COSORI

User Manual

Smart 5.5-Litre Air Fryer

Model: CS158-AF



Questions or Concerns?

support.eu@cosori.com

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Customer Support

Package Contents

- ${f 1}$ ${f x}$ Smart 5.5-Litre Air Fryer
- 1 x Recipe Book
- 1 x Quick Start Guide / Quick Reference Guide
- 1 x User Manual

Specifications

Power Supply	AC 220-240V, 50/60Hz
Rated Power	1700W
Capacity	5.5 L / 5.8 qt (serves 3–5 people)
Temperature Range	75°-205°C / 170°-400°F
Time Range	1-60 min
Dimensions	36.4 x 29.9 x 32.1 cm / 14.3 x 11.8 x 12.6 in
Weight	5.4 kg / 11.9 lb



(We hope you love your new air fryer as much as we do.)



the Cosori Cooks Community on Facebook facebook.com/CosoriUK



explore our recipe gallery www.cosori.com/recipes



weekly, featured recipes made exclusively by our in-house chefs



CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Email: recipes@cosori.com

On behalf of all of us at Cosori,

Happy cooking!

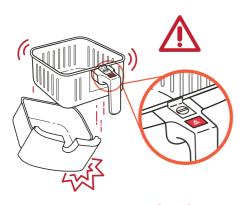
IMPORTANT SAFEGUARDS

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

Key Safety Points



Do not touch hot surfaces. Use handle.



Only press the basket release button with the baskets resting flat on a counter or any level, heat-resistant surface.

The handle is attached to the inner basket, not the outer basket. When you press the basket release button, the outer basket will **drop**.



Do not block any ventilation openings. Hot steam is released through openings. Keep your hands and face clear of openings.

General Safety

- Do not immerse the air fryer housing or plug in water or liquid.
- Closely supervise children near your air fryer.
- Unplug when not in use, and before cleaning. Allow to cool before putting on or taking off parts.
- Do not use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact Customer Support (see page 37).
- **Do not** use third-party replacement parts or accessories, as this 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.
- Be extremely cautious when moving your air fryer (or removing the baskets) if it contains hot oil or other hot liquids.
- Do not clean with metal scouring pads.
 Metal fragments can break off the 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.
- Only use your air fryer as directed in this manual
- Not for commercial use. Household use only.

While Air Frying

- An air fryer works with hot air only. Never fill the baskets with oil or fat.
- Never use your air fryer without the baskets in place.
- **Do not** place oversized foods or metal utensils into your air fryer.
- Do not place paper, cardboard, non-heatresistant plastic, or similar materials into your air fryer. You may use parchment paper or foil.
- 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.
- Always use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- 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 baskets out. If the cause was not burnt food, contact Customer Support (page 37).
- Do not leave your air fryer unattended while in use.

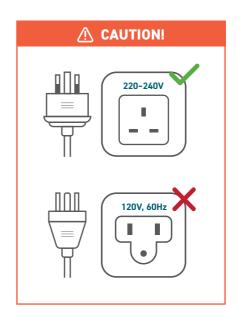
Plug and Cord

 Do not let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.

Note: This air fryer uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care. The marked electrical rating of the extension cord must be as great as the rating of the air fryer (see page 2).

Electromagnetic Fields (EMF)

The Cosori Air Fryer complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence currently available.



SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR AIR FRYER

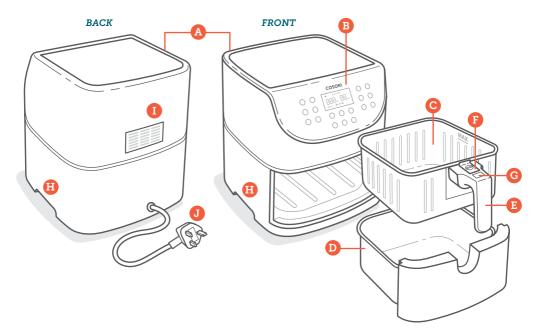
Your Cosori Air Fryer uses rapid 360° air circulation technology to cook with little-to-no oil for quick, crispy, delicious food with up to 85% fewer calories than deep fryers. With user-friendly, one-touch controls, nonstick baskets, and an intuitive, safe design, the Cosori Air Fryer is the star of 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 aluminium 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. [Figure 1.1]

