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> 10-in-1 Convection Oven, CUSIMAX 24 Quart Large Air Fryer Toaster Oven, Countertop Oven with Rotisserie and Dehydrator, 6 Accessories & Recipes, Digital Controls, 1700W

CUSIMAX CMAF-9020

CUSIMAX 10-in-1 Convection Oven User Manual

Model: CMAF-9020

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your CUSIMAX 10-in-1 Convection Oven. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, heat-resistant surface, away from walls or other appliances to ensure proper ventilation.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot materials.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The appliance has passed ETL Certification, ensuring safety standards are met.

2. PRODUCT OVERVIEW

The CUSIMAX 10-in-1 Convection Oven is a versatile countertop appliance designed to simplify your cooking. It combines the functions of an air fryer, toaster oven, rotisserie oven, and dehydrator, offering 10 preset cooking modes.



Figure 2.1: CUSIMAX 10-in-1 Convection Oven, showcasing its sleek stainless steel design and a rotisserie chicken in progress.

Key Features:

- **10-in-1 Versatility:** Air Fry, Toast, Rotisserie, Dehydrate, Defrost, Air Roast, Air Broil, Bake, Pizza, French Fry.
- **Large Capacity:** 24 Quart / 23 Litre interior, capable of roasting a whole 4lb chicken, 12-inch pizza, or 6 slices of toast.
- **Efficient Cooking:** 1700W power with 360° hot air circulation technology for even cooking and up to 85% less oil.
- **User-Friendly Design:** Digital controls, sturdy large glass viewing window, and internal oven light for monitoring.
- **Easy to Clean:** Internal non-stick pan and stainless steel body.

