

COSORI

User Manual

Smart Air Fryer

Model: CS158-AF



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 air fryer as much as we do.)



join

the Cosori Cooks Community on Facebook
facebook.com/groups/cosoricooks



explore

our recipe gallery
www.cosori.com/recipes



enjoy

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

Toll-Free: (888) 402-1684

M-F, 9:00 am–5:00 pm PST/PDT

On behalf of all of us at Cosori,

Happy cooking!

Table of Contents

| | |
|--------------------------------|----|
| Package Contents | 3 |
| Specifications | 3 |
| Important Safeguards | 4 |
| • Key Safety Points | 4 |
| • General Safety | 5 |
| • While Air Frying | 5 |
| • Plug and Cord | 5 |
| Getting to Know Your Air Fryer | 6 |
| Display Diagram | 7 |
| Display Messages | 8 |
| Before First Use | 9 |
| Using Your Air Fryer | 11 |
| • Preheating | 11 |
| • Air Frying | 12 |
| • Shaking Food | 15 |
| • Cooking Guide | 16 |
| • More Functions | 17 |
| Accessories | 17 |
| Care and Maintenance | 18 |
| Troubleshooting | 19 |
| Warranty Information | 21 |
| Customer Support | 22 |

Package Contents

- 1 x Smart 5.8-Quart Air Fryer
- 1 x Recipe Book
- 1 x Reference Guide
- 1 x User Manual
- 1 x Warranty Card

Specifications

| | |
|--------------------------|---------------------------------------|
| Power Supply | AC 120V, 60Hz |
| Rated Power | 1700W |
| Capacity | 5.8 qt / 5.5 L (serves 3-5 people) |
| Temperature Range | 170°–400°F / 77°–205°C |

Note: Your air fryer is compatible with the VeSync app. For full details on using the VeSync app with your air fryer, scan the QR code to see the extended digital manual.

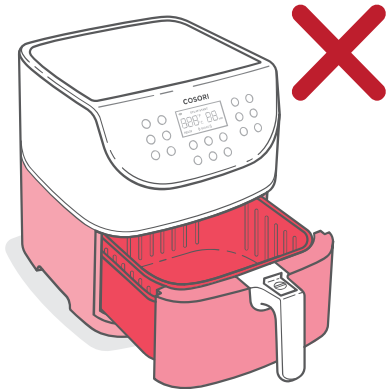


You can also type the following link into a web browser:
www.cosori.com/cs158af/downloads/

IMPORTANT SAFEGUARDS

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

Key Safety Points

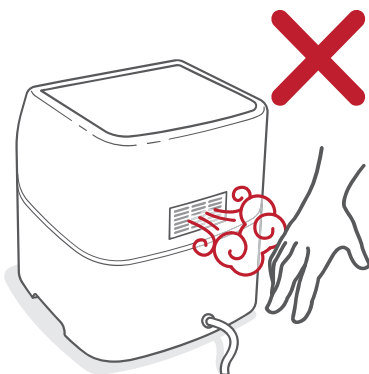


Do not touch hot surfaces.
Use handle.



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 air outlets. 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 22).
- **Do not** use third-party replacement parts or accessories, as this may cause injuries.
- **Do not** use outdoors.
- **Do not** place 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-heat-resistant 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, tablecloth, 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. Food is burning. Wait for smoke to clear before pulling the baskets out.
- **Do not** leave your air fryer unattended while in use.

Plug and Cord

- Your fryer 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.
- **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 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 fryer (see page 3).

Electromagnetic Fields (EMF)