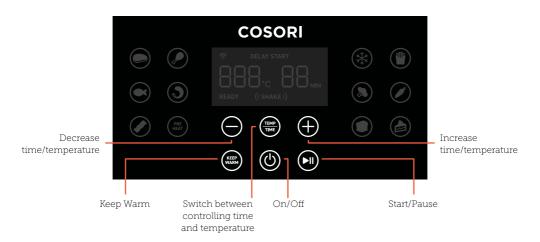


Figure 1.1

Presets



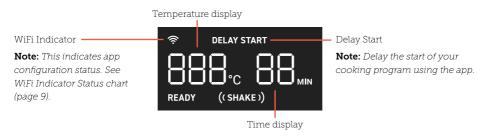
Control Panel



Note: Press and hold (b) for several seconds to reset your air fryer and enter Configuration Mode. See page 12.

DISPLAY DIAGRAM (CONT.)

Display



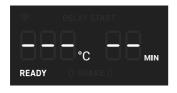
DISPLAY MESSAGES



Cooking program has ended.



Reminder to shake or flip food.



Air fryer is preheated and ready to start cooking.

WiFi Indicator Status		
<section-header> is off</section-header>	Air fryer is not configured with the VeSync app. To configure, see page 12.	
⇒ blinks 1 time per second	Air fryer is in Configuration Mode and ready to be set up.	
slinks 4 times per second	Air fryer is being reset (see page 29).	
per 5 seconds	Air fryer cannot connect with router.	
blinks 1 time per 5 seconds	Air fryer has connected with router successfully, but cannot connect to the VeSync server.	
is on and not blinking	Configuration with the VeSync app is complete.	

BEFORE FIRST USE

Setting Up

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

Note: Leave 13 cm / 5 in of space behind and above the air fryer. [Figure 2.1] Leave enough room to remove the baskets

- **3.** Pull the handle to remove the baskets. Remove all plastic from the baskets.
- Press the basket release button to separate the inner basket from the outer basket
- 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.

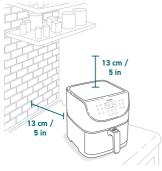


Figure 2.1

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 "205°C" and "5 MIN".
- **3.** Press ►II 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.
- Press to select the Steak preset.
 The display will show "205°C" 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 II to begin. When finished, the air fryer will beep.
- 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 2.2]
- 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 2.3] When you press the release button, the outer basket will drop.

Note:

- Do not unscrew the basket handle from the baskets.
- To order accessories, please contact Customer Support (see page 37).

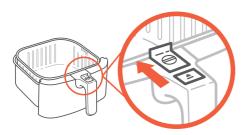


Figure 2.2



Figure 2.3

VeSync App Setup

Note: Due to continuing updates and improvements, the VeSync app may appear slightly different. In case of any differences, follow the in-app instructions.

 To download the VeSync app, scan the QR code or search "VeSync" in the Apple App Store® or Google Play Store.

Note: For Android™ users, choose "Allow" (when prompted) to use VeSync.







2. Open the VeSync app. If you already have an account, tap Log In. To create a new account, tap Sign Up.

Note: You must create your own VeSync account to use third-party services and products, such as the Amazon Echo. These will not work with the guest account. With a VeSync account, you can also allow your family and friends to control your air fryer.

App Configuration

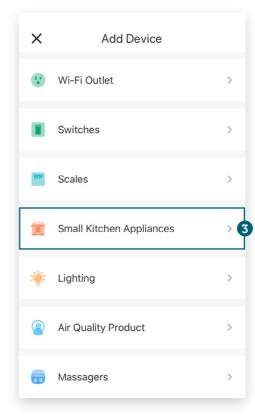
Set up your smart air fryer with the VeSync app.

- **1.** After setting up the air fryer, open the VeSync app.
- 2. Tap + to add your air fryer.
- **3.** Tap **Small Kitchen Appliances**, then select your air fryer.



4. Follow the in-app instructions to add your air fryer.

Note: You can change the name and icon at any time by going to the air fryer screen and tapping .



USING YOUR SMART AIR FRYER

Note: You can use the VeSync app to control all functions of your air fryer, follow in-app recipes, and more. For app instructions, see **Using the App** (page 20).

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 display.
- 2. Press Preheat. The display will show "205°C" and "5 MIN".
- **3.** Optionally, press the + or buttons to change the temperature. The time will adjust automatically.

