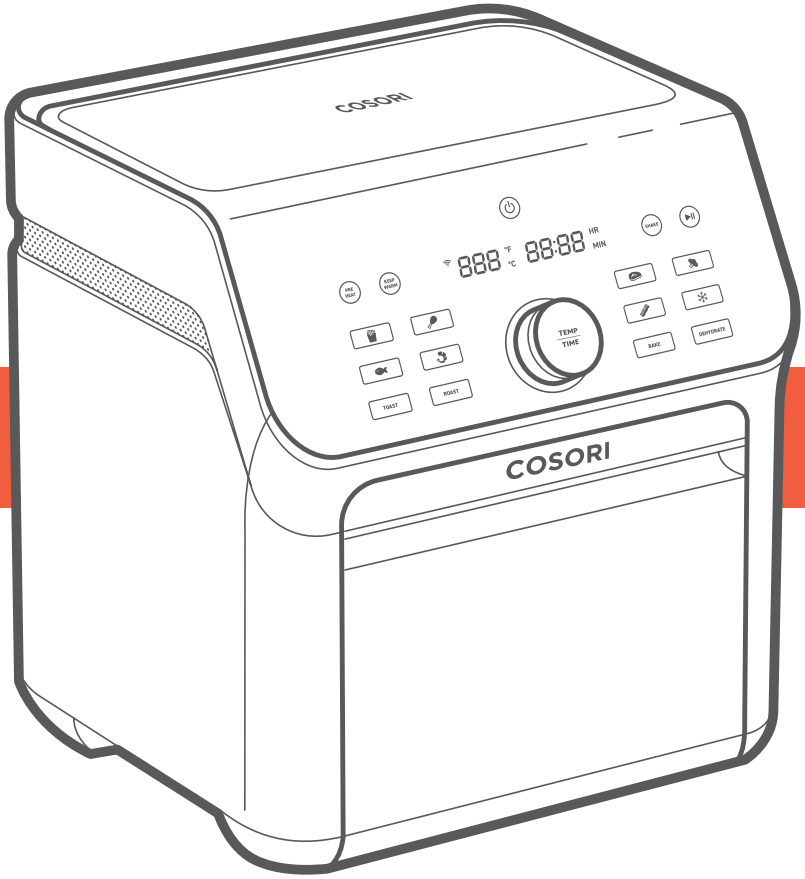
COSORI®

Powered by Vesync

User Manual

Smart 7-Quart Air Fryer Oven

Model: AF701-CS



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
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!

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Package Contents

- 1 x Smart 7-Quart Air Fryer Oven
- 1 x Air Frying Basket
- 1 x Crumb Tray
- 1 x Broiler Rack
- 1 x Crisper Plate
- 2 x Dehydrating Racks
- 1 x User Manual
- 1 x Quick Reference Guide

Specifications

Power Supply	AC 120V, 60Hz
Rated Power	1800W
Capacity	7.0 qt / 6.6 L
Temperature Range	100°–450°F / 38°–232°C
Time Range	1 min–24 hr
Weight	19.6 lb / 8.9 kg
Dimensions	20.1 x 16.5 x 12.1 in / 51 x 42 x 30.8 cm

Note: *To access additional smart air fryer oven functions, download the free VeSync app (see page 11).*

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.
- **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.
- **Do not** immerse or rinse the housing, cord, or plug in water or liquid.
- Closely supervise children near the oven.
- **Do not** use your oven if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 25).
- **Do not** use third-party replacement parts or accessories, as this 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.
- **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 using. 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 in / 13 cm of free space on all sides and above the oven.
- **Do not** place anything on top of your oven. **Do not** store anything inside your oven other than recommended accessories.
- **Do not** operate with a separate remote-control system not recommended by Cosori.
- **Only** use as directed in this manual.
- Not for commercial use. Household use **only**.

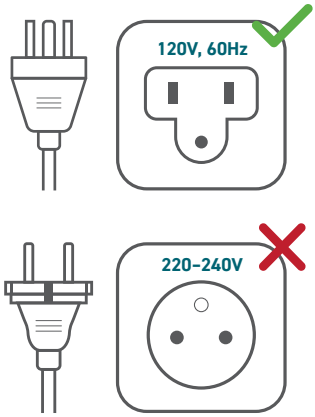
While Cooking

- **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.
- **Do not** place oversized foods or metal utensils (except for Cosori accessories) into your 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.
- Keep your oven away from flammable materials (curtains, tablecloths, walls, etc.). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- 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 25). **Do not** leave your oven unattended while in use.

Plug & Cord

- **Do not** plug in the oven with wet hands.
- 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.
- **Do not** let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.
- Your oven should **only** be used with **120V, 60Hz** electrical systems. **Do not** plug into another type of outlet.

