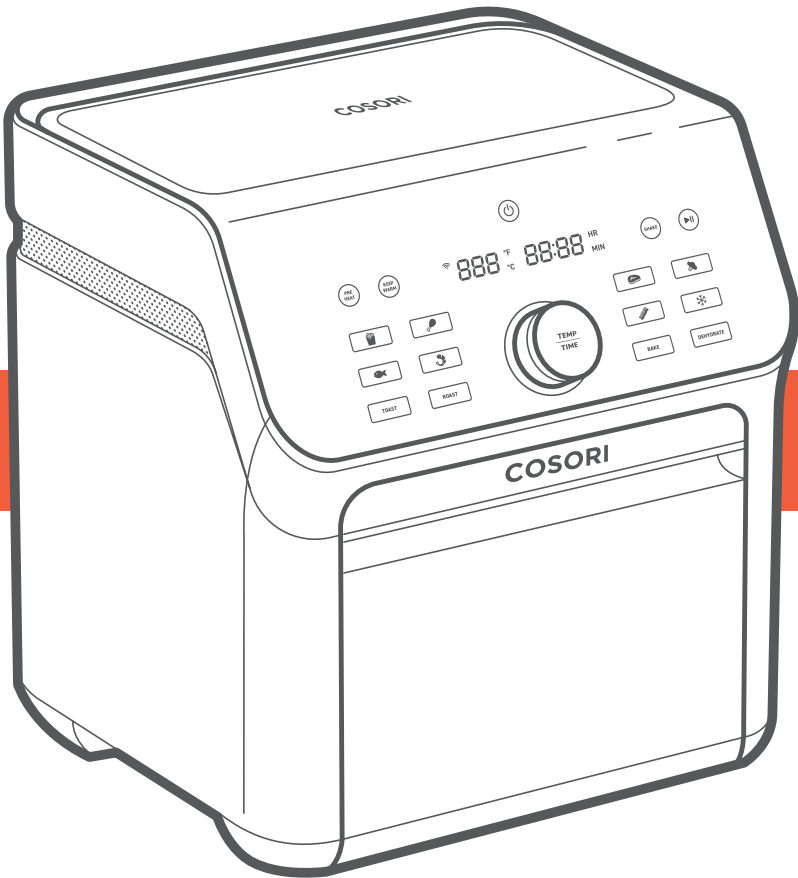


COSORI®



User Manual

Smart 10-Quart Air Fryer Oven



Questions or Concerns?

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



 *Thank you for
your purchase!* 

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



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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

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Mon-Fri, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

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Package Contents

- 1 x Smart 10-Quart Air Fryer Oven
- 1 x Air Frying Basket
- 1 x Wire Rack
- 1 x Crumb Tray
- 1 x Crisper Plate
- 2 x Dehydrating Racks
- 1 x User Manual
- 1 x Quick Reference Guide

Specifications

| | |
|--------------------------|--|
| Model | AF701-CS |
| Power Supply | AC 120V, 60Hz |
| Rated Power | 1800W |
| Capacity | 10 qt / 9.4 L (serves 5-7 people) |
| Temperature Range | 190°-450°F / 88°-230°C |
| Time Range | 1-60 min |
| Weight | 14 lb / 6.5 kg |
| Dimensions | 13.5 x 12.7 x 14.9 in / 34.2 x 32.2 x 37.9 cm |

Download the free VeSync app to discover smart functions, original recipes from the Cosori chefs, and more!



READ AND SAVE THESE INSTRUCTIONS


IMPORTANT SAFEGUARDS

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

Key Safety Points



- **Do not** touch hot surfaces. Use handle.
- The outside of the oven, including the door, is hot during and after use.
- Use caution when turning the basket over after cooking, as the hot crisper plate may fall out and create a safety hazard.
- **Always** use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the oven, including trays, racks, accessories, or containers.

General Safety

- When the oven is not in use, and before cleaning, press  to turn it off, then unplug from outlet. Allow to cool completely before putting on or taking off parts.
- To protect against electric shock, **do not** immerse the oven cord, plug, or housing in water or other liquids.
- Close supervision is necessary when the oven is used by or near children.
- **Do not** use your oven if it has a damaged cord or plug, if it malfunctions, or if it has been damaged in any way. **Customer Support** (see page 26).
- Using accessory attachments not recommended by Cosori may cause injuries.
- **Do not** use outdoors.
- **Do not** place the oven or any of its parts on a stove, near gas or electric burners, or inside another heated oven.
- If using the air frying basket, **always** insert the basket with one handle facing out for easy and safe removal.
- Be extremely cautious when removing an accessory if it contains hot oil, grease, or other hot liquids.
- **Always** place the crisper plate on a heat-resistant surface after removing it from the basket.
- **Do not** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- Clean the crumb tray after use. Accumulated grease and crumbs can overheat and catch fire.
- **Do not** place the oven against a wall or against other appliances. Leave at least 5 inches / 13 cm of free space on all sides and above the oven.
- **Do not** allow the door to hang over the edge of the counter or surface that the oven is placed on.
- To avoid risk of spilling, **do not** rest the basket or other containers on the oven door.
- This oven 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 oven by a person responsible for their safety.
- **Do not** allow children to clean or perform maintenance on the oven unless they are supervised.
- Children should be supervised to ensure that they do not play with the oven.
- This oven is not intended to be operated by means of an external timer or separate remote-control system.
- **Do not** use the oven for any purpose other than its intended use.
- Not for commercial use. Household use **only**.

