

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 11).
- When your air fryer displays **"READY"**, add food to the baskets.
- Select a preset cooking program (see page 12).
- Optionally, customize the temperature and time. You can do this anytime during cooking.
 - Press **Temp/Time** once. The temperature will blink on the display. Press the **+** or **-** buttons to change the temperature (170°F–400°F / 77°C–205°C).
 - Press **Temp/Time** a second time. The time will blink on the display. Press the **+** or **-** buttons to change the time (1–60 minutes).
- Press **▶||** to begin air frying.
- 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.
 - Take the baskets out of the air fryer, being careful of hot steam. The air fryer will pause cooking automatically. The display will turn off until the baskets are replaced.
 - Shake or flip the food. Be careful not to press the basket release button.

- Put the baskets back into the air fryer.

Note: See **Shaking Food** on page 15.



- 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).
- Take the baskets out of the air fryer, being careful of hot steam.
- Remove inner basket from outer basket to serve food. When separating baskets:
 - Make sure the baskets are resting on a flat surface.
 - Watch for hot oil or fat collected in the outer basket. To avoid splashing, drain oil before replacing inner basket. [Figure 4.1]
- Allow to cool before cleaning.

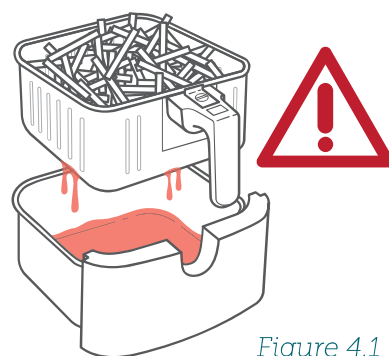


Figure 4.1

Manual Air Frying

1. **Preheat your air fryer** (see page 11).
2. 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 (170°–400°F / 77°–205°C).
 - 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).
4. Press **▶||** 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 13) and change the time and temperature as desired.

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



6. 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 inner basket from 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 4.1]
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:

1. For safety purposes, hold the baskets just above a heat-resistant surface. **Do not** press the basket release button. *[Figure 2.1]*

2. Shake the baskets.

B. If the baskets are too heavy to shake:

1. Place the baskets on a heat-resistant 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 heat-resistant 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 12).

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

Over-Filling

- If the basket is overfilled, food will cook unevenly.
- Food should not be filled over the “MAX” line of the inner basket. [Figure 5.1] **Do not** pack in food.



Figure 5.1

Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 tablespoons 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 ½ to 1 tablespoon 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-inch by 3-inch (0.6 cm 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

- Press and hold **Temp/Time** for 3 seconds.
 - The air fryer will beep once, and the temperature units will change from Fahrenheit to Celsius.
 - 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 taking 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

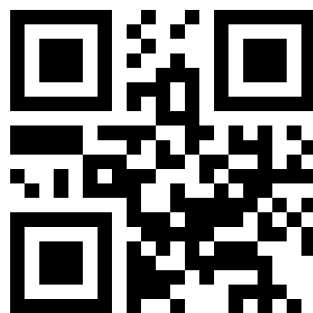
- If the air fryer has no active cooking programs, the air fryer will clear all settings and turn off after 3 minutes of inactivity.

Overheat Protection

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

ACCESSORIES

You can purchase accessories for your air fryer from **Cosori.com** by scanning the QR code.



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: Baskets have a non-stick coating. Avoid metal utensils and abrasive cleaning materials.

4. For stubborn grease:
 - a. In a small bowl, mix 2 tablespoons (30 mL) of baking soda and 1 tablespoon (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 6.1]

6. Clean the heating coil, if needed, to remove food debris.

7. Dry before using.

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

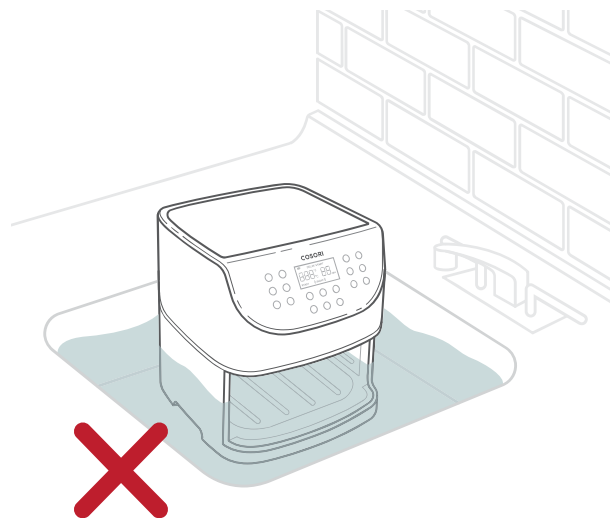


Figure 6.1

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 ingredients into the inner basket. If the basket is overstuffed, then ingredients will be undercooked.
	Increase cooking temperature or time.
Foods are cooked unevenly.	Ingredients 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.
Baskets will not slide into the air fryer securely.	Make sure the 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 pan is 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. Food is burning. Wait for smoke to clear before pulling the baskets out.
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).

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

FCC STATEMENT

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.

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

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 of the following measures:

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

FCC Radiation Exposure Statement

This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. End users must follow the specific operating instructions for satisfying RF exposure compliance. To maintain compliance with FCC RF exposure compliance requirements, please follow operation instructions as documented in this manual. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter. This equipment should be installed and operated with a minimum distance of 20 cm between the radiator and your body. The availability of some specific channels and/or operational frequency bands are country dependent and are firmware programmed at the factory to match the intended destination. The firmware setting is not accessible by the end user.

FCC ID: 2ARBY-CS158-137-AF

WARRANTY INFORMATION

Product Name	Smart 5.8-Quart Air Fryer
Model Number	CS158-AF
Default Warranty Period	1 year
<i>For your own reference, we strongly recommend that you record your order number and date of purchase.</i>	
Date of Purchase	
Order Number	

TERMS & POLICY

Cosori warrants all products to be of the highest quality in material, craftsmanship, and service, effective starting from the date of purchase to the end of the warranty period.

Cosori will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Cosori is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety or usage warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Cosori and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Additional 1-Year Warranty

You can extend your 1-year warranty by an additional year. Log onto www.cosori.com/warranty to register your new product for the extended warranty.

Please fill out all required fields and include your order number, place of purchase, and purchase date, if applicable.

Defective Products & Returns

Should your product prove defective within the specified warranty period, please contact Customer Support via support@cosori.com with your order number. **Do not** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of your invoice and order number.

CUSTOMER SUPPORT

We're Here to Help

If you encounter any issues or have any questions about your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

Customer Support

Arovast Corporation

1202 N. Miller St., Suite A
Anaheim, CA 92806

Email: support@cosori.com

Toll-Free: (888) 402-1684

Support Hours

Mon–Fri, 9:00 am–5:00 pm PST/PDT

* Please have your order confirmation number ready before contacting Customer Support.

SHOW US WHAT YOU'RE MAKING

We hope this manual has been helpful. 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!

#iCookCosori



@cosoricooks



Cosori Appliances

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

MORE COSORI PRODUCTS

If you're happy with this food dehydrator, the line doesn't stop here. Check out **www.cosori.com** for a line of all our beautiful and thoughtfully designed cookware. They might be right at home in your kitchen, too!

COSORI

Questions or Concerns?

Mon–Fri, 9:00 am–5:00 pm PST/PDT
support@cosori.com | (888) 402-1684

v01.00