

cosori®

Twinfry™ 9.0-Quart Air Fryer

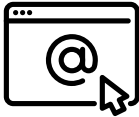
CAF-TF901-KUS



User Manual



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Enjoy weekly, featured recipes handcrafted by our chefs in the Cosori kitchen



Contact Our Chefs

For recipes that need a touch of magic, reach out to our chefs at:

Email: recipes@cosori.com

Toll-free: 1-888-402-1684

Mon–Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori, enjoy!

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Package Contents

- 1 × Twinfry™ 9.0-Quart Air Fryer
- 2 × Crisper Plate
- 1 × Basket Divider
- 1 × Quick Start Guide
- 1 × Recipe Book
- 1 × User Manual

Specifications

Model	CAF-TF901-KUS
Power Supply	120V, 60Hz
Rated Power	1,750W
Capacity	9.0 qt / 8.6 L
Temperature Range	95–465°F / 35–240°C
Time Range	1 min–48 hr
Dimensions (including handle)	19.0D x 11.9W x 11.1H in / 48.2D x 30.2W x 28.1H cm
Weight	17.2 lb / 7.8 kg

READ AND SAVE THESE INSTRUCTIONS

Important Safeguards & Warnings

Follow basic safety precautions when using your air fryer. Read all instructions.

KEY SAFETY POINTS

- **Do not** touch hot surfaces. Use handle.
- Use caution when turning the basket over after cooking, as the hot crisper plates may fall out and create a safety hazard.
- Firmly insert the crisper plates into the basket to reduce the chance of it falling out.
- **Do not** block any ventilation openings. Hot steam is released through openings. Keep your hands and face clear of openings.
- **Always** use tongs to carefully remove hot food.

GENERAL SAFETY

- To protect against electric shock, **do not immerse the air fryer** housing, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children. Unplug 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. Return appliance to the nearest authorised service facility for examination, repair, or

adjustment. Contact **Customer Support** (page 25).

- **Do not** use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (page 25).
- The use of accessory attachments is not recommended by Cosori and may cause injuries.
- **Do not** use outdoors.
- **Do not** place the air fryer or any of its parts on a stove, near gas or electric burners, or in a heated oven.
- Use extreme caution when removing the basket and crisper plates or disposing of hot grease.
- **Always** place the crisper plates or basket on a heat-resistant surface after removing it from the air fryer.
- **Do not** clean with metal scouring pads. Metal fragments can break off the scouring pad and touch electrical parts, creating a risk of electric shock.
- **Do not** place anything on top of your air fryer. **Do not** store anything inside your air fryer.
- This air fryer 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 air fryer by a person responsible for their safety.

- Cleaning and user maintenance shall not be done by children without supervision.
- Children shall be supervised to ensure that they **do not** play with the air fryer.
- This air fryer is not intended to be operated by means of an external timer or separate remote-control system.
- To disconnect, turn any control to "off", then remove plug from wall outlet.
- **Do not** use the air fryer for anything other than its intended use.
- Any servicing should be performed by an authorised service representative, contact **Customer Support** (page 25).
- For instructions on cleaning the accessories, see **Care & Maintenance** (page 19).
- Not for commercial use. Household use **only**.
- **Do not** exceed 60 minutes on in a two hour period.

WHILE AIR FRYING

- An air fryer works with hot air **only**. **Never** fill the basket with oil or fat.
- **Never** use your air fryer without the basket in place.
- **Do not** place oversized foods or metal utensils into your air fryer as they may create a fire or risk of electric shock.
- **Do not** overfill the basket. Heaping amounts of food may touch the heating coils and cause a fire hazard.
- **Do not** touch accessories (including the crisper plates) during or immediately after air frying.
- **Do not** place paper, cardboard, non-heat-resistant plastic, or similar materials into your air fryer.

- **Never** put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- If lining the basket with foil, make sure it does not contact the heating elements. That can cause overheating and risk of fire.
- **Always** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- To reduce the risk of fire, keep your air fryer away from flammable materials (curtains, tablecloths, etc.). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out. White smoke is normal, caused by heating fat or food splashing, but dark smoke means that food is burning or there is a circuit problem. Wait for smoke to clear before pulling the basket out. If the cause was not burnt food, contact **Customer Support** (page 25).

- To turn the air fryer off, tap  once. The air fryer will beep, and all buttons will shut off.
- **Do not** leave your air fryer unattended while in use.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.