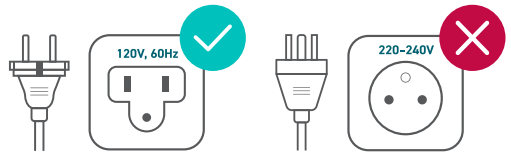
While Cooking

- Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- **Never** fill the air frying basket with oil or fat, which may cause a fire hazard. The air fryer oven cooks with hot air only.
- **Do not** block any ventilation openings. Keep your hands and face clear of openings.

- To avoid risk of fire or electric shock, **do not** place oversized foods or metal utensils (except official Cosori accessories) into the oven.
- **Do not** place paper, cardboard, non-heat-resistant plastic, or any similar materials which may catch fire or melt into your oven. You may use parchment paper or foil if they are securely held down.
- To avoid overheating, **do not** use metal foil in the oven unless directed. Use extreme caution when using foil, and **always** fit foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire.
- **Never** put baking or parchment paper into the oven without food on top. Air circulation may cause paper to move and burn.
- **Always** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Be careful of hot steam and air when opening the oven door and removing food or accessories from the oven after cooking.
- To avoid risk of fire, **do not** cover or allow the oven to touch flammable materials (curtains, draperies, walls, etc.) when it is turned on.
- **Do not** place items on top of the oven when it is turned on.
- **Do not** store any materials other than Cosori's recommended accessories in the oven when not in use.
- To turn the oven off, press  once. The oven will beep,  will turn blue, and other buttons will turn off.
- Immediately turn off and unplug your oven 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 26).
- **Do not** leave your oven unattended while in use.

- **Do not** let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- If the power supply cord is damaged, it must be replaced by Arovast Corporation or similarly qualified persons in order to avoid an electric or fire hazard. Please contact **Customer Support** (page 26).
- Keep the oven and its cord out of reach of children.
- Your oven should **only** be used with **120V, 60Hz** electrical systems. **Do not** plug into another type of outlet.

Note: This oven 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 oven (see page 3).



Extension Cords

- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- 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 cord set or extension cord should be at least as great as the electrical rating of the oven.
 - 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.

Electromagnetic Fields (EMF)

This oven 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 available today.

Power & Cord

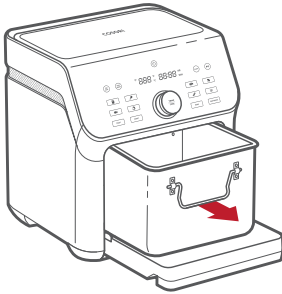
- Your oven has a polarized plug (one prong is wider than the other), which fits into a polarized outlet **only** one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.
- Turn off the oven before removing the plug from the outlet.



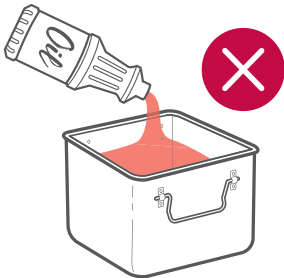
Note: Items marked with the following symbol may reach high temperatures and should be handled carefully.



CAUTION: Hot



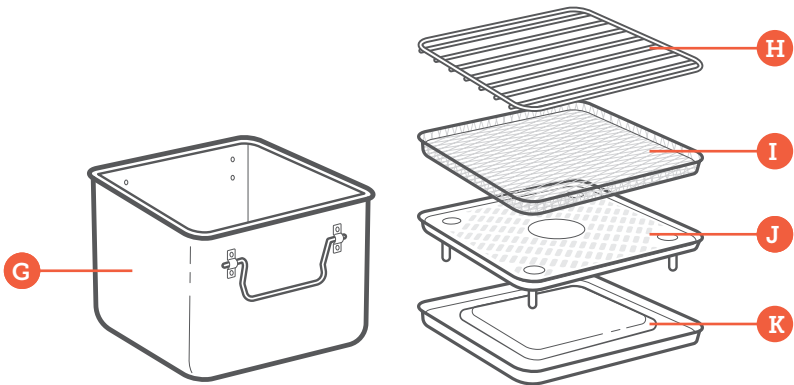
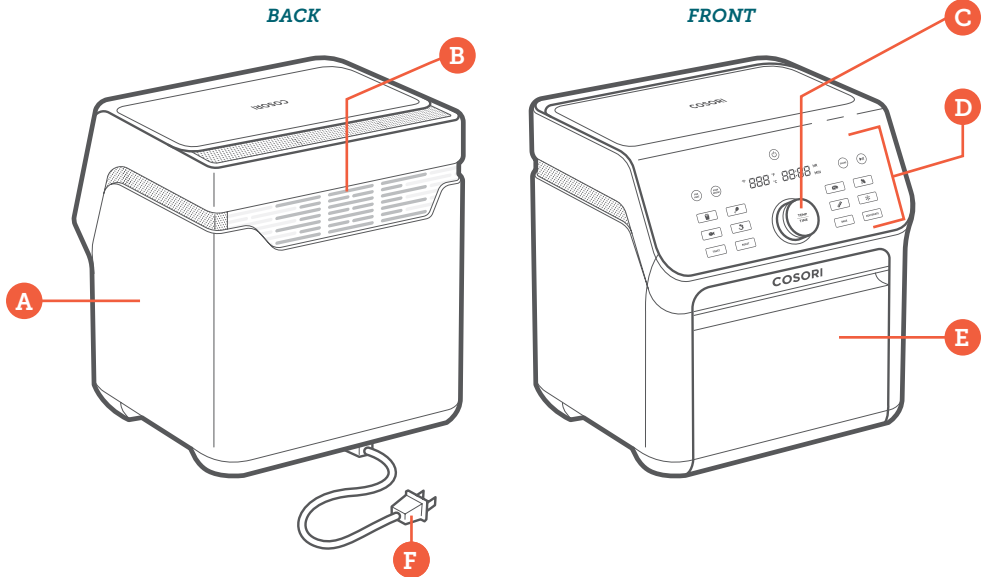
Place basket inside with **one handle facing out.**



