

Cuisinart®

ClearView 9-Qt Basket Air Fryer

AFC-9C



Instruction 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 electrical appliances, 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, 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 immerse cord or plugs or the main body of the Cuisinart® Digital Air Fryer in water or other liquids. See Cleaning and Maintenance, page 10.
5. Close supervision is necessary when any appliance is used by or near children.
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 Cuisinart® Digital 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 injuries.

8. Do not use outdoors.
9. Do not let cord hang over the edge of the table or counter, 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® Digital Air Fryer on or near a hot gas or electric burner or in a heated oven.
11. Do not use this Cuisinart® Digital 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® Digital Air Fryer.
13. To avoid burns, use extreme caution when removing Cuisinart® Digital Air Fryer accessories or disposing of hot grease.
14. **When not in use, always unplug the unit.** Do not store any materials other than manufacturer's recommended ovenproof accessories in this Cuisinart® Digital Air Fryer.
15. Do not place any of the following materials in the Cuisinart® Digital Air Fryer: paper, cardboard, plastic, and similar products.
16. Do not cover any part of the Cuisinart® Digital 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® Digital Air Fryer, as they may create the risk of fire or electric shock.
18. A fire may occur if the Cuisinart® Digital 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® Digital Air Fryer is plugged into an electrical outlet.
21. **WARNING:** To avoid possibility of fire, NEVER leave the Cuisinart® Digital 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 the Start/Stop icon  after use to turn off the Cuisinart® Digital 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 the Start/Stop icon  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 symbol means: The surface of this product is hot; please be careful when touching it.

- 31. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, press the Start/Stop icon , then remove plug from wall outlet.
- 32. This appliance is not intended to be operated by means of an external timer or separate remote-control system.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY NOT INTENDED FOR COMMERCIAL USE

NOTICE

This appliance has a grounded plug as a safety feature. This plug will fit into a grounded outlet. Do not attempt to modify the plug in any way.

Please read and keep these instructions handy. These instructions will help you to safely operate your Cuisinart® Digital Air Fryer and get the most out of it with consistent, professional results.

SPECIAL CORD SET INSTRUCTIONS

- a. A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- c. If a longer detachable power-supply cord or extension cord is used:
 - 1. The marked electrical rating of the cord set or extension cord should be at least as great as the electrical rating of the appliance.
 - 2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
 - 3. If the appliance is of the grounded type, any extension cord should be a grounded-type 3 prong cord.

FEATURES AND BENEFITS

1. **Digital Control Panel**

Sleek touchscreen interface with intuitive controls for selecting time, temperature, cooking functions, and air fry presets. The digital display shows selected temperature and countdown timer.

a. **Cooking Functions:** Air Fry, Bake, Broil, Roast, Keep Warm.

b. **Air Fry Presets:** Wings, French Fries, Frozen Snacks.

c. **Custom Favorites:** Use Custom Fav 1 and Custom Fav 2 to save two preferred time, temperature, and cooking function settings.

d. **Shake Reminder:** Optional alert halfway through cooking to flip or shake food for crispier, more even results.

e. **Interior Light:** Illuminates the basket for easy viewing through the windows.

2. **Dual Viewing Windows**

Large clear viewing windows on both the top and front of the unit allow you to monitor food from multiple angles without opening the basket.

3. **Air Fryer Basket**

PFAS-free* ceramic nonstick basket with a large 10.8" x 10.8" cooking surface for single-layer crisping. Dishwasher safe for easy cleanup.

*The nonstick ceramic-coated basket and crisper plate have always been manufactured PFAS free.

4. **Crisper Plate**

Promotes even cooking and crisping. Must be inserted in the basket during use. Nonstick ceramic-coated and dishwasher safe. Silicone feet ensures a secure fit in the basket.

5. **High-Performance Heating System (not shown)**

Direct infrared heat from the top coil heater ensures better texture and taste, delivering bold flavour and precision crisp.

6. **Automatic Pause Feature (not shown)**

Cooking automatically pauses when the basket is removed and resumes when returned.

7. **Automatic Keep Warm (not shown)**

Keep Warm mode activates post-cook to maintain food temperature until ready to serve.

8. **Quiet Operation (not shown)**

High-efficiency fan system engineered for whisper-quiet performance.



GETTING TO KNOW THE CONTROL PANEL

The AFC-9 features a sleek, intuitive touchscreen control panel designed for ease and confidence in cooking. Here's a breakdown of each button and function:

1. Cooking Functions

Select from five core cooking modes:

Air Fry – High-speed fan for crispy results.

Bake – Ideal for baked goods; includes automatic preheat.

Broil – Direct heat from above; includes automatic preheat.

Roast – Great for meats and whole vegetables.

Keep Warm – Maintains food temperature until ready to serve.

Each function displays default time and temperature, which can be adjusted using the Time and Temperature icons.

