

# Cuisinart®

## 2.6-Quart Basket Air Fryer

AIR-80



Instruction &  
Recipe Booklet



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 Cuisinart® Basket Air Fryer in water or other liquids. See Cleaning and Maintenance, page 9.
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 Cuisinart® Basket Air Fryer to the store or retailer where purchased for examination, 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 the Cuisinart® Basket Air Fryer on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Cuisinart® Basket 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 Cuisinart® Basket Air Fryer.
13. To avoid burns, use extreme caution when removing Cuisinart® Basket Air Fryer accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than the manufacturer's recommended ovenproof accessories in this Cuisinart® Basket Air Fryer.
15. Do not place any of the following materials in the Cuisinart® Basket Air Fryer: paper, cardboard, plastic, and similar products.
16. Do not cover any part of the Cuisinart® Basket Air Fryer with metal foil. This will cause the unit to overheat.
17. Oversize foods, metal foil packages, and utensils must not be inserted in the Cuisinart® Basket Air Fryer, as they may create the risk of fire or electric shock.
18. A fire may occur if the Cuisinart® Basket 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 Cuisinart® Basket Air Fryer is plugged into an electrical outlet.
21. **WARNING:** To avoid possibility of fire, NEVER leave the Cuisinart® Basket 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 START/STOP after use to turn off the Cuisinart® Basket 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 START/STOP 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. This appliance is intended to be used in households and similar applications such as:
  - Staff kitchen areas in shops, offices, and other working environments
  - Farmhouses
  - 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.

# SAVE THESE INSTRUCTIONS

**Please read and keep these instructions handy. These instructions will help you to safely operate your Cuisinart® Basket Air Fryer 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.

## NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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. **Digital Control Panel**

Features easy-to-use touch controls to select time, temperature, cooking function, and air fry presets, and a digital display that shows temperature and countdown timer (details on page 5).

- a. Cooking Functions: Air Fry, Roast, Bake
- b. Air Fry Presets: French Fries, Wings, Frozen Snacks
- c. Light: To illuminate interior in order to view food during the cooking process
- d. Toss Reminder: Optional feature to remind to toss or flip food midway through cooking. Toss reminder is automatic for air fry presets and the air fry function with the option to deselect.

### 2. **Air Fry Basket with Cool-Touch Handle**

6¼ x 6¼-inch surface area for cooking food.

### 3. **Viewing Window**

See-through window to check progress.

### 4. **Crisper Plate**

Ensures even cooking. Must always be inserted in air fry basket for cooking.

### 5. **Cord Wrap** (not shown)

For easy cord storage. Located on the back of the unit.



## GETTING TO KNOW THE DIGITAL CONTROL PANEL

### 1. **Cooking Functions with Indicator Lights**

Select function based on desired cooking method: Air Fry, Roast, Bake. Indicator light above selected function will turn on.

### 2. **Air Fry Presets with Indicator Lights**

The Cuisinart® Basket Air Fryer has convenient, easy-to-use presets for your air-fried favorites, including french fries, chicken wings, and frozen snacks.

### 3. **Time and Temp Controls**

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

### 4. **Preheat Display**

The Bake function of the Cuisinart® Basket Air Fryer has a preheat feature. With food prepped and ready to cook, press Bake with the basket in the air fryer, and then press Start/Stop. Preheat will display as a scrolling rectangle on the control panel. When the unit is preheated, an audio alert of 5 tones will sound, and the preheat icon time will flash. Remove the basket from the air fryer, carefully add the prepared food, and then return the basket to the unit. The countdown timer will start.

### 5. **Ready Indicator**

Once the timer reaches 00, an audio alert will sound three times and "00" will hold on the screen for 1 minute. After 1 minute the unit will automatically enter Keep Warm mode (see #9).

### 6. **Light Button**

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

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

Use to start and stop cooking, and to turn off the unit. Indicator will illuminate when cooking.

