

GETTING TO KNOW YOUR AIR FRYER

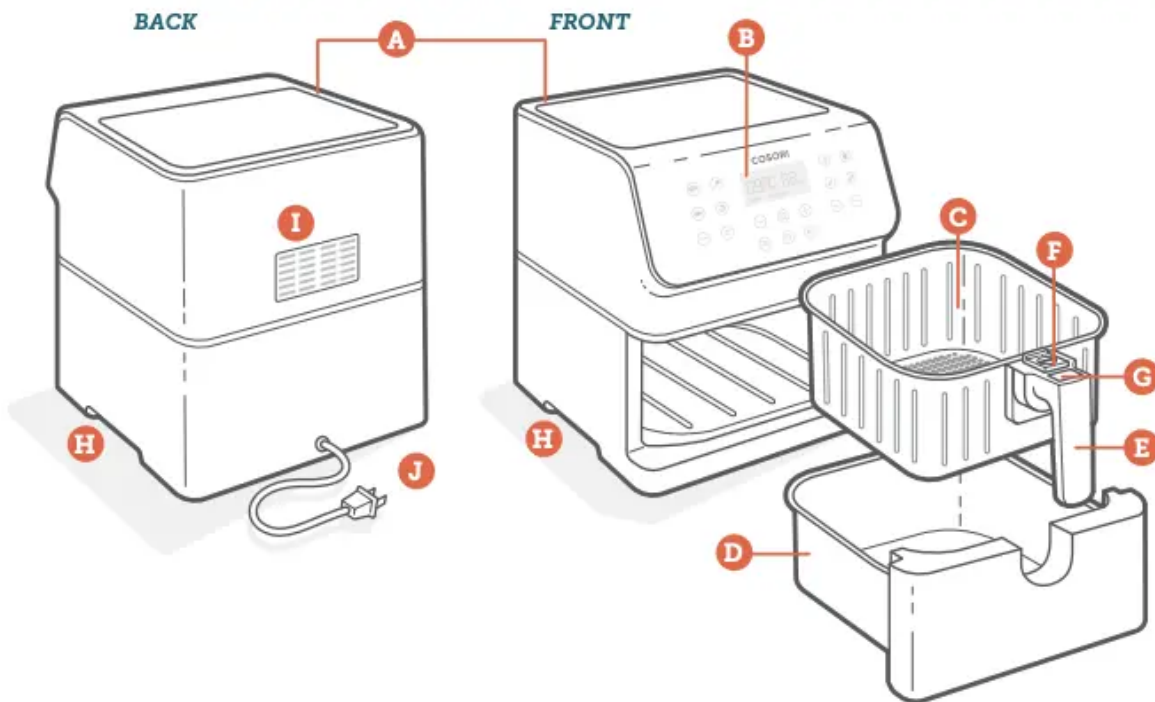
Your Cosori Air Fryer uses rapid 360° air circulation technology to cook with little-to-no oil, for quick, crispy, delicious food with up to 85% fewer calories than deep fryers. With user-friendly, one-touch controls, nonstick baskets, and an intuitive, safe design, the Cosori Air Fryer is the star of your kitchen.

Air Fryer Diagram



Note:

- Do not try to open the top of the air fryer. It is not a lid.
- The baskets are made of aluminum metal with nonstick coating. They are PFOA-free and BPA-free.



- A. Air Inlet
- B. Control Screen
- C. Inner Basket
- D. Outer Basket
- E. Basket Handle
- F. Sliding Button Guard
- G. Basket Release Button
- H. Housing Handles
- I. Air Outlet
- J. Power Cord

