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› [COSORI Electric Pressure Cooker 6 Quart & TurboBlaze 6.0-Quart Air Fryer Instruction Manual](#)

COSORI CMC-CO601-SUS (Pressure Cooker), TurboBlaze 6.0-Quart (Air Fryer)

COSORI Electric Pressure Cooker 6 Quart & TurboBlaze 6.0-Quart Air Fryer Instruction Manual

Model: CMC-CO601-SUS (Pressure Cooker), TurboBlaze 6.0-Quart (Air Fryer)

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions before using this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never fry with oil in the pressure cooker.
- Always check the pressure release valve and float valve for clogging before use.

PRODUCT OVERVIEW

This manual provides instructions for two versatile kitchen appliances: the COSORI Electric Pressure Cooker and the COSORI TurboBlaze 6.0-Quart Air Fryer. Both are designed to simplify your cooking process with multiple functions and user-friendly controls.



Image: The COSORI Electric Pressure Cooker (left) and the COSORI TurboBlaze 6.0-Quart Air Fryer (right) displayed together, showcasing their compact designs and included recipe books.

COSORI Electric Pressure Cooker (Model: CMC-CO601-SUS)

This 6-quart electric pressure cooker offers 9-in-1 functionality, combining the features of a pressure cooker, rice cooker, steamer, sterilizer, oatmeal/porridge maker, stew/broth cooker, bean/grain cooker, meat/poultry cooker, slow cooker, sauté pan, fermenter, sous vide machine, and a keep warm function. It features a stainless steel, fingerprint-resistant housing and an aluminum cooking pot with a ceramic, nonstick, BPA-Free coating.



Image: The COSORI Electric Pressure Cooker, showing its control panel, lid, inner pot, and a steaming rack. A recipe book is also visible.

9 Machines in 1

Pressure Cooker

Rice Cooker

Slow Cooker

Yogurt Maker

Sauté Pan

Steamer

Sous Vide

Sterilizer

Food Warmer



Image: A visual representation of the COSORI Electric Pressure Cooker's 9-in-1 capabilities, displaying various dishes like stew, rice, and yogurt, prepared using its different functions.

COSORI TurboBlaze 6.0-Quart Air Fryer

The TurboBlaze Air Fryer offers 9-in-1 functionality, including Air Fry, Roast, Bake, Broil, Dehydrate, Frozen, Proof, Reheat, and Keep Warm. It features a 5-speed airflow system for even cooking and is designed for faster cooking times compared to older models.



Image: The COSORI TurboBlaze 6.0-Quart Air Fryer, a sleek black appliance, shown with its pull-out basket and a recipe book.

9-in-1 Functionality

Cook with a setting for every meal type and a wide temperature range of 90°–450°F.