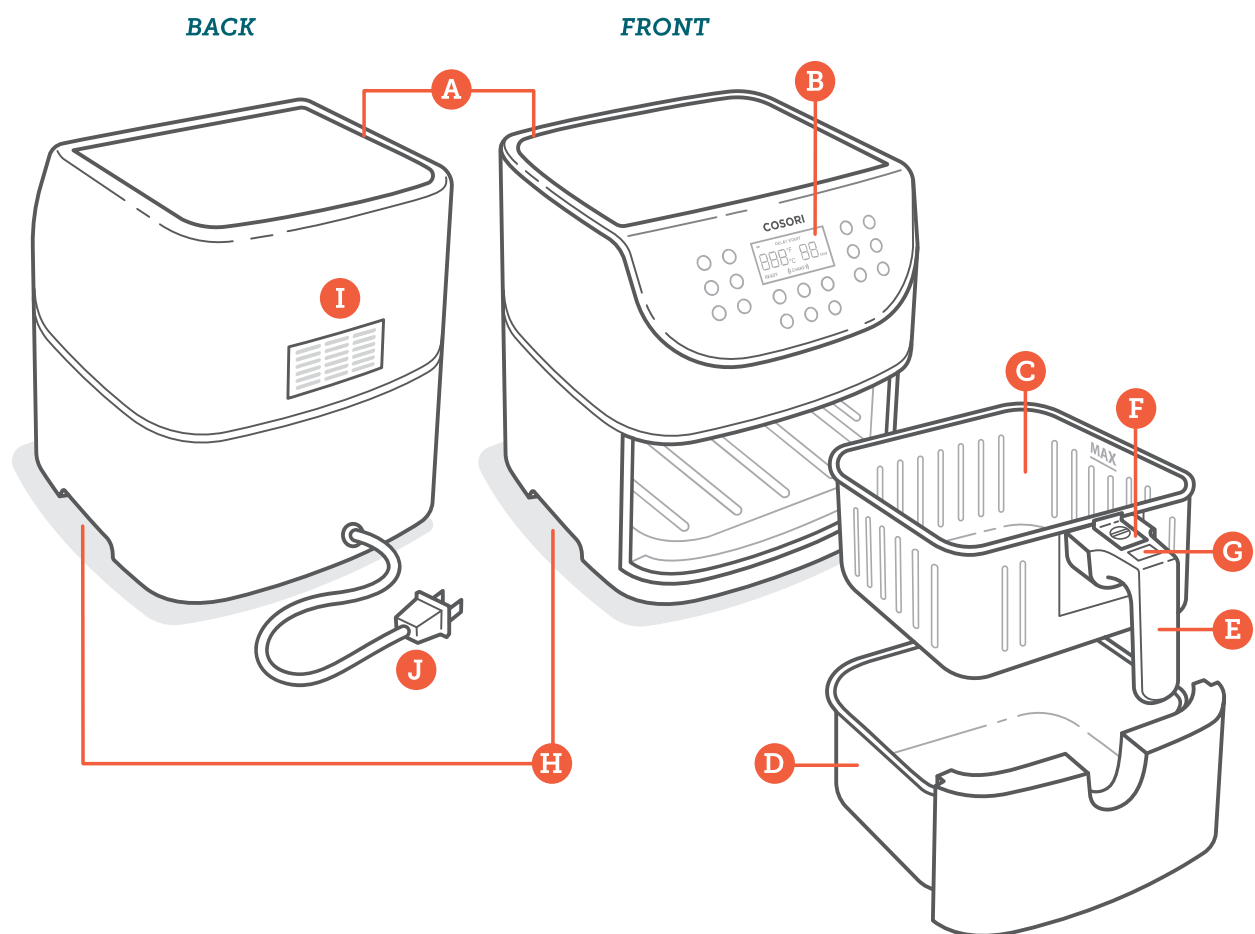
The Cosori Air Fryer complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

**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 and an intuitive, safe design, the Cosori Air Fryer is the star of your kitchen.

