 fl oz
150ml		5 fl oz
180ml	¾ cup	6 fl oz
200ml		7 fl oz
250ml	1 cup	8 ¾ fl oz
310ml	1 ¼ cups	10 ½ fl oz
375ml	1 ½ cups	13 fl oz
430ml	1 ¾ cups	15 fl oz
475ml		16 fl oz
500ml	2 cups	17 fl oz
625ml	2 ½ cups	21 ½ fl oz
750ml	3 cups	26 fl oz
1L	4 cups	35 fl oz
1.25L	5 cups	44 fl oz
1.5L	6 cups	52 fl oz
2L	8 cups	70 fl oz
2.5L	10 cups	88 fl oz

Trademarks or service marks of third parties referred to herein are the trademarks or service marks of their respective owners.

IB-21/197

Printed in China

cusinart.com.au

Visit our Website:

Australia

Frenchs Forest NSW, 2086

18 Rodborough Rd

Suite 101 Ground Floor

©2021 Cusinart

Cusinart®
cusinart.com.au

CLEANING AND MAINTENANCE

Always unplug the oven from the electrical outlet and allow it to cool 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. If using a cleaning agent, apply it directly onto the cloth, not directly onto the toaster oven.

To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Never use harsh abrasives or corrosive products. These could damage the oven surface. Never use steel wool pads, etc., on interior or oven.

IMPORTANT: CLEAN THE OVEN INTERIOR WALLS AFTER EACH USE

After cooking greasy foods and once your oven has cooled, always clean top and side walls of the oven interior.

Excessive build up of oils will increase the amount of smoke generated while cooking

Removing any oil build up will help to keep toasting consistent, cycle after cycle.


- Cleaning the accessories:

– Oven Rack and Crumb Tray should be handwashed 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 Tray and Air Fryer Basket are stainless steel, dishwasher safe or can be handwashed in hot, sudsy water, or use a nylon scouring pad or nylon brush, and thoroughly rinsed.

- 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.

Place the Air Fryer Basket on top of the Baking Tray to Grill in Rack Position 1. (Refer to Oven Rack & Tray Positions on page 6).

Set the Function Dial to either Grill or Convection Grill . Set Temperature Dial to Toast/Grill. Then turn the ON/Oven 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 mid-cycle, turn the ON/Oven Timer dial to the OFF position.

TOAST

Fit Oven Rack into Position 1. (Refer to Oven Rack & Tray Positions on page 6).

If toasting two items, centre them in the middle of the Oven Rack. Four items should be evenly spaced – two in front, two in back. Six items should be evenly spaced – three in front, three in back.

Set the Function Dial to Toast. Set the Temperature Dial to Toast/Grill. Turn the ON/Toast Timer Dial to desired shade setting from light to dark using the marked settings to turn on the oven and begin toasting.

The oven power light will illuminate. When completed, the timer will ring, and the oven will turn off. To stop toasting mid-cycle, turn the ON/Toast Timer dial to the OFF position.

Important Note on Toasting: The Oven Rack must be in Position 1 as indicated in the diagram on page 6.

WARNING: PLACING THE OVEN RACK IN POSITION 1 OR 2 WITH THE RACK UPWARD WHILE TOASTING MAY RESULT IN A FIRE. REFER TO OVEN RACK & TRAY POSITIONS ON PAGE 6 FOR PROPER USE.

WARM

Fit provided Baking Tray or Oven Rack into Rack Position 2. (Refer to Oven Rack & Tray Positions on page 6).

Set the Temperature Dial to Warm. Set the Function Dial to Warm. Then turn the ON/Oven Timer Dial to the desired warming 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 mid-cycle, turn the ON/Oven Timer dial to the OFF position.

Note: only the bottom heating elements operate for the Warm function

TURNING OFF THE AIR FRY PLUS:

Turn BOTH the ON/Oven Timer and the ON/Toast Timer Dials to the OFF position. The power light will turn off.

