

Cuisinart®

INSTRUCTION AND RECIPE BOOKLET



Cuisinart® Digital AirFryer Toaster Oven

TOA-65C

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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 or handling, 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 any part of the Digital AirFryer Toaster Oven in water or other liquids. See instructions for cleaning.
5. This appliance is not intended for use by children or by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they do not play with the appliance.

6. Do not operate any appliance with a damaged cord or plug, or after the appliance has malfunctioned or has been dropped or damaged in any way or has been dropped in water. Return the AirFryer Toaster Oven to the store or retailer where purchased for examination or repair or adjustment.
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 AirFryer Toaster Oven on or near a hot gas or electric burner or in a heated oven.
11. Do not use this AirFryer Toaster Oven 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 oven.
13. To avoid burns, use extreme caution when removing AirFryer Toaster Oven 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 AirFryer Toaster Oven.
15. Do not place any of the following materials in the AirFryer Toaster Oven: paper, cardboard, plastic and similar products.
16. Do not cover Crumb Tray or any part of the oven with metal foil. This will cause overheating of the oven.
17. Oversize foods, metal foil packages and utensils must not be inserted in the AirFryer Toaster Oven, as they may involve a risk of fire or electric shock.
18. A fire may occur if the AirFryer Toaster Oven 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, involving a risk of electric shock.
20. Do not attempt to dislodge food when the AirFryer Toaster Oven is plugged into electrical outlet.

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21. **Warning:** To avoid possibility of fire, NEVER leave AirFryer Toaster Oven unattended during use.
 22. Use recommended temperature settings for all cooking/baking, roasting and AirFrying.
 23. Do not rest cooking utensils or baking dishes on glass door.
 24. 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 a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
 25. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
 26. To disconnect, press Start/Stop to ensure cooking is stopped, then remove plug from wall outlet.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Cuisinart® Digital AirFryer Toaster Oven to its fullest, so that you will achieve consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Extension cords are available and may be used if care 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 tripped over unintentionally or pulled on by children.

NOTICE

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

FEATURES AND BENEFITS

1. Control Panel

Large LCD, dial and intuitive buttons make the unit easy to use (see details on page 5).

2. Cool-Touch Handle

Handle designed to stay cool during cooking.

3. Interior Light

Interior light to easily view food while cooking.

4. Viewing Window

Large viewing window to check progress.

5. Oven Rack

Can be used in two positions.

6. Rack Positions

- A. Position 1 is the bottom position and this is recommended when cooking larger foods (e.g., whole chicken).
- B. Position 2 has a 50% stop feature, so the rack stops halfway out of the oven. The oven rack can be removed from Position 2 by lifting the front of the rack and sliding it out.

NOTE: Refer to page 7 for suggested rack positions with different functions.

7. Easy-Clean Interior

The sides of the oven's interior are coated with non-stick.

8. Pull-Out Crumb Tray

The Crumb Tray comes already positioned in your oven. The tray slides out from the lower front of the oven to clean.

9. AirFryer Basket

Use the basket when using the AirFry, Broil or Dehydrate functions to optimize your cooking results. We recommend setting the AirFryer Basket in the Baking/Drip Pan.

10. Baking/Drip Pan

A Baking/Drip Pan is included for your convenience. Use alone when Baking or Roasting. Use Baking/Drip Pan with AirFryer Basket when AirFrying, Broiling or Dehydrating.

11. Quick Reference Guide

Built-in guide with recommendations and tips on how to use the unit. Before first use, slide in place.



GETTING TO KNOW YOUR CONTROL PANEL



1. Defrost Button

For use with Toast, Bagel, Pizza, and certain AirFry presets. When activated, the defrost icon ✱ will display on the LCD screen.

2. Fan Speed Button

To change the fan speed from Low to High, press the Fan Speed button. When fan icon 🌀 is displayed on the LCD screen, fan speed is set to High. Icon will disappear for Low fan speed.

3. Light Button

To turn on/off the interior oven light, press the light icon ☹. Interior light will turn off automatically after 20 seconds.

4. AirFry Button

Can be used to select manual AirFry function or AirFry presets.

5. Dual Cook

Use to program two-stage cooking operation.

6. Start/Stop Button with Indicator Light

Use to start and stop cooking. Indicator will illuminate when cooking.