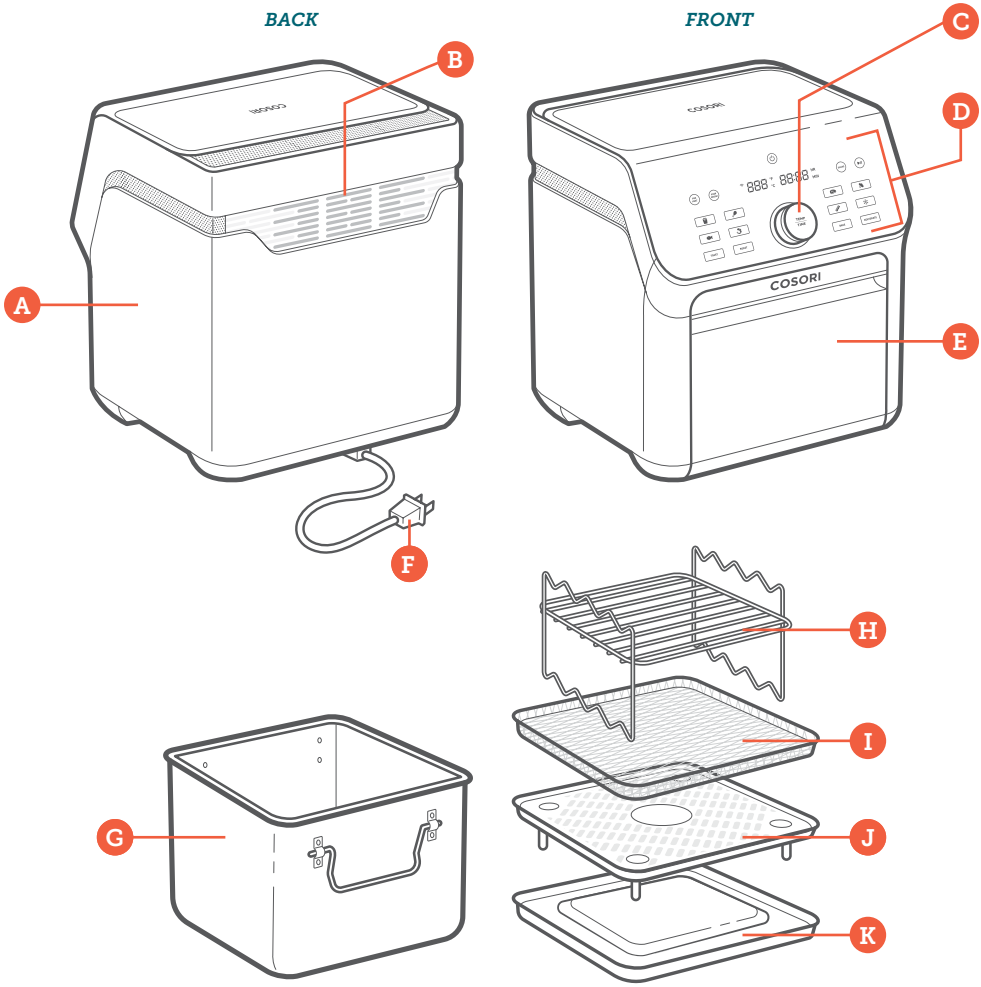
Note: *This oven uses a short power-supply cord to reduce the risk of entangling or tripping. Use extension cords with care. The marked electrical rating of the extension cord must be as great as the rating of the oven (see page 3).*



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.

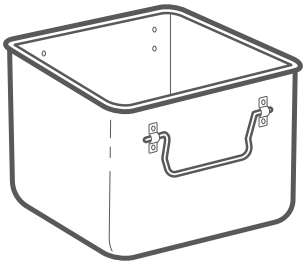
GETTING TO KNOW YOUR SMART AIR FRYER OVEN



A. Housing
B. Air Outlets
C. Temp/Time Knob
D. LED Display
E. Door
F. Power Cord
G. Air Frying Basket
H. Broiler Rack
I. Dehydrating Racks
J. Crisper Plate
K. Crumb Tray

ACCESSORIES

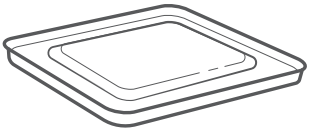
Note: *The air frying basket, crumb tray, and crisper plate are coated with an FDA-approved non-stick material.*



Air Frying Basket

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

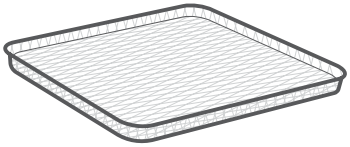
Note: *If using the air frying basket,* ***always*** *insert the basket with one handle facing out for easy and safe removal.*



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.