DO NOT fill with oil. This is not a deep fryer.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR SMART AIR FRYER OVEN

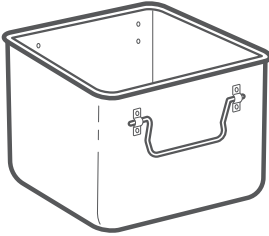


- A. Housing
- B. Air Outlets
- C. Temp/Time Knob
- D. LED Display
- E. Door
- F. Power Cord

- G. Air Frying Basket
- H. Wire Rack
- I. Dehydrating Racks
- J. Crisper Plate
- K. Crumb Tray

ACCESSORIES

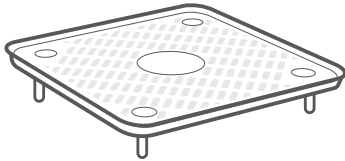
Note: All of the AF701-CS accessories are nonstick and dishwasher-safe.



Air Frying Basket

Place the crisper plate in the air frying basket for cooking. The air frying basket can also be used to cook food without additional accessories.

Note: If using the air frying basket, **always** insert the basket with one handle facing out for easy and safe removal.



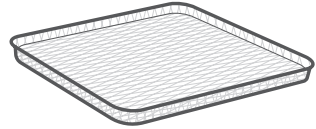
Crisper Plate

Use the crisper plate for loading baked foods like french fries, vegetables, and more.



Wire Rack

Insert the wire rack in one of the upper rack positions to use the air fryer oven as a toaster oven.



Dehydrating Racks

Use the dehydrating racks for dehydrating food and to cook crispy snacks or reheat foods like pizza.

Note: If you use the dehydrating racks to bake meat, we recommend brushing oil on the rack prior to cooking.