5 Fan Speeds*

9 Easy Functions

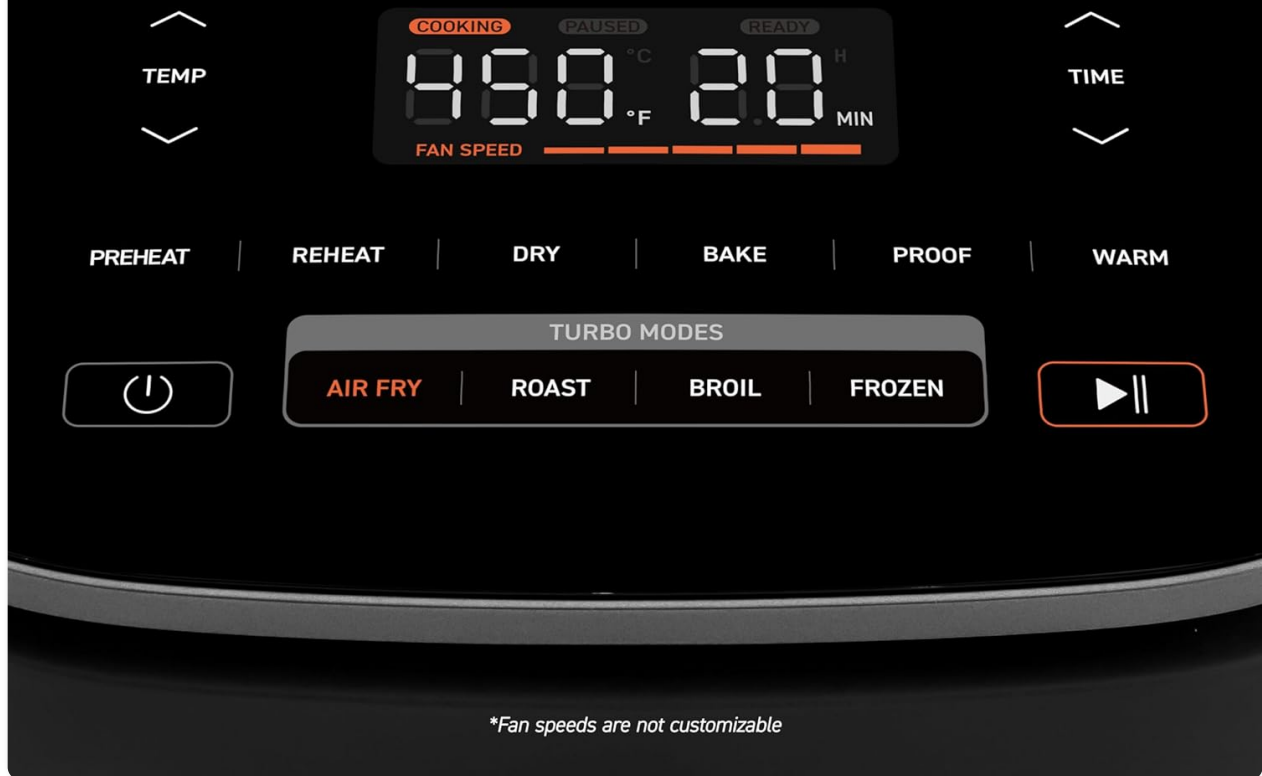


Image: A close-up of the COSORI TurboBlaze Air Fryer's digital control panel, highlighting its temperature and time display, fan speed indicator, and various cooking functions like Air Fry, Roast, Broil, and Frozen.

Large 6-Quart Capacity



Image: The COSORI TurboBlaze Air Fryer with examples of food quantities it can hold, such as 2.5 lbs of french fries, 14 chicken wings, 3 lbs of steak, 6 cookies, and an 8.5-inch pizza.

SETUP AND FIRST USE

Unpacking

1. Carefully remove all packaging materials from the box and inside the appliance.
2. Remove any stickers or labels from the appliance.
3. Keep packaging materials for future storage or disposal.

Initial Cleaning

- **For the Electric Pressure Cooker:** Wash the inner pot, sealing ring, and any accessories (like the steaming rack) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the cooker with a damp cloth.
- **For the Air Fryer:** Wash the air fryer basket and crisper plate with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the air fryer with a damp cloth.
- Ensure all parts are completely dry before assembly and use.

Placement

- Place the appliance on a stable, level, heat-resistant surface away from direct sunlight and heat sources.
- Ensure there is adequate space (at least 5 inches) around the appliance for proper ventilation.
- Do not place the appliance on top of other appliances.

OPERATING INSTRUCTIONS

COSORI Electric Pressure Cooker Operation

1. **Prepare Ingredients:** Ensure all ingredients are ready according to your recipe.
2. **Insert Inner Pot:** Place the inner pot into the cooker base.
3. **Add Ingredients:** Add food and liquid to the inner pot. Do not exceed the MAX fill line.
4. **Close Lid:** Align the lid with the base, then turn clockwise until it locks into place. Ensure the sealing ring is properly seated.
5. **Set Pressure Release Valve:** Ensure the pressure release valve is in the "Sealing" position for pressure cooking.
6. **Select Function:** Plug in the cooker. Select your desired cooking function (e.g., Pressure Cook, Rice, Stew/Broth).
7. **Adjust Settings:** Use the '+' and '-' buttons to adjust cooking time or pressure level if applicable.
8. **Start Cooking:** Press the "Start" button. The cooker will preheat, then begin the cooking cycle.
9. **Pressure Release:** Once cooking is complete, the cooker will beep. You can use either Natural Pressure Release (NPR) or Quick Pressure Release (QPR).
 - **Natural Pressure Release (NPR):** Allow the pressure to dissipate naturally. The float valve will drop on its own. This is suitable for foamy foods or large cuts of meat.
 - **Quick Pressure Release (QPR):** Carefully turn the pressure release valve to the "Venting" position using tongs or a utensil. Keep hands and face away from the steam. Only use QPR for foods that cook quickly.
10. **Open Lid:** Once the float valve has dropped, turn the lid counter-clockwise to open.