Air Fryer Diagram



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

DISPLAY DIAGRAM

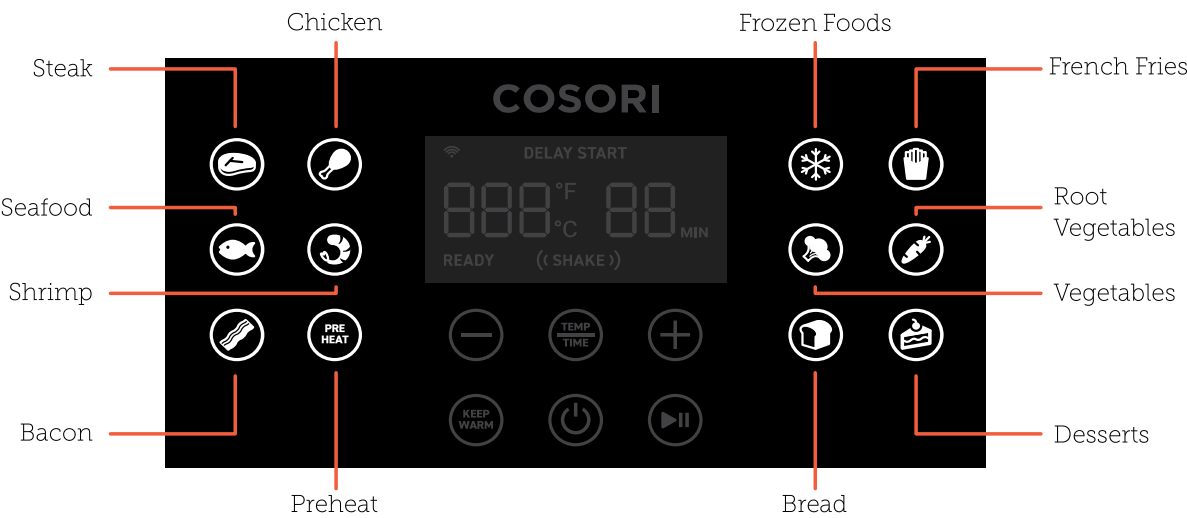
Note:

- When you press a button to use a function or program, it will turn blue to show that it's active. [Figure 1.1]