OVEN TIMER TIP:

For cooking time longer than 20 minutes, rotate the Oven Timer Dial clockwise to your desired time. The timer will ring once when the cycle is complete, and the oven will power off when the time expires. For cooking time less than 20 minutes, rotate the Oven Timer Dial clockwise past the 20 minute mark to activate the timer, then rotate back

It is recommended to pre-heat the oven for 10mins on temperature setting 230 degrees. On the pizza function prior to cooking, The oven will fit a round pizza stone or tray up to 30cm in diameter.

Fit provided Baking Tray for fresh pizza (in rack position 2), or the rack alone if pizza is frozen (in rack position 1) - Refer to Oven Rack & Tray Positions on page 6.

Set the Function Dial to Pizza. Set Temperature Dial to 230 degrees for fresh pizza and to recommended temperature for frozen pizza. Then turn ON/Oven Timer Dial to the desired cooking time to turn on the oven. 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 Pizza function mid-cycle, turn ON/Oven Timer Dial to the OFF position.

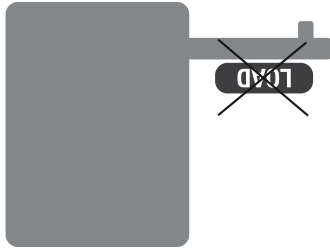
OPERATING INSTRUCTIONS

Hot Surface Do Not Touch

This symbol indicates that the temperature of accessible surfaces may be high when the appliance is operating and for some time after use.



CAUTION: Do not place any load on the oven door, in an open condition.



Unwind the power cord. Check that the Gumb Tray is in place and that there is nothing in the oven. Plug power cord into a 220-240Volt AC electrical outlet.

HEATING ELEMENTS

The top and bottom elements of the oven may be working even if they do not glow. DO NOT touch elements to see if they are working. Elements are programmed to work according to the function selected.

The top and bottom quartz heating elements will cycle ON and OFF to maintain the desired temperature. You will not see all the heating elements glowing depending on the cooking function selected.

TIMER DIAL

To Use the Timer Dial
After rotating the Temperature Dial to your desired temperature, select from the following options on the Timer Dial.

- For cooking time less than 20 minutes, ALWAYS rotate the Timer Dial clockwise past the 20 minute mark to activate the timer, then rotate back counterclockwise to your desired cooking time.
- For cooking time longer than 20 minutes, rotate the Timer Dial clockwise to your desired time. After cooking completes at the sound of the bell, the oven will automatically turn "Off."

The power light will illuminate. The timer will ring once when time has expired, and cycle is complete; the oven will power off.

To stop roasting mid-cycle, turn the ON/Oven Timer Dial to the OFF position

ROAST

To stop baking mid-cycle, turn the ON/Oven Timer Dial to the OFF position.
The power light will illuminate. The timer will ring once when time has expired, and cycle is complete; the oven will power off.

Fit the Baking Tray or Oven Rack into either rack position. (Refer to Oven Rack & Tray Positions on page 6).

Set the Function Dial to Roast. Set the Temperature Dial to desired temperature. Then turn the ON/Oven Timer Dial to the recommended cooking time to turn on the oven.

The power light will illuminate. The timer will ring once when time has expired, and cycle is complete; the oven will power off.

BAKE

Fit the Baking Tray or Oven Rack into either rack position. (Refer to Oven Rack & Tray Positions on page 6).

Set the Function Dial to Bake. Set the Temperature Dial to desired temperature. Then turn the ON/Oven Timer Dial to the recommended cooking time to turn on the oven. It is recommended to preheat oven for 5 minutes prior to baking delicate items such as cakes and muffins.

The power light will illuminate. The timer will ring once when time has expired, and cycle is complete; the oven will power off.

To stop baking mid-cycle, turn the ON/Oven Timer Dial to the OFF position.

