COSORI

User Manual

Premium 5.8-Quart Air Fryer

Model No.: CP258-AF



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

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Package Contents

1 x Premium 5.8-Quart Air Fryer CP258-AF
1 x Recipe Book
1 x Reference Guide
1 x User Manual
1 x Warranty Card

Specifications

Power Supply	AC 120V, 60Hz
Rated Power	1700W
Capacity	5.8 qt / 5.5 L (serves 3–5 people)
Temperature Range	170–400°F / 77–205°C
Time Range	1–60 min

Thank you for your purchase!

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

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Penny Plates | *Quick Cuisines* | *Easy One-Pot*

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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

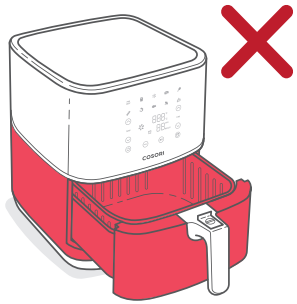
On behalf of all of us at Cosori,

Happy cooking!

IMPORTANT SAFEGUARDS

Follow basic safety precautions when using your air fryer. Read all instructions.

Key Safety Points

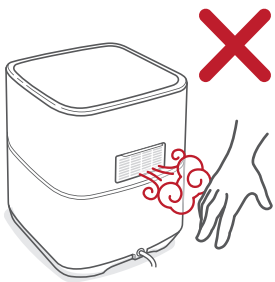


Do not touch hot surfaces. To open, use handle and a heat-resistant glove or oven mitt to avoid touching the front of the outer basket. **Do not** use a potholder.



Only press the basket release button with the baskets resting flat on a counter (or any level, heat-resistant surface).

The handle is attached to the inner basket, not the outer basket. When you press the basket release button, the outer basket will **drop**.



Do not block any ventilation openings. Hot steam is released through air outlets. Keep your hands and face clear of openings.

General Safety

- **Do not** immerse the air fryer housing or plug in water or liquid.
- Closely supervise children near your air fryer.
- Unplug when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- **Do not** use your air fryer if it is damaged, not working, or if the cord or plug is damaged. Contact **Customer Support** (see page 18).
- **Do not** use third-party replacement parts or accessories, as this may cause injuries.
- **Do not** use outdoors.
- **Do not** place on a stove, near gas or electric burners, or in a heated oven.
- Be extremely cautious when moving your air fryer (or removing the baskets) if it contains hot oil or other hot liquids.
- To disconnect the air fryer, turn off, then remove plug from wall outlet.
- **Do not** clean with metal scouring pads. Metal fragments can break off the pad and touch electrical parts, creating a risk of electric shock.
- **Do not** place anything on top of your air fryer. **Do not** store anything inside your air fryer.
- **Only** use your air fryer as directed in this manual.
- Not for commercial use. Household use **only**.

While Air Frying

- An air fryer works with hot air **only**. **Never** fill the baskets with oil or fat.
- **Never** use your air fryer without the baskets in place.
- **Do not** place oversized foods or metal utensils into your air fryer.
- **Do not** place paper, cardboard, non-heat-resistant plastic, or similar materials, into your air fryer. You may use parchment paper or foil.
- **Never** put baking or parchment paper into the air fryer without food on top. Air circulation can cause paper to lift and touch heating coils.
- **Always** use heat-safe containers. Be extremely cautious if using containers that aren't metal or glass.
- Keep your air fryer away from flammable materials (curtains, tablecloths, etc). Use on a flat, stable, heat-resistant surface away from heat sources or liquids.
- Immediately turn off and unplug your air fryer if you see dark smoke coming out. Food is burning. Wait for smoke to clear before pulling the baskets out.
- **Do not** leave your air fryer unattended while in use.

