



Manuals.plus /

› CUSIMAX /

› CUSIMAX 24QT 13-in-1 Air Fryer Convection Oven User Manual

CUSIMAX CUSIMAX 24QT 13-in-1 Air Fryer Convection Oven

CUSIMAX 24QT 13-in-1 Air Fryer Convection Oven User Manual

Model: CUSIMAX 24QT 13-in-1 Air Fryer Convection Oven (ASIN: B0C33VCYDX)

1. INTRODUCTION

Thank you for choosing the CUSIMAX 24QT 13-in-1 Air Fryer Convection Oven. This versatile appliance combines the functions of an air fryer, convection oven, toaster oven, rotisserie, and dehydrator, offering a wide range of cooking possibilities. Please read this manual thoroughly before operation to ensure safe and efficient use of your new appliance.



Image 1.1: The CUSIMAX 24QT 13-in-1 Air Fryer Convection Oven in operation, showcasing a roasted chicken.

This appliance is designed to simplify your cooking process, allowing you to prepare a variety of meals with less oil and effort. Its intuitive touch controls and multiple presets make it suitable for both novice and experienced cooks.

2. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons.

- Read all instructions before using the appliance.
- 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 housing 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. Contact customer support for assistance.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

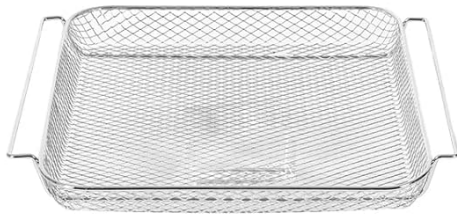
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure adequate clearance around the appliance, especially the back, as it radiates significant heat during operation. Avoid placing it near flammable materials or directly against a wall.
- This appliance draws up to 1700 watts. Ensure it is plugged into a dedicated outlet with sufficient amperage to prevent tripping circuit breakers.

3. PRODUCT COMPONENTS AND ACCESSORIES

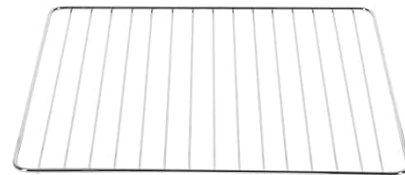
Your CUSIMAX Air Fryer Convection Oven comes with several accessories to enhance your cooking experience. Please ensure all parts are present upon unboxing.

Package Included

All accessories are dishwasher safe



Air Fryer Basket



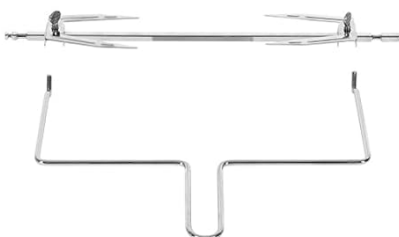
Wire Rack



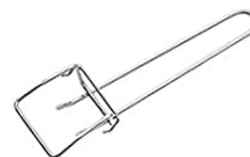
Baking Tray



Crumb Tray



**Rotisserie Forks
Rotisserie Handle**



Rack Handle

Image 3.1: All included accessories for the CUSIMAX Air Fryer Oven.

Included Components:

- **Air Fryer Basket:** Ideal for air frying foods like fries, chicken wings, and vegetables.
- **Wire Rack:** Used for baking, roasting, or as a base for other accessories.
- **Baking Tray:** Suitable for baking cookies, pastries, or catching drips.
- **Crumb Tray:** Collects crumbs and food debris for easy cleaning. Positioned at the bottom of the oven.
- **Rotisserie Forks:** For roasting whole chickens or other large cuts of meat.
- **Rotisserie Handle:** For safely inserting and removing the rotisserie spit.
- **Rack Handle:** For safely inserting and removing hot racks and trays.

The oven features a 3-rack structure, allowing for adjustable height placement of accessories according to your cooking needs. A built-in cooking light enables monitoring of food status without opening the door.



3-RACK STRUCTURE

Adjustable height according to ingredients



BUILT-IN COOKING LIGHT

Check the cooking status of food at all time

Image 3.2: Interior view highlighting the three rack positions and the internal cooking light.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials, including any internal packing and protective films.
2. **Initial Cleaning:** Before first use, wash all accessories (Air Fryer Basket, Wire Rack, Baking Tray, Crumb Tray, Rotisserie Forks, Rotisserie Handle, Rack Handle) in warm, soapy water. Wipe the interior and exterior of the oven with a damp cloth. Dry thoroughly.
3. **Placement:** Place the oven on a stable, heat-resistant, and level surface. Ensure there is at least 6 inches (15 cm) of clearance on all sides, especially the back, to allow for proper ventilation and heat dissipation. Do not place it directly under cabinets or near flammable materials.
4. **Power Connection:** Plug the power cord into a grounded 120V AC electrical outlet. Ensure the outlet can support a 1700W appliance.
5. **First Use Burn-in:** It is recommended to run the oven empty for about 15-20 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor or smoke may be present during this process; this is normal. Ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

The CUSIMAX Air Fryer Convection Oven features an intuitive touch control panel with various preset functions.

13 in 1 Multi-function Smart Oven

Replace 6 Machines with One Appliance



Air Fryer



Rotisserie



Dehydrator



Toaster



Convection Oven



Pizza Grill

Easy to Use: **ALL TOUCH CONTROL** Design



Image 5.1: The touch control panel displaying various cooking presets and settings.