Temperature	Time
205°C	5 minutes
200°C	5 minutes
195°C	5 minutes
190°C	4 minutes
185°C	4 minutes
180°C	4 minutes
170°C	4 minutes
165°C and below	3 minutes

- **4.** Press ►II to begin preheating.
- 5. When preheating is done, the air fryer will beep 3 times. The display will show:



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 3.1]
- 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 3.1

Preset Settings

- You can customise time (1–60 minutes) and temperature (75°-205°C / 170°-400°F), unless noted.
- Results may vary. Check out our Reference Guide and Recipe Book for a guide to customizing
 presets for perfect results.

_	T		I	T
Preset	Symbol	Default Temperature	Default Time	Shake Reminder?*
Steak		205°C	6 minutes	-
Chicken	<i>P</i>	195°C	25 minutes	-
Seafood	@ (175°C	8 minutes	-
Shrimp	3	190°C	6 minutes	((SHAKE))
Bacon		160°C	8 minutes	-
Frozen Foods	*	175°C	10 minutes	((SHAKE))
French Fries**	•	195°C	25 minutes	((SHAKE))
Vegetables	>	150°C	10 minutes	((SHAKE))
Root Vegetables	€	205°C	12 minutes	((SHAKE))
Bread	1	160°C	8 minutes	-
Desserts	è	150°C	30 minutes	-
Preheat	PRE	205°C	5 minutes	-
Keep Warm	KEEP	75°C	5 minutes	-

^{*} See Shaking Food (page 17).

^{**} See Cooking Guide (page 18) for tips on air frying french fries.

Preset Air Frying Programs

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

- **1. Preheat your air fryer** (see page 13).
- 2. When your air fryer displays "READY", add food to the baskets
- **3.** Select a preset cooking program (see page 15).
- Optionally, customise the temperature and time. You can do this anytime during cooking.
 - a. Press Temp/Time once. The temperature will blink on the display. Press the + or buttons to change the temperature
 (75°-205°C / 170°-400°F).
 - b. Press Temp/Time a second time. The time will blink on the display. Press the + or – buttons to change the time (1–60 minutes).

Note: To rapidly increase or decrease time or temperature, press and hold the + or - buttons.

- **5.** Press ►II to begin air frying.
- 6. When using certain presets, the Shake Reminder 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:



- 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 3.2]
- 11. Allow to cool before cleaning.



Manual Air Frying

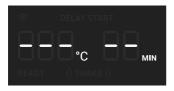
- 1. Preheat your air fryer (see page 13).
- When your air fryer displays "READY", add food to the baskets.
- **3.** Set the temperature and time. You can change this any time during cooking.
 - a. Press Temp/Time once. The temperature will blink on the display. Press the + or – buttons to change the temperature (75°-205°C / 170°-400°F).
 - b. Press Temp/Time a second time. The time will blink on the display. Press the + or – buttons to change the time (1–60 minutes).

Note: To rapidly increase or decrease time or temperature, press and hold the + or - buttons.

4. Press ►II to begin air frying.

Note:

- When manually air frying, there will be no Shake Reminder. You should still shake or flip appropriate foods.
- If you want the Shake Reminder, select a preset program with the reminder (see page 14) and change the time and temperature as desired.
- **5.** The air fryer will beep 3 times when finished. The display will show:



- Optionally, press Keep Warm. Press the + or – buttons to change the time (1–60 minutes).
- **7.** Take the baskets out of the air fryer, being careful of hot steam.
- 8. 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 3.2]
- 9. Allow to cool before cleaning.

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:
 - 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 heat-resistant holder or surface.
 - 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:
 - 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.
- Certain presets use a Shake Reminder (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 3.3]
 Do not pack in food.



Figure 3.3

Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 30 mL / 2 US tbsp 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 8–15 mL / ½–1 US tbsp 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 0.6- by 7.6-cm / ¼- by 3-inch strips.

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

More Functions

Pausing

- Press ►II to pause cooking. The air fryer will stop heating, and ►II will blink until you press ►II 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.

