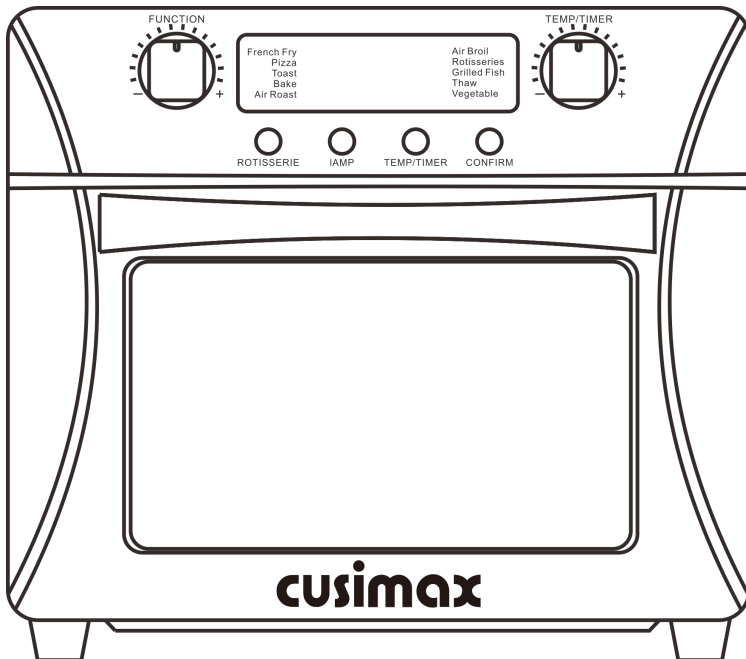


cusimax

AIR FRYER OVEN

Model No : AO-E23A



Please keep this instruction carefully
Please read the manual and relevant notes carefully before using

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, 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 electrical shock, do not place any part of the Air Fryer Oven in water or other liquids. See instructions for cleaning;
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, or after the appliance has malfunctioned or has been dropped or damaged in any way or is not operating properly. Return the Air Fryer Oven to the store or retailer where purchased for examination or repair, or adjustment;
7. The use of accessory attachments not recommended 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 Air Fryer Oven on or near a hot gas or electric burner or in a heated oven;
11. Do not use this Air Fryer 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 Air Fryer 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 oven proof accessories in this Air Fryer Oven;
15. Do not place any of the following materials in the Air Fryer 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 over heating of the oven;
17. Oversize foods, metal foil packages and utensils must not be inserted in the Air Fryer Oven, as they may involve a risk of fire or electric shock;
18. A fire may occur if the Air Fryer 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 to 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 Air Fryer Oven is plugged into electrical outlet;
21. **Warning: To avoid possibility of fire, NEVER leave Air Fryer Oven unattended during use;**
22. Use recommended temperature settings for all cooking/ baking, roasting and Air Frying;
23. Do not rest cooking utensils or baking dishes on glass door;
24. Turn the ON/Oven Timer and the ON/Toaster Timer dials to the OFF position to turn off the Air Fryer Oven;
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 a 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, turn any control to "off", then remove plug from wall outlet;
28. A fire may occur if the Air Fryer Oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.

SAVE THESE INSTRUCTIONS

Please read and keep these instructions handy. These instructions will help you use your Air Fryer 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.

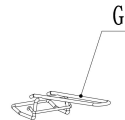
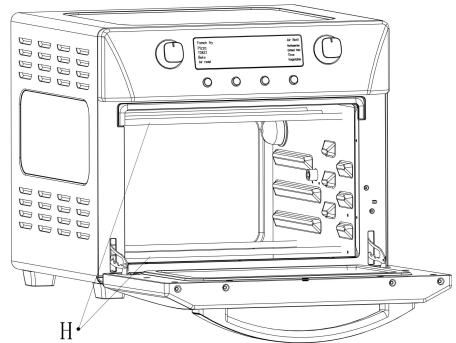
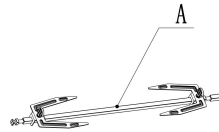
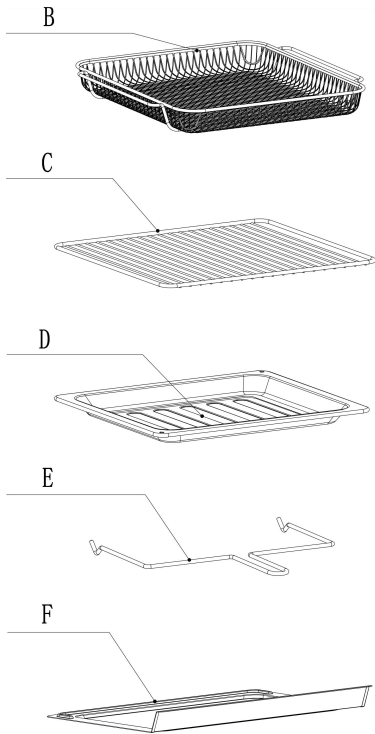
NOTICE