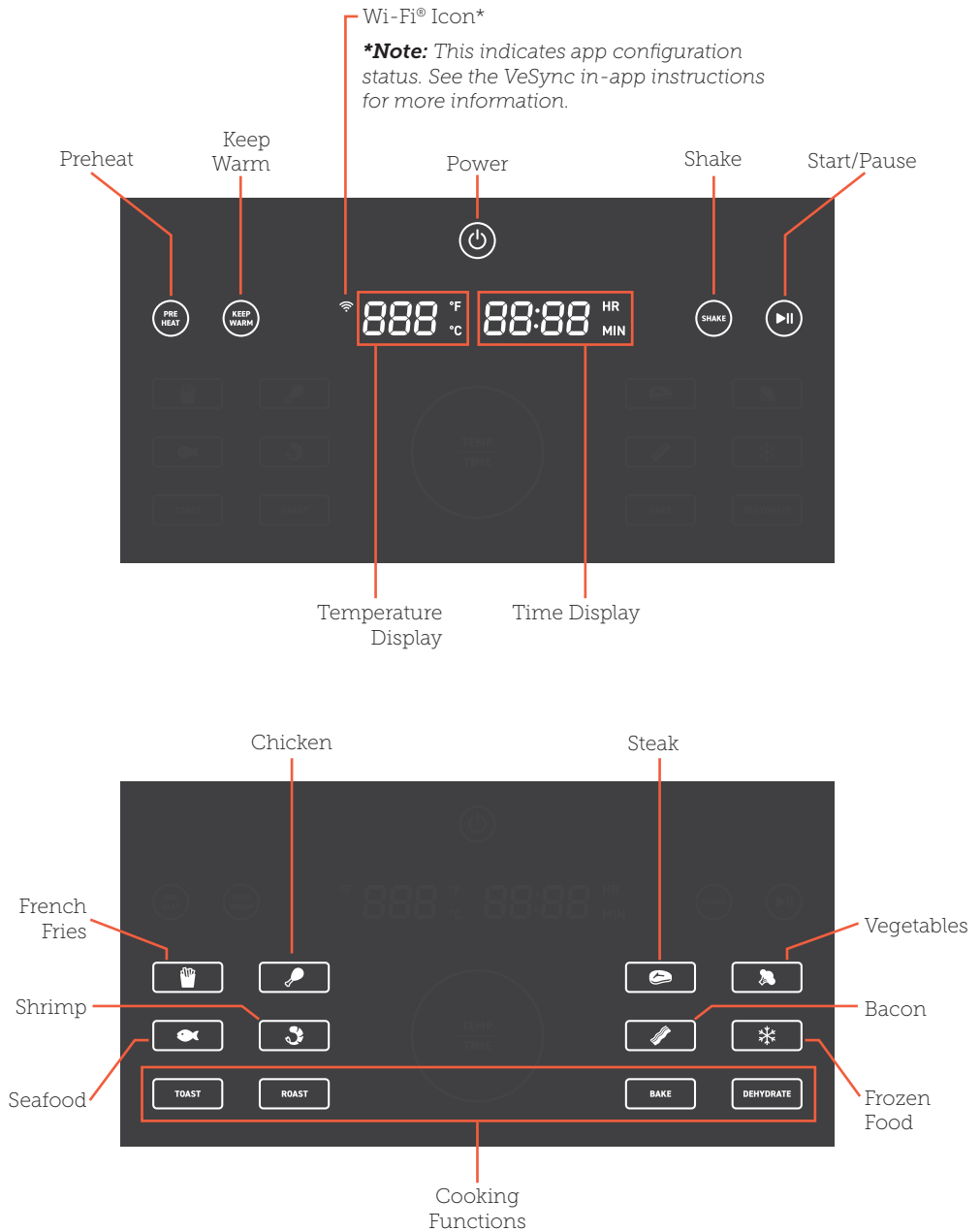


Crumb Tray

The crumb tray should always be kept in the oven when cooking for easy cleanup. To use, simply slide the tray in the lowest rack position, then use other accessories as normal.

Note: After cooking, use caution while removing the crumb tray to prevent hot juice or oil dripping onto the skin.

DISPLAY



CONTROLS

START/PAUSE Button

- Starts or pauses a cooking function.

TEMP/TIME Knob

- Press the knob to switch between controlling time and temperature.
- Turn the knob to change temperature/ time. Turn clockwise to increase, and counterclockwise to decrease.
- Press and hold **TEMP/TIME** to switch the temperature from Fahrenheit to Celsius and vice versa.

Cooking Function Buttons

- Press to select the corresponding cooking function.

PREHEAT Button

- Press **PREHEAT** to preheat the oven. The display will show "**380°F**" and "**5 MIN**".
- Optionally, twist the **TEMP/TIME** knob to increase or decrease the temperature. The time will adjust automatically. For a full temperature and time chart, see **Preheating** (page 13).
- Press **▶||** to begin preheating.
- When preheating is done, the oven will beep 3 times.

KEEP WARM Button

- Press **KEEP WARM** to maintain food temperature. Press and twist the **TEMP/TIME** knob to change the time (1–12 hr).

Note: If the oven is inactive for 30 minutes, it will turn off automatically. Use any control to wake up the oven.

SHAKE Button

- Press to add or remove a Shake Reminder.

Note: Some functions add a Shake Reminder automatically. See **Cooking Functions Quick Reference Charts** (page 14).

- The Shake Reminder will appear halfway through the remaining cooking time. The oven will beep, and "**(Shake)**" will blink on the display. This will repeat every 60 seconds until you open the oven door to shake, mix, or flip food. You can also press **SHAKE** to remove the Shake Reminder.
- The Shake Reminder cannot be added to the Preheat function.
- For more information on shaking, see **Shaking Food** (page 17).
- Press and hold for 5 seconds to reset all functions to factory settings. The oven will stay paired with the VeSync app.

BEFORE FIRST USE

Setting Up

1. Remove all packaging around and inside the oven, including temporary stickers or labels.
2. Place on a stable, level, heat-resistant surface, away from anything that can be damaged by heat.

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

3. Wash all accessories and clean the oven's interior (see page 19). Dry and place accessories back in the oven.

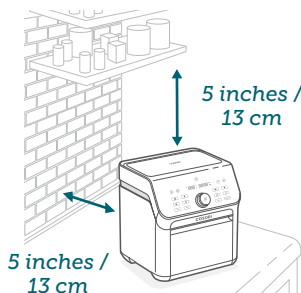


Figure 1.1

Test Run

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

1. Make sure there is no food or packaging in the oven or air frying basket and plug it in.

Note: Insert the basket with one handle facing out for easy and safe removal.

2. Press **⏻**. The screen and button lights will blink white and then turn off, except for the power button, which will remain blue.
3. Press **⏻** again. The screen and button lights will turn white, and the display will read **"350°F"** and **"15 MIN"**.
4. Press **PREHEAT**. The display will show **"380°F"** and **"5 MIN"**. Press **▶||** to begin preheating. When preheating is done, the oven will beep.
5. Press **🍖** to select the Steak preset. The display will show **"450°F"** and **"8 MIN"**.
6. Push the **TEMP/TIME** knob twice. Twist the **TEMP/TIME** knob counterclockwise to change the time to 5 minutes.
7. Press **▶||** to begin. When finished, the oven will beep.

VeSync App Setup

Note: Due to ongoing updates and improvements, the VeSync app may be slightly different than shown in the manual. In case of any differences, follow the in-app instructions.

1. 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" 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. These will not work with a guest account. With a VeSync account, you can also allow your family and friends to control your smart air fryer oven.


3. Turn on Bluetooth® on your phone.
4. Tap + in the VeSync app and select your smart air fryer oven.
5. Follow the in-app instructions to finish setting up your oven.