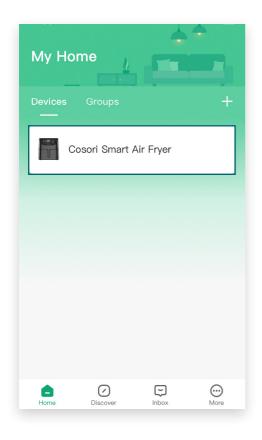
Automatic Shutoff

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

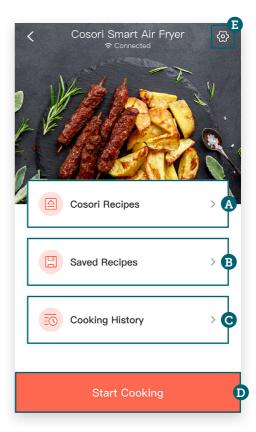
Overheat Protection

- 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.

USING THE APP



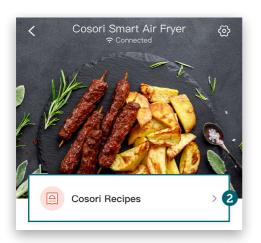
 From the My Home screen, tap the name of the air fryer to open the air fryer screen.

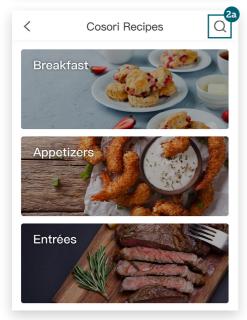


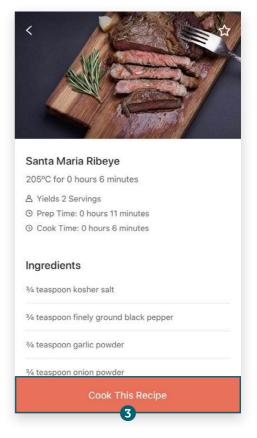
- **A.** Tap **Cosori Recipes** to view and choose a recipe from the Cosori chefs (see page 21).
- **B.** Tap **Saved Recipes** to create or view a custom recipe (see page 25).
- **C.** Tap **Cooking History** to view recently used recipes.
- **D.** Tap **Start Cooking** to air fry with custom settings (see page 23).
- **E.** Tap **②** to view Device Settings (see page 26).

Note: App functionality is only available when the air fryer is connected to the VeSync app.

Air Frying with Cosori Recipes



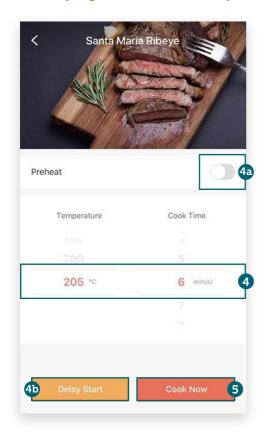


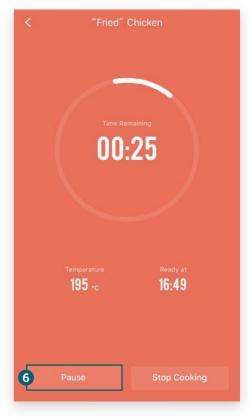


3. Follow the recipe instructions to prepare food. Then, tap **Cook This Recipe**.

- From the My Home screen, tap the name of the air fryer to open the air fryer screen.
- Tap Cosori Recipes, select a category, and select a recipe to cook.
 - **a.** You can tap Q to search for a recipe.

Air Frying with Cosori Recipes (cont.)



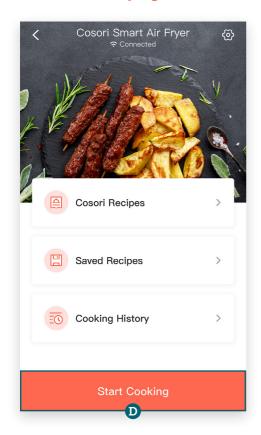


- **4.** Optionally, customise the cooking time and temperature.
 - a. Most recipes automatically include preheating. You can tap to skip preheating. This is not recommended unless the air fryer is already heated up to the right temperature.
 - b. You can also tap Delay Start to delay the start of the cooking time.
- 5. When ready, tap Cook Now.

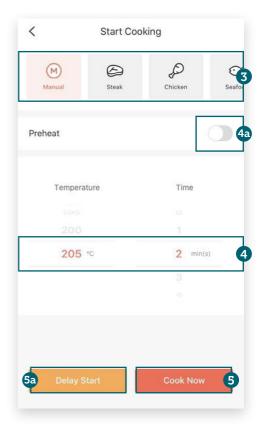
6. Wait for the cooking timer to finish.