Control Panel Overview:

- **Digital Display:** Shows temperature, time, and selected function.
- **Preset Functions:** Dedicated buttons for common dishes like Chips, Pizza, Toast, Bake, Wings, Steak, Rotisseries, Grilled Fish, Broil, Thaw, Vegetable, Warm, Yogurt. Selecting a preset will automatically set a recommended time and temperature.
- **Temperature Control:** Adjust temperature using the '+' and '-' buttons.
- **Time Control:** Adjust cooking time using the '+' and '-' buttons.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.
- **Power Button:** Turns the appliance on or off.
- **Light Button:** Activates the internal cooking light.
- **Rotisserie Button:** Activates the rotisserie rotation function.

General Operation Steps:

1. **Prepare Food:** Place your food on the appropriate accessory (e.g., air fryer basket, baking tray, wire rack).
2. **Insert Accessory:** Carefully slide the accessory into one of the three rack positions inside the oven.
3. **Power On:** Press the Power button to turn on the oven.
4. **Select Function:** Choose a preset function or manually set the desired temperature and time.
5. **Start Cooking:** Press the Start/Pause button to begin cooking.
6. **Monitor Progress:** Use the internal light to check cooking progress.
7. **Remove Food:** Once cooking is complete, carefully remove the hot accessory using the rack handle or oven mitts.

Using the Rotisserie Function:

The rotisserie function is ideal for roasting whole chickens or other meats, ensuring even cooking and a crispy exterior.

1. **Prepare Meat:** Securely attach the meat to the rotisserie spit using the rotisserie forks. Ensure the meat is centered and balanced to prevent uneven rotation.
2. **Insert Spit:** Using the rotisserie handle, carefully insert the rotisserie spit into the designated slots inside the oven. Ensure it is properly seated.
3. **Select Rotisserie Preset:** Choose the 'Rotisseries' preset or manually set temperature and time.
4. **Activate Rotation:** Press the Rotisserie button to start the rotation.
5. **Cooking:** Monitor the cooking process. Ensure the meat rotates freely without obstruction.
6. **Removal:** Once cooked, use the rotisserie handle to carefully remove the hot spit and meat from the oven.



Image 5.2: The rotisserie function actively rotating a whole chicken for even cooking.

6. CLEANING AND MAINTENANCE

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

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Accessory Cleaning:** All included accessories (Air Fryer Basket, Wire Rack, Baking Tray, Crumb Tray, Rotisserie Forks, Rotisserie Handle, Rack Handle) are dishwasher safe for convenient cleaning. For stubborn food residues, soak them in warm, soapy water before washing.

3. **Interior Cleaning:** Wipe the interior walls with a damp cloth and mild detergent. For baked-on food, a non-abrasive sponge or brush can be used. Avoid using harsh chemicals or abrasive cleaners that could damage the non-stick coating or surfaces.
4. **Exterior Cleaning:** Wipe the exterior of the oven with a damp cloth. Do not use abrasive cleaners or scourers.
5. **Crumb Tray:** Regularly remove and empty the crumb tray. Clean it thoroughly to prevent grease buildup and potential fire hazards.
6. **Storage:** Ensure the oven and all accessories are clean and dry before storing. Store in a cool, dry place.



Image 6.1: The baking tray is dishwasher safe for easy cleaning.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; circuit breaker tripped.	Ensure the power cord is securely plugged into a working outlet. Check your household circuit breaker.
Food is not cooking evenly.	Overcrowding the basket/tray; incorrect temperature/time; food not rotated.	Avoid overcrowding; cook in smaller batches. Adjust temperature and time as needed. For air frying, shake or flip food halfway through. For rotisserie, ensure meat is balanced.
White smoke coming from the oven.	Grease/oil residue from previous cooking; fatty food cooking.	Clean the oven interior and accessories thoroughly after each use. For fatty foods, use a baking tray to catch drips.
Rotisserie function not working.	Rotisserie spit not properly seated; meat too large or unbalanced.	Ensure the rotisserie spit is correctly inserted into the drive socket. Adjust meat size and balance.
Oven door does not close properly.	Obstruction in the door hinge or latch; door mechanism issue.	Check for any food debris or objects obstructing the door. If the issue persists, contact customer support.

If the problem persists after attempting these solutions, please contact CUSIMAX customer support for further assistance.

8. SPECIFICATIONS

Refer to the following specifications for your CUSIMAX Air Fryer Convection Oven:

Extra Large Capacity

Great for a big family & party



Image 8.1: Visual representation of the oven's extra-large capacity and dimensions.

- **Brand:** CUSIMAX
- **Model:** 24QT 13-in-1 Air Fryer Convection Oven
- **Color:** Black Touch
- **Capacity:** 24QT (Quarts)
- **Product Dimensions:** Approximately 15.9"W x 14.8"D x 13.9"H (External)
- **Control Type:** Touch Control
- **Special Features:** 13-in-1 functionality (Air Fry, Convection Oven, Toaster Oven, Rotisserie, Dehydrator, etc.), Built-in Fan, 6 Heating Elements, Built-in Cooking Light, 3-Rack Structure.
- **Power Source:** AC adapter
- **Item Weight:** Approximately 23 pounds
- **Material:** Black Stainless Steel (Door Material Type)

9. WARRANTY AND SUPPORT

Your CUSIMAX Air Fryer Convection Oven is covered by an 18-month warranty from the date of purchase. This warranty covers manufacturing defects and malfunctions under normal use.

For warranty claims, technical support, or any questions regarding your appliance, please contact CUSIMAX customer service. Keep your proof of purchase (e.g., Amazon order number) readily available when contacting support.

You can typically find contact information for CUSIMAX customer support on their official website or through your purchase platform (e.g., Amazon's 'Your Orders' section).