

Cuisinart®

TRI ZONE AIR FRYER & OVEN

AFT13 SERIES



Instruction
Booklet



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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.**
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 countertop, 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 garage or under a wall cabinet. When storing in an appliance garage, 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 worktop 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.

DISPOSING OF ELECTRICAL AND ELECTRONIC APPLIANCES AT THE END-OF-LIFE



The 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.

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

GETTING TO KNOW THE CONTROL PANEL

1. Air Frying Cooking functions

Select the desired cooking function based on your cooking method: Air Fry, Roast, Grill, Bake, Dehydrate or Re-crisp.

2. Flat Tray Oven Cooking Functions

Select the desired cooking function based on your cooking method: Pizza, Toast, Manual.

3. Left (L), Right (R) basket and Bottom (B) flat tray control

The unit features two separate baskets: the Left (L) basket and the Right (R) baskets and the Bottom (B) tray. Each basket/tray can be set independently, allowing you to cook different dishes at once.

4. Time and temperature controls

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 flat tray. 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. Sync Cooking is unavailable for Dehydrate setting.

8. Match settings

The match settings feature automatically mirrors settings for both baskets. This is useful for when you want to cook two identical dishes simultaneously.

9. Re-crisp

Re-crisp is a high-temperature setting designed to get your food crispy in 30 minutes or less.

10. Ready indication

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

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.

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 and the flat tray into the unit until you hear a click. Ensure the crisper plates are placed in the bottom of each air fryer basket and the crumb tray and baking tray has been inserted into the bottom oven.

Power on

Press the Power icon. The LED display will show “--:--” and the unit is ready for use.

Select cooking function

Tap the **L**, **R** or **B** icon to select the cooking function for the left or right basket and flat tray. Adjust the temperature and cooking time as needed by tapping the Temp and Time icons and the + / - arrows. Select or deselect the shake reminder, matched settings or sync cooking as desired.

Start cooking

Press the  icon to begin cooking. The digital display will show the countdown timer.

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 ensure the crumb tray is in place and that the baking tray is used when cooking.

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.

UK Guarantee

Limited Three-Year 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.

If you have any queries regarding this guarantee please contact the Conair Customer Care at support@cuisinart.co.uk or 03702 406 902.

It is important to retain your proof of purchase.

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.

For further advice on using the appliance or should you need to return your product, please contact the Conair Customer Care at support@cuisinart.co.uk or 03702 406 902.

UK After Sales Service

For further advice on using the appliance or should you need to return your product, swap email and phone around so email is first. Also remove times for phones.

Return address:
Customer Care Centre
Conair Logistics
Unit 4, Revolution Park
Buckshaw Avenue
Buckshaw Village
Chorley
PR7 7DW

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

Please note this Instruction Booklet is not the guarantee.

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