2. Air Fry Presets

Quick-start options for popular foods: Wings, French Fries, Frozen Snacks. These presets include optimized time and temperature settings and automatically activate the Shake Reminder. Time and temperature can be adjusted using the ⌚ and 🕒 icons and the ⏪ ⏩ buttons. To deactivate the shake reminder, press the Shake Reminder arrows.

3. Custom Favorites

Custom Fav 1 & 2 – Save your preferred time, temperature, and cooking function. To save a setting: Long-press either Custom Fav button for 3 seconds after selecting your desired parameters.

4. Shake Reminder

Optional alert that beeps during cooking to remind you to flip or shake food for even crisping. Automatically activates for air fry presets and air fry function. You can turn off it off before or during the cooking cycle by pressing the Shake Reminder button. When deactivated during cooking, the button will dim.

5. Time & Temperature Controls

Tap the ⌚ icon to enter time-setting mode. Tap the 🕒 icon to enter temperature-setting mode. Use the ⏪ ⏩ buttons to adjust time or temperature. Long-press to scroll through options more quickly.

6. Start/Stop

Tap the ⏻ icon to begin cooking. Tap again to pause. If paused for more than 5 minutes, the unit returns to standby mode.

7. Power

Tap the 🔌 button to turn the unit on or off. In standby mode, the display shows "--:--". In power-saving mode, the display and lights turn off.

8. Interior Oven Light

Tap to illuminate the interior for 45 seconds. Automatically turns on when the basket is removed.

9. Digital LED Display

Shows countdown timer and temperature. Alternates between time (9 seconds) and temperature (3 seconds) during cooking.



BEFORE FIRST USE

1. Carefully unpack the unit and remove any packaging and promotional labels.
2. Place your Cuisinart® Digital Air Fryer on a flat, level surface.
3. Keep the air fryer 2 to 4 inches away from the wall or from any objects on the countertop. Do not use on heat-sensitive surfaces.

NOTE: OBJECTS SHOULD NOT BE STORED ON TOP OF THE AIR FRYER. IF THEY ARE, REMOVE ALL OBJECTS BEFORE YOU TURN ON YOUR AIR FRYER. THE EXTERIOR WALLS GET HOT WHEN IN USE. KEEP OUT OF REACH OF CHILDREN.

4. Confirm that there is nothing inside the Cuisinart® Digital Air Fryer except the air fryer basket and crisper plate.
5. Wash the air fryer basket and crisper plate thoroughly in warm soapy water and then dry completely.
6. Plug power cord into the wall outlet.

OPERATION

Follow these simple steps to get started:

Place the Air Fryer on a Stable Surface

Ensure the unit is on a flat, heat-safe surface with space around it.

Insert the Basket

Make sure the crisper plate is inside the basket. Slide the basket into the unit until it clicks.

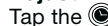
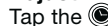
Power On

Tap the power button  the display will illuminate and show "--:--" indicating the unit is ready.

Select a Function or Air Fry Preset

Tap a cooking function (e.g., Air Fry, Bake) or air fry preset (e.g., Wings). The default time and temperature will appear.

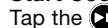
Adjust Time and Temperature (Optional)

Tap the  or  icon, then use the   buttons to adjust.

Shake Reminder (Optional)

For crispier, more even results, the Shake Reminder will alert you to flip or shake food during cooking. You can turn it off before starting or during the cooking cycle by tapping the Shake Reminder button.

Start Cooking

Tap the  icon to begin. The LED display will alternate between time and temperature.

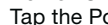
Auto Pause

If you remove the basket mid-cook, the unit will pause. Return the basket within 5 minutes to resume.

Auto Keep Warm

After cooking, the unit will keep food warm for up to 60 minutes unless the basket is removed for over 5 minutes, or the unit is turned off.

Power Off

Tap the Power button  to turn off. Unplug when not in use.

AIR FRYING TIPS & HINTS

• Use Less Oil

A light spray or drizzle is all you need. It helps with browning but keeps things healthier than deep frying.

• Single Layer = Better Results

Spread food out evenly in the basket. Crowding leads to soggy spots and uneven cooking.

• Flip or Shake for Crisp

Use the Shake Reminder to flip or toss food halfway through. It's key for golden, even results—especially with fries, wings, and snacks.

• Cut Evenly

Uniform pieces cook at the same rate. This means no burned bits or undercooked centers.

• Use Tongs or Silicone Tools

Protect the air fryer basket ceramic nonstick coating. Avoid metal utensils to keep it in top shape.

• Bonus Tip: Watch the Magic

Use the top and front viewing windows with the interior light to monitor progress—no need to open the basket and lose heat.

AIR FRYER CHART

Use this chart as a quick reference for recommended cooking times, temperatures, and portion sizes for popular foods. For best results, flip or shake food halfway through cooking for even crisping. Smaller portions may cook faster—check progress through the viewing windows. Use a heat-safe baking pan (not included) on the crisper plate for items like baked goods, quiches, or casseroles.