Note:

- You can change the name and icon at any time by going to the smart oven screen and tapping .
- You can use the VeSync app to connect your smart oven to **Amazon Alexa** or **Google Assistant™**.



Disconnecting From Wi-Fi®

- To disconnect Wi-Fi®, press and hold the  for 15 seconds until the Wi-Fi indicator blinks. This will restore the smart air fryer oven's default settings and disconnect it from the VeSync app.
- To reconnect, please follow the instructions in the VeSync app for adding a device.

VeSync App Functions

The VeSync app allows you to access additional smart functions, including those listed below.

Remote Control

- All smart air fryer oven functions can be controlled remotely, except for starting cooking (to comply with UL safety regulations).
- Cooking progress can be monitored from a distance.

Cooking Function Customization

- The time at which the Shake Reminder appears during cooking can be customized.
- New custom cooking functions can be created.

Custom Cooking Programs

- Multiple cooking functions can be combined to make customized cooking programs for multi-phase cooking.

In-App Recipes

- Pre-programmed recipes made by Cosori's in-house chefs are available in the app. These recipes automatically set the recommended time and temperature.
- Create and save custom recipes.

Third-Party Voice Control

- Compatible with Amazon Alexa and Google Assistant™ for voice commands.


Note: The VeSync app is continually updated and app features will expand.

COOKING WITH YOUR SMART AIR FRYER OVEN

Note: You can use the VeSync app to control your smart air fryer oven, follow in-app recipes, and more.


Preheating

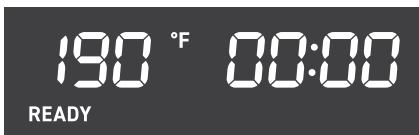
We recommend preheating before placing food into the oven, unless your oven is already hot. Food will not cook thoroughly without preheating.

1. Plug in. Press  to turn on the oven.
2. Press **PREHEAT**. The display will show "380°F" and "5 MIN".
3. Optionally, twist the **TEMP/TIME** knob to increase or decrease the temperature. The time will adjust automatically.

Time Increment Chart

| Temperature (°F) | Time (MIN) |
|------------------|------------|
| 190°–300°F | 3 |
| 310°–350°F | 4 |
| 360°–400°F | 5 |
| 410°–450°F | 6 |

4. Press  to begin preheating.
5. When preheating is done, the oven will beep 3 times. The display will show:



Note: If no buttons are pressed for 2 minutes, the oven will clear all settings and go into standby.

Cooking Functions

CAUTION:

- The outer surface of the oven, including the oven door, is hot during and after use. Temperature may be over 212°F / 100°C. **Do not** touch hot surfaces. Use handle. [\[Figure 2.1\]](#)
- To avoid risk of spilling, **do not** rest the basket or other containers on the oven door. [\[Figure 2.2\]](#)
- **Do not** allow the door to hang over the edge of the counter or surface that the oven is placed on. [\[Figure 2.2\]](#)
- **Always** use heat-resistant gloves, pads, or oven mitts when handling hot materials, and when placing items in or removing items from the oven.

Note: For easier cleanup, **always** leave the crumb tray at the bottom of the oven when cooking, except when using the air frying basket.



Figure 2.1

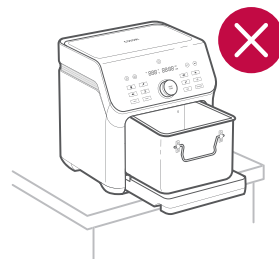












Figure 2.2

Cooking Functions Quick Reference Charts

| Air Frying | | | | | | |
|---|----------------|-----------------|---------------|------------------------|-----------------------|---------------------|
| Symbol | Function | Shake Reminder* | Default Temp | Temp Range | Default Time (min/hr) | Time Range (min/hr) |
|  | French Fries** | ✓ | 400°F / 204°C | 190°–450°F / 88°–230°C | 24 min | 1–60 min |
|  | Chicken | ✓ | 420°F / 216°C | 190°–450°F / 88°–230°C | 24 min | 1–60 min |
|  | Steak | | 450°F / 230°C | 190°–450°F / 88°–230°C | 10 min | 1–60 min |
|  | Vegetables | ✓ | 380°F / 193°C | 190°–450°F / 88°–230°C | 10 min | 1–60 min |
|  | Seafood | ✓ | 380°F / 193°C | 190°–450°F / 88°–230°C | 10 min | 1–60 min |
|  | Shrimp | | 370°F / 188°C | 190°–450°F / 88°–230°C | 8 min | 1–60 min |
|  | Bacon | ✓ | 400°F / 204°C | 190°–450°F / 88°–230°C | 10 min | 1–60 min |
|  | Frozen Food | ✓ | 420°F / 215°C | 190°–450°F / 88°–230°C | 15 min | 1–60 min |

| Cooking | | | | | | |
|---|-----------|-----------------|---------------|------------------------|-----------------------|---------------------|
| Symbol | Function | Shake Reminder* | Default Temp | Temp Range | Default Time (min/hr) | Time Range (min/hr) |
| TOAST | Toast | ✓ | 380°F / 193°C | 190°–450°F / 88°–230°C | 5 min | 1–60 min |
| BAKE | Bake | | 300°F / 149°C | 190°–450°F / 88°–230°C | 35 min | 1–60 min |
| ROAST | Roast | | 380°F / 193°C | 190°–450°F / 88°–230°C | 1 hr | 1–60 min |
| DEHYDRATE | Dehydrate | | 145°F / 63°C | 100°–180°F / 38°–82°C | 6 hr | 30 min–24 hr |
|  | Preheat | | 380°F / 193°C | 190°–450°F / 88°–230°C | 5 min | 3–6 min |
|  | Keep Warm | | 150°F / 66°C | 140°–170°F / 60°–77°C | 1 hr | 1–12 hr |

* See **Shaking Food** (page 17).