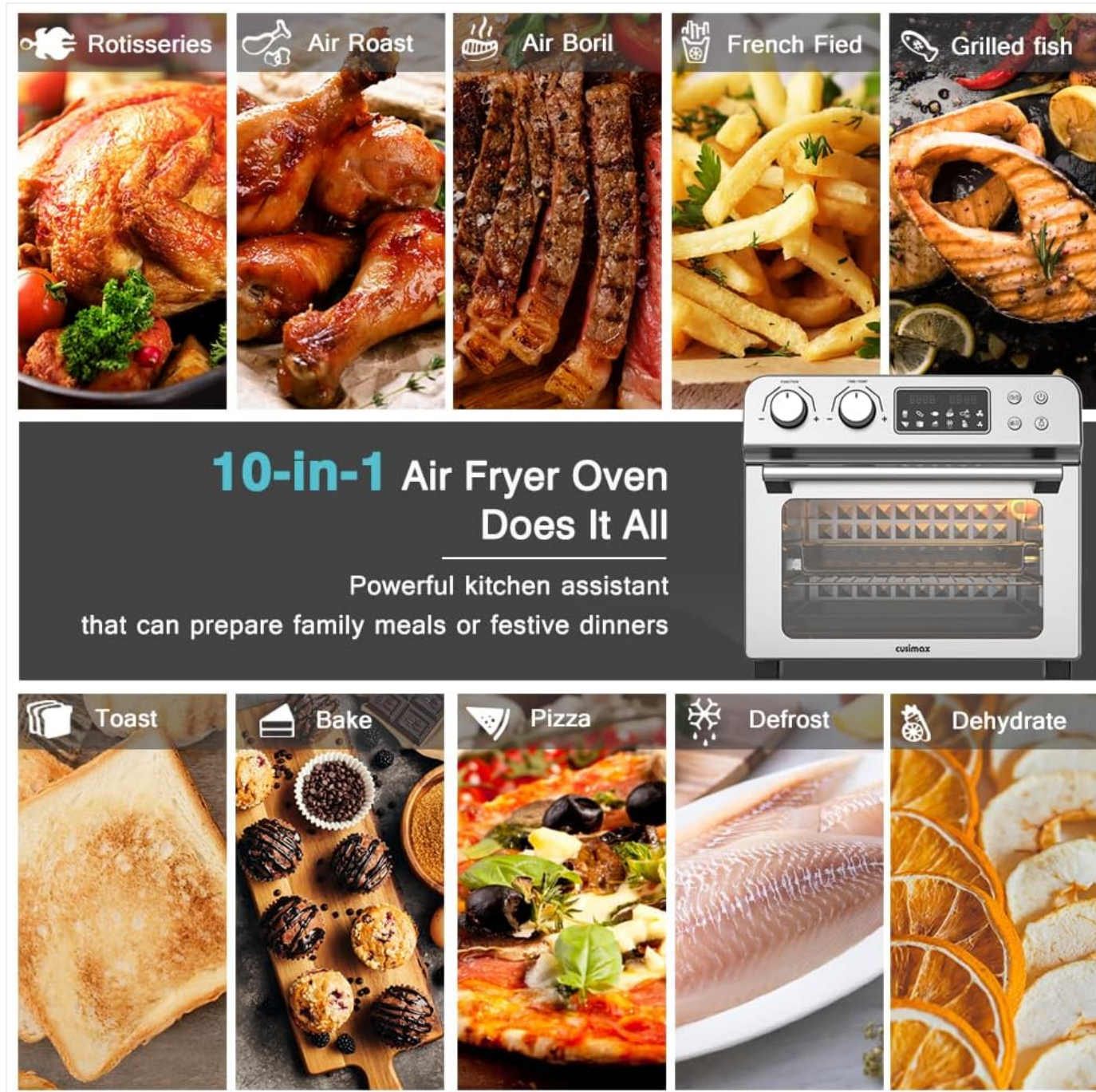


Figure 2.2: The 10-in-1 functionality of the CUSIMAX Air Fryer Oven, illustrating various cooking methods.

Included Accessories:

Your CUSIMAX oven comes with 6 dishwasher-safe accessories to enhance your cooking experience:

- Drip Tray
- Bake Tray
- Bake Rack (Wire Rack)
- Air Fryer Basket
- Rotisserie Spit Assembly
- Recipe Book

FAMILY-SIZED CAPACITY

24QT Large capacity for family cooking, friends gathering



5 steaks



4lb Turkey



12 inch pizza



6 slices toast



Figure 2.3: All 6 practical accessories included with the CUSIMAX oven, neatly arranged.

3. SETUP

Before first use, ensure proper setup for optimal performance and safety.

Unboxing and Initial Placement:

1. Carefully remove the oven and all accessories from the packaging.
2. Place the oven on a flat, stable, and heat-resistant countertop. Ensure there is at least 6 inches (15 cm) of clear space on all sides of the oven for proper air circulation.
3. Do not place the oven near flammable materials or under cabinets.

Initial Cleaning:

1. Before first use, wipe the interior and exterior of the oven with a damp cloth.
2. Wash all removable accessories (drip tray, bake tray, wire rack, air fryer basket, rotisserie spit) with warm, soapy water. Rinse thoroughly and dry completely.
3. Insert the drip tray at the very bottom of the oven to catch crumbs and drippings.

4. OPERATING INSTRUCTIONS

The CUSIMAX oven features intuitive digital controls and knobs for easy operation.



Figure 4.1: Simple and clear control interface with function and time/temperature knobs, digital display, and control buttons.

Control Panel Overview:

- **Function Knob:** Selects desired cooking mode (Air Fry, Toast, Rotisserie, etc.).
- **Time/Temperature Knob:** Adjusts cooking time and temperature.
- **Digital Display:** Shows current temperature, time, and selected preset icon.
- **On/Off Button:** Powers the unit on or off.
- **Oven Light Button:** Turns the interior light on/off to monitor cooking progress.
- **Fan Speed Button:** Adjusts the convection fan speed (if applicable for the selected function).