AIR FRY

Use the provided Baking Tray and Air Fryer Basket when using the Air Fry function. Place the Air Fryer Basket onto the Baking Tray. (Refer to Oven Rack & Tray Positions on page 6).

Set the Function Dial to Air Fry. Set Temperature Dial to desired temperature. Then turn the ON/Oven Timer Dial to the desired cooking time to turn on the oven and begin Air Frying.

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 Air Frying mid-cycle, turn the ON/Oven Timer dial to the OFF position.

CAUTION: It is not recommended to cover the Air Fryer Basket with aluminum foil. If covered, the foil prevents the fat from dripping into the Drip Tray. Grease will accumulate on the foil surface and may catch fire. If you choose to use foil to cover the Baking Tray/Drip Tray, be sure foil is cut to neatly fit into the Tray and does not touch the wall or heating elements.

PIZZA FUNCTION

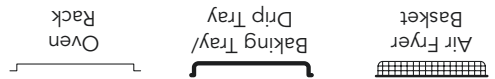
Use this function to cook restaurant-quality fresh, or frozen pizza.

PIZZA TIPS:

Use the Baking Tray for fresh pizza (in Rack Position 2), and the rack alone if pizza is frozen (in Rack Position 1). It is recommended to pre-heat the oven and baking tray on 230 degrees for 10 minutes prior to cooking on the pizza function.

OVEN RACK & TRAY POSITIONS

Please refer to the chart below for suggested Oven Rack, Baking Tray/Drip Tray, and Air Fryer Basket positions. Rack Position 1 and Position 2 are marked on the left side housing when the door is closed.

**SUGGESTED RACK/TRAY/BASKET POSITIONS**






The Oven Rack and Baking/Drip Tray can be used in two positions that are marked on the oven:

Position 1 (top)

Position 2 (bottom).

The Oven rack can also be inverted to increase height but the default is the 'U' shaped as shown in the chart below.

Position 1 has a 50% stop feature so the rack stops halfway out of the oven. The Oven Rack can be removed from Position 1 by lifting the front of the rack and sliding it out.

	Position 1		Position 2		
	Air Fryer Basket	Baking Tray / Drip Tray	Oven Rack	Baking Tray / Drip Tray	Oven Rack
Function					
Air Fry	X				
Gill	X				
Toast			X		
Pizza			X (frozen)	X (fresh)	X (fresh)
Bake		X	X	X	X
Roast				X	X
Warm				X	X

COOKING FUNCTIONS

AIR FRY FUNCTION

This function is used to Air Fry meals as a healthier alternative to deep frying in oil. The Air Fry function uses a combination of hot air, high fan speed and 4 upper heating elements to prepare a variety of meals that are both delicious and healthier than traditional frying.

Use the provided Baking Tray and Air Fryer Basket when using the Air Fry function. Place the Air Fryer Basket onto the Baking Tray. Refer to Oven Rack & Tray Positions on page 6.

AIR FRYING TIPS:

- Air Frying is a healthier alternative to frying. Many foods that can be fried, can be Air Fried with significantly less or no oil. Air Fried foods taste lighter and are 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 non-stick 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 oil is recommended for a mild flavour. An assortment of coatings can be used on Air Fry foods. Some examples of different crumb mixtures include breadcrumbs, seasoned breadcrumbs, Panko breadcrumbs, cornflakes, crushed potato chips, quinoa, various flours (including gluten-free) and other dry foods like cornmeal also work very well.
- Some foods may not need to be turned during cooking, but for most even cooking results it is recommended that halfway through the cooking process you turn the food for even browning.
- When air frying large quantities of food that fill the tray, 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 to the same size.
- Line the Baking Tray with aluminium foil for easy clean-up.

- Please note that when most foods cook, they release water. When cooking large quantities for an extended period of time, condensation may build up and escape from the oven, which could leave moisture on your countertop.

BAKE FUNCTION

The Bake function is recommended for a variety of foods you would normally prepare in your conventional oven. Baked goods that require a gentler cooking method like cakes, muffins and pastry yield best results on Bake. When baking, it is recommended you pre-heat the oven for 5 minutes before cooking.

