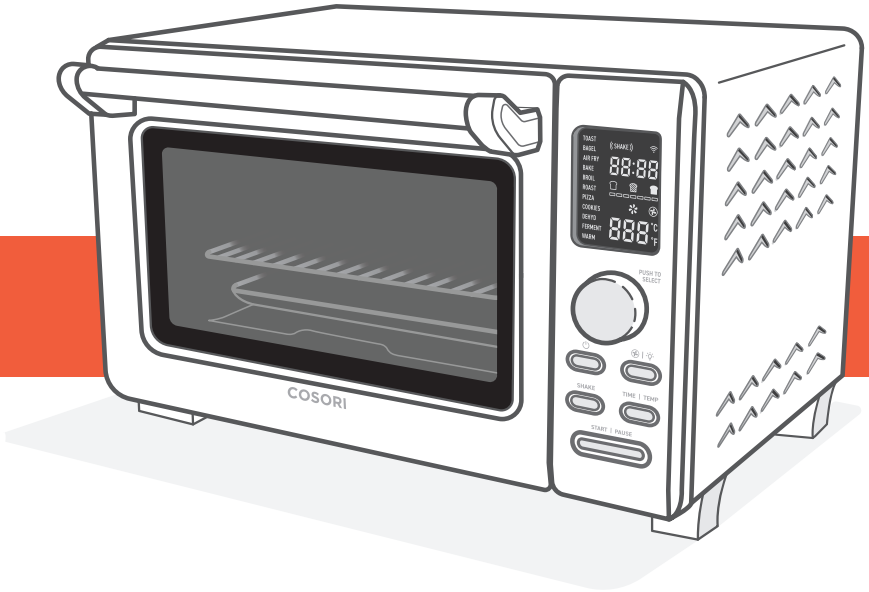
COSORI

User Manual

Smart Air Fryer Toaster Oven

Model: CS125-AO



Questions or Concerns?

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

Mon–Fri, 9:00 am–5:00 pm PST/PDT

Thank you for your purchase!

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

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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!

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Specifications

Power Supply	AC 120V, 60Hz
Rated Power	1800W
Capacity	Approx. 26 qt / 25 L, 6-Slice Toaster, 12" Pizza
Temperature Range	80°–450°F / 27°–232°C
Time Range	0–24 hr
Weight	17 lb / 7.7 kg (including accessories)
Dimensions	18.5 x 16.5 x 11.4 in / 47 x 42 x 29 cm

Note: *To access additional smart air fryer toaster oven functions, download the free VeSync app (see page 10).*

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

Follow basic safety precautions when using your smart air fryer toaster 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 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 32).
- **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.
- Be extremely cautious when removing a tray or rack 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** store anything on top of your oven when in operation. **Do not** store anything inside your oven other than recommended accessories.
- **Do not** operate with a separate remote-control system.
- **Only** use as directed in this manual.
- Not for commercial use. Household use **only**.

While Cooking

- **Do not** place oversized foods or metal utensils (except for Cosori accessories) into your oven.
- **Do not** place paper, cardboard, or non-heat-resistant plastic into your oven, or any materials which may catch fire or melt.
- To avoid overheating, **do not** use metal foil in the oven unless directed. Use extreme caution when using foil, and **always** fit the 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 can cause paper to move and touch heating elements.
- **Always** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- 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. Food is burning. Wait for smoke to clear before opening the oven door.

