

Cuisinart®

TRI ZONE AIR FRYER & OVEN

AFT-13XSSXA



Instruction
Booklet



www.cuisinart.com.au

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

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Important Safeguards

When using an electrical appliance, especially when children are present, basic safety precautions should always be taken, including the following:

1. **Read all instructions before using your Tri-Zone Air Fryer.**
2. **UNPLUG FROM OUTLET WHEN NOT IN USE AND BEFORE CLEANING. Allow to cool before cleaning, handling, or putting on or taking off parts.**
3. Do not touch hot surfaces. Use handles or knobs.
4. To protect against electric shock, do not place cord or plugs or the main body of the Air Fryer in water or other liquids. See Cleaning and Maintenance.
5. This appliance should not be used by or near children or individuals with certain disabilities.
6. Do not operate any appliance with a damaged cord or plug, after the appliance has malfunctioned or has been dropped or damaged in any way, or is not operating properly. Return the Air Fryer to the store or retailer where purchased for examination, repair, or replacement.
7. The use of accessory attachments not recommended by Cuisinart may cause injury.

8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or benchtop, where it could be pulled on inadvertently by children or pets, or touch hot surfaces, which could damage the cord.
10. Do not place the Air Fryer on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Air Fryer for anything other than its intended purpose.
12. Extreme caution should be exercised when using containers constructed of materials other than metal or glass in the Air Fryer.
13. To avoid burns, use extreme caution when removing Air Fryer accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended ovenproof accessories in this Air Fryer.
15. Do not place any of the following materials in the Air Fryer: paper, cardboard, plastic, and similar products.
16. Do not cover any part of the Air Fryer with metal foil. This will cause the unit to overheat.
17. Oversized foods, metal foil packages, and utensils must not be inserted in the Air Fryer, as they may create the risk of fire or electric shock.
18. A fire may occur if the Air Fryer is covered or touching flammable materials such as curtains, draperies, or walls when in operation. Do not store any items on top of the appliance when in operation. Do not operate under wall cabinets.
19. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating the risk of electric shock.
20. Do not attempt to dislodge food when the Air Fryer is plugged into an electrical outlet.
21. **WARNING:** To avoid possibility of fire, NEVER leave the Air Fryer unattended during use.
22. Use recommended temperature settings for all air frying.

23. Do not rest cooking utensils or baking dishes on the window or on top of the unit.
24. Press  after use to turn off the Air Fryer.
25. Do not operate your appliance in an appliance cupboard or under a wall cabinet. When storing in an appliance cupboard, always unplug the unit from the electrical outlet. Not doing so could create the risk of fire, especially if the appliance touches the walls of the garage, or the door touches the unit as it closes.
26. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
27. To disconnect, press  to turn off, then remove plug from wall outlet.
28. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
29. If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person in order to avoid a hazard.
30. The appliance is intended for household use and not applications such as:
 - Staff kitchen areas in shops, offices, and other working environments
 - By clients in hotels, motels, and other residential type environments
 - Bed and breakfast type environments
31.  This symbol means: The surface of this product is hot; please be careful when touching it.
32. The appliances are not intended to be operated by means of an external timer or separate remote-control system.
33. Do not use this appliance for deep-frying.
34. Intended for workshop use only. Do not move the appliance when in use.
35. Prevent food contact with heating elements. Do not overfill when cooking. Overfilling may cause personal injury or property damage or affect the safe use of the appliance.
36. Any adjacent furniture must be able to withstand a minimum temperature rise of 85°C above the ambient temperature of the room it is located in, whilst in use. This appliance requires 100mm clearance around the front, back and sides of the appliance. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures even below the guidelines given above. Any damage caused by the appliance being installed in contravention of these instructions will be at the liability of the owner. You should not use this appliance to store items on or as work surface. Do not use the appliance near or under combustible materials like curtains or furniture.



WARNING: very hot surfaces.

Take care when using the oven, surface could be hot.

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

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

THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use.

SAVE THESE INSTRUCTIONS

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

Special Cord Set Instructions

A short power-supply cord is provided to reduce the risk of someone tripping or becoming entangled. Extension cords may be used if caution is exercised in their use.