### 8. **Toss Reminder with Indicator Light**

Press to set an audio alert halfway through cooking (with any cooking function) as a reminder to toss or flip food. Indicator light will turn on. At the halfway point of cooking, 10 quick audio alerts will sound and the indicator light will flash.

**Note:** Air fry presets automatically activate the Toss Reminder. To disable it, simply press Toss Reminder after selecting desired preset. Indicator light will turn off.

### 9. **Automatic Keep Warm Mode**

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 air fryer basket is removed to pause or Start/Stop is pressed to turn off. During the automatic Keep Warm mode, the display will scroll. Press Start/Stop to turn off.

## BEFORE FIRST USE

1. Remove all packaging materials.
2. Place your Cuisinart® Basket Air Fryer on a flat, level surface.
3. Move 2 to 4 inches away from walls 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 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.**

4. Check that there is nothing inside the Cuisinart® Basket Air Fryer (except the air fry basket and crisper plate).
5. Plug power cord into the wall outlet.

## OPERATION

Follow these simple steps for cooking operation:

1. Place the appliance on a stable, flat, heat-resistant surface. Plug the Cuisinart® Basket Air Fryer into a wall outlet.
2. Remove the air fry basket from the unit and make sure the crisper plate is inserted in the air fry basket.
3. Add desired food onto the crisper plate in the basket and insert the basket into the unit.  
**Note:** For the Bake function, the unit will automatically preheat. See Preheat Display on page 5 for more information.
4. Use the digital controls to select the desired cooking function or air fry preset, and to adjust time/temperature as needed.
5. Press Toss Reminder to activate or disable the audio-alert reminder to toss/flip the food halfway through cooking.
6. Press Start/Stop to begin cooking.
7. Digital display will show cooking timer countdown.
8. Toss Reminder audio alert will sound halfway through cooking (if applicable).
9. Once timer reaches 00, unit will beep to indicate end of cooking cycle.
10. If basket stays inserted after the cooking cycle ends, unit enters automatic Keep Warm mode.
11. Press Start/Stop or remove basket to disable Keep Warm function and turn unit off.
12. Unplug 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.
- Toss Reminder is recommended when cooking large quantities that overlap and larger foods like chicken cutlets. 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 graham 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.
- For foods that tend to stick, such as salmon and skin-on chicken, it's suggested to lightly coat the food with oil on the side that is touching the crisper plate
- Use tongs or a silicone spatula to remove food from the basket.
- Use the light/window feature to check on cooking food. The basket can also be removed to check on the food (this will pause the cooking until the basket is reinserted into the unit).

## AIR FRYER CHART

The chart below lists recommended cooking times, temperatures, and portions for various types of foods that can be air fried in the Cuisinart® Basket Air Fryer. If portions exceed recommendations, you can toss or flip foods occasionally while cooking to ensure the crispiest, most even results. Smaller amounts of food may require less time. For best air fry results, periodically check on food through viewing window.

**NOTE:** Use a heat-safe baking pan (not included) on the crisper plate for baked goods, quiches, or casseroles.

FUNCTION	FOOD ITEM	AMOUNT	TIME	TEMP	PREHEAT	TOSS/FLIP
Air Fry	Breaded cutlets	2	20 min	360°F	-	Flip
Air Fry	Salmon	2 fillets	10 min	375°F	-	-
Air Fry	Shrimp	1 pound	8 min	370°F	-	Toss
Air Fry	Bacon	4 slices	12 min	320°F	-	-
Air Fry	Frozen nuggets	12 to 15 pieces	10 min	380°F	-	Flip
Bake	Mini loaf cake	mini loaf pan	18 to 20 min	325°F	✓	-
Roast	Chicken drumsticks	4 pieces	25 min	380°F	-	Flip
Roast	Corn on the cob	3 to 4 ears, trimmed	20 min	350°F	-	Flip
Roast	Melted cheese topping	-	3 to 5 min	400°F	✓	-