POWER & CORD

- Turn off the air fryer before removing the plug from the outlet.
- To unplug, grab the plug and pull from the outlet. **Never** pull from the power cord.
- **Do not** let the power cord (or any extension cord) hang over the

edge of a table or counter or touch hot surfaces.

- Remove and discard the protective cover fitted over the power plug of the air fryer to prevent a choking hazard.
- **Never** use an outlet below the counter when plugging in your air fryer.
- This air fryer has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into 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.
- Your air fryer should **only** be used with **120V, 60Hz** electrical systems. **Do not** plug into another type of outlet.
- Keep the air fryer and its cord out of reach of children.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- If the power-supply cord is damaged, it must be replaced by Vesync (US) Corporation or similarly qualified persons in order to avoid an electric or fire hazard. Please contact **Customer Support** (page 25).

EXTENSION CORDS

- Longer extension cords are available and may be used if care is exercised in their use. If a longer extension cord is used:
- The marked electrical rating of the extension cord should be at least as great as the electrical rating of the air fryer.
- 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.

WARNING: Any other servicing should be performed by an authorised service representative.

WARNING: Items marked with the following symbol may reach high temperatures and should be handled carefully.



CAUTION:
Hot surface.

SAVE THESE INSTRUCTIONS

Getting to Know Your Air Fryer

AIR FRYER DIAGRAM

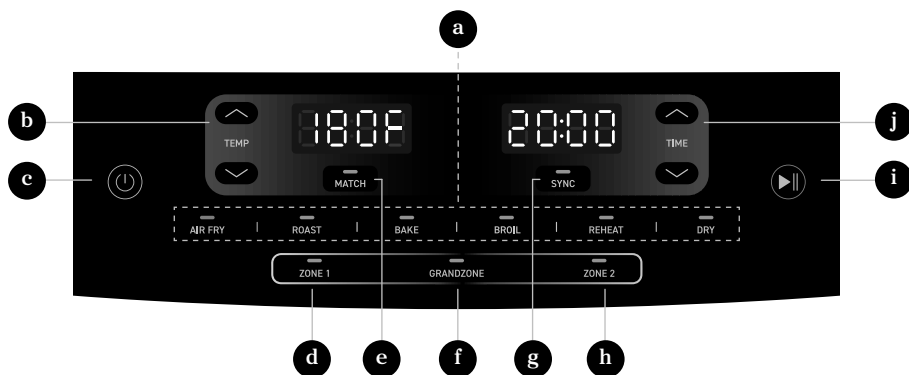


- A. Basket Divider
- B. Crisper Plates
- C. Basket Handle
- D. Basket
- E. Housing Handles

- F. Power Cord
- G. Control Panel
- H. Air Inlet
- I. Air Outlet

Display Diagram

CONTROL PANEL



- | | |
|----------------------------------|---------------------------|
| a. Cooking Functions | f. GRANDZONE |
| b. Increase/Decrease Temperature | g. SYNC |
| c. On/Off | h. ZONE 2 |
| d. ZONE 1 | i. Start/Pause |
| e. MATCH | j. Increase/Decrease Time |

Note: Press and hold **TEMP**  and  for 3 seconds to switch the temperature unit (°F / °C).

DISPLAY



Temperature Display



Time Display

Display Diagram (cont.)

DISPLAY MESSAGES

Cooking



ZONE 1



ZONE 2

Paused



ZONE 1



ZONE 2

Basket is Removed



ZONE 1



ZONE 2

Cooking Finished



ZONE 1



ZONE 2

Before First Use

SETTING UP

1. Remove all packaging from inside and outside the air fryer, including any temporary stickers and plastic wrap.
2. Place the air fryer on a stable, level, heat-resistant surface. Keep away from areas that can be damaged by hot air or steam (such as walls or cupboards).

Note: Leave 5 inches / 13 cm of space behind and above the air fryer. Leave enough room in front of the air fryer to remove the basket. [Figure 1.1]



Figure 1.1

3. Wash the basket, basket divider, and crisper plates thoroughly, using either a dishwasher or a non-abrasive sponge.
4. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.
5. Firmly insert the crisper plates and divider into the basket, then place the basket inside the air fryer. [Figure 1.2]

Note: When inserting the crisper plates, tilt the crisper plate to one side first, then press down on the other side. The crisper plates can only fit one way in the basket.



Figure 1.2

TEST RUN

A test run will help you become familiar with your air fryer, make sure it's working correctly, and clean it of possible residues in the process.

