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› [COSORI 6L Air Fryer CAF-DC601 User Manual](#)

COSORI CAF-DC601

COSORI 6L Air Fryer CAF-DC601 User Manual

Model: CAF-DC601 | Brand: COSORI

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using this appliance to prevent personal injury or property damage. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage matches your home's power supply. Do not immerse the cord, plug, or appliance in water or other liquids.
- **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow proper air circulation.
- **Hot Surfaces:** The air fryer's exterior surfaces can become hot during operation. Use oven mitts when handling hot components.
- **Children:** This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- **Ventilation:** Do not block any air vents. Ensure there is adequate space around the appliance for proper airflow.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for repairs.

2. PRODUCT OVERVIEW

The COSORI 6L Air Fryer CAF-DC601 utilizes advanced DC motor technology for efficient and quiet operation, offering a healthier alternative to traditional frying with up to 95% less oil.

Key Features:

- **DC Motor Technology:** Provides faster cooking (up to 38% quicker than conventional models) and quieter operation (below 55dB).
- **95% Oil Reduction:** Achieve crispy results with minimal oil, promoting healthier meals.
- **6-Liter Large Capacity:** Ideal for families, capable of cooking meals for 4-8 people, such as 1.4kg steak, 1.0kg fried chicken, 1.2kg fries, or a medium-sized pizza.

- Versatile Cooking Functions (9+1 Modes):** Includes Air Fry, Roast, Dry, Bake, Toast, Grill, Keep Warm, Defrost, Reheat, and Ferment.
- Wide Temperature Range:** Adjustable from 30°C to 230°C.
- Extended Timer:** Set cooking times from 1 minute to 24 hours.
- Fermentation Function:** Create homemade yogurt, miso, and other fermented foods.

Components:

Familiarize yourself with the main parts of your air fryer:

- Main Unit with Control Panel
- Removable Cooking Basket
- Crisper Plate
- Power Cord



Image: A perfectly cooked steak being sliced, highlighting the 95% oil reduction feature of the COSORI Air Fryer.

もっと早く、もっと静かに

従来品*より最大38%速く*調理できる標準DCモーターが搭載し、
ファン速度を5レベルまで調整でき、料理の多様化が実現されます。

温度調整

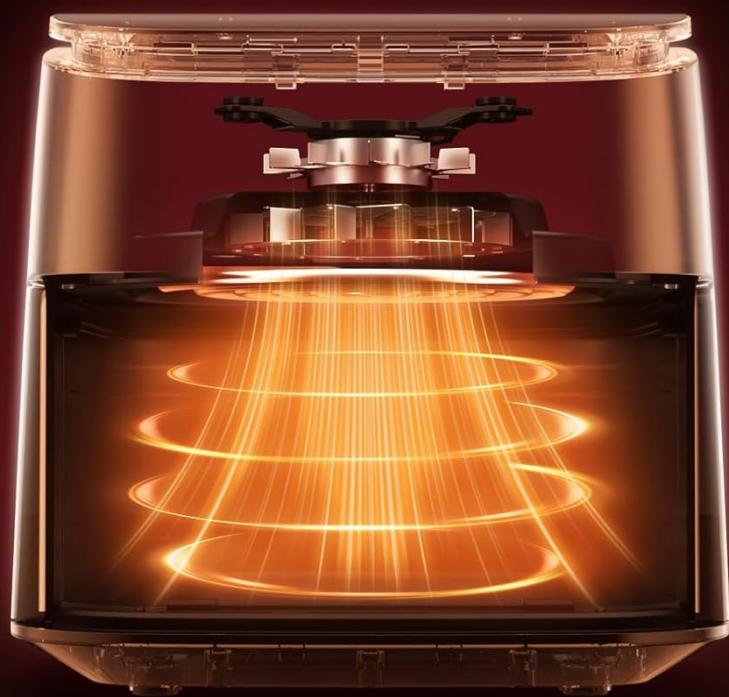
30°C~230°C

時間調整

1分~24時間

静かさ*

<55dB



*COSORIノンフライヤーCP137

*1メートル以内で測れた値

Image: An internal diagram of the air fryer illustrating the DC motor and rapid heat circulation, along with specifications for temperature range, time adjustment, and noise level.