PRESET	AMOUNT	TIME	TEMPERATURE	PREHEAT	TOSS/FLIP
French Fries	1 pound	18 to 20 minutes	400°F	-	Toss
Wings	1 to 1½ pounds.	25 min	400°F	-	Toss
Frozen Snacks	-	10 min	400°F	-	Toss

## TROUBLESHOOTING

<b>Operation</b>	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the air fryer basket is securely in place in the unit.
		Call Consumer Service at <b>1-800-726-0190</b> .
<b>Cooking</b>	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 Toss 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. For air frying, the ideal temperature is around 400°F.
<b>Cleaning</b>	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.



## MORE WAYS TO COOK

In addition to air frying, the Cuisinart® Basket Air Fryer can be used for baking, roasting, and more. To cook using these functions, simply select the function and use the temp/time arrows to select the desired temperature and time (up to 60 minutes). Some tips and recommendations on temperature and time are listed below.

- When using the Cuisinart® Basket Air Fryer, cooking times may need to be reduced because of the convection fan's high speed. Start checking foods 5 to 10 minutes before the end of the suggested cooking time.
- When making baked goods in the unit, we recommend:
  - Using a heat-safe baking pan (not included) on the crisper plate.
  - For recipes not specifically developed for this Cuisinart® Basket Air Fryer, we suggest cooking at a lower temperature (25°F to 50°F lower) than what the recipe indicates.
- To roast vegetables and cuts of meat, set the temperature to 400°F.

## 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's surface. Never use steel wool pads on interior of the air fryer.
- Air fry basket and crisper plate are dishwasher safe. They can also be hand-washed in hot, sudsy water with a soft sponge. Do not use abrasive scrubbers, as this can damage the non-stick coating. To ensure the longevity of the ceramic non-stick coating, washing my hand is suggested.
- 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 authorized service representative.

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## Nori-Sesame Waffle Fries

These crispy waffle fries are savory and packed with umami flavor.

### Makes 2 to 4 servings

10	toasted seaweed snack sheets (nori)
1½	tablespoons toasted white sesame seeds
2	teaspoons granulated sugar
¾	teaspoon garlic powder
¾	teaspoon onion powder
¼	teaspoon crushed red pepper flakes
1	pound frozen waffle fries
	Spicy mayonnaise, for serving (optional)

1. Combine the seaweed snacks, sesame seeds, sugar, garlic powder, onion powder, and crushed red pepper flakes in a food processor fitted with the metal chopping blade. Pulse until the nori and sesame seeds are a fine powder. Alternatively, you can use a mortar and pestle.
2. Add the waffle fries to the air fryer basket, shaking to distribute evenly. Place the basket in the air fryer. Select French Fries, and then press Start/Stop. When alerted, shake the basket to toss the fries, and replace the basket to finish cooking.
3. When done, place the fries in a bowl. Toss with the nori-sesame seasoning and serve immediately. Serve with spicy mayonnaise for dipping, if desired.

## Tamarind-Lime Spiced Nuts

Sweet and sour tamarind pairs perfectly with zesty lime in these crowd-pleasing mixed nuts.

### Makes about 3 cups nuts

- 1½ tablespoons unsalted butter, melted
- 1½ tablespoons honey
- 1 tablespoon light brown sugar
- ½ teaspoon tomato paste
- 1 teaspoon tamarind concentrate or paste
- ¼ teaspoon ground cumin
- ¼ teaspoon ground coriander
- ⅛ teaspoon cayenne pepper
- ½ teaspoon kosher salt, plus more to taste
- 1 pound mixed nuts
- Zest of half a lime

1. In a medium bowl, combine the butter, honey, sugar, tomato paste, tamarind, spices, and salt. Whisk together until the sugar is dissolved. Add the nuts. Toss to coat the nuts completely in the sugar-spice mixture.
2. Select Bake, and set the time to 30 minutes and the temperature to 280°F. Press Start/Stop. Once the unit is preheated, add the nuts to the basket. Shake the basket every 10 minutes while cooking to toss the nuts. At the end of cooking time, the nuts should be toasted and caramelized.
3. Remove the basket and sprinkle with the lime zest and additional salt, if desired. Let cool completely before serving.