1. Make sure the air fryer basket is empty, then plug in the air fryer.
2. Tap .
3. Tap **GRANDZONE**. The display will show "390°F" and "20 MIN".
4. Tap **TIME**  to change the time to 5 minutes.
5. Tap  to begin heating. When the test run is done, the air fryer will beep.
6. Remove the basket. Let the basket cool completely for 10–30 minutes.

Note:

- Any air fryer may have a plastic smell from the manufacturing process. This is normal. If the plastic smell does not decrease after a few test runs, contact **Customer Support** (see page 25).
- Use caution when turning the basket over after cooking, as the hot crisper plates may fall out and create a safety hazard.

Before First Use (cont.)

SILICONE STOPPERS

- Each crisper plate contains 4 silicone stoppers made of food-safe material. These stoppers keep the plate fitted to the bottom of the basket.
- When placing the crisper plates into the basket, tilt the crisper plate to insert one side first, then press down on the other side. The crisper plates can only fit one way in the basket. *[Figure 2.1]*

Note: Forcing the crisper plate into the basket incorrectly may cause damage.

- Make sure children **do not** play with the silicone stoppers or swallow them.



Figure 2.1

Using Your Air Fryer

AIR FRYING

Note:

- **Do not** place anything on top of your air fryer. This will disrupt airflow and cause poor air frying results. *[Figure 2.2]*
- An air fryer is not a deep fryer. **Do not** fill the basket with oil, frying fat, or any liquid.
- Be careful of hot steam when taking the basket out of the air fryer.



Figure 2.2



Figure 2.3

COOKING CHART

Function	Default Temperature	Default Time	Temperature Range	Time Range
AIR FRY	390°F / 200°C	20 min	250°–400°F / 120°– 205°C	1–60 min
ROAST	375°F / 190°C	30 min	250°–400°F / 120°–205°C	1–240 min
BAKE	320°F / 160°C	25 min	175°–400°F / 80°–205°C	1–240 min
BROIL	465°F / 240°C	10 min	355°–465°F / 180°–240°C	1–60 min
REHEAT	330°F / 165°C	15 min	95°–400°F / 35°–205°C	1–60 min
Dehydrate (DRY)	130°F / 55°C	6 hr	95°–200°F / 35°–95°C	15 min–48 hr

Results may vary. For recipes and cooking inspiration, check out the VeSync app.

COOKING IN THE GRANDZONE

1. Place the crisper plates into the basket. *[Figure 2.3]*

Note:

- The crisper plates allow excess oil to drip down to the bottom of the basket.
- When placing the crisper plates into the basket, tilt the crisper plate to insert one side first, then press down on the other side.
- The crisper plates may not be needed for certain recipes, such as muffins and breads.

2. Tap .

3. Select **GRANDZONE**.

4. Select a cooking function.

Note: Cooking functions are programmed with an ideal time and temperature for cooking certain foods. You can also customise their time and temperature.

5. To customise time (1 min–48 hr) and temperature (95–465°F) tap  or  for time and/or temperature. You can do this anytime during cooking. To go back to a function's default

settings right after changing them, tap the function's button again.

6. Tap  to begin air frying.
7. The air fryer will beep when finished, and the display will show **"End"**.
8. Take the basket out of the air fryer, being careful of hot steam. Use tongs or heat-safe utensils to remove the food from the basket.
 - Make sure the basket is resting on a flat surface.
 - Watch for hot oil or fat collected in the basket. To avoid splashing, drain oil before replacing the basket. *[Figure 3.1]*



Figure 3.1

Using Your Air Fryer (cont.)

CAUTION: The hot crisper plates may fall out when turning the basket over.

9. Allow to cool before cleaning.

COOKING WITH A SINGLE ZONE

1. Place the crisper plates and divider into the basket. [Figure 3.2]

Note:

- The crisper plates allow excess oil to drip down to the bottom of the basket.
- When placing the crisper plates into the basket, tilt the crisper plate to insert one side first, then press down on the other side.
- The crisper plates may not be needed for certain recipes, such as muffins and breads.

2. Tap (U).

3. Select the zone you want to use.

4. Select a cooking function.

Note: Cooking functions are programmed with an ideal time and temperature for cooking certain foods. You can also customise their time and temperature.

5. Optionally, adjust the temperature and time by tapping ^ or v.

6. Tap ►|| to begin air frying.

7. The air fryer will beep when finished. The display will show "End".

8. Take the basket out of the air fryer, being careful of hot steam. Use tongs or heat-safe utensils to remove the food from the basket.