Plug & Cord

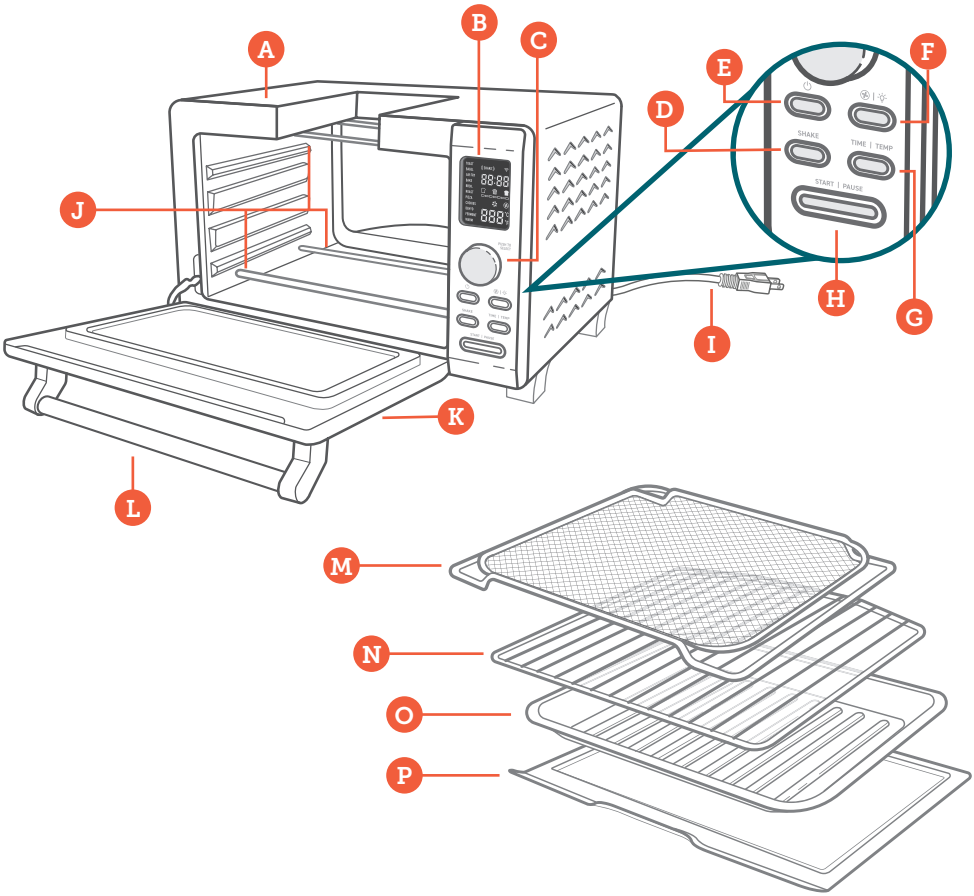
- Your oven has a polarized plug (one prong is wider than the other), which fits into a polarized outlet only one way. If the plug does not fit, reverse the plug. If it still does not fit, **do not** use the plug in that outlet. **Do not** alter the plug in any way.
- **Do not** let the power cord (or any extension cord) hang over the edge of a table or counter, or touch hot surfaces.

Note: This 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)

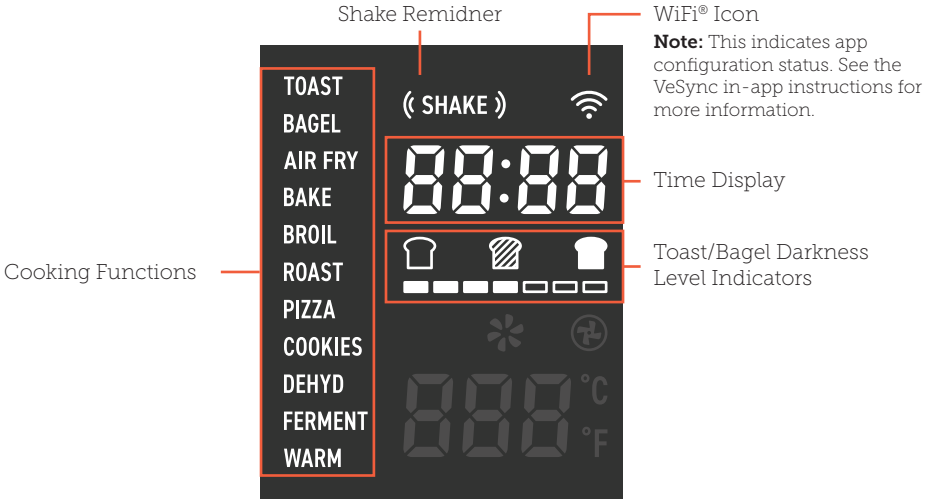
This oven complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence available today.

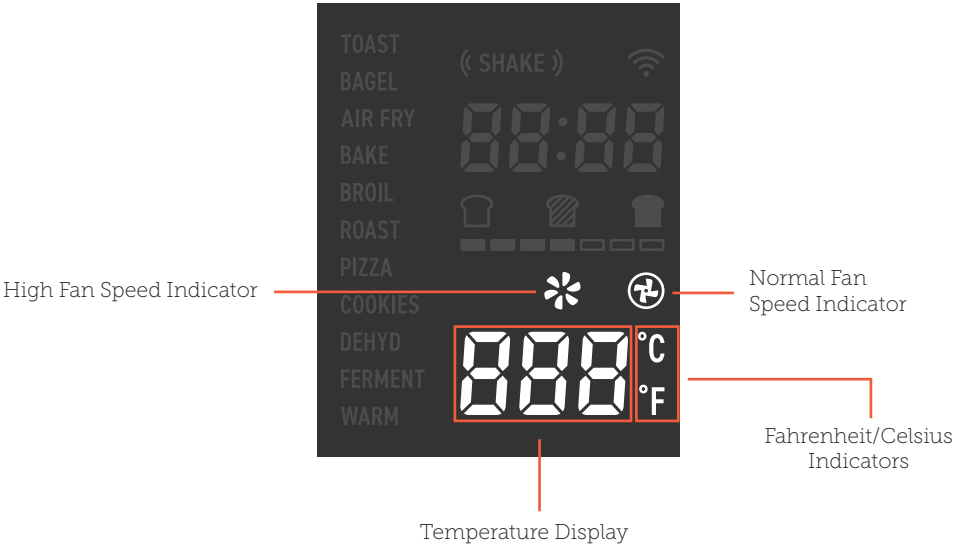
GETTING TO KNOW YOUR SMART AIR FRYER TOASTER OVEN