## Chili-Lime Chickpeas

Many stores sell a chili-lime spice mix that can be used in place of preparing your own. Use 1 teaspoon of seasoning in place of the separate spices.

### Makes about 1½ cups crispy chickpeas

- 1 can (15.5 ounces) chickpeas, drained, rinsed, and dried very well
- 1 tablespoon olive oil
- 1 teaspoon fresh lime juice
- ½ teaspoon grated lime zest
- ¼ teaspoon kosher salt
- ¼ teaspoon chili powder
- Pinch cayenne pepper
- Pinch coriander

1. In a medium bowl, toss the chickpeas with the olive oil.
2. Add the chickpeas to the basket. Select Air Fry, and set the time to 15 minutes and the temperature to 375°F. Press Start/Stop. When alerted, shake the basket to toss the chickpeas, and replace the basket to finish cooking.
3. Remove the basket and sprinkle with the lime juice, zest, salt, and spices. Toss well and serve warm or at room temperature.

## Everything Bagel Pigs in a Blanket

Everyone's favorite, with the added flavor of everything bagel seasoning, made simple in the Cuisinart® air fryer!

### Makes 8 individual pieces

- 1 10 x 3-inch strip of prepared puff pastry (thawed if frozen)
- 8 mini hot dogs
- Egg wash (1 large egg lightly beaten with 1 tablespoon of water)
- 1¼ teaspoons everything bagel seasoning
- Mustard, for serving

1. Cut the sheet of puff pastry in half vertically, then in half horizontally so that you have four 5-inch by 1½-inch rectangles. Cut each rectangle diagonally so that you have 8 triangles.
2. Wrap each mini hot dog by placing it on the base of the triangle and then rolling up to the point. Press the point into the base of the pastry to secure.
3. Repeat with all the mini hot dogs. Refrigerate for about a half-hour.
4. Once refrigerated, brush the wrapped hot dogs with the egg wash and place in the air fryer basket. Place the basket in the air fryer. Select Air Fry, and set the time to 14 minutes and the temperature to 380°F. Select Toss Reminder, and press Start/Stop. When alerted, brush the tops with more egg wash and sprinkle with everything bagel seasoning. Replace the basket to continue cooking until the pastry is golden-brown.
5. Serve immediately with your favorite mustard.

## Ranch Air-Fried Pickles

Serve these as an appetizer at your next party or as an easy snack during the week.

### Makes about 16 pickle chips

- ¼ cup unbleached all-purpose flour
- 1 large egg, beaten well
- ½ cup finely ground cornmeal
- ½ teaspoon kosher salt
- ¼ teaspoon cayenne pepper, divided
- 1½ to 2 kosher dill pickles, cut into ¼-inch disks (16 disks total)
- Olive oil, for spraying
- ½ teaspoon ranch seasoning blend
- Ranch dressing, for serving (optional)

1. Put the flour, egg, and cornmeal into individual shallow containers large enough for dipping the pickles. Add the salt and cayenne to the cornmeal; stir to combine.
2. Blot the cut pickles on a paper towel to dry. Dredge each pickle disk in the flour and shake off the excess. Dip into the egg, and then coat evenly with the cornmeal mixture. Place the pickles in one layer in the air fryer basket. Spray both sides liberally with olive oil.
3. Place the basket in the air fryer. Select Air Fry, and set the time to 10 minutes and the temperature to 400°F. Press Start/Stop. When alerted, flip the pickles, and reinsert the basket to continue cooking. Air fry until browned and crispy. Remove from the basket, and season both sides with the ranch seasoning. Serve with ranch dressing, if desired.