COSORI TurboBlaze 6.0-Quart Air Fryer Operation

1. **Prepare Basket:** Ensure the crisper plate is inserted into the air fryer basket.
2. **Add Food:** Place food into the air fryer basket. Do not overfill.
3. **Insert Basket:** Slide the basket firmly into the air fryer.
4. **Select Function:** Plug in the air fryer. Select your desired cooking function (e.g., Air Fry, Roast, Bake).
5. **Adjust Settings:** Use the temperature and time controls to set your desired cooking parameters. The air fryer features a 5-speed airflow system for even cooking.
6. **Start Cooking:** Press the "Start/Pause" button to begin cooking.
7. **Shake/Flip (Optional):** For even cooking, some recipes may require shaking or flipping food halfway through the cooking cycle. The air fryer may beep to remind you.
8. **Remove Food:** Once cooking is complete, carefully pull out the basket using the handle. Use heat-resistant tongs to remove food.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your COSORI appliances.

General Cleaning Guidelines

- Always unplug the appliance and allow it to cool completely before cleaning.
- Never immerse the main unit (base with electrical components) in water or any other liquid.
- Do not use abrasive cleaners, scouring pads, or steel wool, as these can damage surfaces.

COSORI Electric Pressure Cooker Cleaning

- **Inner Pot:** The aluminum cooking pot with ceramic nonstick coating is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Lid and Sealing Ring:** The lid and sealing ring are dishwasher safe. Remove the sealing ring from the lid for thorough cleaning. Ensure it is properly reinstalled before next use.
- **Exterior:** Wipe the exterior of the cooker base with a damp cloth.
- **Condensation Collector:** Remove and empty the condensation collector after each use. Wash with warm, soapy water and dry thoroughly.

COSORI TurboBlaze Air Fryer Cleaning

- **Basket and Crisper Plate:** These parts are dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Interior:** Wipe the interior with a damp cloth and mild dish soap. For stubborn residue, use a non-abrasive sponge.
- **Exterior:** Wipe the exterior with a damp cloth.

Storage

Ensure both appliances are clean and dry before storing. Store them in a cool, dry place.

TROUBLESHOOTING

If you encounter any issues with your COSORI appliances, refer to the following common problems and solutions.

Electric Pressure Cooker Troubleshooting

Problem	Possible Cause	Solution
Cooker not building pressure	Lid not properly closed; Sealing ring not installed correctly; Pressure release valve in 'Venting' position; Insufficient liquid.	Ensure lid is locked; Check sealing ring placement; Turn valve to 'Sealing'; Add more liquid as per recipe.
Steam leaking from lid	Sealing ring damaged or dirty; Food debris on lid rim.	Inspect and clean/replace sealing ring; Clean lid rim.

Problem	Possible Cause	Solution
Food undercooked	Insufficient cooking time; Not enough liquid for pressure.	Increase cooking time; Ensure minimum liquid requirement is met.

Air Fryer Troubleshooting

Problem	Possible Cause	Solution
Food not crispy	Basket overcrowded; Not enough oil (if applicable); Temperature too low.	Cook in smaller batches; Lightly coat food with oil; Increase temperature.
White smoke from air fryer	Grease from fatty foods; Residue from previous cooking.	Clean basket and interior thoroughly; Drain excess fat from food.
Air fryer not turning on	Not plugged in; Basket not fully inserted.	Check power connection; Ensure basket is pushed in completely.

SPECIFICATIONS

COSORI Electric Pressure Cooker (Model: CMC-CO601-SUS)

- **Brand:** COSORI
- **Capacity:** 6 Quarts
- **Material:** Stainless steel (housing), Aluminum with ceramic nonstick coating (inner pot)
- **Color:** Silver
- **Control Method:** Touch
- **Operation Mode:** Automatic
- **Special Feature:** Dishwasher Safe (inner pot, lid, sealing ring), Keep Warm Setting

COSORI TurboBlaze 6.0-Quart Air Fryer

- **Brand:** COSORI
- **Capacity:** 6.0 Quarts
- **Functions:** Air Fry, Roast, Bake, Broil, Dehydrate, Frozen, Proof, Reheat, Keep Warm
- **Airflow System:** 5-speed
- **Cooking Speed:** Up to 46% faster than old COSORI series (with standard DC motors)
- **Control Method:** Touch
- **Special Feature:** Dishwasher Safe (basket, crisper plate)

WARRANTY AND SUPPORT

COSORI provides a warranty for its products. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage details. Keep your proof of purchase for warranty claims.

For product support, troubleshooting assistance, or to inquire about replacement parts, please contact COSORI Customer Support. You can typically find contact information on the official COSORI website or in the

product packaging.

Online Resources:

- Visit the official COSORI website for product registration, FAQs, and additional recipes www.cosori.com
- For replacement accessories for the Electric Pressure Cooker, search for B0C6TB4VWW (inner pot) or B0C8HZGHL3 (sealing ring) on Amazon.