- Make sure the basket is resting on a flat surface.
- Watch for hot oil or fat collected in the basket. To avoid splashing, drain oil before replacing the basket. [Figure 3.1]

9. Allow to cool before cleaning.



Figure 3.2

CAUTION: The hot crisper plates may fall out when turning the basket over.

COOKING WITH DUAL ZONES

Cook using two zones to prepare different foods at the same time.

ZONE 1 and **ZONE 2** can be controlled separately from one another.

1. Place the crisper plates and divider into the basket. [Figure 3.2]

Note:

- The crisper plates allow excess oil to drip down to the bottom of the basket.
- When placing the crisper plates into the basket, tilt the crisper plate to insert one side first, then press down on the other side.
- The crisper plates may not be needed for certain recipes, such as muffins and breads.

2. Tap .
3. Select **ZONE 1**.
4. Select a cooking function.
5. To customise time (1 min–48 hr) and temperature (95–465°F) tap  or  for time and temperature. You can do this anytime during cooking. To go back to a function's default settings right after changing them, press the function's button again.
6. Select **ZONE 2** and repeat steps 4 and 5.
7. Tap  to begin air frying.

Note: *If you decide the food in one of the zones is done before the cook time is up, you can pause a zone by selecting that zone then tapping .*

8. The air fryer will beep when finished, and the display will show "**End**".
9. Take the basket out of the air fryer, being careful of hot steam. Use tongs or heat-safe utensils to remove the food from the basket.
 - Make sure the basket is resting on a flat surface.
 - Watch for hot oil or fat collected in the basket. To avoid splashing, drain oil before replacing the basket. *[Figure 3.1]*

CAUTION: *The hot crisper plates may fall out when turning the basket over.*

10. Allow to cool before cleaning.

Using Your Air Fryer (cont.)

PAUSING COOKING

Cooking will automatically pause when the basket is removed. Reinsert the basket to resume cooking.

Optionally, tap ►|| to pause cooking of both zones. Tap ►|| again to resume cooking.

Pausing the Cook Time in 1 Zone (While Using Both Zones)

1. Select the zone you want to pause.
2. Tap ►|| to pause cooking.
3. To resume the paused zone, tap ►|| again.

Note: You can adjust the settings (cooking function, time, and temperature) when a zone is paused.

Ending the Cook Time in 1 Zone (While Using Both Zones)

If you decide the food in one of the zones is done before the cook time is up, you can **stop a zone**. Press and hold that zone's button for 3 seconds.

SYNC COOKING

Program the zones to finish cooking at the same time when they use different functions, cook times, and temperatures.

1. Place the crisper plates and divider into the basket. [Figure 4.1]

Note:

- The crisper plates allow excess oil to drip down to the bottom of the basket.

- When placing the crisper plates into the basket, tilt the crisper plate to insert one side first, then press down on the other side.
- The crisper plates may not be needed for certain recipes, such as muffins and breads.



Figure 4.1

2. Tap (U).
3. Select **ZONE 1**. Choose a cooking function, then change the temperature and/or time by tapping ^ or v.
4. Select **ZONE 2**. Choose a cooking function, then change the temperature and/or time by tapping ^ or v.
5. Tap **SYNC**.
6. Tap ►||. The zone with the longest time will begin cooking. The other zone will display "Hold". The unit will beep and start the second zone when both zones have the same time remaining.

Note: If you decide the food in one of the zones is done before the cook time is up, you can **stop that zone**. Press and hold that zone's button for 3 seconds

7. The air fryer will beep when finished. The display will show "End".

8. Take the basket out of the air fryer, being careful of hot steam. Use tongs or heat-safe utensils to remove the food from the basket.

- Make sure the basket is resting on a flat surface.
- Watch for hot oil or fat collected in the basket. To avoid splashing, drain oil before replacing the basket. [Figure 4.2]

CAUTION: The hot crisper plates may fall out when turning the basket over.

9. Allow to cool before cleaning.

MATCH COOKING

Mirror settings across **ZONE 1** and **ZONE 2** to cook with the same function, temperature, and time. This allows you to cook large quantities at the same time or different foods using the same settings.

1. Place the crisper plates and divider into the basket. [Figure 4.1]

Note:

- The crisper plates allow excess oil to drip down to the bottom of the basket.
- When placing the crisper plates into the basket, tilt the crisper plate to insert one side first, then press down on the other side.
- The crisper plates may not be needed for certain recipes, such as muffins and breads.