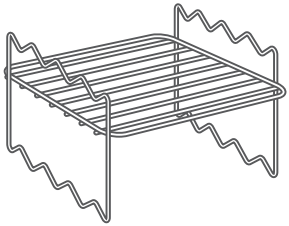
Note: *After cooking, use caution while removing the crumb tray to prevent hot juice or oil dripping onto the skin.*



Dehydrating Racks

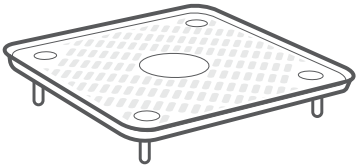
Use the dehydrating racks for dehydrating food and to cook crispy snacks or reheat foods like pizza.

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



Broiler Rack

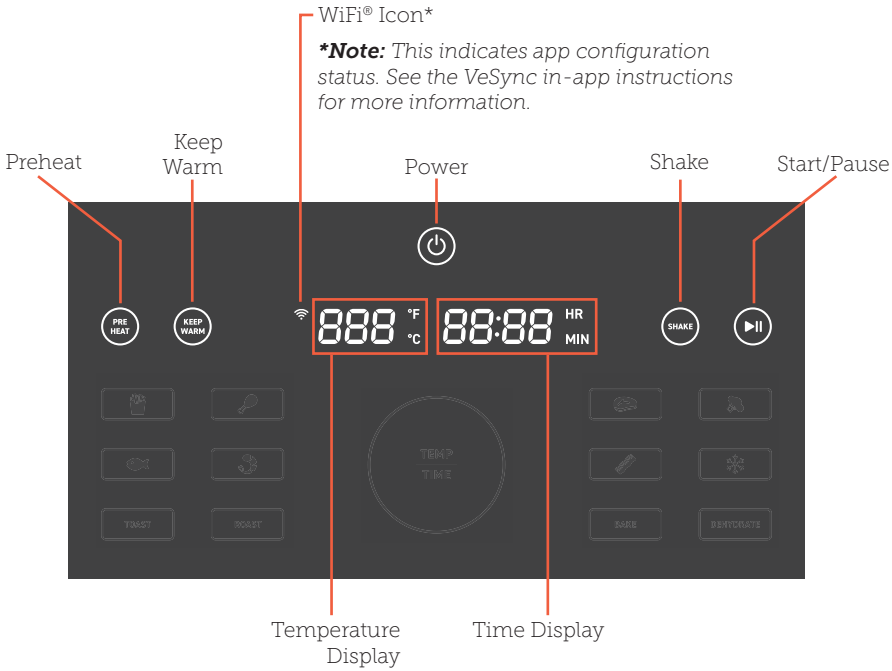
Use the broiler rack to roast meat and other proteins.



Crisper Plate

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

DISPLAY


WiFi® Icon*
*Note: This indicates app configuration status. See the VeSync in-app instructions for more information.
Preheat
Keep Warm
Power
Shake
Start/Pause
PRE HEAT
KEEP WARM
°F
°C
HR
MIN
SHAKE
Temperature Display
Time Display

Chicken
Steak
French Fries
Vegetables
Shrimp
Bacon
Fish
Frozen Food
TOAST
ROAST
BAKE
DEHYDRATE
Cooking Functions

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 12).
- Press ▶II 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 (30 min–12 hrs).

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 13).*

- 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 food or 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 16).
- 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.

3. Wash all accessories and clean the oven's interior (see page 18). Dry and place accessories back in the oven.

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 ▶II 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 ▶II 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™***.

GET IT ON Google Play

Download on the App Store

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.

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 ▶II 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 1.1]*
- **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 1.1

Cooking Functions Quick Reference Charts

Air Frying						
Symbol	Preset	Shake Reminder*	Default Temp	Temp Range	Default Time (min/hr)	Time Range (min/hr)
	French Fries**	✓	400°F / 204°C	190°–450°F / 88°–232°C	24 min	1–60 min
	Chicken	✓	420°F / 216°C	190°–450°F / 88°–232°C	24 min	1–60 min
	Steak		450°F / 232°C	190°–450°F / 88°–232°C	10 min	1–60 min
	Vegetables	✓	380°F / 193°C	190°–450°F / 88°–232°C	10 min	1–60 min
	Fish	✓	380°F / 193°C	190°–450°F / 88°–232°C	10 min	1–60 min
	Shrimp		370°F / 188°C	190°–450°F / 88°–232°C	8 min	1–60 min
	Bacon	✓	400°F / 204°C	190°–450°F / 88°–232°C	10 min	1–60 min
	Frozen Food	✓	420°F / 215°C	190°–450°F / 88°–232°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°–232°C	5 min	1–60 min
BAKE	Bake		300°F / 149°C	190°–450°F / 88°–232°C	35 min	1–60 min
ROAST	Roast		380°F / 193°C	190°–450°F / 88°–232°C	1 hr	1–60 min
DEHYDRATE	Dehydrate		145°F / 63°C	100°–180°F / 38°–82°C	6 hr	30 min–24 hr
PRE HEAT	Preheat		380°F / 193°C	190°–450°F / 88°–232°C	5 min	3–6 min
KEEP WARM	Keep Warm		150°F / 66°C	140°–170°F / 60°–77°C	1 hr	30 min–12 hr

** See **Shaking Food** (page 16).*
*** See **Cooking Guide** (page 16) 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 13).