DISPLAY DIAGRAM

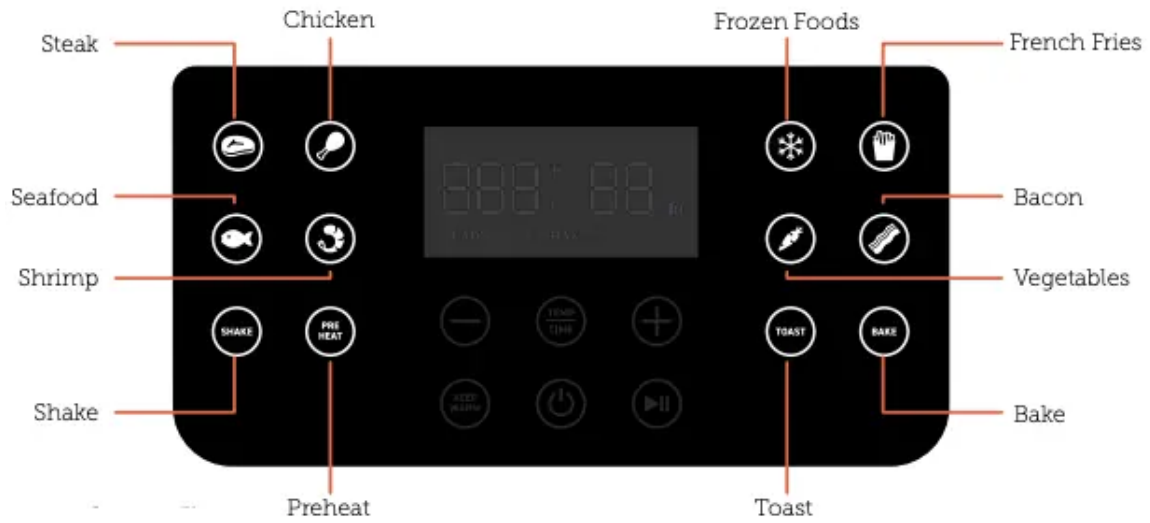
Note:

- When you press a button to use a function or program, it will turn blue to show that it's active. Pressing again will deselect the function or program and return to air frying manually. [Figure 2.1]
- To save or reset presets, see Preset Settings (page 14).



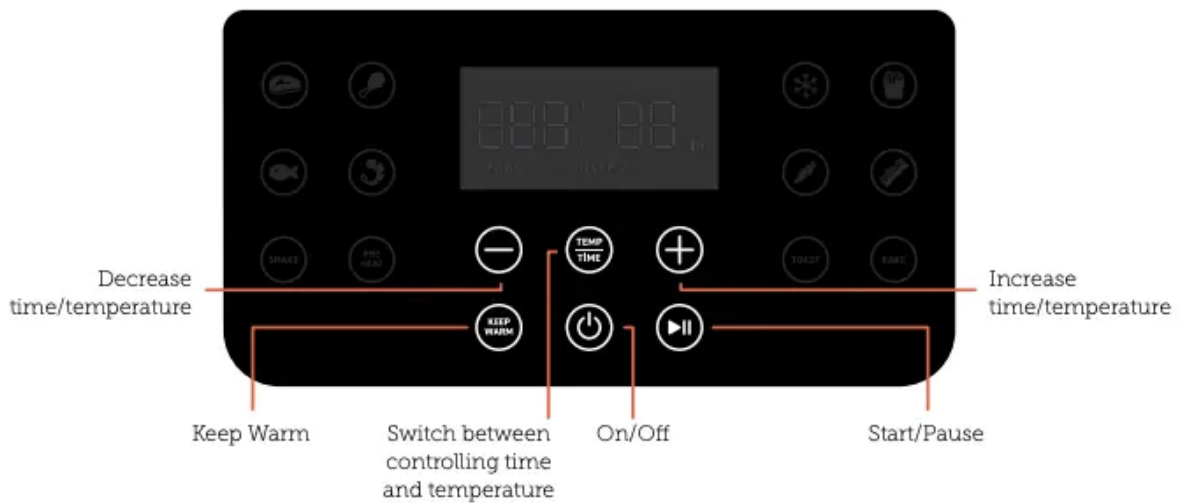
Figure 2.1

Presets

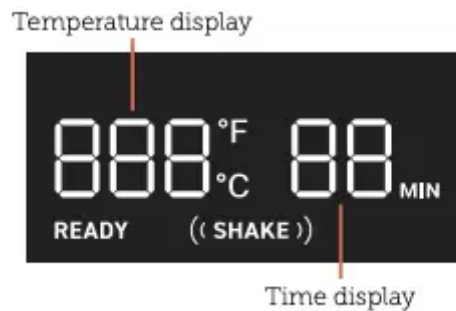


Note: This turns the Shake Reminder on/off, and is not a preset.