If an extension cord is used, the marked electrical rating of the extension cord must be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally.

FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

Before First Use

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

NOTE: OBJECTS SHOULD NOT BE STORED ON TOP OF THE AIR FRYER. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU

TURN ON YOUR AIR FRYER. THE EXTERIOR WALLS GET HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

5. Plug power cord into the wall outlet.

Parts & Features



- 1. Digital Control Panel**
Features easy-to-use touch controls to select left & right basket, oven drawer, cooking function or air fry preset, time, temperature and special functions.
- 2. Cooking Baskets with viewing windows**
Cooking baskets with a capacity of 4.3L each.
- 3. Oven Drawer - with 5L capacity**
- 4. Ceramic Coated Crisper Plates**
Must always be inserted in air fry baskets for cooking.
- 5. Air Outlet**
A large outlet at the back of the appliance to let hot air discharge.

Getting to Know the Control Panel



1. Cooking functions (Baskets)

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

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

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

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

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

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

RE-CRISP: Use this setting to restore the crunch and texture of foods - such as reheating leftovers, refreshing baked goods or crisping the exterior.

Cooking functions (Oven Drawer)

PIZZA: Use this setting to cook Pizza up to 230C.

TOAST: Use this setting to cook toast.

MANUAL: Use this setting for cooking other flat foods - such as foccacia or roast vegetables.

2. Left (L), Right (R) Baskets and Bottom (B) Oven Drawer control

The unit features two separate baskets: the Left (L) basket and the Right (R) baskets and the Bottom (B) Oven Drawer. Each basket/tray can be set independently, allowing you to cook different dishes at once. Match, sync and shake reminder can only be selected when using the baskets for cooking. These functions are not available for the oven drawer.

3. POWER ON / OFF (⏻)

Press to turn the appliance ON and OFF.

4. Time and temperature controls

The temperature / time symbols must be pressed prior to the Time and Temperature / being visible and allowing for changes. Use the and buttons to adjust the cooking time and temperature for your selected function. The temperature can be adjusted in increments of 5°C, and the cooking time can be adjusted in 1-minute increments up to 1 hour. Dehydrate is adjusted in 30 minute increments after 1 hour, to a maximum of 12 hours).

5. Start/Stop button (▶■)

Press the Start/Stop button (▶■) to begin or pause the cooking process. The unit will start cooking once the timer and temperature are set, and the cooking cycle will begin immediately once the Start/Stop button (▶■) is pressed. Tap it again to pause cooking. If you Stop cooking, the unit will cancel and reset. If you open the drawer without pressing Stop the cooking cycle will automatically pause until the drawer is closed.

6. Shake reminder

The Shake reminder alerts you to flip or shake your food halfway through cooking. This reminder will automatically activate for air frying functions, but you can also manually set it for any function except for the oven drawer.

If you want to disable the reminder, simply press the Shake reminder button again to turn it off. When the reminder activates, you will hear an audio alert.

7. Sync Cooking

The Smart Sync feature automatically finishes 2 different settings at once, regardless of function, timing or temperature. Dehydrate could also implement Sync Cooking.


8. Match setting

The Match setting feature automatically mirrors settings for both baskets. This is useful for when you want to cook two identical dishes using the same cooking function, temperature and time.

9. Re-crisp

Re-crisp is a high temperature setting of 200C, designed to get your food crispy in 30 minutes or less. On this setting, the temperature is unable to be adjusted.

10. Ready indication

When the cooking time has finished, the unit will sound five beeps, and the display will show End for 2 minutes. After that, the air fryer will automatically enter Standby mode, unless the basket is removed or  is pressed.

Operating Your Air Fryer

Follow these simple steps for cooking operation:


Place the Air Fryer on a stable surface

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

Insert the baskets and flat tray

Insert the left and right baskets into the unit until you hear a click. Then insert the flat tray (oven drawer). Ensure the crisper plates are placed in the bottom of each air fryer basket and the crumb tray and baking tray, laid flat, have been inserted into the bottom oven.


