



**AirFryer  
AIR200U**

**Cuisinart®**



Congratulations on your purchase of the AirFryer.

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](http://www.cuisinart.co.uk)

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# Product Description



Digital Control Panel



Airfry Basket

Power Cord (Not Shown)



Crisper Plate

# 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



- **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. 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.
- The appliance should not come into contact or be covered with easily flammable materials, like curtains, textiles, walls and the like. Always ensure sufficient safety distance to flammable materials.
- 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 AiFryer, 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.
- 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 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.
- 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.
- Not suitable for outdoor use.

## **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 remote 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.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, involving a risk of electric shock.

## 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)
- Do not use the appliance for anything other than its intended use.
- Position the AirFryer 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 create a fire hazard.
- Do not place the appliance on or near a hot gas or electric burner.
- Never leave the appliance unattended when switched on or plugged in.
- When not in use, always unplug the unit. Do not store any materials, other than the manufacturer's recommended accessories in the AirFryer.
- 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.
- Do not cover the crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- To protect against fire, electric shock or personal injury, do not immerse the main unit, power 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 accessories by hand. If a dishwasher is to be used, place them on the top rack only.



**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 to 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 “U.K. After Sales Service” section).



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

This symbol on the product or on the packaging indicates 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.

# USING THE CUISINART AIRFRYER

## BEFORE FIRST USE

Before using your AirFryer 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).

**N.B:** Move the AirFryer 2 – 4 inches away from the wall or from any objects on the worktop. Do not use on heat-sensitive surfaces.

## AIRFRYER FUNCTIONS

### Cooking Functions with Indicator Lights

- Select function based on desired cooking method: AirFry, Roast, Bake, Grill or Keep Warm. The indicator light above the selected function will turn on.

### AirFry Presets with Indicator Lights

- The AirFryer has convenient, easy-to-use presets for your AirFried favourites, including French fries, chicken wings, vegetables, frozen snacks, and leftovers.

### Time and Temp Controls

- Use the up and down arrows to adjust the time and temperature of cooking functions and AirFry presets (optional). The time / temperature will alternate on the digital display.

### Preheat Indicator

The Bake and Grill functions of the AirFryer have a preheat feature. With food prepped and ready to cook, press Bake or Grill with the basket in the AirFryer and then press Start / Stop. Preheat will display on the control panel. When the unit is preheated, an audio alert of 5 tones will sound and the cooking time will flash. Remove the basket from the AirFryer, carefully add the prepared food and then return the basket to the unit. The countdown timer will start.

### **Ready Indicator**

The ready light will illuminate once the timer reaches 00. This display will hold for 1 minute. After 1 minute the unit will automatically enter keep-warm mode.

### **Light Button**

To turn the interior light on and off, press the light icon. The interior light will turn off automatically after 20 seconds.

### **Start / Stop with Indicator Light**

Use to start and stop cooking and to turn off the AirFryer. The indicator light will illuminate when cooking.

### **Shake with Indicator Light**

Press to set an audio alert halfway through cooking (with any cooking function) as a reminder to shake or turn the food. The indicator light will turn on. Halfway through cooking, 10 quick audio alerts will sound and the indicator light will flash.

**Note:** AirFry presets automatically activate the Shake. To disable it, simply press Shake after selecting the desired preset. The indicator light will turn off.

### **Keep Warm with Indicator Light**

The Keep Warm function begins automatically at the end of any cooking cycle and keeps cooked food warm for up to 60 minutes, unless the AirFryer basket is removed to pause, or Start / Stop is pressed to turn off. During the automatic Keep Warm mode, the warm indicator light will illuminate and the display will scroll. Press Start/Stop to turn off.

## USING THE AIRFRYER

**N.B:** Ensure the basket is empty, before switching on.

- Insert the crisper plate into the AirFry basket.
- Add the desired food onto the crisper plate and insert the basket back into the unit. No preheat is required.
- Use the digital controls to select the desired cooking function or AirFry preset and adjust the time / temperature as required.
- Press the Shake button to activate or disable the audio alert reminder, to turn the food halfway through cooking.
- Press Start / Stop to begin cooking.
- The digital display will show cooking timer countdown.
- The Shake audio alert will sound halfway through cooking, if applicable)
- Once the timer reaches 00, the unit will beep to indicate the end of the cooking cycle.
- If the basket stays inserted into the unit, after the cooking cycle ends, the unit will enter the automatic Keep Warm mode.
- Press Start / Stop or remove the basket to disable the Keep Warm function.