Control Panel



Display



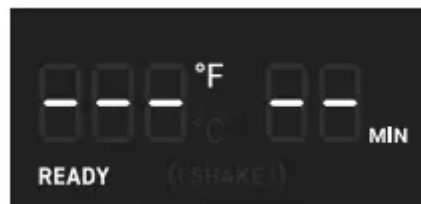
DISPLAY MESSAGES



Cooking program has ended.



Reminder to shake or flip food



Air fryer is preheated and ready to start cooking

BEFORE FIRST USE

Setting Up

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

Note: Leave 5 in / 13 cm of space behind and above the air fryer. [Figure 3.1] Leave enough room to remove the baskets.

3. Pull the handle to remove the baskets. Remove all plastic from the baskets.
4. Press the basket release button to separate the inner basket from the outer basket.
5. Wash both baskets thoroughly, using either a dishwasher or a non-abrasive sponge.
6. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.
7. Put the baskets back inside the air fryer.

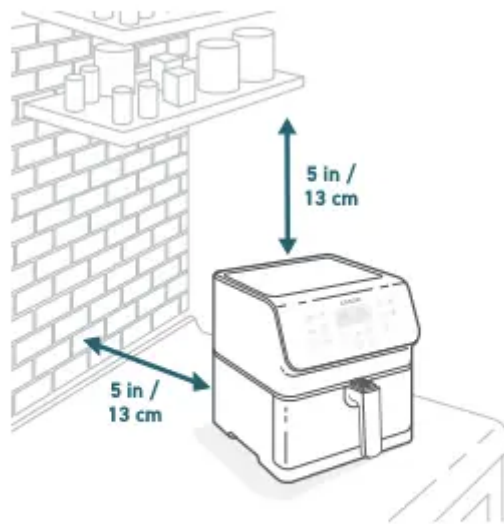





Figure 3.1

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 baskets are empty and plug in the air fryer.
2. Press Preheat. The display will show "400°F" and "5 MIN".
3. Press  to begin preheating. When preheating is done, the air fryer will beep.
4. Pull out the baskets and let them cool for 5 minutes. Then place the empty baskets back in the air fryer.
5. Press  to select the Steak preset. The display will show "400°F" and "6 MIN".
6. Press Temp/Time twice. The time will blink on the display. Press the - button once to change the time to 5 minutes.
7. Press  to begin. When finished, the air fryer will beep.
8. Pull out the baskets. This time, let the baskets cool completely for 10–30 minutes.

Basket Tips

- Only separate the baskets to clean or after cooking.
- The button guard protects the release button from being pressed accidentally. Slide the button guard forward to press the release button. [Figure 3.2]

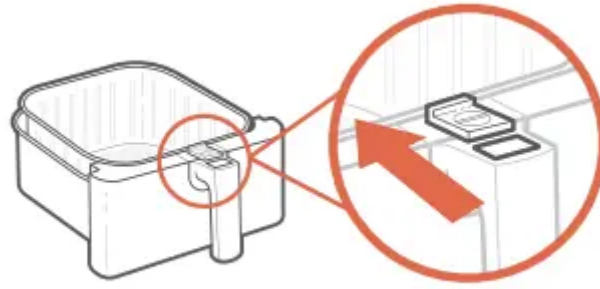


Figure 3.2

- Never press the release button while carrying the baskets.
- Only press the basket release button with the baskets resting on a counter, or any level, heat-resistant surface.
- The handle is attached to the inner basket, not the outer basket. [Figure 3.3] When you press the release button, the outer basket will drop




Figure 3.3

USING YOUR AIR FRYER


Preheating

We recommend preheating before placing food into the air fryer, unless your air fryer is already hot. Food will not cook thoroughly without preheating.