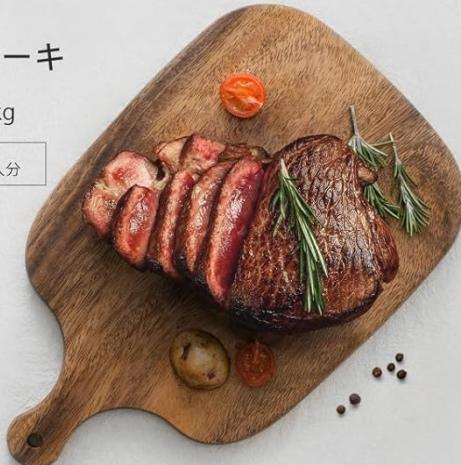
6L大容量

アップグレードされた新バスケットでは、より広い底部によってたくさんの食材を入れます。庫内の空間をフル活用。

ステーキ

1.4kg

6~8人分



フライドポテト

1.2kg

5~7人分



唐揚げ

1.0kg

4~6人分



ピザ

Mサイズ*

2~3人分

(600~750g)



*約22センチメートル

Image: Visual representation of the 6L capacity, showing quantities of steak (1.4kg), fried chicken (1.0kg), french fries (1.2kg), and a medium pizza that can be cooked.

3. SETUP

Unpacking:

- Remove all packaging materials from the air fryer and its accessories.
- Inspect the appliance for any damage. Do not use if damaged.

Initial Cleaning:

- Wash the cooking basket and crisper plate with warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the interior and exterior of the main unit with a damp cloth.

Placement:

- Place the air fryer on a flat, stable, and heat-resistant surface.
- Ensure at least 15 cm (6 inches) of space around the back and sides, and 30 cm (12 inches) above the air fryer for proper ventilation.

Power Connection:

- Plug the power cord into a grounded electrical outlet.

4. OPERATING INSTRUCTIONS

The COSORI Air Fryer features a user-friendly control panel for easy operation.

Control Panel Overview:



Image: A close-up of the air fryer's control panel, showing the digital display for temperature and time, along with touch buttons for various cooking modes like Air Fry, Roast, Grill, Frozen Food, Dry, Bake, Ferment, Keep Warm, Defrost, and Reheat.

- **Digital Display:** Shows temperature and time settings.
- **Mode Buttons:** Select from preset cooking functions.
- **Temperature/Time Adjustment:** Use the arrow buttons to increase or decrease values.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.
- **Power Button:** Turns the appliance on/off.

Basic Operation Steps:

1. **Prepare Food:** Place food in the cooking basket, ensuring not to overfill.
2. **Insert Basket:** Slide the cooking basket firmly into the main unit.
3. **Power On:** Press the power button.
4. **Select Mode:** Choose a preset cooking mode (e.g., "Non-Fry" for air frying) or manually set temperature and time.
5. **Adjust Settings:** Use the temperature and time adjustment buttons to customize as needed.
6. **Start Cooking:** Press the Start/Pause button to begin. The air fryer will beep when cooking is complete.

Special Functions:

- **Fermentation Mode:** Set temperature to 30-40°C and time for several hours to ferment ingredients like yogurt or dough.
- **Drying Mode:** Use lower temperatures (e.g., 50-70°C) for extended periods to dehydrate fruits or vegetables.
- **Preheating:** For best results with certain foods, preheat the air fryer for 3-5 minutes before adding ingredients.
- **Shaking/Tossing:** For even cooking, shake or toss the basket halfway through the cooking process, especially for smaller items like fries or nuggets.

我が家の大活躍アイテム

9つの調理モードで、あらゆる料理ニーズに対応します。



Image: A spread of dishes prepared using the air fryer's various modes, including roasted meat, frozen pizza, dried fruit, air-fried potatoes, reheated soup, baked toast, grilled oysters, and fermented yogurt.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your COSORI Air Fryer.

After Each Use:

- Unplug:** Always unplug the air fryer and allow it to cool completely before cleaning.
- Clean Basket and Crisper Plate:**
 - These parts are dishwasher safe.
 - Alternatively, wash with warm, soapy water and a non-abrasive sponge. For stubborn food residue, soak in warm water for 10-15 minutes.
 - Rinse thoroughly and dry completely before storing or next use.

3. **Clean Interior:** Wipe the interior with a damp cloth. For heavy residue, use a mild dish soap and a soft brush.
4. **Clean Exterior:** Wipe the exterior with a damp cloth. Do not use abrasive cleaners or scouring pads.



Image: A hand cleaning the non-stick cooking basket of the COSORI Air Fryer under running water, demonstrating its easy-to-clean design. A dishwasher-safe icon is also visible.

Storage:

- Ensure all parts are clean and dry before storing.
- Store the air fryer in a cool, dry place.

6. TROUBLESHOOTING

Refer to this section for common issues and their solutions. If problems persist, contact customer support.

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; appliance damage.	Ensure the power cord is securely plugged in. Test the outlet with another appliance. If damaged, contact support.
Food is not cooked evenly.	Basket overloaded; food not shaken/tossed; incorrect temperature/time.	Do not overload the basket. Shake or toss food halfway through cooking. Adjust temperature and time as per recipe.
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and crisper plate thoroughly. For high-fat foods, drain excess oil from the basket during cooking.
Food is not crispy.	Too much moisture; insufficient oil; basket overloaded.	Pat food dry before cooking. Lightly coat with oil. Do not overload the basket.

