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Model: 8.5QT

1. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using your Ultima Cosa Air Fryer. Failure to follow these safety guidelines may result in electric shock, fire, or injury.

- Do not immerse the appliance housing, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply.
- Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- Do not block any air vents. Ensure adequate space around the appliance for proper ventilation.
- Do not touch hot surfaces. Use oven mitts or a cloth when handling hot components.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling.
- Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances.
- Do not operate the appliance with a damaged cord or plug, or if it malfunctions or has been damaged in any way.
- Do not use accessories or attachments not recommended by the manufacturer.

2. PRODUCT OVERVIEW

The Ultima Cosa 8.5QT Air Fryer utilizes advanced 3D heat flow technology to cook food with significantly less oil, offering a healthier alternative to traditional frying methods.



Image: Front view of the Ultima Cosa 8.5QT Air Fryer, showcasing its sleek silver and black design with a digital touchscreen display.

Key Features:

- **Healthy Cooking:** High-performance 3D heat flow technology reduces fat by up to 88% and calories by 65% compared to traditional frying.
- **Large Capacity:** Spacious 8.5-quart (8 Liters) square basket, capable of cooking up to 6.5 lbs of food, suitable for up to 10 people.
- **Digital Touchscreen:** Equipped with an intuitive digital touchscreen for easy operation and control.
- **9 Preset Programs:** One-touch cooking with dedicated presets for various dishes, including fries, steak, chicken, fish, vegetables, bacon, shrimp, roast, and dehydrate.

- **Adjustable Settings:** Temperature range from 180°F to 400°F (80°C to 220°C) with °F/°C switching, and adjustable cooking time.
- **Preheat & Keep Warm Functions:** Includes quick pre-heating and a keep warm function for convenience.
- **Easy to Clean:** Removable nonstick coated crisping tray and frying basket are dishwasher safe and PFOA-free.

High Performance 3D Heat Flow Technology

With the 360° Air Circulation technology, cook your food quickly, evenly - and less oily.



Image: Diagram illustrating the 360° air circulation and 3D heat flow technology inside the air fryer, ensuring even cooking.

Cook with 85% Less Oil

1 tbsp of oil needed with recipes, air-fried food will have 88% less fat than deep-fried foods



Image: Visual comparison showing air-fried french fries next to deep-fried french fries, highlighting the health benefits of air frying with less oil.

3. SETUP AND FIRST USE

Unpacking:

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Check that all components are present and undamaged.

Initial Cleaning:

1. Wash the frying basket and crisping tray with hot water, dish soap, and a non-abrasive sponge.
2. Wipe the inside and outside of the appliance with a damp cloth.

3. Ensure all parts are thoroughly dry before use.

Placement:

1. Place the air fryer on a stable, level, and heat-resistant surface.
2. Ensure there is at least 4 inches (10 cm) of clear space around the back and sides of the appliance, and above it, for proper air circulation.
3. Do not place the appliance near flammable materials or heat sources.

4. OPERATING INSTRUCTIONS

Your Ultima Cosa Air Fryer features a user-friendly digital touchscreen for easy control of cooking functions.



Image: Close-up of the air fryer's digital touchscreen display, showing temperature, time, and various preset icons.

Control Panel Overview:

- **Power Button:** Turns the appliance on/off.
- **Temperature Control (+/-):** Adjusts cooking temperature.
- **Time Control (+/-):** Adjusts cooking time.
- **Preset Icons:** Select from 9 pre-programmed cooking modes.
- **Preheat Button:** Initiates the preheating cycle.
- **°F/°C Switch:** Toggles between Fahrenheit and Celsius temperature display.

Using Preset Programs:

Cook Your Favorite Meals!

9 presets include steak, Chicken, vegetables, and more
---you're bound to produce delicious results.



Image: Display of the 9 preset cooking options: Fries, Steak, Chicken, Fish, Vegetables, Bacon, Shrimp, Roast, and Dehydrate.

1. Place food in the frying basket.
2. Insert the basket into the air fryer.
3. Press the Power button to turn on the display.
4. Select the desired preset icon (e.g., Fries, Chicken). The appliance will automatically set the recommended

temperature and time.

5. You can manually adjust the temperature and time using the +/- buttons if needed.
6. Press the Start/Pause button to begin cooking.

Manual Cooking:

1. Place food in the frying basket and insert it into the air fryer.
2. Press the Power button.
3. Use the Temperature +/- buttons to set the desired cooking temperature (180°F - 400°F / 80°C - 220°C).
4. Use the Time +/- buttons to set the desired cooking time (1-60 minutes for most functions, 1-24 hours for Dehydrate).
5. Press the Start/Pause button to begin cooking.

Preheating:

1. Press the Preheat button. The air fryer will heat to a default temperature (e.g., 370°F) for a short duration (e.g., 3 minutes).
2. Once preheating is complete, the appliance will beep. You can then add your food and select a cooking program or manual settings.



Image: The air fryer with its basket pulled out, revealing perfectly cooked chicken drumsticks inside, ready to be served.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer.

Easy to Clean - Dishwasher Safe

Dishwasher friendly, it is safe to put the airfryer basket in the dishwasher.



Image: The removable nonstick frying basket and crisping tray placed inside a dishwasher for easy cleaning.

Cleaning the Frying Basket and Crisping Tray:

1. Unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the frying basket and crisping tray.
3. These components are dishwasher safe. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge.
4. For stubborn food residue, soak the basket and tray in warm, soapy water for about 10 minutes before cleaning.
5. Ensure all parts are thoroughly dry before reassembling or storing.

Cleaning the Interior and Exterior:

1. Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners.
2. Clean the interior of the appliance with a damp cloth and mild detergent. Avoid harsh chemicals.
3. Ensure the heating element is free from food debris. Use a soft brush if necessary.

6. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in. Power outlet is not working.	Ensure the power cord is securely plugged into a working electrical outlet. Check your circuit breaker.
Food is not cooked evenly.	Basket is overloaded. Food not shaken/flipped during cooking.	Do not overload the basket. Shake or flip food halfway through cooking for even results.
White smoke coming from the appliance.	Grease residue from previous use. Fatty food being cooked.	Clean the basket and crisping tray thoroughly after each use. Remove excess fat from food before cooking.
Appliance makes a loud rattling noise.	Loose internal component or fan obstruction.	Unplug the unit immediately. Do not attempt to repair. Contact customer support.
Food is not crispy.	Insufficient cooking time/temperature. Too much moisture in food.	Increase cooking time or temperature. Pat food dry before air frying. Lightly brush with oil for extra crispiness.

7. SPECIFICATIONS

Specification	Detail
Brand	Ultima Cosa
Model	8.5QT
Colour	Silver
Capacity	8.5 Quarts (8 Liters)
Power/Wattage	1700 Watts
Voltage	120 Volts
Material	Aluminum
Product Dimensions (L x W x H)	42 x 36 x 34.3 cm
Item Weight	6.5 kg
Special Features	Programmable, Temperature Control

8. WARRANTY AND SUPPORT

Satisfaction Guaranteed:

Ultima Cosa is committed to providing high-quality products. If you experience any issues with your product, our Customer Support Team is available to assist you.

Contacting Support:

For assistance, troubleshooting, or warranty claims, please contact our customer support team. If your product is found to be defective, a replacement will be provided.

Please refer to the contact information provided with your product packaging or visit the official Ultima Cosa website for the most up-to-date support details.

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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