A.	Housing	**I.**	Power Cord
B.	LED Display	**J.**	Heating Elements
C.	Control Knob	**K.**	Door
D.	SHAKE Button	**L.**	Handle
E.	Power Button	**M.**	Fry Basket
F.	Fan/Light Button	**N.**	Wire Rack
G.	TIME/TEMP Button	**O.**	Food Tray
H.	START/PAUSE Button	**P.**	Crumb Tray

DISPLAY


Shake Remidner
WiFi® Icon
Note: This indicates app configuration status. See the VeSync in-app instructions for more information.
TOAST
BAGEL
AIR FRY
BAKE
BROIL
ROAST
PIZZA
COOKIES
DEHYD
FERMENT
WARM
SHAKE
Time Display
Toast/Bagel Darkness Level Indicators
Cooking Functions
°C
°F


TOAST
BAGEL
AIR FRY
BAKE
BROIL
ROAST
PIZZA
COOKIES
DEHYD
FERMENT
WARM
SHAKE
High Fan Speed Indicator
Normal Fan Speed Indicator
°C
°F
Fahrenheit/Celsius Indicators
Temperature Display

CONTROLS

Control Knob

- Turn the knob to change cooking functions. The current function will blink on the display.
- After pressing **TIME/TEMP**, turn the knob to change time/temperature. Turn clockwise to increase and counterclockwise to decrease.
- After a function or setting is selected, press the knob to confirm the selection.
- Press and hold the knob to save new preset settings or to reset a preset to default (see **Customizing Cooking Functions**, page 11).

Power Button

- Press to turn the oven on/off.
- While the oven is cooking or paused, press to cancel cooking. The oven will return to standby.
- Press and hold for 5 seconds to pair with the VeSync app. See the VeSync in-app instructions for more information.
- Press and hold for 15 seconds to reset the oven to factory settings (including removing the oven from the VeSync app and restoring all default cooking function settings).

Fan/Light Button

- Press repeatedly to cycle through fan speeds: normal, high, and off.
- The fan can be used for all cooking functions except Toast and Bagel. The fan is automatically set when cooking with Air Fry and Dehydrate.
- Press and hold to turn the interior light on/off.
- The interior light will turn on automatically when there is 1 minute of cooking time left. Press and hold to turn the light back off.

SHAKE Button

- Press to add or remove a Shake Reminder. The Shake Reminder will appear halfway through the remaining cooking time. The oven will beep, and ((SHAKE)) will blink on the display.
- The Shake Reminder cannot be added to the Toast or Bagel functions.
- For more information on shaking, see **Shaking Food** (page 26).
- Press and hold for 5 seconds to reset all presets to factory settings. The oven will stay paired with the VeSync app.

TIME/TEMP Button

- Press once to adjust time. Press again to adjust temperature. Turn the control knob clockwise to increase the setting and counterclockwise to decrease the setting.
- Time will adjust in increments of +/- 1, 5, 10, or 15 minutes (see chart).
- Temperature will adjust in increments of +/- 5°F.
- Press and hold to switch temperature units between Fahrenheit and Celsius.

Time Increment Chart

Air Fry, Bake, Broil, Roast, Pizza, Cookies, Warm	
Below 60 minutes	+/- 1-minute increments
1–2 hours	+/- 5-minute increments
Roast, Warm	
2–3 hours	+/- 10-minute increments
Above 3 hours	+/- 15-minute increments
Dehydrate, Ferment	
All times	+/- 30-minute increments

START/PAUSE Button

- Starts or pauses a cooking function.
- If preheating, cancels preheating and starts the cooking function immediately.
- Blinks when the oven has finished preheating. Press again to start the cooking function.

Note:

- If the oven is inactive for 30 minutes, it will turn off automatically. Use any control to wake up the oven.
- When you open the oven door during cooking (such as to shake food), the oven will pause cooking automatically.

BEFORE FIRST USE

Setting Up

1. Remove all packaging around and inside the oven.
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 27). Dry and place accessories back in 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 and plug it in.
2. Turn the control knob to **"TOAST"**, then press the control knob to confirm. Turn the control knob to change the Darkness Level to Level 7 (the highest level).
3. Press **START/PAUSE** to begin heating. The button will light up, and the display will show the timer counting down.
4. The oven will stop heating and beep when finished.

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.

Download on the App Store

GET IT ON Google Play

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 toaster oven.

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

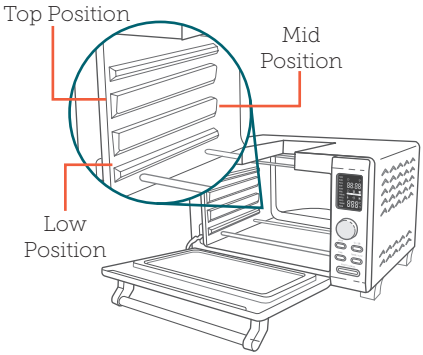
COOKING WITH YOUR SMART AIR FRYER TOASTER OVEN

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

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.
- **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: Always leave the crumb tray at the bottom of the oven when cooking for easier cleaning.



