

# Tips from the Chef

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## 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.



## Overcrowding

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



## Shaking & Flipping

To ensure even cooking and a crispy finish, it's a good idea to shake the basket or flip food halfway through cooking. Loose foods like fries, tater tots, and roasted veggies benefit most from shaking, while breaded foods cook best with a flip.

# COSORI®



## 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-dripping 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.



## 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.

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# Quick Reference Guide

Lite 2.1-Quart Mini Air Fryer

*Thank you for your purchase!*

(We hope you love your new air fryer 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](mailto:recipes@cosori.com)

Toll-free: (888) 402-1684

Mon–Fri, 9:00 am–5:00 pm PST/PDT

## RECOMMENDED AIR FRYER SETTINGS

Function	Type	Temperature	Time (Minutes)
Frozen Food	Chicken Nuggets	385°F / 195°C	6–8
	French Fries (Thick Cut)	385°F / 195°C	10
	French Fries (Thin Cut)	390°F / 200°C	9–11
	Mozzarella Sticks	390°F / 200°C	5
	Sweet Potato Fries	380°F / 195°C	9–12
	Onion Rings	385°F / 195°C	6–8
	Tater Tots	390°F / 200°C	7–10
	Pizza Rolls	400°F / 205°C	7–10
	Pot Pie	370°F / 185°C	16
	Deep Dish Mini Pizza	340°F / 170°C	30
Vegetables	Potatoes (Baked)	385°F / 195°C	22–35
	Potatoes (Small)	380°F / 195°C	13–15
	Asparagus Spears	360°F / 180°C	6–8
	Broccoli	400°F / 205°C	6–10
	Brussels Sprouts	385°F / 195°C	8–10
	Carrots	355°F / 180°C	6–10
	Cauliflower	400°F / 205°C	6–12
	Mushrooms	365°F / 185°C	5–8
	Bell Peppers	385°F / 195°C	6–8
	Root Vegetables (Various)	385°F / 195°C	8–12
Zucchini/Squash	390°F / 200°C	8–10	
Pork	Bacon (Regular)	320°F / 160°C	6–8
	Bacon (Thick Cut)	325°F / 160°C	7–10

Function	Type	Temperature	Time (Minutes)
Beef	Steak	400°F / 205°C	8–12
	Hamburgers	400°F / 205°C	12–17
	Hot Dogs	385°F / 195°C	5–7
Poultry	Breasts (Boneless)	390°F / 200°C	15–18
	Tenders	390°F / 200°C	9–11
	Wings	395°F / 200°C	16–18
	Drumsticks	395°F / 200°C	17–20
Seafood	Salmon Fillets	365°F / 185°C	6–10
	Shrimp	360°F / 180°C	6–8
French Fries	French Fries (Fresh, Thin Cut)	380°F / 195°C	10–12
	French Fries (Fresh, Thick Cut)	385°F / 195°C	18–20
	Sweet Potato Fries (Fresh, Thin Cut)	390°F / 195°C	10–12
	Sweet Potato Fries (Fresh, Thick Cut)	395°F / 200°C	12–15
Baked Goods	Cookies	310°F / 155°C	6
	Fruit Crumbles/Crisps	310°F / 155°C	18–25
	Toast	390°F / 200°C	3–5

## SHORTCUT SHEET

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

### COOKING WITHOUT SHAKE



Add food to the basket



Press  to choose a function



Press  and adjust temperature/time



Press **Start/Pause**



Screen will show "End" when cooking is done

### COOKING WITH SHAKE



Add food to the basket



Press  to choose a function



Press  and adjust temperature/time



Press **Start/Pause**



Halfway through cooking, shake the basket or flip your food



Screen will show "End" when cooking is done