7. Selector Dial

Rotate Selector Dial to scroll through options on the LCD screen. Press center of dial to confirm selections.

8. LCD Screen

Displays cooking functions, toast shade and slices, temperature, cooking/countdown timer, clock time, fan speed and defrost.

BEFORE FIRST USE

1. Place your Digital AirFryer Toaster Oven on a flat, level surface.
2. Move oven 2 to 4 inches (5 - 10 cm) 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 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. KEEP OUT OF REACH OF CHILDREN.

3. Check that the Crumb Tray is in place and that there is nothing in the oven.
4. Insert Quick Reference Guide on the bottom left side of the unit.



5. Plug power cord into the wall outlet.

SETTING THE CLOCK

The clock can only be set when the oven is not cooking and the time is displayed on the screen.

To set the clock:

1. If LCD is not displaying the clock, scroll through the function menu until clock is displayed.
2. Press and hold the Selector Dial for 3 seconds.
3. The clock hour will flash; turn the knob to set hour, then press Selector Dial to confirm.
4. The clock minutes will flash; turn the knob to set minutes, then press Selector Dial to confirm.

NOTE: If nothing is pressed, clock will automatically set to currently displayed time.

OVEN TONE VOLUME

The tone volume can only be adjusted when the time is displayed on the screen.

1. Press AirFry and Dual Cook buttons simultaneously for 3 seconds.
2. The number 1 (default setting) or currently selected setting will display.
3. Use Selector Dial to set preferred tone level: 0 (off/tones deactivated), 1 (low), or 2 (high).
4. Once your selection is displayed, press Selector Dial to confirm.

GENERAL OPERATION

To operate the oven, follow these simple steps:

1. Place the appropriate rack, pan, and/or basket in the position recommended in the chart on page 7.
2. Use the Selector Dial to scroll through functions.
3. When desired function is flashing, press Selector Dial to confirm. Start/Stop button will flash and LCD screen will display the last selected or default temperature and time (shade and slices for Toast and Bagel settings).
4.
 - a. To use displayed settings, press Start/Stop to begin operation. Start/Stop button will illuminate, indicating the unit is cooking.
 - b. To change settings:
Turn Selector Dial to choose desired temperature (or shade)
 - c. Press Selector Dial to confirm; time (or slices) will flash
 - d. Turn Selector Dial to choose desired time (or slices)
 - e. Press Selector Dial to confirm
 - f. If desired, press Defrost button or Fan Speed button
 - g. Press Start/Stop to begin operation. The button will illuminate, indicating the unit is cooking.

NOTE: Bake and Pizza have a preheating stage during which display will show "Preheat"; once preheat is complete, oven will beep and display will show "Ready"; countdown timer will begin.

5. When countdown timer reaches 0:00, oven will beep three times and heaters will turn off.

NOTE: Cooking process can be canceled before countdown timer reaches 0:00 by pressing Start/Stop.

NOTE: AFTER COOKING, FAN WILL REMAIN ON FOR COOLING PURPOSES.

TO CHANGE TIME, TEMPERATURE, OR FUNCTION DURING COOKING CYCLE

To change time: During the cooking cycle, use the Selector Dial to add or decrease time. The new countdown time will be displayed, and cooking will continue.

To change temperature: During the cooking cycle, press the Selector Dial until the current temperature flashes. Turn the Selector Dial to desired temperature and cooking will continue at the new temperature.

To change function: You must press Start/Stop to stop the current program. Then turn Selector Dial and press it to select another function. Press Start/Stop again to continue cooking cycle.

OVEN RACK AND PAN POSITION DIAGRAMS

Please refer to the chart below for suggested Oven Rack, Baking/Drip Pan, and AirFryer Basket positions.



AirFryer Basket



Baking/Drip Pan



Oven Rack

TIPS AND HINTS

AIRFRY

TIP: For best results, use the provided AirFryer Basket fitted into the Baking/Drip Pan.

AirFry can be used at 200°F – 450°F (95°C - 230°C) for up to 1 hour. This function is used to AirFry meals as a healthy alternative to deep frying in oil. A high fan speed and multiple heating elements circulate hot air to prepare a variety of meals that can be both delicious and healthier than traditional frying.