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

FOR HOUSEHOLD USE ONLY

NOT INTENDED FOR COMMERCIAL USE

Parts and Accessories:



- A. Rotisserie spit assembly
- B. Air fryer basket
- C. Wire rack
- D. Baking pan

- E. Fetch rack
- F. Removable crumb tray
- G. Food-taking device
- H. Heating Element

A: Rotisserie Shaft, Forks & Set Screws

Use for roasts and whole chicken. Force Shaft lengthwise through meat and center. Slide Forks onto shaft from either end into meat, then lock in place with Set Screws. There are indentations on the shaft for the set screws. You can adjust the screws closer to the middle if needed but never but never outward towards the ends.

B: Air fryer basket

The Air Fryer Basket is grated to allow air to pass through the basket for even cooking. The Air Fryer Basket can only be used in conjunction with either the Baking/Drip Pan or on the Wire Rack. The Air Fryer Basket should be placed in the middle rack position unless a recipe states otherwise.

C: Wire rack

The Wire Rack can be used in three rack positions, bottom, middle, and top.

D: Baking pan

The Baking/Drip Pan is can be placed in any of the three rack positions.

E: Fetch rack

The Fetch Rack is easily to take out roasted whole chicken.

F: Removable crumb tray

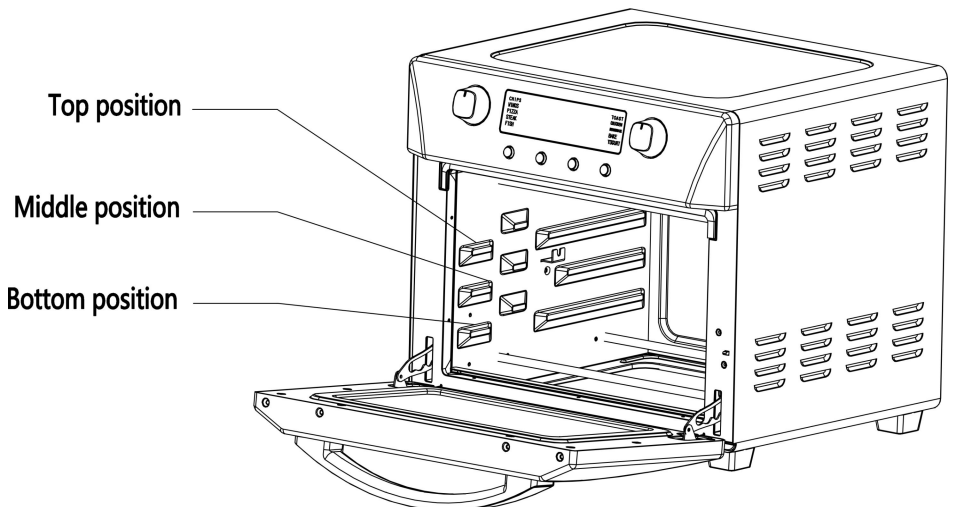
The Removable Crumb Tray slides out from the bottom front of the Air Fryer Oven for easy cleaning. Always ensure that the Removable Crumb Tray is placed underneath the bottom heating elements whenever the oven is being used.

