

Thank you for your purchase!

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

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On behalf of all of us at Cosori,
Happy cooking!



CONTACT OUR CHEFS

Our helpful, in-house chefs are ready to assist you with any questions you might have!

Toll-Free: (888) 402-1684

Email: recipes@cosori.com

M-F 9:00am–5:00pm PST/PDT

COSORI *Tips from the Chef*



Preheating

It is important to preheat your Cosori Air Fryer in order to achieve evenly cooked and crisp food. It's super easy: just adjust to the temperature you want, and let it heat up for 3 to 5 minutes. When the timer goes off, it's ready to start cooking.



Breading Technique

Breading is a crucial step for many of your delicious cravings, and for many air fryer recipes. It is important to coat foods in flour, then egg, and then bread crumbs. Be sure to press those bread crumbs onto your foods so your tenders stay nicely coated with that crisp and crunchy texture.



Overcrowding

While it's tempting to try and cook more food at a time in an attempt to speed up the process, if you overcrowd the basket with too much food, it will prevent foods from browning or even cause them to take a longer time to cook.



Air Frying Meats & Fish

Foods cooked right out of the fridge can come out raw or undercooked. It is always best to let your thicker meats rest out in room temperature for 15 to 20 minutes before cooking. After air frying a steak or a fish fillet, let it rest for 5 to 10 minutes so the juices stay intact, preparing a moist and delicate piece of meat.



Essential Cooking Utensils

Invest in a kitchen spray bottle. It is so much easier than hand-drizzling oil onto your food, and it uses less oil overall. Baking tins are handy when your sweet tooth is craving decadent desserts, and tongs are helpful when there's just a lot happening in your basket.