SUGGESTED RACK/PAN/BASKET POSITIONS						
Function	Position 2			Position 1		
Toast			X			
Bagel			X			
Bake		X	X		X	X
Broil	X	X	X	X	X	X
Pizza					X (fresh)	X (frozen; inverted rack)
Roast		X	X		X	X
Dehydrate	X					
Proof			X		X	X
Low		X	X		X	X
AirFry	X			X		
Reheat	X	X	X	X	X	X
Warm	X	X	X	X	X	X

- **Default: 400°F (200°C); 10 minutes.**
- Many foods that can be fried can be AirFried without using excess amounts of oil. AirFried foods will taste lighter and be less greasy than deep-fried foods.
- AirFrying doesn't require oil, but a light spray can enhance browning and crispiness. Use an oil sprayer or a nonstick 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 AirFrying. Olive oil is preferred for a richer flavour. Vegetable, canola or grapeseed oils are recommended for milder flavours.
- An assortment of coatings can be used on AirFried foods. Some examples of different crumb mixtures include: breadcrumbs, seasoned breadcrumbs, panko breadcrumbs, crushed cornflakes, potato chips, and graham crackers. Various flours, including gluten-free, and other dry foods like cornmeal work as well.
- Most foods do not need to be flipped during cooking, but larger items, like chicken cutlets, should be turned halfway through the cooking cycle to ensure evenly cooked and browned results.
- When AirFrying large quantities of food that fill the pan, toss food halfway through the cooking cycle to ensure evenly cooked results and colour.
- Use higher temperatures for foods that cook quickly, like bacon and chips, and lower temperatures for foods that take longer to cook, like breaded chicken.
- Foods will cook more evenly if they are cut into the same-size pieces.
- Please note that many foods release water when they cook. When cooking large quantities for an extended period of time, condensation may build up, which could leave moisture on your countertop.

The chart below lists recommended amounts, cooking times and temperatures for various types of food that can be AirFried in the Cuisinart® Digital AirFryer Toaster Oven. If portions exceed recommendations, you can toss occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best AirFry results, use the oven light to periodically check on food.

NOTE: When AirFrying, always use the AirFryer Basket with the Baking/Drip Pan. For all foods below, we suggest using the upper position (Position 2) for best results.

AIRFRYER CHART

Food	Recommended Amount	Temperature	Time
Bacon	12 ounces (340 g), about 10 to 12 slices	400°F (200°C)	8 to 10 minutes
Chicken Wings	2 pounds (907 g), about 20 wings (max 3 pounds [1.36kg])	400°F (200°C)	20 to 25 minutes
Frozen Appetizers (e.g., mozzarella sticks, popcorn shrimp, etc.)	1½ pounds (680 g), about 20 frozen mozzarella sticks	400°F (200°C)	5 to 7 minutes
Frozen Chicken Nuggets	1 pound (454 g), about 34 frozen chicken nuggets	400°F (200°C)	10 minutes
Frozen Fish Sticks	12 ounces (340 g), about 20 frozen fish sticks	400°F (200°C)	8 minutes
Frozen Fries	1 to 2 pounds (454 to 907 g)	450°F (230°C)	15 to 25 minutes
Frozen Steak Fries	1 to 2 pounds (454 to 907 g)	450°F (230°C)	15 to 25 minutes
Hand-Cut Fries	1 to 2 pounds, (2 to 4 medium potatoes), cut into ¼-inch (0.6 cm) thick pieces, about 4 inches (10 cm)	400°F (200°C)	15 to 20 minutes
Hand-Cut Steak Fries	1 to 2 pounds (454 to 907 g [2 to 4 medium-large potatoes]), cut into eighths lengthwise	400°F (200°C)	15 to 20 minutes
Shrimp	1 pound (454 g), about 16 extra-large shrimp	375°F (190°C)	8 to 10 minutes
Tortilla Chips	6, 5-inch (13 cm) tortillas cut into fourths	400°F (200°C)	5 to 6 minutes, toss halfway through
Vegetables	1 pound, about 4 cups	400°F (200°C)	Thin slices: 10 minutes; larger cut: 15 to 20 minutes

NOTE: AirFrying doesn't require oil, but a light coating can enhance browning and crispiness. Use an oil sprayer or a nonstick 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.