FUNCTION	FOOD ITEM	AMOUNT	TIME	TEMP	PREHEAT	SHAKE/FLIP
Air Fry	Breaded cutlets	up to 6 cutlets, 1½ to 2 pounds	20 min	375°F	-	Flip
Air Fry	Salmon	up to 6 fillets (4 ounces each)	10 min	375°F	-	-
Air Fry	Shrimp	up to 2 pounds	8 min	370°F	-	Shake
Air Fry	Bacon	up to 10 slices	8 to 10 min	400°F	-	Flip
Bake	Cake	9 x 5 loaf pan or 8-9 inch round pan	25 min	325°F	✓	-
Bake	Dinner rolls	up to 12 rolls (baked directly on the crisping plate, or inside a baking pan)	10 to 15 min	350°F	✓	-
Roast	Chicken, whole	up to 4½ pounds	55 min	350°F	-	-
Roast	Chicken drumsticks	up to 4 pounds	30 min	375°F	-	Flip
Roast	Corn on the cob	up to 8 ears	20 min	350°F	-	Shake
Broil	Melted cheese topping	on top of casseroles or sandwiches	3 to 5 min	400°F	✓	-

PRESET	AMOUNT	TIME	TEMPERATURE	PREHEAT	TOSS/FLIP
French Fries	2 pounds	20 min	425°F	-	Toss
Wings	3 pounds	25 min	425°F	-	Toss
Frozen Snacks	-	10 to 20 min (depending on item)	400°F	-	Toss

TROUBLESHOOTING

Operation	Why won't my unit turn on?	Make sure your unit is plugged into a functional outlet.
		Make sure the air fryer basket is securely in place in the unit.
		Call Consumer Service at 1-800-472-7606 .
	Unit pauses unexpectedly.	The basket may have been removed during cooking. Reinsert within 5 minutes to resume.
Cooking	Why are fried foods not crispy or fried evenly?	Some foods may require more oil than others. If not crispy enough, lightly spray, brush, or rub more oil on the food.
		Make sure food is spread evenly in a single layer in the air fryer basket with no overlap. If food still overlaps, toss or flip food halfway through cooking cycle; use the Shake Reminder for an audio alert.
		Put the food in for additional cooking time. Make sure to check frequently until food reaches desired brownness.
	Why is my food undercooked?	If you put too much food in the air fryer 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.
Cleaning	How do I clean tough-to-remove food residue from the air fryer basket/crisper plate?	To remove baked-on grease, soak the air fryer basket and crisper plate 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.
Error codes	Display shows an error.	If the display shows an error (e.g., E1, E2, E3), unplug the unit and contact Customer Service at 1-800-472-7606.

BEYOND AIR FRYING

This basket air fryer does more than air fry. With versatile cooking functions, you can bake, roast, broil, and keep food warm—all in one appliance.

Tips for Non-Air Fry Functions:

Bake - Great for muffins, cakes, and casseroles. Use a heat-safe baking pan (not included) placed on the crisper plate. The bake function has a built in preheat.

Tip: Reduce recipe temperature by 25°F to 50°F for best results.

Roast - Perfect for meats and whole or large cut vegetables. Set to 400°F for a golden, caramelized finish.

Broil - Use for melting cheese or crisping the tops of dishes. Includes preheat for optimal results.

Keep Warm - Automatically activates after cooking to hold food at serving temperature for up to 60 minutes.

General Cooking Tips:

- Start checking food 5 to 10 minutes before the end of the suggested time.
- Always use oven-safe cookware.
- For best results, monitor food through the viewing windows and use the interior light.

CLEANING AND MAINTENANCE

Keep your air fryer performing at its best with these simple steps:

- Always unplug the unit and let it cool completely before cleaning.
- **Exterior:** Wipe with a damp cloth. Avoid abrasive cleaners, scouring pads or cleaning detergent sprays.
- **Interior:** Use a soft sponge or cloth with mild soap. Rinse and dry thoroughly.
- **Air Fryer Basket & Crisper Plate:** The ceramic coating is dishwasher safe. You can also hand-wash with warm, soapy water and a nonabrasive brush or sponge.
- Avoid metal utensils or harsh scrubbing tools that may damage the nonstick surface.
- Do not immerse the main unit in water or any liquid.

- Remove the crisper plate from the basket for easier access to clean the bottom.
- **Service:** Any repairs should be return the appliance to the nearest Cuisinart Repair Center for examination, repair, or electrical or mechanical adjustment.

WARRANTY

LIMITED 3-YEAR WARRANTY

We warrant that this Cuisinart product will be free of defects in materials or workmanship under normal home use for 3-year 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, Unit # 1
Woodbridge, ON L4H 0L2

Email:
consumer_Canada@conair.com

Model:
AFC-9C

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

- \$10.00 for shipping and handling of the product (cheque or money order)
 - 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
- * The date code format we are using on unit is WWYY, representing week, and year. eg.2426 = manufactured in 24th week of the year 2026.

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

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26CC96825

IB-19118-CAN