Cooking Functions

Cooking functions are programmed with an ideal time and temperature for cooking certain foods. For more information on each cooking function, see its individual section, or the **Cooking Functions Quick Reference Chart** (see page 12).

Customizing Cooking Functions

- You can customize a cooking function's default settings, including time and temperature.
- To change a function's default settings:

1. When the oven is not cooking or is paused, turn the control knob to select the function you want to change. Press the control knob to confirm your selection.
2. Select the settings you want to set as default.
   a. For Bagel and Toast, turn the Control Knob to change the Darkness Level.
   b. For other functions, press the **TIME/TEMP** button to switch between controlling time and temperature, and use the control knob to adjust the time and/or temperature.
3. Press and hold the control knob for 5 seconds until the oven beeps 1 time.

- To reset one function:

  1. When the oven is not cooking or is paused, turn the control knob to select the function you want to reset. Press the control knob to confirm your selection.
  2. Without making any changes, press and hold the control knob for 5 seconds until the oven beeps 1 time.

- To reset all functions:

  1. Press and hold **SHAKE** for 5 seconds. This will reset all presets to factory settings, but the oven will stay paired with the VeSync app.

Note: You can also customize and reset functions using the VeSync app.

Cooking Functions Quick Reference Chart

Name	Use	Suggested Accessory & Rack Position	Range
Toast	Toast or brown bread Manually preheat oven Defrost food	Wire rack at mid position	Darkness Level 1–7 Temperature is automatic
Bagel	When toasting bagels, place the inside (cut side) facing upwards. The Top side will be toasted more than the bottom side Toast bagels or crumpets Toast any bread that requires one side to be more toasted than the other	Wire rack at mid position	Darkness Level 1–7 Temperature is automatic
Air Fry	Cooks using intense heat and maximized airflow Cook food such as french fries and chicken wings Includes automatic preheat	Fry basket at mid position	150°–450°F / 66°–232°C 1 min–2 hr
Bake	Cook foods evenly throughout Bake cakes, muffins, pastries Includes automatic preheat	Food tray or wire rack at low position	150°–450°F / 66°–232°C 1 min–2 hr
Broil	Cook open-faced sandwiches, thin cuts of meat (such as bacon), poultry, fish, sausages, and vegetables Brown the tops of casseroles, gratins, and desserts Includes automatic preheat	Food tray at top position	150°–450°F / 66°–232°C 1 min–2 hr

Name	Use	Suggested Accessory & Rack Position	Range
Roast	Cook a variety of meat and poultry Food will be tender and juicy on the inside and well-roasted on the outside. Includes automatic preheat	Food tray at low position	150°–400°F / 66°–204°C 1 min–6 hr
Pizza	Melt and brown cheese and toppings while crisping crust Includes automatic preheat	Wire rack at mid position	150°–450°F / 66°–232°C 1 min–2 hr
Cookies	Bake cookies and other baked treats Includes automatic preheat	Food tray or wire rack at mid position	150°–450°F / 66°–232°C 1 min–2 hr
Dehydrate	Evenly dry out foods without cooking Dry fruit or vegetable chips	Wire rack at mid position	105°–180°F / 41°–82°C 30 min–24 hr
Ferment	Precisely hold low temperatures Proof bread, rolls, pizza, and dough Make yogurt	Food tray or wire rack at low position	80°–110°F / 27°–43°C 30 min–12 hr
Warm	Keep food warm at the recommended temperature to prevent bacterial growth (160°F / 71°C or above)	Food tray or wire rack at low position	140°–230°F / 60°–110°C 1 min–12 hr

Convection Fan

The fan circulates hot air in the oven for faster and more even cooking. Use the high fan speed (super convection) for crispier results, and for air frying. You can turn the fan on and off at any time during cooking.

Note: The fan cannot be used for the Toast or Bagel functions. Fan speed is set automatically for the Air Fry and Dehydrate functions.

VeSync App Functions

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

Remote Control

- All oven functions can be controlled remotely (except for starting cooking, for safety reasons).
- Cooking progress can be monitored from a distance.

Cooking Function Customization

- Cooking function settings can be changed or reset to default.

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.

Automatic Preheat

Air Fry, Bake, Broil, Roast, Pizza, and Cookies all use automatic preheat.

1. When you start the cooking function by pressing **START/PAUSE**, preheating will start automatically. The **START/PAUSE** button will light up, and the display will show "PrE".
   - Pressing **START/PAUSE** again during preheating will cancel preheating and immediately start cooking.
   - Preheating times vary based on the temperature setting (see chart).