## AIRFRYING HINTS AND TIPS

- Airfrying is a healthy 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.
- AirFrying doesn't require oil but a light spray of cooking spray or a drizzle of oil can enhance browning.
- 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, shake food halfway through cooking, to ensure even cooking and colouring.
- Foods will cook more evenly, if they are cut to the same size.
- 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.

- When cooking meat, marinades and juices will drip to the bottom of the basket.
- When AirFrying greasy foods (e.g. bacon), grease will drain into the bottom of the basket. As a precaution, allow hot grease to cool in the basket before cleaning.
- Use tongs or a spatula to remove food from the basket.
- Use the viewing window and interior light to check on food whilst it's cooking. The basket can also be removed to check on food, this will pause the timer, until the basket has been reinserted.

## **MORE WAYS TO COOK**

In addition to AirFrying, the AirFryer can be used for baking, grilling, roasting and more. To cook using these functions, simply select the function and use the time / temperature arrows to select the desired time and temperature (up to 60 minutes).

Some tips and recommendations on temperature and time are listed below:

- When using the AirFryer, cooking times may need to be reduced because of the convection fan's high speed. Start checking foods about 5 to 10 minutes before the end of the suggested cooking time.
- When cooking baked goods, we recommend:
  - Using a heat-safe baking pan (not included) on the crisper plate
  - We suggest cooking at a lower temperature (5°C - 10°C) than what the recipe indicates.
- The AirFryer can be used to grill beef, chicken, pork, fish and more.
- Use grill to brown off casseroles and gratins. For best results, set the temperature to the highest setting, but monitor this closely, as food will brown off quickly.
- To roast vegetables and meat joints, set the temperature to 200°C.

## FUNCTION GUIDELINES

The chart below lists recommended cooking times and portions, for various types of foods that can be airfried in the AirFryer. If portion sizes exceed recommendations, you can shake 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.

Function	Food Item	Amount	Time	Temp	Preheat	Shake / Flip
AirFry	Breaded Cutlets	1.25lb	20 mins	180°C	-	Flip
AirFry	Salmon	4 fillets	10 mins	190°C	-	-
AirFry	Shrimp	2lb	8 mins	185°C	-	Shake
AirFry	Bacon	6 slices	12 mins	160°C	-	-
AirFry	Frozen Nuggets	24 pieces	10 mins	195°C	-	Flip
Bake	Round Cake	8" tin	25 mins	165°C	Y	-
Bake	Rolls	6	10 mins	175°C	Y	-
Roast	Whole Chicken	4lb	55 mins	175°C	-	-
Roast	Chicken Drums-ticks	5 pieces	25 mins	195°C	-	Flip
Roast	Corn on the Cob	4 pieces	20 mins	175°C	-	Flip
Roast	Melted Cheese Topping	-	3 – 5 mins	200°C	-	-
Grill	Burgers	4 pieces	8 – 10 mins	230°C	Y	Flip
Grill	Sausages	5 pieces	10 mins	230°C	Y	Flip
Grill	Steak	10oz / 1" thick	10 – 12 mins	230°C	Y	Flip

Preset	Amount	Time	Temp	Preheat	Shake / Flip
French Fries	2lb	18 mins	230°C	-	Shake
Wings	3lb	25 mins	200°C	-	Shake
Frozen Snacks	-	10 mins	200°C	-	Shake
Vegetables	8 cups	10 mins	175°C	-	Shake
Leftovers	-	10 mins	175°C	-	-

## CLEANING AND MAINTENANCE

- Before first use and after every use, clean each part thoroughly.
  - Always allow the AirFryer to cool completely before cleaning.
  - Always unplug the AirFryer 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 surface. Never use steel wool pads or metal scourers on the interior of the oven.
  - The basket and crisper plate are dishwasher safe. They can be also be washed by hand, in hot, soapy water.
  - Remove the crisper plate from the basket, to easily access the bottom of the basket.
  - After cooking greasy foods and after your AirFryer has cooled, always clean the top interior of the AirFryer. If this is done on a regular basis, it will perform like new. Removing the grease will help keep the tasting consistent, cycle after cycle.
- N.B.** Do not use abrasive cleaners, hard implements or a scourer, as this may cause damage to the non-stick coating.





## 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](mailto: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](mailto: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](mailto: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.**



**[www.cuisinart.co.uk](http://www.cuisinart.co.uk)**