G: Food-taking device

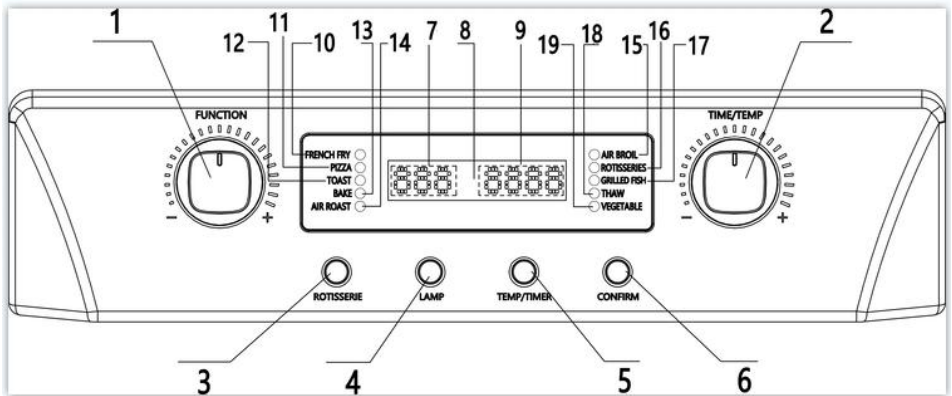
To move the baking pan, fryer basket , wire rack when frying .

Oven Rack

Rack have 3 rack positions, top, middle and bottom position.



Display and Function



1. Function selection knob

Use to select different functions.

2. Temperature/Time adjusting knob

Use to adjust desired time and temperature.

3. Rotisserie

This Rotisserie no work at the default status . To press the Key Rotisserie to work and press again to stop.

4. Lamp

Press this button to turn the Oven Light On or Of

5. Time / Temperature adjust mode switch button

Use to select either time or temperature for adjusting.

6. Confirm Key

To press "Confirm" Key to work after selecting function.

7. Time Display Area

8. Digital Screen

9. Temperature Display Area

10. Functions general review.

| NO. | Function | Time(min) | Fahrenheit °F | Adjustable time |
|-----|--------------|-----------|------------------|--------------------|
| 10 | FRENCH FRY | 16 | 446 | 1-180 |
| 11 | PIZZA | 7 | 392 | 1-180 |
| 12 | TOAST | 6 | 446 | 1-180 |
| 13 | BAKE | 35 | 356 | 1-180 |
| 14 | AIR ROAST | 10 | 446 | 1-180 |
| 15 | AIR BROIL | 8 | 446 | 1-180 |
| 16 | ROTISSERIES | 28 | 392 | 1-180 |
| 17 | GRILLED FISH | 16 | 446 | 1-180 |
| 18 | THAW | 30 | 140 | 1-180 |
| 19 | VEGETABLE | 60 | 140 | 1-180 |

Oven functions instruction

| Functions | Use |
|------------------|---|
| FRENCH FRY | The FRENCH FRY function combines intense heat and maximize airflow to cook foods crispy and brown. |
| ROTISSERIES | Heats food with 4 top elements on and low fan speed,cooking while the Rotisserie Spit rotates your chicken or roast. Keeps your food crispy on the outside, juicy on the inside, and evenly cooked. |
| AIR BROIL | The Air BROIL function is ideal for cooking open-faced sandwiches, thin cuts of meat, poultry and fish, sausages and vegetables. Broiling can also be used to brown the tops of casseroles, gratins and desserts. |
| AIR ROAST | The AIR ROAST function is ideal for cooking a variety of meats and poultry. Food will be tender and juicy on the inside and roasted to perfection on the outside. |
| PIZZA | The PIZZA function melts and browns cheese and toppings, while crisping up the pizza crust. |
| BAKE | The BAKE function cooks food evenly throughout. This function is ideal for baking cakes, muffins, brownies and pastries. The BAKE function is also ideal for cooking prepackaged frozen meals such as lasagna and pot pies. |

Before Your First Use

- Unpack the Air Fryer Oven and remove all packaging materials.

Clean the Air Fryer Oven according to the Care & Cleaning section of this manual.

- Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
- We recommend performing a trial run of your Air Fryer Oven to eliminate any protective substance from the heating elements. **Conduct the trial run in a well-ventilated area as a small amount of smoke and odor may be detected. This is normal and should be expected.**

Operating your Oven


Note:

Under each function mode, the time and temperature can be adjusted, if user need different time and temperature, can press Time / Temperature adjust mode switch button which on top left of display window, one time press, the temperature display will flash, turn knob on right side can adjust the temperature; if user want to adjust time, press the button again, oven enter into time adjust mode, time display will flash, then turn knob right side, adjust desired time.

FRENCH FRY

1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Oven.
3. The Air Fryer Basket can be placed on top of the Wire Rack or in the Baking/Drip Pan. Use the Air Fryer function in the middle or bottom rack position of the oven.
4. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.