Power on


Press the ON / OFF symbol . On left (L) and right sides (R), as well as the oven tray (B) the temp time will show the time/ temp display will show "--:--" and the unit is ready for use.

Select cooking function

Tap the **L** or **R** icon at the top of the control panel to select the cooking function for the left or right basket. Select your desired cooking function from the menu - Air Fry, Roast, Grill, Bake, Dehydrate or Re-crisp.



Tap the **B** icon to select the cooking function for the oven drawer. Select from Pizza, Toast or Manual cooking functions.

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

To adjust the time, press the time icon  and use the + and - buttons to adjust the time up or down in 1 minute increments.


After setting the desired temperature and time, you have the option to set the shake reminder, match settings or sync cooking. Refer to "Getting to know your control panel" for when to use these functions.

Start cooking

Press the  button to commence the cooking process. To stop cooking at any time press the  button again. The digital display will flash the countdown timer and temperature alternately during operation.

NOTE: If the left or right basket or oven drawer is opened during the cooking process, the cooking cycle, and the display will show OPEN. In All 3 zones will automatically pause until the basket or drawer is closed - at which time cooking will re-commence.

End of cooking

When the timer reaches end, the unit will beep to signal the end of the cooking cycle. Press the  button to turn off the unit. Unplug the unit when done.

Air Frying Tips & Hints

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

- Air frying doesn't require oil, but a light coating of cooking spray or drizzle of oil tossed with food can enhance browning.
- Shake Reminder is recommended when cooking large quantities that overlap and larger foods. Do not overload the basket; more surface area will result in faster cooking and better results.
- Foods will cook more evenly when they are cut into equal-size pieces with minimal overlap.
- An assortment of coatings can be used on air-fried foods. Some examples of different crumb coatings include breadcrumbs (plain, seasoned, and panko), crushed cornflakes, potato chips, and crackers. Various flours (including gluten-free) and other dry foods like cornmeal work as well.

- When cooking proteins, marinades and juices will drip to the bottom of the basket. This is a great base for a gravy or pan sauce.
- When air frying greasy foods (e.g., bacon), grease will drain into the bottom of the air fry basket. As a precaution, allow hot grease to cool in the basket before cleaning.
- Use tongs or a silicone spatula to remove food from the basket.
- For models equipped with a window, use the light/window feature to check on cooking food. The basket can also be removed to check on the food (this will pause cooking until the basket is reinserted into the unit).
- When using the bottom oven tray ensure the crumb tray is in place and that the baking tray is used when cooking.

Placement Guidelines/Warnings of Flat Basket Tray

When placing the baking tray on the rack, the recommended direction is to place it from the end near the handle; if the front end is placed first, the baking tray will not fit the rack completely and manual intervention will be required.

Troubleshooting

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

Cleaning and Maintenance

- Always unplug the air fryer from the electric outlet and allow it to cool completely before cleaning.
- Do not use abrasive cleaners, as they will damage the finish. Simply wipe the exterior with a clean, damp cloth and dry thoroughly. Apply the cleansing agent to a cloth, not directly onto the Air Fryer, before cleaning.
- To clean interior walls, use a damp cloth and a mild liquid soap solution or a spray solution on a sponge. Remove any residue from cleaners with a clean, damp rag. Never use harsh abrasives or corrosive products. These could damage the Air Fryer surface. Never use steel wool pads on interior of the Air Fryer.
- Air fry baskets and crisper plates are dishwasher safe. They can also be hand-washed in hot, soapy water with a nylon scouring pad or nylon brush and thoroughly rinsed.
- Remove the crisper plate from the air fry basket to easily access the bottom of the air fry basket.
- Any servicing should be performed by an authorised service representative.

Warranty

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

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

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

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

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

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

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

This warranty does not include or cover the following:

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

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

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

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

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

Cuisinart Australia

Ph: 1800 566 567

PO Box 146, Terrey Hills

NSW 2084 AUSTRALIA

Cuisinart New Zealand

Ph: 0800 456 546

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

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

The warranty contained in this document is provided by:

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

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Australia

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