USING AIRFRYER PRESETS

In addition to being able to program the temperature and time for AirFrying, the Cuisinart® Digital AirFryer Toaster Oven has convenient, easy-to-use presets for your fried favourites—French fries, chicken wings, chicken nuggets, snacks, and vegetables. To use AirFryer presets, follow these steps:

1. Press the AirFry button or scroll through function menu and select AirFry.
2. Turn Selector Dial to scroll through preset functions. When desired preset is flashing, press Selector Dial to confirm selection.
3. Preset temperature and time will display.
 - a. To use displayed settings, press Start/Stop to begin
 - b. To change settings, see General Operation on page 6

NOTE: Most presets can be used with frozen or fresh foods. See below for details:

Fries..... Default is for frozen fries. Fresh is for hand-cut potatoes.

Wings Default is for fresh chicken wings. Frozen setting is intended for un-cooked frozen chicken wings.

Nuggets..... Default is for frozen pre-cooked nuggets. Fresh setting is for uncooked nuggets.

Snacks Default is for frozen pre-cooked snacks.

Vegetables Default is for fresh vegetables.

NOTE: Fan speed cannot be changed for AirFryer presets; it is always on High.

TOAST

Toast shade can be set from 1 to 7 using 1 to 6 slices. This function is used to toast bread and other items; both fresh and frozen items can be used.

- **Default: Shade 4; 3 to 4 slices; no Defrost**
- For best results and more evenly toasted items:
 - If toasting two pieces, center them in the middle of the oven rack
 - Four pieces should be evenly spaced—two in front, two in back
 - Six pieces should be evenly spaced—three in front, three in back

- If toast is lighter than you like, time can be added by turning the Selector Dial before toasting is complete
- Shade Guide: Light (1, 2) • Medium (3, 4, 5) • Dark (6, 7)

WARNING: Always use Position 2 for toasting. Do not invert rack in Position 2 as this may result in burning.

BAGEL

Bagel shade can be set from 1 to 7 using 1 to 6 slices. This function provides full heat on the top and half heat on the bottom to toast both sides of bagel halves; both fresh and frozen bagels can be used.

- **Default: Shade 4; 3 to 4 slices; no Defrost**
- For best results, put your bagels on the rack with the cut sides facing up
- If bagels are too light, time can be added by turning the Selector Dial before toasting is complete

BAKE

Bake can be used at 200°F – 450°F (95°C - 230°C) for up to 2 hours. Baking is recommended for a variety of foods you would normally prepare in a conventional oven.

- **Default: 350°F (180°C); 30 minutes**
- Select Bake with Low fan speed (i.e., no fan icon displaying on screen) for more delicate items like custards and eggs, as well as most baked goods like cookies, muffins, and cakes
- Select Bake with High fan speed, also known as Convection Bake (i.e., fan icon displaying on screen), for most baked goods that require even browning and leavening, like heartier baked goods and breads
- When using either fan speed, cooking times and temperatures may need to be reduced—start checking foods about 5 to 10 minutes before the end of the suggested cooking time
- **Important:** All of our recipes were specially developed for the Cuisinart® Digital AirFryer Toaster Oven and have been tested in our Cuisinart Test Kitchen

BROIL

Broil is fixed at 450°F (230°C), for up to 2 hours. Broiling function can be used for beef, chicken, pork, fish, and more. It also can be used to top-brown casseroles and gratins.

- **Default: 450°F (230°C); 5 minutes**
- For best results, use the provided AirFryer Basket fitted into the Baking/Drip Pan to broil
- Never use glass oven dishes to broil
- Be sure to keep an eye on food – items can brown quickly when broiling

PIZZA

Pizza can be used at 350°F – 450°F (180°C - 230°C) for up to 2 hours. This function can be used to cook fresh or frozen pizza.

- **Default: Fresh – 450°F (230°C); 10 minutes Convection (High Speed) fan
Frozen – 400°F (200°C); 10 minutes Convection (High Speed) fan**
- For best results, place frozen pizza on inverted rack in Position 1, and for fresh pizza, place the dough directly on the Baking/Drip Pan in rack Position 1
- Pizza can also be cooked on the pizza stone available for purchase on www.cuisinart.ca
- Pizza recipe ideas can also be found on the Cuisinart website

ROAST

Roast can be used at 200°F – 450°F (95°C - 230°C) for up to 2 hours.