Note: You can tap **Pause** to pause cooking at any time. Avoid pausing longer than 30 seconds, as the air fryer may start to cool down.

Custom Air Frying



- From the My Home screen, tap the name of the air fryer to open the air fryer screen.
- 2. Tap Start Cooking.



- **3.** Optionally, select a preset cooking program.
- **4.** Customise the cooking time and temperature.
 - a. Remember to tap to use Preheat unless the air fryer is already preheated.
- **5.** When ready, tap **Cook Now**.
 - **a.** You can also tap **Delay Start** to delay the start of the cooking time.

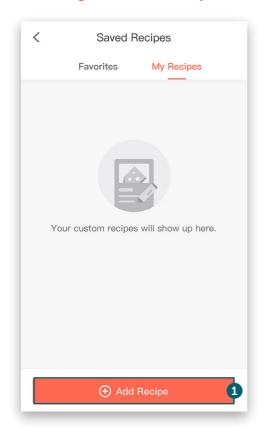
Custom Air Frying (cont.)

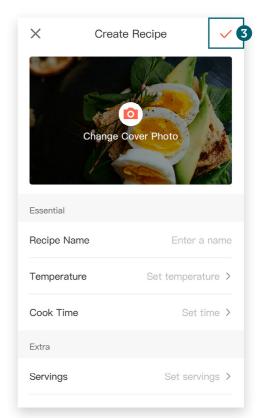


6. Wait for the cooking timer to finish.

Note: You can tap **Pause** to pause cooking at any time. Avoid pausing longer than 30 seconds, as the air fryer may start to cool down.

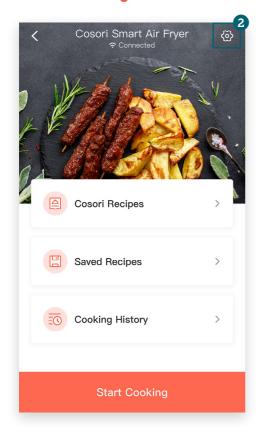
Creating a Custom Recipe

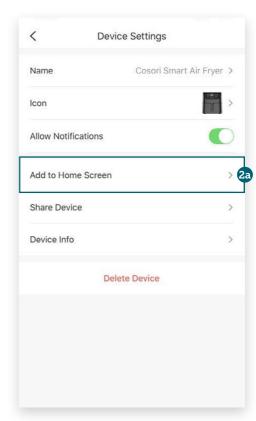




- From the My Home screen, tap the name of the air fryer to open the air fryer screen.
- Tap Saved Recipes, then tap Add Recipe.
- 3. Enter the details of the recipe. When you're finished, tap ✓. Once you have successfully created a custom recipe, you can use it to cook.

Device Settings





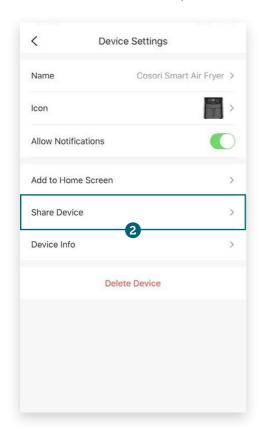
- From the My Home screen, tap the name of the air fryer to open the air fryer screen.
- 2. Tap to see Device Settings. To change any setting, tap any of the text, icons, or > symbols on the right side of the screen. For example, tap the air fryer name to change the name.
- a. Tapping Add to Home Screen will allow you to create a shortcut on your phone's home screen. This shortcut will take you directly to the air fryer screen in the VeSync app.

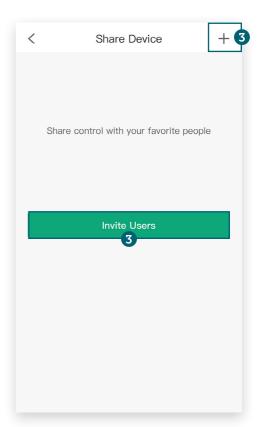
Sharing Your Air Fryer

Use Share Device to allow someone else to control your air fryer (such as family, friends, roommates, or anyone you choose).

Note:

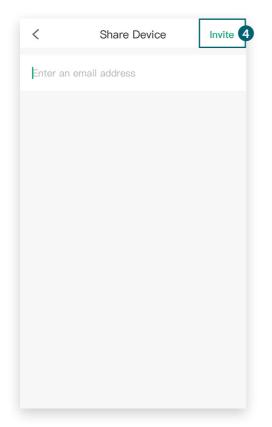
- People who you share your air fryer with must have a VeSync account.
- Shared users can edit your device settings. If they delete your device, it will only be deleted from their account. You can unshare at any time.