2. Tap (U).
3. Select **ZONE 1**. Choose a cooking function, then change the temperature and/or time by tapping ^ or v.

4. Select **ZONE 2**. Choose a cooking function, then change the temperature and/or time by tapping ^ or v.

5. Tap **MATCH** to copy **ZONE 1** settings to **ZONE 2**.

6. Tap ▶|| to begin cooking in both zones.

7. The air fryer will beep when finished. The display will show "End".

8. Take the basket out of the air fryer, being careful of hot steam. Use tongs or heat-safe utensils to remove the food from the basket.

- Make sure the basket is resting on a flat surface.
- Watch for hot oil or fat collected in the basket. To avoid splashing, drain oil before replacing the basket. [Figure 4.2]

CAUTION: The hot crisper plates may fall out when turning the basket over.

9. Allow to cool before cleaning.



Figure 4.2

Cooking Guide

OVERFILLING

- If the basket is overfilled, food will cook unevenly.

CAUTION: Do not pack in food. Heaping amounts of food may touch the heating elements and cause a fire hazard.

USING OIL

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 US tbsp / 30 mL of oil.
- Oil sprays are excellent for applying small amounts of oil evenly to all food items.
- **Do not** use cooking sprays with propellants. Propellants may damage the basket's nonstick coating.

FOOD TIPS

- You can air fry any frozen foods or goods that can be baked in an oven.
- To make cakes, hand pies, or any food with filling or batter, place food in a heat-safe container before placing in the basket.
- Air frying high-fat foods will cause fat to collect underneath the crisper plate. To avoid excess smoke while cooking, pour out fat drippings after cooking.
- Liquid-marinated foods create splatter and excess smoke. Pat these foods dry before air frying.

FRENCH FRIES

- Add ½–1 US tbsp / 8–15 mL oil for crispiness.
- When making fries from raw potatoes, soak uncooked fries in water for 15 minutes to remove starch prior to frying. Pat dry with a towel before adding oil.
- Cut uncooked fries smaller for crispier results. Try cutting fries into ¼-by-3-inch / 0.6-by-7.6-cm strips.

Note: For more tips and recipes, check out the VeSync app and Cosori website.

More Functions

COOKING FUNCTIONS' SETTINGS

Using a cooking function is the easiest way to air fry. Cooking functions are programmed with an ideal time and temperature for cooking certain foods.

- To customise a function:
 - Choose a function and adjust the time and/or temperature.
- Note:** *To rapidly increase or decrease time or temperature, press and hold the $\wedge$ or $\vee$ buttons.*
- Press and hold the function's button until the air fryer beeps once.
 - To reset a function:
 - Without making changes, press and hold the function's button and **GRANDZONE** at the same time for 3 seconds until the air fryer beeps once.
 - To reset all functions:
 - Press and hold **ZONE 1** and **ZONE 2** at the same time for 3 seconds until the air fryer beeps once.

SWITCHING TEMPERATURE UNITS

- Press and hold **TEMP** $\wedge$ and $\vee$ for 3 seconds.
- The temperature unit will change from Celsius to Fahrenheit.
- Repeat to switch back to Celsius.

TURN SOUND ON/OFF

- Press and hold **TEMP** $\wedge$ and **TIME** $\wedge$ at the same time for 3 seconds until the air fryer beeps once.
- Repeat to turn the sound back on.

PAUSING

- Tap $\blacktriangleright\parallel$ to pause cooking. The air fryer will stop heating, and $\blacktriangleright\parallel$ will blink until you tap $\blacktriangleright\parallel$ again to resume cooking.
- After 30 minutes of inactivity, the air fryer will turn off.
- This function allows you to pause cooking without removing the basket from the air fryer.

AUTOMATICALLY RESUME COOKING

- If you pull out the basket, the air fryer will pause cooking automatically.
- When you return the basket, the air fryer will automatically resume cooking based on your previous settings.

AUTOMATIC SHUTOFF

- If the air fryer has no active functions, the air fryer will clear all settings and turn off after 9 minutes of inactivity.

Care & Maintenance

Note:

- **Always** clean the air fryer basket and crisper plate after every use.
- Lining the basket with foil (except the crisper plates) may make cleanup easier.

1. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the basket for faster cooling.
2. Wipe the outside of the air fryer with a moist cloth, if necessary.
3. The basket and crisper plates are dishwasher-safe. You can also wash them with hot, soapy water and a non-abrasive sponge. Soak if necessary.