## Air-Fried Ravioli

Try this recipe with ravioli stuffed with your favorite filling—the possibilities are endless!

### Makes 5 to 6 ravioli

- ¼ cup unbleached all-purpose flour
- 1 large egg, beaten well
- ½ cup plain breadcrumbs
- ½ teaspoon kosher salt
- 5 to 6 cheese ravioli
- Olive oil, for spraying
- Vodka sauce, for serving (optional)

1. Put the flour, egg, and breadcrumbs into individual shallow containers large enough for dipping the ravioli. Add the salt to the breadcrumbs; stir to combine.
2. Dredge each ravioli in the flour and shake off the excess. Dip into the egg, and then coat evenly with the breadcrumbs. Place the ravioli in one layer in the basket. Spray both sides with the olive oil.
3. Place the basket in the air fryer. Select Air Fry, and set the time to 8 minutes and the temperature to 400°F. Press Start/Stop. When alerted, flip the ravioli, and reinsert the basket to continue cooking. Air fry until browned and crispy. Serve with warm vodka sauce, if desired.

## Air-Fried Gnocchi with Burst Tomatoes

A quick and simple meal that will be on the table in under 30 minutes.

### Makes 2 to 3 servings

- 1 pound shelf-stable or frozen gnocchi (cauliflower or potato)
- 1 pint grape tomatoes
- 2 garlic cloves, smashed
- Olive oil, for spraying
- ¼ teaspoon garlic powder
- 2 pinches kosher salt, plus more to taste
- 1 pinch freshly ground black pepper, plus more to taste
- ¼ cup thinly sliced fresh basil
- 2 tablespoons freshly grated Parmesan
- Extra-virgin olive oil, for serving

1. Put the gnocchi, tomatoes, and garlic into a large mixing bowl. Spray liberally with the olive oil and then sprinkle with the garlic powder, salt, and pepper. Toss to fully coat. Allow to sit at room temperature for 30 to 60 minutes to allow the gnocchi to absorb the flavors.
2. Transfer the gnocchi-tomato mixture into the basket. Place the basket in the air fryer. Select Air Fry, and set the time to 18 minutes\* and the temperature to 375°F. Press Start/Stop. When alerted, shake the basket to toss, and replace the basket to finish cooking.
3. Transfer to a shallow serving bowl. Toss with the basil, Parmesan, and a drizzle of olive oil.

\*Some types and brands of gnocchi take less time. When stopping to shake the gnocchi, take a good look at the coloring of the gnocchi. If they are already browning, then reduce the final cooking time.

## Buffalo Chicken Mini Meatballs

Enjoy these spicy meatballs with a cooling ranch or blue cheese dip.

### Makes 12 meatballs

- 4 tablespoons unsalted butter, melted
- ½ cup hot sauce, divided
- 1 pound ground chicken
- ½ cup plain breadcrumbs
- 1 large egg
- 1 celery stalk, finely diced
- 2 scallions, thinly sliced
- 1 teaspoon garlic powder
- 1 teaspoon kosher salt

1. In a small bowl, make the buffalo sauce by combining the butter and hot sauce.
2. In a medium bowl, add the ground chicken, breadcrumbs, egg, celery, scallions, garlic powder, salt, and all but 2 tablespoons of the buffalo sauce. Mix well.
3. Divide the mixture into 12 portions. Roll each into a golfball-size ball, and place in the basket. Place the basket in the air fryer. Select Air Fry, and set the time to 12 minutes and the temperature to 400°F. Press Start/Stop. When alerted, shake the basket to toss the meatballs, and replace the basket to finish cooking. The meatballs are done when a thermometer inserted in the center of a meatball reads 165°F.
4. Remove the meatballs from the basket and toss in the remaining 2 tablespoons of buffalo sauce. Serve immediately.