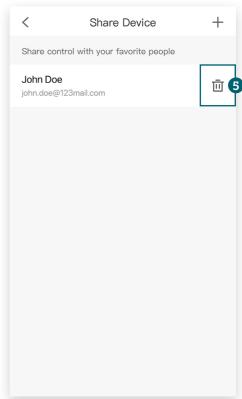




- From the My Home screen, tap the name of the air fryer to open the air fryer screen.
- 2. Tap 💮 to see Device Settings, then tap Share Device.
- **3.** Tap **Invite Users**, or tap the **+** icon in the upper right corner.

Sharing Your Air Fryer (cont.)





- 4. Type in the email of the user you want to share control of your air fryer with. The user must also have a VeSync account. Tap **Invite** in the upper right corner.
- **5.** Tap to remove people who you have shared your air fryer with. They will no longer be able to control your air fryer.

Resetting Your Air Fryer

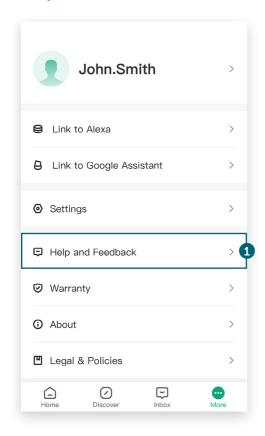


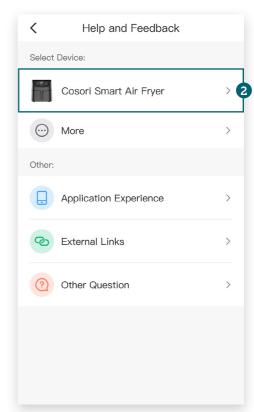
Resetting your air fryer can help you troubleshoot any issues you may have, including if your air fryer has gone offline.

Note: Resetting the air fryer will erase all of your custom settings and restore the default settings.

- 1. Delete your air fryer from the VeSync app. Swipe left (iOS) or tap and hold (Android), and tap III.
- 2. Press and hold \bigcirc for more than 5 seconds until \rightleftharpoons blinks rapidly on the display. Your air fryer will automatically be in Configuration Mode and ready for setup.

Help and Feedback

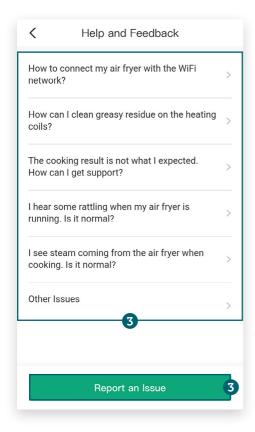




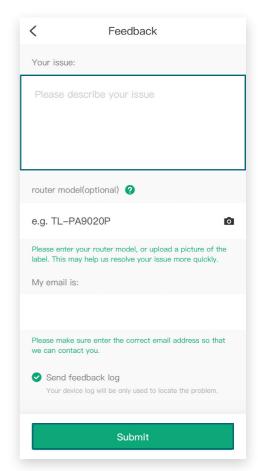
 To get in-app help or send feedback on your air fryer, tap More at the bottom of the screen, then tap Help and Feedback. **2.** Tap the name of your air fryer.

Note: If your air fryer is not installed, tap **More**, then tap the name of your air fryer.

Help and Feedback (cont.)



3. Tap any issue to see more information. If you can't find the solution to your problem, tap **Report an Issue**.



4. Type in your feedback and tap **Submit**. A member of our support team will reach out to you within 24 hours.

Note: Entering your router model or including a picture of your label is especially helpful if you're having issues connecting to your air fryer in the app.

CARE & 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 30 mL / 2 US tbsp of baking soda and 15 mL / 1 US tbsp 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 4.1] 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 4.1

ACCESSORIES

You can purchase more accessories for your air fryer from **Amazon** by searching for "B07PRJYGB2" or by scanning the QR code.

If you have any questions, please contact Customer Support (see page 37).