Plug and Cord

- Your fryer 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 fryer 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 fryer (see page 2).*

Electromagnetic Fields (EMF)

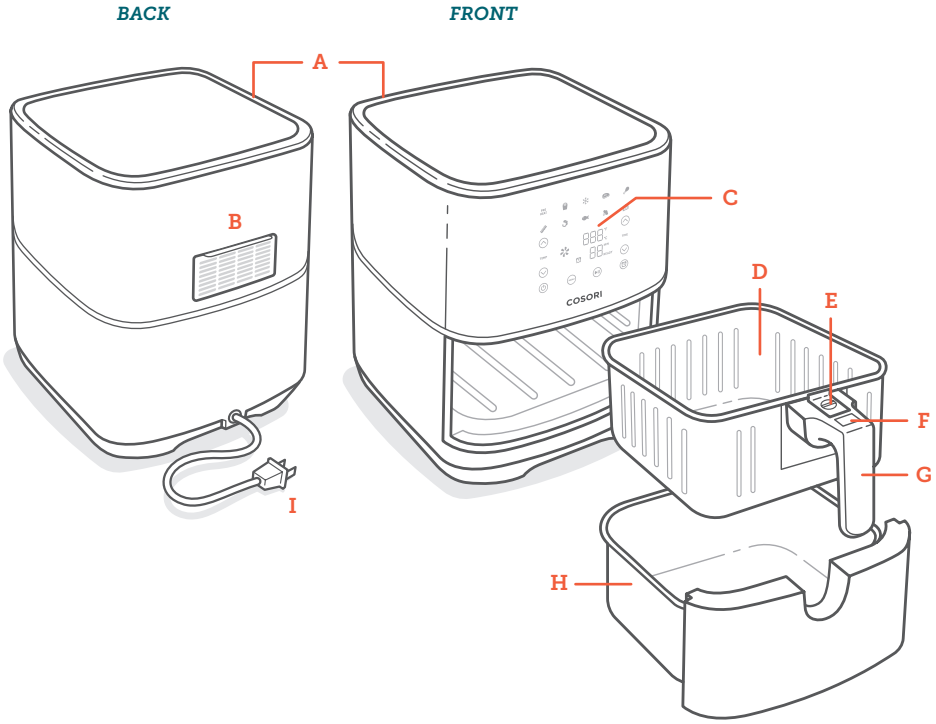
The Cosori Air Fryer complies with all standards regarding electromagnetic fields (EMF). If handled properly and according to the instructions in this user manual, the appliance is safe to use based on scientific evidence currently available.

SAVE THESE INSTRUCTIONS

GETTING TO KNOW YOUR AIR FRYER

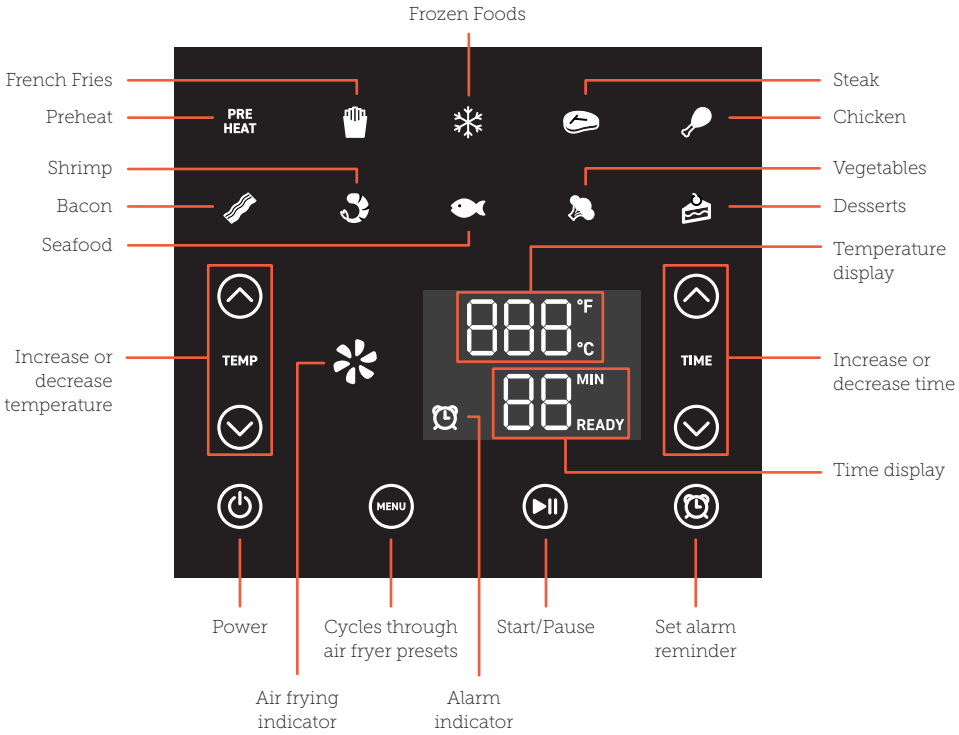
Your Cosori Air Fryer uses rapid 360° air circulation technology to cook with little to no oil, for quick, crispy, delicious food with 75% fewer calories than deep fryers.