## New England Air-Fried Scallops with Old Bay® Aioli

Serve these scallops with air-fried french fries for a classic New England meal.

### Makes 9 scallops

- ¾ cup mayonnaise
- ½ lemon, juiced, plus lemon wedges, for serving
- 2 teaspoons Old Bay® Seasoning, divided
- ½ cup unbleached all-purpose flour
- 1 large egg, well beaten
- 15 buttery crackers (we use Ritz®), finely crushed
- 9 large sea scallops
- Olive oil, for spraying

1. Prepare the Old Bay® Aioli. In a small bowl, mix together the mayonnaise, lemon juice, and 1 teaspoon Old Bay®. Reserve.
2. Put the flour, egg, and crackers into individual shallow containers large enough for dipping the scallops. Add ½ teaspoon each of the Old Bay® to both the flour and the crackers; stir to combine.
3. Pat the scallops dry with a paper towel. Dredge each scallop in the flour and shake off the excess. Dip in the egg, and then coat evenly with the crackers. Place the scallops in one layer in basket. Spray both sides with olive oil.
4. Place the basket in the air fryer. Select Air Fry, and set the time to 6 minutes and the temperature to 390°F. Press Start/Stop. When alerted, flip the scallops, and reinsert the basket to continue cooking. Air fry until browned and crispy. Serve with Old Bay® aioli and lemon wedges.

## Sausage and Peppers

An easy, any-night-of-the-week meal!

### Makes about 2 servings

- $\frac{3}{4}$  pound fresh Italian chicken sausage
- $\frac{1}{2}$  red onion, cut into thin wedges with the root intact
- 1 large red pepper, halved, seeded, and sliced lengthwise
- $\frac{1}{2}$  teaspoon olive oil
- $\frac{1}{8}$  teaspoon kosher salt
- Pinch smoked paprika
- Pinch freshly ground black pepper

1. Put the sausages into the air fryer basket. Select Roast, and set the time to 15 minutes and the temperature to 400°F.
2. While the sausages are cooking, toss the onion and red pepper with the olive oil, salt, smoked paprika, and pepper.
3. When 8 minutes are left on the display, add the onion and pepper to the basket. Cook until soft and golden. Toss once during cooking time for even results.
4. Slice the sausages, toss with the cooked vegetables, and serve.

## Sticky Thai Chicken Fingers

Crunchy, sticky, and packed with flavor—this will be your new go-to weeknight meal!

### Makes about 2 servings

- $\frac{1}{3}$  cup sweet chili sauce
- 1 tablespoon plus 1 teaspoon soy sauce, divided
- 2 teaspoons oyster sauce
- 1 teaspoon unseasoned rice vinegar
- $\frac{1}{2}$  cup unbleached all-purpose flour
- 1 large egg, well beaten

- $\frac{3}{4}$  cup panko breadcrumbs
- 4 chicken tenders, tendons removed
- Olive oil, for spraying
- 5 cups broccoli florets
- 1 teaspoon toasted sesame oil
- $\frac{1}{2}$  teaspoon toasted white sesame seeds
- 2 scallions, greens only, thinly sliced

1. In a medium bowl, combine the sweet chili sauce, 1 teaspoon of the soy sauce, the oyster sauce, and rice vinegar. Stir to combine and set aside.
2. Put the flour, egg, and panko into individual shallow containers large enough for dipping the chicken.
3. Dredge each chicken tender in the flour and shake off the excess. Dip into the egg, and then coat evenly with the panko. Place the chicken tenders in one layer in the air fryer basket. Spray both sides with olive oil.
5. Place the basket in the air fryer. Select Air Fry, and set the time to 10 minutes and the temperature to 400°F. Press Start/Stop. When alerted, flip the chicken, and then reinsert the basket to continue cooking. Air fry until browned and crispy. The chicken is done when a thermometer inserted in a tender reads 165°F. Remove from the basket and set aside.
4. In a medium bowl, combine the broccoli, the remaining 1 tablespoon soy sauce, and the sesame oil. Add the broccoli to the basket and place the basket in the air fryer. Select Air Fry, and set the time to 6 minutes and the temperature to 375°F. Select Toss Reminder and press Start/Stop. When alerted, shake the basket to toss the broccoli, and then reinsert the basket to continue cooking. Air fry until cooked through and beginning to crisp.
5. Toss the chicken tenders in the sweet chili mixture. Add the tenders and any remaining sauce over the broccoli in the basket,