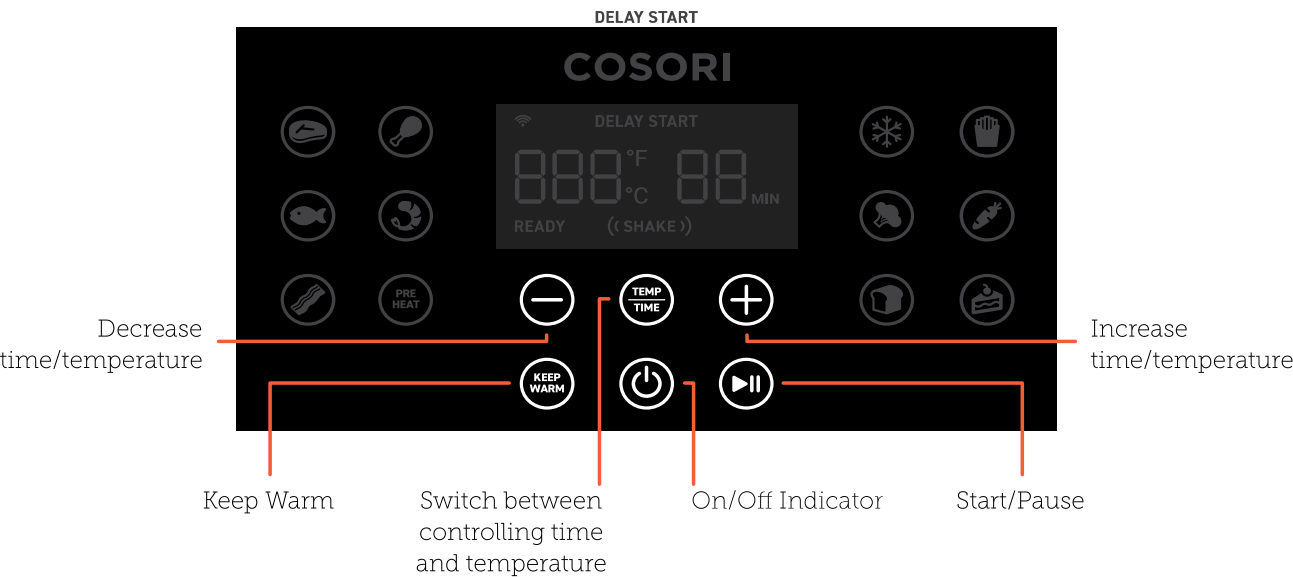


Figure 1.1

Presets



Control Panel

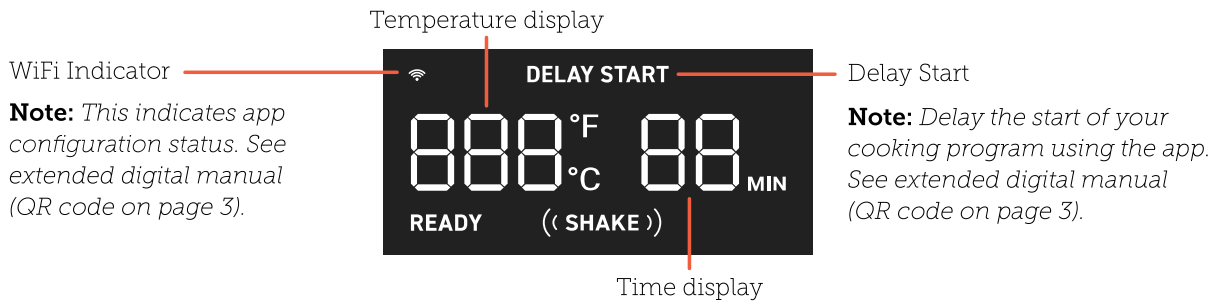


Note:

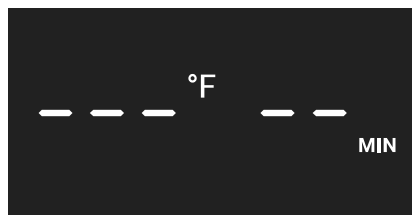
- To easily increase or decrease time or temperature, press and hold the + or - buttons.

DISPLAY DIAGRAM (CONT.)

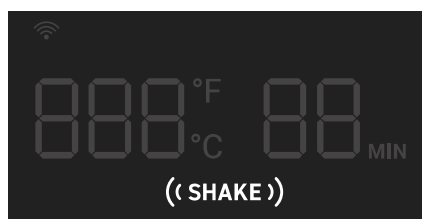
Display



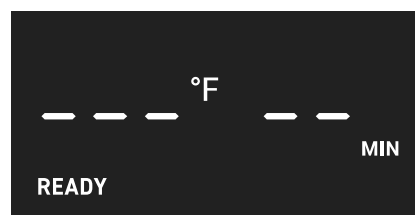
DISPLAY MESSAGES



Cooking program has ended.



Reminder to shake or flip food.



Air fryer is preheated and ready to start cooking.

BEFORE FIRST USE

Setting Up

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

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

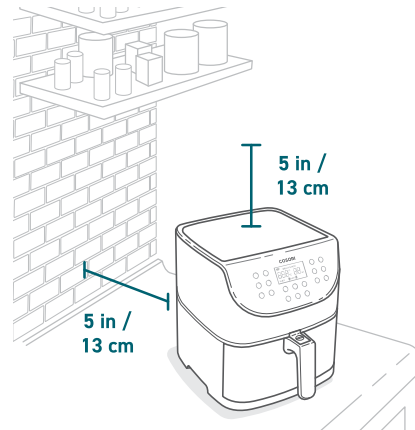


Figure 2.1

3. Pull the handle to remove the baskets. Remove all plastic from baskets.
4. Press the basket release button to separate the inner basket from the outer basket. [Figure 2.2]
5. Wash both baskets, 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.

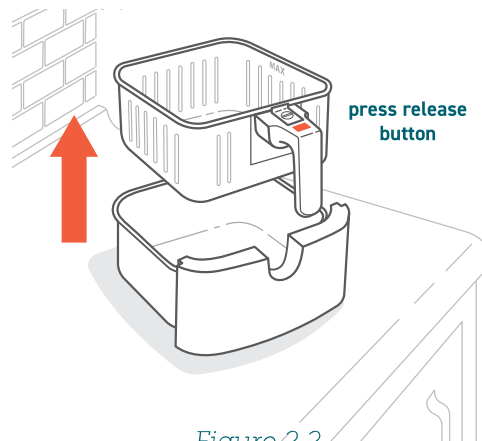


Figure 2.2

Basket Tips

- Separate baskets **only** after cooking, to serve food and wash baskets.
- The button guard protects the release button from being pressed accidentally. Slide the button guard forward to press the release button. [Figure 2.3]
- **Never** press the release button while carrying the baskets.
- **Only** press the 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. [Figure 2.2] When you press the release button, the outer basket will **drop**.