Air Fryer Diagram



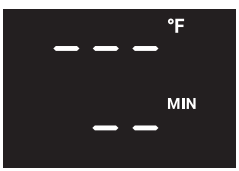
A. Air Inlet
B. Air Outlet
C. Control Screen
D. Inner Basket
E. Sliding Button-Guard
F. Basket Release Button
G. Basket Handle
H. Outer Basket
I. Power Cord

Display

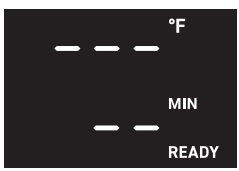


NOTE: *To quickly increase or decrease time or temperature, press and hold the ⌃ or ⌄ buttons.*

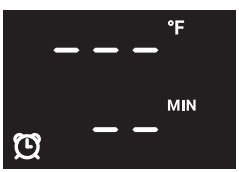
Display Messages



Cooking program has ended



Air fryer is preheated and ready to start cooking



Solid ⏰: Alarm has been set.
Blinking ⏰: Alarm has gone off.

BEFORE FIRST USE

1. Remove all packaging from the air fryer, including any temporary stickers.
2. Place the air fryer on a stable, level, heat-resistant surface, away from areas that can be damaged by steam (such as walls or cupboards).

   NOTE: *Leave 5 inches (13 cm) of space behind and above the air fryer. [Figure 1.1] Leave enough room to remove the baskets.*

3. Pull the handle to remove the baskets. Remove all plastic from baskets.
4. Press the basket release button to separate the inner basket from the outer basket.
5. Wash both baskets, using either a dishwasher or a non-abrasive sponge.
6. Wipe the inside and outside of the air fryer with a slightly moist cloth. Dry with a towel.
7. Put the baskets back inside the air fryer.

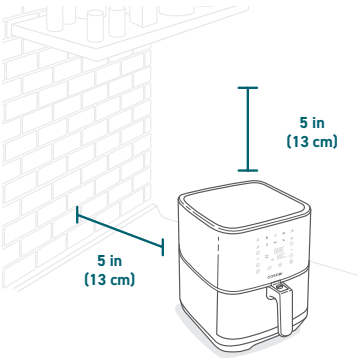


Figure 1.1

Basket Tips

- Separate baskets **only** to clean or after cooking.
- The button guard protects the basket release button from being pressed accidentally. Slide the button guard forward to press the basket release button.
- **Never** press the basket release button while carrying the baskets.
- **Only** press the basket release button with the baskets resting flat on a counter (or any level, heat-resistant surface).
- The handle is attached to the inner basket, not the outer basket. When you press the basket release button, the outer basket will **drop**.

NOTE: *To order replacement parts, please contact* ***Customer Support*** *(see page 18).*

USING YOUR AIR FRYER

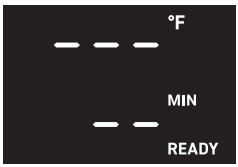
Preheating

We recommend preheating before placing food into the air fryer, unless your air fryer is already hot. Food will not cook thoroughly without preheating.

1. Plug in. Press ⏻ to turn on the air fryer display.
2. Press **Menu** once to select **Preheat**. The display will show "**400°F**" and "**5 MIN**".
3. Optionally, press "TEMP" ⌃ or ⌄ to change the temperature. The time will adjust automatically.

Temperature	Time
400F° / 205°C	5 minutes
390°F / 199°C	5 minutes
380°F / 193°C	5 minutes
370°F / 188°C	4 minutes
360°F / 182°C	4 minutes
350°F / 177°C	4 minutes
340°F / 171°C	4 minutes
330°F / 166°C and below	3 minutes

4. Press ⏯ to begin preheating.
5. When preheating is done, the air fryer will beep 5 times. The display will show:



NOTE: *If no buttons are pressed for 3 minutes, the air fryer will clear all settings and turn off.*

Air Frying

NOTE:

- ***Do not*** *place anything on top of your air fryer. This disrupts airflow and causes poor air frying results. [Figure 2.1]*
- *An air fryer is not a deep fryer.* ***Do not*** *fill the pan with oil, frying fat, or any liquid.*
- *When taking the baskets out of the air fryer, use a heat-resistant glove or oven mitt to avoid touching the front of the basket. Be careful of hot steam, and* ***do not*** *press the basket release button.*

1. Preheat your air fryer (see page 9).

2. When your air fryer displays "**READY**", add food to the baskets.

3. Press **Menu** repeatedly to select a preset cooking program (see page 11). The selected preset will light up blue.

   NOTE: *Presets are programmed with an ideal time and temperature for cooking certain foods. You can also set a custom time and temperature without choosing a preset.*

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

   a. Press "TEMP" ^ or v to change the temperature (between 170°–400°F / 77°–205°C).

   b. Press "TIME" ^ or v to change the time (between 1–60 minutes).