Setting Temperature	Automatic Preheat Time
300°F / 148°C or below	2–4 min
325°F / 163°C	3–5 min
350°F / 178°C	4–6 min
400°F / 205°C and above	6–8 min

2. When preheating is finished, the oven will beep several times and the display will flash. This will repeat every minute. The **START/PAUSE** button will keep blinking until cooking is started.
   - After 10 minutes of inactivity, the cooking function will cancel, the oven will stop heating, and the display will reset.
3. Open the oven door to place food inside, then close the oven door to start cooking automatically. You can also press **START/PAUSE** to begin cooking if the food is already in the oven. The button will light up, and the display will show the timer counting down.

Toast Function ("TOAST")

This function browns the outside of your bread while keeping the inside soft. Also ideal for English muffins and frozen waffles.

Can be used to manually preheat the oven or defrost food. Use Level 4 or higher.

Heating Elements: Top and bottom heating elements cycle on and off.

Rack Position: Mid

1. Place up to 6 slices of bread on the wire rack. Insert the wire rack at mid position and close the oven door.
2. Turn the control knob to "**TOAST**", which will blink on the display. Press the control knob to confirm your selection.
3. Optionally, customize the darkness level. You can only do this before cooking starts.
   a. Turn the control knob to adjust the darkness level between 1–7. The bars underneath the toast icons indicate the darkness level.
   b. Use 1–2 for a light toast, 3–5 for a medium toast, and 6–7 for a dark toast.

Note:

- When setting the darkness level, consider the type, thickness, and freshness of the bread.
  - Try lighter settings for raisin toast, white bread, and thinly-sliced bread.
  - Try darker settings for rye, whole wheat, heavier-textured bread, and fresh bread.
- Time and temperature are set automatically. Time increases with darkness level. Temperature is set to the highest level (450°F / 232°C). The display will show "**HI**".

4. Press **START/PAUSE** to begin. The button will light up, and the display will show the timer counting down.
5. The oven will stop heating and beep when finished.

Bagel Function ("BAGEL")

This function crisps the inside of a cut bagel while lightly toasting the outside.

Also ideal for toasting crumpets or thick-sliced specialty breads which require one side to be more toasted than the other.

Heating Elements: Top heating elements cycle on and off, and bottom heating elements are half on and half off.

Rack Position: Mid

1. Slice the bagel in half. Center the halves on the wire rack. Insert the wire rack into the middle rack position and close the oven door.

   Note: This function toasts more on the top than the bottom. The inside (cut side) of the bagel should face upwards for best results.

2. Turn the control knob to select "**Bagel**", which will blink on the display. Press the control knob to confirm your selection.

3. Optionally, customize the darkness level. You can only do this before cooking starts.

   a. Turn the control knob to adjust the darkness level between 1–7. The bars underneath the toast icons indicate the darkness level.

   b. Use 1–2 for a light toast, 3–5 for a medium toast, and 6–7 for a dark toast.

Note:

- When setting the darkness level, consider the type, thickness, and freshness of the bagel.
  - Try lighter settings for bagels that are white, light-textured, thinner, or have raisins.
  - Try darker settings for bagels that are fresh or have a heavier texture.
- Time and temperature are set automatically. Time increases with darkness level.

4. Press **START/PAUSE** to begin. The button will light up, and the display will show the timer counting down.

5. The oven will stop heating and beep when finished.

Air Fry Function ("AIRFRY")

This function is ideal for cooking a variety of food, including french fries and chicken wings. Uses intense heat and maximized airflow.

Heating Elements: Top and bottom heating elements cycle on and off.

Rack Position: Mid

1. Turn the control knob to "**AIRFRY**", which will blink on the display. Press the control knob to confirm your selection.
2. Optionally, customize the temperature and time. You can do this anytime during cooking (except during preheating).
   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 1 min–2 hr.
   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 150°–450°F / 66°–232°C.

Note:

- For many air frying recipes, we recommend adding a Shake Reminder. Press **SHAKE** to add or remove a Shake Reminder.
- Small foods that are stacked, such as fries or nuggets, will usually need shaking. You can flip other foods, such as steak, to ensure even browning.
- For more information, see **Shaking Food** (page 26).

3. Press **START/PAUSE** to begin. Preheating will start automatically. The **START/PAUSE** button will light up, and the display will show "PrE".

   Note: Pressing **START/PAUSE** again during preheating will cancel preheating and immediately start cooking.

4. When preheating completes, the oven will beep several times, the display will flash, and the **START/PAUSE** button will blink continuously.
5. Place food in the fry basket.
   a. When air frying fatty foods (such as chicken wings), use the food tray instead to prevent oil dripping. Discard excess oil between batches.
6. Insert at mid position.
7. Close the oven door to begin cooking (or press **START/PAUSE** if food is already inside). The button will light up, and the display will show the timer counting down.