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

Cooking Functions

Using a function is the easiest way to air fry or cook. The picture icons on the display are all air frying presets, and the text icons are regular cooking functions. Functions are programmed with an ideal time and temperature for cooking certain foods.


- You can customize a function's time, temperature, and Shake Reminder, unless noted. For each function's range, see the **Cooking Functions Quick Reference Charts** (page 14).

Note: You can use multiple functions in one cooking session with the VeSync app.

- To change a function's default settings:

- Select a function and adjust the time and/or temperature. Optionally, add or remove the Shake Reminder by pressing **SHAKE**.
- Press and hold the function icon until the oven beeps 1 time.

Note: A Shake Reminder can be added before or during cooking. If added during cooking, the Shake Reminder will occur halfway through the remaining cook time. You can customize the time at which the Shake Reminder appears using the VeSync app.

- To reset a function to its default settings:
 - Without making changes, press and hold both the function icon and **Temp/Time** for 3 seconds until the oven beeps 1 time.
 - To reset all functions, hold down  for 10 seconds.

Using Functions

Note:

- Do not** place anything on top of your oven. This will disrupt airflow and cause poor cooking results. **[Figure 2.3]**
- The air fryer oven is not a deep fryer. **Do not** fill the air frying basket with oil, frying fat, or any liquid.
- When removing food from the oven, be careful of hot steam.

- Preheat your oven** (see page 13).

Note: Preheating is not necessary for the dehydrate preset.

- When your oven displays **"READY"**, add food to the oven.

Note: If using the air frying basket, insert the basket with one handle facing out for easy and safe removal.

- Select a cooking function (see page 15).
- Optionally, customize the temperature and time. You can do this anytime during cooking.
 - Push the **Temp/Time** knob once. The temperature will blink on the display. Twist the knob to change the temperature.
 - Push the **Temp/Time** knob a second time. The time will blink on the display. Twist the knob to change the time.

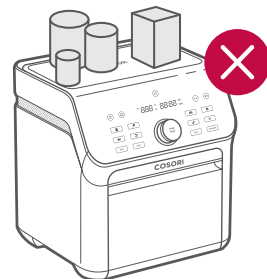


Figure 2.3

USING FUNCTIONS (CON.)

Note: If you switch functions while editing temperature and time, you will then be editing the temperature and time of the most recently selected function.

5. Press ►|| to begin air frying.
6. Optionally, add or remove a Shake Reminder by pressing **SHAKE**.
Note: Some functions add a Shake Reminder automatically. See **Cooking Functions Quick Reference Charts** (page 14).
7. The Shake Reminder will appear halfway through the cooking time. The oven will beep 5 times, and "(Shake)" will blink on the display.
 - a. Take the food out of the oven, being careful of hot steam. The oven will pause cooking automatically and will not continue until the door is closed.
 - b. Shake, mix, or flip the food.
 - c. Put the food back into the oven.

Note: See **Shaking Food** (page 17).

8. The oven will beep 3 times when finished. The display will show --- --.
9. Optionally, press **KEEP WARM**. Press and twist the **TEMP/TIME** knob to change the time (1–12 hr).
10. Take the food out of the oven, being careful of hot steam.
11. Allow to cool before cleaning.

Manual Cooking

You can use your oven to air fry without choosing a function.

Note: Cooking without choosing a function will keep the oven in air frying mode.

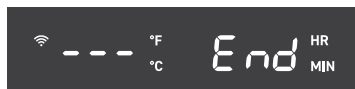
1. **Preheat your oven** (see page 13).
2. When the oven display shows "**READY**", add food to the basket.
3. Set the temperature and time. You can change this any time during cooking.
 - a. Push the **Temp/Time** knob once. The temperature will blink on the display. Twist the knob to change the temperature (190°–450°F / 88°–230°C).
 - b. Push the **Temp/Time** knob a second time. The time will blink on the display. Twist the knob to change the time (1 min–1 hr).

Note: If you choose a function while editing temperature and time, you will then be editing the temperature and time of that function.

4. Press ►|| to begin cooking.

Note: When manually cooking, there will be no Shake Reminder by default unless one is added by pressing **SHAKE**.

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



6. Optionally, press **KEEP WARM**. Twist the **TEMP/TIME** knob to change the time (1–12 hr).
7. Take the basket out of the oven, being careful of hot steam.
8. Allow to cool before cleaning.

Shaking Food

Note:

- “Shaking” food does not require physically shaking the basket.
- **Do not** physically shake the basket unless the basket is light enough and there is no risk of spilling or injury.
- **Always** use heat-resistant gloves, pads, or oven mitts when handling the basket while it is hot.