5. Optionally, set an alarm to go off during cooking time.

   a. Press ⏰ on the control panel.

   b. Press "TIME" ^ or v to change the alarm time.

   c. Press ⏰ to confirm the alarm, or wait 5 seconds without touching the control panel. The ⏰ icon will appear on the display.

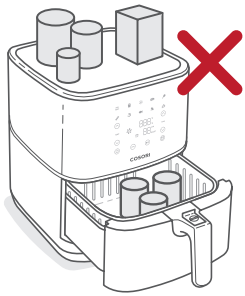


Figure 2.1

Alarm:

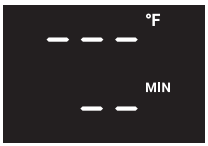
- *This alarm is intended as a reminder to shake or flip your food, or to check on your food during cooking. See* ***Shaking Food*** *(page 12).*
- *While the alarm is active, you can view it by pressing ⏰ on the control panel. Press ⏰ a second time to change the alarm.*
- *To cancel an alarm, press and hold ⏰ on the control panel (not on the display) for 2 seconds. The ⏰ icon on the display will disappear.*
- *The alarm can be set for 1–30 minutes.*
- *The alarm will only count down while cooking. Pausing the air fryer will also pause the alarm.*
- *Set the alarm for a time shorter than the cooking time. The alarm is cleared once air frying is finished. If an alarm is set for longer than the cooking time, it will not go off.*

6. Press ⏯ to begin. The display will show ✳ while air frying.

7. If the alarm was set, then the air fryer will beep 5 times when the alarm goes off, and ⏰ will flash on the display. If you set the alarm as a reminder to shake your food, follow the instructions in **Shaking Food** (see page 12).

Air Frying (cont.)

8. The air fryer will beep 5 times when finished. The display will show:



Take the baskets out of the air fryer, using a heat-resistant glove or oven mitt to avoid touching the front of the outer basket. Be careful of hot steam, and **do not** press the basket release button.

9. Remove inner basket from outer basket to serve food. When separating baskets:

   a. Make sure the baskets are resting on a flat surface.

   b. Watch for hot oil or fat collected in the outer basket. To avoid splashing, drain oil before replacing inner basket.

10. Allow to cool before cleaning.

Preset Settings

- You can customize time (1–60 minutes) and temperature (170°–400°F / 77°–205°C), unless noted.
- Results may vary. Check out our Reference Guide and Recipe Book for a guide to customizing presets for perfect results.

Preset	Symbol	Default Temperature	Default Time (Minutes)
Steak		400F° / 205°C	6 minutes
Chicken		380°F / 193°C	25 minutes
Seafood		350°F / 177°C	8 minutes
Shrimp		370°F / 188°C	6 minutes
Bacon		320°F / 160°C	8 minutes
Frozen Foods		350°F / 177°C	10 minutes
French Fries*		380°F / 193°C	25 minutes
Vegetables		300°F / 149°C	10 minutes
Desserts		300°F / 149°C	30 minutes
Preheat	PRE HEAT	400F° / 205°C	5 minutes

** See **Cooking Guide** (page 13) for tips on air frying French fries.*

Shaking Food

How to Shake

- During cooking, take the baskets out of the air fryer and shake, mix, or flip the food.

    a. To shake food:

        1. For safety purposes, hold the baskets just above a heat-resistant surface. **Do not** press the basket release button. [*Figure 3.1*]
        2. Shake the baskets.

    b. If the baskets are too heavy to shake:

        1. Place the baskets on a heat-resistant holder or surface
        2. Separate the baskets. Make sure no liquids are dripping from the inner basket.
        3. Carefully shake the inner basket.