   Note: If you added a Shake Reminder, the reminder will appear halfway through the cooking time. The oven will beep, and SHAKE will blink on the display. Follow these instructions:

   a. Take the fry basket out of the oven, being careful of hot steam. The oven will pause cooking automatically as long as the oven door is open.
   b. Shake or flip the food.
   c. Put the fry basket back into the oven. Cooking will automatically resume when you close the oven door.

8. The oven will stop heating and beep several times when finished.

Bake Function ("BAKE")

This function cooks food evenly throughout. Ideal for baking cakes, muffins, brownies, and pastries. Also ideal for cooking pre-packaged frozen meals, including lasagna and pot pies.

Heating Elements: Top and bottom heating elements cycle on and off.

Rack Position: Low

1. If using the wire rack, insert at low position and close the oven door.
2. Turn the control knob to "**BAKE**", which will blink on the display. Press the control knob to confirm your selection.
3. Optionally, customize the temperature and time. You can do this anytime during cooking (except during preheating).

   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 1 min–2 hr.
   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 150°–450°F / 66°–232°C.

4. Press **START/PAUSE** to begin. Preheating will start automatically. The **START/PAUSE** button will light up, and the display will show "PrE".

   Note: Pressing **START/PAUSE** again during preheating will cancel preheating and immediately start cooking.

5. When preheating is finished, the oven will beep several times, the display will flash, and the **START/PAUSE** button will blink continuously.
6. Place food inside oven. If using the food tray, insert at low rack position.

   Note:

   - Citric acid, found in foods such as oranges, lemons, and limes, may damage the porcelain enamel finish of the trays or racks. When cooking foods with high citric acid content, we strongly recommend lining the enamel surfaces with foil or baking paper to extend the life of these accessories.
   - Use extreme caution when using foil to line a surface. **Always** fit the foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire.

7. Close the oven door to begin cooking (or press **START/PAUSE** if food is already inside). The button will light up, and the display will show the timer counting down.
8. The oven will stop heating and beep when finished.

Broil Function ("BROIL")

This function is ideal for cooking open-faced sandwiches, thin cuts of meat (such as bacon), poultry, fish, sausages, and vegetables.

Can also be used to brown the tops of casseroles, gratins, and desserts.

Heating Elements: Top heating elements stay on for 5 min, then cycle on and off. Bottom heating elements are half on and half off.

Rack Position: Top

1. Turn the control knob to "**BROIL**", which will blink on the display. Press the control knob to confirm your selection.
2. Optionally, customize the temperature and time. You can do this anytime during cooking (except during preheating).
   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 1 min–2 hr.
   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 150°–450°F / 66°–232°C.
3. Press **START/PAUSE** to begin. Preheating will start automatically. The **START/PAUSE** button will light up, and the display will show "PrE".

   Note: Pressing **START/PAUSE** again during preheating will cancel preheating and immediately start cooking.
4. When preheating completes, the oven will beep several times, the display will flash, and the **START/PAUSE** button will blink continuously.

   Note:
   - It may be necessary to lightly grease or line the enamel food tray with foil to prevent food from sticking.
   - Use extreme caution when using metal foil to line a surface. **Always** fit the foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire.
5. Place food on the food tray.

   Note: When cooking foods such as bulkier foods that may touch the upper heating elements, thicker foods such as hamburger patties, marinated foods such as chicken wings, or foods that require a gentler broil, you may need to use the middle rack position.
6. Insert the food tray at top position.
7. Close the oven door to begin cooking (or press **START/PAUSE** if food is already inside). The button will light up, and the display will show the timer counting down.
8. The oven will stop heating and beep when finished.

Roast Function ("ROAST")

This function is ideal for cooking a variety of meats and poultry. Food will be tender and juicy on the inside and well-roasted on the outside.

Heating Elements: Top and bottom heating elements cycle on and off.

Rack Position: Low

1. If using the wire rack, insert at low position and close the oven door.
2. Turn the control knob to "**ROAST**", which will blink on the display. Press the control knob to confirm your selection.
3. Optionally, customize the temperature and time. You can do this anytime during cooking (except during preheating).

   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 1 min–6 hr.

   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 150°–400°F / 66°–204°C.

4. Press **START/PAUSE** to begin. Preheating will start automatically. The **START/PAUSE** button will light up, and the display will show "PrE".

   Note: Pressing **START/PAUSE** again during preheating will cancel preheating and immediately start cooking.

5. When preheating completes, the oven will beep several times, the display will flash, and the **START/PAUSE** button will blink continuously.
6. Place food inside oven. If using the food tray, insert at low rack position.

   Note:

   - Citric acid, found in foods such as oranges, lemons, and lime juice, may damage the porcelain enamel finish of the trays or racks. When cooking foods with high citric acid content, we strongly recommend lining the enamel surfaces with foil or baking paper to extend the life of these accessories.
   - Use extreme caution when using metal foil to line a surface. **Always** fit the foil as securely as possible. If the foil contacts the oven's heating elements, this can cause overheating and risk of fire.