Note:

- The basket and crisper plates have a nonstick coating. Avoid using metal utensils and abrasive cleaning materials.
 - For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 g of baking soda and 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the basket and crisper plates and scrub. Let the basket and crisper plates sit for 15 minutes before rinsing.
 - c. Wash basket and crisper plates with soap and water before using.
4. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. **Do not** immerse in water. If needed, clean the heating coil to remove food debris. [Figure 5.1]
 5. Dry before using.

Note: Make sure the heating coil is completely dry before turning on the air fryer.

Accessories

Additional and replacement accessories are available for your air fryer. For more information, contact **Customer Support** (page 25).



Figure 5.1

Troubleshooting

Problem	Possible Solution
The air fryer will not turn on.	Make sure the air fryer is plugged in.
	Push the basket securely into the air fryer.
Food is not completely cooked.	Place smaller batches of food items into the basket. If the basket is overstuffed, then food will be undercooked.
	Increase cooking temperature or time.
Food is cooked unevenly.	Food that is stacked on top of each other or close to each other needs to be shaken or flipped during cooking.
Food is not crispy after air frying.	Spraying or brushing a small amount of oil on food can increase crispiness. See Cooking Guide (see page 17).
French fries are not cooked correctly.	See French Fries (see page 17).
Basket will not slide into the air fryer securely.	Make sure the basket is not overfilled with food.
	Make sure the crisper plates are securely inside the basket.
White smoke or steam is coming out of the air fryer.	The air fryer may produce some white smoke or steam when you use it for the first time or during cooking. This is normal.
	Make sure the basket and the inside of the air fryer are cleaned properly and not greasy.
	Cooking greasy foods will cause oil to collect beneath the crisper plate. This oil will produce white smoke, and the basket may be hotter than usual. This is normal and should not affect cooking. Handle the basket with care.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Dark smoke means that food is burning or there is a circuit problem. Wait for smoke to clear before pulling the basket out. If the cause was not burnt food, contact Customer Support (see page 25).
The air fryer has a plastic smell.	Any air fryer may have a plastic smell from the manufacturing process. This is normal. Follow the instructions for a Test Run (see page 10) to get rid of the plastic smell. If a plastic smell is still present, please contact Customer Support (see page 25).
Cooking time is longer when using Grandzone or Match cooking.	This is normal. Large quantities of food may take longer to cook.

Troubleshooting (cont.)

Problem	Possible Solution
Display shows Error Code "E1"	There is an open circuit in the upper temperature monitor of ZONE 1 . Contact Customer Support (see page 25).
Display shows Error Code "E2"	There is a short circuit in the upper temperature monitor of ZONE 1 . Contact Customer Support (see page 25).
Display shows Error Code "E3"	The air fryer's ZONE 1 overheat protection has activated. Turn off and unplug the air fryer and allow it to cool completely. If the display continues to show "E3", contact Customer Support (see page 25).
Display shows Error Code "E21"	There is an open circuit in the lower temperature monitor of ZONE 1 . Contact Customer Support (see page 25).
Display shows Error Code "E22"	There is a short circuit in the lower temperature monitor of ZONE 1 . Contact Customer Support (see page 25).
Display shows Error Code "E24"	There is an open circuit in the upper temperature monitor of ZONE 2 . Contact Customer Support (see page 25).
Display shows Error Code "E25"	There is a short circuit in the upper temperature monitor of ZONE 2 . Contact Customer Support (see page 25).
Display shows Error Code "E26"	There is an open circuit in the lower temperature monitor of ZONE 2 . Contact Customer Support (see page 25).
Display shows Error Code "E27"	There is a short circuit in the lower temperature monitor of ZONE 2 . Contact Customer Support (see page 25).
Display shows Error Code "E28"	The air fryer's ZONE 2 overheat protection has activated. Turn off and unplug the air fryer and allow it to cool completely. If the display continues to show "E28", contact Customer Support (see page 25).

If your problem is not listed, please contact **Customer Support** (see page 25).

Federal Communication Commission Interference Statement – Part 15

This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. This device must accept any interference received, including interference that may cause undesired operation.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

FCC Caution: Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate this equipment.

