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› Ultima Cosa Presto Luxe Plus 5L Air Fryer Instruction Manual TXG-S5T1

Ultima Cosa TXG-S5T1

Ultima Cosa Presto Luxe Plus 5L Air Fryer

Model: TXG-S5T1

Instruction Manual

IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using your Ultima Cosa Presto Luxe Plus 5L Air Fryer. Retain this manual for future reference.



Image: Important safety warnings including high temperature, not opening the top, and not filling with oil.

- **High Temperature Warning:** Do not touch the red area while the air fryer is in use. Allow the area to cool after use prior to handling.
- **Do Not Try to Open the Top:** Never attempt to open the top of the air fryer; it is not a lid.
- **Do Not Fill with Oil:** The Ultima Cosa Air Fryer is not a deep fryer. Do not fill the basket with oil.
- Always place the appliance on a stable, heat-resistant surface.
- Ensure proper ventilation around the air fryer during operation.
- Keep children and pets away from the appliance during use.
- Unplug the air fryer when not in use and before cleaning.

PRODUCT OVERVIEW

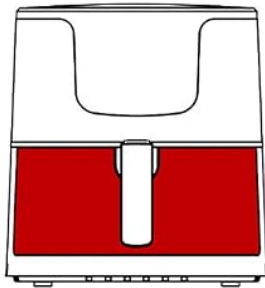
The Ultima Cosa Presto Luxe Plus 5L Air Fryer is designed for healthy and efficient cooking, offering a versatile solution for various meals.

CAUTION

PLEASE READ CAREFULLY BEFORE USE IT

ATTENTION

VEUILLEZ LIRE ATTENTIVEMENT AVANT L'UTILISATION

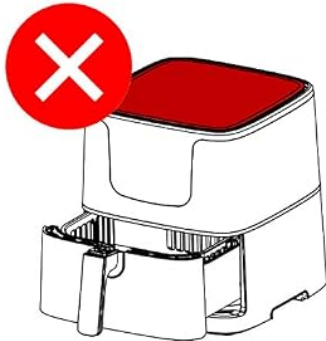


HIGH TEMPERATURE WARNING

PLEASE DO NOT TOUCH THE RED AREA WHILE THE AIR FRYER IS IN USE. ALLOW AREA TO COOL AFTER USE PRIOR TO HANDLING.

AVERTISSEMENT DE TEMPÉRATURE ÉLEVÉE

NE TOUCHEZ PAS LA ZONE ROUGE QUAND VOUS UTILISEZ LA FRITEUSE À AIR. LAISSER LA ZONE REFROIDIR APRÈS UTILISATION AVANT DE LA MANIPULER.

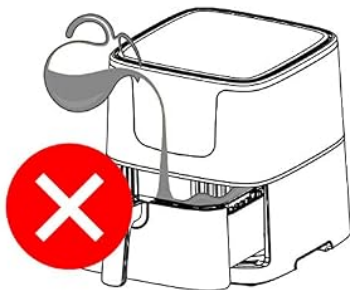


DO NOT TRY TO OPEN THE TOP.

PLEASE NEVER OPEN THE TOP, THIS IS NOT A LID.

NE TENTEZ PAS D'OUVRIR LE DESSUS

NE JAMAIS OUVRIR LE DESSUS, CE N'EST PAS UN COUVERCLE.



DO NOT FILL WITH OIL

ULTIMA COSA AIRFRYER IS NOT A DEEP FRYER. PLEASE DO NOT FILL WITH OIL.

NE PAS REMPLIR AVEC DE L'HUILE

LA FRITEUSE À AIR ULTIMA COSA N'EST PAS UNE FRITEUSE, VEUILLEZ NE PAS LA REMPLIR AVEC DE L'HUILE

Image: Front view of the Ultima Cosa Presto Luxe Plus 5L Air Fryer.

Key Features:

- **Large Capacity:** 5-liter cooking capacity, ideal for family meals.

- **Digital Touch Control:** Intuitive touch screen for setting temperature and time.
- **6 Preset Cooking Modes + Preheat:** Convenient one-touch options for popular dishes.
- **High Performance 3D Heat Flow Technology:** Ensures quick, crisp, and evenly cooked results without preheating.
- **Powerful Motor:** 1700W for fast and efficient cooking.
- **Multipurpose Use:** Capable of baking, frying, roasting, and dehydrating foods.
- **Oil-Free Cooking:** Reduces fat by 88% and calories by 65% compared to traditional deep frying.
- **Easy Cleanup:** Removable, dishwasher-safe non-stick basket and crisper tray.

Oil Free - Healthy and Delicious

88% less fat and 65% fewer calories.
Cut down on the harmful affects of deep-frying.
Most recipes can be made completely oil free!



Regular Deep Frying



V.S.

Ultima Cosa Air Fryer

Image: Visual comparison showing the difference between traditional deep frying and oil-free air frying with the Ultima Cosa Air Fryer.

SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.

2. **Clean:** Wash the removable basket and crisper tray with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the air fryer with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, ensuring at least 4 inches (10 cm) of clear space around the back and sides for proper ventilation. Do not place it directly against a wall or under cabinets.
4. **First Use:** It is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) before first use to eliminate any manufacturing odors. A slight odor may be present, which is normal.

OPERATING INSTRUCTIONS

The Ultima Cosa Presto Luxe Plus Air Fryer features an intuitive touch control panel for easy operation.

6 Preset Cooking Modes + Preheat



Easily Adjust Temperature

Easily adjust your cooking temperature for the best tasting results.



Easily Adjust Cooking Time

Easily adjust your cooking time ensuring a thoroughly cooked dish.



Image: Digital control panel showing 6 preset cooking modes, preheat function, and controls for adjusting temperature and cooking time.

Basic Operation:

1. **Power On:** Plug the air fryer into a grounded electrical outlet. The display will illuminate.

2. **Load Food:** Pull out the basket by its handle. Place your food inside the crisper tray within the basket. Do not overfill.
3. **Select Mode or Manual Settings:**
 - **Preset Modes:** Choose from 6 preset cooking modes (e.g., fries, shrimp, fish, steak, chicken, vegetables) by pressing the corresponding icon. The air fryer will automatically set the optimal temperature and time.
 - **Manual Settings:** Use the temperature and time adjustment buttons to set your desired cooking parameters. The temperature can be adjusted up to 400°F (200°C).
4. **Start Cooking:** Press the Start/Pause button to begin cooking.
5. **Shake/Flip (Optional):** For even cooking, especially with smaller items, you may pull out the basket halfway through cooking to shake or flip the food. The air fryer will pause automatically when the basket is removed and resume when reinserted.
6. **Finish Cooking:** The air fryer will beep when the cooking cycle is complete. Carefully remove the basket and transfer food to a serving dish.

High Performance 3D Heat Flow Technology:

This technology ensures rapid and even heat distribution, eliminating the need for preheating in most cases and delivering quick, crisp, and thoroughly cooked meals.

High Performance 3D Heat Flow Technology

High Performance 3D Heat Flow Technology ensures a quick, crisp and evenly cooked meal every time. No Need to Preheat for Quick Cooking, adjustable cooking temperature up to 200C/400F.



Image: Diagram illustrating the 3D heat flow technology within the Ultima Cosa Air Fryer, showing hot air circulating around food.

Official Product Video:

Your browser does not support the video tag.

Video: An official product video demonstrating the Ultima Cosa Air Fryer in use, showing how to prepare and cook various foods like asparagus and steak. The video highlights the ease of use and the cooking process.

MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your air fryer.

Easy Cleanup

Dishwasher Safe Non-stick Basket and Crisping Tray for Easy Clean Up.
Simply remove the basket and place both non-stick basket and tray into the dishwasher **ONLY** after cool down period.



Image: The removable non-stick basket and crisper tray of the Ultima Cosa Air Fryer placed in a dishwasher for easy cleaning.

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Clean Basket and Tray:** The removable non-stick basket and crisper tray are dishwasher safe. Alternatively, wash them with warm, soapy water and a non-abrasive sponge. Rinse and dry thoroughly.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth or sponge. For stubborn residue, use a mild dish soap. Avoid abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe the exterior with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

If you encounter any issues with your air fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; appliance malfunction.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/flipped.	Do not overcrowd the basket. Cook in smaller batches if necessary. Shake or flip food halfway through cooking.
Food is not crispy.	Too much moisture; insufficient cooking time/temperature.	Pat food dry before cooking. Increase cooking time or temperature slightly. Ensure a thin layer of oil is applied if desired for extra crispiness.
White smoke coming from the air fryer.	Grease residue from previous use; fatty food.	Clean the basket and crisper tray thoroughly after each use. For fatty foods, drain excess fat during cooking.
Appliance smells during first use.	Manufacturing residue.	This is normal. Run the air fryer empty for 10-15 minutes at 350°F (175°C) before first use.

SPECIFICATIONS

- **Model Number:** TXG-S5T1
- **Capacity:** 5 Liters
- **Color:** Black
- **Material:** Plastic
- **Output Wattage:** 1700 Watts
- **Voltage:** 120 Volts
- **Control Method:** Touch
- **Special Feature:** Temperature Control
- **Nonstick Coating:** Yes
- **Dishwasher Safe Parts:** Yes (Basket and Tray)
- **Item Weight:** 14.04 pounds
- **Package Dimensions:** 15.98 x 14.09 x 13.62 inches

WARRANTY AND SUPPORT

For warranty information or technical support regarding your Ultima Cosa Presto Luxe Plus 5L Air Fryer, please refer to the warranty card included in your product packaging or visit the official Ultima Cosa website. Contact details for customer service are typically provided with your purchase documentation.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question