5. Turn function knob, select the function of french fry, under this mode, time and temperature display as below:

| Function name | Icon | Fahrenheit °F | Time (mins) |
|---------------|---|---------------|-------------|
| FRENCH FRY |  | 446 | 16 |


6. Press start/stop button, turn on the oven. Icon of french fry flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature as well as fan speed can be adjusted as desired.

7. Unplug from the wall outlet when not using the oven.

PIZZA

1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Oven.
3. Place pizza on the wire rack; then place wire rack in middle rack position.
4. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.
5. Turn function knob, select the function of pizza, under this mode, time and temperature display as below:


| Function name | Icon | Fahrenheit °F | Time (mins) |
|---------------|---|---------------|-------------|
| PIZZA |  | 392 | 7 |

6. Press start/stop button, turn on the oven. Icon of pizza flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature as well as fan speed can be adjusted as desired.

7. Unplug from the wall outlet when not using the oven.

GRILLED FISH

| Function name | Icon | Fahrenheit °F | Time (mins) |
|---------------|---|---------------|-------------|
| GRILLED FISH |  | 446 | 16 |

1. Press start/stop button, turn on the oven. Icon of bagel flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature as well as fan speed can be adjusted as desired.

2. Unplug from the wall outlet when not using the oven.

Toast


1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.

2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Oven.

3. Place bread on the wire rack; then place wire rack in middle rack position.

4. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.

5. Turn function knob, select the function of toast, under this mode, time and temperature display as below:

| Function name | Icon | Fahrenheit °F | Time (mins) |
|---------------|---|---------------|-------------|
| TOAST |  | 446 | 6 |


6. Press start/stop button, turn on the oven. Icon of toast flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature as well as fan speed can be adjusted as desired.

7. Unplug from the wall outlet when not using the oven.

BAKE

1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Oven.
3. Use the Wire Rack on the Baking/Drip Pan when using the Bake function. You can also use bakeware or any oven-safe glassware in your oven if the dimensions do not exceed 12"x12". Only use the Bake function in the middle or bottom rack position of the oven.
4. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.
5. Turn function knob, select the function of bake, under this mode, time and temperature display as bellow.

| Function name | Icon | Fahrenheit °F | Time (mins) |
|---------------|---|---------------|-------------|
| BAKE |  | 356 | 35 |


6. Press start/stop button, turn on the oven. Icon of bake flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature as well as fan speed can be adjusted as desired.

7. **Unplug from the wall outlet when not using the oven.**

AIR BROIL

1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Oven.
3. Place the Baking/Drip Pan in the middle position of the oven.
4. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.
5. Turn function knob, select the function of air broil, under this mode, time and temperature display as below:

| Function name | Icon | Fahrenheit °F | Time (mins) |
|------------------|---|---------------|-------------|
| AIR BROIL |  | 446 | 8 |

6. Press start/stop button, turn on the oven. Icon of air broil flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature as well as fan speed can be adjusted as desired.

7. Unplug from the wall outlet when not using the oven.

THAW


1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.

2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Oven.

3. Place the Baking/Drip Pan in the middle position of the oven

4. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.

5. Turn function knob, select the function of thaw , under this mode, time and temperature display as below:

| Function name | Icon | Fahrenheit °F | Time (mins) |
|---------------|--|---------------|-------------|
| THAW |  | 140 | 30 |

6. Press start/stop button, turn on the oven. Icon of thaw flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature can be adjusted as desired.

7. Unplug from the wall outlet when not using the oven.


AIR ROAST

1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.

2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating

elements when using your Air Fryer Oven.

3. Place the Baking/Drip Pan in the middle position of the oven
4. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.
5. Turn function knob, select the function of air roast, under this mode, time and temperature display as below:

| Function name | Icon | Fahrenheit °F | Time (mins) |
|------------------|---|---------------|-------------|
| AIR ROAST |  | 446 | 10 |

6. Press start/stop button, turn on the oven. Icon of air roast flash, the rest icons go out. When the set time has expired, display screen shows OFF.

Noted: the time/ temperature as well as fan speed can be adjusted as desired.