Note: To order replacement parts, please contact **Customer Support** (see page 22).

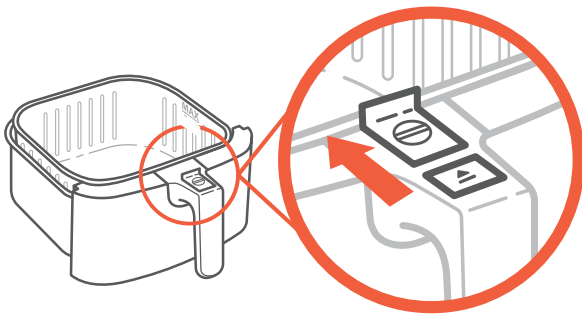


Figure 2.3

VeSync App Setup

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




2. Open the VeSync app. If you already have an account, tap **Log In**. To create a new account, tap **Sign Up**.
3. Follow the in-app instructions to finish setting up your air fryer. For more information, see the extended digital manual (QR code on page 3).

USING YOUR AIR FRYER

Note: You can use the VeSync app to control all functions of your air fryer, follow in-app recipes, and more. For full instructions, see the extended digital manual (QR code on page 3).

Preheating

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

- 1. Plug in. Press  to turn on the air fryer.
- 2. Press **Preheat**. The display will show "400°F" and "5 MIN".
- 3. Optionally, press the **+** or **-** buttons to change the temperature. The time will adjust automatically.

| Temperature | Time |
|-------------------------|-----------|
| 400°F / 205°C | 5 minutes |
| 390°F / 199°C | 5 minutes |
| 380°F / 193°C | 5 minutes |
| 370°F / 188°C | 4 minutes |
| 360°F / 182°C | 4 minutes |
| 350°F / 177°C | 4 minutes |
| 340°F / 171°C | 4 minutes |
| 330°F / 166°C and below | 3 minutes |

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



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 disrupts airflow and causes 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.

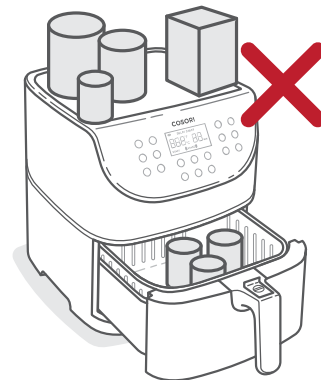















Figure 3.1

Preset Settings

- You can customize time (1–60 minutes) and temperature (170°–400°F / 77°–205°C), unless noted.
- Results may vary. Check out our Reference Guide and Recipe Book for a guide to customizing presets for perfect results.

| Preset | Symbol | Default Temperature | Default Time (minutes) | Shake Reminder?* |
|-----------------|---|---------------------|------------------------|------------------|
| Steak |  | 400°F / 205°C | 6 minutes | - |
| Chicken |  | 380°F / 193°C | 25 minutes | - |
| Seafood |  | 350°F / 177°C | 8 minutes | - |
| Shrimp |  | 370°F / 188°C | 6 minutes | ((SHAKE)) |
| Bacon |  | 320°F / 160°C | 8 minutes | - |
| Frozen Foods |  | 350°F / 177°C | 10 minutes | ((SHAKE)) |
| French Fries** |  | 380°F / 193°C | 25 minutes | ((SHAKE)) |
| Vegetables |  | 300°F / 149°C | 10 minutes | ((SHAKE)) |
| Root Vegetables |  | 400°F / 205°C | 12 minutes | ((SHAKE)) |
| Bread |  | 320°F / 160°C | 8 minutes | - |
| Desserts |  | 300°F / 149°C | 30 minutes | - |
| Preheat |  | 400°F / 205°C | 5 minutes | - |
| Keep Warm |  | 170°F / 77°C | 5 minutes | - |

* See **Shaking Food** (page 15).

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