How to Shake

- During cooking, take the basket out of the oven and shake, mix, or flip the food.
 1. Place the basket on a heat-resistant holder or surface.
 2. Use tongs to mix or flip the food.

Note: Use caution if there is a risk of hot liquids splashing.

- When you open the oven door, the oven display will show “**OPEN**” and the oven will pause cooking automatically. You will not be able to press **▶||** to continue cooking until the door is closed.
- When you replace the basket and close the door, cooking will automatically resume.
- Avoid shaking longer than 30 seconds, as the oven may start to cool down.

What to Shake

- Small foods that are stacked, such as fries or nuggets, will usually need shaking.
- 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, mix, or flip food once halfway through cooking, or more if desired.
- Certain functions use a Shake Reminder (see **Cooking Functions Quick Reference Charts**, page 14).

Shake Reminder

- The Shake Reminder will alert you with 5 beeps, and “**(Shake)**” will blink on the display. This will repeat every 60 seconds until you open the oven door to shake food or press **SHAKE** to remove the Shake Reminder.

Cooking Guide

Overfilling

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

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.

COOKING GUIDE (CON.)

Food Tips

- You can cook 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.
- Cooking high-fat foods will cause fat to drip. 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 cooking.

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 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 oven 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 oven will stop heating, and **▶||** will blink until you press **▶||** to resume cooking.
- After 30 minutes of inactivity, the oven will turn off.
- This function allows you to pause the cooking program without removing the basket from the oven.

Automatically Resume Cooking

- If you open the door, the oven will pause cooking automatically and will not continue until the door is closed.
- When you close the door, the oven will automatically resume cooking based on your previous settings.

Automatic Shutoff

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

Overheat Protection

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

ACCESSORIES

Additional and replacement accessories are available for your oven. For more information, contact **Customer Support** (see page 26).

CARE & MAINTENANCE

Clean oven accessories (including trays, etc.) and oven interior after every use.

Note:

- The walls on the inside of the oven have a nonstick coating for easy cleaning.
- **Do not** use abrasive cleaners, metal scouring pads, or metal utensils on any part of the oven, including trays and other accessories. These will scratch or damage their surfaces.
- This oven contains no user-serviceable parts. Any repairs should be performed by an authorized service representative.

Cleaning the Oven

1. Before cleaning, turn off and unplug the oven, and allow it to cool completely. Open the door for faster cooling.
2. Apply non-abrasive liquid cleaner or a mild spray solution to a soft, damp cloth or sponge (not the oven surface) and wipe all parts of the oven. **Do not** use a dry cloth on the display screen, or it may be scratched.
3. Let all surfaces dry completely before plugging in or turning on the oven.

Cleaning the Accessories

Note: After each use, slide out the crumb tray and discard crumbs.

1. Apply non-abrasive liquid cleaner or a mild spray solution to a soft, damp sponge or soft, plastic scouring pad (not the accessory surface). Wipe accessories and soak in warm, soapy water if necessary.
2. For stubborn grease:
 - a. In a small bowl, mix 2 US tbsp / 30 g of baking soda with 1 US tbsp / 15 mL of water to form a spreadable paste.
 - b. Use a sponge to spread the paste on the accessories and scrub. Let them sit for 15 minutes before rinsing.
 - c. Wash accessories with soap and water.
3. Dry thoroughly.
4. Replace the crumb tray into the oven before plugging in or turning on the oven.

Note: All of the accessories are also dishwasher-safe.

CARE & MAINTENANCE (CON.)

Cleaning the Door

Disconnect the door to thoroughly clean it.

To disconnect the door:

1. Ensure the oven is completely cool.
2. Open the door.
3. Push the buttons at the bottom of the door inward simultaneously **[Figure 3.1]** and remove the door.

To reconnect the door:

1. Insert the left side of the door into the shaft hole on the bottom left side of the oven.
2. Push the button on the right side of the door inward and align it with the shaft hole on the bottom right side of the oven.

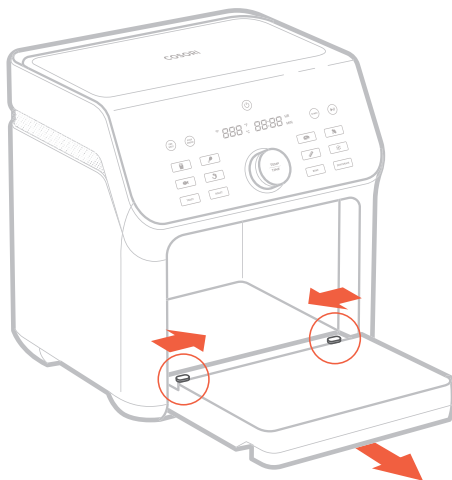


Figure 3.1


Storage

1. Clean and dry the oven and all accessories.
2. Insert the air frying basket and crumb tray into the oven. Make sure the oven door is closed.
3. Store the oven in an upright position.
Do not store anything on top.

Discarding

Do not throw away the oven with the normal household waste when it is exhausted. Hand it in at an official collection point for recycling. By doing this, you help to preserve the environment.