1. Plug in. Press  to turn on the air fryer.
2. Press Preheat. The display will show “400°F” and “5 MIN”.

3. Optionally, press the + or – buttons to change the temperature. The time will adjust automatically.

Temperature	Time
400°F / 204°C	5 minutes
390°F / 199°C	5 minutes
380°F / 193°C	5 minutes
370°F / 188°C	4 minutes
360°F / 182°C	4 minutes
350°F / 177°C	4 minutes
340°F / 171°C	4 minutes
330°F / 166°C and below	3 minutes

4. Press  to begin preheating.

5. When preheating is done, the air fryer will beep 3 times. The display will show the set preheat temperature. [Figure 4.1]

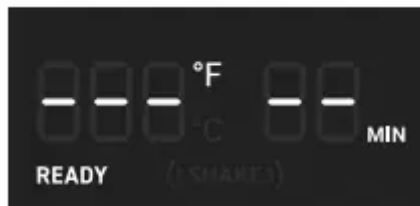


Figure 4.1

Note: If no buttons are pressed for 3 minutes, the air fryer will clear all settings and go into standby

Air Frying

Note:

- Do not place anything on top of your air fryer. This will disrupt airflow and cause poor air frying results. [Figure 4.1]
- An air fryer is not a deep fryer. Do not fill the baskets with oil, frying fat, or any liquid.
- When taking the baskets out of the air fryer, be careful of hot steam, and do not press the basket release button.

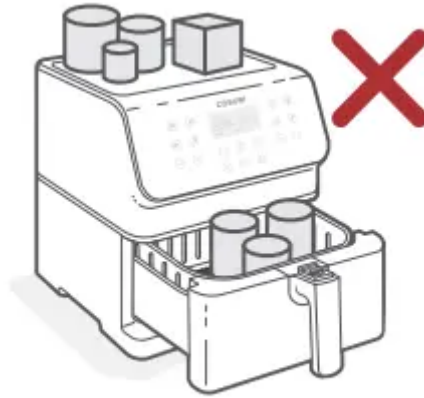


Figure 4.1


Air Frying

1. Preheat your air fryer (see page 11).
2. When your air fryer displays “READY”, add food to the baskets.
3. Select a preset cooking program (see page 14).

Note: Presets are programmed with an ideal time and temperature for cooking certain foods. You can also set a custom time and temperature without choosing a preset.

4. Optionally, customize the temperature and time, and add a Shake Reminder. You can do this anytime during cooking.
 - a. Press Temp/Time to change temperature or time. The temperature or time will blink on the display..
 - b. Press the + or – buttons to change the temperature (170°–400°F / 77°–204°C) or time (1–60 minutes).

Note:

- To rapidly increase or decrease time or temperature, press and hold the + or – buttons.
 - If you do not press Temp/ Time, then pressing + or – will automatically change temperature.
 - c. Press SHAKE to add or remove a Shake Reminder during cooking.
5. Press  to begin air frying.
 6. When the Shake Reminder is turned on, it will appear halfway through cooking time. The air fryer will beep 5 times, and ((SHAKE)) will blink on the display.
 - a. Take the baskets out of the air fryer, being careful of hot steam. The air fryer will pause cooking automatically, and the display will turn off until the baskets are replaced.
 - b. Shake or flip the food. Be careful not to press the basket release button.

c. Put the baskets back into the air fryer.

Note: See Shaking Food (page 15).

7. The air fryer will beep 3 times when finished. The display will show:



8. Optionally, press Keep Warm. Press the + or – buttons to change the time (1–60 minutes).

9. Take the baskets out of the air fryer, being careful of hot steam.

10. Remove the inner basket from the outer basket to serve food. When separating baskets:

a. Make sure the baskets are resting on a flat surface.

b. Watch for hot oil or fat collected in the outer basket. To avoid splashing, drain oil before replacing inner basket. [Figure 4.2]