General Operation Steps:

1. Plug the oven into a grounded electrical outlet. The display will show 'OFF'.

2. Press the On/Off button to power on the unit.
3. Turn the **Function Knob** to select your desired cooking mode. The corresponding icon will illuminate on the digital display.
4. Turn the **Time/Temperature Knob** to adjust the cooking time and temperature according to your recipe or food packaging instructions.
5. Place your food inside the oven using the appropriate accessory (e.g., air fryer basket for air frying, bake tray for baking).
6. Press the Start button (often the On/Off button again or a dedicated start button if present) to begin cooking.
7. Use the **Oven Light Button** to check on your food without opening the door.
8. The oven will automatically shut off when the cooking cycle is complete.

Using Specific Functions:

Each preset function is optimized for specific cooking tasks. Refer to the included recipe book for detailed guidance.

- **Air Fry:** Ideal for crispy foods like French fries, chicken wings, and nuggets. Use the air fryer basket.
- **Rotisserie:** Perfect for roasting whole chickens or roasts. Use the rotisserie spit assembly.
- **Dehydrate:** For making dried fruits, vegetables, or jerky. Use the wire racks.
- **Toast:** For bread, bagels, and pastries. Use the wire rack.
- **Bake:** For cakes, cookies, and casseroles. Use the bake tray.
- **Pizza:** Optimized setting for cooking pizzas.



Figure 4.2: The 10 preset recipe options available on the digital control panel, simplifying meal preparation.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your CUSIMAX Convection Oven.

Daily Cleaning:

- Always unplug the oven and allow it to cool completely before cleaning.
- Remove the drip tray and empty any crumbs or drippings. Wash it with warm, soapy water or place it in the dishwasher.
- Wipe the interior walls and glass door with a damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge.
- Clean the exterior stainless steel surface with a soft, damp cloth. Dry thoroughly to prevent water spots.

Accessory Care:

- All included accessories (drip tray, bake tray, wire rack, air fryer basket, rotisserie spit) are dishwasher-safe for convenient cleaning.
- For best results and to prolong their life, hand wash with warm, soapy water and a non-abrasive sponge.



Figure 5.1: Accessories are dishwasher safe for easy cleaning.

6. TROUBLESHOOTING

If you encounter any issues with your CUSIMAX Convection Oven, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; Power outlet malfunction; Unit is off.	Ensure the power cord is securely plugged into a working outlet. Press the On/Off button.
Food is not cooking evenly.	Overcrowding the basket; Incorrect temperature/time; Improper accessory use.	Do not overcrowd the air fryer basket. Shake or flip food halfway through cooking. Adjust temperature and time as needed. Ensure correct accessory is used for the function.
White smoke coming from the oven.	Excess oil/grease on heating elements or drip tray; Food with high fat content.	Clean the heating elements and drip tray thoroughly. For fatty foods, use parchment paper or aluminum foil on the bake tray below the air fryer basket to catch drippings.
Oven light not working.	Light bulb needs replacement; Electrical issue.	Consult customer service for light bulb replacement or electrical issues.

7. SPECIFICATIONS

Detailed technical specifications for your CUSIMAX 10-in-1 Convection Oven.

Specification	Detail
Brand	CUSIMAX
Model Number	CMAF-9020
Capacity	24 Quart / 23 Litre
Power	1700W
Temperature Range	150-450°F
Time Range	1-60 mins
Product Dimensions	18"D x 17.5"W x 17"H
Item Weight	24.9 pounds
Control Type	Knob, Digital Buttons

Specification	Detail
Material	Stainless Steel
Certification	ETL Certified

8. WARRANTY AND SUPPORT

CUSIMAX stands behind the quality of its products.

Warranty Information:

Your CUSIMAX 10-in-1 Convection Oven is covered by a **30-DAY HASSLE-FREE RETURN POLICY**. This policy ensures that if there are any quality issues with your product within 30 days of purchase, you can return it without complications.

Customer Service:

For any questions, concerns, or assistance with your product, please do not hesitate to contact CUSIMAX customer service. We are committed to providing the best service and will reply within 24 hours.

Please refer to the contact information provided on the product packaging or the official CUSIMAX website for the most up-to-date support channels.