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

    c. If the baskets are too heavy to shake and there are hot liquids present:

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

- When you take the baskets out, the air fryer will pause cooking automatically. As a safety feature, the display will turn off until baskets are replaced.
- When you replace the baskets, cooking will automatically resume.
- Avoid shaking longer than 30 seconds, as the air fryer may start to cool down.

What to Shake

- Small foods that are stacked will usually need shaking, such as fries or nuggets.
- 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.
- Use the alarm function to remind yourself to shake or flip the food.
- The alarm will alert you with 5 beeps, and will blink on the display.
- If you do not remove the baskets, the alarm will beep again after 1 minute and will continually blink.
- will stop blinking and go away once you take out the baskets.

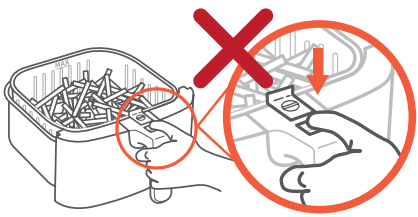


Figure 3.1

Cooking Guide

Over-Filling

- If the basket is overfilled, food will cook unevenly. [*Figure 3.2*]
- Food should not be filled over the "**MAX**" line of the inner basket. [*Figure 3.3*] **Do not** pack in food.



Figure 3.2

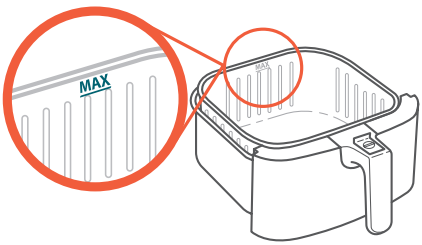


Figure 3.3

Using Oil

- Adding a small amount of oil to your food will make it crispier. Use no more than 2 tablespoons of oil.
- Oil sprays are excellent for applying small amounts of oil evenly to all food items.

French Fries

- Add ½ to 1 tablespoon oil for crispiness.
- When making fries from raw potatoes, soak uncooked fries in water for 15 minutes to remove starch prior to air frying. Pat dry with a towel before adding oil.
- Cut uncooked fries smaller for crispier results.
- Try cutting fries into ¼-inch by 3-inch (0.6 cm by 7.6 cm) strips.

Food Tips

- You can air fry 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 baskets.
- Air frying high-fat foods will cause fat to drip to the bottom of the baskets. 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 air frying.

NOTE: *For more from the Cosori Kitchen, check out our Recipe Book and Reference Guide.*

More Functions

Pausing

- Press ▶II to pause cooking. The air fryer will stop heating, ✻ will disappear from the display, and ▶II will blink until you press ▶II to resume cooking.
- The alarm will also pause while the cooking program is paused.
- After 30 minutes of inactivity, the air fryer will turn off.
- This function allows you to pause the cooking program without taking the baskets from the air fryer.

Switching Temperature Units

1. Press and hold "TEMP" ⌃ and ⌄ at the same time for 2 seconds.
2. The air fryer will beep once, and the temperature units will change from Fahrenheit to Celsius.
3. Repeat to switch back to Fahrenheit.

Automatically Resume Cooking

- If you pull out the baskets, the air fryer will pause cooking automatically. The display will turn off temporarily as a safety feature.
- When you return the baskets, the air fryer will automatically resume cooking based on your previous settings.

Automatic Shutoff

- If the air fryer has no active cooking programs, the air fryer will turn off, after 3 minutes of inactivity.

Overheat Protection

- If the air fryer overheats, it will automatically shut down as a safety feature.
- Allow the air fryer to cool down before using it again.

CARE & MAINTENANCE

NOTE:

- ***Always*** *clean the air fryer after every use.*
- *Lining the outer basket with foil may make cleanup easier.*

1. Turn off and unplug the air fryer. Allow it to cool completely before cleaning. Pull out the baskets for faster cooling.

2. Wipe the outside of the air fryer with a moist cloth.

3. The baskets are dishwasher safe. You can also wash the baskets with hot, soapy water and a non-abrasive sponge. Soak if necessary.

NOTE: *Baskets have a non-stick coating. Avoid metal utensils and abrasive cleaning materials.*

4. For stubborn grease:

   a. In a small bowl, mix 2 tablespoons (30 mL) of baking soda and 1 tablespoon of water (15 mL) to form a spreadable paste.

   b. Use a sponge to spread the paste on the baskets and scrub. Let the baskets sit for 15 minutes before rinsing.

   c. Wash baskets with soap and water before using.