- **Default: 375°F (190°C); 45 minutes**
- High fan speed works well with Roast – roasting time is significantly reduced, and meats and poultry are perfectly cooked – browned on the outside, moist and juicy on the inside
- Dress up vegetables by roasting them; as they caramelize, they become sweet and delicious
- Because some foods roast faster, begin checking progress at least 5 to 10 minutes before the end of suggested cooking time

DEHYDRATE

Dehydrate can be used at 100°F – 200°F (40°C - 95°C) for up to 72 hours. This function turns your Cuisinart® Digital AirFryer Toaster Oven into a dehydrator that lets you dry or dehydrate food. The built-in fan and low heat are used to create a flow of hot air that reduces the water content found in fresh foods. Dehydrated food will continue to retain the vast majority of its original nutritional value.

- **Default: 130°F (54°C); 2 hours**
- Lemon juice can be used to pretreat fruits and vegetables to prevent browning
- Drying times can greatly vary due to the thickness of cuts and relative humidity (see chart on page 11)
- Check foods often for dryness
- Do not overcrowd; foods should be arranged in a single layer with little to no overlap

PROOF

Proof can be used at 80°F – 100°F (27°C - 40°C) for up to 2 hours. Use this function to proof bread or pizza dough.

- **Default: 90°F (32°C); 45 minutes**
- Allow dough to complete at least one rise at room temperature
- Shape dough and place on the Baking/Drip Pan or separate baking dish such as a loaf pan and then put directly in the oven in Position 1
- Dough is ready when doubled in size. Start checking around 20 minutes
- Once time elapses, complete dough preparation and bake according to recipe

DEHYDRATE CHART

The chart lists recommendations on how to dehydrate different foods. These are guidelines only. Drying times can vary due to thickness of cuts and relative humidity.

CATEGORY	FOOD	PREPARATION	TEMPERATURE	FAN SPEED	TIME
Herbs/Spices	Basil, Chives, Cilantro, Dill, Mint, Oregano, Parsley, Rosemary, Sage, Thyme	Rinse in cold water; pat dry	100°F–115°F (40°C - 46°C)	Low	3 to 6 hours until stems are brittle and leaves crumble easily
Herbs/Spices	Garlic	Peel cloves; halve lengthwise	100°F–115°F (40°C - 46°C)	High	6 to 12 hours
Herbs/Spices	Ginger Root	Peel; grate or slice thinly	100°F–115°F (40°C - 46°C)	Low	2 to 6 hours
Fruit	Apples	Peel and core; slice thinly	135°F (57°C)	Low	4 to 10 hours
Fruit	Apricots, Bananas, Figs, Mangos, Melons, Nectarines, Pineapples, Pears, Plums	Wash; core, deseed or pit fruit; remove rinds from melons or some peels; thinly slice	135°F (57°C)	High	6 to 12 hours
Fruit	Cranberries, Blueberries	Dip in boiling water to burst skins	135°F (57°C)	High	10 to 18 hours
Fruit	Cherries	Wash; pit	135°F (57°C)	High	12 to 24 hours
Fruit	Citrus	Wash; thinly slice	135°F (57°C)	Low	2 to 12 hours
Fruit	Grapes	Wash; leave whole	135°F (57°C)	High	10 to 36 hours
Vegetables	Beans (Green/Wax), Broccoli, Cauliflower, Corn*, Mushrooms, Peas*, Peppers, Potatoes*, Onion, Squash, Tomatoes	Wash, peel and deseed as necessary; *blanch; cut or slice into uniform pieces; remove corn from cob; peas can be left whole	130°F–145°F (54°C - 62°C)	High	6 to 12 hours
Vegetables	Beets	Steam until tender; peel and thinly slice	130°F–145°F (54°C - 62°C)	High	3 to 10 hours
Vegetables	Leafy Greens (Kale, Spinach)	Wash; dry thoroughly; remove stems, tear leaves into small pieces if necessary	130°F–145°F (54°C - 62°C)	Low	3 to 6 hours
Meat	Pork/Beef	Remove fat and gristle; cut into uniform strips; marinate if desired; pat off excess oil during drying	160°F (70°C)	High	4 to 15 hours
Fish	Lean fish	Cut into uniform strips; marinate if desired	130°F–140°F (54°C - 60°C)	High	Until firm and dry

LOW

Low can be used at 100°F – 300°F (40°C - 150°C) for up to 8 hours. Use this function to cook at low temperatures — perfect for braising, slow cooking and more.

