

Thank you for your purchase!

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

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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!

COSORI *Tips from the Chef*



Preheating

To produce crisp and evenly cooked food, always preheat your air fryer. Just choose the temperature you want, and let it heat up for 3–5 minutes. When the timer goes off, the air fryer is ready to start cooking.



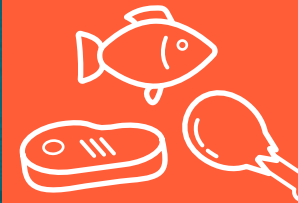
Breading Technique

Breading is a crucial step for many of your delicious cravings, and for many air fryer recipes. First coat food in flour, then egg, and then breadcrumbs. Be sure to press in the breadcrumbs firmly so your food stays coated during cooking for a crisp and crunchy texture.



Overcrowding

It's tempting to cook more food at once to try to speed up cooking. But if you overcrowd the baskets with too much food, it won't brown and may take longer to cook.



Air Frying Meats & Fish

Let thicker meat rest at room temperature for 15–20 minutes before cooking. If you cook food immediately after taking it out of the fridge, it may come out raw or undercooked. After air frying a steak or a fish fillet, let it rest for 5–10 minutes so the juices stay intact, resulting in a moist and delicate piece of meat.



Essential Cooking Utensils

Invest in an oil spray bottle. It's much easier than hand-drizzling oil onto your food, and will use less oil overall. Baking tins are great for decadent desserts, and tongs will help you handle small foods.



Adapting Oven Recipes

You can easily adapt your favorite oven recipes for your air fryer! Just lower the temperature by 25°F and cut the cooking time down by 20%. For example: if a recipe calls for 350°F and 20 minutes, then you can air fry at 325°F for only 16 minutes. Results may vary.

Show off what you're cooking. Join us online! [facebook.com/groups/CosoriCooks](https://www.facebook.com/groups/CosoriCooks)



Quick Reference Guide

Need a hand?
Reach out to us at
support@cosori.com

SHORTCUT SHEET

Please check the manual for complete details on operating your Cosori Air Fryer.

PREHEAT



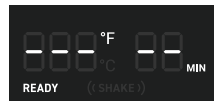
Select **Preheat**



Adjust **Temp***
to desired setting



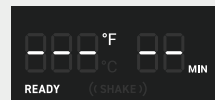
Press **Start/Pause**



Screen will show
when air fryer is **READY**

** Note: Time will
adjust automatically
to the **Preheat** Temp.*

WITH SHAKE



Once the air fryer
is preheated



Add food to the baskets



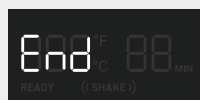
Choose a **Preset**



Press **Start/Pause**

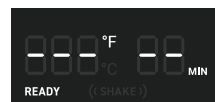


SHAKE when prompted

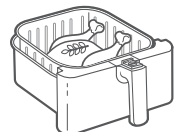


Screen will show
when cooking is done

WITHOUT SHAKE



Once the air fryer
is preheated



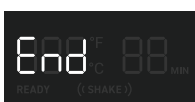
Add food to the baskets



Choose a **Preset**

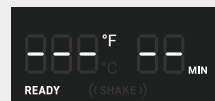


Press **Start/Pause**



Screen will show
when cooking is done

MANUAL



Once the air fryer
is preheated



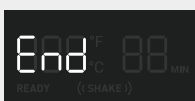
Add food to the baskets



Adjust **Temp/Time**
to desired setting



Press **Start/Pause**



Screen will show
when cooking is done

KEEP WARM



Select **Keep Warm**



Adjust **Time***
to desired setting



Press **Start/Pause**

** Note: Temp cannot
be adjusted for the
Keep Warm function.*

CUSTOMIZE YOUR PRESETS

- 1 Choose a preset and adjust the time and temperature.
- 2 To save your new preset, press and hold the preset icon until the air fryer beeps 1 time.
- 3 Press  to start air frying.

To reset a preset:

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

To reset all presets:

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



Steak

Medium
Rare

400°F 6 min

Medium

400°F 8 min

Well
Done

400°F 10 min



Chicken

Chicken
Legs

380°F 20 min

Chicken
Wings

380°F 25 min

Bone-In
Chicken
Thighs

380°F 25 min



Seafood

Salmon
Fillet (5 oz)

350°F 8 min

Fish
Nuggets

350°F 6 min

Tilapia
Fillet
(5 oz)*

350°F 8 min



Shrimp

Jumbo
Shrimp

370°F 8 min

Breaded
Shrimp

350°F 8 min

Small to
Mid-Sized
Shrimp

370°F 6 min



Bacon

Bacon

320°F 8 min

Pancetta

350°F 10 min

Parma
Ham

320°F 6 min



Frozen Foods

Chicken
Nuggets

380°F 10 min

Frozen
Shrimp

380°F 6 min

**Cook for
6-8 minutes*

Onion
Rings

380°F 6 min



French Fries

Thin-Cut
Fries

380°F 20 min

**Cook for
20-30 minutes*

Thick-Cut
Fries

380°F 28 min

**Cook for
28-30 minutes*

Potato
Wedges

350°F 25 min

**Cook for
25-30 minutes*



Vegetables

Broccoli

300°F 12 min

Cauliflower

300°F 15 min

Carrots

400°F 10 min



Toast

Light

320°F 4 min

Medium

320°F 8 min

**Cook for
8-12 minutes*

Dark

320°F 15 min



Bake

Cupcakes

300°F 15 min

Cakes

300°F 40 min

Soufflés

320°F 15 min