TROUBLESHOOTING

Problem	Possible Solution
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 17).
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness (see Cooking Guide , page 18).
French fries are not cooked correctly.	See French Fries , page 18.
Baskets will not slide into the air fryer securely.	Make sure the inner basket is not overfilled with food.
	Make sure the inner basket is securely inside the outer basket.
White smoke is coming out of the air fryer.	The air fryer may produce some white smoke when you use it for the first time. 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.
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 (page 37).

TROUBLESHOOTING (CONT.)

Problem	Possible Solution
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 10) to get rid of the plastic smell. If a plastic smell is still present, please contact Customer Support (see page 37).
Display shows Error Code "E1".	There is an open circuit in the temperature monitor. Contact Customer Support (see page 37).
Display shows Error Code "E2".	There is a short circuit in the temperature monitor. Contact Customer Support (see page 37).

If your problem is not listed, please contact Customer Support (see page 37).

VESYNC APP TROUBLESHOOTING

My air fryer isn't connecting to the VeSync app.

- During the setup process, you must be on a secure 2.4GHz WiFi network. Confirm that the network is working correctly.
 - Make sure the WiFi password you entered is correct.
 - There should be no spaces at the beginning or end of the password.
 - Test the password by connecting a different electronic device to the router.
 - If you're manually typing in the SSID and password, double check that both are entered correctly.
- Your air fryer should be within 164 ft / 50 m visible range of the router. Your phone should be as close as possible to your air fryer.
- Your router may need to be at a higher location, away from obstructions.
- Make sure your air fryer and router are away from appliances (such as microwave ovens, refrigerators, electronic devices, etc.) to avoid signal interference.
- If you're using a VPN, make sure it's turned off while setting up your air fryer.
- Reset the air fryer (see page 29).

Connecting for Advanced Users

Try these suggestions for checking your router configuration.

- Make sure you don't have too many devices connected to your router on the 2.4GHz band. Your router may limit the number of devices you can connect. Turn off this limit in your router settings.
- Disable portal authentication. If portal authentication is enabled, the air fryer will not be able to access your WiFi network, and setup will fail.

Note: Portal authentication requires you to sign in to your WiFi network through a web page before you can use the internet.

- Make sure that the router DHCP service is enabled. This service is used to assign an IP address to your air fryer. If the DHCP service is disabled, the air fryer will not be able to obtain an IP address and will not be able to connect to your WiFi network.
- · Disable URL filtering.
- Open firewall ports. Your air fryer needs to use ports 443, 4005, 1883, and 17273 to connect to your WiFi network.
- Disable wireless MAC address filtering.
- Confirm that your ISP has not disabled ports 1883 or 17273.

VESYNC APP TROUBLESHOOTING (CONT.)

Why do I need to turn on my phone's location or GPS when I'm setting up my air purifier?

 During configuration, the VeSync app will need to access your WiFi information.
 Many newer phones require permission to access GPS or location services in order to access WiFi information or search for nearby WiFi networks. This is necessary for connecting a smart product to WiFi.

After adding my air fryer to the VeSync app, the air fryer icon won't appear on the My Home screen.

 Refresh the VeSync menu by swiping down on the screen.

My air fryer is offline.

- Make sure the air fryer is plugged in and has power, then refresh the VeSync menu by swiping down on the screen.
- Make sure your router is connected to the internet, and your phone's network connection is working properly.
- **3.** Delete the offline air fryer from the VeSync app. Swipe left (iOS) or tap and hold (Android), and tap **Delete**.
- 4. Reset the air fryer (see page 29).
- Once the air fryer has been deleted and reset, reconfigure the air fryer with the VeSync app (see page 12).
- When the air fryer is online again, go to Device Settings (see page 26), and tap Upgrade Firmware.

Note: Power outages, internet outages, or changing WiFi routers may cause the air fryer to go offline.

If your problem is not listed, please contact Customer Support (see page 37).

WARRANTY INFORMATION

Arovast Corporation warrants all products to be of the highest quality in material, craftsmanship, and service for 2 years, effective from the date of purchase to the end of the warranty period. Warranty lengths may vary between product categories.

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

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CUSTOMER SUPPORT

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*Please have your order invoice and order ID ready before contacting Customer Support.

SHOW US WHAT YOU'RE MAKING

We hope this has been helpful to you. We can't wait to see your beautiful results, and we think you'll want to share glam shots! Our community awaits your uploads—just pick your platform of choice below.

Snap, tag, and hashtag away, Cosori chef!

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Cosori Appliances

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

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