- **Default: 200°F (95°C); 2 hours**
- For slow-cooked dishes with crispy exteriors and soft interiors, place ingredients directly on the Baking/Drip Pan
- For results that are most similar to recipes cooked in a slow cooker, place ingredients into a covered, ovenproof dish with liquid coming up one-third of the way

LOW CHART

CATEGORY	FOOD	AMOUNT	TEMP	TIME
Meat	Ribs, Short Ribs, Shanks	2½ lb (1.1 kg) maximum	300°F (150°C)	2 to 4 hours
Meat	Roasts	2½ lb (1.1 kg) maximum	350°F (180°C)	1 to 2 hours
Poultry	Whole Chicken, Chicken Thighs	3- to 4-lb (1.36 to 1.8 kg) roaster chicken; 2½ lb (1.1 kg) maximum for pieces	300°F (150°)	4 to 4½ hours for whole chicken, 1½ to 2 hours for thighs
Poultry	Duck Legs	2½ lb (1.1 kg) maximum	225°F (110°C)	2 to 3 hours
Fish/ Seafood	Whole Fish, descaled and gutted; fillets, skinned if desired	2-lb (907 g) whole fish, 2½ pounds (1.1 kg) maximum fillet	200°F to 300°F (95°C to 150°C)	30 minutes for fillets; 1 to 2 hours for whole fish
Vegetables	Slow-roasted tomatoes, root vegetables, etc.	2½ lb (1.1 kg)	250°F (120°C)	1 to 2 hours

REHEAT

Reheat can be used at 200°F – 450°F (95°C - 230°C) for up to 2 hours. Use this function to reheat leftovers.

- **Default: 250°F (120°C); 20 minutes**

WARM

Warm can be used at 150°F – 300°F (70°C - 150°C) for up to 2 hours. Use this function to keep food warm once cooked.

- **Default: 150°F (70°C); 30 minutes**
- One great way to use the Dual Cook feature described below is to add Warm at the end of a cooking function so your dish is held at the proper serving temperature

DUAL COOK

Dual Cook is a special feature that enables you to combine two cooking functions or two temperatures and run them consecutively. This is ideal for those recipes that require multiple cooking steps. Some examples are:

- Starting a casserole or a dish like nachos, bake to heat through and then switch to broil for a melted and browned top
- Beginning a dish on a higher heat to achieve a crispy crust and then reducing temperature for tender results like in Low cooking

The functions that you may program using Dual Cook are Bake, Broil, Roast, Pizza, Low, Warm and AirFry.

1. Press the Dual Cook button.
2. The oven will display available functions for the first cooking cycle. Turn the Selector Dial to desired function and press Selector Dial to set.
3. Set temperature for this function, then press Selector Dial. Time will now flash. Set time, then press Selector Dial.
4. LCD screen will then show functions that can be selected for the second stage. Repeat steps 2 and 3 to program second function, temperature and time.

Start/Stop will flash, indicating you are able to initiate cooking cycle.

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5. Press Start/Stop to start cooking on the first function.
 6. When the first cycle is finished, the oven will beep and automatically switch to the second cooking function.
 7. When time reaches 0:00 and the second function cycle is completed, the oven will beep and heating elements will turn off.

NOTE: When the oven is running in the first function, you may check your settings for the second function by pushing the Dual Cook button. The display will show the second function settings for a few seconds and then revert to display for the first function.

- 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
- Any other servicing should be performed by an authorized service representative

CLEANING AND MAINTENANCE

- Always unplug the oven from the electrical 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 toaster oven, 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 oven surface. Never use steel wool pads, etc., on interior of oven
- Cleaning the accessories:
 - Oven Rack and Crumb Tray should be hand-washed in hot, sudsy water, or use a nylon scouring pad or nylon brush, and thoroughly rinsed. These items are NOT dishwasher safe.
 - Baking/Drip Pan and AirFryer Basket are dishwasher safe or can be hand-washed in hot, sudsy water, or use a nylon scouring pad or nylon brush, and thoroughly rinsed.
- After cooking greasy foods and once your oven has cooled, always clean top of oven interior. If this is done on a regular basis, your oven will perform like new. Removing the grease will help to keep toasting consistent, cycle after cycle