7. SPECIFICATIONS

- **Model:** CAF-DC601
- **Capacity:** 6 Liters
- **Power Supply:** AC 100V
- **Rated Power:** 1500W
- **Temperature Range:** 30°C - 230°C
- **Time Range:** 1 minute - 24 hours
- **Dimensions (including handle):** 40 cm (Depth) x 30 cm (Width) x 30.1 cm (Height)
- **Weight:** 5.2 kg
- **Material:** Acrylonitrile Butadiene Styrene (ABS)

8. WARRANTY AND SUPPORT

COSORI provides a standard warranty for this product. Please refer to the warranty card included with your purchase for specific terms and conditions.

For technical support, troubleshooting assistance, or warranty claims, please contact COSORI customer service through the official website or the contact information provided in your product packaging.

You can also find additional recipes and support on the COSORI official app.

オリジナル レシピブック付き

COSORI専属シェフによる公式レシピや人気料理研究家との
コラボレシピをお楽しみいただけます。

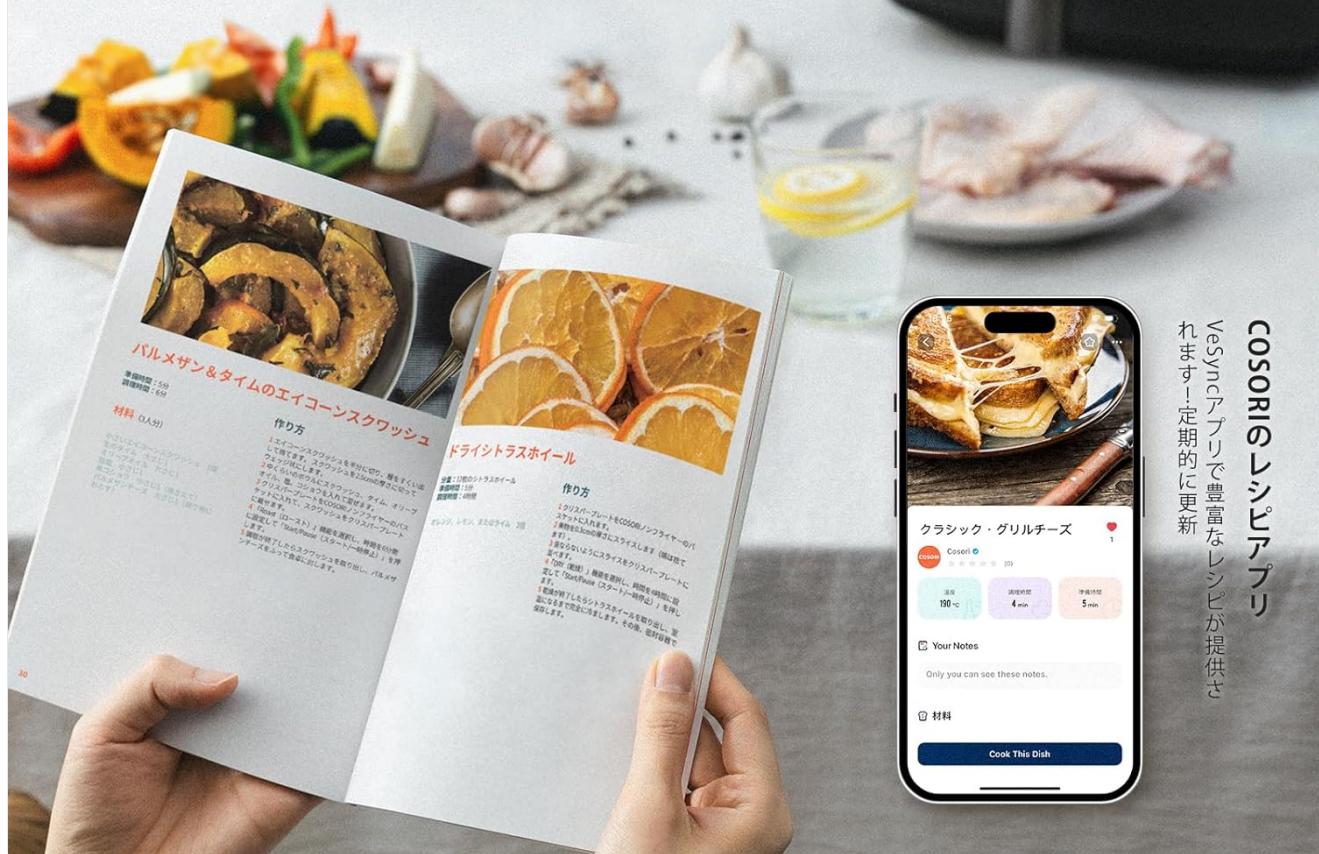


Image: A physical recipe book open to a page with recipes, alongside a smartphone displaying the COSORI app with more recipes, indicating available resources for users.