11. Allow to cool before cleaning.

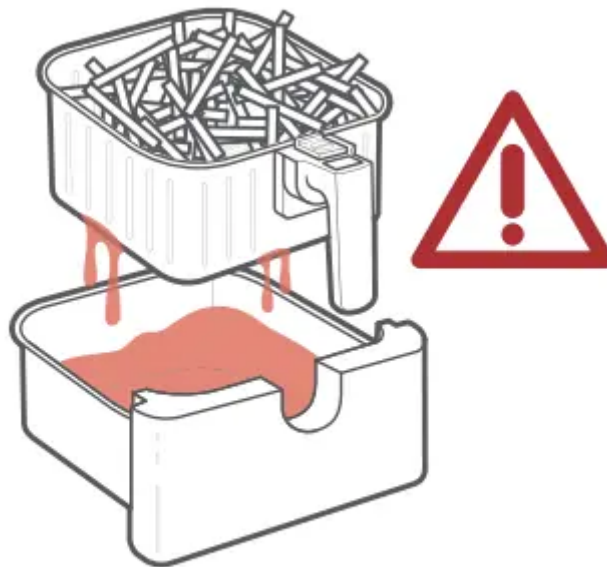


Figure 4.2

Preset Settings

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

- You can customize a preset's time (1–60 minutes), temperature (170°–400°F / 77°–204°C), and Shake Reminder, unless noted.

- To save a preset :

1. Choose a preset and adjust the time and temperature. Optionally, add or remove the Shake Reminder by pressing SHAKE.

2. Press and hold the preset icon until the air fryer beeps 1 time.













- To reset a preset:

– Without making changes, press and hold both the preset icon and Temp/Time icon for 3 seconds until the air fryer beeps 1 time.

- To reset all presets:

– Press and hold both + and – for 3 seconds until the air fryer beeps 1 time.

Results may vary. Check out our Reference Guide and Recipe Book for a guide to customizing presets for perfect results.

Preset	Symbol	Default Temperature	Default Time	Shake Reminder?*
Steak		400°F / 204°C	6 minutes	-
Chicken		380°F / 193°C	23 minutes	-
Seafood		350°F / 177°C	8 minutes	-
Shrimp		370°F / 188°C	6 minutes	((SHAKE))
Bacon		320°F / 160°C	8 minutes	-
Frozen Foods		380°F / 193°C	8 minutes	((SHAKE))
French Fries**		380°F / 193°C	25 minutes	((SHAKE))
Vegetables		320°F / 160°C	8 minutes	((SHAKE))
Toast		320°F / 160°C	8 minutes	-
Bake		300°F / 149°C	35 minutes	-
Preheat		400°F / 204°C	5 minutes (auto adjust)	-
Keep Warm		170°F / 77°C	5 minutes	-

* See Shaking Food (page 15).

** See Cooking Guide (page 16) for tips on air frying french fries.

Shaking Food

How to Shake

- During cooking, take the baskets out of the air fryer and shake, mix, or flip the food.

A. To shake food:

1. Hold the baskets just above a heat-resistant surface for safety purposes. Do not press the basket release button.
2. Shake the baskets.

B. If the baskets are too heavy to shake:

1. Place the baskets on a heatresistant holder or surface.
2. Separate the baskets. Make sure no liquids are dripping from the inner basket.
3. Carefully shake the inner basket.

Note: Do not use this method if there is a risk of hot liquids splashing.

C. If the baskets are too heavy to shake and there are hot liquids present:

1. Place the baskets on a heatresistant holder or surface.
2. Use tongs to mix or flip the food
 - When you take the baskets out, the air fryer will pause cooking automatically. As a safety feature, the display will turn off until the baskets are replaced.
 - When you replace the baskets, cooking will automatically resume.
 - Avoid shaking longer than 30 seconds, as the air fryer may start to cool down.

What to Shake

- Small foods that are stacked will usually need shaking, such as fries or nuggets.
- Without shaking, foods may not be crispy or evenly cooked.
- You can flip other foods, such as steak, to ensure even browning.

When to Shake

- Shake or flip food once halfway through cooking, or more if desired.
- The Shake Reminder is designed to remind you to check on your food. Tap SHAKE to turn on the Shake Reminder. Certain presets use the Shake Reminder automatically (see Preset Settings, page 14).

Shake Reminder

- The Shake Reminder will alert you with 5 beeps, and “((SHAKE))” will blink on the display.
- If you do not remove the baskets, the Shake Reminder will beep again after 1 minute and the display will show a solid “((SHAKE))”.
- The Shake Reminder will go away once you take out the baskets.