TROUBLESHOOTING		
Operation	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the oven door is closed.
		Call Consumer Service at 1-800-472-7606.
	Why does the fan remain on after cooking?	The fan remains on for cooling purposes.
	Why does the light turn off?	The light only stays on for 20 seconds each time the light button is pressed to conserve energy. This is normal.
Programming	Can I change my cooking function when the unit is already cooking?	You need to first interrupt the current cooking function by pressing Start/Stop. Then unit will go back to selection menu and desired cooking function can be chosen.
	Can I change the time or temperature when the unit is already cooking?	Yes. Simply turn the Selector Dial during cooking to add time. To change the temperature, press the Selector Dial and, when the temperature is flashing, use the Dial to increase/decrease temperature.
Cooking	Why is my food not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, spray, brush or add some oil on the food.
		Make sure food is spread evenly in one single layer in the AirFryer Basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle.
		Put the food in for additional cooking time. Make sure to check periodically until food reaches desired brownness. Do not leave oven unattended.
	Why is my food undercooked?	If you put too much food in the basket, try with smaller batches of food and single layers, rather than stacking food on top of each other.
		The temperature might be too low. Use the Selector Dial to increase temperature.
	Why does condensation and steam come out of my unit?	When preparing greasy foods, oil may leak into the pan and it produces steam. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners.
		When preparing foods with a high moisture content, the water evaporates out of the food and causes condensation. This will not affect the unit or the end result. It may fog up the viewing window on the sides or corners
The pan, basket, or bottom of oven may contain grease residue from previous use. Make sure to clean the pan properly after each use.		
Cleaning	Are the parts dishwasher safe?	The Baking/Drip Pan and the AirFryer Basket are dishwasher safe.
		Do not put the Crumb Tray or the wire rack in the dishwasher; instead, hand-wash with warm, sudsy water.
	How do I clean tough-to-remove food residue from my accessories?	To remove baked-on grease, soak the accessories in hot, sudsy water or use a nonabrasive cleanser.

WARRANTY

LIMITED THREE-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3 years from the date of original purchase. This warranty covers manufacturer's defects including mechanical and electrical defects. It does not cover damage from consumer abuse, unauthorized repairs or modifications, theft, misuse, or damage due to transportation or environmental conditions. Products with removed or altered identification numbers will not be covered.

This warranty is not available to retailers or other commercial purchasers or owners. If your Cuisinart product should prove to be defective within the warranty period, we will repair it or replace it if necessary. For warranty purposes, please register your product online at www.cuisinart.ca to facilitate verification of the date of original purchase and keep your original receipt for the duration of the limited warranty. This warranty excludes damage caused by accident, misuse or abuse, including damage caused by overheating, and it does not apply to scratches, stains, discolouration or other damage to external or internal surfaces that does not impair the functional utility of the product. This warranty also expressly excludes all incidental or consequential damages.

Your Cuisinart product has been manufactured to the strictest specifications and has been designed for use only in 120 volt outlets and only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by attempted use of this unit with a converter, as well as use with accessories, replacement parts or repair service other than those authorized by Cuisinart.

If the appliance should become defective within the warranty period, do not return the appliance to the store. Please contact our Customer Service Centre:

Toll-free phone number:
1-800-472-7606

Address:
Cuisinart Canada
100 Conair Parkway
Woodbridge, ON L4H 0L2

Email:
consumer_Canada@conair.com

Model:
TOA-65C

To facilitate the speed and accuracy of your return, please enclose:

- \$10.00 for shipping and handling of the product to Cuisinart Canada
 - Return address and phone number
 - Description of the product defect
 - Product date code*/copy of original proof of purchase
 - Any other information pertinent to the product's return
- * Product date code can be found on the underside of the base of the product. Date code: WWYY, representing week, and year. eg.5019 = manufactured in 50th week of the year 2019.

Note: We recommend you use a traceable, insured delivery service for added protection. Cuisinart will not be held responsible for in-transit damage or for packages that are not delivered to us.

To order replacement parts or accessories, call our Customer Service Centre at 1-800-472-7606. For more information, please visit our website at www.cuisinart.ca

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Printed in China

19CC034598

IB-15703-CAN