BAKING TIPS:

- Select Bake for more delicate items like custards, cakes, and eggs.
- Most baked goods, as well as larger items like lasagne, are baked in Rack Position 2.

ROAST FUNCTION

Roast uses the super convection fan and combination of 2 top and 2 bottom elements to circulate high velocity heated air. It cooks faster than conventional ovens and gives superior browning results.

Roast can be used for all roasting meats, poultry and vegetables.

The oven does not need to be preheated.

ROASTING TIPS:

- Most recipes recommend reducing heat or temperature when using Roast. (Refer to the roasting chart in recipes for suggested times)
- Always check for doneness 10 minutes before end of suggested cooking time.
- After roasting meat cover with foil and allow to stand for 20mins in a warm place before carving.

GRILL FUNCTIONS:

The Grill function can be used for steaks, chicken, pork, fish and more. It also can be used to top-brown casseroles to toasting open melts. The Convection Grill (☉) function best for meats and fish, while traditional Grill is best reserved for top browning.

GRILLING TIPS:

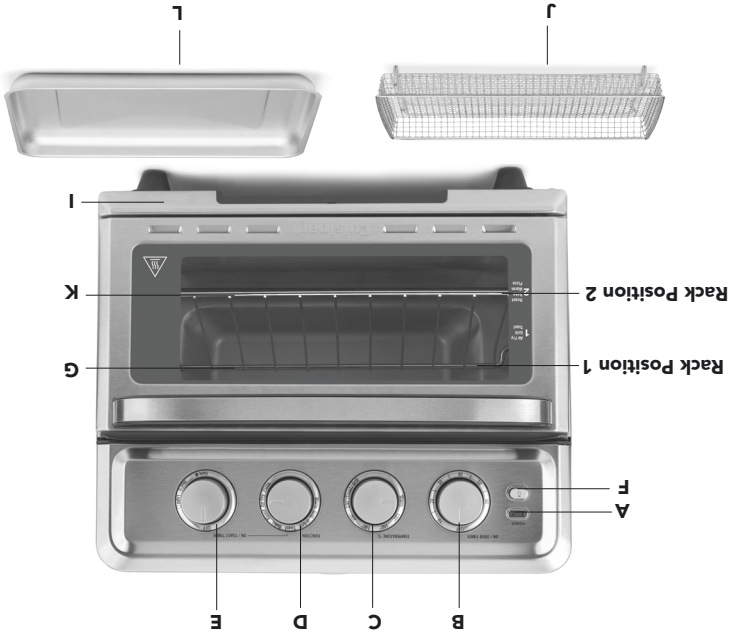
- Use the provided Air Fryer Basket fitted inside the Baking Tray to grill.
- Never use glass oven dishes to grill.
- Be sure to keep an eye on food – items can get dark quickly while grilling.

TOAST FUNCTION:

Always have the Oven Rack in Position 1, as indicated in the diagram on page 6, for even toasting.

Always position your item/items in the middle of the rack.

PARTS & FEATURES



A. Power Light
Indicator light will turn on and remain lit when oven is in use.

B. ON/Oven Timer Dial
Use to set the cooking time up to 60 minutes for all functions except Toast. Setting the Oven Timer powers the unit on and begins the cooking cycle. When the timer runs out, the unit will power off.

C. Oven Temperature Dial
Use to set desired temperature.

D. Function Dial
Use to select cooking method – Warm, Grill, Convection Grill (☉), Toast, Bake, Roast, Air Fry, and Pizza.

E. ON/Toast Timer Dial
Use to set desired toast shade from light to dark. Setting the Toast Timer powers the unit on and begins the toasting cycle. When cycle is complete, the unit will power off.

F. Light Button
To turn on the interior oven light, press the light button while oven is on, the bulb-saver feature will turn the light off. To turn off the light, press the light button again when door is closed and cooking resumes.