FCC SDOC Supplier's Declaration of Conformity

Vesync (US) Coporation hereby declares that this equipment is in compliance with FCC requirements. The declaration of conformity can be found at <https://www.vesync.com/legal/compliance/fcc>

Limited Warranty Information

Product Name	Twinfry™ 9L-Quart Air Fryer
Model	CAF-TF901-KUS
<i>For your own reference, we strongly recommend that you record your order ID and date of purchase.</i>	
Order ID	
Date of Purchase	

Cosori Limited Product Warranty Two (2) Year* Limited Consumer Product Warranty

Vesync (US) Coporation Limited("VeSync") warrants that the product shall be free from defects in material and workmanship for a period of 2 years from the date of original purchase ("Limited Warranty Period"), provided the product was used in accordance with its use and care instructions (e.g., in the intended environment and under normal circumstances). ***This warranty does not limit your rights as may be mandated or granted by the applicable national or regional consumer protection laws in your region, in which cases the Limited Warranty Period is extended pursuant to the applicable requirements.**

California Residents Only

The Warranty Period begins on the original date of delivery or pick-up.

Your Limited Warranty Benefits

During the Limited Warranty Period and subject to this limited Warranty Policy, VeSync will, in its sole and exclusive discretion, either (i) refund the purchase price if the purchase was made directly from the online COSORI store, (ii) repair any defects in material or workmanship, (iii) replace the product with another product of equal or greater value, or (iv) provide store credit in the amount of the purchase price.

Who is Covered?

This limited warranty extends only to the original consumer purchaser of the product and is not transferable to any subsequent owner of the product, regardless of whether the product transferred ownership during the specified term of the limited warranty. The original consumer purchaser must provide verification of the defect or malfunction and proof of the date of purchase to claim the Limited Warranty Benefits.

Be Aware of Unauthorized Dealers or Sellers

This limited warranty does not extend to products purchased from unauthorized dealers or sellers. VeSync's limited warranty only extends to products purchased from authorized dealers or sellers that are subject to VeSync's quality controls and have agreed to follow its quality controls. Please be aware, products purchased from an unauthorized website or dealer may be counterfeit, used, defective, or may not be designed for use in your country. You can protect yourself and your products by making sure you only purchase from VeSync or its authorized dealers.

If you have any questions about a specific seller, or if you think you may have purchased your product from an unauthorized seller, please contact our Customer Support Team.

What's Not Covered?

- Normal wear and tear, including normal wearing parts, or damages due to misuse.
- If the proof-of-purchase has been altered in any way or is made illegible.
- If the model number, serial number or production date code on the product has been altered, removed or made illegible.
- If the product has been modified from its original condition.
- If the product has not been used in accordance with directions and instructions in

the user manual.

- Damages caused by connecting peripherals, additional equipment or accessories other than those recommended in the user manual.
- Damages or defects caused by accident, abuse, misuse, or improper or inadequate maintenance.
- Damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than VeSync.
- Damages or defects occurring during commercial use, rental use, or any use for which the product is not intended.
- If the unit has been damaged, including but not limited to damage by animals, lightning, abnormal voltage, fire, natural disaster, transportation, dishwasher, or water (unless the user manual expressly states that the product is dishwasher safe).
- Incidental and consequential damages.
- Damages or defects exceeding the cost of the product.

Claiming Your Limited Warranty Service in 5 Simple Steps:

1. Make sure your product is within the specified limited warranty period.
2. Make sure you have a copy of the invoice and order ID or proof-of-purchase.
3. Make sure you have your product. DO NOT dispose of your product before contacting us.
4. Contact our Customer Support Team.
5. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

Sole and Exclusive Remedy

THE FOREGOING LIMITED WARRANTY CONSTITUTES VESYNC'S EXCLUSIVE LIABILITY, AND YOUR SOLE AND EXCLUSIVE REMEDY, FOR ANY BREACH OF ANY WARRANTY OR OTHER NONCONFORMITY OF THE PRODUCT COVERED BY THIS LIMITED PRODUCT WARRANTY STATEMENT. THIS LIMITED

WARRANTY IS EXCLUSIVE, AND IN LIEU OF ALL OTHER WARRANTIES. NO EMPLOYEE OF VESYNC OR ANY OTHER PARTY IS AUTHORIZED TO MAKE ANY WARRANTY IN ADDITION TO THE LIMITED WARRANTY IN THIS LIMITED PRODUCT WARRANTY STATEMENT.

Disclaimer of Limited Warranties

TO THE FULLEST EXTENT PROVIDED BY APPLICABLE LAW, EXCEPT AS WARRANTED IN THIS LIMITED PRODUCT WARRANTY POLICY, VESYNC PROVIDES THE PRODUCTS YOU PURCHASE FROM VESYNC "AS IS" AND VESYNC HEREBY DISCLAIMS ALL WARRANTIES OF ANY KIND, WHETHER EXPRESS OR IMPLIED, STATUTORY, OR OTHERWISE, INCLUDING BUT NOT LIMITED TO ANY WARRANTIES OF MERCHANTABILITY, NON-INFRINGEMENT, AND FITNESS FOR PARTICULAR PURPOSE.