and then insert the basket in the air fryer. Select Air Fry and set the time to 4 minutes and the temperature to 400°F. Press Start/Stop.

6. Serve the broccoli and chicken tenders garnished with toasted sesame seeds and scallions.

## Lemon-Thyme Chicken with Vegetables

A satisfying weeknight meal that comes together in less than 30 minutes.

### Makes 1 serving

- 2 boneless, skinless chicken thighs\*
- ¾ teaspoon kosher salt, divided
- Freshly ground black pepper
- ½ teaspoon dried thyme
- 1 teaspoon fresh lemon zest
- 3 ounces sweet potato, cut into 4 to 5 round slices about ¼ inch thick
- 3 ounces green beans
- 2 teaspoons olive oil

1. Sprinkle the chicken thighs on both sides with ¼ teaspoon of the salt and some freshly ground pepper. Let sit for about 10 minutes. After 10 minutes, sprinkle evenly with the thyme and lemon zest.
2. Place the chicken in the air fryer basket, and slide the basket into the air fryer. Select Roast, and set the temperature to 375°F and time to 25 minutes. Press Start/Stop.
3. While the chicken is cooking, toss the sweet potato and green beans with the remaining ½ teaspoon salt and the olive oil.
4. With 10 minutes left of cooking time, flip the thighs and move them to one side of the basket. Add the vegetables in an even

layer in the space next to the chicken. Increase the temperature to 400°F, and replace the basket to continue cooking.

5. The chicken is done when a thermometer inserted into the thickest part of the thigh reads 165°F. Serve with the vegetables.

\* If desired, skin-on, bone-in thighs can be substituted. Place the thighs in the basket, skin side up. It is not necessary to flip during cook time. Add the vegetables with 10 minutes left.

## Cinnamon-Sugar Doughnut Bites

Not that they will likely hang around much longer, but these doughnut bites are best eaten just after cooking.

### Makes 16 doughnut bites

- ¾ cup bread flour, plus more for kneading (up to ¼ cup) and as needed
- 2 teaspoons granulated sugar
- ¾ teaspoon active dry yeast
- 2 pinches kosher salt
- 2 pinches ground cinnamon
- Pinch ground nutmeg
- 1 large egg, lightly beaten, room temperature
- 3 tablespoons buttermilk, room temperature
- ½ teaspoon pure vanilla extract
- 1 tablespoon unsalted butter, room temperature and cut into 4 pieces
- Nonstick cooking spray
- Melted butter, for finishing (approximately 4 tablespoons)
- Cinnamon sugar, for finishing (if preparing for this dish, combine ½ cup granulated sugar with 2 tablespoons ground cinnamon)