Cooking Guide

Overfilling

- If the basket is overfilled, food will cook unevenly.
- Food should not be filled over the “MAX” line of the inner basket. [Figure 4.3] Do not pack in food.



Figure 4.3

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.

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 baskets.
- Air frying high-fat foods will cause fat to drip to the bottom of the baskets. 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 $\frac{1}{2}$ –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 $\frac{1}{4}$ - by 3-inch / 0.6- by 7.6-cm strips.




Note: For more from the Cosori Kitchen, check out our Recipe Book and Tips from the Chef.

More Functions

Switching Temperature Units

1. Press and hold Temp/Time for 3 seconds.
2. The air fryer will beep once, and the temperature unit will change from Fahrenheit to Celsius.
3. Repeat to switch back to Fahrenheit.

Pausing

- Press  to pause cooking. The air fryer will stop heating, and  will blink until you press  to resume cooking.
- After 30 minutes of inactivity, the air fryer will turn off.
- This function allows you to pause the cooking program without removing the baskets from the air fryer.

Automatically Resume Cooking

- If you pull out the baskets, the air fryer will pause cooking automatically. The display will turn off temporarily as a safety feature.
- When you return the baskets, the air fryer will automatically resume cooking based on your previous settings.

Automatic Shutoff

- If the air fryer has no active cooking programs, the air fryer will clear all settings and turn off after 3 minutes of inactivity.

Overheat Protection

- If the air fryer overheats, it will automatically shut down as a safety feature.
- Let the air fryer cool down completely before using it again.

CARE AND MAINTENANCE

Note:

- Always clean the air fryer baskets and interior after every use.
 - Lining the outer basket with foil may make cleanup easier.
1. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the baskets for faster cooling.
 2. Wipe the outside of the air fryer with a moist cloth, if necessary.

3. The baskets are dishwasher safe. You can also wash the baskets with hot, soapy water and a non-abrasive sponge. Soak if necessary

Note: The baskets have a nonstick coating. Avoid using metal utensils and abrasive cleaning materials.

4. For stubborn grease:

- a. In a small bowl, mix 2 US tbsp / 30 mL 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 baskets and scrub. Let the baskets sit for 15 minutes before rinsing.

- c. Wash baskets with soap and water before using.

5. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. Do not immerse in water. [Figure 5.1] If needed, clean the heating coil to remove food debris.

6. Dry before using.

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



Figure 5.1

TROUBLESHOOTING



Problem	Possible Solution
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 baskets out. If the cause was not burnt food, contact Customer Support (see page 22).
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 (page 9) to get rid of the plastic smell. If a plastic smell is still present, please contact Customer Support (see page 22).
Display shows Error Code “E1”.	There is an open circuit in the temperature monitor. Contact Customer Support (see page 22).
Display shows Error Code “E2”.	There is a short circuit in the temperature monitor. Contact Customer Support (see page 22).
Display shows Error Code “E3”.	The air fryer’s 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 22).
Display shows Error Code “E4”.	The air fryer has been plugged into a 220–240V outlet. Unplug the air fryer. Only use the air fryer with 120V, 60Hz outlets.
The air fryer will not turn on.	Make sure the air fryer is plugged in.
	Push the baskets securely into the air fryer
Foods are not completely cooked.	Place smaller batches of food items into the inner basket. If the basket is overstuffed, then foods will be undercooked.
	Increase cooking temperature or time.
Foods are cooked unevenly.	Foods that are stacked on top of each other or close to each other need to be shaken or flipped during cooking (see Shaking Food, page 15).
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness (see Cooking Guide, page 16).
French fries are not cooked correctly.	See French Fries, page 16.
	Make sure the inner basket is not overfilled with food.



Baskets will not slide into the air fryer securely.	Make sure the inner basket is securely inside the outer 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 baskets and the inside of the air fryer are cleaned properly and not greasy
	Cooking greasy foods will cause oil to leak into the outer basket. This oil will produce white smoke, and the baskets may be hotter than usual. This is normal, and should not affect cooking. Handle baskets with care.

If your problem is not listed, please contact Customer Support (see page 22).

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.