5. Clean the inside of the air fryer with a slightly moist, non-abrasive sponge or cloth. **Do not** immerse in water. [*Figure 4.1*]

6. Clean the heating coil, if needed, to remove food debris.

7. Dry before using.

NOTE: *Make sure that the heating coil is dry before turning on the air fryer.*

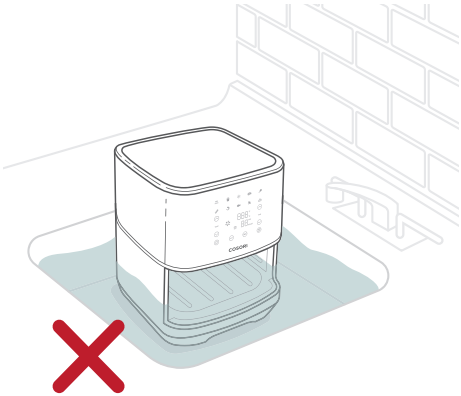


Figure 4.1

ACCESSORIES

You can purchase accessories for your air fryer from *Amazon.com* by searching for "**C158-6AC**" or by scanning the QR code.

If you have any questions, please contact **Customer Support** (see page 18).

TROUBLESHOOTING

Problem	Possible Solution
The air fryer will not turn on.	Make sure the air fryer is plugged in.
	Push the baskets securely into the air fryer.
Foods are not completely cooked.	Place smaller batches of ingredients into the inner basket. If the basket is overstuffed, then ingredients will be undercooked.
	Increase cooking temperature or time.
Foods are cooked unevenly.	Ingredients that are stacked on top of each other or close to each other need to be shaken during cooking (see **Shaking Food**, page 12).
Foods are not crispy after air frying.	Spraying or brushing a small amount of oil on foods can increase crispiness (see **Cooking Guide**, page 13).
French fries are not fried correctly.	See **French Fries**, page 13.
Baskets will not slide into the air fryer securely.	Make sure the basket is not overfilled with food.
	Make sure the inner basket is securely inside the outer basket.
White smoke is coming out of the air fryer.	The air fryer may produce some white smoke when you use it for the first time. This is normal.
	Make sure the pan is properly cleaned and not greasy.
	Cooking greasy foods will cause oil to leak into the outer basket. This oil will produce white smoke, and the baskets may be hotter than usual. This is normal, and should not affect cooking. Handle baskets with care.
Dark smoke is coming out of the air fryer.	Immediately unplug your air fryer. Food is burning. Wait for smoke to clear before pulling the baskets out.
Display shows Error Code "E1".	There is an open circuit in the temperature monitor. Contact **Customer Support** (see page 18).
Display shows Error Code "E2".	There is a short circuit in the temperature monitor. Contact **Customer Support** (see page 18).

WARRANTY INFORMATION

Product Name	Premium 5.8-Quart Air Fryer
Model Number	CP258-AF
Default Warranty Period	1 year
For your own reference, we strongly recommend that you record your order number and date of purchase.	
Date of Purchase	
Order Number	

TERMS & POLICY

Cosori 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.

Cosori 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 in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

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

Cosori 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.

Additional 1-Year Warranty

You can extend your 1-year warranty by an additional year. Log onto **www.cosori.com/warranty** and enter your order number (e.g., from Amazon or Houzz) within the first 14 days of your purchase to register your new product for the extended warranty.

If you are unable to provide the order number for your product, please type a short note in the order number field along with the date you received your product.

WARRANTY INFORMATION (CONT.)

Defective Products & Returns

Should your product prove defective within the specified warranty period, please contact Customer Support via **support@cosori.com** with your order number. **DO NOT** dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of the invoice and your order number.

CUSTOMER SUPPORT

We're Here to Help!

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

Customer Support

Arovast Corporation
1202 N. Miller St., Suite A
Anaheim, CA 92806

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

Support Hours

Monday–Friday
9:00 am–5:00 pm PST/PDT

* Please have your order confirmation number ready before contacting Customer Support.

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, hashtag, and tag away, Cosori chef!

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@cosoricooks

Cosori Appliances

Considering what to cook? Many recipe ideas are available, both from us and the Cosori community.

MORE COSORI PRODUCTS

If you're happy with this air fryer, 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!

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Questions or Concerns?

Mon–Fri 9:00 am–5:00 pm PST/PDT

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