1. Put the flour, sugar, yeast, salt, cinnamon, and nutmeg into a large mixing bowl. Whisk to combine.



2. Whisk the egg, buttermilk, and vanilla together, and then slowly combine with the flour mixture (use your hands or a wooden spoon). Lightly dust a clean work surface with flour, and transfer the dough to the work surface, dusting the dough lightly with flour. Knead the dough, adding more flour as necessary, 1 teaspoon at a time to keep the dough from sticking to your hands. Add the butter, 1 piece at a time, until all the butter has been incorporated into the dough. Continue to knead the dough; the more that it is kneaded on the lightly floured surface, the easier it will be to work with and it will also produce a more tender and delicious doughnut bite. The dough should be tender and smooth, and when pulled should not break apart.
3. Form the dough into a ball. Put in a clean mixing bowl, cover with a damp towel or plastic wrap, and allow to rise for 1 hour. After 1 hour, gently turn the dough over, and press it down (do not punch). Cover and allow to rest for another hour.
4. On a lightly floured surface, divide the dough into 16 pieces. Working with one piece at a time (keeping the others covered loosely with plastic wrap), form into a small ball and roll between your hands to ensure that it is smooth. Once rolled, cover loosely with plastic wrap. Repeat with the remaining pieces of dough.
5. Select Bake, and set the time to 6 minutes and the temperature to 350°F. Once the air fryer is preheated, remove the basket and lightly coat the basket with nonstick cooking spray. Place 8 of the dough rounds into the air fryer basket. Put the basket in the air fryer, and press Start/Stop.
6. While the doughnut bites are baking, melt the additional butter in a small saucepan set over low heat. Put the cinnamon sugar in a shallow bowl. Reserve.
7. Remove the doughnut bites from the air fryer. Immediately brush with butter on all sides and then gently toss in the cinnamon sugar. Repeat with the remaining dough. Serve immediately.

# WARRANTY

## Limited Three-Year Warranty

This warranty is available only to U.S. consumers who purchase products directly from Cuisinart or an authorized Cuisinart® reseller. You are a consumer if you own a Cuisinart® Basket Air Fryer that was purchased at retail for personal, family, or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners or consumers who purchase from unauthorized Cuisinart® resellers. We warrant that your Cuisinart® Basket Air Fryer will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase. We recommend that you visit our website, <https://cuisinart.registria.com>, for a fast, efficient way to complete your product registration. However, product registration does not eliminate the need for the consumer to maintain the original proof of purchase in order to obtain the warranty benefits. In the event that you do not have proof of purchase date, the purchase date for purposes of this warranty will be the date of manufacture.

### CALIFORNIA RESIDENTS ONLY

California law provides that for In-Warranty Service, California residents have the option of returning a nonconforming product (A) to the store where it was purchased or (B) to another retail store that sells Cuisinart products of the same type. The retail store shall then, according to its preference, either repair the product, refer the consumer to an independent repair facility, replace the product, or refund the purchase price less the amount directly attributable to the consumer's prior usage of the product. If neither of the above two options results in the appropriate relief to the consumer, the consumer may then take the product to an independent repair facility, if service or repair can be economically accomplished. Cuisinart and not the consumer will be responsible for the reasonable cost of such service, repair, replacement, or refund for nonconforming products under warranty. California residents may also, according to their preference, return nonconforming products directly to Cuisinart for repair or, if necessary, replacement by calling our Consumer Service Center toll-free at **1-800-726-0190**. Cuisinart will be responsible for the cost of the repair, replacement, and shipping and handling for such nonconforming products under warranty.

### HASSLE-FREE REPLACEMENT WARRANTY

Your ultimate satisfaction in Cuisinart products is our goal, so if your Cuisinart® Basket Air Fryer should fail within the generous warranty period, we will repair it or, if necessary, replace it at no cost to you. To obtain a return shipping label, visit us at <https://www.cuisinart.com/customer-care/product-assistance/product-inquiry/>. Or call our toll-free Consumer Service Center at **1-800-726-0190** to speak with a representative. Your Cuisinart® Basket Air Fryer 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. This warranty does not cover any damage caused by accident, misuse, shipment, or other than ordinary household use. This warranty excludes all incidental or consequential damages. Some states do not allow the exclusion or limitation of these damages, so these exclusions may not apply to you. You may also have other rights, which vary from state to state.

**Important:** If the nonconforming product is to be serviced by someone other than Cuisinart's Authorized Service Center, please remind the servicer to call our Consumer Service Center at **1-800-726-0190** to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

## This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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