7. Unplug from the wall outlet when not using the oven.

ROTISSERIES

1. Place the Air Fryer Oven, on a flat, stable, level surface. Ensure that the oven is 2 to 4 inches away from the wall or any other objects.
2. Ensure that the Removable Crumb Tray is placed beneath the bottom heating elements when using your Air Fryer Oven.
3. Place one Rotisserie Fork on the end of the Rotisserie Spit with the Fork facing the center and tighten the Rotisserie Screw.
4. Slide the solid end of the Rotisserie Spit through the center of the food to be cooked.
5. Place the other Rotisserie Fork on the other end of the Rotisserie Spit with the Rotisserie Fork facing the roast.
6. Adjust the roast so that it is centered on the Rotisserie Spit. Make sure the Rotisserie Forks secure the roast on the Rotisserie Spit and tighten the Rotisserie Screws.
7. When cooking poultry, it is necessary to secure legs and wings to the body with string to make the roast as compact as possible for smooth movement of the Rotisserie Spit (see trussing instructions).

8. Season or baste the roast as desired.
9. Put the solid end (Right Side - see Figure 1) of the Rotisserie Spit in the drive socket on right interior wall of the oven.

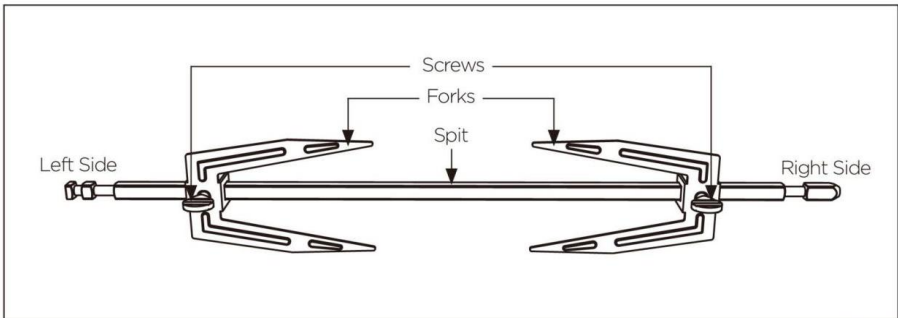



Figure 1

10. Place the grooved end (Left Side - see Figure 1) of the Rotisserie Spit on the left interior wall of the oven.
11. Plug on the oven with power, LED shows OFF. Under this mode, any knob turn or start/ stop button press can activate machine entering into be stand by mode.
12. Turn function knob, select the function of rotisseries, under this mode, time and temperature display as below:

| Function name | Icon | Fahrenheit °F | Time (mins) |
|--------------------|--|---------------|-------------|
| ROTISSERIES |  | 392 | 28 |

13. Press start/stop button, turn on the oven. Icon of rotisseries flash, the rest icons go out. When the set time has expired, display screen shows OFF.
14. Unplug from the wall outlet when not using the oven.
15. Remove the roast from the oven using the Rotisserie Removal Tool by placing the tool underneath the grooved edges of the Spit. Lift the left side up and towards you at an angle and slide the right side of the Spit out of the Rotisserie Socket.
16. Place the roast on a cutting board or platter and allow to stand for 10-15 minutes.

17. Using a pot holder, loosen the Rotisserie Screws on the Rotisserie Forks and remove the Rotisserie Spit from the roast.
18. Carefully remove the Rotisserie Forks and carve the roast.

Care & Cleaning

- Unplug your Air Fryer Oven and allow it to completely cool 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 cleaning agent to a cloth, not directly onto the Air Fryer Oven. Do not use excess pressure when cleaning the area of the control panel as it could cause the text to be removed over time.
- To clean the interior walls and bottom of the oven (remove the Removable Crumb Tray first) use a damp soapy cloth or sponge. Never use harsh abrasives or corrosive products including oven cleaner sprays. These could damage the oven surface. Never use steel wool pads on the Air Fryer Oven or accessories.
- The Wire Rack, Baking/Drip Pan, Air Fryer Basket and Removable Crumb Tray should be hand-washed in hot, sudsy water or use a nylon scouring pad or nylon brush. These parts are not dishwasher safe.
- Always clean the Removable Crumb Tray after each use. Excess food particles could cause smoking and will be hard to remove from tray. To remove baked-on grease or burnt food particles you can soak the Removable Crumb Tray in hot, sudsy water or use nonabrasive cleaners. Never operate the oven without the Removable Crumb Tray in place.
- The Rotisserie Spit, Forks, Screws and Removal Tool can be cleaned with a cloth or sponge in hot, sudsy water. For stubborn stains soak them in hot sudsy water prior to cleaning.
- The top interior of the Air Fryer Oven should be cleaned to remove excess grease that may accumulate after cooking greasy foods or after using the rotisserie function. Doing so will prevent smoking in the oven during subsequent uses.

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