7. Close the oven door to begin cooking (or press **START/PAUSE** if food is already inside). The button will light up, and the display will show the timer counting down.
8. The oven will stop heating and beep when finished.

Pizza Function ("PIZZA")

This function melts and browns cheese and toppings, while crisping the crust.

Heating Elements: Top and bottom heating elements cycle on and off.

Rack Position: Mid

1. Insert wire rack at mid position and close the oven door.
2. Turn the control knob to select "**PIZZA**", which will blink on the display. Press the control knob to confirm your selection.
3. Optionally, customize the temperature and time. You can do this anytime during cooking (except during preheating).
   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 1 min–2 hr.
   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 150°–450°F / 66°–232°C.

Note: Try a slightly longer cooking time for pizzas with thicker crust, and an even longer cooking time for frozen pizzas.

4. Press **START/PAUSE** to begin. Preheating will start automatically. The **START/PAUSE** button will light up, and the display will show "PrE".

   Note: Pressing **START/PAUSE** again during preheating will cancel preheating and immediately start cooking.

5. When preheating is finished, the oven will beep several times, the display will flash, and the START/PAUSE button will blink continuously.
6. Remove any cardboard, plastic, paper, or other flammable materials. Place pizza on a pan, and place the pan on the wire rack.
7. Close the oven door to begin cooking (or press **START/PAUSE** if food is already inside). The button will light up, and the display will show the timer counting down.

   Note: For large pizzas, open the oven door halfway through cooking and carefully turn the pizza 90 degrees for more even browning.

8. The oven will stop heating and beep when finished.

Cookies Function ("COOKIES")

This function is ideal for baking homemade or commercially prepared cookies and other baked treats. Also ideal for ready-to-bake crescent rolls, cinnamon rolls, biscuits, and strudels.

Heating Elements: Top and bottom heating elements cycle on and off.

Rack Position: Mid

1. If using the wire rack, insert wire rack into the middle rack position and close the oven door.
2. Turn the control knob to select "**COOKIES**", which will blink on the display. Press the control knob to confirm your selection.
3. Optionally, customize the temperature and time. You can do this anytime during cooking (except during preheating).

   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 1 min–2 hr.
   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 150°–450°F / 66°–232°C.

Note: The amount of dough per cookie may vary the cooking time. Frozen dough will need a longer cooking time.

4. Press **START/PAUSE** to begin. Preheating will start automatically. The **START/PAUSE** button will blink, and the display will show "PrE".

   Note: Pressing **START/PAUSE** again during preheating will cancel preheating and immediately start cooking.

5. When preheating is finished, the oven will beep several times, the display will flash, and the **START/PAUSE** button will blink continuously.
6. Place food inside oven. If using the food tray, insert at mid position.

   Note:

   - It may be necessary to lightly grease or line the enamel food tray with baking paper to prevent food from sticking.
   - **Never** put baking or parchment paper into the oven without food on top. Air circulation can cause paper to move and touch heating elements.

7. Close the oven door to begin cooking (or press **START/PAUSE** if food is already inside). The button will light up, and the display will show the timer counting down.
8. The oven will stop heating and beep when finished.

Dehydrate Function ("DEHYD")

This function combines low and stable heat with automatic airflow to evenly dry out foods without cooking. Ideal for drying fruit or vegetable chips.

Heating Elements: Bottom heating elements cycle on and off.

Rack Position: Mid for 1 tray

1. Place food on the wire rack.

   Note:

   - When dehydrating foods that may drip, such as marinated jerky, place the food tray in the low rack position to collect drippings.
   - Optionally, to protect staining when dehydrating certain foods (such as beets or marinated meats with dark sauces), line the rack with baking paper.
   - **Never** put baking or parchment paper into the oven without food on top. Air circulation can cause paper to move and touch heating elements.

2. Insert wire rack into the middle rack position. If using multiple trays, insert into other positions. Close the oven door.
3. Turn the control knob to select "**DEHYD**", which will blink on the display. Press the control knob to confirm your selection.
4. Optionally, customize the temperature and time. You can do this anytime during cooking.

   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 30 min–24 hr.

   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 105°–180°F / 41°–82°C.

5. Press **START/PAUSE** to begin dehydrating. The button will light up, and the display will show the timer counting down.
6. The oven will stop heating and beep when finished.

Ferment Function ("FERMENT")

This function is designed to precisely hold low temperatures, providing an ideal environment for proofing bread, rolls, pizza, and dough.

Can also be used for making yogurt with an appropriate recipe (using 110°F / 43°C temperature and 12 hr time).

Heating Elements: Bottom heating elements cycle on and off.

Rack Position: Low

1. Place dough in a heat-safe container. Cover and place on the food tray or wire rack. Insert into the low rack position and close the oven door.
2. Turn the control knob to "**FERMENT**", which will blink on the display. Press the control knob to confirm your selection.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.

    a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 30 min–12 hr.

    b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 80°–110°F / 27°–43°C.