Adapting Oven Recipes

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

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

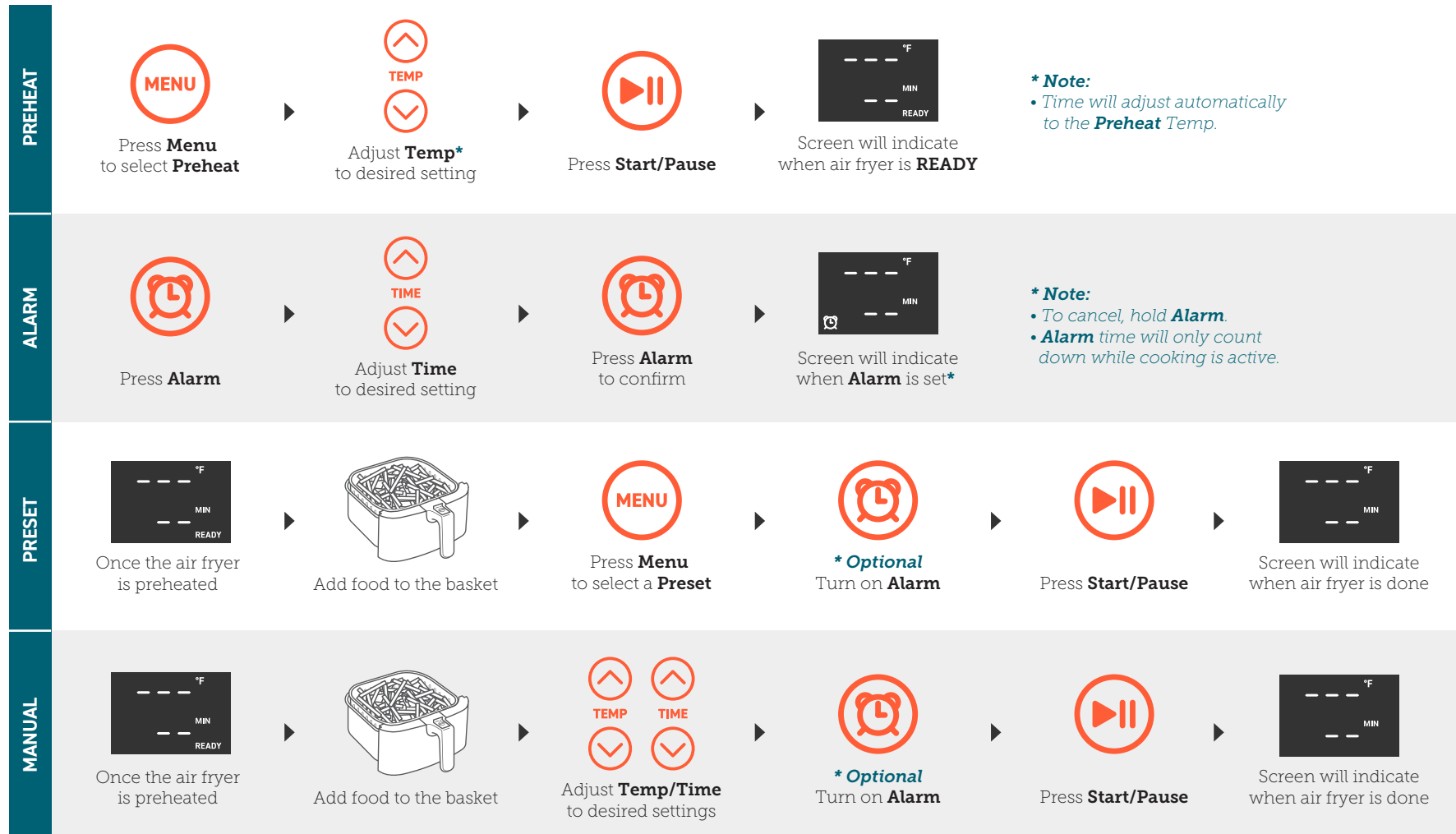


Reference Guide

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

SHORTCUT SHEET

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



CUSTOMIZE YOUR PRESETS

- 1 Choose a preset.
- 2 Follow this chart to adjust temperature and time.
- 3 Press to start air frying.



The alarm function can be used as a reminder to shake the baskets or flip your food when you are cooking smaller, stackable items. Set the alarm for half the total cooking time so you know when to shake or flip.

Seafood	Shrimp	Bacon
<p>Salmon Fillet (6 oz) 350°F 8_{MIN}</p> <p>Fish Nuggets 350°F 6_{MIN}</p> <p>Tilapia (6 oz)* 370°F 8_{MIN} <small>*Cook at 370°F-380°F</small></p>	<p>Jumbo Shrimp 370°F 8_{MIN}</p> <p>Breaded Shrimp 350°F 8_{MIN}</p> <p>Small to Med-Sized Shrimp 370°F 6_{MIN}</p>	<p>Thin-Cut Bacon 320°F 8_{MIN}</p> <p>Pancetta 350°F 10_{MIN}</p> <p>Parma Ham 320°F 6_{MIN}</p>
Frozen Foods	French Fries	Vegetables
<p>Chicken Nuggets 350°F 12_{MIN}</p> <p>Frozen Shrimp 380°F 8_{MIN}</p> <p>Onion Rings 350°F 10_{MIN}</p>	<p>Thin-Cut Fries 380°F 25_{MIN}</p> <p>Thick-Cut Fries 380°F 28_{MIN}</p> <p>Potato Wedges 380°F 25_{MIN}</p>	<p>Broccoli 300°F 8_{MIN}</p> <p>Cauliflower 300°F 10_{MIN}</p> <p>Zucchini 350°F 6_{MIN}</p>
Steak	Chicken	Desserts
<p>Medium Rare 400°F 6_{MIN}</p> <p>Medium 400°F 8_{MIN}</p> <p>Well Done 400°F 10_{MIN}</p>	<p>Chicken Legs 380°F 25_{MIN}</p> <p>Chicken Wings 380°F 25_{MIN}</p> <p>Bone-in Chicken Thighs 380°F 25_{MIN}</p>	<p>Cupcakes 300°F 15_{MIN}</p> <p>Cakes 300°F 30_{MIN}</p> <p>Soufflés 320°F 14_{MIN}</p>