TROUBLESHOOTING

| Problem | Possible Solution |
|---|--|
| The oven will not turn on. | Make sure the oven is plugged in. |
| Food is not completely cooked. | Increase cooking temperature or time. |
| | Place smaller quantities of food into the oven. |
| Food is overcooked or burned. | Decrease cooking temperature or time. |
| | Make sure food items are not too large and are not touching the heating elements. |
| Food is cooked unevenly. | Preheat the oven before cooking. |
| | Make sure food items are not too closely packed into a tray, rack, or other container. |
| Food is not crispy. | Lightly brush oil on the food for a crispier result. |
| French fries are cooked unevenly or are not crispy. | Make sure the potatoes are rinsed of starch and dried properly before adding oil. For more information, see Cooking Guide (page 17). |
| White smoke or steam is coming out of the oven. | The oven may produce some white smoke or steam during cooking. This is normal. |
| | During first use, dust from the packing process may cause white smoke. This is normal for ovens and many other kitchen appliances. To eliminate any dust, see Test Run (page 11). |
| | Excess oil or fatty foods may produce white smoke. Make sure the inside of the oven is cleaned properly and not greasy. |
| Dark smoke is coming out of the oven. | Immediately press  and unplug your oven. Food is burning. Wait for smoke to clear before opening the oven door. |
| A thermometer shows that the oven temperature is different from the oven setting. | Commonly used thermometers usually have low sensitivity and take over 10 minutes to measure the correct temperature. This will not affect cooking. |

TROUBLESHOOTING (CON.)

| Problem | Possible Solution |
|--------------------------------|---|
| Display shows Error Code "E1". | There is an open circuit in the temperature monitor. Contact Customer Support (see page 26). |
| Display shows Error Code "E2". | There is a short circuit in the temperature monitor. Contact Customer Support (see page 26). |
| Display shows Error Code "E4". | The oven has been plugged into an incorrect power source, such as a 220–240V outlet. Unplug the oven. Only use the oven with 120V, 60Hz outlets, such as those in the US and Canada. |

If your problem is not listed, please contact **Customer Support** (see page 26).

VESYNC APP TROUBLESHOOTING

| Problem | Possible Solution |
|--|---|
| Why isn't my oven connecting to the VeSync app? | During the setup process, you must be on a secure 2.4 GHz Wi-Fi® network. Confirm that the network is working correctly. |
| | Make sure the Wi-Fi password you entered is correct. |
| | Turn on Bluetooth® on your phone (for Android users, make sure Location is turned on as well). |
| | Make sure your oven and phone are within 30 ft / 10 m of each other. |
| | Reset the oven and try connecting again. |
| My oven is offline. | Make sure the oven is plugged in. The oven may appear to be offline if it is unplugged, or if the outlet does not have power. |
| | 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. |
| | Delete the oven from the VeSync app. Swipe left (iOS)® or tap and hold (Android), and tap Delete . Then reconfigure your oven with the VeSync app. |

Note: Power outages, internet outages, or changing Wi-Fi routers may cause your toaster oven to go offline.

If your problem is not listed, please contact **Customer Support** (see page 26).

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 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 SDOC Supplier's Declaration of Conformity

Arovast Corporation hereby declares that this equipment is in compliance with the FCC Part 15 Subpart B. The declaration of conformity may be consulted in the support section of our website, accessible from www.cosori.com

WARRANTY INFORMATION

| | |
|---|-----------------------------|
| Product | <i>Smart Air Fryer Oven</i> |
| Model | <i>AF701-CS</i> |
| For your own reference, we strongly recommend that you record your order ID and date of purchase. | |
| Order ID | |
| Date of Purchase | |

TERMS & POLICY

Arovast Corporation ("Arovast") warrants this product to the original purchaser to be free from defects in material and workmanship, under normal use and conditions, for a period of 2 years from the date of original purchase.

Arovast agrees, at our option during the warranty period, to repair any defect in material or workmanship or furnish an equal product in exchange without charge, subject to verification of the defect or malfunction and proof of the date of purchase.

There is no other express warranty. This warranty does not apply:

- 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;
- To damages or defects caused by accident, abuse, misuse or improper or inadequate maintenance;
- To damages or defects caused by service or repair of the product performed by an unauthorized service provider or by anyone other than Arovast;
- To damages or defects occurring during commercial use, rental use, or any use for which the product is not intended;
- To damages or defects exceeding the cost of the product.

Arovast will not be liable for indirect, incidental, or consequential damages in connection with the use of the product covered by this warranty.

This 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 is transferred during the specified term of the warranty.

This warranty does not extend to products purchased from unauthorized sellers. Arovast's warranty extends only to products purchased from authorized sellers that are subject to Arovast's quality controls and have agreed to follow its quality controls.

All implied warranties are limited to the period of this limited warranty.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

If you discover that your product is defective within the specified warranty period, please contact Customer Support via **support@cosori.com**. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the product with a copy of the invoice and order ID.

Every Cosori product automatically includes a 2-year warranty. To make the customer support process quick and easy, register your product online at www.cosori.com/warranty

This warranty is made by:

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

CUSTOMER SUPPORT

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

Arovast Corporation

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

Support Hours

Mon–Fri, 9:00 am–5:00 pm PST/PDT

Email: support@cosori.com

Toll-Free: (888) 402-1684

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

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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!

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

#LiveLifeTastefully **#iCookCosori**

@CosoriCooks



@Cosori



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Questions or Concerns?

support@cosori.com | (888) 402-1684

Mon–Fri, 9:00 am–5:00 pm PST/PDT