4. Press **START/PAUSE** to begin fermentation. The button will light up, and the display will show the timer counting down.
5. The oven will stop heating and beep when finished.

Warm Function ("WARM")

This function is designed to keep food warm. Maintains food at the recommended temperature to prevent bacterial growth (160°F / 71°C or above).

Heating Elements: Bottom heating elements cycle on and off.

Rack Position: Low

1. Place hot food in a heat-safe container. Cover and place on the food tray or wire rack. Insert into the low rack position and close the oven door.
2. Turn the control knob to "**WARM**", which will blink on the display. Press the control knob to confirm your selection.
3. Optionally, customize the temperature and time. You can do this anytime during cooking.
   a. Press **TIME/TEMP** once to control time. Turn the control knob to adjust the time between 1 min–12 hr.
   b. Press **TIME/TEMP** again to control temperature. Turn the control knob to adjust the temperature between 140°–230°F / 60°–110°C.
4. Press **START/PAUSE** to begin warming. The button will blink, and the display will show the timer counting down.
5. The oven will stop heating and beep when finished.

SHAKING FOOD

Shake Reminder

- The Shake Reminder is designed to remind you to check on your food, usually to shake it. Press **SHAKE** to turn on the Shake Reminder.
- You can use the Shake Reminder with any cooking function except Toast and Bagel. We especially recommend using the Shake Reminder with the **Air Fry** cooking function (see page 17).
- The Shake Reminder will appear halfway through cooking time.
- If **SHAKE** is pressed during cooking time, it will appear halfway through the remaining cooking time.
- The Shake Reminder will alert you with several beeps, and ((SHAKE)) will blink on the display.
- The Shake Reminder will go away once you open the oven door to take out the basket.

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.

How to Shake

- Add the Shake Reminder to your cooking program by pressing **SHAKE**.
- We recommend using the fry basket if you are shaking food. You can optionally use the rack or tray instead.
- During cooking, when the Shake Reminder appears, take the fry basket out of the oven and shake, mix, or flip the food.
- To shake food, hold the basket just above a heat-resistant surface for safety purposes. Then, shake the basket.
- If the basket is too heavy to shake, place the basket on a heat-resistant holder or surface. Then, shake the basket. **Do not** use this method if there is a risk of hot liquids splashing.
- If the basket is too heavy to shake and there are hot liquids present, place the basket on a heat-resistant holder or surface. Use tongs to mix or flip the food.
- When you open the oven door to take the basket out, the oven will pause cooking automatically. When you close the oven door again, cooking will automatically resume.
- Avoid shaking longer than 30 seconds, as the oven may start to cool down.

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.

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 cleanser 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. To clean the glass door, use a glass cleaner or mild detergent and a soft, damp sponge or soft, plastic scouring pad.
4. 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 cleanser 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:
   - **c.** 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.
   - **d.** Use a sponge to spread the paste on the accessories and scrub. Let the accessories sit for 15 minutes before rinsing.
   - **e.** Wash with soap and water.
3. Dry thoroughly.
4. Replace the crumb tray into the oven before plugging in or turning on the oven.

Storage

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

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.
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 manually by using the Toast function set to Level 4.
	Make sure food items are not too closely packed into a tray, rack, or other container.
White smoke is coming out of the oven.	The oven may produce some white smoke when you use it for the first time. This is normal. To eliminate any residue from packing, 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 isn't greasy.
Dark smoke is coming out of the oven.	Immediately press **START/PAUSE** and unplug your oven. Food is burning. Wait for smoke to clear before opening the oven door or pulling anything out.
Display shows Error Code "E1".	There is an open circuit in the temperature monitor. Contact **Customer Support** (see page 32).
Display shows Error Code "E2".	There is a short circuit in the temperature monitor. Contact **Customer Support** (see page 32).
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 32).

VESYNC APP TROUBLESHOOTING

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 [reverse for UK/EU] of each other.
- Reset the oven by pressing and holding ⏻ for 15 seconds, then 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 oven to go offline.

If your problem is not listed, please contact **Customer Support** (see page 32).

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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 Toaster Oven*
Model	*CS125-AO 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 warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

Arovast Corporation will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use for which the product is not intended. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. Arovast Corporation is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure or by user negligence, abuse, or use noncompliant with the user manual or any additional safety or use warnings included in the product packaging and manual.

This warranty does not apply to the following:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

Arovast Corporation and its subsidiaries assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

Extend Your Warranty by 1 Year
Register your product at www.cosori.com/warranty to extend your 1-year warranty by an additional year.

Please fill out all required fields and include your order ID, place of purchase, and purchase date, if applicable.

Defective Products & Returns
If you discover your product is defective within the specified warranty period, please contact Customer Support via **support@cosori.com** with a copy of your invoice and order ID. **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.

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.

NOTES

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

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Questions or Concerns?

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