Limitations of Liability

TO THE FULLEST EXTENT PROVIDED BY APPLICABLE LAW, IN NO EVENT WILL VESYNC, ITS AFFILIATES, OR THEIR LICENSORS, SERVICE PROVIDERS, EMPLOYEES, AGENTS, OFFICERS, OR DIRECTORS BE LIABLE FOR:

(a) DAMAGES OF ANY KIND ARISING OUT OF OR IN CONNECTION WITH PRODUCTS PURCHASED FROM VESYNC IN EXCESS OF THE PURCHASE PRICE PAID BY THE PURCHASER FOR SUCH PRODUCTS, OR

(b) INDIRECT, SPECIAL, INCIDENTAL, CONSEQUENTIAL, OR PUNITIVE DAMAGES EVEN IF VESYNC OR ONE OF ITS SUPPLIERS HAS BEEN ADVISED OF THE POSSIBILITY OR LIKELIHOOD OF SUCH DAMAGES.

AND REGARDLESS OF WHETHER CAUSED BY TORT (INCLUDING NEGLIGENCE), BREACH OF CONTRACT, OR OTHERWISE, OUR LIABILITY SHALL UNDER NO CIRCUMSTANCES EXCEED THE ACTUAL AMOUNT PAID BY YOU FOR THE DEFECTIVE PRODUCT, NOR SHALL WE UNDER ANY CIRCUMSTANCES BE LIABLE FOR ANY CONSEQUENTIAL, INCIDENTAL, SPECIAL OR PUNITIVE DAMAGES OR LOSSES, WHETHER DIRECT OR INDIRECT.

EXCEPT AS COVERED BY THIS LIMITED PRODUCT WARRANTY STATEMENT, VESYNC SHALL NOT BE LIABLE FOR COSTS ASSOCIATED WITH THE REPLACEMENT OR REPAIR OF

PRODUCTS PURCHASED FROM IT, INCLUDING, BUT NOT LIMITED TO, LABOR, INSTALLATION, OR OTHER COSTS INCURRED BY THE USER AND, IN PARTICULAR, ANY COSTS RELATING TO THE REMOVAL OR REPLACEMENT OF ANY PRODUCT.

Other Rights You May Have

SOME JURISDICTIONS DO NOT ALLOW FOR:

(1) EXCLUSION OF IMPLIED WARRANTIES;
(2) LIMITATION ON THE DURATION OF IMPLIED WARRANTIES; AND/ OR (3) EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES; SO THE DISCLAIMERS IN THIS POLICY MAY NOT APPLY TO YOU. IN THESE JURISDICTIONS YOU HAVE ONLY THE IMPLIED WARRANTIES THAT ARE EXPRESSLY REQUIRED TO BE PROVIDED IN ACCORDANCE WITH APPLICABLE LAW. THE LIMITATIONS OF WARRANTIES, LIABILITY, AND REMEDIES APPLY TO THE MAXIMUM EXTENT PERMITTED BY LAW.

ALTHOUGH THIS LIMITED WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, YOU MAY HAVE OTHER RIGHTS IN YOUR JURISDICTION. THIS STATEMENT OF LIMITED WARRANTY IS SUBJECT TO APPLICABLE LAWS THAT APPLY TO YOU AND THE PRODUCT. PLEASE REVIEW THE LAWS IN YOUR JURISDICTION TO UNDERSTAND YOUR RIGHTS FULLY.

Changes to this policy

We may change the terms and availability of this limited warranty at our discretion, but any changes will not be retroactive.

This warranty is made by:

Vesync (US) Coporation

1775 Flight Way, Suite 150
Tustin, CA 92782
USA

Customer Support

If you have any questions or concerns about your new product, please contact our Customer Support Team.

Support Hours

Mon–Fri, 9:00 am–5:00 pm PST/PDT

URL : support.cosori.com

Toll-Free : 1-888-402-1684

Vesync (US) Coporation

1775 Flight Way, Suite 150
Tustin, CA 92782
USA

**Please have your order invoice PDF or screenshot(s) ready before contacting Customer Support.*

NOTE

NOTE



Questions or Concerns?

support.cosori.com