G. Easy Clean Interior
The sides of the oven are coated, providing an easy-to-clean surface.

L. Baking Tray/Drip Tray
A Baking Tray/Drip Tray is included for your convenience. Use alone when baking or roasting. Use Baking Tray with the Air Fryer Basket when AirFrying.

K. Oven Rack
See page 6 for more details on Oven Rack positions.

J. Air Fryer Basket
Use the Air Fryer Basket in conjunction with the Air Fry function to optimize your cooking results. It is recommended that the Air Fryer Basket be nested in the Baking Tray.

I. Pull-Out Crumb Tray
The Crumb Tray comes already positioned in your oven. It slides out from the bottom front of the Air Fry Plus for easy cleaning.

H. Safety Auto Off Door Switch (not shown)
This oven comes equipped with a Safety Auto Off Switch that cuts off power to the unit when the oven door is opened. Please make sure to keep the oven door closed during cooking/Air Frying.

1. Place the Air Fry Plus on a large, sturdy, flat non-heat sensitive surface.
2. Ensure there is minimum distance of 10cm of space from the wall, sides and above. Do not use on heat sensitive surfaces.

BEFORE THE FIRST USE

unintentionally or pulled on by children.

the countertop or tabletop where it can be tripped over as the electrical rating of the appliance, and the longer rating of the extension cord must be at least as great use. If an extension cord is used, the marked electrical Extension cords may be used if care is exercised in their over a longer cord.

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

SPECIAL CORDSET INSTRUCTIONS

SAVE THESE INSTRUCTIONS

- **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning or handling and putting on or taking off parts.**



The surfaces are liable to get hot during use

- 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.
- Turn the ON/Oven Timer and the ON/Toaster Fry Plus.
- Use recommended temperature settings for all cooking/baking, roasting and air frying.
- Plus is plugged into electrical outlet.
- Do not attempt to dislodge food when the Air Fry Plus is plugged into electrical outlet.
- Do not attempt to dislodge food when the Air Fry Plus is plugged into electrical outlet.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.
- Do not attempt to dislodge food when the Air Fry Plus is plugged into electrical outlet.

2	Important Safeguards.....
3	Special Cordset Instructions.....
3	Before the First Use.....
4	Parts & Features.....
5	Cooking Functions.....
6	Oven Rack & Tray Positions.....
7	Operating Instructions.....
9	Cleaning and Maintenance.....

CONTENTS

KEEP OUT OF REACH OF CHILDREN.

OBJECTS SHOULD NOT BE STORED ON THE TOP OF THE OVEN. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR OVEN. THE EXTERIOR WALLS GET VERY HOT WHEN IN USE.

3. Remove any dust from shipping by wiping the unit and controls with a damp cloth. Thoroughly Clean the rack, pan and air fry basket with hot water and small amount of detergent. (see Cleaning & Maintenance instructions on page 9).
4. Check that the Crumb Tray is in place and that there is nothing in the oven.
5. During initial start up you may detect a slight smell and/or smoke. Turn the temperature to max let run for approx. 5 mins before using.
6. Plug power cord into a suitable 230/240v power outlet.

- 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.
- Do not use outdoors.
- 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 outlet immediately. DO NOT reach into the water.
- Do not cover crumb tray or any part of the oven except the Baking Tray 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 or 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, racks or disposing of grease and oils or when moving the

- # 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;
 - 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 bench-top.
 - 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.

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

Instruction & Recipe Booklet Air Fry Plus - TOA-70XA



Cuisinart®

Version No.: IB-21/197

Size: 148mmW x 210mmH

Total Pages: 28PP

Material : 105gsm gloss artpaper

binding: saddle stitching

Coating: Gloss varnishing in cover

Color: Cover : 4C + 1C

Inside: 1C (BLACK) + 1C

Date: 2021.09.29

Co-ordinator: Astor_You / Simon_Peng