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

- To change a function's default settings:

  1. Select a function and adjust the time and/or temperature. Optionally, add or remove the Shake Reminder by pressing **SHAKE**.

  2. 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:

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

  2. 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 1.2]***
- *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.*

1. **Preheat your oven** (see page 12).

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

3. Select a cooking function (see page 14).

4. Optionally, customize the temperature and time. You can do this anytime during cooking.

   a. Push the **Temp/Time** knob once. The temperature will blink on the display. Twist the knob to change the temperature.

   b. Push the **Temp/Time** knob a second time. The time will blink on the display. Twist the knob to change the time.

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.*

Figure 1.2

5. Press ▶II 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 13).*

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 or flip the food.

   c. Put the food back into the oven.

   Note: *See* ***Shaking Food*** *(page 16).*

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 (30 min–12 hrs).

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 12).

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°–232°C).

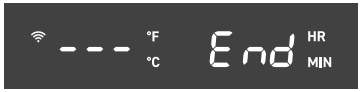
   b. Push the **Temp/Time** knob a second time. The time will blink on the display. Twist the knob to change the time (1 min–1 hr).

   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 ▶II 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 (30 min–12 hrs).

7. Take the basket out of the oven, being careful of hot steam.

8. Allow to cool before cleaning.

Shaking Food

How to Shake

- During cooking, take the basket out of the oven and shake, mix, or flip the food.

A. To shake food:

1. Hold the basket just above a heat-resistant surface for safety purposes.
2. Shake the basket.

B. If the basket is too heavy to shake:

1. Place the basket on a heat-resistant holder or surface.
2. Carefully shake the basket.

Note: Do not *use this method if there is a risk of hot liquids splashing.*

C. If the basket is too heavy to shake and there are hot liquids present:

1. Place the basket on a heat-resistant holder or surface.
2. Use tongs to mix or flip the food.

- 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 ▶II 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 or flip food once halfway through cooking, or more if desired.
- Certain functions use a Shake Reminder (see **Cooking Functions Quick Reference Charts**, page 13).

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.

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 ▶II to pause cooking. The oven will stop heating, and ▶II will blink until you press ▶II 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.

PURCHASING ACCESSORIES

You can purchase more accessories for your oven from Cosori's online store.
Go to **cosori.com** for more information.

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 mL 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.

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 2.1]* 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.

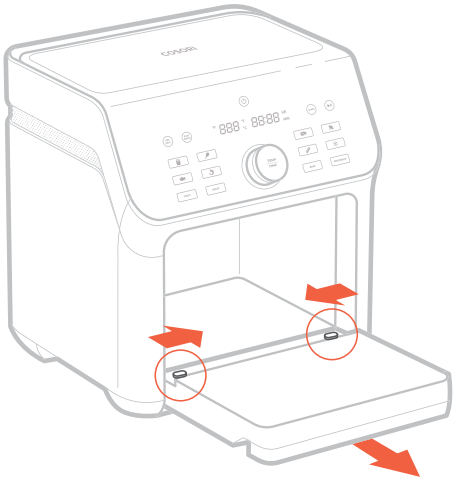


Figure 2.1

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 16).
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 10).
	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 ▶II 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.

Problem	Possible Solution
Display shows Error Code "E1".	There is an open circuit in the temperature monitor. Contact **Customer Support** (see page 25).
Display shows Error Code "E2".	There is a short circuit in the temperature monitor. Contact **Customer Support** (see page 25).
Display shows Error Code "E7".	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 25).

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 WiFi® network. Confirm that the network is working correctly.
	Make sure the WiFi 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 WiFi routers may cause your toaster oven to go offline.*

If your problem is not listed, please contact **Customer Support** (see page 25).

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.

WARRANTY INFORMATION

Product	*Smart Air Fryer Oven*
Model	*AF701-CS Series*
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 one year 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.

Extend Your Warranty by 1 Year

Register your product within 14 days of purchase at www.cosori.com/warranty to extend your 1-year warranty by an additional year.

This warranty is made by:

Arovast Corporation
1202 N. Miller St. Suite A
Anaheim, CA 93806

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

Email: support@cosori.com
Toll-Free: (888) 402-1684

Support Hours

Mon–Fri, 9:00 am–5:00 pm PST/PDT

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

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NOTES

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.

#iCookCosori

@cosoricooks

Cosori Appliances

MORE COSORI PRODUCTS

If you're happy with this air fryer oven, 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?

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

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